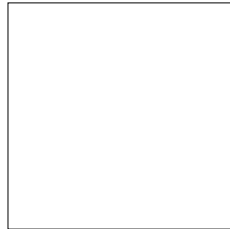


**Classic 60 Ceramic
Kitchener 60 Ceramic
Professional+ 60 Ceramic**



User Guide

Installation & Service Instructions



U110330-04

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1. Before You Start...

This User Guide covers a number of different models. Although some of the illustrations will look different to your particular model the functions will be the same. We hope the meaning is clear.

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a ceramic cooker before.

⚠ This appliance is designed for domestic cooking only. Using it for any other purpose could invalidate any warranty or liability claim. In particular, the oven should NOT be used for heating the kitchen – besides invalidating claims this wastes fuel and may overheat the control knobs.

Installation and Maintenance

In the UK the electrical installation should be in accordance with BS 7671. Otherwise, all installations must be in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.

Set the clock to ensure that the ovens are functional – see the relevant section in this manual.

It is recommended that this appliance is serviced annually.

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

⚠ Stabilizing brackets must be installed in order to prevent tipping of the appliance.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to maximum temperature and run for 45 minutes.

Make sure the room is well ventilated to the outside (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

Ventilation

The use of a cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several hotplates on, or use the cooker for a long time, open a window or turn on an extractor fan.

Personal Safety

⚠ DO NOT modify this appliance.

⚠ 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.

⚠ Children or infirm persons should be supervised to ensure that they do not play with the appliance.

⚠ CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.

⚠ Danger of fire: DO NOT store items on the cooking surfaces.

⚠ Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes while the appliance is in use.

⚠ DO NOT use a steam cleaner to clean the cooker.

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

⚠ Take care when touching the marked cooking areas of the hob.

⚠ When the oven is on, DO NOT leave the oven door open for longer than necessary, otherwise the control knobs may become very hot.

⚠ While the oven door is open do not let children climb on the door or sit on it.

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ NEVER operate the cooker with wet hands.

⚠ DO NOT use aluminium foil to cover shelves, linings or the oven roof.

⚠ NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.

⚠ DO NOT use unstable saucepans. Always ensure that you position the handles away from the edge of the hotplate.

Fig. 1.1

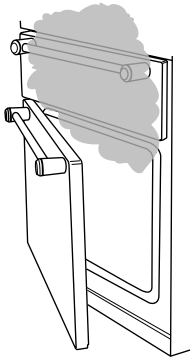
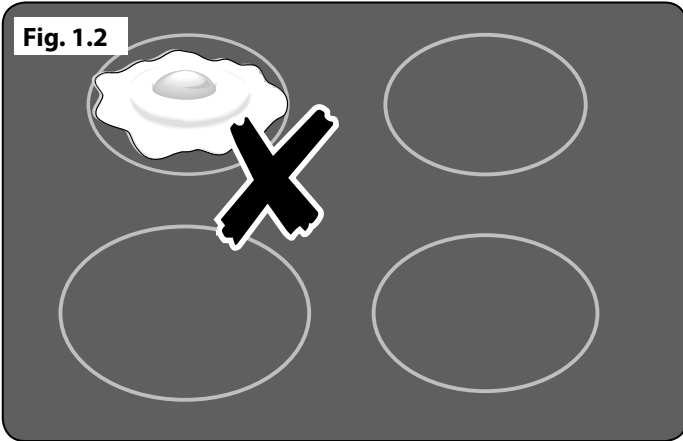


Fig. 1.2



- ⚠ **Make sure to use adequately sized pans with flat bottoms that are large enough to cover the surface of the hotplate heating area. Using undersized pans will expose a portion of the hotplate surface to direct contact and may result in the ignition of clothing.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

- ⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating, or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

Do not use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.

- ⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn off the controls and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened. When opening the oven stand well back and allow any steam to disperse ("Fig. 1.1").

Take care that no water seeps into the appliance.

- ⚠ **Do not attempt to lift or move the appliance by pulling the door handles.**
- ⚠ **NEVER allow anyone to climb or stand on the hob.**
- ⚠ **The appliance is not intended to be operated by means of external timer or separated remote control system.**

Hob Care

- ⚠ **NEVER cook directly on the hob surface ("Fig. 1.2").**
- ⚠ **DO NOT use the hob surface as a cutting board.**

Do not leave utensils, foodstuffs or combustible items on the hob when it is not in use (e.g. tea towels, frying pans containing oil).

- ⚠ **DO NOT place plastic or aluminium foil, or plastic containers, on the hob.**
- ⚠ **DO NOT leave the hob zones switched on unless being used for cooking.**

Do not stand or rest heavy objects on the hob. Although the ceramic surface is very strong, a sharp blow or sharp falling object (e.g. a salt cellar) might cause the surface to crack or break (**"Fig. 1.3"**).

⚠ Should a crack appear in the surface, disconnect the appliance immediately from the supply and arrange for its repair.

Always LIFT pans off the hob. Sliding pans may cause marks and scratches (**"Fig. 1.4"**). Always turn the control to the OFF position before removing a pan.

DO NOT place anything between the base of the pan and the hob surface (e.g. asbestos mats, aluminium foil, Wok stand).

⚠ Avoid heating an empty pan. Doing so may damage both the hob and pan.

Only certain types of glass, glass-ceramic, earthenware or other glazed containers are suitable for hob cooking; others may break because of the sudden change in temperature.

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours (**"Fig. 1.5"**).

Cleaning

⚠ DO NOT use abrasive cleaners/pads, oven aerosols/pads or stain removers on the surface.

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. Sugar spills are the exception to this (see '*Cleaning your Cooker*'). After cleaning, use a dry cloth or paper towel to remove any cleaning cream residue.

The ceramic surface should be washed after use in order to prevent it from becoming scratched or dirty. *However, you should clean the hob with caution as some cleaners can produce noxious fumes if applied to a hot surface.*

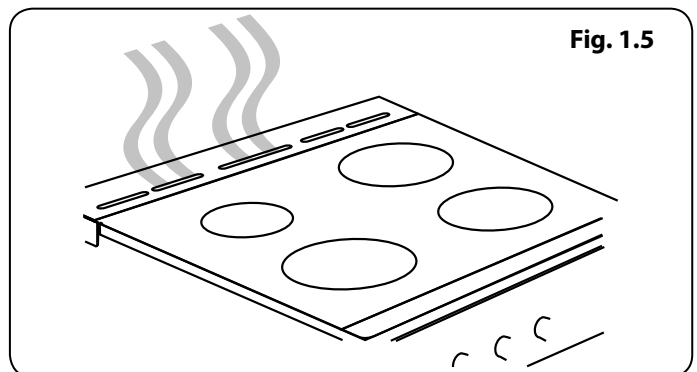
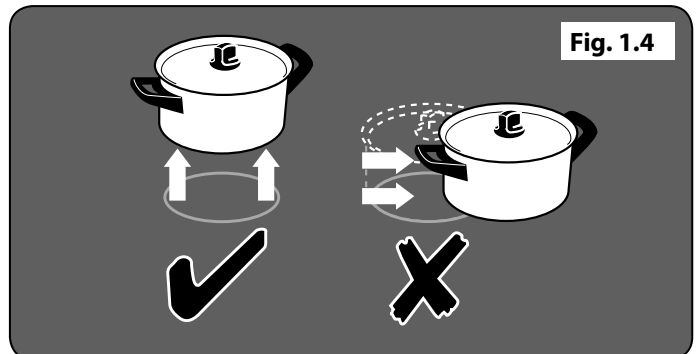
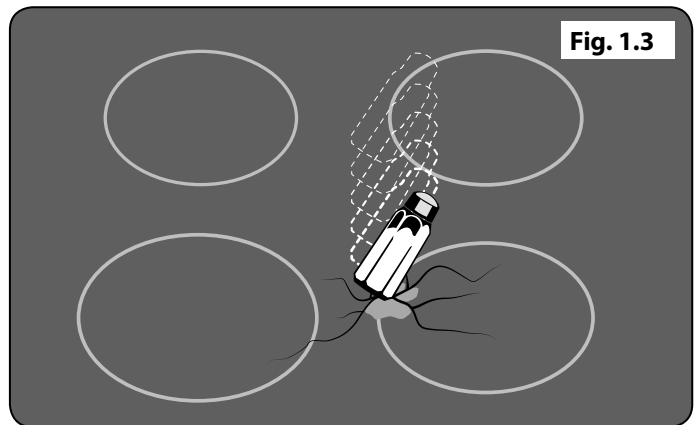
Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

If a Fault Occurs

If your appliance develops a fault and you are unable to solve the problem, contact one of our service centres on the below numbers:

UK Service Centre Tel: 0844 847 6711.

