

COMPETENCE 3030 B

Build-in Fanned Single Oven

Operating Instructions

TECHNICAL DETAILS

MODEL NO. COMP. 3030 Bb/w
COMP. 3030 Bd/w

Voltage: 230/240 Volts AC 50 Hz

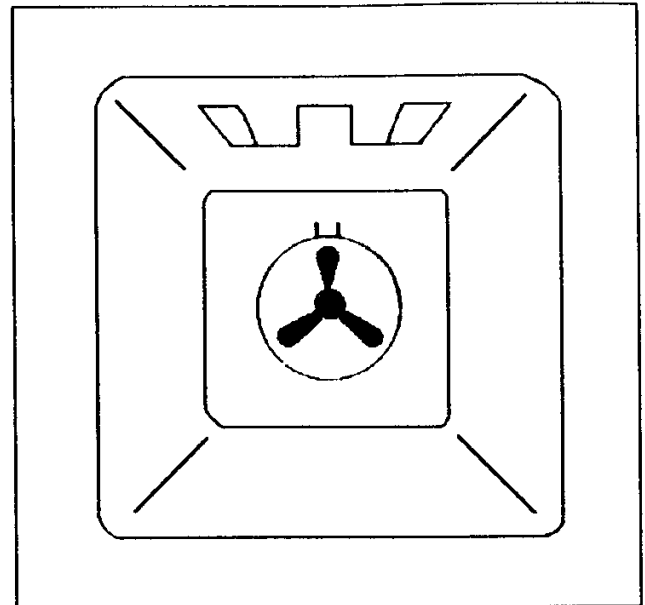
Wattage: 2.4/2.6kW

Height: 595 mm

Width: 595 mm

Depth: 545 mm
(excluding handles and knobs)

Weight: 37kg



This appliance complies with European Council Directive 72/23/EEC.
This appliance carries the C.E. mark.

CONTENTS

Please follow these instructions step by step to install and operate your oven safely and easily.

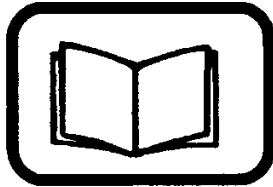
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SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER.

PLEASE
READ
CAREFULLY



BEFORE INSTALLATION



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



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

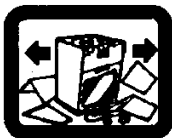


Do not try to move the cooker by pulling the door handles.

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



It is **dangerous** to alter or modify the specifications of the cooker in any way.



After installation, please dispose of the packaging with due regard to safety and the environment.

DURING OPERATION



Do not use this cooker if it is in contact with water. **Never** operate it with wet hands.

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



Caution accessible parts especially around the grill area may become hot when the cooker is in use. Children should be **kept away** until it has cooled.



Take **great care** when heating fats and oils as they will ignite if they become too hot.

This cooker has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



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



Ensure cooking utensils are large enough to contain foods to 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.

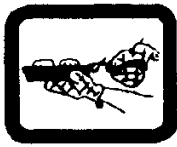


Do not leave the handle in position when grilling as it will become hot.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle when grilling.



Recommendations given on page 18.



Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on page 21.

Never line any part of the cooker 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 cooker when opening the oven door to allow any build up of steam or heat to release.



Stand clear when opening the drop down oven 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 USE

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



For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.



Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched ON.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

GENERAL



Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction. This cooker 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 30 of this book.



Do not stand on the cooker or on the open oven door.



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



Always allow the cooling fan to cool the cooker down before switching off at the wall prior to carrying out any cleaning or maintenance work.



Only clean this cooker in accordance with the instructions given in this book.

Your safety is of paramount importance.

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

**Customer Services Department
Details on Page 31.**

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS:

- This cooker must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This cooker must be earthed.
- Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig. 8).
- Before connecting the cooker 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 cooker.

THINGS TO NOTE

- This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 3 and 4) without any modification to the cabinet.
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However, a minor modification to the cabinet will be required.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point if required should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker point should be within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency.
- To protect the hands wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are two possible ways to connect your cooker, please choose from the most appropriate after reading the descriptions.
- It is recommended that this appliance is wired with suitably rated cable (min 13A), into fixed wiring using a double pole isolator with at least 3mm contact separation in all poles and neutral, located within 2m of the appliance. If this fixed wiring circuit is only supplying the cooker, then a fuse of 13A (or circuit breaker) should be incorporated. When the circuit combines oven and hob, then wire and fuse rating should be increased accordingly.

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

- If you want 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 cooker should be operated from 6mm² twin core, and earth, PVC insulated multicore cable. See Fig. 1.

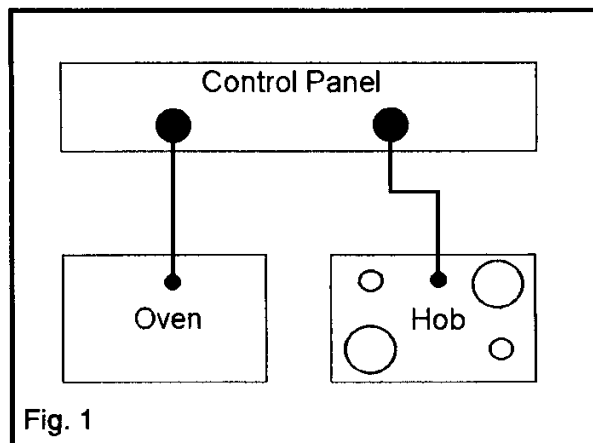
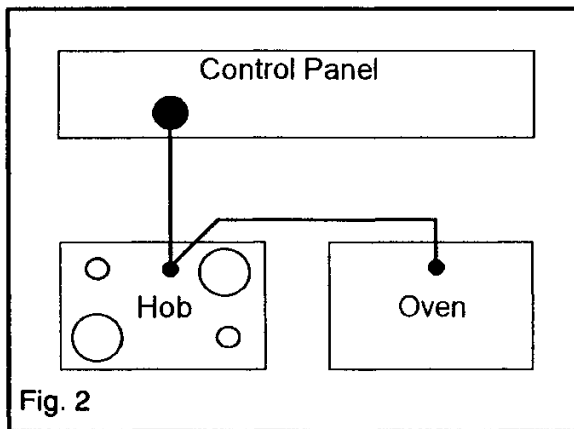


Fig. 1

- ii) By connecting the cooker point to the hob and then connecting 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 described in (a) above. Check the hob terminal block is large enough to take two cables and is of suitable rating. If not b) i) on page 7 must be used. See Fig. 2.

NOTE: 13 amp cable is not suitable for connecting this application.



