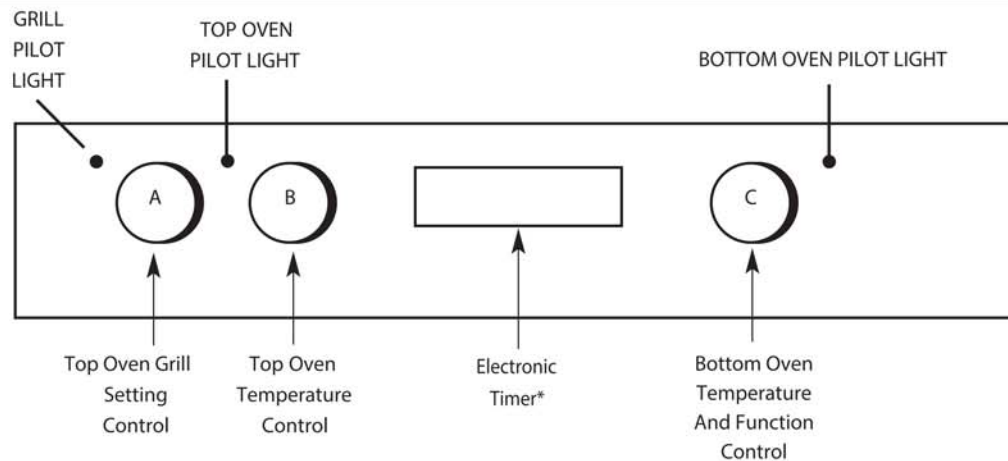


CONTROLS



A - Grill Setting Control

Selects the heat at which the grill will cook the food.

Grill Settings Control: MIN - MAX

B - Top Oven Temperature Control

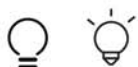
Selects the cooking temperature (Degrees Centigrade) when using the top oven as a conventional oven. 100 - MAX

C - Bottom Oven Temperature & Function Control



Fan Only Setting

This is used to decrease the amount of time required to defrost food items.



Oven Light Only

Switches on the Bottom Oven Interior Light Only Bottom Oven Temperature Scale (In Degrees Centigrade).

When cooking select the required cooking temperature.

Bottom Oven Temperature Scale (In Degrees Centigrade). 80 - MAX

When cooking select the required cooking temperature.

Cooling Fan

A gentle flow of air will be blown below the control panel when the grill control is used and after a short period of time when the ovens are used.

Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

Oven Interior Lights

The oven lights are operated when their respective oven control is used. The bottom oven has a light only position.

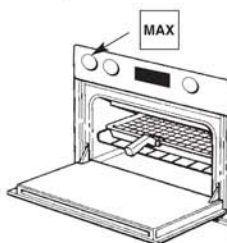
Slow Cooking

The bottom oven has a „Slow Cook Setting“ this can be used for slow cooking, keeping food warm and warming plates for a short period.

TOP OVEN GRILLING

Step 1 Ensure oven timer is set to manual. Place the shelf in the correct position (see Grilling Guide).

Step 2 Place the food/grill pan on the shelf, positioned centrally under the grill element. Leave the top oven door fully open. Turn knob (A), clockwise for FULL grill or anticlockwise for HALF grill, to select the Grill Setting (MIN-MAX).



Grill Controls Example:

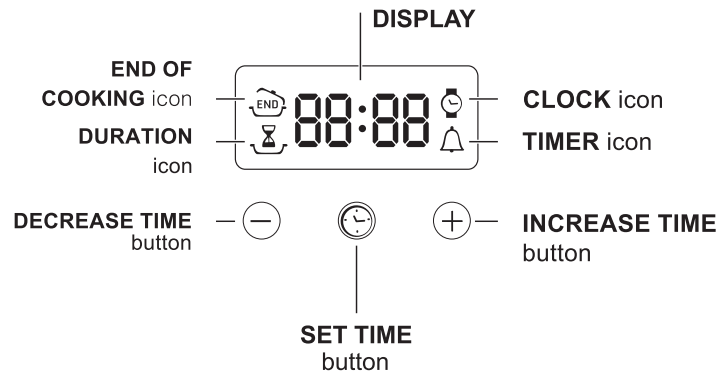
MAX = High Grill Setting (depending on model)

NOTE: Do not grill with the grill/top oven door closed.

Step 3 After use, turn the grill control (A) to the off position (0).

The Grill Pilot Light is on when grill is used. Ensure knob (B) is in „0 position“. The grill and the top oven cannot work simultaneously.


THE ELECTRONIC PROGRAMMER






The Top Oven and Bottom Oven can be controlled by the automatic timer. When the timer control has been set for one oven, it is possible to use the other oven only during the same automatic cooking programme.