Republic of Ireland Service Centre Tel: 051 302 333



2. Cooker Overview

Fig. 2.1

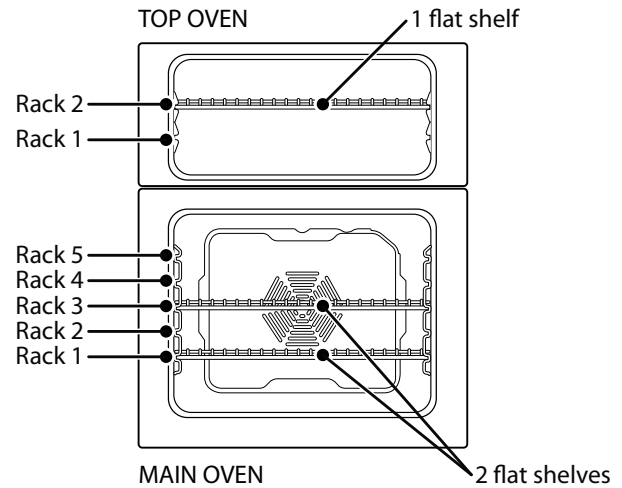
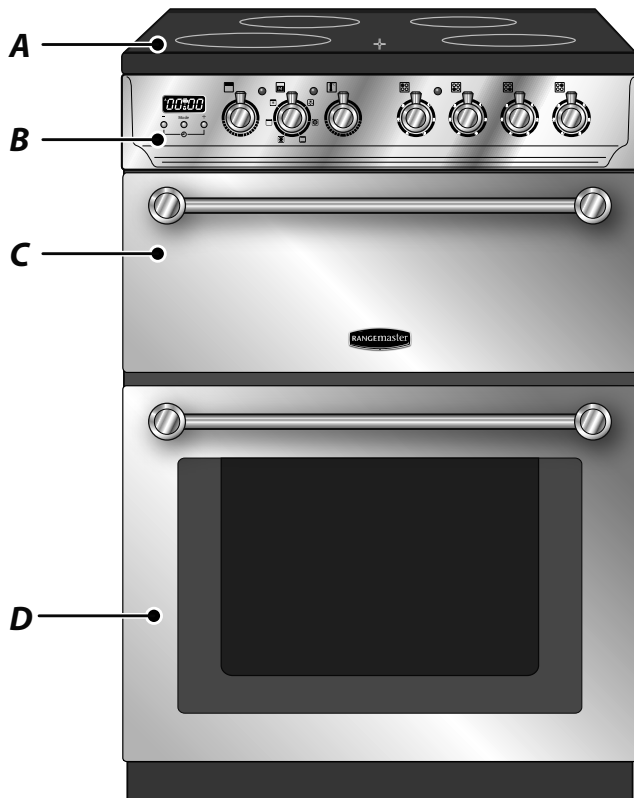


Fig. 2.2

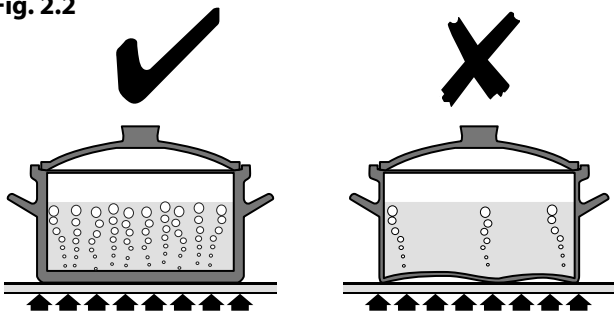
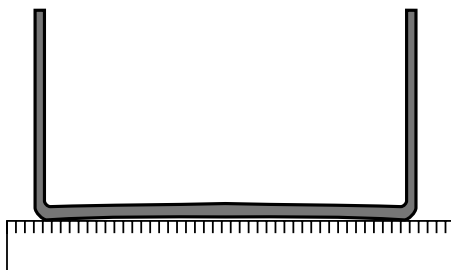


Fig. 2.3



The 60 ceramic cooker (**Fig. 2.1**) has the following features:

- A.** A ceramic hob
- B.** A control panel
- C.** A conventional top oven and grill
- D.** A programmable multi-function oven and grill

The Hob

Use only pans that are suitable for ceramic hobs. We recommend stainless steel and enamelled steel pans, as pots and pans with copper or aluminium bases leave traces on the hob that are difficult to remove.

The kind of pan you use and the quantity of food affects the setting required. Higher settings are required for larger quantities of food.

Pots and pans should have thick, smooth, flat bottoms (**Fig. 2.2**). This allows the maximum heat transfer from the hob to the pan, making cooking quick and energy efficient. Never use a round-bottomed wok, even with a stand.

The very best pans have bases that are very slightly curved up when cold. If you hold a ruler across the bottom you will see a small gap in the middle (**Fig. 2.3**). When they heat up the metal expands and lies flat on the cooking surface.

Make sure that the base of the pan is clean and dry to prevent any residue burning onto the hob panel. This also helps prevent scratches and deposits.

Always use pans that are the same size as (or slightly larger than) the areas marked on the hob top (**Fig. 2.4**). Using smaller pans wastes heat, and any spillage will be burnt on. Using a lid will help the contents boil more quickly.

Always lift pans off the hob (**Fig. 2.5**). Sliding pans may cause marks and scratches. Always turn the control to the 'OFF' position before removing a pan.

⚠ Take care when placing hot lids onto the hob surface. Lids that have been covering boiling or steaming foods can 'stick' to the ceramic glass. Should this occur, DO NOT attempt to lift the lid off the hotplate: this may damage the hob surface. Instead, slide the lid to the edge of the hob surface and remove.

There are indicator lights for each of the cooking areas (**Fig. 2.6**). The lights come on when a hob control is turned on and stays lit while the surface cools.

⚠ Always take care before touching the surface, even when the hob is turned off – it may be hotter than you think.

The ratings of the different cooking areas are shown in **Fig. 2.7**.

When cooking on the hob, you may see the hob area you are using switch off and on: this is caused by a safety device that limits the temperature of the hob. This is quite normal, especially when cooking at high temperatures. If it happens a lot with a particular pan, however, it may mean the pan is not suitable – perhaps too small or too uneven – for a ceramic hob.

For best results, preheat a covered serving dish for 10 minutes before adding food to it.

Use only heat-resistant dishes.

