

## **DESCRIPTION OF COOKER AND CONTROLS**

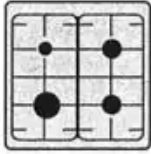
### **CAUTION:**

- DO NOT allow young children to use the cooker.
- DO NOT touch surfaces when they are hot.
- DO NOT use the cooker as a heater.
- DO NOT spray aerosols near the cooker.
- DO NOT store flammable materials in or under the cooker.
- ALWAYS stay with children and infirm people when they use the cooker.
- ALWAYS keep vents clear to avoid fires.
- ALWAYS keep the cooker clean to avoid fires.
- ALWAYS ensure the rear feet are engaged into the floor mounted anti-tilt plate to prevent the cooker from tipping.
- ALWAYS ensure the stabilising bolt behind the kickpanel is positioned into the hole in the floor to prevent the cooker from moving.

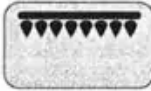
### **Cooking Guide Symbols**

In this booklet you will see the following symbols which will help you follow the instructions more easily.

**Gas Cookers**  
**Hotplate burners**



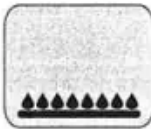
**Grilling**



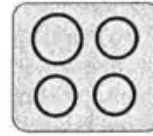
**Fan baking**



**Baking**



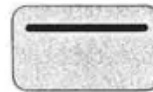
**Electric Cookers**  
**Hotplates**



**Grilling (grill in oven models)**



**Grilling (separate grill models)**



**Fan baking**



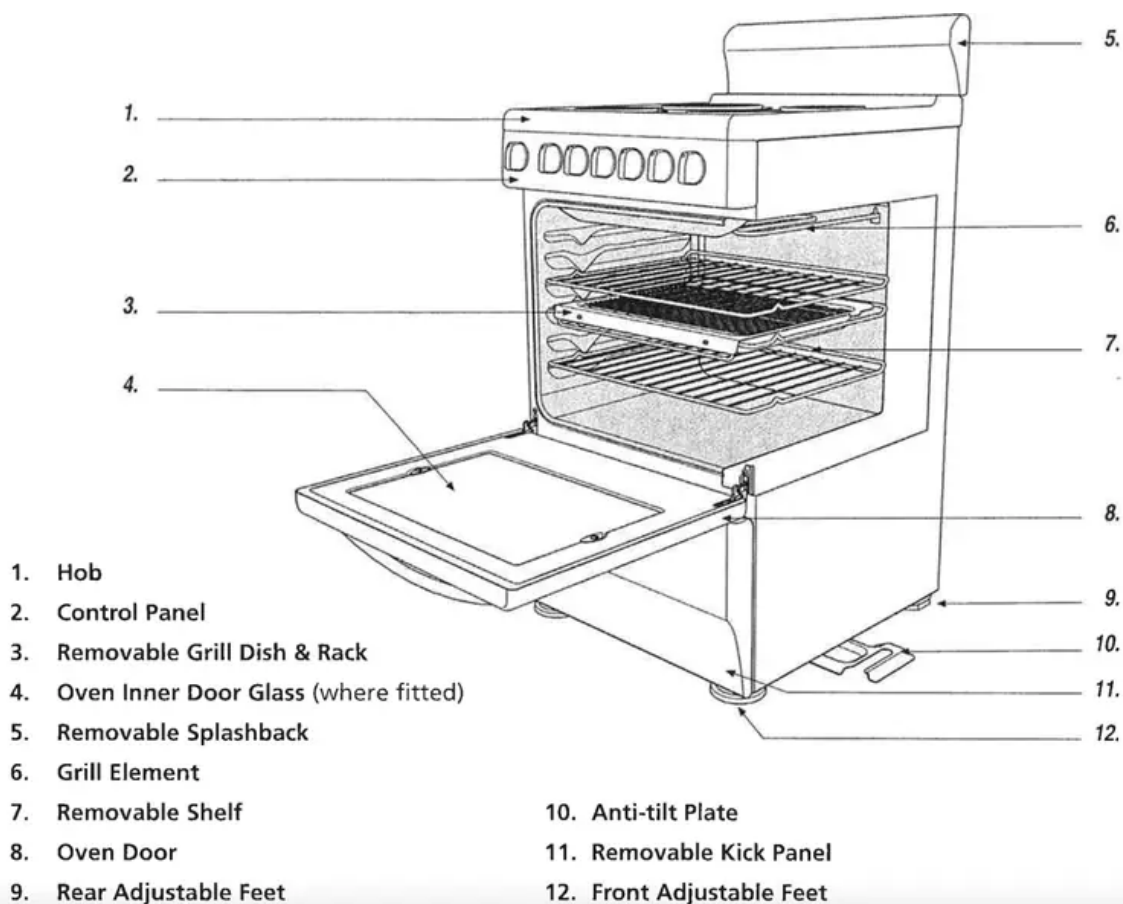
**Baking**



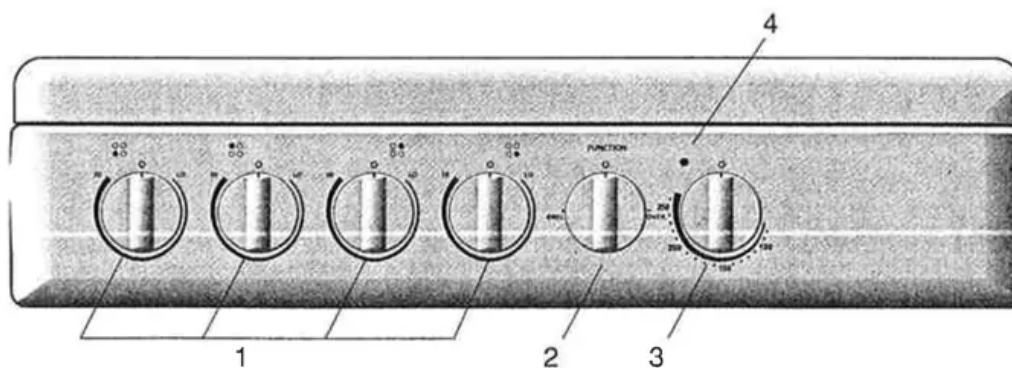
**DESCRIPTION OF ELECTRIC COOKER WITH FRONT CONTROL AND GRILL IN OVEN**

Check the parts of your cooker against the diagram below before you use your cooker for the first time.

**Conventional Oven Only**



### Front Control Grill in Oven

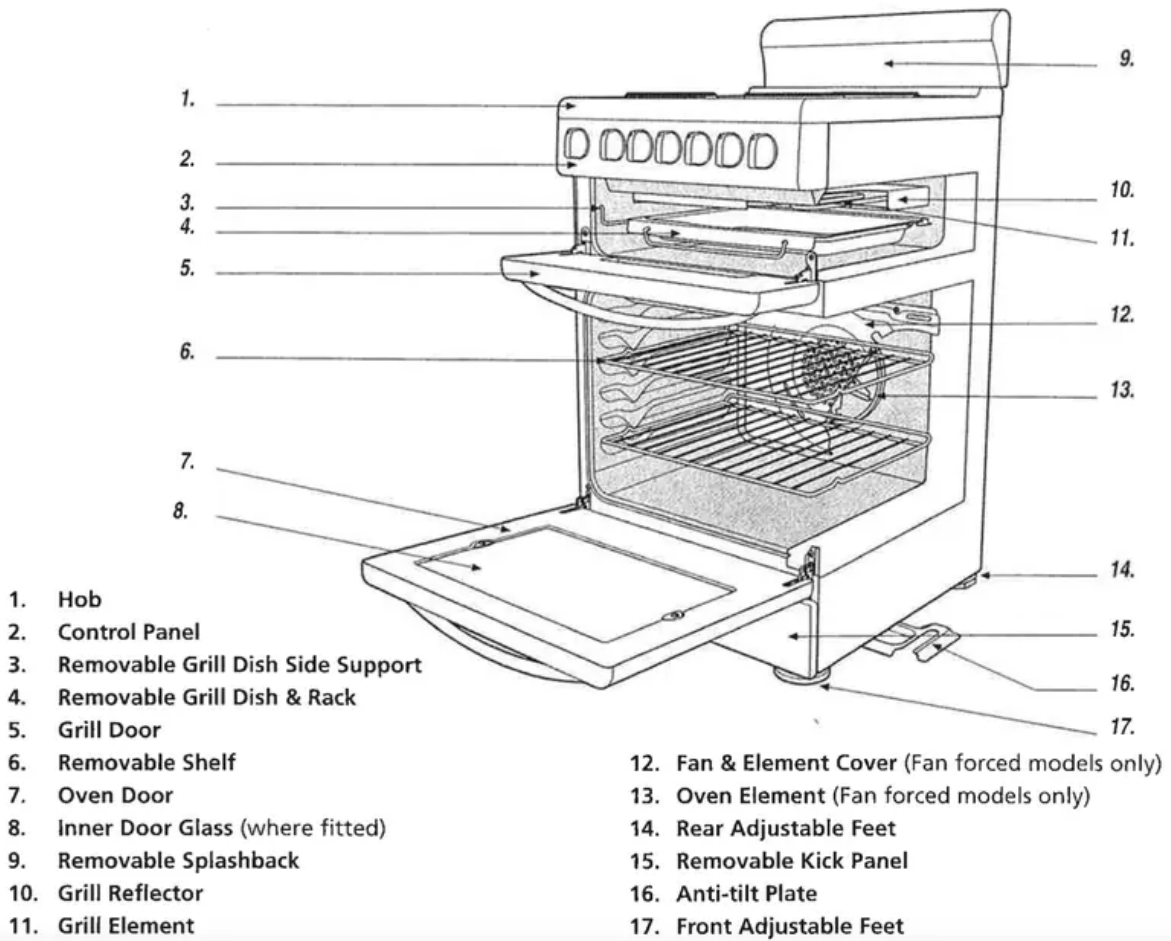


- |   |   |
|---|---|
| <p><b>1. Hotplate Control Knob</b></p> <ul style="list-style-type: none"> <li>• Adjusts temperature of hotplate.</li> <li>• Can be rotated in either direction.</li> </ul> <p><b>2. Grill/Oven Function Control Knob</b></p> <ul style="list-style-type: none"> <li>• Select grill or oven function.</li> </ul> | <p><b>3. Temperature Control Knob</b></p> <ul style="list-style-type: none"> <li>• Sets temperature for grilling (see page 21) and baking (see page 19).</li> </ul> <p><b>4. Grill/Oven Indicator Lamp</b></p> <ul style="list-style-type: none"> <li>• Comes on when the Grill/Oven temperature control knob is operated.</li> <li>• Cycles on and off automatically.</li> </ul> |
|---|---|

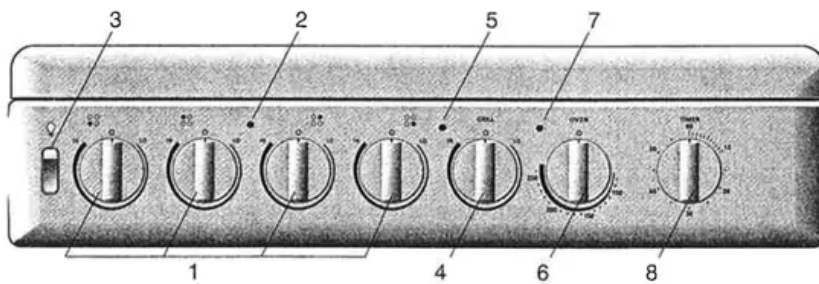
## DESCRIPTION OF ELECTRIC COOKER WITH FRONT CONTROL AND SEPARATE GRILL

Check the parts of your cooker against the diagram below before you use your cooker for the first time.

## Fan Forced & Conventional Oven



## Front Control Separate Grill

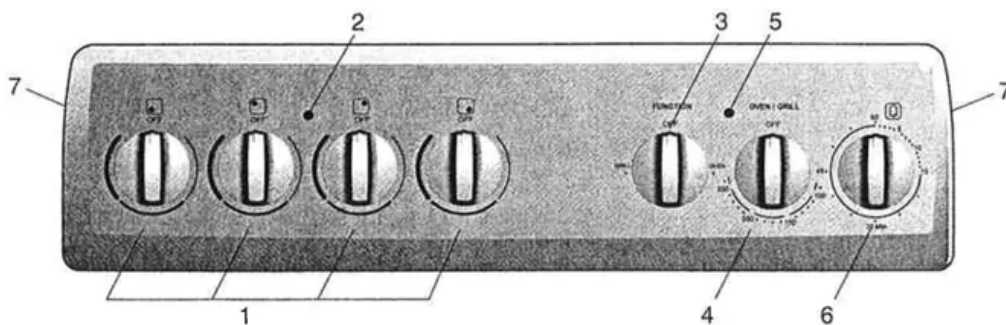
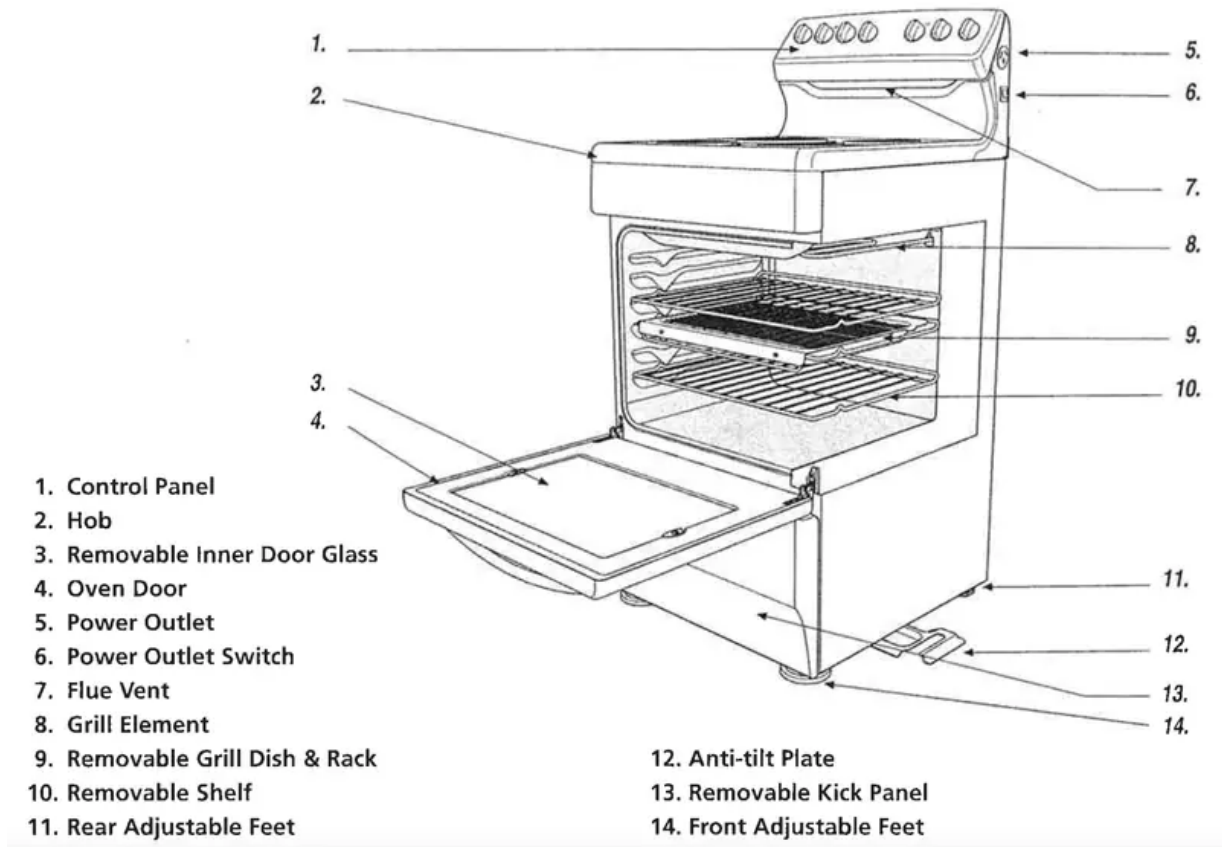


