

OPERATING INSTRUCTIONS

Models 2736BL and 2736BN

B176.

The Control Panel

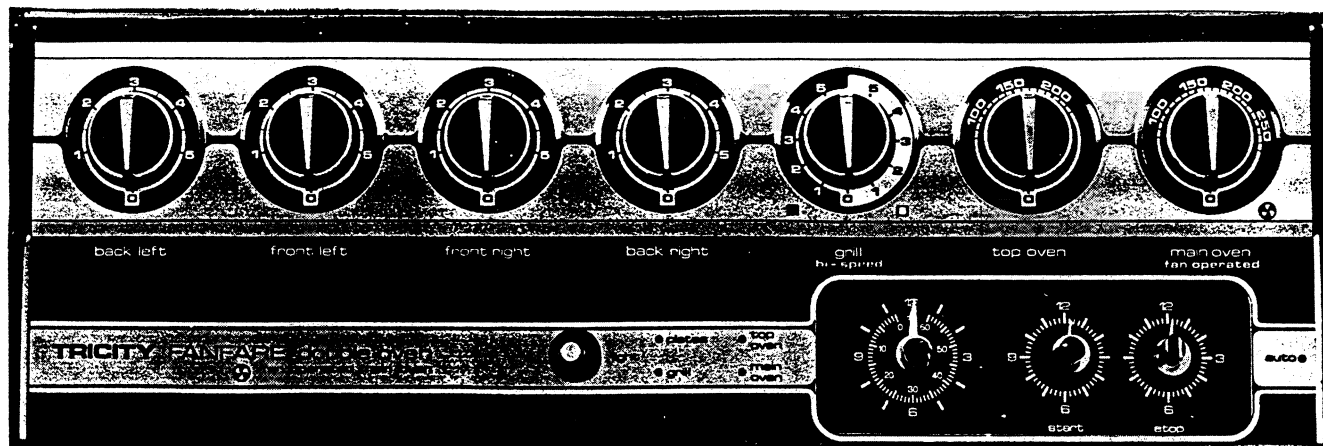


Fig. 1

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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 front of the cooker to accommodate uneven floors.

WARNING THIS APPLIANCE MUST BE EARTHED.

Positioning the Cooker

Allow an air gap of at least 20 mm ($\frac{3}{4}$ "") between the cooker and adjacent cabinets, walls etc. This will also give extra space when moving the cooker for cleaning. Rollers are fitted to the rear.

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

Rating Plate

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

Manual Control

If either oven indicator light does 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 see Timer Control instructions 'To Cancel the Timer'.

Before Use

Allow the elements to run for a short period to burn off any residue from the surfaces.

Reversible Main Oven Door

The main oven door of the cooker can be changed from left to right hand hinging (or vice versa), if required. See 'Instructions for changing oven door from L.H. to R.H. hinging'.

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

The Ceramic Hob

The hob light switch is situated on the control panel, the light is switched on and off by operating the push button control.

Introduction

Your Ceramic Hob will introduce you to a form of hob cooking which is new and truly revolutionary.

You will be delighted with the way it boils, fries, simmers, with the way it assists in keeping your pans clean; the way it prolongs their life . . . but above all, the utter cleanliness of cooking and of the hob itself will make your cooker one of the most treasured appliances in your kitchen. It is, however, important that you realise that old-fashioned methods of cleaning and care, suitable though they may be for ordinary hobs, are just **not** suitable for so revolutionary a unit. May we therefore ask you to study these instructions and to **follow the recommendations on care and cleaning**, even though they may mean a change in your usual methods. You will find the care and cleaning different – but so rewarding.

WARNING:

DO NOT USE THE HOB IF IT IS CRACKED. Should this occur, switch off at the electricity supply and contact your nearest TDA service depot.

The Ceramic Cooking Panel

The smooth glass ceramic panel is non-porous and durable. Beneath it are one 215 mm, 1800 watt, one 180 mm, 1200 watt and two 200 mm, 1500 watt elements, each one located under a decorative patterned area on the surface.

Intermittently the elements may be seen glowing through the ceramic surface when the heated area is on.

