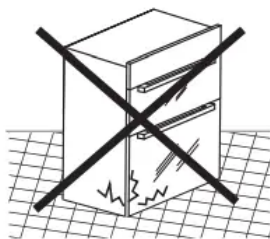
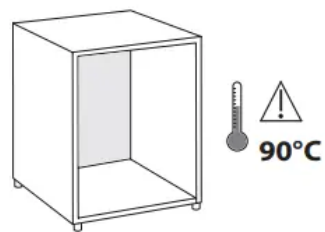
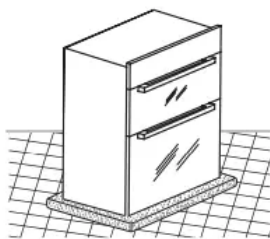
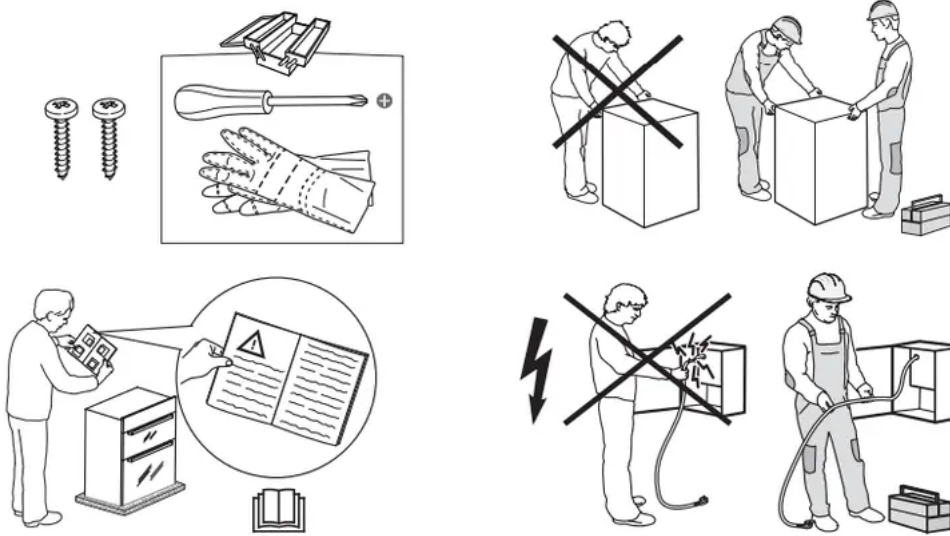
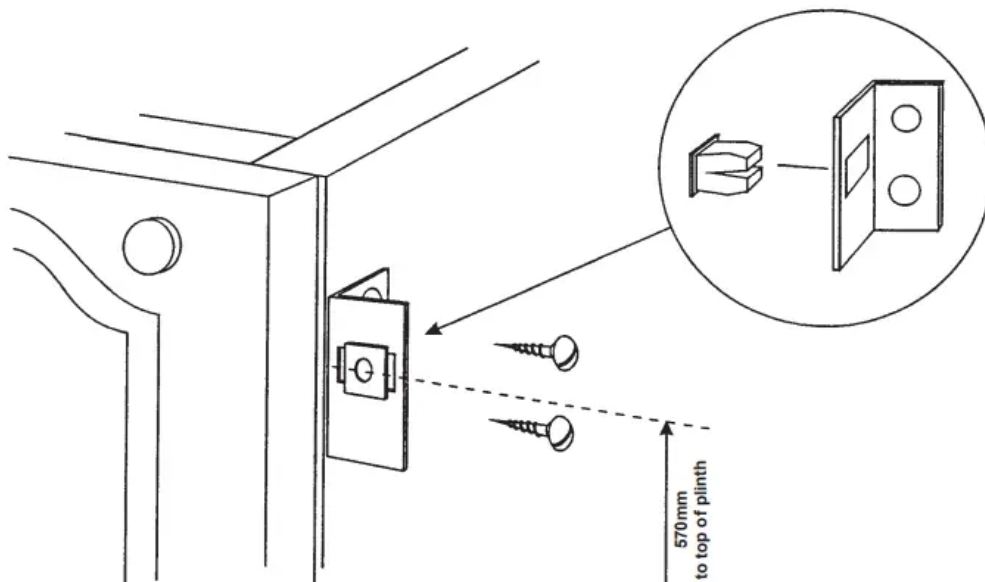
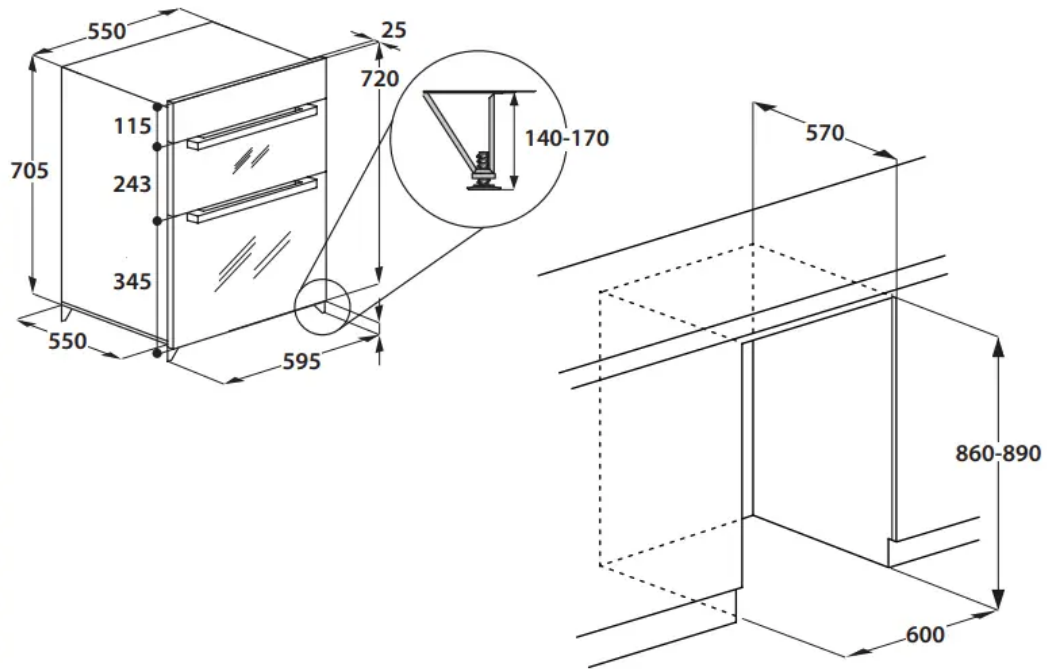


