



STOVES

MADE BETTER








RICHMOND, PRECISION & STERLING DELUXE

User manual - DF GTG (100/110cm)

COUNTRIES OF DESTINATION:

GB - Great Britain	✓
IE - Ireland	✓
DE - Germany	
ES - Spain	
FR - French	
IT - Italy	
PL - Poland	
NL - Netherlands	
SE - Sweden	
CN - China	
NZ - New Zealand	
AU - Australia	

TO CONTACT STOVES ABOUT YOUR APPLIANCE, PLEASE CALL:

	Customer Care Helpline 0344 815 3740 In case of difficulty within the UK
	Warranty Registration 0800 952 1065 *Please call our Customer Care team for extended warranty
	Spares Store 0344 815 3745
	To register your appliance online: www.stoves.co.uk
	To contact us by email: gdhainfo@gdha.com
	To register your appliance by mail: Please complete the warranty card and return to the address supplied
	Alternatively general, spares and service information is available from our website at: www.stoves.co.uk

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our 12-month guarantee (UK only), protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

**Glen Dimplex Home Appliances, Stoney Lane,
Prescot, Merseyside, L35 2XW**

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive. All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications – changes may have been made subsequent to publishing.

DISPOSAL OF PACKAGING MATERIAL




The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.


UK ONLY Gas warning: If you smell gas, Do not try to light any appliance. Do not touch any electrical switch. Call the Gas Emergency Help line at 0800 111999.

SAFETY

WARNING


- ⚠ Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- ⚠ Accessible parts may become hot when the grill is in use. Children should be kept away
- ⚠ Do not place articles on or against the appliance.
- ⚠ Always switch off your appliance and allow it to cool down before you clean any part of it.
- ⚠ Although every care has been taken to ensure this appliance has no sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- ⚠ This appliance must be fitted to a switch providing all pole disconnection with a minimum contact separation of 3mm.
- ⚠ Connection should be made with a suitable flexible cable with a minimum temperature of 70°C.
- ⚠ Do not use a steam cleaner on any cooking range, hob or oven appliance.
- ⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ⚠ If your appliance is fitted with a lid, any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid (if fitted).
- ⚠ After use, switch off the hob element by its control and do not rely on the pan detector.
- ⚠ To avoid electric shock, ensure that the appliance is switched off before replacing the lamp.
- ⚠ The appliance is not intended to be operated by means of an external timer or separate control system.
- ⚠ Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- ⚠ NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- ⚠ Danger of fire: Do not store items on the cooking surfaces.
- ⚠ Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate hob guards can cause accidents.
- ⚠ If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- ⚠ The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ⚠ This appliance must not be installed behind a decorative door in order to avoid overheating.
- ⚠ Ensure shelving is correctly installed. See the sections on the shelf runners and shelf location within this book.

 This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.


 When hot moist air (created through the cooking process) meets a cooler surface such as an oven door, condensation is normal especially when cooking high moisture content foods at low temperatures.

To minimise this,


- Pre-heat the oven before putting the food into the oven.
- Cover the food you are cooking.
- Where possible cook high moisture content foods at higher temperatures.
- Do not leave food in the oven to cool down.

 **Note!** Automatic cooking will normally produce condensation when cooling down and the food is still inside.

CAUTION


 The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

FIRE SAFETY ADVICE


 If you do have a fire in the kitchen, don't take any risks – get everyone out of your home and call the Fire Service.


If you have an electrical fire in the kitchen:


1. Pull the plug out, or switch off the power at the fuse box – this may be enough to stop the fire immediately
2. Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher


 Remember: never use water on an electrical or cooking oil fire.

OTHER SAFETY ADVICE


 Servicing should be carried out only by authorised personnel. Do not operate the appliance without the glass panel correctly fitted. Do not modify the outer panels of this appliance in any way.


 Do not operate the appliance without the glass panel correctly fitted.

 There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance. Always allow the product to cool down before you change a bulb.

 Do not modify the outer panels of this appliance in any way.

 This appliance must be earthed.

 The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

 **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

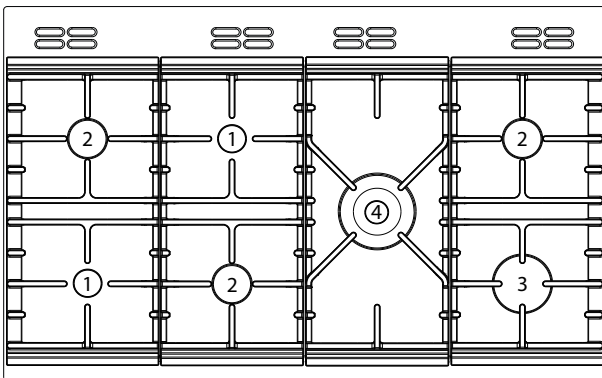
GETTING TO KNOW YOUR PRODUCT

i Note: Your appliance layout may differ depending on the model.

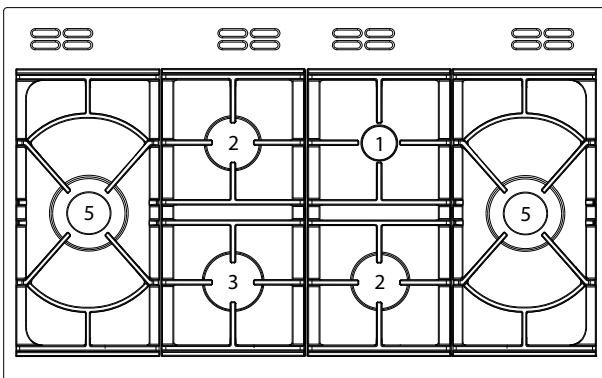
HOB

! (Gas through glass models only). In case of hotplate glass breakage, immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply, do not touch the appliance surface, do not use the appliance.

i Note: All numbers refer to the nominal power rating in Kilowatts (kW)



Gas-Thru-Glass

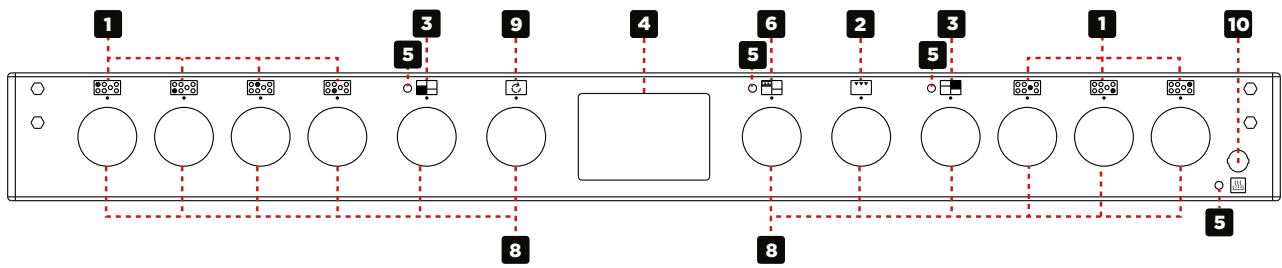


OVERVIEW

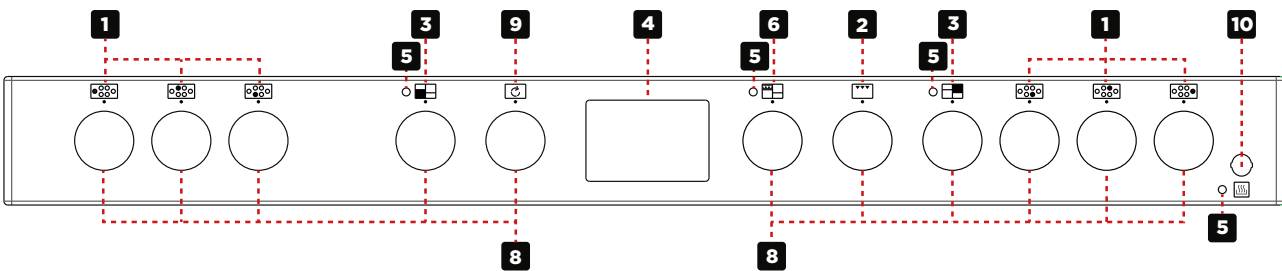
1	Fascia
2	Top Oven/Grill
4	Multifunction Oven
5	Fanned Oven
6	Slow Cook

CONTROL PANEL

Dual Fuel



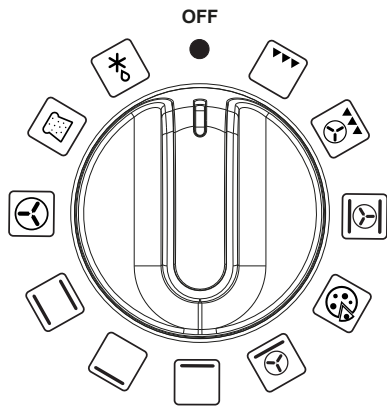
Gas-Thru-Glass



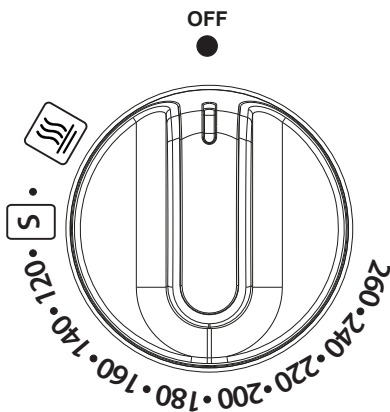
1	Cook Zones	6	Top Oven/Grill
2	Grill	7	Split Cavity
3	Oven	8	Hob and Oven controls
4	Clock/Programmer	9	Oven Selector Control
5	Thermostat indicator	10	Slow Cook

OVEN CONTROLS

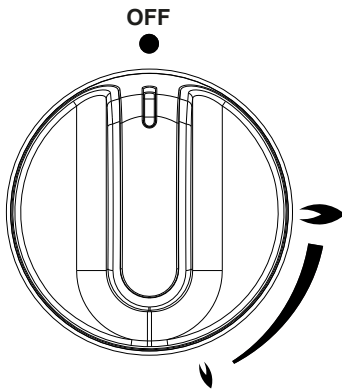
Oven Selector Control



Electric oven



Hob



APPLIANCE FUNCTIONS

Only slow cook using the dedicated function. When using the multifunction oven, firstly select the fanned oven feature.

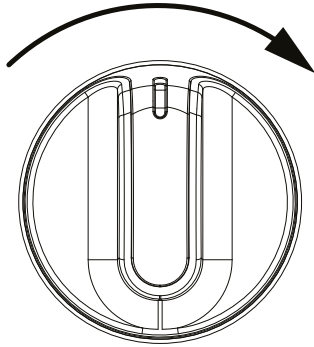
Note: Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat your oven for 15 minutes and 3-5 minutes for grilling.