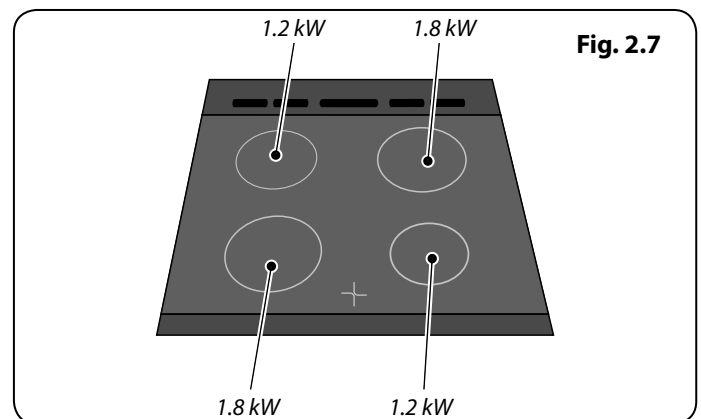
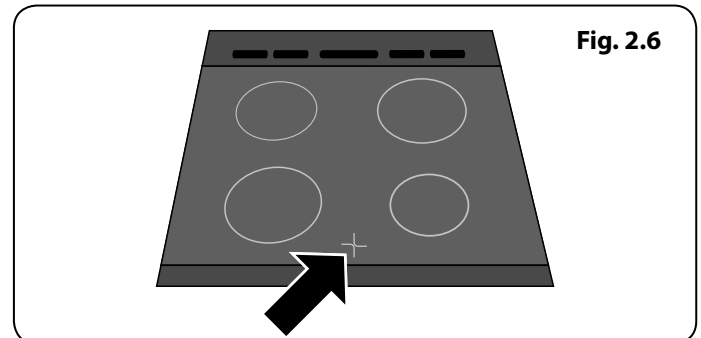
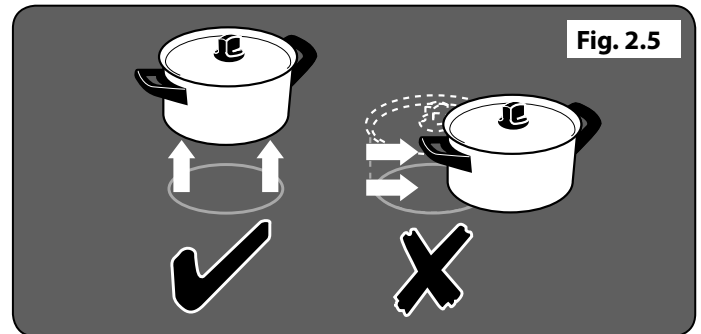
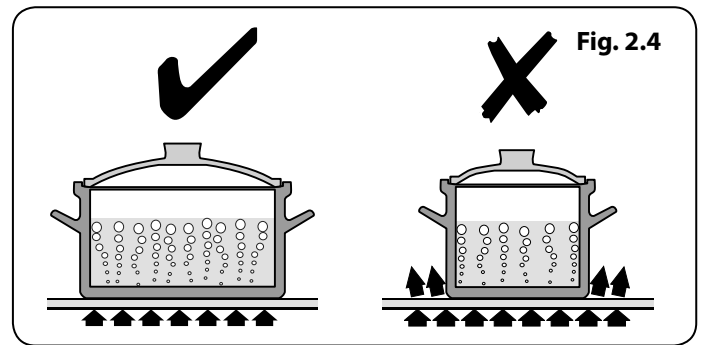
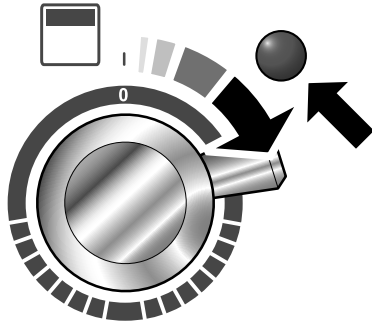


Fig. 2.8



The Top Grill

Turn the top oven control clockwise to select either of the grill functions, indicated by the graphics around the knob. The indicator light will illuminate to signify that the grill is on (Fig. 2.8). It will then cycle on and off during grilling.

Open the door and attach the grill pan handle (Fig. 2.9). Ensure the grill pan handle is centralised and secure. Pull the grill pan forward using the handle (Fig. 2.10) and remove from the grill chamber.

⚠ Do not leave the handle in position when grilling.

For best results, preheat the grill for two minutes with the door open. Food can be placed on the grill pan while you are waiting for the grill to preheat.

Once the grill has preheated, slide the grill pan and trivet back into the grill chamber and remove the handle.

⚠ The grill door must be kept completely open whilst the grill is being used.

⚠ Accessible parts may be hot when the grill is in use. Young children should be kept away.

⚠ Always wear oven gloves when using the grill.

Fig. 2.9

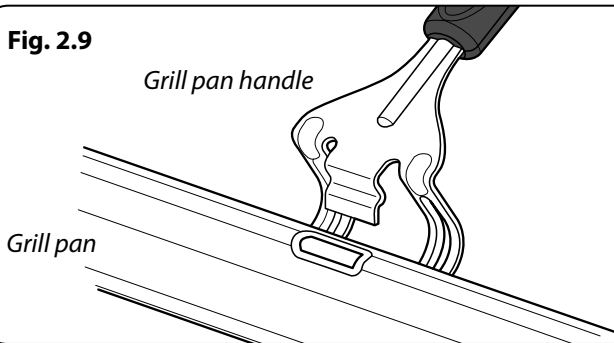


Fig. 2.10

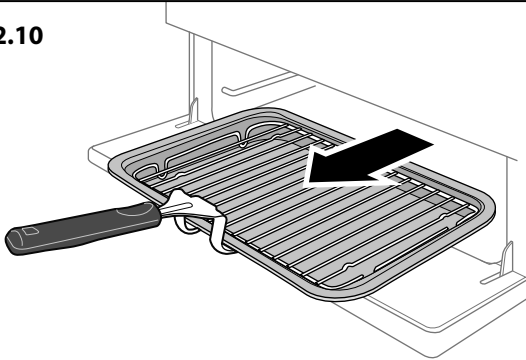
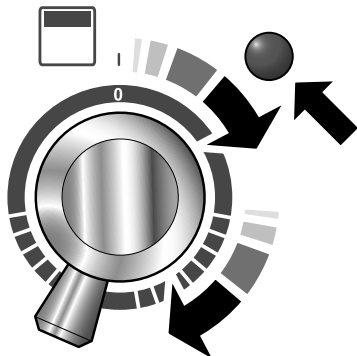


Fig. 2.11



The Top Oven

The top oven is a conventional oven. It has 2 main cooking functions: a **browning element** and **top and base heating**.

Turn the top oven control clockwise to select the oven function / temperature, indicated by the graphics around the knob. The indicator light will illuminate to signify that the oven is on (Fig. 2.11).

The **browning element** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

'S' (Slow) Cooking Function

This is a low temperature setting for cooking food over a long period. The oven centre is set at 100°C. The 'S' setting can also be used for keeping food warm.

The Main Oven / Grill

The clock must be set to the time of day before the main oven will work. See the following section on 'Using the Clock' for instructions on setting the time of day.

The main oven is a multi-function oven (Fig. 2.13).

Multi-function ovens have an oven fan and oven fan element, as well as two extra heating elements. One element is in the top of the oven and the second is under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the oven.

The multi-function oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

As well as a standard grill function, the main oven also features **fanned grilling**.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2-1 gives a summary of the multi-function modes.

The multi-function oven has many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember, not all functions will be suitable for all food types.

'S' (Slow) Cooking Function

This is a low temperature setting for cooking food over a long period. The oven centre is set at 100°C. The 'S' setting can also be used for keeping food warm.

