

61EHDO

**Electric Freestanding Double Oven and Grill
with Ceramic/Halogen Hob**

User & Installation Instructions

STOVESTM

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Please keep this handbook for future reference, or for anyone else who may use the appliance.

Introduction

Thank you for choosing an appliance from Stoves.

We hope the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

Your new appliance is designed to be installed flush to base units.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves in hot soapy water, to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Electrical connections

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by competent persons.

Warning: This appliance must be earthed.

Moving the cooker

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Introduction

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001:1996.

Disposal of packaging

- All our packaging materials are recyclable & environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

To replace an oven light bulb

Caution: Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock.

Wait until the oven is cool, then remove the oven shelves.

Grasp the lens cover and pull away from the oven side. Unscrew the bulb.

Please note that the oven light bulbs are not covered by guarantee.

This appliance has two side lights in each cavity.

Be Safe - Not Sorry

When you are cooking, keep children away from the vicinity of the appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- Remove all packaging, protective films and oils from the appliance before using for the first time.
 - Make sure you read and understand the instructions before using the appliance.
 - Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
 - Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
 - Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
 - Never use the appliance for heating a room.
 - Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
 - Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard. The high reflectivity can also damage the element.
 - Do not use the oven with the door inner glass panel removed.
 - Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
 - Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard and prevents heat circulation.
 - When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
 - Switch off the electricity supply before replacing the oven light bulb, to avoid the risk of electric shock.

Warning: This appliance must be earthed.

When you have finished cooking check that all controls are in the off position.

Using the Hob

Caution: Do not use the hob if the glass is cracked, as electrical parts are directly beneath. To avoid the possibility of electric shock, turn off the electricity supply to the hob at the socket and arrange a Service call.

Before using the hob for the first time

Before using the hob for the first time, we recommend that you apply a thin coating of cleaner conditioner, and polish the surface with a clean dry cloth. Follow the instructions given in the cleaning section.

To switch on the hob

Turn the hotplate selected control clockwise to the required setting. To switch off, return to the "off" position.

The hot hob light

The hot hob light comes on when one of the hotplates is switched on, and stays on for a short while after the last hotplate is switched off to indicate that the hob may still be warm.

Halogen ring

Warning: Do not stare at the halogen hob element during use - doing so may temporarily impair your vision.

Important:

- **Do not** use the ceramic glass hob as a work surface or chopping board, as it will damage it, and if any plastic utensils come into contact with a warm hob, they may melt onto it.
- Do not use the ceramic hotplate surface for storage.
- As pans are on a smooth surface, they will move easily if knocked accidentally; turning pan handles so they are not overhanging the edge of the hob, will help prevent this happening, and keep them out of the reach of children.
- **Be careful when cooking foods in salted water, or foods containing large amounts of sugar or syrup**, if they are spilt onto hot areas of the hob they may damage it.
Use pans which are large enough to avoid overflows onto the ceramic glass hob.
- Lift pans onto and off the hob, rather than sliding them across the surface, to avoid marks and scratches.
- Aluminium foil must not be placed on the hob as it will reflect any heat back into the element, which can damage it.
- Leaving a hotplate on for a length of time, without it being covered by a pan, can cause overheating of surrounding areas which could damage the glass.

Using the Hob

Using the hotplate

When cooking with fat or oil, never leave unattended.

Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.

Choice of pans

Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.

Use pans with a flat base of minimum 100mm / 4ins diameter and maximum 280mm / 11ins diameter which are stable in use. The correct size of pan base will ensure maximum contact with the hob and rapid cooking times. Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm - will result in slower cooking times.

Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.

When buying new pans, always refer to the pan manufacturer's guidelines.

Always use pans which are large enough to prevent spillage, especially for deep frying, making jam or cooking with sugar or syrup based substances.

Trivets, round based woks, heat diffuser pads and over-sized pans are not recommended.

Cast iron, stainless steel, or enamelled steel pans are all suitable for use on ceramic glass and solid plate hobs.

Aluminium pans will give good cooking results but care must be taken in their use. If they are slid across the surface of a ceramic hob they tend to leave visible marks which can be difficult to remove.

Certain types of copper based pans may become slightly concave when heated, which can result in slower cooking times.