	Intense Baking
	Base Heat with Fan
	Slow Cook
	Fanned Grill
	Oven Selector Control
	Conventional Grill
	Top Heat
	Lights Only
	Bread Proving
	Defrost
	Conventional oven
	Fanned Oven
	Low Grill
	Single Grill
	Dual Grill
	Base Heat
	Pizza Function
	Keep Warm

USING YOUR APPLIANCE

OVENS AND GRILL

Choose required setting



When using the top oven or main oven, the white thermostat indicator light will come on until the selected temperature is reached.

When the Top oven/grill or grill is switched on, the cooling fans come on to keep the fascia and control knobs cool during cooking/grilling. The cooling fans may operate when the main ovens are in use, depending on the temperature setting. The fans may continue to operate for a period after the oven/grill has been switched off. During use the fan may cycle on and off, this is normal.

i Important: Never put items directly on top the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

The left hand main oven will not operate if the programmer is set to Auto, see clock/programmer section.

Top Oven – Grill

⚠ The door must be OPEN when the grill is used.

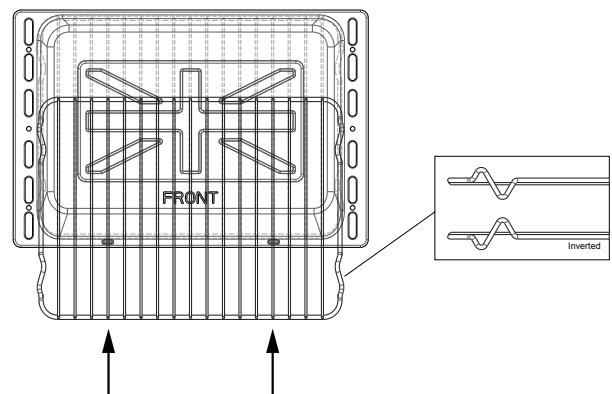
Main Oven – Grill

⚠ The door must be CLOSED when the grill is used for FANNED AND conventional grilling.

GRILL PAN AND TRIVET

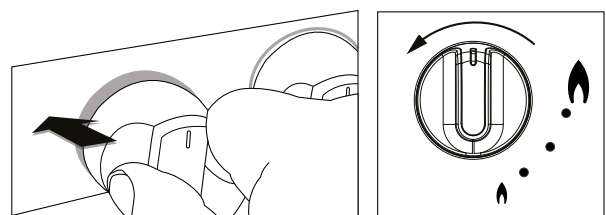
The grill trivet (inside the grill pan) can be inverted to give a high or low position, or it may be removed. The speed of grilling can be controlled by selecting a higher or lower shelf position, or adjusting the grill setting.

To operate the grill, turn the left hand control to the grill function symbol.



⚠ The door must be open when the grill is used for conventional grilling.

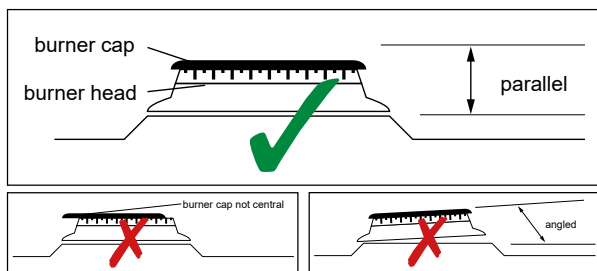
HOB



1. Press the control knob to ignite the gas for up to 15 seconds then release. For the wok, please allow the burner to warm up for a few minutes.
2. Once lit, turn the control knob to the required setting.

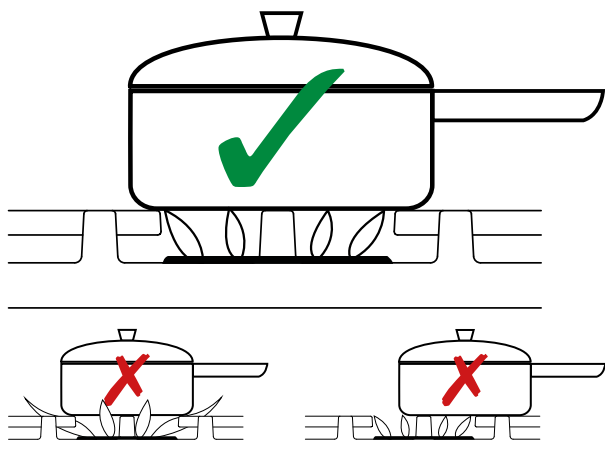
i If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.

Fitting burner caps and heads



Pan placement

Always make sure that your pans are placed centrally and do not allow the flame to extend over the base of the pan. Do not place pans directly onto the burners.



Pan sizes required

Hob Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Rapid & Wok	100	260
All other cook zones		250

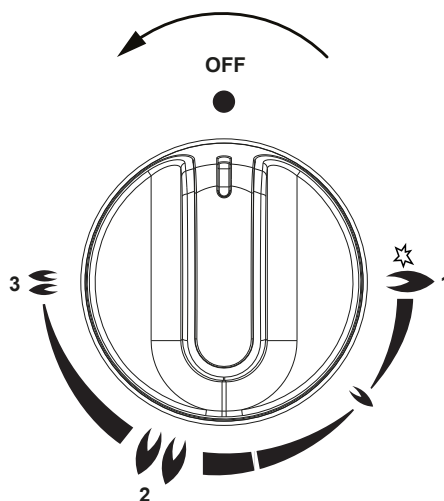
Gas-Thru-Glass

Cook Zones	Minimum Pan Sizes (mm)	Maximum Pan Sizes (mm)
Wok	100	280
All other cook zones		220

⚠ Warning: Do not allow cooking vessels to overlap cooking zones

i Note: GTG – Ensure when locating the GTG pan supports, they securely locate onto the pins on the hotplate

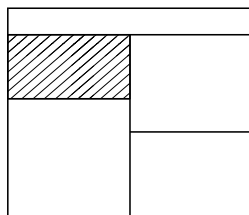
USING THE DUAL WOK



To ignite the outer burner of the wok, turn the control knob to the ignition and flame symbol (1). Hold for 15 seconds until the flame takes hold. Then turn the control knob to the desired power.

To activate the outer and inner wok rings together, turn the control knob to the dual flame symbol (2). To reduce the power of both wok rings, turn the control knob to (3).

USING THE GRILL



BEFORE YOU START GRILLING. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

- Do not close the door while the grill is in use.
- Turn the top oven control knob to the required grill setting.
- Turn the grill control knob (if fitted) to the heat setting you require.
- To switch off, return the control knob(s) to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.
- The dual grill uses all of the top element and is ideal for grilling large quantities of food.
- The single grill uses part of the element only, and is better suited to grill smaller amounts of food.

THE GRILL PAN

This appliance comes with a grill pan and trivet.

SHELF & TRIVET ADJUSTMENTS

Speed of grilling can be adjusted by changing the shelf position or the turning the trivet.

- High: For thin foods and toasting
- Low: For thicker meat pieces.

ALUMINIUM FOIL

- ⚠ Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.
- ⚠ Accessible parts may become hot when the grill is in use. Children should be kept away

TYPES OF GRILL

Dual grill: has two grill elements which can be used together, or as a single grill.

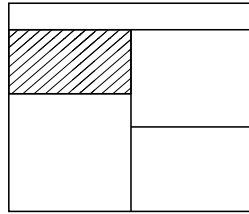
For best results: Pre-heat the single grill for 5 minutes and the dual grill for 3 minutes.

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

USING THE TOP OVEN



- ⚠ When you are cooking keep children away from the vicinity of the oven.
- ⚠ **Caution:** The top element gets extremely hot when in use, so take extra care to avoid touching it.
- i The top oven is a conventional oven.
- i **Note:** The top oven is not controlled by the programmer.

OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

- i Extra shelves may be ordered from your local supplier.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

- Baking tray 350mm x 250mm
- Roasting tin 370mm x 320mm

- i Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

- i We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on – this keeps the fascia and control knobs of the appliance cool during cooking. The fan may continue to operate for a period after the oven control has been switched off.

TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected.

The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

2. To switch off, return the top oven control knob to the off position.

- ⚠ **Important:** Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

PREHEATING

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

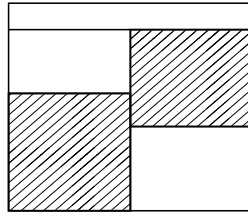
- i** The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.
- i** If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.
- i** Put the oven shelves in the position required before preheating the oven.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. Position baking trays and roast-ing tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

WHEN USING THE TOP OVEN

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE MAIN OVEN - ELECTRIC



⚠ Accessible parts may be hot when the oven is used. Young children should be kept away.

OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

i Extra shelves may be ordered from your local supplier.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

- Baking tray 350mm x 250mm

This size of baking tray will hold up to 12 small cakes.

- Roasting tin 370mm x 320mm

i Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

i We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

To help the air circulate freely

Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

Aluminium Foil

⚠ Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

WHEN USING THE OVEN

As part of the cooking process, hot air is expelled through a vent at the top of the oven(s). When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

To switch on the oven

- Turn the oven control knob(s) to the required setting.

The white thermostat neon (if fitted) will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

- To switch off, return the control knob to the off position.

Preheating

Fanned oven

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off for the first time. For any other types of cooking, a preheat may not be required.

Conventional oven

Preheating is always required

Manual Operation (Left hand oven only)

The programmer must be set to manual operation before the main oven can be used. If A (Auto) is on the programmer display, return the oven to manual by pressing the plus and minus buttons simultaneously or the Menu button where applicable. Any programme which has been set is cancelled.

Cooking with a fanned oven

⚠ As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking – eg; when planning a party as all the items will be cooked within the same length of time.


- i** Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. Please refer to the conversion chart.
- i** Preheating is generally not necessary as a fan oven warms up quickly.
- i** There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods – eg; milk puddings.
- i** When batch baking foods that will rise during cooking – eg; bread – always ensure that enough space has been left between the shelves to allow for the rise.

Notes:

- i** When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.
- i** Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf – eg; 2 victoria sandwiches or 2 casseroles.
- i** When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.
- i** Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.
- i** There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

Keep Warm (Setting or 70°C)

This setting temperature is set to allow the user to keep food warm without over cooking. This setting can also thaw frozen foods, or warm plates.





-  Do not use this as a cooking function.

