Free Standing Electric Cooker

Instructions for installation and use
KD6C35
KDP60
KT6CE
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Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

* The guarantee is subject to the provisions that the appliance:

(a) Has been used solely in accordance with the Users Instruction Book.
(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.
(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.
(d) Has been correctly installed.

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility Low Voltage Equipment
89/336/EEC 73/23/EEC
92/31/EEC 93/68/EEC
93/68/EEC
Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Mains Connection
Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel. The model number and the serial number are located on the front of the cooker, as shown on the Features page. The cooker must be connected by a competent person such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable). The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm², minimum. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

Levelling
Four feet are fitted which can be adjusted up or down to set the height (900mm - 930mm) and level the cooker.

The feet can be simply screwed in or out to lower or raise the cooker.

After the correct height is achieved, lock the feet into position by tightening the locking nut using an open ended spanner.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

NOTE: Ensure oven shelves are level by using a spirit level on the rod shelves.

Siting the Cooker
The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing and cleaning. It can be used with cabinets one side or both as well as in an angled corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Note: This appliance must NOT be fitted on a platform.

Moving the Cooker
Before moving your cooker, switch off at the cooker control unit, ensure that it is cool.

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Radio Interference
This appliance conforms to EN 55014 regarding suppression of radio and television interference.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.
Safety Information

When used properly your appliance 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.

Always

● Remove all packing from the appliance before switching on for the first time.
● Understand the controls prior to using the appliance.
● Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
● Turn controls off when not in use.
● Stand back when opening an oven door to allow any build up of steam or heat to disperse.
● Always use dry good quality oven gloves when removing items from the oven/grill.
● Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
● Always take care to avoid heat or steam burns when operating the controls.
● Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
● Always make sure the shelves are in the correct position before switching on the oven or grill.
● Always keep the oven/grill door closed when the appliance is not in use.
● Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
● Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
● Always keep ventilation slots clear of obstructions.
● Always refer servicing to a qualified appliance service engineer.
● Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
● Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
● During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
Safety Information

Never

- Never stare at Halogen heating units

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.

- Never allow anyone to sit or stand on any part of the appliance.

- Never store items above the appliance that children may attempt to reach.

- Never leave anything on the hob surface when unattended and not in use.

- Never remove the oven shelves whilst the oven is hot.

- Never heat up unopened food containers as pressure can build up causing the container to burst.

- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.

- Never place flammable or plastic items on or near the hob.

- Never fill a deep fat frying pan more than 1/3 full of oil. Never use a lid. **DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.**

- Never use the appliance as a room heater.

- Never use the grill to warm plates.

- Never dry any items on either the hob or oven doors.

- Never install the appliance next to curtains or other soft furnishings.

- Never operate the grill with the grill door closed as this will cause the appliance to over heat.

- Never use ‘steam cleaners’.

**SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE**

In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.

2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.

3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

**NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE** as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.
Features

Clock/Minute Minder: (Models KD6C35 and KDP60 only)

Grill pan food support

Top oven/grill rod shelf

Main oven wirework shelf supports

Model number and Serial number label

Main oven rod shelves

Inner glass panel
In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Note: After use, it is advisable to check that all cooker controls have been switched Off.

A gentle flow of air will be blown below the control panel when the grill is in use. When the oven/s are in use the cooling fan will operate after a short period of time and may run on, after all controls are switched off.

The oven light will illuminate when the main oven thermostat is operated. The light will remain on during the cook period.

A short time (approx. 30 seconds) after the hob heating areas have been turned on, the Hob Hot neon will illuminate. This light will remain illuminated until all the hob controls have been turned off and all hob heating areas have cooled.
Clock/Minute Minder (KD6C35 and KDP60 only)

CLOCK OPERATION

To set the Time of Day:

Step 1  Check that the electricity supply to the cooker is turned on.

Step 2  When switched on, the display will show 0.00 flashing intermittently.

Step 3  Press the “ ” button and release... then press either the ‘+’ or the ‘-’ button to set the correct time of day.

Note: If the electricity supply has been off, the ‘+’ button must be pressed once before the ‘-’ button, if it is required to reduce the time of day.

THE TIME OF DAY IS NOW SET.
Clock/Minute Minder (KD6C35 and KDP60 only)

**MINUTE MINDER OPERATION**

**To set the Minute Minder:**

1. **Press the ‘+’ button until the required time is set. A “Bell” symbol will light up.** Each press adjusts the time in 10 second intervals, up to a maximum of 99 minutes 50 seconds.

