

*Flavours*

www.flavoursbystoves.co.uk

Richmond

www.stoves.co.uk



### **Mini Range**

550mm Electric Freestanding Cooker  
Electric Ceramic hob, Electric Top Oven & Grill  
with Fanned Main Oven  
Installation & Users Guide

# Our Warranty

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Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our extended warranty and guarantee.

In order to apply for our five year guarantee, simply fill in the details on the card and post it off, this will register your appliance.

Should you wish to take out extended warranty, please fill in the details on the leaflet and post this off.

You can also register, and apply for extended warranty on line at:

**[www.stoves.co.uk](http://www.stoves.co.uk)**

If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

Our Customer Care Centre can be called on:

**0871 22 22 502**

We aim to answer calls as quickly as possible, and in strict rotation as soon as one of our Customer Care team becomes free.

Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information. Alternatively, you can visit the web site.

Outside the UK and Northern Ireland, please contact your local supplier.

## **IMPORTANT NOTICE**

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

When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency. (Particularly Built In appliances) See clearance dimensions in the installation section of the booklet.

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

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

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# Before Using Your Cooker



Before using this appliance please make sure that you have removed all packaging and wrapping. Some of the furniture inside this appliance may have additional wrapping.



It is also advised that you turn the ovens and/or grill on for a short while, this will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.



We also recommend that you wash the oven shelves, the baking tray, the grill pan, and the grill pan trivet before their first use in hot soapy water, this will remove the protective oil coating.



Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent any injury.



Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications cannot be guaranteed. Modification to design and material may be necessary subsequent to publication.



Please note that certain pictorial images in this handbook are only used to represent product.



Always use a registered installer for this appliance.



Environmental protection:

Glen Dimplex Home Appliance brands are committed to protecting the environment and operates an Environmental Management System which complies with BS EN ISO 14001.



**This appliance is for use in a domestic kitchen only, it is not designed, or intended, for commercial use.**



**Painted Parts - important note:**

The colour of the cast lid may be different from the other components due to the different type of paint required.



All packaging with this appliance is recyclable and environmentally friendly.

Please recycle whenever possible - contact your local authority for your nearest recycling centre.

# Hob & Cooker Safety

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- ✓ Always ensure that pan bases are dry, and flat before using them on the hob.
- ✓ Always position pans over the centre of the hob element, and turn the handles to a safe position so they cannot be knocked or grabbed.
- ✓ Always take care when removing food from the oven as the area around the cavity may be hot.
- ✓ Always use oven gloves when handling any utensils which have been in the oven as they will be hot.
- ✓ Always make sure that the oven shelves are resting in the correct position in between two runners. Do not place the oven shelves on top of the highest runner, this will lead to spillage and injury if the baking tray, or dish falls.
- ✗ Never leave cooking fat, or oil, unattended.
- ✗ Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- ✗ Never use the hob for any other purpose than cooking food.
- ✗ Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of, the hob.
- ✗ Do not place items on the door while it is open.
- ✗ Do not wrap foil around the oven shelves, or allow it to block the flue.
- ✗ Do not drape tea towels near the oven while it is on, this will cause a fire hazard.
- ✗ Do not pull heavy items, such as turkeys, or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- ✗ Do not use this appliance to heat anything other than food items, and do not use it for heating the room.



**WARNING: Parts of the appliance may become hot while in use, always make sure that children are supervised when they are near to the appliance.**



**WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



**WARNING: This appliance is fitted with a cast lid. Always make sure the you use the handle when opening and closing the lid. Make sure the lid is fully opened when the hob is in use, and cannot drop down suddenly. Do not use the lid as a work surface.**

# Chip Pan Fires

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## **What causes a chip pan fire?**

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

## **Preventing a chip pan fire**

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

## **In the event of a chip pan fire**







- If your chip pan does catch fire - don't panic, and don't move the pan. Serious burns are often caused by picking up the pan and running outside with it.
- If it is safe to do so, and you don't have to reach across the pan, turn off the heat.
- Never throw water, or use a fire extinguisher.
- If you can, drape a damp cloth or towel over the pan to smother the flames.
- Leave the pan to cool down for at least half an hour.
- If you can't control the fire yourself, close the door, get out and tell everybody else to get out.
- Call the fire brigade. Don't go back inside whatever the reason.

# Using The Programmer/Clock

Through your programmer you will be able to set the time of day, set the minute minder, and use the semi and fully automatic cooking functions. The programmer is vital to the working of your appliance, and reading this section will make sure that you get the most out of your ovens.

## The programmer buttons

There are three buttons on this type of timer. The table below shows you what their symbols look like, depending on the model type, and what they do.