NOTE: It is good practice to:

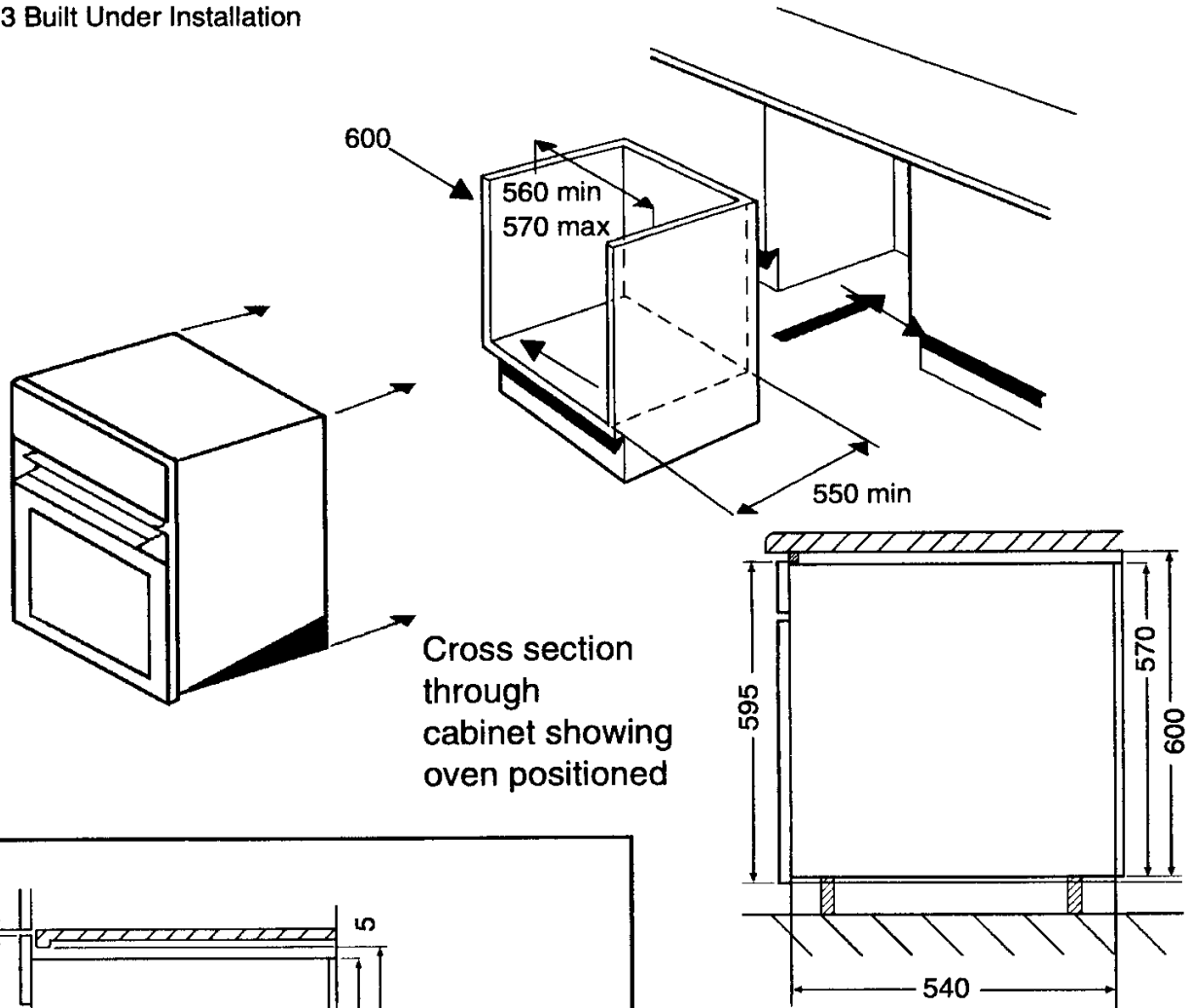
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3 and 4.)
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- 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. 3 Built Under Installation



Cross section through cabinet showing oven positioned

Cross section through cabinet showing oven positioned

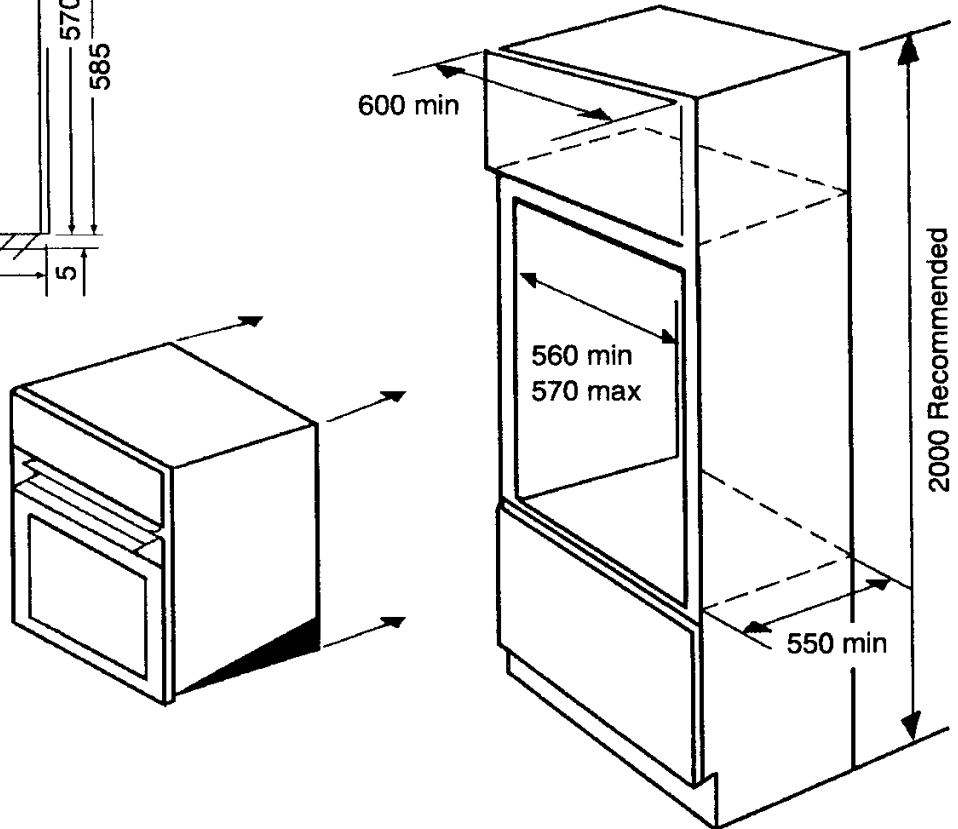


Fig. 4 Built In Installation

HOW TO FINISH UNPACKING

- Place packed cooker next to the cabinet in which it will be installed.
- Remove the cooker packing except for bottom tray which should be left in position until the cooker 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 the 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.

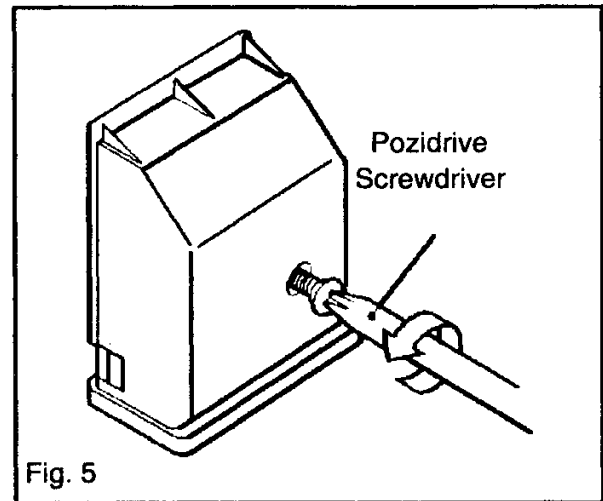
- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of 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 and 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.

