STOVES



USER GUIDE

STOVES 100/110CM DELUXE ZONELESS ELECTRIC INDUCTION

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INTRODUCTION

Congratulations and thank you for purchasing your new Stoves range cooker. We hope you will enjoy many years of excellent cooking performance and service.

This user guide is designed to help you to care for and get the best out of your new product.

Please read it carefully before you start using your appliance, as we have endeavoured to answer as many questions as possible and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information on the back cover).

COUNTRIES OF DESTINATION:

GB- Great Britain	✓
IE - Ireland	✓
DE - Germany	
FR - France	
PL - Poland	
NL - Netherlands	
SE - Sweden	
NZ - New Zealand	
AU - Australia	

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3740

Alternatively, use the contact form on our website

www.stoves.co.uk

Details about warranty registration and spares & service information are also available on our website.

Calls are charged at the basic rate, please check with your telephone service provider for exact charges.

Your new appliance comes with our FREE 3 year guarantee (UK only), protecting you against electrical and mechanical breakdown.

To register your new appliance for its warranty (UK only) please visit our website www.stoves.co.uk. For full terms & conditions of the manufacturer's guarantee, please refer to the website above.

In addition, you may wish to purchase an extended warranty. Details of how to do this are also on our website www.stoves.co.uk.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD.

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in compliance with the WEEE directive.

All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at the end of their working life, that these products must be taken to a recognized collection point, such as local authority sites/local recycling centres.

This appliance complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

DISPOSAL OF PACKAGING MATERIAL

DISPOSAL OF PACKAGING MATERIAL	
	**The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facility.**

SAFETY & WARNING INFORMATION

- **WARNING**
  We strongly recommend that this appliance is connected by a competent person who is a member of a 'Competent Person Scheme', who will comply with the required regulations.

- **WARNING**
  This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- **WARNING**
  If the hob glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- **WARNING**
  During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- **WARNING**
  The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- **WARNING**
  The oven must be switched off before removing the guard and, after cleaning, the guard must be replaced in accordance with the instructions.

- **WARNING**
  A steam cleaner is not to be used on this appliance.

WARNING
Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

WARNING
Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

WARNING
Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

Danger of fire: NEVER **try to extinguish a fire with water, but switch off the appliance and then cover the flames e.g. with a lid or a fire blanket.**

WARNING
Danger of fire: do not store items on the cooking surfaces. Do not place articles on or against the appliance.

WARNING
Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated into the appliance. The use of inappropriate guards can cause accidents.

WARNING
Never place food, or dishes on the base of the oven cavities; there may be elements there which will cause overheating.

WARNING
The appliance must never be disconnected from the mains electricity supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working effectively. The cooling fan is designed to run on after the control knob has been switched off.

WARNING
Do not store flammable liquids or items in the vicinity of this appliance.

WARNING
Do not modify this appliance.

WARNING
Do not operate the appliance without the glass door panels correctly fitted.

WARNING
Accessible parts may become hot when the grill is in use. Children should be kept away.

WARNING
If a lid is fitted to your appliance any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

WARNING
This appliance must be earthed.

WARNING
Never use cooking vessels on the hob that overlap its edges.

CAUTION INFORMATION

CAUTION
In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

CAUTION
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass / the hob surface / the glass of hinged lids (as appropriate), since they can scratch the surface, which may result in the shattering of the glass.

CAUTION
Only use the temperature probe recommended for this oven.

CAUTION
Do not stare at the hob elements.

CAUTION
After use, switch off the hob element by its control and do not rely on the pan detector on induction hobs.

CAUTION
This appliance is not intended to be operated by means of an external timer or separate remote control system.

CAUTION
The cooking process must be supervised. A short-term cooking process has to be supervised continuously.

CAUTION
Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.

CAUTION
Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all our illustrations and specifications. Changes may have been made subsequent to publishing.

CAUTION
Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping. It is recommended that you wash the oven shelves, air fry tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating. It is recommended that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.

CAUTION
This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

CAUTION
Electrical connection should be made with a suitable flexible cable which can withstand a temperature rise of at least 70°C. Ensure that you route all mains cables well clear of any adjacent heat source.

CAUTION
We recommend that the appliance is connected by a competent person who is a member of a 'Competent Person Scheme' who will comply with the required regulations.

CAUTION
The space of air circulation, located underneath and at the back of the hob improves the reliability of the cooling fan by ensuring that it will cool down the appliance efficiently.

- **Please read the following carefully:**

ELECTROMAGNETIC INTERFERENCE

The functions of the hob comply with the applicable standard on electromagnetic interference.

Your induction cooking hob thus complies fully with the statutory requirements (Directive 2004/108/EC). It is designed to not interfere with the functioning of other electrical equipment as long as these also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate vicinity.

So that there is no interference between your cooking hob and a pacemaker, the pacemaker must be designed in compliance with the appropriate regulations.

In this respect we can only guarantee the compliance of our own product. You can ask the pacemaker manufacturer or your doctor about the compliance or any incompatibilities of your pacemaker.

FIRE SAFETY ADVICE

- **If you do have a fire in the kitchen, don't take any risks- get everyone out of your home and call the Fire Brigade.**

- If a pan catches fire:
  - **Do not move it- it is likely to be extremely hot.**
  - **Turn off the heat if it's safe to do so- but never lean over the pan to reach the controls.**
  - **If you have a fire blanket, put it out over the pan. If you have put the fire out, leave the pan to cool completely.**

- Deep-fat frying presents more dangers in your kitchen.
  - **Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.**
  - **Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.**

- If you have an electrical fire in the kitchen:
  - **Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately**
  - **Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher**
  - Remember: **never use water on an electrical or cooking oil fire.**

OTHER SAFETY ADVICE

- DO

- **Always take care removing food from the oven as the area around the cavity may be hot.**
- **Always use oven gloves when handling any cookware that has been in the oven as it will be hot.**
- **Always make sure that the oven shelves are resting in the correct position between two runners.**
- **Always use the Minute Minder (if fitted) to remind you when to check the food, if you are leaving the oven unattended - this reduces the risk of food burning.**

- DO NOT
  - **Never place items on the door while it is open.**
  - **Never wrap foil around the oven shelves or allow foil to block the flue.**
  - **Never drape tea towels near the oven while it is on; this will cause a fire hazard.**
  - **Never pull heavy items, such as turkeys or large joints of meat, out from the oven shelf, as they may overbalance and fall.**
  - **Never use this appliance to heat anything other than food items and do not use it for heating the room.**

GETTING TO KNOW YOUR PRODUCT

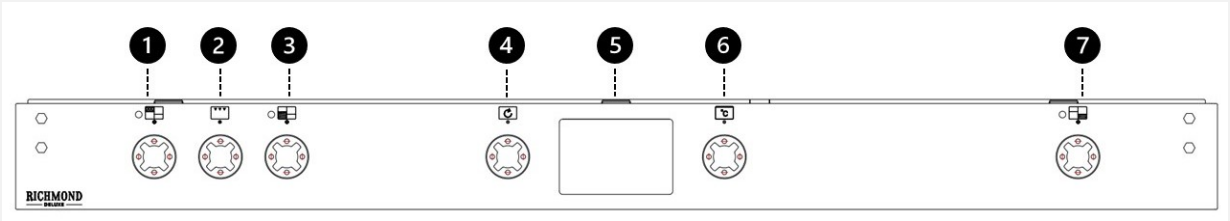
IMPORTANT
If the clock/programmer is locked, it must be unlocked before the main multi-function oven can be used.

To unlock the clock/ programmer press and hold the central clock key for 5-10 seconds, until the padlock symbol disappears.

To lock the clock/ programmer press and hold the central clock key for 5-10 seconds, until the padlock symbol appears.

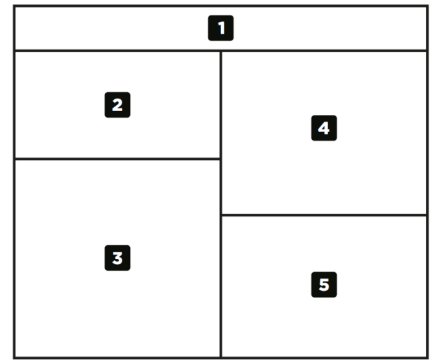
Your appliance layout may differ depending on the model.

CONTROL PANEL



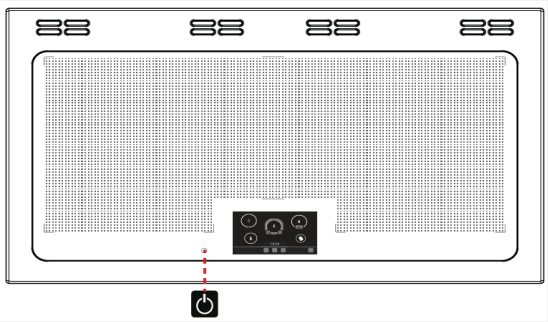
1	Top Oven / Grill control
2	Grill heat regulator control - used in conjunction with 1
3	Second fanned oven temperature control
4	Multi-function Oven function selector - used in conjunction with 6
5	Clock/Programmer
6	Multi-function Oven temperature control - used in conjunction with 4
7	Slow Cook Oven control

COMPARTMENT OVERVIEW



COMPARTMENT OVERVIEW	
1	**Fascia - control panel**
2	**Top Oven/Grill**
3	**Second Fanned Oven**
4	**Multi-function Oven - the main oven which can be controlled by the timer**
5	**Slow Cook compartment**

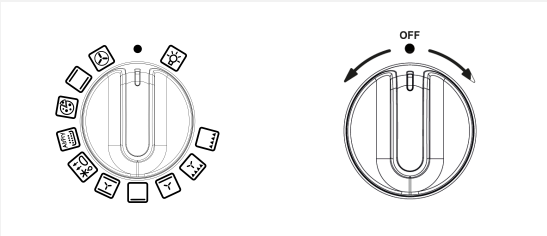
ZONELESS INDUCTION HOB



The power key for switching the hob on and off.

- **Place pans in the shaded area.**
- **Pans must have a smooth, flat, magnetic base.**
- **Generally, induction hobs cannot recognise pans with smaller base diameters than 100mm.**
- **For best results, do not routinely use pans with base diameters less than 145mm.**
- **The pan base diameters must not exceed 350mm.**
- **The hob has been designed to be used with up to six pans.**

OVERVIEW OF THE MAIN MULTI-FUNCTION OVEN



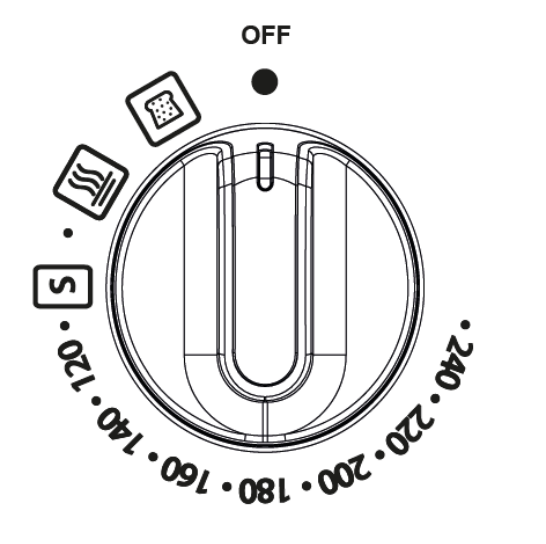
Select a cooking function with the control knob to the left of the timer screen. Select a cooking temperature using the control knob to the right of the timer screen.

MAIN OVEN FUNCTIONS

Fanned Oven **- use any shelf position; can bake on two or more levels simultaneously.**	
Conventional Oven **- place the food in the middle shelf position.**	
Pizza Setting **- place the pizza in the middle shelf position.**	
Air Fryer **- place the air-fry tray in the middle shelf position, and place the grill pan below to catch any drips or food particles. Please note cooking times will be a bit longer compared to a worktop air fryer because of the larger cooking capacity.**	
Defrost/Dough proving **- leave the temperature control in the off position. Use with the door closed for defrosting and dough proving. Use with the door open for cooling cooked food prior to refrigerating.**	
Intensive Bake **- fan-assisted oven - place the food in the middle shelf position - good for baking quiche, bread, cheesecakes, pies and pizzas.**	
Top Heat **- place the food in the middle shelf position - used towards the end of cooking to brown dishes like shepherd's pie, lasagne, cauliflower cheese, etc.**	
Base Heat with Fan **- place the food in the middle shelf position - used for baking open pies and tarts, or baking pastry cases, etc.**	
Fanned Grill **- used for grilling thicker meats like sausages or chicken pieces - use a medium-to-high shelf position, ensuring that the food is clear of the upper grill element - use with the door closed - level 1=low heat, level 2=medium heat, level 3=high heat.**	
Conventional Grill **- used for toasting bread and grilling thinner meats, like bacon - use a medium-to-high shelf position, ensuring that the food is clear of the upper grill element - use with the door closed - level 1=low heat, level 2=medium heat, level 3=high heat.**	
Light Only **- puts the oven light on without putting the heat on - useful when wiping round the oven cavity.**	

OVERVIEW OF THE SECOND FANNED OVEN

CONTROL KNOB FOR THE SECOND FANNED OVEN

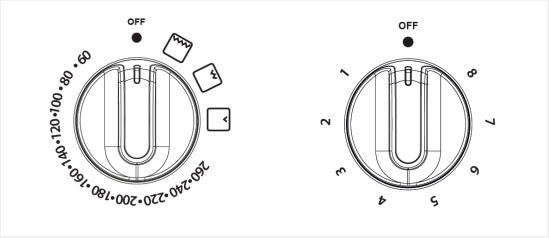


Turn the control knob to the temperature or function required.

Fanned Oven Additional Functions

Symbol	Description
	**Dough proving and defrost.** **Use with the door closed for dough-proving and defrosting.** **Use with the door open for cooling cooked food prior to refrigerating.**
	**Keep warm (70°C).** **For keeping cooked food warm prior to serving.**
	**Slow cook (100°C).** **For slow cooking of casseroles, etc.**

OVERVIEW OF THE TOP OVEN/GRILL



The top oven/grill control is shown on the left. The grill regulator control is shown on the right.

When using the top oven as a conventional oven, with the door closed, turn the top oven/grill control knob to the required temperature. Pre-heat for 15 minutes for best results and use a middle shelf position.

When using the top oven as a grill, with the door open, turn the top oven/grill control knob to the required grill setting. Then turn the grill regulator control knob to the required heat output setting - 1 is the lowest heat output and 8 is the highest heat output. Pre-heat for 3 to 5 minutes for best results.

GRILL FUNCTIONS IN THE TOP OVEN

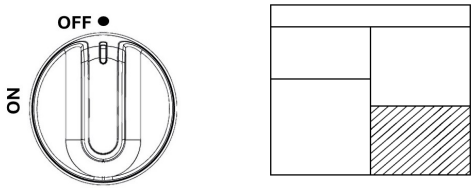
Full-width grill **- use with the door open**	
Central part of grill comes on **- use with the door open**	
Browning function **- use with the door open**	

NOTE

On models with a grill regulator control (1-8) you must also turn the grill regulator control knob to a number setting to make the grill work.

1 is the lowest heat output and 8 is the highest heat output.

SLOW COOK COMPARTMENT CONTROL

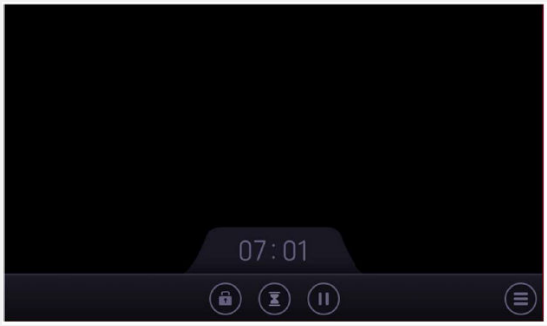


The slow-cook compartment is located in the bottom-right compartment. It uses a simple on-off control.

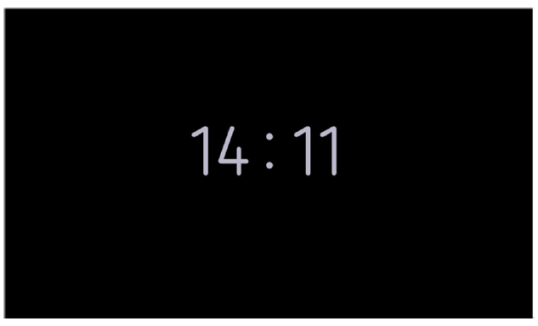
USING THE ZONELESS INDUCTION HOB

SWITCHING THE INDUCTION HOB ON AND OFF

To switch the induction hob on, **touch the power key for a few seconds. The 'Stoves' logo is displayed briefly. Then the main control screen is displayed:**



To switch the induction hob off, touch the power key for a few seconds. The time of day screen is shown briefly before the display goes dark:



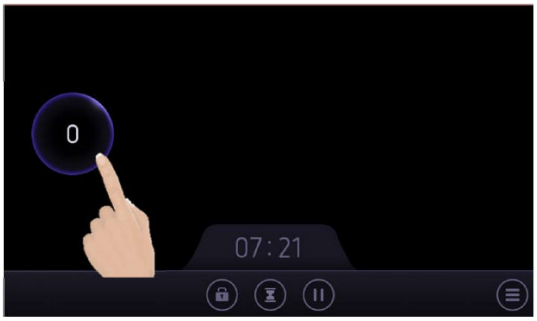
TIP

- **If the touch controls in the display are ever unresponsive, even though the area is clean and the child lock has not been activated, please carry out a reset of the touch controls.**
- **Touch and hold the power key for at least 6 seconds.**
- **The display panel will then reboot and the touch controls can be used normally.**

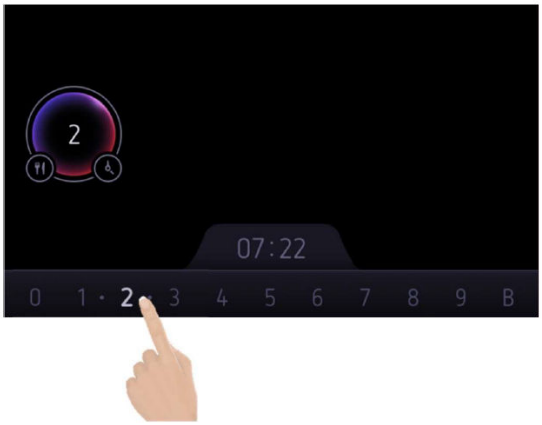
SELECTING A POWER LEVEL







Touch the symbol for the pan you wish to switch on.



Using the flat of your finger, slide across the power levels to select the power level you require (1, 1.5, 2, 2.5, 3, 3.5, 4, 4.5, 5, 5.5, 6, 6.5, 7, 7.5, 8, 8.5, 9 or power boost).

- **Repeat for each pan.**
- **After powering on the hob, place one or more pans on the ceramic glass surface (up to six pans in total).**
- **The electronics will display the pans on the digital display according to the size and location of the pans.**
- **Please note that pots will always be displayed as circles, even if the pot has a different shape (e.g. an oval fish kettle).**

NOTE

The electronics use a colour-coding system to display the power setting chosen:



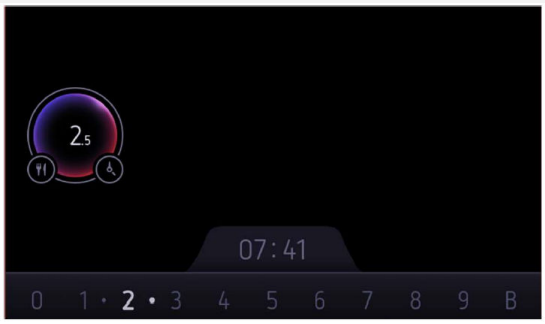
- **Blue - standby - a pan has been recognised but a power setting has not yet been chosen.**
- **Purple - power levels 1 to 3.5, and the keep warm functions.**
- **Red - power levels 4 to 6.5.**
- **Orange - power levels 7 to power boost.**
- **Grey - the pan has been lifted off the ceramic glass surface and so the heating has stopped.**





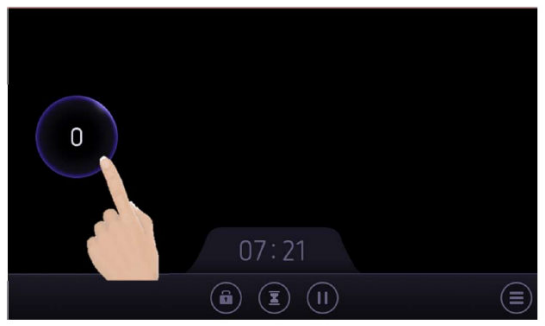
- **When you move a pan to a different part of the glass surface, for example to bring it closer to you to stir the contents, the display updates to show the new position of the pan, and the electronics remember the power level assigned to it.**
- **Lift the pan and place it down in its new position within 10-20 seconds, as after approximately 20 seconds the pan details would be deleted and the electronics would treat it as a new pan**

when placed on the glass, and the power setting would need to be set again.



