

OPERATING INSTRUCTIONS

Model 2596A

B158

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.

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

Auto-Rotisserie Kit

Details are available from your nearest T.E.D.A. service depot for supplying and installing the auto-rotisserie.

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

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 T.E.D.A. 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 the 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 over-heating.
3. To select a low setting for simmering, or for slower cooking, turn on 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 more cleaning.

Can I use the 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.

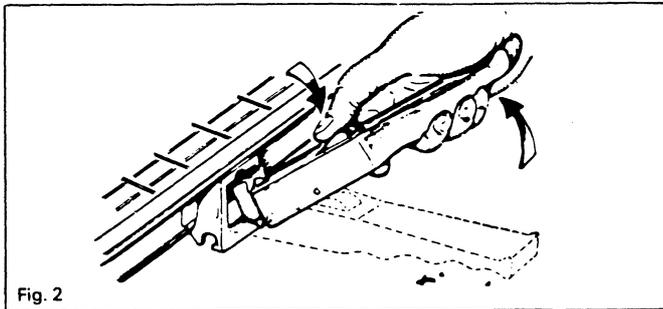
What do I do with 'spills' during cooking?

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.

The Grill

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

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 3 minutes and then adjusted as necessary. The pre-heating may be increased to 8-12 minutes when flash grilling blue, rare or medium steaks. The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot handle upwards. Reverse this action when replacing handle.



When grilling, the grill pan is placed on the runners in the grill compartment. The grill door must be left open during grilling.

Alternative grilling positions are provided by sets of runners. In addition, there is a reversible grid within the pan.

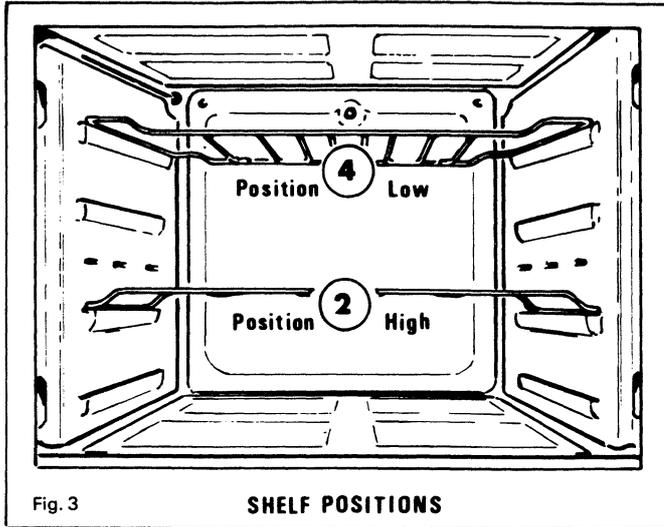
When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependant on the thickness and freshness of the bread and the grid position must be adjusted to suit.

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

Warming Compartment

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

Oven



1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. Before switching the oven ON, arrange the shelves in position. Both shelves are reversible, providing a variety of positions when placed high or low on the runners. The runners are numbered from the bottom upwards. In addition non-critical dishes can be cooked on the floor of the oven.

3. Set the oven control dial to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle On and Off periodically during the cooking showing that the temperature is being maintained.

4. The oven is fitted with a full-width glass door. Food can be seen during cooking without loss of heat. It is advisable to use an oven cloth when opening the oven glass door.

5. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.

6. Do not line any part of the oven with aluminium foil.

Timer Control

Clock

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

Minute Minder

This is controlled by the clock knob. Turn knob until the pointer reaches the desired time period. To cancel, turn clock knob to the off position (indicated by the bell symbol).

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

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

Follow these simple steps:

1. Make sure the electricity 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.	The oven indicator light should be OFF.

To Set the Timer to Switch OFF Only

Follow points 1–3 on 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 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 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.

To Return the Cooker to Manual Operation

At the end of a timed cooking operation:

1. Turn oven control to off position 'O'.
2. Push in STOP knob.

Auto-Rotisserie (Optional extra) Model 2046

Maximum sizes and weights:

Poultry e.g. turkey, goose, capon (trussed, oven ready): 4½–5 kg (10–10½ lb)

Meat e.g. beef, lamb, pork, veal (boned and rolled): 5–6 kg (11–12 lb)

All meat should be wiped with a damp cloth and trimmed of any surplus fat or gristle etc. It should then be placed on the spit as follows to ensure satisfactory operation of the unit.

1. Place one fork on the spit rod, position the joint or poultry centrally on the rod, place the second fork on the spit rod, insert forks into the joint, tighten both in place by the thumb screws.
2. A handle is provided which should be screwed onto the spit rod to enable easy handling before and after cooking, the handle should be removed during the actual cooking period.
3. Attach the plated metal support to the roasting tin, place the loaded spit rod on the support making sure that the bearing at the handle end is properly located in the semi-circular depression in the support.
4. Place the rotisserie on the floor of the oven making sure that the point of the arm is in line with the socket of the rotisserie motor on the rear wall of the oven. Insert the point of the spit rod into the socket, then remove handle by unscrewing.
5. Switch on the rotisserie switch, which is situated on the control panel. It is recommended that you allow the spit to make a full revolution before closing the oven door to ensure that the joint revolves freely. Set oven to the required temperature.