Defrosting and cooling in the main oven





To defrost frozen foods, turn the main oven control to the Bread Proving position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

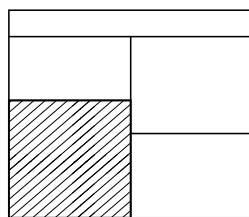
Defrosting times

-  Small or thin pieces of frozen fish or meat – eg; fish filets, prawns & mince will take approximately 1 – 2 hours.
-  Placing the food in a single layer will reduce the thawing time.
-  A medium sized casserole or stew will take approximately 3 – 4 hours.
-  A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

-  Do not defrost stuffed poultry using this method.
-  Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
-  Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
-  Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

USING THE OVEN/GRILL - MULTI-FUNCTION



OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

- Baking tray 350mm x 250mm

This size of baking tray will hold up to 12 small cakes.

- Roasting tin 370mm x 320mm

i We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

⚠ Never use dishes which are cracked, damaged or not oven proof as heating may lead to shattering inside the oven.

SWITCHING ON THE MULTIFUNCTION OVEN

The multifunction oven can be controlled by the programmer (see The Programmer/Clock for details).

i The programmer, must be set to manual before it can be used, or programmed.

1. Use the function control knob to select the function you wish to use -see the functions table for details.
2. Turn the temperature control knob to the temperature you wish to use.

The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.

3. To switch off the oven, simply turn the control knob back to the '•' position.






⚠ Important: Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.








i Note: You can change function during cooking if you wish, as long as the oven is in manual mode.

i The cooling fan may come on during use, and may continue to run for some time afterwards.

OVEN & GRILL FUNCTIONS

i The chart below details all of the functions which are available. Your oven may not have all of the functions shown here.

Main Oven Function		Recommended Uses
	Base Heat Only	Used to finish off the bases of food following cooking using the conventional or fanned modes. The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
	Top Heat Only	The heat is ideal from browning off the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like Lasagna or Cauliflower cheese. Use this function towards the end of cooking.
	Conventional oven	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.
	Intensive Bake	Suitable for food with a high moisture content, such as quiche, bread and cheesecake. It also eliminates the need for baking pastry blind.
	Fanned Grill	The fan allows the heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed.

Main Oven Function		Recommended Uses
	Fanned Oven	The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods.
	Defrost	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
	Dual Grill	This function cooks food from the top and is ideal for a range of food from toast to steaks. As the whole grill is working, you can cook larger quantities of food.
	Single Grill	For smaller quantities of food, but is still ideal for anything from toast to steaks.
	Base Heat with Fan	Used to cook open pies (such as mince pies) the base element ensures that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.
	Bread Proving	This function circulates air at the correct temperature for proving bread dough before baking for up to 40°C.
	Pizza	This function is ideal for cooking pizza. The fanned oven operates with the addition of the base element to cook pizza perfectly

BEFORE YOU START GRILLING. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

FANNED / CONVENTIONAL GRILL

⚠ Warning: Accessible parts may become hot when the grill is in use. Children should be kept away

⚠ The grill function must be used with the door closed.

1. Turn the selector control knob to the grill setting you require (conventional or fanned).
2. Turn the temperature selector to the heat setting you require in a similar way to selecting the oven temperature.
3. To switch off, return the control knobs to the 'off' position.

i The cooling fan may come on during use, and may continue to run for some time afterwards.

i To adjust your results, you can turn the grid over, or remove it altogether.

Types of grill

Single grill: has one grill element. The grill pan trivet MUST be inverted when using single grill in the main oven.

i **For best results:** Pre-heat the single grill for 3 – 5 minutes.

The grill neon

When grilling with the door closed, the neon will cycle on and off as the temperature is maintained inside the cavity.

PRE-HEATING

To get the best results from your oven, we recommend pre-heating for around 5 to 15 minutes before placing your dishes in. This is especially important for items which are chilled, frozen, batter based, yeast based or whisked sponges.

i If you are using a fanned function, you should still preheat but for a shorter time.

i The items in the cooking guide below are based on a pre-heated oven, but can be adjusted to take into account personal taste.

COOLING AND DEFROSTING FUNCTION

To cool foods quickly straight after cooking, but before refrigerating or freezing, turn the oven control to the defrost position, and open the door.

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

Defrosting times

i Small or thin pieces of frozen fish or meat – eg; fish fillets, prawns, and mince will take approximately 1 – 2 hours. Placing the food in a single layer will reduce the thawing time.

i A medium sized casserole or stew will take around 3 – 4 hours.

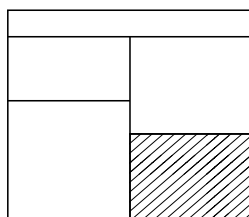
i A 1½kg / 3lb oven ready chicken will take around 5 hours, remove the giblets as soon as possible.

i Always check foods are thoroughly defrosted before cooking.

Be safe

- ❗ Do not defrost stuffed poultry using this method.
- ❗ Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
- ❗ Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- ❗ Defrosting meat, poultry and fish speeded up using this method, but make sure they are completely thawed before cooking thoroughly.
- ❗ Place meat and poultry on a trivet in a meat tin, to catch the juices from the defrosting process.

USING THE OVEN - SLOW COOK



INTRODUCTION

One of your oven compartments is an electric oven which provides a gentle heat suitable for slow cooking or keeping food warm. The oven is operated by a button at the right hand of the fascia, and a white neon will illuminate to show that the oven is switched on. Please check which side the slow cook oven is on, by looking at the specification at the front of this handbook.

The slow cook element is positioned in the base of the lower compartment-always make sure that the prepared cooking pot is placed centrally on the base of this compartment.

⚠ Do not use either compartment to store food or canned items.

⚠ Do not use the upper compartment for slow cooking, or food warming.

SLOW COOKING

Slow cooking has always been the best way to prepare a nutritious hot meal with the minimum of preparation and maximum time away from the kitchen. The benefits of slow cooking have been recognized by cooks for centuries, and are still appreciated by cooks today.

The advantages of slow cooking are as follows:

- Food can be left to cook unattended for several hours and will keep hot for several hours if left covered, without spoiling for a further 2-3 hours, so foods can be left to cook while you are out for the day, or over night.

- Inexpensive cuts of meat become deliciously tender when slow cooked.
- Slow cooking will also produce moist, tender "roasts" with minimal meat shrink-age and reduced oven soiling.
- Dishes such as soups, vegetables, puddings savory dishes and preserves are also suitable for slow cooking.
- There is no topping up of steamers, steam filled kitchens or constant checking to do.

COOKING TIMES

The cooking time varies according to the type of food being cooked, and experience will show how long foods should be cooked for, according to personal taste and preference.

In general foods should be cooked for at least 5 hours, and maybe left up to 8-10 hours without spoiling if covered. As a guide, foods cooked using the slow cook oven will take about three times longer than they would in a conventional oven.

COOKWARE

Any oven proof cookware maybe used for slow cooking, provided they have a close fitted lid.

- i** To rectify a badly fitting lid a piece of cooking foil may be placed over the dish, under the lid.

For convenience and to save washing up, the most useful cookware for slow cooking are the flame proof type which can be used over direct heat and for oven cooking, and are sufficiently attractive to use as serving dishes.

KEEPING FOOD WARM

Turn the oven on, and allow to pre-heat for 20 minutes before placing the food in the oven. If food is to be kept moist then it is important to cover the dish or plate to prevent food from drying out. This can be done using aluminium foil if the dish does not have a lid.

- i Do not use cling film to cover food as it cannot withstand the heat produced in the oven.
- i Some foods are best left uncovered if you wish to keep the food dry and crisp.
- i Do not add gravy to plated meals until serving.
- i Carved meat should be placed on one plate and covered, adding just one table-spoon of gravy to keep it moist. When keeping plated meals warm it is recommended that the food is placed on hot rather than cold plates.

USING THE SLOW COOK OVEN

Turn the oven on and preheat for 20 minutes. Always place the prepared cooking pot centrally on the base of the oven. Follow the guide lines for the best results.

- i The maximum capacity of oven proof dishes should be no more than 2.5 litres (4.5 pints).
- i Please note: The more you fill the dish/pot the longer it will take to cook.
- i Cooking times will vary depending on the size and shape of the meat, or poultry.
- i Always bring soups, casseroles and liquids to the boil before placing in a preheated oven. To give more colour to meat or poultry, fry the meat to brown and add to stock which is hot.

- i All meat and poultry recipes need a minimum of 5 hours to cook.
- i Make sure all frozen ingredients are well thawed out.
- i Always ensure that frozen poultry has thoroughly defrosted in a refrigerator and all ice crystals have melted.
- i Cut root vegetables into smaller pieces as they take longer than meat to cook.
- i If possible they should be sauteed for 2–3 minutes before slow cooking.
- i Ensure that root vegetables are always at the bottom of the pan immersed in the cooking liquid.
- i A meat thermometer should be used when cooking pork joints and poultry. The internal temperature of the food should reach 88°C,
- i Stuffed meat or stuffed poultry should not be slow cooked. Cook any stuffing separately.
- i Cover casseroles with a lid, or foil to prevent loss of moisture.
- i Adjust seasonings and thickenings at the end of cooking time.
- i Dried red kidney beans must be boiled for a minimum of 10 minutes following soaking before inclusion in any dish.
- i Opening the door during cooking, leads to heat loss, and will lead to increased cooking times.

USING THE GRIDDLE

THE GRIDDLE

Only use the griddle which has been approved for use on this appliance. Do not use any other griddle, as this may be hazardous. Please read these instructions thoroughly before using the griddle for the first time.

- i** The griddle is made of quality cast iron, and has a non-stick cooking surface. Regular seasoning will prolong its life and prevent rusting. If the griddle shows signs of rust, wash and re-season.

