

# **KENWOOD** **INTERNATIONAL**

**Electric Oven and  
Grill Unit  
Model Numbers  
SC102/2 KM  
SC102/2 WH  
Operating Instructions**



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## **Installation**

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch.

This appliance must be installed in accordance with the installation instructions.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

## **Rating Plate**

The rating plate is positioned on the appliance along the bottom trim and can be seen by opening the main oven door. This gives the model and serial number of the appliance which should be quoted in any communication.

## **Before Use**

Please ensure that any protective film and all packaging has been removed from the appliance before switching on.

















Allow all elements to run for a short period to burn off any residue from the surface of the elements.

## **During Use**

This appliance has passed all the approved temperature and safety requirements. However, when using various parts of the appliance, certain areas may become hot.

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

## THE CONTROL PANEL

-  Second Oven
-  Main Oven  Circoflow system
-  Grill
-  Whole grill
-  Centre section grill
-  Fan 'on' neon
-  Oven Light
-  Minute minder
-  Cooking hours
-  Stop time
-  Auto display (some models)
-  Cooking display (some models)
-  Manual symbol
-  Automatic Symbol
-  Setting

} Automatic timer control settings

## Operation of the Whole Grill

To operate the grill turn the grill control clockwise from the off position. The grill indicator neon will glow whilst the grill is on. In the interests of safety, the main oven fan and the fan on neon may come on. This ensures that the controls remain at a safe temperature. The fan may continue to operate once the grill is switched off until the controls are cool.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 2 minutes and then adjusted as necessary. The pre-heating may be increased to 6-9 minutes when flash grilling blue, rare or medium steaks.

As this is a high speed grill, when grilling fatty foods it is advisable to lower the position of the food under the grill element and/or reduce the setting after initially sealing the outside of the food, to help prevent splashing of fat onto the grill element.

When grilling, the grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

The shelf is positioned on runners in the grill compartment side panels, providing alternative grilling positions. In addition, there is a reversible grid within the pan.

When toasting bread, we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit. The grill door must be left open during grilling.

The pan may be stored in this compartment with the handle removed. When the second oven is in use, the grill cannot be used.

## THE HIGH SPEED GRILL

**IMPORTANT:** BEFORE USING THE GRILL OPEN THE GRILL COMPARTMENT DOOR AND LEAVE IT OPEN DURING GRILLING.

The whole area of the grill can be used for grilling and toasting larger quantities or the centre section only for cooking smaller quantities of food.

## Operation of the Centre Section Grill

This is the area in the centre of the grill.

To operate turn the grill control anti-clockwise from the off position.

For all grilling and toasting, the control should normally be turned to '5' for the initial pre-heating of 3 minutes and then adjusted as necessary.

The pre-heat may be increased to 10-13 minutes when flash grilling blue, rare or medium steaks.

For convenience and flexibility of use, e.g. cleaning, storage and as use as a meat tin in the second oven, the grill pan is supplied with a removable handle. In the interests of safety it is suggested that when the grill pan is removed from the appliance whilst containing hot contents it is firmly gripped using the grill pan handle and steadied at the side with the other hand using an oven glove.

To attach the handle, locate the curved edge over the edge of the grill pan above the bracket and lower into position. To remove, tilt the handle upwards.

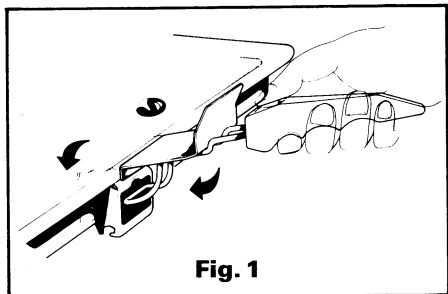


Fig. 1

## Warming Compartment

The grill compartment/second oven on the appliance is ideal for warming dishes and keeping food hot. The grill elements can be used to heat this compartment and for this purpose the lower settings on the control dial should be used.

If the second oven control is used for this purpose, dishes should not be placed directly on the floor of the oven.

## THE SECOND OVEN

The second oven is the smallest oven and is thermostatically controlled and can be used for cooking an extensive range of dishes but on a smaller scale. If desired, small joints which require slow roasting can be cooked in this oven. The oven is heated by the grill element at the top of the compartment, and a lower element under the base of the compartment.

