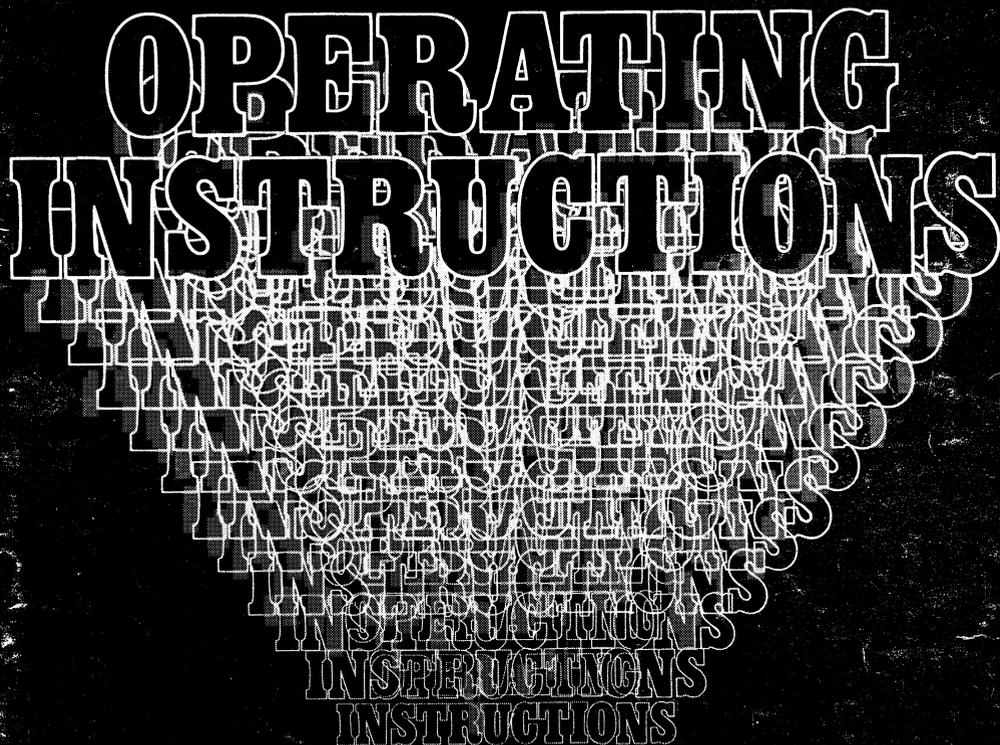


TRICITY
President Cooker

**OPERATING
INSTRUCTIONS**



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Installation

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

WARNING: THIS APPLIANCE MUST BE EARTHED

Positioning the Cooker

The cooker has adjustable feet fitted to the front to assist in positioning the cooker and is designed to slot-in between kitchen cabinets.

The space either side need only be sufficient to allow withdrawal of the cooker for servicing or cleaning.

It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75 mm (3 in). Any overhanging surface or cooker hood should not be nearer than 685 mm (27 mm) above the hob.

The cooker has rollers fitted to the rear to assist when moving the cooker.

To move the cooker, open the oven door and raise the cooker by lifting the inside top of the oven. Do not move the cooker by pulling the top compartment door or door handle.

Before Use

Record the model and serial numbers on the back of this leaflet.

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

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

During Use

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

Manual Control

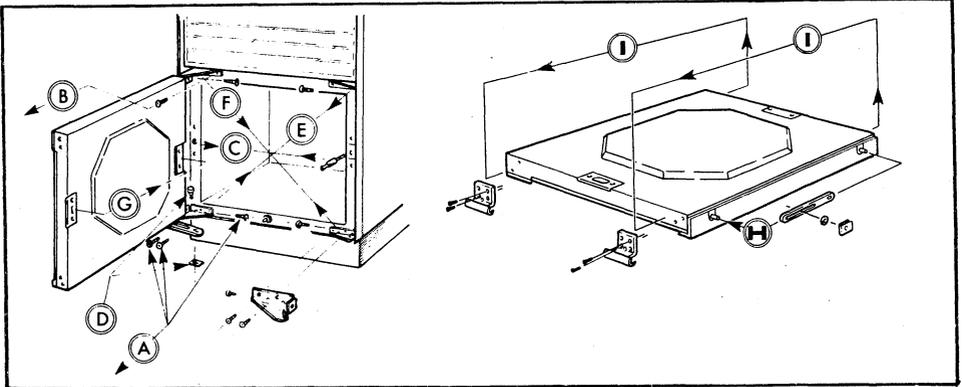
If your cooker is fitted with an automatic timer:

Should the oven indicator light not glow when the oven control dial is turned on, it will most likely be found that the cooker is set for automatic cooking. To return the cooker to manual, turn the clock through 12 hours; then push in the knob on the stop dial. Alternatively turn the START and STOP knobs to the time set on the clock and allow the knobs to spring out. Push in the STOP knob and the oven should be operating manually.