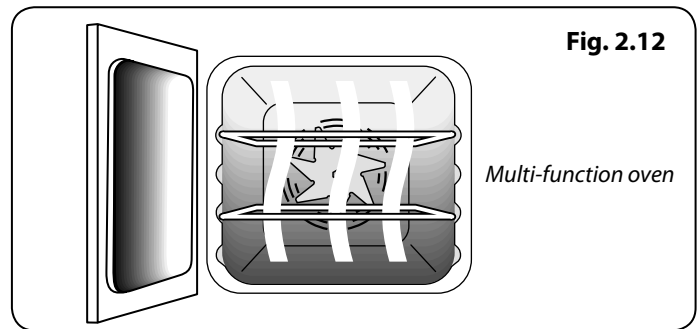


Fig. 2.12

Multi-function oven

Function	Use
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Standard grilling	Grilling with the door closed
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven

Table 2-1

Oven Functions

Top and Base Heating



This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

Grilling (Top Oven)



This function is used for standard grilling.

The oven door should be kept completely open while grilling is in progress.

Double Grilling (Top Oven Only)



This function is used for wider area grilling.

The oven door should be kept completely open while grilling is in progress.

Browning Element (Top Oven Only)



This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherd's pie and lasagne, the item to be browned being already hot before switching to the top element.

Defrost (Main Oven Only)



This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven (Main Oven Only)



This function operates the fan and the heating element around it. An even heat is produced

throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10°C for recipes previously cooked in a conventional oven.

Fan Assisted Oven (Main Oven Only)



This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Grilling (Main Oven)



This function is used for standard grilling.

The oven door should be kept closed while grilling is in progress.

Fanned Grilling (Main Oven Only)



This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled on a trivet over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

Operating the Main Oven

Multi-function Oven

The multi-function oven has two controls: a function selector and a temperature setting knob (**Fig. 2.13**).

Turn the function selector control to a cooking function. The indicator light will illuminate to signify that the oven is on. Turn the oven temperature knob to the temperature required, indicated by the graphics around the knob. (**Fig. 2.14**).

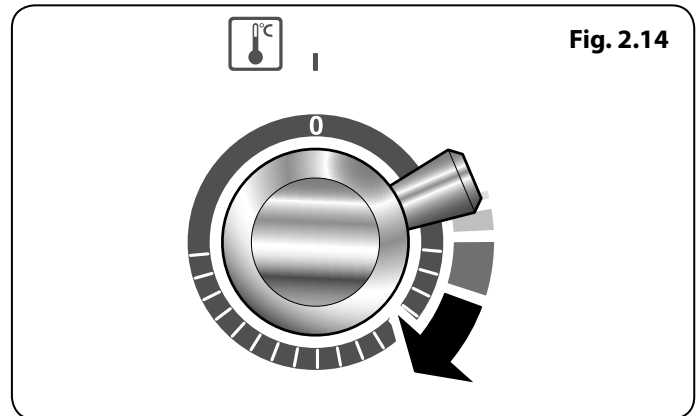
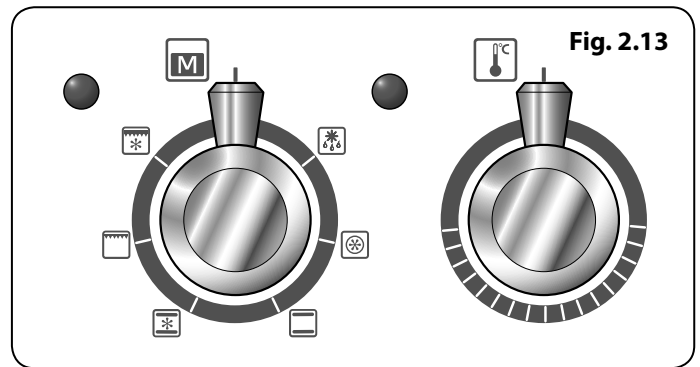


Fig. 2.15

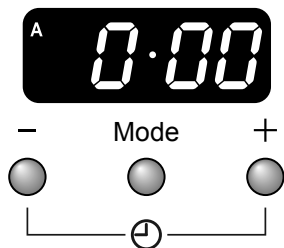


Fig. 2.16

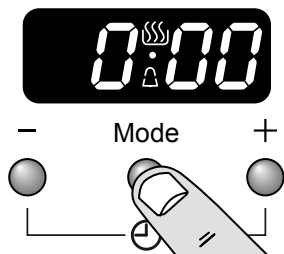


Fig. 2.17

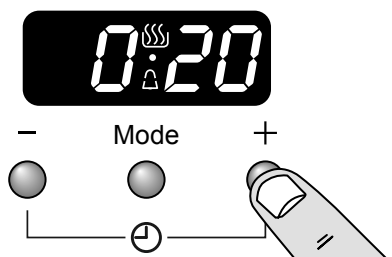


Fig. 2.18

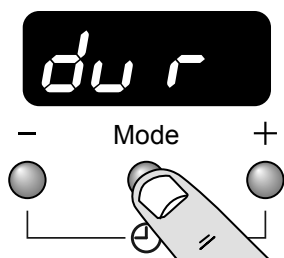
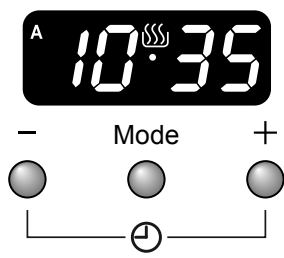


Fig. 2.19



Using the Clock

You can use the clock to turn the main oven on and off. **The clock must be set to the time of day before the oven will work.**

Note: When using the timer functions, first set the clock as required before setting the oven temperature.

The oven can be switched on when the cook symbol [🔥] is displayed.

Setting the Clock

1. The LCD clock is shown in (Fig. 2.15). Once the cooker is connected and switched on, the [A] symbol flashes in the display.
2. To set the clock press the [+] and [-] buttons simultaneously, then either the [+] or [-] button to set the correct time.

IMPORTANT: The timed oven will not operate unless the clock has been set.

Program Selection - Setting the Minute Minder

The minute minder [🔔] provides the ability to set a countdown from 00:01h to 23:59h, at the end of which an alarm will sound.

1. Press the mode [Mode] button once (Fig. 2.16). The bell symbol [🔔] will flash on the display. Select the desired countdown from 00:01h to 23:59h using the [+] or [-] buttons (Fig. 2.17). The countdown will automatically begin and the [🔔] symbol will show in the display.
2. Once the specified time has elapsed an alarm will sound and the [🔔] symbol flashes.
3. To stop the alarm press any button.

- The 'cook period', which is the length of time you want the oven to cook for (dur).
- The 'stop time', which is the time of day you want the oven to stop cooking (End).

To Stop the Main Oven Automatically

1. Press the mode [Mode] button, until the display flashes 'dur' (Fig. 2.18).
2. Select the 'cook period' from 00:01h to 10:00h using the [+] or [-] buttons. Once the period is set, it is registered automatically in 5 seconds. The display will then revert to show the current time along with the 'A' and Cooking [🔥] symbols (Fig. 2.19).
3. When the 'cook period' is reached an alarm will sound and the oven will stop working. The 'A' and Cooking [🔥] symbols will flash on the display.
4. Press any button to stop the alarm.

To Set a Finish Time

This function is used to set the finish time.

1. Press the mode [Mode] button, until the display flashes 'end' (Fig. 2.20).
2. Adjust the time using the [+] or [-] buttons.
3. When the finish time is reached an alarm will sound.
4. Press any button to stop the alarm.

To Start and Then Stop the Main Oven

Set the main oven to automatically start and stop using a combination of the 'cook period' and 'stop time'.

You cannot set a start time directly – this is set automatically by a combination of the 'cook period' and 'stop time'.

