



# **Ewell Hall**

**EVENTS + ACTIVITIES**

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## **Built-In Electric Oven**

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**Model Nos.**  
**XOU270**

**INSTALLATION AND USER INSTRUCTIONS**

# For Your Own Safety

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When used properly your Belling oven is completely safe but as with any electrical product there are certain precautions that must be observed.

## PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

### NEVER..

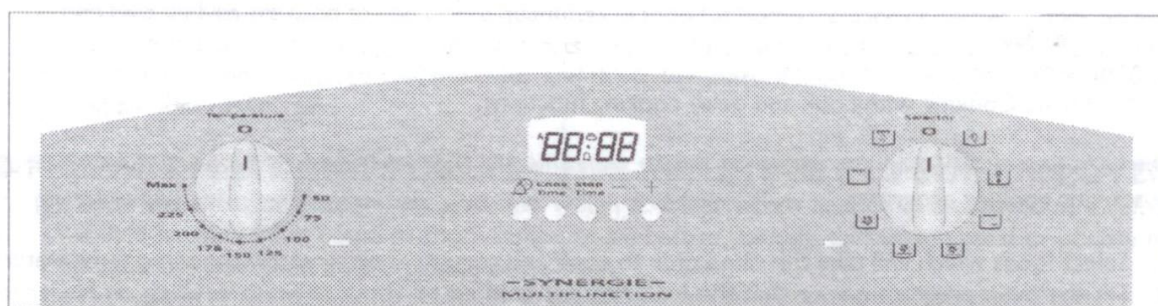
- **NEVER** allow anyone except an authorised Belling Service Agent to service or repair your oven.
- **NEVER** remove any part of the oven other than those intended in normal use, or attempt to modify the oven in any way.
- **NEVER** use the oven for commercial catering. It is designed for domestic use and for cooking food only.
- **NEVER** allow young children to operate or play with the oven.
- **NEVER** line the shelves, floor, or sides of the oven or grill, with aluminium foil as overheating and damage may result.
- **NEVER** store anything which might catch fire in the oven or grill.
- **NEVER** heat unopened containers.
- **NEVER** dry clothes on the oven door.
- **NEVER** store flammable liquids, aerosols, etc. in adjacent cabinets.
- **NEVER** wear garments with long flowing sleeves whilst cooking.
- **NEVER** place or store the grill pan on the floor of the oven during cooking, as damage to the appliance or adjacent cabinet may occur, due to overheating.
- **NEVER** use steam cleaners on this appliance.

### ALWAYS..

- **ALWAYS** take care when touching any part of the oven which may be hot. Use dry, good quality, oven gloves when removing or replacing food or dishes.
- **ALWAYS** stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- **ALWAYS** keep the oven door closed when not in use to prevent accidents
- **ALWAYS** keep your oven clean, as build-up of grease or fat from cooking may be a fire hazard.
- **ALWAYS** switch off at the mains before cleaning your oven.
- **ALWAYS** supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- **ALWAYS** make sure that all controls are switched off when you have finished cooking.
- **ALWAYS** remember that your oven may stay hot for a time even after you have finished cooking.
- **ALWAYS** keep ventilation slots clear of obstructions.
- **ALWAYS** keep children away from the oven when cleaning at maximum setting.

# Know Your Oven









## CONTROL PANEL XOU270



## CONTROLS

### FUNCTION SELECTOR

The cooking mode is selected using the function selector. The power on neon will illuminate whenever a function is selected. The functions available are as follows:

-  Light Only
-  Fan Defrost
-  Conventional Oven (top and base elements)
-  Conventional Oven with Fan Assist (top and base elements plus fan)
-  Base heat with Fan Assist
-  Fan Oven (rear element plus fan)
-  Grill
-  Fan Grill

### THERMOSTAT

The Thermostat is used to set the desired cooking temperature, and is used in conjunction with the function selector. Do not set a temperature when using the oven in light only and fan defrost modes.

Temperature is set by turning the control clockwise to the desired setting, with a range between 50°C and approximately 230°C being available

The oven indicator light will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically go on and off during cooking as the oven thermostat maintains the correct temperature.