The power level can be adjusted at any time by touching the pan symbol for the relevant pan, and then sliding the flat of your finger across the power levels. Selecting 0 will switch the pan off.

ACTIVATING AND DEACTIVATING THE POWER BOOST FUNCTION



After powering on the hob and placing the pan on the ceramic glass surface, touch the pan symbol for the relevant pan.



Touch the 'B' setting to select power boost (or slide the flat of your finger across the power levels until 'B' is selected).

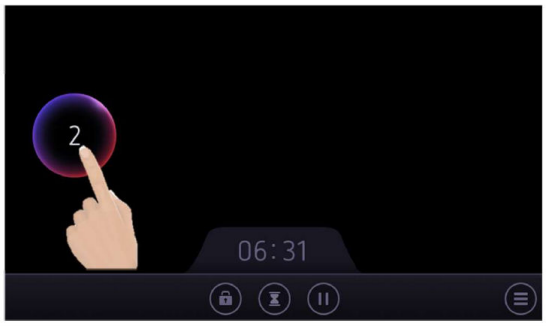
NOTE

- The power boost function runs for about 10 minutes before returning to power level 9 automatically.
- Power boost can be cancelled at any time by selecting a different power level, or by switching the pan off.
- Power boost works by temporarily 'borrowing' extra power from an adjacent cooking area. Because of this, if using power boost on more than one pan, the pans cannot all be in the same area. Please try to space the pans out; for example, one on the left, one in the middle and one on the right. The power boost function cannot be used on more than three pans simultaneously.

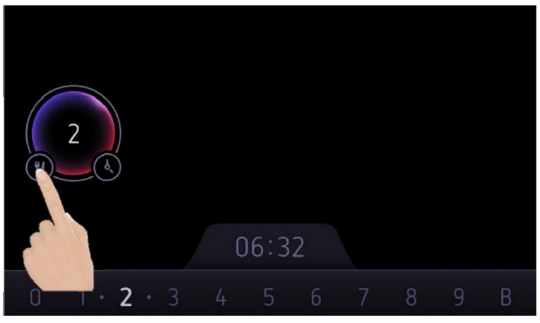
CAUTION

- **Please note that pans will generally heat up quickly on induction hobs, especially when using the power boost function. Please ensure that pans are not over-filled with water to prevent them boiling over.**
- **Please note that the power boost function must only be used for heating water, not oil or fat.**

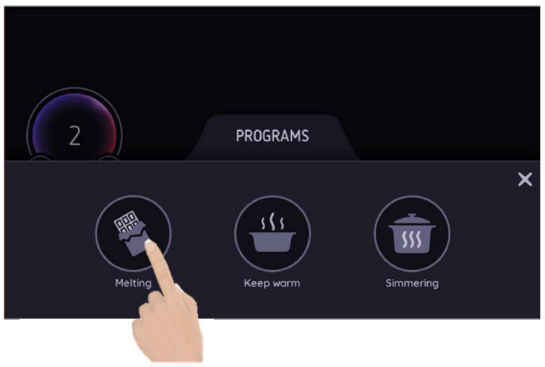
USING THE KEEP WARM FUNCTIONS



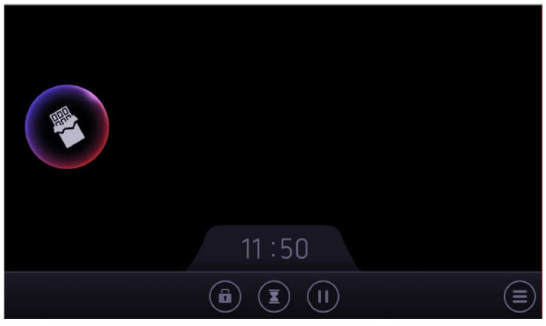
To use, touch the pan symbol for the relevant pan.



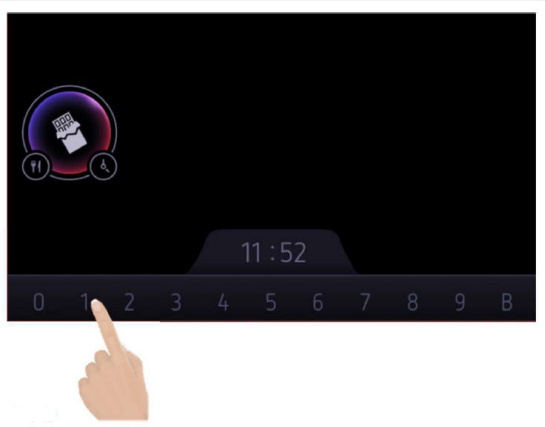
Touch the 'knife and fork' symbol to the left of the pan symbol.



- **The keep warm programmes menu opens.**
- **Touch the relevant keep warm function (melting chocolate, keep warm or simmering) to select it.**



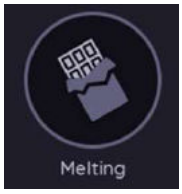
The keep warm function has now been selected.



The keep warm function can be cancelled or amended at any time by touching the relevant pan symbol and then selecting a different power level, a different keep warm function, or by turning the pan off.

- The keep warm functions use lower power levels than power level 1.
- The keep warm functions can be used on all of the pans.

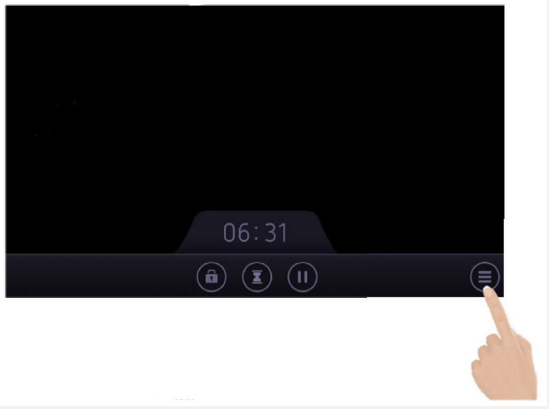
Keep Warm Functions

Symbol on programmes menu	Symbol on display	Usage	Approximate Temperature
		Melting chocolate. Melting butter. Gentle cooking of sauces.	Approx. 44°C at base of pan.
		Keeping food warm prior to serving. Gentle simmer.	Approx. 70°C at base of pan.
		Rapid simmer.	Approx. 94°C at base of pan.

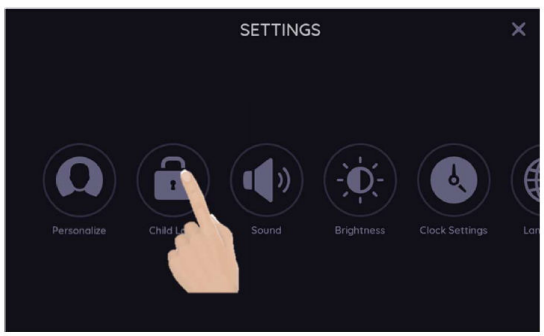
ACTIVATING AND DEACTIVATING THE HOB CHILD LOCK

The child lock can be used in two ways - to prevent any pans from being switched on accidentally, for example by a child, or to prevent power levels from being accidentally changed during use, for example when simmering, or when needing to wipe over the control area.

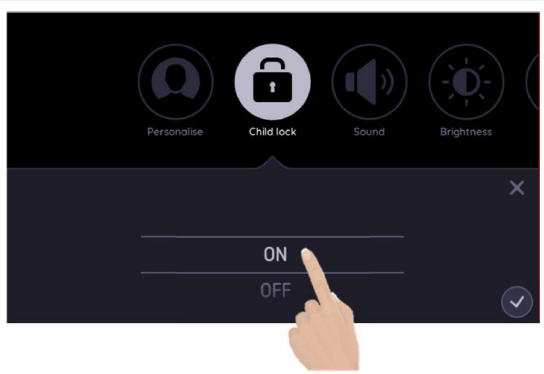
TO PREVENT ANY PANS BEING SWITCHED ON



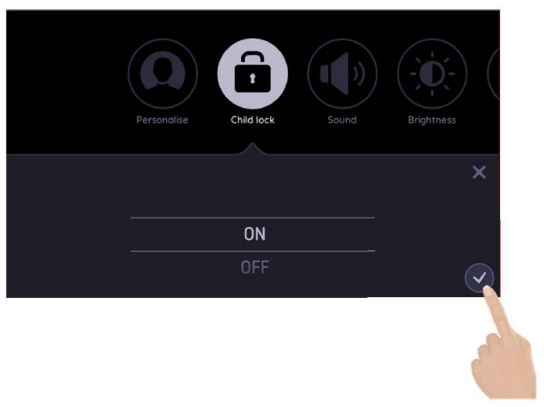
First, switch the hob on using the power key . Then touch the settings menu key.



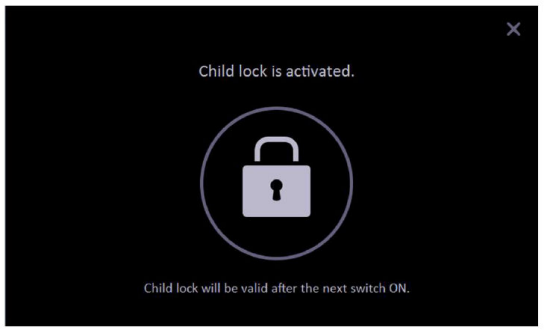
The settings menu opens. Touch the child lock key.



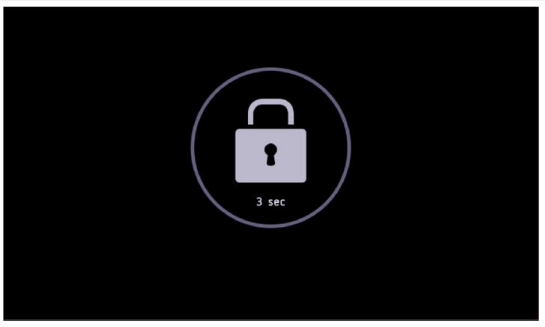
Using the scroll wheel, select 'On'.



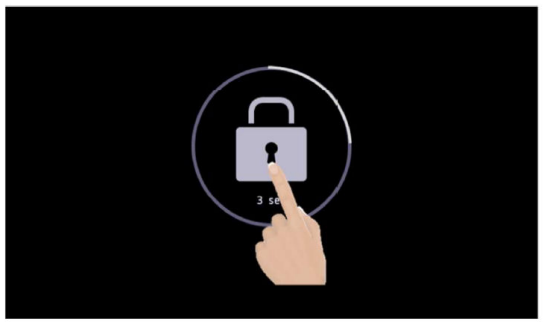
Touch the tick symbol to confirm.



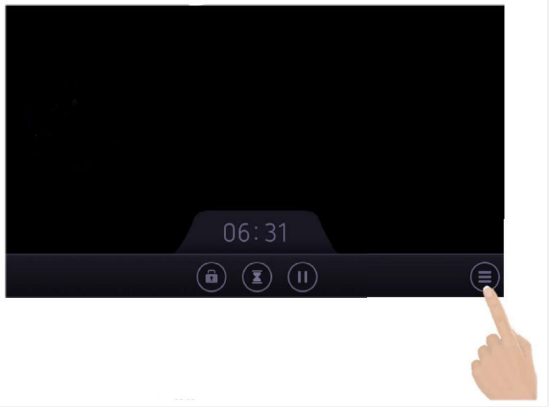
A confirmation message appears. advising that the child lock will be activated when the hob is next switched on.



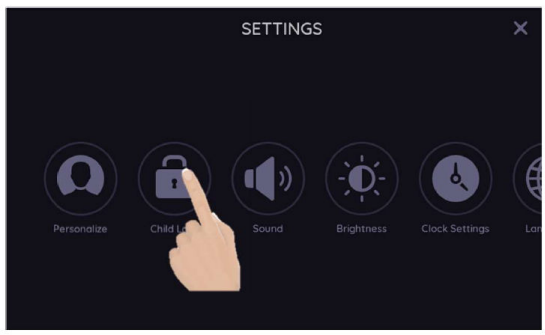
- **Switch the hob off using the power key .**
- **When the hob is next switched on, using the power key , the child lock screen appears as a reminder that the controls need to be unlocked before the hob can be used.**



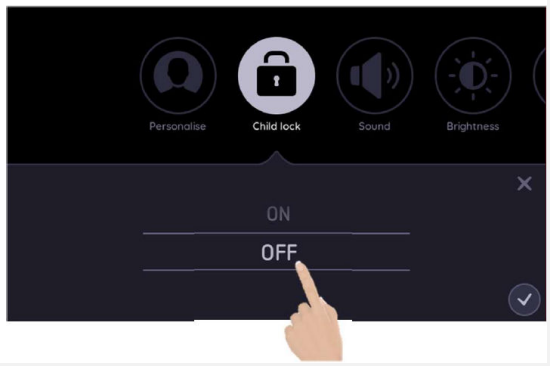
- Touch and hold the padlock key for approximately 3 seconds.
- An animated outline appears around the padlock key as you touch it.
- Keep touching the key until the outline is complete.
- The controls are then unlocked and the hob can be used as normal.
- The child lock will become active again when the hob is next turned off.



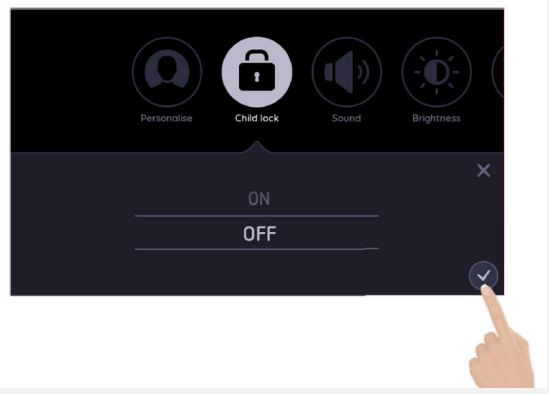
To deactivate the child lock, touch the settings menu key.



The settings menu opens. Touch the child lock key.

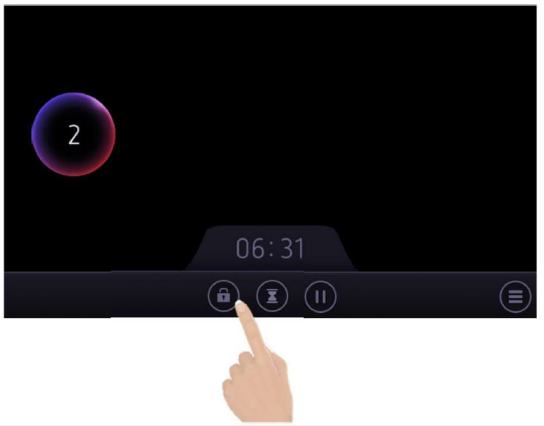


Using the scroll wheel, select 'Off'.

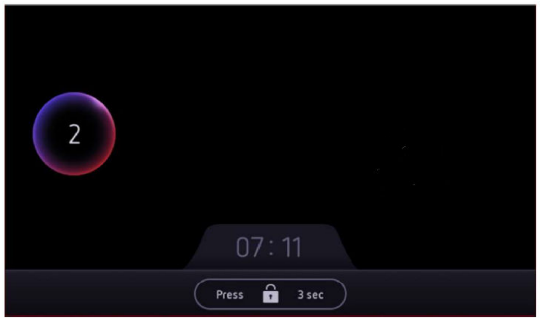


- Touch the tick symbol to confirm.
- The child lock has now been deactivated.

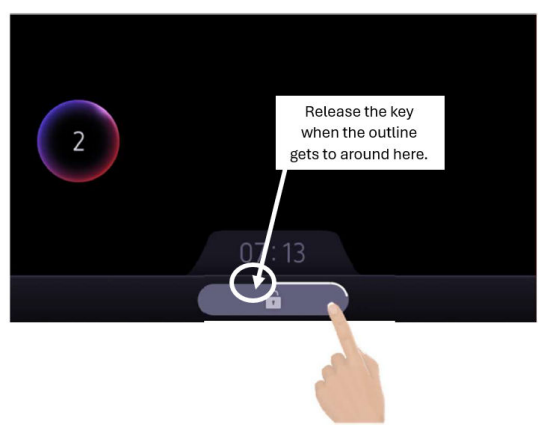
TO PREVENT POWER LEVELS BEING ACCIDENTALLY CHANGED DURING USE



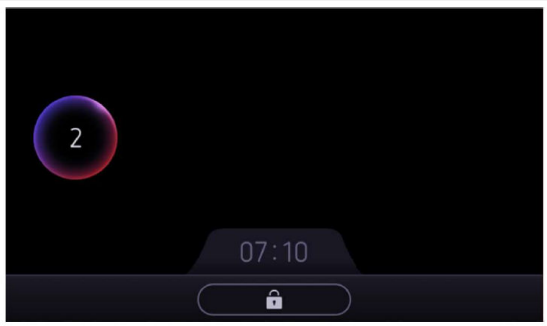
- Once you have adjusted the pan power levels to a suitable simmer rate, after a few seconds the display returns to showing the pan power levels, the current time of day and the shortcut menu.
- Touch the padlock key on the shortcut menu.



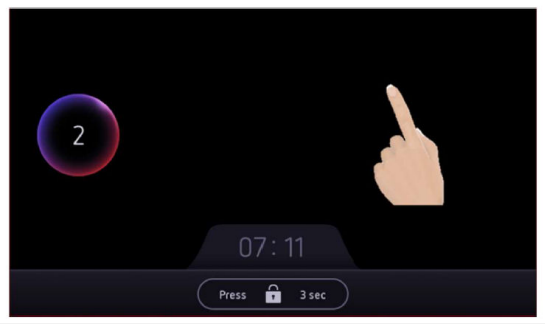
To activate the child lock, touch and hold the padlock key for around 3 seconds.



- An animated outline appears around the padlock key as you touch it.
- Keep touching the key until the outline has almost reached the '12 o'clock' position, and then release the key.

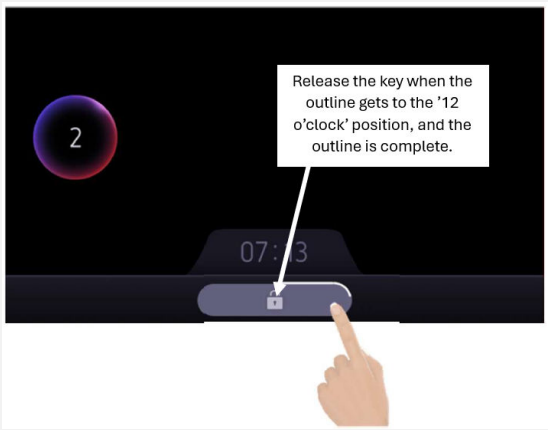


- The controls are now locked and will not respond.
- The entire hob can still be switched off by the power key if required.

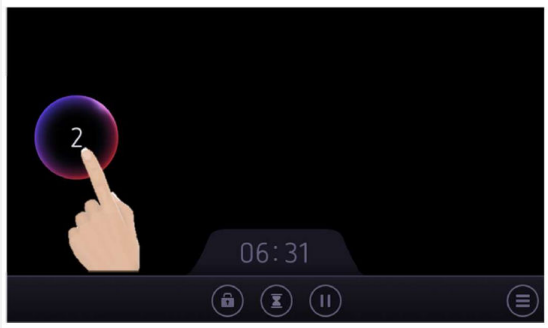


If the pan symbol, or another area of the display panel, is touched, a tone sounds and a reminder message appears in the shortcut menu to

indicate that the controls need to be unlocked.



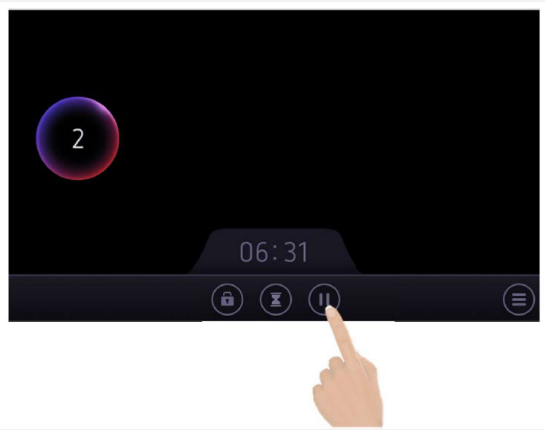
- To deactivate the child lock, touch and hold the padlock key for approximately 3 seconds.
- An animated outline appears around the padlock key as you touch it.
- This time, keep touching the key until the outline is complete and has reached the '12 o'clock' position, and then release the key.