1. Press the mode [Mode] button until the display flashes 'dur' (Fig. 2.21). Then set the 'cook period' using the [+] or [-] buttons.
2. Press the mode [Mode] button until the display flashes 'End' (Fig. 2.22). Then set the 'stop time' using the [+] or [-] buttons. After a 5 second period following adjustment the current time will be displayed along with the 'A' and cooking [🔥] symbols (Fig. 2.23).
3. Set the oven to the required cooking temperature.
4. When cooking is finished an alarm will sound and the 'A' symbol will flash in the display. Press any button to stop the alarm and return to manual cooking.

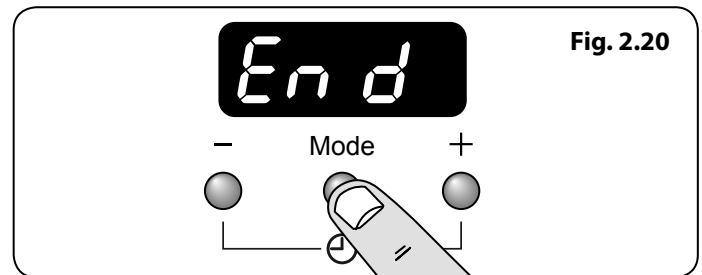


Fig. 2.20

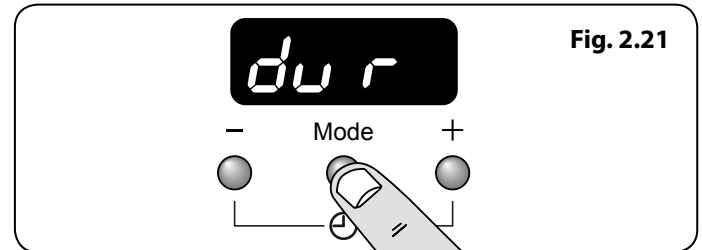


Fig. 2.21

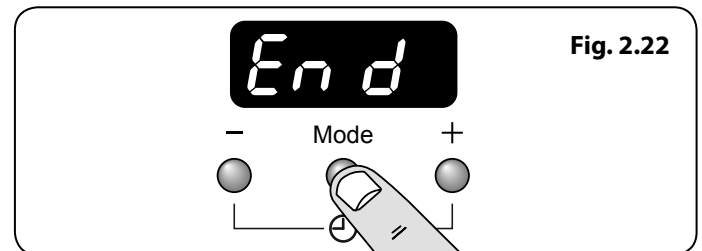


Fig. 2.22

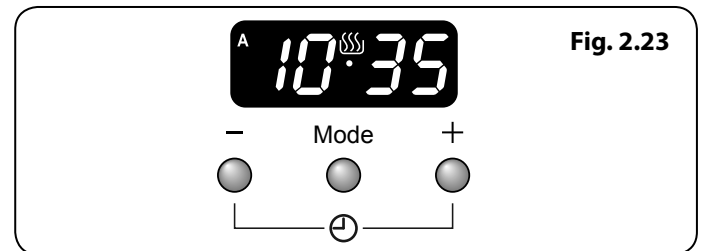
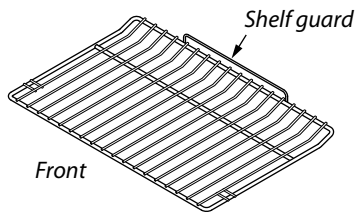


Fig. 2.23

Fig. 2.24



Oven Accessories

In addition to the grill pan and handle, the ovens are supplied with three flat shelves (**Fig. 2.24**). One in the top oven and two in the main oven.

The oven shelves can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides (**Fig. 2.25**).

Fig. 2.25

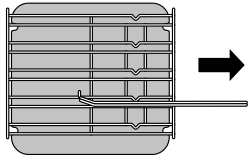
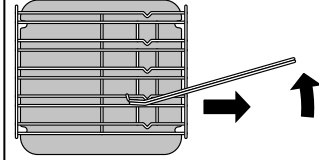


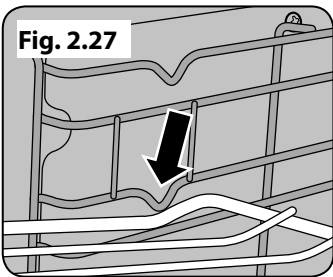
Fig. 2.26



Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward (**Fig. 2.26**).

To refit the shelf, line up the shelf with a groove in the oven rack. Lift up the front so the shelf ends clear the rack stops, and then lower the front so that the shelf is level and push it fully back (**Fig. 2.27**).

Fig. 2.27



Main Oven Light

The main oven features an oven light which is actuated via the main oven control.

3. Cooking Tips

Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

 **DO NOT place warm food in the oven to be timed.**

 **DO NOT use a timed oven that is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

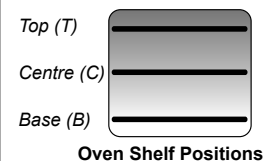
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The 'Cook & Clean' oven liners (see '*Cleaning Your Cooker*') work better when fat splashes are avoided. Cover meat when cooking with foil or use a roasting bag.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking table

The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10°C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Food	Conventional Oven	Fan Oven	Approximate Cooking Time	
	Temperature °C (Shelf Position)	Temperature °C		
Meat				
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	<i>Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.</i>
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.	
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.	
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.	
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.	
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.	
Poultry				
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.	<i>For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.</i>
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.	
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.	
	200 (C)	190	15 minutes per 500g +15 minutes.	
Duck	160 (C)	150	25-30 minutes per 500g.	<i>For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.</i>
	200 (C)	190	20 minutes per 500g.	
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.	
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.	
Cake				
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.	<i>Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.</i>
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.	
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.	
Madeira 180 mm	160 (C/B)	150	80-90 minutes.	
Small cakes	170 (C/B)	160	15-25 minutes.	
Scones	200 (C/B)	190	10-15 minutes.	
Victoria sandwich				<i>Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.</i>
180 mm tin	170 (C/B)	160	20-30 minutes.	
210 mm tin	170 (C/B)	160	30-40 minutes.	
Desserts				
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.	<i>Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation.</i>
Fruit pies	180 (C/B)	170	35-45 minutes.	
Tartlets	180 (C/B)	170	10-20 minutes according to size.	
Puff pastry	210 (C/B)	200	20-40 minutes according to size.	
Meringues	100 (C/B)	90	2-3 hours.	
Baked egg custard	160 (C/B)	150	45-60 minutes.	
Baked sponge pudding	180 (C/B)	170	40-45 minutes.	<i>If cooking a two tier load, the trays should be interchanged approximately halfway through the cooking time.</i>
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.	
Bread	210 (C)	200	20-30 minutes.	
Fish				
	Fanned Grilling			
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.	
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.	
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.	

5. Cleaning Your Cooker

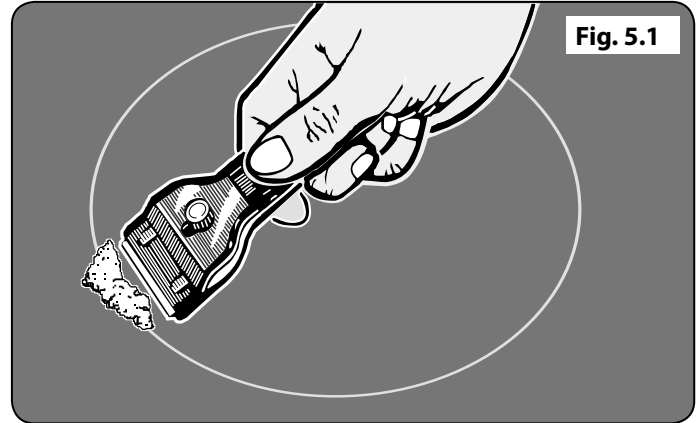
Isolate the electricity supply before carrying out any major cleaning. Allow the cooker to cool.

