

Operating Instructions

Electric oven models



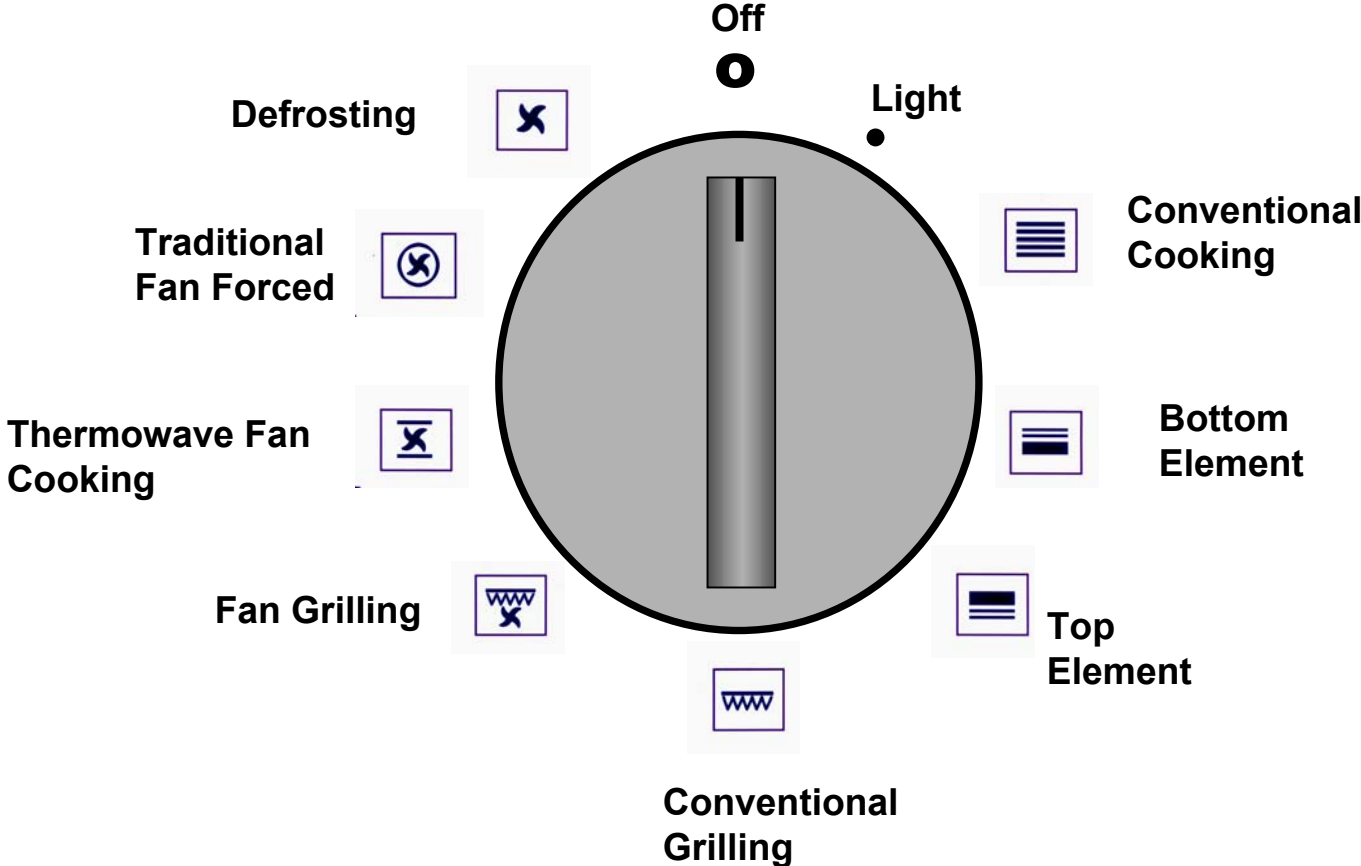
Cooking Guide

TYPE OF FOOD	PERSONAL ADJUSTMENTS			
	TEMPERATURE °C	TIME/ MINUTES	TEMPERATURE °C	TIME/ MINUTES
Bread and biscuits				
Toasting bread or loaf in a tin	190/200	45/60		
Rolls and sandwiches	150/160	20/25		
White bread	175/210	25/40		
Biscuits (short mixture - 2nd or 3rd shelf)	125/140	20/30		
Cakes and various pastries				
Buns	175	40/50		
Genoa cake	160	40/45		
Crispy cake	160	40/45		
Layer cake	190	25/35		
Chocolate cake	175	25/35		
Fruit cake	120/140	50/70		
Swiss rolls	190/200	12/18		
Cream puffs	180	15/20		
Vol-au-vent	175	20		
Puff pastry biscuits	180	20		
Short pastry	180	20		
Gingerbread	125	20/25		
Soufflés	180/200	20		
Meringues	120/125	30/35		