Glass pans can be used, but if used on halogen rings, the glow from the heating areas transmitted through transparent glass may cause some visual discomfort.

Pan bases should be thick, flat and smooth, to ensure maximum heat contact with the hob, maximum heat conduction and rapid cooking times.

Pans with dull or dark coloured bases will give the quickest cooking results.

Pans with thin, dented or ridge bases can result in very slow cooking times and should not be used.

Pans with highly polished bases reflect heat back into the hob causing the ceramic hob hotplate to cycle on and off rapidly, which slows down cooking.

Certain makes / brands of pressure cookers may not be suitable for use on ceramic hobs - they do not come to pressure. Stainless steel pressure cookers will give optimum results.



When you have finished cooking check that all controls are in the off position.

Using the Grill

Caution: Accessible parts may be hot when grill is used, young children should be kept away.

To switch on the grill

Open the top oven / grill door.

Turn the top oven control knob past the oven temperature markings to either the single  grill symbol, or the dual grill symbol. 

The dual grill uses all of the top element, and the single economy grill setting uses the inner part of the element only.

Important: The door must be kept open when the grill is used.

Note that the grill will not operate if the top oven is switched on.

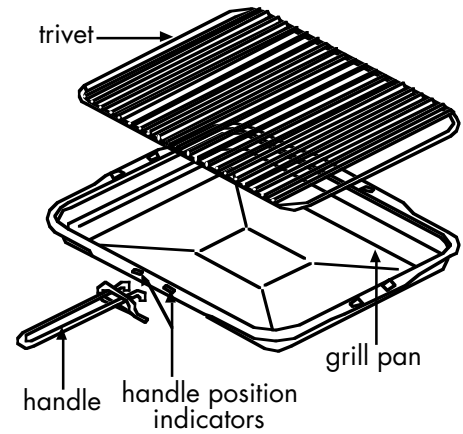
Preheating

Always preheat the grill for about 3 minutes for best cooked results.

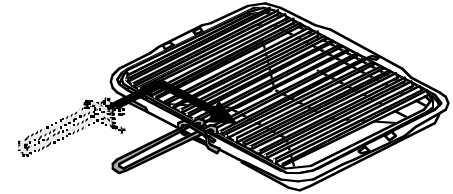
The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling only. The fan will continue to operate for a period after the grill control has been switched off.

Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Using the Grill

Grilling

The grill has two fixed heat settings.

For grilling smaller quantities of food, the (single element) economy grill can be utilised. For grilling larger quantities of food, the (dual element) full grill can be utilised.

The speed of grilling can be controlled by selecting a higher or lower shelf position.

For toasting, and for cooking foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

Grilling may also be adjusted by changing the grill pan trivet position, as detailed below.

There are three different grilling positions, as the grill trivet - which is in the grill pan - may be inverted to give a high or low position or the trivet may be removed.

1. The HIGH trivet position is suitable for toasting bread.
2. The LOW trivet position is suitable for grilling all types of meat and fish.
3. With the grill trivet removed the food is placed directly on the base of the grill pan - eg; when cooking whole fish or browning dishes such as cauliflower cheese.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard, and the high reflectivity may damage the grill element.

Using the Top Oven

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

The top oven is a conventional electric oven.

To turn on the top oven

Turn the top oven / grill control knob to the required temperature setting.

The red 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.

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

Preheating the top oven

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges. Preheat the oven until the indicator light switches off for the first time - this will take up to 20 minutes depending on the temperature selected. If you are not preheating the oven, the cooking times in the baking guide may need to be extended, as they are based on a preheated oven.

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.

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

Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

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 only. The fan will continue to operate for a period after the oven control has been switched off.

Using the Top Oven

Top oven baking guide

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

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.

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.

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

MAIN OVEN CONVERSION GUIDE

Note: this is a high efficiency oven, therefore some adjustment will have to be made to **conventional** cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results, conventional temperatures need to be converted to 'A' efficiency temperatures.

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

Conventional temperature (°C)	'A' Efficiency 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

Using the Main Oven

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

To switch on the oven

Turn the oven control knob clockwise to the required setting.

The red 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.