⚠ NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.

⚠ DO NOT mix different cleaning products – they may react together with hazardous results.

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch the electricity supply back on and reset the clock before reusing the cooker.



Hob

Daily Care

First of all make sure that all heat indicator lights are off and that the cooking surface is cool. Apply a small dab of ceramic cleaning cream in the centre of each area to be cleaned. Dampen a clean paper towel and work the cream onto the cooking surface. As a final step, wipe the cooking surface with a clean, dry paper towel.

Cleaning Spills

For spills and boil-overs that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. If a spill (other than a sugary substance) is on the hot zone, do not clean until the unit has completely cooled down, and then follow the instructions below (*'Cleaning Burned-on Spills'*).

If you accidentally melt anything on the surface, or if you spill foods with a high sugar content (preserves, tomato sauce, fruit juice, etc.), remove the spill **IMMEDIATELY** with a razor scraper, while the unit is still hot.

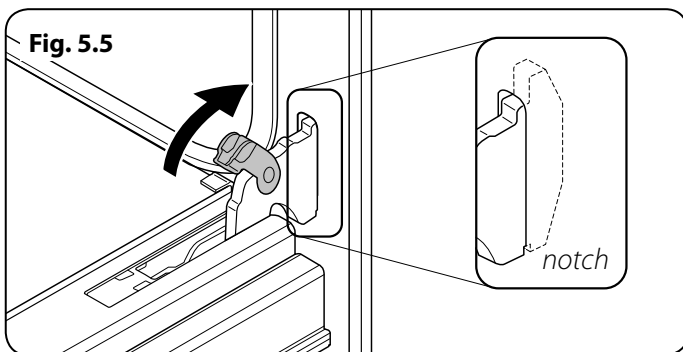
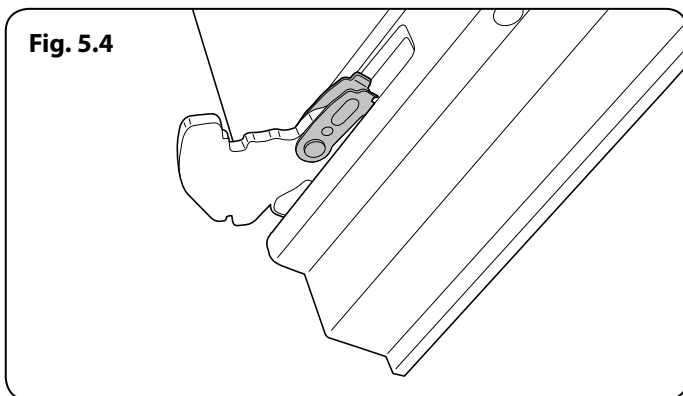
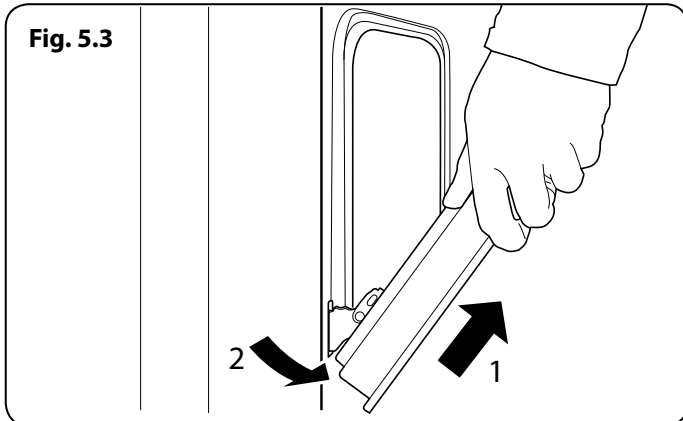
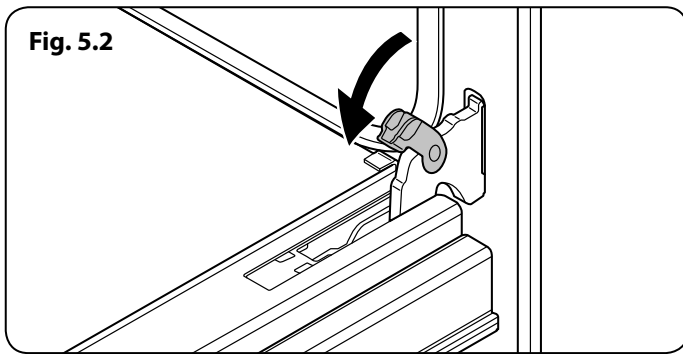
IMPORTANT: Use an oven glove to protect your hand from potential burns.

Scrape the major spill or melted material from the cooking zone and push into a cold area. Then, turn the unit 'OFF' and allow it to cool before cleaning further. After the cooking surface cools down and the heat indicator lights go off, follow the *'Daily Care'* procedure outlined above.

Cleaning Burned-on Spills

Make sure that the heat indicator lights are off and that the hob is cool. Remove the excess burned-on substance with a single-edged razor scraper. Hold the scraper at an angle of about 30° to the surface and then scrape off the burned-on matter (**Fig. 5.1**).

Once you have removed as much as possible with the scraper, follow the *'Daily Care'* procedure outlined above.



Grill

The grill pan can be easily removed for cleaning.

The grill pan and trivet should be washed in hot soapy water. After grilling meats or any foods that soil, leave to soak for a few minutes immediately after use. Stubborn particles may be removed from the trivet using a nylon brush. Alternatively, the grill pan can be washed in a dishwasher.

⚠ Before you remove any of the grill parts for cleaning, make sure that they are cool, or use oven gloves.

⚠ DO NOT use any abrasive substances.

Control Panel and Doors

Avoid using any abrasive cleaners, including cream cleaners. For best results, use a liquid detergent.

The same cleaner can also be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water. You can use the same method for cleaning the control panel and knobs.

After cleaning, polish with a dry cloth.

Top Oven Door Panel

The top oven door can be removed for ease of cleaning.

Open the oven door fully and release the saddle brackets situated either side (**Fig. 5.2**). Ensure that the saddle brackets are opened to their end positions, to prevent the hinges from retracting into the oven door.

Close the oven door until it is almost fully closed then carefully lift and un-hook the door panel from the cooker (**Fig. 5.3**).

To re-assemble, ensure that the saddle bracket and hinge mechanisms are correctly positioned (**Fig. 5.4**).

Carefully replace the door panel using the hinge locating notches, then close the saddle bracket (**Fig. 5.5**).

⚠ 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.

Ovens

Catalytic Panels

The bottom oven has side catalytic panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

These panels work better above 200°C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200°C for about one hour. This will make sure that the panels are working effectively.