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

Reversible Main Oven Door

On some models the main oven door of the cooker can be changed from left to right hand hinging, if required. This is a reasonably simple operation if carried out in accordance with these instructions and 1 bladed screwdriver, 1 pozi-drive screwdriver and 1 small adjustable spanner are needed.



(i) Open door wide and support the door whilst removing the three screws in the bottom left hinge bracket **(A)**, remove the door.

(ii) Remove the top left hand hinge bracket **(B)**.

(iii) Using adjustable spanner remove the door catch and plate from the right hand side of the cooker **(C)**. (The screws immediately above and below the catch must not be removed) remove the blanking screw from the left hand side of the cooker and refit to the right hand side **(C)**.

The door catch and plate should be fitted to the left hand side of cooker, the catch should only be finger tight.

(iv) Place the door face down and remove pin clip from the door stop arm (to remove the clip, lift the bottom of the clip over the base of the pin and then slide the clip off). The pivot pin and hinge bracket can now be removed **(D)**. Remove top right hand hinge/trim support bracket **(E)**. Remove bottom right hand hinge/trim support bracket **(F)**. The hinge bracket should now be fitted to the top right hand position **(E)**.

Hinge/trim support bracket should now be fitted to the bottom left hand position **(E)**.

Hinge/trim support bracket should now be fitted to the top left hand position **(F)**.

(v) Remove the stop arm from the bottom of the door by removing the clip and washer and refit to the opposite side of the door **(H)** (make sure that the washer is between the stop arm and clip).

(vi) Remove the two hinges from the door and refit to the opposite side **(I)**.

(vii) The remaining bracket should now be fitted into the bottom hinge and the pivot pin and pivot pin clips should be refitted to the stop arm.

(viii) Remove the door latch from the right hand side of the door **(G)**.

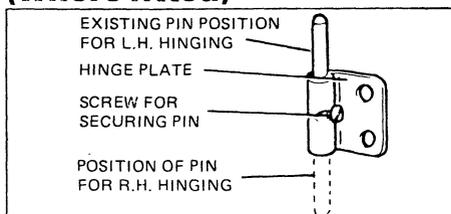
Remove the door latch blanking plate and refit to the right hand side of the door **(G)**.

The door latch can now be fitted to the left hand side of the door **(G)**.

(ix) The door can now be located onto the top hinge bracket **(E)** and held in place whilst the bottom hinge bracket is screwed to the cooker **(F)**.

(x) Final adjustment: with the door catch only finger tight, slowly close the door to centralise the catch. Carefully open the door and tighten the catch.

Inner Glass Door (where fitted)



Open inner glass door to 90° and remove by lifting up and out. Release the top hinge from the inside of the oven by removing the two fixing screws. Remove hinge pin by loosening the fixing screws, and replace into opposite end of hinge, re-tightening the screw. Remove blanking screws from holes in right hand side of oven, and using these holes replace hinge in new position with pin upright. Repeat procedure for bottom hinge. Replace blanking screws in left hand hinge positions in oven. Remove glass door stop and replace in new position on opposite side of oven, invert glass door and rehang in new position.

THE CONTROL PANEL

Some models have symbols on the control panel. Here is a handy guide to identify these:-

-  Back left hotplate
-  Front left hotplate
-  Front right hotplate
-  Back right hotplate
-  Twin hotplate
-  Single hotplate (Inner section)
-  Grill
-  Twin grill

-  Single grill (Centre section)
-  Second oven
-  Main oven
-  Automatic timer operation-set
-  Automatic timer operation-end

THE HOB

Use of the Hob

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

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

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

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

Dual Circuit Hotplate (where fitted)

On some models, one hotplate is of a special dual heat type enabling either the single hotplate (inner element) or both inner and outer elements (twin hotplate) to be used to choice. The single (inner) section is very economical when cooking with small diameter saucepans, single egg poachers and coffee percolators. It is useful for slow simmering and keeping cooked food hot prior to serving.