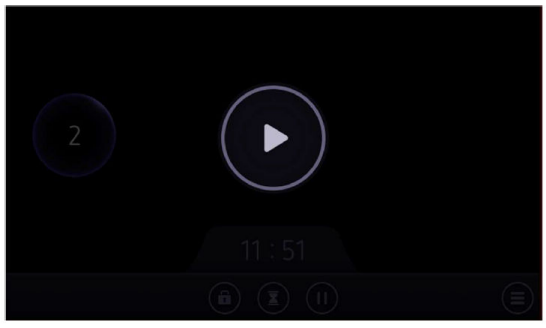
The controls are now unlocked and can be operated again normally.

USING THE PAUSE FUNCTION

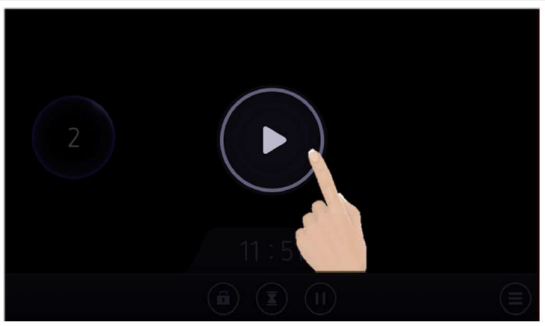
- The pause function temporarily stops the power to the pans if you need to leave the hob unattended for a short time, for example to answer the door.
- Any hob cook-to-off timers or minute minders which have been set are also paused.
- The pan power settings and remaining timer durations are retained in the memory so that they can be restored when the hob is un-paused.



Touch the pause key in the shortcut menu.



The power to the pans and the timer countdowns are paused.



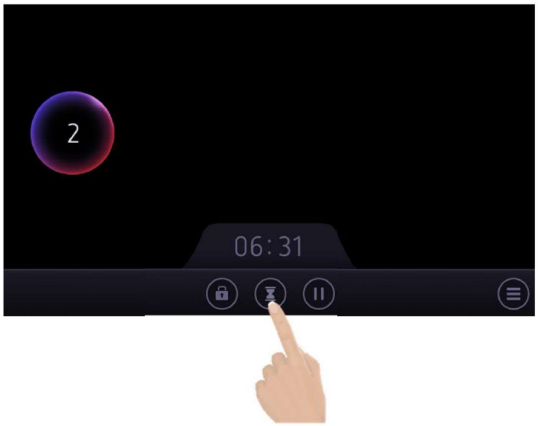
- When you are ready to resume cooking, touch the 'play' key on the screen.
- The pans will now continue heating at the previously set power levels, and the timers will continue to count down.

NOTE

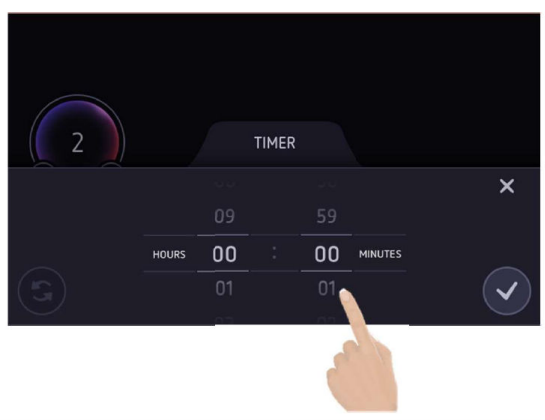
- **Please note, the maximum pause time is 10 minutes. If the hob is left in pause mode for more than 10 minutes, the electronics will switch the hob off.**
- **If any of the pans were set to power boost when paused, they will be set to power level 9 when the hob is un-paused.**

USING THE HOB MINUTE MINDER

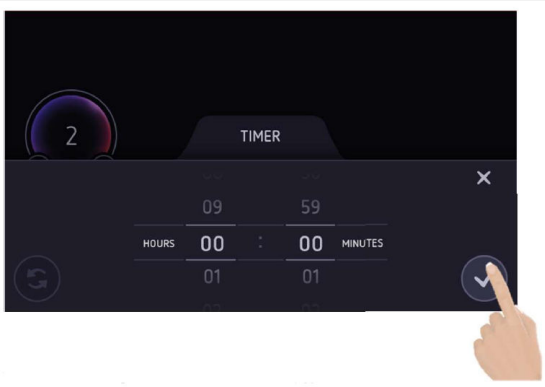
- **The minute minder can be used to remind you to check or stir food after a certain amount of time, or to time any cooking activity, but does not switch the pan off automatically.**
- **Please ensure that you have finished setting power levels on the pans first, if appropriate, so that the shortcut menu is visible. Pan power levels can be adjusted again after the minute minder duration time has been set.**



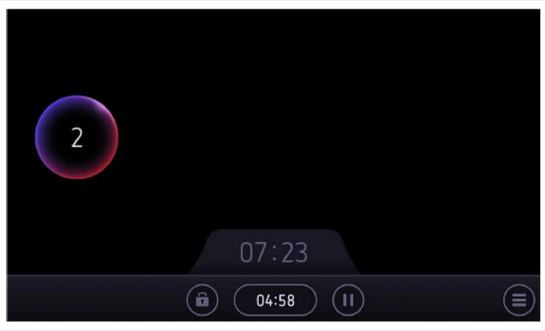
Touch the minute minder symbol (the egg timer symbol) in the shortcut menu.



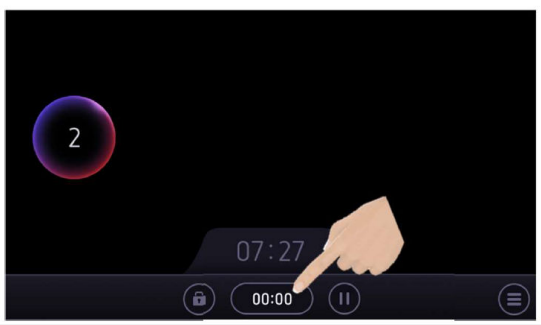
Using the scroll wheel, select the minute minder duration time (up to 9 hours, 59 minutes).



Touch the tick key ✓ to confirm.



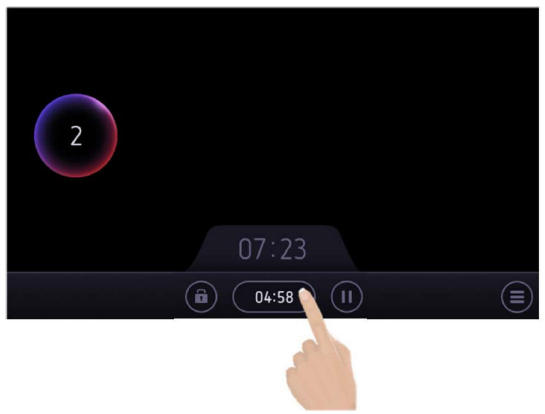
The minute minder duration time is accepted and starts counting down, in hours and minutes or minutes and seconds as appropriate.



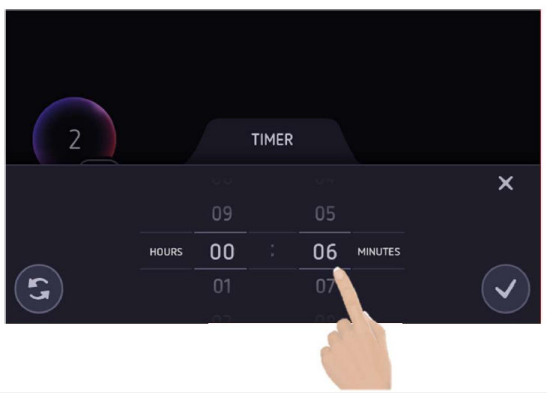
- When the minute minder duration time has elapsed, the alarm sounds and '00:00' flashes in the shortcut menu display.
- Touch the flashing '00:00' to silence the alarm (or the alarm will stop automatically after approximately 35 seconds) and to return the shortcut menu display to its usual operation.

AMENDING OR CANCELLING THE MINUTE MINDER DURATION TIME

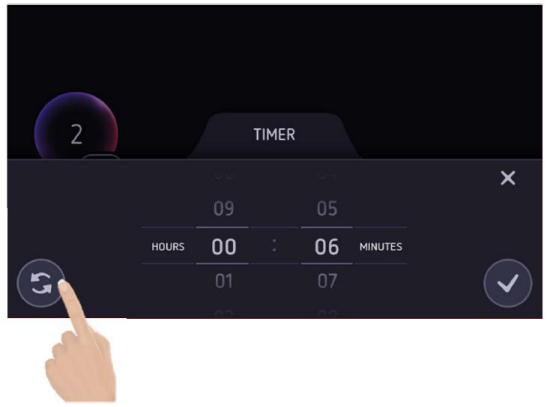
- The minute minder duration time can be amended at any time.
- Make sure that the hob is turned on.



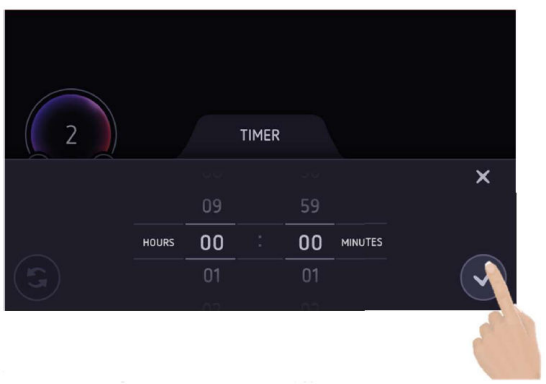
Touch the minute minder countdown display in the shortcut menu.



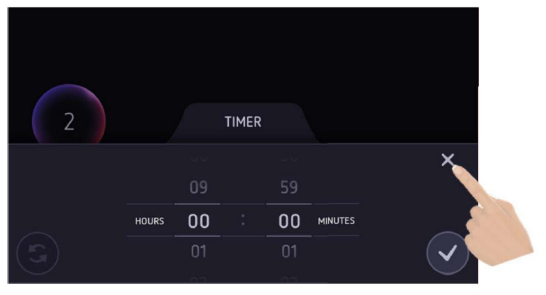
- The scroll wheel appears showing the current remaining time (rounded down to the nearest minute).
- Use the scroll wheel to adjust the minute minder duration time.



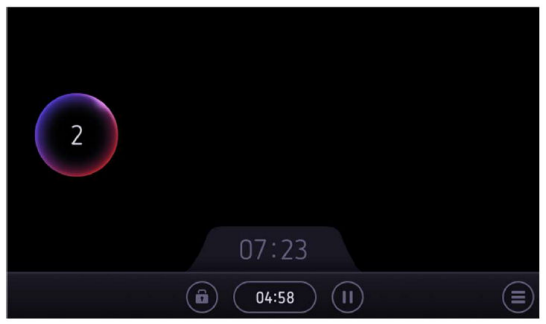
- Adjusting the minute minder down to 00 hours and 00 minutes will cancel the minute minder function.
- This can be done by using the scroll wheel, or by touching the reset key .



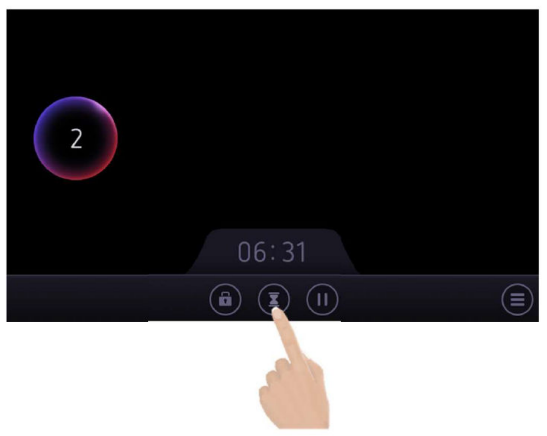
Touch the tick key ✓ to confirm your changes.



(If you did not want to save your changes you would touch the 'X' ✕ to cancel, or wait about 10 seconds for the minute minder screen to close).



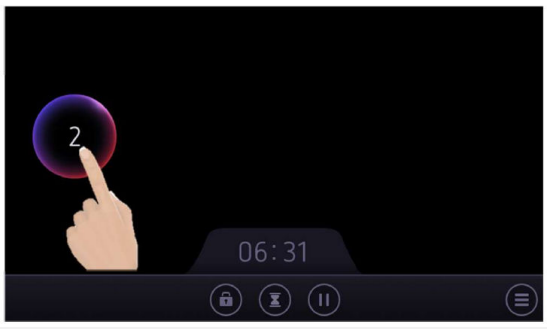
If the minute minder time has been updated, the updated minute minder duration time is accepted and starts counting down the updated time, in hours and minutes or minutes and seconds as appropriate.



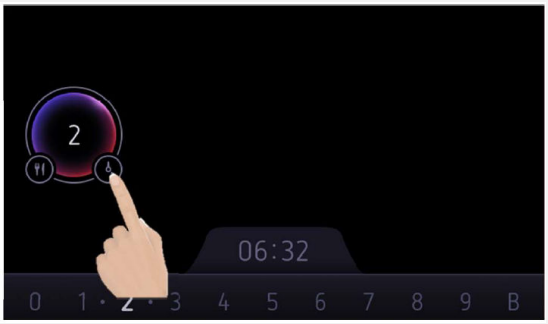
If the minute minder time has been adjusted to 00 hours and 00 minutes, the minute minder function will be cancelled, and the shortcut menu display returns to its usual operation.

USING THE HOB COOK-TO-OFF TIMER

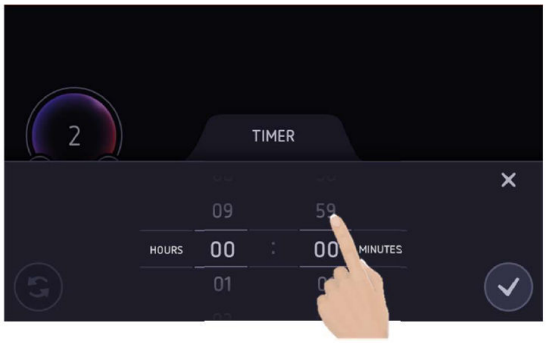
- **The cook-to-off timers allow the pans to be switched off automatically after a certain amount of simmer time.**
- **A separate cook-to-off timer can be set on each of the pans (up to six pans in total), so that each pan can be controlled independently.**



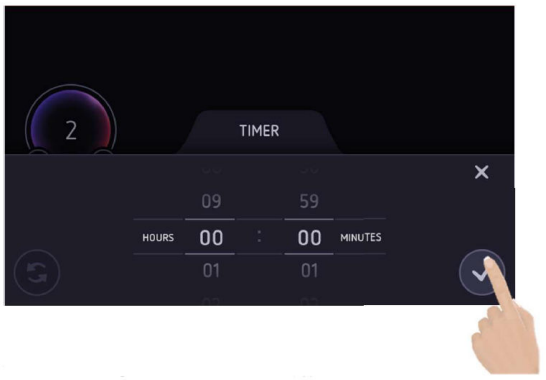
Touch the relevant pan icon to select it.



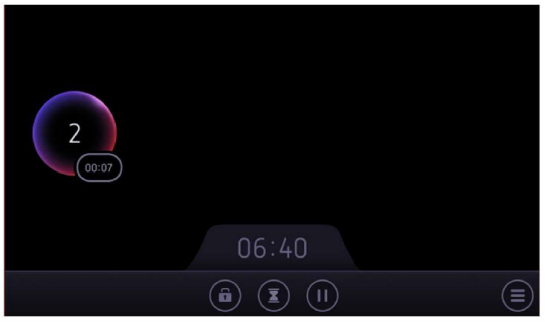
Touch the clock icon to the right of the pan symbol to select the cook-to-off timer.



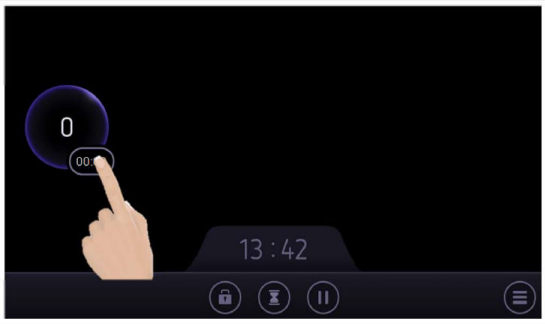
Using the scroll wheel, set the required cooking duration time (up to 9 hours, 59 minutes).



Touch the tick key ✓ to confirm.

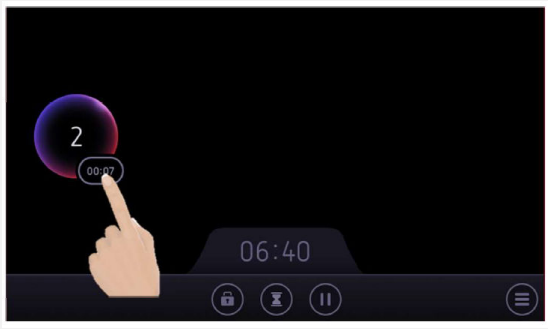


The cooking duration time is accepted, and starts to count down in hours and minutes or minutes and seconds as appropriate

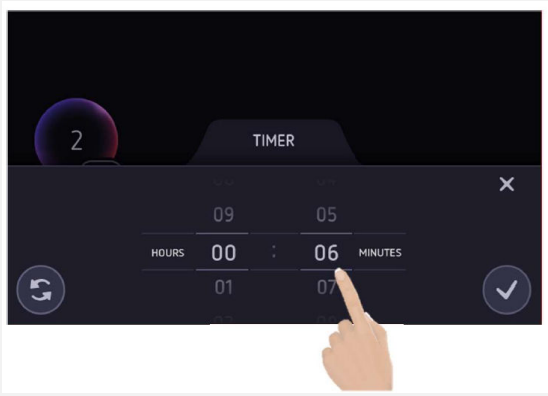


- **When the cooking duration time has elapsed, the alarm sounds and the pan is switched off. '00:00' flashes in the clock display on the pan icon.**
- **Touch the flashing '00:00' to silence the alarm (or the alarm will stop automatically after approximately 35 seconds).**

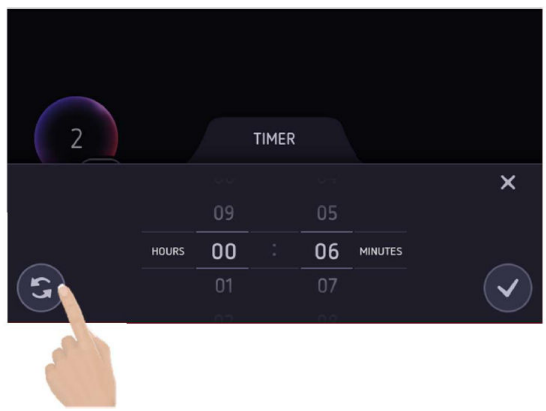
AMENDING OR CANCELLING THE COOKING DURATION TIME



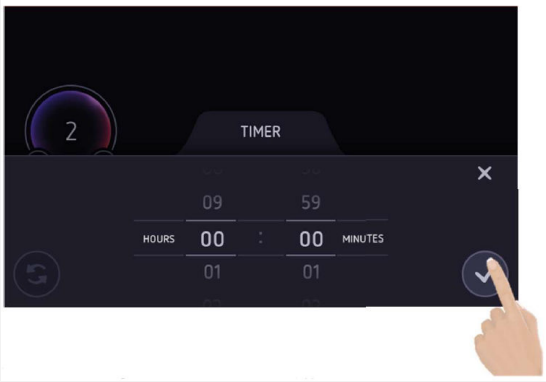
- The cook-to-off timer cooking duration time can be amended at any time.
- Touch the timer countdown display in the pan icon to select it.



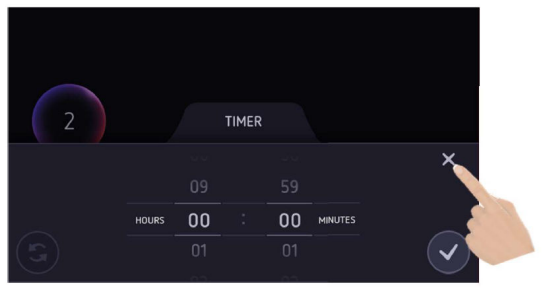
- The scroll wheel appears showing the current remaining time (rounded down to the nearest minute).
- Use the scroll wheel to adjust the cook-to-off timer cooking duration time.



