

OPERATING INSTRUCTIONS

Model R2486CNA

The Control Panel



Fig. 1

Installation

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch. Ensure that the cooker is standing level. Levelling feet are fitted to the cooker to accommodate uneven floors.

WARNING THIS APPLIANCE MUST BE EARTHED.

Positioning the Cooker

Allow an air gap of at least 20 mm ($\frac{3}{4}$ "") between the cooker and adjacent cabinets, walls etc. This will also give extra space when moving the cooker for cleaning. Rollers are fitted to the rear. To move the cooker, open oven door and raise the cooker by lifting the inside top of the oven. Do not move the cooker by pulling the grill compartment door or door handle.

Rating Plate

The rating plate is situated behind the control panel and will swivel up. The rating plate gives the model and serial number of the cooker which should be quoted in any communication.

Before Use

Ensure the reflecta-savers are correctly positioned beneath the radiant hotplates (page 4). Allow all elements to run for a short period to burn off any residue from the surfaces.

Auto-Rotisserie Kit

Details are available from your nearest T.D.A. service depot for supplying and installing the auto-rotisserie.

"This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC."

The Hob

The Hotplates

The cooker is fitted with 2 nominal 180 mm (7") radiant hotplates (1.6 kw), and 2 nominal 150 mm (6") radiant hotplates (1.0 kw).

The Reflecta-savers

These are specially designed and situated beneath each hotplate. Together with the lower rated hotplate elements as described above, they provide more efficient and economical hob cooking.

The reflecta-savers must be kept clean and in position at all times during cooking. Although the hotplates can be used without the reflecta-savers in position, speed of cooking will be reduced. Details of removal for cleaning and fitting are given under 'Cleaning the Hob' (page 8).

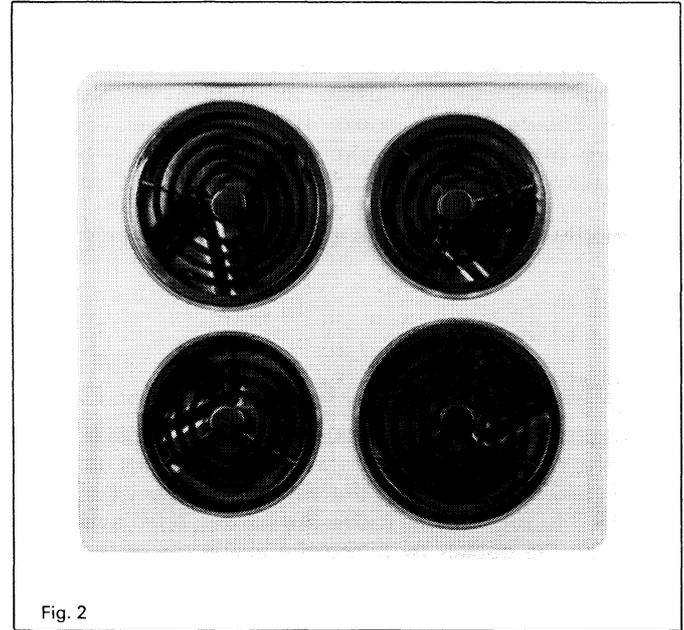


Fig. 2

Use of the Hob

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

The control knobs can be turned in either direction to vary the heat setting; turn the control knobs to the highest setting for fast cooking.

To reduce the heat to cook more slowly or simmer, choose a lower setting although this will vary with the size and type of saucepan, the quantity and type of food and whether or not a lid is used.

Saucepans

For fastest, most economical cooking, we recommend pans with flat bases and close fitting lids. The saucepans should cover the hotplates as much as possible – up to 225 mm (9”) diameter saucepans on a 180 mm (7”) hotplate. If using pans with larger bases, only use pans with ground bases. Damage may occur to the hob if large preserving pans or fish kettles are placed across two hotplates. Saucepans should be lifted onto and off hotplates and not slid on since this may in time scratch the surface finish of the hob.

