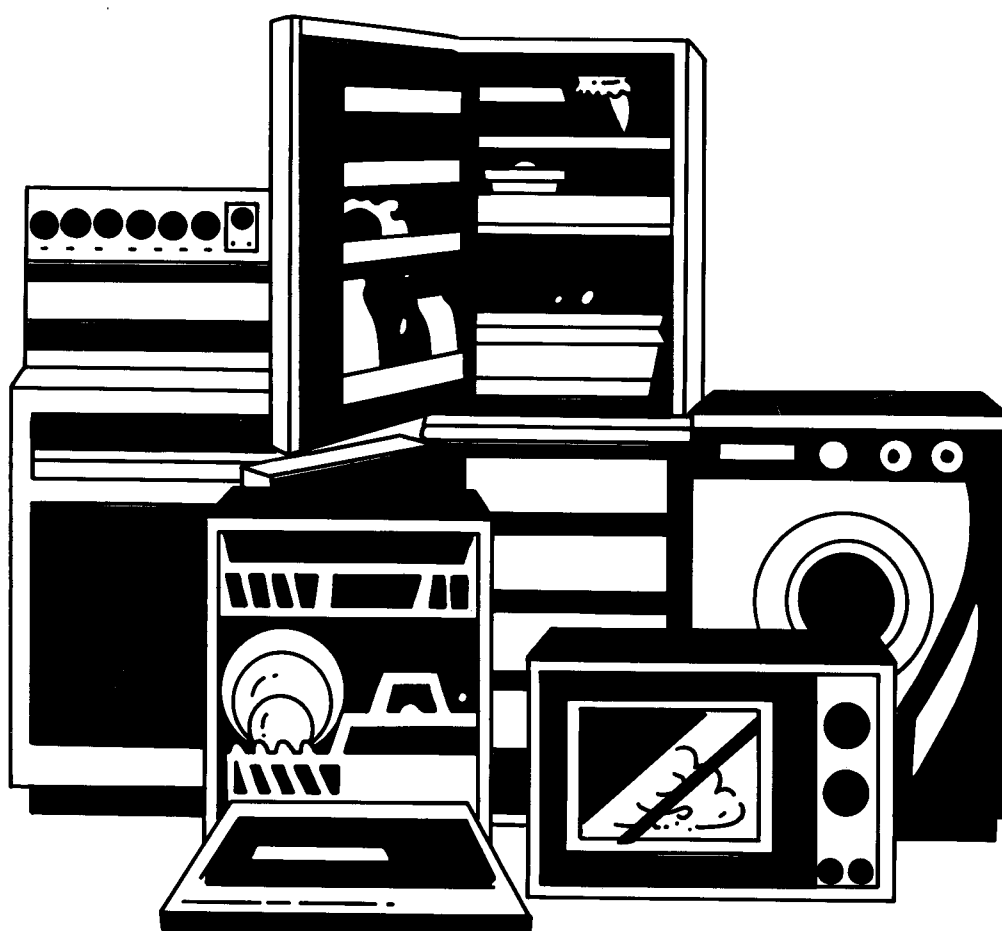


TRICITY

we'll do the homework



600mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

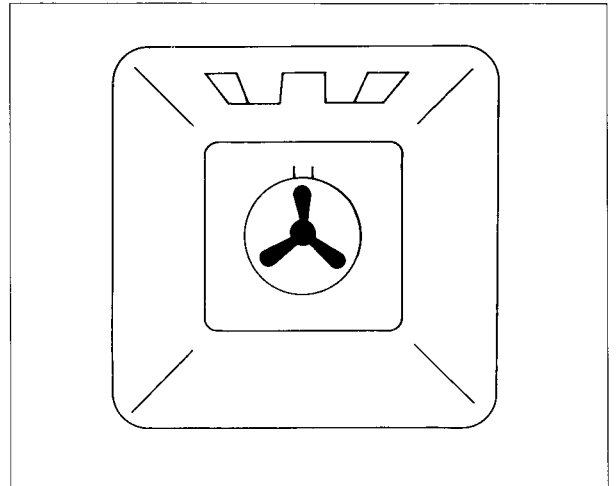
MODEL NAME
COTSWOLD CHEVIOT CHILTERN

TECHNICAL DETAILS

COTSWOLD

MODEL NO: ATB 3310
 ATB 3320
 240 Volts a.c. 50Hz
 Main Oven
 Single Grill: 2.5kW
 * Fan Element: 2.5kW
 Fan Motor: 0.03kW
 Control Cooling Fan: 0.015kW

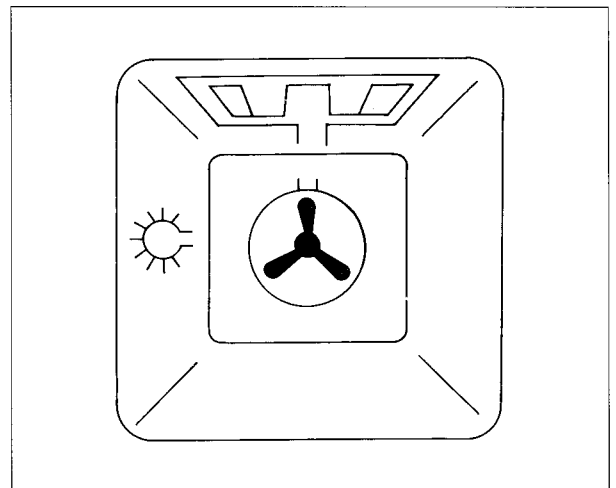
Wattage: 2.6kW
 Height: 595 mm
 Width: 595mm
 Depth: 545mm (excluding handles and knobs)
 Weight: 30kg



CHEVIOT

MODEL NO: ATB 3410
 ATB 3420
 240 Volts a.c. 50Hz
 Main Oven
 Dual Grill: 2.8kW
 * Fan Element: 2.5kW
 Fan Motor: 0.03kW
 Oven Light: 0.025kW
 Control Cooling Fan: 0.015kW
 Timer: 0.005kw

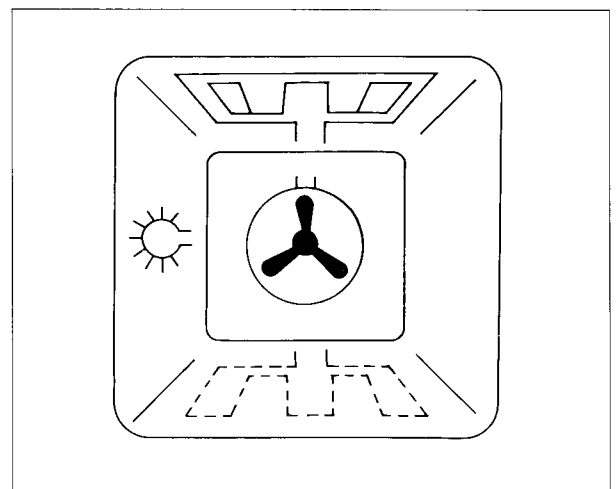
Wattage: 2.9kW
 Height: 595mm
 Width: 595mm
 Depth: 545mm (excluding handles and knobs)
 Weight: 30kg



CHILTERN

MODEL NO: ATB 3510
 ATB 3520
 240 Volts a.c. 50Hz
 Main Oven
 Dual Grill: 2.8kW
 Base Element: 1.3kW
 * Fan Element: 2.5kW
 Fan Motor: 0.03kW
 Oven Light: 0.025kW
 Control Cooling Fan: 0.015kW
 Timer: 0.005kW

Wattage: 2.9kW
 Height: 595mm
 Width: 595mm
 Depth: 545mm (excluding handles and knobs)
 Weight: 30kg



* Cannot be used at same time as grill element

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PREFACE

Dear Customer,

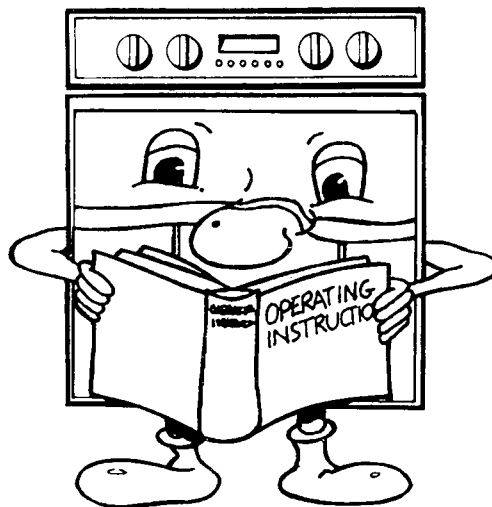
Thank you for buying a Tricity Bendix built-in oven. With our 80 years experience in developing and manufacturing the very best in U.K. cookers, you can be assured that you have purchased a hard working, reliable, quality product.

In addition, Tricity Bendix cookers comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee.

In order that you can get the best from your new Tricity Bendix cooker, the following instructions have been prepared. PLEASE MAKE SURE YOU READ THEM CAREFULLY. Particular attention should be paid to cooking times and temperatures as they may differ from your previous cooker.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Please ensure that you read the whole instruction book before using the appliance and that you follow the recommendations given.



WARNINGS – ELECTRIC COOKERS

These warnings are provided in the interests of your safety. You must carefully read and understand them all before installing or using the appliance.

BEFORE INSTALLING YOUR APPLIANCE



This appliance is heavy and care **must** be taken when moving it.



Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used.



Do not try to move the appliance by pulling the door handle. Refer to installation instructions.



The appliance must be installed according to the instructions supplied. Any electrical installation work **must** be undertaken by a qualified electrician.

It is dangerous to alter the specifications or modify the product in any way.

WHILE OPERATING YOUR APPLIANCE



This appliance is designed to be operated by adults and children under supervision. Young children **must not** be allowed to tamper with the controls or play with or near the product.

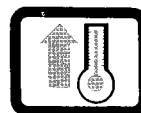
Caution – accessible parts, especially around the grill area, may become hot while the appliance is in use. Children should be kept away until it has cooled.



Ensure that all control knobs are in the OFF position when not in use.



Fats and oils will ignite if they become too hot.



Take great care to prevent fats and oils overheating.

This product has been designed for cooking edible foodstuffs only. It **must not** be used for any other purposes.



Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.



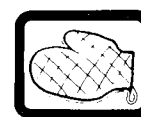
Never place plastic or any other material which may melt in or on the oven itself.



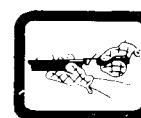
Ensure cooking utensils are large enough to contain foods and prevent spillages and boil overs.



Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way (see page 19).

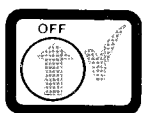


Use oven gloves if necessary to remove and replace the grill pan handle and when grilling.



Support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.



(Cheviot/Chiltern only)

You must ensure that the grill control is in the 'Off' position when the timer control has been set for automatic cooking.

Never line any part of the appliance with aluminium foil. **Do not** allow heatproof cooking material, e.g. roasting bags to come into contact with oven elements.



Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Stand clear when opening the drop down over door. **Do not** allow it to fall open – support it using the door handle, until it is fully open.



Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USING YOUR APPLIANCE



For hygiene and safety reasons, this appliance should be kept clean at all times. **Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on. A build-up of fats or other foodstuffs could result in a fire.



Cookers and hobs become very hot, and retain their heat for a long period of time after use. You **must** therefore take care when using the appliance. Supervise children at all times and **do not** allow them to touch the cooker or hob surface or be near the appliance until it has cooled after use.

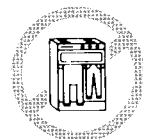
TAKING CARE OF YOUR APPLIANCE



Under no circumstances should you attempt to repair or service the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 49 of this instruction book.



Do not stand on the appliance or on the open oven doors.



Do not hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.



Always switch off the cooker at its power point and allow the appliance to cool before any maintenance or cleaning work is carried out.



Only clean this appliance in accordance with the instructions given on page.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these warnings contact the

Consumer Care Department.

Telephone Number: 0582 494000.

INSTALLATION INSTRUCTIONS

1. THINGS YOU NEED TO KNOW

WARNINGS

- ▼ This appliance must be installed by a qualified electrician. Safety may be impaired if installation is not carried out in accordance with these instructions.
- ▼ This appliance must be earthed.
- ▼ Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig.7).
- ▼ Before connecting the appliance, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door and looking below the oven door seal.
- ▼ Do not alter the electrical circuitry of this appliance.

THINGS TO NOTE

- ▼ This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2 and 3).
- ▼ The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS3456.
- ▼ Enquiries regarding the installation of the cooker point, if required, should be made to the local Electricity Board offices to ensure compliance with their regulations.
- ▼ The 13A socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- ▼ To protect the hands, wear gloves when lifting the oven into its housings.

2. GETTING THINGS READY

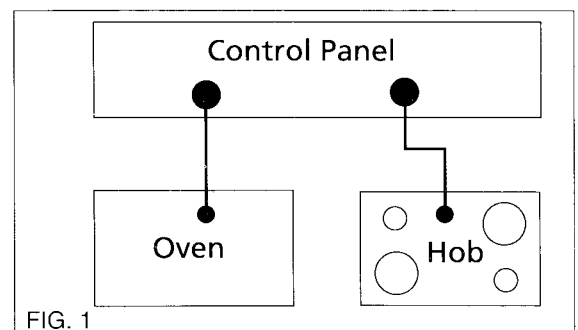
CHOICE OF ELECTRICAL CONNECTION

- ▼ There are four possible ways to connect your appliance, please choose from the following the most appropriate after reading the descriptions:-

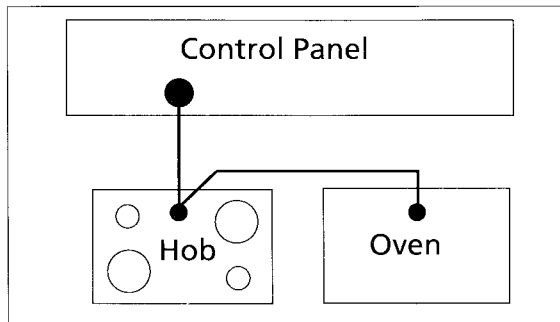
- a) By connecting the appliance directly to a 13AMP wall mounted socket via a 13A plug.
 - i) Do not have any other appliance on the socket outlet.
 - ii) Use an appropriate length of three core PVC insulated cable (not less than 13A rating).
 - iii) The appliance must be protected by a 13A ASTA approved BS 1362 fuse in a 13A (BS1363) ASTA approved plug.
- b) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) via an appropriate length of three core PVC insulated cable of at least 13 AMP rating and protected with a 13A fuse or miniature circuit breaker at your mains fuse box.
- c) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

Subject to local Electricity Board regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

- d) If you wish to connect an oven and a hob to a cooker point you can:-
 - i) By connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. In this case the appliances should be operated from 6mm², twin core, and earth, PVC insulated multicore cable. See Fig.1.



- ii) By connecting the cooker point to the hob and then connect the hob to the oven.
Provided that the hob manufacturer permits it, connect the oven to the hob and the hob to the cooker point using the same cabling as in (a). Check the hob terminal block is large enough to take two cables and is of suitable rating. If not (a) must be used.



NOTE: It is good practice to:-

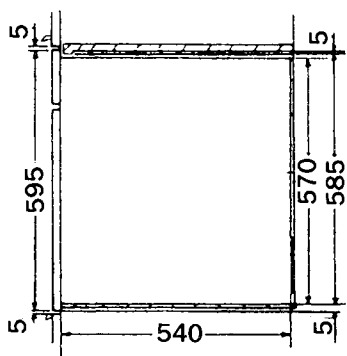
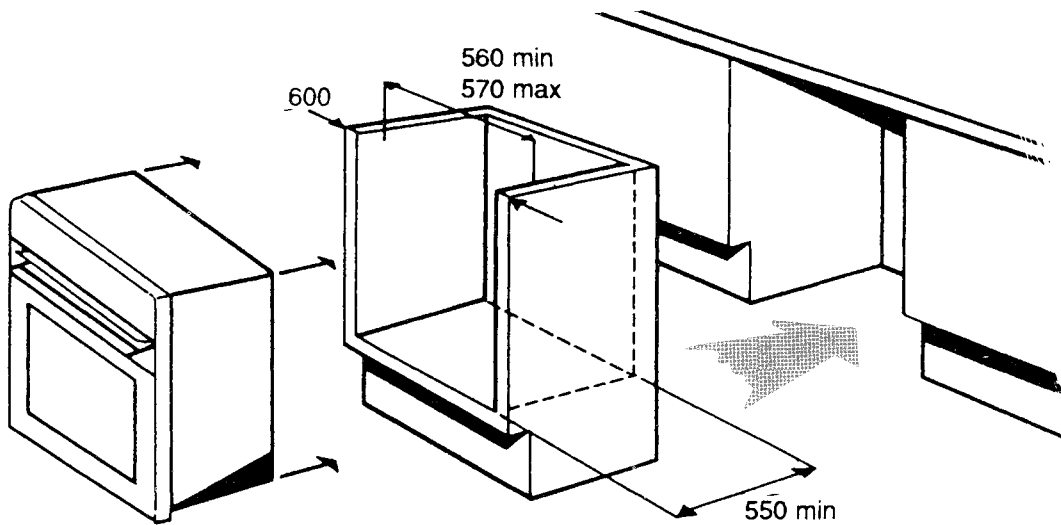
- ▼ Fit an Earth Leakage Circuit Breaker to your house wiring.
- ▼ Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN.