### Use of the Second Oven

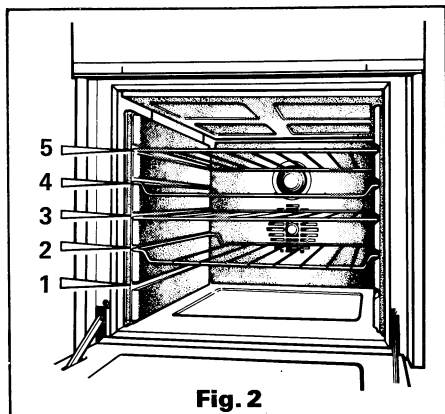
1. Before cooking in the oven, ensure that the grill splash tray deflector is in position.
2. This oven is supplied with a withdrawable, non-tip shelf. Most cooking in the oven must be carried out on this shelf placed on the lower two runners. In addition, dishes can be cooked on the shelf placed directly on the floor of the oven. When the shelf is used in this position, ensure that it is level on the base of the oven.
3. Care should be taken not to place food too close to the grill element - there should always be at least 2.5 cm (one inch) between the top of the food and the element. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays directly below the grill element. Do not place critical food or dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays to avoid spillage onto the floor of the compartment.
4. **Most foods are cooked at lower temperatures in the smaller second oven than conventional ovens.**
5. To operate the second oven turn the control in a clockwise direction to the temperature required for cooking. The second oven indicator light will glow until the temperature selected is reached and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.

6. In the interests of safety, the main oven fan and the fan on neon will come on (there may be some delay between the second oven being situated on and the fan beginning to operate), this ensures that the controls remain at a safe temperature. The fan and fan on neon may continue to operate once the second oven control is turned off, until the controls are cool.
7. Do not line any part of the compartment with aluminium foil.
8. The oven light is operated by pressing the switch on the control panel.

## THE MAIN OVEN

### Use of the Main Oven Circoflow System

1. The drop down oven door should be opened by pulling the handle at the top.
2. Before switching the oven ON, arrange the shelves in position. There are 4 shelves provided although it is not necessary to use them all. Two cranked shelves and two straight shelves provide a variety of positions.



**Fig. 2**

The runners are numbered from the bottom upwards.

The even heat distribution in the oven allows most dishes to be cooked equally well on any shelf position.

It is recommended that when baking larger quantities and all 4 shelves are being used the shelf positions should be evenly spaced to suit the load being cooked.

A slight increase in cooking time may be necessary.

**3. Generally, lower oven temperatures are required when cooking in the fan oven than conventional ovens.**

4. Set the oven control to the required temperature. The main oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle On and Off periodically during cooking showing the temperature is being maintained.

The fan on neon will glow whilst the oven is being used.

5. The fan will operate when the oven control is moved past the off position '0'. The fan will continue to operate during cooking. There may be some delay between the oven being switched on and the fan beginning to operate. In the interests of safety, the fan and fan on neon may continue to operate once the main oven control is turned off, until the controls are cool.

6. Do not line any part of the oven with Aluminium foil.

7. The oven is vented at both sides of the control panel. Under certain cooking conditions, when moisture is present steam will be visible from the vents. This is quite normal and prevents a build up of steam which would otherwise occur inside the oven.

8. The oven light is operated by pressing the switch on the control panel. The light will remain on until the switch is pressed again. the oven door also operates the oven light, providing the switch has not been pressed.

### Important Note:

Baking trays and dishes should not be placed directly against the grid covering the fan at the back of the oven.

## THE TRIVET

The trivet ensures that oven cleaning is kept to a minimum. The joint is placed on the trivet in the roasting tin so that during cooking all the fat drains through the perforations into the cavity base. Potatoes should be brushed with melted fat before cooking and placed around the joint.

## DEFROST FEATURE

A. When the defrost switch is on, the fan only operates, ie without heat. This enables some foods to be defrosted more quickly than conventional methods due to the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.

B. The type of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes or quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc.

C. Faster defrosting of bread and plain cakes may be carried out with heat, using the lower temperature settings, (80-90°C) on the oven control, although food may go stale more quickly if thawed in this way. Small cooked pastry items, e.g. tarts, pies, sausage rolls and mince pies can be heated through without thawing first. Place into a cold oven set at 190/200°C for 20-40 minutes, depending on the quantity, size and required serving temperature.

