

Free Standing Electric Cooker

Instructions for installation and use
KD6E35



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You must read these instructions prior to using your appliance and retain them for future use.

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**When the cooker is first used an odour may be emitted,
this will cease after a period of use**

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- (d) Has been correctly installed.**

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

Low Voltage Equipment
73/23/EEC
93/68/EEC



Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

MAINS CONNECTION

UK Household:

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel. The model number and the serial number are located on the front of the cooker, as shown on the Features page.

The cooker must be connected by a competent person such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm², minimum.

Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

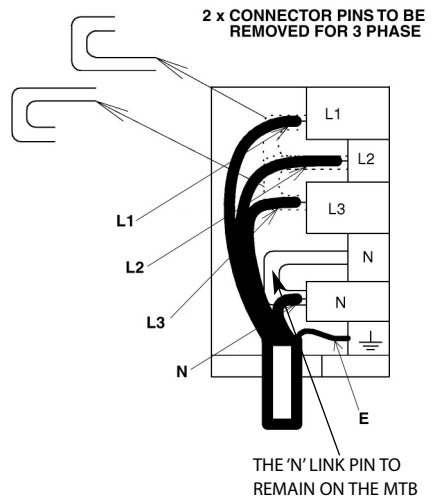
European 3 phase Household:

Your cooker can be converted to be suitable for 3 phase European households.

Note: The conversion and connection must be done in accordance with local and national installation requirements.

To install this appliance to 3 phase, the 'L' link pins of the MTB need to be removed.

- Remove the 2 link pins from L1/L2 and L2/L3
- Then wire the 3 phase L1, L2 and L3 into terminals L1, L2 and L3, as shown in the diagram.



Installation

NOTE: The rear of your cooker needs to be a required distance away from the wall. The two buffers at the rear of the Hob determine this distance.

Splashback

A splashback is also supplied, to prevent food from falling down the back of your cooker.

To fit:

- Remove the two buffers from the rear of the hob - retain to one side.
- Position the splashback, as shown below.
- Replace the two buffers to hold the splashback in position.



Siting the Cooker

The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing and cleaning. It can be used with cabinets one side or both as well as in an angled corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Note: This appliance must NOT be fitted on a platform.

Moving the Cooker

Before moving your cooker, switch off at the cooker control unit, ensure that it is cool. Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Levelling

Four feet are fitted which can be adjusted up or down to set the height (900mm - 930mm) and level the cooker.

The feet can be simply screwed in or out to lower or raise the cooker.

After the correct height is achieved, lock the feet into position by tightening the locking nut using an open ended spanner.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

NOTE: Ensure oven shelves are level by using a spirit level on the rod shelves.

Radio Interference

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

Safety Information

**When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.**

Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls **off** when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is not in use.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then **DO NOT USE THE APPLIANCE** until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Safety Information

Never

- Never stare at Halogen heating units
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil. Never use a lid.
DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