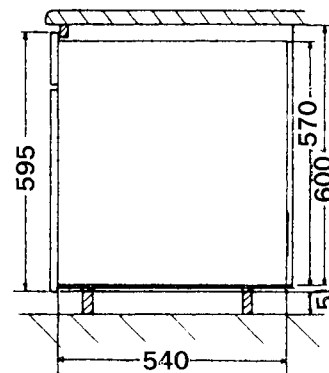
- ▼ Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2 and 3).
- ▼ The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.

RECOMMENDED CABINET DIMENSIONS (in millimetres)

FIG. 2 Built Under Installation



Cross section through cabinet showing oven positioned



Cross section through cabinet showing oven positioned

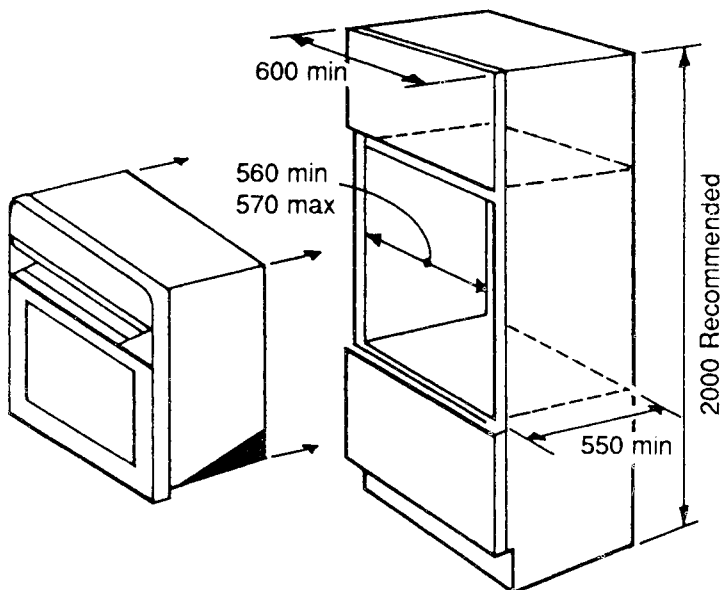


FIG. 3 Built In Installation

HOW TO FINISH UNPACKING

- ▼ Place packed appliance next to the cabinet in which it will be installed.
- ▼ Remove appliance packing except for bottom tray which should be left in position until appliance is ready to be fitted into its cabinet.
- ▼ Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install your oven:-

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive Tape
Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

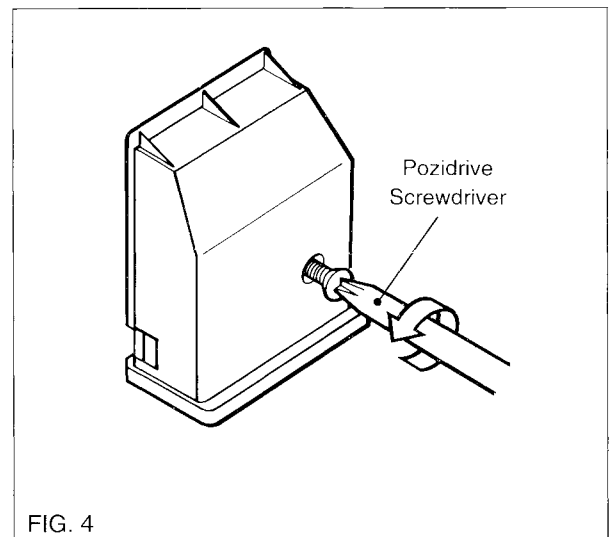
- ▼ Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- ▼ Score, but don't cut through, around the sheathing with a knife 100mm (4 in.) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.

- ▼ Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires it might cut into their sheathing) to the cuts already made.
- ▼ Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

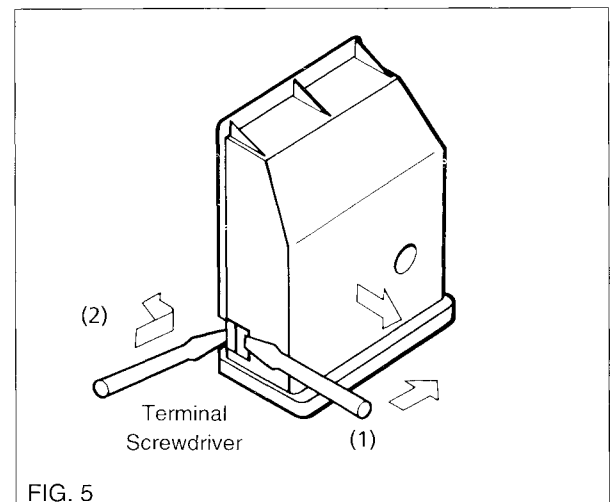
TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance remove mains input terminal cover to gain access to terminal block.

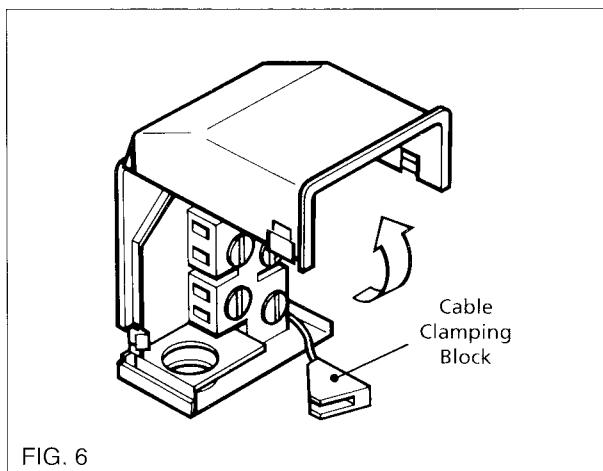
- ▼ First remove retaining screw with pozidrive screwdriver. See Fig. 4.



- ▼ Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig.5.



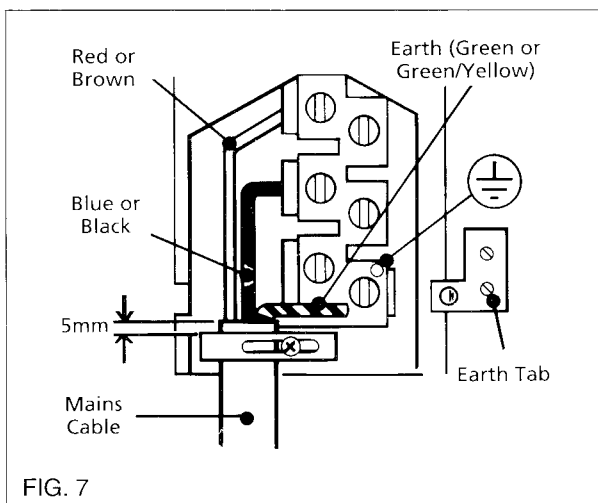
- ▼ Lift cover and remove screw from cable clamp. See Fig.6.



CONNECTING TO MAINS TERMINAL

WARNING: This appliance must be earthed.

- ▼ Make connection as shown in Fig.7 by proceeding as follows:-



- ▼ Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- ▼ Strip inner insulation on wires using wirestrippers.
- ▼ Twist the bared wires using pliers.
- ▼ Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.

- ▼ Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- ▼ Clamp the mains cable securely ensuring: 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 7.
- ▼ Place fuse/miniature circuit breaker in circuit and switch on at mains.

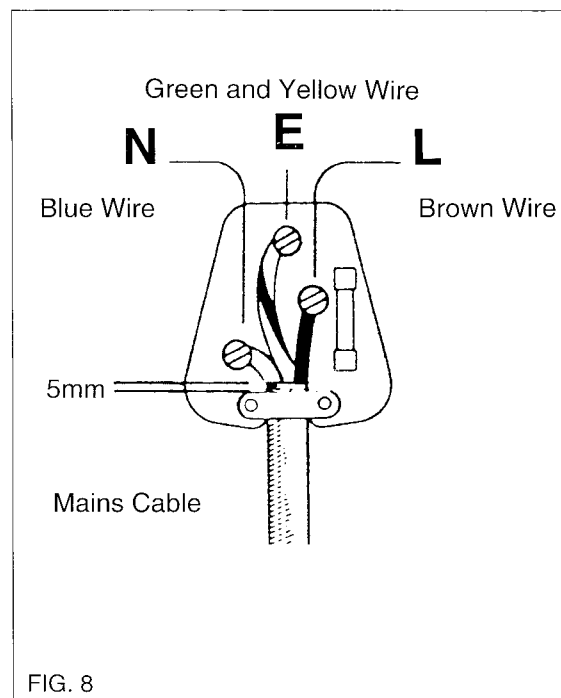
CONNECTING TO A 13AMP PLUG

WARNING: This appliance must be earthed.

The appliance can be directly connected to a 13AMP wall mounted socket via a 13a plug.

- ▼ The 13AMP socket switch should be outside the cabinet but within 2 metres of the appliance to make it accessible to switch off the appliance in case of an emergency.
- ▼ **IMPORTANT**
It is most likely that wire in the mains lead will be coloured in accordance with the following code:-

Green and Yellow	Earth
Blue	Neutral
Brown	Live



There used to be an old flexible cord system where the wires were coloured as follows:-

Green Earth
Black Neutral
Red Live

If your cable has these colours we recommend that you replace it with new cable as a safety precaution.

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

- a) The wire which is coloured Green and Yellow must be connected to the terminal in the plug which is marked as one of the following:-

E or or coloured green or green/yellow.
- b) The wire which is coloured Blue must be connected to the terminal which is marked with the letter 'N' or coloured black.
- c) The wire which is coloured Brown must be connected to the terminal which is marked with the letter 'L' or coloured red.

Ensure the mains cable is clamped in the plug such that there is 5mm of the outer sheathing showing past the clamping strap. See Fig. 8.

CONNECTING TO A HOB OR COOKER POINT

- ▼ Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instruction.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

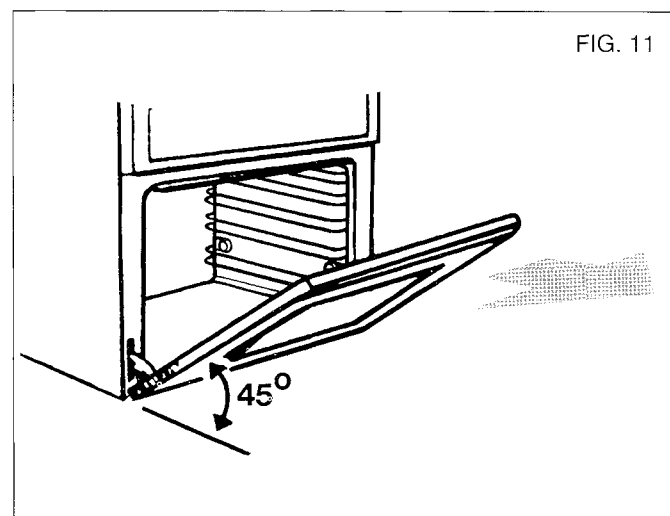
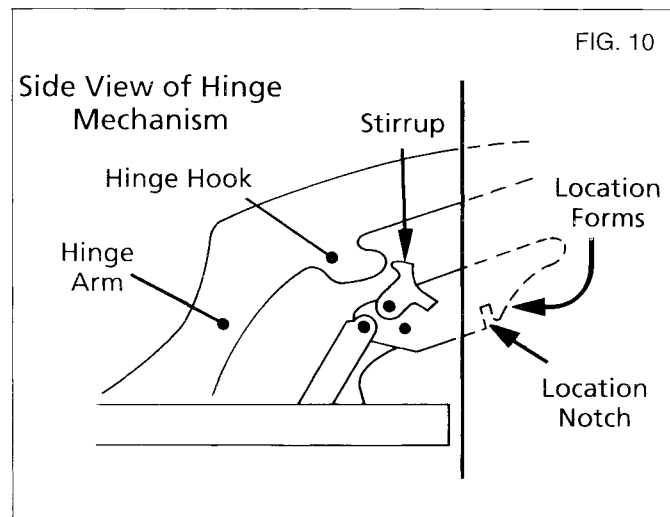
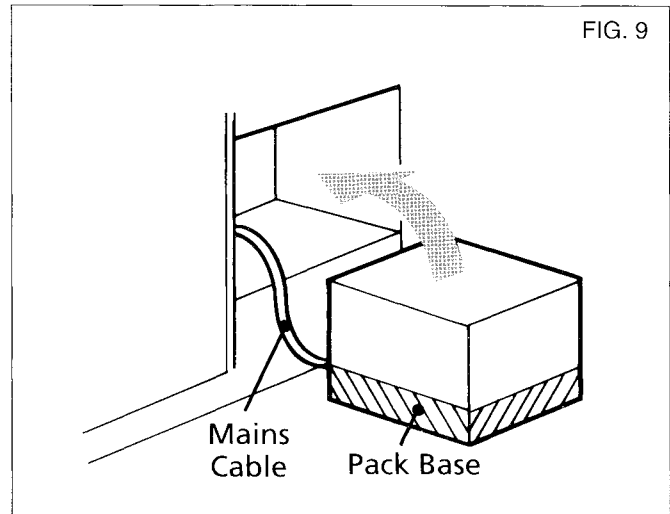
CHECKING ELECTRICAL CONNECTIONS

- ▼ Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators as follows:-
- ▼ In the case of models with electronic timers the timer will flash on and off, for other models open the oven door and turn the grill on and the neon indicator will come on.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

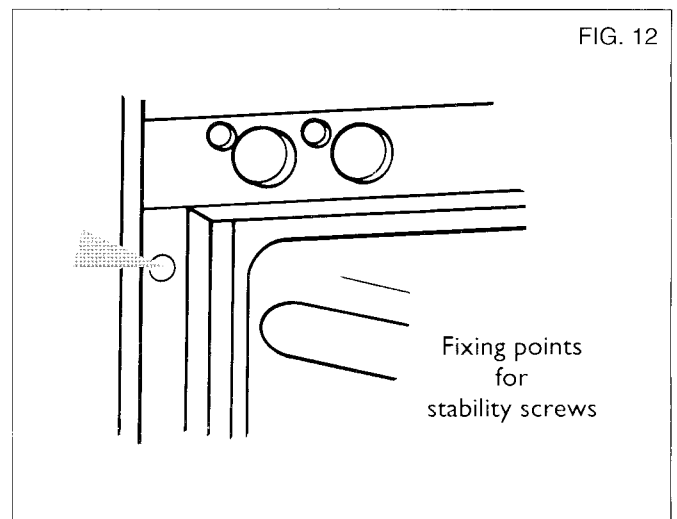
- ▼ Position the appliance in front of the cabinet. (See Fig.9).
- ▼ Take out all oven furniture before installation to reduce the weight you need to lift. The weight may be further reduced by removing the oven door, alternatively it should be taped up to keep it closed whilst lifting.
- ▼ To remove the oven door proceed as follows:-
 - a) Fully open door.
 - b) Each door hinge is fitted with a pivoting stirrup. These must be rotated forward to locate into the hinge hook in each hinge arm to facilitate removal of the door. See Fig. 10.
 - c) Whilst holding the stirrups in the hinge hooks slightly close the door until the stirrups are held in position by the door closing force.
 - d) Continue to close the door until it is at an angle of 45° to the horizontal. When at this position, to disengage location notches then pull the door towards yourself allowing the hinges to free themselves from the cooker. The door may be lifted free.
 - e) To replace the door, hold it in the same orientation as in Fig. 11, slide both hinge arms into the holes on the hinge location forms until the location notches are engaged into the bottom inner edge of the holes. Tilt the door to the fully open position and this will cause the stirrups to disengage from the hinge hooks and allow the door to be closed.



- ▼ To place the appliance into the cabinetry follow the procedure below:-

N.B. Two people will be required to carry out the lifting procedure.

- a) Each person should squat either side of the cooker
- b) Tilt the cooker so that your hands can support the underside of the appliance.
- c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.
- d) Rest the rear underside of the cooker on the cabinet floor while your hands support the front.
- e) The cooker can be pushed fully into the cabinet whilst care is taken to avoid fouling the mains lead.
- f) Ensure the appliance is central in the cabinet.
- g) When appliance is fully housed screw the stability screws (supplied with appliance) into the side of the cabinet taking care not to distort the side trims. (See Fig 12). It is advisable to turn each screw alternately to avoid damaging the trims.
- h) Switch on your appliance then refer to the operating instructions in the following pages.

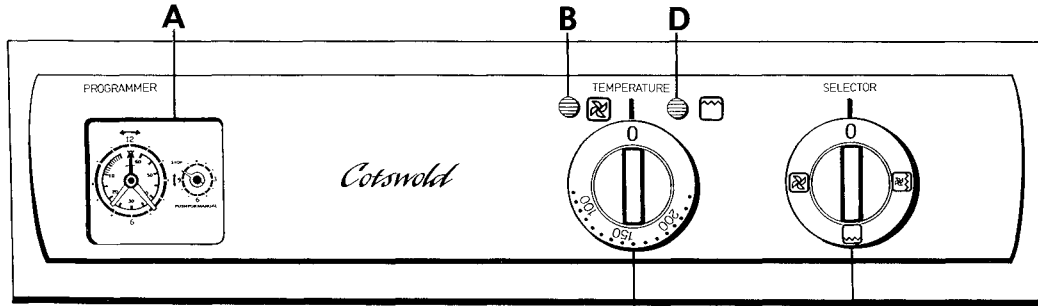





INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED.