D. It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator. However, this process can be accelerated by thawing in the fan oven without heat using the defrost feature:-

Small or thin pieces of frozen fish or meat items such as fish fillets, frozen peeled prawns, cubed or minced meat, sliced meats such as liver, thin chops, steaks etc., will be defrosted in 1-2 hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process.

Joints of meat and poultry must be thawed thoroughly before cooking. A 1½ kg (3lb) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process.

E. Faster defrosting can be carried out using the lower temperatures on the oven control dial (80/90°C) when the chicken will be thawed in 2-2½ hours; remove the giblets after 1-2 hours.

F. These methods of defrosting meat and poultry using the fan oven are only applicable for joints upto 2 kg (4lb) in weight and **always cook thoroughly, immediately after thawing.**

G. A medium size casserole or stew can be thawed without heat using the defrost feature in 3-4 hours. However, if time is short, the casserole may be reheated without thawing first. Place into cold oven set at 180/190°C for 1¾-2¼ hours, depending on the size and shape of the container. It will be necessary to stir or break up the contents during the heating process.

### Note:

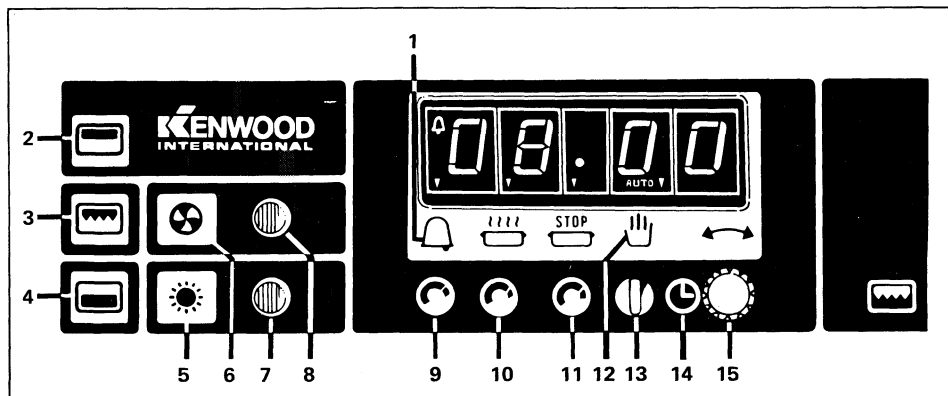
Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.



## TIMER CONTROL (some models)

This appliance may be fitted with one of two clocks. To determine which instructions to follow refer to the diagrams of the display units.

If the following diagram is not identical to your display unit, please turn to page 10.



1. Timer symbol
2. Second oven neon
3. Grill neon
4. Main oven neon
5. Oven light neon
6. Fan 'on' neon
7. Oven light switch
8. Defrost switch
9. Timer button
10. Cooking hours button
11. Stop button
12. Manual symbol
13. Manual/automatic selector knob
14. Automatic symbol
15. Setting knob

### Minute Minder

To set, press the timer button, the digital display will read 00.00, at the same time turn the setting knob until the display indicates the interval to be timed, release the timer button. The display will now show the time of day and an arrow pointing towards the timer symbol. During the operation of the minute minder, the remaining time period can be shown in the display by pressing the timer button. The minute minder will sound intermittently, for approximately two minutes, at the end of the timed period. The sound can be switched off by pressing any of the buttons.

### Clock

The clock will operate even if the automatic control is not being used. If the appliance is switched off at the control panel, the clock will stop.

When the electricity supply is first switched on the display will flash at 00.00. To set the clock to the correct time, ensure that the manual/automatic selector knob is in the manual position. Press any two of the three buttons, at the same time, turn the setting knob until the correct time is reached. Release the buttons.

### Automatic Control

When using the timer control for the first time it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly (see Setting the Timer Control). You will then feel confident to leave a meal to cook automatically in the future.

### Note

Delay and cook time must not exceed 23 hours 59 minutes.