Setting the clock




The clock may be set when the oven is switched off or when it is switched on, provided that a the end time of a cooking cycle has not been programmed previously.

After the appliance has been connected to the mains, or after a blackout, the  icon and the four numerical digits on the DISPLAY will begin to flash.

1. Press the  button several times until the  icon and the four digits on the display begin to flash.
2. Use the "+" and "-" buttons to adjust the time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
3. Wait for 10 seconds or press the  button again to finalise the setting.




Setting the minute minder

This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the  button several times until the  icon and the three digits on the display begin to flash.
2. Use the "+" and "-" buttons to set the desired time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalize the setting. The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

Programming cooking

A cooking mode must be selected before programming can take place.






1. Press the  button several times until the  icon and the three digits on the DISPLAY begin to flash.
2. Use the "+" and "-" buttons to set the desired duration; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.

4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop the buzzer and turn all control knobs to 0 position.

For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode *


A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the four digits on the DISPLAY begin to flash.
3. Use the "+" and "-" buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
4. Wait for 10 seconds or press the  button again to finalise the setting.
5. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop it. Programming has been set when the  and  buttons are illuminated.

The DISPLAY shows the cooking end time and the cooking duration alternately.

For example: It is 9:00 a.m. and a duration of 1 hour has been programmed. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Cancelling a programme

1. Press the  button until the icon corresponding to the setting you wish to cancel and the digits on the display are flashing. Press the "-" button until the digits 00:00 appear on the display.
2. Press and hold the "+" and "-" buttons; this will cancel all the settings selected previously, including timer settings.

* By selecting the grill function, you will not be able to set an end time.

USING THE TOP OVEN FOR SOLARPLUS GRILLING

(ONLY IN SOME MODELS)

Solarplus high speed grill is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes pre-heat before food can be placed beneath them, but for

normal grilling the Solarplus grill can be used directly from cold without any pre-heat.

However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

GRILL PAN AND HANDLE

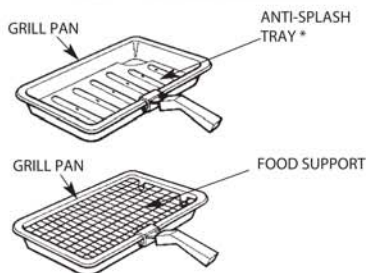
The grill pan handle is detachable from the pan to facilitate cleaning and storage.

Fix the pan handle securely before use:

Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)

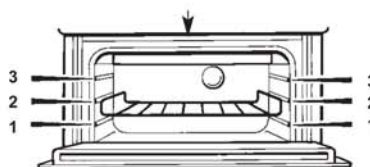
Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig. 2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little drinking water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



Note: To stop fat splashing onto the grill mesh, it is important to use the anti-splash tray as shown in the grilling chart. Always clean the grill pan, anti-splash tray* and food support after each use.

Top Oven Shelf Positioning for Grilling



NOTE:

- Preheat the grill if indicated on grill chart.
- The grill pan must be placed on the correct shelf and positioned centrally under the grill element.

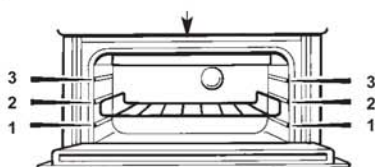
- Leave the control at MAX for toast, and for fast cooking of foods.
- For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at MAX. The thicker the food, the lower the control should be set.
- After use always return the grill control to the OFF (1) position.

* Only in some models

USING THE TOP OVEN AS A CONVENTIONAL OVEN

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. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

SHELF POSITIONING



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

Operation when using the Top Oven as a Conventional Oven

- Step 1 Check that the timer is in manual.
Step 2 Place the shelf in the correct position (see Oven Temperature Charts).

Step 3 Select the required cooking temperature (100 °C MAX) using control (B) (see Top Oven Temperature Charts). The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Step 4 Place the food on the shelf directly below the element ensuring the oven door is closed.

NOTE: At the end of your cooking, always return control (B) to the OFF (O) position.

PLATE WARMING

Place the plates/dishes on shelf position 1 from the base of the top oven, and turn top oven temperature control (B) to 100°C for 10-15 minutes.

BOTTOM OVEN - FAN OVEN

Important: The oven is heated by elements at the rear of the oven. A fan at the rear of the oven operates to circulate heated air within the oven.

Operating procedure:

1. Ensure Oven Timer is set to Manual.
2. Turn the selector switch to the fan oven position, then turn the oven thermostat control to the required temperature setting (see oven temperature charts).

BOTTOM OVEN - FAN OVEN COOKERY NOTES

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

The 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.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without preheating.

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.

It should be noted that at the end of a 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.