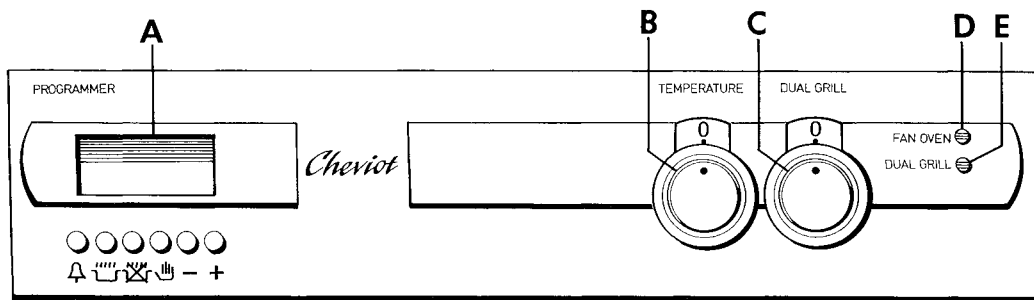
This appliance complies with Radio Interference requirements of EEC Directive 87/308/EEC.



GETTING TO KNOW YOUR OVEN (COTSWOLD)



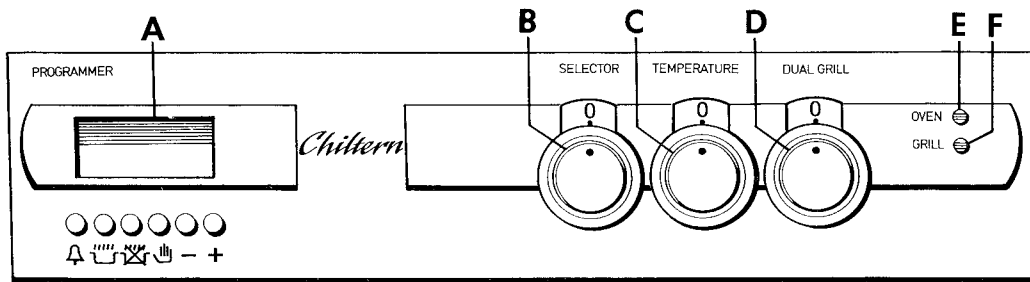
- A – Analogue Timer
- B – Fan Oven Indicator Neon
- C – Fan Oven/Grill Temperature Control
- D – Grill Indicator Neon
- E – Selector
-  Thermal Grill
-  Full Grill
-  Fan Oven

GETTING TO KNOW YOUR OVEN (CHEVIOT)




- A – Electronic Programmer
- B – Fan Oven Temperature Control
- C – Dual Grill Selector
-  Full Grill
-  Centre Section Grill
- D – Fan Oven Indicator Neon
- E – Dual Grill Indicator Neon

GETTING TO KNOW YOUR OVEN (CHILTERN)



A – Electronic Programmer

B – Selector

-  Fan Oven
-  Conventional Oven
-  Zoned Oven
-  Defrost
-  Oven Clean
-  Thermal Grill
-  Dual Grill

C – Oven Temperature Control

D – Dual Grill Selector

-  Full Grill
-  Centre Section Grill

E – Oven Indicator Neon

F – Dual Grill Indicator Neon

GENERAL NOTES ON USING YOUR OVENS BEFORE USE

Allow all elements to run for a short period to burn off any residue from their surface. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

WHEN FIRST SWITCHING ON

The timer must be set to manual before the oven can be operated. See page 35 for Cotswold. Page 38 for Cheviot/Chiltern. This must be done whenever the appliance is switched on or there has been a power failure.

If the oven indicator neon does not glow when the oven control dial is turned on, it is most likely that the cooker timer is set for automatic cooking.

ABOUT STEAM AND CONDENSATION

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow the steam to escape and prevent excessive build-up inside. If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the appliance.

Surfaces in close contact with the oven vent should be regularly wiped to reduce soilage and discolouration from cooking vapours.

COOKWARE

Baking trays, oven dishes, etc., should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base. **Do not** use baking trays larger than 30cm x 35cm (12in x 14in) as they will restrict the circulation of heat and may affect performance. Advice on the affect of different materials and finishes of dishes and tins is given in 'Hints and Tips' in the appropriate oven section.

THE TRIVET (CHILTERN ONLY)

When roasting use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the inside surface of the oven.

N.B. The meat tin should not be placed on a heated hot plate as this may cause the enamel to crack.

THE COOLING FAN FOR THE CONTROLS

This runs continuously when either the oven or the grill is in use. It ensures that the controls remain at a safe temperature and helps to ventilate the oven.

Warm air is expelled through the vents, during the operation of the cooling fan, which can be felt when you approach the appliance.

The fan switches OFF after the controls are switched OFF. If an automatic programme has been set, the cooling fan does not operate until the cook time begins.

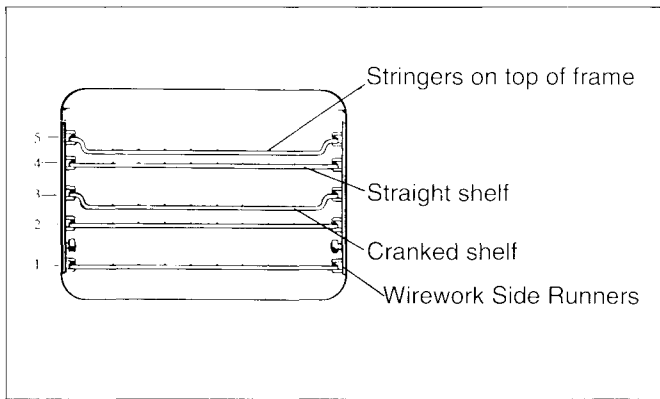
THE SHELF POSITIONS

Recommended shelf positions have been shown in the cooking chart on page 42.

Bulk cooking with even spacing can be achieved using three shelves at any one time, e.g. position 1 straight, position 3 cranked and position 5 cranked.

It is important that the shelves are fitted right side uppermost and are between the wirework side runners.

If not fitted correctly the shelf will lie at an angle and the safety stop will not be effective. To ensure that the shelf has the correct side uppermost, the wire stringers, which make up the shelf, should lie on top of the surrounding frame.



PUSH-PUSH CONTROL KNOBS (CHEVIOT/CHILTERN ONLY)

These control knobs can remain flush with the control panel, when not in use, or pushed and released to stand out from the panel for easy operation.

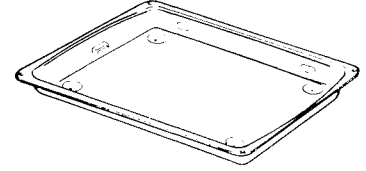
CONTROL PANEL INDICATOR NEONS

These lights indicate whether the corresponding oven or grill is switched on. In the case of the ovens, the neon also indicates when the set temperature has been reached. If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required mode. When oven is set to automatic mode no neons should be visible during 'OFF' periods, however backlit illumination will be visible.

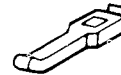
OVEN FURNITURE

The following items of oven furniture have been supplied with the cooker:

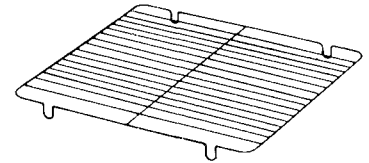
1 grill pan



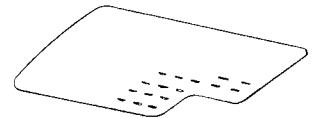
1 grill pan handle



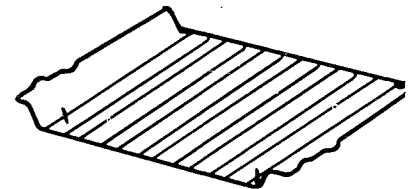
1 grill pan grid



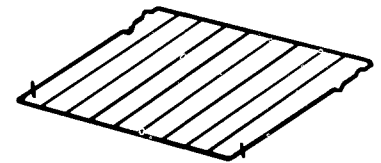
(Chiltern Only)
1 trivet



2 cranked shelves



1 straight shelf



1 grill deflector



THE GRILL

THE PUSH BUTTON HANDLE

Always remove the grill pan handle during grilling.

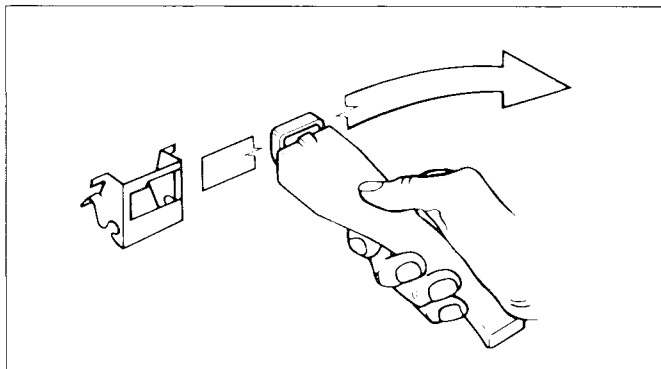
The grill pan is supplied with a removable handle.

To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into the widest part of the bracket, move the handle to the left, lower into position and release the button.

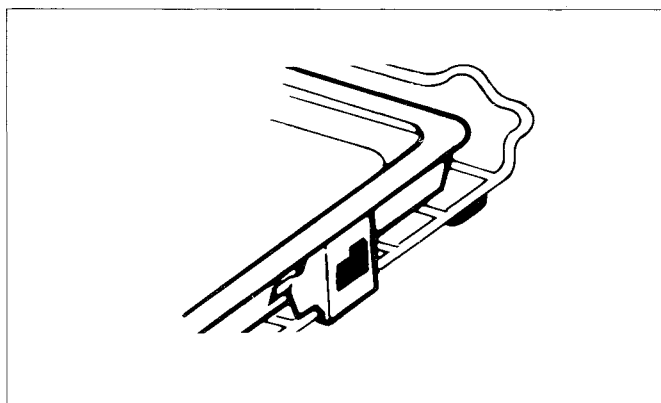
Ensure the handle is positively located.

To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

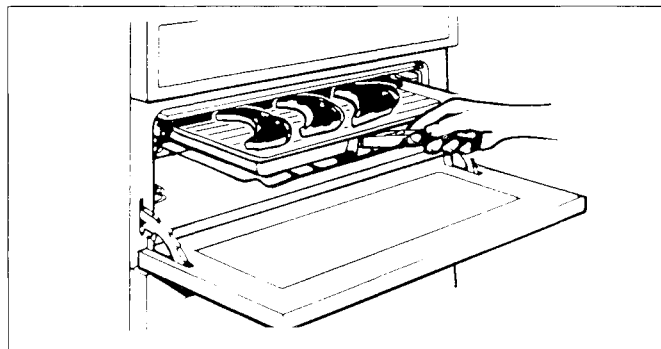
Ensure your hand is protected when removing the grill pan handle as the grill element can become very hot.



To correctly locate grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.



To check the progress of food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.



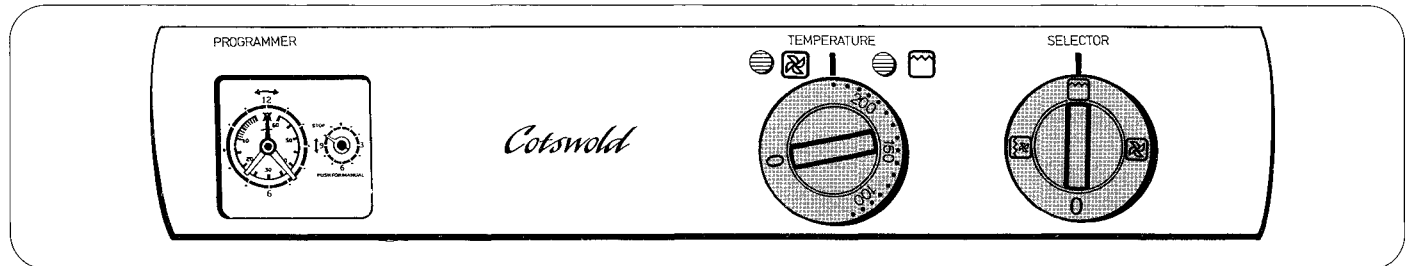
THE GRILL

USES OF THE GRILL (COTSWOLD)

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

Use the full heat grill only for foods which require high heat and short cooking times, e.g. toast, blue/rare steaks. Use thermal grilling to grill all other foods, e.g. bacon, chops, sausages, chicken joints, etc. See chart on page 27 for recommended cooking times, temperatures and shelf positions.

SELECTING THE GRILL (COTSWOLD)



▼ Turn the selector to full heat grill.

▼ Turn the temperature control to full setting.

NOTE

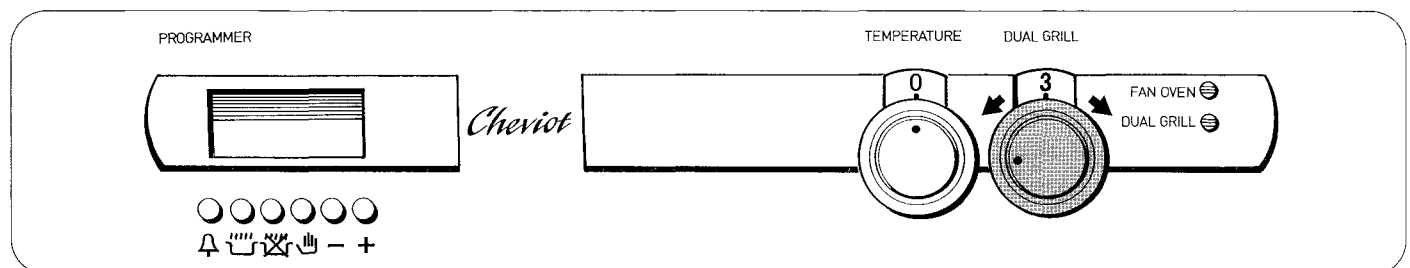
If the oven thermostat is turned down while the full heat grill is selected, the grill element will be ON then OFF for long periods of time and may not give the expected results. It is therefore strongly recommended that the thermal grilling function is used for foods which require the grill to be turned down. (See page 27).

USES OF THE GRILL (CHEVIOT/CHILTERN)

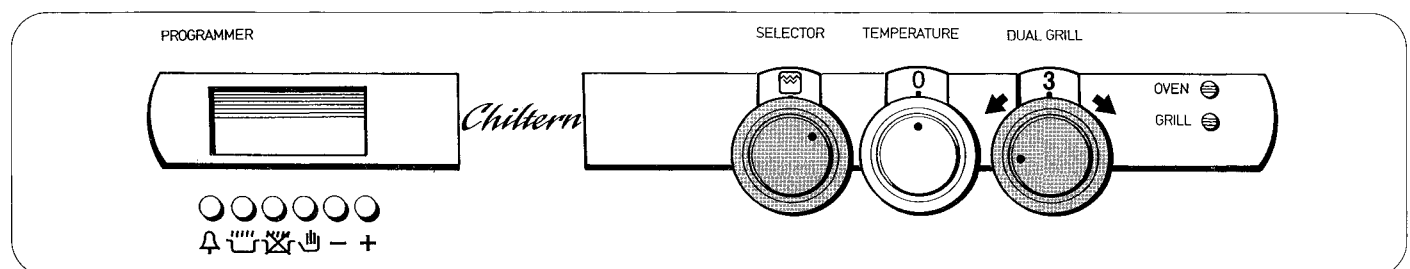
CAUTION: Accessible parts may become hot when the grill is in use. Children should be kept away.

The conventional grill provides quick, direct heat. Dual circuit grills help to save energy. The whole area of the grill can be used or for cooking smaller quantities use the centre section only.

SELECTING THE GRILL CHEVIOT/CHILTERN)



▼ Turn the dual grill control clockwise for full grill or anticlockwise for the centre section only.



▼ Set the selector to dual grill.

▼ Turn the grill control clockwise for full grill or anticlockwise for the centre section only.

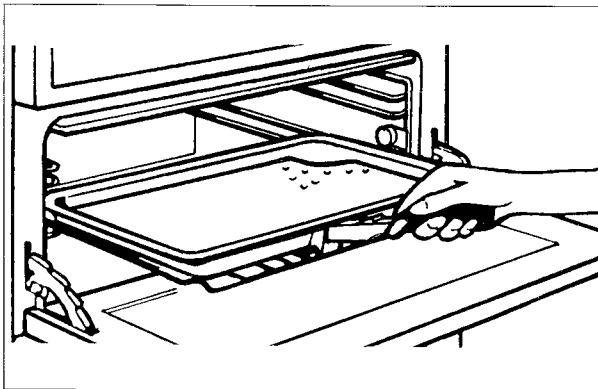
▼ The dual grill operates independently of the oven.

THINGS TO NOTE

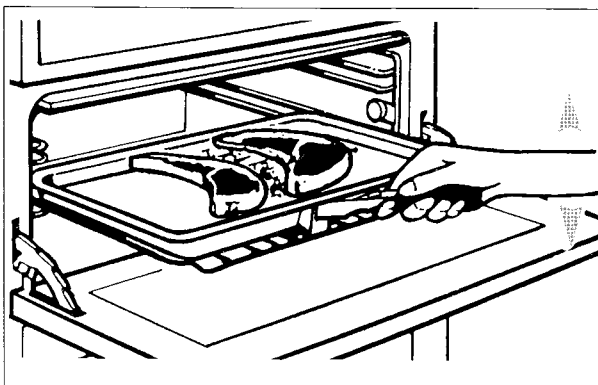
1. Always grill with the door fully open. The handle must be removed before grilling except when inserting or removing grill pan.
2. The control cooling fan will operate in conjunction with the grill.
3. The grill indicator neon, will light
4. (Cheviot/Chiltern)
The grill control surround and selector (Chiltern only) will illuminate.
5. Do not attempt to use the grill when the fan oven has been set to automatic, as overheating will occur.