**WARNING:-DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.**



# Automatic Cooking

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The oven programmer offers you the following features:

1. Time of Day
2. Minute Minder
3. Automatic Cooking with cook and delay cooking functions.

We recommend following the guidelines below, to ensure the best performance from your oven when using automatic cooking programs,

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven programmer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherd's Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (i.e. poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

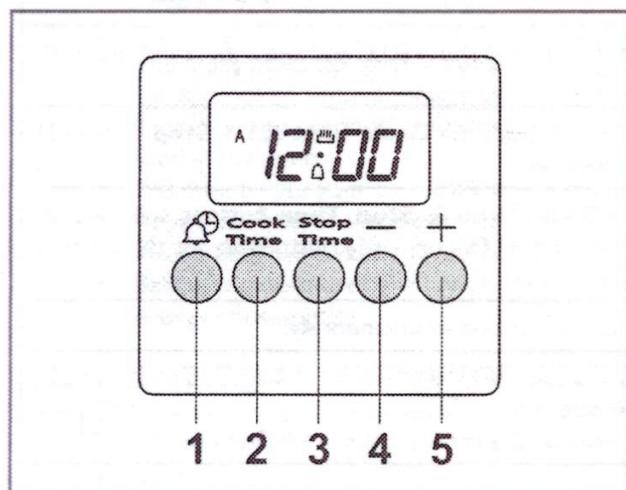
# Oven Timer Operation

## ELECTRONIC TIMER

The timer display is in 24 hour clock format.

Ensure that the correct time of day is always set before using your cooker.

### Description:



will light:

- When the timer is first turned on it will flash (It should go out when a time of day is set).
- When an Auto Cooking programme has been set.



This "Cookpot" symbol will light up either:

- When the cooker is in "Manual Mode".
- When you press the Cook Time button and set a length of time for an Automatic Cooking programme.



**Note:** symbol will light up during Automatic Cooking.



Will light up when you select a Minute Minder period and will remain lit for the period set.



### MINUTE MINDER (1)

Here you can set a time period of up to 23 hours and 59 minutes that will count down. When it reaches zero the timer will bleep.

e.g. If you set 20 minutes, the timer will start bleeping 20 minutes later.

### COOK TIME (2)

Cook time is the actual length of time for which, the timer will switch the oven(s) on as part of an "Automatic Cooking" programme.

e.g. If you set 2 hours, the food will be cooked for 2 hours.

### STOP TIME (3)

The time of day at which you want an automatic cooking programme to end.

e.g. If you set a cook time for 2 hours, and stop time of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a bleep at 11:00 to indicate that the automatic cooking programme has finished.

#### Notes

- When setting an automatic cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer.
- If an automatic cooking programme has been set the oven(s) will only operate during the pre-programmed time.


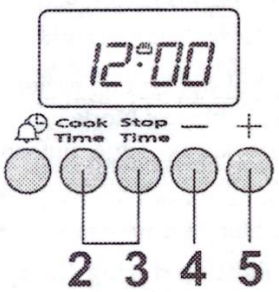

### – (4) and + (5)

- Used to adjust the various timer function settings.

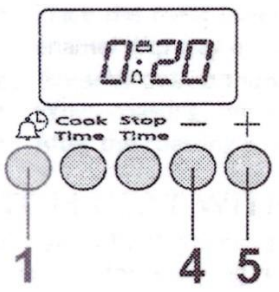



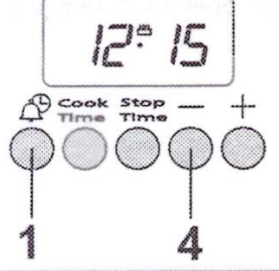





# Oven Timer Operation Continued

## SETTING THE TIME OF DAY

	<b>Step 1</b> ► Make sure all oven controls are turned <b>OFF</b> .
	<b>Step 2</b> ► Check the electricity supply to the cooker is turned <b>ON</b> .
	When switched on the display will show 0.00 and the <b>A</b> symbol, both will be flashing.
	<b>Step 3</b> ► Press & hold in both the <b>Cook Time (2) &amp; Stop Time (3)</b> buttons together.
	<b>Step 4</b> ► With the <b>Cook Time &amp; Stop Time</b> buttons still held in, press either the <b>+</b> (5) or <b>-</b> (4) buttons to set the correct time of day.
	<b>Step 5</b> ► Release all the buttons simultaneously. The time of day is now set and the  symbol will light up to show that the timer is in Manual Mode. <b>NOTE:</b> To change the time of day repeat steps 3, 4 & 5 above.

