

STOVES



QUICK START GUIDE

STOVES DUAL FUEL 100/110CM (ALL MODELS)

Table Of Contents

INTRODUCTION	1
SAFETY & WARNING INFORMATION	3
GETTING TO KNOW YOUR PRODUCT	9
IGNITION PROCEDURES	13
CLOCK/PROGRAMMER	14

INTRODUCTION

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible and provide you with as much support as we can.

General information, spares and service information is available from our website.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

For a more detailed explanation of how to use this product, please refer to www.stoves.co.uk for the full user manual.

COUNTRIES OF DESTINATION:

GB- Great Britain	✓
IE - Ireland	✓
DE - Germany	
FR - France	
PL - Poland	
NL - Netherlands	
SE - Sweden	
NZ - New Zealand	
AU - Australia	

CONTACT INFORMATION:

Customer Care Helpline:

0344 815 3740

Alternatively, use the contact form on our website

www.stoves.co.uk

Details about warranty registration and spares & service information are also available on our website.

Calls are charged at the basic rate, please check with your telephone service provider for exact charges.

Your new appliance comes with our FREE 3 year guarantee (UK only), protecting you against electrical and mechanical breakdown.

To register your new appliance for its warranty (UK only) please visit our website www.stoves.co.uk. For full terms & conditions of the manufacturer's guarantee, please refer to the website above.

In addition, you may wish to purchase an extended warranty. Details of how to do this are also on our website www.stoves.co.uk.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

Glen Dimplex Home Appliances,
Stoney Lane, Prescot, Merseyside,
L35 2XW

EUROPEAN DIRECTIVES

As a producer and a supplier of cooking appliances we are committed to the protection of the environment and are in the compliance with the WEEE directive.

All our electric products are labelled accordingly with the crossed out wheeled bin symbol. This indicates, for disposal purposes at end of life, that these products must be taken to a recognized collection points, such as local authority sites/local recycling centres.

This appliance Complies with European Community Directives (CE) for household and similar electrical appliances and Gas appliances where applicable.

This appliance conforms to European Directive regarding Eco design requirements for energy-related products. Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

DISPOSAL OF PACKAGING MATERIAL



The packaging materials used with this appliance can be recycled. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

SAFETY & WARNING INFORMATION



WARNING

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



WARNING

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.



WARNING

The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.



WARNING

A steam cleaner is not to be used on this appliance.



WARNING

If a lid is fitted to your appliance any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.



WARNING

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



WARNING

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.



WARNING

Danger of fire: NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**WARNING**

Use only hob guards designed by the manufacturer of this cooking appliance or indicated by the manufacturer of this appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**WARNING**

Never place food, or dishes on the base of the main oven, the element is here and it will cause overheating.

**WARNING**

Do not place articles on or against the appliance.

**WARNING**

The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working effectively. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

**WARNING**

Do not store or use flammable liquids or items in the vicinity of this appliance.

**WARNING**

Do not modify this appliance.

**WARNING**

Do not operate the appliance without the glass panels correctly fitted.

**WARNING**

This appliance must be earthed.

**WARNING**

GAS WARNING! - If you smell gas:

Do not try to light any appliance,

Do not touch any electrical switch.

Contact your local gas supplier immediately.

**WARNING**

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

**WARNING**

Never use cooking vessels on the hob that overlap its edges.

**WARNING**

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and adjustment of the appliance are compatible.

**WARNING**

The adjustment conditions for this appliance are stated on the label (or data plate)

**WARNING**

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

CAUTION INFORMATION

**CAUTION**

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping. It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process- but this is nothing to worry about and is harmless. It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.

**CAUTION**

This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

**CAUTION**

The use of gas cooking appliances results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

**CAUTION**

Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation.

**CAUTION**

Connection should be made with a suitable flexible cable with a minimum temperature of 70°C. Ensure that you route all mains cables well clear of any adjacent heat source.

**CAUTION**

Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.

**CAUTION**

We recommend that the appliance is connected by a competent person who is a member of a 'Competent Person Scheme' who will comply with the required regulations.

**CAUTION**

The space of air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

**CAUTION**

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**CAUTION**

Consult a professional before installing additional ventilation.