1. **Hotplate Control Knob**
  - Adjusts temperature of hotplate.
  - Can be rotated in either direction.
2. **Hotplate Indicator Lamp**
  - Comes on when a hotplate is turned on.
3. **Oven Light Switch (where fitted)**
  - Turns oven light on/off.
4. **Grill Temperature Control Knob**
  - Sets grilling temperature for separate grill.
  - Can be turned in either direction.
  - (See page 21 for more information).
5. **Grill Indicator Lamp**
  - Comes on when grilling.
6. **Oven Temperature Control Knob**
  - Sets temperature for baking.
  - (See page 19 for more information).
7. **Oven Indicator Lamp**
  - Comes on when the oven temperature control knob is operated. Cycles on and off automatically when baking.
8. **60 Minute Ringer Timer (where fitted)**
  - Sets reminder time.
  - (See page 27 for more information).

## DESCRIPTION OF ELECTRIC COOKER WITH REAR CONTROL AND GRILL IN OVEN

Check the parts of your cooker against the diagram below before you use your cooker for the first time.

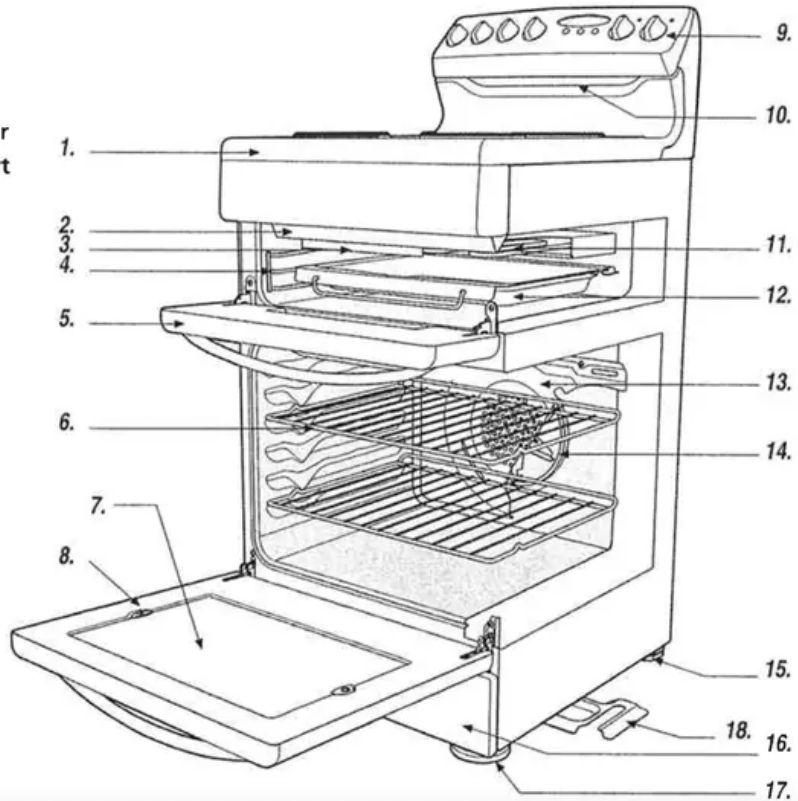
### Fan Forced & Conventional Oven



- |  |  |
|--|--|
| <p><b>1. Hotplate Control Knob</b></p> <ul style="list-style-type: none"> <li>• Adjusts temperature of hotplate.</li> <li>• Can be rotated in either direction.</li> </ul> <p><b>2. Hotplate Indicator Lamp</b></p> <ul style="list-style-type: none"> <li>• Comes on when a hotplate is turned on.</li> </ul> <p><b>3. Grill/Oven Function Control Knob</b></p> <ul style="list-style-type: none"> <li>• Select grill or oven function.</li> </ul> <p><b>4. Grill/Oven Temperature Control Knob</b></p> <ul style="list-style-type: none"> <li>• Sets temperature for grilling (see page 21) and baking (see page 19).</li> </ul> | <p><b>5. Grill/Oven Indicator Lamp</b></p> <ul style="list-style-type: none"> <li>• Comes on when the Grill/Oven temperature control knob is operated.</li> <li>• Cycles on and off automatically.</li> </ul> <p><b>6. 60 Minute Ringer Timer</b></p> <ul style="list-style-type: none"> <li>• Sets reminder time.<br/>(See page 27 for more information).</li> </ul> <p><b>7. General Purpose Outlet Switch</b></p> |
|--|--|

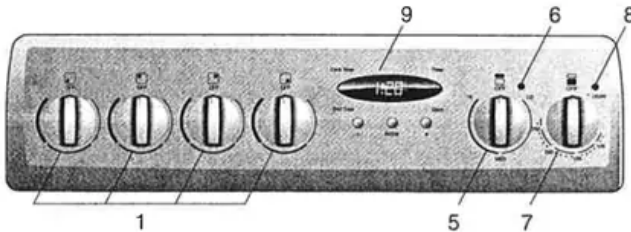
## DESCRIPTION OF ELECTRIC COOKER WITH REAR CONTROL AND SEPARATE GRILL

1. Hob
2. Removable Spill Tray  
(Radiant Hotplate Models Only)
3. Removable Grill Element Reflector
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Inner Door Glass
8. Oven Door
9. Control Panel
10. Flue Vent
11. Grill Element
12. Removable Grill Dish & Rack
13. Fan & Element Cover  
(fan forced models only)
14. Oven Element  
(fan forced models only)
15. Rear Adjustable Feet
16. Kick Panel
17. Front Adjustable Feet
18. Anti-tilt Plate

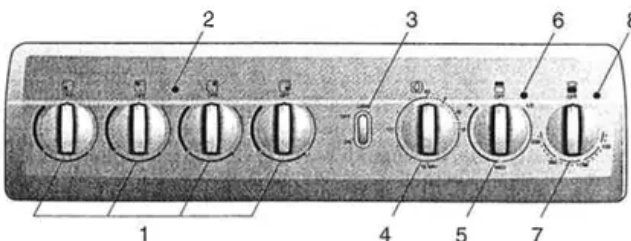


### Programmable Clock Models & 60 Minutes timer models

#### Programmable Clock Models



#### 60 Minute timer models



#### 1. Hotplate Control Knob

- Adjusts temperature of hotplate.

Can be rotated in either direction.

#### 2. Hotplate Indicator Lamp (where fitted)

- Comes on when a hotplate is turned on.

#### 3. Oven light switch (where fitted)

- Turns oven light on/off.

#### 4. 60 Minute Ringer Timer (where fitted)

- Sets reminder time.

(See page 27 for more information).

#### 5. Grill Temperature Control Knob

- Sets grilling temperature for separate grill.

Can be rotated in either direction

(See page 21 for more information).

#### 6. Grill Indicator Lamp

- Comes on when grilling.

#### 7. Oven Temperature Control Knob

- Sets temperature for baking.

(See page 19 for more information)

#### 8. Oven Indicator Lamp

- Comes on when the oven temperature control knob is operated. Cycles on and off automatically when baking.

#### 9. Programmable Clock

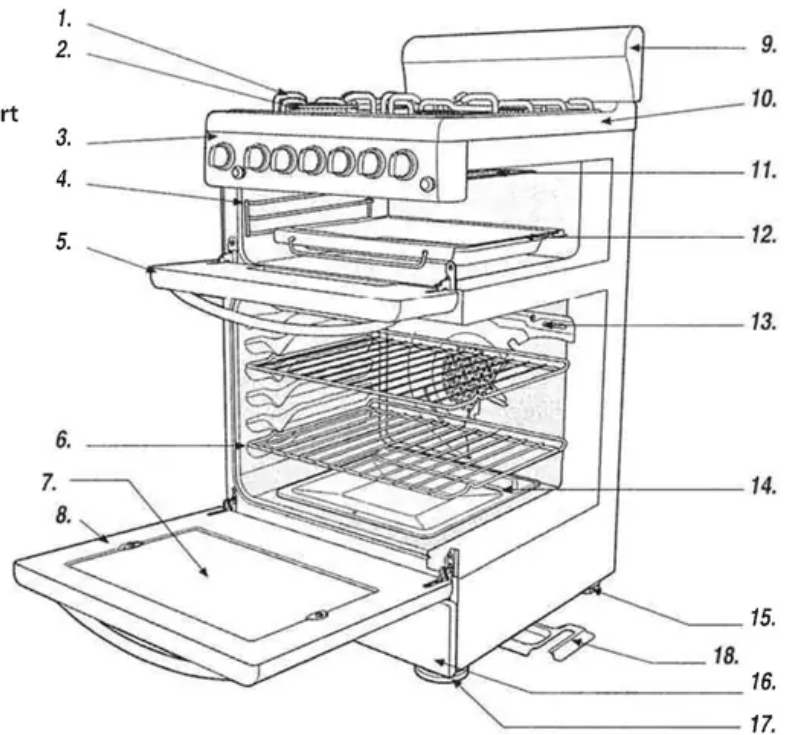
- Sets baking/grilling reminder times.

- Sets automatic cooking duration and stop time.

**Note:** Clock time must be set before oven can operate. (See page 26 for more information).

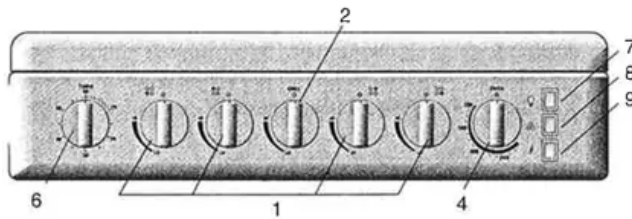
## DESCRIPTION OF GAS COOKER WITH FLAT HOB

1. Removable Trivet
2. Removable Hotplate Burner
3. Control Panel
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Inner Door Glass
8. Oven Door
9. Removable Splashback
10. Hob
11. Grill Burner
12. Removable Grill Dish & Rack
13. Fan Cover  
(fan forced ovens only)
14. Oven Burner Cover
15. Rear Adjustable Feet
16. Removable Kick Panel
17. Front Adjustable Feet
18. Anti-tilt Bracket

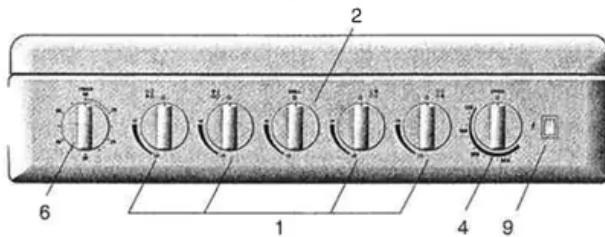


Flat Hob - Electronic Ignition Models & Flat Hob - Battery Ignition Models & Flat Hob - Manual Ignition Models

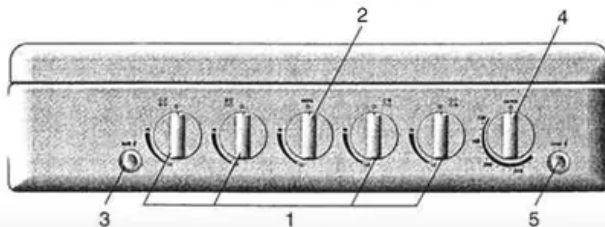
### Flat Hob - Electronic Ignition Models



### Flat Hob - Battery Ignition Models



### Flat Hob - Manual Ignition Models



1. **Hotplate Burner Control Knob**
  - Sets the hotplate cooking temperature. (See p. 25 for more information).
2. **Grill Burner Control Knob**
  - Sets the grilling temperature. (See p. 22 for more information).
3. **Manual Grill Igniter Button**
  - Ignites the grill burner.  
**Note:** The grill burner control knob has to be set to max. first (see page 22 for more information).
4. **Oven Burner Control Knob**
  - Sets the baking temperature. (See page 20 for more information).
5. **Manual Oven Igniter Button**
  - Ignites the oven burner.  
**Note:** The oven burner control knob has to be held down first (see page 20 for more information).
6. **60 Minute Ringer Timer**
  - Sets reminder time. (See page 27 for more information).
7. **Light Switch**
  - Turns oven light on/off.
8. **Fan Switch**
  - Turns oven fan on/off.
9. **Electronic Igniter Switch**
  - Ignites the hotplate burners, grill burner and oven burner.