HINTS AND TIPS

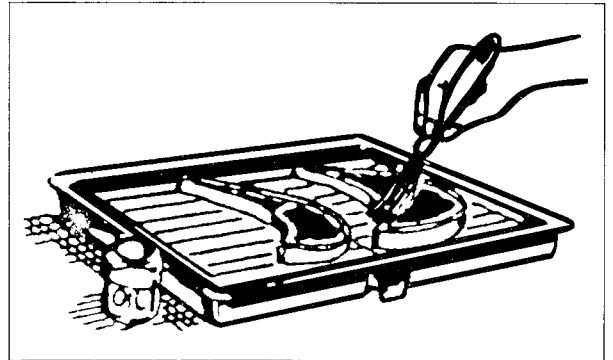
- ▼ Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the trivet in the grill pan, if preferred.



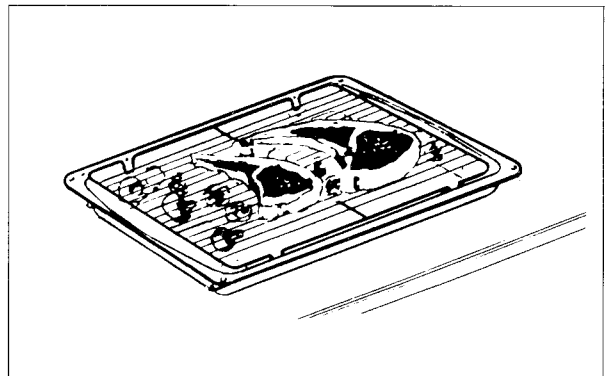
- ▼ Adjust the grill and grill pan runner position to allow for different thickness of food. Position the food close to the element for faster cooking and further away for more gently cooking.



- ▼ Prepare foods for grilling by washing and drying them, as necessary. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



- ▼ Cook toast and rare steaks using preheated conventional grill. All other foods cook very successfully on thermal grill.
- ▼ Place tomatoes and mushrooms on the grill pan beneath the grid when grilling meats.



- ▼ Be guided by the Grilling Chart on page 22.
- ▼ To ensure there is sufficient space between the food and grill, it is important NOT to grill with grill pan in the top runner position with the grid in its 'high' position.
- ▼ When toasting bread, we suggest that the top runner position is used with the grid in its 'low' position.

(CHEVIOT/CHILTERN ONLY)

- ▼ Preheat the grill on a full setting for a few minutes before cooking. Adjust the heat setting and the shelf level, as necessary, during cooking.
- ▼ Turn foods over during cooking time, as necessary.
- ▼ **The Grill Door Must Be Left Open When Grilling.**

GRILLING CHART

FOOD	SHELF	GRILLING TIME (mins in total)
Toast	4str.	4-6
Bacon Rashers	4str.	5-6
Beefburgers	4str.	10-15
Chicken Joints	4str.	30-40
Chops – Lamb/ Pork	4str. 4str.	15-20 20-30
Fish – Whole Trout/Mackerel	4str.	15-25
Fillets – Plaice/Cod	3str.	8-12
Kebabs	4str.	20-30
Kidneys – Lamb/Pig	4str.	8-12
Liver – Lamb/Pig	4str.	10-20
Sausages	4str.	20-30
Steaks – Rare	5crk.	6-12
Medium	5crk.	12-16
Well Done	5crk.	14-20
Toasted Sandwiches	4str.	3-4

Str. = Straight shelf
Crk. = Cranked shelf

The times quoted above are given as a guide and should be adjusted to suit personal taste.

Shelf positions are counted from the bottom of the oven upwards.

THE FAN OVEN

Follow the instructions below which are appropriate to your particular oven.

USES OF THE FAN OVEN

Due to the design the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via vents in the back panel. The advantages of cooking with this mode are:

PREHEATING

The fan oven quickly reaches temperature, so it is not usually necessary to preheat the oven. Without pre-heating, however, you may find you need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, souffles, etc., best results are achieved if the oven is preheated first.

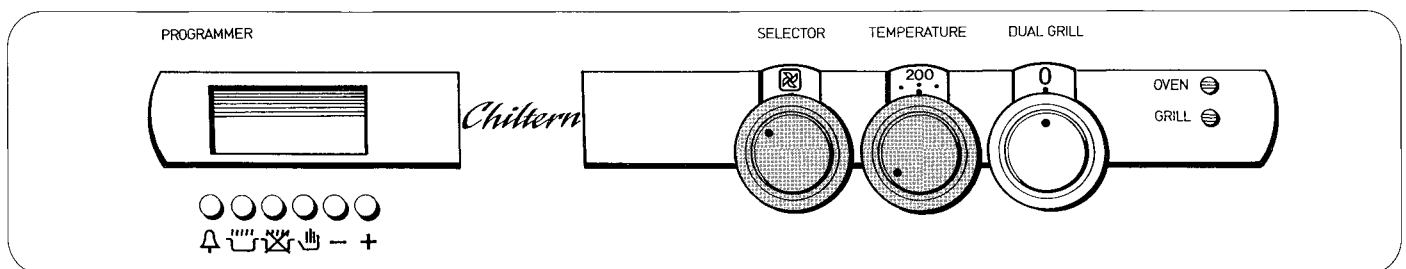
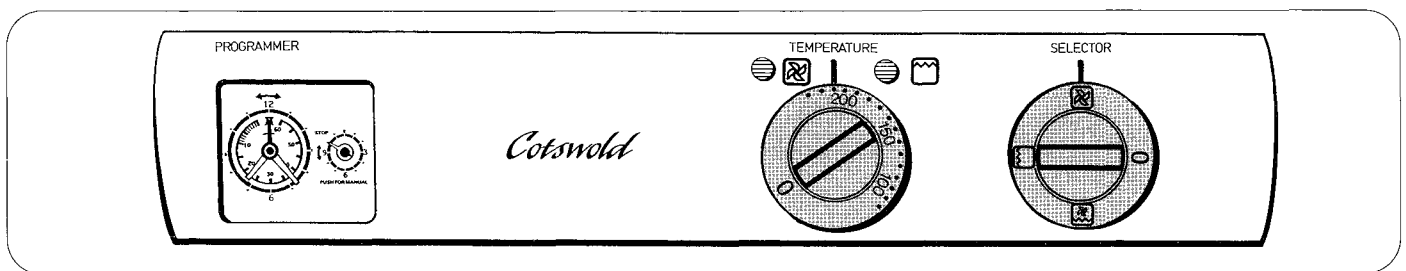
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 42. As a guide, reduce temperatures by about 20–25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on all shelf levels especially useful when batch baking.

SELECTING THE FAN OVEN (COTSWOLD/CHILTERN)

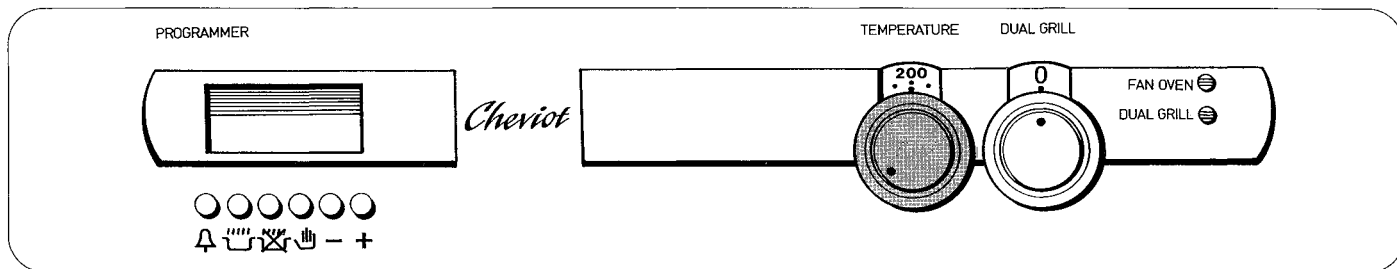


- ▼ Ensure the selector is set to Fan Oven.
- ▼ Turn the temperature control to the required setting.

NOTE:

- a) The oven light will come on. (Chiltern only)
- b) The oven indicator neon will glow.

SELECTING THE FAN OVEN (CHEVIOT)



- ▼ Turn the oven temperature control to the required setting.

NOTE

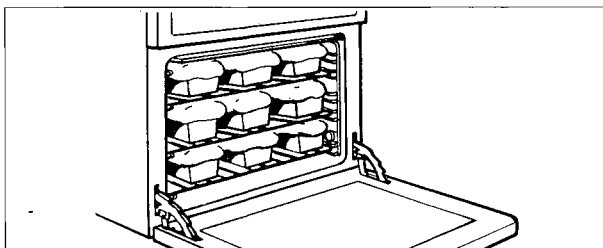
- The oven light and fan oven indicator neon will come on.

THINGS TO NOTE

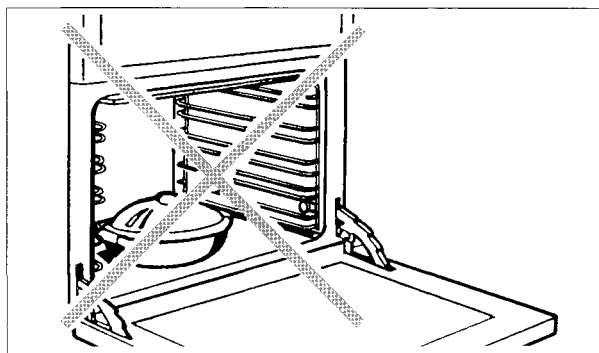
1. The oven indicator neon will glow until the oven has reached the desired temperature. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
2. The oven fan will operate continually during cooking.
3. The oven light operates when the oven temperature control (Cheviot) or selector (Chiltern) is set.
4. If an automatic programme is set, the oven fan and oven light (Chiltern only) do not come ON until the cook time begins.

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.
- ▼ 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 possible to cook bulk loads on up to three shelves at any one time.
- ▼ It is recommended that when baking 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 dishes, tins or trays directly on the oven floor as it interferes with the oven air circulation and damage will occur. Use the lower shelf position.

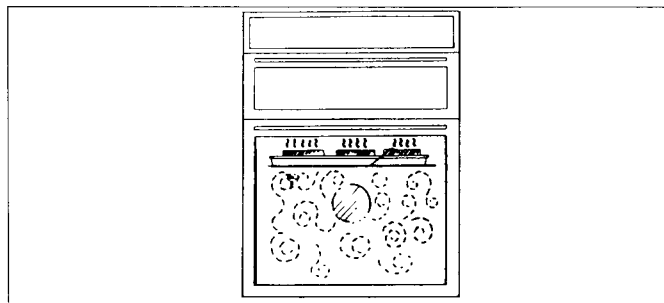


- ▼ The use of higher temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart on page 42.

THERMAL GRILLING (COTSWOLD/CHILTERN ONLY)

3.1 USES OF THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The oven grill element and the fan operate together, circulation hot air around the food to assist the cooking

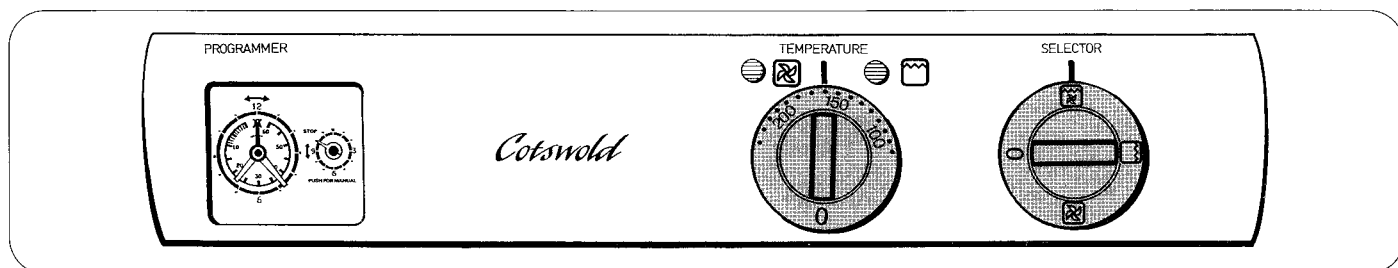


process. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed. With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

HOW TO SELECT THE THERMAL GRILL (COTSWOLD)



- ▼ Turn the selector to thermal grill.

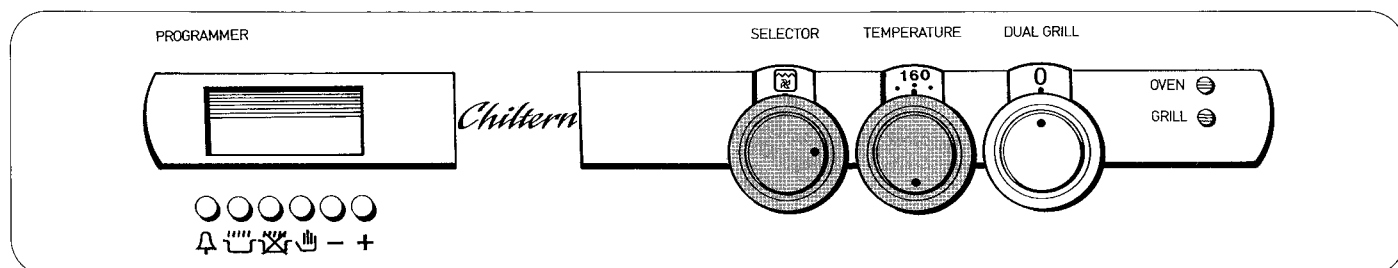
Warning: Do not Auto-time this function.

- ▼ Turn the temperature control to the required setting.

- ▼ A temperature between 140°C and 220°C is normally used. You can use higher or lower temperatures if you wish.

NOTE: The grill indicator will glow.

SELECTING THERMAL GRILLING (CHILTERN)



- ▼ Turn the selector to Thermal Grilling.
- ▼ Turn the oven temperature control to the required setting (A temperature of between 140°C and 220°C is suitable for thermal grilling).

NOTE:

Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed.

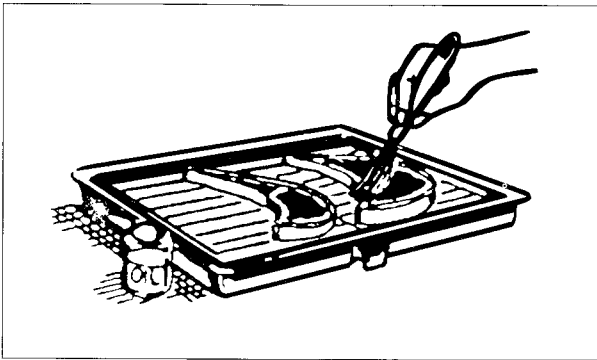
THINGS TO NOTE

1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will then cycle ON and OFF showing that the oven temperature is being maintained.
2. The selector and oven temperature control surrounds will illuminate.

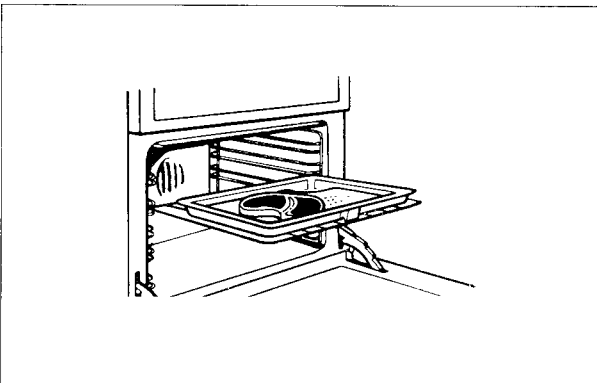
3. The oven fan and internal oven light will come on. If an automatic programme is set, the oven light will come on when the cook time starts.
4. The control cooling fan will operate in conjunction with the thermal grilling function.
5. Always thermal grill with the door closed and with the handle removed.
6. To achieve variable grilling use the thermal grill function with the oven door closed.

HINTS AND TIPS

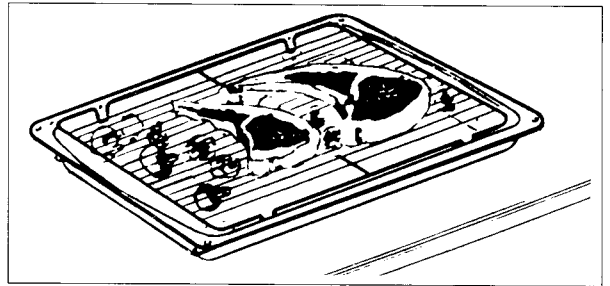
- ▼ Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



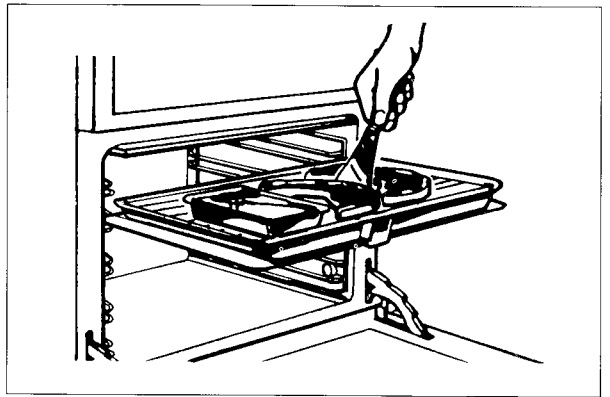
- ▼ Most foods should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred.
- ▼ The use of the trivet beneath the grid when grilling fatty foods will help to minimise fat splashing.