Symbol	Symbol	What is it?
		Down / Minus Used to decrease cook / end time, remove minutes from the minute minder and adjust the time of day. Also for listening to and setting the alarm tone.
		Up / Plus Used to increase cook / end time, add minutes to the minute minder and adjust the time of day.
		Function button Used to select the functions available on this timer. <b>Press once for: Minute Minder.</b> <b>Press twice for: Cook time</b> <b>Press three times for: End time.</b> How to use these functions is explained later on in this section.

## Setting the time of day

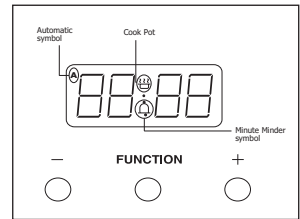
- Press the Plus and Minus buttons together for a few seconds and release.
- Set the time of day using the Plus and Minus buttons. Press once for single digit increase, press and hold for rapid increase..
- Once the time of day has been set wait approx 10 seconds until the '●' stops flashing.
- Use the appliance as normal.

## Setting an alarm tone

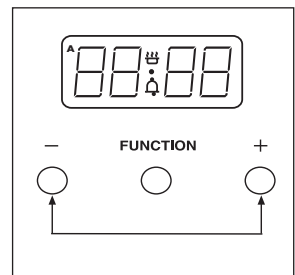
There are three tones to choose from.

- Press and release the minus button.
- Once the minus button is released, the tone is selected.

What your timer symbols mean.



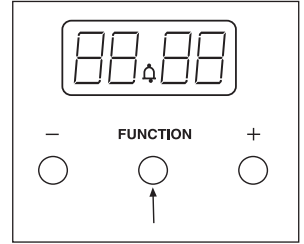
**i** This is a 24 hour clock. Before you do anything with your appliance - you must set the correct time of day.



# Using The Programmer/Clock

## Setting the minute minder

- To set the Minute Minder, press the Function button once. The bell symbol will appear and start flashing. The flashing only lasts for 5 seconds so the time must be set within this time frame.
- Use the Plus and Minus button to set the length of time required. Once this has been done, the Minute Minder is set.
- When the desired length of time has counted down the alarm will sound. To cancel the tone, press any of the buttons.
- To cancel the Minute Minder at any time, press the Plus and Minus buttons together.

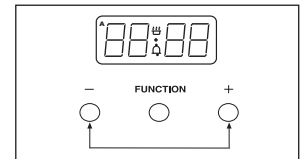
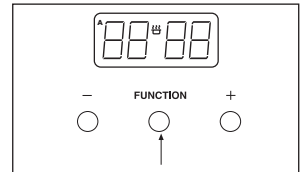


## Semi - Automatic Cooking

### The Duration method

Switch off after a set time period

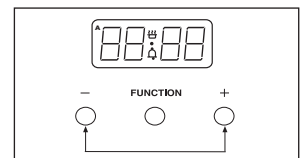
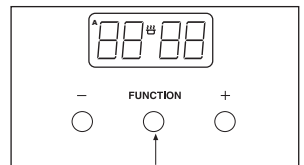
- Press the Function button twice, which will skip past the Minute Minder.
- The display will flash the word 'dur', and the 'A' will flash on the left hand side of the display.
- Use the Plus and Minus buttons to set the length of time you want to cook for. This must be done within 5 seconds or the time of day will show again.
- Once this is done the oven will automatically switch off once the time has elapsed, and the alarm will sound. To switch off the alarm, press any button.
- To view any remaining time press the function button twice.



### The End Time method

Switch off at a set end time

- Press the Function button three times, which will skip past the Minute Minder and the Duration programmer.
- The display will flash the word 'End' and the 'A' will flash on the left hand side of the display.
- Use the Plus and Minus buttons to select the time the oven is required to turn off.
- Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.





# Setting the Programmer

## Fully Automatic Cooking

Switch on and off automatically

This requires both the duration and the end time to be entered. The timer will work out the start time and begin cooking.

- Press the Function button twice, which will skip past the Minute Minder.
- The display will flash the word 'dur', and the 'A' will flash on the left hand side of the display.
- Use the Plus and Minus buttons to set the length of time you want to cook for. This must be done within 5 seconds or the time of day will show again.
- Press the Function button three times, which will skip past the Minute Minder and the Duration programmer.
- The display will flash the word 'End' and the 'A' will flash on the left hand side of the display.
- Use the Plus and Minus buttons to select the time the oven is required to turn off.
- Once this is done the oven will turn itself off at the time you have selected. To switch off the alarm, press any button.
- **Set the temperature of the oven and place the food inside.**
- The timer will calculate the appropriate start time.