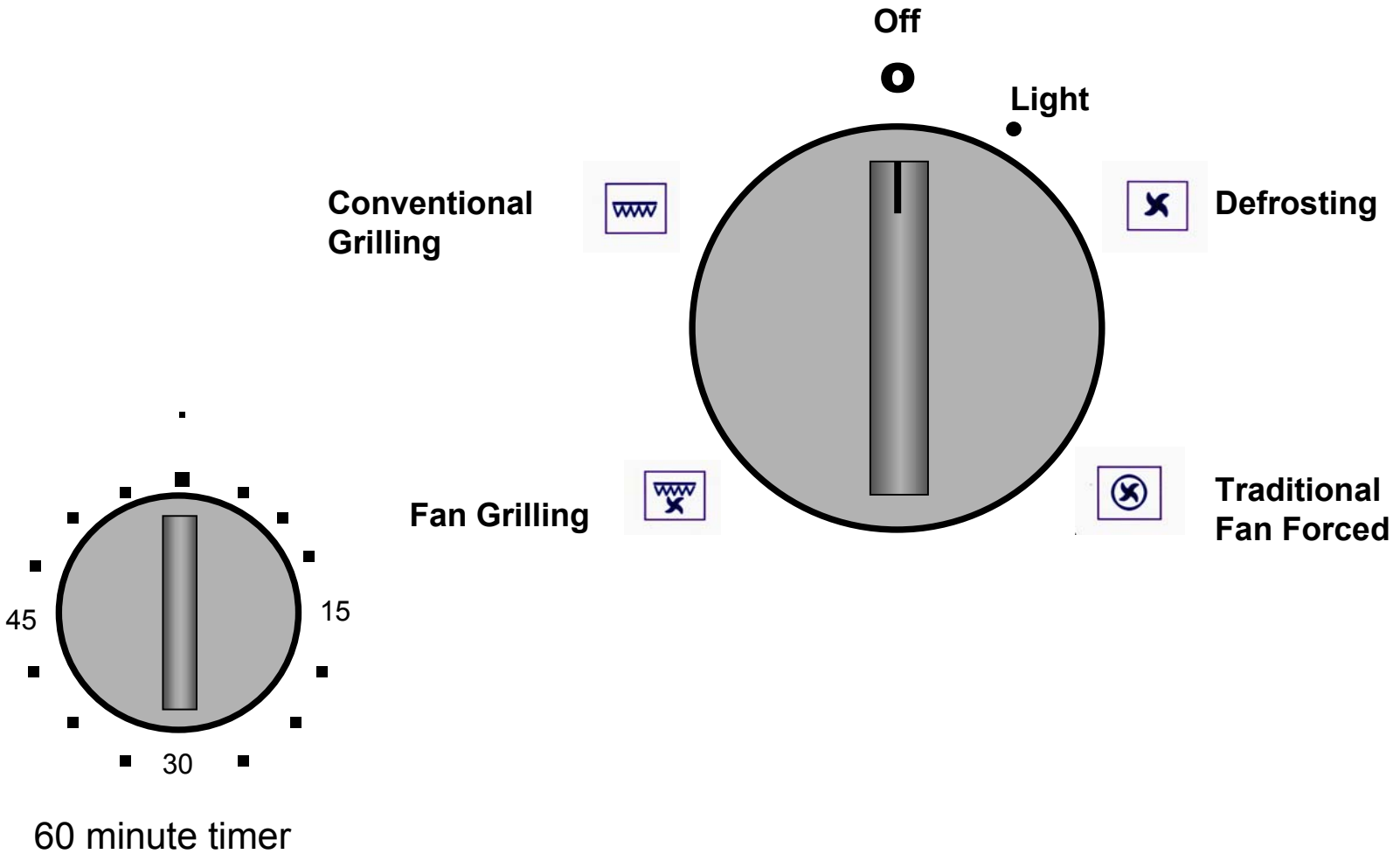
TYPE OF FOOD	PERSONAL ADJUSTMENTS			
	TEMPERATURE °C	TIME/ MINUTES	TEMPERATURE °C	TIME/ MINUTES
Meat				
Braised beef (1/1.5 kg.)	150/160	180/210		
Roast veal (1/1.5 kg.)	150/160	120/150		
Meat loaf (1/1.5 kg.)	180/190	120/150		
Lamb (leg or shoulder)	150/160	60/90		
Kid (leg or shoulder)	150/160	45/60		
Pork (loin or ham)	175	45/60		
Game				
Roast hare	150/160	60/90		
Roast new pheasant	150/160	60/90		
Partridge	150/160	45/60		
Roast chamois, venison	150/160	90/120		
Poultry				
Chicken or capon	170	90/120		
Roast pigeons	150/160	80/100		
Turkey	150	90/120		
Goose	160	150/180		
Duck	175	180/200		
Fish				
Fish in general	200	15/20		
Various				
Goulash (1/1.5 kg. stew)	180/190	60/75		

