Dear customer

Congratulations on your choice of a quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified person in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, i.e., the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Your Consumer Products

safety symbols

The use of any appliance and cookers in particular (which use gas and high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section ‘Safety in the home’. Where accidents are most common, we repeat these warnings in the main text using the following symbols:

- Where you, other people, toddlers and children are at risk
- Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.
# Contents

## Introduction
- Welcome/Safety symbols 2
- Safety in the home 4

## Installation
- Know your cooker/Specification 6
- Location/Ventilation 7
- Installation 8
- Electrical connection 9
- Gas connection 10

## For the very first time
- Preparation and burning off 11

## Operating
- Operating the hob 12
- Saucepans 13
- Deep fat frying 14
- Operating the grill 15
- The main oven handyrack 17
- Operating the ovens 18
- Operating the clock/programmer 20 - 24

## Cooker care
- Care & cleaning 25
- Trouble shooting 26
- Replacing the oven lamp 26
- Future transportation 26
- Guarantee/Service 27
guarantee

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?
- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?
- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inept installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes
- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a CORGI (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: ____________________________ Serial No: ____________________________

Retailer: ____________________________ Date of purchase: ____________________________

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland
Fridges & Freezers 0845 600 4903
Electric Cookers 0845 600 4921
Gas & Dual Fuel Cookers 0845 600 4921
Washing Machines & Dishwashers 0845 600 4906

Republic of Ireland
All Refrigeration, 01862 34 11
All Cookers, Washing Machines
 & Dishwashers

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer’s guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.
Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

safety in the home

Look after yourself, family and friends

- Ensure that children are kept away whilst the cooker is in use and until it has cooled as parts become very hot. Don’t leave them unsupervised.
- During use surfaces get hot. Don’t touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- Never use when judgement or co-ordination is impaired by the use of alcohol and/or drugs.
- Don’t use aerosol sprays near the cooker as most are highly inflammable.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent burners.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don’t move oven shelves when hot.
- Don’t use water to extinguish oil or fat fires.
- Don’t heat up unopened food containers as pressure can build up causing the container to burst.

- Don’t use round-bottomed traditional woks. Use flat-bottomed types.
- Don’t store items above the cooker that children may try to reach.
- This appliance is not intended for use by person with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
safety in the home

Look after your cooker and home

- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and make sure pan supports, burners and other surfaces are cool before touching them.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is turned on again to prevent baking on.
- Don’t use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don’t allow anyone to sit or stand on the cooker or door.
- Don’t move the cooker by pulling by the door and/or handle.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don’t store flammable materials, aerosols etc in adjacent cabinets.
- Don’t place flammable or plastic items on or near the hob, and never place wet cloths on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don’t leave a burner on for long periods when not covered by a pan.
- Don’t cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don’t place dishes, pans, trays directly on the oven compartment base.
- Don’t line the grill pan with aluminium foil, this will result in an increase in temperature and could result in damage to your cooker or increased risk of fire.
- Don’t use the cooker with glass windows removed.

Don’t use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.
- Storage of flammable materials or liquids in the storage compartment.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- Always refer servicing to a qualified appliance service engineer.

trouble shooting

if the cooker does not work

If the appliance does not operate check whether:

- The power supply is on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly.
- The main oven will not operate if the clock has not been set.
- This cooker must be earthed in doubt consult a qualified electrician.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal - see page 8.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface’s on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

replacing the oven lamp

Warning:

Ensure the appliance is switched off at the mains before replacing the lamp to avoid the possibility of electric shock.

Switch off at the mains.

1. Remove the glass cover of the lamp by turning it anti-clockwise.
2. Remove the bulb by turning it anti-clockwise.
3. After installing the correct bulb, reinstall the glass cover.

Replacement light bulbs can be easily obtained from a good local electrical or DIY store.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

if you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Recycling

This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment.

For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.
care & cleaning

Never clean the inside of the grill or oven and trays with hard brushes, steel pads or knives.

Do not use cleaning agents containing acid or chlorine on the handle. Cleaning can be performed using a soft piece of cloth and soapy water or commercially available special surface cleaners.

Grill and oven doors

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal.

Ensure that the door seal is dry after cleaning. Do not lift the door seal.

Models with removable inner glass panels

When you wish to clean the interior glass of the oven door, use a screwdriver to remove the top and bottom washers that secure the interior glass to the door, remove the glass with care.

Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. After drying, position the gasket back into its place, reinstall the glass panels carefully preventing sudden shocks.

* If low emissive glass is fitted, ensure the printed side is facing outwards.

Glass lid

Do not use the following to clean the glass lid: house hold detergents, bleach, scouring pads, rust removers or metal scrapers.

To clean use warm soapy water and dry using a cotton cloth or paper towel roll.

Do not apply excessive pressure to the glass lid when in the up position.

Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.

* Model dependant.

know your cooker

specification

Some of the illustrated details may vary

Lamp 25W x 2
Total power (gas) 18.6 kW
Total power (electric) 2100 W
Ignition Auto electric on all burners
Safety device Gas valves are lockable

Gas  Supply Pressure  Destination Countries
G20  20 mbar  GB
CAT  12H AT 20 mbar

For Container setup condition please refer to rating label

Because we continually strive to improve our products, we may change our specifications and designs without prior notice.

Accuracy

Note that times and temperatures in this book are for guidance only.
location

- The cooker is designed to fit between kitchen cabinets spaced over 1000 mm apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing. Avoid having cabinets protruding beyond the front of the cooker, if this can not be avoided, allow 5cm clearance between the cooker and cabinets on both sides of the cooker.
- Adjacent side walls above the appliance must not be nearer to the cooker than 100mm and should be of heat resistant material. Leave at least 750 mm clearance above the hob.
- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture.
- The cooker should not be placed on a raised base.

ventilation

Natural ventilation is important for the correct functioning of the appliance and your own safety.

Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

Room considerations and built-in ventilation

The appliance must not be installed in a room without a window or other controllable opening. If it is installed in a room without a door which opens directly to the outside, a permanent opening is required. The size of the free area of a permanent opening must be as follows:

<table>
<thead>
<tr>
<th>Room volume</th>
<th>Opening</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 5m³</td>
<td>100cm²</td>
</tr>
<tr>
<td>5m³ to 10m³</td>
<td>50cm²</td>
</tr>
<tr>
<td>Above 10m³</td>
<td>None</td>
</tr>
<tr>
<td>In cellar or basement</td>
<td>65cm²</td>
</tr>
</tbody>
</table>

These requirements apply for a full cooker equivalent, however if there are other fuel burning appliances in the same room. The regulations in force for the UK and Ireland should be consulted.

Step 6
Press the \( \text{cook period button} \) to cancel the bleeping.

Step 7
Turn the oven control to the OFF position.

Step 8
Press the \( \text{cook period and end time buttons} \) together to return the cooker to manual operation. The A symbol will go out and the symbol will light up.

When cooking automatically the cook period can be checked at any time by simply pressing the \( \text{cook period button} \). To cancel the auto cooking programme before or after automatic cooking starts, press the \( \text{cook period and end time buttons} \) together. This will return the cooker to manual operation.
At the end of the automatic cook period the A symbol will flash and an intermittent bleeping sound will be heard. The symbol will go out. The bleeping sound will continue for several minutes unless cancelled (see step 8). The A symbol will continue to flash until the timer is returned to manual operation (see below).

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**Step 8**  Press the cook period button to cancel the bleeping sound.

**Step 9**  Turn the oven control to the OFF position.

**Step 10**  Press the cook period and end time buttons together to return the oven to manual operation. The A symbol will go out and the symbol will light up.

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**Notes:**
When cooking automatically the cook period can be checked at any time by simply pressing the cook period button and the end time button. To cancel the auto cooking programme before or after auto cooking starts, press the cook period and end time buttons together. This will return the cooker to manual operation.

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**(b) to set the timer to switch ON immediately and OFF automatically after a set cook period.**

**Step 1** Check that the correct time of day is set. If not follow instructions for setting the time of day.

**Step 2** Place food onto the correct shelf position in the LHS oven and close the oven door.

**Step 3** Turn the LHS oven control to the required temperature. The oven will automatically ignite.

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**Step 4**  Press and hold the cook period button, the display will read 0.00 and the symbol will light up.

With the cook period button still held set the required cook period using the ‘+’ and ‘-’ buttons the A symbol will light up. e.g. 1 hour 30 minutes.

**Step 5**  Release all buttons.

The timer display will revert to the time of day with the A and symbol remaining lit.

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**Unpacking**
All packing materials, protective film and transit protectors must be removed.