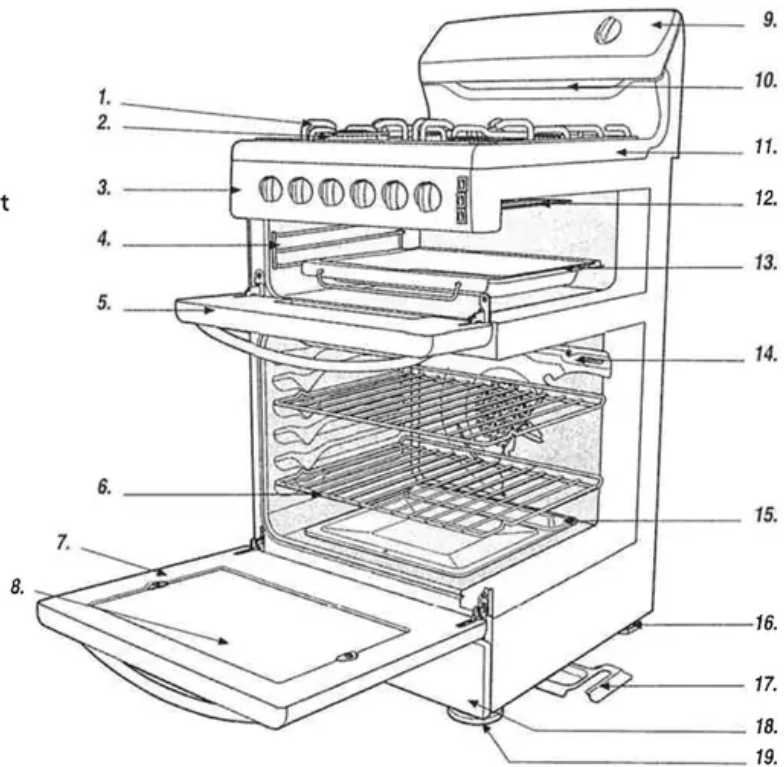
## DESCRIPTION OF GAS COOKER WITH UPSWEPT HOB

Check the parts of your cooker against the diagram below before you use your cooker for the first time.

### UPSWEPT HOB COOKER

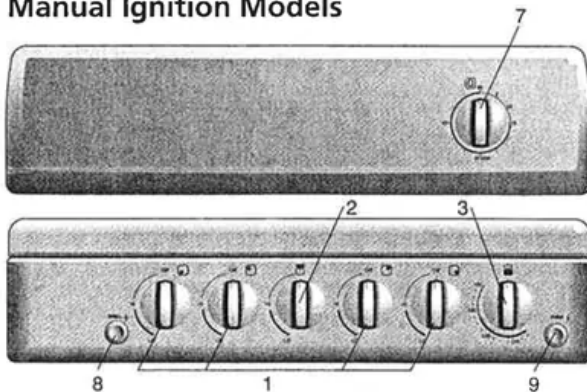
#### Fan Forced & Conventional Oven

1. Removable Trivet
2. Removable Hotplate Burner
3. Control Panel
4. Removable Grill Dish Side Support
5. Grill Door
6. Removable Shelf
7. Oven Door
8. Oven Door Glass
9. Splashback
10. Flue Vent
11. Hob
12. Grill Burner
13. Removable Grill Dish and Rack
14. Fan Cover  
(fan forced ovens only)
15. Oven Burner Cover
16. Rear Adjustable Feet
17. Anti-tilt Plate
18. Removable Kick Panel
19. Front Adjustable Feet



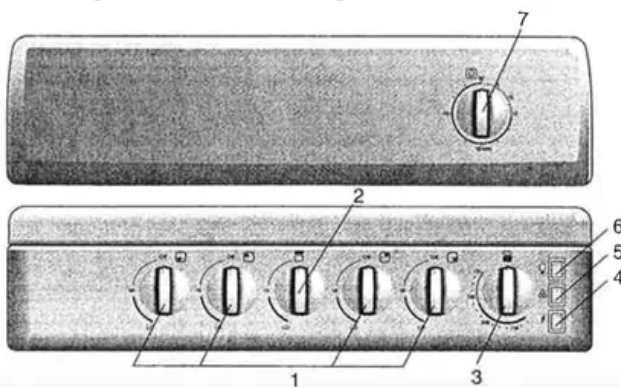
## Manual Ignition Models & Battery and Electronic Ignition Models

### Manual Ignition Models



1. **Hotplate Burner Control Knob**
  - Sets the hotplate cooking temperature. (See p. 25 for more information).
2. **Grill Burner Control Knob**
  - Sets the grilling temperature. (See p. 22 for more information).
3. **Oven Burner Control Knob**
  - Sets the baking temperature. (See p. 20 for more information).
4. **Electronic Igniter Switch (where fitted)**
  - Ignites the hotplate burners, grill burner and oven burner.  
**Note:** The appropriate burner control knob has to be set first.
5. **Fan Switch (where fitted)**
  - Turns oven fan on/off.
6. **Light Switch (where fitted)**
  - Turns oven light on/off.
7. **60 Minute Ringer Timer (where fitted)**
  - Sets reminder time. (See page 27 for more information).

### Battery and Electronic Ignition Models

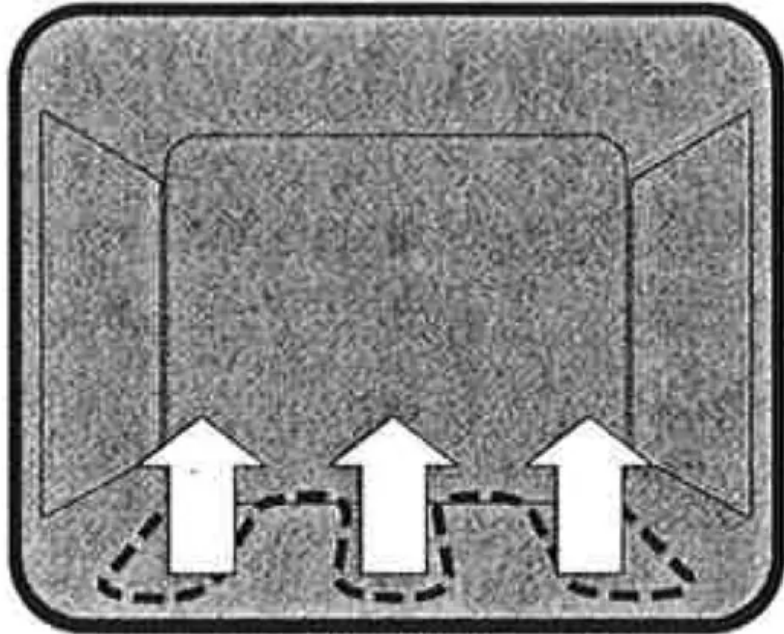


8. **Manual Grill Igniter Button**
  - Ignites the grill burner.  
**Note:** The grill burner control knob has to be set to "High" first. (see page 22 for more information).
9. **Manual Oven Igniter Button**
  - Ignites the oven burner.  
**Note:** The oven burner control knob has to be held down first (see page 20 for more information).

## USING THE OVEN

### USING THE OVEN OF YOUR ELECTRIC COOKER

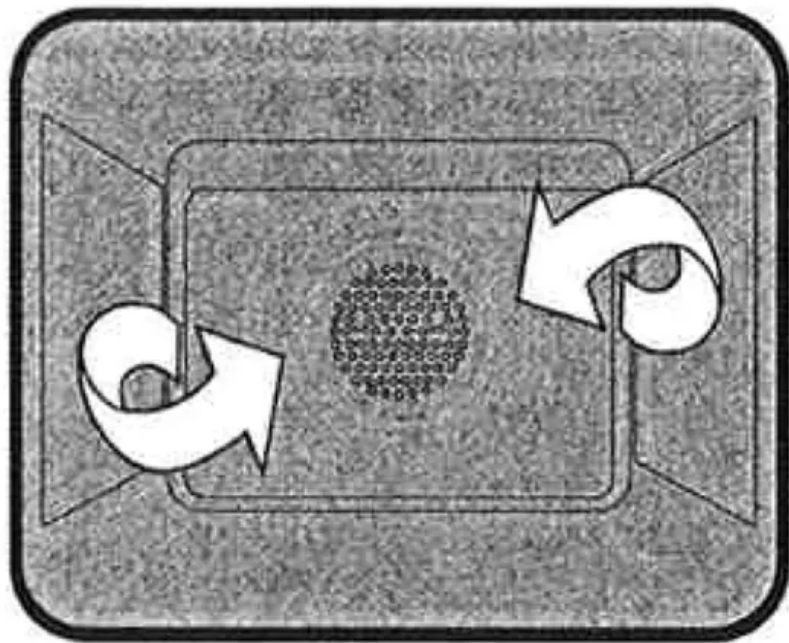
**Baking** (conventional oven models)



- In the oven, heat comes from the element hidden below the oven cavity (see diagram opposite).
- The element is controlled by the thermostat which sets the oven temperature. During baking the thermostat turns on and off to keep the set temperature.
- For grill in oven models det Function switch knob to OVEN and set thermostat knob to required temperature.

**Note:** If you are only baking on one shelf, then cook in the lower half of the oven.

**Fan baking** (Fan forced oven models)



- With fan forced ovens, heat comes from the element surrounding the fan (see diagram opposite).
- The fan circulates the hot air and so the temperature is more even throughout the oven.
- Fan baking:
  - cooks faster and at lower temperatures than conventional baking
  - is good when you are cooking food on different shelves at the same time

**Note:** Some variation in browning is normal with a fan forced oven.

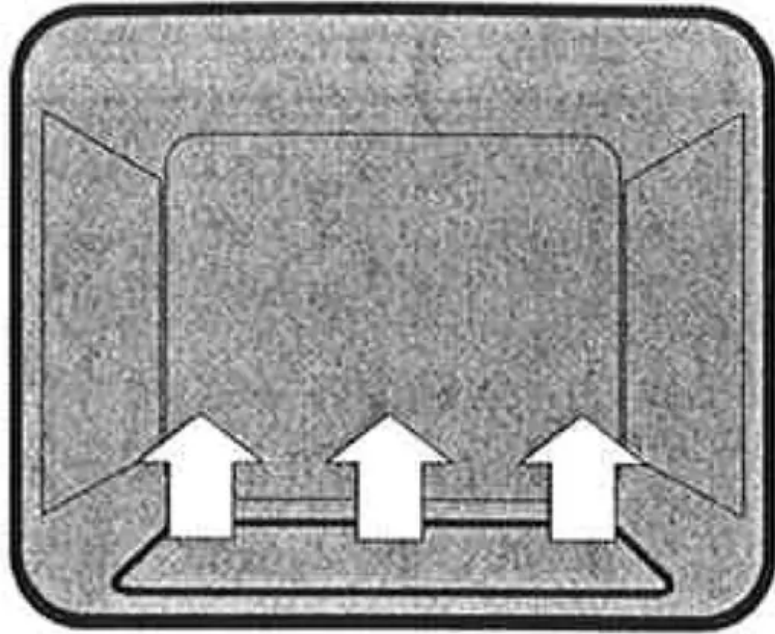
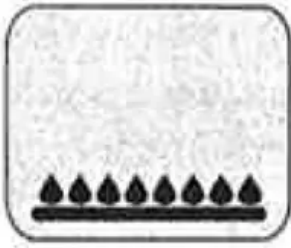
### **Preheating the oven**

We recommended that you preheat your oven before you put the food in to be cooked.

1. Set the required temperature.
2. When the indicator light goes out, put the food in the oven, close the door and set the timer.

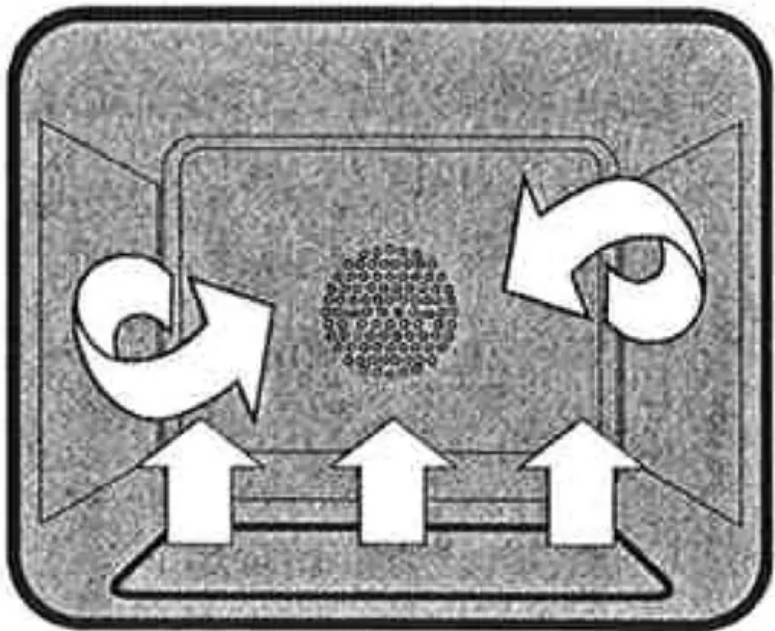
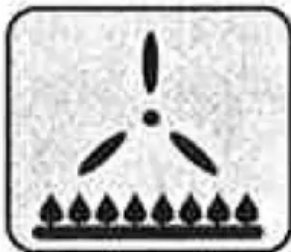
## **USING THE OVEN OF YOUR GAS COOKER**

### **Baking**



- With conventional oven models heat comes from the burner below the food at rear of oven.
- The burner is controlled by the thermostat which sets the oven temperature.
- There is a variation in temperature between the bottom and the top of shelf is the hottest.

#### Fan baking (Fan forced oven models)



- With fan forced ovens, heat comes from the burner below the food at rear of oven.
- The fan circulates the hot air and so the temperature is more even throughout the oven.
- Fan baking:
  - cooks faster and at lower temperatures than conventional baking

◦ is good when you are cooking food on different shelves at the same time

**Note:** We recommended that you preheat your oven before you turn the fan on.

### Lighting the oven

1. Press the oven burner control knob and turn it a quarter of the way.
2. **For manual ignition models:** Keep the oven burner control knob pushed in and at the same time press the oven igniter button on the right hand side of the control panel. **For battery and electronic ignition models:** Keep the oven burner control knob pushed in and at the same time press the electronic igniter switch on the right hand side of the control panel.
3. Hold the control knob for about 20 seconds when the burner lights, before releasing it.

**Note:** If the oven does not light within 10 seconds, or the flame goes out after you release the oven burner control knob, follow these steps:

1. Turn the oven burner control knob back to the start position and let go.
2. Open the oven door to stop gas building up.
3. Wait one minute and repeat the steps to light the oven.

### Preheating the oven

We recommended that you preheat your oven before you put the food in to be cooked.