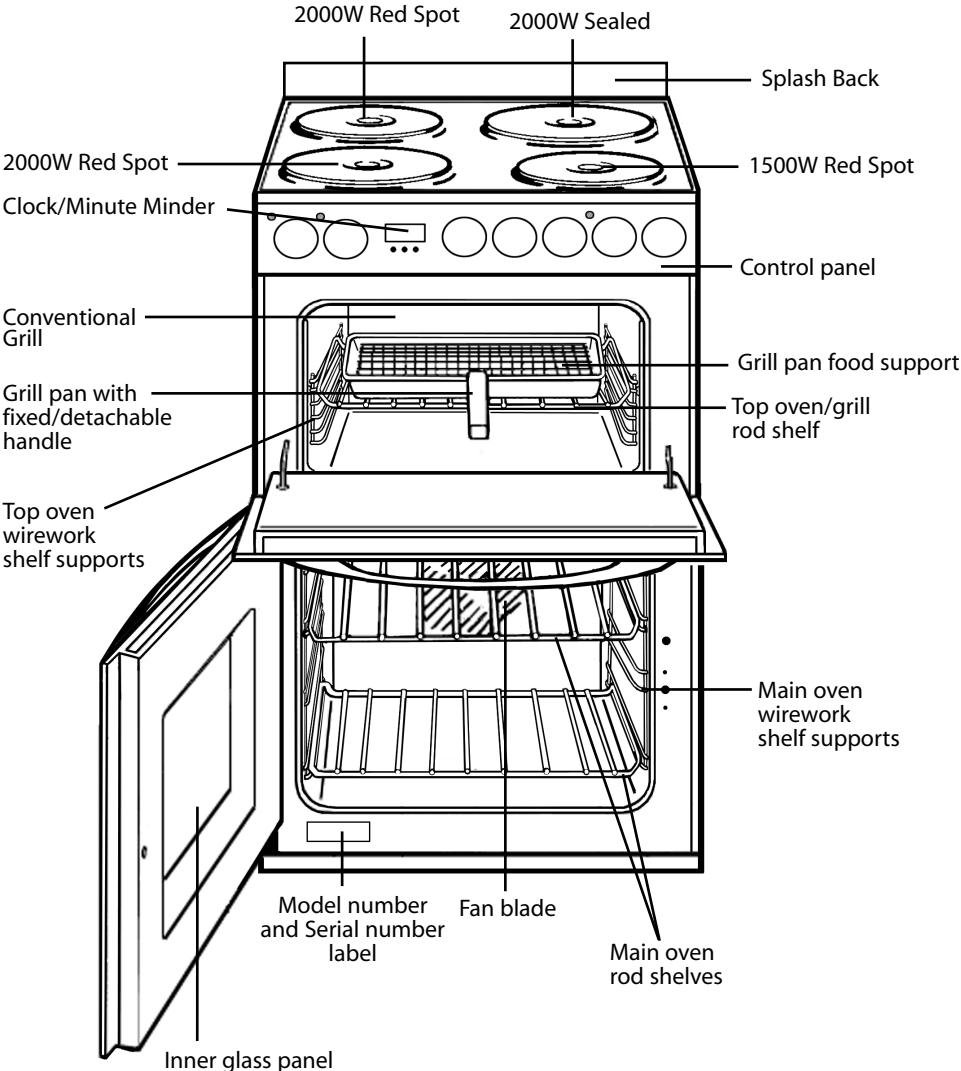
SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

In the event of a chip pan fire or any other pan fire.

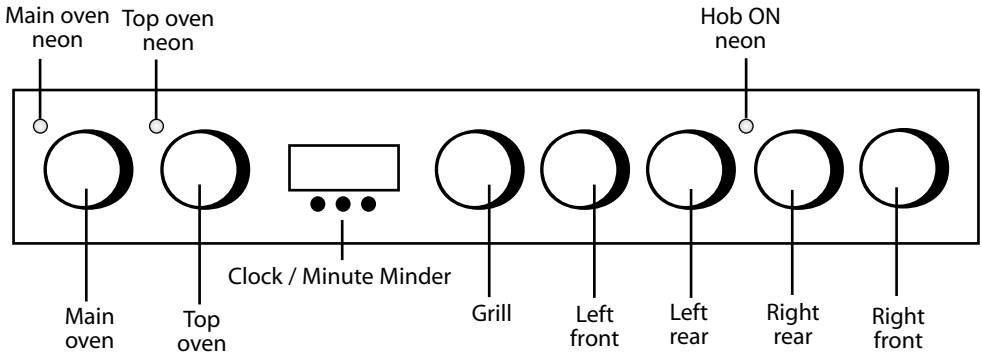
1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.
Never use water to extinguish oil or fat fires.

Features



Control Panel



Operating controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Note: After use, it is advisable to check that all cooker controls have been switched **Off**.

Cooling fan

A gentle flow of air will be blown below the control panel when the grill is in use. When the oven/s are in use the cooling fan will operate after a short period of time and may run on, after all controls are switched off.