**Installers**
The appliance must only be installed by a competent person.

In the UK, Corgi registered installers (including the Regions of British Gas) undertake to work to safe and satisfactory standards.

**Regulations**
The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.

**Levelling**
The appliance should be located on a level surface. The two front and rear feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front or rear feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

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**Stability Chain**
The cooker must be secured by the security chain to the wall or partition behind the cooker.

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**Moving your cooker**
If your cooker is fitted with a flexible hose the cooker can be moved for cleaning. Make sure that the floor covering is firmly fixed or removed to prevent it being disturbed.

**TAKE CARE NOT TO STRAIN OR DAMAGE THE GAS HOSE (OR ELECTRICITY SUPPLY CABLE) WHEN MOVING THE COOKER.**

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Release the stability chain as you ease the cooker out. Don’t forget to refit it when you replace the cooker.

Lift the front feet clear off the floor by lifting at the ends of the hotplate fascia. Do not move by pulling the door handle or knobs.

Move the cooker a bit at a time, checking behind it to make sure that the gas hose has sufficient slack to allow the cooker to move forward as you go along.

When you replace the cooker, again check behind to make sure that the gas hose or cable are not caught or trapped. Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

Check that the cooker stability chain has been reconnected.
Electrical requirements

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown in the rating label corresponds to your electricity supply.

We recommend that this appliance be connected to the mains supply via a suitable switched and fused socket in a readily accessible position.

Should the mains lead of the appliance become damaged or need replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from a Leisure consumer products Authorised Service Agent.

Warning
This appliance must be earthed

If the fitted moulded plug is not suitable for your socket, then the plug should be cut off and an appropriate plug fitted.

Destroy the old plug, which is cut off as a plug with a bared cord could cause a shock hazard if inserted into a socket elsewhere in the house.

The moulded plug on this appliance incorporates a 13A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted.

Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

Ignition

The ignition system is reliant on the coiler being plugged in to suitable mains power supply which is switched on.

Fitting a different plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

1. Connect the green - yellow or green (earth) wire to the terminal in the plug marked ‘E’ or with the symbol  or coloured green and yellow or green.
2. Connect the blue (neutral) wire to the terminal in the plug marked ‘N’ or coloured black.
3. Connect the brown (live) wire to the terminal in the plug marked ‘L’ or coloured red.

With the alternative plugs a 13A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.

Automatic Cooking Programmes

The LHS oven only is programmable.

When the timer has been set for the LHS oven it is possible to use the RHS oven manually during the same automatic programme.

There are two automatic cooking programmes that can be selected using your timer:

(a) To set the timer to switch the oven ON and OFF automatically.

This allows you to cook at a specific time for a chosen period before the oven switches off automatically.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.

(b) To set the timer to switch on immediately and OFF automatically after a set cook period.

To cancel the minute minder before the minute minder period has finished.

Step 1 Press the minute minder button.

Step 2 Press the “-” button until 0.00 and the symbol appears in the display window.

Step 3 To cancel the bleeping sound press the minute minder button.

Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet. It should not be obstructed when pushed in to position between the appliance and the wall.
### Setting the Time of Day

**Step 1** Make sure all oven controls are turned OFF.

**Step 2** Check the electricity supply to the cooker is turned ON.

When switched on the display will show 0.00 and the A symbol, both will be flashing.

**Step 3** Press hold in both the cook period & end time buttons together.

**Step 4** With the cook period & end time buttons still held in, press either + or - buttons to set to correct time of day.

**Step 5** Release all the buttons simultaneously.

The time of day is now set and the A symbol will light up to show that the timer is in Manual Mode.

**NOTE:** To change the time of day repeat steps 3, 4 & 5 above.

### Setting the Minute Minder

**Step 1** Ensure the time of day is set correctly.

**Step 2** Press and hold the A minute minder button.

**Step 3** With the button still held in set the required A minute minder time using “+” and “-” buttons. A A symbol will light up.

**Step 5** To cancel the bleeping sound press the A minute minder button. The time display will revert back to the time of day after the button is released.

### Gas supply

Your oven must only be used on natural gas.

**Natural Gas**

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommended (Ireland 600 mm).

**Gas flexible hose**

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (the shaded area on the diagram) of the rear of the appliance.

Do not pass the hose through the hot region behind the oven.

### Connection

Connect the flexible gas hose to the oven as follows.