The following table tells you how long it takes to preheat a cold oven to different temperatures.

| Set temperature | Heating time |
|-----------------|--------------|
| 150°C           | 5 minutes    |
| 200°C           | 8 minutes    |
| 250°C           | 12 minutes   |

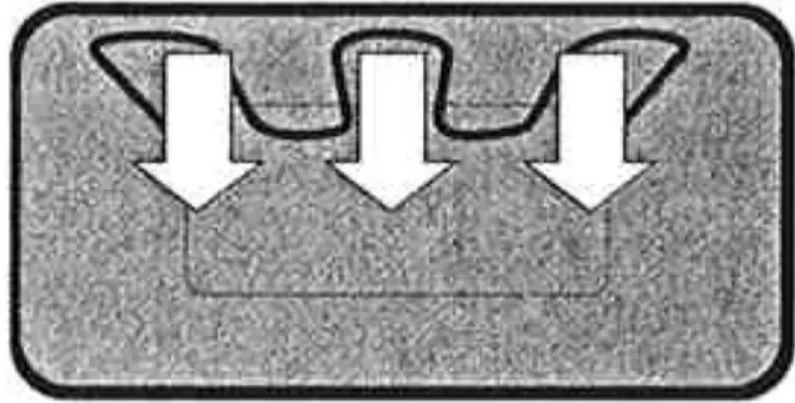
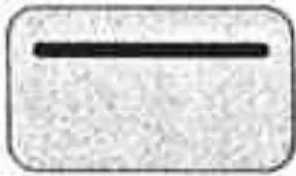
### Cookware

For best cooking results with gas oven, dark coloured trays and baking dishes are recommended.

## USING THE GRILL

### USING THE GRILL OF YOUR ELECTRIC COOKER

#### Separate Grill Models



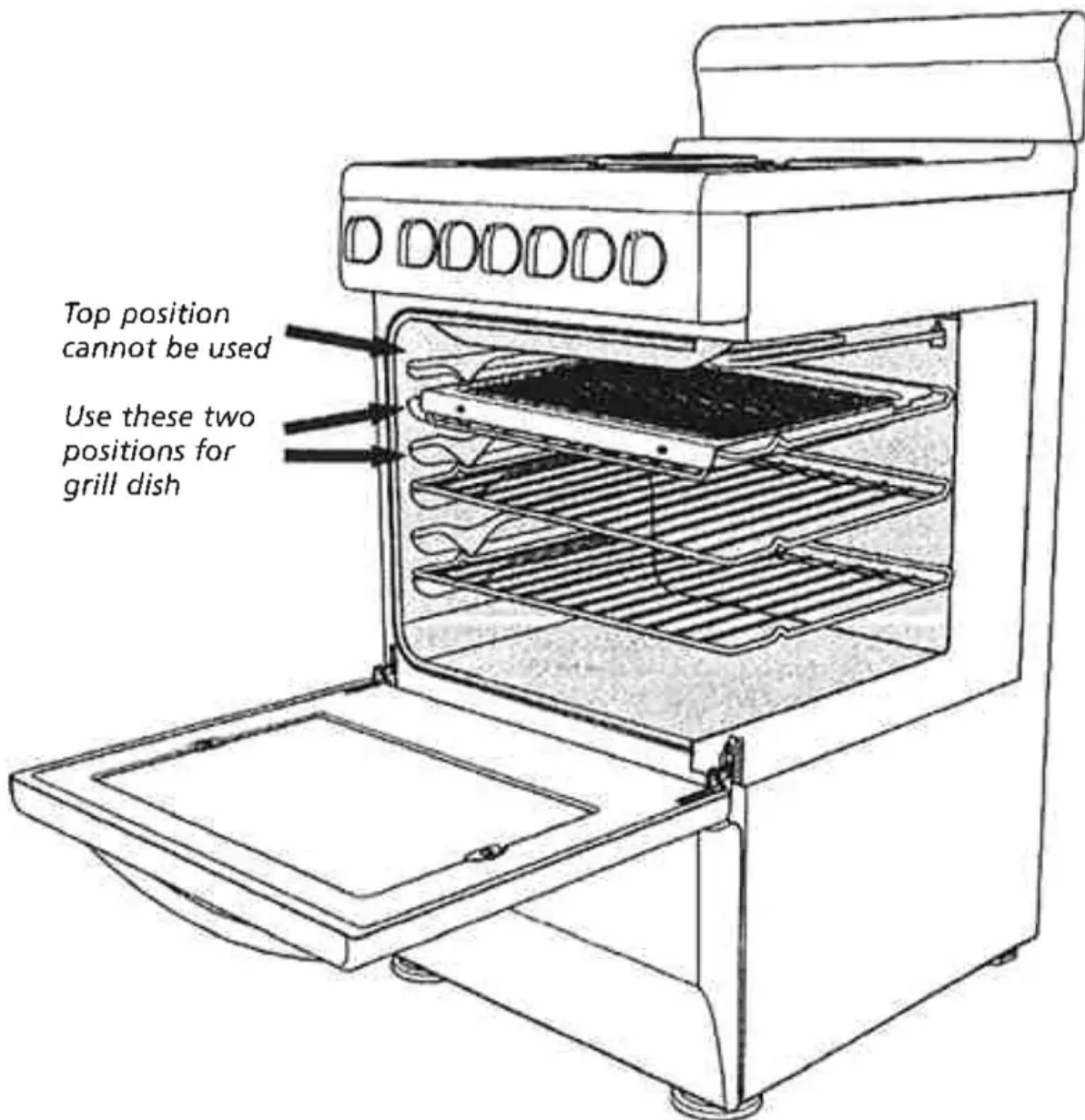
- The grill directs heat onto food from the powerful upper element (see diagram opposite).
- The grill is suitable for tender cuts of meat, steak, chops, sausages, fish, toasted cheese and other foods which cook quickly.

**Note:** The grill should be preheated for 3 minutes before cooking to seal natural juices of meat.

**Caution:** The grill door **MUST** be left open during grilling.

**Grill in Oven Models**

## Placement of grill dish and oven shelves



- Set Function switch knob to GRILL and set thermostat knob to required temperature.
- The grill directs heat onto food from the powerful upper element (see diagram opposite).
- The grill is suitable for tender cuts of meat, steak, chops, sausages, fish, toasted cheese and other foods which cook quickly.

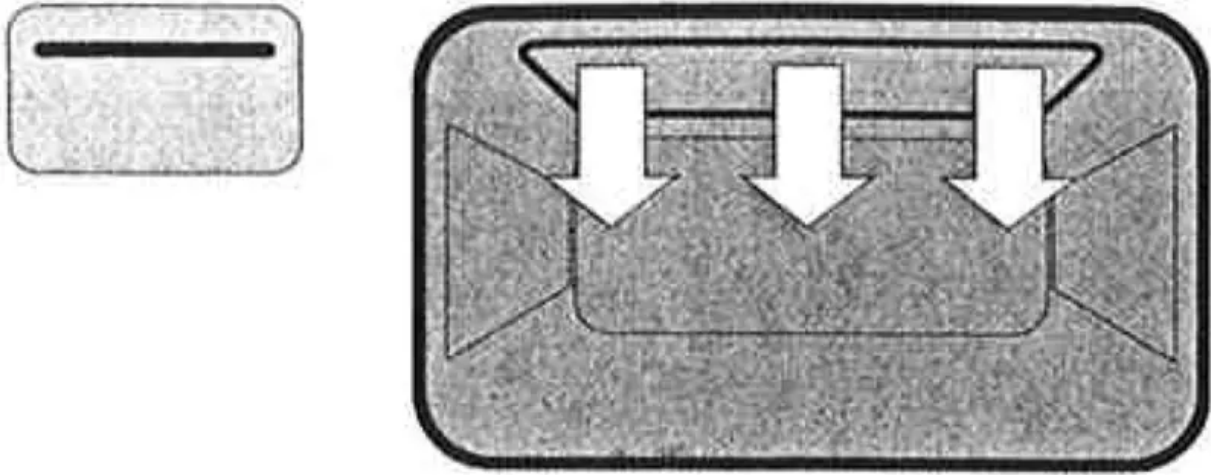
**Note:** The grill should be preheated for 3 minutes before cooking to seal natural juices of meat

**IMPORTANT:** The oven door **MUST** be left closed. The full width grill dish can be used in any of the two upper height positions between the runners. Do not place grill dish on top of upper most runner as there are no stops for shelf withdrawal.

## USING THE GRILL OF YOUR GAS COOKER

The "Grill" works by directing heat from the burner onto the food.

The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.



### Igniting the Griller.

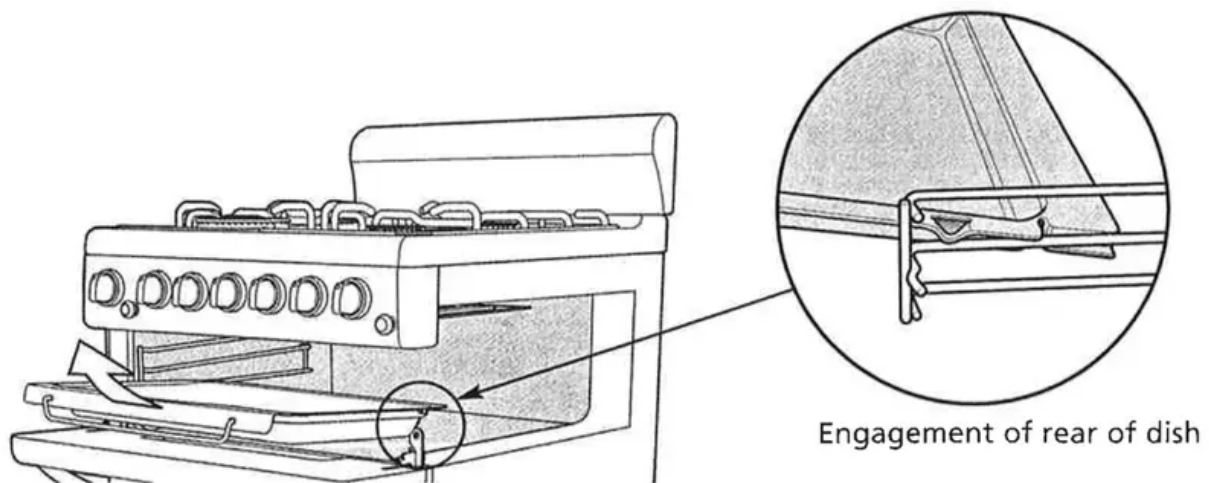
- First press and turn the grill burner control knob to max.
- Ignite the grill burner by pressing either the electric igniter switch (electronic ignition models) on the right hand side of control panel or manual igniter button (manual igniter models) on the left hand side of the control panel.
- **If the burner is not alight after about 8 seconds, turn the control knob to off and allow about 15 seconds for the gas to clear.**
- Then repeat the ignition procedure.

### **IMPORTANT: The grill door must be left open during grilling.**

Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.

### Removing the grill dish

- To remove the Grill Dish simply pull forwards and upwards.
- To replace the Grill Dish ensure that the rear of the dish is engaged with the side support before sliding backwards.



**Note:** Before you use your grill for the first time, run the grill for 15 minutes with 10mm of water in the bottom of the grill dish. This will remove any residual oils left on the burner.

## USING THE HOTPLATES OF YOUR COOKER

### Hotplate Safety Warnings

- **DO NOT** leave the hotplace on with no pot or pan on top.
- **DO NOT** use pots and pans which are unsteady, as these could overbalance.
- **DO NOT** use asbestos mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cooktop.
- **DO NOT** allow pots or pans to boil dry. This could damage the hotplate and/or the cooktop.
- **DO NOT** let cooking utensils get too close to the hotplate control knobs.
- **DO NOT** use the cooktop as a kitchen bench.
- **DO NOT** let children on or near the cooktop.

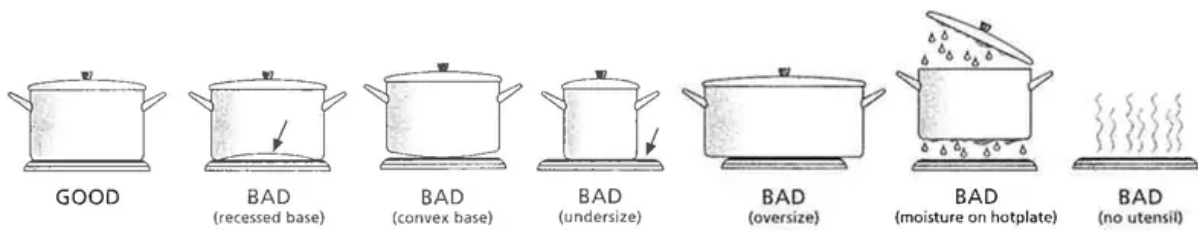
### Ceramic hotplates

- **ALWAYS** switch the cooker off if the ceramic glass top is cracked or broken.
- **DO NOT** use aluminium foil on the ceramic hotplates.

**Note:** Stored heat in the hotplate can be used for the last few minutes of cooking. Simply turn off the control.

### Choosing Utensils

Look at this diagram below which shows you which utensils to use on the hotplates and which utensils should not be used.



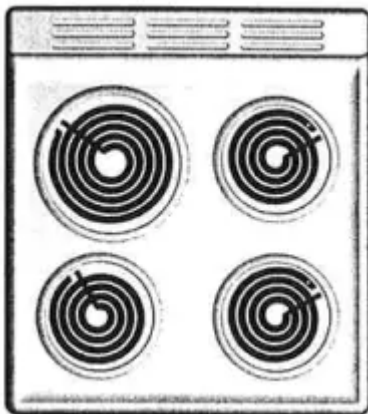
- **ALWAYS** use pots and pans with flat bottoms. Uneven or thin bottoms will waste electricity and cook slowly.
- **ALWAYS** use pots and pans which are slightly larger than the hotplate. Small pans waste electricity.
- **ALWAYS** put pots and pans which are dry on the hotplates.
- **DO NOT** use pots and pans which are too large. Pans which overhang the hotplate more than 50mm can damage enamel cooktops.

## USING THE HOTPLATES OF YOUR ELECTRIC COOKER

Check the hotplates on your cooker against the diagrams below before you use your cooker for the first time.

### Radian hotplates

- The high-speed radiant hotplates (see diagram opposite) heat rapidly from a cold start. This saves power.



### Front control models

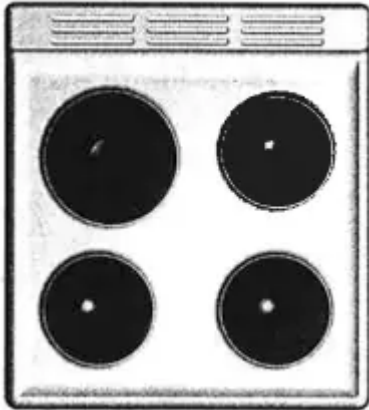
- The hotplates have a tray underneath the hob which collects spilt liquids. The radiant elements can swivel and the trim rings can be removed for cleaning of this tray.

### Rear control models

- The hotplates have a tray under the hob which collects split liquids. This tray can be removed by sliding it out through the open grill door.
- The radiant elements also swivel for easy cleaning.