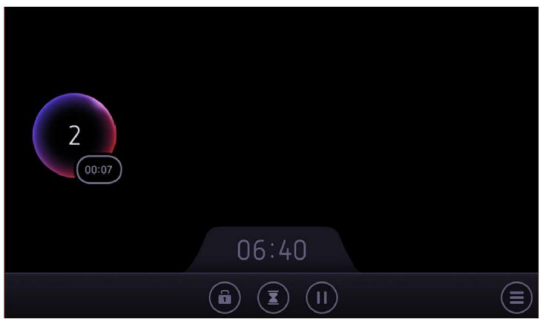
- Adjusting the timer cooking duration time down to 00 hours and 00 minutes will cancel the cook-to-off timer function.
- This can be done by using the scroll wheel, or by touching the reset key .



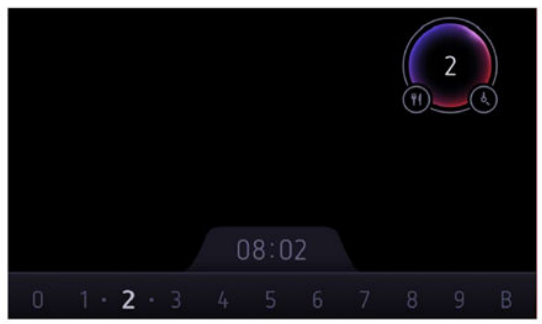
Touch the tick key to confirm your changes.



(If you did not want to save your changes you would touch the 'X' to cancel, or wait about 10 seconds for the timer screen to close).



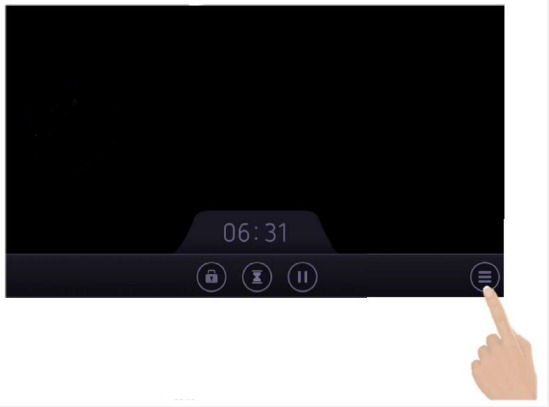
If the cooking duration time has been updated, the updated cooking duration time is accepted and starts counting down the updated time, in hours and minutes or minutes and seconds as appropriate.



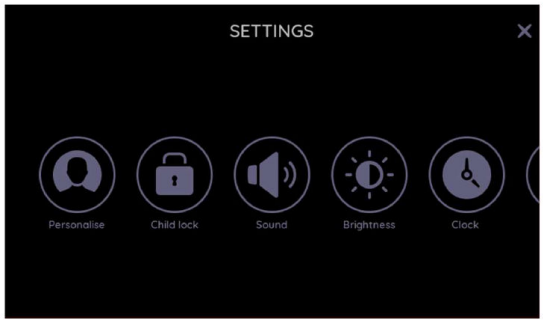
- **If the cooking duration time has been adjusted to 00 hours and 00 minutes, the cook-to-off timer function will be cancelled.**
- **Please note, this will not switch the pan off, and the pan would need to be switched off manually.**

ADDITIONAL HOB SETTINGS

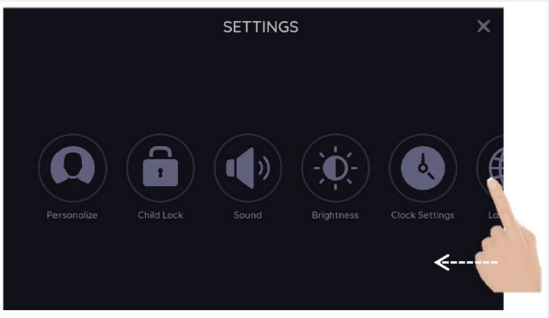
- **A number of additional settings are available via the settings menu.**
- **Firstly, please ensure that you have finished setting the pan power levels, if appropriate, so that the shortcut menu is visible.**



Touch the settings menu key to open the settings menu.



The settings menu options appear.

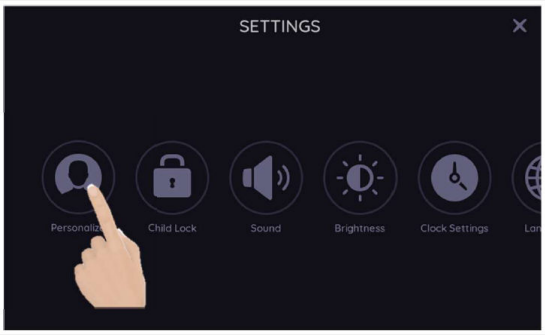


Slide the flat of your finger across the screen from right to left (and then from left to right as required) to be able to see and select all of the options.

A brief description of the options:

- Personalise **- allows you to choose which functions will appear on the shortcut menu - you can add or remove the in-use child lock, minute minder and pause functions.**

- Child lock **- prevents pans being switched on accidentally - please see the child lock section above.**
- Sound **- allows you to change the volume of tones for notification messages and timer alarms (or to switch them off).**
- Screen brightness **- allows you to change the brightness level of the display screen.**
- Clock settings **- allows you to set the time of day and to choose between a 12-hour clock and a 24-hour clock.**
- Languages **- allows the language used in the display to be changed.**
- Factory reset **- allows all settings to be reset back to the default settings.**

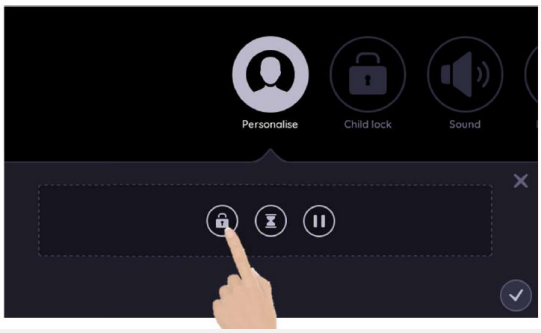


Touch the required option to select it.

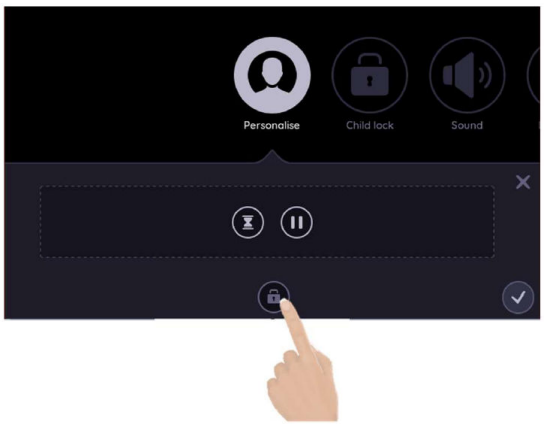
After making changes, always touch the 'tick' key to save your changes.

Touch the 'X' to exit an option screen without saving changes, or to close the settings menu.

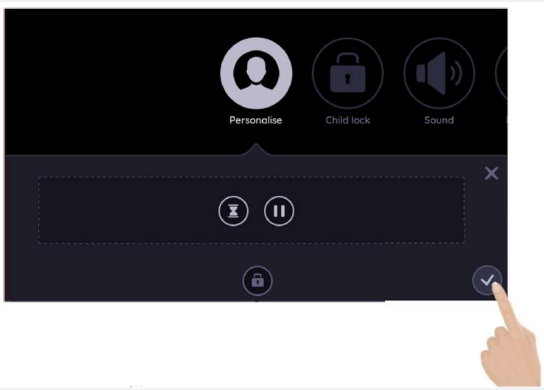
PERSONALISE



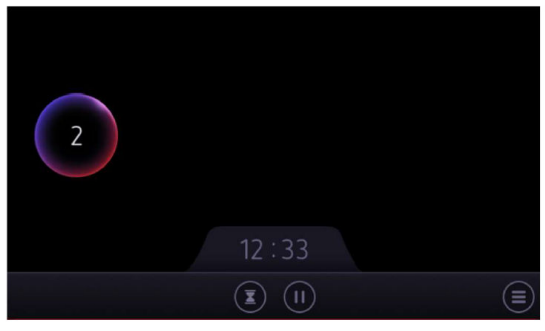
On the Personalise **screen, touch a function symbol and drag it out of the black rectangle to remove the function from the shortcut menu.**



Touching a function symbol and dragging it into the black rectangle will add the function to the shortcut menu.

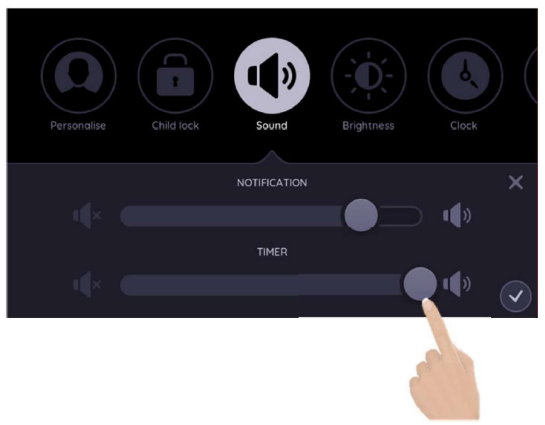


Touch the 'tick' key to save your changes.



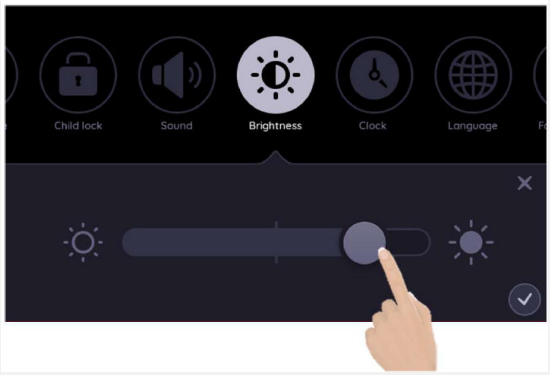
The updated selection of functions will now be displayed in the shortcut menu.

SOUND



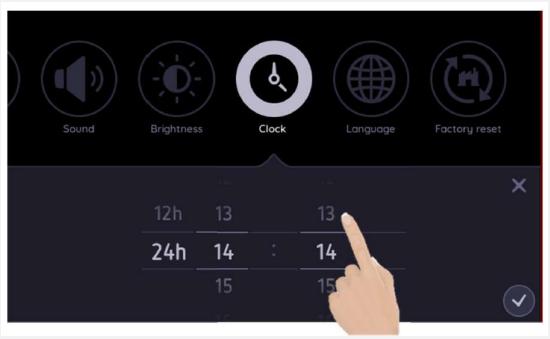
- **On the** Sound **screen, use the sliders to adjust the volume level of, or to mute, tones for notification messages and timer alarms.**
- **Touch the 'tick' key to save your changes.**

BRIGHTNESS

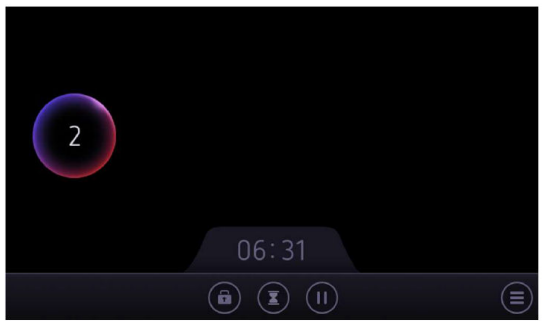


- **On the** Brightness **screen, use the slider to adjust the brightness level of the display screen.**
- **Touch the 'tick' key to save your changes.**

CLOCK SETTINGS



- **On the** Clock Settings **screen, use the scroll wheels to set the current time of day, and to select either a 12 hour clock display or a 24 hour clock display.**
- **Touch the 'tick' key to save your changes.**

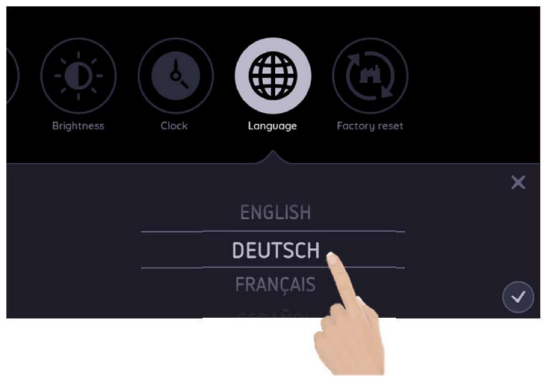


The current time of day is shown on the digital display during use.



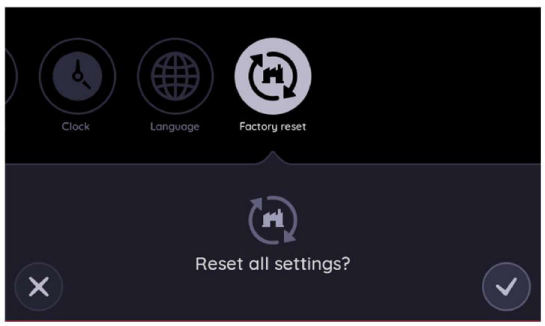
The current time of day is also shown briefly in the display after switching the hob off.

LANGUAGE



- **On the** Language **screen, use the scroll-wheel to select the required language (English, German, French, Spanish, Italian, Chinese, Korean and Vietnamese are available).**
- **Touch the 'tick' key to save your changes.**
- **If a language is changed in error, look for the globe symbol in the settings menu to be able to change it back.**

FACTORY RESET



In the Factory Reset **screen, touch the tick key to reset all settings back to the factory defaults, or touch the 'X' key to cancel out of the screen without resetting.**

ZONELESS INDUCTION - DISPLAY SYMBOLS AND MESSAGES

H - RESIDUAL HEAT INDICATOR.



- **H - residual heat indicator.**
- **This informs you that the area(s) indicated are still hot to the touch after cooking.**
- **The 'H'(s) will disappear once the temperature of the glass surface falls below 55°C.**

'OOPS!' INFORMATION MESSAGES.

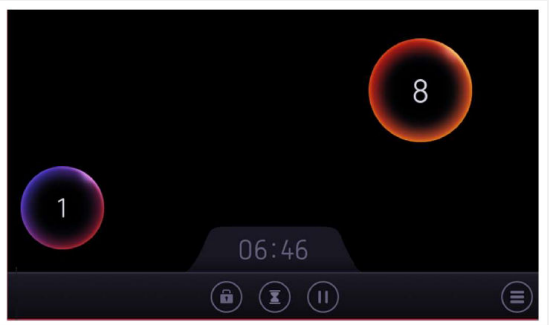


- **The 'Oops!' messages notify minor issues which can be resolved by the user. Here is an example:**
- **The messages give advice on what steps need to be taken to resolve the issue.**
- **Sometimes you will need to touch the 'X' × to close the message. Other times the message will close automatically when you take the steps to resolve the issue.**

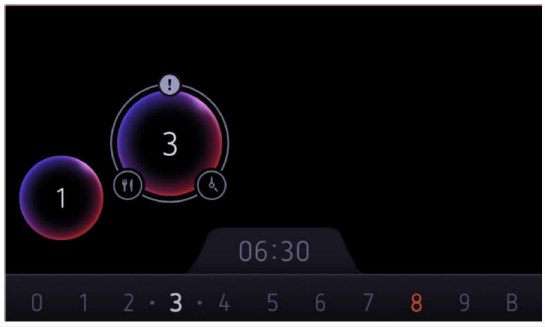
Message	Steps to take
Oops! - Your cookware is too close to the display.	• **Move pans away from the control panel/display screen area to prevent the electronics getting too hot.** • **The pans can continue to be heated.** • **Touch the 'X' × to close the message.**
Oops! - Your display is overheated.	• **The pans have been switched off.** • **Move pans away from the control panel/display screen area and wait for the hob to cool down.** • **The message will then disappear and the pans can be switched on again.**
Oops! - Something went wrong.	• **This message can occur if two pans are placed or moved at exactly the same time, so that the electronics are not sure which pan is which.** • **Similarly, if two pans are placed too close together, the electronics may not be able to tell which pan is which.** • **Please lift and replace each pan on the ceramic glass, one at a time, until the message disappears and the pans are displayed as usual.** • **If necessary, please adjust the power levels for the pans.** • **For best results, always place additional pans onto the glass one at a time, and move pans one at a time.**
Oops! - Something is placed on the user interface.	• **This message can occur if something is covering the control panel/display panel, such as a pan or a tea towel, or simply water, grease or fingerprints.** • **Remove any objects and clean the area before trying to use the hob again.**
Oops! - Your cookware is positioned too close together.	• **If two plans are close together and sharing the same induction coil area, they cannot have significantly different power levels - for example a pan on boil directly next to a pan on simmer.** • **Move the pans apart to resolve the issue.**
Oops! - Your cookware is too small for heating in this area.	• **The pan is too small to be heated in its current location.** • **Move the small pan towards a corner of the ceramic glass surface, where the pan can come into contact with a larger induction coil surface area and so can be heated.**
Oops! - Your cookware is not suitable for your induction cooktop.	• **The pan is not suitable for induction cooking, possibly because it is too small or does not have a magnetic base.** • **Use a suitable pan instead.**

OTHER INFORMATION MESSAGES.

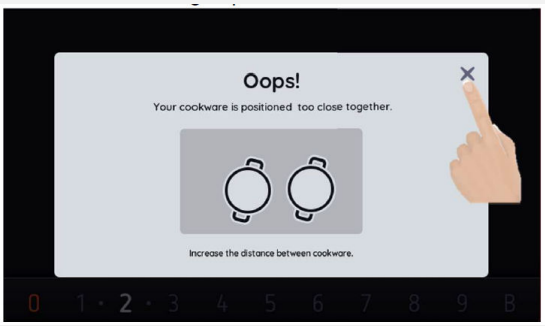
Power Conflict **- this can occur when two pans with different power levels are brought close together. If two pans are using the same induction coil area then they cannot have significantly different power levels, and it may be necessary for the electronics to reduce the power level of one of the pans. For example - two pans may have significantly different power levels - 1 on the smaller pan and 8 on the larger pan.**



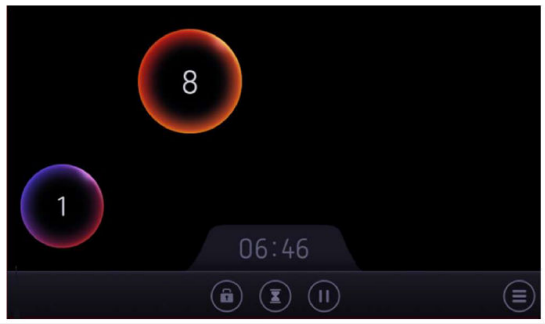
If the larger pan is moved close to the smaller pan, a power conflict situation occurs. The power level of the larger pan would be reduced to the maximum available power level (level 3 in this example). The slider control shows the original power level and the reduced power level (from level 8 to level 3 in this example), and the large pan symbol shows an exclamation mark to indicate that a power conflict has occurred.



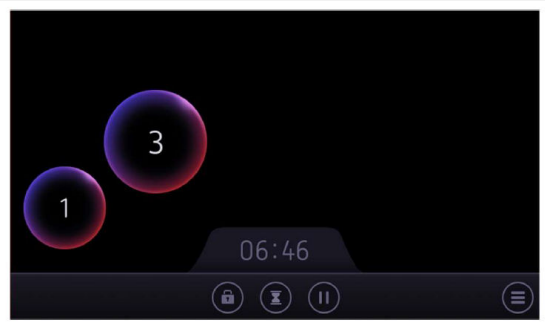
Touch the exclamation mark symbol to open the information message. Once you have read the information message, touch the 'X' × to close the message.



To resolve the power conflict, move the larger pan away from the smaller pan within 10 seconds. The original power level of the larger pan is restored (level 8 in this example).

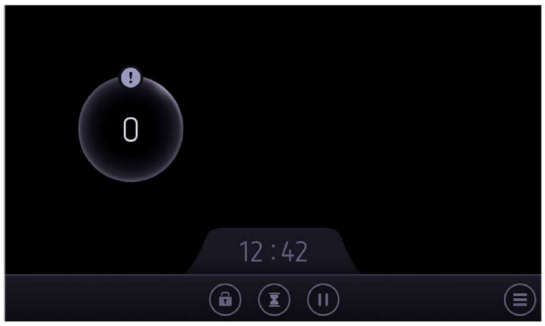


Or, if the larger pan is left close to the smaller pan, after about 10 seconds the new reduced power level is confirmed (level 3 in this example). If you attempted to set the larger pan to a higher power level in this position (higher than level 3 in this example), then the power conflict situation would arise again.