The control switch for the special dual heat hotplate has two sets of markings with a common off position, '0'. The switch is turned anti-clockwise to control the single (inner) section of the hotplate and clockwise to control the twin (whole) hotplate.

Saucepans

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

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

Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Special Frying Note:

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil. **Do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and switch **off** at the electricity supply. Place a damp cloth or correct fitting lid over the pan to assist in smothering the flames. **Do not** use water on the fire. Leave the pan to cool for at least 30 minutes.

Do not leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

To Raise the Hob

The hob is hinged to facilitate easy cleaning of the spillage tray.

Lift the hob and secure in a raised position by means of the support arm, where fitted. Cleaning of the under side of the hob and spillage tray can now be carried out.

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

THE HIGH SPEED GRILL

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

Operation of the Twin (Whole) Grill

To operate the grill turn the grill control clockwise from the '0' position.

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

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

Operation of the Single (Centre Section) Grill

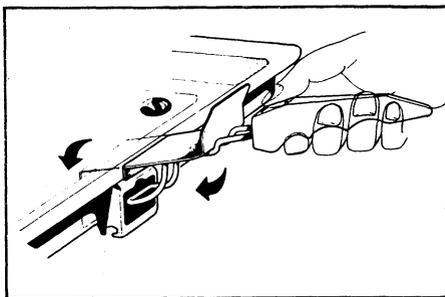
This is the area in the centre of the grill.

To operate turn the grill control anti-clockwise from the '0' position.

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

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

For convenience and flexibility of use e.g. cleaning, storage and as use as a meat tin in the second oven, the grill pan is supplied with a removable handle. In the interests of safety, it is suggested that when the grill pan is removed from the cooker whilst containing hot contents it is firmly gripped using the grill pan handle and steadied at the side with the other hand using an oven glove. To attach the handle, locate the curved edge over the edge of the grill pan above the bracket and lower into position. To remove, tilt the handle upwards.



Positioning the Grill Pan

For 550 mm wide models - the grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

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

When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependant on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan, grid or trivet with aluminium foil. It is advisable **not** to leave food, i.e. fat or oil in the meat pan, grill pan or in a fry pan in or on the cooker, in case the cooker is inadvertently switched on.

The grill door must be left open during grilling.

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

When the second oven is in use, the grill cannot be used.

Warming Compartment

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

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

THE SECOND OVEN

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

Use of the Second Oven

1. Before cooking in the oven ensure that the grill splash tray/deflector is in position.
2. This oven is supplied with a withdrawable, non-tip shelf. Most cooking in the oven must be carried out on this shelf placed on the lower two runners. In addition, dishes can be cooked on the shelf placed directly on the floor of the oven. When the shelf is used in this position, ensure that it is level on the base of the oven.
3. Care should be taken not to place food too close to the grill element - there should always be at least 2.5 cm (one inch) between the top of the food and the element. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays directly below the grill element.
To allow adequate heat circulation, baking tins and dishes should not be placed against the back of the oven. Do not place critical food or dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays to avoid spillage onto the floor of the compartment.
4. **Most foods are cooked at lower temperatures in the smaller second oven than conventional ovens.**

5. To operate the second oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
6. Do not line any part of the compartment with aluminium foil.
7. The oven is vented through the back of the cooker. Under certain conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur inside the oven.
8. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

THE MAIN OVEN

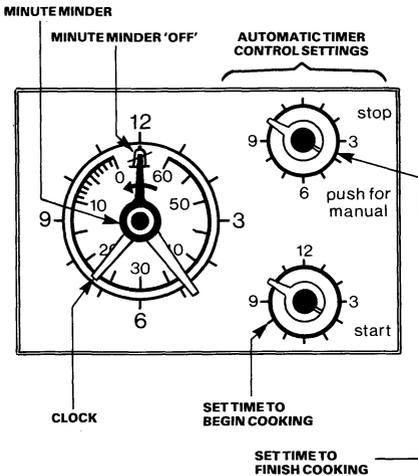
Use of the Main Oven

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. The oven is supplied with specially designed non-tip shelves. To ensure that these can be pulled out to attend to food without tipping they should be fitted in the runners with the straight rods uppermost and the forms to the back of the oven. The runners give a variety of positions and before switching the oven ON arrange the shelves as required. (A guide to shelf positions is given in the oven cooking chart). In addition non-critical dishes can be cooked on the floor of the oven.
3. Set the oven control dial to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle On and Off periodically during cooking showing that the temperature is being maintained.
4. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.
5. Do not line any part of the oven with aluminium foil.
6. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

Inner Glass Door

Some models are fitted with an inner glass door and food can be seen during cooking without loss of heat. It is advisable to use an oven cloth when opening the inner glass door.