BEFORE USING THE GRIDDLE FOR THE FIRST TIME

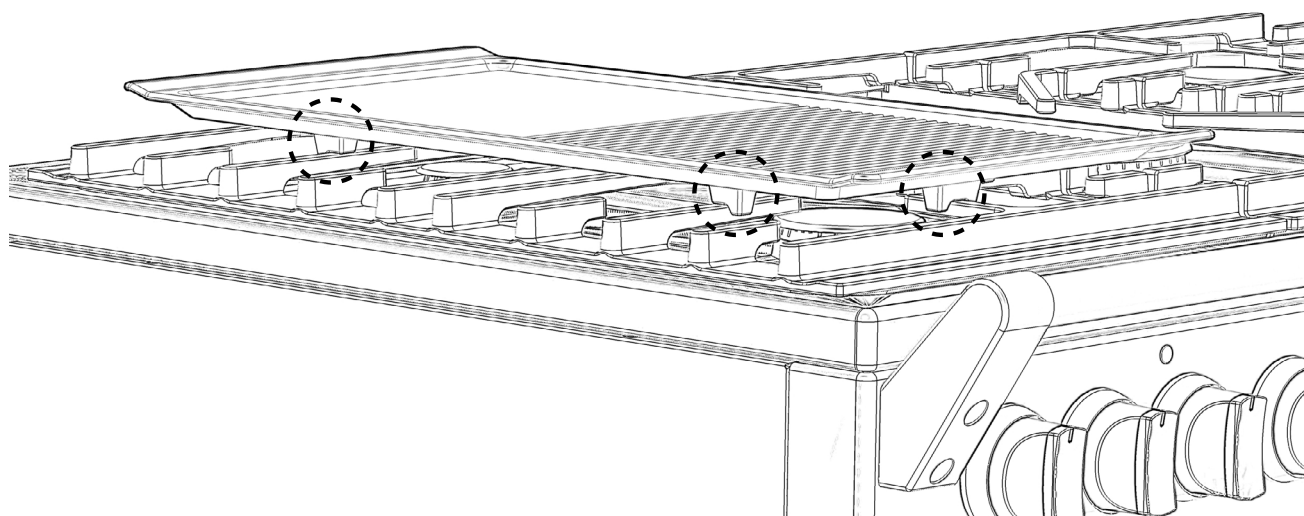
1. Wash the griddle thoroughly in hot soapy water.
2. Apply a small coat of unsalted vegetable oil, on a dry cloth or paper towel on to the griddle surface.
3. Heat the griddle on full rate for 3 minutes. The griddle plate is now ready for use.

USING THE GRIDDLE

- i** The griddle should only be positioned front-to-back over the burners.
 - i** The griddle must not be used over the wok.
1. Place the griddle carefully on the pan support over the burners, using the locating feet on the underside of the griddle. Take care to avoid damage to the surface of the pan supports.
 2. Before cooking, preheat the griddle for 3 minutes on full rate, which is indicated on the control knobs by a large flame symbol.
 3. After preheating, turn the control knobs to the small flame symbol.

The griddle is now ready for cooking.

- i** Do not use metal implements, as they may damage the non-stick surface.
- i** Always allow the griddle to cool completely before moving or cleaning.
- i** **Note:** Always ensure the griddle is firmly located on the 2 burner pan supports.



COOKING GUIDE

GRILL

Food Type	Time Approx (mins)
Bacon	8 - 15
Sausages	12 - 15
Chops	
- Lamb	10 - 15
- Pork	15 - 25
Toast	
- 2 rounds	1 - 2 (per side)
- 4 rounds	1 - 2 (per side)
Bread products	
- Buns	1 - 2 (per side)
- Tea cakes	1 - 2 (per side)
Cheese on toast	
- 2 rounds	4 - 5
- 4 rounds	4 - 5
Fish	
- Fillets	10 - 15
Chicken	
- Fillets	20 - 30
Beef Steaks	
- Rare	7 - 10
- Medium	10 - 15
- Well done	15 - 20
Gammon Steaks	12 - 15

i As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

BAKING GUIDE

TOP OVEN

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

- Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

- Use the baking guide as a reference for determining which temperatures to use.

Cooking times

- These times are based on cooking in a preheated oven.
- These cooking times are approximate, due to the size and type of cooking dish and personal preferences.

Item	Temperature (°C)	Shelf Position	Approximate cooking time
Small cakes	160°C - 180°C (fanned)	1	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	1	20 - 25 mins
Swiss roll	200	1	8 - 12 mins
Semi rich fruit cake (180mm x 7")	140	1	2¼ - 2¾ hours
Scones	215	1	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	1	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210	1	
Choux pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20 mins
Sponge pudding	150	1	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

MAIN OVEN



Cooking times & temperatures

- i** The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.
- i** Allow enough space between shelves for food that will rise during cooking.
- i** Do not place items on the oven base as this will prevent air circulating freely.

- i Note:** This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned oven temperature of 160 °C.

Conventional temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temp. Setting °C		Time Approx.	Shelf Position
				
Cakes				
Small cakes	190	160	15 - 25	2 - 4
Victoria sandwich	180	160	20 - 30	3
Semi rich fruit cake	150	125	2½ - 3 hours	2
Christmas cake	150	125	2½ - 3 hours	2
Puddings				
Bread & butter pudding	170	150	45 - 1 hour	3
Fruit crumble	200	175	40 - 1 hour	3




Food Type	Temp. Setting °C		Time Approx.	Shelf Position
Miscellaneous				
Yorkshire pudding:				
- large	220	200	40 - 48	4 - 5
- small	220	200	15 - 20	4 - 5
Shortcrust pastry	200	180	depends on filling	4 - 5

MULTIFUNCTION OVEN

Cooking times & temperatures

- i** This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- i** Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.
- i** When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. Always make sure the food is piping hot throughout before serving.
- i** **Note:** This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.
- i** There are no zones of heat, and no flavour transfer when using a fanned oven – allowing you to cook a greater variety of foods together.
- For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the fanned oven temperature of 160 °C.
- i** If you are cooking on more than one shelf, you may need to slightly increase the cooking time.

Conventional temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temp. Setting °C			Time Approx.	Shelf Position
					
Cakes					
Small cakes	190	175		15 - 25	2 & 4
Victoria sandwich	180	160		20 - 30	3
Semi rich fruit cake	150	125		2½ - 3 hours	2
Christmas cake	150	125		2½ - 3 hours	2
Puddings					
Bread & butter pudding	170	150	-	45 - 1 hour	3
Fruit crumble	200	175	-	40 - 1 hour	3
Miscellaneous					
Yorkshire pudding:					
- large	220	200	200	40 - 45	4 - 5
- small	220	200	200	15 - 20	4 - 5
Shortcrust pastry	200	180	180	depends on filling	4 - 5

GENERAL BAKING GUIDE

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- i** Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.

- i** Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.
- i** Always follow the temperatures recommended in the recipe.
- i** To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- i** We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- i** Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- i** Always use the correct size and shape of tin for the recipe quantities.

Trouble-shooting – fruit cakes

Problem	Possible Cause
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

Trouble-shooting – sponge cakes

Problem	Possible Cause
Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture

Slow cooking (S Setting or 100°C)

- i** Make sure that frozen foods are thoroughly thawed before cooking.
- i** Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- i** Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to S or 100°C (slow cook setting) for the remainder of the cooking time.
- i** Slow cooking times will be about 3 times as long as conventional cooking times.
- i** Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- i** Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

ROASTING GUIDE

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird – eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

Cook in main oven at:		Approximate Cooking Time (preheated oven)
160°C - 180°C (fanned)		
180°C - 200°C (conv.)		
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

Notes:

- i** When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- i** For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.

- i** Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- i** Position the oven shelf so that the meat or poultry is in the centre of the oven.
- i** It is recommended that the appliance is cleaned after open roasting.

ROAST TURKEY

Roasting turkey involves cooking two different types of meat – the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

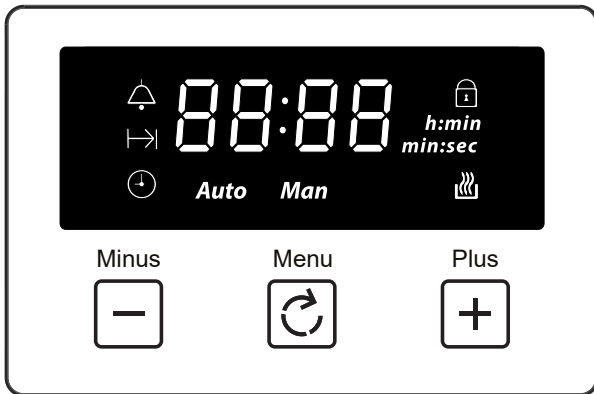
The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

- i** Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- i** Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- i** The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- i** If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- i** If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.
- i** **Please note:-** for all other Roasting guides refer to main oven section and see table.

CLOCK/PROGRAMMER - STOVES RICHMOND

- i** Please be aware that only the main oven is controlled by the programmer.
- i Note:** Your clock / programmer may not have all these functions



	Minute minder
	Cooking time / Duration
	Time of day
	Key Lock
	Auto cooking
Auto	Automatic mode
Man	Manual mode
L 11.21.3	Volume level
23:59	7-segment display
99:00	Max. adjustable minute minder
2:59	Max. adjustable cooking time
h:min	Display hours:minutes
min:sec	Display minutes:seconds

USING THE TOUCH CONTROLS

- Menu – Scroll through to select a function
- Plus – Increase time or volume
- Minus – Decrease time or volume

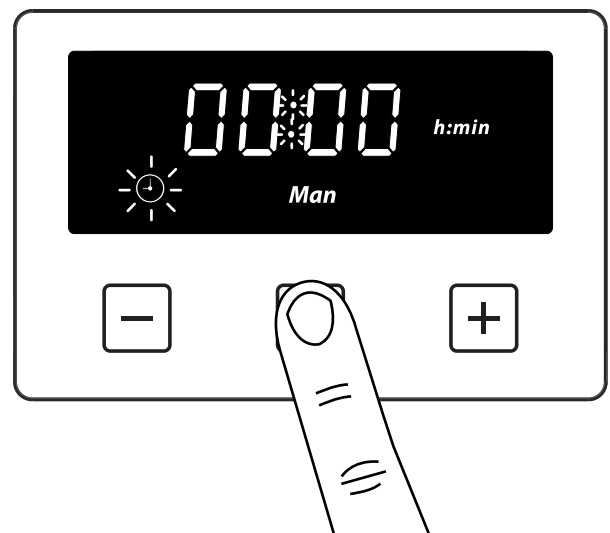
- i** When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

MANUAL MODE

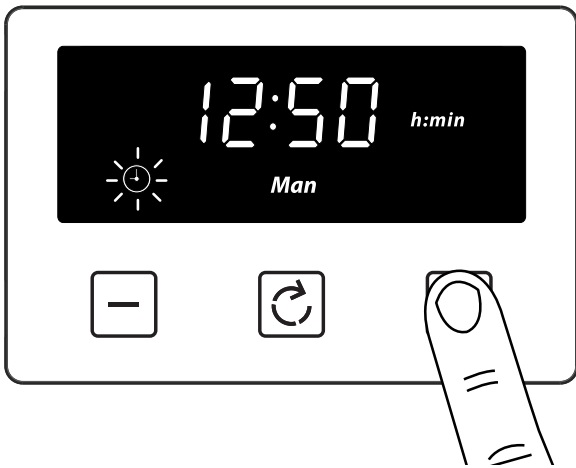
If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE TIME OF DAY

By pressing menu, scroll through the functions until you reach 'time of day'.