- ▼ 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 will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary.
- ▼ Turn foods over during the cooking time, as necessary.



- ▼ Ensure that ready prepared or cooked chilled dishes e.g. shepherd's pie, moussaka, lasagne etc., are piping hot throughout, before serving.

A temperature range of 140 – 220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on page 42 but these times may vary slightly depending on the thickness and quantity of the food being cooked.

THERMAL GRILLING CHART

FOOD	SHELF	TEMP (°C)	GRILLING TIME (mins in total)
Bacon Rashers	3str.	200	8-12
Beefburgers	3str.	190	10-15
Chicken Joints	3str.	160	35-45
Chops - Lamb	3str.	170	20-25
Chops - Pork	3str.	170	25-35
Fish - Whole Trout/Mackerel	3str.	170	10-20
Fillets - Plaice/Cod	3crk.	170	10-15
Kebabs	4str.	170	20-30
Kidneys - Lamb/Pig	3str.	180	10-15
Liver - Lamb/Pig	3str.	180	20-30
Sausages	3str.	190	10-15
Steaks - Medium	4str.	220	8-10 each side
Steaks - Well Done	4str.	220	10-12 each side
Heating through & browning e.g. au-gratin, lasagne, shepherds pie.	3str.	170	20-30 depends on size

Str. = straight shelf
Crk. = cranked shelf

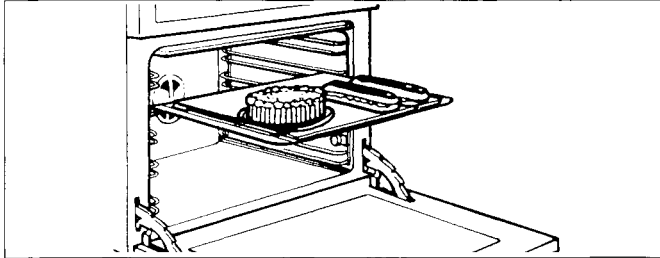
NOTE: Shelf positions are counted from the bottom of the oven, use the positions indicated as a guide.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

DEFROST (COTSWOLD/CHILTERN ONLY)

USES OF DEFROST

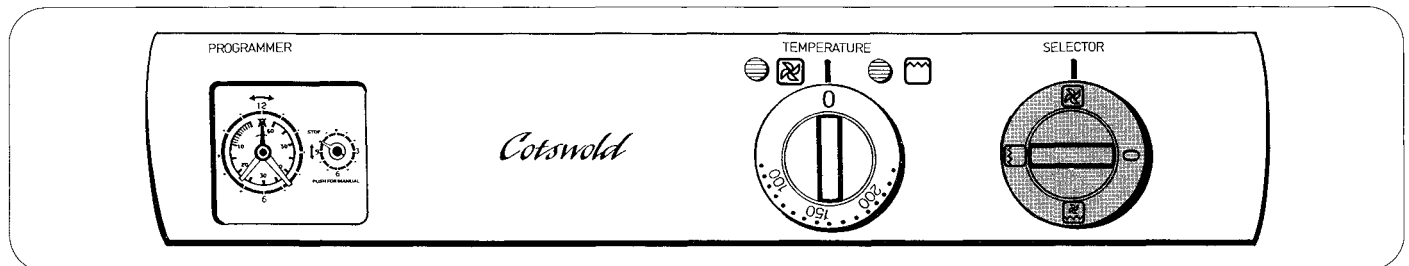
This function defrosts most foods faster than some conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream, gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks, etc., can be thawed in 1–2 hours.

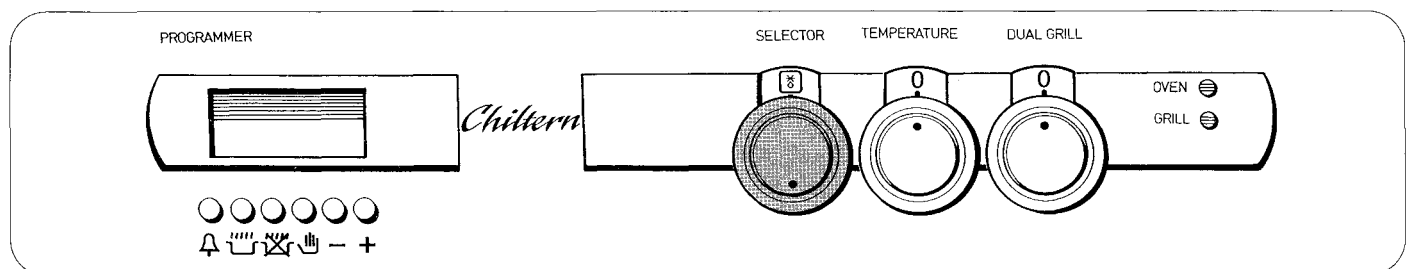
SELECTING DEFROST (COTSWOLD)



▼ Turn the selector to fan oven.

▼ Leave the temperature control OFF.

SELECTING DEFROST (CHILTERN)

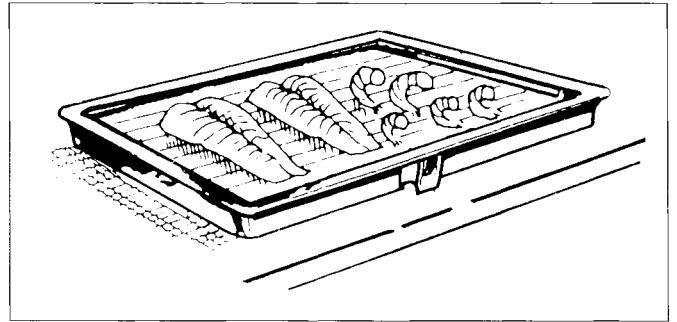


▼ Turn the selector to Defrost.

▼ This function DOES NOT require a temperature setting on the oven temperature control.

NOTE:

- The selector surround will illuminate.
- The oven fan and internal oven light will come on.



A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

NOTE

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

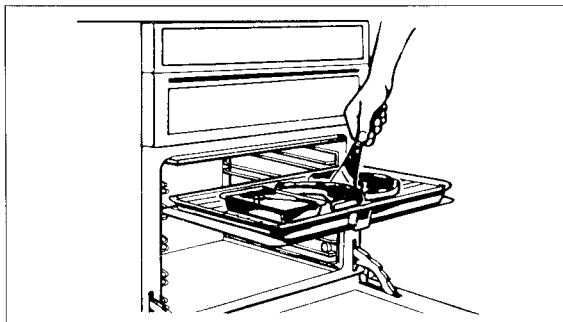
ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

THINGS TO NOTE

- No heat is produced when the defrost function is selected. The heating elements stay OFF even if the oven temperature control is set.
- 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.

HINTS AND TIPS

- ▼ Place the frozen food in a single layer where possible, and turn it over half way through the defrosting process.



- ▼ The actual speed of defrosting is influenced by room temperatures. On warm days, defrosting will be faster than on cooler days.
- ▼ **Do not** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

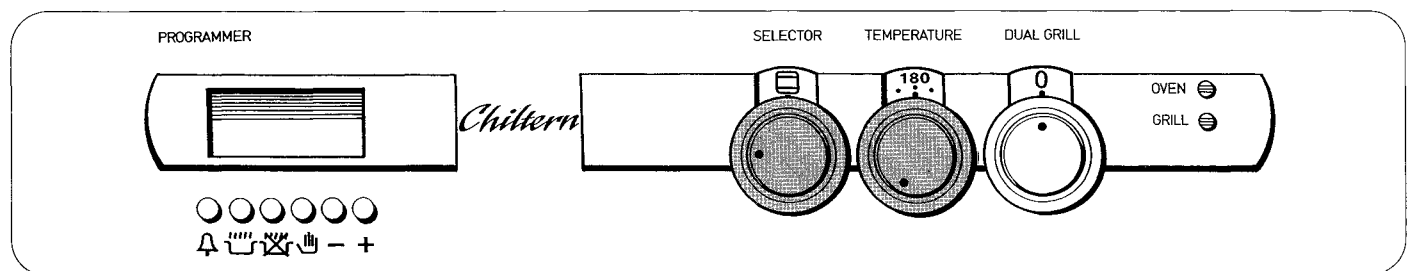
ADDITIONAL MULTIFUNCTION MODES (CHILTERN ONLY)

THE CONVENTIONAL OVEN

USES OF THE CONVENTIONAL OVEN

This function uses the top and lower elements to give single level cooking which is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

SELECTING THE CONVENTIONAL OVEN



- ▼ Turn the selector to conventional oven.
- ▼ Turn the oven temperature control to the required setting.

NOTE:

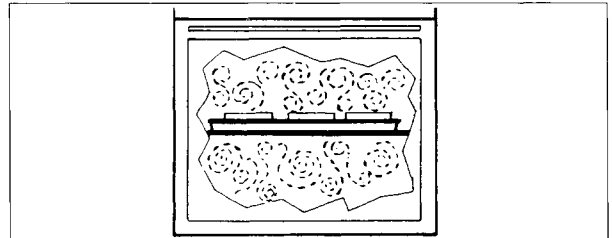
- The selector and oven temperature control surrounds will illuminate.
- The oven neon will glow.

THINGS TO NOTE

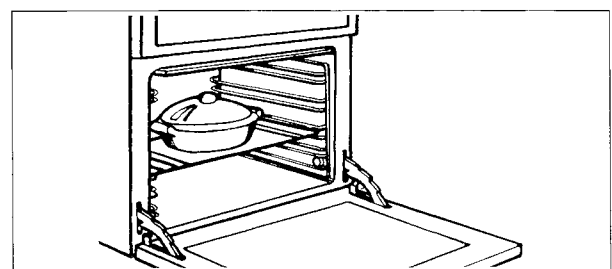
- The oven indicator neon will glow until the oven has reached the desired temperature and then go out it will then cycle ON and OFF showing that the oven temperature is being maintained.
- The internal oven light operates when the selector is set. If an automatic programme is set, the oven light will come on when the cook time starts.
- The control cooling fan will operate in conjunction with the conventional oven.

HINTS AND TIPS

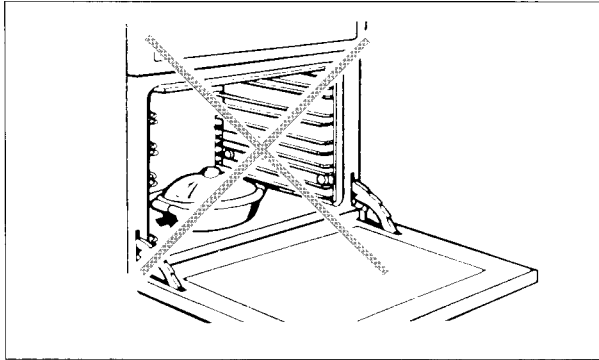
- ▼ The middle shelf position gives the best heat distribution. To increase base browning simply lower the shelf position; to increase top browning, raise the shelf level.



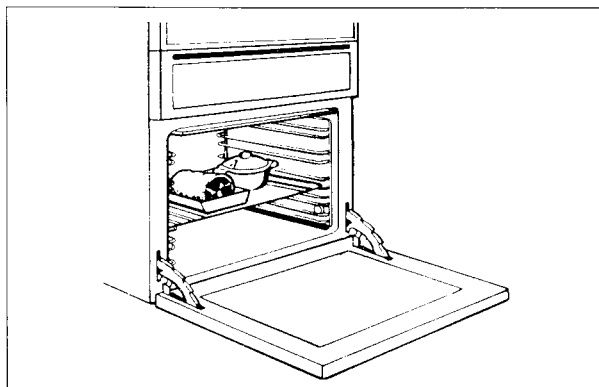
- ▼ In addition to the shelf position, the material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- ▼ Always place dishes centrally on the shelf to ensure even browning.



- ▼ Stand dishes on suitably sized baking trays to prevent spillage on the base of the oven and reduce cleaning
- ▼ **Do not** place dishes, tins or trays directly on the oven base as it becomes very hot and damage will occur.



- ▼ For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.
- ▼ Single level cooking gives best results. If you require more than one level cooking use the fan or zoned oven functions.



ADDITIONAL MULTIFUNCTION MODES (CHILTERN ONLY)

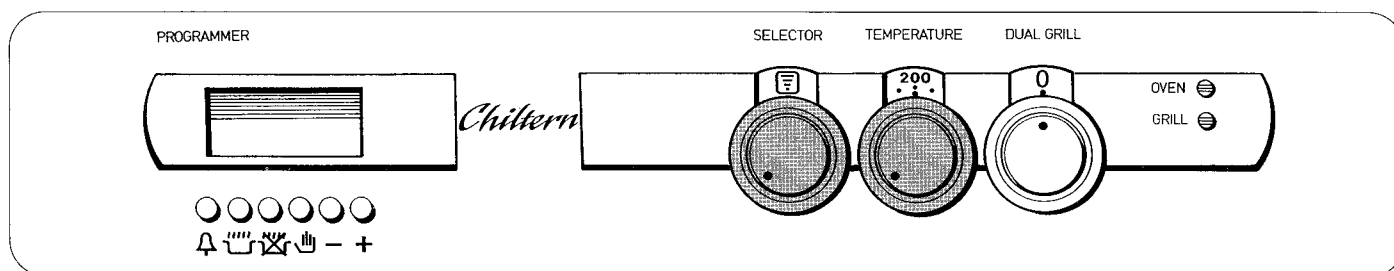
ZONED OVEN

USES OF THE ZONED OVEN

Use the zoned oven when you require the oven to be hotter at the top than at the bottom. This gives the flexibility of cooking foods in the same oven at up to 30°C difference in cooking temperature.

The zoned oven is useful for cooking dishes that require different temperatures in the oven at the same time and is ideal for cooking a complete meal on two shelves.

SELECTING THE ZONED OVEN



- ▼ Turn the selector to zoned oven.
- ▼ Turn the oven temperature control to the required setting.

NOTE:

- The selector and oven temperature control surrounds will illuminate.
- The internal oven light and oven indicator neon will glow.

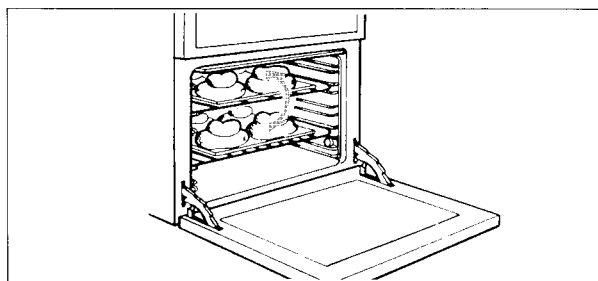
THINGS TO NOTE

- If an automatic programme is set, the internal oven light will come on when the cook time starts.
- The oven indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.
- The control cooling fan will operate in conjunction with the zoned oven.

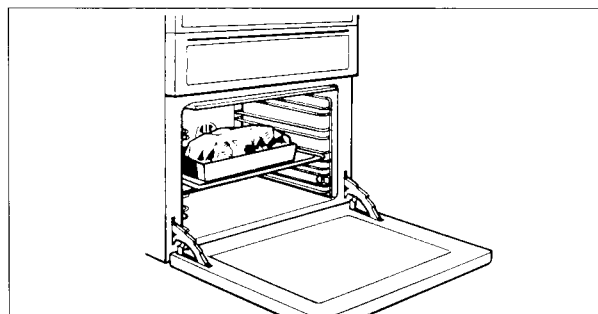
HINTS AND TIPS

- ▼ Remember that the top of the oven is hotter than the bottom. The approximate difference in temperature between the top and the bottom is 30°C.

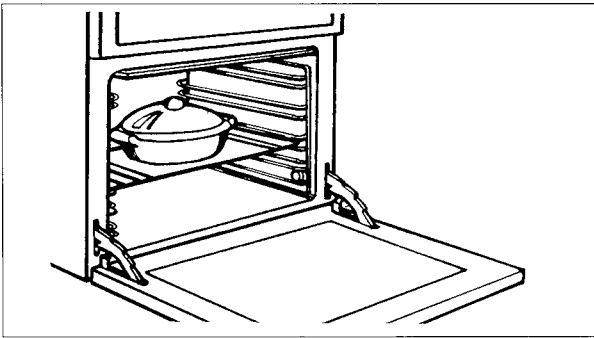
- ▼ If a higher shelf position is used than is recommended in the Chart on page 42 it may be necessary to lower the cooking temperature by approximately 10°C.
- ▼ Be prepared to interchange dishes between the higher and lower shelf positions during cooking where necessary.



- ▼ It is best to cover dishes, where practical, for part of the cooking time to prevent over browning of the top surface. This also reduces fat splashes onto the oven interior and helps to keep the oven clean. Uncover for the last 15–30 minutes of cooking times and the food will be nicely browned.



- ▼ Ensure that food is placed centrally on the shelves and that there is sufficient room around the dishes to allow for maximum air circulation.



- ▼ The use of enamelware or dark, heavy or non-stick utensils will help to increase base browning for dishes such as Yorkshire Pudding, Plate Pies etc.
- ▼ For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch to the zoned oven following the times, temperatures and shelf positions recommended.