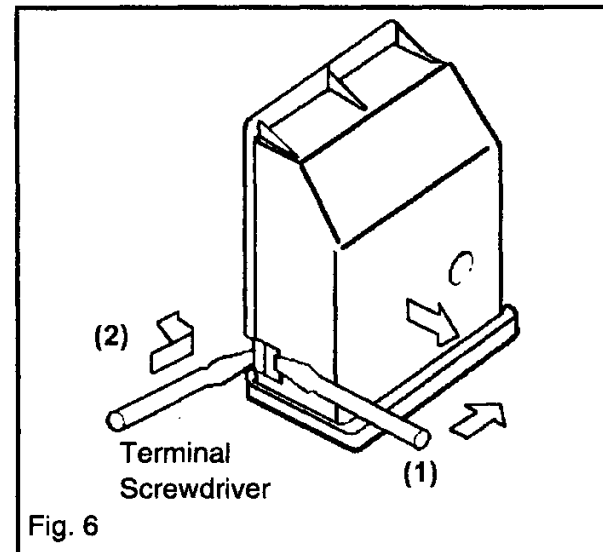
TO REMOVE COVER OF MAINS TERMINAL

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

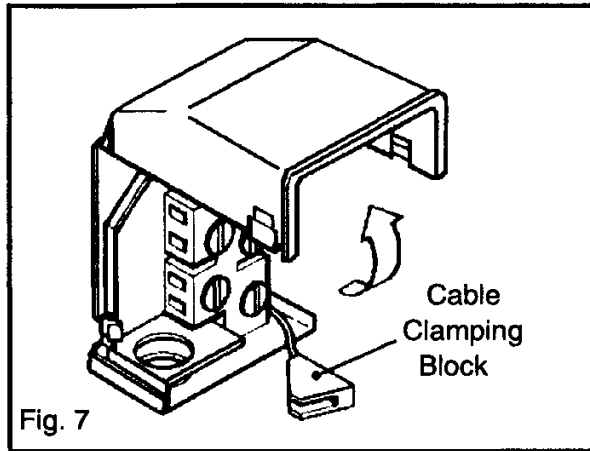
- First remove retaining screw with pozidrive screwdriver. See Fig. 5.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 6.



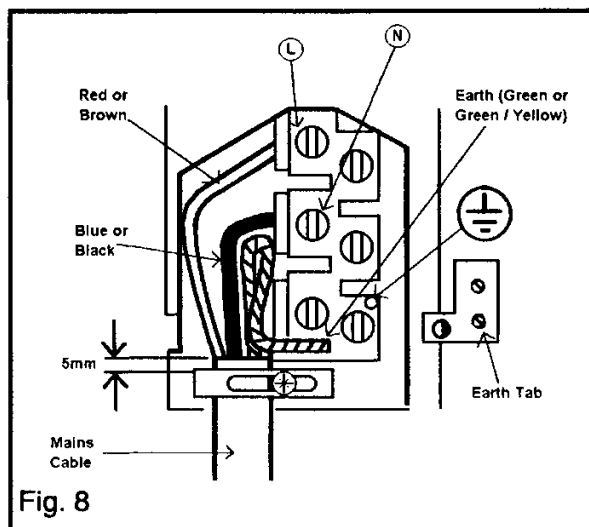
- Lift cover and remove screw from cable clamp. See Fig. 7.



CONNECTING TO THE MAINS TERMINAL

WARNING: This cooker must be earthed.

- Make connection as shown in Fig. 8 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. 8.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

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 instructions.

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

CHECKING ELECTRICAL CONNECTIONS

- Confirm the cooker is correctly connected by switching on and observing the various oven functions indicators.
- The electronic timer will flash on and off.

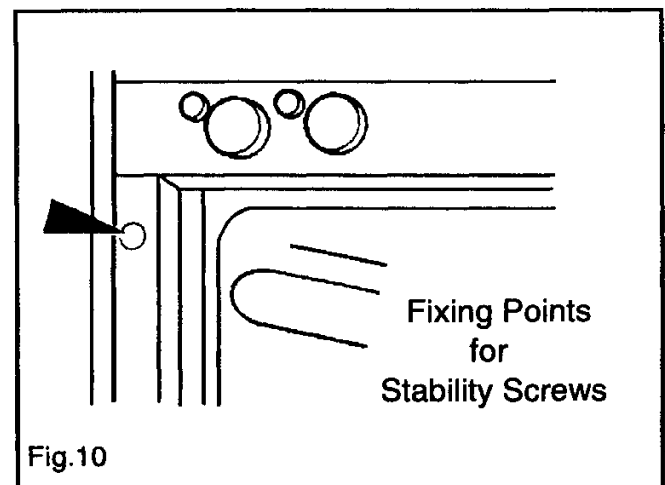
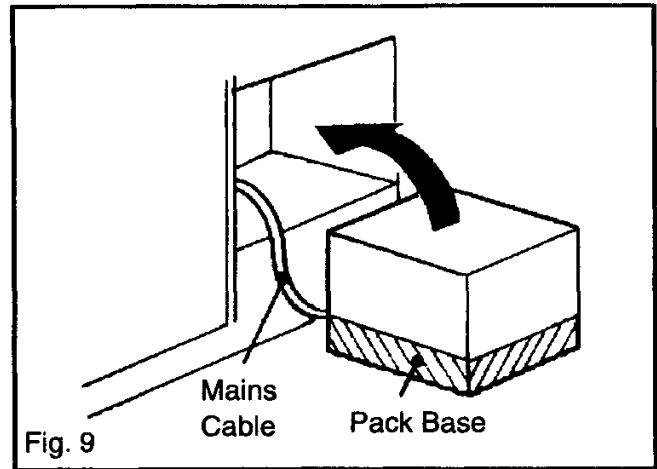
NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

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

- Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565mm.
- Position the cooker in front of the cabinet. See Fig. 9.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the cooker 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 cooker.
 - 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. Take care to avoid fouling the mains lead.
 - f) Ensure the cooker is central in the cabinet and level.
 - g) When the cooker is fully housed, screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (see Fig.10). It is advisable to turn each screw alternately to avoid damaging the trims.
 - h) Switch on the cooker then refer to the operating instructions in the following pages.

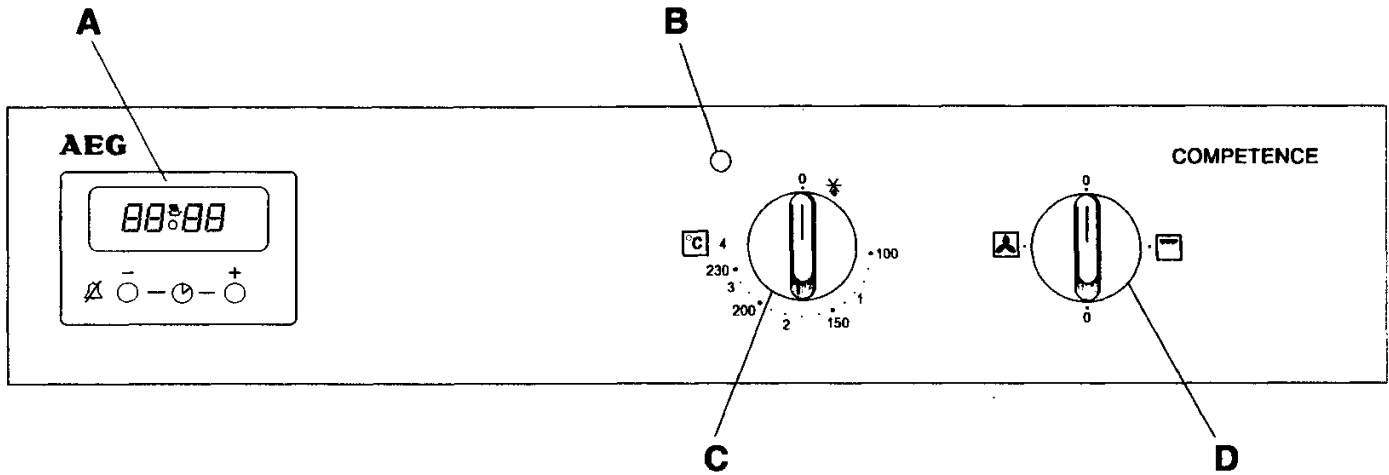


INTRODUCTION

WARNING: THIS COOKER MUST BE EARTHED

This cooker complies with Radio Interference requirements of the EEC Directive 87/308/EEC