# SETTING THE TIMER CONTROL

Follow these simple steps:

## A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	<i>Press any two buttons, at the same time turn the setting knob until the correct time is reached. Release the buttons.</i>
4. Set to Automatic.	<i>Turn the manual/automatic selector knob to automatic (horizontal). The arrow pointing towards the automatic symbol will now flash.</i>
5. Set the cooking hours.	<i>Push in the cooking hours button, at the same time turn the setting knob until cooking time is entered in the display. Release the button. The arrows pointing towards the automatic and cooking hours symbols will glow continuously.</i>
6. Set the stop time.	<i>Push in the stop button, at the same time turn the setting knob until the time the food is to stop cooking is entered in the display. Release the button. The arrow pointing towards the stop symbol will also glow.</i>
7. Set the oven control to the required temperature.	<i>All three arrows will continue to glow.</i>

## B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow Points 1-4 as above, then:

- 
- |  |  |
|--|--|
| 5. Set the cooking hours.                    | <i>Push in the cooking hours button at the same time turn the setting knob until the cooking time is entered in the display. Release the button. The arrows pointing towards the automatic and cooking hours symbols will glow continuously.</i> |
| <hr/>  |  |
| 6. Set the oven to the required temperature. | <i>The oven and fan neons should be on.</i>  |
| <hr/>  |  |
| 7. To check the stop time.                   | <i>The stop time can be checked at any time during the cooking period by pressing the stop button. The stop time will be displayed.</i>  |
- 

### Notes:

1. During an automatically timed period all three arrows will glow until the oven comes on, then the arrow pointing to the stop symbol will go out.
2. The oven indicator neon will cycle ON and OFF during the cooking time as usual.
3. Once the controls have been set it is possible to check the times which have been set or the remaining cooking time by pressing the appropriate buttons.
4. A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button and at the same time turn the setting knob until 00.00 appears in the display. Release all buttons. The arrow pointing towards the auto symbol will now flash. This acts as a reminder to reset the appliance to manual. Whilst cancelling an automatic cycle the displays and audible signal should be ignored.
5. The fan and fan on neons may continue to operate once the automatic cycle is completed, until the controls are cool.

## To Return the Appliance to Manual Operation

Follow the steps below to ensure that after use the oven is returned to Manual, otherwise it will not operate.

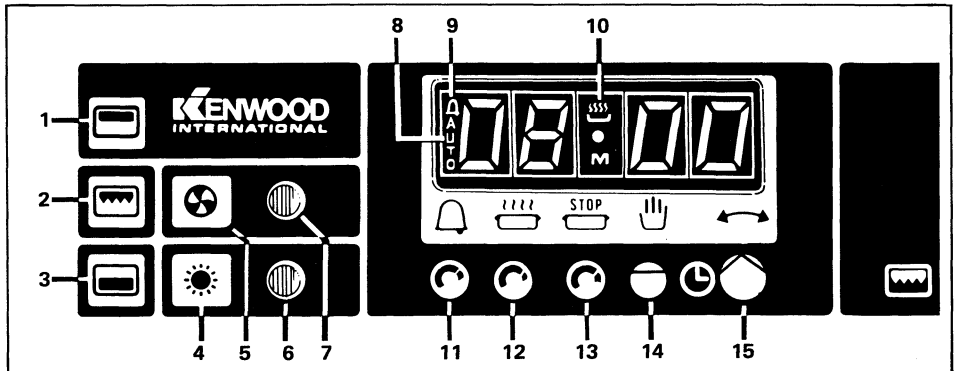
- 
- |   |  |
|---|--|
| At the end of a timed cooking operation the arrow pointing towards the automatic symbol will flash. | <i>The buzzer will sound for two minutes. To switch off press any button.</i>  |
| <hr/>   |  |
| Turn the oven control to OFF position.  | <i>The arrow pointing towards the auto symbol will continue to flash. The fan may stop and the fan on neon may go out. (See note).</i> |
| <hr/>   |  |
| Turn the Manual/Automatic selector knob to Manual (vertical).                                       | <i>The arrow pointing towards the auto symbol will not flash.</i>  |
| <hr/>   |  |
| Turn the oven control on to check that the oven operates manually.                                  |  |
| <hr/>   |  |
| Turn the control OFF.   | <i>No indicator neons should operate.</i>  |
- 

**NOTE:** The fan and fan on neon may continue to operate once the automatic cycle is completed, until the controls are cool.

## TIMER CONTROL (some models)

This appliance may be fitted with one of two clocks. To determine which instructions to follow refer to the diagrams of the display units.