## SETTING THE MINUTE MINDER

	<b>Step 1</b> ► Ensure the time of day is set correctly.
	<b>Step 2</b> ► Press and hold the  (1) minute minder button.
	<b>Step 3</b> ► With the button still held in set the required minute minder time using <b>+</b> (5) and <b>-</b> (4) buttons. A symbol will light up.
	<b>Step 4</b> ► Release all buttons and the timer display will revert back to the time of day. The  symbol will remain lit to signify that a minute minder period has been set.
	At the end of the set time a bleeping sound will be heard and the symbol will go out.
	The bleeping sound will continue for several minutes unless cancelled (See <b>Step 5</b> ).
	<b>Step 5</b> ► To cancel the bleeping sound press the  (1) minute minder button. The time display will revert back to the time of day after the button is released.
	To cancel the minute minder before the minute minder period has finished.
	<b>Step 1</b> ► Press the  (1) minute minder button
	<b>Step 2</b> ► Press the <b>-</b> (4) button until 0:00 appears in the display window

When the minute minder has been set, the time remaining can be checked at any time by simply pressing the  minute minder button.



# Oven Timer Operation Continued

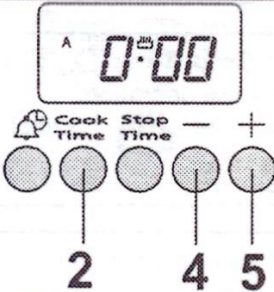

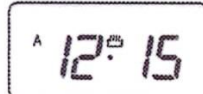

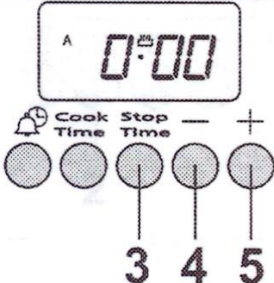
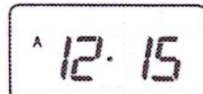


## AUTOMATIC COOKING PROGRAMMES

There are two automatic cooking programmes that can be selected using your timer:

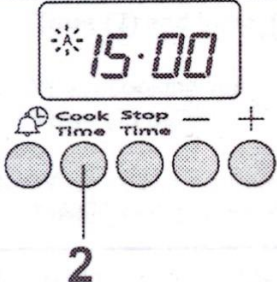

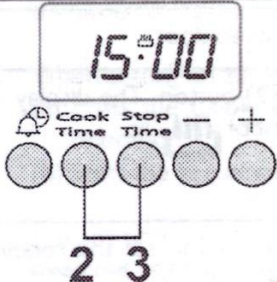

- To set the timer to switch the oven(s) ON and OFF automatically.
- To set the timer to switch on immediately and OFF automatically after a set Cook Time.

### (a) To set the timer to switch the oven(s) ON and OFF automatically.

This allows you to cook at a specific time for a chosen period before the oven switches off automatically.

Step 1	► Check that the correct time of day is set. If not follow instructions for setting the time of day.
Step 2	► Place food onto the correct shelf position in the oven and close the oven door.
	<p>Step 3 ► Press and hold the <b>Cook Time (2)</b> button. The display will read 0:00 with the cookpot symbol  lit.</p> <p>Step 4 ► With the <b>Cook Time</b> button still held in set the required cook period using + (5) and - (4) buttons.</p>
	Release the buttons and the timer display will revert to the time of day with the <b>A</b> symbol and symbol  lit.
	<p>Step 5 ► Press and hold the <b>Stop Time (3)</b> button. The display will read the earliest possible time for the Cook Time that you have set above.</p> <p>Step 6 ► With the <b>Stop Time</b> button still held in, use the + (5) and - (4) buttons to set the Stop Time. i.e. the time you require the oven to switch off.</p>
	<p>Release all the buttons and the timer will revert back to the time of day. The <b>A</b> symbol will remain lit to signify that an automatic cooking programme has been set.</p> <p>The  symbol will go out.</p> <p>When the auto cook programme starts the  symbol will then light up again.</p>
Step 7	► Turn the oven control(s) to the required temperature and if necessary select the appropriate oven function.