Oven light

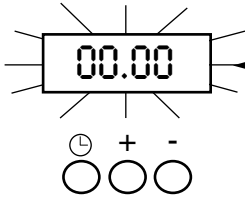
The oven light will illuminate when the main oven thermostat is operated. The light will remain on during the cook period.

Hob ON Neon

This light will be on when hob controls are operated and will go out when all the hob controls have been switched off.

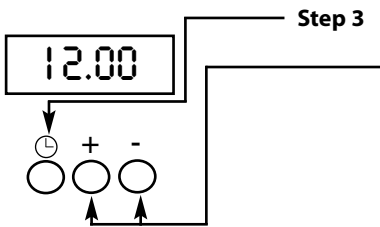
Clock/Minute Minder

CLOCK OPERATION



To set the Time of Day:

- Step 1** Check that the electricity supply to the cooker is turned on.
- Step 2** When switched on, the display will show 0.00 flashing intermittently.



- Step 3** Press the "⌚" button and release... then press either the '+' or the '-' button to set the correct time of day.

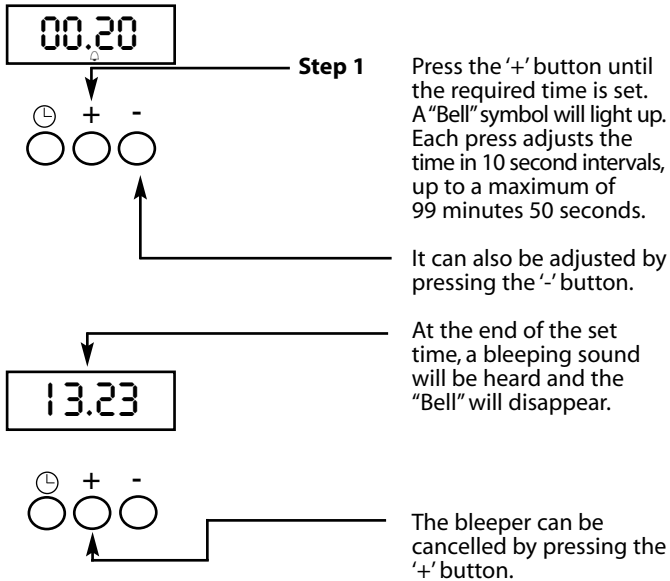
Note: If the electricity supply has been off, the '+' button must be pressed once before the '-' button, if it is required to reduce the time of day.

THE TIME OF DAY IS NOW SET.

Clock/Minute Minder

MINUTE MINDER OPERATION

To set the Minute Minder:



The minute minder can be cancelled before the bleeper sounds by pressing the '+' and '-' buttons together until 0.00 appears in the display window.

Bleeper sound

To adjust the pitch of the bleeper, press the '-' button while the bleeper is sounding. For example:

- (a) Press the '+' button and set 10 seconds.
- (b) When the bleeper sounds, press and release the '-' button, until the preferred pitch is set.
- (c) Press and release the '+' button to cancel the bleeper.

NOTE:

If the sound of the bleeper appears to be different, it is most likely that the pitch of the bleeper has inadvertently adjusted.

Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Main Fan Oven
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	–	210
9	475	–	220

Temperatures

The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour and lower the temperature by up to 20°C. Also, in the majority of cases, it is not necessary to pre-heat the oven. However, pre-heating is recommended when cooking items such as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

Condensation

Condensation may become evident on the inner door and water may drip through the vent. This is normal when heat and moisture are present and may be the result of any of the following:

1. Kitchen temperature and ventilation.
2. The moisture content of the food:
eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.

Sealed Hob

USE OF HOTPLATES

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface.

Turn the control to 6 for fast cooking. To cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The small Hotplate is specially for smaller pans, low temperature cooking and simmering.