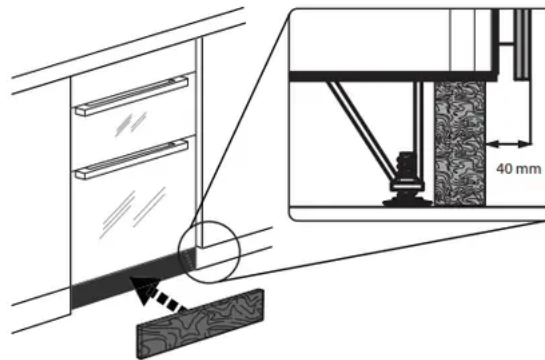
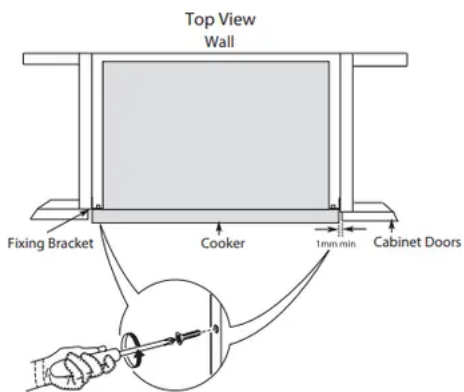
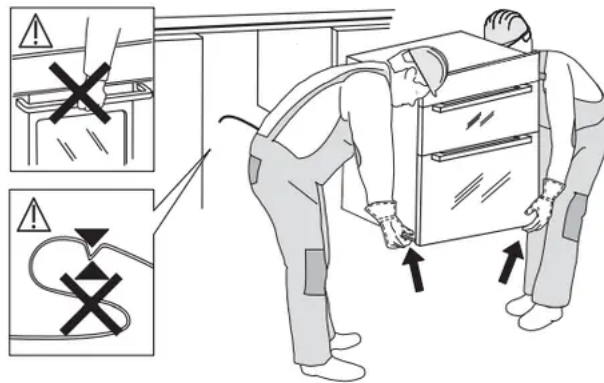
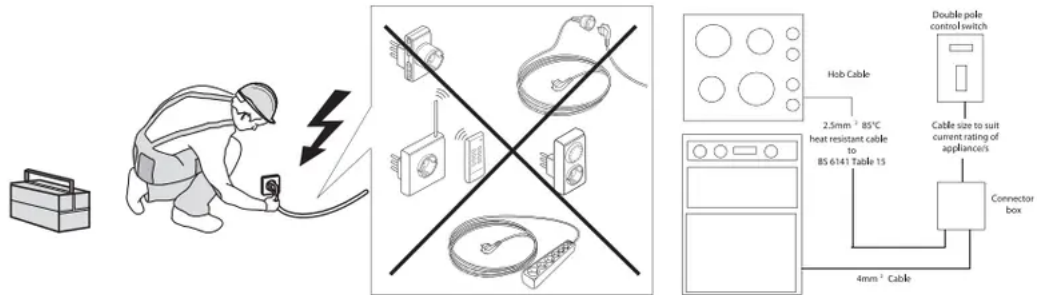
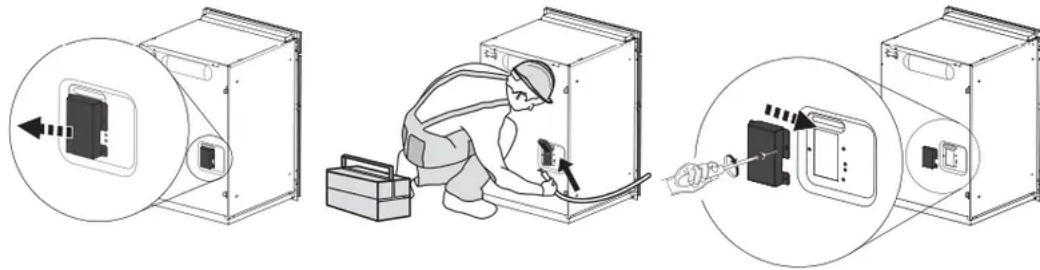
Installation