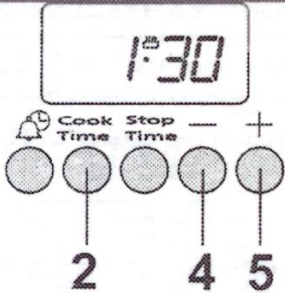




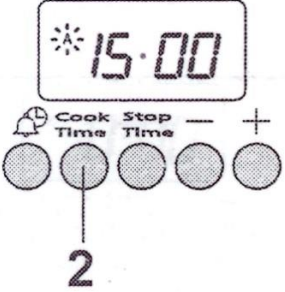

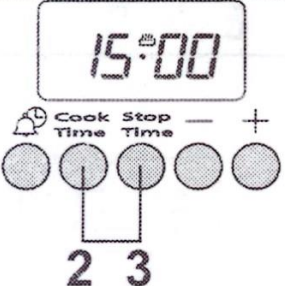

## Oven Timer Operation Continued

	<p>At the end of the automatic cook period the <b>A</b> symbol will flash and an intermittent beeping sound will be heard. The  symbol will go out.</p> <p>The beeping sound will continue for several minutes unless cancelled (see <b>Step 8</b>). The <b>A</b> symbol will continue to flash until the timer is returned to manual operation (see below).</p>	
	<p><b>Step 8</b></p>	<p>► Press the <b>Cook Time (2)</b> button to cancel the beeping sound.</p>
	<p><b>Step 9</b></p>	<p>► Turn the oven control(s) to the OFF position.</p>
	<p><b>Step 10</b></p>	<p>► Press the <b>Cook Time (2)</b> and <b>Stop Time (3)</b> buttons together to return the oven to manual operation. The <b>A</b> symbol will go out and the  symbol will light up.</p>
<p>When cooking automatically the Cook Time can be checked at any time by simply pressing the <b>Cook Time (2)</b> button and the Stop Time by pressing the <b>Stop Time (3)</b> button.</p> <p>To cancel the auto-cooking programme before or after auto cooking starts, press the <b>Cook Time (2)</b> and the <b>Stop Time (3)</b> buttons together. This will return the cooker to manual operation.</p>		



# Oven Timer Operation Continued

(b) To set the timer to switch **ON** immediately and **OFF** automatically after a set **Cook Time**.

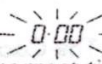
Step 1	► Check that the correct time of day is set. If not follow instructions for setting the time of day.
Step 2	► Place food onto the correct shelf position in the oven and close the oven door.
Step 3	► Turn the oven control(s) to the required temperature and if necessary select the appropriate oven.
	<p><b>Step 4</b> ► Press and hold the <b>Cook Time (2)</b> button, the display will read  and the  symbol will light up.</p> <p>With the <b>Cook Time</b> button still held set the required Cook Time using the + (5) and – (4) buttons, the <b>A</b> symbol will light up.</p> <p>e.g. 1 hour 30 minutes.</p> <p><b>Note:</b> The Cook Time is the length of time the food requires to cook.</p>
	<p><b>Step 5</b> ► Release all buttons.</p> <p>► The timer display will revert to the time of day with the <b>A</b> and  symbols remaining lit.</p>
	<p>At the end of the Cook Time the <b>A</b> symbol will flash and an intermittent bleeping sound will be heard.</p> <p>The  symbol will go out. The bleeping sound will continue for several minutes unless cancelled (see <b>Step 6</b>).</p> <p>The <b>A</b> symbol will continue to flash until the timer is returned to manual operation (see below).</p>
	<p><b>Step 6</b> ► Press the <b>Cook Time (2)</b> button to cancel the bleeping sound.</p> <p><b>Step 7</b> ► Turn the oven control(s) to the OFF position.</p> <p><b>Step 8</b> ► Press the <b>Cook Time (2)</b> and <b>Stop Time (3)</b> buttons together to return the oven to manual operation. The <b>A</b> symbol will go out and the  symbol will light up.</p>

When cooking automatically the Cook Time can be checked at any time by simply pressing the **Cook Time (2)** button and the Stop Time by pressing the **Stop Time (3)** button.

To cancel the auto-cooking programme before or after auto cooking starts, press the **Cook Time (2)** and the **Stop Time (3)** buttons together. This will return the cooker to manual operation.

## Oven Timer Operation Continued


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1. To cancel the automatic cooking programme before or after automatic cooking starts, press the **Cook Time (2)** and **Stop Time (3)** buttons together; this will return the cooker to manual operation.
2. When cooking automatically the Cook Time can be checked at any time simply by pressing the **Cook Time (2)** button.
3. When cooking automatically the Stop Time can be checked at any time by simply pressing the **Stop Time (3)** button.
4. Having set a Cook Time and Stop Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required time.
5. When setting an automatic cooking programme and a mistake is made, to clear:
  - (a) Press the **Cook Time (2)** and **Stop Time (3)** buttons together to return the cooker to Manual operation.
  - (b) Start the sequence again.
6. If at any time the display shows three flashing zero's . It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. Food in the oven may therefore not have been cooked, before serving check food is thoroughly heated and completely cooked.
7. To set each function always press and hold the required function button and at the same time press **+ (5)** or **- (4)** buttons.



