



55cm Electric Freestanding Twin Cavity Cooker  
Electric Double Oven and Grill with Ceramic Hob

## **E552 Enfield**

# User Guide & Installation Handbook

### **IMPORTANT NOTICE**

Please note the cooling fan fitted to this appliance is an integral part of its safety and functionality.

When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc)

Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet.

During use the Appliance must never be disconnected from the Mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently.

The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

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

# Introduction

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Thank you for choosing this British built appliance!

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.

## **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

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## **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.

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

## **Environmental Protection**

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

## **Disposal of packaging**

- All our packaging materials are recyclable and 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.

## Be Safe - Not Sorry

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### **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.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the ovens.
- 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 before touching or cleaning.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.

- Never use the appliance for heating a room.
- Do not use the oven with the door inner glass panel removed.
- 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, oven shelves or put items wrapped in foil under the grill as this creates a fire hazard, and prevents heat circulation. The high reflectivity can also damage the element.
- Do not allow foil to block the oven flue, as this creates a fire hazard and prevents heat circulation.
- 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.
- 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 (if fitted), to avoid the risk of electric shock.
- Don't let fat and grease build up on the appliance, especially in the grill / grill pan where it can easily catch fire.

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

# Using the Hob

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**Warning:** Do not use the appliance if the hob glass surface is cracked. To avoid the possibility of electric shock, turn off the electricity supply to the hob at the control unit (socket) and arrange a service call.

**Before using the hob for the first time, refer to the Care and Maintenance section on page 25.**

## 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.

## 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, cooking oils / fats, 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

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### Important:

- When cooking with fat or oil, never leave unattended.
- 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 250mm / 11ins diameter which are stable in use.
- 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.
- For best results and energy efficiency it is important to use flat bottomed pans of the correct type.
- 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 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.
- 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.
- 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.
- 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.
- 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.
- The right size of pan base will ensure maximum contact with the hob and rapid cooking times.



# Using the Hob

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Chip pan fires start when oil or fat overheats and catches fire, or when oil or fat spills on to the cooker because the pan has been filled too high. They can also start when wet chips are put into hot oil, making it bubble up and over flow.

- If you can't control the fire yourself, close the door, get out and tell everybody else to get out.
- Call the fire brigade. Don't go back inside whatever the reason.

## Preventing a chip pan fire

- Never fill the pan more than a third full with oil or fat.
- Never leave the pan alone with the heat on - even for a few seconds.
- Dry chips before putting them in the pan.
- Never put chips in the pan if the oil has started smoking. Turn off the heat and leave the oil to cool down, or else it could catch fire.

## In the event of a chip pan fire

- If your chip pan does catch fire - don't panic, and don't move the pan. Serious burns are often caused by picking up the pan and running outside with it.
- If it is safe to do so, and you don't have to reach across the pan, turn off the heat.
- Never throw water, or use a fire extinguisher.
- If you can, drape a damp cloth or towel over the pan to smother the flames.
- Leave the pan to cool down for at least half an hour.

# Using the Grill

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

## To switch on the grill

Open the grill door.

Turn the top oven control knob fully clockwise to the grill symbol.

The grill door must be **fully open** when grill is used.

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

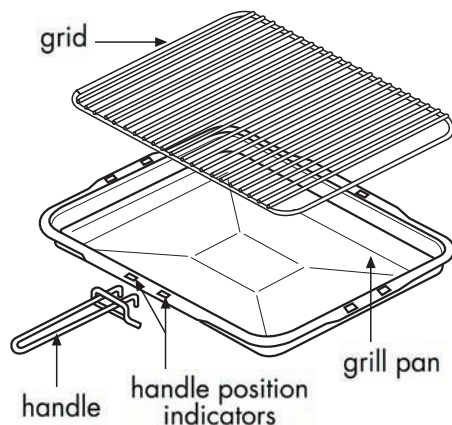
## Preheating

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

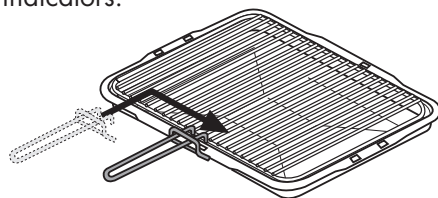
## The cooling fan

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

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## Grilling

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.

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.

## Shelf positions

There are 5 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

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

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.

## 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 Grill

## Grilling guide

### Grill shelf positions

Shelf positions are counted from the top down - shelf 1 is the highest.

### Grilling times

The times given in the grilling guide are based on a grill pre-heated at full rate. The grilling times given are approximate, as differences in thickness, size of portion and personal preference will influence timing. For optimum results when grilling, the temperature should be varied where required, using the full on and turn down settings.