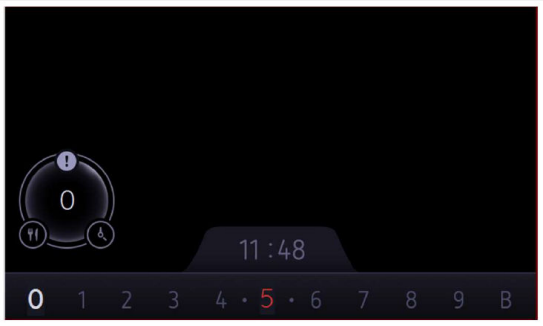


Please note, the opposite is also true - if a pan with a lower power level is moved close to a pan with a significantly higher power level, then the pan with the higher power level will have its power level reduced.

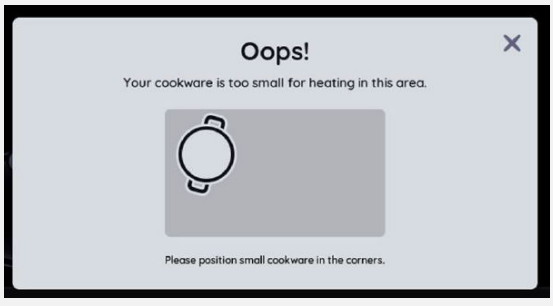
Smaller pans not heating **- The following situation may occur when a smaller pan (usually with a base diameter of between 100mm and 145mm) is placed on the ceramic glass surface. The grey pan symbol with an exclamation mark indicates that the pan has been recognised, but that it is too small to heat in its current location.**



If you try to select a power level for the pan, the slider control will show the requested power level in red, to indicate that the pan cannot be heated in its current location. Touch the exclamation mark on the pan symbol to open the information message.

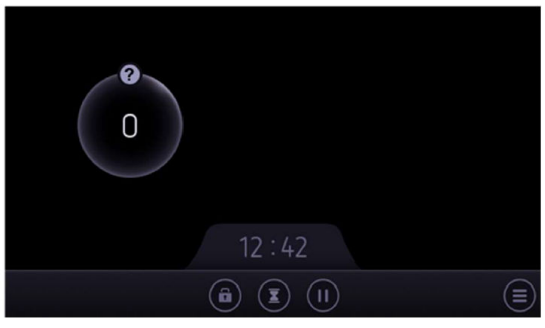


The 'Oops! - Your cookware is too small for heating in this area' **message appears with information about moving the small pan towards a corner of the ceramic glass surface, where the pan can come into contact with a larger induction coil surface area and so can be heated. After reading the message, touch the 'X'** × **to close it.**



Move the small pan towards a corner of the ceramic glass surface, then select a power level as usual.

Pan is not suitable **- The following situation may occur if a pan which is not suitable for induction cooking is placed on the hob. This may be because the pan does not have a magnetic base or is very small (usually with a base diameter of less than 100mm). The grey pan symbol with a question mark indicates that the pan is not suitable for induction cooking.**



If you try to select a power level for the pan, the slider control will show the requested power level in red, to indicate that the pan is not suitable for induction cooking.



Touch the question mark on the pan symbol to open the information message. The 'Oops! - Your cookware is not suitable for your induction cooktop' **message appears. After reading the message, touch the 'X'** × **to close it.**

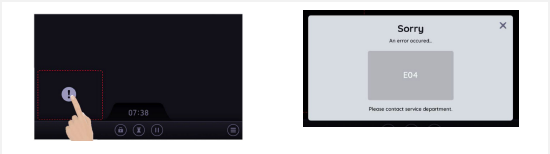


Remove the unsuitable pan from the ceramic glass surface and instead use a suitable pan.

CODES.

Error codes are usually displayed in a 'Sorry - an error occurred' message.

If an exclamation mark symbol appears in one part of the display, this indicates that there may be an issue affecting that area of the hob, which may require attention from a service engineer, however the remainder of the hob can be used normally in the meantime.



Please make a note of any error codes which appear, and please quote them if contacting the service office as they would help service engineers to identify any affected components.

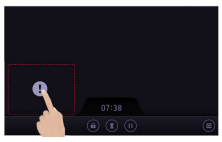
Code	Advice
E2	• Indicates that part of the hob has overheated, possibly because an empty pan has been left switched on for too long, or because a pan has boiled dry. • Remove the pan and switch the hob off. • Allow the hob to cool down for 20-30 minutes before trying to use the hob again.
ER21	• The electronics have sensed that the hob has become too hot and so have turned the hob off. • Move pans away from the control panel/display screen. Do not allow pans to cover the control panel/display screen area. • Do not allow pans to boil dry. • Allow the hob to cool down before trying to use it again.
ER62	• The electronics cannot determine which pan is which, possibly because two pans were added to the glass at the same time, or were moved at the same time. • Please lift and replace each pan on the ceramic glass, one at a time, until the message disappears and the pans are displayed as usual. • If necessary, please adjust the power levels for the pans. • For best results, always place additional pans onto the glass one at a time, and move pans one at a time.
ER91 or ER92	• A hot pan has been detected close to the control panel/display panel. • Please move any hot pans away from the control panel/display panel. • Allow the hob to cool down before trying to use it again.
U400 or ER45	• The electricity supply voltage to the hob may be too high (U400) or too low (ER45). • Please ask the installer to check the electrical installation of the cooker. • Please seek assistance from your local electricity supply board.

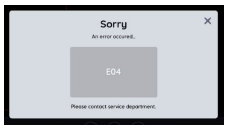
For other messages or error codes, please switch the cooker off at the wall for a few minutes to let the electronics reset. If the error message persists after the power has been restored, please contact the customer service office using the contact details on the back cover.

NOTE

Please note that codes may sometimes apply to only one part of the induction hob surface, not to the entire induction hob.

In the example shown below, there may be an issue with the front-left part of the induction hob, which may require attention from a service engineer, but the remainder of the hob surface could still be used normally in the meantime.





MAXIMUM OPERATING TIMES FOR INDUCTION HOB AREAS

For safety reasons, an induction hob area cannot operate for longer than a maximum specified time before switching off and cooling down.

Maximum Operation Times For Induction Hob Zones

Power level	Maximum operating time
Melting chocolate	2 hours
Keep warm	2 hours
Simmering	2 hours
1	10 hours
1.5	10 hours
2	5 hours
2.5	5 hours
3	5 hours
3.5	5 hours
4	4 hours
4.5	4 hours
5	3 hours
5.5	3 hours
6	2 hours
6.5	2 hours
7	2 hours
7.5	2 hours
8	2 hours
8.5	2 hours
9	1 hour
Power Boost	10 minutes (plus a further 60 minutes at power level 9)

OVER-HEATING PROTECTION

- **For safety reasons, the electronics monitor the temperature of the glass surface and will switch a pan off, or the whole hob off, if the glass surface gets too hot, for example if an empty pan is heated for too long or if a pan boils dry.**
- **The pan will be switched off if the glass surface temperature exceeds 230°C.**
- **The whole hob will be switched off if the glass surface temperature exceeds 250°C.**

OVENS & GRILLS

OVENS

When using the top oven or second fanned oven, the white thermostat indicator light will come on until the selected temperature is reached.

When the top oven or grill is switched on, the cooling fan(s) come on to keep the fascia and control knobs cool during cooking/ grilling. The cooling fans may operate when the main ovens are in use depending on the temperature setting and length of cooking time. The fan(s) may continue to operate for a period after the oven/grill has been switched off. During use the fan(s) may cycle on and off, this is normal.

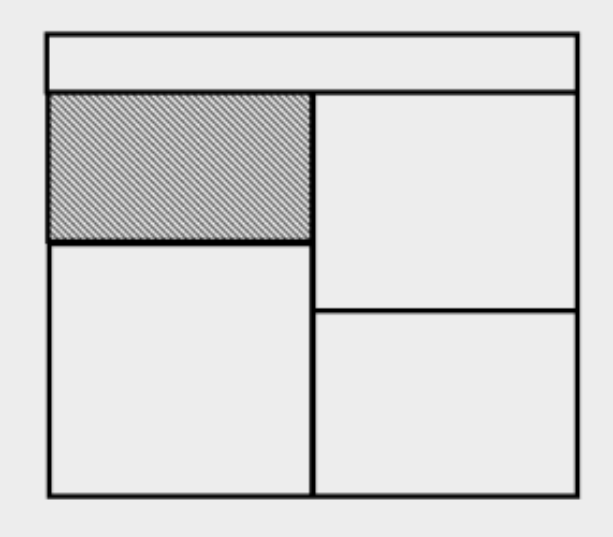
IMPORTANT
Never put items directly on top of the base of the oven, or cover the oven base with foil, as this may cause damage. Always position items on the shelf.

NOTE
The main oven will not operate manually if the programmer is set to automatic cooking, or is locked. See the Clock/ Programmer section for more information.

NOTE
The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

USING THE GRILL

Top Oven / Grill



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

TIP
For best grilling results, pre-heat the grill for a few minutes,

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may not start running immediately, but will start once a certain temperarure threshold has been passed. The fan may continue to operate for a period after the grill has been switched off.

NOTE
The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

USING THE GRILL

CAUTION
Accessible parts may be hot when the grill is used - young children should be kept away.

IMPORTANT
The grill door must be fully open when the grill is used.

TIP
On models with a grill regulator control (1-8) you must also turn the grill regulator control knob to a number setting to make the grill work. 1 is the lowest heat output and 8 is the highest heat output.

For grilling small quantities of food, the centre (economy) grill can be used. For large quantities of food, the full-width grill can be used.

1. **Open the grill door. Turn the control knob to the required setting. For best cooking results, we recommend that you preheat the dual grill for 3 minutes and the single grill for 5 minutes.**
2. **Push the grill pan in fully to position it under the grill.**
3. **To switch off return the control knob(s) to the off position.**

GRILL PAN AND TRIVET



The trivet sits inside the grill-pan.

The holes and the sloping lip of the grill-pan go at the back.

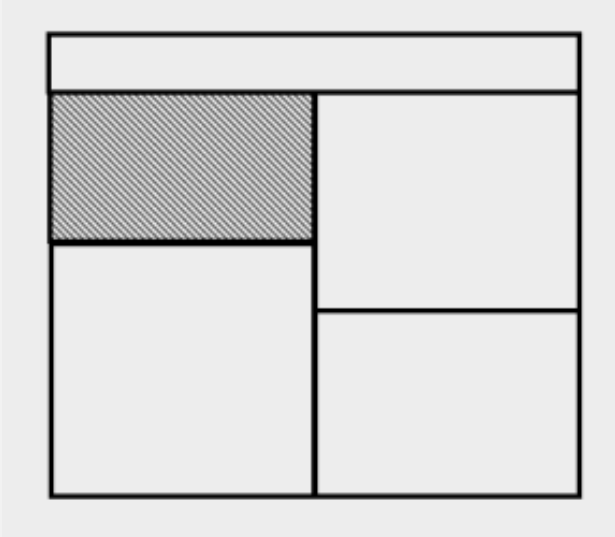
The grill-pan handle clips over the front of the grill-pan. Ensure that the grill-pan handle prongs are at the top, and the wider support piece sits underneath the grill-pan.

WARNING
The grill-pan handle is designed for sliding the grill-pan in and out. Do not attempt to carry the grill pan by the handle.

WARNING
The top oven/grill door must be open when the grill is used for conventional grilling.

USING THE TOP OVEN

Top Conventional Oven



WARNING
When you are cooking, keep children away from the vicinity of the oven.

CAUTION
The top element gets extremely hot when in use, so take extra care to avoid touching it.

NOTE
The top oven is a conventional oven and is not controlled by the timer.

TO TURN ON THE TOP OVEN

1. Turn the temperature control knob until the required temperature is selected. The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

2. To switch off, return the top oven control knob to the off position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause damage. Always position items on the shelf.

COOLING FAN

During use the fan may cycle on and off, this is normal.

When the top oven is switched on, the cooling fan comes on to keep the fascia and control knobs cool during cooking. The fan may not come on immediately, but will come on once a certain temperature threshold has been passed. The fan may continue to operate for a period after the top oven has been switched off.

PREHEATING

Preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

Put the oven shelf in the position required before preheating the oven.

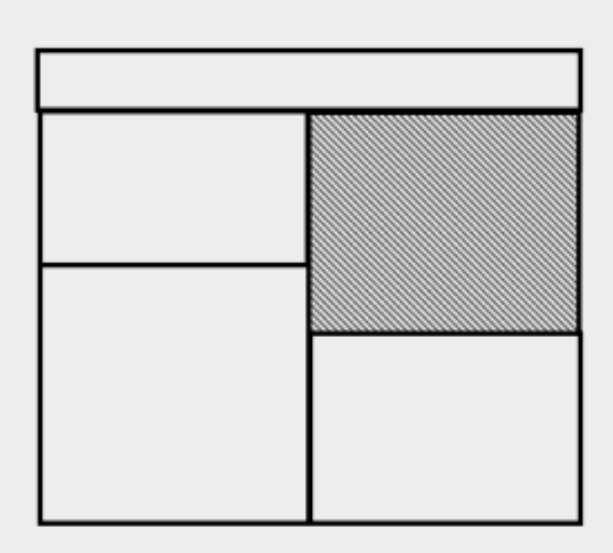
Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

WHEN USING THE TOP OVEN

As part of the cooking process, hot air is expelled through a vent at the top of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE MAIN OVEN

The Main Multi-Function Oven



WARNING
Accessible parts may be hot when the oven is used. Young children should be kept away.

SELECTING A COOKING FUNCTION

To start a cooking operation, a cooking function and a heating temperature must be selected.

Setting a cooking function

- **Rotate the function control to select the desired cooking function.**

To modify or cancel the cooking function:

- **Rotate the function control to select another cooking function.**
- **Rotate the function control to off to cancel the cooking function.**

Setting a heating temperature:

- **Turn the temperature control dial to select the desired heating temperature. The selected temperature shows in the display.**

To modify or cancel the heating temperature:

- **Rotate the temperature control to select another heating temperature.**
- **Rotate the function control dial to off to switch the oven off.**

PREHEATING

The oven starts preheating when a cooking function and heating temperature have been set.

The temperature symbol °C blinks to indicate preheating.

The temperature symbol permanently lights up and an acoustic signal sounds to indicate the oven has reached the set temperature.

Fast preheat function

The fast preheat function automatically activates after selecting a cooking function that supports it.

The fast preheat function reduces the time the oven needs to reach the selected heating temperature.

The display shows the fast preheat symbol.

The fast preheat function automatically deactivates after the selected heating temperature is reached.

NOTE

- **Please note there are two sets of beeps relating to the pre-heating of the digital main oven.**
- **When a main cooking function is selected (true fan, pizza, fan assisted, or conventional top and bottom heat), the rapid pre-heat function engages automatically to help get the cavity up to temperature more quickly.**
- **The rapid pre-heat indicator ( ) appears and the pre-heating indicator ( ) flashes.**
- **After a few minutes, three short beeps will sound and the rapid pre-heating indicator ( ) goes out.**
- **This indicates that the rapid pre-heat phase has ended and the oven is switching to the main ongoing cooking function mode which was selected.**
- **The pre-heating indicator ( ) continues to flash until the required temperature has been reached.**
- **After a further few moments, a further three short beeps will sound.**
- **This indicates that the required temperature has been reached and the pre-heating indicator ( ) stops flashing and shows steadily.**

- At this point, the food should be placed in the oven.

COOKING WITH A FANNED OVEN

CAUTION
As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach.

TIP
Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced.

TIP
Preheating is generally not necessary as a fan oven heats up quickly.

TIP
There is no flavour cross-transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - e.g. milk puddings.

TIP
When batch baking foods that will rise during cooking- e.g. bread, always ensure that enough space has been left between the shelves to allow for the rise.

- There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - e.g. when planning a party as all the items will be cooked within the same length of time.

NOTE
When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

NOTE
Because the 2 oven shelves are wider than in many ovens, it is often possible to cook 2 items per shelf.

NOTE
When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

NOTE
There is no need to swap dishes onto different shelves part way through cooking, as with a conventional oven.

DEFROSTING AND COOLING IN THE MAIN OVEN

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

CAUTION
BE SAFE:

Ensure that the food is fully defrosted before cooking or consuming.

USING THE AIRFRY FUNCTION

Simply choose the AirFry setting on the main oven control, then place your chips, vegetables or chicken on the specially designed air fryer tray.

The tray allows more air to circulate speeding up cooking time, reducing the need for any extra oils, making cooking healthier.

AirFry is great for cooking chips, meat and to prepare meals that you would normally grill.

There's a few things which don't AirFry well including cakes, pastries and breads as they can become dry or tough. Foods in a wet batter also can not be cooked by AirFrying.

1. **Select the AirFry function on the main oven and set the temperature to 220°C.**
2. **Position the metal Airfry tray on the 3rd (centre) shelf position from the bottom. Food should be evenly spaced on the airfry tray in a single layer to allow for even cooking.**
3. **Place a baking tray, or the grill pan, on the shelf position below the AirFry tray to catch any crumbs or drips.**

WARNING
For recipes with 30 minutes or longer cooking time a 5-10 minute pre-heat time is recommended.

Frozen or dense foods may require additional cooking time.

NOTE
If you're using a non-air fryer recipe, make sure you shorten the cooking time as food will cook faster than a conventional oven.

IMPORTANT

- **Air Frying in a large oven cavity allows for more food to be air-fryed simultaneously, so longer cooking times are to be expected compared to a worktop air fryer.**
- **Please adjust cooking times accordingly.**
- **For best results, when consulting recipes and cooking instructions on food packaging, please look for the** conventional oven **timings, not the worktop air fryer timings or regular fanned oven timings.**
- **Reduce the** conventional oven **timings by around 30%.**
- **Ensure that the food is thoroughly cooked prior to serving.**

NOTE

It may be necessary to lightly spray the airfry tray with oil to avoid food sticking to it.

IMPORTANT

Greasy foods may cause smoke during the airfry cycle, maintaining a clean oven and using a baking tray below to catch debris is recommended.

MAIN OVEN COOKING FUNCTIONS EXPLAINED

Symbol and Function Name	Temperature Range	Notes	Usage
 True Fan Oven	30°C to 260°C Default temperature is 180°C The temperature can be adjusted in 5°C increments	Incorporates rapid pre-heat function. Use any suitable shelf position. Can batch bake on more than one level at the same time, but please leave enough space for the food to rise.	Operates the fan heating element and circulation fan on the back wall of the oven. Gives an even temperature distribution throughout the oven cavity for batch baking, so you can cook on more than one shelf level at the same time. Blows hot air directly into the oven cavity so generally requires little to no pre-heating, and can cook at lower temperatures for shorter durations, therefore generally being the most efficient cooking mode.

Symbol and Function Name	Temperature Range	Notes	Usage
			Circulating air avoids cross-transference of flavours and smells from one dish to another. Cook on any suitable shelf position. With most recipes, reduce cooking temperature by about 20°C compared to conventional ovens, and reduce the cooking time a little.
 Conventional Oven	30°C to 260°C Default temperature is 200°C The temperature can be adjusted in 5°C increments	Incorporates rapid pre-heat function. For best results, cook on one shelf and use the middle shelf position.	Operates the upper and lower heating elements to provide a conventional cooking mode. Please remember, the oven temperature selected relates to the centre of the oven; the oven cavity will be a bit hotter at the top and a bit cooler at the bottom. However the different zones of heat can be useful if roasting, with meat placed towards the middle of the oven and roast potatoes at the top. Requires pre-heating for best results. Useful for traditional baking and roasting. For best results, please place the food on the middle shelf position and cook on one shelf level only.
 Pizza (true fan mode with base heat)	50°C to 260°C Default temperature is 180°C The temperature can be adjusted in 5°C increments	Incorporates rapid pre-heat function. For best results, cook on one shelf and use the middle shelf position.	The fan heating element and circulation fan come on to cook the pizza, including the topping. The base heating element comes on to crisp the base of the pizza. Requires pre-heating for best results. For best results, please place the food on a middle shelf position.
 Air-fryer	150°C to 230°C Default temperature is 230°C The temperature can be adjusted in 5°C increments	Does not incorporate the rapid pre-heat function (because this function already uses the circulation fan, fan element and upper element). Place the air fry tray in the middle	Operates the fan element and circulation fan to cook the food, and the upper element to crisp the food. Good for frozen chips, chicken pieces, chicken nuggets, fish fingers, etc. Place the air fry tray into the middle shelf position of the main oven.