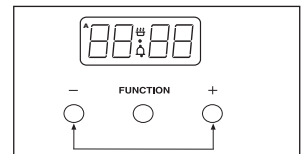
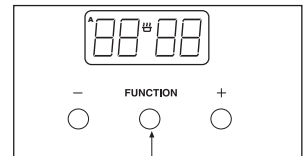
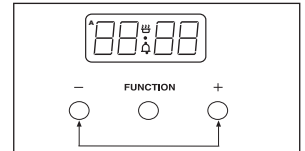
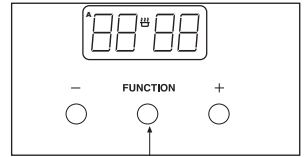
## When using the Programmer:

### ✓ Do:

- Familiarise yourself with the use of the programmer.
- Select foods which are as fresh and as cold as possible preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature.
- Make sure that meat, poultry and uncooked food are thoroughly thawed before placing them in the oven.
- Cover dishes with lids or foil.
- Try to keep the end time as close to your return as possible.

### ✗ Do not:

- Place warm food in the oven for delayed cooking foods must be thoroughly cooled before placing in the oven, the oven must also be cool before you start.
- Cook dishes containing left over cooked meat or poultry, or pastry dishes with wet fillings, they are not suitable!
- Over-fill dishes containing liquids.



**i** The automatic cooking symbol will appear to show that the oven is no longer in manual mode but in automatic mode.

**i Important:** Once the oven has switched itself off please make sure you turn to oven controls to the 'off' position and set the oven to manual by pressing the Cook Time and Ready Time buttons together.

**i Important:** Remove food as soon as it is cooked.

# Using Your Ceramic Hob

## The hot hob light

The hot hob light will come on when one of the hotplates is switched on, or when it has begun to warm up. It will remain on for a short time after the last element has been switched off to serve as a reminder that the hob top may still be warm to the touch.

## Switching on - rotary control

- Select the element you wish to use, place the pan on and turn the control knob clockwise to the heat you wish to use.
- The temperature settings on the hob do not indicate any set temperature and cannot be used to judge one element against another.
- During cooking, the elements will cycle on and off, this is to prevent the hob from overheating.
- In addition for your safety, there is a 'hot hob' light, this will indicate that the hob has been recently used and may still be hot to touch.
- To switch off, turn the selected control knob anti-clockwise to the 'OFF' position.

## Energy Saving

- Position pans centrally over the elements.
- Only heat the amount of liquid you need.
- Once liquids have been brought to the boil, reduce the heat setting to a simmer.
- Consider using a pressure cooker if possible.
- Vegetables in small pieces will cook quicker.
- Use a pan which is a close match to your element size.
- Smaller elements are ideal for simmering and stewing in smaller pans, while the larger elements are ideal for frying and boiling.

## Choice of pans

The choice of cookware is important if you are to achieve maximum benefit from cooking with a ceramic hob. Ceramic hobs are energy efficient if you use the correct pans to suit the surface. When buying new pans - always refer to the pan manufacturers guidelines. For best results, and to save energy, use flat bottomed pans and always use pans which are large enough to prevent spillages - especially when deep frying or cooking with a sugar based substance. Trivets, round based woks, heat diffuser pads and over sized pans are **NOT** recommended.



**Always make sure that children are supervised when they are near to the appliance when it is in use.**



This appliance is fitted with a safety switch which cuts the power to the hob elements - should the lid be accidentally closed. **Do not close the lid until the 'Hot Hob' neon has gone out.**



### Before using the hob for the first time:

Apply a thin coating of cleaning conditioner and polish the surface with a clean, dry cloth. The conditioner gives a protective coating to the ceramic glass which not only makes the hob easier to clean, but also ensures you will gain maximum life out of this product.



Use flat based pans which are the correct size for your burners and suitable for your hob type.

We recommend the following sizes:

- 100mm or 4" min.
- 250mm or 10" max.

Smaller or larger pan sizes may lead to slower cooking times.



Try to avoid spillages of salty substances or sugary substances onto your hotplate spillage well, as this may cause staining and damage your hob.

Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

# Using Your Ceramic Hob

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## Notes for Ceramic hob:

- **Warning:** Do not stare at the hob element while it is in use - doing so may temporarily impair your vision.
- **Warning:** Do not use the ceramic hob if the glass surface is cracked. Switch off the appliance at the supply to prevent electric shock - then contact your supplier.
- **Do not** use the ceramic glass surface of the hob as a work surface, storage space or chopping board, this will cause damage to the glass.
- Plastic utensils may melt onto the hob top if they come into contact with it while it is warm.
- Please be aware that the surface of this hob is smooth. If pans are knocked they will move on the hob top. Make sure pans are not overhanging the edge of the hob to prevent this wherever possible.
- Use pans which are large enough for the foods inside to avoid over flowing - this may cause damage to your hob.
- Pans with dull or dark coloured bases give the quickest results. All pans used on ceramic/halogen hobs should have thick, flat, smooth bases to ensure maximum contact with the element.
- Aluminium pans will give good results, but please take care when using them. If they are skid across the hob top they tend to leave visible marks which can be difficult to remove.
- Foods in salted water, or with a high sugar or syrup content may cause damage if they are spilled onto the hob during cooking.
- Aluminium foil must **not** be placed onto the hob, it will reflect any heat back into the element - which can damage it.
- Pans with highly polished bases may also reflect heat back into the element causing the hotplate to cycle on and off rapidly, which slows down cooking.
- Do not leave the element on without it being covered by a pan as this can cause over heating.
- Always lift pans on and off the hob top - do not drag or slide them, as this may damage the surface.
- **This appliance is fitted with a safety switch which cuts the power to the hob elements should the lid be accidentally closed. Do not close the lid of this appliance until the 'Hot Hob' neon has gone out.**