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

When using the oven

As part of the cooking process, hot air is expelled through a vent at the rear of the oven. 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.

Preheating

When cooking sensitive items such as soufflé's and Yorkshire puddings or, when cooking bread, we recommend that the oven is pre-heated until the neon switches off for the first time. For any other types of cooking, a pre-heat is not required.

Using the Main Oven

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 maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

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

Slow cooking

- Make sure that frozen foods are thoroughly THAWED before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2½kg / 4½lb.
- For roasting joints of meat or poultry, and for pot roasts preheat the oven to 160°C and cook for 30 minutes, then adjust the oven control to the 110°C - 120°C (slow setting) for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.

Aluminium foil

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

Using the Main Oven

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 or stocking the freezer - as all the items will be cooked within the same length of time.

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.

Preheating is generally not necessary as a fan oven warms up quickly.

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.

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:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

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.

Although you need to keep in mind the points '*To help the air circulate freely*' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

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.

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. There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

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.

Using the Main Oven

Defrosting and cooling in the main oven

To **defrost** frozen foods, turn the main oven control to the defrost 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.

Main oven baking guide

Cooking times & temperatures

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.

USING THE OVENS

Baking guide

Dish	Recommended temperature °C	Approximate cooking time (preheated oven)
Scones Meringues	180 110	8 - 15 2 - 3hrs
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7") Genoise sponge Madeira (180mm / 7") Semi rich fruit cake (205mm / 8") Christmas cake (205mm / 8") Dundee cake (205mm / 8")	160 160 170 160 160 160 130 depending on recipe 130	15 - 25mins 15 - 20 mins 10 - 12 mins 20 - 30 mins 20 - 25 mins 1hr - 1¼ hrs 2½ - 3hrs depending on recipe 2½ - 3hrs
Pastry Flaky / Puff Shortcrust Choux Plate tarts (2 x 180mm / 7")	180 170 170 170	depending on recipe and type of filling
Biscuits Shortbread rounds Nut brownies Brandy snaps Flapjacks Ginger nuts	160 170 160 160 160	20 - 25 mins 20 - 25 mins 10 - 12 mins 20 - 25 min 10 - 20 mins

Using the Ovens

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.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table on page 12.
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

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.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 150°C - 160°C for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- 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.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

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.

Using the Ovens

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 overnight.

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.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting. Allow the appliance to cool before attempting to clean it.

Cook in oven at: 160°C - Main Oven (Fanned) 180°C - Top Oven (Conventional)		Approximate Cooking Time (preheated oven)
Beef	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 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

Using the Ovens

Automatic cooking

The automatic cooking facility is controlled by the programmer (see 'Programmer / Clock' section) and allows complete meals or individual dishes to be cooked while you are out of the house, to be ready for when you return. The 'READY TIME' should be set as close as possible to, or just after, your anticipated return, so food is not left standing in a warm oven.

Do

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator) before placing them in the oven, and avoid using rolled joints of meat, which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not

- Warm food should never be placed in the oven if there is a delay period.
- Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over meat or poultry, dishes containing eggs, cooked rice, or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven; allow the oven to cool before setting for automatic cooking.
- Do not over fill dishes containing liquids, as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerate.
- Never use the automatic facility to reheat 'cook chill' foods, as they should go straight from the refrigerator into a preheated oven.

Using the Ovens

Important:

Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

Hints for automatic cooking

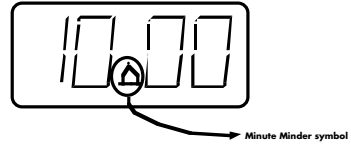
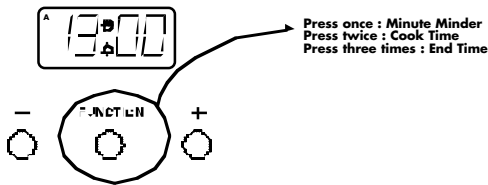
- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

PROGRAMMER / CLOCK

The programmer buttons

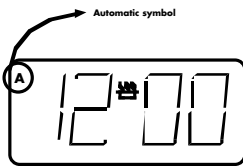
- minus
- + plus

The 'function' button in the centre is used for setting the minute minder and setting up the automatic cooking. See below for details.