# Cooking Functions


## FAN OVEN

 The oven is heated by an element at the rear of the oven. Air is drawn into the hole in the center of the oven's rear panel by a circulating fan, before being forced over the radial fan element and back into the oven cavity.

This heating system is useful for baking biscuits, cakes, many small pieces of meat, the accelerated thawing of frozen foods and preserving/drying fruits and vegetables.

- The oven heats up quickly but preheating is usually required. Please refer to the table provided. Food can be cooked simultaneously on one or two levels.
- If you need to put food in a preheated oven, please wait until the indicator neon goes off before putting food in the oven.
- Feel free to use your own cake tins and other smaller tins.
- As you can insert two or even three trays in the oven simultaneously (when baking biscuits for example), this additional economy saving feature saves on further time and money.
- Baking temperatures are lower, therefore the loss of nutrition value of the food is reduced, as is also energy consumption.


## CONVENTIONAL OVEN (TOP AND BOTTOM ELEMENTS)

 The oven is heated by elements at the top of the oven and underneath the floor of the oven.

This heating mode can be used for preparing various foods: meat, bread, cakes, pies or even preparing whole meals.

- With this heating system you can only use one level at a time.
- If you need to put food in a preheated oven, please wait until the indicator neon goes off before putting food in the oven.
- Feel free to use your own cake tins and smaller tins other than the ones included
- When roasting meat please remember that larger and thicker pieces of meat should be roasted on the lower shelf position at a lower temperature, and smaller thinner pieces can be cooked on the middle shelf position at a higher temperature setting.
- Some 5 10 minutes before the food has completed cooking, switch the oven OFF. This will save on energy.
- After roasting is finished and before cutting the meat; wait for 5 10 minutes; this allows the meat juices to settle inside the meat.
- You can cook frozen meat without thawing it first, just bear in mind that the roasting time will be longer, depending on the size of the meat joint.

## CONVENTIONAL OVEN WITH FAN ASSIST ONLY

 The oven is heated by elements at the top of the oven and underneath the floor of the oven, with air circulated by the fan. This heating mode can be used for preparing various foods: meat, bread, cakes, pies on one or two shelves.

# Cooking Functions

## CONVENTIONAL GRILLING



This heating system is used for cooking pieces of meat, not thicker than 3 cm (e.g. steaks, chops, sausages, fish) and for browning sandwiches, vegetables and sweet dishes.

**Grilling should always be carried out with the door closed.**

- We recommend that the grill is preheated for 5 minutes before cooking.
- Use meat suitable for grilling and cut it into uniform pieces. Add spices, brush with oil and place on the pre-oiled wire shelf. Place the shelf in the top shelf position and insert the enamel drip tray underneath the grill. After grilling, add salt if desired, and serve.
- The choice of which shelf position to use, temperature setting and the grilling time depends on the kind of meat being grilled as well as the thickness and quality of the meat pieces. Smaller and thinner pieces of meat can be grilled using a higher temperature and positioned closer to the grill element. With larger thicker pieces use a lower temperature and place further away from the grill element. The cooking time also depends on how well you want your food to be done.
- Turn the food over once after having cooked them for about 2/3 of the required cooking time.
- Frozen meat should be thawed thoroughly first.

## FAN GRILLING



This function uses the grill and fan. A uniform air circulation is created which makes this system perfect for roasting larger joints of meat (1 kg or more). It gives similar results to cooking on a rotisserie.

- Preheating is not necessary.
- Place the meat (oiled and salted) on a pre-oiled wire shelf. Place the shelf on level 2 and insert the enamel drip tray underneath at level 1.
- You can roast more joints at the same time but only on one level.
- When roasting, remember that you do need to turn the meat over in the middle of cooking.
- After the roasting is finished let the meat sit for 10 minutes before cutting it.

## BOTTOM HEAT WITH FAN



Using the bottom heating element and fan is particularly useful for baking moulded cakes with raisins, brioche, for warming ready-made dishes and dishes requiring intensive browning on the bottom.