# Using Your Ceramic Hob

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## **Notes for Ceramic hob:**

- Cast iron, stainless steel or enamelled pans are suitable for use on ceramic hobs.
- Certain brands / makes of pressure cooker may not be suitable for use with ceramic hobs - they do not come to pressure. Stainless steel pressure cookers will give optimum results.
- Glass pans may be used - but the glow from the heating areas, transmitted through the transparent glass may cause visual discomfort.
- Avoid using double pans or old, misshapen pans which are unstable and dangerous.
- Certain kinds of copper based pans may become slightly concave when heated and may result in slower cooking times.
- Pan bases should be thick, flat and smooth to ensure maximum contact with the hob, maximum heat conduction and rapid cooking times.
- Pans with thin, dented or ridged bases should not be used. They will not make the maximum contact with the hob which can result in slow cooking times.

# Using Your Top Cavity Grill

## Before you start grilling. . . .

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

- **Do not** close the door while the grill is in use.
- Turn the top oven control knob anti-clockwise to the single grill symbol, or the dual grill symbol.
- The dual grill uses all of the top element and is ideal for grilling large quantities of food. The single grill uses only the inner element and is ideal for smaller amounts of food.
- To switch off, return the control knob to the 'off' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.
- To adjust your results, you can turn the grid over, or remove it altogether.

## The grill pan

This appliance comes with a grill pan, grill pan handle and a grid.

The handle of the grill pan is detachable to allow you to remove it while the pan is in use, this stops it from getting hot.

## To attach the handle:

Place the handle over the narrow edge of the grill pan and slide to the centre as shown in the diagrams.

## Shelf & Grid adjustments

Speed of grilling can be adjusted by changing the shelf position or the turning the grill pan grid.

- High: For thin foods and toasting.
- Low: For thicker meat pieces.

## Aluminium Foil

Never cover the grill pan or grill trivet with foil, or allow fat to build up in the grill pan, as this creates a fire hazard.

**i** **Warning:** Accessible parts may become hot when the grill is in use. Children should be kept away.

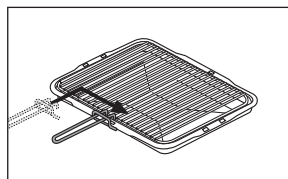
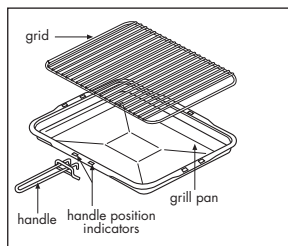
## **i** Types of grill

**Fixed rate grill:** has a full 'on' setting and 'off'.

**Dual grill:** has two grill elements which can be used together, or as a single grill.

**i** For best results: Pre-heat the grill for about 3 minutes.

**i** **Please note:** the grill pan handle is designed for sliding the grill pan into and out of the grill cavity. It is not to be used for lifted the pan.



# Grilling Guide



As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

<b>Food Type</b>	<b>Time Approx (mins)</b>
<b>Bacon</b>	8 - 15
<b>Sausages</b>	12 - 15
<b>Chops</b> ● Lamb ● Pork	10 - 15 15 - 25
<b>Toast</b> ● 2 rounds ● 4 rounds	1 - 2 (per side) 1 - 2 (per side)
<b>Bread products</b> ● Buns ● Tea cakes	1 - 2 (per side) 1 - 2 (per side)
<b>Cheese on toast</b> ● 2 rounds ● 4 rounds	4 - 5 4 - 5
<b>Fish:</b> ● fillets	10 - 15
<b>Chicken:</b> ● fillets	20 - 30
<b>Beef Steaks:</b> ● rare ● medium ● well done	7 - 10 10 - 15 15 - 20
<b>Gammon Steaks</b>	12 - 15

# Using Your Conventional Top Oven

## Switching on the oven

- Turn the control knob towards the conventional oven setting.
- Select the temperature you require.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- Throughout the duration of your cooking the neon may come on and off, this shows that the thermostat is maintaining the chosen heat setting.
- To switch off the top oven, simply turn the control knob back to the '●' position.
- The cooling fan will come on during use, and may continue to run for some time afterwards.