2. **It can also be adjusted by pressing the ‘-’ button.**

3. **At the end of the set time, a bleeping sound will be heard and the “Bell” will disappear.**

4. **The bleeper can be cancelled by pressing the ‘+’ button.**

The minute minder can be cancelled before the bleeper sounds by pressing the ‘+’ and ‘-’ buttons together until 0.00 appears in the display window.

**Bleeper sound**

To adjust the pitch of the bleeper, press the ‘-’ button while the bleeper is sounding. For example:

(a) Press the ‘+’ button and set 10 seconds.

(b) When the bleeper sounds, press and release the ‘-’ button, until the preferred pitch is set.

(c) Press and release the ‘+’ button to cancel the bleeper.

**NOTE:** If the sound of the bleeper appears to be different, it is most likely that the pitch of the bleeper has inadvertently adjusted.
### Temperature Conversion Chart

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>°F</th>
<th>Main Conventional Oven</th>
<th>Main Fan Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>250</td>
<td>120</td>
<td>100</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
<td>140</td>
<td>120</td>
</tr>
<tr>
<td>2</td>
<td>300</td>
<td>150</td>
<td>130</td>
</tr>
<tr>
<td>3</td>
<td>325</td>
<td>160</td>
<td>140</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>180</td>
<td>160</td>
</tr>
<tr>
<td>5</td>
<td>375</td>
<td>190</td>
<td>170</td>
</tr>
<tr>
<td>6</td>
<td>400</td>
<td>200</td>
<td>180</td>
</tr>
<tr>
<td>7</td>
<td>425</td>
<td>220</td>
<td>200</td>
</tr>
<tr>
<td>8</td>
<td>450</td>
<td>–</td>
<td>210</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>–</td>
<td>220</td>
</tr>
</tbody>
</table>

#### Temperatures

The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour and lower the temperature by up to 20°C. Also, in the majority of cases, it is not necessary to pre-heat the oven. However, pre-heating is recommended when cooking items such as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

#### Condensation

Condensation may become evident on the inner door and water may drip through the vent. This is normal when heat and moisture are present and may be the result of any of the following:
1. Kitchen temperature and ventilation.
2. The moisture content of the food: eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.
Ceramic Hob

WARNINGS: DO NOT USE THE HOB IF IT IS CRACKED.
TO AVOID ELECTRIC SHOCK - SWITCH OFF AT THE COOKER MAINS CONTROL SWITCH IMMEDIATELY AND CONTACT YOUR NEAREST SERVICE OFFICE (see KEY CONTACTS, back page).

<table>
<thead>
<tr>
<th>Model</th>
<th>Front Left</th>
<th>Front Right</th>
<th>Back Left</th>
<th>Back Right</th>
</tr>
</thead>
<tbody>
<tr>
<td>KD6C35</td>
<td>Ceramic 1800W</td>
<td>Ceramic 1200W</td>
<td>Ceramic 1200W</td>
<td>Ceramic 1800W</td>
</tr>
<tr>
<td>KDP60</td>
<td>180mm diameter</td>
<td>160mm diameter</td>
<td>160mm diameter</td>
<td>180mm diameter</td>
</tr>
<tr>
<td>KT6C3</td>
<td>180mm diameter</td>
<td>160mm diameter</td>
<td>160mm diameter</td>
<td>180mm diameter</td>
</tr>
</tbody>
</table>

The working of the heating zones

Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quicker, providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

Choice of Saucepans

It is essential that the saucepans you use on the ceramic hob are suitable.

ALWAYS USE:
- Good quality pans with smooth, flat, heavy bases.
- Saucepans manufactured from aluminium (enamelled or machined) or stainless steel.
- Correct size saucepans. The base of the pan must cover the heating zone completely.
- Saucepans with lids which are well fitted to reduce cooking time and energy use.

NEVER USE:
- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.
Care of the Ceramic Hob

**Do Not**

In order to keep your ceramic hob in good condition, follow these simple guidelines:

- **Do not** stare at halogen heating units.
- **Do not** cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- **Do not** use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- **Do not** drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- **Do not** allow a cooking utensil to come into contact with the hob surround.
- **Do not** place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stand.
- **Do not** leave any utensils, food or combustible items on the hob when it is not in use.
- **Do not** place aluminium or plastic foil, or plastic containers on the hob.
- **Do not** leave the hotplates or cooking areas switched On unless they are being used.
- **Do not** leave heating zones uncovered when they are switched On.