## Solid hotplates

- The strong solid-cast hotplates (see diagram opposite) give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.
- The 2000W and 1500W hotplates include a red dot in the centre to indicate the hotplate temperature, the red dot changes colour when the hotplate is heated.



### Before first use:

- The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time the hotplates should be heated for a short period without a pan to harden the protective coating.
- Turn the heat setting to high for approx 3 minutes to fully harden the coating. When the hotplates have cooled apply a thin coating of cooking oil to the hotplate to seal and protect the surface.

## Ceramic hotplates

- **Do not use the cooktop if the glass is cracked.**
- The ceramic cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that as it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49.
- The smooth glass surface has a pattern to show where the elements under the glass are located (see diagram opposite).
- When a hotplate is on, the hot surface warning light (see diagram opposite), will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.



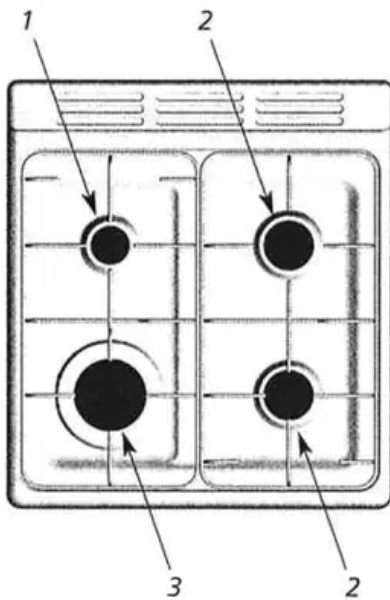
## USING THE HOTPLATE BURNERS OF YOUR GAS COOKER

### Manual Ignition Burners

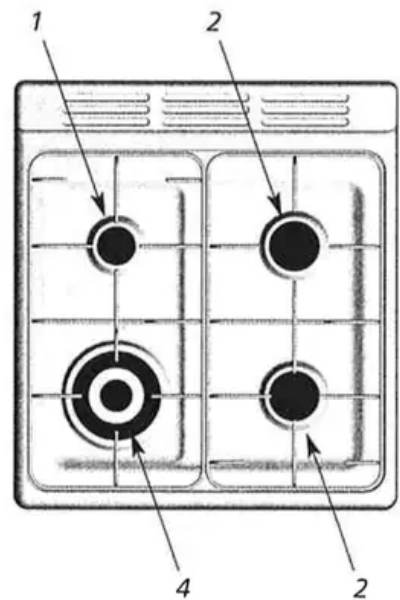
After setting the appropriate hotplate burner control knob to max, these burners are ignited by a hand held igniter. (Not supplied).

### Battery and Electronic Ignition Burners

After setting the appropriate hotplate burner control knob to max, the burner is ignited by pressing the igniter switch. Sparks are released to all burners.



Standard Hotplate



Hotplate with Wok Burner

### 1. Low heat burner

(5.1MJ/h)

Used for simmering and for use with small cookware items.

### 2. Medium heat burner

(9.0MJ/h)

Used for normal cooking and simmering with mid size cookware items.

### 3. High heat burner

(12.7MJ/h)

Used for fast heating with large size cookware items.

### 4. Intense heat wok burner

(14.4MJ/h)


Used for very fast heating with woks and other large size cookware items.


To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edges of the cookware.

## BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

### Electronic Clock

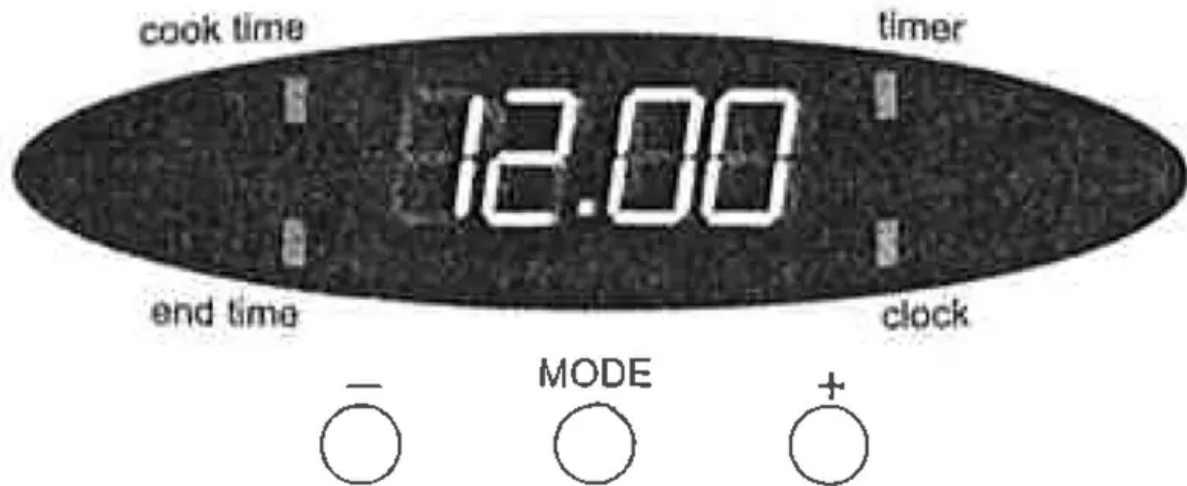


After the appliance has been switched on "12.00" will be displayed and the "clock" indicator  will flash. To set the time of day in hours and minutes, press the - or + buttons. 5 seconds after the last

change, the "clock" indicator  will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

**Note:** The clock has 24-hour display. The clock must be set to operate oven.

## OPERATING THE PROGRAMMABLE CLOCK





### General feature

Your 3 button programmable timer has the following features:


- Timer - your 3 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- Cooking duration - You can set a cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.
- End cooking time - you can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- Delayed start cooking time - you can combine the cooking duration and cooking end time to switch the oven on and off at a specific time during the day.


**Note:** Your 3 button programmable timer only operates with your oven.

### Change the time of day (Daylight saving)



1. Press the "mode" button until the "clock" indicator  begins flashing.
2. Press the - or + buttons to change the time. 5 seconds after the last change, the "clock" indicator  will disappear, confirming the time has been set.

### Setting the timer

1. Press the "mode" button until the "timer" indicator  begins flashing.



2. Set the countdown time you want by using the - or + buttons. 5 seconds after the last change the "timer" indicator  will stop flashing, confirming the timer has been set.
3. To stop the beeper, press any button.

### Setting the cooking duration

1. Check the clock displays the correct time of day.
2. Set the oven to the desired temperature. The oven indicator light will glow and the oven will come on.
3. Press the "mode" button until the "cook time" indicator  begins flashing.
4. Set the cooking duration you want by using the - or + buttons. 5 seconds after the last change, the "timer" indicator  will stop flashing, and the time of day will be displayed.

**Note:** Do not forget to add preheating time if necessary.

### Setting the cooking end time

1. Check the clock displays the correct time of day.
2. Select the desired oven temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "end time" indicator  begins flashing.
4. Enter the time of day you want to finish cooking by pressing the - or + buttons. 5 seconds after the last change, the "timer" indicator  will stop flashing, and the current time of day will be displayed.

### Setting the delayed start cooking time

1. Program the "cook time" and "end time" as described in the relevant sections. Once both the "cook time" and "end time" have been set, the "cook time" and "end time" indicators will stop flashing and the current time of day will be displayed.

### To check or cancel settings

1. To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
2. To cancel "delayed start" press the mode button until a light flashes next to "end time". Press and hold the - button until the clock no longer reverses (you will hear a beep). If you have left the temperature knob at a setting the oven will start once the "end time" light stops flashing.
3. To cancel "auto shut off" press the mode button until a light flashes next to "cook time". Press and hold the - button until the clock no longer reverses at ("0:00" and you will hear

a beep). This automatically cancels "delayed start". If you have left the temperature knob at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

### On completion of cooking

The heat source will turn off, the timer will beep and the "end time" and/or "cook/time" indicators will flash.

1. Turn the temperature control to the off position.
2. Press any button to stop the timer from beeping.

### Switching the clock display ON and OFF

1. Press any two buttons together for 2 seconds to switch 'off' the display.
2. Press any button to switch the clock display 'on' again.

**Note:** If a timer mode is set, then it is not possible to switch the display off.

## OVEN COOKING GUIDE

The following is intended as a guide and experience may show some slight variation to be necessary to meet individual requirements.

| FOOD                       | CONVENTIONAL OVEN     |                      |                        | FAN FORCED OVEN       |                      |                   |
|----------------------------|-----------------------|----------------------|------------------------|-----------------------|----------------------|-------------------|
|                            | Temperature in °C     | Oven Shelf Position* | Time in minutes        | Temperature in °C     | Oven Shelf Position* | Time in minutes   |
| <b>Scones</b>              |                       |                      |                        |                       |                      |                   |
| Plain or Fruit             | 220                   | 2 (3)                | 10 - 15                | 210                   | Any                  | 10 - 15           |
| <b>Biscuits</b>            |                       |                      |                        |                       |                      |                   |
| Rolled                     | 170 (180)             | 2                    | 10 - 15                | 150 (170)             | Any                  | 10 - 15           |
| Spooned                    | 190                   | 2                    | 12 - 15                | 180                   | Any                  | 12 - 15           |
| Shortbread Biscuits        | 160                   | 1 or 2               | 30 - 35                | 150                   | Any                  | 30 - 35           |
| <b>Meringues</b>           |                       |                      |                        |                       |                      |                   |
| Hard - individual          | 110                   | 2                    | 90                     | 100                   | Any                  | 90                |
| Soft - Individual          | 180                   | 2                    | 15 - 20                | 165                   | Any                  | 15 - 20           |
| Pavlova - 6 egg            | 110 (120)             | 1                    | 75                     | 100                   | Any                  | 75                |
| <b>Cakes</b>               |                       |                      |                        |                       |                      |                   |
| Patty cakes                | 190                   | 3 (4)                | 15 - 20                | 180                   | Any                  | 15 - 20           |
| Sponge - 4 egg             | 180                   | 2                    | 20 - 30                | 170                   | Any                  | 20 - 30           |
| Plain Butter Cake          | 180                   | 2                    | 30 - 40                | 170                   | Any                  | 30 - 40 (25)      |
| Rich Fruit Cake            | 140 (150)             | 2                    | 180                    | 130                   | Any                  | 180               |
| <b>Pastry - Shortcrust</b> |                       |                      |                        |                       |                      |                   |
| Cornish Pasties            | 200 (200 / 180)       | 2                    | 40 - 45 (10 / 30)      | 180 (180 / 160)       | Any                  | 40 - 45 (10 / 30) |
| Custard Tart               | 200 / 180 (220 / 180) | 1 (3)                | 10 / 20 - 30 (10 / 35) | 190 / 170 (200 / 180) | Any                  | 20 - 30 (10 / 25) |
| <b>Pastry Choux</b>        |                       |                      |                        |                       |                      |                   |
| Cream Puffs                | 210                   | 2                    | 25 - 30                | 200                   | Any                  | 25 - 30           |
| <b>Yeast Goods</b>         |                       |                      |                        |                       |                      |                   |
| Bread                      | 210                   | 1                    | 25 - 30                | 200                   | Any                  | 25 - 30           |

\* Shelf position is counted from the bottom shelf i.e. Bottom shelf position is 1

Where the gas models vary from electric, details for gas cooking is shown in brackets

| MEAT | PREFERRED TEMPS |           | MINUTES PER KG  |
|------|-----------------|-----------|-----------------|
| Beef | 200°C           | Rare      | 35 - 40 minutes |
|      |                 | Medium    | 45 - 50 minutes |
|      |                 | Well Done | 55 - 60 minutes |
| Lamb | 200°C           | Medium    | 40 minutes      |
|      |                 | Well Done | 60 minutes      |
| Veal | 180°C           | Well Done | 60 minutes      |
| Pork | 200°C           | Well Done | 60 minutes      |

| POULTRY OR FISH | PREFERRED TEMP | MINUTES PER KG                   |
|-----------------|----------------|----------------------------------|
| Chicken         | 180°C          | 40 - 45 minutes                  |
| Duck            | 180 - 200°C    | 60 - 70 minutes                  |
| Turkey          | 180°C          | 40 - 45 minutes (less than 10kg) |
|                 |                | 35 - 40 minutes (more than 10kg) |
| Fish            | 180°C          | 20 minutes                       |

# HANDLING BAKING & GRILLING PROBLEMS



| PROBLEM                            | CAUSES  | WHAT TO DO  |
|------------------------------------|---|---|
| Uneven cooking                     | <ul style="list-style-type: none"> <li>• Incorrect shelf position.</li> <li>• Oven tray too large.</li> <li>• Trays not in centre of oven.</li> <li>• Air flow in oven uneven</li> </ul>  | <ul style="list-style-type: none"> <li>• Select shelf which puts food in centre of oven.</li> <li>• Try other trays or dishes.</li> <li>• Put trays in centre of oven.</li> <li>• Turn food during cooking.</li> </ul>  |
| Baked products too brown on top    | <ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Aluminium foil in oven.</li> <li>• Baking tins too large for recipe.</li> <li>• Baking tins not evenly spaced.</li> <li>• Food not evenly sized or placed on trays.</li> <li>• Food placed too close to top of oven.</li> </ul> | <ul style="list-style-type: none"> <li>• Preheat oven (refer p. 19 or 20)</li> <li>• Remove foil.</li> <li>• Use correct size tins.</li> <li>• Place baking tins so that there is at least 3cms between tins and oven walls.</li> <li>• Make food same size and shape and spread evenly on trays.</li> <li>• Place food in middle or on a lower shelf.</li> </ul> |
| Baked products too brown on bottom | <ul style="list-style-type: none"> <li>• Baking temperature too high.</li> <li>• Baking tins too large for recipe.</li> <li>• Baking tins are dark metal or glass.</li> <li>• Food too low in oven.</li> </ul>  | <ul style="list-style-type: none"> <li>• Lower temperature</li> <li>• Use correct sized tins</li> <li>• Change to shiny, light tins or lower temperature by 10°C.</li> <li>• Cook one shelf higher.</li> <li>• Do not open door until half way through cooking time.</li> </ul>   |