Never leave the hotplates on for long periods when not covered with a pan . . . never place a utensil with a skirt on the hotplate e.g. a bucket . . . never use an asbestos mat, or line the reflecta-savers or spillage tray with aluminium foil.

Grill

To operate the grill turn the grill control clockwise from the 'O' position to bring the full element into operation for general use.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 3 minutes and then adjusted as necessary. The pre-heating may be increased to 8–12 minutes when flash grilling blue, rare or medium steaks. The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot handle upwards. Reverse this action

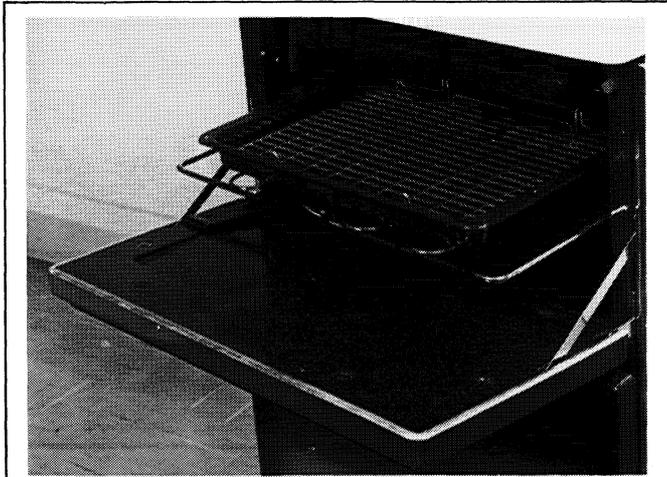


Fig. 3

when replacing handle. When grilling, the grill pan is placed on the withdrawable non-tip shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf. The grill door must be left open during grilling.

The shelf is housed on runners in the grill compartment. Alternative grilling positions are provided by three sets of runners. 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 dependant on the thickness and freshness of the bread and the grid position must be adjusted to suit.

The pan may be stored in this compartment with the handle removed.

Warming Compartment

The grill compartment/hot-cupboard on the cooker is ideal for warming dishes and keeping food hot. The grill element can be used to heat this compartment and for this purpose the lower settings on the control dial should be used.

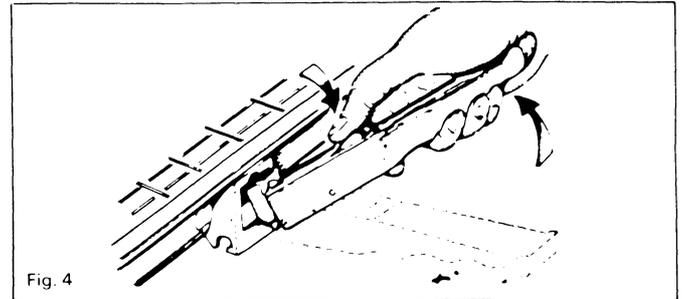


Fig. 4

Oven

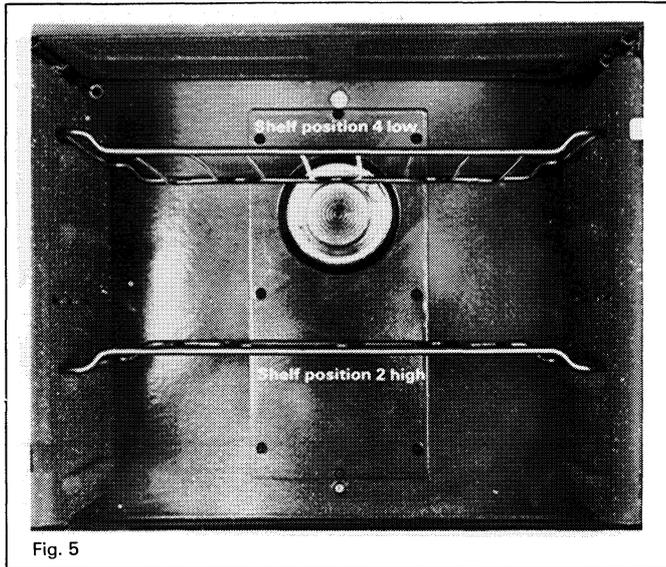


Fig. 5

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. Before switching the oven ON, arrange the shelves in position. Both shelves are reversible, providing a variety of positions when placed high or low on the runners. The runners are numbered from the bottom upwards. In addition non-critical dishes can be cooked on the floor of the oven.
3. Set the oven control dial to the required temperature. The 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 the cooking showing that the temperature is being maintained.
4. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest although there is very little temperature difference between the top and bottom.
5. Do not line any part of the oven with aluminium foil.