Do Not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

Ratings of Cooking Zones			
Front Left	Front Right	Back Left	Back Right
2000W Red Spot	1500W Red Spot	2000W Red Spot	2000W Sealed

SAFETY REQUIREMENTS FOR DEEP FAT FRYING


1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. 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 quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

Sealed Hob General Information


CHOICE OF UTENSILS

Every Electric Hob deserves the right choice of utensils. We recommend for optimum performance the use of good quality utensils.


PANS SHOULD NOT




Be concave (bowed in)




Be convex (bowed out)



Be rimmed



Be deeply ridged



But essentially Flat

Always ✓	Never ✗
<ul style="list-style-type: none"> ● Use good quality flat-based cookware on all electric heat sources. ● Ensure pans have clean, dry bases before use. ● Ensure pans match size of heating area. ● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary. ● Ensure pan handles are positioned safely and away from heat sources. ● Lift pans, do not drag. ● Use pan lids except when frying. ● Deal with spillage immediately but with care. 	<ul style="list-style-type: none"> ● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating. ● Use utensils with skirts or rims e.g. buckets and some kettles. ● Use badly dented or distorted pans. ● Leave an element switched on when not cooking. ● Cook food directly on the hotplate. ● Drag or slide utensils across the hob surface. ● Place large preserving pans or fish kettles across two hotplates. ● Place plastic vessels or utensils on a hot hob. ● Use the hob as an area for storage



Always place pans centrally on the hotplate



Grill Pan and Handle

Grill pan handle

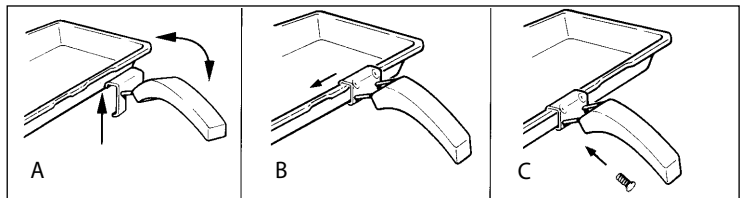
The grill pan handle is detachable from the pan, to facilitate cleaning and storage.

The handle can be either detachable from or fixed to the pan.

For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan (B) and let the handle locate over the bracket (C). Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and keep safe.

Please note that if a fixed handle is required, the grill pan cannot be kept in the Main Fan Oven compartment with the door closed but may be stored in the Top compartment when the appliance is not in use.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.



Grill

Setting the Grill



CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE DOOR CLOSED.

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated.

- With the control rotated clockwise **1** through to **4** the twin elements will come on together.

- With the control turned anti-clockwise **1** through to **4** and the single left hand element will come on only.

The control is **Off** at **0**.

Note: The grill will not operate unless the top oven control is in the OFF position.

Food which requires browning only should be placed under the hot grill, directly on the shelf on the first or second position from the bottom of the oven, according to the depth of the dish.

Open the Grill door to the grilling position. i.e. fully.

With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired 'grill setting' on the control panel.

Never: line the grill pan with aluminium foil.

Note: Preheat the grill at **maximum** setting for approximately **5** minutes.

The grill pan is placed on the shelf or grill pan support/runner and should be correctly positioned under the grill element. Leave the control at **maximum** for toast, sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **maximum**. The thicker the food the lower the control should be set.

Guide To Grilling

Pre - heat the grill for 5 minutes on maximum control setting before grilling

GRILL CHART

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	4 / Max	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	4 / Max for 4 mins. reduce to lower setting.	10 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	4 / Max for 6-8 mins. reduce to lower setting.	20 - 30 mins.
Fish: fingers Whole Filletts	4 / Max	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	3 / 5	15 - 20 mins.
Pre - Cooked potato products	3 / 5	15 - 20 mins.
Pizzas	3 / 5	12 - 15 mins. in the base of the grill pan.
Browning of food	4 / Max	8 - 10 mins. Dish placed directly on shelf.

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

Top Oven Cookery Notes

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above.

There are two cooking positions, the shelf placed on runner 1 or 2 (from the base), do not use shelves upside down.

Food/utensils must not be placed directly on the oven floor.

