

OPERATING INSTRUCTIONS













Model 2606

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The Control Panel

Some models have symbols on the control panel. Here is a handy guide to identify these.

-  Grill
-  Oven
-  Minute Minder
-  Manual Cooking
-  Cook Period
-  Finish Time
-  Clock
-  Oven Light
-  Auto-Timer Light
-  Whole grill
-  Fan operated
-  High Speed grill
(Centre Section)

} Automatic Timer
Control Settings

Installation

Your cooker should be installed in accordance with the installation instructions for this appliance.

WARNING: THIS APPLIANCE MUST BE EARTHED.


Rating Plate

The rating plate is situated on the front left hand side of the oven chassis. The rating plate gives the model and serial number of the cooker which should be quoted in any communication.

Before Use

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

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 stop/cooking duration knob clockwise to the manual position indicated by the hand symbol .

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

Oven

1. The drop down oven door should be opened by pulling the handle at the top of the door.

2. There are 4 shelves provided although it is not necessary to use them all. Two cranked shelves and two straight shelves provide a variety of positions. The shelves are not reversible. Runners are numbered from the bottom upwards.

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

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

3. **Generally, lower oven temperatures are required when cooking in the fan oven. An 'at a glance' guide to cooking temperatures and times is on the rotary drum on the control panel.**

Additional information on fan oven cooking is given in the Thorn Cookery Book supplied with your cooker.

4. Before switching the oven on, arrange the shelves in position. Set the oven control up to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.

5. The oven is fitted with an oven light. The light switch is positioned on the control panel. Food can be seen during cooking without loss of heat through the glass panel in the door.

6. The fan comes into operation as soon as the oven control is moved past the off position 'O' and will operate continuously whilst the oven door is closed. When the oven door is opened, there is an automatic cut out which switches off both the element and fan. This is restarted upon door closure.

7. The grill pan, without the handle, can be used as a roasting tin in the oven.

8. The oven is vented in the left hand corner above the control panel. Under certain cooking conditions when moisture is present, steam will be visible from the vent. This is quite normal and prevents a build-up of steam which would otherwise occur inside the oven.

IMPORTANT NOTE


Baking trays or oven dishes should not be placed directly against the grid covering the fan at the back of the oven.

The Trivet

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

Timer Control

Clock

The time of day is set by simultaneously pulling and turning the minute minder  knob (clockwise to increase and anti-clockwise to decrease) until the correct digits are set.

Minute Minder

To set a timed period between 0 and 60 minutes, press the knob in lightly and at the same time turn-clockwise. At the end of the pre-set period an audible signal continues until it is cancelled by turning the minute minder knob to off (indicated by the bell symbol).



Auto-Timer Light

This is situated adjacent word 'Auto'.

As soon as the automatic control is set and on completion of cooking the light will glow. This acts as a reminder to re-set the cooker back to manual at the end of the cook period.

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

Follow these simple steps:

	1. Make sure the electricity supply is switched ON.
	2. Place food in oven.
Pull out and turn the minute minder clock-wise or anti-clockwise as required.	3. Check that the clock shows the correct time of day. Adjust if necessary.
Turn the STOP/COOKING DURATION knob clockwise until the time you wish the food to STOP cooking is indicated.	4. Set the STOP time. 
Turn the STOP/COOKING DURATION knob anti-clockwise until the LENGTH OF COOKING TIME required is shown. (Max 3½ hours).	5. Set the LENGTH OF COOKING TIME required. 
The oven indicator light should be OFF, and the 'Auto' light on. During the cooking period the 'Auto' light will be OFF.	6. Set the oven control to the required temperature.


To Set the Timer to Switch OFF only

Follow points 1–4 on the previous page, then—

5. Turn the STOP/COOKING DURATION knob anti-clockwise to set the length of cooking time required. The knob will automatically stop at this time to ensure that the oven is operating.
6. Set the oven control to the required temperature. The oven indicator light should be on and the 'Auto' light off.

To Return the Cooker to Manual Operation

To cancel the automatic control after a timed operation has been set or to return to manual at the end of a timed cooking operation.

1. Turn the oven control to the 'O' position.
2. Turn the STOP/COOKING DURATION knob clockwise to manual position . The 'Auto' light will go out.