TIMER CONTROL (where fitted)



Clock

The clock will operate even if the automatic control is not being used. If the cooker is switched off at the wall control panel, the clock will stop. It will start as soon as the cooker is switched on again. To set the correct time of day, push in and turn the clock knob until the hands indicate the right time.

Minute Minder

The minute minder gives an audible reminder for any period of cooking up to 60 minutes. It is not part of the automatic control and is operated by the clock knob.

To set, do not push in, but turn the knob in the direction of the arrow until the pointer reaches the desired time period. At the end of the set period, a continuous buzz will be heard. To cancel, turn the clock knob to the 'Off' position (indicated by the bell symbol ).

Automatic Cooking

If your cooker has a main and second oven, either or both ovens can be set on the timer control. However, both ovens can only be

used on the timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven only it is not possible to use the other oven for manual cooking. When the main oven is set on the timer control, the grill can be operated manually.

Auto-Timer Lights

Where fitted these are situated on the control panel.

When using the timer control for the first time it is advisable to let it operate while you are at home. The indicator lights (**see setting the timer control**) 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.

Auto end light  : this is a reminder after an automatic meal that the oven(s) are still set on automatic and require setting to manual.

Auto set lights  : these operate to show which oven is set for automatic operation, as below:

	Second Oven	When a temperature is set on the second oven control.
	Main Oven	When a temperature is set on the main oven control.
	Second and Main Ovens	When temperatures are set on second and main oven controls

Notes

A. The delay time plus the cooking period must not exceed 11 ½ hours.

B. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation in the set cooking period. The electric clock keeps accurate time.

Setting the Timer Control

Follow these simple steps:

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

OPERATION	NOTES
1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	<i>Push in and turn clock knob clock-wise or anti-clockwise as required.</i>
4. Set the STOP time.	<i>Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.</i>
5. Set the START time.	<i>Push in and turn START knob in either direction until the pointer is at the time you wish the food to START cooking.</i>
6. Set the oven control to the required temperature.	<i>Both the oven indicator light and the auto end  light should be OFF. The auto set  light will be ON as an indication that the timer is set and ready to operate.</i>

When the automatic timed period starts, the **auto set**  light will switch OFF and the oven thermostat light will cycle on and off as usual.

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

Follow Points 1-3 previously, then:

4. Set the STOP time.	<i>Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.</i>
5. Override the START time.	<i>Push in the start knob slightly. DO NOT TURN. Allow to spring out.</i>
6. Set the oven to the required temperature.	

To Return the Cooker to Manual Operation

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

At the end of a timed cooking operation the **auto end**  light will come on.

Ignore the **auto set**  light as this may be either on or off due to the cycle of the thermostat.

Turn oven control to off position '0'.

The **auto end**  light will remain on. If the **auto set**  light is on at the end of cooking it will now go out.

Push in STOP knob.

The **auto end**  light will go out.

Turn the oven controls on to check that the ovens operate manually.

The thermostat lights will come on.

Turn the oven controls OFF.

No indicator lights should operate.

Note: During manual use of the oven the start clock will rotate with the time of day.

To Cancel the Timer

If there is any doubt that the timer is set for automatic cooking and the oven will not switch on manually:

1. Turn START knob to the time of day, indicated on the clock.

The knob will pop out and the oven indicator light will come ON.

2. Turn the STOP knob to the time of day, indicated on the clock.

The knob will pop out and the oven indicator light will go OFF.
The **auto end**  light will operate.

3. Push in STOP knob lightly.

DO NOT TURN.

4. The oven should now be operating manually.

The oven indicator light should be ON.

5. Turn oven control OFF.

CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

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

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

Note:

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

Cleaning the Hob

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

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

Cleaning the Grill

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

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

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

Cleaning the Second Oven

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

If any spillage drops onto the removeable vitreous enamel base, normal oven cleaners may be used to remove it.

When replacing the base panel ensure that it is slid under the clips at the back of the compartment (where fitted) and firmly pushed over the front locating clips.

The oven shelf if heavily soiled will wipe clean if first soaked in hot soapy water.

Cleaning the Main Oven

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

Vitreous enamel may be cleaned using normal oven cleaners.