Use of your Ceramic Hob

1. Ensure that hob and pans are clean and dry.
2. Place the pan on the cooking area and turn the appropriate control switch to '5'. This allows the maximum amount of heat to be transferred into the pan for initial fast boiling or heating. Occasionally the heating elements may be seen to switch on and off whilst cooking. This is due to a safety device, which protects the glass from overheating.
3. To select a low setting for simmering, or for slower cooking, turn to an intermediate position between '1' and '5'. 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, although this may vary with the type and quantity of food in the saucepan, the size and type of pan and whether or not a lid is used.
4. Pans may be rested on the unheated areas when cooking is completed and prior to serving the food

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, switch OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

Your questions answered

What pots and pans should be used?

The best cooking results (and the least waste of electricity!) will be achieved by using good quality smooth, flat, ground based pans. If thin, dented, distorted pans, particularly those with uneven bases, are used, your cooking will take longer and the results will not be so pleasing. Pans which are approximately the same size as the cooking area are ideal. **Never** place a utensil with a skirt (e.g. a bucket) on the heated area.

Pans with aluminium bases should be lifted rather than slid across the surface to avoid metal marks. Such marks are easily cleaned, provided they are removed immediately and are not allowed to bake onto the surface for long periods.

What happens if I leave an uncovered heated area 'on' for a long period?

Tricity have taken care of this by incorporating a built-in safety device. If, for example, any of the heating areas are left on and uncovered, a thermal limiter will ensure that heat build up is insufficient to cause any adverse effects.

After several minutes at '5' setting the device switches the element off and on continually until the control switch is reset by the user.

Can I cook on the ceramic panel itself?

It is not advisable.

You can damage the surface and you will only make yourself more cleaning.

Can I use asbestos mats or aluminium foil?

No. Asbestos mats, aluminium foil and aluminium foil dishes on the hob itself offer no cooking advantages and they can damage the ceramic glass surface. **Never** place plastic or similar material, which might melt, on a heating area.

Can I use the hob as a chopping board?

Please, no! In time, you would scratch the surface, making it more difficult to clean. For the same reason, it is better to 'lift' pots and pans onto the heated areas rather than to slide them.

What do I do with 'spills' during cooking?

Remove them with a **clean**, damp cloth (no detergent), taking care to avoid burning your fingers. If there is detergent in the cloth, you may leave a layer of soil-laden detergent on the hob surface which can result in discolouration next time the area is switched 'on'. This is why dishcloths or washing-up sponges should not be used. If it happens the special Cleaner Conditioner provided will remove it.

Top Oven and Grill

The Top Oven

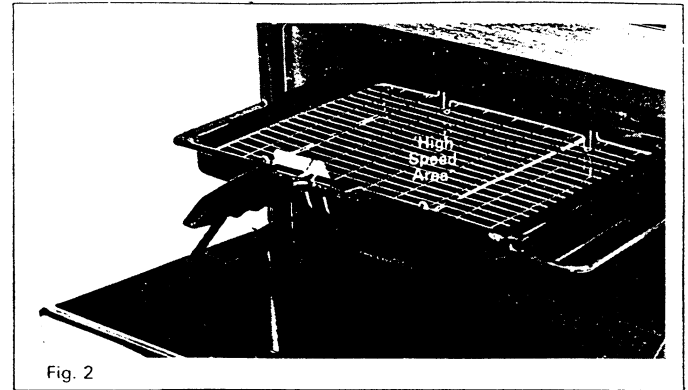
The top oven is thermostatically controlled and can be used for cooking the full range of dishes given in the Thorn Cookery Book only on a smaller scale. If desired small joints which require slow roasting can be cooked in this oven. The oven is heated by the grill element at the top of the compartment, and a lower element under the base of the compartment. Care should be taken not to place food too close to the top element or critical 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. Do not line any part of the compartment with aluminium foil.

Use of the Top Oven

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. Before cooking in the oven ensure that the grill splash tray/deflector is in position. To operate the top 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 turn ON and OFF periodically during cooking showing that the temperature is being maintained.

The Grill

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



Whole Grill

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

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

The preheat may be increased to 8–12 minutes when flash grilling blue, rare or medium steaks.

High Speed Grill

This is the area between the uprights on the grid (see Fig. 2). To operate turn the grill control anti-clockwise from the '0' position to the required setting.

For most grilling and toasting, no preheat is required, when set to '5', although a preheat of 4–6 minutes is advised when flash grilling blue, rare or medium steaks.