Note

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.

Grill

The grill will only operate when the door is open.

An 'at a glance' guide to grilling times is on the rotary drum on the control panel.

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

Whole Grill

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

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

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

High Speed Grill

This is the centre section of the grill covering the area between the feet on the grid. To operate turn the grill control anti-clockwise from the 'O' position to the required setting.

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

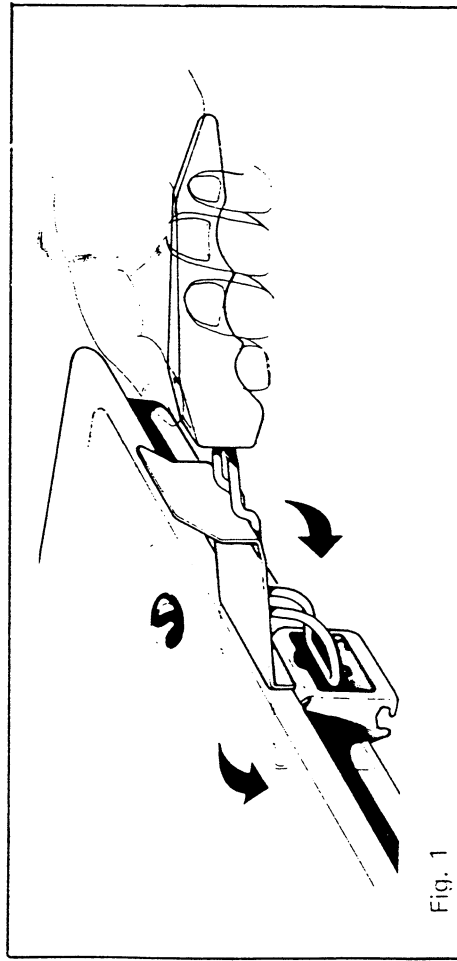


Fig. 1

The grill pan is supplied with a removable handle. To attach the handle, locate the curved edge over the edge of the grill pan above the bracket and lower into position. To remove, tilt the handle upwards (see Fig. 1). With the handle removed the pan may be used as a meat tin.

When grilling, the grill pan is placed on the shelf, ensuring that the cut-outs on the underside of the handle bracket locate over the inset of the shelf. The grill door must be left open during grilling, although it will stay in a nearly closed position i.e. between 90° to approx 30° open.

The shelf is positioned on runners (numbered from the bottom upwards) in the side panels. Alternative grill positions are provided by these runners, runner 5 being the top position. In addition there is a reversible grid within the pan.

When toasting bread the straight shelf should be used in the top runner position (runner 5) with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

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 including the control panel in spotless condition, wipe after use with a warm soapy cloth.

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 affect the brushed 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 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, grid and shelf in a similar manner.

Cleaning the Oven

'STAY-CLEAN' OVEN LININGS comprising back and 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 panel, normal oven cleaners may be used to remove it. We recommend the following sequence of removal of the linings to avoid damage.

1. Grill deflector
2. Shelves
3. 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 panel in the door may be removed. Undo the two screws on the inside of the door and the glass panel may be lifted out. This allows the glass panel to be completely soaked to remove obstinate soilage, alternatively clean with a warm soapy cloth. Dry thoroughly before replacing. Rough 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, OR ALLOWED TO COME INTO CONTACT WITH THE ELEMENTS, AS THIS MAY CAUSE DAMAGE.

Care of Stay-Clean

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

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

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

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures given in the Thorn Cookery Book. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.

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

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

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.

2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

Instructions for cooking a complete meal in the main oven

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

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

Preparation

Beef 1½ kg (3lb) Arrange on trivet in roasting tin.

topside

Potatoes 600g (1½lb)

Brush with melted fat or oil, sprinkle with salt and arrange around joint.

Yorkshire Pudding

Make up recipe as given on P74 in the Thorn Cookery Book.

Apple Pie

Make up Apple Pie as for recipe given for Fruit Pie in the Thorn Cookery Book.

Instructions for Cooking the Beef Meal

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

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

Cook at 190°C for approximately 45 minutes.

Remove pie and raise temperature to 200°C.

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

TOTAL COOKING TIME APPROXIMATELY 1 hour 25 minutes.

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



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