This Bell symbol appears when the Minute Minder function has been selected. While the Minute Minder is being set, the Bell symbol flashes. Once the length of time is set, the Bell symbol remains lit until the time runs down, or the function is cancelled.

Symbols on the LED display.



This 'A' symbol appears when either a semi, or fully automatic program is selected. This symbol will flash while a program is being set. Once a program is set the symbol will light up, and remain lit until the alarm sounds, or the program is cancelled



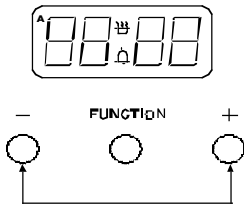
This message and 'A' symbol appear when you are asked to set the length of time you require the oven to cook automatically for. Using the Plus and Minus buttons adjusts this accordingly.



This message and 'A' symbol appear when you are asked to enter in an end time, or when you would like the oven to switch itself off.

PROGRAMMER / CLOCK

To set the time of day



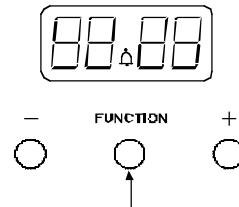
- ◆ Press the Plus and Minus buttons together for a few seconds, and release.
- ◆ The '●' in between the numbers on the LED Display will begin to flash.
- ◆ While the '●' is flashing it is possible to adjust the time using the Plus and Minus buttons. Once the time has been set, allow approximately 30 seconds before using any of the other timer functions. This ensures that the time will remain correct.

To select an alarm tone

There are three tones to chose from.

- ◆ Press the *minus* button to listen to the first tone.
- ◆ Release the *minus* button and press it again to listen to the second tone etc.
- ◆ Releasing the *minus* button after the tone has sounded will automatically select that tone

Setting the minute minder



- ◆ To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
- ◆ Use the Plus and Minus button to set the length of time required. Once this has been done, the Minute Minder is set.
- ◆ When the desired length of time has counted down the alarm will sound.
- ◆ To cancel the tone, press any of the buttons.
- ◆ To cancel the Minute Minder at any time, press the Plus and Minus buttons together.

PROGRAMMER / CLOCK

Semi-automatic cooking

There are two types of semi automatic cooking available on this appliance.

The oven must be switched on, and in use to use either of these functions successfully.

The Duration method allows you to set the oven for a specific length of time. If a dish needed 2 hours to cook, then it would be possible for you to set the oven to turn off 2 hours later. This allows you to be sure that your food will be cooked for a set length of time and no longer.

The End Time method allows you to enter a specific time when you would like the oven to switch off. If you wish to leave the oven unattended, then it offers peace of mind that the oven will have turned itself off at the set time.

However, once the program is set then it cannot be adjusted. Extra time cannot be added, nor can the end time be extended.

To cancel the semi automatic programs, press both the Plus and Minus buttons together. This can be done at any time during the cooking process. Then if necessary, re program.

For the instructions on how to use both of these functions, please see the following page.

Fully automatic cooking

This function incorporates both a duration and an end time and is meant to be used when you wish to delay the start time.

We recommend that the first few times this function is used you are in the house, this will familiarise you with your oven and prevents food from being over cooked or under cooked.

Care must be taken when selecting foods for this function, it is not recommended for certain food items which may spoil, or are sensitive to being left.

It is also advisable to set the end time to be as close to your return as possible to prevent food being left standing.

PROGRAMMER / CLOCK

Semi-automatic cooking

The Duration method

- ◆ Press the Function button twice, **(1)** which will skip past the Minute Minder.
- ◆ The LED display will flash the word 'dur', **(2)** and the 'A' will flash on the left hand side of the display.
- ◆ Use the Plus and Minus buttons to set the length of time you want to cook for. **(3)** This must be done within 5 seconds or the time of day will show again.

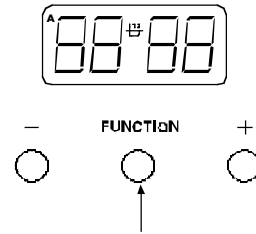
Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound. To switch off the alarm, press any button. To view any remaining time press the function button twice

The End Time method

- ◆ Press the Function button three times, which will skip past the Minute Minder and the Duration programmer. **(4)**
- ◆ The LED display will flash the word 'End' and the 'A' will flash on the left hand side of the display. **(5)**
- ◆ Use the Plus and Minus buttons to select the time the oven is required to turn off. **(6)**

Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.

