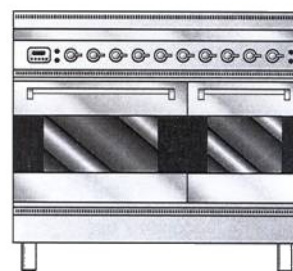
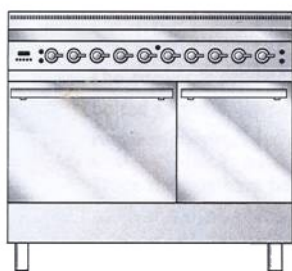




**INSTRUCTIONS FOR  
INSTALLING AND USING  
SINGLE AND TWIN  
ALL ELECTRIC COOKERS**



**For all Electric 90cm and 100cm Cookers  
Single and Twin Oven Models**

**IMPORTANT**

**INSTALLERS PLEASE NOTE** - After installation and commissioning, page 8 of this book **must** be completed before handing these instructions to the customer.



Britannia Living Ltd  
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**FOR NATIONWIDE SERVICE CONTACT**  
**TEL: 01253 471130**  
**FAX: 01253 471140**

Dear Customer,

Thank you for choosing Britannia.

We feel that the experience of cooking should be as enjoyable as eating. We hope you will have as much pleasure from cooking on your Britannia as from eating the dishes you prepare. For inspiring recipes, please visit our website [www.britannialiving.co.uk](http://www.britannialiving.co.uk).

**We would kindly ask that you read these instructions carefully before using your cooker for the first time.**

We would also request that you return the guarantee registration form as soon as possible to the address on the form.

The guarantee form also contains details of our extended warranty should you wish to extend your two year guarantee to five years. Please note that the extended warranty should be applied for within 30 days of purchase.

Yours sincerely

**Britannia**

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## INSTALLATION & COMMISSIONING

### 1. GENERAL INFORMATION

Please read the installation & commissioning instructions fully before commencing the installation. The cooker is heavy and should be handled/installed by two persons.

**Do not throw away any packaging until the installation is complete.** The backsplash is packed between the polystyrene sheets that protect the top of the cooker. Other components can be found inside the ovens.

**Never lift or drag the cooker by the oven handles as damage may occur.**

#### DIMENSIONS – 90CM COOKERS

Width – 900mm\* • Depth – 600mm • Height adjustable 860-910mm

#### DIMENSIONS – 100CM COOKERS

Width – 1000mm\* • Depth – 600mm • Height adjustable 860-910mm

\* Allow an extra 5mm when positioning between kitchen cabinets.

### 2. IMPORTANT NOTES

The rating plate is visible when the oven door is opened. Before connecting the cooker check that the technical characteristics on the rating plate correspond perfectly with those of the electrical system.

Ensure that the electrical system and the sockets have a suitable capacity to carry the power of the cooker as indicated on the rating plate taking into account the standard diversification as per IEE Regulations. The cooker must be installed by a qualified electrician in accordance with the relevant Building Regulations, IEE Regulations and any local electricity provider rules. Failure to install this appliance correctly can lead to prosecution plus render the guarantee null and void.

### 3. POSITIONING

The cooker may be installed in a kitchen/kitchen diner but **not** in a room containing a bath or shower. The cooker should be positioned in good light and free from draughts. Any shelf or cupboard of combustible material should be at least 650mm above the hotplate. In addition an area of 50mm wide on both sides and rear of the hotplate must be clear of any combustible material to a height of 400mm. Kitchen cabinets may be fitted flush to the side panels of the cooker (see dimensions above). We recommend to allow an extra 5mm (2.5mm each side) purely so the appliance can be moved for cleaning and servicing. The worktop or kitchen cabinets must **not** protrude beyond the height of the cooker hotplate frame.

### 4. ADJUSTABLE FEET

The cooker is provided with four adjustable feet (these are packed inside the oven) which require to be bolted to the underneath of the cooker. The feet can be adjusted (110-160mm) to level the cooker and obtain the required height to suit the majority of UK kitchen furniture heights (900-910mm). Extra high feet are available (160-250mm) to accommodate extra tall furniture – these are available as an optional extra via your Britannia stockist.

**Once the legs have been fitted, avoid dragging the cooker over rough surfaces. It is advisable to lift the cooker into position. Do not adjust the standard legs higher than 160mm.**

## INSTALLATION & COMMISSIONING

To fit the legs proceed as follows (See fig 1)

- 1) Screw 'A' into the thread of the adjustable leg by at least two full turns.
- 2) Now push the leg assembly through the keyhole which is sited in the chassis plate 'B'.
- 3) Slide the leg assembly into the narrow section of the keyhole and tighten by turning the leg 'C' clockwise.
- 4) The height of the leg can be increased by unscrewing the base section of the leg. Please take into consideration that the legs should be adjusted to 150mm if a plinth kit is being fitted.

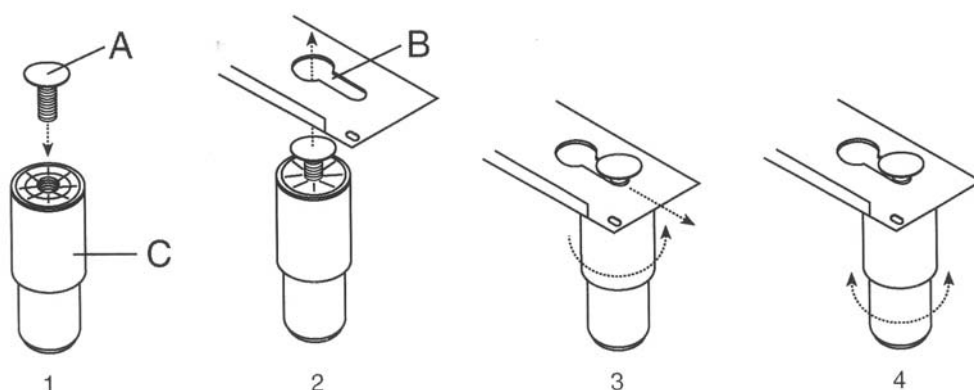


fig. 1

### 5. BACKSPLASH

The cooker is supplied with a backsplash. This is fitted to the rear of the hotplate with the screws provided. The backsplash can be left off if a back panel and ladle rack are to be fitted.

### 6. ELECTRICAL CONNECTION

This appliance operates from a 230 volt A.C. supply. 50Hz.

**Important:** This appliance must be installed by a qualified electrician.

**Warning: This appliance must be earthed.**

**Warning: Ensure the electricity supply is switched off before connecting.**

The appliance must be connected to the correct electrical supply as stated on the rating plate which is visible when the oven door is opened.

Electrical connection is made with fixed wiring via the use of a suitable cooker box control unit incorporating a double pole switch having a minimum contact separation of 3mm in all poles. The mains terminal box is surface mounted to the rear of the cooker, complete with adequately sized cooker cable.

#### Earth leakage breakers

If the electrical installation is protected by a 30 milliamp (RCD) trip, the use of the cooker together with other electrical appliances may cause occasional nuisance tripping. In these cases the cooker circuit may need to be upgraded and protected by fitting a 100 milliamp device. A qualified electrician must undertake this work.

## INSTALLATION & COMMISSIONING

### 6. ELECTRICAL CONNECTION CONTINUED

#### Ratings - 90cm models

<b>Total:</b>	As indicated on the rating plate
<b>Hotplate:</b>	
Front left	2200/750 watts dual zone
Back left	1200 watts
Front right	1200 watts
Back right	1800 watts
Central zone	2400/1600 watts dual elongated zone
<b>Single Ovens</b>	3400 watts
<b>Twin Ovens</b>	5000 watts

#### Ratings - 100cm models

<b>Total:</b>	As indicated on the rating plate
<b>Hotplate:</b>	
Front left	1800 watts
Back left	2400/1600 watts dual elongated zone
Front centre	2200/750 watts dual zone
Back centre	1200 watts
Front right	1200 watts
Back right	2200/750 watts dual zone
<b>Twin Ovens</b>	5200 watts

### 7. ELECTRICAL COMPONENT CHECK

Hotplate: See page 12. Turn on each hotplate zone to check that all elements are functioning correctly.

Oven/s: Ensure that all packaging/paperwork/ combustible items have been removed from the ovens. Turn on the oven selector switch and thermostat knob and check that the oven is functional on all modes. See page 14.

Check both ovens if twin oven model. See page 19.

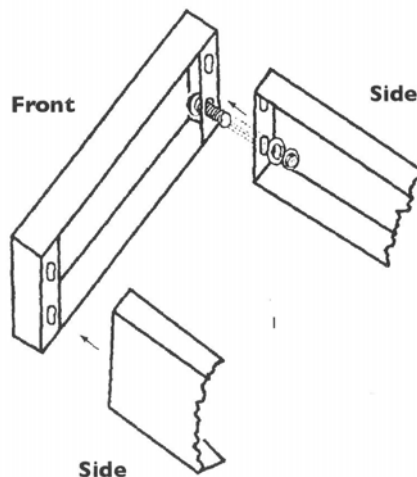
If you have any problems at this stage please telephone our service dept. on 01253 471130 for advice.

Please ensure that you leave the installation with the automatic programmer set to the manual mode for the customer. See page 14.

### 8. HOW TO INSTALL KICKPLATES – PLINTHS

Plinth kits are an optional extra to hide the adjustable legs. See fig.2 for assembly. Bolt together with the nuts, bolts and washers provided. The assembled plinth kit is slid underneath the cooker. It is a free standing item and is not intended to be physically attached to the cooker.

Fig. 2



## INSTALLATION & COMMISSIONING

### 9. HOW TO INSTALL STAY CLEAN LINERS – MAIN OVEN (60cm module ovens)

Stay clean liners are supplied as standard on certain models or are an optional extra. These are simple to fit and can easily be installed by the installer or user. They consist of two side panels and a back panel.