Use only small-size baking dishes and cake tins with the rims not higher than the cake. Higher rims prevent cakes from browning on the top.

## FAN DEFROST



When the fan only is in operation, air is circulated evenly throughout the entire oven and is useful for defrosting frozen dishes that need to be thawed at room temperature, and will be consumed unheated (cream, custard pastry, tarts, fruit etc.)



## TEMPERATURE AND TIME

When two shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on page 12 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

## TO PREPARE MEAT AND POULTRY FOR ROASTING IN YOUR FAN OVEN


- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in a suitable meat pan. Small joints weighing less than 1.75 kg (3 1/2 lbs) should be roasted in a smaller meat pan/tin – or they may be 'pot roasted' – a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

## FROZEN MEAT AND POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450 g, 1 lb), or at room temperature (allowing 2-3 hours per 450 g, 1 lb).

Frozen meat or poultry must be completely defrosted before placing in the oven. It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

# Fan Oven Cooking Guide

 The cooking charts below serve as a guide for positioning and temperature for cooking in the fan oven. Always preheat the oven until the indicator neon goes out, unless otherwise stated.


MEAT	Preheat	Thermostat Setting (°C)	Time (approximate)	Position in Oven (from base)
Beef / Lamb (slow roasting)	Yes	170 / 180	35 mins per 450g (1 lb) + 35 mins over	1 or 2
Beef / Lamb (foil covered)	Yes	190 / 200	35-40 mins per 450g (1 lb)	1 or 2
Pork (slow roasting)	Yes	170 / 180	40 mins per 450g (1 lb) + 40 mins over	1 or 2
Pork (foil covered)	Yes	190 / 200	40 mins per 450g (1 lb)	1 or 2
Veal (slow roasting)	Yes	170 / 180	40-45 mins per 450g (1 lb) + 40 mins over	1 or 2
Veal (foil covered)	Yes	190 / 200	40-45 mins per 450g (1 lb)	1 or 2
Poultry / Game (slow roasting)	Yes	170 / 180	25-30 mins per 450g (1 lb) + 25 mins over	1 or 2
Poultry / Game (foil covered)	Yes	190 / 200	25-30 mins per 450g (1 lb)	1 or 2
Casseroles Cooking	Yes	150	2 - 2½ hrs	1 or 2

BAKING	Preheat	Thermostat Setting (°C)	Time (approximate) in mins	Position in Oven (from base)
Scones	Yes	210 / 225	10 - 15	1 and 3
Small Cakes	Yes	200 / 210	15 - 20	1 and 3
Victoria Sandwich	Yes	180 / 190	30 - 35	1 and 3
Sponge Sandwich (fatless)	Yes	180 / 190	20 - 25	1
Swiss Roll	Yes	210 / 220	10 - 15	1
Semi-rich fruit cakes	Yes	160 / 170	60 - 75 (7" tin)	2
Rich Fruit Cakes	Yes	130 / 140	Time dependant on size	1
Shortcrust Pastry	Yes	220 / 230	Time dependant on recipe	2
Puff Pastry	Yes	200 / 210	Time dependant on recipe	1
Yorkshire Pudding	Yes	190 / 210	30 - 40	1 and 2
Individual Yorkshire Puddings	Yes	200 / 210	25 - 35	1 and 2
Milk Pudding	Yes	130 / 140	90 - 120	1
Baked Custard	Yes	145 / 150	40 - 50	1
Meringues	Yes	100	150 - 180	1

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.



# Conventional Oven Cooking Guide

 The cooking charts below serve as a guide for positioning and temperature for cooking in the conventional oven. Always preheat the oven until indicator neon goes out, unless otherwise stated.

MEAT	Preheat	Thermostat Setting (°C)	Time (approximate)	Position in Oven (from base)
Beef / Lamb (slow roasting)	Yes	170 / 190	35 mins per 450g (1 lb) + 35 mins over	2
Beef / Lamb (foil covered)	Yes	190 / 210	35-40 mins per 450g (1 lb)	2
Pork (slow roasting)	Yes	170 / 190	40 mins per 450g (1 lb) + 40 mins over	2
Pork (foil covered)	Yes	190 / 210	40 mins per 450g (1 lb)	2
Veal (slow roasting)	Yes	170 / 190	40-45 mins per 450g (1 lb) + 40 mins over	2
Veal (foil covered)	Yes	190 / 210	40-45 mins per 450g (1 lb)	2
Poultry / Game (slow roasting)	Yes	170 / 190	25-30 mins per 450g (1 lb) + 25 mins over	2
Poultry / Game (foil covered)	Yes	190 / 210	25-30 mins per 450g (1 lb)	2
Casserole Cooking	Yes	150	2 - 2½ hrs	2