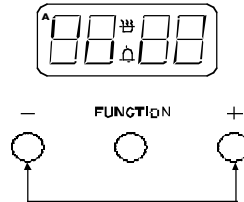
1. The Duration method



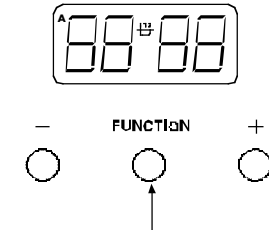
2.



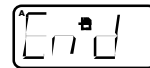
3.



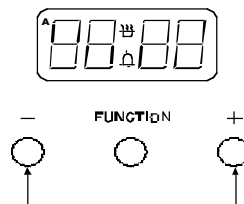
4. The End Time method



5.



6.



PROGRAMMER / CLOCK

Fully automatic cooking (example)

This programming method is best suited for when a delayed start time is required. Unlike the semi automatic methods this requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

◆ Press the function button twice to select the length of time your food will need. **(7)**

◆ The 'A' on the left hand side will flash and the 'dur' message will flash up. **(8)**

◆ Using the Plus and Minus buttons set the time you require within 5 seconds of the 'dur' message. **(9)**

◆ Press the function button three times until the 'A' flashes again and the 'End' messages appears. **(10) & (11)**

◆ Using the Plus and Minus buttons, set the time you would like the oven to switch off. **(12)**

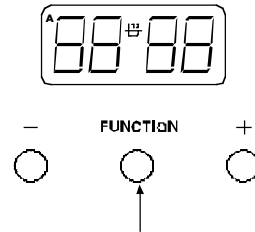
◆ Set the temperature of the oven and place the food inside.

While the automatic function is running, the 'A' will appear statically on the display, with the time.

Try to keep the end time as close to when you expect to return, this will prevent cooked food from being left standing in a warm oven.

The timer will calculate the appropriate start time.

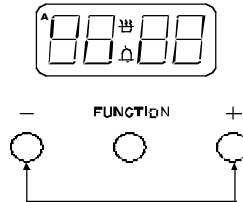
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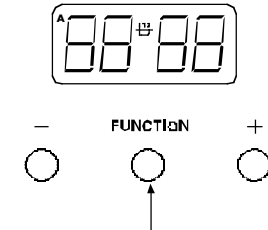
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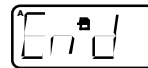
9



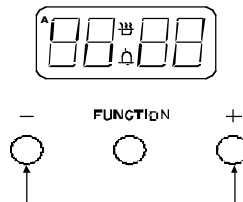
10



11



12



Cleaning

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the appliance cool before cleaning.

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the cooker through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the hob can be safely cleaned with a cloth wrung out in hot soapy water.

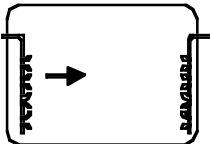
Chrome plated parts

SHELVES & SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Oven shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

Note: These items may also be cleaned in a dishwasher.



Enamel parts

OVEN CAVITIES, GRILL PAN

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

Caution: Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

Cleaning

Painted, plastic and metal finish parts (if fitted)

OVEN DOOR FRAME & HANDLE, GRILL PAN HANDLE, FACIA PANEL & CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

Glass parts

GLASS DOOR PANELS

Do not use abrasives or polishes as they will scratch and damage the glass.

Use a mild cream cleaner - eg; "Cif". Rinse away excess cleaner and dry with a soft cloth.

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

Important: the inner door glass panel can be removed for cleaning but it must be replaced the right way up (so the reflective side - if fitted - faces inwards), and pushed fully in to the **stop** position. To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.

Ceramic glass hotplate

Do not use abrasive powder cleaners, "Brillo" pads, metal wire, detergents, bleaches, bath stain removers, or chemical oven cleaners; all these product types will damage the ceramic glass.