If the following diagram is not identical to your display unit, please turn to page 7.



1. Second oven neon
2. Grill neon
3. Main oven neon
4. Oven light neon
5. Fan 'on' neon
6. Oven light switch
7. Defrost switch
8. Auto display
9. Timer display
10. Cooking display
11. Timer button
12. Cooking hours button
13. Stop time button
14. Manual/automatic selector knob
15. Setting knob

### Clock

The clock will operate even if the automatic control is not being used. If the appliance is switched off at the socket outlet, the clock will stop.

When the electricity supply is first switched on the display will flash at 0.00. To set the clock to the correct time, ensure that the manual/automatic selector knob is in the manual position. Press any two of the three buttons, at the same time, turn the setting knob until the correct time is reached. Release the buttons.

The rate at which the time being entered into the display can be adjusted: the rate

progressively increases the further the knob is moved from the centre rest position.

### Minute Minder

To set, press the timer button, the digital display will read 00:00, at the same time turn the setting knob until the display indicates the interval to be timed, release the timer button. The display will now show the time of day and the timer display. During the operation of the minute minder, the remaining time period can be shown in the display by pressing the timer button. The minute minder will sound intermittently, for approximately fifteen minutes, at the end of the timed period. The sound can be switched off by pressing any of the buttons.

### Automatic Control

When using the timer control for the first time it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly (see Setting the Timer Control). You will then feel confident to leave a meal to cook automatically in the future.

### Note

Delay and cook time must not exceed 23 hours 59 minutes.

## SETTING THE TIMER CONTROL

Follow these simple steps:

### A. TO SET THE TIMER TO SWITCH 'ON' AND 'OFF' AUTOMATICALLY

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	<i>Press any two buttons, at the same time turn the setting knob until the correct time is reached. Release the buttons.</i>
4. Set to Automatic.	<i>Turn the manual/automatic selector knob to automatic. The auto display will now flash.</i>
5. Set the cooking hours.	<i>Push in the cooking hours button, at the same time turn the setting knob until cooking time is entered in the display. Release the button. The auto display will glow, the cooking display will flash for a few seconds and will then glow continuously.</i>
6. Set the stop time.	<i>Push in the stop button at the same time turn the setting knob until the time the food is to stop cooking is entered in the display. Release the button. Only the auto display will glow.</i>
7. Set the oven control to the required temperature.	<i>The auto display will glow.</i>

## B. TO SET THE TIMER TO SWITCH 'OFF' ONLY

Follow Points 1-4 as above, then:

- 
- |  |   |
|--|---|
| 5. Set the cooking hours.                    | <i>Push in the cooking hours button, at the same time turn the setting knob until the cooking time is entered in the display. Release the button. The auto display will glow, the cooking display will flash for a few seconds and will then glow continuously.</i> |
| <hr/>  |   |
| 6. Set the oven to the required temperature. | <i>The oven and fan neons should be on.</i>   |
| <hr/>  |   |
| 7. To check the stop time.                   | <i>The stop time can be checked at any time during the cooking period by pressing the stop button. The stop time will be displayed.</i>   |
- 

### Notes:

1. The auto display will remain on during an automatically timed period.
2. The cooking display will glow whilst the oven is on.
3. The oven indicator neon will cycle on and off during the cooking time as usual.
4. Once the controls have been set it is possible to check the times which have been set or the remaining cooking time by pressing the appropriate button.
5. A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button and at the same time turn the setting knob to the left as far as possible and hold for a few seconds. Release all buttons. The auto display will now flash. This acts as a reminder to reset the appliance to manual. Whilst cancelling an automatic cycle the displays and audible signal should be ignored.
6. The fan and fan on neons may continue to operate once the automatic cycle is completed, until the controls are cool.

## To Return the Appliance to Manual Operation

Follow the steps below to ensure that after use the oven is returned to Manual, otherwise it will not operate.