- 1) Turn off the electricity supply.
- 2) Remove all the oven shelves and trays.
- 3) Remove the thumbscrew (one each side) that retains the wire sided oven runners in position. (See fig. 9). Then remove both the left and right wire sided oven runners by lifting off the two fixed support studs that are located in the oven side wall.
- 4) To remove the enamelled oven back panel (See fig. 10) first slacken the two top screws (do not remove them completely as the panel is key-holed) then remove the central bottom fixing screw fully. Now remove the enamelled oven back panel and discard it. Re-fit the stay clean version and tighten/refit the screws.
- 5) Hang each stay clean side panel onto the two fixed support studs which are sited on the oven side wall (See fig. 11). Now fit the wire sided oven runners over the stay clean panels. Re-fit the thumbscrews.
- 6) Finally re-fit the oven shelves and trays.

### 10. HOW TO INSTALL STAY CLEAN LINERS – SECOND OVEN (30 & 40cm module ovens)

- 1) Turn off the electricity supply.
- 2) Remove all the oven shelves and trays.
- 3) Remove the thumbscrew (one each side) that retains the wire sided oven runners in position. (See fig. 9). Then remove both the left and right wire sided oven runners by lifting off the two fixed support studs that are located in the oven side wall.
- 4) Hang the stay clean panels - the rear of the oven first, then the oven sides. These hang onto the studs which are fixed to the oven walls. (See fig.11).
- 5) Now fit the wire sided oven runners over the stay clean side panels. Re-fit the thumbscrews.
- 6) Finally re-fit the oven shelves and trays.

fig.9

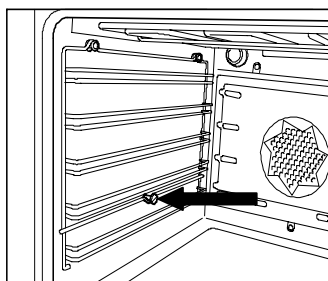


fig. 10

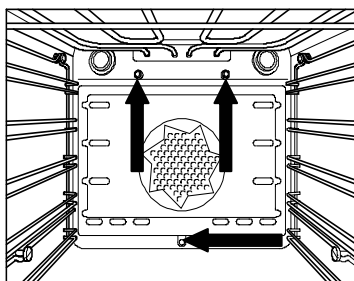
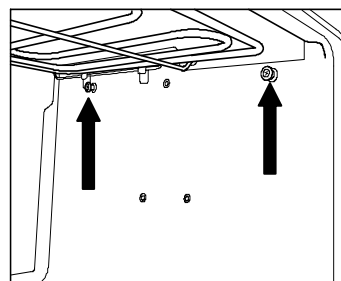


fig.11



## INSTALLATION & COMMISSIONING

### 11. HOW TO FIT TELESCOPIC SLIDING OVEN TRAYS

Telescopic sliding oven trays are an optional extra. These are simple to fit and can easily be installed by the installer or user. They consist of new oven side runners and two additional wire shelves. These can be used in conjunction with the existing oven tray and shelf/shelves supplied as standard with the oven. When fitted, this gives five runner positions - three telescopic and two fixed shelf positions. Telescopic trays are available for 30cm, 40cm and 60cm module ovens.

- 1) Turn off electricity supply.
- 2) Remove all oven trays and shelves
- 3) Remove the thumbscrew (one each side) that retain the wire sided oven runners in position. (See fig.12).
- 4) Remove the wire sided runners by lifting them off the two support studs (See fig.13) and discard. Replace with the telescopic version of wire sided oven runners.
- 5) Replace the thumbscrew into the threaded hole.
- 6) The additional wire shelves and the existing enamel oven tray can be fitted onto the telescopic runners. First extend the pair of runners then simply lower the shelf or tray onto the runners, taking care to ensure the 4 pins on the runners locate properly to retain the shelf/tray.
- 7) The existing wire shelf/shelves can be positioned into the fixed shelf positions.

fig. 12

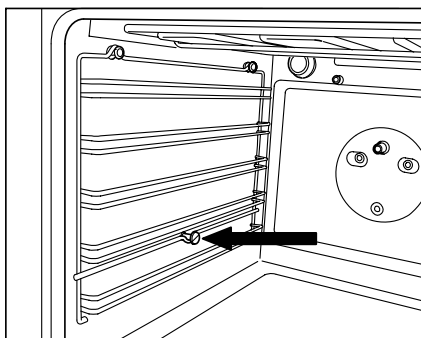
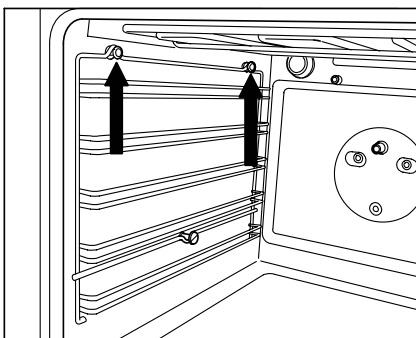


fig. 13



## INSTALLATION & COMMISSIONING

### 12. INSTALLATION CHECK LIST

#### TO BE COMPLETED BY THE INSTALLER

#### PLEASE TICK

Cooker checked for being level.

☐

All electric components checked for operation. Hotplate zones and ovens.

☐

Check that auto programmer has been left in manual mode.

☐

Has customer been instructed on use?

☐ YES☐ NO

Has customer been given all documentation?

☐ YES☐ NO

#### TO BE FILLED OUT IN BLOCK CAPITALS PLEASE

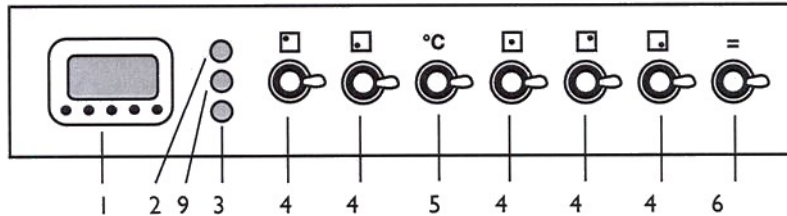
Installed by:
Company name:
Company address:
Telephone no:
Signed:
Date of installation:



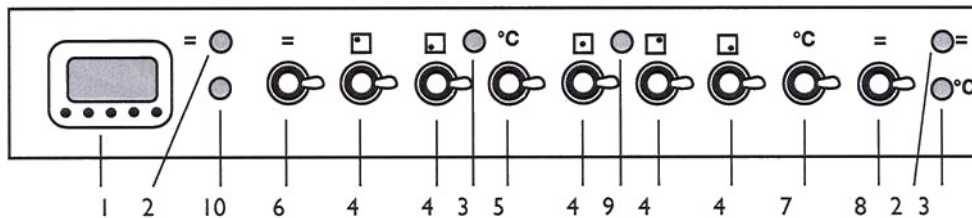
## HOW TO USE

### 1. UNDERSTANDING THE COOKER CONTROLS

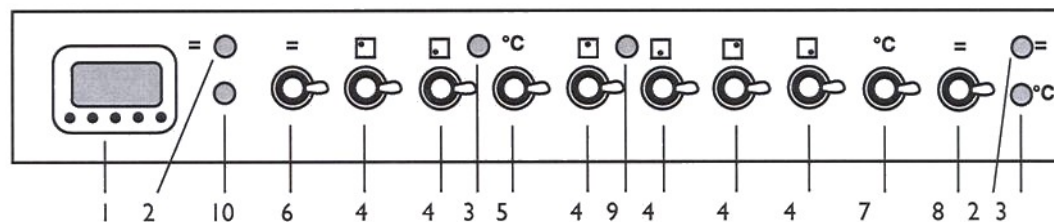
#### 90CM SINGLE OVEN MODELS



#### 90CM TWIN OVEN MODELS



#### 100CM TWIN OVEN MODELS



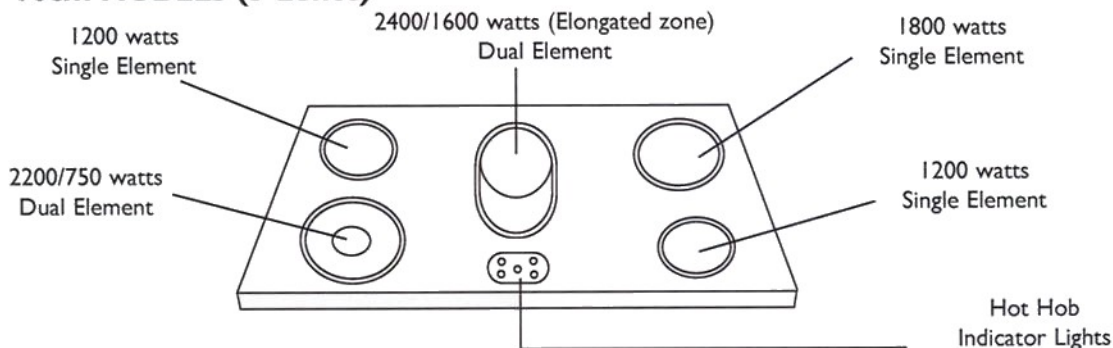
#### KEY

1. Automatic clock programmer
2. Green neon – indicating power on to oven
3. Orange neon – oven thermostat indication light
4. Hotplate zone control knob
5. Multifunction electric oven thermostat knob
6. Multifunction electric oven function selector knob
7. Smaller electric oven thermostat knob
8. Smaller electric oven function selector knob
9. Orange neon – indicating power on to a hotplate zone
10. Dummy neon – (operable on gas hotplate models only)