GAS HOB: DO's & DON'Ts

DO

- Always ensure that pan bases are dry and flat before using them on the hob.
- Always position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Always use pans which are no smaller than 100mm (4"), or larger than 250mm (10"). Use a 230 mm (9") pan above the wok burner, if two or more other hotplate burners are in use at the same time.

- Always match the size of pan to the heat zone – do not use large pans on small zones or vice versa. • Always make sure that the burner caps, rings and pan supports are correctly placed. This will prevent pans becoming unstable while in use and ensure an uninterrupted gas flow.

DO NOT:

- Never use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- Never leave cooking fat, or oil, unattended.
- Never use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- Plastic cooking utensils can melt if they come into contact with a warm hob. Never leave them close to, or on top of the hob.
- Never leave any heat zone alight without a pan covering it. This causes a fire hazard.
- Never leave an empty pan on a heating zone.
- Never leave anything lying on the hob.
- Never heat a sealed tin of food, as it might explode.
- Never use the hob surface for storage.



NOTE

Automatic cooking will normally produce condensation when cooling down and the food is still inside.

FIRE SAFETY ADVICE

- If you do have a fire in the kitchen, don't take any risks- get everyone out of your home and call the Fire Brigade.
- If a pan catches fire:
 - Do not move it- it is likely to be extremely hot.
 - Turn off the heat if it's safe to do so- but never lean over the pan to reach the controls.
 - If you have a fire blanket, put it out over the pan. If you have put the fire out, leave the pan to cool completely.
- Deep-fat frying presents more dangers in your kitchen.
 - Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
 - Do not use a fire extinguisher on a pan of oil- the force of the extinguisher can spread the fire and create a fireball.
- If you have an electrical fire in the kitchen:
 - Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
 - Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
 - Remember: never use water on an electrical or cooking oil fire.

OTHER SAFETY ADVICE

- DO
 - **Always take care removing food from the oven as the area around the cavity may be hot.**
 - **Always use oven gloves when handling any utensils that have been in the oven as they will be hot.**
 - **Always make sure that the oven shelves are resting in the correct position between two runners.**
 - **Always use the Minute Minder (if fitted) if you are leaving the oven unattended- this reduces the risk of food burning.**
- DO NOT
 - **Never place items on the door while it is open.**
 - **Never wrap foil around the oven shelves or allow foil to block the flue.**
 - **Never drape tea towels near the oven while it is on; this will cause a fire hazard.**
 - **Never pull heavy items, such as turkeys or large joints of meat, out from the oven shelf, as they may overbalance and fall.**
 - **Never use this appliance to heat anything other than food items and do not use it for heating the room.**

GETTING TO KNOW YOUR PRODUCT



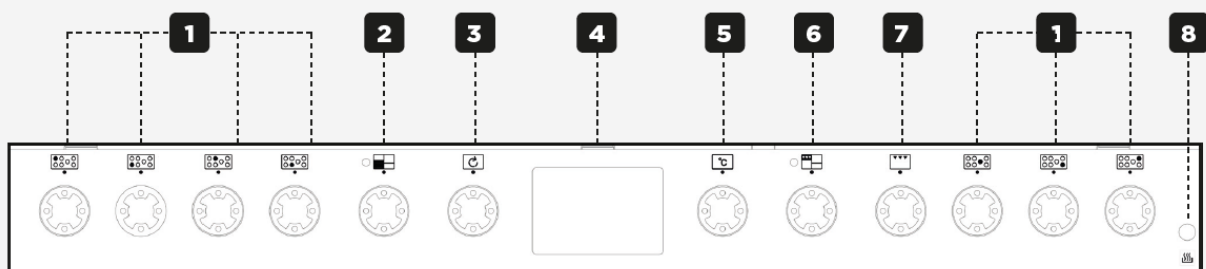
IMPORTANT

If the clock/ programmer is locked, it must be unlocked before the appliance can be used.

To lock/ unlock the clock/ programmer press and hold the '+' key for 5 seconds.