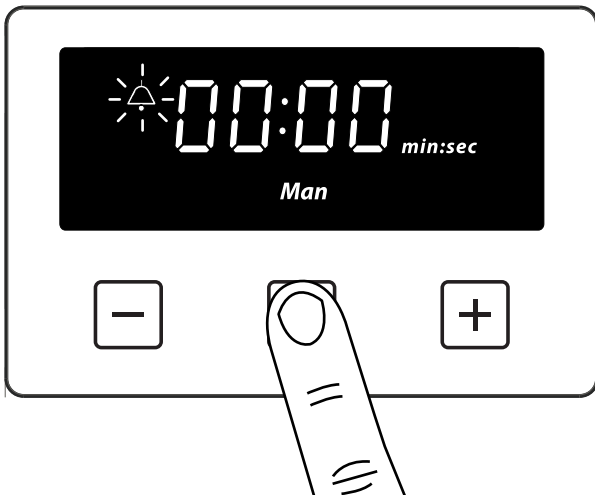
1. Press the function button until the 'time of day' symbol appears.



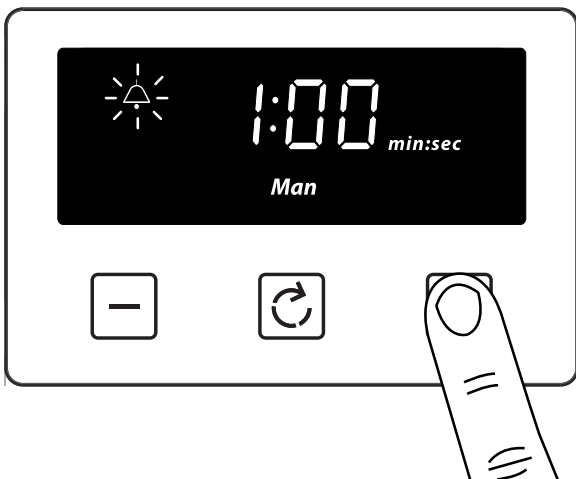
2. Press the plus or minus buttons to set a time

SETTING THE MINUTE MINDER

The maximum cooking time that can be set is 99 minutes.



1. Press the function button until the 'minute minder' symbol appears



2. Press the plus or minus buttons to set a time

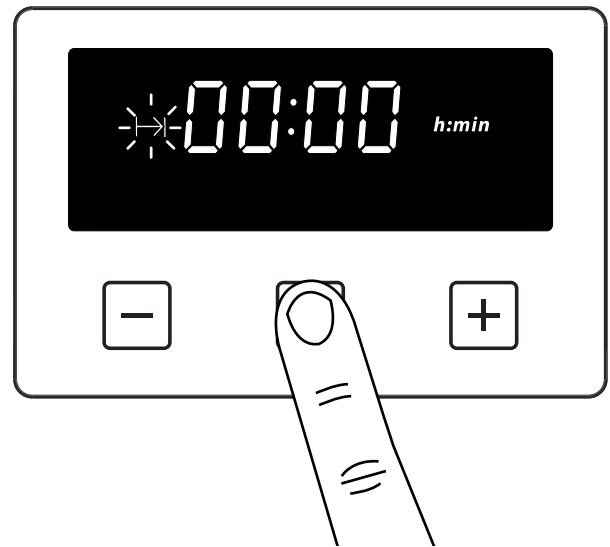
Once set, the minute minder will start to countdown in steps of seconds. The display will show the minute minder symbol and the remaining time. The countdown will continue in the background, if other functions are being set.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

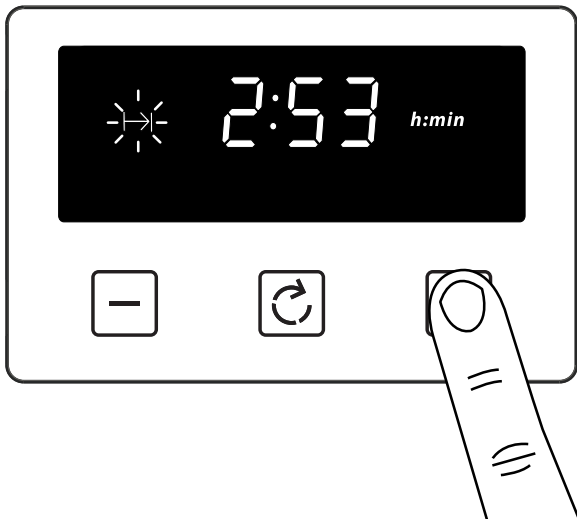
To modify or cancel the minute minder

Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

SETTING THE COOKING TIME (SEMI AUTOMATIC COOKING)



1. Press the function button until the 'cooking time' symbol appears



2. Press the plus or minus buttons to set a time

Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

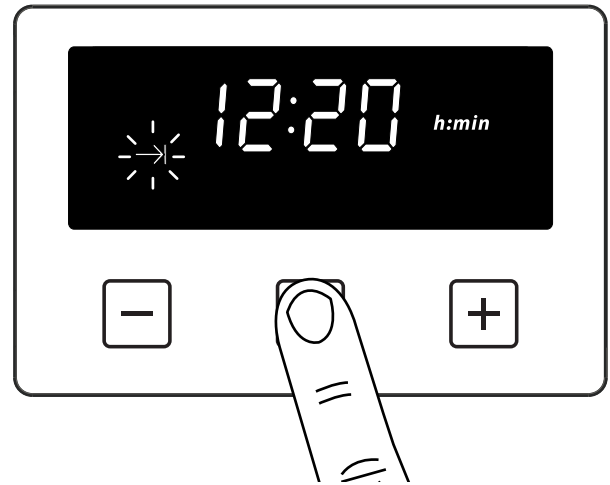
When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

- i** Note: Only the bottom left hand oven can use the Semi Automatic cooking function.
- i** The maximum cooking time that can be set is 23 hours and 59 minutes.

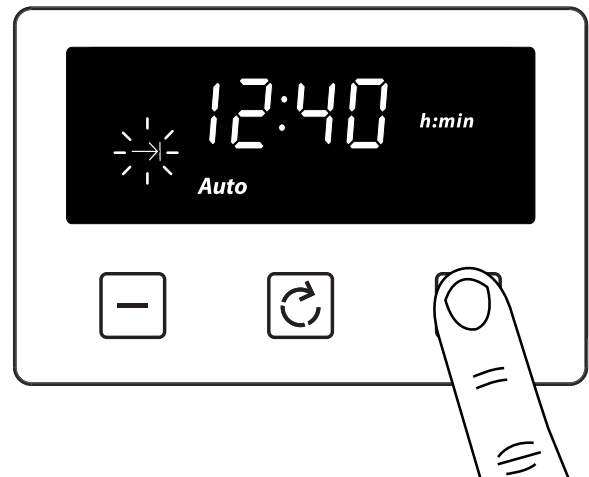
To modify or cancel the cooking time

Return to the 'cooking time' function and use either the plus or minus buttons to set the time. By setting the time to '0.00', this will cancel the countdown.

SETTING THE END OF COOKING TIME (FULLY AUTOMATIC)



1. Press the function button until the 'end of cooking time' symbol appears



2. Press the plus or minus buttons to set a time

- Enter cooking duration as described in 'Setting the cooking time' section.

The display shows the current 'time of day' plus the 'end of cooking time' symbol. The latest 'end of cooking time' is limited to the current 'time of day' plus the maximum time that can be set (23 hours and 59 minutes).

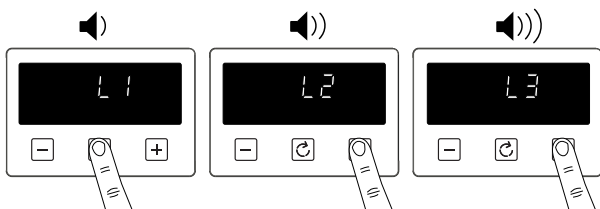
The auto cooking symbol disappears from the display once the time, the required cooking settings and temperature have been set. The appliance will not be switched on until the set cooking start time, that is the difference between the cooking end time and the cooking duration.

When cooking is completed, an alarm is heard and the manual mode symbol flashes on the display. Press the Menu button to stop the alarm and then the 'time of day' will then be displayed. Pressing the Menu button again will return to manual mode.

To modify or cancel the end cooking time

Return to the 'end of cooking time' function and use either the plus or minus buttons to set the time. The 'end of cooking time' can be deleted by counting back using the minus button until it equals the current time of day.

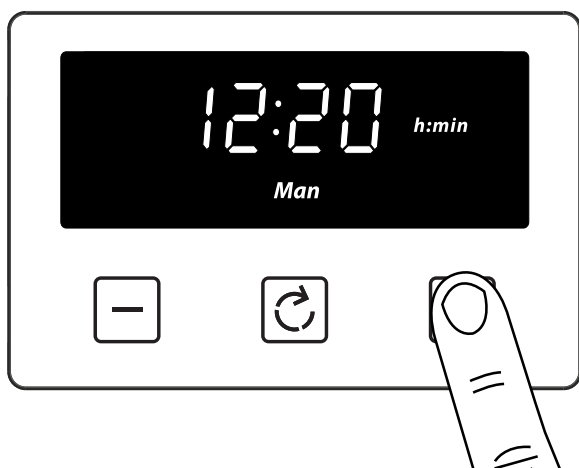
SETTING THE VOLUME



- Press the menu button until "LX" (X = 1, 2 or 3) flashes on the display. Use the plus or minus buttons to select a tone.

i Note: Default tone is L3

ACTIVATING / DEACTIVATING KEY LOCK



1. Press and hold the plus button for 3-5 seconds



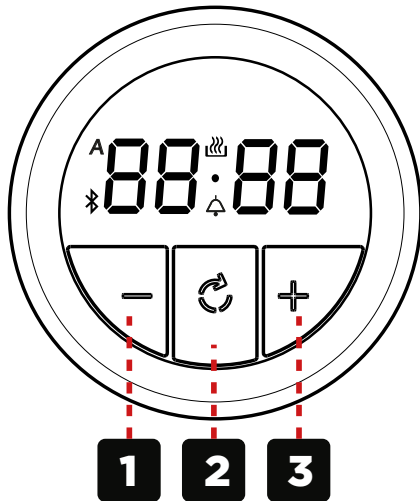
Once the Key lock is active, the buttons will be inactive. A two beep signal will be heard if the buttons are pressed.



To deactivate the Key lock

- Press and hold the plus button for 3-5 seconds. The Key lock symbol will disappear and the appliance can continue to be used.
- i Note:** In case of main power loss for a short time (about 1.5 minutes), timer maintains its status.
- i** Key lock status and buzzer tone are memorized independent of the power loss duration.