GETTING TO KNOW YOUR OVEN



- A - Electronic Minute Minder
- B - Oven/Grill Indicator Neon
- C - Fan Oven/Grill Temperature Control
- D - Selector



Fan Oven



Grill

RATING PLATE

Record the model and serial numbers on the back cover of this instruction book from the rating plate. This is situated on the lower front frame of the cooker and can be seen upon opening the oven door.



The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate.

GENERAL NOTES ON USING YOUR OVEN

We suggest that you run all the elements for a short period to burn off any residue from their surfaces.

During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

WHEN FIRST SWITCHING ON

When the cooker is first switched on at the wall the timer will make an audible sound. To stop the sound press both timer buttons together.

If the oven indicator neon does not glow when the controls are switched on, it is most likely that the timer is set for automatic cooking.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

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

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use.

During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

It runs on after the controls are switched off until the appliance has cooled.

Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down.

CONTROL PANEL INDICATOR NEON

This light indicates whether the oven or grill is switched ON. In the case of the oven, the neon also indicates when the set temperature has been reached.

If the neon does 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 setting.

GRILL AND OVEN FURNITURE

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

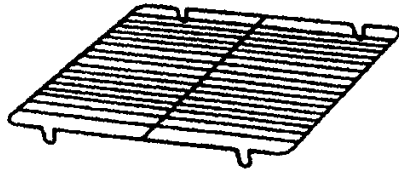
1 grill pan



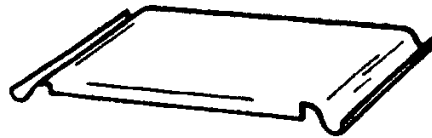
1 grill pan handle



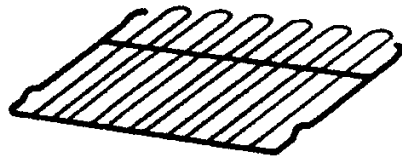
1 grill pan grid






1 grill deflector



2 straight shelves




ELECTRONIC MINUTE MINDER


- 1 = (-) DECREASE CONTROL & MINUTE MINDER SETTING BUTTON
- 2 = (+) INCREASE CONTROL
-  COOKING SYMBOL
-  CLOCK SETTING CONTROL
-  MINUTE MINDER SYMBOL

The electronic minute minder can indicate the time of day, operate as a minute minder and it can be used to time and switch off the oven.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both 88.88 and . See Fig. 1.

Press buttons (1) and (2) together. The display will read 12:00. See Fig. 2.

Within five seconds press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14:30. The cooking symbol () will go out. See Fig. 3.

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

2. THE MINUTE MINDER

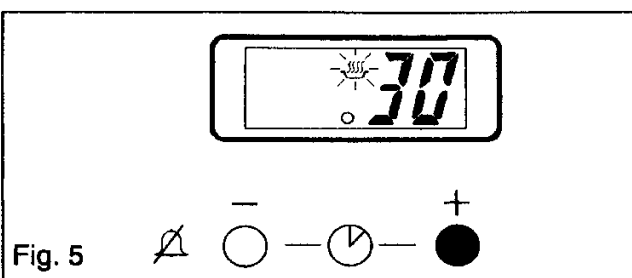
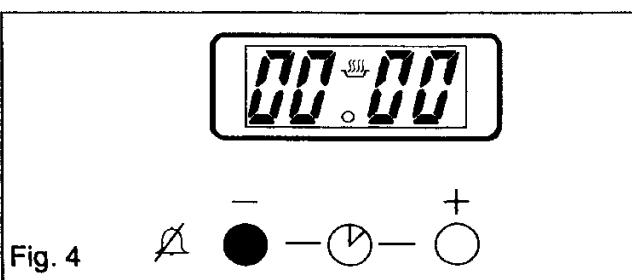
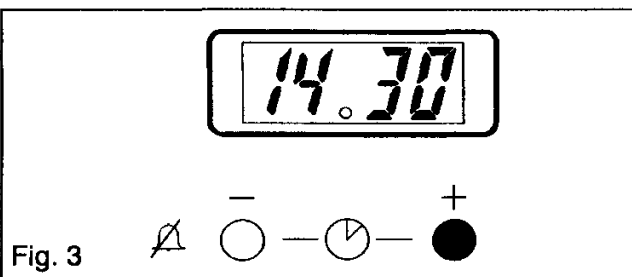
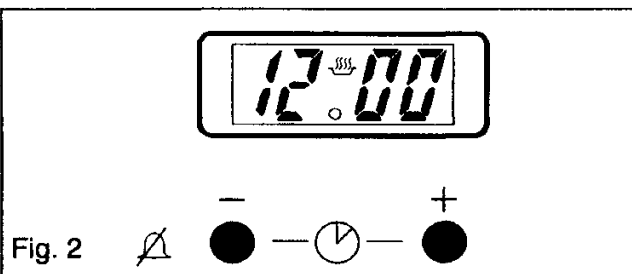
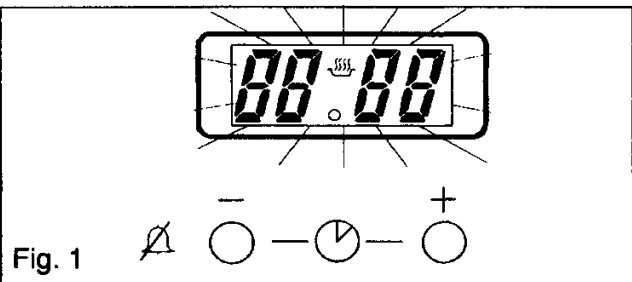
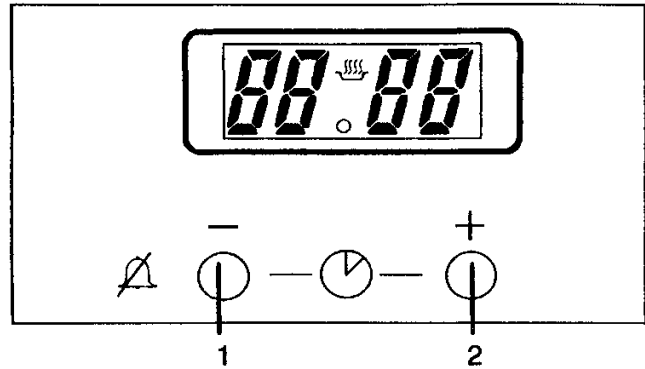
IMPORTANT

The minute minder can be used to time a set cooking period. At the end of the cook time the minute minder will automatically switch off the oven if in use.