BAKING	Preheat	Thermostat Setting (°C)	Time (approximate) in mins	Position in Oven (from base)
Scones	Yes	215 / 220	8 - 12	2
Small Cakes	Yes	160 / 170	20 - 25	2
Victoria Sandwich	Yes	150 / 160	30 - 35	2
Sponge Sandwich (fatless)	Yes	190 / 200	23 - 28	2
Swiss Roll	Yes	210 / 220	10 - 15	2
Semi-rich fruit cakes	Yes	160 / 170	60 - 75 (7" tin)	2
Rich Fruit Cakes	Yes	125 / 135	Time dependant on size	2
Shortcrust Pastry	Yes	190 / 210	Time dependant on recipe	2
Puff Pastry	Yes	210 / 220	Time dependant on recipe	2
Yorkshire Pudding	Yes	195 / 215	30 - 40	2
Individual Yorkshire Puddings	Yes	200 / 215	20 - 30	2
Milk Pudding	Yes	140 / 150	90 - 120	2
Baked Custard	Yes	145 / 160	40 - 50	2
Meringues	Yes	100	150 - 180	2

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.



# Grilling Guide

## CONVENTIONAL GRILLING



The cooking chart below serves as a guide as to how various food types may be cooked. Preheat the grill for 5 minutes before use.

FOOD	Shelf position from base oven	Grilling Temperature (°C)	Approx. Cooking Time
Toasting of bread products	3	200 - 220	45 seconds per side
Small cuts of meat - Sausages, bacon	3	180 - 200	10 - 30 mins (Depends on size and thickness)
Chops, etc. Gammon Steaks	2 or 3	180 - 200	10 - 30 mins (Depends on size and thickness)
Fish, Whole, Fillets	2 or 3	180 - 200	15 mins
Fish in breadcrumbs	2 or 3	180 - 190	15 mins
Pre-cooked potatoes	3	200	30 mins
Pizzas	3	170 - 180	10 - 12 mins
Browning of food	2 or 3 (dish placed directly on shelf)	200 - 220	5 - 7 mins

After use, always return controls to the off position.

## Cooking Guide Fan Grilling




Before cooking place the drip tray under the wire shelf. Position the meat centrally below the grill element.

Cook from a cold start ensuring meat is turned over half way through cooking.

FOOD	Shelf position from base oven	Grilling Temperature (°C)	Approx. Cooking Time
Chicken weight 1.5-2.0 kg	1 or 2	130 - 150	25mins / 450g + 25-30mins
Chicken weight 1.0 kg	2	160 - 170	20mins / 450g + 20-25mins
Beef	2	150	20-25mins/450g + 20-25mins
Pork (leg)	2	140 - 160	40-45mins/450g + 40-50mins




## Cooking Guide Bottom Heat and Fan

 Preheat oven for 10-15 mins prior to use.

DISH	Shelf position (from bottom)	Temperature Setting (°C)	Cooking Time (min.)
Brioche	2	160	15 - 20
Shortbread	2	130 - 140	25
Pizza	2	170 - 180	10 - 15
Bakewell Tart	2	165 - 175	30 - 40

## Cooking Guide Conventional Oven with Fan assist

 Preheat oven for 10-15 mins prior to use.

DISH	Preheat	Temperature Setting (°C)	Time (approximate) in mins	Position in Oven (from base)
Scones	Yes	170 / 180	8 - 12	1 and 3
Small Cakes	Yes	130 / 140	15 - 20	1 and 3
Victoria Sandwich	Yes	120 / 130	27 - 33	1 and 3
Semi-rich fruit cakes	Yes	140 / 150	60 - 75 (7" tin)	2
Shortcrust Pastry	Yes	150 / 160	Time dependant on size	2
Rich Fruit Cakes	Yes	100 / 120	Time dependant on size	2
Yorkshire Pudding	Yes	195 / 215	30 - 40	2
Individual Yorkshire	Yes	100 / 120	Time dependant on size	2
Pizza	Yes	170 / 180	10 - 15	2