Oven Controls

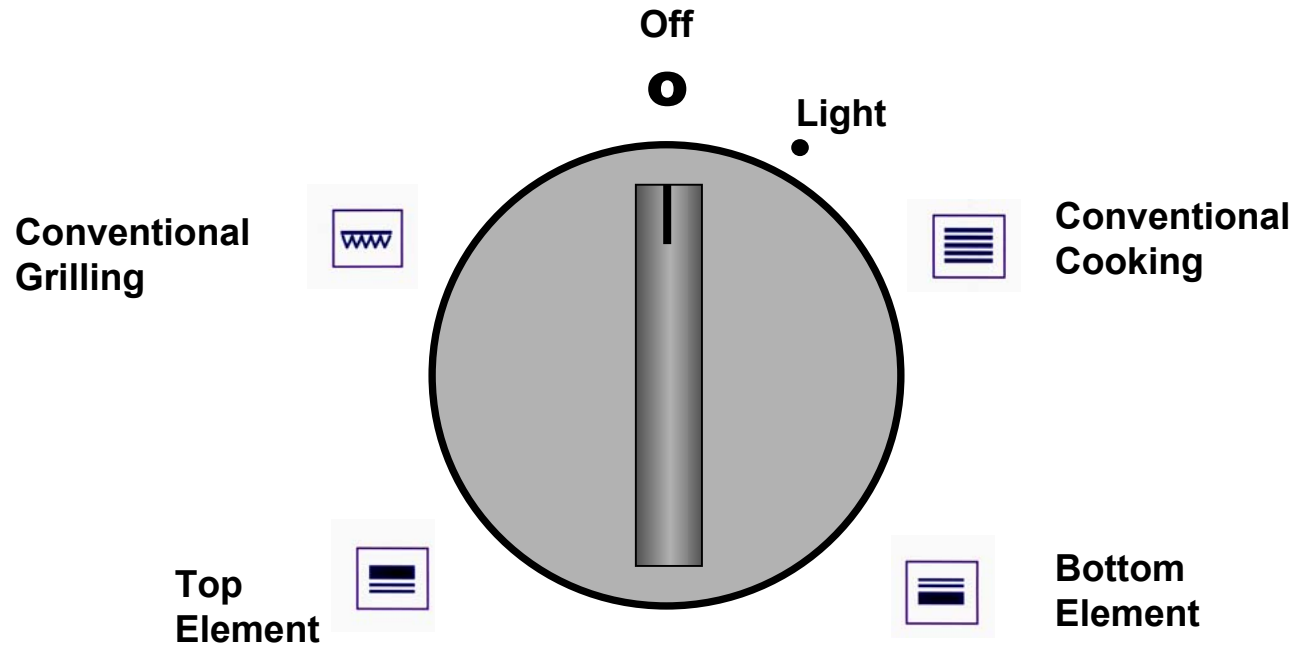
Models: A(X)100MTPE2 ASX70MTPE2 RCX05MTPE2