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes.

To set press button (1) and the display will read 00:00, see Fig. 4.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached e.g. 30 minutes, see Fig. 5. If necessary press and hold button (1) to achieve the correct time interval.



The minute minder will begin to count down once set. At the end of the timed period the minute minder will click, switching the oven OFF if in use.

An audible signal will sound for up to 30 seconds. The display will flash showing the time of day. See Fig. 6.

To stop the sound and flashing press button (1). The display will stop flashing and show the time of day, e.g. 15:00. The cooking symbol (☹) will go out, see Fig. 7. If using the oven it will come on again once button (1) has been depressed. When cooking is complete remove food and turn OFF oven temperature control.

3. TO CANCEL THE MINUTE MINDER

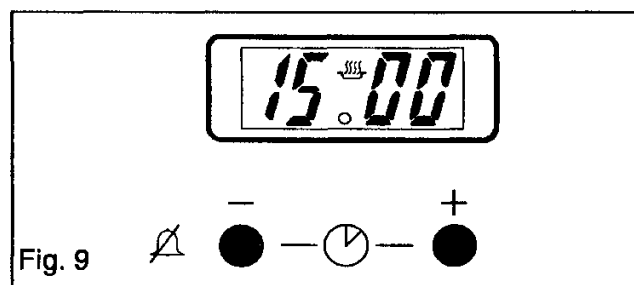
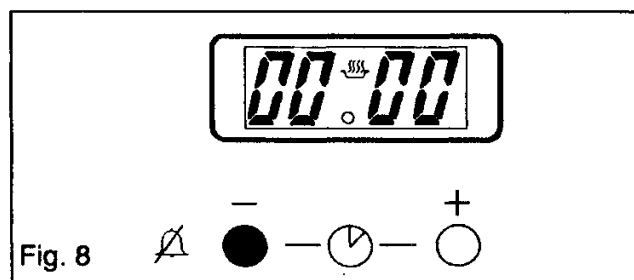
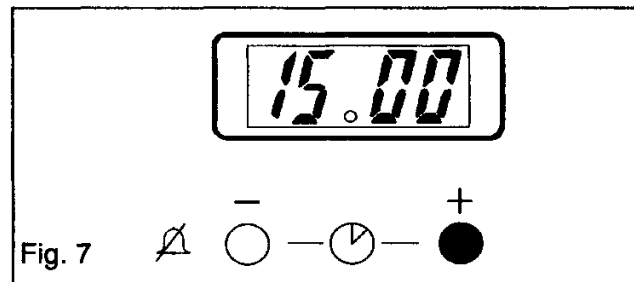
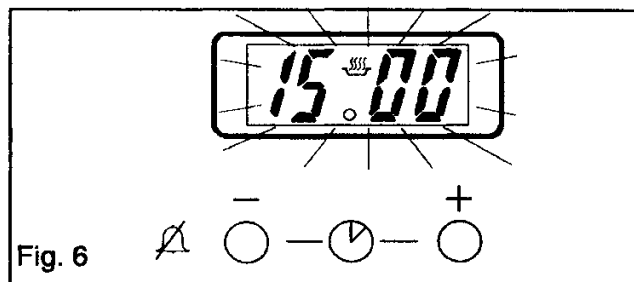
Press and hold button (1) and the display will count down in one minute intervals to 00:00. See Fig. 8. Release button (1).

If the oven is in use this will switch OFF after a few seconds.

To reset the time of day, press buttons (1) and (2) together. See Fig. 9.

4. THINGS TO NOTE

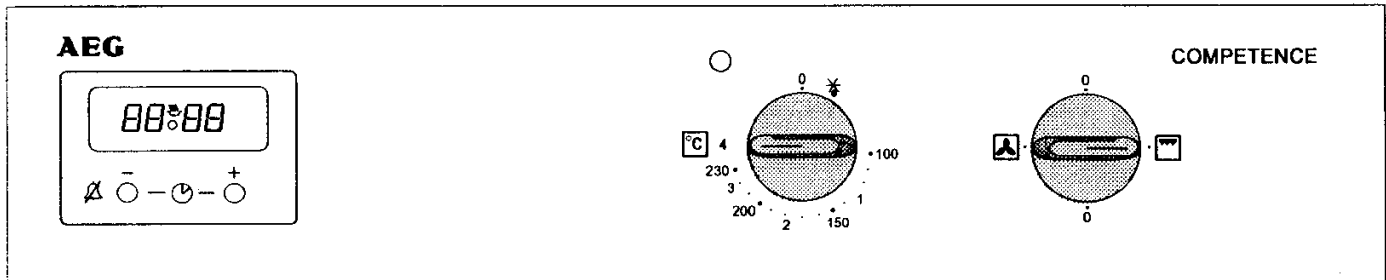
1. If at first you do not set the time of day correctly, reset the clock by pressing and holding button (1). The display will count back to 00:00. Release the button. After a few seconds the display will reset to show 12:00. To reset the time of day follow the procedure laid down in point 1 on page 16.
2. The time of day must be set before the oven will operate. There will be a few seconds delay before the oven switches on.
3. The minute minder function controls the main oven only and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.
4. If you have used the minute minder to time food cooking in the oven you will need to reset the timer by pushing both buttons before the oven can operate again.




THE GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL



1. To operate the grill turn the selector to 
2. Setting 4 represents the grill on Full.
At settings 1,2 and 3 the grill may cycle on and off over time and you may prefer to use these settings for keeping food warm.
3. Close the door.
4. The oven/grill indicator will light.
5. The oven/grill neon indicator will cycle on and off periodically during grilling.

THINGS TO NOTE

- The grill cannot be used at the same time as the oven.
- Either of the two shelves can be used for grilling.
- The cooling fan for the controls will operate when grilling.

THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

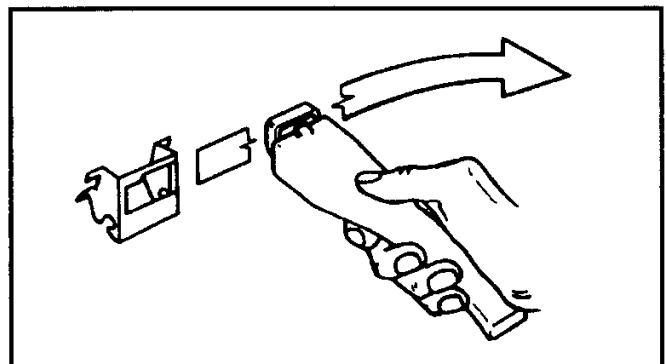
To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button.

Ensure the handle is positively located.

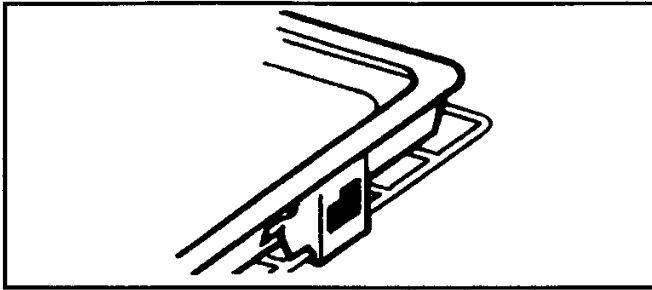
When removing the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

Ensure your hand is protected when inserting and removing the grill pan handle as the control panel trim and grill element can become very hot.