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. To keep the exterior in spotless condition, wipe after use with a warm soapy cloth. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e., do not plunge a very hot grill pan or meat pan into cold water.

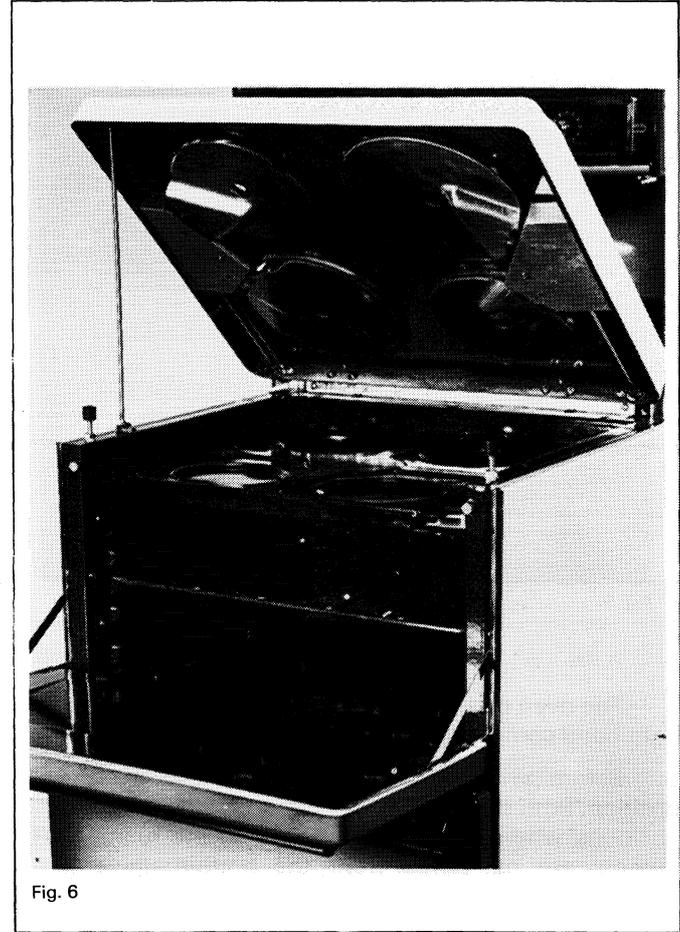
The oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth. Cleaners which contain bleach should not be used as they may dull the surface. Steel wool pads may also effect the finish and should not be used.

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 Hob

The chromium plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed.

Spillage will pass through the open spiral radiant hotplate elements and drain away to the coolest part of the spillage tray below. Remove obstinate soilage with a soap impregnated steel wool pad. Non-abrasive cleaners may be used on the hob to remove obstinate marks.



To raise the hob

The hob is hinged to facilitate easy cleaning of the spillage tray, and the removal of the reflecta-savers. Raise the hob and secure in an upright position by means of the support arm. Cleaning of the under side of the hob spillage tray and removal of reflecta-savers can now be carried out.

To remove the reflecta-savers

With the hob in the raised position, remove the reflecta-savers by easing the metal spring clips on the underneath side of the hob (a), positioned at the opposite sides of each hotplate mounting. The reflecta-savers will then release easily from position.

To fit them after cleaning, ensure that the lugs on the reflecta-savers (b) are positioned between the two sheathed hotplate element tails before clipping them back into position by the spring clips (see fig. 7).