We recommend not to place large preserving pans or fish kettles across two heating areas.

- **Do not** leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.

**Do**

- **Always** ensure that the bottom of the pan is both clean and dry. Dirt or moisture between the pan and the hob can cause pitting of the surface of the glass.

We do not recommend the use of utensils with a base diameter greater than 25cm (10ins).

Pressure cookers or other large pans should be used on the front cooking areas.

- **Always** ensure that saucepan handles are positioned safely.
- **Always** take extra care when cooking foods with a high sugar content eg. jam, as spillage will cause damage to the surface of the glass.
- **Always** clean spills immediately (see Care and Cleaning).
Safety requirements for deep fat frying

IMPORTANT: As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil must not be left unattended (eg. to answer the telephone) on or in close proximity to the patterned cooking areas.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one third full with fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.
8. Never allow excessive splashing of oil onto the hob.

In the unfortunate event of a chip pan fire:

1. Switch Off the electricity supply.
   NEVER attempt to move the pan - burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
2. Smother flames with a fire blanket or damp cloth.
   NEVER use a fire extinguisher to put out a pan fire, as the force of the extinguisher is likely to tip the pan over.
   NEVER use water to extinguish oil or fat fires.
   When smothering the flames DO ENSURE that your FACE and ARMS are WELL PROTECTED from the flames to save you from becoming hurt.
3. After the fire has been extinguished LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.
4. If you fail to put the fire out, call the fire brigade immediately.
Grill Pan and Handle

Grill pan handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan.

For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan (B) and let the handle locate over the bracket (C). Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and keep safe.

Please note that if a fixed handle is required, the grill pan cannot be kept in the Main Fan Oven compartment with the door closed but may be stored in the Top compartment when the appliance is not in use.

**Warning:** Ensure when using grill pan handle in the detachable manner it is centralised and secure.
Grill

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE DOOR CLOSED.

Model KT6C3:
The grill control is fully variable, from the minimum setting (1), through to the maximum setting (6).
The control is Off at O.

Models KD6C35 and KDP60:
The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated.
- With the control rotated clockwise 1 through to 4 the twin elements will come on together.
- With the control turned anti-clockwise 1 through to 4 and the single left hand element will come on only.
The control is Off at O.

Note (Models KD6C35 and KDP60 only): The grill will not operate unless the top oven control is in the OFF position.

Food which requires browning only should be placed under the hot grill, directly on the shelf on the first or second position from the bottom of the oven, according to the depth of the dish (KD6C35 and KDP60 only).
Open the Grill door to the grilling position. i.e. fully.
With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired ‘grill setting’ on the control panel.

Never: line the grill pan with aluminium foil.

Note: Preheat the grill at maximum setting for approximately 5 minutes. The grill pan is placed on the shelf or grill pan support/runner and should be correctly positioned under the grill element. Leave the control at maximum for toast, sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at maximum. The thicker the food the lower the control should be set.
Guide To Grilling

Pre - heat the grill for 5 minutes on maximum control setting before grilling

**GRILL CHART**

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill Setting</th>
<th>Approximate Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread products</td>
<td>4 / Max</td>
<td>3 - 10 mins.</td>
</tr>
<tr>
<td>Small cuts of meat, sausages, bacon, etc.</td>
<td>4 / Max for 4 mins. reduce to lower setting.</td>
<td>10 - 20 mins.</td>
</tr>
<tr>
<td>Chops etc.</td>
<td>4 / Max for 6-8 mins. reduce to lower setting.</td>
<td>20 - 30 mins.</td>
</tr>
<tr>
<td>Gammon steaks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken pieces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish: fingers</td>
<td>4 / Max</td>
<td>10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.</td>
</tr>
<tr>
<td>Whole Fillets</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>3 / 5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pre - Cooked potato products</td>
<td>3 / 5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pizzas</td>
<td>3 / 5</td>
<td>12 - 15 mins. in the base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>4 / Max</td>
<td>8 - 10 mins. Dish placed directly on shelf.</td>
</tr>
</tbody>
</table>

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.
The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above.

There are two cooking positions, the shelf placed on runner 1 or 2 (from the base), do not use shelves upside down.

**Food/utensils must not be placed directly on the oven floor.**

There should always be at least 25mm (1in) between the top of the food and the grill element.