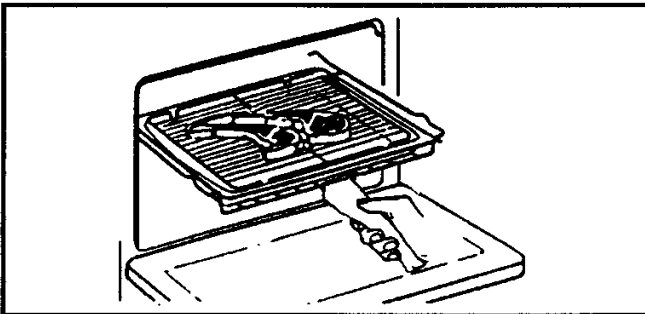
ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.



To correctly locate the 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.

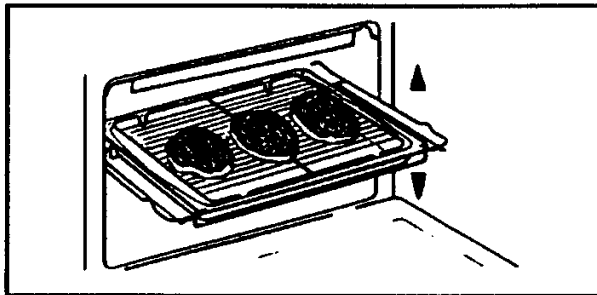


To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking or the carrier shelf can be lifted away from the cooker and rested on a heat resistant work surface.

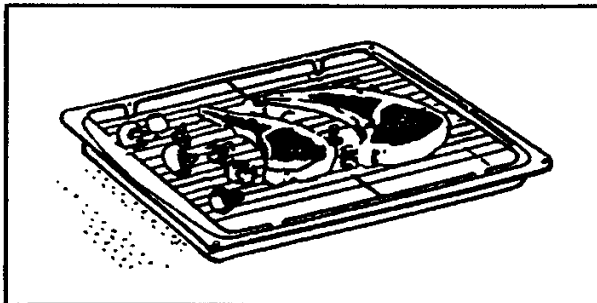


HINTS AND TIPS

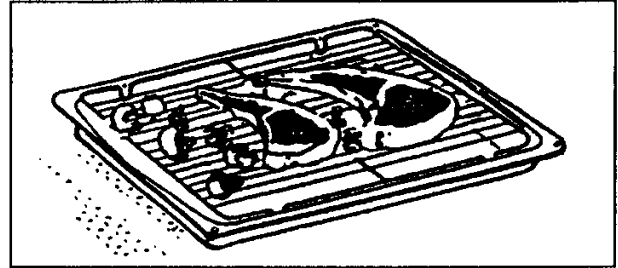
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the grid and grill pan shelf position to allow for different heights of food.



- Place food on the grill pan grid or directly onto grill pan base.



- Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or underneath the grid when grilling meats.



- When toasting bread use the shelf in position 5 with the grid in the high position and placing the bread in the centre of the grid.
- Preheat the grill on a full setting for three minutes before cooking. Adjust the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'High' position.

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins in total)
Bacon Rashers	4	2-3 each side
Beefburgers	4	6-10 each side
Chicken Joints	4	15-20 each side
Chops - Lamb	4	7-10 each side
Pork	4	10-15 each side
Fish - Whole Trout/Mackerel	4	8-12 each side
Fillets - Plaice/Cod	3	4-6 each side
Kebabs	4	10-15 each side
Kidneys - Lamb/Pig	4	4-6 each side
Liver - Lamb/Pig	4	5-10 each side
Sausages	4	10-15 each side
Steaks - Rare	4	3-6 each side
Medium	4	6-8 each side
Well Done	4	7-10 each side
Toasted Sandwiches	4	1¼-1½ each side

Shelf positions are counted from the bottom upwards.

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

THE FAN OVEN

USES OF THE FAN OVEN

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 the vents in the back panel. The advantages of fanned oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating, 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, soufflés, etc., best results are achieved if the oven is preheated first.

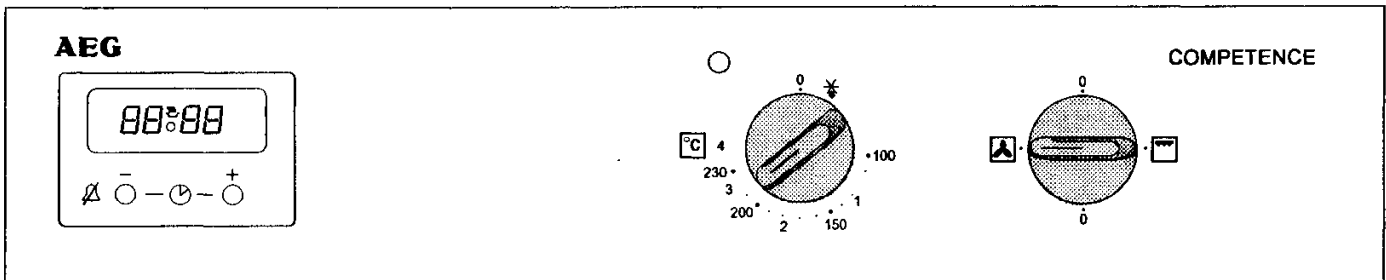
COOKING TEMPERATURES


Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 23. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING

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

SELECTING THE FAN OVEN



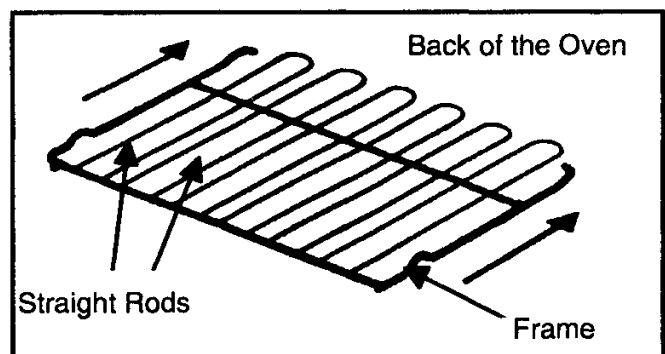
1. Ensure the selector is set to Fan Oven 
2. Turn the temperature control to the required setting.

THINGS TO NOTE

- The oven neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
- The oven fan will operate continually during cooking.
- The interior oven light will come ON when the temperature is selected.

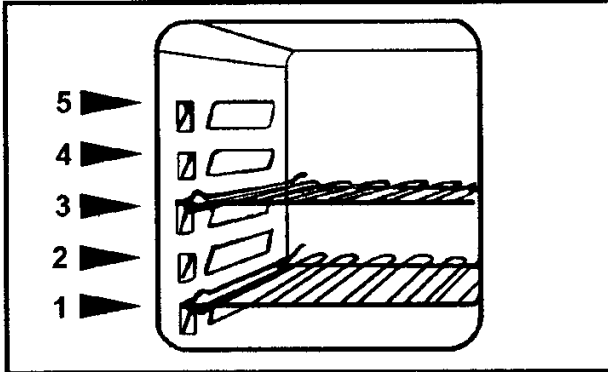
TO FIT THE OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

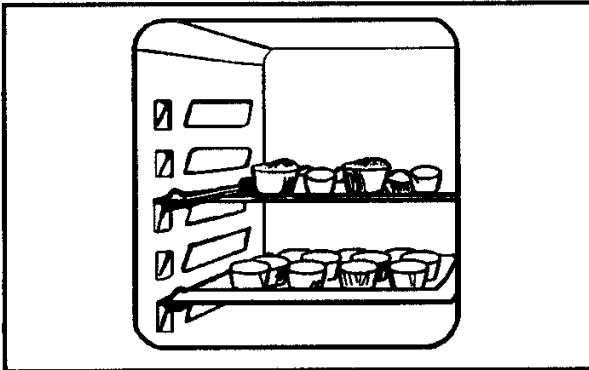


HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.