To clean the reflecta-savers

Wash in hot soapy water. Obstinate soilage may be removed with a steel wool pad, although cleaning will be easier if first left to soak. For bad spillovers, it is advisable to allow the reflecta-savers to soak overnight in hot soapy water using a biological washing powder.

Rinse and dry before replacing into position in the cooker.

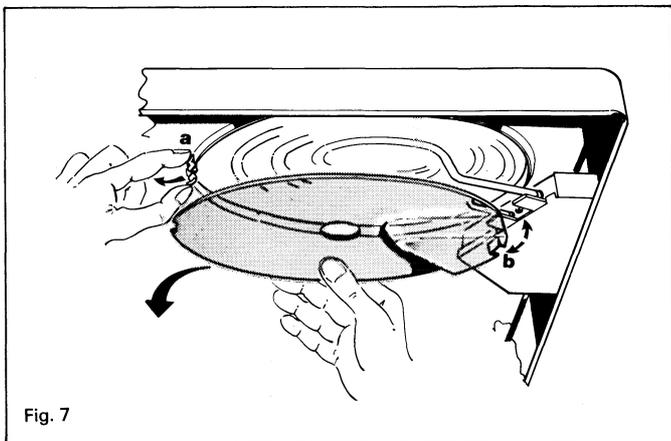


Fig. 7

Cleaning the Grill

It is essential to keep the under side of the removeable vitreous enamel grill splash tray/deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. Clean the grill pan, grid and shelf in a similar manner.

Cleaning the Oven

'STAY-CLEAN' OVEN LININGS comprising roof and side panels have been fitted to this oven. For instructions for cleaning these panels see 'Care of Stay-Clean' If any spillage drops onto the vitreous enamel base panel, normal oven cleaners may be used to remove it. We recommend the following sequence of removal of the linings to avoid damage.

1. Shelves
2. Sides, these should be lifted clear of the oven side supports.
3. Roof

This order should be reversed when replacing.

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

Note: If aerosol cleaners are used on any parts of the cooker the manufacturers' 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.**

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 maximum temperature 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 affect 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 prevent splashing onto the interior panels; by 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.

Cleaning

1. The linings 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 maximum temperature 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 panel to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

Auto-Rotisserie Main Oven (Optional extra) Model 2046

Maximum sizes and weights:

Poultry e.g. turkey, goose, capon (trussed, oven ready): 4½–5 kg (10–10½ lb)

Meat e.g. beef, lamb, pork, veal (boned and rolled): 5–6 kg (11–12 lb)

All meat should be wiped with a damp cloth and trimmed of any surplus fat or gristle etc. It should then be placed on the spit as follows to ensure satisfactory operation of the unit.

1. Place one fork on the spit rod, position the joint or poultry centrally on the rod, place the second fork on the spit rod, insert forks into the joint, and tighten both in place by the thumb screws.
2. A handle is provided which should be screwed onto the spit rod to enable easy handling before and after cooking, the handle should be removed during the actual cooking period.
3. Attach the plated metal support to the roasting tin, place the loaded spit rod on the support making sure that the bearing at the handle end is properly located in the semi-circular depression in the support.
4. Place the rotisserie on the floor of the oven making sure that the point of the arm is in line with the socket of the rotisserie motor on the rear wall of the oven. Insert the point of the spit rod into the socket, then remove handle by unscrewing.
5. Switch on the rotisserie switch, which is situated on the control panel. It is recommended that you allow the spit to make a full revolution before closing the oven door to ensure that the joint revolves freely. Set oven to the required temperature.

On Completion of Cooking

Switch OFF rotisserie motor and oven control, replace spit handle and withdraw complete unit from the oven.