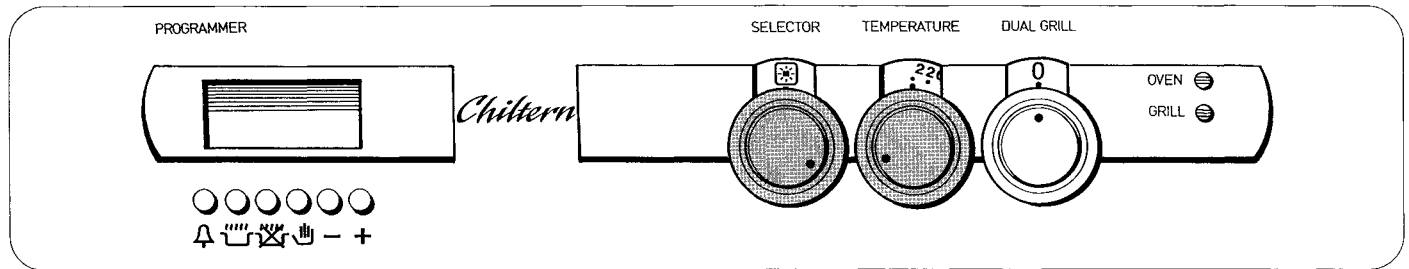
ADDITIONAL MULTIFUNCTION MODES (CHILTERN ONLY)

OVEN CLEAN

USES OF OVEN CLEAN

When oven clean is selected the Stayclean surfaces inside the oven burn off any splashes of fat and food. By using this function regularly the Stayclean finishes remain in good condition and not require manual cleaning. This saves time and effort in keeping the oven clean. (See Care and Cleaning Section on Page 44 for instructions).

SELECTING OVEN CLEAN



1. Remove oven shelves, wirework side runners and bakeware from oven.
2. Turn the selector to oven clean.
3. Set the oven temperature to maximum. (230°C).

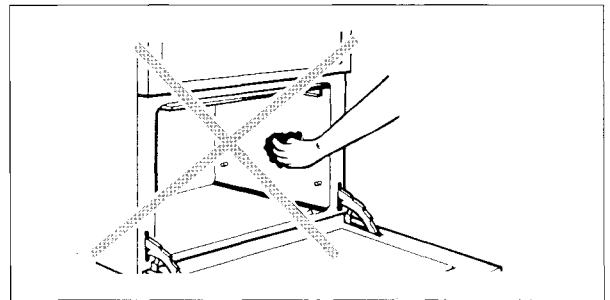
THINGS TO NOTE

1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OUT. It will then cycle ON and OFF showing that the oven temperature is being maintained.
2. The multifunction selector and oven temperature control surround will illuminate.
3. The oven light operates when the selector is set. If an automatic programme is set the oven light will come on when the cook time starts.
4. The control cooling fan will operate in conjunction with the oven clean function.

HINTS AND TIPS

- ▼ Manual cleaning of the Stayclean surfaces is not recommended.

Damage will occur if soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners are used.



- ▼ Slight discolouration and polishing of the Stayclean surfaces may occur in time, but this will not affect their self cleaning properties.
- ▼ Use the oven clean function for an hour or two per week to avoid a build up of soilage which could prevent the Stayclean enamel from working properly.
- ▼ A good time to use the oven clean function is after the weekly roast. Simply select oven clean function as described above and allow the oven to run for an hour or so.

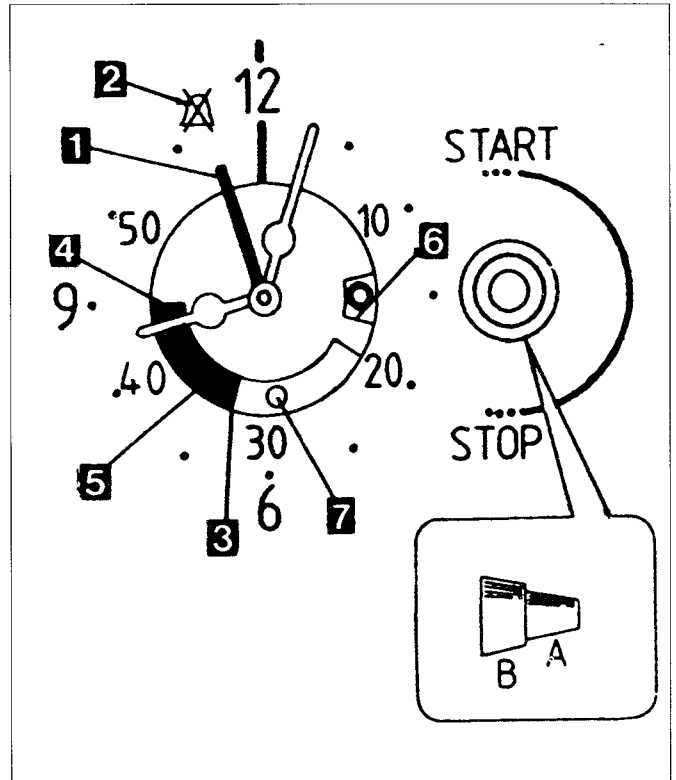
If you have an excessive spillover onto the enamel you may manually clean, if necessary. Take care not to scrape enamel.

- ▼ Surfaces which are not Stayclean coated e.g. the oven base, the oven exterior etc. will require manual cleaning. Refer to the Care and Cleaning section page 46 for details.
- ▼ Useful hints and tips are given on page 47 on how to adjust your cooking to keep oven soilage to a minimum.

THE ANALOGUE TIMER (COTSWOLD ONLY)

1. HOW TO USE YOUR TIMER

- A INNER SECTION OF CONTROL KNOB
- B OUTER SECTION OF CONTROL KNOB
- 1 HAND FOR MINUTE MINDER
- 2 OFF POSITION FOR MINUTE MINDER
- 3 START TIME INDICATOR LINE
- 4 STOP TIME INDICATOR
- 5 COOK TIME
- 6 AREA INDICATING COMPLETION OF AUTOMATIC PROGRAMME. WHEN ONLY THIS AREA IS VISIBLE RETURN COOKER TO MANUAL (SEE PAGE 37).
- 7 DOT INDICATOR.



2. TO SET THE TIME OF DAY

Push in and turn the inner section of the control knob (A) in either direction until the correct time of day is shown. The clock will operate when the cooker is switched on at the wall. Fig. 1.

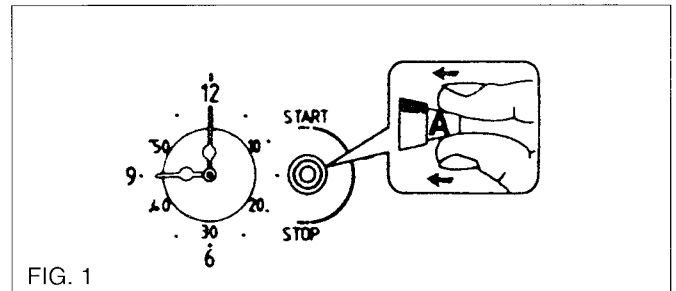


FIG. 1

3. TO SET THE MINUTE MINDER

Use the control knob (A). Without pushing it in, turn the knob in either direction. A period of up to 55 minutes can be timed using the minute minder. At the end of the set time a bell will ring. Fig.2.

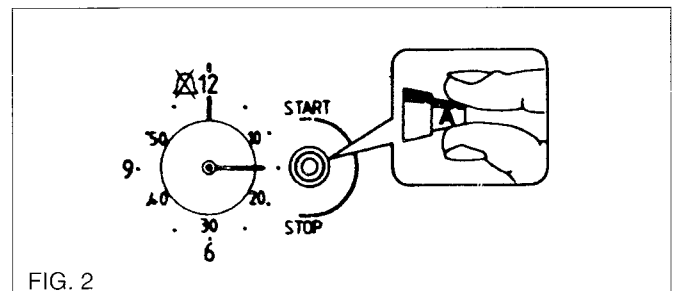


FIG. 2

4. TO CANCEL THE MINUTE MINDER

Use the control knob (A). Without pushing it in, turn the knob in either direction until the hand for the minute minder points to \otimes . Fig. 3.

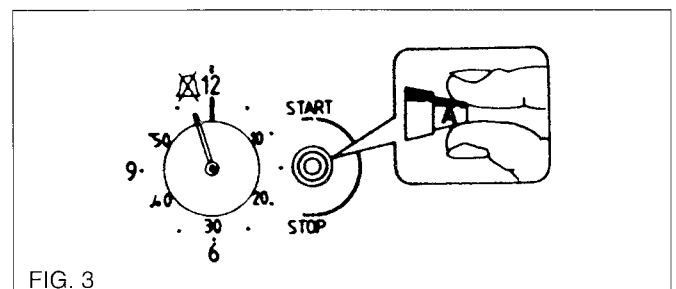


FIG. 3

5. HOW TO SET THE OVEN TIMER CONTROL:-

A. To switch the oven ON and OFF automatically.

- i) Make sure the electricity supply is switched ON. Set the correct time of day (e.g. 9a.m.).
- ii) Place food in oven.
- iii) Turn the outer section of the control knob (B) clockwise until the stop time indicator line (4) lines up with the time you want the food to be ready e.g. 6p.m.
- iv) Turn the outer section of the control knob (B) anticlockwise until the start time indicator line (3) lines up with the time you want the food to start cooking e.g. 4p.m.
- v) Turn the oven temperature control to the required setting. The oven indicator light should be OFF.
- vi) When automatic cooking starts the oven thermostat light will cycle ON and OFF as usual. The area indicating cook time will gradually decrease until the stop time is reached.

B. To start cooking now, then switch OFF automatically.

- ▼ Follow points 1–3 above.
- iv) Turn the outer section of the control knob (B) anticlockwise until the start time indicator line is exactly in line with the hour hand of the clock, e.g. 4p.m.
 - v) Turn the oven temperature to the required setting (if the oven is not already on).
 - vi) The cook time area will gradually decrease until the stop time is reached.

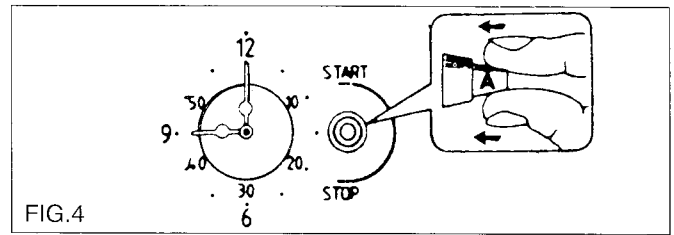


FIG.4

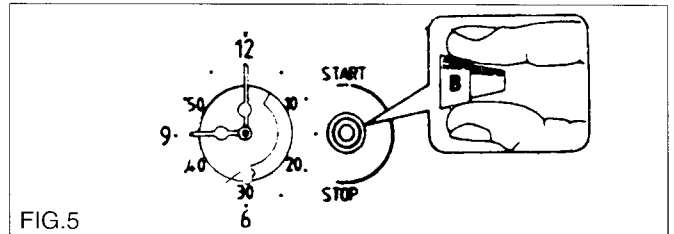


FIG.5

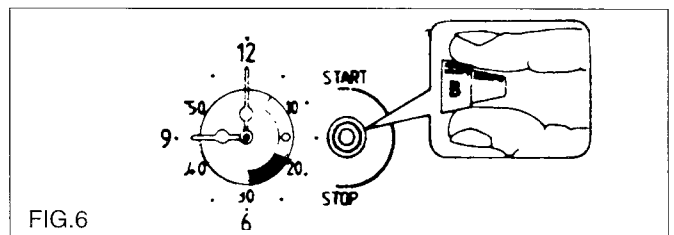


FIG.6

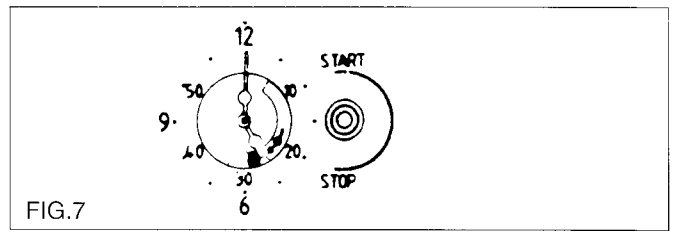


FIG.7

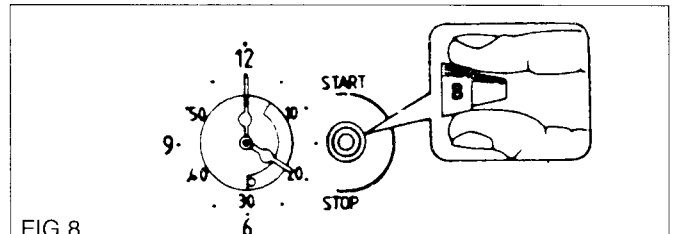


FIG.8

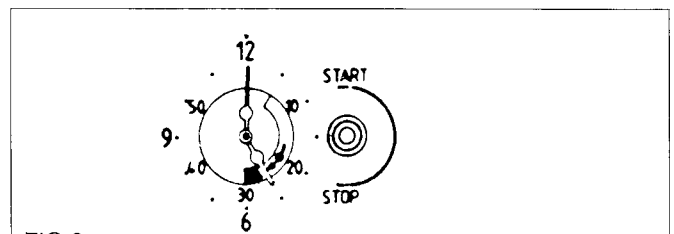


FIG.9

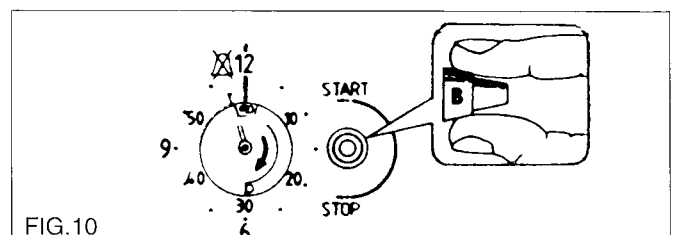



FIG.10

6. TO RETURN THE COOKER TO MANUAL OPERATION

To cancel an Automatic programme or return the cooker to manual follow the steps given below otherwise the cooker will not operate manually.

At the end of the timed cooking period only the 'O' will be visible on the clock. Turn the outer section of the control knob (B) clockwise until the () symbol appears in the box.

Turn the oven temperature control ON to check that the oven operates manually. The oven indicator light should illuminate.

Turn the oven control OFF.

7. THINGS TO NOTE

- ▼ When an automatic programme has been set on the oven, the grill can be selected for manual operation.
- ▼ The maximum cooking time on automatic is 3½ hours.
- ▼ The delay time plus the cooking time must not exceed 12 hours.
- ▼ The automatic timer control and minute minder operate within limits which ensure good cooking results. There may, however, be slight variations in the set cooking period. The electric clock keeps accurate time.

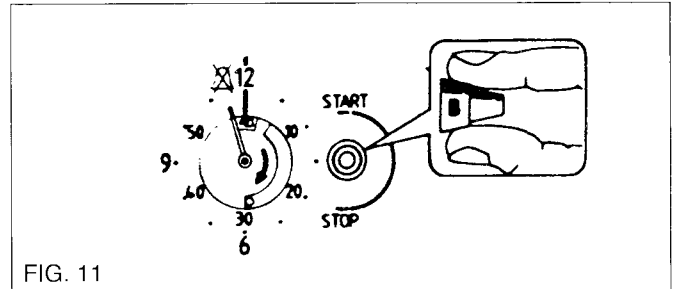


FIG. 11

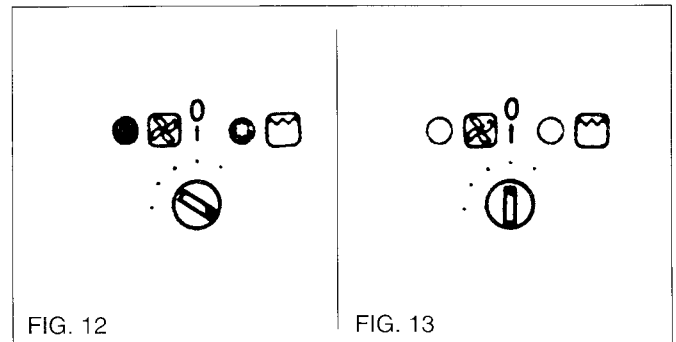


FIG. 12

FIG. 13

THE ELECTRONIC TIMER (CHEVIOT/CHILTERN ONLY)



KEY

- A AUTO DISPLAY
- B MINUTE MINDER BUTTON
- C COOKING HOURS BUTTON
- D STOP TIME BUTTON
- E COOKING SYMBOL
- F MANUAL SELECTOR BUTTON
- G DECREASE CONTROL
- H INCREASE CONTROL


NOTE: Step 1 Must Be Complete Before The Oven Will Operate Manually.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both 00:00 and AUTO. See Fig. 1.


Press the two buttons marked () and () while holding them down, press the increase control button (+) and, if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00a.m. as Fig. 2.

NOTE: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

The Auto Symbol will go out and the cooking symbol will light (). See Fig. 2.