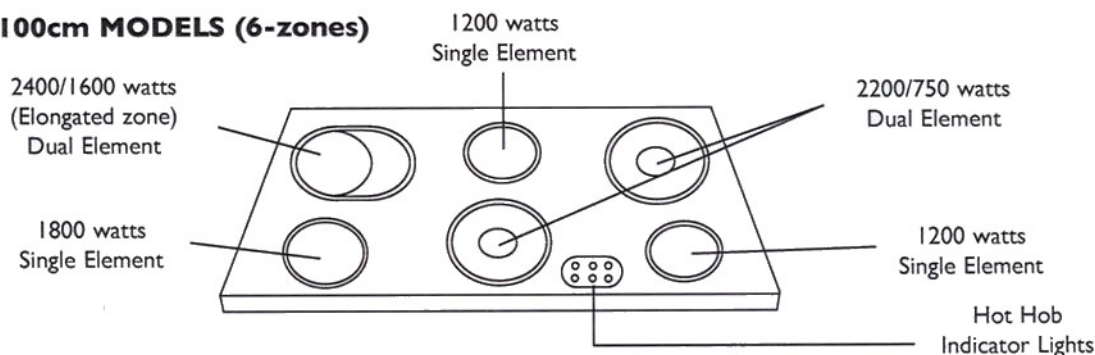
## HOW TO USE

### 2. HOW TO USE THE ELECTRIC CERAMIC HOTPLATE

#### 90cm MODELS (5-zones)



#### 100cm MODELS (6-zones)



#### GENERAL INFORMATION

Your ceramic hotplate is hard wearing and with normal use and care will remain in good condition for many years.

The electric ceramic hotplate has five or six heating zones dependant on model. The elements used are the extremely reliable ribbon heaters which give a fast response and very efficient heat transference to the pan.

Some zones are fitted with a dual heating element. You can select the inner element only for simmering or when using smaller diameter pans **or** select both inner and outer elements to heat the entire zone for use with larger diameter pans.

The elongated zone is also fitted with a dual element. On this zone you can select the circular area for a normal circular pan **or** alternatively select the entire elongated area for use with oval shaped pans, casseroles, fish kettles, griddles etc.

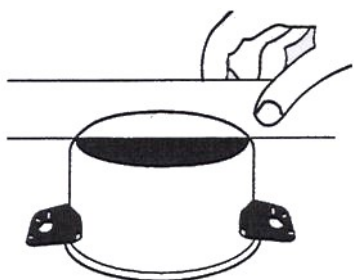
Other zones are fitted with single elements and operate in the conventional manner.

All the elements are fitted with a special internal control to prevent overheating. The elements will switch on and off during operation as the temperature selected is maintained automatically. This cycling is a normal part of the operation of the element. A slight hum may be heard from the elements during use – this is quite normal. Although a safety device (cut-out) is incorporated into every element it is not good practice to operate an element for more than a few seconds without a pan in position.

## HOW TO USE

### 3. SUITABLE PANS FOR THE CERAMIC HOTPLATE

**Always use pans that are suitable for use on ceramic hotplates.** To obtain the best results from your ceramic hotplate you should also use pans of the correct size. Unsuitable pans can cause the safety cut-out to operate and can lead to less efficient cooking. A pan that is too small wastes heat and may cause boil over. Pans with a larger diameter than 250mm should not be used. Check your pans to ensure there are no burrs on the underside that would cause damage to the glass hotplate. For efficient cooking the base of the pan must be totally flat so as to make good contact with the zone. Use a straight edge to check the base of your pans (see below).



**Always ensure that the surface of the glass and the base of the pan are free from any dirt or grit. Never drag pans across the surface – always lift pans gently on and off the ceramic glass.**

Pans with bowed or ridged bases or those with an outer rim are not suitable for use on ceramic hotplates. Some copper based pans can cause inefficient cooking since although flat when cold the base becomes concave when heated.

**Woks** - Never use a conventional round bottomed wok. Only the flat bottomed types are suitable. Do not use any type of stand or rack under pans on the hotplate.

**Pressure cookers** – Ensure the base is flat

**Preserving pans** – Use a good quality pan having a flat base with a diameter no larger than 250mm.

**Griddles** – Ensure that the base is flat and smooth so that there is no danger that the hotplate will be scratched. Do not use a griddle with feet.

**Frying & chip pans** – Use good quality pans with a flat base.

**Never cook directly on the hotplate.** It is dangerous and can cause damage to the surface. Never chop food or prepare food on the ceramic hotplate.

## HOW TO USE

### 3. SUITABLE PANS FOR THE CERAMIC HOTPLATE (continued)

#### PAN DIAMETERS - 90CM MODEL

Front left zone (inner)	120-150mm
Front left zone (entire)	200-250mm
Front right zone	150-180mm
Back left zone	150-180mm
Back right zone	180-200mm
Central zone (circular section)	180-200mm
Central zone (entire elongated section)	Oval pans/casseroles

#### PAN DIAMETERS - 100CM MODEL

Front left zone	180-200mm
Back left zone (circular section)	180-200mm
Back left zone (entire elongated section)	Oval pans/casseroles
Front centre zone (inner)	120-150mm
Front centre zone (entire zone)	200-250mm
Back centre zone	150-180mm
Front right zone	150-180mm
Back right zone (inner)	120-150mm
Back right zone (entire zone)	200-250mm

### 4. SPILLAGES

**IMPORTANT NOTE:** Any spillages with a high sugar content such as jam or potato should be wiped off the hob immediately as damage can occur. Refer to the 'Cleaning' section. Never allow aluminium or plastic to touch the ceramic hotplate when hot.

### 5. IMPORTANT WARNINGS

Never place food, aluminium foil or plastic vessels directly onto the hotplate zone, it is dangerous and can cause damage.

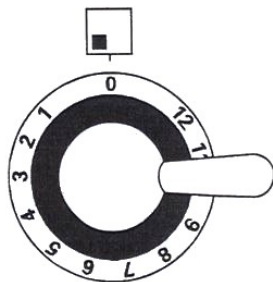
If a crack should appear on the glass surface, isolate the hotplate from the mains supply. Do not use the cooker. Call the service department.

As a tip, we would recommend that heavy items e.g. tinned foods, jam jars, etc. are not stored in adjacent wall units, to remove the risk of an item accidentally falling from a height and causing damage to your hotplate.

### 6. HOW TO OPERATE THE CERAMIC HOTPLATE

The design printed on the control panel above the knob indicates which zone the knob controls. The illustration left is for the front left hand zone.

To operate turn the control knob clockwise to the desired setting 0-12. This will operate the inner section only on dual zone elements or the entire zone on any single element zone.



## HOW TO USE

### 6. HOW TO OPERATE THE CERAMIC HOTPLATE (continued)

To operate the entire area on a dual element zone proceed as follows – Turn the control knob clockwise past the 12 setting and a click will be felt. Then turn the control knob anti-clockwise to the desired setting 0-12. This will then operate the entire area on a dual element zone.

**Settings** – To turn any hotplate zone off, turn the relevant control knob until the '0' (zero) is aligned with the marker on the control panel. Settings 1-5 are for low simmering, 6-12 for fast simmering and boiling.

### 7. HOTPLATE ECONOMY TIPS

In order to obtain maximum efficiency and minimum electricity consumption, it is useful to remember:

- As soon as boiling point is reached, turn the control knob to a lower position.
- Always use pans with lids
- Don't overfill pans, only boil the amount of liquid required.
- Vegetables cut into smaller pieces take less time to cook, therefore use less gas, also more than one vegetable can be cooked in the same pan.
- De-scale kettles if you live in a hard water area.

### 8. SAFETY

The hotplate has been designed to be as safe as possible during use. Keep all pan handles turned to a safe position so they are out of the reach of children and so they cannot be accidentally knocked as you walk past.

#### **Safety recommendations when deep fat frying**

- Use a deep pan.
- Never fill the pan more than one-third full.
- Don't overload the pan by trying to fry too much food at one time. The pan should never be more than two-thirds full with food and fat or oil.
- Dry food thoroughly on kitchen paper before frying and lower the food slowly into the fat or oil.
- Keep the outside of the pan clean and free from streaks of oil or fat.

**Never leave fat or oil unattended during the heating or cooking period.**

### 9. RESIDUAL HEAT INDICATOR LIGHTS (HOT HOB WARNING LIGHTS)

These lights (one for each hotplate zone) are sited at the front of the ceramic glass hotplate. While a zone is in use the relevant heat indicator light will be illuminated. After the zone is switched off the light will stay on until the zone has cooled significantly and is safe to be touched. After the zone has been switched off the light may stay on for up to 30 minutes.

## HOW TO USE

### 10. WARNING: STEAM/DOOR OPENING

Steam may be generated when cooking or grilling certain foods. As a precaution, always open the oven doors in two stages:

- 1) Partially open the door about 100mm for 4-5 seconds.
- 2) Fully open the door.

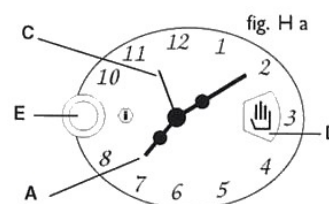
**Keep your head and face away from the door when opening**

### 11. HOW TO USE THE MAIN ELECTRIC MULTIFUNCTION OVEN

#### Step 1A

##### Applicable to models fitted with an Analogue programmer

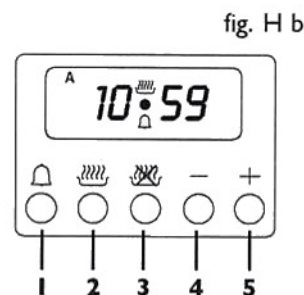
See fig. Ha. First ensure that the automatic programmer is set to manual mode, turn control knob 'E' clockwise until the "hand" symbol appears in window 'D' and the pointer 'C' coincides with the hour hand 'A'. The oven is now in manual mode.