Oven Controls Model A(X)100VT2 4 function

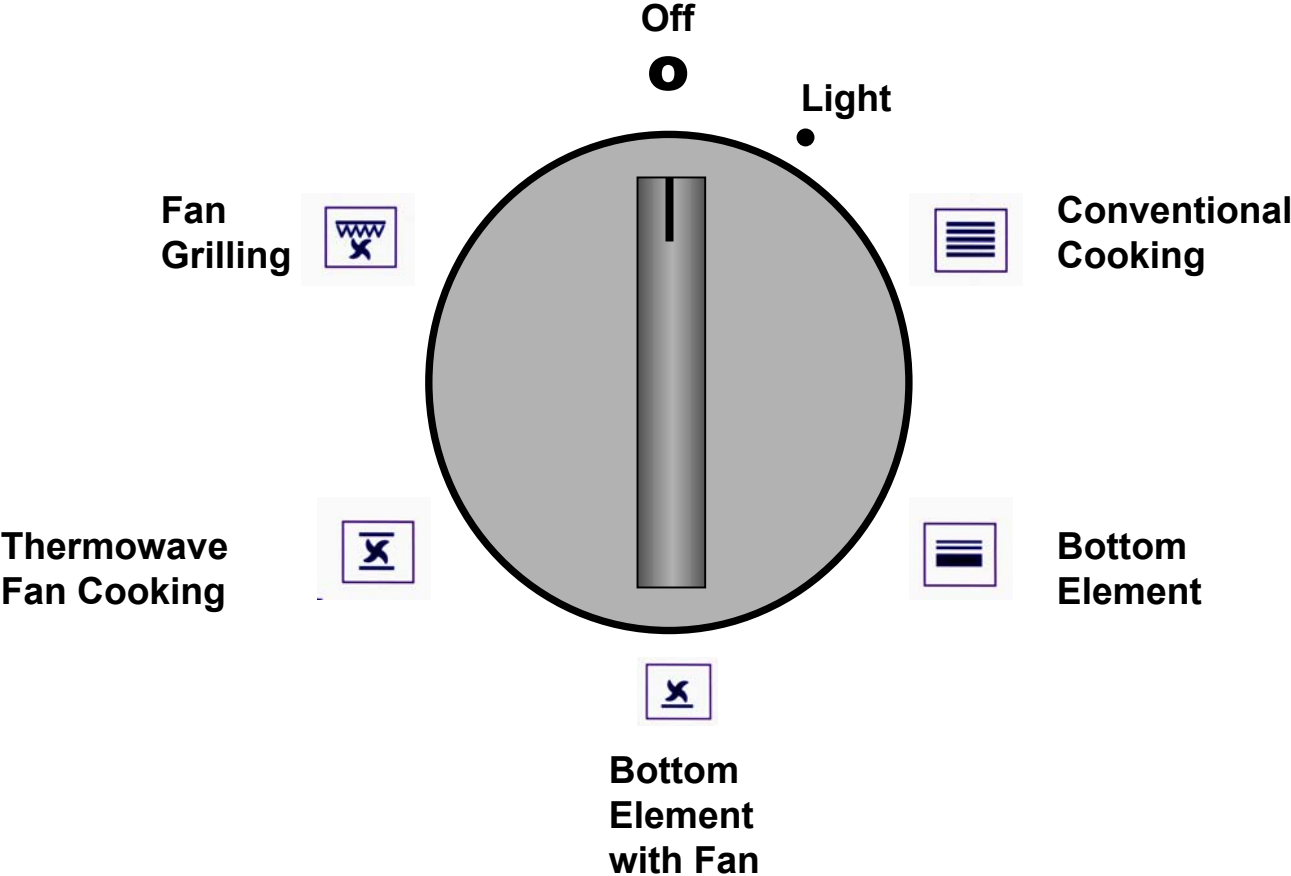


Oven Controls Model A(X)100ET 4 function



Oven Controls

Model ASX90WT2 5 function

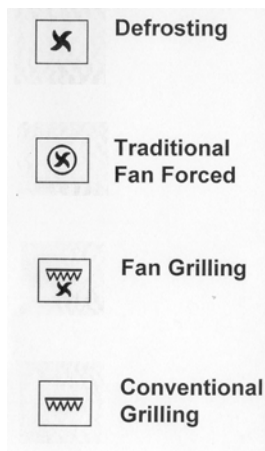


Oven Control Panel

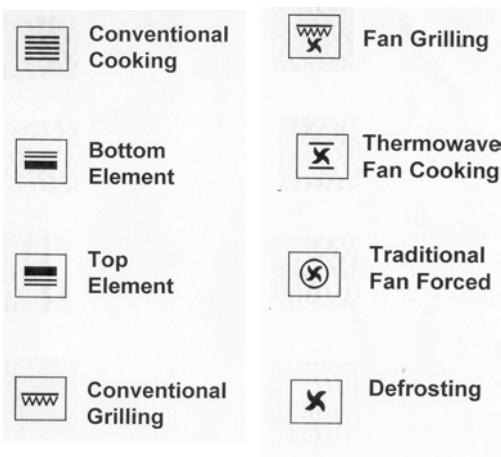
A(X)100VT2



1. Cooking function control
2. On indicator light
3. 1 hr. timer or programmable clock
4. Temperature/thermostat indicator
5. Temperature control



A(X)100MTPE2 ASX70MTPE2



Fan Grilling



The grill element and the fan operate together, circulating hot air around the food as well as heat from above.

The need to check and turn food is reduced. Fan grilling helps to minimise cooking smells in the kitchen and allows you to grill with the **oven door closed**.

All food normally cooked under a conventional grill can be cooked on this setting, also while using the grill other food can be roasted at the same time because the fan is circulating hot air around the oven e.g. potato wedges, oven fries, baked vegetables, corn on the cob, tomatoes, mushrooms etc.

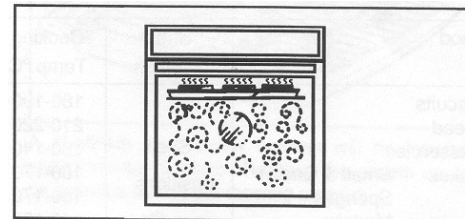
Whole joints of meat can also be roasted giving a spit roast effect, poultry is excellent cooked this way, turn over half way through cooking time and position lower in the oven, not directly under the grill.