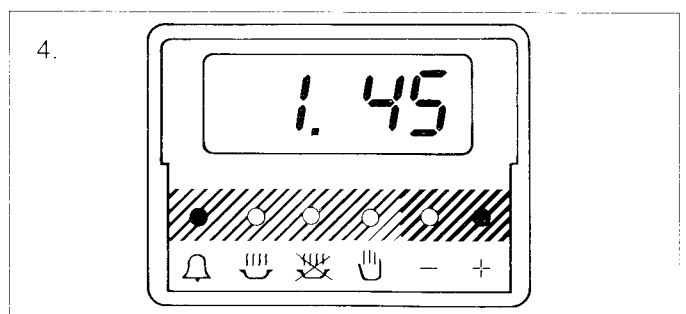
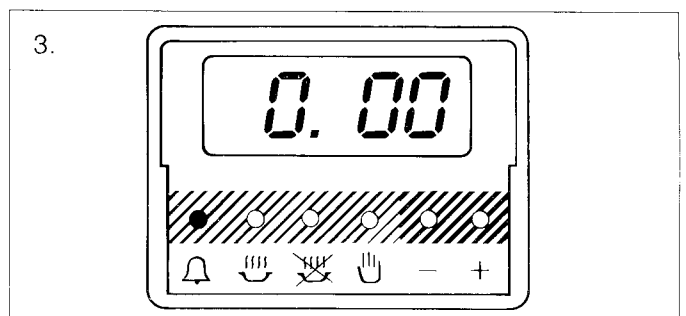
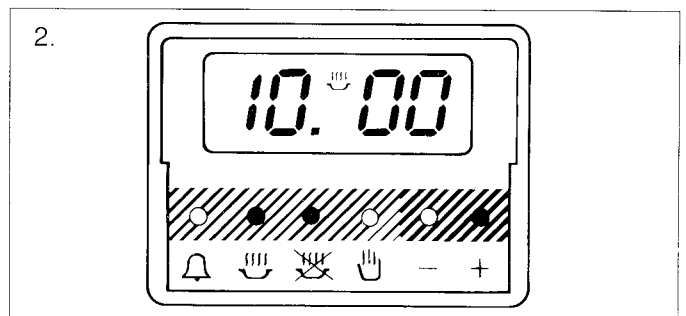
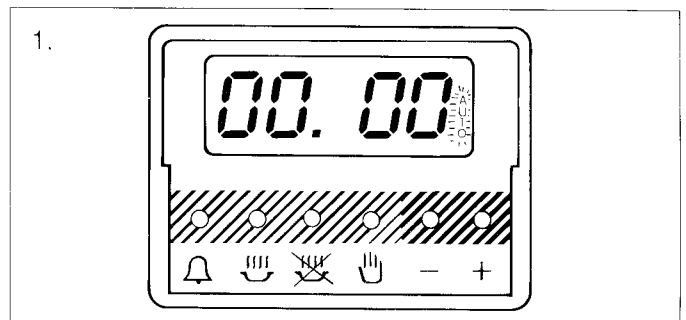
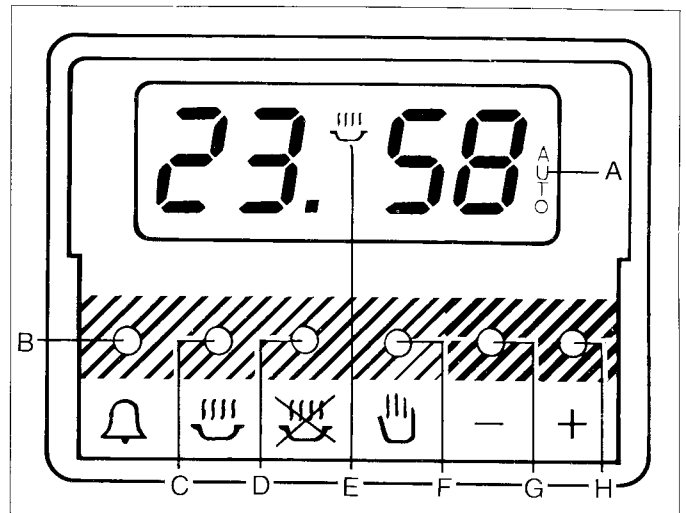
2. THE MINUTE MINDER

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.

To set, press the minute minder button () and the digital display will read 0.00 as Fig. 3.

While holding it down, depress the increase control (+) and decrease control (-) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4.

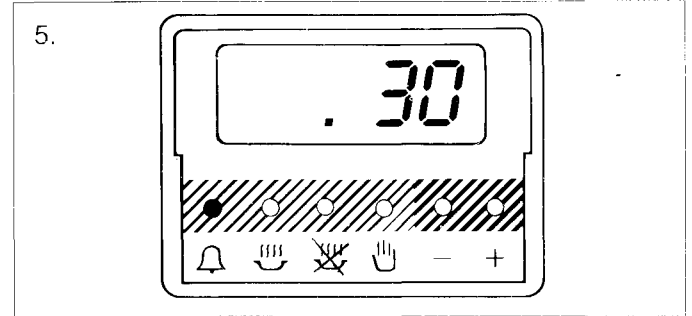
NOTE: This must be completed within 5 seconds of first pressing the minute minder button



Release the minute minder button and the display will return to the time of day after 5 seconds.

During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button (🔔). See Fig. 5.

The minute minder will sound intermittently, for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons.



3. HOW TO SET THE OVEN TIMER CONTROL

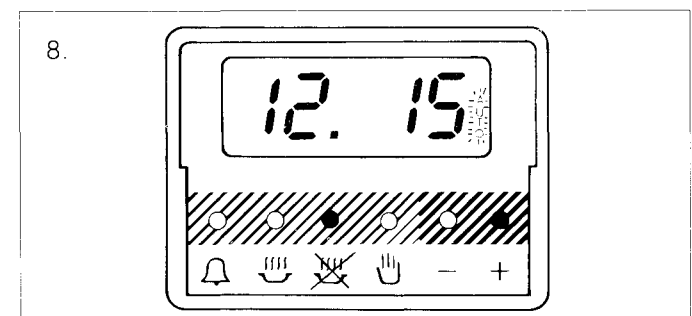
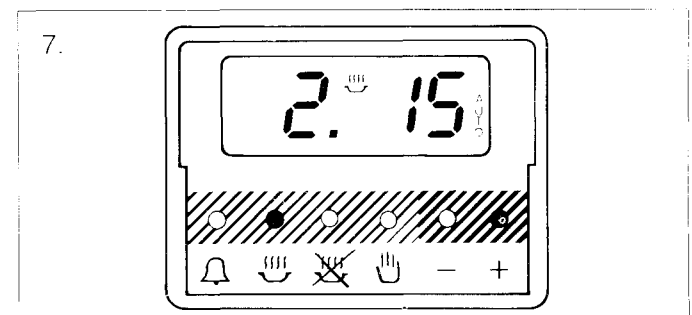
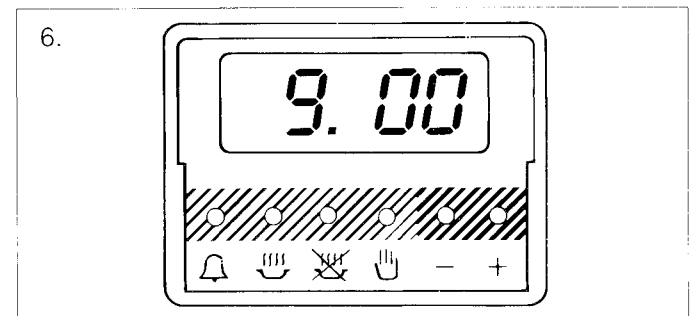
When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9 a.m. as Fig. 6.
- ii) Place the food in the oven.
- iii) To set the length of cooking time, press the cooking hours button (🕒), while holding it down, depress the increase control (+) and the decrease control (-) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins. Fig. 7.
- iv) Release the buttons. The AUTO display and cooking symbols will glow.

Remember, this must be completed within 5 seconds of first depressing the cooking hours button.

- v) Set the Stop time. Press the stop time button (🚫), while holding it down, depress the increase control (+) and the decrease control (-), until the required stop time is displayed, e.g. 12.15 p.m. Fig. 8
- vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds.
- vii) Set the oven control to the required temperature. The oven indicator light should be OFF and the AUTO display will glow.



NOTE: When the automatic timed period starts, the oven indicator neon will cycle ON and OFF during cooking.

B) TO SET THE TIMER TO SWITCH OFF ONLY

- i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00 a.m. Fig.9.
- ii) Place food in oven.
- iii) To set the length of cooking time, press the cooking hours button (🕒), while holding it down, depress the increase control (+) and the decrease control (-) until the cooking time is displayed, e.g. 2hrs 15mins. Fig. 10.
- iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.
- v) Set the oven temperature. The oven indicator light should be ON.
- vi) To check the stop time during the cooking period, simply press the stop time button (🕒) and the stop time will be displayed. Fig.11.

4. TO RETURN THE COOKER TO MANUAL OPERATION

To cancel an automatic programme, or return the cooker to manual operation, follow the steps given below.

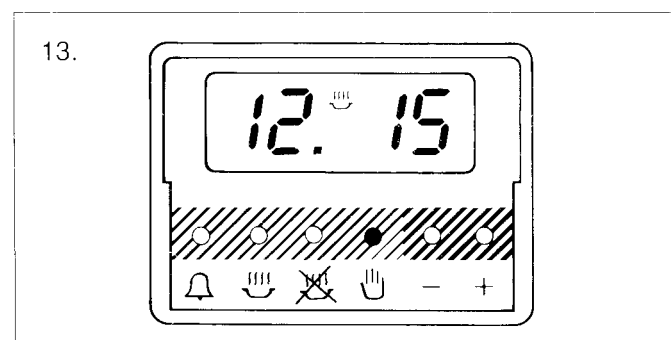
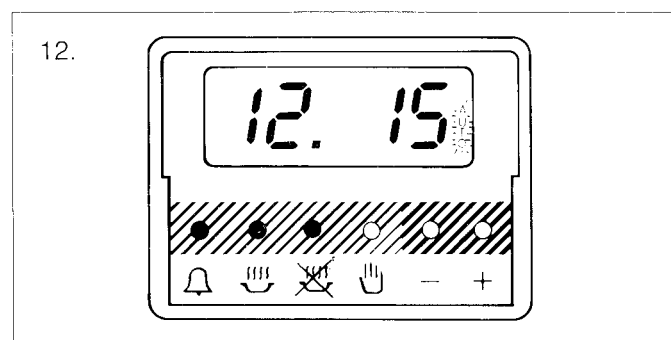
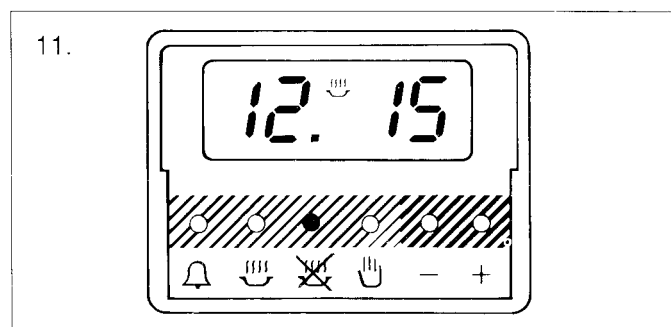
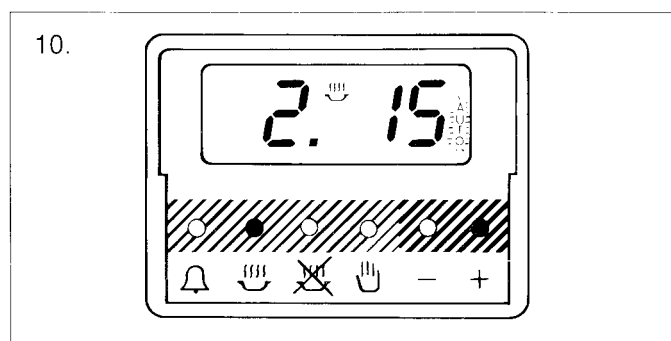
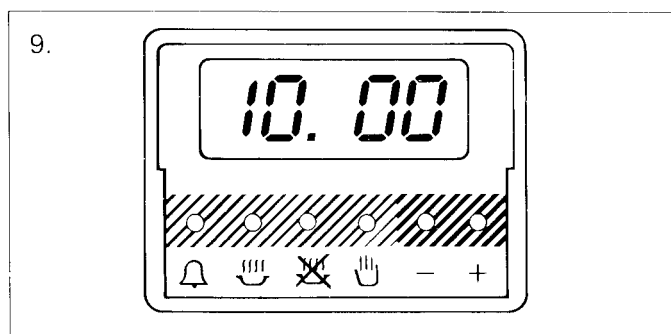
At the end of the timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 mins. This can be stopped by pressing any of the buttons. Fig.12.

Turn oven control to OFF position. The AUTO display will continue to flash.

Press (🕒) button. The AUTO display will go out and the cooking symbol will light (🕒). Fig. 13.

Turn the oven control ON to check that the oven operates manually. The oven indicator light will glow.

Turn all oven controls OFF. No indicator lights should be displayed.



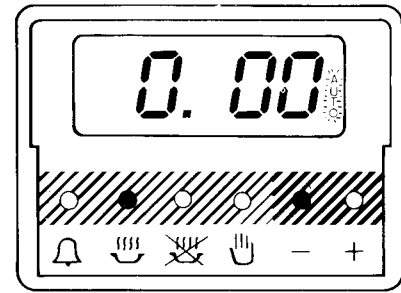
5. THINGS TO NOTE

The time of day cannot be altered whilst the AUTO symbol is lit.

A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button (🕒), while holding it down, depress (—) button until 0.00 is displayed. Fig. 14.

Release all buttons. The AUTO display will now flash and acts as a reminder to reset the appliance to manual.

14.



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	FAN OVEN		ZONED OVEN		CONVENTIONAL OVEN	
	Shelf Position	Cooking Temp°C	Shelf Position	Cooking Temp°C	Shelf Position	Cooking Temp°C
Biscuits		180-190	1str/3crk.	160-170	2 st	180-190
Bread		210-220	3crk.	200-210	2 st	210-220
Casseroles		130-140	3crk.	160-170	2 st	170-180
Cakes:	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used					
Small/Queen		160-170	1str/3crk.	160-170	2 st	170-180
Sponges		160-170	1str/3crk.	160-170	2 st	180-190
Madeira		140-150	2str.	140-150	2 st	160-170
Rich Fruit		130-140	1str.	130-140	2 st	150-160
Christmas Meringues		130-140	—	—	2 st	130-140
Fish		90-100	1str/3crk.	90-100	2 st	100-110
Fruit Pies & Crumbles		170-190	1str/3crk.	160-180	2 st	170-190
Milk Puddings		190-200	3crk.	190-200	2 st	190-200
Pastry: Choux }		140-150	3crk.	140-150	2 st	130-140
Shortcrust }		160-170	3crk.	160	2 st	160-170
Flaky }		190-200	}1st/3crk	}170-180	2st	190-200
Puff }		180	1st/3crk.	170-180	2 st	190-200
Plate Tarts		170-180	3crk.	170-180	2 st	190-200
Quiches/Flans		210-220	1st/3crk.	210-220	2 st	230
Scones		170-180	2str.	170-180	2 st	180-190
Roasting: Meat&Poultry						

Crk. = Cranked shelf

Str. = Straight shelf

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must 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 preparing, reheating cooking, cooling, defrosting and freezing foods:-

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package – avoid shopworn labels or produce covered in dust.
2. Avoid buying chilled or frozen foods if you cannot store them straight away. The use of an insulated container when shopping is advisable.
3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.
4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.
5. Follow the cooking instructions on packets of prepacked and cook chill foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than the conventional oven mode.
6. Always ensure that cook chill foods are thoroughly re-heated until they are piping hot throughout.
7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.
8. Always cook defrosted food immediately after thawing. Thawed food should never be refrozen.
9. Joints of meat and poultry should be thoroughly defrosted before cooking.
10. Cook meat thoroughly – use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).
11. If not eaten straightaway after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (**Do not** put hot food into a Refrigerator or Freezer).
12. In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meats and another for other foods. Keep your dish cloths and tea towels clean.

MEAT	TEMPERATURES
Beef	Rare – 60°C Medium – 70°C Well Done – 80°C
Pork	Well Done – 80°C
Lamb	Medium – 70°C Well Done – 80°C

CARE AND CLEANING

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING

The oven door is removable to aid cleaning.

The cavity door seal is NOT removable for cleaning.

CLEANING MATERIALS

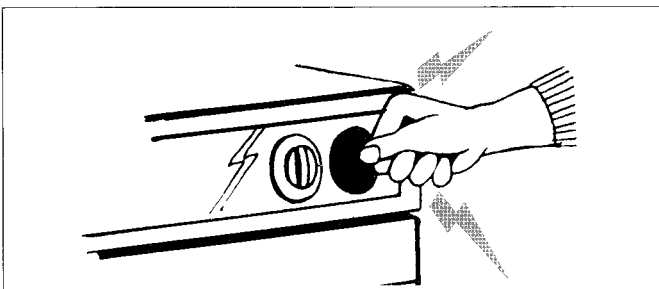
Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners which contain bleach **should not** be used as they may dull the surface finish. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE OVEN

The control panel and oven door areas should be regularly wiped over using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS WILL CAUSE A SAFETY HAZARD.