| PROBLEM                                       | CAUSES  | WHAT TO DO   |
|---|---|--|
|   | <ul style="list-style-type: none"> <li>• Oven door opened too frequently during cooking.</li> </ul>   |  |
| Cakes have craked thick crust                 | <ul style="list-style-type: none"> <li>• Baking temperature too high</li> <li>• Food too high in oven.</li> <li>• Cake batter overmixed.</li> <li>• Pan too deep.</li> <li>• Baking tins too dark.</li> </ul> | <ul style="list-style-type: none"> <li>• Lower temperature</li> <li>• Cook one shelf lower</li> <li>• Mix just long enough to combine ingredients.</li> <li>• Check size of pan and use recommended size.</li> <li>• Change to shiny tins</li> </ul> |
| Baking products are pale flat and undercooked | <ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Food too low in oven</li> <li>• Baking time too short</li> <li>• Incorrect tin size</li> </ul>                                 | <ul style="list-style-type: none"> <li>• Raise temperature</li> <li>• Cook one shelf higher.</li> <li>• Increase cooking time.</li> <li>• Use correct tin size.</li> </ul>   |
| Cakes fallen in centre                        | <ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Baking time too short</li> <li>• Measurement of ingredients is wrong</li> <li>• Door opened too early</li> </ul>               | <ul style="list-style-type: none"> <li>• Raise temperature</li> <li>• Increase cooking time.</li> <li>• Check recipe.</li> <li>• Do not open door until three quarters (3/4) of way through cooking time.</li> </ul>                                 |

| PROBLEM   | CAUSES  | WHAT TO DO   |
|---|---|--|
| Meat and potatoes not browning in fan oven            | <ul style="list-style-type: none"> <li>• Poor circulation</li> </ul>          | <ul style="list-style-type: none"> <li>• Put food onto a rack in baking dish to allow air to circulate</li> </ul>  |
| Condensation on oven door.                            |   | <ul style="list-style-type: none"> <li>• Use less water with cooking.</li> <li>• Place food into oven bag.</li> <li>• Leave oven door open after cooking if food is to be left in the oven for a long time.</li> </ul> |
| Grilled meats overcooked on outside and raw in centre | <ul style="list-style-type: none"> <li>• Meat too close to grill</li> </ul>   | <ul style="list-style-type: none"> <li>• Grill at lower shelf position.</li> </ul>   |
| Excess grill smoke                                    | <ul style="list-style-type: none"> <li>• Build-up of fats in grill</li> </ul> | <ul style="list-style-type: none"> <li>• Clean grill</li> </ul>  |
| Juices running out of meat                            |   | <ul style="list-style-type: none"> <li>• Do not pierce meat with fork but turn with tongs</li> </ul>   |
| Grilled steaks and chops buckling                     |   | <ul style="list-style-type: none"> <li>• Cut fat with knife towards meat</li> </ul>  |

**Note:** Condensation on oven door and in grill compartment is normal.

## CLEANING AND CARING FOR THE COOKER

### Cleaning the enamel:

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- **DO NOT** use abrasive cleansers, powder cleansers, steel wool or wax polishes.

- If you use an oven cleaner, then follow the instructions on the product carefully.

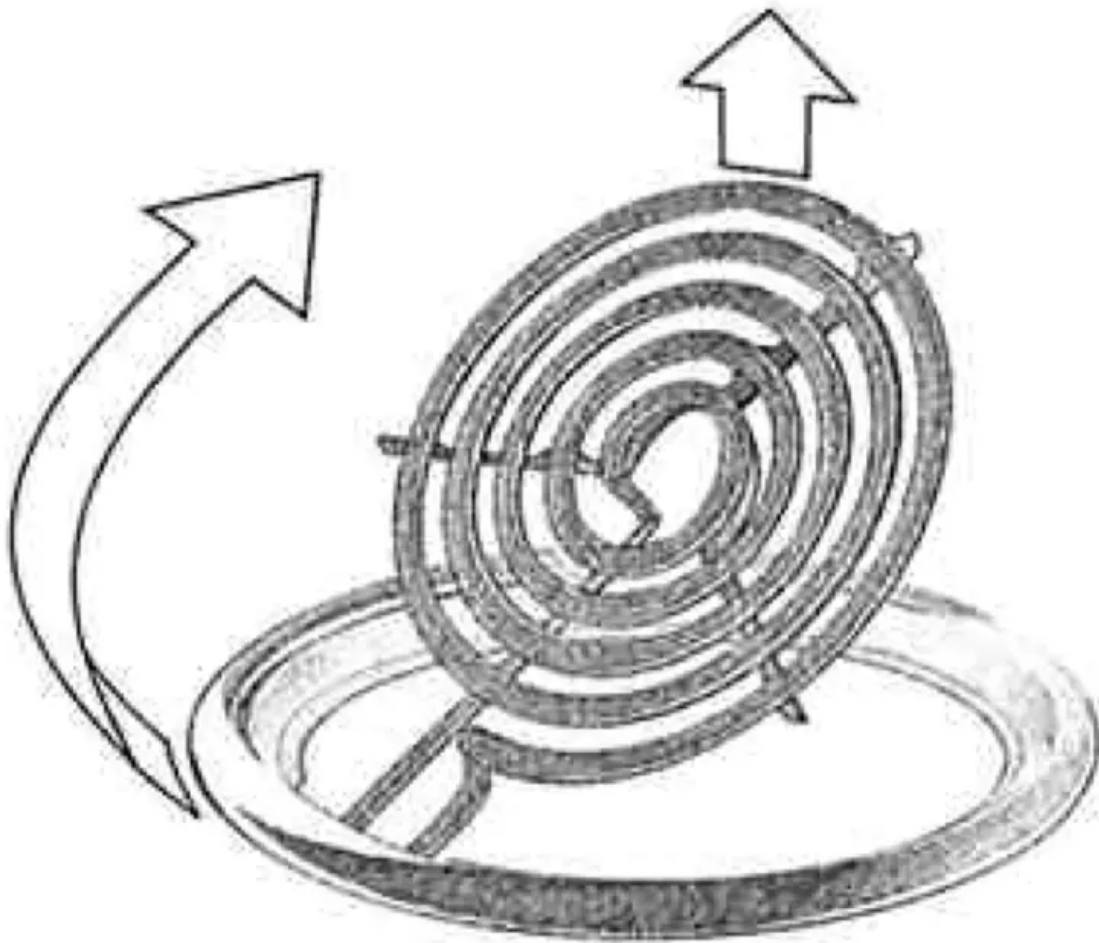
### Cleaning the control panel:

- Make sure control knobs are in **OFF** position.
- Remove knobs from control panel by pulling forwards.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water.
- **DO NOT** use too much water when cleaning control panel.

### Cleaning the electric cooktop

#### Radiant hotplates

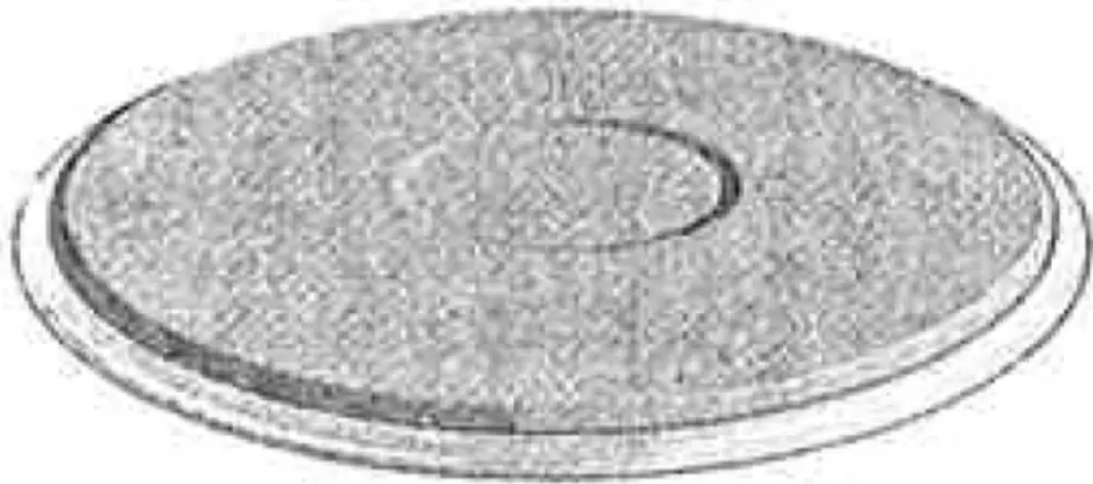
These plates are self cleaning. Any liquid which boils over will burn to ash and can be wiped off when the hotplate has cooled. To clean the trim rings, lift front of element and remove (see diagram opposite). Then wash in warm, soapy water. To clean the spillage that falls through the element either remove spillage tray (rear control models) and wash in warm soapy water or lift element and wipe out (front control models).



## Radiant Hotplate

### Solid hotplates

- For normal cleaning use a moist cloth.
- For very dirty hotplates use any commercial cleanser.
- After cleaning, remove any cleanser remaining and dry the hotplate completely by running the element for a short period.
- Oil the hotplate after cleaning with a thin coating of cooking oil to prevent rust or corrosion.
- Some discolouration of the trim ring is normal during use.

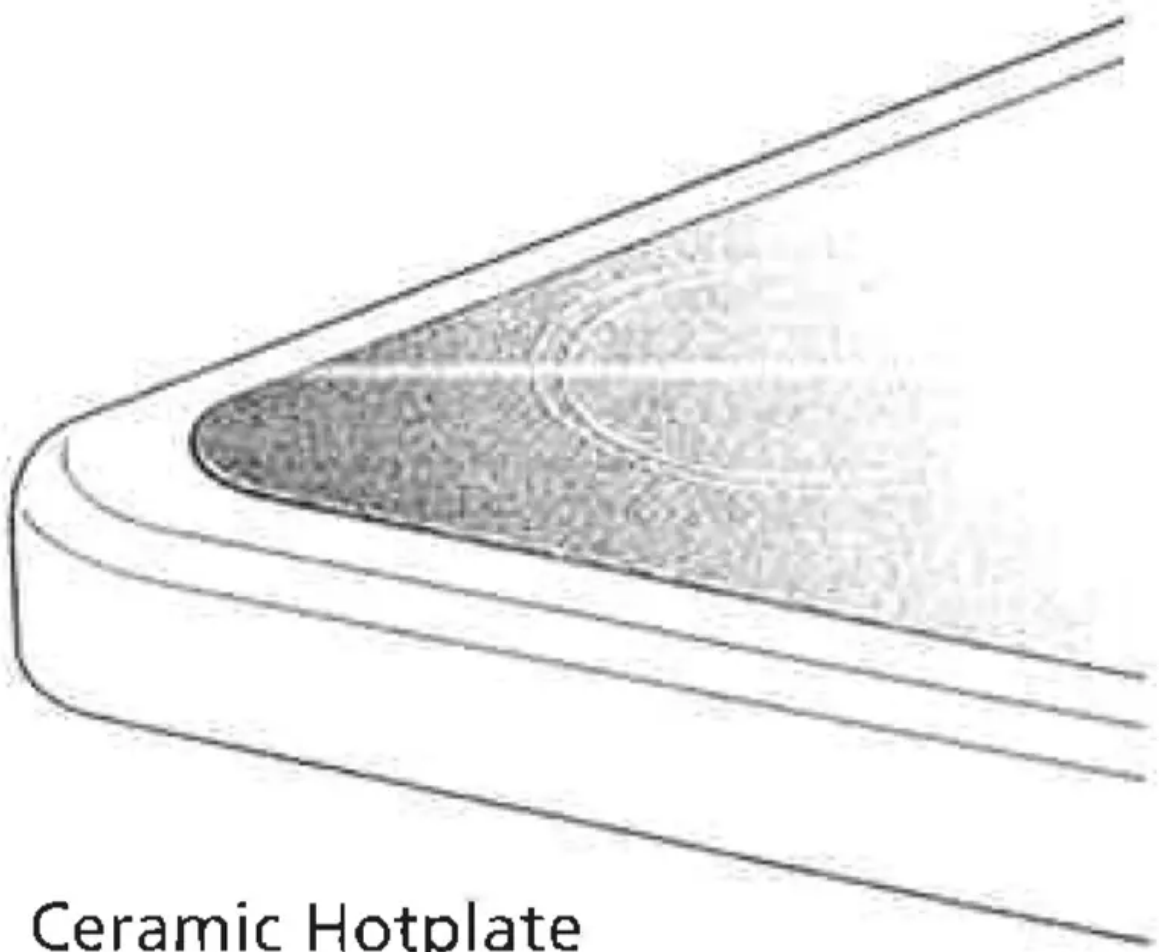


## Solid Hotplate

### Ceramic hotplates

- Remove all split food with the razor blade scraper supplied while the hotplates is still warm - **NOT HOT**.
- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use the razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent on a damp cloth.

**Note: DO NOT** use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cooktop. Any pitting, staining or scratching **WILL NOT** be covered by warranty.

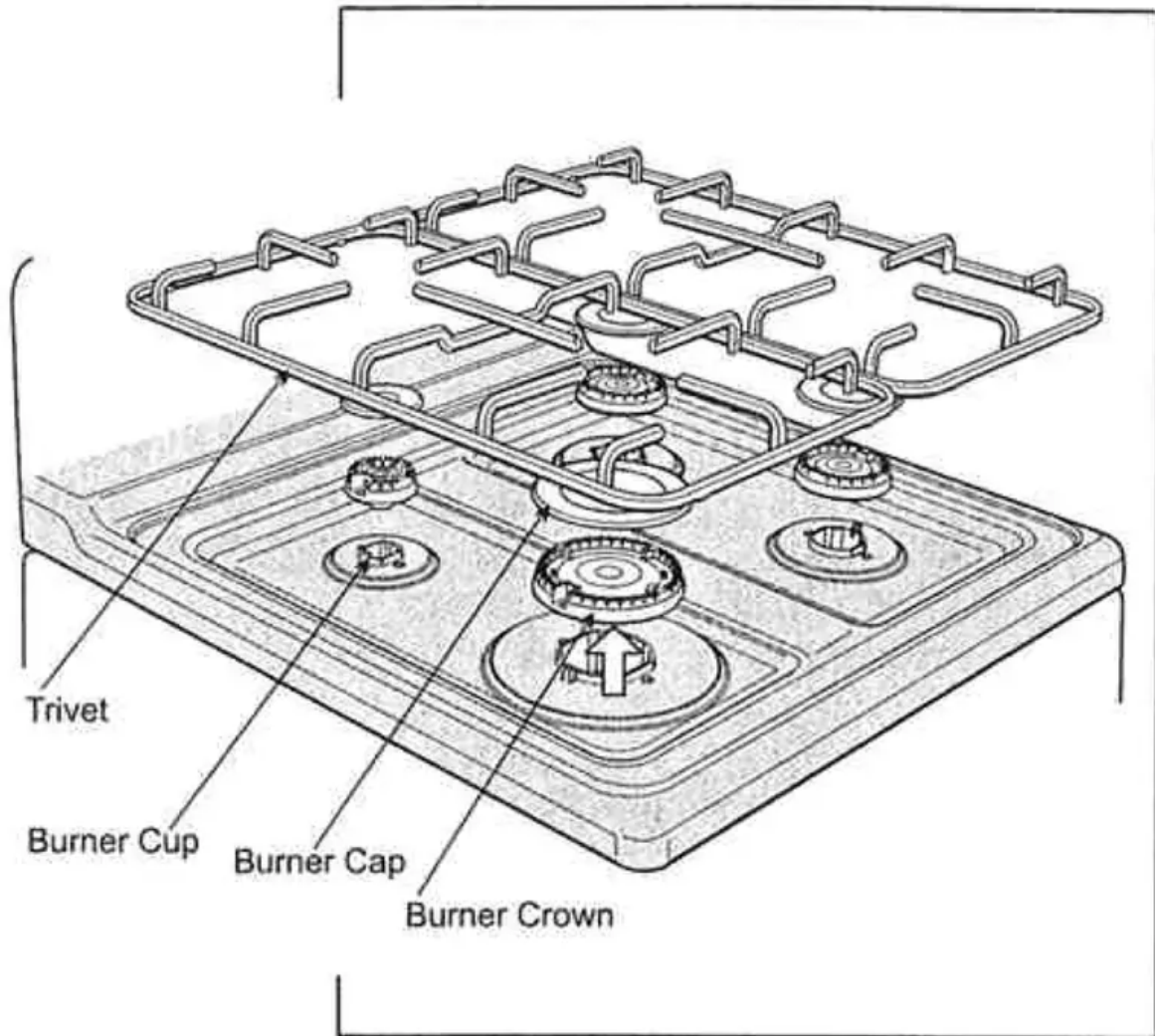


## Ceramic Hotplate

### **Cleaning the Gas Hob**

#### **Removing the trivets**

- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.
- For wok burners only use the trivet suited to the wok burner.