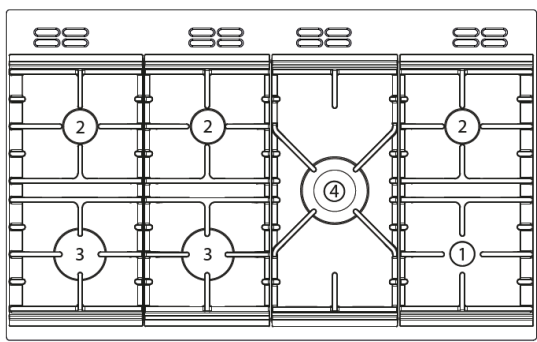
Your appliance layout may differ depending on the model.

CONTROL PANEL



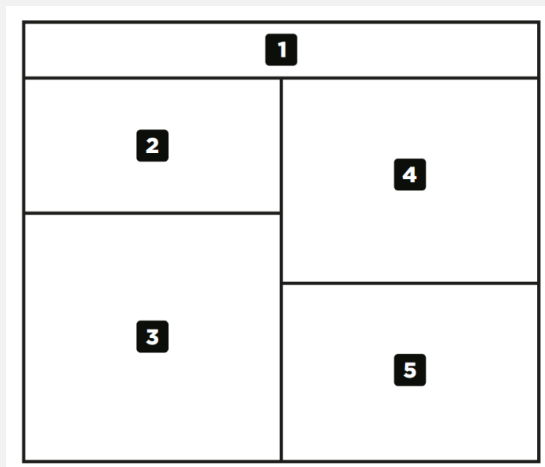
1	Cook Zones
2	Fanned Oven
3	Multifunction Oven
4	Clock/Programmer
5	Temperature Control
6	Top Oven/Grill
7	Grill
8	Slow Cook Oven

HOB



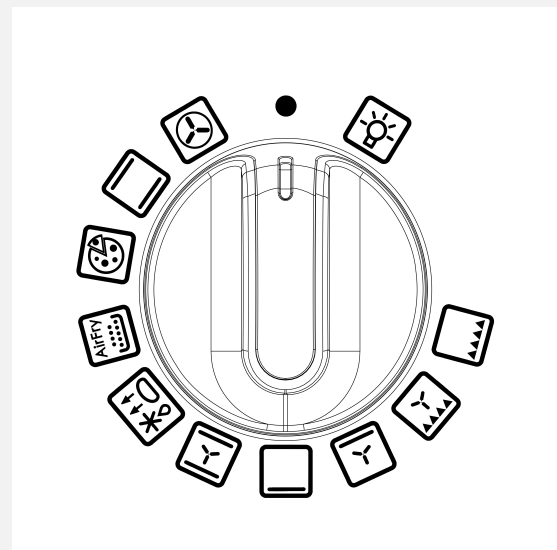
HOB FUNCTIONS		
1	Small	Right hand front
2	Medium	Right hand rear Left hand rear Centre rear
3	Large	Left hand front Centre front
4	Wok	Middle

CAVITY OVERVIEW

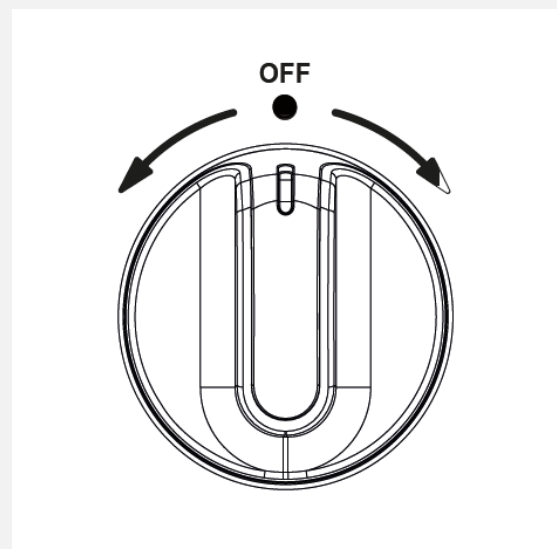


CAVITY OVERVIEW	
1	Fascia
2	Top Oven/ Grill
3	Fanned Oven
4	Multifunction Oven
5	Slow Cook

