

Thank you for choosing a British built appliance by **NEW WORLD**.

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development & improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

Your 1st year guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes. Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

The appliance is designed to fit into a standard 600 mm wide housing unit with a minimum internal height of 580 mm.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Electrical connection

For your safety, we strongly recommend the use of a fully qualified electrician.

The mains supply socket should be positioned where it is easily accessible so you can switch off the electricity supply to the oven, when replacing oven light bulbs.

Warning: This appliance must be earthed.

All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.

Cooling fan (if fitted)

The cooling fan will come on when the appliance is used - to keep the fascia and control knobs cool. It will continue to run for a length of time, depending on how long the appliance was in use.

Please keep this handbook for future reference or for anyone else who may use the appliance.

To operate the appliance

Turn the "function" control knob to the required function, then set the "oven" control to the required temperature.

To turn off, return the controls to the "off" position.

Manual operation

The programmer must be set to manual before the oven or grill can be operated manually.

Models with digital programmer

If A (Auto) is showing on the programmer display, return the appliance to manual operation by pressing the manual button. Any programme which has been set will be cancelled.

Models with analogue programmer

The manual symbol must be showing in the window, and the orange "start time" hand must be level with the hour hand on the clock. Refer to clock instructions.

Glass door panels

Keep children away from the appliance when cooking - the oven door glass will be hot when the oven is in use. Should additional means of heat protection be required, heat reflective inner door glass may be purchased. Contact Customer Support on the number given at the back of this book, quoting part number 08 14236 43.

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

When you are cooking, keep children away from the vicinity of appliance.

This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.

- **Warning:** This appliance must be earthed.
- Remove all packaging from the appliance before using it for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Allow sufficient time for the appliance to cool after switching off.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.

- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill as this creates a fire hazard. The high reflectivity can also damage the element.
- Do not drape tea towels over the flue vents or oven door as this creates a fire hazard.
- Switch off the electricity supply before cleaning the appliance.
- Use oven gloves when removing hot food utensils from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard.
- When cooking heavy items, eg: turkeys, do not pull the oven shelf out with the item still on the shelf.
- Switch off the electricity supply before replacing the oven light bulb, to remove the risk of electric shock.
- Never use the appliance for heating a room.

When you have finished cooking, check that all controls are in the off position.

Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

Please note that the grill can only be used manually, and is not controlled by the programmer (if fitted). The appliance must be set for manual operation before the grill can be used.

To switch on the grill

Turn the "functions" control knob anticlockwise to the desired function - ie;

- ☐ Conventional grill, or
- ☐ Fanned grill.

The grill temperature can be selected by adjusting the oven temperature control knob.

The higher temperature settings correspond with higher grill settings, and the lower temperature settings correspond with the lower grill settings.

Position the grill pan under the centre of the grill.

To switch off, turn the control knob clockwise to the "off" position.

Preheating

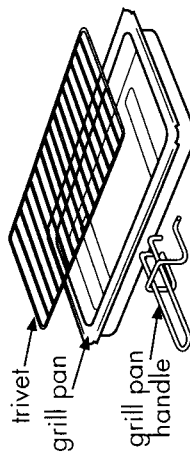
For best results, preheat the grill for 3 - 5 minutes.

Detachable grill pan handle

Place the handle over the edge of the grill pan. The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.




Aluminium foil

Using aluminium foil to cover the grill pan or grill pan trivet, or putting items wrapped in foil under the grill creates a fire hazard, and the high reflectivity may damage the grill element.

Grill (conventional) 

The door must be **open** when the grill is used - either fully open, or using the door stop position - open the door about 75 mm and it will hold open.

Thicker foods, such as sausages and chicken portions, are suited to conventional grilling.

Fanned grill 

The door must be **closed** when the fanned grill is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

The fanned grill setting is particularly suitable for cooking thinner foods, such as bacon, gammon, fish filets, etc.

Fanned grilling may be faster than conventional grilling, because air is being circulated around the food, and thin portions of food such as bacon or fish filets may not need turning.

Grilling

Always use the top shelf position for fast toasting.

The grill trivet, inside the grill pan, can be inverted to give a high or low position - or it may be removed altogether for items such as fish, which can be grilled on the grill pan base. Alternatively foods can be grilled in a suitably heatproof dish.

The grill can be utilised in conjunction with the oven. For example, meat or fish can be browned under the grill in a serving dish, and other ingredients added - eg; sauces or toppings. The control can then be turned to the oven setting, and the appropriate temperature selected to finish off cooking.

Do not allow fat to build up in the grill pan, as this creates a fire hazard.

The grill element should be wiped with a moist cloth (wring out in hot soapy water) periodically, to prevent a build up of fats which could lead to smoking.

Allow the grill element to cool before attempting to clean it.

When you have finished grilling, check that the control knob is returned to the "off" position.

Preheating

Preheat the oven until the indicator light switches off for the first time; this will take approximately 5 - 15 minutes, depending on the temperature selected.