Turn the function selector to fan grill setting



Turn the temperature control to the required setting 150° to 220°C

Dishes prepared in advance such as shepherd's pie, lasagna and au gratins can be heated through and browned on top using fan grill

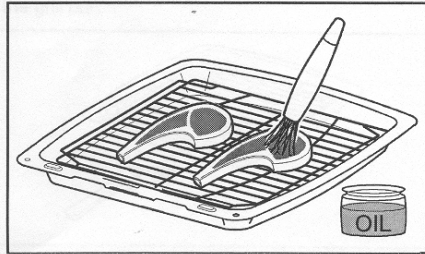


Fan Grill



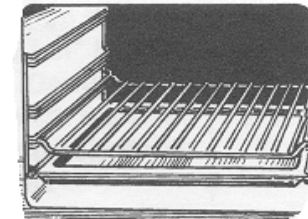
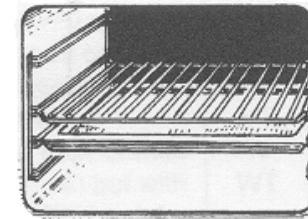
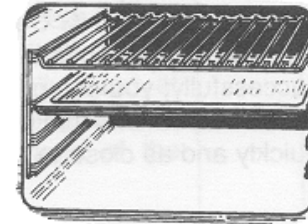
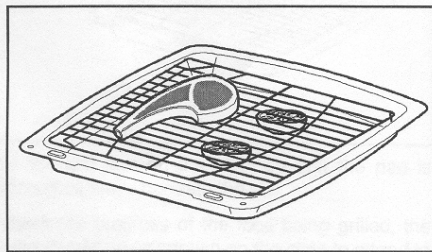
Hints and Tips

Brush lean meats and fish lightly with little oil or butter to keep them moist during cooking.



Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf

Foods cook more quickly the closer they are to the grill and the higher the temperature selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.



Shelf positions when fan grilling (depending on food type and size)

Conventional Oven



This function uses top and bottom element to give single level cooking. Suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnas and hotpots which require extra top browning also cook well with this function. During this mode of cooking the fan is not in operation.

Turn the function selector to conventional setting



Turn the temperature control to the required setting

Things to note

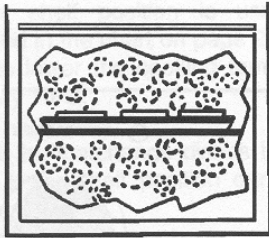
The temperature indicator light will glow until the oven has reached the desired temperature and then go **out**. It will turn **on** and **off** showing when the oven temperature is being maintained.

Conventional Oven



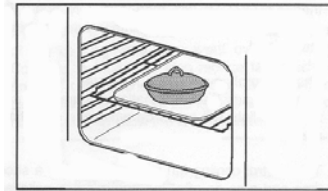
Hints and Tips

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise shelf position.
- The material and finish of bake ware will effect base browning. Enamel, dark and heavy trays and dishes increase browning, while glassware, white, aluminium and stainless steel reflect heat away and give less browning.



- Single level cooking gives best results. If you require more than one level cooking use a fan function.

- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spills onto the base of the oven and make cleaning easier.



- Dishes and trays **should not** be placed directly on the oven floor as it becomes very hot and damage will occur.



Self-Cleaning Panels

Depending on which oven model purchased the interior will feature a self-clean back panel only or two side panels and the back panel or no panels at all (self-clean panels can be purchased as an optional extra from spare parts if not fitted)

The self clean panels help keep the interior cleaner

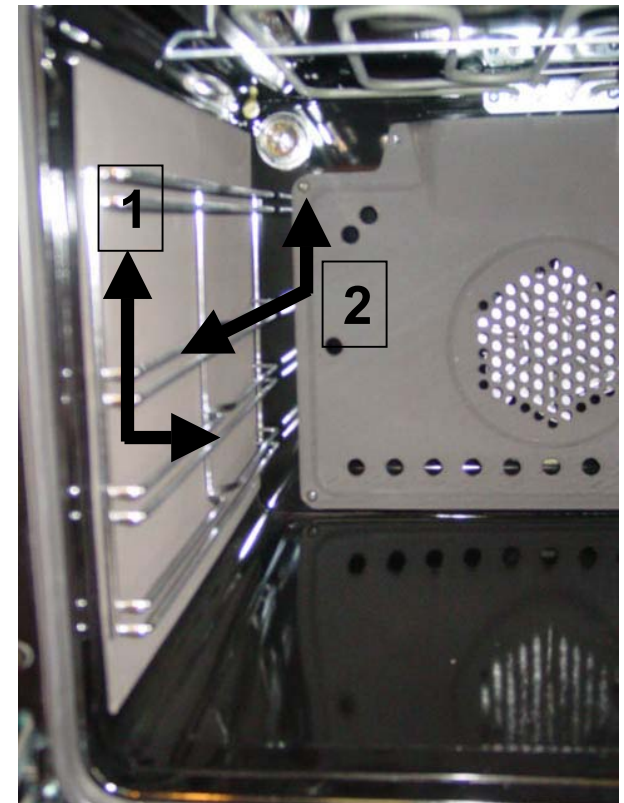
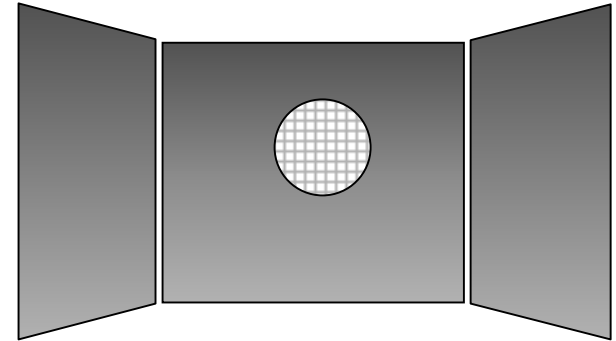
These panels work when exposed to a high temperature, approx 220 - 240°C for at least one hour, for isolated stubborn stains use a soft brush and very hot soapy water, never use abrasive cleaners, scouring pads or spray on oven cleaner