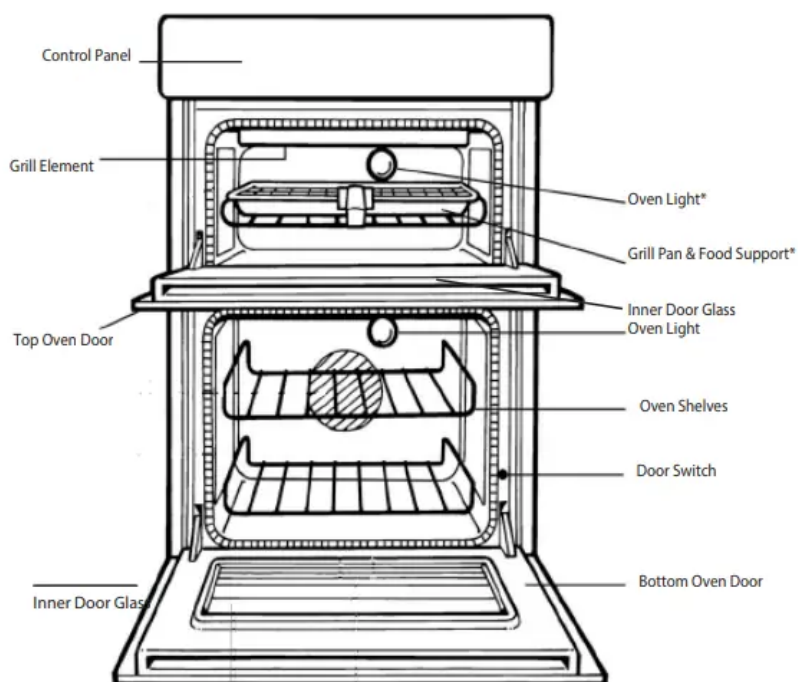


A minimum distance of 25mm should be maintained between the front face of the cabinet side and the front face of the plinth.