3. The oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.

4. After use always return all controls to the off position and close the oven door.

Oven Positions

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

To ensure even circulation do not use meat pans larger than 390x300mm (15ins x 12ins) and baking trays no larger than 330x255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

Do not fit shelves upside down.

Never use more than 3 shelves in the oven as air circulation will be restricted.

Food or cooking utensils should not be placed 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

The oven is provided with two shelves. A third is available as an optional extra, contact Genuine Parts and Accessories Hotline (see back page) for further information.

If 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 charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food.

Baking trays should allow an equal gap on all sides of the oven.

To prepare meat and poultry for Roasting in your Fan Oven

(a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven. (b) The weight of any stuffing used should be added before calculating the cooking time. (c) Place meat/poultry in the bottom oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3 1/2 lbs) should be roasted in a smaller meat pan/tin or they may be 'pot roasted' a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.

(d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.

(e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.

(f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.

(g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.

(h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

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).

Frozen meat or poultry must be completely defrosted before placing in the oven.

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

Guide to Grilling

FOOD	PREHEAT FOR 5 MINUTES (depending on Model)	SHELF POSITION FROM THE BASE OF THE OVEN	SETTING (depending on Model)	APPROXIMATE COOKING TIME	PAN TO BE USED
Toasting of Bread Products	Setting MAX	3 or 2	Setting 4 or MAX	5 - 10 minutes	Grill pan and food support
Small cuts of meat, Sausage, Bacon	Setting MAX	3 or 2	Setting 4 or MAX for 4 minutes then reduce to LOWER setting	10 - 25 minutes	Grill pan and food support *
Chops etc. Gammon steaks	Setting MAX	2	Setting 4 or MAX for 6-8 minutes then reduce to LOWER setting	20 - 35 minutes	Grill pan and food support *
Fish: Whole Filletts Fingers	Setting MAX	2 3 3	Setting 4 or MAX	8 - 12 minutes 10 - 15 minutes 10 - 20 minutes	Grill pan and food support *
Pre-cooked potato products	Setting MAX	3 or 2	Setting 3 or lower setting	15 - 20 minutes	Grill pan and food support *
Browning of food eg. Cauliflower Cheese	Setting MAX	3 or 2	Setting 4 or MAX	10 - 20 minutes	Dish placed directly on the shelf

* We recommend using the pan to collect the cooking juices: Position it below the food support and add 500 ml of drinking water.

Oven Temperature Charts - Baking

Top Oven - Conventional Cooking

Baking	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven
Small Cakes	Yes	170/180	20-30	Runner 2 from bottom of oven
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 2 from bottom of oven
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes	Yes	150/160	60-75	Runner 2 from bottom of oven
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry	Yes	170/180	Time Dependent on recipe	Runner 2 from bottom of oven
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven
Yorkshire Pudding	Yes	190/200	30-40	Runner 1 or 2 from bottom of oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 1 from bottom of oven
Milk Pudding	Yes	140/150	90-120	Runner 1 from bottom of oven
Baked Custard	Yes	150/160	40-50	Runner 1 from bottom of oven
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven
Meringues	Yes	100	150-180	Runner 2 from bottom of oven

Bottom oven - Fan Cooking

Baking	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	9-12
Small Cakes	No	170/180	15-20
Victoria Sandwich	No	160/170	20-25
Sponge Sandwich (fatless)	Yes	190/200	15-20
Swiss Roll	Yes	190/200	10-15
Semi-rich Fruit cakes	No	140/150	1¼ - 1½ hrs
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	Depending on size
Puff Pastry	No	190/200	Depending on size
Yorkshire Pudding	Yes	180/190	40-45
Individual Yorkshire Pudding	Yes	190/200	20-25
Milk Pudding	No	130/140	1½ - 2 hrs
Baked Custard	No	140/150	35-45
Bread	Yes	200/210	30-35
Meringues	No	80/90	3 - 4 hrs

Oven Temperature Charts - Meat

Top Oven - Conventional Cooking

Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 2 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)	
Casserole Cooking	Yes	150	2-2½ hrs	

Bottom oven - Fan Cooking

Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	Runner 2 from bottom of oven.
Lamb	No	160/180	20-30 mins per 450g (1lb) +25 mins extra.	
Pork	No	160/180	25-30 mins per 450g (1lb) +25 mins extra.	
Veal	No	160/170	25-30 mins per 450g (1lb) +25 mins extra.	
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra.	
Turkey 4 to 5.5kg (8 to 12lb)	No	150/160	13-15 mins per 450g (1lb) at 150/160°C	
Turkey 4 to 5.5kg (8 to 12lb)		150	allow 12 mins per 450g (1lb) at 150°C	
Casserole Cooking	No	140-150	1½ - 2 hrs	

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		