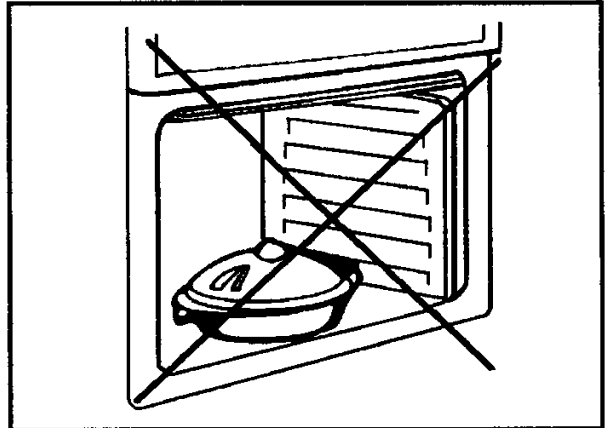


- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- It is recommended that when 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 baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non-critical dishes may be placed on the oven base when more space is required.



- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 23.

OVEN COOKING CHART

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

FOOD		FAN OVEN	
		SHELF POSITION	COOKING TEMP °C
Biscuits			180-190
Bread			200-220
Bread rolls/buns		Shelf	200-220
Cakes:	Small & Queen	positions	160-170
	Sponges	are not	160-170
	Victoria Sandwich	critical	140-150
	Madeira	but ensure	130-140
	Rich Fruit	that oven	140-150
	Christmas	shelves are	80-100
	Gingerbread	evenly	170-180
	Meringues	spaced	130-140
	Flapjack	when more	180-190
	Shortbread	than one is	Follow manufacturers instructions
Casseroles:	Beef/lamb	used	170-190
	Chicken		190-200
Convenience Foods			190-200
Fish			130-140
Fish Pie (Potato Topped)			190-200
Fruit Pies and Crumbles			190-200
Milk Puddings			190-200
Pasta, Lasagne etc.			190-200
Pastry:	Choux		190-200
	Eclairs, Profiteroles		170-180
	Flaky/Puff Pies		210-220
	Shortcrust-Mince Pies		190-200
	Meat Pies		190-210
	Quiches, Tarts, Flans		180-210
Patés and Terrines			150-160
Roasting Meat, Poultry			160-180
Scones			210-220
Shepherd's Pie			190-200
Soufflés			170-180
Vegetables:	Baked Jacket Potatoes		180-190
	Roast Potatoes		180-190
	Stuffed Marrow		180-190
	Stuffed Tomatoes		180-190
Yorkshire Puddings:	Large		210-220
	Individual		200-210

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES -		
Rare : 50-60°C; Medium : 60-70°C; Well :70-80°C		
MEAT	FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 min per ½kg/1lb and 20-35 min over
Beef, boned	160-180°C	20-35 min per ½kg/1lb and 25-35 min over
Mutton and Lamb	160-180°C	25-35 min per ½kg/1lb and 25-35 min over
Pork and Veal	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Ham	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Chicken	160-180°C	15-20 min per ½kg/1lb and 20 min over
Turkey and Goose	160-180°C	15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb
Duck	160-180°C	25-35 min per ½kg/1lb and 25-30 min over
Pheasant	160-180°C	35-40 min per ½kg/1lb and 35-40 min over
Rabbit	160-180°C	20 min per ½kg/1lb and 20 min over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

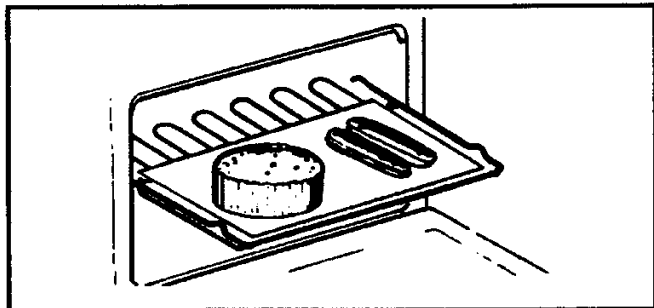
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time.

DEFROSTING

USES OF DEFROST FEATURE

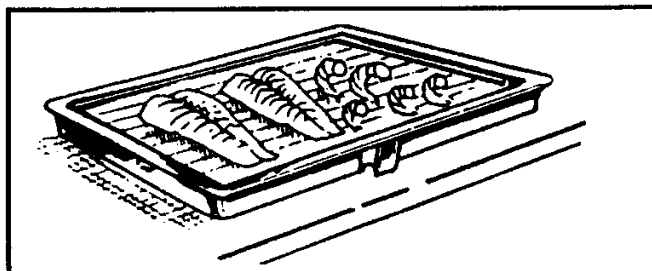
This function enables you to defrost most foods faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, 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.

SELECTING DEFROST

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



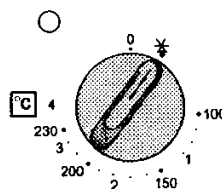
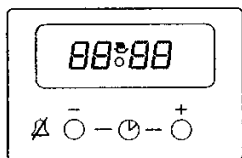
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

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

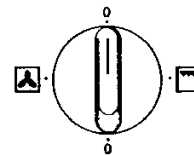
ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

AEG



COMPETENCE



THINGS TO NOTE

- The oven light will illuminate.
- The indicator neon should remain unlit.
- When defrost is selected, the oven indicator neon may occasionally come ON. It will stay ON until the oven reaches room temperature and then go OFF.

It may cycle ON and OFF periodically during defrosting to maintain steady room temperature inside the oven.

- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial 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 temperature. 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.

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 shop worn labels or produce covered in dust.
2. Avoid buying chilled or frozen products 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 a conventional oven.
6. Always ensure that cook chill foods are thoroughly reheated 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 foods 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).

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

11. If not eaten straight away 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 meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING THE COOKER ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY.