The main parts of your Double Oven



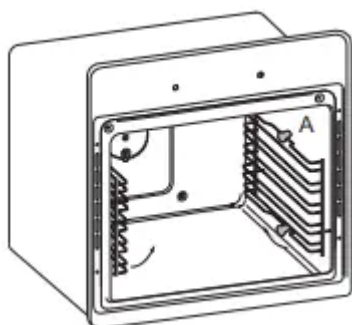
*Only in some models

Telescopic runners *

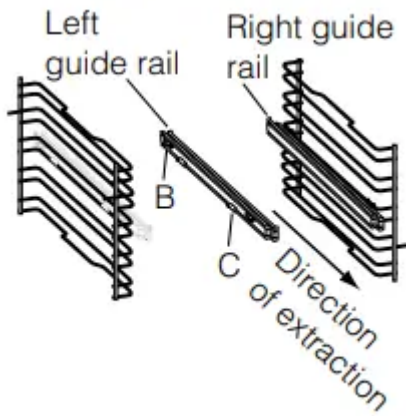
The bottom oven on this cooker can come equipped with telescopic runners to facilitate inserting or removing accessories.

Assembling the telescopic runners*

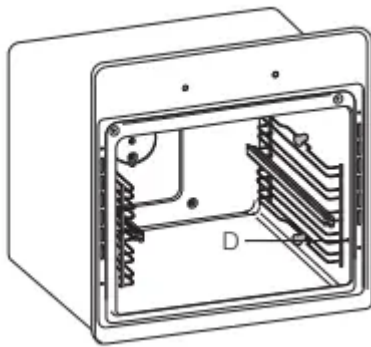
1. Remove the two frames, lifting them away from the spacers A (see figure).



2. Choose which shelf to use with the sliding rack. Paying attention to the direction in which the sliding rack is to be extracted, position joint B and then joint C on the frame.

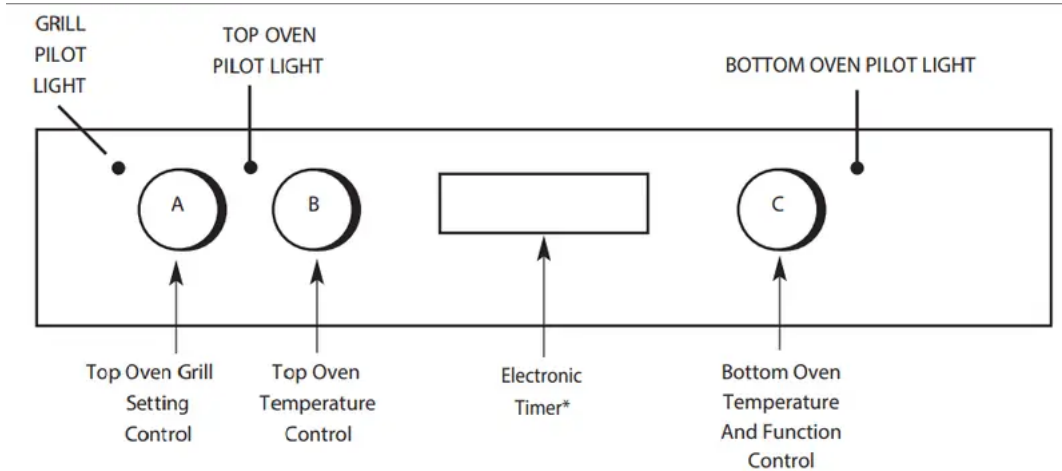


3. Secure the two frames with the guide rails using the holes provided on the oven walls (see diagram). The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.



4. Fit the frames on the spacers A.

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.

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).

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.

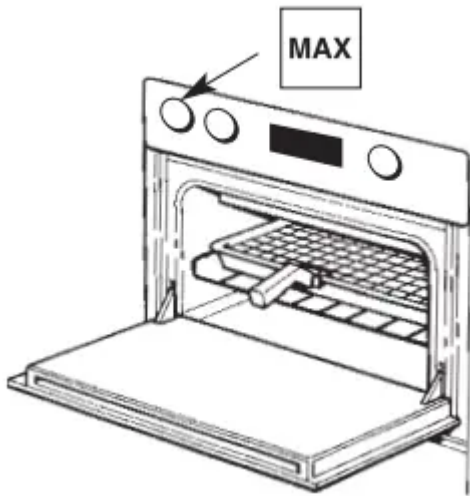
Slow Cooking


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).