Food	Shelf Position	Grill Trivet Position	Approximate Grilling Time (preheated grill)
<b>Bread</b>			
Toast; 2 rounds	1	High	2 - 3 mins per side
Toast; 3 - 4 rounds	1	High	2 - 3 mins per side
Bread, buns, teacakes	2	Low	2 - 3 mins per side
Cheese on toast	1	High	6 - 7 mins
<b>Meat</b>			
Bacon rashers	1	High	8 - 15 mins
Sausages	1	High	12 - 15 mins
Steak; rare	1	High	7 - 10 mins
Steak; medium	2	High	10 - 15 mins
Steak; well done	2	High	15 - 20 mins
Lamb chops	2	High	10 - 15 mins
Pork chops	3	High	15 - 25 mins
Gammon steaks	1	High	12 - 15 mins
<b>Poultry</b>			
Chicken fillets	4 or 5 (depends on thickness)	Low	20 - 30 mins
<b>Fish</b>			
Fish fillets	4	Low	10 - 15 mins

# Using the Top Oven

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

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

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

## **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. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

# Using the Top Oven

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## **Top heat / base heat settings**

The top oven offers the advantage that it can be used with either base heat only or top heat only, which are fixed heat settings. These heat settings are best used towards the end of the cooking time to finish off dishes.

### **Top heat only ("T" or )**

Turn the top oven control past the oven temperature markings to the top heat symbol. This setting can be used to brown the top of dishes such as cauliflower cheese or baked Alaska.

### **Base heat only ("B" or )**

Turn the top oven control past the oven temperature markings to the base heat symbol. This setting can be used to finish cooking pastry bases, pies, pizzas etc.

## **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

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

## Top oven baking guide

### **Cooking times**

These times are based on cooking in a preheated oven.

Cooking times are approximate, because the size, type of cooking dish and quantity will influence time as will 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.

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	top	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

# Using the Main Oven

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

The main oven is a Gyrofan fanned electric oven.

## **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 top 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, 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 usually required.



# Using the Main Oven

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## **Cooking with a Gyrofan fanned electric 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* (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperature may have to be reduced.

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.

# Using the Main Oven

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## 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.

## 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.

Allow enough space between shelves for food that will rise during cooking.

Do not place items on the oven base as this will prevent air circulating freely.

## 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 to catch any juices from the defrosting process.

# Using the Main Oven

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## **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 2¼kg / 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.

## Conversion Guide

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

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

This is a high efficiency oven, you may notice an emission of steam when the door is opened.

Conventional temperatures (°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

<b><u>Main oven baking guide</u></b>	<b>Temperature at °C</b>	<b>Approximate cooking time</b>
<b>Item</b>	Fanned	(preheated oven)
Small cakes	160	15 - 25 mins
Whisked sponge	160	20 - 25 mins
Swiss Roll	170	10 - 12 mins
Victoria Sandwich (2 x 205mm / 8in)	160	20 - 30 mins
Semi rich fruit cake (180mm / 7in)	130	2½ - 3 hours
Scones	180	10 - 15 mins
Meringues	180	2½ - 3 hours
Shortcrust pastry	170	depending on size
Puff / Flaky pastry	180	& type of dish
Choux pastry	170	& type of filling
Biscuits	160 - 200	20 - 30 mins
Sponge pudding	160	45 mins - 1 hour
Milk pudding	150	1½ - 1¾ hours

### 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.

### 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 Ovens

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## **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 recommended in the recipe and then adjust accordingly to the conversion table on page 15.
- 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.
- 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 160°C for 20 minutes per lb (450g), 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 (450g) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb (450g) 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, as soon as it is cool enough to do so.

<b>Cook in oven at:</b> <b>160°C - Main Oven</b> (Fanned) <b>180°C - Top Oven</b> (Conventional)		<b>Approximate Cooking Time</b> (preheated oven)
<b>Beef</b>	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
<b>Lamb</b>	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Pork</b>		35 minutes per 450g (1lb), plus 35 minutes
<b>Poultry</b>		20 minutes per 450g (1lb), plus 20 minutes

# Cleaning

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**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**

OVEN SHELVES & OVEN 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.

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

## **Vitreous Enamel parts**

GRILL PAN, TOP OVEN / GRILL COMPARTMENT,  
MAIN OVEN COMPARTMENT BASE

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The pan supports and grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

## **Enamel surfaces**

MAIN OVEN SIDES AND BACK

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

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 do not readily disappear, use a mild cream cleaner i.e. 'Cif'. Stubborn marks can be cleaned off using a soap filled pad - e.g. 'Brillo'.

## **Painted, plastic & metal finish parts** (if fitted)

DOOR HANDLE, DOOR PANELS, FACIA PANEL &  
CONTROL KNOBS

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



# Cleaning

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## **Glass parts**

GLASS DOORS - IF FITTED

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.

The oven door inner glass panel can be removed for cleaning by grasping the top and bottom edges and sliding out. When refitting, take care that the glass is held level and straight with the grooves in the door, before sliding back in.