#### Step 1B

##### Applicable to models fitted with a Digital programmer

See fig. Hb. First ensure that the automatic programmer is set to manual mode. To do this press buttons 2 and 3 simultaneously. The 'A' (automatic) in the top left of the clock display will disappear and the "cooking pot" symbol will appear between the digits on the clock. The oven is now in manual mode.

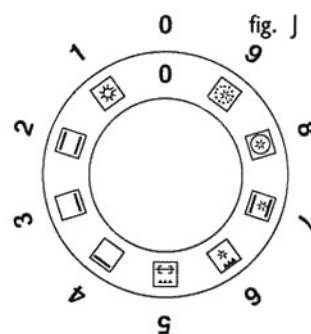


#### Step 2 applicable to all models

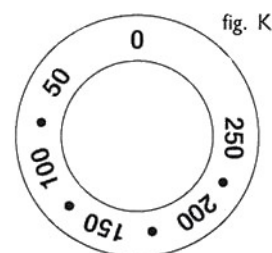
Turn the oven selector knob (fig. J) clockwise to the desired function.

Select the desired temperature from 50°C to 250°C by turning the thermostat knob (fig. K) clockwise. The green neon indicator light will illuminate as soon as the selector knob has been turned, indicating power on to the oven.

The orange neon light will illuminate as soon as the thermostat knob has been turned. This light will go out when the pre-selected oven temperature has been reached and the oven is ready for use. It is quite normal during cooking for the orange neon light to come on and go off periodically as the thermostat stabilises the oven temperature.



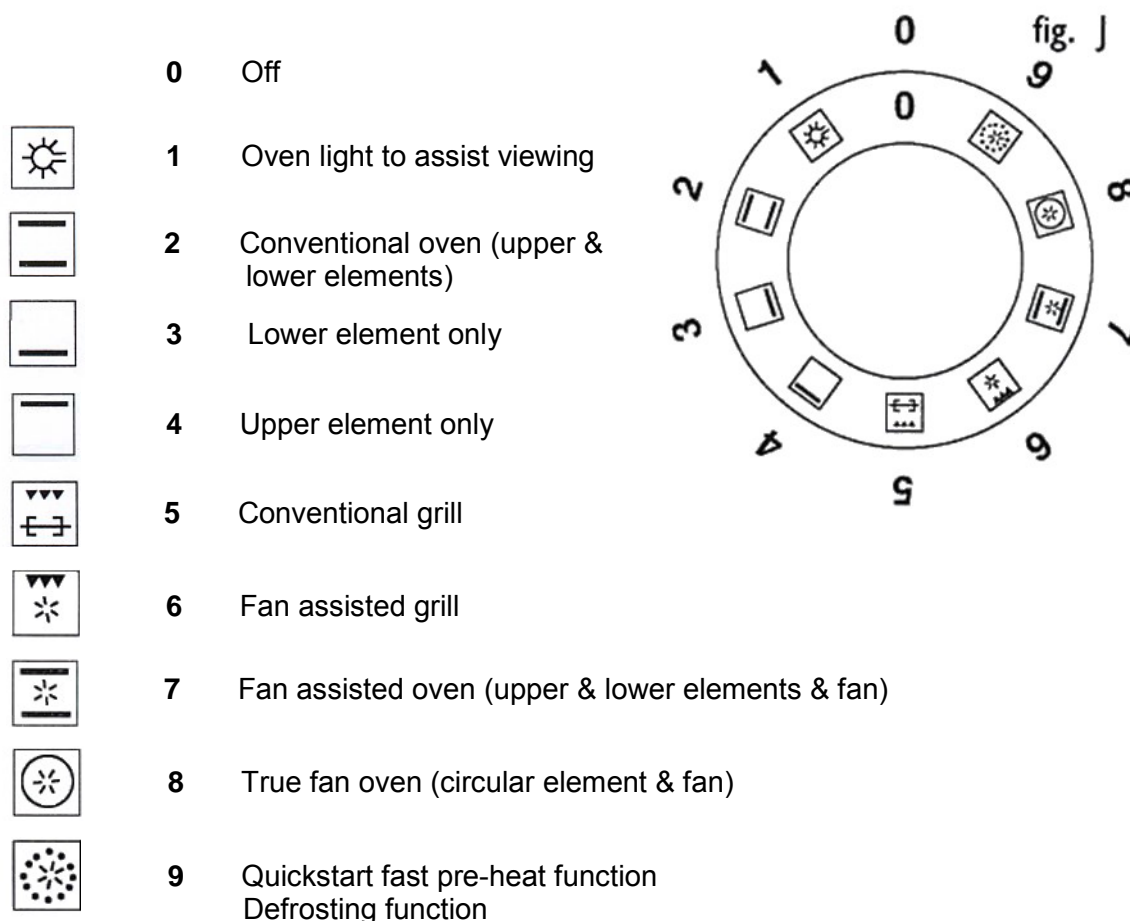
**Important note: Before using the main oven for the first time**, turn the oven onto Function 2, select a temperature of 200°C and allow the oven to run for 1½ hours. This will remove the characteristic 'new smell' produced by the insulation. Never line the oven interior with silver foil paper as this can cause overheating and damage to the enamel. Never cook on the oven base, always place dishes, pots, trays, etc. onto an oven shelf.



## HOW TO USE

### 11. HOW TO USE THE MAIN ELECTRIC MULTIFUNCTION OVEN (continued)

Oven selector knob functions (See fig. J)



**Cooling fan:** Please note that your cooker is fitted with a cooling fan that is thermostatically controlled. The cooling fan serves to keep the control panel and knobs cool during oven use. It is normal to notice an airflow venting from the slots sited in the control panel whilst the ovens are in use. Please note that the oven may be in operation for over 45 minutes before the cooling fan switches on.



## HOW TO USE

### 12. OVEN FUNCTIONS (MAIN OVEN)



#### FUNCTION 1: OVEN LIGHT ONLY

**The light can be turned off to save energy via the following:** Select the oven function you wish to use. Once in use, advance the oven selector knob one click forwards and then two clicks backward. The oven light will extinguish. Then return the selector knob to the original chosen position.

**To switch the light back on:** From the selected function, turn the oven selector knob one click backwards and two clicks forward. The oven light will relight. Return the oven selector knob to the selected position.



#### FUNCTION 2: CONVENTIONAL OVEN

This method of cooking utilises natural convection using the upper and lower elements. It therefore directs heat onto the food from above and below. This system is particularly suitable for roasting and baking on one shelf only. Always pre-heat the oven using the Quickstart function until the desired temperature is reached. Then turn oven selector knob 'J' to function 2. Turn thermostat knob 'K' to the desired temperature.



#### FUNCTION 3: LOWER ELEMENT ONLY

This function is for slow cooking of stews, casseroles and plate warming at low temperatures. It is also suitable for cooking pizzas and flans at high temperatures. For pizzas we recommend you pre-heat the oven using the Quickstart function before turning to function 3.

To use turn oven selector knob 'J' to function 3. Turn thermostat knob 'K' to desired temperature.



#### FUNCTION 4: UPPER ELEMENT ONLY

This function uses the outer upper element for browning and finishing off dishes that require top heat. This function is a more delicate heat and generally used when you do not want the ferocity of the grill e.g. for browning lasagne, melting cheese toppings, etc. To use turn oven selector knob 'J' to function 4. Turn thermostat knob 'K' to the desired temperature.



#### FUNCTION 5: CONVENTIONAL GRILLING

Conventional grilling can be conducted with the oven door closed or slightly open (approx 2" to 3" / 50 to 75mm). We would recommend that if cooking high water content foods such as pre-packed bacon, frozen sausages, chicken pieces etc. that you grill with the door slightly open, this will avoid an excessive build up of condensation within the oven, or alternatively use the fan assisted grilling function 6. Always pre-heat the grill for at least 5 minutes before introducing food.

Assemble the grill pan by placing the wire mesh on top of the enamel tray. Place food to be grilled onto the wire mesh. Turn oven selector knob 'J' to function 5. Turn thermostat knob 'K' to desired temperature. We recommend an initial temperature of 200°C, then adjust accordingly. After pre-heating place the grill pan into the top shelf position. Remember that a lower shelf position can be used if you wish to slow down the grilling process or the temperature can be reduced. A detachable grill pan handle (fig.L) is supplied for removing the hot tray assembly.

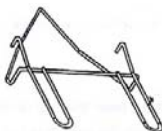


fig. L



## HOW TO USE

### 12. OVEN FUNCTIONS (MAIN OVEN) continued



#### **FUNCTION 6: FAN ASSISTED GRILLING**

Fan assisted grilling is conducted with the oven door closed. The grill directs heat downwards towards the food and the fan circulates hot air around and below the food. This is an ideal function to cook chops, mixed grills etc. and we also suggest that high water content foods such as pre-packed bacon, sausage or chicken pieces should be cooked on this function to reduce condensation. Pre-heat the grill to at least 200°C. We suggest this initial temperature, then adjust accordingly. Assemble the grill pan by placing the wire mesh on top of the enamel tray. Place the food to be grilled onto the wire mesh. Use the top or second from top shelf position. To use, turn oven selector knob 'J' to function 6 and thermostat knob 'K' to the selected temperature.



#### **FUNCTION 7: FAN ASSISTED OVEN**

This function uses the upper and lower elements and the oven fan to distribute the hot air. This allows you to cook a large quantity in a uniform way at a lower temperature. It is advisable to reduce your oven temperature by 20°C if following a recipe written for a conventional oven. This function can be used for baked fish, braised vegetables, kebabs, roast meats and poultry. It is also the most suitable function for frozen potatoes and breaded/battered foods such as chicken and fish. If you wish to obtain similar results to a rotisserie place the chicken (for example) directly onto a wire shelf (3rd runner from the top). Place a roasting pan on the bottom runner to catch the fats. This method will allow heat to be radiated from the top and bottom elements plus the fan will direct heat to the sides and underneath of the chicken.