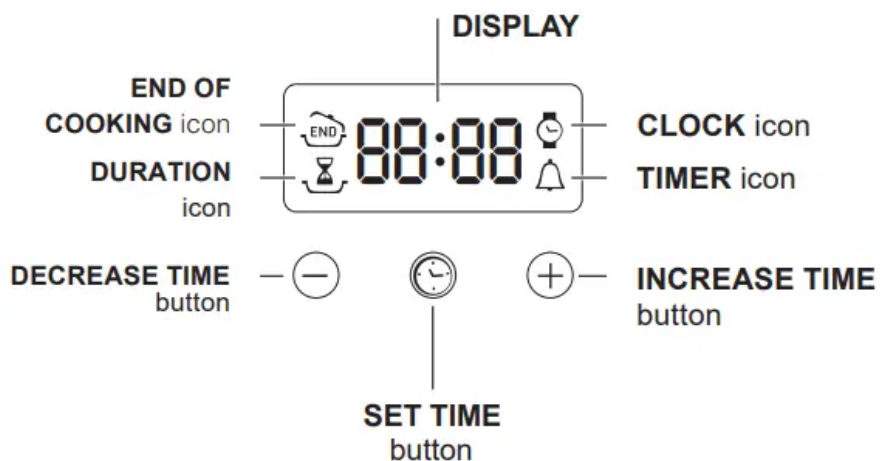
- Grill Controls Example:  = High Grill Setting (depending on model)

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

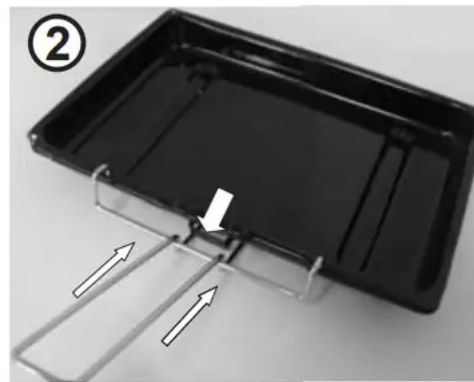
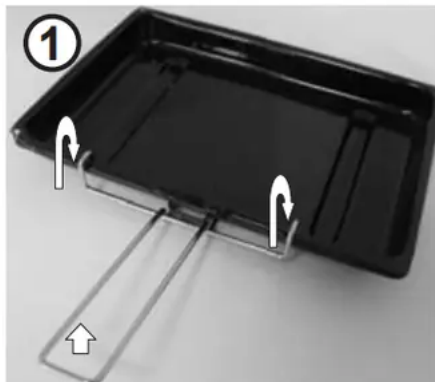
The grill pan handle is detachable from the pan to facilitate cleaning and storage.

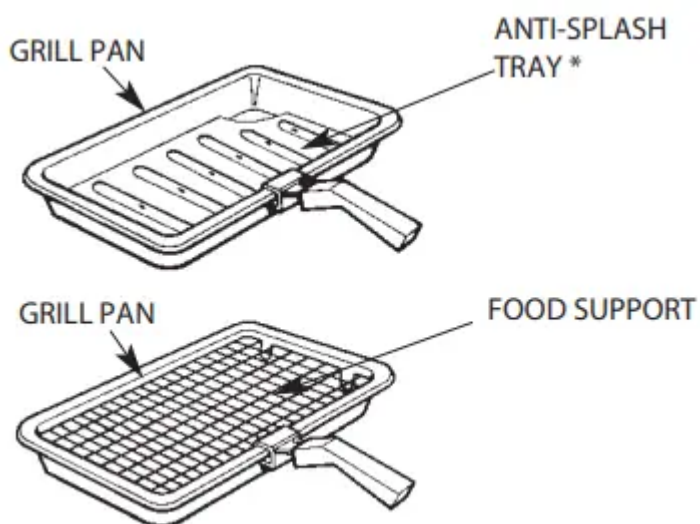
Fix the pan handle securely before use:

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.