- 
- |  |  |
|--|--|
| At the end of a timed cooking operation the auto display will flash. | <i>The buzzer will sound for fifteen minutes. To switch off press any button.</i>                            |
| <hr/>  |  |
| Turn the oven control to OFF position.                               | <i>The auto display will continue to flash. The fan may stop and the fan on neon may go out. (See note).</i> |
| <hr/>  |  |
| Turn the Manual/Automatic selector knob to Manual.                   | <i>The auto display will not flash.</i>  |
| <hr/>  |  |
| Turn the oven control on to check that the oven operates manually.   |  |
| <hr/>  |  |
| Turn the control OFF.  | <i>No indicator neons should operate.</i>  |
- 

### Note:

The fan and fan on neon may continue to operate once the automatic cycle is completed, until the controls are cool. When following any of the above charts it should be remembered that there may be some delay between the oven being on and the fan beginning to operate.

## CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the door should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth.

Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also effect the finish and should not be used. When removing parts of the appliance for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan or meat tin into cold water.

### Note:

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

## Cleaning the Grill

It is essential to keep the underside of the removable vitreous enamel grill deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised.

The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner.

When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

## Cleaning the Second Oven

To minimise oven soilage we advise cooking at the temperatures and shelf-positions recommended. 'STAY-CLEAN' panels may have been fitted to this oven and instructions for cleaning these are given in the section 'Care of Stay-Clean'.

If any spillage drops onto the removable vitreous enamel base, normal oven cleaners may be used to remove it. The oven shelf if heavily soiled will wipe clean if first soaked in hot soapy water.

## Cleaning the Main Oven

'STAY CLEAN' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

### Note:

If aerosol cleaners are used on any part of the appliance the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS, AND MUST NOT BE ALLOWED TO COME INTO CONTACT WITH THE ELEMENTS AS THIS MAY CAUSE DAMAGE.

## STAY-CLEAN LINERS

### Care of Stay-Clean

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at 240°C for an hour or two per week. Manual cleaning is not advisable on 'Stay-Clean' panels. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in

time, together with polishing of the surface finish by the oven shelves but this will not effect the cleaning properties of the panels. In order to ensure that the liners retain their 'Stay-Clean' properties and give years of excellent service, it may be worthwhile understanding the following points:-

## **Cooking**

### **To minimise oven soilage**

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures as well as causing condensation.
4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.
5. Use the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Stay-Clean' liners.

## **Cleaning**

1. The liners will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the 'Stay-Clean' properties of the catalytic enamel from working.
2. After roasting, always check the 'Stay-Clean' liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at 240°C for an hour or two per week or after each roast.
4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof r back panel to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.



## OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

**Note:**

Shelf positions are counted from the bottom of the oven.

FOOD	MAIN OVEN		SECOND OVEN	
	SHELF POSITIONS	COOKING TEMP°C	SHELF POSITIONS	COOKING TEMP°C
Biscuits		180-190	2	180-190
Bread		210-220	2	210-220
Casseroles		130-140	base	130-140
Cakes: Small and Queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one in use	160-170	2	180-190
Sponges		160-170	2	160-170
Madeira		140-150	1	140-150
Rich Fruit		130-140	1	130-140
Christmas		130-140	1	130-140
Meringues		90-100	1	90-100
Fish	one in use	170-190	1	170-180
Fruit Pies and Crumbles		190-200	2	190-200
Milk Puddings		140-150	1	140-150
Pastry: Choux Shortcrust Flaky Puff			Depending on dish	
Plate Tarts		180	2	190
Scones		220-230	2	220-230
Roasting: Meat and Poultry		170-180	Base or 1	170-180

## SERVICE CHECK

Please check the following points before calling a Service Engineer.

1. If your appliance doesn't work

*CHECK that it is connected to the mains supply correctly, that the main appliance fuse is working and that it is switched on at the wall control panel.*

2. If the oven indicator does not come on and the oven does not heat up.

*CHECK with the instructions that the timer is set for manual cooking, and is not left on an automatic setting.*

3. If the oven temperature appears to be too high or too low

*CHECK that the temperatures recommended in the Instruction Book are being used and suit the type of oven. According to the tin and dish sizes and your own individual preferences, be prepared to alter the temperature either up or down 10°C or adjust cooking time to achieve the result you want.*

4. If the timer control does not work

*CHECK that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual operation after automatic use.*

If you need to contact the Service Department details are given on the back of this booklet. Please ensure that you know the model number, serial number (both found on the rating plate on the appliance) and when the appliance was purchased.

The Service Receptionist may wish to know the results of having carried out the above checks.



# TRICITY BENDIX

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