To use, turn oven selector knob 'J' to function 7. Turn thermostat knob 'K' to the desired temperature.

We suggest a watchful eye be initially kept on the progress of the cooking until you become accustomed to the performance of this function due to its intensity.



#### **FUNCTION 8: TRUE FAN OVEN**

Fan cooking will probably be the most used function. This method of cooking uses the circular element at the rear of the oven and the heat is distributed by the fan. This gives improved efficiency and economy. With fan cooking there is a quick rise in temperature. The general temperature is more uniform throughout the oven allowing several different kinds of food to be cooked at the same time on several shelves. As most recipe books contain temperatures for conventional cooking, it is advisable to reduce your cooking temperature by 20°C when fan cooking. Fan cooking is ideal for roasting and particularly suitable for baking on more than one shelf, batch cooking and cooking a complete meal.

To use, turn oven selector knob 'J' to function 8. Turn thermostat knob 'K' to the desired temperature.

## HOW TO USE

### 12. OVEN FUNCTIONS (MAIN OVEN) continued



#### **FUNCTION 9: QUICKSTART FAST PRE-HEAT SYSTEM**

Quickstart is a fast pre-heat system available in the main oven. It is always advisable to pre-heat the oven before use whatever the cooking temperature. First turn oven selector knob 'J' to function 9. Turn thermostat knob 'K' to the desired temperature. When the orange thermostat light goes off, this indicates the selected temperature has been reached. Now turn the oven selector knob 'J' to the desired function.

**Please note that the Quickstart function is not suitable as a cooking function, it is a fast pre-heat system only.**



#### **FUNCTION 9: DEFROST FUNCTION**

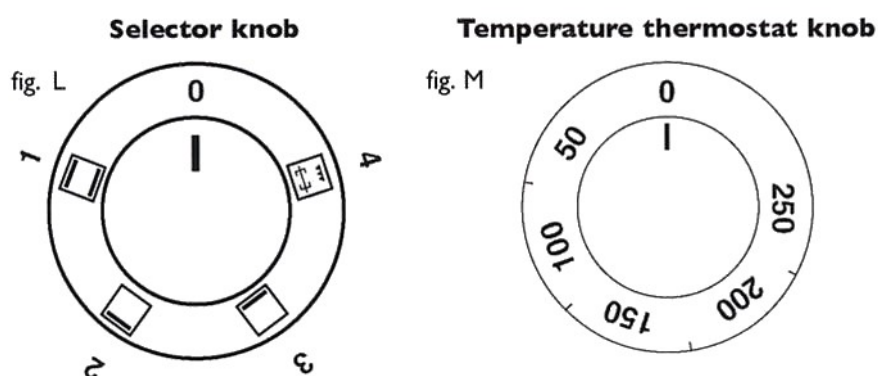
This function can also be used to defrost smaller items of frozen foods. By using the fan only (without heat) the circulating air will speed up the thawing period. Place the frozen food on the oven tray and use the lowest shelf position. Turn the oven selector knob 'J' to function 9. Ensure that the thermostat knob 'K' is set to 0°C (zero) temperature. Never use any heat to defrost frozen foods due to the risk of food poisoning. This function is for defrosting small items – for larger items e.g. joints, whole chicken, turkey etc. we suggest you defrost in the refrigerator.

## HOW TO USE





### 13. HOW TO USE THE SECOND OVEN

Turn oven selector knob (fig. L) to the desired function. Turn temperature control knob (fig. M) to the desired temperature.

**Important note: Before using the second oven for the first time**, ensure all packing material has been removed from oven cavity and turn the oven onto Function 1, select a temperature of 200°C and allow the oven to run for 1½ hours. This will remove the characteristic 'new smell' produced by the insulation. Never line the oven interior with silver foil paper as this can cause overheating and damage to the enamel. Never cook on the oven base, always place dishes, pots, trays, etc. onto an oven shelf.



### OVEN FUNCTIONS SECOND OVEN

-  **FUNCTION 1: CONVENTIONAL OVEN**  
This method of cooking utilises natural convection and uses the upper and lower heating elements. It is suitable for roasting and baking on one shelf only. Always pre-heat the oven until the desired temperature is reached and the orange thermostat light goes out.
-  **FUNCTION 2: UPPER ELEMENT ONLY**  
This function uses the outer upper element for browning and finishing off dishes that require top heat. This function is a more delicate heat and generally used when you do not want the ferocity of the grill e.g. for browning lasagne, shepherd's pie, melting cheese toppings, etc.
-  **FUNCTION 3: LOWER ELEMENT ONLY**  
This function is for slow cooking of stews, casseroles and plate warming at low temperatures. It is also suitable for cooking pizzas and flans at high temperatures. For pizzas we recommend you pre-heat the oven using function 1 before turning to function 3.
-  **FUNCTION 4: CONVENTIONAL GRILLING**  
This function operates in exactly the same way as in the main oven. Turn oven selector knob 'L' to function 4. Turn thermostat knob 'M' to the desired temperature.

## HOW TO USE

### 13. HOW TO USE THE SECOND OVEN (continued)



#### FUNCTION 4 HOW TO USE THE ROTISSERIE (See fig. N)

**When using the rotisserie function please take care because the oven area will be hot, we strongly recommend that oven gloves/mitts are worn to prevent burns.**

Place the enamelled oven tray 'D' in the bottom shelf runner position to catch any juices and fats. Place the rotisserie wire support shelf 'A' into the 2<sup>nd</sup> shelf runner position.

Remove the spit 'B', forks 'C' and plastic handle 'G' from the oven.

Pre-heat the oven on function 4 to a temperature of 200°C. The rotisserie is suitable for pork, lamb, game birds and poultry.

Whilst the oven is pre-heating fit one of the forks 'C' onto the spit 'B'.

Skewer the meat with spit 'B' ensuring that the first fork **firmly** pierces the meat. Fit the second fork, again ensuring the meat is **firmly** pierced, and then tighten the thumbscrews into place. Please ensure that the food is well balanced to avoid any undue stress on the rotisserie drive motor. Turn off the grill which will also turn off the rotisserie motor – (it's easier to insert the rotisserie with the motor stopped)

Fit the plastic handle 'G' to the spit assembly, then place spit 'B' over the rotisserie wire support shelf and introduce the spit end 'E' into the motor housing coupling 'F' which is sited on the rear oven wall.

Unscrew the plastic handle then close the oven door. The plastic handle is used solely for inserting and removing the spit from the hot oven. Turn the grill back on.

As a guide we would suggest cooking at 200°C for 15 minutes per pound, but as everyone's tastes vary this can only be a guide.

Ensure poultry and pork joints are cooked until the meat juices run clear when pierced.

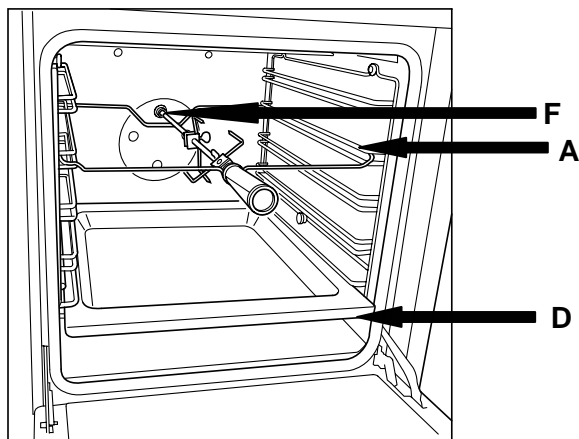
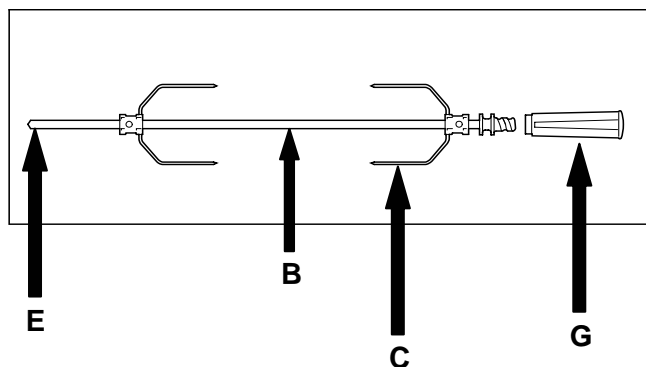


FIG. N



## HOW TO USE

### 14. TEMPERATURE CHART

TEMPERATURE CONVERSION CHART

Centigrade °C	Fahrenheit °F	Gas Mark
50	120	
100	200	$\frac{1}{4}$
110	225	$\frac{1}{4}$
120	250	$\frac{1}{2}$
130	260	$\frac{1}{2}$
140	275	1
150	300	2
160	325	3
170	340	3
180	350	4
190	375	5
200	400	6
210	410	6
220	425	7
230	450	8
240	475	9
250	500	9

The above chart shows approximate figures and is for guidance only. Temperatures may have to be adjusted to suit individual recipes. If using your cooker in the true fan or fan assisted mode you will need to reduce the centigrade temperature by 20°C when following recipes written for conventional cooking.