Removing the Wire Shelving and Catalytic Panels to Clean

The main oven lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the catalytic panels

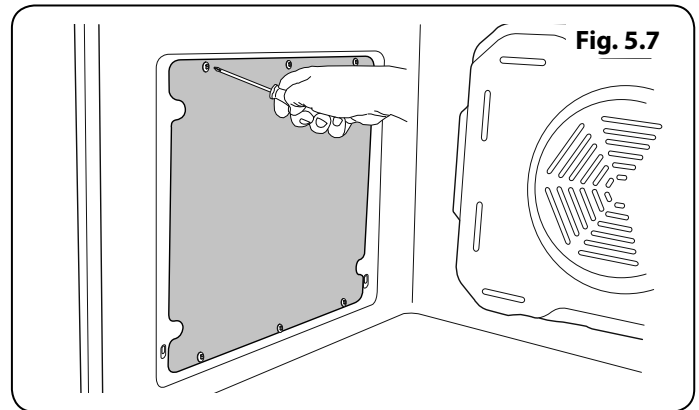
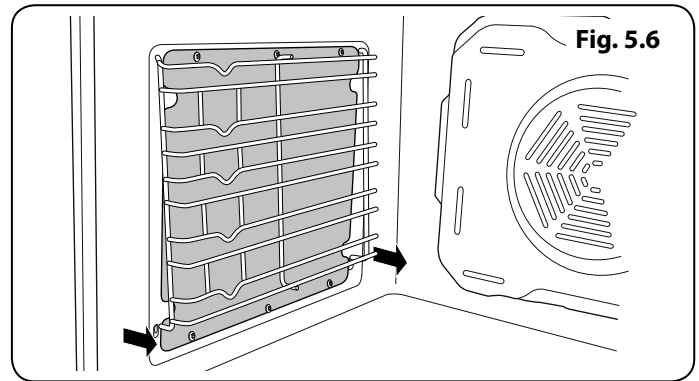
Pull the wire shelves from the base clips. Then lift the shelf from the top mounts (**Fig. 5.6**).

The catalytic panels can now be removed via the six screws (**Fig. 5.7**).

Once the panels have been removed, the oven enamel interior can be cleaned.

DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Refit in the reverse order.



6. Troubleshooting

⚠ Interference with and repairs to the hob MUST NOT be carried out by unqualified persons. Do not try to repair the hob as this may result in injury and damage to the hob. Please arrange for repair by a suitably competent person.

A crack has appeared in the hob surface

Disconnect the cooker immediately from the power supply and arrange for its repair. DO NOT use the cooker until after the repair.

My hob is scratched

Always use the cleaning methods recommended in this guide and make sure that the pan bottoms are smooth and clean.

Marks from mineral deposits from water or food can be removed with a cleaning cream. However, tiny scratches are not removable but will become less visible in time as a result of cleaning.

The oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

Power failure

In the event of a failure in the electrical supply, remember to reset the clock to make sure that the timed oven continues to operate.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven. Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. Then adjust the settings according to your own individual tastes.

The oven is not cooking evenly

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level, arrange for your supplier to level it for you.

The timed oven is not coming on when turned on manually

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply. Is the cooker supply on at the isolator switch?

Has the time of day been set?

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Oven temperature getting hotter as the cooker gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

The oven light is not working

The bulb has probably blown. Ensure that the replacement bulb is heat resistant to 100°C (**Fig. 6.1**).

It is recommended that replacement of the oven bulb is carried out by a qualified installer.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Locate the bulb cover and unscrew it by turning it counter-clockwise – it may be very stiff (**Fig. 6.2**).

Taking care to protect your fingers with a glove in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb clockwise and then screw the bulb cover back on. Turn on the electricity supply and check that the bulb now lights.

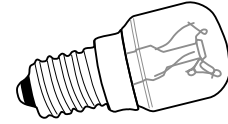


Fig. 6.1

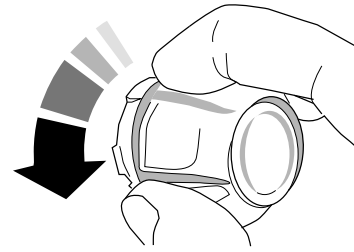


Fig. 6.2

INSTALLATION

Check the appliance is electrically safe when you have finished.






7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

-  **Do not operate the appliance before it is fully installed.**
-  **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local electricity supply companies' requirements.**
-  **The appliance must be installed in accordance with the regulations in force and only in a well ventilated space.**
-  **Ensure that the electrical chord is not wedged during installation. If the chord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.**
-  **Read the instructions before installing or using this appliance.**

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Therefore, particular attention must be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

INSTALLATION

Check the appliance is electrically safe when you have finished.

Positioning the Cooker

Fig. 7.1 shows the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed near the fridge or on a base.

The hotplate surround should be level with, or above, any adjacent work surface.

The cooker is designed to fit between kitchen cabinets spaced over 600 mm apart. 5 mm clearance either side of the appliance is recommended to allow removal of the cooker for servicing.

For non-combustible surfaces (such as unpainted metal or ceramic tiles), this can be reduced to 25 mm.

A minimum space of 650 mm is required between the top of the hob and a horizontal combustible surface.

**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

***Any splashback must be fitted in accordance with the manufacturers instructions.*

It is recommended that there is at least 20 mm space between the back cover of the cooker and the wall, for air circulation (Fig. 7.2).

Adjacent kitchen furniture must be heat resistant to 90°C.

Levelling the Cooker

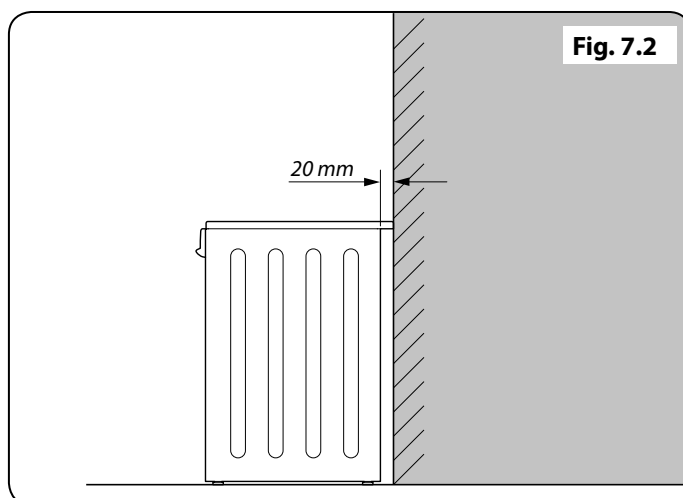
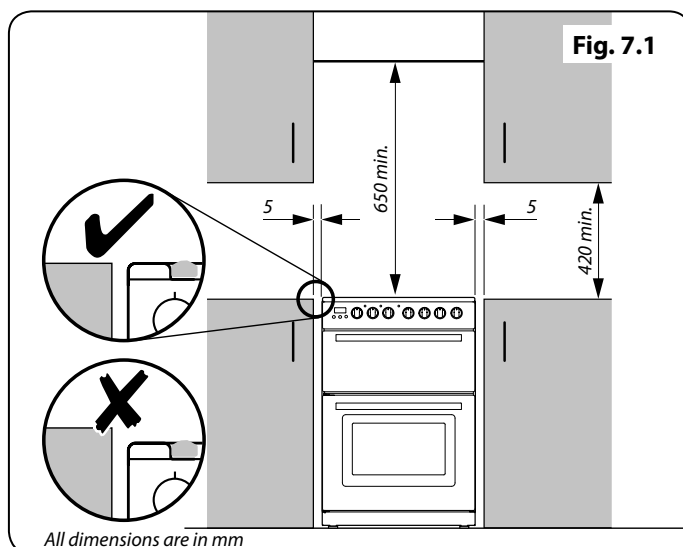
The cooker stands on four levelling legs. These can be adjusted 0 mm to 30 mm by turning the legs clockwise.

It is recommended that you use a spirit level on a shelf in one of the ovens to check for level.

Moving the Cooker

- ⚠ On no account try and move the cooker while it is plugged into the electricity supply.**
- ⚠ The cooker is very heavy, so take great care.**
- ⚠ Do not try to lift or move the cooker by pulling on the door handles.**

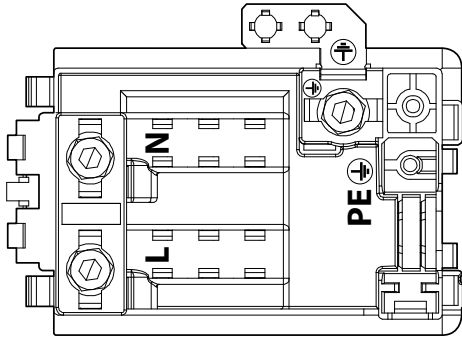
We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.