Symbol and Function Name	Temperature Range	Notes	Usage
		shelf position, with the grill pan below it.	Place the grill pan below the air fry tray to catch any drips or food particles. Do not use the air fryer function for general cooking, roasting and baking, as the food may over-cook as there would be additional heat generated by the upper element. Because of the larger cooking capacity, cooking times would need to be increased compared to a worktop air-fryer.
 Defrost and dough-proving	Not applicable – please leave the temperature selector in the off position.	Use the middle shelf position.	The circulation fan runs without any heat. With the oven door closed, room temperature air is circulated around the food. This helps frozen items such as bread and gateaux to defrost in about half the usual time. With the oven door closed, room temperature air is circulated around the dough. This provides a suitable environment for the dough to rise prior to baking. With the oven door open, this function helps to cool cooked food prior to refrigeration.
 Intensive bake (fan-assisted oven)	30°C to 260°C Default temperature is 200°C The temperature can be adjusted in 5°C increments	Incorporates rapid pre-heat function. For best results, cook on one shelf and use the middle shelf position.	Operates the upper and lower heating elements and the circulation fan to circulate the heat. Helps to ensure a more even temperature distribution throughout the oven cavity. Good for baking items with a higher moisture content, such as quiche, bread and cheesecakes. Requires pre-heating for best results. Useful for pizzas, pies, quiches and recipes which require a crisp base and a browned top. For best results, please place the food on a middle shelf position.
	80°C to 230°C Default temperature is 180°C	Does not include the rapid pre-heat function.	Operates the upper element only to brown dishes like shepherd's pie, lasagne, cauliflower cheese, etc.

Symbol and Function Name	Temperature Range	Notes	Usage
Top heat	The temperature can be adjusted in 5°C increments	For best results, cook on one shelf and use the middle shelf position.	Often used during the last few minutes of the cooking process. For best results, please place the food on a middle shelf position to avoid over-browning.
 Base heat with circulation fan	50°C to 220°C Default temperature is 200°C The temperature can be adjusted in 5°C increments	Does not include the rapid pre-heat function. For best results, cook on one shelf and use the middle shelf position.	The lower heating element comes on to crisp the base, and the circulation fan gently circulates heat around the food to avoid overcooking. Useful for open pies and tarts or baking pastry cases, etc. Requires pre-heating for best results. For best results, please place the food on a middle shelf position.
 Fan-assisted grill	3 power levels: 3 - high 2 - medium 1 - low	Pre-heat for 3-5 minutes before adding the food. Choose a suitable medium to high shelf position.	Operates the upper inner grill heating element and circulation fan. Useful for circulating heat around thicker meats, like sausages and chicken pieces without the need to turn the food as often. Gives a rotisserie spit-roast-effect flavour, without the need to have a rotisserie motor and roasting spit in the oven. Choose a suitable medium to high shelf position, but ensure that the food will not come into contact with the heating element. Use with the door closed.
 Conventional grill	3 power levels: 3 - high 2 - medium 1 - low	Pre-heat for 3-5 minutes before adding the food. Choose a suitable medium to high shelf position.	Operates the upper inner grill heating element. Pre-heat for a few minutes for best results. Useful for toasting and grilling thinner meats, like bacon. Choose a suitable medium to high shelf position, but ensure that the food will not come into contact with the heating element. Use with the door closed in the main oven. (For the grill in the top oven, use with the door open).

Symbol and Function Name	Temperature Range	Notes	Usage
 Light only	Not applicable	Oven lamp comes on without heating.	Puts the light on without the heating elements coming on. Illuminates the oven cavity which is useful when wiping round the oven cavity.

OVEN FURNITURE

- Extra shelves may be ordered from our spares website - please see website address on the back cover.

Type of shelf	Type of model	Cavity	Part number
50cm Deluxe	Stoves Richmond Deluxe (DX) range cookers	All cavities except right-hand tall oven cavity on 90cm models.	094108601
40cm Deluxe	Stoves Richmond Deluxe (DX) range cookers - 90cm models only	Only for right-hand tall oven cavity on 90cm models.	094108603

Baking trays and roasting tins:

For best cooking results and even browning, the recommended size of baking trays and roasting tins that should be used are as follows;

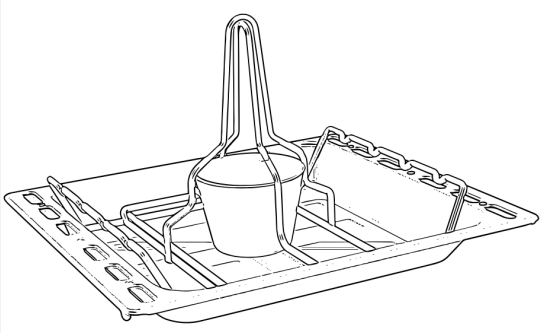
- **Baking tray 350 mm x 250 mm This size of baking tray will hold up to 12 small cakes.**
- **Roasting tin 370 mm x 320 mm**

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

USING OTHER ACCESSORIES

STEAM & INFUSE ACCESSORIES

The Steam & Infuse vertical cooking system is designed to deliver an evenly cooked, healthier, flavourful result every time. Simply fill the flavour pot with stock liquid, herbs or any other flavouring ingredients and place your poultry over the top.



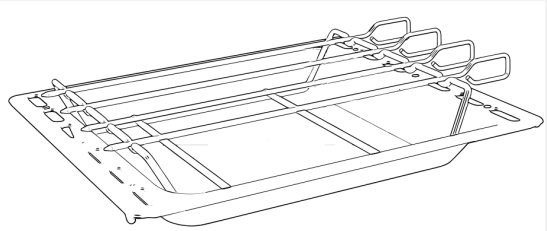
Supporting poultry vertically exposes all sides to the oven's heat, promoting more even cooking in a shorter time while allowing the fat to drip out for healthier cooking results. The heat turns the stock liquid to steam so that the flavour is infused into the meat from the inside.

NOTE

- **The Steam & Infuse system is placed inside the deep grill pan.**
- **First remove the standard grilling trivet from the grill pan.**
- **Place the wide Steam & Infuse trivet into the grill pan, then place the flavour pot into the centre of the grill pan, and finally place the vertical trivet over the wide trivet.**
- **Place the grill pan in the main multi-function oven or the second fanned oven (on 100cm and 110cm-wide models) using the lowest shelf position.**
- **Do not attempt to use the Steam & Infuse system in the tall right-hand oven on 90cm-wide models.**
- **Always use the true fan cooking function when using the Steam & Infuse system. This will ensure that the heat circulates around the poultry effectively for even cooking.**
- **The Steam & Infuse system is designed for cooking poultry up to 2.5kg in weight.**
- **When cooking with the Steam & Infuse system with true fan cooking mode, cooking times are usually reduced by**

about 20% compared to conventional horizontal roasting. Be sure to check the poultry so that it does not over-cook. Please ensure that the poultry is thoroughly cooked through before serving. Insert a skewer or fork into the thickest part of the meat and make sure that the juices run clear before serving; if not, please return the poultry to the oven to cook for a little longer before testing again.

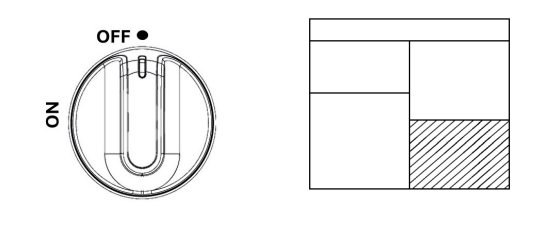
Also included are a set of skewers which are ideal for making kebabs and can be suspended over the specially designed rack.



NOTE
The Steam & Infuse system is supplied with Stoves Deluxe (DX) range cookers. It may be purchased as an optional extra for Stoves Core range cookers - part number 094109600. Please visit the Spares section of our website - please see the website address on the back cover.

IMPORTANT
The skewers are not to be used in the tall right-hand oven on 90cm-wide range cookers and should always be orientated side to side across the oven, not front to back, so they do not come into contact with the oven circulation fan blades.

SLOW COOK COMPARTMENT INSTRUCTIONS



The slow-cook compartment is located in the bottom-right compartment. It uses a simple on-off control.

Slow cooking gives many benefits – it is quick and easy to prepare ingredients, like chopping vegetables and making stock liquid before adding them to the pot.

The food can then be left unattended to cook for several hours while you get on with your day – the food will keep hot for several hours if the pot is left covered – allowing you to come home to a delicious meal that is already prepared.

Less expensive cuts of meat become deliciously tender when slow cooked and tend not to shrink as much compared to other cooking methods, such as roasting or grilling.

The slow cook compartment can also be used to keep cooked food warm prior to serving – handy if someone is running late for dinner – and is a useful space for resting joints of meat prior to carving.

TIP

- **The slow cook compartment, in the bottom-right-hand cavity on 100cm and 110cm-wide Stoves range cookers, uses a simple on/off switch to turn the heating element on or off, and so there is no need to set a cooking temperature.**
- **The heating element is positioned under the central part of the cavity floor, and so the oven-proof casserole dish must be placed centrally in the cavity.**
- **Place the prepared oven-proof dish in the slow cook oven and switch the slow cook oven on.**
- **Do not open the slow cook compartment door during cooking.**
- **Always keep the lid, or aluminium foil, on the casserole dish to keep the heat in and to prevent the food drying out.**
- **Please only use oven-proof dishes, as they will be sitting directly over the element.**
- **The maximum capacity of the casserole dish which the oven is designed for is 2.5 litres / 4.5 pints.**

- The fuller the pot, the longer the food will take to cook.
- You will need to allow at least 5 hours to cook a casserole in the slow cook oven, and may need up to 8-10 hours.
- The general rule is to allow 3 times as long to cook in the slow cook oven as you would in a conventional oven.
- Always use a meat thermometer to check the internal core temperature of the thickest part of the meat at the end of cooking.
- Don't forget that bacteria which can cause food-poisoning are only killed at temperatures above 63°C, and so you want the internal core temperature of the food to be at least 75°C - 83°C, and ideally 88°C.
- Always serve food immediately after taking it out of the slow cook oven.
- It is also a good idea to use pre-warmed plates and hot gravy where appropriate.
- Always use oven gloves when removing the casserole dish from the slow cook oven.
- Please remember that smaller chunks of food will cook more quickly than larger chunks of food.
- It is important to cut root vegetables into smaller chunks as the density of the food means they take longer to cook.
- When preparing the casserole, it is better to add hot stock liquid rather than cold stock liquid.
- It is best to fry meat pieces before adding them to the casserole dish.
- It is best to sauté root vegetable pieces for a few minutes before adding them to the casserole dish.
  - Add the root vegetables to the dish before other ingredients, so that they will be towards the bottom and will cook immersed in the stock liquid.
- Any frozen ingredients must be fully defrosted before being added to the casserole dish.
- The slow cook compartment can be used to keep food warm, e.g. if someone is running late for dinner.
- If using the slow cook compartment to keep cooked food warm prior to serving, please leave the food in an oven-proof dish.
  - For food that needs to be kept moist, keep the food covered with aluminium foil or an oven-proof lid. Do not cover the food with cling film.
  - For food that needs to be kept crisp, do not cover the food.

- **Do not add gravy or sauces until serving.**
- **When ready to serve, transfer the food to pre-warmed plates.**

- **The slow cook oven is not intended to be used as a plate warmer - the plates would be sitting directly over the element, so could possibly crack, and there is no fan to circulate heat around the plates evenly.**
  - **Plates can generally be warmed by placing them on the shelves in the main oven – using fanned oven mode and a temperature setting not exceeding 70°C – but please make sure that your plates are suitable for warming, as very delicate plates could crack when exposed to heat.**
  - **Always use oven gloves when placing plates into a hot oven or when removing them from a hot oven.**
- **Do not use the slow cook compartment to reheat food which has already cooled.**

CLOCK/PROGRAMMER

NOTICE
If the clock/programmer is locked, it must be unlocked before the main multi-function oven can be used.

To lock/unlock the clock/programmer press and hold the middle clock key for about 10 seconds, until a beep sounds.



NOTICE
The time of day must be set before the main multi-function oven can be used.

Please be aware that only the main multi-function oven is controlled by the programmable timer.

NOTE
Your clock/programmer may not have all of these functions.

NOTE
The timer is context-specific, so it will only show options when they are relevant. If the multi-function oven is not in use, then the timer only gives the minute minder option and the option to set the time of day. If the digital oven is in use, then the cooking duration and cooking end time options become available.

	Alarm - minute minder - the alarm sounds at the end of the set time as a reminder to check, stir, turn or baste the food, but does not switch the main oven off automatically.
	Cooking duration time - allows the main oven to switch off automatically.
	End of Cooking time - used in conjunction with the cooking duration time - allows the main oven to switch on and off automatically.
	Time of day - clock
	Pizza Function.
	AirFry Function.
	Light - oven lamp comes on without the heating to assist with cleaning.
	Oven Functions - different symbols light up depending on the cooking function chosen - please see the main oven functions table.
 	Defrost / Dough Proving
°C	Temperature Unit (Celsius) - flashes when the main oven is pre-heating, and shows steadily when the main oven has reached temperature.
h:min	Units of time (hours: minutes)
	Rapid Pre-Heat function (activates automatically when using the true fanned oven, pizza, intensive bake/fan-assisted, or conventional oven functions).

	Automatic cooking symbol.
88:88	Time Display.
	Child Lock.

USING THE TOUCH CONTROLS

- Left key: minus/decrease
- Middle key: menu key for scrolling through functions.
- Right key: plus/increase
  - When a function is selected and the time is set, the chosen function will automatically start a few seconds after the last key press.

MANUAL MODE

- If you do not set a cooking duration time or cooking end time on the clock/programmer, then the main oven can be switched on and off manually using the function control and temperature control knobs.
- To operate the main oven manually, the time of day must be set on the clock.

SETTING THE TIME OF DAY



NOTE

Ensure that the main oven function selector knob is in the off position before trying to set the time of day.

- When the cooker is first connected to the power supply, or following a power cut, the clock symbol will be flashing on the display.
- The main oven will not work until the time of day has been set.
- While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour clock format.
-

TIP
If you hold down the plus or minus key the time will change more quickly.

- The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.

TIP
If you hold down the plus or minus key the time will change more quickly.

- To adjust the time of day, for example at the beginning and end of daylight saving time, touch the middle 'Clock' key repeatedly until the clock symbol starts to flash.
- While the clock symbol is flashing, use the plus and/or minus keys to select the current time of day, using the 24 hour clock format.
- The time of day will be accepted a few seconds after the last key press and the clock symbol will stop flashing.

NOTE
The main oven functions will not work until the clock time of day has been set.

NOTE
A short time after the last touch of a timer key (after approximately 30 seconds), the timer display will dim a little. This is an energy-saving function. Pressing any timer key will brighten the timer display again.

SETTING TIMERS

NOTE

- The automatic cooking timers can only be used when a function and a temperature have been set on the main multi-function oven.
- Automatic cooking functions are only available on the main cooking functions: true fan, pizza. fan-assisted/ intensive bake, air fryer, conventional top and bottom heat, top heat, base heat with fan, defrost and dough proving.
- The fanned grill, conventional grill, and light only functions cannot be controlled by the timer.
- The timer can only control the main multi-function oven.

MINUTE MINDER - the alarm sounds after the set time has elapsed, to remind you to check, turn, stir or baste the food, but the main oven does not switch off automatically.

- **Touch the middle clock key repeatedly until the bell symbol starts to flash.**
- **While the bell symbol is flashing, use the plus and/or minus keys to set the required minute minder duration time (up to a maximum of 23 hours and 59 minutes).**
- **After a few seconds, the minute minder duration time is accepted and starts to count down. If the main multi-function oven is in use, the minute minder counts down in the background. If the main multi-function oven is not in use, the minute minder counts down in the foreground.**
- **When the minute minder time has elapsed, the alarm sounds.**
- **Touch the middle clock key to silence the alarm, otherwise the alarm will cancel itself after approximately 7 minutes.**
- **The display reverts to showing the current time of day.**
- **If you need to amend the minute minder duration time, touch the middle clock key repeatedly again until the bell symbol starts to flash.**
- **While the bell symbol is flashing, use the plus and/or minus keys to adjust the required minute minder duration time (up to a maximum of 23 hours and 59 minutes).**
- **After a few seconds, the new minute minder duration time is accepted and starts to count down. If the main multi-function oven is in use, the minute minder counts down in the background. If the main multi-function oven is not in use, the minute minder counts down in the foreground.**
- **When the minute minder time has elapsed, the alarm sounds.**
- **Touch the middle clock key to silence the alarm, otherwise the alarm will cancel itself after approximately 7 minutes.**
- **The display reverts to showing the current time of day.**
- **If you need to cancel the minute minder function, touch the middle clock key repeatedly again until the bell symbol starts to flash.**
- **While the bell symbol is flashing, if required use the minus key to adjust the minute minder duration time to '00:00'.**
- **After a few seconds, the minute minder function is cancelled.**

NOTE

- **The display screen is multi-functional, and is used to show the cooking function and temperature, as well as for setting the timer and minute minder.**
- **When the digital oven is not in use, the minute minder countdown will show in the display.**
- **When the digital oven is in use, the minute minder will countdown in the background, indicated by the bell symbol in the display, while the display shows the cooking function and temperature.**
- **The alarm will sound as usual when the minute minder time has elapsed.**
- **While the digital oven is in use, please do not touch the middle clock key to check on the remaining minute minder time, as this will reset the minute minder time to zero.**

SETTING THE COOKING DURATION TIME - semi-automatic cooking - the main multi-function oven will switch off automatically after the set time.

- **Firstly ensure that the current time of day has been set.**
- **Place the food in the main multi-function oven and select the required cooking function and temperature.**
- **Touch the middle clock key repeatedly until the cooking duration time symbol starts to flash.**
- **While the cooking duration time symbol is flashing, use the plus and/or minus keys to set the required cooking duration time (up to 23 hours and 59 minutes).**
- **After a few seconds, the cooking duration time is accepted and starts to count down in the background.**
- **The automatic cooking symbol lights up to show that the main oven is in automatic cooking mode, and the display reverts to showing the current time of day.**
- **When the cooking duration time has elapsed, the alarm sounds and the oven heating is switched off, but the oven lamp stays on to assist with removing the food. The automatic cooking symbol flashes.**
- **Touch the middle clock key to silence the alarm, otherwise the alarm cancels itself after approximately 7 minutes.**
- **Return the function selector control to the off position in order to return the multi-function main oven to manual mode.**
- **If you need to check or amend the cooking duration time, touch the middle clock key repeatedly until the cooking duration time symbol starts to flash and the current remaining cooking time is displayed. (After a few seconds, if no other keys are touched, the timer display reverts to showing the current time of day).**
- **If required, while the cooking duration time symbol is flashing, use the plus and/or minus keys to adjust the the required cooking duration time.**

- **After a few seconds, the new cooking duration time is accepted.**
- **If you need to cancel the cooking duration time, touch the middle clock key repeatedly until the cooking duration time symbol starts to flash, and the current remaining cooking time is displayed.**
- **While the cooking duration time symbol is flashing, use the minus key to adjust the cooking duration time to '00:00'.**
- **After a few seconds, the cooking duration time is cancelled. Please note the oven would then need to be switched off manually at the end of cooking.**

SETTING THE COOKING END TIME - used in conjunction with the cooking duration time - fully-automatic cooking - the main multi-function oven will switch on and off automatically.

- **Firstly ensure that the current time of day has been set.**
- **Place the food in the main multi-function oven and select the required cooking function and temperature.**
- **Ensure that the cooking duration time has been set as above.**
- **Touch the middle clock key repeatedly until the cooking end time symbol starts to flash.**
- **While the cooking end time symbol is flashing, use the plus and/or minus keys to set the required cooking end time (up to 23 hours and 59 minutes from the current time of day).**
- **After a few seconds, the cooking end time is accepted.**
- **The timer calculates the required start time automatically; for example, if the required end time is 19:00 and the cooking duration time is 2 hours, then the start time will be calculated as 17:00.**
- **The automatic cooking symbol lights up to show that the main oven is in automatic cooking mode, and the display reverts to showing the current time of day.**
- **When the calculated start time arrives, the heating and oven lamp are switched on in the main multi-function oven.**
- **When the cooking duration time has elapsed, the alarm sounds and the oven heating is switched off, but the oven lamp stays on to assist with removing the food. The automatic cooking symbol flashes.**
- **Touch the middle clock key to silence the alarm, otherwise the alarm cancels itself after approximately 7 minutes.**
- **Return the function selector control to the off position in order to return the multi-function main oven to manual mode.**
- **If you need to check or amend the cooking end time, touch the middle clock key repeatedly until the cooking end time symbol starts to flash and the current cooking end time is displayed. (After a few seconds, if no other keys are touched, the timer display reverts to showing the current time of day).**
- **If required, while the cooking end time symbol is flashing, use the plus and/or minus keys to adjust the the required cooking end time.**
- **After a few seconds, the new cooking end time is accepted.**
- **If you need to cancel the cooking end time, touch the middle clock key repeatedly until the**

cooking end time symbol starts to flash, and the current cooking end time is displayed.