The following recommendations will help to keep the ceramic glass surface bright and clean.

Allow the hob to cool.

Use a dampened paper towel or clean damp cloth to apply a small dab of cleaner conditioner to clean each heating area.

Use another paper towel or a clean dry soft cloth to wipe dry, and then polish the whole glass surface.

To remove any stubborn marks or heavy soiling, a non scratching, mild cream cleaner may be used - eg; "Cif". Alternatively, a ceramic hob scraper may be used (available from Homecare*).

Important: If you use a wet paper towel or clean damp cloth to remove spillage from a warm heating area of the hob, be careful to avoid steam burns.

Cleaning

Stainless steel surfaces (If fitted)

FASCIA PANEL, DOOR HANDLE, HOB SPILLAGE WELL, OVEN DOOR SIDES

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using a stainless steel cleaner. We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from the Customer Care Centre.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Wipe any spillage immediately, taking care to avoid burning your hands.

Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, rub the stainless steel surface sparingly with a minimum amount of Baby Oil.

Do not use cooking oils, as these may contain salt which can damage the stainless steel surface.

Care and maintenance

Before using the hob for the first time, apply a thin coating of cleaner conditioner to the ceramic glass, and polish the surface with a clean cloth.

The conditioner gives a protective covering to the ceramic glass which not only makes the hob easier to clean, but also ensures that you will gain maximum life out of this product. Occasional use will help prevent the build up of mineral deposits which can cause discolouration of the hob surface.

Discolouration of the hob

Do not use a dishcloth or dish sponge to wipe the hob - this can leave a film of detergent on the surface which will discolour the hob next time a heating area is used. Clean cloths kept for the cleaning of the hob can be used.

Do not use too much cleaner conditioner - only a thin coating is required, any excess may burn on and discolour the hob when it is next in use.

If persistent stains or marks remain on the ceramic glass surface, it can be cleaned using a mild cream cleaner - eg; "Cif" - or a ceramic hob scraper. This will also remove any accumulated salts or minerals before they have an opportunity to discolour the ceramic glass.

Wipe clean with a damp paper towel or clean damp cloth and re-apply cleaner conditioner.

Installation Instructions

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Moving the cooker

Please note that this appliance is very heavy. Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

This is a type X appliance regarding installation requirements.

Important: Ensure that you route all mains cables well clear of any adjacent heat source.

Clearances

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

Width: 600mm

Depth: 600mm

Height recommended: 900 to 915mm

Note: this product may be raised to a maximum of 930mm if required.

Installation Instructions

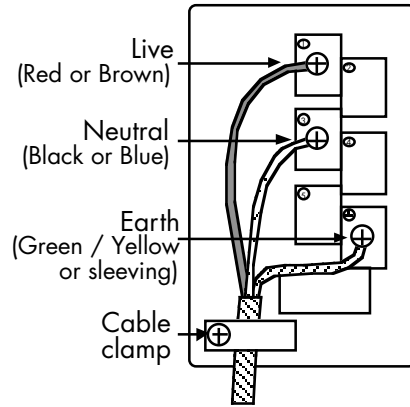
Connect to the electricity supply

Warning: This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of **30 ampere** minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with 6.0mm² twin and earth cable.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



Technical Data

Data badge

On the bottom of the front frame behind the oven door.

Electrical supply

220 - 240V ~ 50Hz

Warning: This appliance must be earthed.

Electrical ratings @ 230V

Main fanned oven	2300W
Conventional top oven	1290W
Dual Grill	1655/2575W
Hotplate LHF	ceramic 1100W
Hotplate LHR	ceramic 1655W
Hotplate RHR	ceramic 1100W
Hotplate RHF	halogen 1655W
Oven lamp	4 x 25W
Cooling fan	10W
Oven stir fan (main oven)	30W
Maximum load	10525W

Countries of Destination

GB - Great Britain, IE - Ireland

Stoves Customer Care

In case of difficulty within the UK and Northern Ireland, please call
Stoves Customer Care Centre Helpline on

0870 444 9929

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Opening Hours for Customer Care Centre