CLOCK/PROGRAMMER - STOVES STERLING

i **Note:** Your clock / programmer may not have all these functions



1	Minus
2	Function
3	Plus
	Auto cooking
	Minute minder
Auto	Automatic mode
23:59	7-segment display
23:59	Max. adjustable minute minder
23:59	Max. adjustable cooking time

USING THE TOUCH CONTROLS

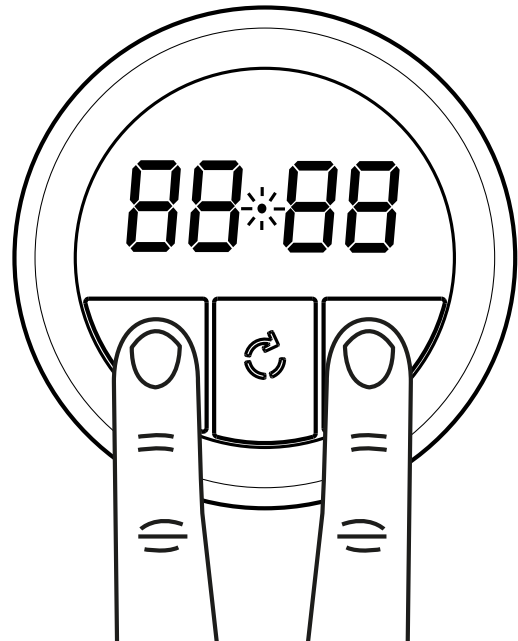
- Menu – Scroll through to select a function
- Plus – Increase time or volume
- Minus – Decrease time or volume

i When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

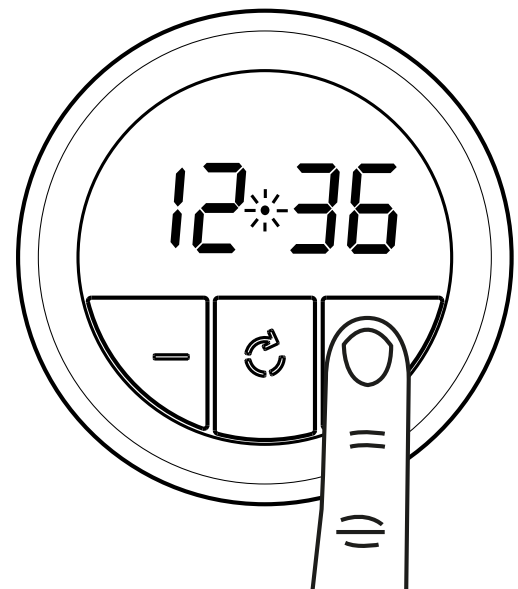
MANUAL MODE

If the programmer is not in semi-automatic or full-automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE TIME OF DAY

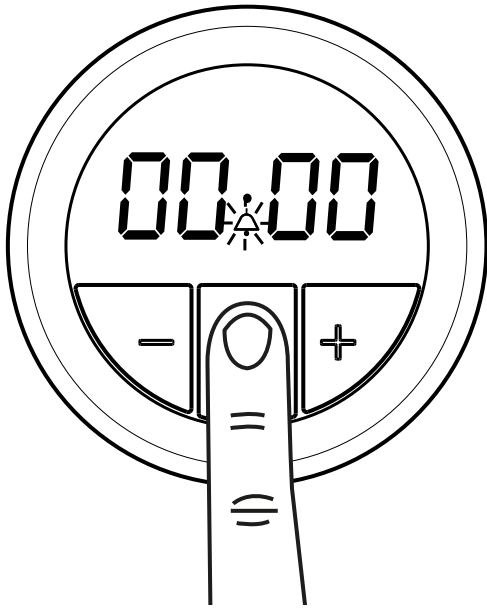


1. Press and hold the minus and plus buttons until the dot begins to flash

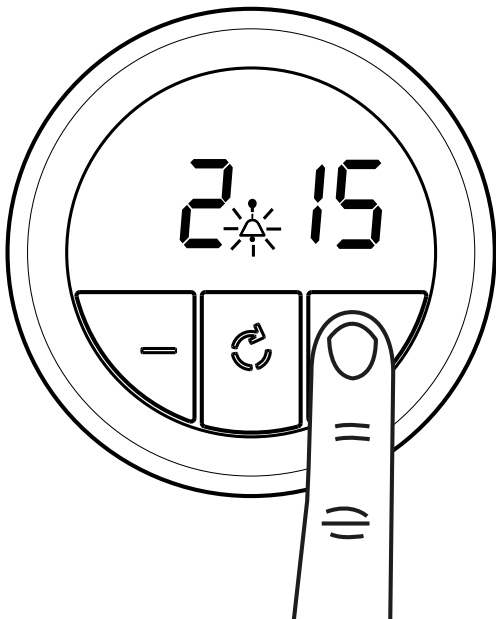


2. Press the minus or plus buttons to set the time of day

SETTING THE MINUTE MINDER



1. Press the function button until the bell symbols begins to flash



2. Press the minus or plus buttons to set a time

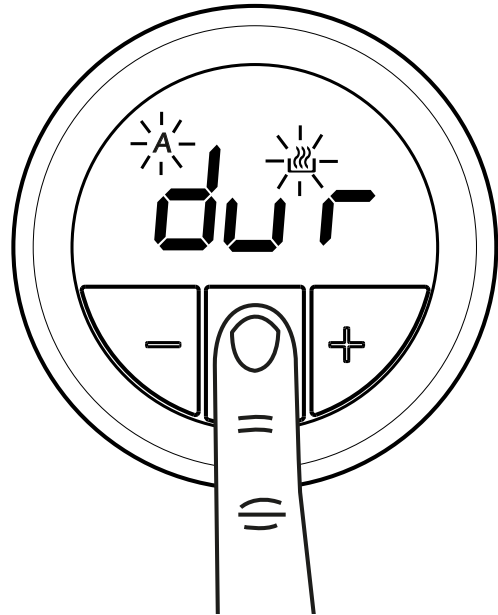
During countdown, the minute minder has priority on the display, which will show (in minutes : seconds, or hours : minutes) the time remaining.

When the set time for the minute minder has completed, an alarm is heard and the minute minder symbol will flash on the display. Press any button to stop the alarm and the time of day is displayed.

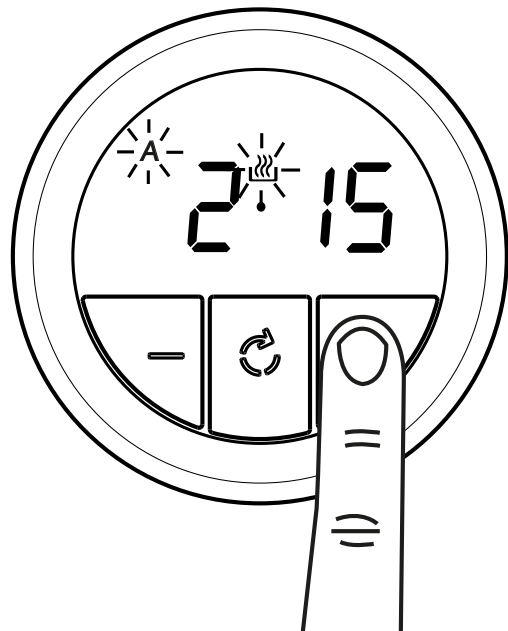
To modify or cancel the minute minder

Return to the minute minder function and use either the plus or minus buttons to adjust the time. By setting the time to '0.00', this will cancel the countdown.

SETTING THE COOKING TIME (SEMI AUTOMATIC COOKING)



1. Press the function button until 'dur' appears on the display



2. Press the minus or plus buttons to set a time

Once set, the automatic mode, auto cooking symbol and the time of day is displayed.

To see the remaining cooking time, press the function button twice.

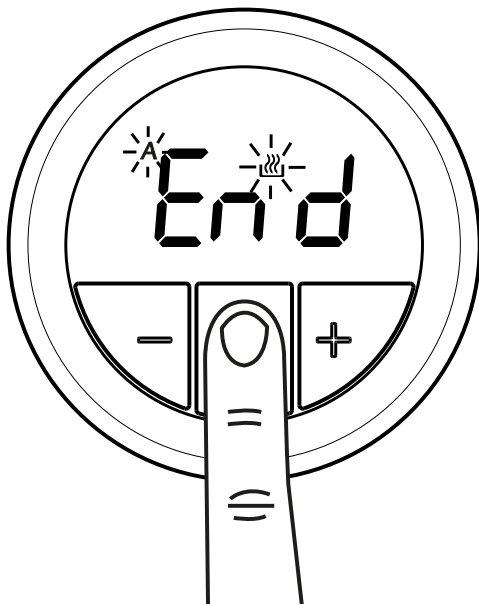
When the set time has completed, an alarm is heard. Press any button to stop the alarm. The time of day is then displayed.

To modify or cancel the cooking time

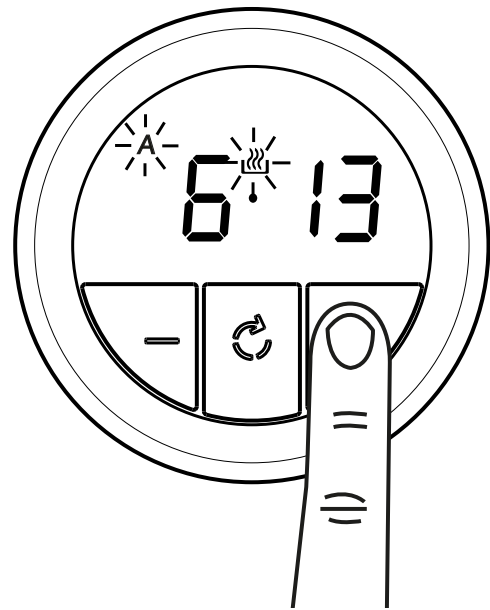
To modify, press the function button until 'dur' appears on the display then press either the minus or plus button to set the time. To cancel, press the function button until 'dur' appears on the display then press the plus button until 0.00

SETTING THE END OF COOKING TIME (FULLY AUTOMATIC)

Enter cooking duration as described in 'Setting the cooking time' section.



1. Press the function button until 'end' appears on the display



2. Press the minus or plus buttons to set a time

To modify or cancel the end cooking time

To modify, press the function button until 'end' appears on the display then press either the minus or plus button to set the time. To cancel, press the function button until 'end' appears on the display, then press the minus button until the set time of day appears.