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

Inner Glass Door (where fitted)

To assist cleaning, the glass door may be removed from its hinges. The door should be opened 90 degrees to enable it to be lifted off easily. This allows the door to be completely soaked to remove obstinate soilage, alternatively clean with a warm soapy cloth. Rough abrasives should be avoided as these will scratch the surface.

Note:

If aerosol cleaners are used on any parts of the cooker the manufacturers' instructions must be followed, and it is recommended that all parts are well rinsed afterwards. AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS, AND MUST NOT BE ALLOWED TO COME INTO CONTACT WITH THE ELEMENTS AS THIS MAY CAUSE DAMAGE.

STAY-CLEAN LINERS (where fitted)

Care of Stay-Clean

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

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. Manual cleaning is not advisable on 'Stay-Clean' panels. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or

fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures as well as causing condensation.

4. Covering joints during cooking will also prevent splashing onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

5. Do use (where supplied) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the Stay-Clean liners.

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.

2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof or back panel, where fitted, to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

OVEN COOKING CHART

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

Note:

Shelf positions are counted from the bottom of the oven.

FOOD	MAIN OVEN		SECOND OVEN	
	SHELF POSITIONS	COOKING TEMP °C	SHELF POSITIONS	COOKING TEMP °C
Biscuits	4 and 6	190-200	2	180-190
Bread	1 and 5	220-230	1	210-220
Casseroles	3	150	base	130-140
Cakes: Small and Queen	2 and 6	190-200	2	180-190
Sponges	2 and 6	190	2	160-170
Madeira	3	180	1	140-150
Rich Fruit	3	160	1	130-140
Christmas	2	150	1	130-140
Meringues	2	100	1	90-100
Fish	3	180-190	1	170-180
Fruit Pies and Crumbles	4	220	2	190-200
Milk Puddings	2	160	1	140-150
Pastry: Choux	Depending on dish		Depending on dish	
Shortcrust				
Flaky				
Puff				
Plate Tarts	2 and 6	200	2	190
Scones	2 and 6	240	2	220-230
Roasting: Meat and Poultry	2	180-200	Base or 1	170-180

INSTRUCTIONS FOR COOKING A COMPLETE MEAL IN THE MAIN OVEN

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

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

Preparation

Beef	1½kg (3 lb)	Arrange on trivet in roasting tin or in the roasting tin.
Potatoes	600g (1½ lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250 ml (½ pt) pouring batter	Mix together 100g (4 oz) plain flour and a pinch of salt. Gradually mix in a beaten egg and 250 ml (½ pt) milk until smooth.
Apple Pie	300 g (12 oz) 1 kg (2 lb)	Shortcrust pastry; Prepared fruit. Sugar to taste. Place fruit and sugar in 1 litre (2 pt) oval pie dish and cover the fruit with rolled out pastry.

Cooking

Pre-heat oven to 220°C

Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1
Apple Pie	Shelf position 4

Cook at 220°C for approximately 50 minutes.

Remove pie and raise temperature to 230°C.

Yorkshire Pudding: Heat 25g (1oz) lard in a 23 cm (9 in) square tin for approximately 5 minutes on shelf position 4. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY: 1 hour 30 minutes.

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

SERVICE CHECK

Please check the following points before calling a Service Engineer.

1. CHECK that the cooker is level (see Installation Instructions).

2. If your cooker doesn't work

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

3. If the oven(s) indicator light does not come on and the oven(s) do not heat up.

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

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

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

5. If the timer control (if fitted) does not work

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

6. If the hotplates seem slow to boil

CHECK that the saucepans have flat bases and match the size of hotplate as near as possible.

Use a close fitting lid and turn to maximum setting until boiling. Use minimum quantities of liquid and do not overfill the saucepan.

7. If the hotplates simmer inadequately

CHECK that your saucepans have flat bases and match the size of hotplate as near as possible.

CHECK that a low enough setting is used if the simmering is too violent or use a smaller hotplate (if fitted). If the simmer is too slow, try using a higher setting or a larger hotplate (if fitted).

If you need to contact the Service Department details are given on the guarantee card (where applicable). Please ensure that you know the model number, serial number (both found on the rating plate on the cooker) and when the appliance was purchased.

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

Rating Plate

The rating plate is situated at the top of the back panel on the rear of the cooker or on the plinth near the base of the front of the cooker. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO.	SERIAL NO.
2558	



THORN EMI
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Part No. 0012/962/200