INSTALLATION

Check the appliance is electrically safe when you have finished.

Fig. 7.3



Electrical Connection

This appliance must be installed by a suitably qualified electrician to comply with the relevant electrical regulations, and also the local electricity supply company requirements.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

⚠ WARNING: THE APPLIANCE MUST BE EARTHED.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ The cooker MUST NOT be connected to an ordinary domestic power point.

Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 7.3**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Final Checks

Hob Check

Check each cooking zone in turn. Be sure to use pans of the correct size and material.

Grill Check

Turn on the grill control and check that the grill heats up.

Oven Check

Set the clock as described earlier, and then turn on the ovens. Check the oven fans start to turn and that the ovens heat up.

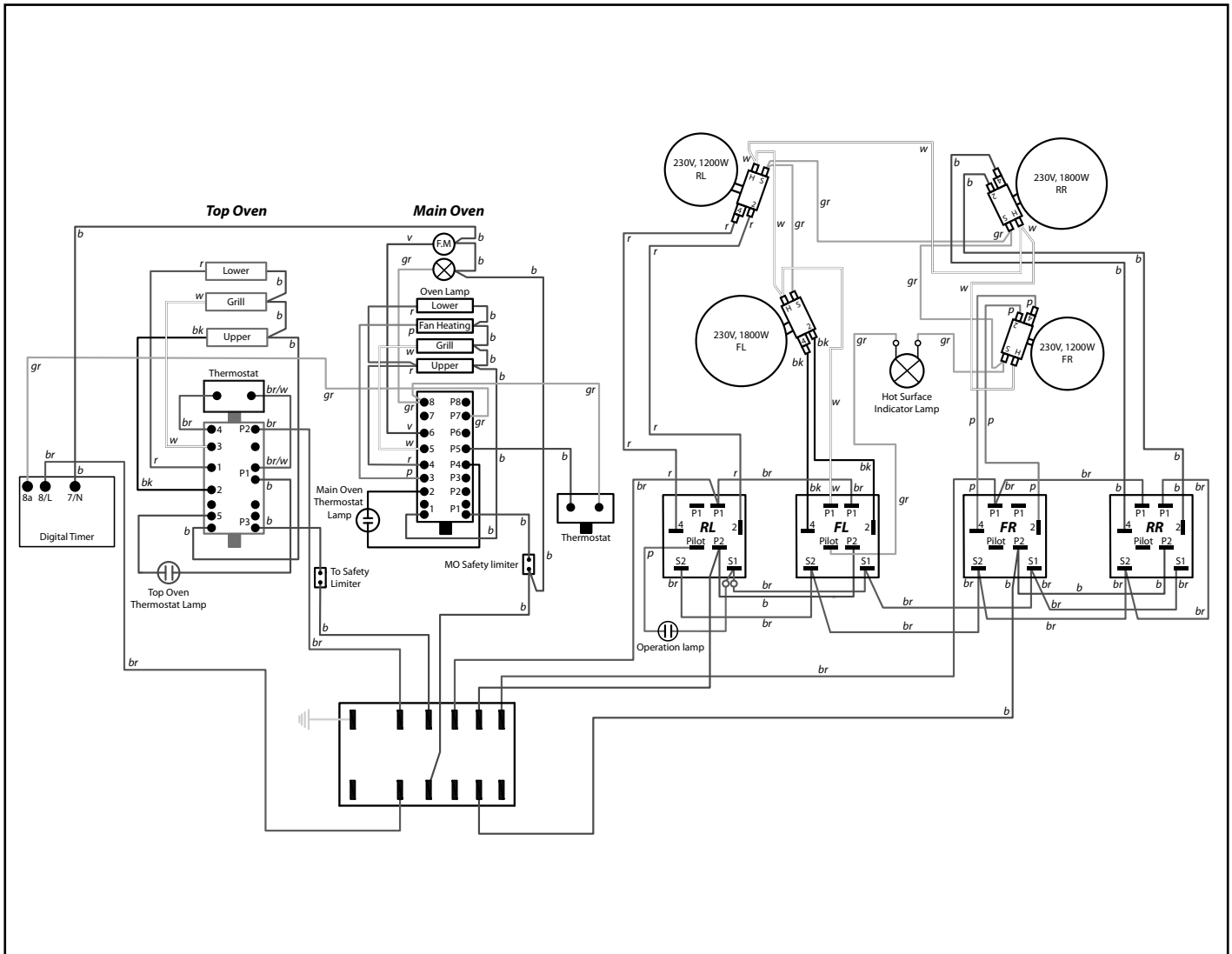
Customer Care

Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

8. Circuit Diagrams

Circuit Diagram:



Code	Colour
b	Blue
br	Brown
bk	Black
gr	Grey
p	Pink
r	Red
v	Violet
w	White

9. Technical Data

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Cooker back, serial number repeater badge below oven door opening.

COUNTRY OF DESTINATION: GB, IE.

Connections

Electric	230/400V 50 Hz
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Dimensions

Overall height	minimum 895 mm	maximum 925 mm
Overall width	600 mm	
Overall depth	600 mm (to fascia inc. splashback); 610 mm (over hotplate)	
Minimum space above hotplate	650 mm	

Refer to 'Positioning the Cooker'.

Ratings

Trademark		Rangemaster
Models		Classic 60 Ceramic Kitchener 60 Ceramic Professional + 60 Ceramic
Hob Type		Electric
Number of Cooking Zones		4
Heating Technology - 1		Radiant
Size - 1	cm	Ø14.5
Energy Consumption - 1	Wh / kg	192
Heating Technology - 2		Radiant
Size - 2	cm	Ø14.5
Energy Consumption - 2	Wh / kg	192
Heating Technology - 3		Radiant
Size - 3	cm	Ø18
Energy Consumption - 3	Wh / kg	192
Heating Technology - 4		Radiant
Size - 4	cm	Ø18
Energy Consumption - 4	Wh / kg	192
Energy Consumption of Hob	Wh / kg	192
This hob complies with EN 60350-2		

Energy saving tips

1. Use cookware with a flat base.
2. Use the correct size cookware.
3. Use cookware with a lid.
4. Minimise the amount of liquid or fat.
5. When liquid starts boiling, reduce the setting.

Oven Efficiency

	Trademark		Rangemaster
	Models		Classic 60 Ceramic Kitchener 60 Ceramic Professional + 60 Ceramic
	Type of Oven		Electric
	Mass	kg	61
	Number of cavities		2
Upper cavity	Heat source		Electric
	Volume	Litres	37
	Energy consumption (electricity) - conventional	kWh / cycle	0.75
	Energy consumption (electricity) - forced air convection	kWh / cycle	-
	Energy Efficiency Index - conventional		106.3
	Energy Efficiency Index - forced air convection		-
	Energy Class		A
Lower cavity	Heat source		Electric
	Volume	Litres	61
	Energy consumption (electricity) - conventional	kWh / cycle	0.85
	Energy consumption (electricity) - forced air convection	kWh / cycle	0.77
	Energy Efficiency Index - conventional		105.4
	Energy Efficiency Index - forced air convection		93.5
	Energy Class		A
This oven complies with EN 60350-1			

Additional Information	
Grill	2.3 kW
Oven	2.3 kW

Energy saving tips

1. Cook meals together, if possible.
2. Keep the pre-heating time short.
3. Do not lengthen cooking time.
4. Do not forget to turn the appliance off at the end of cooking.
5. Do not open the oven door during the cooking period.

Maximum total electrical load at 230V (approximate total including oven lights, oven fan, etc.) 10.6 kW

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