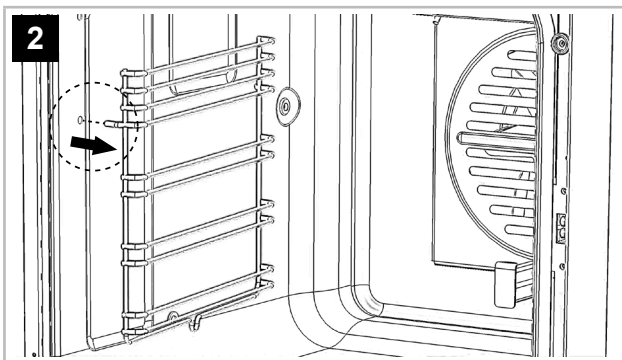
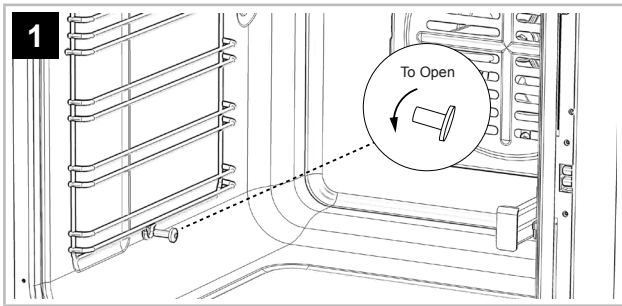
SETTING THE ALARM TONE

	First tone
	Second tone
	Third tone

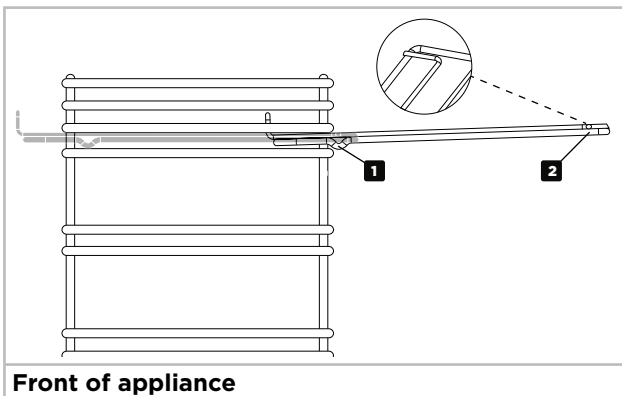
Press and hold the minus button to listen to the first tone, then release the minus button and press it again to listen to the second tone, then the third tone.

Releasing the minus button after a tone has sounded, will automatically select that tone.

REMOVING SHELF RUNNERS

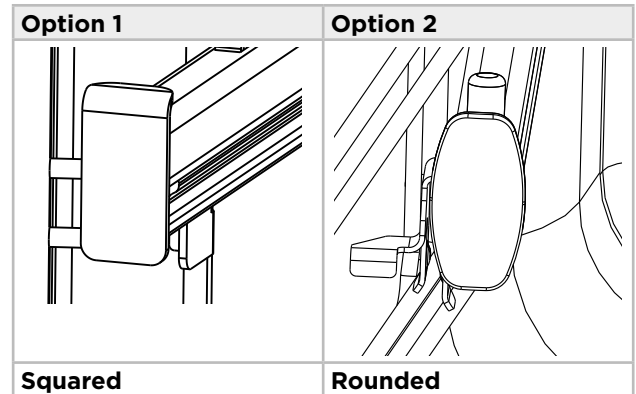


STANDARD SHELVES

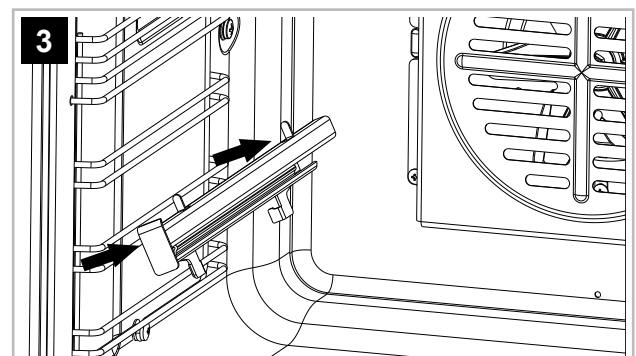
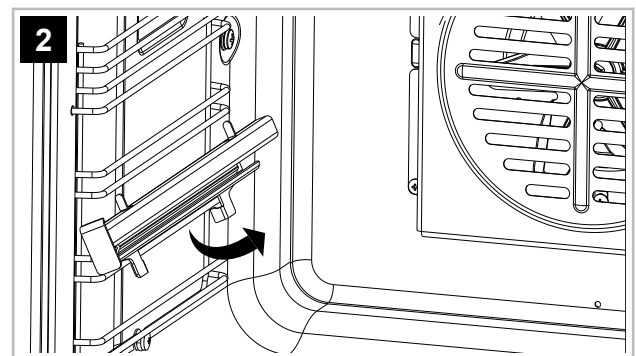
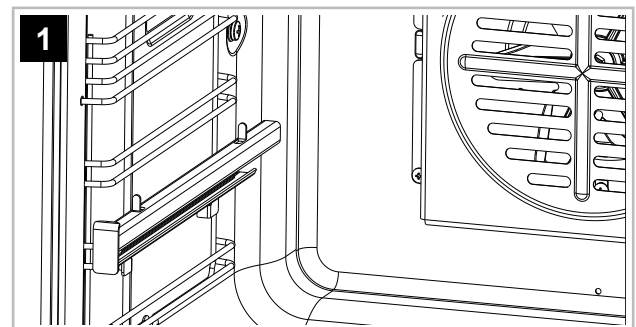


1. Slightly raise the shelf and insert in the chosen shelf position
2. Ensure the shelf is fully pushed back towards the back of the oven, until the shelf stopper is reached.

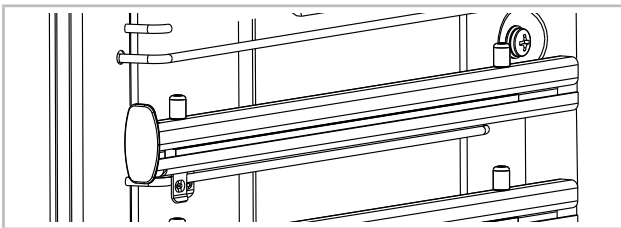
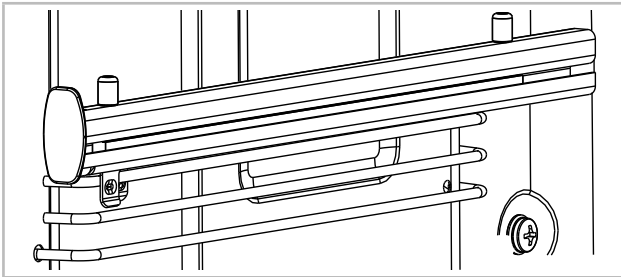
i Your product will be supplied with either one of the fitted Telescopic guides as shown. Please refer to the instructions below.



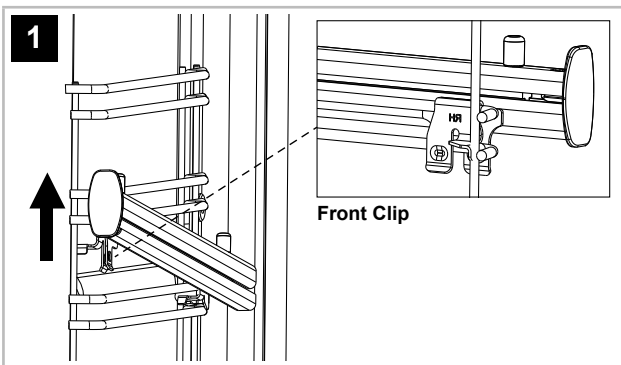
Option 1: Removing Telescopic guides



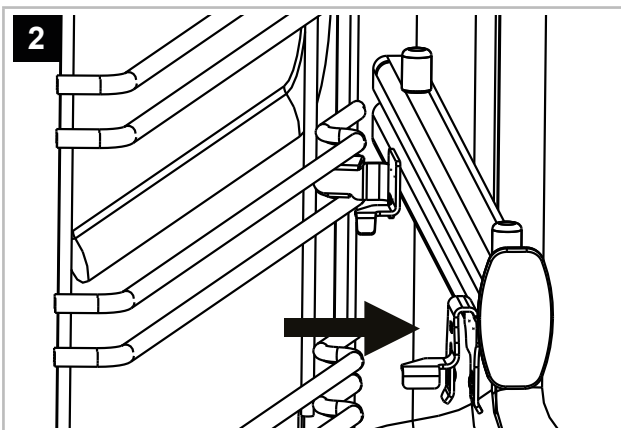
- i** Note: The Telescopic guides can only be attached to the top part of the top, middle and bottom sections of the shelves as shown below.