Important : Before carrying out the cleaning cycle remove all oven equipment and make sure all unlined oven parts and surfaces are cleaned to prevent soiling from baking on

The self clean panels remove along with the side shelf supports, simply at the front lift the side shelf support up then then away from the wall, then at the back pull towards yourself and up out of the coupling holes

To refit panel place the back in first and then fit front

The back panel is fixed by four screws which can be removed if necessary



Oven Cleaning and Maintenance

The oven should only be cleaned when completely cooled down

Oven front

The stainless steel oven front is finished with a **protective coating** to make cleaning easier, **it should never be cleaned with abrasive products, steel wool, heavy or rough cloths**. A damp cloth and an absolutely scratch resistant cleanser (Spray & Wipe, Windex etc) and then wiped with a soft dry cloth

Internal oven cleaning

Once the interior has cooled a damp cloth and hot soapy water or appropriate commercial cleaners should be used. Suitable non-caustic spray-on aerosol oven cleaners can be used on enamel and chrome parts, (being careful not to get cleaner on any self clean panels) as this will damage them

Traditional Fan Forced



The oven is heated by an element around the fan situated behind the back panel. This fan draws air from the oven and the element heats the air which is circulated into the oven via vents in the back panel. The main advantages of fan cooking are:

Preheating

The fan oven quickly reaches selected temperature, so preheating is usually not necessary for roasting, however dishes which require short cooking times biscuits, scones etc may require 5 – 10 minutes preheat.

Fan Cooking

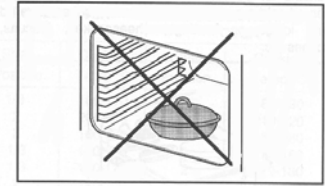
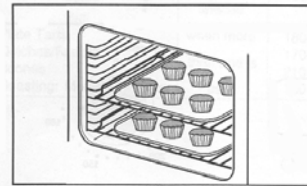
Fan oven generally requires lower temperatures than conventional cooking. As a guide reduce temperatures by about 20°- 25°C for your own recipes.

Batch Baking

The fan oven function cooks evenly on all shelf levels, so this allows cooking on different levels at the same time and even different food types, without mixing of flavors.

Hints and Tips

- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the hot air to circulate freely for best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.



- Do not place baking trays directly on the oven floor as it interferes with air circulation and can lead to base burning, use the lower shelf position.
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce the temperature slightly.

Turn the function selector to traditional fan forced setting



Turn the temperature control to the required setting

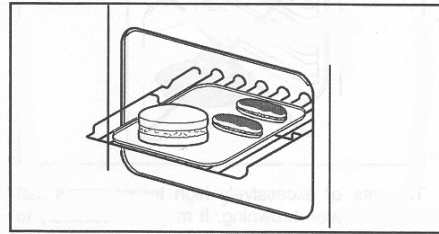
Defrost



This function enables you to defrost most food faster than conventional methods by circulating room temperature air around the food.

It is particularly suitable for more delicate food e.g. cream filled gateaux, cakes covered with icing or frostings, cheesecakes, seafood etc.

Turn the function selector to Defrost



Hints and Tips

- Place food in a single layer and turn over half way through defrosting process
- The actual speed of defrosting is influenced by room temperature. On warmer days defrosting will be faster than on cooler days.
- **Do not** leave food at room temperature once it has been defrosted. Cook raw food immediately or store in the fridge, once it has cooled.

Conventional Grilling



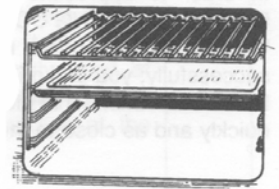
Use the conventional grill only for foods which require high heat and short cooking times, e.g. toast, crumpets, melting cheese etc. Use fan grilling to grill all other foods, e.g. bacon, chops, steak, sausages, chicken joints.