For guidance while using this oven, see the table below.

Item	Temp °C	Approx Cooking time
Small cakes	180	15 - 20 mins
Victoria sandwich (2x 180mm / 7")	160 side by side	20 - 25 mins
Swiss roll	200	8 - 12 mins
Semi rich fruit cake (2x 180mm / 7")	140 side by side	2 1/2 - 3 hrs
Scones	215	10 - 15 mins
Meringue	90 - 100	2 - 3 hrs
Short crust pastry	200 - 210	Depends on the size, and type of cooking dish, plus the filling.
Puff / flaky pastry	200 - 210	
Choux pastry	200 - 210	
Biscuits	160 - 200	10 - 20 mins
Sponge pudding	150	30 - 45 mins
Milk pudding	140	2 - 2 1/2 hrs

**i** **Important:** Never place food, or dishes on the base of the main oven - the element is here and it will cause over heating.

**i** **Note:** This is a secondary oven - ideal for smaller dishes.

**i** As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

**i** Because the top oven is smaller - you might need to reduce times/temperatures in recipes.

**i** All times given in the guide are based on a pre-heated oven.

# Using Your Main Oven

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## Switching on the main oven

- Use the fanned oven control to turn your oven on, and select your temperature.
- The thermostat indicator will come on to show that the oven is heating, and once the temperature is achieved, it will go out.
- To switch off the oven, simply turn the control knob back to the '●' position.
- The cooling fan may come on during use, and may continue to run for some time afterwards.

When using the fanned oven the following should be taken into consideration:

- Some adjustment will have to be made to conventional cooking temperatures.
- The table below shows conventional cooking temperatures, fanned temperatures and gas marks. For optimum results using the fanned oven setting, conventional temperatures need to be converted to the fanned oven temperatures.
- For example an item which would cook at 180°C will now cook at the fanned oven temperature of 160°C.
- This is a high efficiency oven, you may notice an emission of steam when the door is opened.
- When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. **Always** make sure the food is piping hot throughout before serving.
- There are no zones of heat, and no flavour transfer when using a fanned oven - allowing you to cook a greater variety of foods together.
- If you are cooking on more than one shelf, you may need to slightly increase the cooking time.
- Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.

For further cooking advice, see the guides on the next page.



**Important:** Never place food, or dishes on the base of the main oven, the element is here and it will cause over heating.



# Fanned Oven Guide

## Pre-heating

To get the best results from your oven, we recommend:

- ◆ Pre-heating for around 5 to 15 minutes before placing your dishes in.
- ◆ This is especially important for items which are chilled, frozen, batter based, yeast based or whisked sponges.
- ◆ If you are using a fanned function, you should still pre-heat but for a shorter time.
- ◆ The items in the cooking guide are based on a pre-heated oven, but can be adjusted to take into account personal taste.

## Oven and bake ware

- ◆ Always use high quality trays and tins for cooking. Poor quality tins and trays can warp in the oven producing uneven results.
- ◆ Never use dishes which are cracked, damaged or not oven proof as heating may lead to shattering inside the oven.

Conventional temp (°C)	'A' Efficiency oven (°C)	Gas mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

Food Type	Temp. Setting °C	Time Approx.
<b>Cakes</b>		
Small cakes	160	15 - 25
Victoria sandwich	160	20 - 30
Semi rich fruit cake	125	2 1/2 - 3hrs
Christmas cake	125	2 1/2 - 3hrs
<b>Puddings</b>		
Bread & butter pudding	150	45 - 1hr
Fruit crumble	175	40 - 1hr
<b>Misc.</b>		
Yorkshire pudding:		
large	200	40 - 45
small	200	15 - 20
Shortcrust pastry	180	depends on filling

# Roasting Guide

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- Roasting times depend on the weight, shape and texture of the meat and personal preference. In order to calculate the roasting time, weigh the meat or poultry, **including the stuffing**, and follow the times given below.

Meat joints (including chicken) should be roasted at 180 - 200°C Conventional/ 160 - 180°C Fanned for 20 - 30 mins per 450g/1lb, plus 20 minutes on shelf position 2.