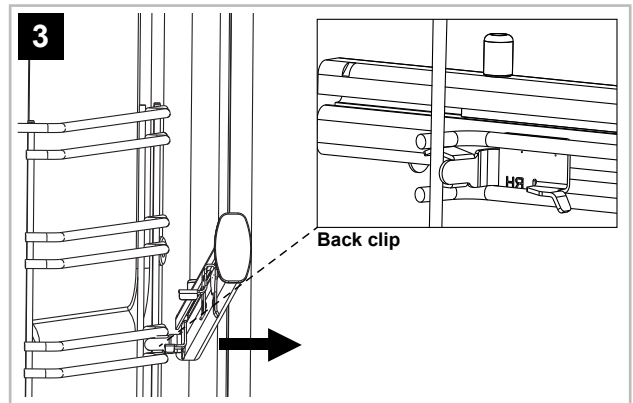
Option 2: Removing Telescopic guides



1. Push the front of the guide upwards firmly, ensuring the front clip is released from the shelf runner.

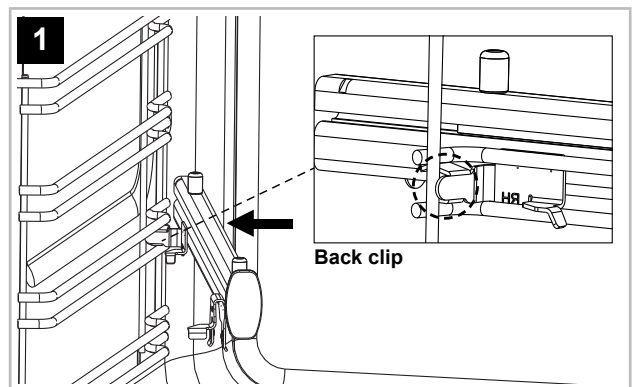


2. Pull the guide away from the shelf runner.

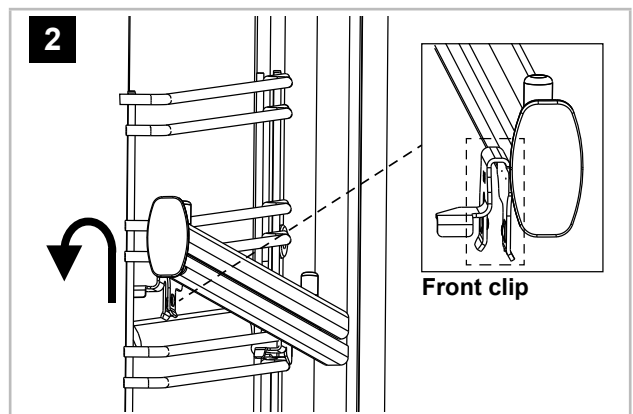


3. Pull the back clip away from in between the shelf runner.

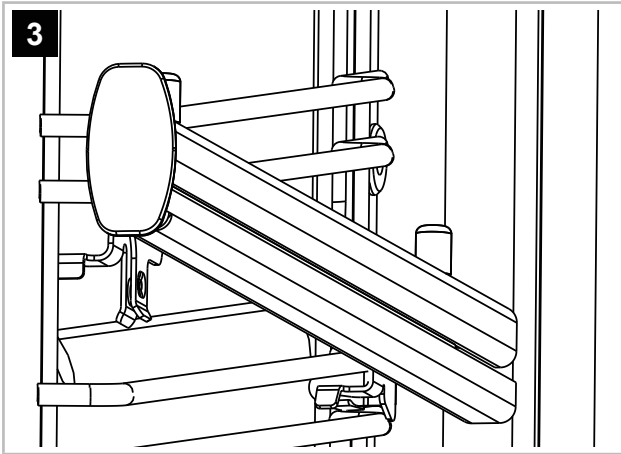
Option 2: To reinstall the Telescopic guides



1. Secure the back clip in between the shelf runner. Ensure the guide is fully pushed back towards the back of shelf runner.

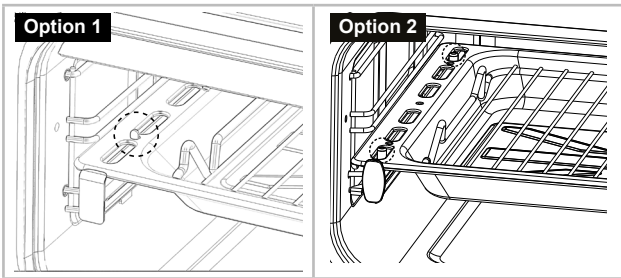


2. Locate the front clip onto the shelf runner and firmly push the front of the guide down until the front clip is secured into place.



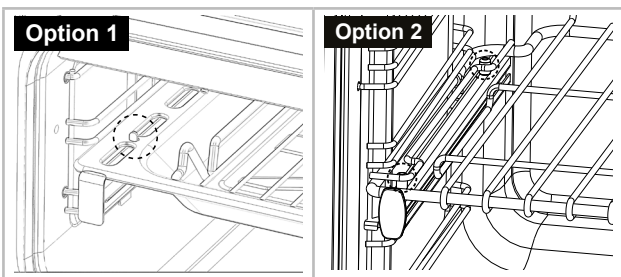
The Telescopic guide should now be fitted correctly and secure to the shelf runner.

FULL WIDTH OVEN PAN WITH TELESCOPIC SLIDERS

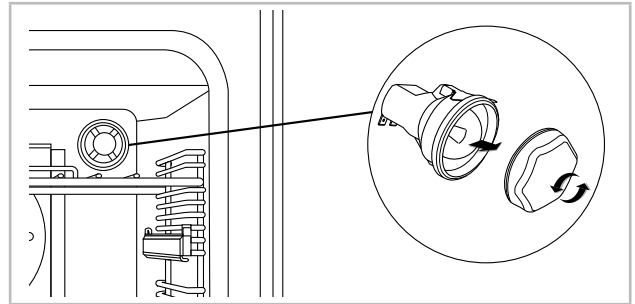


i Note: Please ensure the wires / oven pan locate around the small tabs on the telescopic runner.

TELESCOPIC SLIDERS



CHANGING THE LIGHT BULB

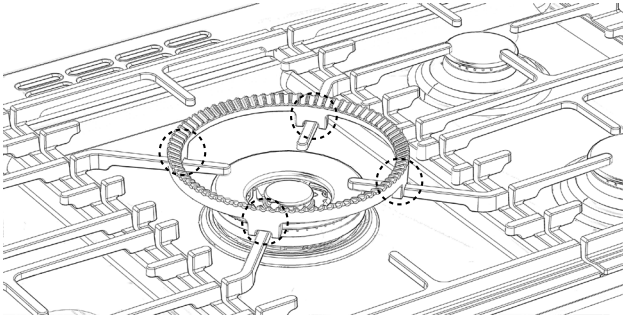


⚠ Warning! Switch off the power before you change the light bulb.

i Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Please remember that bulbs are not covered by your warranty.

ADDITIONAL FEATURES

WOK CRADLE

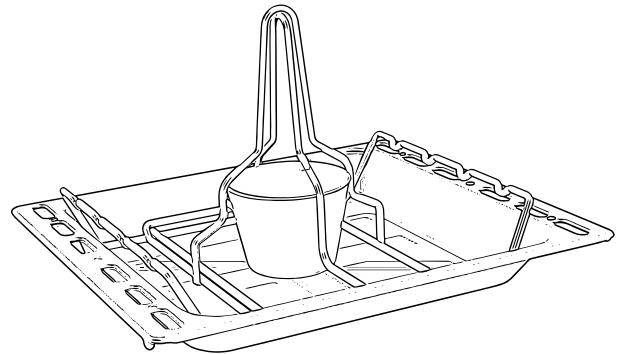


⚠ Please ensure the wok cradle sits securely on the 4 pan support fingers.

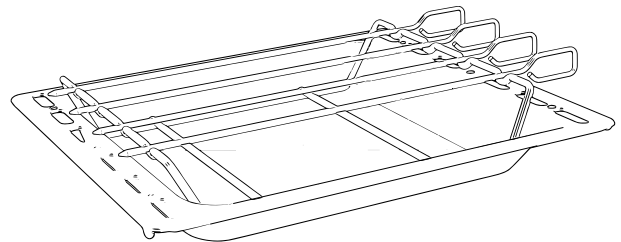
THE STEAM & INFUSE ACCESSORIES

The Steam & Infuse vertical cooking system is designed to deliver an evenly cooked, healthier, flavourful result every time. Simply fill the flavour pot with stock/herbs or any other ingredients and place your poultry/meat over the top.

Supporting poultry or other meat vertically exposes all sides to the oven's heat, promoting a more even cook and allowing the fat to drip out, while flavour is infused from the inside.



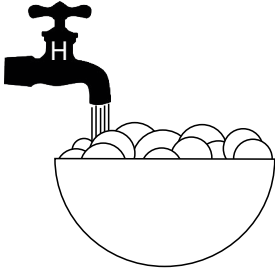
Also included are a set of skewers which are ideal for making kebabs and can be suspended over the specially designed rack.



- i** Note: If the Steam and Infuse is not supplied as standard, it can be purchased through our Customer Care team
- i** Note: Skewers are not to be used in tall ovens in 90cm products and should always be orientated across the oven so not to come into contact with the oven fan blades.
- i** Please refer to our website for further information on recipes

CLEANING YOUR APPLIANCE

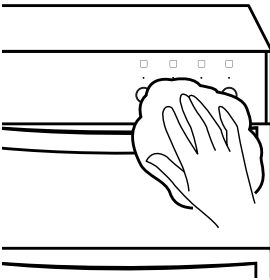
DO'S



- Warm, soapy water



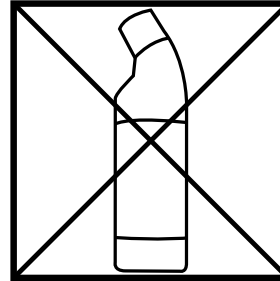
- Clean, wrung out cloth



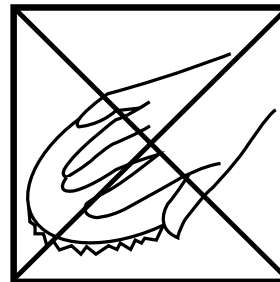
- Wipe with damp cloth
- Dry with a soft cloth

- i** **Note:** Always switch off your appliance and allow it to cool down before you clean any part of it.
- i** **Note:** Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.
- i** **Tips:** Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

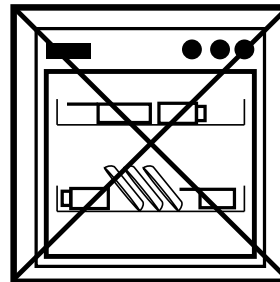
DON'TS



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports

- !** It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- !** In addition to the above, do not use metal scrapers to clean the oven door glass.
- i** We offer a great range of cleaning products and accessories for your appliance. To shop, please visit our website located at the front of this User Guide.

TECHNICAL DATA

Burner / Element	Nat Gas / LPG				
	(kW)	Injector (Nat gas)	Injector (LPG)	Butane g/h	Propane g/h
Hob - small (x2)	1.00	77	50	73	72
Hob - medium (x2)	2.00	104	70	145	143
Hob - large	3.00	129	87	218	215
Hob - wok	4.00	152	100	291	286
Total heat input (7 burners)	15	N/A	N/A	N/A	N/A

ELECTRICAL SUPPLY / LOAD

Electrical supply	Oven	Load (kW)
240 V	Multifunction	3.1
	Fanned	2.0
	Dual variable grill	1.7 / 2.7
	Conventional top	1.4
	Slow Cook	0.17

Oven Lamps	
Lamp (left hand oven)	40 W

Electrical supply	Max. load (kW)
220 - 240V	6.83 - 8.13

GAS-THRU-GLASS APPLIANCES

Burner / Element	Nat Gas / LPG					
	Nat Gas (kW)	LPG (kW)	Injector (Nat gas)	Injector (LPG)	Butane g/h	Propane g/h
Hob - small (x2)	1.00		72	50	73	72
Hob - medium (x2)	2.00		103	70	145	142
Hob - large	3.00		130	86	218	215
Hob - wok	5.00	4.6	155 External 75 Internal	100 External 44 Internal	335	329
Total heat input (6 burners)	18.0	17.2	N/A	N/A	N/A	N/A

WWW.STOVES.CO.UK



MADE BETTER

Stoney Lane, Prescot, Merseyside L35 2XW
stoves.co.uk

Stoves Customer Care
0344 815 3740

Product Information Helpline
0344 248 4149