**CORRECT POSITION OF THE OVEN SHELF
(with respect to the grill).**

Turn the function selector to grill setting



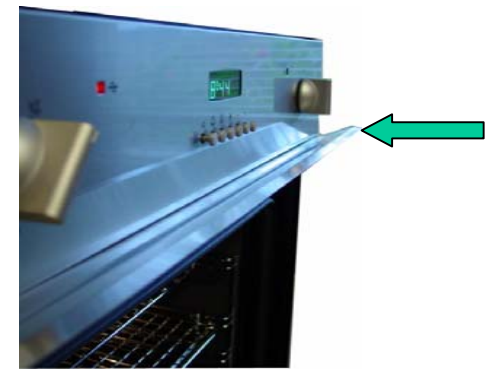
Turn the temperature control to the full setting



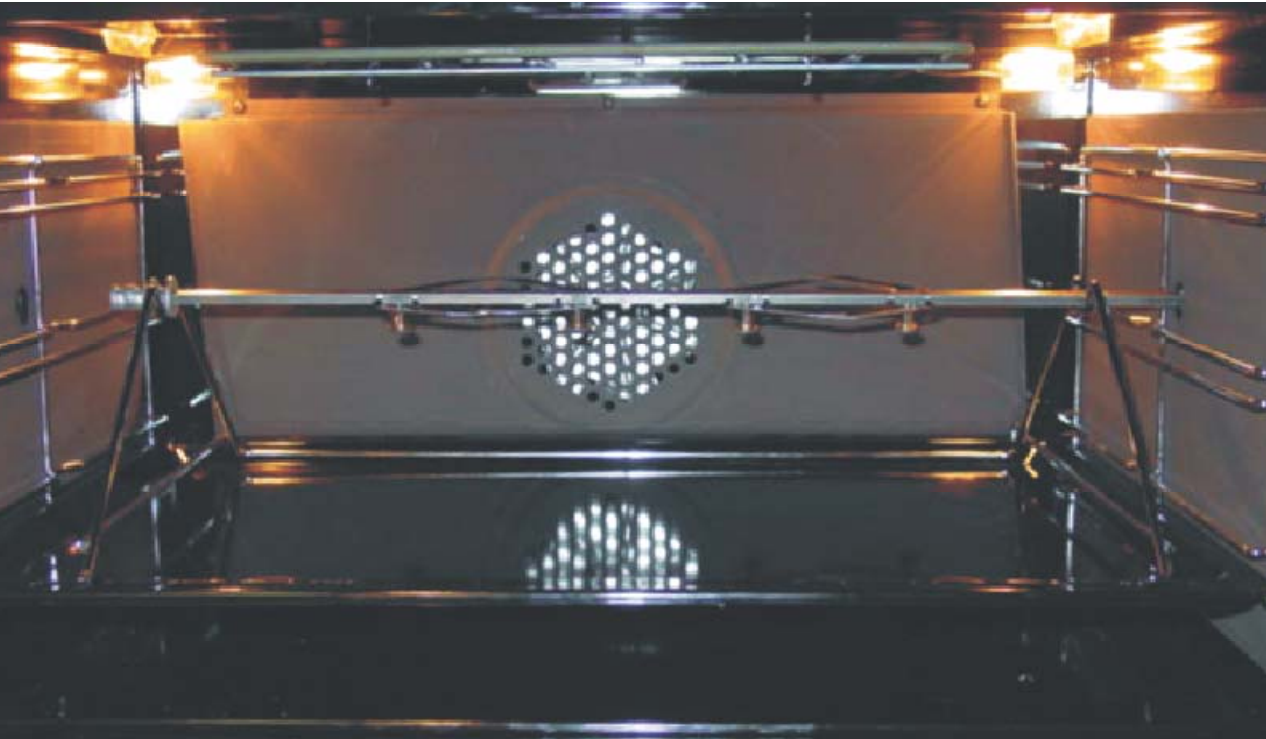
When using **Conventional Grill** the door must be **completely open** and the deflector plate must be fitted into the clips provided under the the control panel to protect the knobs.

Ensure that the deflector plate has cooled before removing it.

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



Using the Rotisserie Function —(——) *if fitted*



When using the rotisserie first insert spit pole through meat and secure with adjustable prongs at both ends.

Place on supporting rack and baking tray then insert in slot in on side RH wall

Select the grill conventional function
turn the thermostat to the maximum position.



Thermowave Fan Forced



Bottom Element with Fan



These functions give best results cooking cakes on one level and pastries that require more browning and crispy base. Both these settings are also suitable for pizza, quiche lorraine, and cheese cakes.

Oven temperatures can be set 20 - 40°C lower than when using the conventional oven function.

Turn the function selector to Thermowave Fan setting



Turn the function selector to Bottom Element with Fan



Turn the temperature control to the required setting

Top Element



Bottom Element



The **TOP ELEMENT** only function is ideal for browning finished dishes or keeping cooked meals warm

The **BOTTOM ELEMENT** only function is ideal for slow cooking recipes e.g. large fruit cakes, slow cooking casseroles, finishing pastry bases.