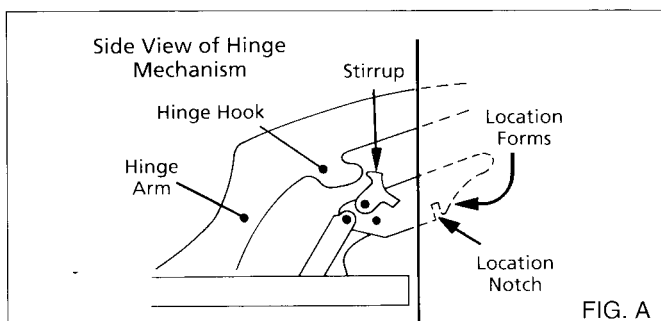


CLEANING THE OVEN DOOR

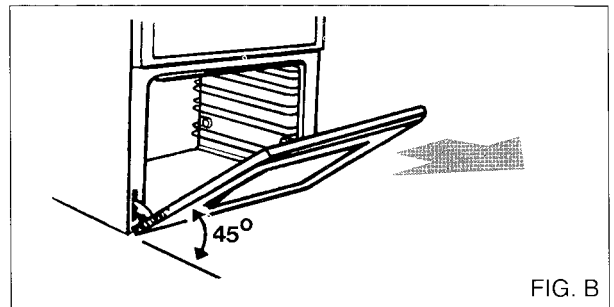
The oven door is removable to aid access to the oven for cleaning.

TO REMOVE THE DOOR

1. Fully open door.



2. Each door hinge is fitted with a pivoting stirrup. These must be rotated forward to locate into the hinge hook in each hinge arm to facilitate removal of the door.



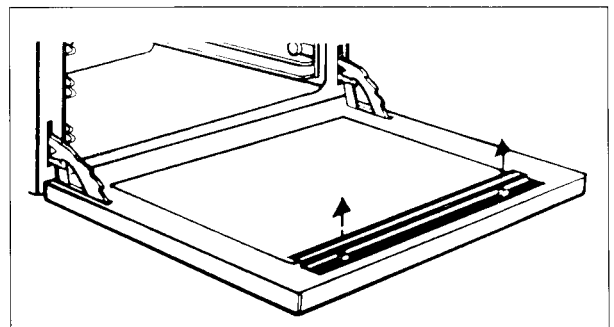
3. While holding the stirrups in the hinge hooks slightly close the door until the stirrups are held in position by the door closing force.
4. Continue to close the door until it is at an angle of 45° to the horizontal. When at this position lift to disengage location notches, then pull the door towards yourself allowing the hinges to free themselves from the cooker. The door may be lifted free.
5. To replace the door, hold it in the same orientation as in Fig.B, slide both hinge arms into the holes on the hinge location forms until the location notches are engaged into the bottom inner edge of the holes.

Tilt the door to the fully open position and this will cause the stirrups to disengage from the hinge hooks and allow the door to be closed.

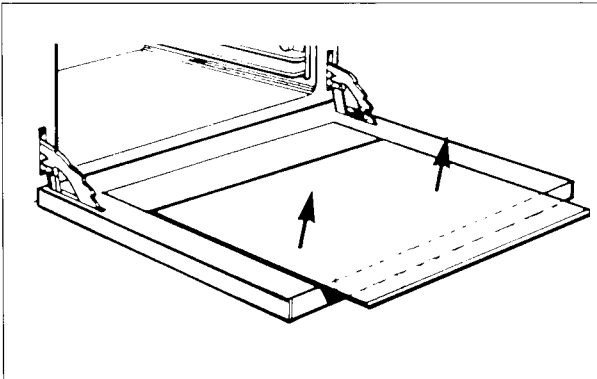
CLEANING INSIDE THE OVEN DOOR

The glass panel on the inside of the oven door is removable for easy cleaning.

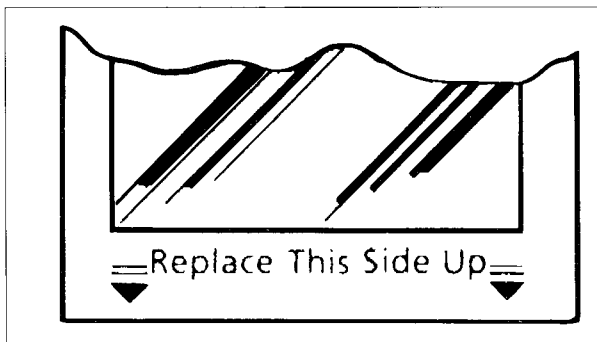
1. Remove the door (see above) or open it fully.
2. Use a pozidrive screwdriver to remove the screws holding the trim. Lift off the trim.



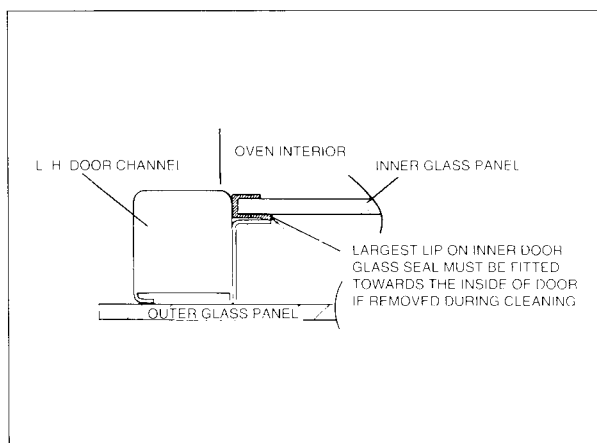
3. Carefully lift out the inner door glass, taking care not to damage it.



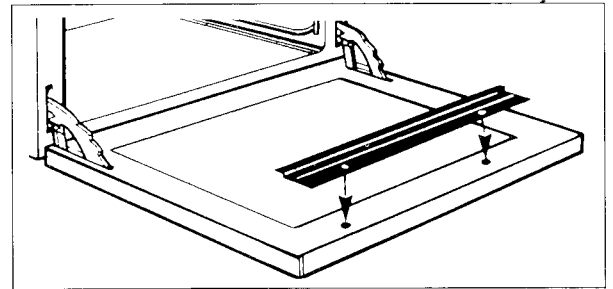
4. Clean the glass using warm water to which a little detergent has been added. Burnt on soilage can be removed by using a mild abrasive. Avoid using oven cleaners as these will damage the door seal. Dry thoroughly.
5. Replace the glass by carefully placing it through the side channels into the bottom trim. Make sure the glass is facing the correct way by following the message on the glass.



6. Replace the top trim so that the seal fits snugly over the top edge of the glass. Replace the trim. If a one piece inner door glass seal is fitted please ensure, when refitting, that the largest lip of the seal is fitted towards the inside of the door as shown in the diagram below.



7. Fasten the top door trim back into position.



WARNING: DO NOT RUN THE OVEN WITHOUT THE INNER DOOR GLASS FITTED.

ENSURE BOTTOM GLASS SEAL IS CORRECTLY IN POSITION.

CLEANING INSIDE THE OVEN

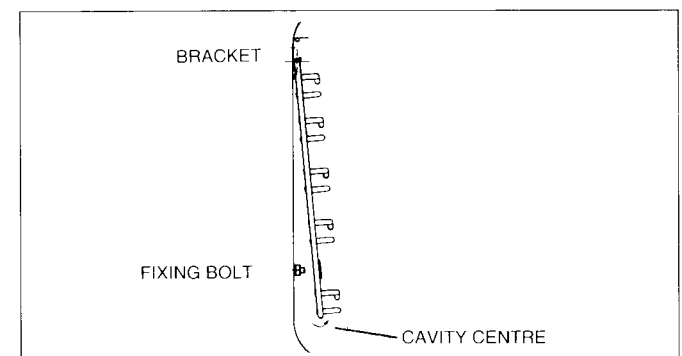
The Stayclean surfaces inside the oven should not be cleaned manually. See page 46 "Care of Stayclean Surfaces". The vitreous enamel oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

AEROSOL CLEANERS MUST NOT BE USED ON STAYCLEAN SURFACES AND MUST NOT COME INTO CONTACT WITH ELEMENTS AS THIS MAY CAUSE DAMAGE.

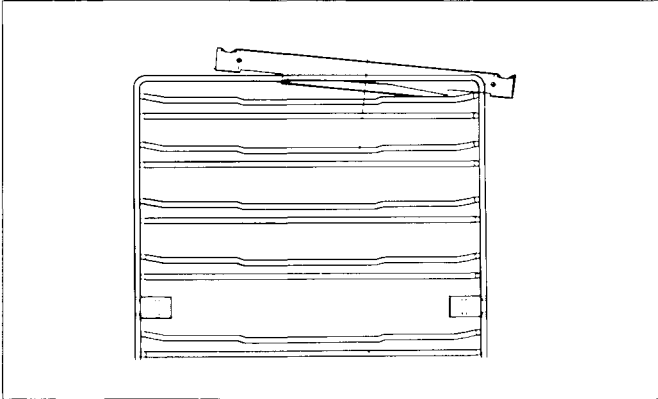
The roof panel/grill deflector is removable for easy cleaning. Thorough cleaning with a soap impregnated steel wool is recommended.

REMOVING AND REPLACING WIREWORK SIDE RUNNERS

Remove all shelves and furniture from the oven. Unscrew the knurled nuts at the front of the wirework side runner between the bottom two runners. Hold the bottom and swing the runners towards the centre of the oven.



Draw the wirework side runner towards the front of the oven as far as the stopper, lift to clear the bracket and remove.



To replace, hook the wirework side runner onto the bracket, slide back and drop into place. Replace and tighten the nuts.

CLEANING THE OVEN SHELVES, WIREWORK SIDE RUNNERS AND GRILL PAN

All removable parts are dishwasher safe. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily.

The grill pan, meat tin and trivet can be cleaned using a soap impregnated steel wool pad. The grill pan grid should be cleaned in hot soapy water.

CARE OF STAYCLEAN SURFACES

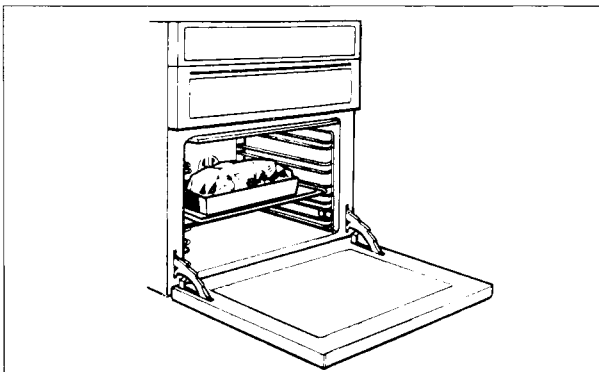
Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 230°C. To aid this process it is a good idea to run the oven for an hour or two per week, without food to ensure continued good performance from the Stayclean finish.

HINTS AND TIPS

- ▼ Manual cleaning is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- ▼ Slight discolouration and polishing of the Stayclean surface may occur in time, but it does not effect the Stayclean properties in any way.
- ▼ A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 230°C and allow it to run for an hour or so. It is important to not allow a build up of soilage as this can prevent the Stayclean finish from working. For Chiltern models turn to oven clean mode (page 47).
- ▼ Follow the recommendations below to keep oven soilage to a minimum.

COOKING TO REDUCE 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 oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase the splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and 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 surfaces; 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. **Do use** (Chiltern only) 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 'Stayclean' finish.

REPLACING THE OVEN LIGHT BULB

(Cheviot/Chiltern only)

The type of bulb required is a 300C 25 watt small Edison Screw. Part number 572 491 5431-00/1.

CAUTION: Disconnect the appliance from the electricity supply before replacing the lamp.

Open the oven door, remove the shelves and the wire shelf runners as shown on page 45 to enable easy access to the oven light assembly. Access can be further improved by the removal of the door as shown on page 44.

Insert a flat blade screwdriver between the oven side and the glass which covers the bulb. Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anti-clockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves and refit the wire runner as described on page 45. (Door replacement as shown on page 44). Restore the electricity supply and adjust the time of day clock, as necessary.

SOMETHING NOT WORKING?

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simply one, which you can solve yourself without the expense of a Service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

ALL MODELS

Problem:

The grill, oven and timer do not work.

Solution:

- i) Check that the appliance has been wired in.
- ii) Check that the appliance is switched ON at the wall.
- iii) Check that the main cooker fuse is working.
- iv) Check that the timer is set to manual. See page 37.

If you have checked the above:

- v) Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again and check that the appliance is now working normally.

Problem:

The grill works but the main oven does not.

Solution:

- i) Check that the timer is set for manual operation. See page 37.
- ii) Check that the grill control is in the OFF position.
- iii) If you have checked (i) switch OFF at the wall to allow oven to cool. Check that the oven is now working normally.

Problem:

The timer control does not work.

Solution:

- i) Check that the timer operating instructions are being closely followed.

Problem:

The grill does not work or cuts out after being used for a long period of time.

Solution:

- i) Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.

Problem:

The oven temperature is too high or too low.

Solution:

- i) Check that the recommended temperature are being used. See page 42. Be prepared to adjust up or down by 10°C to achieve the results you want.
- ii) Care should be taken when using your oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered:

- a) Ensure you purchase an accurate good quality instrument.
- b) Ovens will cycle about a set temperature and will not be constant.

Problem:

The oven is not cooking evenly.

Solution:

- i) Check that the appliance is correctly installed and that it is level.
- ii) Check that the recommended temperatures and shelf positions are being used.

Problem:

The oven light fails to illuminate. (Cheviot/Chiltern only)

Solution:

- i) Refer to page 47 "Replacing the oven light bulb".

Problem:

The oven fan is noisy.

Solution:

- i) Check that the oven is level.
- ii) Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

Chiltern Only**Problem:**

The indicator neons are not working correctly or the function selected is not working.

Solution:

- i) Check that you have correctly selected only the oven function you require. Ensure all other controls are in the OFF 'O' position.

SERVICE AND SPARE PARTS

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning.

SERVICE

In the event of your appliance requiring service Tricity Bendix have an arrangement with Electrolux Group Service.

Before calling out an Engineer, please ensure you have read the details under the heading :Something Not Working” and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed “Customer Service Centres”.

PLEASE NOTE that all enquiries concerning service should be address to your local Customer Service Centre.

CONSUMER CARE DEPARTMENT

For General Enquiries concerning your Tricity Bendix cooker, or further information on Cooking, Cooling or Washing products, you are invited to contact our Consumer Care Department by letter or telephone as follows:-

**Consumer Care Department,
Tricity Bendix,
99 Oakley Road,
Luton, Bedfordshire.
LU4 9QQ.**

Tel: 0582 494000

RATING PLATE

The rating plate can be seen along the bottom trim by opening the oven door. It gives the Model and Serial Number, which should be quoted in any communication.

It is advisable to make a note on the back cover of this book for easy reference.

CUSTOMER SERVICE CENTRES

The Electricity Boards are responsible for the servicing of cookers sold by their own outlets. The telephone numbers can be found in the telephone directory.

Service for cookers bought from other outlets can be obtained by calling the nearest Customer Service Centre on the numbers given below. The areas are defined by Postcode for easy reference.

ABERDEEN IV, KW, AB, DD, PH	0224 696569	Tricity Bendix Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
BELFAST BT	0232 746591	Tricity Bendix Service Unit C3, Edenderry Ind. Estate 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM DY, ST, TF, WR, } WS, WV, B, SY GL, HP, NN, OX, SL, RG	021 3587076 or 021 3585051 0993 704411	Tricity Bendix Service 8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET
CARDIFF SA, LD, HR, NP, CF	0222 460131	Tricity Bendix Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GLASGOW DG, KA, ML, PA, G, KY, EH, TD, FK	041 647 4381	Tricity Bendix Service 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS DN, HU, YO, HG, HX WF, LS, S, HD, BD	0532 608511	Tricity Bendix Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, PE NR, IP	0533 515131	Tricity Bendix Service 10-12 Buckminster Road, Leicester LE3 9AR

LONDON REGION CENTRE 081 443 3464
ED, WC, NW, EN, E,
N, W

LONDON REGION CENTRE 081 658 9069
SE, SM, CR, BR
SW1-20

LONDON REGION CENTRE 081 965 9699
HA, WD, TW, AL, CB
UB, LU, MK, SG
RM, CM, SS, CO, IG 0268 694144

NORTHERN REGION CENTRE
CA, DL, DH, NE, }
SR, TS }
SK, M, BL, OL, BB }
LA, FY, PR, WN }
CW, CH, LL, L, WA }
0325 301400 or
091 4932025
0282 784621/4
051 2541724

SOUTHERN REGION CENTRE
BH, SP, DT, POS, }
SO, SP, KT, GU }
BA, BS, SN, TA
TQ, EX, TR, PL
0705 667411
0272 211876
0626 65909

TONBRIDGE
TN, DA, ME, CT
BN, RH
0732 357722
0273 694341

Tricity Bendix Service
2-4 Sandhurst, Kings Road,
Canvey Island SS8 0QY

Tricity Bendix Service
PO Box 40, Aycliffe Ind. Estate,
Newton Aycliffe,
Co. Durham DL5 6XL

Tricity Bendix Service
Limberline Road, Hilsea
Portsmouth PO3 5JJ

Tricity Bendix Service
61-63 High Street
Tonbridge TN9 1SD

JULY 1992

GUARANTEE

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Tricity Bendix products are carefully designed, manufactured and inspected. In consequence, we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free-of-charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependant upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service under the guarantee must be carried out by a Tricity Bendix service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided.

Addresses or telephone numbers for service requests are detailed on the list headed 'Customer Service Centres'.

RATING PLATE REFERENCE

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

TRICITY BENDIX
we'll do the homework

TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ.

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MODEL NAME
COTSWOLD CHEVIOT CHILTERN

PART NO.
3111814-00 GBJ/92/35/FTB