The grill pan is supplied with a removable handle. 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 (see Fig. 3). With the handle removed the pan may be used as a meat tin in the top oven.

When grilling, 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 grill door should be left open during grilling.

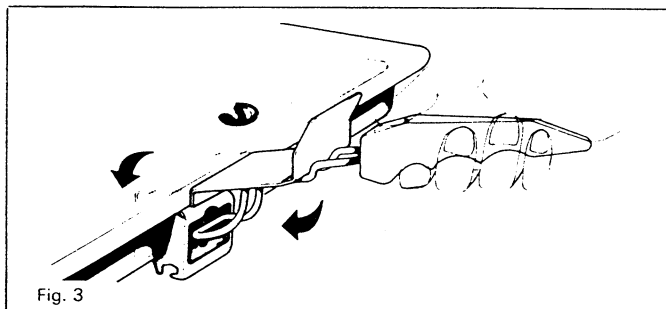


Fig. 3

The shelf is positioned on runners in the grill compartment side panels. Alternative grill positions are provided by 3 sets of runners. In addition, there is a reversible grid within the pan.

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

The pan, with the handle removed, may be stored in this compartment. When the top oven is in use, the grill cannot be used.

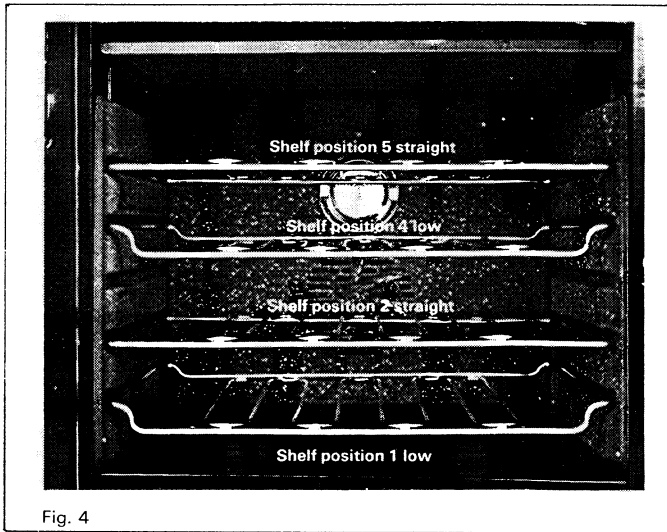
Warming compartment

The grill compartment/top 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 top oven control is used for this purpose, dishes should be not be placed directly on the floor of the oven.

Main Oven

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push. It is fitted with a magnetic door catch (for cleaning see page 13).



2. There are 4 shelves provided although it is not necessary to use them all. Two cranked shelves and two straight shelves provided a variety of positions.

The even heat distribution in the oven allows most dishes to be cooked equally well on any shelf position.

It is recommended that when baking larger quantities and all 4 shelves are being used the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

3. Generally, lower oven temperatures are required when cooking in the fan oven. This, together with additional information on fan oven

cooking is given in the Thorn Cookery Book supplied with your cooker.

4. Before switching the oven on, arrange the shelves in position. Set the oven control 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.

5. The oven is fitted with an oven light. The light switch is operated when the oven door is opened.

6. The fan comes into operation as soon as the oven control is moved past the off position 'O' and will operate continuously during cooking. Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

7. The oven is vented through the bottom of the door. Under certain cooking 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. Do not line any part of the oven with aluminium foil.

The Trivet

The trivet ensures that oven cleaning is kept to a minimum. The joint is placed on the trivet in the roasting tin so that during cooking all the fat drains through the perforations into the cavity base. Potatoes should be brushed with melted fat before cooking and placed round the joint.

Timer Control

Clock

Push in and turn clock knob in a clockwise direction until hands indicate the correct time of day.

Minute Minder

This is controlled 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. To cancel, turn clock knob to the off position (indicated by the bell symbol).

Auto-Timer Light

This is situated adjacent to the word 'AUTO' (see Fig. 1). On completion of cooking, the automatic timer will switch off and the auto light will glow indicating that the cooker should be re-set to MANUAL.

Start Knob } Both being part of the automatic control
Stop Knob } for time control cooking.

Automatic Cooking

Either or both ovens can be set on timer control. However, both ovens can only be used on 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.