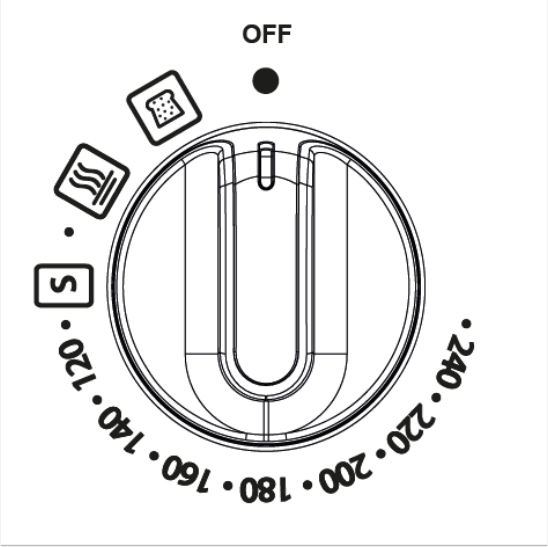
MAIN OVEN FUNCTION DIAL



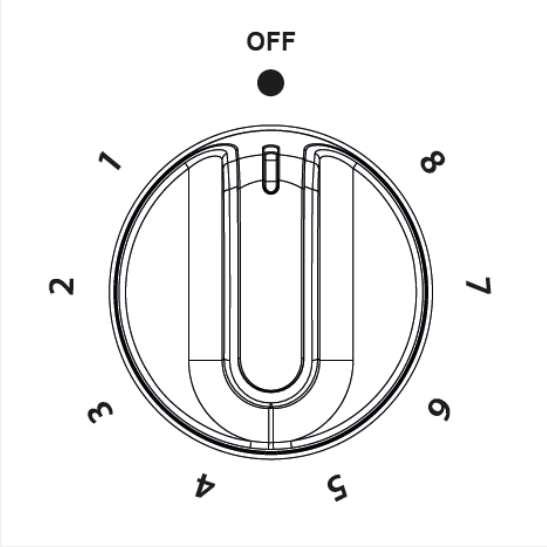
MAIN OVEN TEMPERATURE CONTROL DIAL



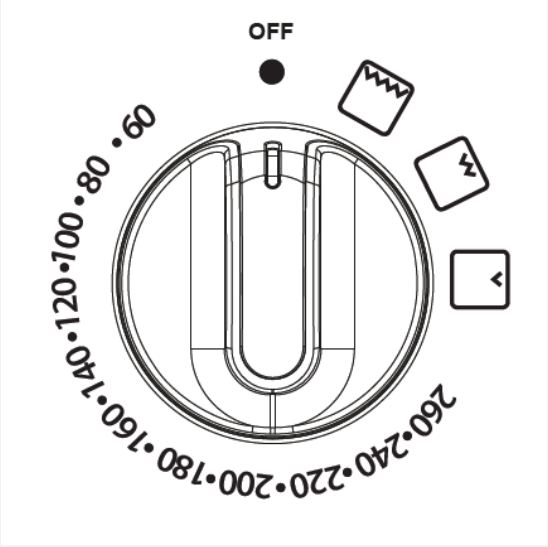
FANNED OVEN CONTROL DIAL



GRILL POWER SETTING DIAL






TOP OVEN/GRILL DIAL





MAIN OVEN FUNCTIONS

Fanned Oven	
Conventional Oven	
Pizza Setting	
Air Fryer	
Defrost/Dough proving	
Intensive Bake	
Top Heat	
Base Heat with Fan	
Fanned Grill	
Dual Grill	
Auto Light	




FANNED OVEN FUNCTIONS:

Slow Cook	FAN	
Keep Warm	FAN	
Bread Proving	FAN	

OTHER FUNCTION LIST:

Keep Warm 70°	MAIN	
Slow Cook 100°	MAIN	

TOP OVEN FUNCTIONS

High Grill	TOP	
Low Grill	TOP	
Medium Grill	TOP	

IGNITION PROCEDURES

IGNITION OF GAS BURNERS.