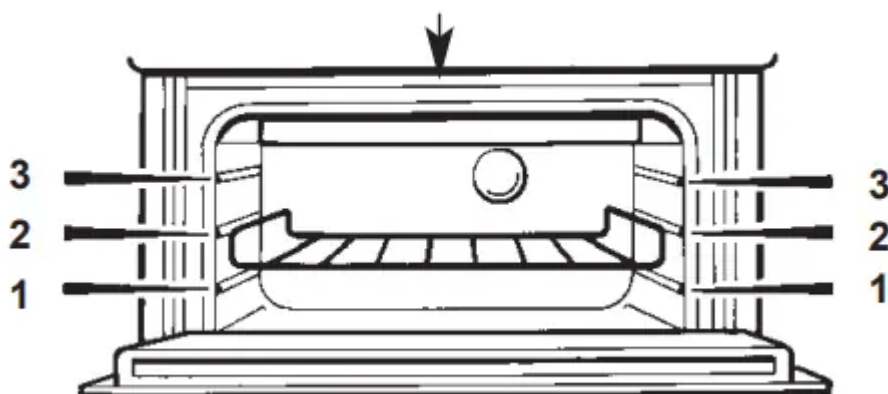




Note: To stop fat splashing onto the grill mesh, it is important to use the antisplash tray as shown in the grilling chart. Always clean the grill pan, antisplash tray * and food support after each use.

* Only in some models

Top Oven Shelf Positioning for Grilling



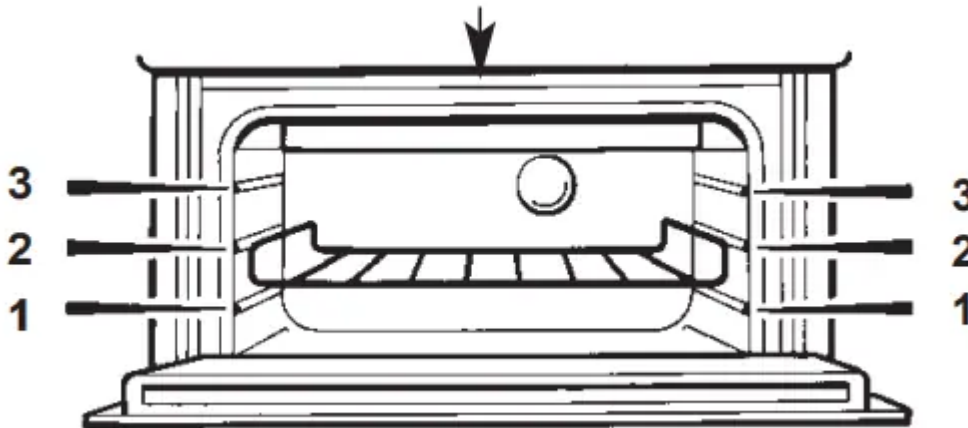
NOTE:

- 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.

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).
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.

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.

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
Toasting of Bread Products	Setting MAX	3 or 2	Setting 4 or MAX	5 - 10 minutes
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
Chops etc. Gammon steaks	Setting MAX	2	Setting 4 or MAX for 6-8 minutes then reduce to LOWER setting	20 - 35 minutes
Fish: Whole Filletts Fingers	Setting MAX	2 3 3	Setting 4 or MAX	8 - 12 minutes 10 - 15 minutes 10 - 20 minutes
Pre-cooked potato products	Setting MAX	3 or 2	Setting 3 or lower setting	15 - 20 minutes
Browning of food eg. Cauliflower Cheese	Setting MAX	3 or 2	Setting 4 or MAX	10 - 20 minutes

* 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
Scones	Yes	210/220	10-15	Runner 2 from b
Small Cakes	Yes	170/180	20-30	Runner 2 from b
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from b
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 2 from b
Swiss Roll	Yes	200/210	10-15	Runner 2 from b
Semi-rich Fruit cakes	Yes	150/160	60-75	Runner 2 from b
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 or 2 from oven
Shortcrust Pastry	Yes	170/180	Time Dependent on recipe	Runner 2 from b
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from b
Yorkshire Pudding	Yes	190/200	30-40	Runner 1 or 2 from oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 1 from b
Milk Pudding	Yes	140/150	90-120	Runner 1 from b
Baked Custard	Yes	150/160	40-50	Runner 1 from b

Bread	Yes	200/210	30-45	Runner 1 from b
Meringues	Yes	100	150-180	Runner 2 from b

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	1% - 1% 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	1% - 2 hrs
Baked Custard	No	140/150	35-45
Bread	Yes	200/210	30-35
Meringues	No	80/90	3 - 4 hrs

Top Oven - Conventional Cooking

Meat	Pre-heat	Temperature °C	Time (approx.)	P O
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	
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.)	Pos
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	R bo
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	1% - 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	

Care and Cleaning

- Do not use steam cleaning equipment.
- Use protective gloves during all operations.
- Carry out the required operations with the oven cold.
- Disconnect the appliance from the power supply.
- Do not use wire wool, abrasive scourers or abrasive/ corrosive cleaning agents, as these could damage the surfaces of the appliance.