## 15. Oven Cooking Chart

FOOD	CONVENTIONAL COOKING °C	TRUE FAN OR FAN ASSISTED °C	TIME
<b>FISH</b>			
Whole fish e.g. trout	180	160 true fan	40-50 mins
Fillets and steaks	180	160 true fan	15-20 mins
Whole salmon 990g-2.3kg (2-5)	180	160 true fan	15 mins per 450g (1 lb) + 15 mins
Whole salmon	180	160 true fan	10 mins per 450g (1 lb)
<b>MEAT</b>			
Beef joint - rare	180	160 fan assisted	20 mins per 450g (1 lb) + 20
Beef joint - medium	180	160 fan assisted	25 mins per 450g (1 lb) + 25 mins
Beef joint – well	180	160 fan assisted	30 mins per 450g (1 lb) + 30
Pork joint with crackling, loin, leg etc.	220 for 15-25 mins then 190	200 first 25 mins then 170 fan assisted	30 mins per 450g (1 lb) + 30 mins
Pork tenderloin, stuffed	180	160 fan assisted	35 mins per 450g (1lb) including stuffing
Lamb, medium	180	160 fan assisted	25 mins per 450g (1 lb) + 25
Lamb, well done	180	160 fan assisted	30 mins per 450g (1 lb) + 30
Casseroles	150	130 true fan	1½ – 3 hours, depending on type and cut of meat
<b>POULTRY</b>			
Chicken	180	160 fan assisted	20 mins per 450g (1 lb) + 20
Turkey	180	160 true fan	
2.7 – 4.5 kg			20 mins per 450 g (1 lb) + 20
4.5 – 8 kg			15 mins per 450g (1lb) + 15
Duck	180	160 fan assisted	30-35 mins per 450g (1 lb)
Goose	200	180 true fan	15 mins per 450g (1 lb)
Guinea Fowl	200	180 fan assisted	15 mins per 450g (1 lb)
<b>GAME</b>			
Pheasant	230 for 10 mins then 200	210 for 10 mins then 190, fan assisted	Further 30-50 mins
Grouse	200	180 fan assisted	35 mins
Partridge	200	180 fan assisted	40 mins

**Please Note: Always preheat the oven using 'Quickstart' before introducing food into the oven. All temperatures and times are intended as a guide. You may wish to alter these to suit your own cooking style and tastes as you become accustomed to your new cooker.**

## 15. Oven Cooking Chart

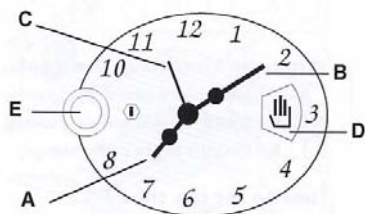
FOOD	CONVENTIONAL COOKING °C	TRUE FAN OR FAN ASSISTED °C	TIME
<b>DESSERTS</b>			
Crème Caramel	170	150 true fan	Large 4 eggs = 1 hr. Individual = 40 mins
Rice pudding	150	130 true fan	2 hrs
Chocolate soufflé	200	180 true fan	35 mins
Fruit Crumble	180	160 true fan	45 mins
Lemon Meringue pie	150	130 true fan	35 mins
Pavlova	150	130 true fan	1 hr
Meringues baskets	110	90 true fan	2½ – 3 hrs
<b>CAKES, BISCUITS &amp; SCONES</b>			
Small cakes	190	170 true fan	15 mins
Victoria sandwich	180	160 true fan	25mins
Swiss roll	200	180 true fan	10-12 mins
Scones	230	210 true fan	8-10 mins
Dundee cake	170	150 true fan	2 ½ hrs
Rich fruit cake 20cm	150	130 true fan	3 ½ - 4hrs
Madeira cake 18cm	180	160 true fan	1 hr
Ginger Bread	170	150 true fan	1 ½ hrs
Shortbread biscuits	190	170 true fan	15-20 mins
Muffins	200	180 true fan	15-20 mins
<b>PASTRY</b>			
Short Crust	190	170 true fan	E.g. apple pie = 35-40 mins
Rich short crust flan	190	170 true fan	E.g. Tarts, bake blind for 20-25 mins
Puff or Rough Puff	220	200 true fan	E.g. sausage rolls 15-30 mins depending on size
Filo	190	170 true fan	E.g. tarts, individual = 10-15mins Large = 40-45 mins
Hot Water crust	200 for 20 mins then 180	180 for 20 mins then 160 true fan	E.g. game pie up to 2 hrs
Choux	220	200 true fan	E.g. profiteroles = 20mins
<b>MISCELLANEOUS</b>			
Frozen potato products	220	200 fan assisted	E.g. chips = 20 mins
Bread 450g (1lb)	230	210 true fan	30 mins
Yorkshire pudding	220	200 fan assisted	Individual = 15-20 mins Large = 45 mins

**Always pre-heat the oven using 'Quickstart' before introducing food to the oven. These are general temperature and time guidelines only. Please refer to your individual recipe books for specific cooking temperatures and times. When using recipe books or cookery magazines, if no fan oven temperature is given, reduce the temperature by 20°C. When cooking pre-prepared foods, refer to the food producer's instructions.**

## HOW TO USE

### 16A. AUTOMATIC PROGRAMMER – MODELS FITTED WITH ANALOGUE TYPE

**Important note:** The programmer will only control the main electric oven on twin oven models.



#### Manual operation

Turn the knob 'E' clockwise until the "hand" symbol appears in the window 'D' and the pointer 'C' coincides with the hour hand 'A'.

#### Setting the clock

To set the time, push in the knob 'E' and turn it clockwise.

#### Semi-automatic cooking (A)

E.g. you have started cooking and wish to set a cooking duration time for the main oven to switch off automatically. Ensure that the programmer is set for manual use (see above). Then turn knob 'E' clockwise to select the cooking time which appears in the window 'D' (maximum 180 minutes). The selected cooking time coincides with the centre of the number 3. Set the desired cooking function with the main oven selector knob, select the desired temperature with the thermostat knob. When the set cooking time elapses, the oven automatically switches off and a warning sounds. To cancel the warning sound, reset to manual mode by turning knob 'E' clockwise until the "hand" symbol appears in window 'D'.

#### Semi-automatic cooking (B)

E.g. you wish to programme the main oven so it starts automatically, but wish to turn it off manually.

Ensure that the programmer is set for manual use (see above). Then turn knob 'E' clockwise until the symbol '0' appears in window 'D'. Pull the knob 'E' outwards gently and turn it clockwise to select the start of cooking time with the pointer 'C'. Release the knob 'E' and then turn it clockwise until the "hand" symbol appears in window 'D'. Set the desired cooking function with the main oven selector knob, select the desired temperature with the thermostat knob. At the end of cooking the oven must be turned off manually.

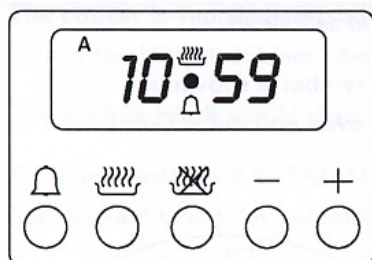
#### Fully automatic cooking

E.g. you wish to switch the main oven on and off automatically. You need to set the time for the start of cooking and the cooking duration. Ensure the programmer is set for manual use (see above). Then turn the knob 'E' clockwise until the symbol '0' appears in window 'D'. Pull the knob 'E' outwards gently and turn it clockwise to select the start of cooking time with the pointer 'C'. Release the knob 'E' and then turn it clockwise until the "hand" symbol appears in window 'D'. Turn the knob 'E' clockwise to select the cooking time which appears in the window 'D' (maximum 180 minutes). The selected cooking time coincides with the centre of the number 3. Set the desired cooking function with the main oven selector knob, select the desired temperature with the thermostat knob. When the set cooking time elapses, the oven automatically switches off and a warning sounds. To cancel the warning sound, reset to manual mode by turning knob 'E' clockwise until the "hand" symbol appears in window 'D'.






## HOW TO USE

### 16B. AUTOMATIC PROGRAMMER – 5 BUTTON ELECTRONIC LED




What the symbols (above the buttons) indicate:-

-  = minute minder
-  = automatic cooking time
-  = end of cooking time
- + -** = timer settings




What the symbols in the display window indicate:-

**A** = automatic/semi automatic programme selected







 Pot symbol = manual operation

 Bell symbol = minute minder selection

#### How to set the time

Press  and  buttons simultaneously. Use the **+ -** buttons to select the required time of day (note 24 hour clock). Any previously set programmes are cancelled and the “**A**” will disappear from the window display. The  pot symbol will appear in the window display.




#### How to set the minute minder

Press  the minute minder button. Then use the **+ -** buttons to select the required time. The bell symbol will appear in the window display. You can cancel the minute minder at any time by pressing the  minute minder button then the **-** button until the window display returns to 00:00. After setting, the display will revert to show the time of day, but if you press the  minute minder button the display will show how many minutes are remaining. At the end of the elapsed time the alarm buzzer will sound. To cancel the alarm press any of the buttons   or .

#### To select the volume of the alarm buzzer

The alarm sounds at the end of automatic cooking/minute minder period and continues to buzz for 7 minutes. The volume of the alarm can be adjusted as follows: Press the **-** button to listen to the first tone. Release the **-** button and press it again to listen to the second tone etc. By releasing the **-** button after the tone has sounded will automatically select that tone.




#### Manual operation

To set the programmer in manual mode press buttons  and  simultaneously. The symbol “**A**” disappears and the pot symbol  appears in the window display. Any previously set programmes are cancelled.

## HOW TO USE



### Semi-automatic cooking (A)

E.g. you have started cooking and wish to set a cooking duration time for the oven to switch off automatically.

Press the  button then use the + - buttons to select the cooking duration. After setting the "A" will appear in the display window and will revert to showing the time of day. You can press the  button at any time and the display will show how much cooking time still remains on the clock. If you press the  button the display will show the actual time that the oven will switch off.



### Semi-automatic cooking (B)

E.g. you have started cooking and wish to set the end of cooking time.