Correct procedure for ignition of all gas burners on this appliance:

PRIOR TO IGNITION:

- **Hotplate burner(s), position correctly sized, flat bottomed pan(s) directly onto the pan support above the selected burner(s).**

WOK BURNER (IF FITTED)

- **Position a flat bottomed wok or a correctly sized, flat bottomed pan directly onto the pan support above the wok burner.**
- **Position the provided wok stand directly onto the pan support above the wok burner, then position a round bottomed wok directly onto the stand.**

AUTOMATIC IGNITION (If Applicable)

- **Push in and turn the selected gas burner control knob to the full flame symbol. Keep the control knob depressed. Sparking to the selected burner will commence automatically. Sparking will cease automatically once the flame is established. Continue to hold the control knob in for up to 15 seconds then release.**
- **If the burner fails to ignite within this time, release the control knob and wait 1 minute before attempting to re-ignite.**
- **In the event of a power failure, or the ignition not working, then a lighted match or taper can be used to ignite the burner.**
- **Use pans which are large enough to avoid overflows onto the hob surface.**
- **Wipe any spillage as soon as possible.**
- **Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.**

CLOCK/PROGRAMMER



IMPORTANT

If the clock/programmer is locked, it must be unlocked before the appliance can be used.

To lock/unlock the clock/programmer press and hold the '+' key for 5 seconds.













Please be aware that only the main oven is controlled by the programmer.






NOTE

Your clock/programmer may not have all of these functions.



	Alarm
	Cooking time
	End of Cooking time
	Time Key
	Pizza Function
	AirFry Function
	Light
	Oven Function
	Defrost/ Dough Proving
	Temperature Unit (Celsius)
	Units of time (hours: minutes)
	Rapid Pre-Heat

	Auto Cooking
	Time Display
	Child Lock

USING THE TOUCH CONTROLS

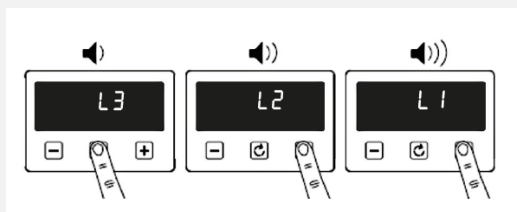
- Left button: minus/decrease
- Middle button: menu to select a function
- Right button: plus/ increase
 - When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

MANUAL MODE

If the programmer is not in semi-automatic or full- automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE VOLUME

- Press the menu button until "LX" (X=1,2 or 3) flashes on the display. Use the plus or minus buttons to select a volume level.




SETTING THE TIME



NOTE

The time can only be set when the main oven control knob is in the 0 position or on the light setting.

Double touch the  clock icon, then use the plus and minus buttons to adjust.

The clock uses a 24-hour system, that is, 00:00-23:59 (h: min)

The time setting will be automatically saved after 5 seconds of no buttons being touched,



NOTE

The oven functions will not work until the clock time is set.

SETTING TIMERS



NOTE

Timers and alarms can only be set when the main oven control knob is switched to a function mode.

MINUTE MINDER

- **Touch the clock icon once and use the plus or minus buttons to set a timer.**
 - **When the alarm time is reached the alarm icon will flash and the alarm will sound. Touch any key to silence the alarm. The alarm will stop automatically after 5 minutes.**
 - **If you want to adjust the timer you have set, you can go to the alarm settings again and press the plus or minus keys to adjust it.**
 - **If you want to cancel the alarm, you can go to the alarm settings again and set the timer to 00:00 (h:min)**

SETTING THE COOKING DURATION

- **Touch the clock icon twice to activate the cooking time setting**
 - **Adjust the time display using the plus/ minus icons to set the required time for cooking.**
 - **If you want to adjust the cooking time that you have set, you can go to the cooking time setting again and press the plus and minus keys to adjust**
 - **To cancel the cooking time, you can go to the cooking time settings again and set the cooking time to 00:00 (h:min).**

SETTING THE COOKING END TIME

- **Touch the clock icon three times to set a specific end cooking time.**
 - **Adjust the time display using the plus/ minus icons to show the desired end time for cooking.**
 - **When the end cooking time is reached, the oven will automatically turn off, the end cooking time icon will go off, and the alarm will sound automatically stopping after 5 minutes. To stop the alarm press any key.**
 - **If you don't set an end time of cooking, the oven will only run automatically for 5 hours.**

For all the above settings, wait for 5 seconds to automatically save the settings.

When one setting is adjusted and switched to another, the original settings are saved. For example, if the alarm is set and you touch the time button to switch to the clock setting, the alarm setting will still be saved

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GDHA Part Number: 094120501