Turn the function selector to the Top Element setting

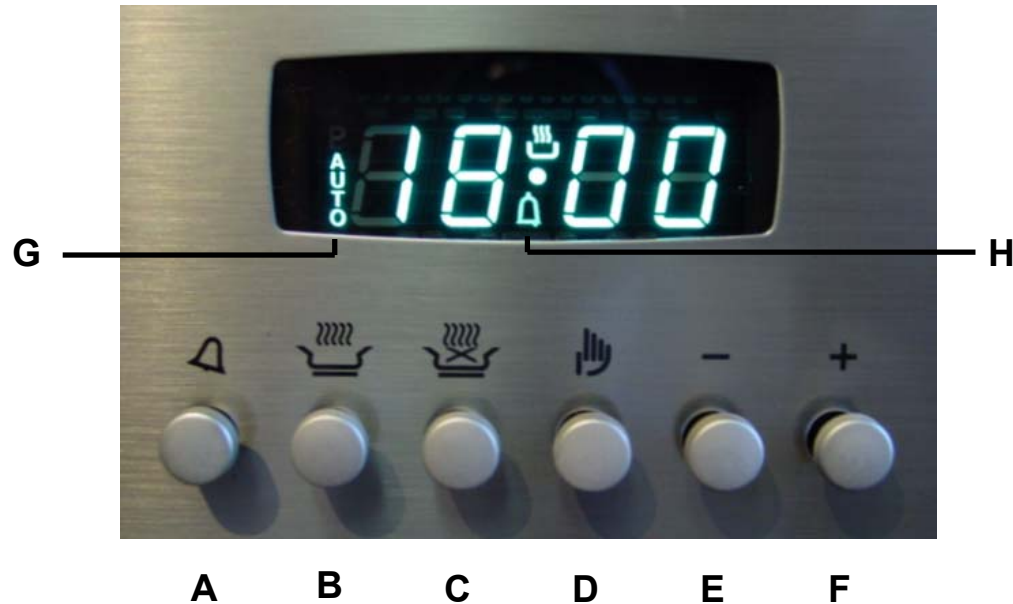


Turn the function selector to the Bottom Element setting



Turn the temperature control to the required setting

Automatic 24 hour clock and timer



- | | |
|-----------------------------------|-------------------------|
| A. Minute minder/Timer button | E. Subtract time button |
| B. Cooking time (duration) button | F. Add time button |
| C. End time (finish time) button | G. Auto symbol |
| D. Manual select button | H. Bell/Timer symbol |

Using the Electronic 24 Hour Programmable Clock

Setting the Time of Day

When the power is connected, flashing zeros appear on the display; to set the time, proceed as follows:

- Press buttons **B** and **C** at the same time and then press – or + buttons **E** and **F** until the desired time is displayed
- Press manual button **D**
- If the + and – buttons are held down for more than 5 seconds, the figures move more quickly

Using the Timer or minute minder

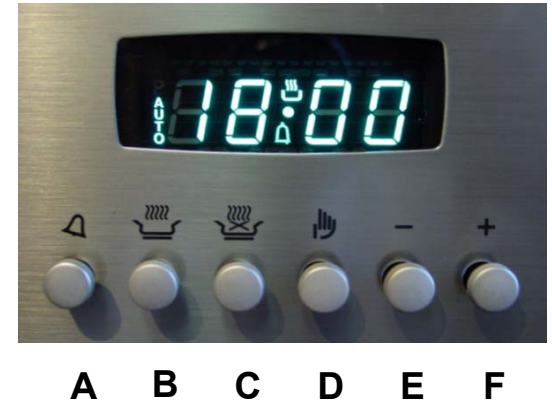
- Press button **A** (bell) and set time with + and – buttons
- The bell symbol will light up
- After the elapsed time, the buzzer will sound and the bell symbol will go off

Audible signal alarm or buzzer

- The buzzer sounds for 15 minutes after end of chosen program, it can be cancelled by pressing any of the setting buttons, alarm volume can be adjusted by holding the **E** (minus) button



Manual operation of the oven

- Press manual button **D** to turn oven back on after a set program has been completed or cancelled



Using the Electronic Programmable Clock

Automatic Operation of the oven

- Place food to be cooked in oven
- Press button **B (cooking time)** and set the duration or long the food will be cooked for in hours and minutes (45 min, 1hr, 1½ hrs etc) with the – and + buttons **E** and **F**
- The **AUTO** symbol and the  symbol will light up
- Press button **C** to set the end cooking time or what time you want the food ready in hours and minutes (17•00, 18•00 etc) the  symbol will go out until the set program starts
- Turn the selector knob to the desired cooking function
- Turn the thermostat knob to the desired temperature
- At the end of cooking time the oven will shut off and the **AUTO** symbol will flash and the buzzer will sound
- Press button **D** to return to manual operation

Canceling a Program

A program may be cancelled by pressing button **B**, or by pressing button **C** and setting the display back to 00.00



Automatic Finish only

Used when the oven is on manual and already operating

- Press button **C** to set the required stop or finished time
- The **AUTO** symbol will light up the oven will turn itself off at the set time, then the **AUTO** symbol will flash and the buzzer will sound
- Press button **D** to return to manual operation