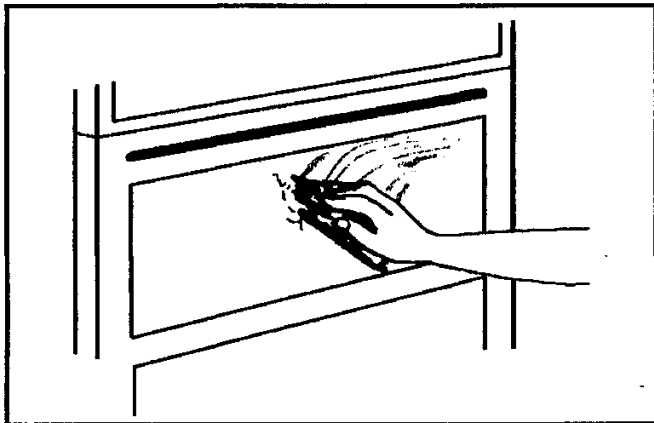
CLEANING MATERIALS

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

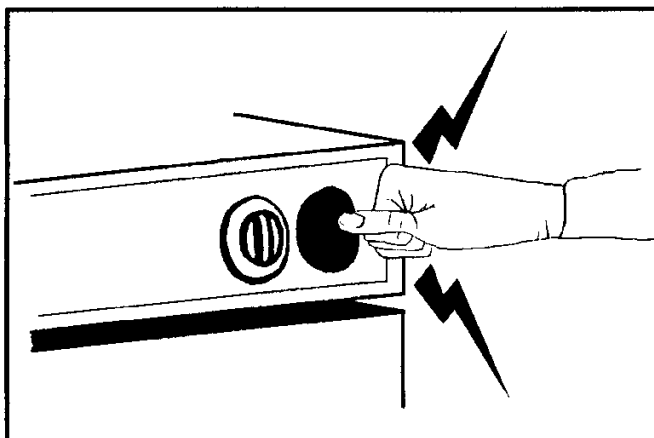
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE COOKER

DO NOT use abrasive cleaning materials or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



CLEANING INSIDE THE OVEN

The vitreous enamel coating in the oven cavity on the 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.

CLEANING THE GRILL DEFLECTOR, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All removable parts, except the grill pan handle can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily.

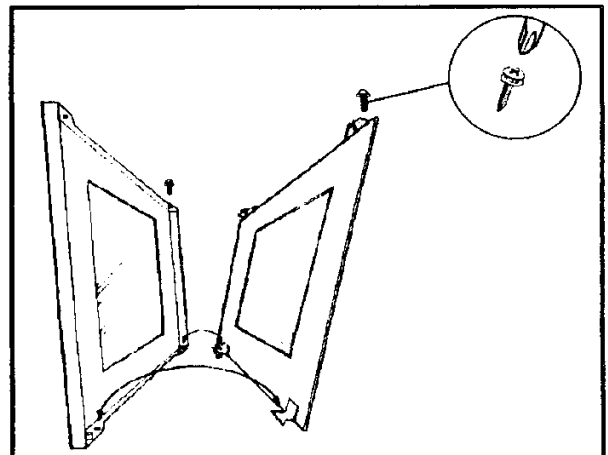
The grill pan and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.
3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.
4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets.



5. Clean the outer and inner glass using hot soapy water or Flash Cream cleaner. **DO NOT** try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door glass.

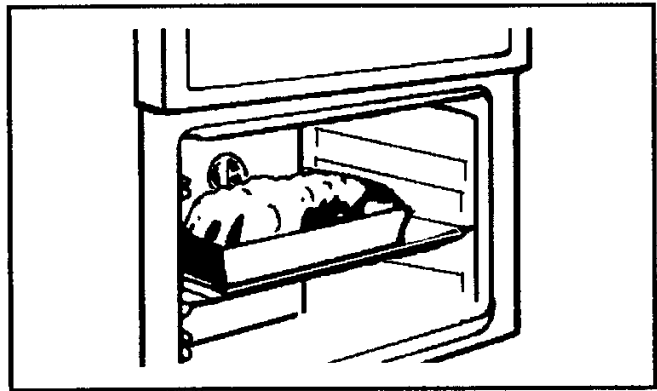
TO REPLACE THE OUTER GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

DO NOT attempt to use the oven without the glass being in place.

TO CLEAN INSIDE THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Flash Cream Cleaner and a soft cloth. Take care **NOT** to use abrasives as they may damage the glass or seal.



REPLACING THE OVEN LIGHT BULB

The type of bulb required is a 300C 25 watt small Edison Screw.

(Available through the Service Centres).

CAUTION: DISCONNECT THE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open door and remove the shelves to enable easy access to the oven light assembly. 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 anticlockwise 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. Restore the electricity supply and adjust the time of day and clock as necessary.

SOMETHING NOT WORKING

We strongly recommend that you carry out the following checks on your cooker before calling a Service Engineer. It may be that the problem is a simple 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 cooker is under guarantee.

The grill, oven and timer do not work.

- * Check that the cooker has been wired in and is switched on at the wall.
- * Check that the main cooker fuse is working.
- * Check that the timer is set to manual (see page 16.)

If you have checked the above:

- * Switch OFF cooker at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The cooker should now be working normally.

The grill works but the oven does not:

- * Check that the timer is set to manual operation (see page 16.)
- * Check that the grill control is in the OFF position.
- * If you have checked that the timer is set for manual switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The timer/minute minder does not work.

- * Check that the operating instructions are being closely followed.

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

- * Leave the oven to cool for a couple of hours. Check that the grill operates normally. Ensure that the door is left open during grilling.
- * If the cooling fan fails the grill will not work. Call the Customer Service Centre.

The oven temperature is too high or low:

- * Check that the recommended temperatures are being used (see page 23). Be prepared to adjust up or down 10°C to achieve the results you want.
- * Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

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

If the oven is not cooking evenly.

- * Check that the cooker is correctly installed and that it is level.
- * Check that the recommended temperatures and shelf positions are being used.

The oven fan is noisy:

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

SERVICE AND SPARE PARTS

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning.

SERVICE

It is a recommendation by the manufacturer that annual servicing of the product is done by the manufacturers approved service organisation.

In the event of your appliance requiring service contact AEG.

Before calling out an Engineer, please ensure that you have read the details under the heading 'Something Not Working?' and have the model number and purchase date to hand. The model and serial numbers, which should be quoted in any communication can be found on the rating plate on the lower front frame of the cooker upon opening the oven door. It is advisable to make a note on the back cover of this book for easy reference. 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 addressed to your local Customer Service Centre.

CUSTOMER SERVICE CENTRES

Service for cookers bought from other outlets can be obtained by calling the nearest Customer Service Centre on the numbers given below.

Customer Services:

Main Office

Tel : (0753) 872506

T'fax : 51.22.71

**AEG (UK) Ltd.,
217 Bath Road,
Slough,
Berks. SL1 4AW.**

Northern Region Office

Tel : (061) 487 - 2205

T'fax : 474.11.91

**AEG (UK) Ltd.,
Unit 20,
Haigh Park,
Haigh Avenue,
Stockport,
Cheshire SK4 1QR.**

Scotland Office

Tel : (0236) 440 387

T'fax : 440 256

**Block 11, Unit 1
Dundyvan Industrial Estate,
Coatbridge,
Lanarkshire ML5 4AQ.**

GUARANTEE CONDITIONS

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.

The guarantee does not cover commercial use.

2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.

This guarantee does not cover such parts as light bulbs, removable glassware, dust bags or filters.

3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).

4. The guarantee or free replacement includes both labour and materials.

5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

6. **The Purchaser's statutory rights are not affected by this Guarantee.**

Service may be requested from the address below. When contacting please quote:

Your name, address and telephone number.

Details of the fault

- Model = Name or description of appliance
- E-No. = 9 digit number on the rating plate

AEG (UK) Limited, 217 Bath Road, Slough, Berkshire SL1 4AW, Tel. (01753) 87 25 06

COMPETENCE - 3030Bd/w - 311331801

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Telephone: 08705 350350