## **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.

***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.

For information on the cleaning products available, and how to order see page 28.

# Cleaning

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## **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.

For information on the cleaning products available, and how to order see page 28.

# Maintenance

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## All models with rear lights

### To replace an oven light bulb

**Warning:** Switch off the electricity supply to the cooker at the socket, to avoid the risk of electric shock.

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

The oven light is at the rear of the oven cavity.

Remove the loose oven back - unscrew the 4 securing screws (one at each corner).

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

Replace oven back.

Please note that the oven light bulb is not covered by the guarantee. Replacement bulbs can be ordered from your local supplier, or bought from a hardware store.

## Cook Shop

Product description	Product code	Quantity	Where used
Rectangular carbon filters	082612620	2	Hoods
Round carbon filters	082611571	1	Hoods
Ceramic hob scraper kit	082606781	1	All ceramic glass hobs/hob tops including induction.
Ceramic hob cleaner and conditioner	082606780	1	All ceramic glass hobs/hob tops including induction
Sealed hotplate conditioner	082606783	1	All sealed/solid plate hobs/hobtops.
Stainless steel cleaner	082606764	1	All stainless steel parts
Oven cleaner spray	082606786	1	All cookers, inside cavities and on glass.
Multi-purpose kitchen cleaner	082606782	1	General kitchen cleaner.
E-cloth	082813300	1	All cookers, for cleaning glass and stainless steel

To order or enquire about any of these products, please call the  
Spares Sales team on **0870 458 9961**.

# 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 the weight of this appliance is approximately **50kg** (unpacked). 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

To avoid damage to surrounding units a 10mm gap should be left between the appliance and the units. If this is not possible, a kit (part number 01 25552 00) may be ordered from Customer Care which will protect the units. to base units. 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.

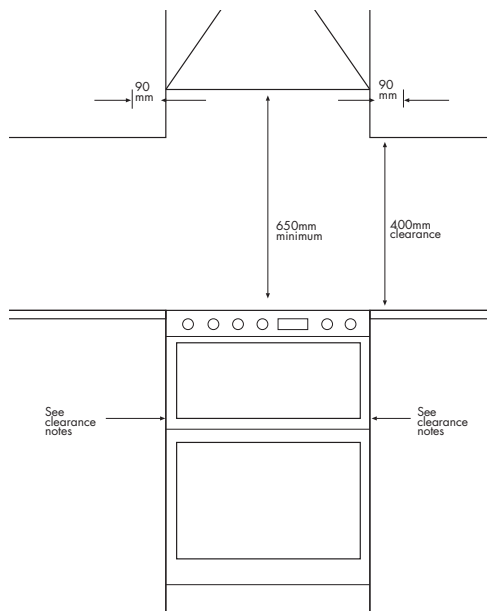
No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

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: 550mm  
Depth: 600mm  
Height (adjustable): 900 - 915mm

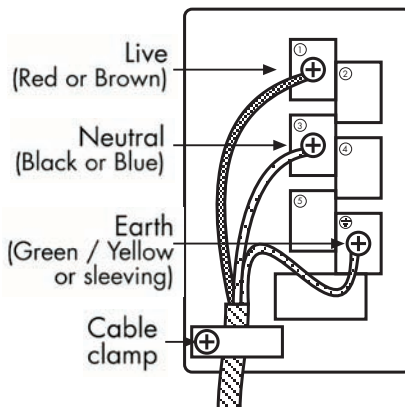


# Installation Instructions

## Connect to the electricity supply

**Warning:** This appliance must be earthed.

All products referred to in this book should be installed by a competent electrician who will comply with national and local wiring regulations using a double pole control unit of 30 ampere minimum capacity with 3mm minimum contact separation in all poles.



Connection from the control unit to the appliance should be made using standard 6.0mm<sup>2</sup> PVC twin and earth cable as a minimum.

1. To open the terminal block located at the rear of the appliance, use a small bladed screwdriver and follow the diagram on the terminal block cover for access.
2. Connect the cable to the terminal block as per the diagram on this page.
- 3 Close the terminal box ensuring that the cover is engaged on the locking tabs.

# Technical Data

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## Data badge

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

## Electrical supply

220 - 240V ~ 50Hz - 9530W

**Warning:** This appliance must be  
earthed.

## Countries of Destination

GB - Great Britain, IE - Ireland

Element position		Electrical rating @ 230A
		<b>E552</b>
Hotplate	LHF LHR RHR RHF	1100W ceramic 1655W ceramic 1100W ceramic 1655W ceramic
Grill		1655W
Top oven		1230W
Main oven		2300W
Oven lamp		25W
Maximum load		9530W

## Customer Care

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

**0844 815 3746**

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.

Enter appliance numbers here for future reference:

Model No									
Serial No									

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

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

Belling is one of the Glen Dimplex Home Appliance brands.  
Stoney Lane, Prescot, Merseyside, L35 2XW