- Frozen meat must be **thoroughly** thawed before cooking. For large joints, it is advisable to thaw overnight.
- Frozen poultry must be **thoroughly** thawed before cooking. The time required depends on the size of the bird - eg: a large turkey may take up to 48 hours to thaw.
- When cooking stuffed meat or poultry, calculate the cooking time from the **total** weight of the meat **plus** the stuffing.
- Cooking joints in foil, covered roasters, lidded casseroles, or roasting bags will help to reduce meat shrinkage, give a more moist result and may reduce fat splashing. However, a slightly longer cooking times will be required, **add** 5 - 10 minutes per 450g (1lb) to the calculated cooking time. When using roasting bags do not exceed the temperatures recommended by the manufacturer, and do not allow the roasting bag to touch the sides or top of the oven.
- Use of a trivet with the roasting tin will reduce fat splashing during open roasting, and will help to keep the oven interior clean.
- The use of a roasting tin larger than that supplied is not advised, as this may impair performance and lead to extended cooking times.

# Roasting Guide

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## Roast turkey

- Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.
- The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.
- Turkey should be roasted at 180 - 190°C Conventional/ 160°C Fanned for 20 mins per 1lb, plus 20 minutes.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, **add** 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, **add** 5 minutes per 1lb to the cooking time.
- To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking. Always make sure that the turkey is cooked properly before serving.

Turkey Roasting times.

Most Turkeys are measured by the kilogram. Timing should be calculated in either of these ways:

40 minutes per 1kg plus 10 minutes per 1/4 kg.

or

20 minutes per 1lb, plus 20 minutes.

The maximum size Turkey for this appliance is: 20lbs approximately 9kgs.

Please do not attempt to roast a Turkey larger than this, as the results cannot be guaranteed.

# General Baking Guide

## Trouble-shooting - Fruit Cakes

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes.	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

## Trouble-shooting - Sponge Cakes

Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven
Overflowing tin	Tin too small for the amount of mixture

# 'Cooling & Defrosting' Function

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- To **cool** foods quickly straight after cooking, but before refrigerating or freezing, turn the oven control to the defrost position, and **open** the door.
- To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and **close** the door.

## Defrosting times

- Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns, and mince will take approximately 1 - 2 hours. Placing the food in a single layer will reduce the thawing time.
- A medium sized casserole or stew will take around 3 - 4 hours.
- A 1<sup>1</sup>/<sub>2</sub>kg / 3lb oven ready chicken will take around 5 hours, remove the giblets as soon as possible.
- Always check foods are thoroughly defrosted before cooking.

## Be safe

- Do not defrost stuffed poultry using this method.
- Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
- Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- Defrosting meat, poultry and fish speeded up using this method, but make sure they are completely thawed before cooking thoroughly.
- Place meat and poultry on a trivet in a meat tin, to catch the juices from the defrosting process.

# Cleaning Your Electric Hob

## Ceramic glass hob

- The ceramic hotplates, and hob top can be cleaned using a clean, damp cloth or kitchen paper. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly, too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a little cream cleaner and a specialist hob scraper can be used.
- **Do not** use steam cleaners.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.

## Plastic & Painted parts

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

## Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot, soapy water.
- Stubborn marks can be removed by using a specialist cleaner, we also recommend that you clean the whole area, to maintain a uniform finish.
- Some foods are corrosive, eg: vinegar, fruit juices and especially salt, these can damage and leave marks on the surface. Wipe any spillage of these substances as safely, and as quickly as possible.
- **Do not** use steam cleaners



**Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.**



Take care when cleaning over symbols on fascia panels, excessive cleaning can lead to the symbols fading.



Keep a separate cloth aside for cleaning your glass hob - this will prevent greases being transferred which can cause discolouration of the glass surface.



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts which will damage the metal.



Don't use:  
Abrasive powder cleaners, wire wool, soap filled wire pads, detergents, bleaches, bath stain remover or chemical oven cleaners.

# Cleaning your Cavities

## Cleaning the oven cavities

- Some foods can cause fat to spit, especially if you have open roasted, this leaves the inside of the cavity greasy.
- It is important to clean the oven cavity as a build up of fat can damage the appliance and may invalidate your guarantee.

## Chrome plated parts.

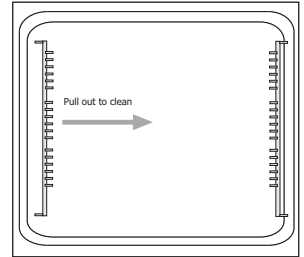
- Use a moist soap filled pad, shelves can be placed in a dishwasher.
- Shelf runners can be removed to enable you to clean then thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.

## Pristine enamel surfaces

- The enamel can be cleaned by wiping the surfaces with a clean cloth which has been wrung out in hot, soapy water.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- Rinse well, and allow to dry before use.



**Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.**



**Don't use:** Caustic or abrasive cleaners, bleaches, coarse wire wool or hard implements, these will damage your appliance.



Using a trivet while roasting meat may help to reduce fat splashes.

# Cleaning your Appliance

## Painted & Plastic parts

- Only use a clean cloth wrung out in hot soapy water.
- **Do not** use abrasive cleaners, such as "Cif", wire or nylon cleaning pads on these parts.

## Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.