Press the  button then use the + - buttons to select the end of cooking time. After setting the "A" will appear in the display window and will revert to showing the time of day. You can press the  button at any time and the display will show how much cooking time still remains on the clock.



### Fully automatic cooking

E.g. to switch the oven on and off automatically.



Press the  button then use the + - buttons to select the cooking duration. Then press the  end of cooking button and the present ready time will be displayed. Then advance to display with the + - buttons to show the time you want the oven to switch off. After setting the "A" will appear in the window display and the display will also revert to showing the present time of day.

*After setting the programmer don't forget to select an oven function and to turn the thermostat to the required temperature.*

### Cancelling the alarm buzzer

At the end of semi-automatic / automatic cooking or using the minute minder function the alarm buzzer will sound for 7 minutes. To cancel the alarm press any of the buttons  or  .

### Important note

At the end of semi-automatic or automatic cooking remember to return the programmer to manual mode by pressing the  and  buttons simultaneously. Your oven will not operate if the programmer is left in automatic mode. The programmer only controls the main oven.

## 17. DO'S AND DON'TS

- DO** read the instructions carefully before using your cooker for the first time.
- DO** allow the ovens to heat up for 1½ hours before using for the first time in order to dispel any smells created from the new oven insulation. This should be done without the introduction of food to the oven.
- DO** always ensure that pan handles are turned to a safe position. Never place unsteady deformed pans onto the burners as they could overturn accidentally.
- DO** always use pans with lids.
- DO** always use pans of the correct type and diameter.
- DO** always follow the safety information given in this book on deep fat frying.
- DO** remember that some parts of the cooker, especially the hotplate will stay hot for a long period after use. Ensure these parts have cooled before touching them.
- DO** clean your oven regularly.
- DO** remember if using small electric appliances, to keep the electric cables away from hot parts of the cooker.
- DO** remove spills as soon as they occur to prevent them from burning on.
- DO** always use oven gloves when removing food, shelves and trays from the oven.
- DO** Remember that if you decide that the cooker is no longer to be used you should make it unfit for use by disconnecting it from the power supply and removing the power cable. It is particularly important to render harmless any parts that may cause danger especially to children who could play with the cooker.
- DO** ensure that when the cooker is not in use all the control knobs are turned to the "off" position. If the oven is not to be used for a period of time e.g. at holiday times, it is a good idea to disconnect the electricity and gas supplies.
- DO** ensure your cooker has been installed in well ventilated premises and that the installation has been carried out in accordance with the instructions given in the installation and commissioning chapters.
- DON'T** allow the appliance to be used by children or people incapable of doing so. Do not allow children near the appliance when in use.
- DON'T** overfill pans.
- DON'T** allow fats or oils to build up in the oven trays or oven base shelf in order to prevent fat fires.

## 17. DO'S AND DON'TS (continued)

- DON'T** cover the grill pan wire mesh insert with aluminium foil.
- DON'T** cook directly on the oven base, always place utensils onto the wire shelves.
- DON'T** line the oven interior with aluminium foil as this can cause a heat reaction which may damage the vitreous enamel.
- DON'T** place hot enamel parts in water, leave them to cool first.
- DON'T** operate the hotplate without a pan on the zone. Hotplate zones in operation without a pan in position may overheat and damage may occur. The cooker must only be used for its intended purpose. Any other use (for example heating a room) is deemed improper and therefore dangerous. We, the manufacturers decline all responsibility for damage caused by similar incorrect uses.
- DON'T** use inflammable liquid (alcohol, petrol etc.) in the vicinity of the cooker when it is switched on.
- DON'T** allow sugar, vinegar, citric juices or coffee to remain in contact with the surface of the cooker.
- DON'T** use the cooker if the electricity supply cable is damaged, it must be replaced exclusively by a qualified engineer or our service centre.

Before cleaning the cooker or carrying out any maintenance e.g. changing the oven bulb, always ensure that the electricity supply is disconnected from the oven by switching off at the mains.

In the event of faults or malfunctions, switch off the electricity supply to the cooker, do not attempt to make any repairs, these must be carried out exclusively by a qualified engineer or our service centre. Always insist on original spare parts. Failure to follow these instructions may endanger the safety of the cooker.

**The use of any electrical appliance requires that a number of fundamental rules be respected:**

- DON'T** touch the appliance when you have wet or damp hands.
- DON'T** operate the appliance in your bare feet.
- DON'T** operate your cooker on an extension lead, ensure that it has been wired to the electricity supply in accordance with the installation instructions.

***Never pull the electric cable to remove it from the power socket.***

- DON'T** expose the cooker to the atmosphere (e.g. rain, sun etc.)

## **18. CLEANING**

### **GENERAL**

After use and while the cooker is still warm, not hot, it should be wiped with a damp cloth using warm soapy water. With regular cleaning your cooker will remain in good condition.

**Always disconnect the electricity supply to the oven before cleaning.**

To keep the cooker looking at its best, wipe any spills as soon as they occur, this will prevent them from burning on and becoming more difficult to remove. To avoid the possibility of fat fires, do not allow fat or oil to build up on the oven base or in the oven trays.

### **CERAMIC HOTPLATE**

It is important that any spillage is dealt with before the hotplate is used again, otherwise it will become baked on. When the hotplate has cooled down remove any spillage with a scraper, (use a Stanley blade scraper – the type used for removing excess paint from window glass). Apply the scraper at a 45° angle. The scraper will remove any debris that has burnt onto the ceramic glass. Then use any good quality ceramic hob cleaner (most supermarkets carry a selection) and follow the maker's instructions. Apply and remove with paper kitchen roll.

We recommend that cleaning is carried out when the hotplate has cooled down. Important exceptions to this rule are spillages with a high sugar content, such as jam, or if plastic or aluminium should melt onto the glass hotplate. In these cases the hotplate should be cleaned immediately or irreversible damage can occur. Switch off the hotplate and use a scraper to remove the spillage. Take care as the hotplate and the spillage will be very hot. When the hotplate has cooled, clean thoroughly as described above.

Never use scouring powders or paste, wire wool, oven cleaners or abrasive cleaning products on the ceramic hotplate.

### **STAINLESS STEEL COMPONENTS**

These can be cleaned with warm soapy water. For stubborn stains use a reputable stainless steel cleaner and follow the manufacturer's instructions. See 'Cleaning Kit' in this section for details of 'Supersheen' cleaner available from Britannia Product Support Department, telephone 01253 471130.

## 18. CLEANING (continued)

### OVEN DOORS & REMOVAL OF INNER GLASS PANES

The oven door exterior including the glass should be wiped with a damp cloth using warm water and a mild detergent. Obstinate marks on the glass can be removed using a cream cleaner. Never use sharp implements to remove stains as this could scratch the glass.

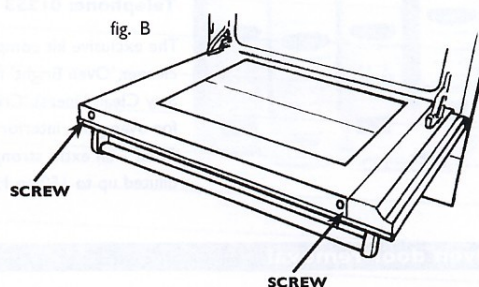
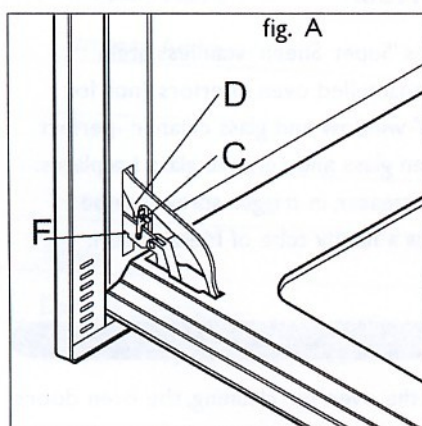
The oven doors are triple glazed for thermal efficiency:– comprising the exterior glass, the inner glass and middle glass. When you require to clean the inner glass and middle glass it is **very important** that you read through this entire section before attempting removal.

First open the door fully. Then raise the locking catches 'C' (fig. A) on each door hinge, (this is to prevent the door from slamming shut by the power of the spring loaded hinges when the weight of the inner glass is removed). Then undo the two retaining screws see fig. B and remove the retaining strip. Slide the inner glass slightly forward and lift off. (**Note:** when you re-assemble, this inner pane is reflective glass and the shiny side faces the oven interior).

This now gives access to the middle glass, which can be cleaned in situ, or it can be removed by sliding it forward out of the runners. (**Note:** there are four U shaped metal spacers sited in the runners, ensure that these are properly in position when you re-fit the middle glass).

**Note:** The middle glass has the name "Thermovit" stamped onto one side of the pane, this name faces the oven interior when you re-fit the glass).

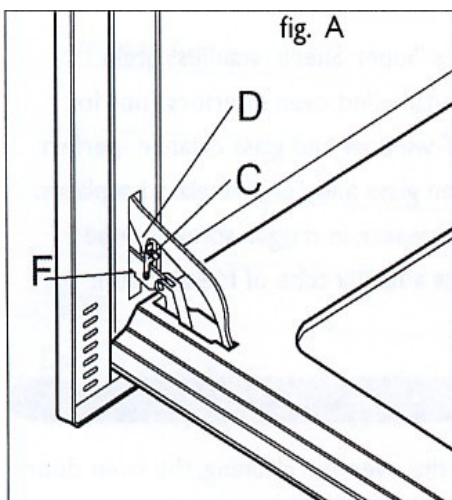
**IMPORTANT:** On re-assembly do not raise the door until you have lowered the locking catches on each door hinge.