The oven must be preheated when cooking frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350 mm x 330 mm

Roasting tin 370 mm x 320 mm

This size of roasting tin will hold a 11 kg / 25 lbs turkey.

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

Oven shelves

The oven shelf must be positioned with the upstand facing up.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves (when cooking with more than one shelf), to allow for circulation of heat.

Extra shelves may be ordered from your local supplier.


Caution: Accessible parts may be hot when the oven is used, young children should be kept away.

Manual operation

Check that the programmer is set for manual cooking before using the oven.

To switch on the oven

Turn the "functions" control knob to the fan oven symbol.

Turn the "oven" temperature control knob to the fan oven symbol. 

The red thermostat indicator neon will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control to the "off" position.

Aluminium foil

Use foil only to cover food or cooking dishes - do not use foil to cover the shelf or oven base, as this creates a fire hazard.

Cooking with a fan oven

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven - the convection fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - eg; when planning a party or stocking the freezer - as all the items will be cooked within the same length of time.

Cooking times will generally be shorter by between 5 - 10 minutes per hour than those given in recipe books for conventional cooking.

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures & yeast mixtures. Preheat the oven until the indicator light switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected. There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.

The fan oven may cook foods at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperature may have to be reduced.

To help the air circulate freely:

- Position the shelves evenly within the oven, and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25 mm / 1" between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely.

Slow cooking

- For roasting joints of meat or poultry and for pot roasts, preheat the oven to 190°C - 200°C and cook for 30 minutes, then adjust the oven control to 120°C for the remainder of the cooking time.
- Always use the top half of the oven when slow cooking with a conventional oven.
- Slow cooking times will be about three times as long as conventional cooking times.
- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg.

Defrosting and cooling

Turn the "functions" control knob to the defrost symbol.

To **defrost** frozen foods, place food in the centre of the oven and close the door. To **cool** foods after cooking prior to refrigerating or freezing, place food in the centre of the oven and open the door.

Be safe

Do not defrost stuffed poultry using this method. Do not defrost larger joints of meat or poultry over 2 kg / 4 lb using this method.

Never place uncooked food which is to be defrosted next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat or poultry on a trivet in a roasting tin.

Defrosting times

- Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince, will take approximately 1 - 2 hours.
- Placing the food in a single layer will reduce the thawing time.
- A medium sized casserole or stew will take approximately 3 - 4 hours.
- A 1½ / 3 lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25 mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, stand the cake tin in a larger tin, or tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 170 - 190°C for 20 minutes per lb, plus 20 minutes unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

Baking guide

Note: When cooking 2 trays or items in a conventional oven (when using 2 shelves), remove the top item when it is cooked and raise the lower item to the higher shelf to finish cooking, or where additional browning of the bases is required - eg; pies and pastries, interchange part way through cooking.

Cooking times & temperatures

The temperature settings and times given in this baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed. These times are based on cooking in a preheated oven.

Item	Temperature at °C	Approximate cook time (preheated oven)
Small cakes	180	15 - 25 mins
Whisked sponge	170	20 - 30 mins
Swiss Roll	190	8 - 15 mins
Victoria Sandwich (2 x 205 mm / 8")	160	20 - 30 mins
Semi rich fruit cake (180 mm / 7")	140	2½ - 3 hours
Scones	210	10 - 15 mins
Meringues	90 - 100	2½ - 3 hours
Shortcrust pastry	200	depending on the size / type of dish & type of filling
Puff / Flaky pastry	210	
Choux pastry	200	
Biscuits	160 - 200	7 - 20 mins
Sponge pudding	150	30 - 45 mins
Milk pudding	150	2 - 2½ hours

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes;

- When cooking stuffed meat or poultry, calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450 g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25 kg (2½lb) may require 5 minutes per 450 g (1lb) extra cooking time.
- Adjust the shelf position so the meat or poultry will be in the centre of the oven.

Automatic cooking

The automatic cooking facility is controlled by the programmer (see 'Programmer/ Clock' section) and allows complete meals, or individual dishes to be cooked while, for example, you are out of the house, to be ready for when you return.

The 'Ready Time' should be set as close as possible to, or just after your anticipated meal time so food is not left standing in a warm oven.

Do:

- Select foods which are as fresh as possible, & as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven, and avoid using rolled joints of meat which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

Do not:

- Warm food should never be placed in the oven if there is a delay period between the time food is placed in the oven and the cooking start time.
- Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven to cool before setting for automatic cooking.
- Do not over-fill dishes containing liquids as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerated.
- Do not attempt to use the grill for automatic cooking.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

Cook in oven at 180°C		Approximate cooking time (preheated oven)
Beef	Rare	20 minutes per 450 g (1lb), plus 20 minutes
	Medium	25 minutes per 450 g (1lb), plus 20 minutes
	Well done	30 minutes per 450 g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450 g (1lb), plus 25 minutes
	Well done	30 minutes per 450 g (1lb), plus 30 minutes
Pork		35 minutes per 450 g (1lb), plus 35 minutes
Poultry		20 minutes per 450 g (1lb), plus 20 minutes