- While the cooking end time symbol is flashing, use the minus key to adjust the cooking end time to the current time of day.
- After a few seconds, the cooking end time is cancelled.
- Please note, if both a cooking duration time and a cooking end time have been set, then they must both be cancelled. Please note the oven would then need to be switched off manually at the end of cooking.

TIP

- If you ever need to quickly cancel semi-automatic cooking or fully-automatic cooking, or have made a mistake when entering cooking times, the easiest thing to do is to turn the main oven function selector knob back to the off position.
- This will turn the oven off and cancel all of the timer settings.
- You can then switch the main oven back on and re-enter the timer settings as required.

- For all the above settings, the times entered will be automatically accepted a few seconds after the last key press.

ACTIVATING AND DEACTIVATING THE TIMER CHILD LOCK

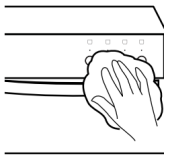
- The child lock can be used to prevent the main multi-function oven being switched on, or to prevent the settings being changed.
- To activate the child lock, touch and hold the middle clock key for about 10 seconds, until a short beep sounds and the lock symbol appears in the display.
- While the child lock is active, the lock symbol shows steadily in the display.
- While the child lock is active, if the timer keys are touched, or the function selector control knob is turned, a beep sounds and 'LOC' appears briefly on the display.
- To deactivate the child lock, touch and hold the middle clock key for about 10 seconds, until a short beep sounds and the lock symbol disappears from the display.

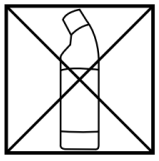
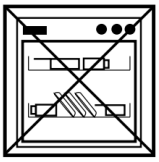
ACTIVATING AND DEACTIVATING THE TIMER DEMONSTRATION MODE (FOR SHOWROOMS ONLY)



- **Demonstration mode allows the digital timer functions to be demonstrated without the main multi-function oven heating up.**
- **The function selector control knob can then be used to scroll through the cooking functions, and the temperature selector can be turned to show how to adjust the temperature without the heating elements coming on.**
- **The light will come on inside the main multi-function oven, but it will not heat up.**
- **To activate the demonstration mode, firstly switch the appliance on at the wall and set the time of day on the timer.**
- **Do not turn the function selector or temperature selector control knobs - leave the main multi-function oven off in standby mode.**
- **Touch and hold the plus and minus keys simultaneously for about 10 seconds until 'dEm' and 'on' appear on the display.**
- **The timer is now in demonstration mode.**
- **To deactivate the demonstration mode, do not turn the function selector or temperature selector control knobs - leave the main multi-function oven off in standby mode.**
- **Touch and hold the plus and minus keys simultaneously for about 10 seconds until 'dEm' and 'off' appear on the display.**
- **The timer has now been taken out of demonstration mode and is in normal operational mode.**

CLEANING YOUR APPLIANCE

Cleaning: Do's	
	Use warm, soapy water
	Wipe the appliance with a damp cloth • Clean the cloth regularly
	Dry with a soft dry cloth

Cleaning: Don'ts	
	Don't use undiluted bleaches or Chloride products
	Don't use Wire Wool, Abrasive cleaners, Nylon pads or Steam Cleaners
	Do not wash the cast iron griddle, wok cradle, pan supports or telescopic sliders in the dishwasher

- **NOTE**
  Always switch off your appliance and allow it to cool down before you clean any part of it.

NOTE
Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.

NOTE
Tips: Some foods can mark or damage the metal or paint work e.g; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

CAUTION
It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.

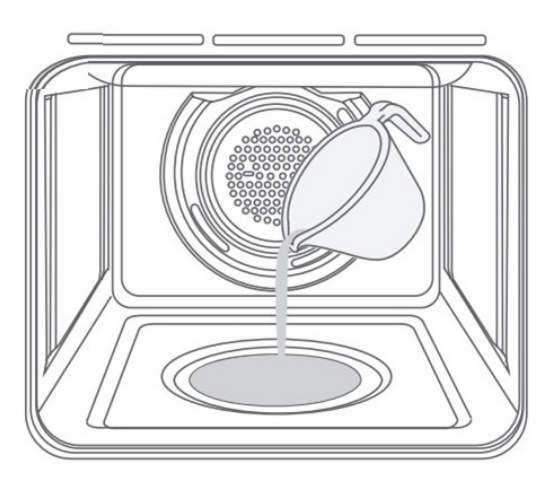
CAUTION
In addition to the above, do not use metal scrapers to clean the oven door glass, ceramic hob surface or any glass lids.

STEAM ASSISTED CLEANING

This function uses hot steam to help gently soften grease & residue in your oven. Remove the shelves, grill-pan, air-fry tray and shelf supports from the oven first. Simply pour 200ml of cold water into the built-in well at the bottom of the oven cavity.

Select the conventional oven (top and bottom heat) function ⊟ at 90°C and let the steam to get to work for 30-60 minutes.

After 30-60 minutes, switch the oven off and let it cool for a few minutes. Use a damp micro-fibre cloth to wipe away the grease, residues and splatters.



⚠ **CAUTION**

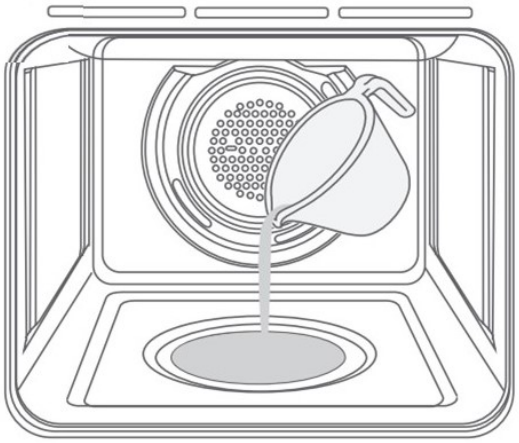
- **Do not use the steam-assisted cleaning method with any cooking function that uses the circulation fan (such as fan oven mode ⊛) as moisture could be drawn into electrical components, possibly leading to operational issues.**
- **Do not use steam cleaners to clean the appliance.**
- **Steam-assisted cleaning must only be used with the conventional top and bottom heat function (⊟) in conventional ovens and multi-functional ovens.**

⚠ **CAUTION**

- **Ensure the oven has cooled sufficiently before wiping it with a damp cloth.**
- **Be careful not to touch the upper heating element which may still be hot, and be aware that the floor of the oven cavity may still be hot.**

CLEANING AND CARE GUIDANCE

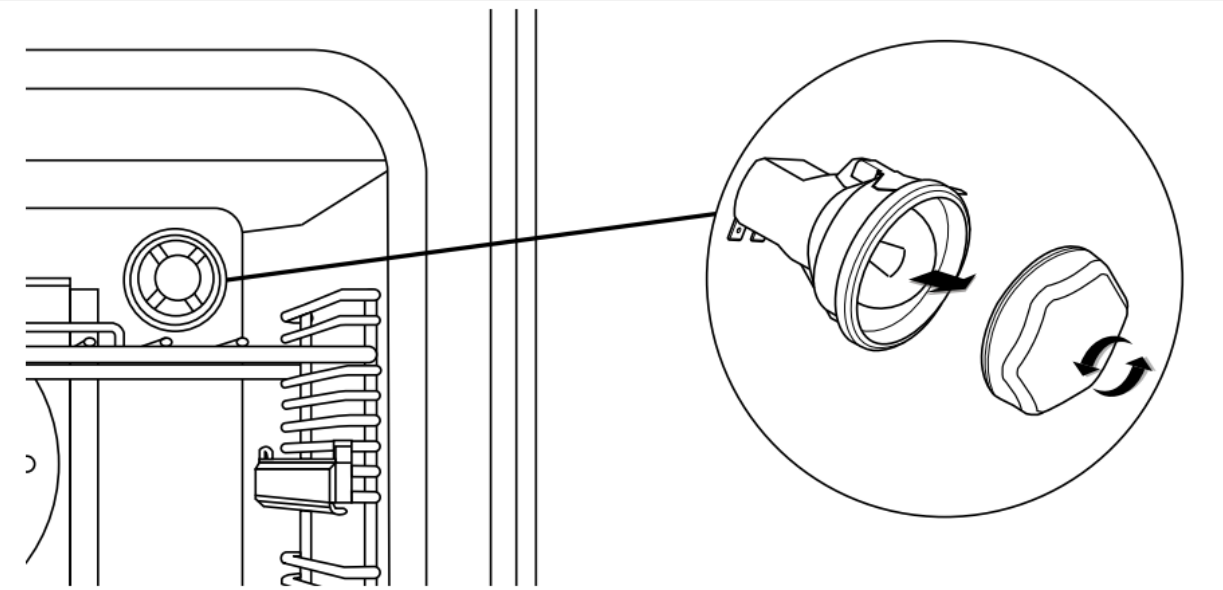
Area of appliance / material	Cleaning guidance	Example products
Ceramic glass hotplates	• Clean with a ceramic hotplate cleaner/conditioner, applied with kitchen paper, following the instructions on the package. • Rinse with a damp, well-wrung out soft cloth. • Polish dry with a microfibre cloth. • If you do ever use a hob scraper to remove stubborn marks or deposits, please apply some ceramic hob cleaner onto the ceramic glass surface first, so that the hob scraper blade can glide across, at a 45° angle, without scratching the surface. • Please note that the cooker manufacturer cannot accept responsibility for scratches or damage to the ceramic glass surface caused by the use of a hob scraper. • Kitchen foil and spillages of sugary foods must not be allowed to bake onto the ceramic glass surface as they may cause pitting of the glass. • They must be removed immediately, even if the hob is still hot, taking care not to burn yourself. • Please be aware that pans with aluminium in the base can tend to leave marks on ceramic glass surfaces. • New hobs can sometimes show white 'bloom' marks which are related to manufacturing residues. • Apply some lemon juice to the glass surface and leave to soak for a while before cleaning with ceramic hob cleaner, rinsing and drying. • Do not clean ceramic hobs with washing-up liquid as it can sometimes leave behind a blue sheen.	• Ceramic hob cream cleaner. • Microfibre cloths.
Chrome oven shelves, grill pan trivets, shelf guides and telescopic sliders	• Immerse a soft cloth in warm soapy water, wring out and wipe the shelves and shelf guides. • For heavier soiling, soak in warm soapy water, then clean with a non-scratch sponge. • Wave-shaped sponges can be useful for cleaning chrome shelves and grill pan trivets. • Wipe telescopic sliders with a damp cloth. Do not wash them in the dishwasher as the detergent will remove the lubricant from the runners which can prevent gliding and make them stiff.	• Washing-up liquid. • Wave-shaped sponge.
Control knobs and bezels	• Wipe with a damp cloth. • On most models control knobs can be removed for more through cleaning in warn soapy water. • Please refer to the section for removing and replacing the knobs, bezels and the springs that go in between them. • It is a good idea to keep the user guide handy, or to take some photographs before you start removing the control knobs, so that you will	• Washing-up liquid.

Area of appliance / material	Cleaning guidance	Example products
	be able to see which knob and bezel goes in which position when you are refitting them. • Do not attempt to remove control knobs from pyrolytic oven models, or from models with retractable control knobs.	
Enamelled oven cavities - Steam Cleanse Method	• The Steam Cleanse Method can be used on oven cavities with recessed base wells in conventional (top and bottom) heating mode.  • Firstly, please remove the oven shelves, shelf guides, grill pan and air fry try as appropriate. • Pour 200ml of cold water into the recess well at the bottom of the oven cavity and close the door. • Select the conventional top and bottom heat function ⊟ (available on conventional ovens and multi-function ovens). • Do not select any setting which uses the circulation fan, such as true fan oven mode ⍟, as this could draw steam into the electrical parts of the appliance, possibly leading to operational faults. • Turn the oven temperature selector to 90°C for 30-60 minutes to generate the steam. • When the time has elapsed, switch the oven off and allow it too cool a little before wiping round the oven cavity with a damp sponge or cloth. • The steam will make it easier to wipe away food residues and grease. • Be sure to check that the oven has cooled sufficiently before starting to wipe round the oven cavity, and be aware that the upper element and base of the oven may still be hot.	• Microfibre cloths. • Sponges.
Enamelled oven cavities and grill pans	• Wash with warm soapy water. • For heavier soiling, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse.	• Washing-up liquid. • Proprietary oven cleaner. • Non-stick PTFE cooking liners.

Area of appliance / material	Cleaning guidance	Example products
	• Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings. • Do not allow fat to build up in grill pans and do not line grill pans with aluminium foil as this presents a risk of fire. • Grill pans can be lined with special non-stick PTFE cooking liners. • Non-stick PTFE cooking liners can reduce soiling in ovens. • Place these liners on the lower shelf, below the shelf where the food is being cooked, not on the floor of the oven cavity as this could block heat from the base element and cause damage.	
Glass door parts	• Wash with warm soapy water. • To remove grease from inner glass panels, use a proprietary oven cleaner spray or gel, leave to work for as long as recommended in the instructions, then wipe away and rinse. • Polish with a soft microfibre cloth. • Do not allow oven cleaners to come into contact with stainless steel, aluminium or chrome parts, shelves, shelf supports, door seals, heating elements, or fascias with printed markings.	• Washing-up liquid. • Proprietary oven cleaner. • Microfibre cloths.
Grill compartment	• It is a good idea to leave the grill element on for a few minutes after finishing cooking to burn off any grease on the heating element. • Do not leave a grill-pan containing grease under the grill element during this procedure. • Once the grill compartment has cooled down, it can be wiped down with a damp wrung-out cloth which has been soaked in warm soapy water. • Wave-shaped sponges can be useful for cleaning chrome shelves, grill pan trivets, and for cleaning the roof of the grill cavity, getting in between the grill element.	• Washing-up liquid. • Wave-shaped sponges.
Rubber door seals	• Clean with warm soapy water. • Do not attempt to clean fibreglass door seals on pyrolytic ovens.	• Washing-up liquid.
Steel - fascia control panels, electric hotplate frames, door fronts	• Clean steel parts with warm soapy water and a soft sponge. • Do not scrub fascias / control panels as the markings could start to wear away. • Rinse with warm water and a soft cloth. • Polish dry with a microfibre cloth.	• Washing-up liquid. • Microfibre cloths.

APPLIANCE MAINTENANCE

CHANGING THE LIGHTBULB



1. Switch the cooker off at the wall. Remove the oven shelves, grill pan and air fry tray.
2. Unscrew the lens cover by turning anticlockwise.
3. Remove the old bulb and replace it with a new one. Handle the new bulb with a piece of kitchen paper as skin oils can damage halogen bulbs.
4. Replace the lens cover and put the oven shelves back.

- **WARNING**
  Switch off the power before you change the light bulb.

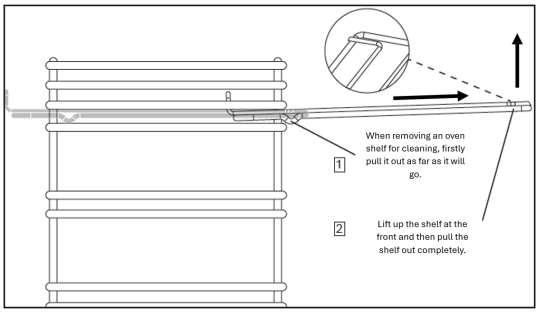
- **NOTE**
  Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Usually a 25 watt G9 halogen capsule bulb - part number 082650920.

  Please remember that bulbs are not covered by the manufacturer's warranty.

OVEN SHELVES

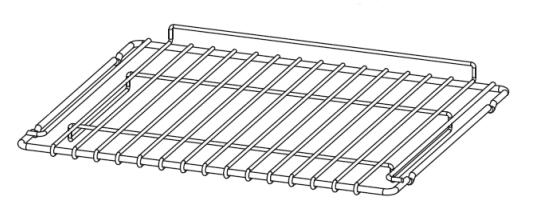
The oven shelves use anti-tip notches to prevent them being accidentally pulled out fully with hot food and cookware on them, to help prevent accidents.

Shelves With Anti-Tip Notches.



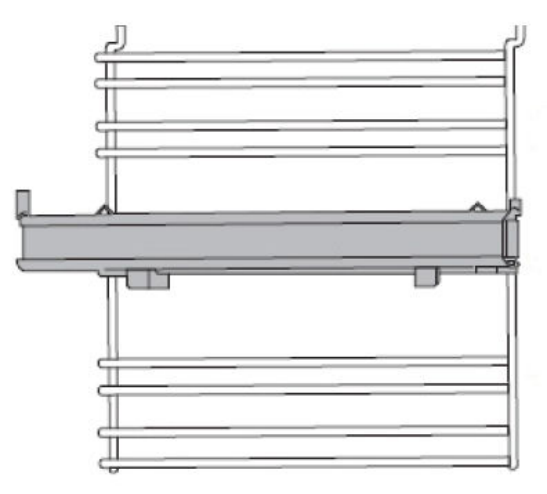
To remove the shelves fully, for cleaning or to reposition them, pull the shelf out as far as it will go, then lift upwards at the front to pull out fully.

Shelves.



When inserting the shelves into the shelf guides, ensure that the upstand piece is at the back of the shelf and is pointing upwards.

Shelf Guides.

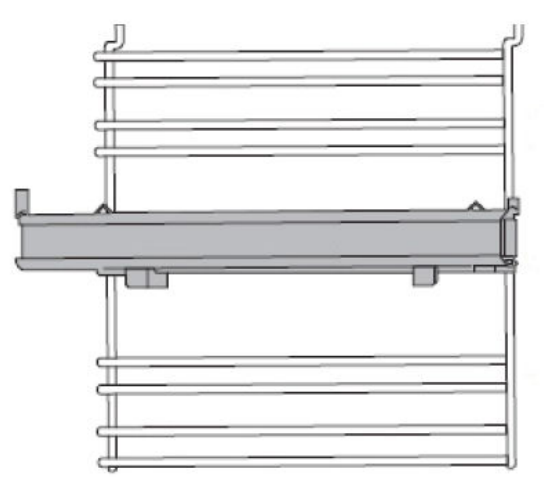


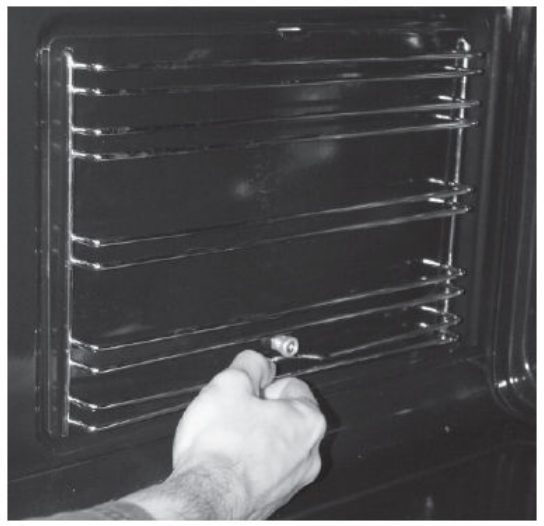
CAUTION

Each shelf guide position consists of an upper and a lower wire. Please insert the shelf between the two wires, and not sitting on top of the upper wire.

REMOVING AND REPLACING SHELF GUIDES

- **The shelf guides have lugs which attach into holes on the side of the oven cavity.**
- **The shelf guide wires at the bottom clip under retainers to keep the shelf guides in position.**
- **The retainers look like small cotton reels or bobbins which are attached to the side of the oven cavity,**





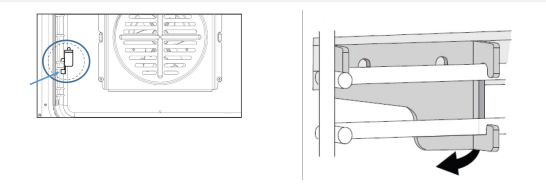
- To remove the shelf guides for cleaning, firstly please remove the shelves, grill pan and air fry tray as appropriate.
- Gently stretch the shelf guide wire at the bottom, pulling down and away from the retainer to release the wire from the retainer.
- The shelf guide can then be pulled away from the side of the oven cavity. The shelf guide lugs will come out of the holes in the side of the cavity.
- The shelf guide is replaced in the opposite manner.
- Insert the lugs into the holes on the side of the oven cavity.
- Then gently stretch the guide wire at the bottom to loop it under the retainer.