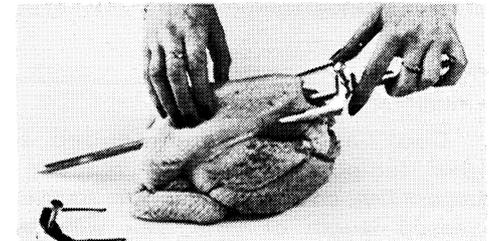


Fig. 8

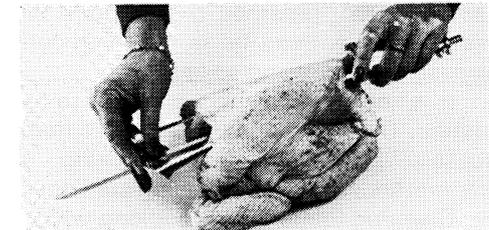


Fig. 9

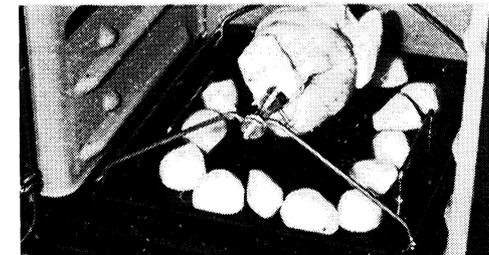
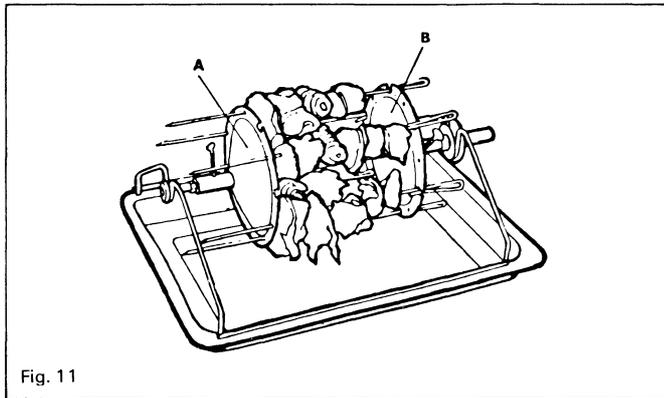


Fig. 10

Kebab Cookery

This illustration shows the rotisserie assembled for skewer or kebab cooking. The holding forks are removed from the spit and replaced by conical discs 'A' and 'B'. The points of the loaded skewers are inserted into the holes on disc 'A' and the 'safety pin' handles are clipped into the sockets of disc 'B', making sure that they will not foul the supporting frame when rotating.



Oven Cooking Chart

FOOD	SHELF POSITIONS	COOKING TEMPERATURES (°C)
Biscuits	4 low, or 2 high	190–200
Bread	2 high	220–230
Casseroles	2 high	150
Cakes	2 low, or 4 low	190–210
Small and Queen		
Sponges	2 low, or 4 low	190
Maderia	2 high	180
Rich Fruit	2 high	160
Christmas	2 low	150
Meringues	2 low	100
Fish	3 low	180–190
Fruit Pie	2 high	220
Fruit Crumble	2 high	220
Milk Puddings	1 high	160
Pastry:		
Choux		
Shortcrust	Depending on dish	Depending on dish
Flaky		
Puff		
Plate Tarts	3 low	200
Scones	2 low, or 4 low	240
Roasting: Meat and Poultry	1 high	180–200
Spit Roast and Kebabs	Rotisserie on oven floor	180–200

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.

Instructions for cooking a complete meal in the main oven

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat on to the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes, etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie Preparation

Beef	1½kg (3lb)	Arrange on trivet in roasting tin. topside
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250ml (½pt)	Make a pouring batter.
Apple Pie	300g (12oz) Shortcrust pastry; 1 kg (2lb) Fruit prepared.	Sugar to taste. Place fruit and sugar in 1 litre (2pt) oval pie dish and cover the fruit with the rolled out pastry.

Instructions for Cooking the Beef Meal

Pre-heat oven to 220°. Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1 high
Apple pie	Shelf position 3 low

Cook at 220° for approximately 45 minutes.

Remove pie and raise temperature to 230°C.

Yorkshire Pudding: Heat 1oz lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 3 low. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY 1 hour 25 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15–30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding. This will increase the total cooking time by 15–30 minutes.



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