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth.

If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.

- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

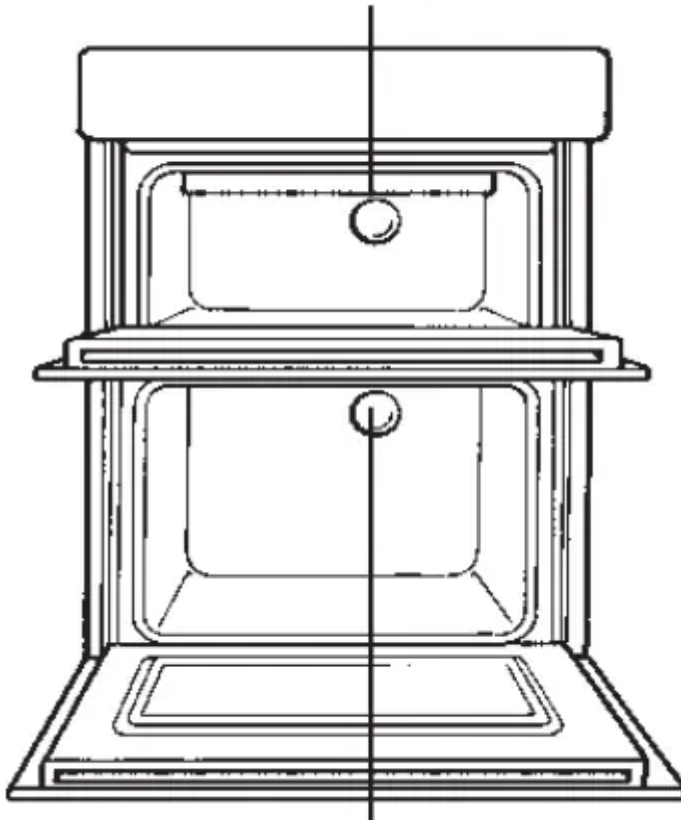
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, allow the oven to cool completely and then wipe it with a cloth or sponge.
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REPLACEMENT OF THE OVEN LAMP

TOP OVEN LAMP



BOTTOM OVEN LAMP

Disconnect the oven from the power supply.

Unscrew the cover from the light, replace the bulb (25W - 230V - T 300 °C - E14) and screw the cover back on the light. Reconnect the oven to the power supply.

The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

Catalytic Cleaning *

In some models, the most exposed internal vertical sides of the oven are coated with porous enamel, which is called catalytic enamel. When heated, this enamel destroys fat particles given off by the food. This „oxidation" of the fat particles occurs when the temperature of the sides exceeds 170°C. The porous quality of the catalytic enamel increases the surface area where the exchange vital to the oxidation of the fats takes place.

If there is still grime on the catalytic surfaces after the cooking programme has ended, leave the empty oven on with the door shut, turning the temperature adjustment knob to its maximum setting. Leave the oven like this for a period of time between 60 and 90 minutes, according to how much dirt was left inside. The cleaning process for more stubborn food residues may be quickened by using hot water and a soft brush.

*Only in some models

Troubleshooting

Any problems that arise or faults that occur can often be resolved easily.

Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself.

If the problem persists, contact your nearest After-sales Service Centre.

Read the safety instructions carefully before carrying out any of the following work

PROBLEM	POSSIBLE CAUSE	REMEDY
The oven is not working.	Power cut.	Check for the presence of power and whether the
	Disconnection from the	oven is connected to the ele Turn off the oven and restart
	mains. Malfunction.	it to see if the problem pers

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

1. Check whether you can resolve the problem yourself using any of the measures described in the Troubleshooting section.
2. Turn off the oven and restart it to see if the problem persists.

To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

- a brief description of the problem;
- the exact model type of your product;

- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the inside edge when the oven door is open);
- your full address;
- a contact telephone number.

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.