REPOSITIONING THE PRO-TRAC™ TELESCOPIC SLIDERS

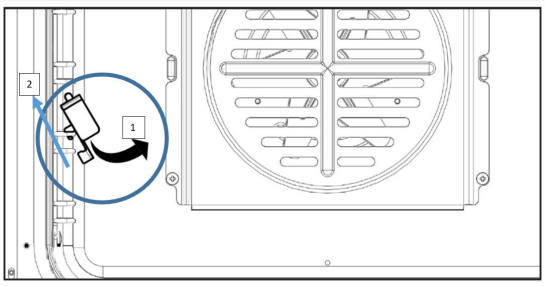
- The Pro-Trac™ telescopic sliders can be used to support an oven shelf, a full-width grill-pan, or the air fryer basket.
- This allows the shelf, grill pan or air fryer basket to be slid out of the oven, fully supported by the sliders.
- This is ideal when adding, removing, turning, stirring or basting food, as you do not need to reach into a hot oven.
- The sliders clip on to the shelf guides, and so can be installed at any suitable shelf position in the main oven cavities.
- Always position the sliders on the shelf position required, while the oven is still cool, before starting to cook.
- Do not remove or reposition the sliders until the oven has cooled down after cooking.
- Do not wash the sliders in a dishwasher as the dishwasher detergent may remove the lubricant from the mechanism preventing the sliders from gliding smoothly.

REMOVING THE SLIDERS

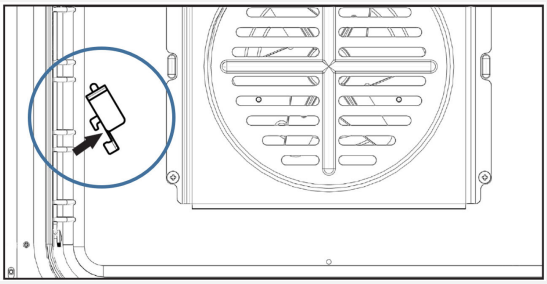
- Firstly please extend the sliders fully and remove the shelves, grill-pan and air fry basket from the locating pins as appropriate.
- Place your fingers on the back of the tabs on the lower hooks at the bottom of the slider, and push upwards and outwards.



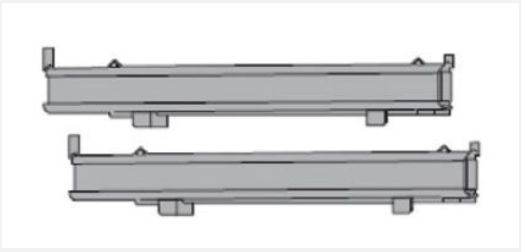
- Tilt the slider assembly upwards to about a 45 degree angle to disengage the lower hooks from the lower wire.
- Pull the slider assembly upwards to disengage the upper hooks from the upper wire.



- Lift the slider assembly clear of the shelf guides.



- Please repeat these steps for the slider assembly on the other side.
- The sliders have now been removed from the guides.



CHOOSING A SUITABLE POSITION FOR THE SLIDERS

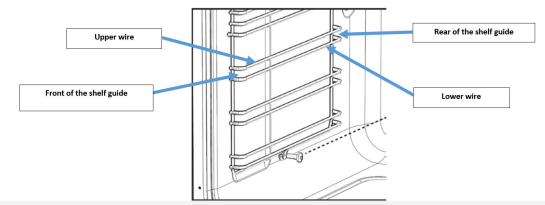
- The telescopic sliders can be installed on any suitable shelf position on the wire shelf guides, that is in positions where the shelf guide runners are spaced well apart to allow room to install and remove the telescopic sliders.
- Please do not attempt to install the sliders in positions where the shelf guide runners are spaced close together, as it would be difficult to install and remove the telescopic sliders.

IDENTIFYING THE SLIDERS

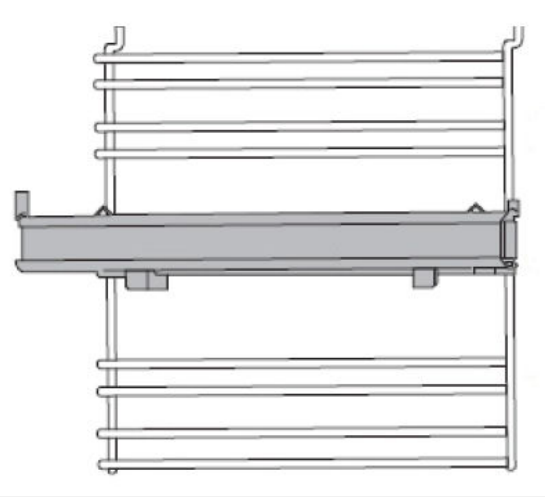
- The extendable part of the slider must face forwards, with the locating pins pointing upwards, and with the hooks on the left for the left-hand slider and the hooks on the right for the right-hand slider.
- Each slider contains a set of hooks at the front and a set of hooks at the rear. In total, each slider assembly has 4 upper hooks and 2 lower hooks.

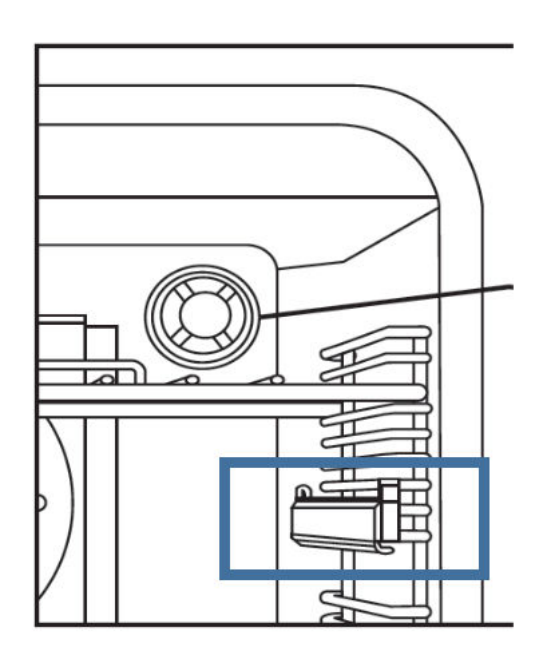
INSTALLING THE SLIDERS

- Firstly, please choose the shelf position that you wish to use.
- You will notice that each shelf position on the shelf guide consists of an upper wire and a lower wire. The wires curve round at the front and back to attach to the shelf guide.



- **Hold the telescopic slider assembly at about a 45 degree angle and clip the upper hooks over the upper wire.**
- **Ensure that all four of the upper hooks are clipped over the upper wire between the front and rear of the shelf guide.**
- **Then press the telescopic slider assembly firmly in towards the shelf guide, so that the two lower hooks engage with the lower wire.**
- **The slider has now been installed successfully and is ready to use.**



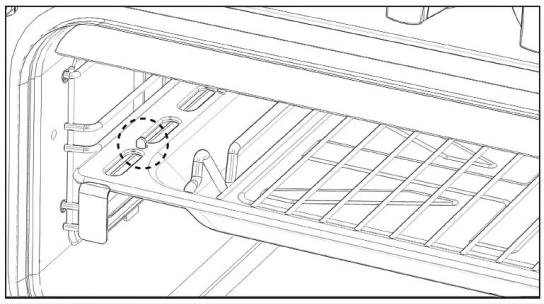


- **Please repeat these steps for the slider on the other side of the cavity.**

INSTALLING A SHELF, AIR FRY TRAY OR FULL-WIDTH GRILL-PAN ON THE SLIDERS

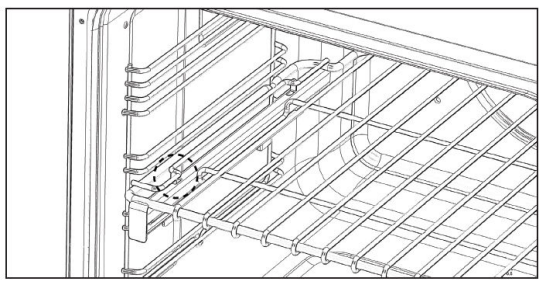
- **Extend the sliders fully.**
- **Install the shelf, air fry tray or full-width grill-pan over the locating pins on the sliders.**

Full-Width Grill-Pan On Sliders.



For installing the grill-pan, there are holes in the back-left and back-right of the grill-pan. Lower the grill-pan onto the fully-extended sliders ensuring that the locating pins on the slider engage with the holes on the grill-pan as shown.

Shelves On Sliders.



For installing the shelves, lay the shelf over the fully-extended sliders, ensuring that the slider locating pins are inside the front and back corners of the shelf.

Air-Fry Tray On Sliders.

For installing the air-fry tray, lay the tray over the fully-extended sliders, ensuring that the front slider locating pins are inside the front corners of the tray.

ORDERING ADDITIONAL PAIRS OF SLIDERS

- If you would like to purchase additional pairs of telescopic sliders, please visit the Spare Parts section of our website, using the website address on the back cover.
- The left hand side slider is part number 094109802.
- The right hand side slider is part number 094109803.
- Please note, you will need 1 x 094109802 and 1 x 094109803 to make one pair of telescopic sliders.

REMOVING AND RE-FITTING CONTROL KNOBS, SPRINGS AND BEZELS

- The control knob assembly consists of the knob at the front, a bezel with markings around the knob, and a spring between the knob and the bezel.
- For cleaning, the bezels can be carefully slid forward to allow easy cleaning of the fascia control panel behind with a cloth.
- The bezels will spring back into position when you let go.
- For more thorough cleaning, the knobs, bezels and springs can be removed as follows.
- Firstly, please take a moment to note the positions of the different types of bezels on the cooker, take some photographs or have the appliance user guide handy. This will help you to replace the controls in the correct positions after cleaning.
- Ensure that all of the control knobs are in the 'off' position, and that the cooker is turned off at the wall.
- Push the control knob in towards the bezel.
- Then. holding the knob and bezel together, pull them both towards you and off the cooker spindle.

- **Be careful not to lose the spring, or the small silver clip which is inside the control knob shaft.**

- **To re-fit the control knobs, bezels and springs after cleaning, please follow these steps:**
- **Place the bezel face up on a surface.**
- **The flat side of the D-shaped hole and the printed dot for the 'off' position should be at the top.**
- **Place the spring over the hole in the middle of the bezel.**
- **Ensure that the knob is facing upwards, with the indicator mark at the top.**

- **Place the knob firmly over the spring, ensuring that the shaft on the back of the knob is located through the middle of the spring.**
- **The flat side of the D-shaped shaft at the back of the knob should be lined up with the flat side of the D-shaped hole in the middle of the bezel.**

- **Press down on the knob to push it into the bezel and keep it held down.**
- **The flat side of the D-shaped shaft at the back of the knob should be facing upwards.**

- **While holding the knob and bezel together, push the control knob assembly on to the cooker spindle.**
- **The cooker spindle is also D-shaped, so ensure that the flat side of the D-shaped shaft at the back of the knob is aligned with the flat side of the spindle.**

- **The control knob assembly has now been correctly installed and the controls can be used as normal.**

FAQs

For up-to-date frequently asked questions, please visit our Range Cookers FAQ page at:

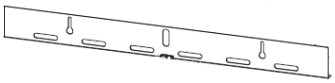
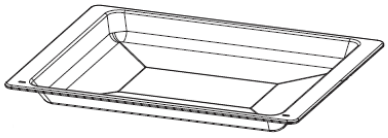
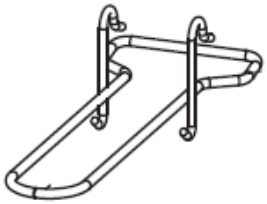
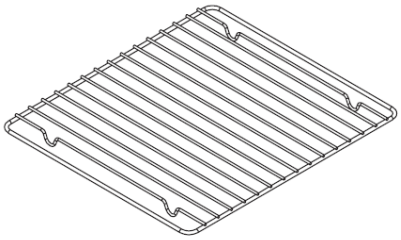
Range Cooker FAQs

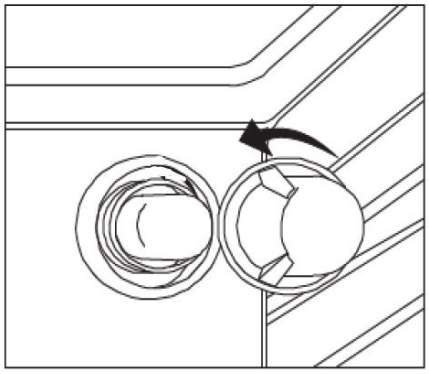
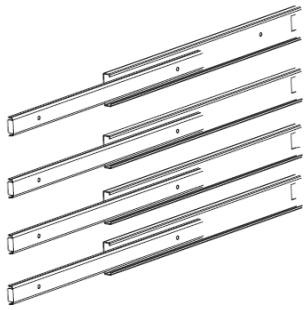
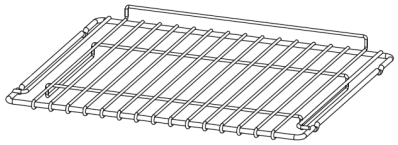
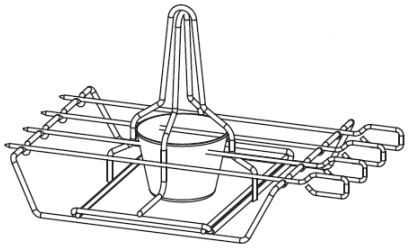
KEY PARTS AND OPTIONAL ACCESSORIES

Please see below for useful part numbers for your cooker, in case you require a replacement part or wish to purchase additional shelves or telescopic sliders, for example.

For any queries relating to parts missing on delivery of a new cooker, or relating to replacement parts during the manufacturer's warranty period, please contact our customer care team using the telephone number on the back cover.

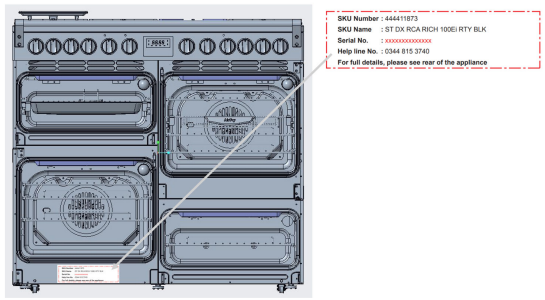
To purchase additional shelves, sliders, consumables or parts outside of the manufacturer's warranty period, please refer to the Spare Parts section of our website - the website address is on the back cover.

Part	Part Number	Notes
 Air fry basket	094108700	Quantity 1 is supplied with the cooker. Used in the multi-function oven.
Clip-in door seal - main oven	094103502	Clips in - does not usually require an engineer service visit.
Clip-in door seal - top oven	094103500	Clips in - does not usually require an engineer service visit.
 Decorative cover plinth - black	094108207 for 100cm wide cookers 094108208 for 110cm wide cookers	Quantity 1 is supplied with the cooker. Only required to be fitted if the cooker feet are fully extended to accommodate taller worktops.
 Deep grill pan	094106100	Quantity 1 is supplied with the cooker. Can be used in the top oven, multi-function oven or the second fanned oven. (Cannot be used in the tall right-hand oven on 90cm models).
 Grill pan handle	094111300	Quantity 1 is supplied with the cooker.
 Grill pan trivet	094117000	Quantity 1 is supplied with the cooker.

Part	Part Number	Notes
 Lamp bulb	082650920	Type - 25 watt G9 halogen capsule bulb. Please note that replacement bulbs are not covered under the manufacturer's warranty.
 Pro-Trac Telescopic Sliders	Left hand side slider: 1 x 094109802 Right hand side slider: 1 x 094109803 You need 1 x 094109802 and 1 x 094109803 to make a pair.	Quantity 3 pairs are supplied with the cooker. Can be used in the top oven, multi-function oven or the second fanned oven. Do not attempt to use them in positions where the shelf guide wires are close together.
 Shelf (Deluxe)	094108601	Quantity 7 are supplied with the cooker. Can be used in the top oven, multi-function oven or the second fanned oven.
 Steam & Infuse Kit (Vertical roasting system)	094109600	Quantity 1 is supplied with Stoves Deluxe (DX) range cookers. Can be purchased as an optional extra for Stoves Core range cookers. Can be used in the multi-function oven (in true fan oven mode) or in the second fanned oven. (Cannot be used in the tall right-hand oven on 90cm models).

LOCATING THE MODEL AND SERIAL NUMBERS

- Please open the bottom-left oven door to locate the data badge on the front frame, close to the door seal.
- Please quote the model number and serial number should you ever require an engineer service visit or need to order spare parts.
- The model number (also known as the SKU number) is 9 digits long, beginning with 44...
- The serial number is printed as a string of 17 digits - the first 8 digits are the serial number and the remaining 9 digits are the model number.



TIP

It is a good idea to take a photo of the data badge or to make a written note of the model number and serial number on your quick start guide, especially if the decorative cover plinth is going to be fitted to accommodate taller worktops.

TECHNICAL DATA

WARNING

This cooker must be earthed.

Data badge	**Lower part of the front frame**
Appliance class	**Class 1 - freestanding cooker**
Electrical supply	**230 - 400V ~3N ~ 50 Hz**
Load	**18805W**
Standard Oven Light	**25W**

Hob Top Hotplate	Electrical Supply	Zone Load (W)
Induction	**230V**	**Zoneless 11040W**

Appliance Electrical Supply	Oven Cavity & Function Load (W)
230V	**Right hand oven: Air Fry function 3166W Left hand oven: Fanned Oven 1880W**
	Right hand bottom: Slow Cook 147W
	Top Cavity: Dual Grill 2504W

ENERGY DATA TABLE

Regulation (EU) 65/2014:

Product Name: Stoves Richmond DX 100/110cm Electric Induction Zoneless	
Brand:	**Stoves**
Size:	**100cm or 110cm**
Number of cavities	**4**

Energy Efficiency

Hob			
Fuel Type	**Induction**		
Number of cook zones	**6 Electric Zones**		
	Symbol	**Value**	
Energy Efficiency per cook zone		**Cook zone**	
	Electric Zone	**Zone 1: "(210): 190.2Wh/kg**	
		Zone 2: "(180): 194.7Wh/kg	
		Zone 3: "(210): 188.3Wh/kg	
		Zone 4: "(150): 191.3Wh/kg	
		Zone 5: " (240): 181.5Wh/kg	
		Zone 6: / /	
	EE Electric Hob	**All Induction Cook Zones 189.2Wh/kg**	

Energy Efficiency

Cavity	Cavity 1	Cavity 2	Cavity 3 (if applicable)
Energy efficiency index	**91,3**	**92,4**	**91,4**
Energy efficiency class	**A**	**A**	**A**
Energy Consumption per cycle (conventional mode)	**0,63 kWh**	**0,83 kWh**	**N/A**
Energy Consumption per cycle (fan-forced convection mode)	**N/A**	**0,74 kWh**	**0,74 kWh**
Heat Source	**Electric**	**Electric**	**Electric**
Volume	**33 Litres**	**60 Litres**	**61 Litres**
Energy consumption measured in accordance with BS EN 60350-1			

SERVICE CONTACT DETAILS

Australia **Customer Care Tel: +61 1800 444 357** **General Enquiries Tel: +61 1300 556 816** **https://www.belling.com.au/en-au/support/contact-us** **www.belling.com.au** **Glen Dimplex Australia, 8 Lakeview Drive, Scoresby, VIC 3179, Australia**	Ireland **Tel: +353 (0) 1 8428222** **Service e-mail: serviceireland@glendimplex.com** **Spare parts enquiries e-mail: sparesireland@glendimplex.com** **www.glendimplexireland.com** **Glen Dimplex Ireland UC, Airport Road, Cloghran, Co. Dublin, K67 DT89**
New Zealand **Tel: +64 (0) 9 274 8265** **https://www.belling.co.nz/en-nz/support/contact-us** **www.belling.co.nz** **Glen Dimplex New Zealand, PO Box 58473 Botany, Auckland 2163, New Zealand**	United Kingdom **Stoves Service Tel: +44 (0) 344 815 3740** **www.stoves.co.uk** **Belling Service Tel: +44 (0) 344 815 3746** **www.belling.co.uk** **Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD**

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Glen Dimplex Home Appliances, Element, Temple Court, Risley, Warrington, WA3 6GD.

0344 815 3740

www.stoves.co.uk

GDHA Part Number: 094113301