There should always be at least 25mm (1in) between the top of the food and the grill element.

Warning: Items stored in top oven will get hot when main oven is in use.

Operation

To heat the oven, turn the control knob clockwise. The top oven pilot light will come on and remain on until the oven reaches the required temperature. The pilot light will automatically go on and off during cooking as the thermostat maintains the correct temperature.

Cooking meat/poultry

Small joints of meat up to 1.5kg (3 lbs), or poultry, up to 3.6kg (8 lbs) (60cm cookers) in weight can be roasted in a small meat pan in the top oven. Larger joints of meat/poultry weighing more than 3.6kg (8 lbs) (60cm cookers) should be roasted in the main oven.

Do not use the grill pan as a meat pan in the top oven as air circulation will be seriously restricted.

Top oven as a warming compartment for plates

Place the plates/dishes on the shelf, positioned on runner 1, turn top oven control to 100°C for 10-15 minutes. Never use grill control.

Main Oven Cookery Notes

The oven is fitted with wirework shelf supports and two rod shelves.

To heat the oven turn the knob clockwise, selecting the required temperature between 80°C (176°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of the cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a circulaire fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The 'oven temperature charts' are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts food should be placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven positions

Since the distribution of heat in the circulaire fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or our Parts Department (see Key Contacts, back page).

Food or utensils should Never be placed directly on the floor of the oven for cooking.

Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure oven circulation do not use meat pans larger than 390 x 300mm (15"x12") and baking trays no larger than 330 x 255mm (13"x 10"), these should be positioned centrally on the oven shelf. Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use, should be removed from the oven.

Temperature and time

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap at either side of the oven.

Frozen meat and poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g (1 lb)), or at room temperature (allowing 2-3 hours per 450g (1 lb)).

Oven Temperature Charts – Meat

Top Oven Cooking				Fan Oven Cooking				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven	Meat	Pre-heat	Temperature °C	Time (approx.)
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.		Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)		Lamb	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	Runner 1 from bottom of oven.	Chicken/ Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey up to 5.5kg (12lb) over 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 143-165 mins 12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over		Casserole Stews	No	140-150	1 1/2 - 2 hrs
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)					
Casserole Cooking	Yes	150	2-2 1/2 hrs					

If using aluminium foil, never: **1.** Allow foil to touch sides of oven. **2.** Cover oven interior with foil. **3.** Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef -	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well Done:	75°C	Veal:	75°C		

Oven Temperature Charts – Baking

Baking	Top Oven Cooking			Fan Oven Cooking			
	Pre-heat	Temperature °C	Time in mins.	Position In Oven	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven	Yes	210/220	8-10
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven		170/180	15-20
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven		160/170	20-25
Sponge Sandwich	Yes	180/190	20-25	Runner 2 from bottom of oven	Yes	170/190	15-20
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven	Yes	180/190	10-15
Semi-rich Fruit Cakes	Yes	150/160	60-75 7 inch	Runner 2 from bottom of oven		140/150	60-75
Rich Fruit Cakes	Yes	140/150	Depending on size	Runner 1 or 2 from bottom of oven		130/140	Depending on size.
Shortcrust Pastry	Yes	190/200	Depending on recipe	Runner 2 from bottom of oven		190/200	45-50
Puff Pastry	Yes	200/210	Depending on recipe	Runner 2 from bottom of oven		190/200	Depending on use.
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven	Yes	180/190	40-45
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven	Yes	190/200	20-25
Milk Pudding	Yes	140/150	90-120	Runner 2 from bottom of oven		130/140	105-135
Baked Custard	Yes	150/160	40-50	Runner 2 from bottom of oven		140/150	40-50
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven	Yes	200/210	40-50
Meringues	Yes	100	150-180	Runner 2 from bottom of oven		80-90	180-240

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Care and Cleaning

TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.

Cleaning materials to avoid:

1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads.
Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.