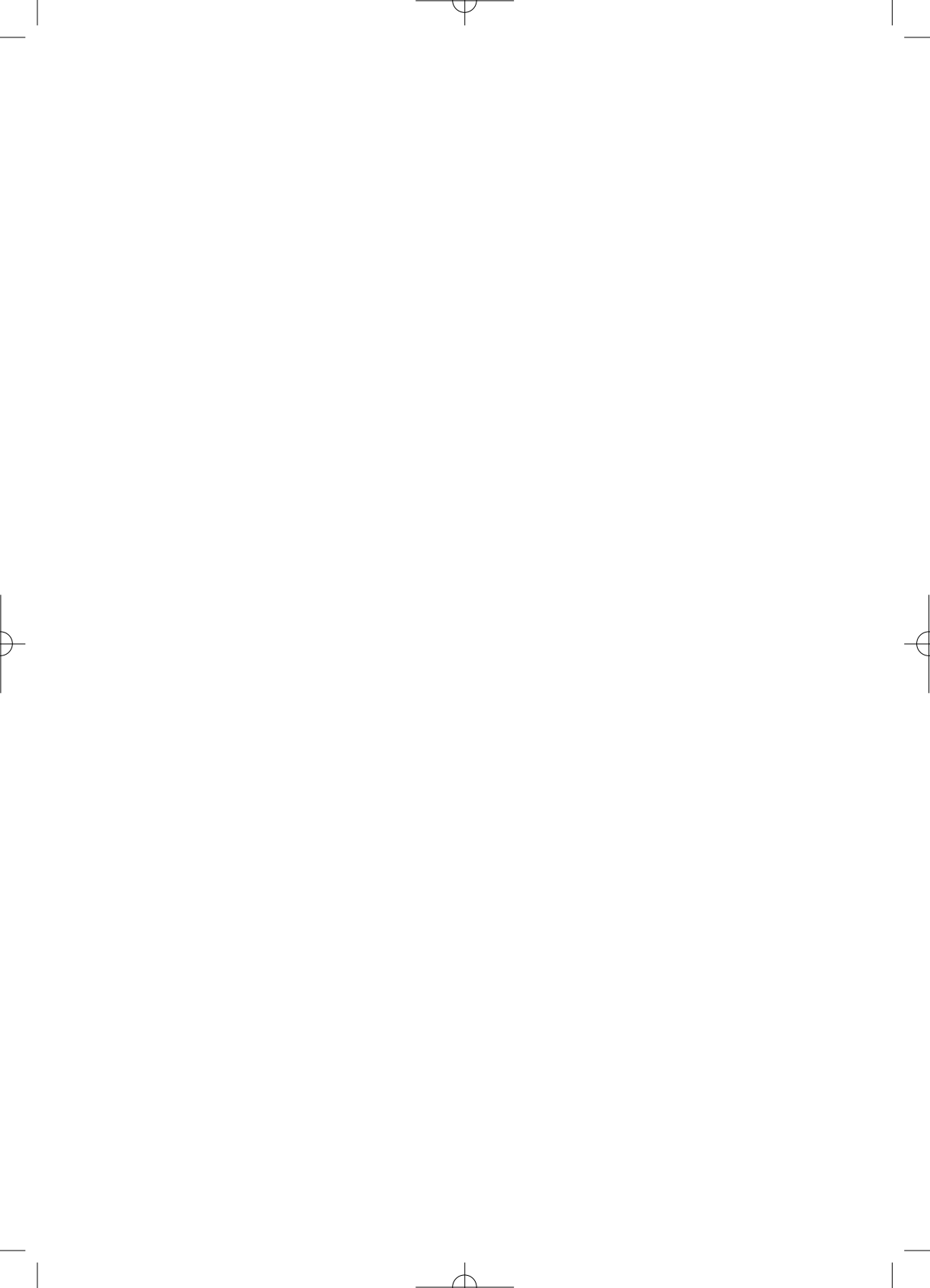
Monday to Friday	8am - 8pm
Saturday	8.30am - 6pm
Sunday	10am - 4pm

Enter appliance numbers here for future reference:

Model No
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Serial No
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>

Please ensure you have the above details (Model No and Serial No) to hand when calling Stoves Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.





STOVESTM

Stoney Lane, Prescott, Merseyside, L35 2XW

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