To Set the Timer to Switch 'ON' and 'OFF' Automatically

Follow these simple steps:

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.	Push in and turn clock knob clock-wise or anti-clockwise as required.
4. Set the STOP time.	Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.
5. Set the START time.	Push in and turn START knob in either direction until the pointer is at the time you wish the food to START cooking.
6. Set the oven control to the required temperature.	Both the oven indicator light and the 'Auto' light should be OFF.

To Set the Timer to Switch OFF only

Follow points 1–3 on the previous page, then–

4. Set the STOP knob as in (5) on previous page, at the time the food should STOP cooking.
5. Push in START knob lightly. DO NOT TURN. Allow to spring out.
6. Set the oven control to the required temperature.

To Cancel the Timer

To cancel automatic controls after a timed operation has been set:-

1. Turn START knob to the time of day.	The knob will pop out and the oven indicator light will come ON.
2. Turn the STOP knob to the time of day.	The knob will pop out and the oven indicator light will go OFF.
3. Push in STOP knob lightly.	DO NOT TURN.
4. The oven indicator light should now be ON.	

Notes

- A. Delay time and cooking period must not exceed $11\frac{1}{2}$ hours.
- B. Although the automatic timer control and minute

To Return the Cooker to Manual Operation

At the end of a timed cooking operation, the 'Auto' light will come 'ON'.

1. Turn oven control to off position 'O'.
2. Push in STOP knob. The 'Auto' light will now go 'OFF'.

minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation on the set cooking period. The electric clock keeps accurate time.

Cleaning

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING.

All exterior surfaces are hard wearing easily cleaned and impervious to all normal heat and spillage encountered during cooking. To keep the exterior excluding the ceramic hob, in spotless condition, wipe after use with a warm soapy cloth. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e., do not plunge a very hot grill pan or meat pan into cold water.

The oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth. To ensure that the magnetic door catch continues to operate correctly, it is necessary to periodically wipe away any build up of dust particles from both parts of the catch using a damp cloth only. Cleaners which contain bleach and abrasive cleaners should not be used as they may dull and scratch the surface finish of the cooker.

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 Ceramic Hob

Make sure that the glass ceramic surface is cool before applying any cleaning materials.

To minimise cleaning:

Ensure that the hob and cooking utensils are clean and dry before use. Choose pans which cover the heated areas and are large enough to accommodate foods to minimise spillage.

Daily care: Using Cleaner-Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

- Apply a dab of Cleaner-Conditioner in centre of each heated area to be cleaned. (For normal cleaning, start with about $\frac{1}{8}$ tsp. of Cleaner-Conditioner and apply more if needed).
- Dampen clean paper towel and clean unit. To remove more stubborn soilage use a slightly dampened non-impregnated plastic or nylon pad specially made for non-stick utensils e.g. Scotchbrite or Vileda non-stick pan cleaners.
- Wipe off this application with another clean, damp paper towel, and wipe dry.

Cleaner-Conditioner should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

1. Liquid Gumption
2. Baking soda as cleaning powder
3. Flash
4. Chemico Household Cleaner.

Note: A stainless steel razor blade in a patent holder, held at an angle of approximately 30°, can be used

carefully to remove stubborn soilage from the cooled hob. After using any of the above cleaners, use the Cleaner-Conditioner and finally wipe the hob clean with kitchen paper or dry cloth.

Do not use:

1. Impregnated plastic or nylon pads as these will scratch the surface, e.g. Scotchbrite General Kitchen Scourer, Vileda Super Scourer.
2. Metal pads; these will scratch and mark, e.g. Brillo pads, Ajax pads, steel wool pads.
3. Household abrasive powders except where specified; these will scratch depending on the pressure applied in use.
4. Chemical oven cleaners, e.g. aerosols and oven pads. These are caustic cleaners and may etch the surface.
5. Rust stain, bath and sink stain removers as these will mark and etch the surface.
6. Household bleaches.
7. Delete polishing cleanser.

WARNING:

Cleaner Conditioner **must be applied regularly** after the use of other cleaners, otherwise over a period of time the surface of the ceramic glass will roughen and cleaning will become progressively more difficult. Staining may also occur.