Electric sealed hotplates:

The cleaning of sealed hotplates should be done when they are cold, using a soap filled Brillo pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on hotplate to warm for a few minutes, then smear a little cooking oil to provide a protective coating, or the restorative agent Homecare Four Hob, available from our Parts Department or leading supermarkets. The bezels will mellow with use to a burnished gold colour, a soap filled Brillo pad will help to keep them bright, care should be taken not to damage the vitreous enamel hob surface.

Note: We DO NOT recommend the use of decorative covers over the hotplates as these can hold condensation and cause corrosion. Accidental operation with a cover in place can cause intense heat. Never place saucepan lids on the hotplates, as this may cause corrosion.

Care and Cleaning

Oven shelf supports

The shelf supports are removable and dishwasher safe.

To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher.

When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Decorative trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Control Panel:

Wipe with a damp cloth and polish with a dry cloth.

Grill Door:

Wipe over the grill door decorative outer panel; with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Ensure that the glass panel (where fitted) is not subjected to any sharp mechanical blows.

Care and Cleaning

Grill:

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after each use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the compartment.

Main oven:

1. **Glass Door** – open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.**

For slight soiling the inner glass panel may be cleaned, while still warm. For removing stubborn stains see 'Cleaning the Doors', next page.

2. Remove the rod shelves and meat pan.
Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on previous page for cleaning the shelf supports.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Replacement oven lamp:

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture and unscrew the lamp anti-clockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Care and Cleaning

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

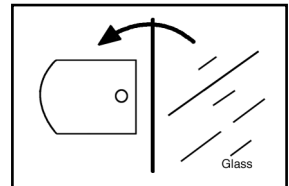
DROP DOWN DOORS

Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.
2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

3. The inside of the outer door glass can now be fitted to the cooker.

Fig. 1.

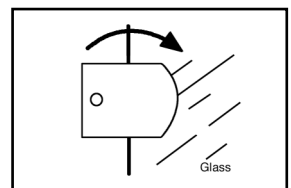


NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws (Fig. 2.)

Fig. 2.



Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a setting.
Baking (General) Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: <ol style="list-style-type: none"> 1. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (use the all-in-one method). 4. If using soft margarine use the all-in-one method.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2 1/4ins) in height.
Uneven cooking of cakes	<ol style="list-style-type: none"> 1. Too large baking sheet used. (See 'Cookery Notes', for correct sizes). 2. Over loading of oven, always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (See oven temperature charts)
Oven does not cook evenly	Check: <ol style="list-style-type: none"> (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Top Oven Baking Uneven cooking front to back	Ensure the cooking utensil is positioned centrally under the grill element.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 300x225mm (12ins x 9ins). Only cook one item at a time to avoid overloading the oven.

Something Wrong with your Cooker?

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Grill / Top Oven do not work - Main oven works	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven (as applicable) is now operating.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, see Key Contacts, back page.
Grill does not work	Ensure that the top oven control is turned fully off.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Timer is showing '0.00'	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.
Timer bleeper operates continually	To cancel the bleeper sound: press the '+' button once.
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Condensation on the wall at the rear of the cooker	Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.
Steam / Condensation in the oven after use	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

Notes

Notes

Notes

If It Still Won't Work...

Contact the Service Office (UK: 08709 066 066)

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:

1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.

If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.



The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

Repair Service and Information Help Desk

UK: 08709 066 066
Monday to Friday, 8am to 7.30pm
Saturday, 8.30am to 5.30pm
Sunday, 9.30am to 3.30pm
www.indesit-service.co.uk

Republic of Ireland: 0818 313413

Note: Our operators will require the following information:

Model number

Serial number

Extended Warranties

UK: 08709 088 088
Monday to Sunday, 8am to 8pm
www.indesit-service.co.uk
Republic of Ireland: 0123 002 333

Genuine Parts and Accessories

UK: 08709 077 077
Monday to Friday, 8.30am to 5pm
Saturday, 8.30am to 12noon
www.indesit-service.co.uk
Republic of Ireland: 0818 313413

www.indesitcompany.co.uk

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB

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