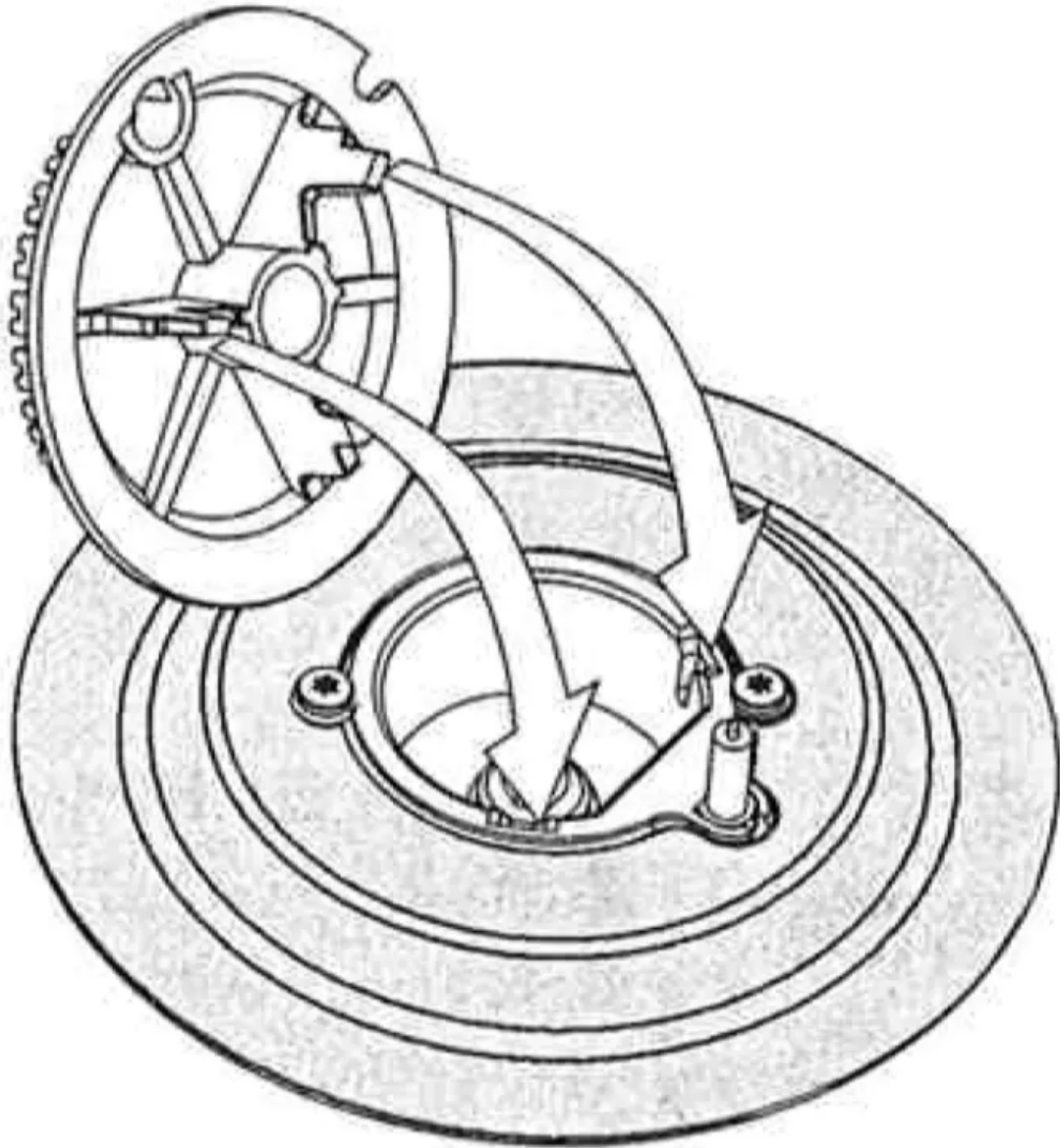
### Removing the burners

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or clean in a dishwasher as they will be damaged.

### Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See diagram opposite)
- The burner cap is simply positioned over the top of the burner crown.

**Note:** When the burner is correctly fitted it will sit level on the hob.

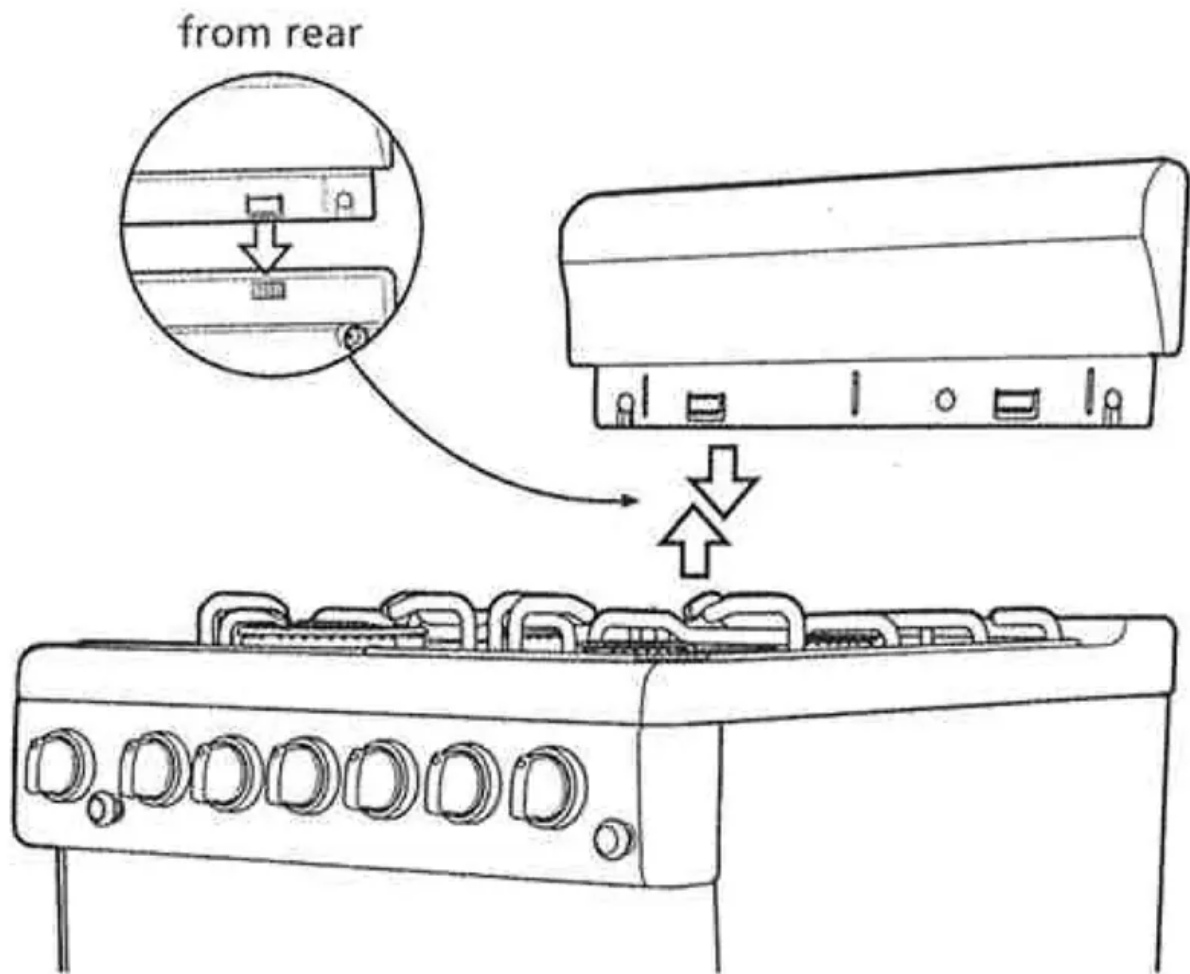


### **Removing the splashback**

(Flat hob models only)

The splashback can be removed to aid in cleaning.

- To remove the splashback, simply pull upwards.
- Clean the splashback in hot soapy water.
- To replace the splashback, align the 2 tabs of the splashback with the corresponding holes in the hob and push downwards.

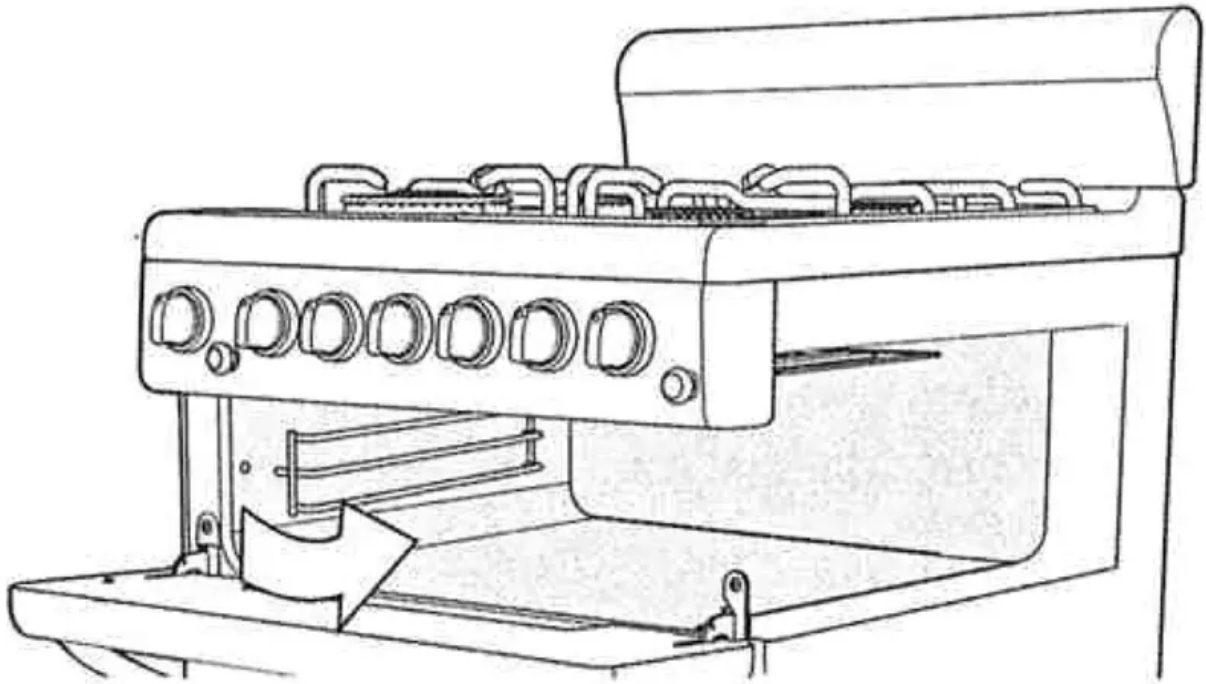


## Cleaning the grill

### Removing the Grill Dish Supports

The grill dish supports can be removed to aid in the cleaning of the Grill Compartment.

- To remove them, simply grasp the supports at the front and pull them inwards.
- To install the grill dish supports, first insert the rear hook to the rear hole.
- Then locate the front peg into the front hole and push in firmly.



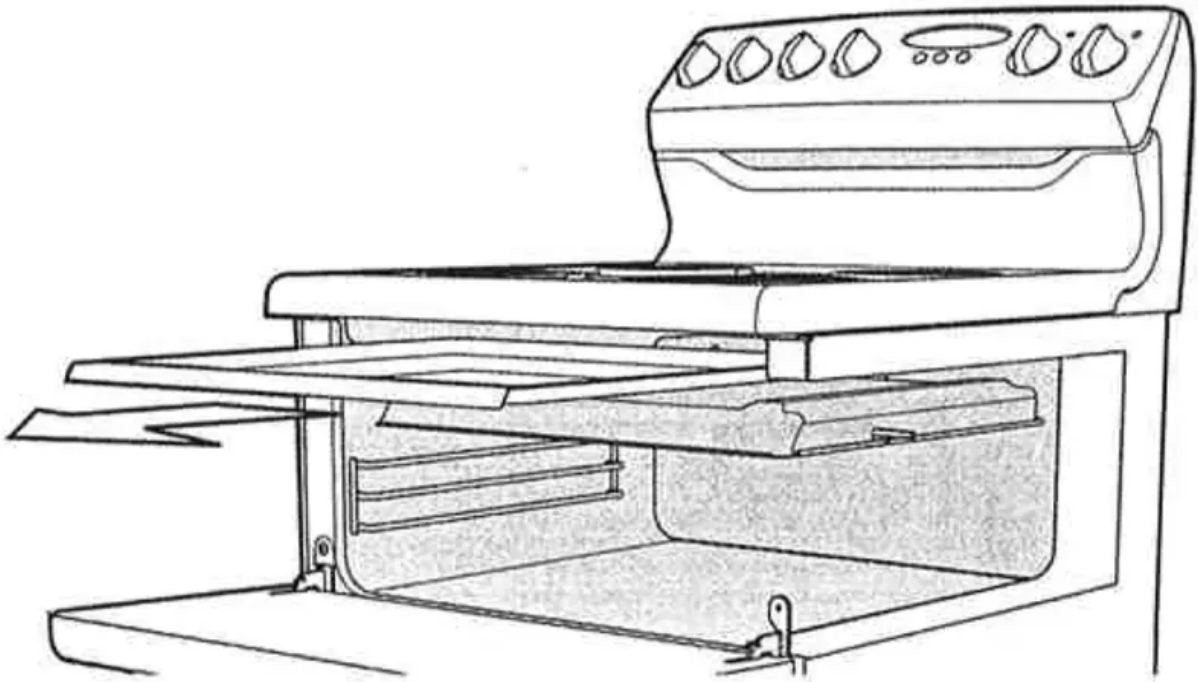
### **Cleaning the Grill Compartment**

Clean the Grill Compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

**NOTE:** You can also use household oven enamel cleaners but follow the manufacturer's instructions carefully. **Do not use harsh abrasive, powder cleaners, steel wool or wax polishes.**

**Hotplate Spillage Tray** (Electric rear control cookers with radiant elements only).

Pull out the spillage tray (radiant models only) and clean in hot soapy water (see diagram opposite).