## Enamel surfaces & parts

- Clean with warm, soapy water and a clean cloth.
- Dry with a soft clean towel or cloth.
- Do not use steam cleaners.

## Glass parts

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.
- Do not use abrasives or polishes as they will scratch and damage the glass.
- The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the **Stop** position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- Warning: *Do not* operate the appliance without the glass panel correctly fitted.



**Always allow your appliance to cool down, and switch off the electricity before you clean any part of it.**



Take extra care when cleaning over symbols on fascia panels, excessive cleaning can lead to the symbols fading.



Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts which will damage the metal.



Don't use: undiluted bleaches, products containing chlorides or abrasive cleaners on aluminium or stainless steel, they can damage the appliance.

## Glass door panels

For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date.

Should any glass panel be damaged, we strongly recommend that it is replaced immediately.



# Cook Shop

To order or enquire about any of these products, please call the Spares Sales team on: **0871 22 22 506**

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

# Before you call. .

<b>Problem?</b>	<b>Advice</b>
<b>There's condensation on the doors.</b>	<p>Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:</p> <ul style="list-style-type: none"><li>● Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.</li><li>● Whenever you can, cook wet foods at higher temperatures.</li><li>● Don't leave food in the oven to cool down.</li></ul> <p>Automatic cooking will normally produce condensation when the oven is cooling down with food inside.</p>
<b>There's been a power failure and the oven won't work.</b>	<ul style="list-style-type: none"><li>● Switch off the electricity supply.</li><li>● When the power returns - re-set the programmer/Clock to the correct time of day.</li></ul> <p>This will allow you to use your appliance.</p>

# Changing Light Bulbs

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**Warning:** There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance.

Not all appliances have the same number and type of bulbs. Before replacing your bulb, open the top/main oven door and see which type you have. Then use the table to help you change your bulb correctly.

**Please remember that bulbs are not covered by your warranty.**

Bulbs can be purchased from hardware stores (always take the old bulb with you).

<b>No. of lamps</b>	<b>Bulb Location</b>	<b>Oven type</b>	<b>Instruction for changing the bulb</b>
2 (@25W)	side	All	Wait until the oven is cool, then remove the oven shelves. Grasp the lens cover on the light fitting and pull it away from the side of the oven. Unscrew the bulb.

# Installing Your Cooker

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Always make sure that your appliance is fitted correctly, by a competent installer.

## **Before you start**

Always make sure that you have carefully read through the installation pages of this book - careful planning at the beginning will ensure a quick and easy installation.

- Take care when moving this appliance, it may be heavier than it looks! If you need to lift the appliance, make sure you use an appropriate lifting method.
- Soft, or uneven flooring may be damaged unless the appliance is moved with care.
- Do not attempt to move the cooker by pulling on the handles or doors, we recommend that you open the door and grasp the frame of the cooker. Please wear protective gloves for this, and make sure the door cannot trap your fingers.

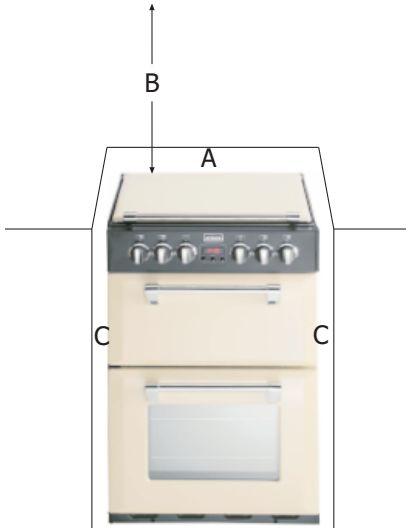
## **Levelling**

Place a spirit level on a baking sheet onto an oven shelf.

The cooker is fitted with four adjustable feet and lock nuts which allow you to adjust the height of the appliance until it is level.

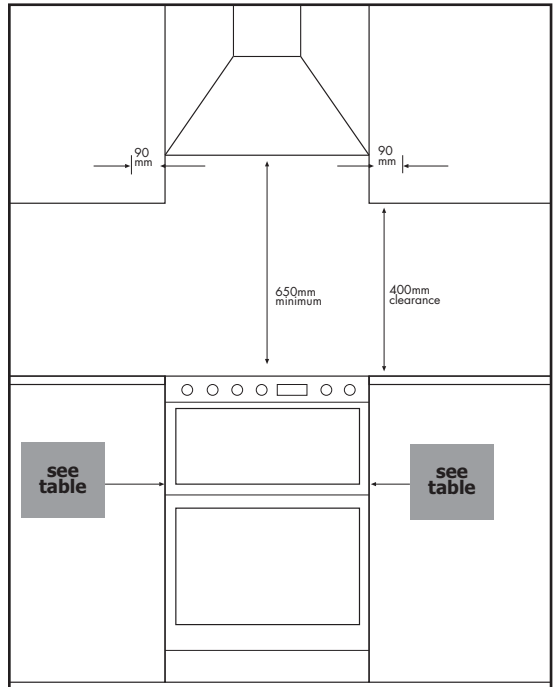
Please make sure that you have enough space for your appliance. Clearances and more installation details are given on the following page.