1. Use nonsetting gas sealant on the connection to the cooker.
2. Connect to the gas supply pipe at the rear of the cooker (1/2 in BSP).
3. Assemble burner caps and rings fit pan supports in position. (left and right sides)
4. Turn on the gas supply and check for soundness.
5. Light two burners and check that the pressure is correct.

### Gas leaks

If you smell gas, turn off all gas controls and extinguish any open flame. Open a window to ventilate the room. Don’t touch any electrical switches. Contact your local Gas Supplier immediately.
### preparation and burning off

**Important for asthmatic sufferers**

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

**Grill**

Open the grill door. Remove grill tray, wire rack and detachable handle and operate the grill for about 15 minutes.

**Oven/s**

Remove handy rack, tray and shelf racks and operate the oven at gas mark 8 for 30 minutes.

**Cleaning**

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 24.

**Shelf racks**

The shelf racks with a heat deflection sheet should be positioned with the heat deflection sheet at the rear of the oven.

### operating the clock/programmer

**The timer display is in 24 hour clock format.**

Ensure that the correct time of day is always set before using your cooker.

The clock must be set before the LHS oven can be operated.

A will light:
- When the timer is first turned on it will flash.
- When the time of day is set.
- When an Auto Cooking programme has been set.

This “Cookpot” symbol will light up either.
- When the cooker is in “Manual Mode”.
- When you press the Cook Period button and set a length of time for an Automatic Cooking programme.

Symbol will light up during Automatic Cooking.

† will light up when you select a Minute Minder period and will remain on for the period set.

**minute minder**

Here you can set a time period of up to 23 hours and 59 minutes that will count down.

When it reaches zero the timer will bleep.

E.g. If you set 20 minutes, the timer will start bleeping 20 minutes later.

**cook period**

Cook Period is the actual length of time for which, the timer will switch the oven on as part of an “Automatic Cooking” programme.

E.g. If you set 2 hours, the food will be cooked for 2 hours.

**end time**

The time of day at which you want an automatic cooking programme to end.

E.g. If you set a cook period for 2 hours, and end time of 11:00. The timer will switch the oven on at 9:00 and turn the oven off at 11:00. You will hear a bleep at 11:00 to indicate that the automatic cooking programme has finished.

**Notes**

- When setting an automatic cooking programme you will need to set the oven control to the required temperature when you set the timer.
- If an automatic cooking programme has been set the oven will only operate during the pre-programmed time.

“+” and “−”

Used to adjust the various timer function settings.

- Used to adjust pitch of audible tone.
Guide to cooking temperatures

‘S’ (Slow) cooking
The ‘S’ setting is a low temperature setting. You can cook on ‘S’ throughout, or use a 30 minute ‘boost’ period at gas mark 6 and then ‘S’ cook.
When roasting joints, poultry or pot roasting, always cook at Mark 6 for 30 minutes at the beginning of the cooking period.

Guide to thermostat settings
Because there are different ways of recording oven temperatures no direct conversion can be given from Gas Mark to temperature measured in the oven. The following chart shows the relationship between Gas Mark and the commonly used temperatures.

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>Oven heat</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Cool or slow</td>
<td>135°C - 150°C</td>
</tr>
<tr>
<td>2</td>
<td>Cool or slow</td>
<td>275°F - 300°F</td>
</tr>
<tr>
<td>3</td>
<td>Warm oven</td>
<td>160°C - 180°C</td>
</tr>
<tr>
<td>4</td>
<td>Moderate</td>
<td>175°C - 200°C</td>
</tr>
<tr>
<td>5</td>
<td>Fairly hot oven</td>
<td>190°C - 225°F</td>
</tr>
<tr>
<td>6</td>
<td>Hot oven</td>
<td>200°C - 250°F</td>
</tr>
<tr>
<td>7</td>
<td>Hot oven</td>
<td>220°C - 300°F</td>
</tr>
<tr>
<td>8</td>
<td>Very hot oven</td>
<td>230°C - 375°F</td>
</tr>
<tr>
<td>9</td>
<td>Very hot oven</td>
<td>240°C - 460°F</td>
</tr>
</tbody>
</table>

Turning on and off

P models,
All burners are protected by flame failure devices, if the flames are extinguished for any reason the gas will automatically be cut off.
The burner control knobs have a safety feature.
1. Push the appropriate knob in slightly and turn anti-clockwise to the required setting.
2. While keeping the knob depressed press the ignition button.
3. Keep the knob depressed for 15 seconds after the burner has lit to override the safety device. If still no ignition occurs, wait for 1 minute and repeat again.
Warning: Do not keep the knob in pressed position more than 15 seconds.
4. To switch a burner off turn the corresponding knob to 0.
   • Turning the control knob fully anti-clockwise to the small flame symbol enables you to simmer without accidently switching off.