## 18. CLEANING CONTINUED

### OVEN DOOR REMOVAL

To give better access into the oven for cleaning, the oven doors are removable. To remove the oven door proceed as follows:



- 1) Open the oven door fully
- 2) Lift the catch "C" on both the left hand and the right hand hinges. The catches are located on the bottom structure of each hinge "F".
- 3) Grasp the oven door with both hands. Lift the oven door upwards to approx 45° angle and then outwards to release "D" and "F" from the oven chassis.
- 4) Refit the door following the above steps in reverse order.

### OVEN – ENAMELLED INTERIOR

The roof of the oven is fitted with a stay clean liner, the remainder of the oven interior is enamelled.

To assist in keeping your oven clean we suggest:

- A** Always use pans or casseroles with high sides.
- B** Never use abrasive cleaning materials or cleaners that will scratch the enamel surface.

To assist cleaning, the wire sided oven runners can be removed. They are released by unscrewing the central thumbscrews to allow them to lift out.

If excessive splashing does occur, wipe the affected enamelled area with a damp cloth rung out in warm water and a mild detergent.

Any obstinate marks can be removed using a paste or cream cleaner or a well moistened soap impregnated steel wool pad rubbed gently so as not to damage the surface. Do not place enamel parts in water when still warm. Do not permit vinegar, coffee, milk, salt water, lemon or tomato juice to remain in contact with enamelled parts as they may stain or discolour the surface.

**NOTE: Any cleaners such as sprays or caustic cleaners which are used on enamel, must bear the V.E.D.C (Vitreous Enamel Development Council) seal of approval, and the manufacturers instructions must be followed.**

**Note: not suitable for stay clean liners.**

Britannia Living Ltd recommend using Oven Bright, available from Britannia Product Support Department—Telephone 01253 471130 (see "Cleaning Kit" in this section for details). *Note: Not suitable for stay clean liners.*

## 18. CLEANING CONTINUED

### OVEN WITH STAY CLEAN LINERS

Stay clean liners are supplied on certain models or are an optional accessory. These fit to the sides and rear of the oven. The liners are coated with a fat-repelling microporous enamel and help eliminate the splashes that occur during cooking. To maintain an efficient self cleaning action always use high sided dishes and casseroles. Never use oven cleaners, abrasives, alkaline or acid detergents to clean the oven.

At the end of cooking (especially after roasting) remove the tray and shelves, leave the oven on maximum for a further 15-20 minutes to allow the stay clean process to operate. If a lot of liquid or fat has splashed the oven interior, wait until the oven has cooled down, then clean the splashes with a damp sponge. Then heat the oven for 2 hours on maximum. Repeat the cycle if certain difficult marks have not been eliminated. Periodically, it is advisable to remove the panels from the oven and wash them with lukewarm soapy water and dry them with a soft cloth. Before refitting the panels, clean the enamel oven interior, see previous section "Oven with enamelled interior."

### CLEANING KIT

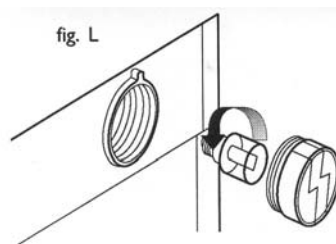
To help keep your cooker in pristine condition, a specially produced Cleaning Kit is available by mail order only from Britannia Product Support Department— Telephone: 01253 471130.



The exclusive kit comprises "Super Sheen" stainless steel cleaner. "Oven Bright" for enamelled oven interiors (not for Stay Clean Liners). "Cristal" window and glass cleaner, perfect for oven glass, interior oven glass and ceramic glass hotplates. "Total" – an extra strong degreaser, in trigger spray, may be diluted up to 150 to 1. Plus a handy tube of Metal Polish.

## 19. OVEN BULB REPLACEMENT

To replace the oven bulb (see fig. L). Turn off the electricity supply. Unscrew the lens cover (If this proves difficult to unscrew, the thread may have become solidified with burnt on cooking fats – Degrease with a food safe product). Then unscrew the oven bulb. Always ensure that the replacement bulb is able to withstand high temperatures (300°). Please note that oven bulbs are not covered under warranty. Oven bulbs are available from most electrical outlets or Britannia Product Support Department - Telephone: 01253 471130.





## 20. TROUBLESHOOTING

### **The oven will not operate.**

Is there a power failure? Is the cooker turned on at the wall mounted box?

Turn on the cooker to check the mains supply. Confirm that power is arriving at the cooker by noting that the clock on the automatic programmer is working. If the clock is not working check the fuse/circuit breaker.

***The main oven will not operate if the programmer is set to automatic, therefore please check that it is set for manual operation. (See pages 14 and 24-26)***

### **The control knobs are getting hot when I use the oven.**

This is generally caused by leaving the door open for prolonged periods.

Don't leave the oven door open. Close it as soon as food has been placed into or retrieved from the oven.

### **Food is cooking too slowly, too quickly or burning.**

Cooking times will probably differ to your previous cooker. Temperatures may need to be adjusted up or down to suit individual tastes. Try cooking at a different temperature. Remember that when fan cooking you should reduce the temperature by 20°C if following a recipe that was written for conventional cooking. Please see the cooking charts (pages 22-23) for suggested cooking temperatures and times.

### **Food is not cooking evenly.**

Oversized tins and trays may prevent the hot air circulating around the oven. We suggest you use tins and trays that allow an air gap on all four sides when placed centrally onto the oven shelves. Have you left the grill pan in the oven? It is important to remove the grill pan especially when fan cooking on more than one shelf to allow for sufficient air circulation.

When cooking large items or a large volume be prepared to turn trays or tins.

Uneven cooking may occur if the cooker is not level.

Lastly, you may need to check the door seals – damaged seals allow hot air to escape. Please contact our Product Support Department—Telephone 01253 471130 if your door seals are damaged.

### **Can I cut down on the main oven pre-heating time?**

Yes. Pre-heat using the Quickstart function, (see page 18) and wait till the orange thermostat indicator light goes off. Then switch to your desired cooking function.

Cooking results will be improved when you pre-heat plus you will reduce condensation.

### **The fan is still going after switching off the oven.**

This will be the cooling fan (this is **not** the fan inside the oven cavity). It is thermostatically controlled and keeps the temperature of controls and other surfaces to a minimum during and after cooking. It is perfectly normal for the cooling fan to continue operating for some time after you have switched off the oven.



### **There is condensation in the oven.**

When cooking high water content foods condensation may be generated as the moisture forms on the colder oven surfaces. Condensation is far less likely to form especially on the inside door glass if you pre-heat the oven. We would suggest that you always use the "Quickstart" fast pre-heat main oven function to eliminate or reduce drastically the possibility of condensation forming. When grilling, always pre-heat. Use the fan assisted grilling function when cooking high water content foods to reduce the possibility of condensation forming.

## 20. TROUBLESHOOTING (continued)

### **The grill is not operating correctly.**

The dual element located in the oven roof has two functions – the outer element is used when top heat is required, the inner element is the grill function.

If you found the grill to be slow check that you selected the  grill function and not  top heat function.

### **Smoke is generated in the oven.**

Have you selected too high a temperature? Remember that if fan cooking you should reduce the temperature by 20°C if following a recipe written for conventional cooking.

Cooking at too high a temperature causes unnecessary fat splashes and cleaning.

Choose high sided roasting dishes to help contain fats and splashes.

When an oven smokes it generally indicates that it is time for cleaning or that fat has splashed onto the elements from the last time you cooked. Turn on each oven element to burn off any fat residues, when cooled down clean the oven interior if necessary.

### **The oven temperature now seems much higher than when the cooker was new.**

If selecting a lower temperature has not rectified the problem, then it may be that you require a new thermostat. Please contact our service division.

### **Nuisance tripping – earth leakage breakers**

Sometimes where the cooker installation is protected by a 30 milliamp RCD (Residual Current Device), the combined use with other appliances may cause nuisance tripping.

In this situation the cooker circuit may need to be protected by fitting a 100 milliamp device. A qualified electrician should carry out this work.

### **If there is a problem with the installation and I don't get my original installer back to correct it – who pays?**

Regrettably you do. Service companies will charge for their call outs if they are correcting work carried out by your original installer. Therefore it is in your best interest to track down your original installer.

## **FOR NATIONWIDE SERVICE**

**UK – Tel: 01253 471130      Fax: 01253 471140**

### **GUARANTEE**

#### **What the Guarantee covers...**

**Our service division will repair or replace free of charge any defect or component that is due to faulty material or workmanship, provided that such a defect occurs within 2 years of date of purchase and that:**

- 1** Our service division is notified promptly of any defects. Under the terms of the guarantee the appliance must be made available for service during normal working hours, Monday to Friday.
- 2** The appliance is installed in accordance with these instructions and for normal domestic use, in domestic premises within Great Britain and Eire.
- 3** The guarantee does not apply if the appliance is repaired or modified by any other person than a member of our service division or authorised service agent. The guarantee does not cover misuse, improper installation, use in commercial premises, bulbs, accidental damage, incorrect assembly after cleaning and fluctuations in gas or electrical supply.

#### **Before calling for service, please check the following:**

- 1** Is there a power failure? Turn on the appliance to check the mains supply.
- 2** Check that the fuse has not blown.
- 3** If your oven is fitted with an automatic programmer, check that it is set for manual operation.
- 4** Please note that bulbs are not covered under the guarantee.

#### **In the event of service being required, our service division will request the following information:**

- 1** Your name, address and postcode.
- 2** Your telephone numbers for home and work.
- 3** The model number, serial number and colour of the appliance.
- 4** Precise details of the fault.
- 5** Date of purchase and retailer.

**Please note that when the service engineer visits he will require to see your proof of purchase date so please retain your receipt.**

All information given is subject to our Terms and Conditions.  
We reserve the right to alter any design or specification without notice.