# Dimensions & Clearances



Letter	Clearance (mm)
A - from back of hotplate to rear wall	55 (this dimension cannot be reduced)
B - full height with lifted lid	1450 - 1465
C - from surrounding units*	Flush fitted

\*Please note: This appliance has side opening doors. There must be space allowed in order to open the doors fully during use.



# Fitting the Infill Piece

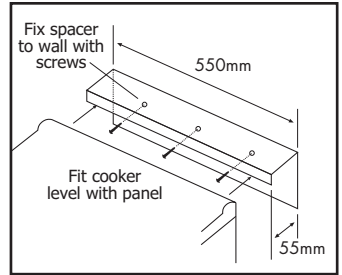
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A 55mm clearance is required from the back of the hotplate to the rear wall, to allow the lid to be opened fully. To ensure this clearance is maintained, the infill piece (supplied) should be fitted using the instructions below.

## **Fitting the infill piece between the rear of the hob and the wall**

Fix the infill piece to the wall - using suitable screws and wall fixings (not supplied) - and ensure it is level with the hotplate as shown.

Note: The 55mm clearance dimension should not be reduced.



# Installing Your Cooker

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The information below is crucial to installing this appliance correctly and safely.

## **UK Regulations & Standards**

always refer to the most recent issue of the standards

- Building Regulations - issued by the DEFRA.
- Building Standards (Scotland) (Consolidated) - issued by the Scottish Development Department.
- I.E.E. Wiring Regulations.
- Electricity at Work Regulations.
- Installation and Servicing Instructions for this appliance.

For installation in countries other than the UK, the appliance must be connected in accordance with all local gas and electrical regulations.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

# Installing Your Cooker

We recommend that this appliance is connected by a competent person, who is a member of a recognised "Competent Persons Scheme" and who will comply with the I.E.E. and local regulations.

The appliance must be installed using a multi-pole control unit of 30 Ampere minimum capacity with 3mm minimum contact separation at all poles.

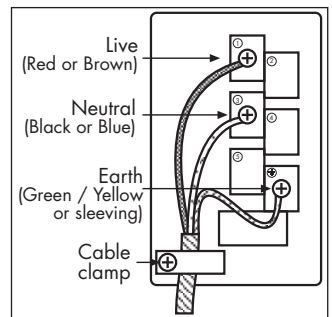
Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to the electricity please check that all electrical parts are working.
- The maximum power rating is specified in the Technical Data section of this handbook, and also on the Data Badge on the appliance.

## Connecting the electricity supply

### Warning: This appliance must be earthed!

- Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance - use a flat bladed screw driver for this.
- Connection should be made with a 6.0mm<sup>2</sup> twin and earth cable.
- First strip the wires. Then push the cable through the cable clamping the terminal block cover.
- Connect the cable to the terminal block and tighten the cable clamp screw - see diagram.
- Close the terminal box, ensuring that the cover is engaged on the locking tabs.
- Sufficient cable should be used to allow the cooker to be pulled out, but must hang clear of the floor so it does not become twisted or trapped when the cooker is pushed back.





# Technical Data

Fuel Type	Hob Element	Element rating @230V
Electric ceramic	Small (LHF & RHR)	1.1 kW
	Large (LHR & RHF)	1.7kW

Fuel Type	Fanned oven	Dual grill	Conventional top oven	Oven lamps	Fans
Electric @ 230V	2.3kW	1.7 - 2.6kW	1.3kW	25W each (x 2)	40W
Appliance Dimensions	Width (mm)	Height (mm)	Depth (mm)	Weight	Maximum load
	552	900 - 930	602		10475W

## Electrical supply:

220 - 240V ~ 50Hz

## Countries of destination:



# Contact Us

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Should you need to get in touch with us (UK and Northern Ireland only), please call  
Stoves Customer Care Centre Helpline on:

**0871 22 22 502**

For customers outside the UK and Northern Ireland, please contact your local supplier.



*Flavours*

[www.flavoursbystoves.co.uk](http://www.flavoursbystoves.co.uk)

Richmond

[www.stoves.co.uk](http://www.stoves.co.uk)



Glen Dimplex Home Appliances Limited is the owner of the Stoves brand and is part of the Glen Dimplex group of companies.

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**Electric Mini Range (Richmond & Flavours)**

**Model Names: Jalapeno, Sushi, Aubergine, Papaya, Black & Champagne.**