Ignition button
• Pressing this button provides a spark at all burners, only the one turned on will light.
• If a hob burner doesn’t light, press again until it does.

Flame control
• When turning on a hotplate burner, stay and make sure that it has lit, and adjust the flame immediately

<table>
<thead>
<tr>
<th>Corresponding cooking values</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy 3 stages controls</td>
</tr>
<tr>
<td>7 stages controls</td>
</tr>
<tr>
<td>Application</td>
</tr>
</tbody>
</table>
Hob hot indicator light
For your safety, this illuminates to show which hob is hot. It will remain lit even when the hob is switched off. The light will go off when the temperature falls below 64°C.
Do not touch and keep children away from the heating zones and appliance at all times.

Ceramic hob care
The ceramic glass surface is tough in everyday use and its flat surface makes it easy to clean but please follow the following precautions:
• Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface and refer to the Guarantee section.
• Keep children away from hot surfaces.
• In order to avoid hob soiling, make sure the bottom of the utensils and the hob surface are clean and dry before use.
• Do not use the surface for food preparation eg cutting bread or slicing vegetables and fruit.

Saucepans

Pan choice (Ceramic hotplate)

Optimum efficiency is achieved by using pans that match the diameters of the elements
• If the pan is too small energy is wasted.

Pan choice (Gas burners)
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

Pan size
For maximum efficiency and safety, use the recommended pan sizes for each burner.
• Use pans which have sufficient capacity for the amount of food being cooked so they don’t boil over and cause unnecessary cleaning.
• Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

Oven temperature chart
This chart is for guidance only, follow food manufacturers recommendations whenever available.

<table>
<thead>
<tr>
<th>Food</th>
<th>Gas mark</th>
<th>Cooking time</th>
<th>Shelf position</th>
<th>Preheat</th>
<th>Gas mark</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>4 - 5</td>
<td>25-30 mins per 450g + 30 mins</td>
<td>4</td>
<td>10 mins</td>
<td>7</td>
</tr>
<tr>
<td>Lamb</td>
<td>4 - 5</td>
<td>25-30 mins per 450g + 30 mins</td>
<td>4</td>
<td>10 mins</td>
<td>7</td>
</tr>
<tr>
<td>Pork</td>
<td>4 - 5</td>
<td>30-35 mins per 450g + 30 mins</td>
<td>4</td>
<td>10 mins</td>
<td>7</td>
</tr>
<tr>
<td>Poultry</td>
<td>4 - 5</td>
<td>25-30 mins per 450g + 25 mins</td>
<td>4</td>
<td>10 mins</td>
<td>7</td>
</tr>
<tr>
<td>Casseroles</td>
<td>2 - 3</td>
<td>1.5-2 hours, dependant on quantity</td>
<td>3 - 4</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Fruit cake</td>
<td>2 - 3</td>
<td>Dependent on size</td>
<td>2 - 3</td>
<td>10 mins</td>
<td>7</td>
</tr>
<tr>
<td>Small cakes</td>
<td>4 - 5</td>
<td>15-20 minutes</td>
<td>2 - 3</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Victoria sandwich</td>
<td>4 - 5</td>
<td>22-28 minutes</td>
<td>4</td>
<td>10 mins</td>
<td>7</td>
</tr>
</tbody>
</table>
handyrack

The wire shelves should always be pushed firmly to the back of the oven.
Baking trays with food cooking on them should be placed level with the front edge of the oven’s wire shelves. Other containers should be placed centrally.

Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 350x275mm.

When the ovens are on, don’t leave the door open for longer than necessary, otherwise the knobs may get very hot.
The ovens are protected by a safety cut off, which cuts off the supply of gas if the flames go out.

Handyrack

The handyrack fits on the oven door. Food cooking on it is easy to attend to, because it’s accessible when the door is open. It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

To fit the Handyrack, locate one side of it on the door bracket, then spring the other side out to clip it onto the other bracket.

The maximum weight which can be held by the Handyrack is 5.5 kg (12lb).
When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position of the oven.
When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position of the oven.

The roasting tray supplied with the oven fits into the Handyrack.