On Completion of Cooking

Switch OFF rotisserie motor and oven control, replace spit handle and withdraw complete unit from the oven.



Fig. 4

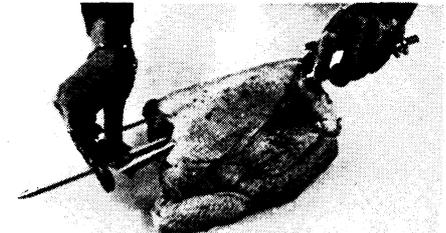


Fig. 5

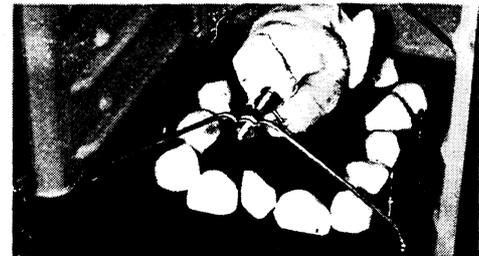
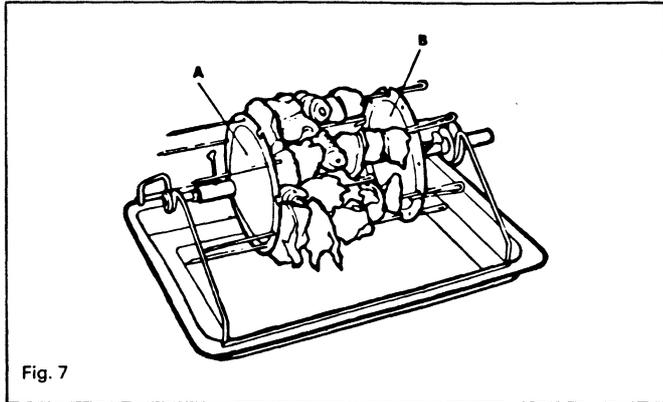


Fig. 6

Kebab Cookery

This illustration shows the rotisserie assembled for skewer or kebab cooking. The holding forks are removed from the spit and replaced by conical discs 'A' and 'B'. The points of the loaded skewers are inserted into the holes on disc 'A' and the 'safety pin' handles are clipped into the sockets of disc 'B', making sure that they will not foul the supporting frame when rotating.



Timer Control

The timer control will operate for spit or skewer cooking. The instructions detailed above are similarly carried out, but having set the timer control mechanism in accordance with the previous instructions - **the rotisserie switch should be turned on**. When the timer operates the spit will automatically commence to revolve and will cease to revolve when the cooking time has been completed. On completion of cooking switch off the oven and rotisserie switch, return oven to manual.

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 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. Cleaners which contain bleach should not be used as they may dull the surface. Steel wool pads may also effect the finish and should not be used.

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.

Note: The careful use of a stainless steel razor blade in a patent holder, held at an angle of approximately 30°, can be used 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 clean 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 removers as these will mark and etch the surface.
6. Household bleaches and detergents.
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 panel will roughen and cleaning will become progressively more difficult. Staining may also occur.

Special Cleaning

'Discolourations' may 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 brown lines. These are not fully removable but can be minimised by the daily use of Cleaner-Conditioner. These scratches do not affect cooking performances.
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

It is essential to keep the underside 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 and grid in a similar manner.

abrasives should be avoided as these will scratch the surface.

Note: if aerosol cleaners are used on any parts of the cooker the manufacturers' instructions must be followed, and it is recommended that all parts are well rinsed afterwards. **AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS.**

Cleaning the Oven

'STAY-CLEAN' side panels 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.

This order should be reversed when replacing.

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

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

Care of Stay-Clean

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

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

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

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

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

4. Covering joints during cooking will also prevent splashings 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.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements. **Note:** Shelf positions are counted from the bottom of the oven.

FOOD	SHELF POSITIONS	COOKING TEMPERATURES (°C)
Biscuits	4 low, and 2 high	190–200
Bread	2 high	220–230
Casseroles	2 high	150
Cakes Small and Queen	2 low, and 4 low	190–210
Sponges	2 low, and 4 low	190
Madeira	2 high	180
Rich Fruit	2 high	160
Christmas	2 low	150
Meringues	2 low	100
Fish	3 low	180–190
Fruit Pie	2 high	220
Fruit Crumble	2 high	220
Milk Puddings	1 high	160
Pastry: Choux	Depending on dish	
Shortcrust		
Flaky		
Puff		
Plate Tarts	3 low	200
Scones	2 low, and 4 low	240
Roasting: Meat and Poultry	1 high	180–200
Spit Roast and Kebabs	Oven floor	180–200

Instructions for cooking a complete meal in the 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)	Arrange on trivet in roasting tin or in the roasting tin.
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250ml (½pt)	Make a pouring batter.
Apple Pie	300g (12oz) 1 kg (2lb)	Shortcrust pastry; Fruit prepared. Sugar to taste. Place fruit and sugar in 1 litre (2pt) oval pie dish and cover the fruit with the rolled out pastry.

Instruction for Cooking the Beef Meal

Pre-heat oven to 220°. Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1 high
Apple Pie	Shelf position 3 low

Cook at 220°C for approximately 45 minutes.

Remove pie and raise temperature to 230°C.

Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 3 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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