Special Cleaning

'Discolourations' will appear and are caused by mineral deposits present in hard water or from foods. The layer is

so thin that often it would appear to be in or under the glass ceramic surface. If, after the use of the recommended materials, there are some persistent stains or marks on the hob 'Vim' powder cleaner may be applied with dampened kitchen paper or a non impregnated plastic or nylon pad specially made for non stick utensils e.g. Scotchbrite or Vileda non stick pan cleaners.

Apply Cleaner-Conditioner and polish with kitchen paper or a soft dry cloth.

Any smearing or hazing on the surface may be removed with lightly dampened kitchen paper and polished with a soft dry cloth.

IMPORTANT NOTES:

1. In the event of the hob being scratched, soilage will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect cooking performance.
2. Soilage from sugar solutions must be removed from the hob before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.
3. Easy-do and Corning Cleaner Conditioners are the current recommended cleaners for use on the ceramic hob. As substitute or replacement cleaners become available, they will be recommended and obtainable either in addition to or instead of the current cleaners.
4. Cleaner-Conditioner is for the ceramic hob only and must not be used as a general, all purpose cleaner.

Cleaning the Grill/Top Oven

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

To minimize oven soilage we advise cooking at the temperatures and shelf-positions recommended. 'STAY-CLEAN' roof, sides and back panels have been fitted to this oven. Instructions for cleaning all 'STAY-CLEAN' panels are given in the section 'Care of Stay-Clean' (page 13).

The vitreous enamel base is removable for cleaning and normal oven cleaners may be used to remove any spillage.

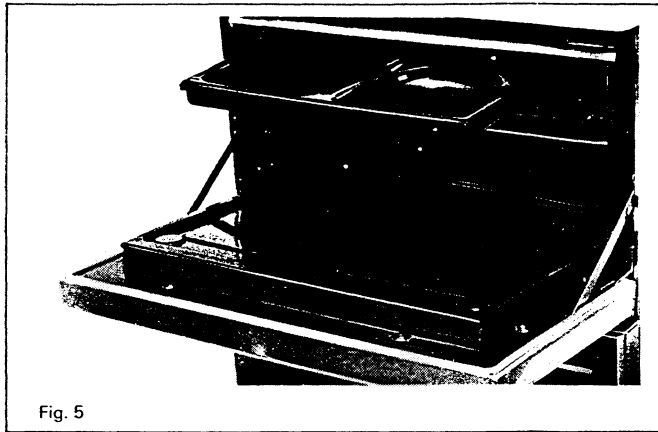


Fig. 5

Cleaning the Main Oven

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

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

This order should be reversed when replacing.

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

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

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 given in the Thorn Cookery Book. 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. **Do use** 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 into the Stay-Clean liners.

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

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.
4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof panel to a radiant grill or oven element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

RECOMMENDED SHELF POSITIONS

Note – Shelf positions are counted from the bottom of the oven.

FOOD	SHELF POSITIONS	
	MAIN OVEN	SECOND OVEN
Biscuits		2 straight
Bread		1 straight
Casseroles		base straight
Cakes Small and Queen		2 straight
Sponges		2 straight
Maderia		1 straight
Rich Fruit		1 straight
Christmas		1 straight
Meringues	Shelf position are not critical but	1 straight
Fish		1 straight
Fruit Pie	ensure that oven shelves	2 straight
Fruit Crumble		1 straight
Milk Puddings	are evenly spaced when more than	1 straight
Pastry: Choux		
Shortcrust	one is in use	
Flaky		Depending on dish
Puff		
Plate Tarts		2 straight
Scones		2 straight
Roasting: Meat and Poultry		Base or 1 straight

Instructions for cooking a complete meal in the main oven

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

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

Beef	1½ kg (3lb) topside	Arrange in roasting tin.
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding		Make up recipe as given on P74 in the Thorn Cookery Book.
Apple Pie		Make up Apple Pie as for recipe given for Fruit Pie in the Thorn Cookery Book.

Instructions for Cooking the Beef Meal

Pre-heat oven to 190°C. Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1 low
Apple Pie	Shelf position 4 low

Cook at 190°C for approximately 45 minutes.

Remove pie and raise temperature to 200°C.

Yorkshire Pudding: Heat lard in the tin for approximately 5 minutes on shelf position 4 low. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY 1 hour 25 minutes.

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



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