When the handyrack tray is in use always open and close the door carefully to prevent spillage of hot liquids.

Do not allow excessive amount of hot liquids to accumulate in the handyrack tray, otherwise spillage on the lower shelf positions could occur during opening and closing of the door.

Do not allow children to sit on the handyrack when the door is open.

The door, handyrack and tray get hot during oven operation keep children away whilst the cooker is in use.

Always ensure the oven door is left closed to prevent accidental contact with the handyrack.
Use good quality oven gloves whenever handling the roasting tray.

Tips for cooks

Always leave a ‘fingers width’ between dishes on the same shelf. This allows the heat to circulate freely around them.

To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.

If you want to brown the base of a pastry dish, preheat a baking tray for 15 minutes before placing the dish in the centre of the tray.
Put dishes which may boil and spill over during cooking, on a baking tray.

deep fat frying

- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added to too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

1. Turn off the cooker.
2. Smother flames with a fire blanket or damp cloth.
3. Do not try to remove a burning pan from the hob. Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

Do not use water on the fire. Leave the pan to cool for at least 30 minutes.

Glass lid

- The glass lid must be in a fully raised position before the hob burners can be used.
- The glass lid is fitted with a safety device which cuts off the gas supply to the hob burners when the lid is closed. The gas supply is restored when the lid is raised.
- Do not use the safety device to control the hob burners.
- Prior to closing the glass lid make sure:
  - Hob controls are off
  - Cooking utensils have been removed
  - The hob burners have been allowed to cool.
- Always raise the lid during oven or grill operation.

The toughened glass lid is not intended as a work surface, as it becomes hot when any part of the cooker is in use and the surface may be scratched if items with rough or sharp edges are placed on it.

oven light

- Pressing this button will turn the light on.
- Press again to turn the light off.
Parts may become hot when the grill is in use, children must be kept away.
When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.
There is a safety device that prevents the build-up of gas inside the cavity if the burner doesn't light or goes out for any reason.

Using the grill
The door must be kept open during grilling at all times.
1. Open the door.
2. Position the shelf in a suitable position.
3. Press and turn the control anticlockwise to the large flame symbol.
4. While keeping it depressed, press the ignition button to light the burner.
5. Keep the control depressed for 15 seconds after the burner has lit to over-ride the safety device.
6. Allow the grill to preheat for 3 minutes.
7. The grill has a variable control.
8. To switch off turn the knob clockwise to the "off" position.

- If the burner doesn't light the first time, press the ignition button once or twice again. If it still doesn't light, turn off and wait for 1 minute to allow gas to disperse before trying again.
- Do not hold the control in for more than 15 seconds.
- Ensure the food is correctly positioned on the grill pan under the grill burner.
- Oiling the grill rack prevents meat sticking on the wires.
- Do not line the grill pan with aluminium foil. This will result in an increase in temperatures and could result in damage to your cooker or increased risk of fire.
- Always remove the grill pan from the compartment as soon as you have finished grilling, it makes the pan much easier to clean. When grilling, if meat is placed too near the grill burner, the fat may ignite.

Use of grill pan handle
Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.
The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle.
To remove the handle, reverse the sequence of operations.
Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. If the handle is left in position when grilling, it will get very hot.

Grilling guidelines
Use the following chart for guidelines.
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill setting</th>
<th>Approximate cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread products</td>
<td>Full on</td>
<td>3-10 mins</td>
</tr>
<tr>
<td>Small cuts of meat, sausages, bacon, etc.</td>
<td>High to Full</td>
<td>15-20 mins</td>
</tr>
<tr>
<td>Chops etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gammon steaks</td>
<td>Medium</td>
<td>20-25 mins. Wire rack used in upturned position for chicken.</td>
</tr>
<tr>
<td>Chicken pieces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fingers</td>
<td>Medium</td>
<td>10-20 mins. Whole fish and fillets placed in the base of the grill pan.</td>
</tr>
<tr>
<td>Whole Fillets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>Medium</td>
<td>15-20 mins.</td>
</tr>
<tr>
<td>Pre-Cooked potato products</td>
<td>Medium</td>
<td>15-20 mins.</td>
</tr>
<tr>
<td>Pizzas</td>
<td>Medium</td>
<td>12-15 mins. in the base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>Full on</td>
<td>8-10 mins. Dish placed directly on the base of the grill compartment.</td>
</tr>
</tbody>
</table>