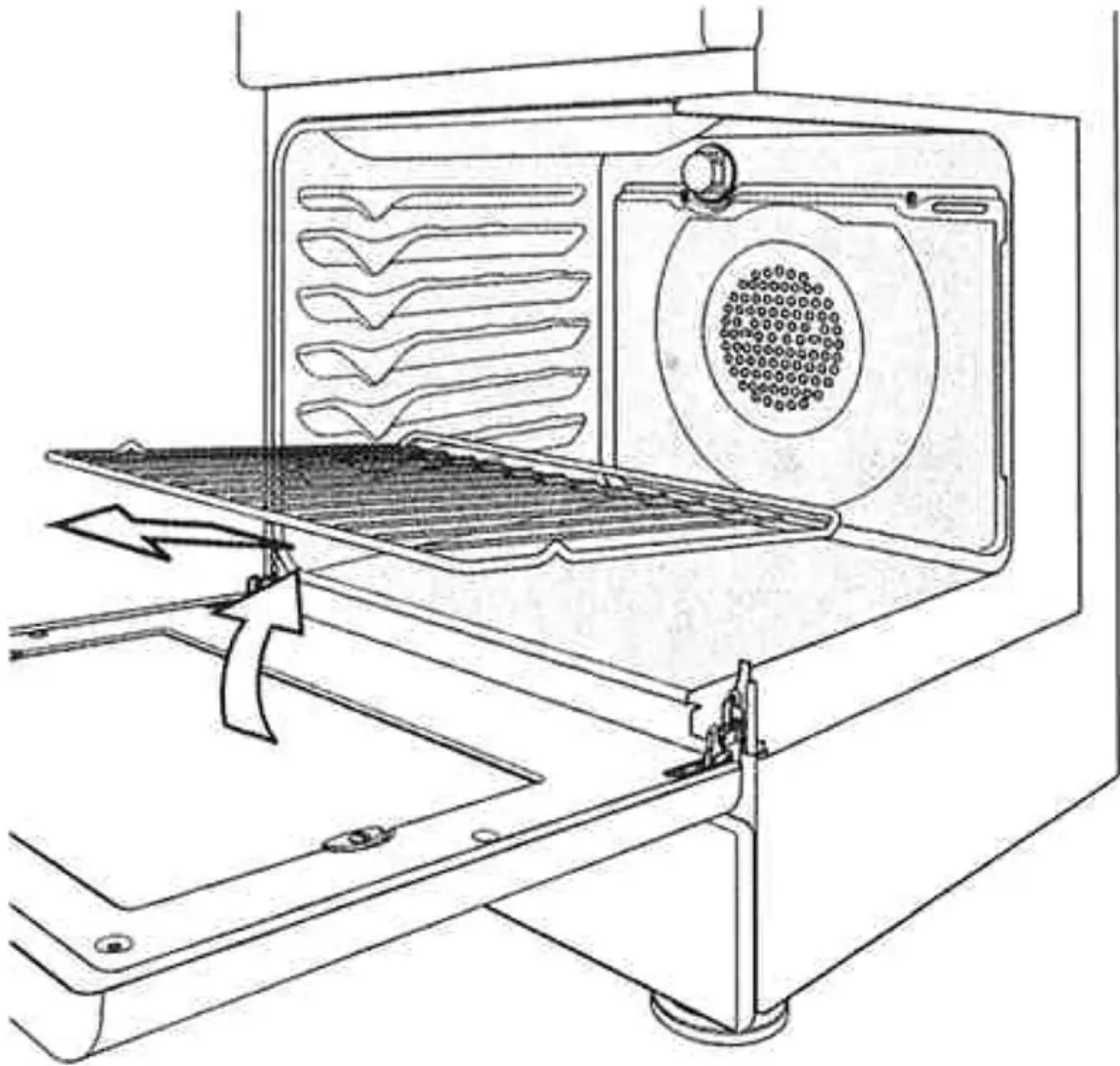
## **Cleaning the Oven**

### **Removal of Oven Shelves**

1. Open the door fully.
2. Pull and lift shelf to remove (see diagram).
3. Clean in hot soapy water.

### **Insertion of Oven Shelves.**

1. Ensure that the shelf rack is orientated correctly (refer diagram).
2. Insert shelves between forms (formed side runners) ensuring the bottom tag is engaged.



## **AIRWASH DOOR**

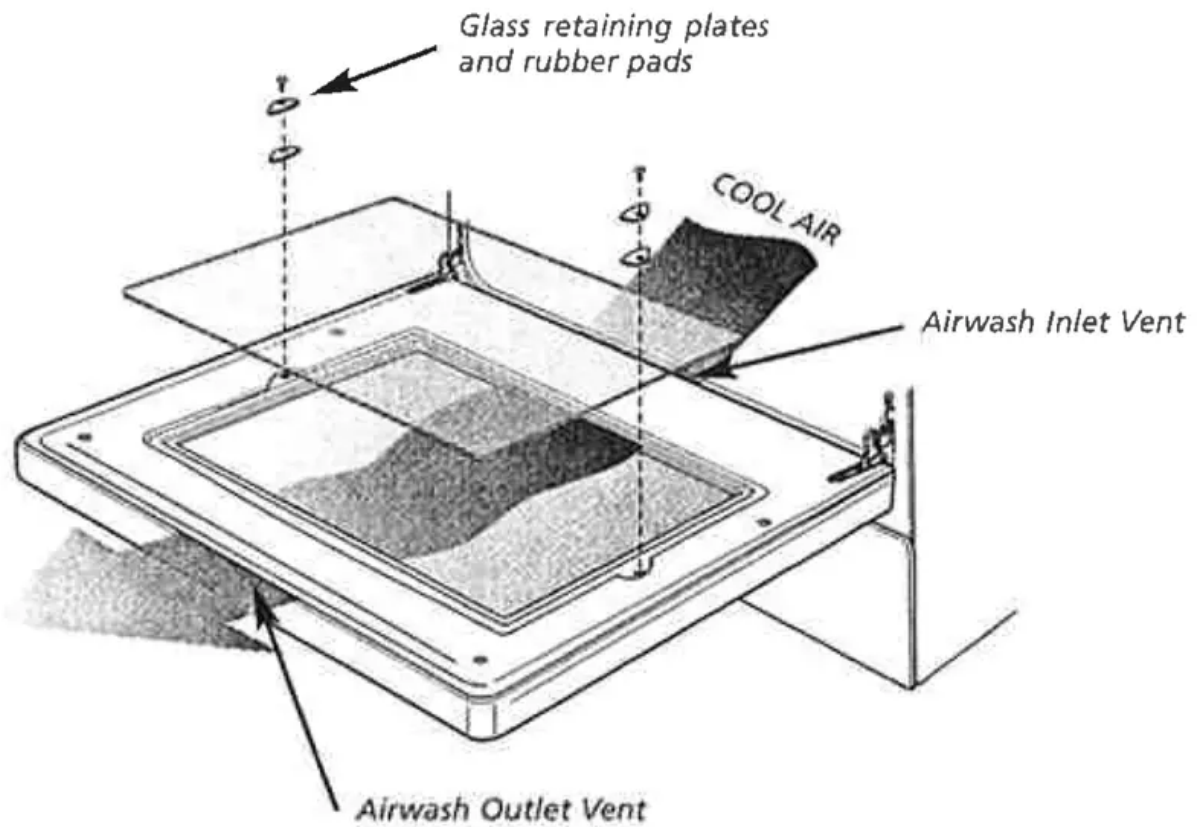
The door on your cooker is designed to allow cool air to pass up through the middle and out through the vent in the top of the door. (see diagram opposite).

This feature results in lower surface temperatures on the outside of the door.

### **Cleaning the door glass**

To help with cleaning the door your cooker has a removable inner door glass.

1. First open the oven door to access inner door glass screws.
2. Undo the screws on either side of the door and remove the 2 glass retaining plates and rubber pads.
3. Remove the inner glass and clean in hot soapy water.
4. The inside of the outer glass can also be wiped clean.
5. When reassembling do not overtighten the retaining plate screw.



**Warning:**

- **DO NOT** use the oven without the inner door glass fitted.
- **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

# SOLVING PROBLEMS



| PROBLEM  | POSSIBLE CAUSES   | WHAT TO DO  |
|--|---|---|
| No spark obtained when electronic igniter is pressed (gas cooker only) | <ul style="list-style-type: none"> <li>• Power not turned on</li> <li>• Household fuse blown</li> <li>• Circuit breaker tripped</li> <li>• Spark plug is wet or dirty</li> <li>• AA battery depleted (battery models only)</li> </ul> | <ul style="list-style-type: none"> <li>• Switch on electricity</li> <li>• Check fuses</li> <li>• Check circuit breaker</li> <li>• Dry or clean spark plug</li> <li>• Replace battery</li> </ul>   |
| No spark obtained when manual igniter is pressed (gas cooker only)     | <ul style="list-style-type: none"> <li>• Spark plug is wet or dirty</li> </ul>  | <ul style="list-style-type: none"> <li>• Dry or clean spark plug.</li> </ul>  |
| Burner will not light even though igniter is working (gas cooker only) | <ul style="list-style-type: none"> <li>• Gas supply valve is turned off</li> <li>• Port blockage in ignition area</li> </ul>  | <ul style="list-style-type: none"> <li>• Turn on gas supply.</li> <li>• Make sure that ports and ignition area are clean and dry.</li> </ul>  |
| Oven or grill not working (electric cooker only)                       | <ul style="list-style-type: none"> <li>• Clock not set</li> <li>• Power not turned on</li> <li>• Household fuse blown</li> <li>• Controls incorrectly set</li> <li>• Circuit breaker tripped</li> </ul>                               | <ul style="list-style-type: none"> <li>• Refer to clock instruction</li> <li>• Switch on electricity</li> <li>• Check fuses</li> <li>• Reset controls</li> <li>• Check circuit breaker</li> </ul> |
| Oven not working (electric cooker only)                                | <ul style="list-style-type: none"> <li>• Clock program set</li> <li>• Household fuse blown</li> </ul>   | <ul style="list-style-type: none"> <li>• Cancel program</li> <li>• Check fuses</li> </ul>   |

| PROBLEM   | POSSIBLE CAUSES   | WHAT TO DO   |
|---|---|--|
| Oven light not working  | <ul style="list-style-type: none"> <li>• Power not turned on</li> <li>• Household fuse blown</li> <li>• Circuit breaker tripped</li> <li>• Lamp blown or loose in socket</li> </ul>           | <ul style="list-style-type: none"> <li>• Switch on electricity</li> <li>• Check fuses</li> <li>• Check circuit breaker</li> <li>• Replace or tighten globe.</li> </ul> |
| Oven not heating enough                                       | <ul style="list-style-type: none"> <li>• Foil or trays on bottom of oven</li> <li>• Heat escaping through incorrectly sealed door</li> <li>• The set oven temperature is incorrect</li> </ul> | <ul style="list-style-type: none"> <li>• Remove foil or trays</li> <li>• Check door is properly closed.</li> <li>• Change set oven temperature</li> </ul>              |
| Electronic clock flashing on display (electronic cooker only) | <ul style="list-style-type: none"> <li>• Power failure or interruption</li> <li>• Household fuse blown or power supply id off.</li> </ul>   | <ul style="list-style-type: none"> <li>• Reset time of day</li> <li>• Check fuses, power supply</li> </ul>   |
| Unit smoking when first used                                  | <ul style="list-style-type: none"> <li>• Protective oils being removed</li> </ul>   | <ul style="list-style-type: none"> <li>• Turn grill on high for 10 mins</li> <li>• Turn oven on high for 10 mins</li> </ul>  |
| Condensation building up                                      | <ul style="list-style-type: none"> <li>• Too much water used when cooking</li> </ul>  | <ul style="list-style-type: none"> <li>• Reduce amount of water</li> <li>• Leave door open after cooking, if food is top be left in oven to keep warm</li> </ul>       |

| PROBLEM  | POSSIBLE CAUSES   | WHAT TO DO  |
|--|---|---|
| Odours on first use of oven                              |   | <ul style="list-style-type: none"> <li>• This is normal</li> </ul>  |
| Power points not working (NZ model electric cooker only) | <ul style="list-style-type: none"> <li>• Fuse at rear has blown</li> </ul>  | <ul style="list-style-type: none"> <li>• Check fuse</li> </ul>  |
| 60 minute timer not audible                              | <ul style="list-style-type: none"> <li>• Timer not wound sufficiently</li> </ul>  | <ul style="list-style-type: none"> <li>• Turn timer knob past 15 minute mark then to the required number of minutes.</li> </ul> |
| Oven shelf tight   | <ul style="list-style-type: none"> <li>• Oven shelf not inserted correctly, may be upside down or back to front</li> </ul>      | <ul style="list-style-type: none"> <li>• Remove shelf and insert</li> </ul>   |
| Clock display off  | <ul style="list-style-type: none"> <li>• Display switched off</li> <li>• Household fuse blown or power supply is off</li> </ul> | <ul style="list-style-type: none"> <li>• To switch display</li> <li>• Check fuses, power supply.</li> </ul>                     |

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.