**Warning:** Items stored in top oven will get hot when main oven is in use.

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**Operation**

To heat the oven, turn the control knob clockwise. The top oven pilot light will come on and remain on until the oven reaches the required temperature. The pilot light will automatically go on and off during cooking as the thermostat maintains the correct temperature.

**Cooking meat/poultry**

Small joints of meat up to 1.5kg (3 lbs), or poultry, up to 3.6kg (8 lbs) (60cm cookers) in weight can be roasted in a small meat pan in the top oven. Larger joints of meat/poultry weighing more than 3.6kg (8 lbs) (60cm cookers) should be roasted in the main oven.

**Do not use the grill pan as a meat pan in the top oven as air circulation will be seriously restricted.**

**Top oven as a warming compartment for plates**

Place the plates/dishes on the shelf, positioned on runner 1, turn top oven control to 100˚C for 10-15 minutes. Never use grill control.
Main Oven Cookery Notes

The oven is fitted with wirework shelf supports and two rod shelves.

To heat the oven turn the knob clockwise, selecting the required temperature between 80°C (176°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of the cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a circulaire fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The ‘oven temperature charts’ are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts food should be placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

### Oven positions

Since the distribution of heat in the circulaire fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or our Parts Department (see Key Contacts, back page). **Food or utensils should Never be placed directly on the floor of the oven for cooking.**

Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure oven circulation do not use meat pans larger than 390 x 300mm (15”x12”) and baking trays no larger than 330 x 255mm (13”x10”), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use, should be removed from the oven.

### Temperature and time

When all three 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 temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap at either side of the oven.

### Frozen meat and poultry

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

### Top Oven Cooking (KD6C35 and KDP60 only)

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/ Lamb (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>35 mins per 450g (1lb) + 35 mins over.</td>
<td></td>
</tr>
<tr>
<td>Beef/ Lamb (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>35-40 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40 mins per 450g (1lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40-45 mins per 450g (1lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40-45 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>25-30 mins per 450g (1lb) + 25 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>25-30 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>Yes</td>
<td>150</td>
<td>2-2½ hrs</td>
<td></td>
</tr>
</tbody>
</table>

### Fan Oven Cooking (all models)

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>No</td>
<td>160/180</td>
<td>20-25 mins per 450g (1lb) + 20 mins extra</td>
</tr>
<tr>
<td>Lamb</td>
<td>No</td>
<td>160/180</td>
<td>25 mins per 450g (1lb) + 25 mins extra</td>
</tr>
<tr>
<td>Pork</td>
<td>No</td>
<td>160/180</td>
<td>25 mins per 450g (1lb) + 25 mins extra</td>
</tr>
<tr>
<td>Veal</td>
<td>No</td>
<td>160/170</td>
<td>25-30 mins per 450g (1lb) + 25 mins extra</td>
</tr>
<tr>
<td>Chicken/Turkey up to 4kg (8lb)</td>
<td>No</td>
<td>160/180</td>
<td>18-20 mins per 450g (1lb) + 20 mins extra</td>
</tr>
<tr>
<td>Turkey up to 5.5kg (12lb) over 5.5kg (12lb)</td>
<td>No</td>
<td>150/160</td>
<td>13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 143-165 mins</td>
</tr>
<tr>
<td>Casserole Stews</td>
<td>No</td>
<td>140-150</td>
<td>1½ - 2 hrs</td>
</tr>
</tbody>
</table>

**If using aluminium foil, never:**
1. Allow foil to touch sides of oven.
2. Cover oven interior with foil.
3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

**Beef** - Rare: 60°C  
Medium: 70°C  
Well Done: 75°C

**Lamb** - 80°C

**Pork** - 90°C

**Veal** - 75°C

**Poultry** - 90°C
# Oven Temperature Charts – Baking

<table>
<thead>
<tr>
<th>Baking</th>
<th>Top Oven Cooking (KD6C35 and KDP60 only)</th>
<th>Fan Oven Cooking (all models)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food</strong></td>
<td><strong>Pre-heat</strong></td>
<td><strong>Temperature °C</strong></td>
</tr>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180/190</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>170/180</td>
</tr>
<tr>
<td>Sponge Sandwich</td>
<td>Yes</td>
<td>180/190</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Semi-rich Fruit cakes</td>
<td>Yes</td>
<td>150/160</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>140/150</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Individual Yorkshire Puddings</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>Yes</td>
<td>140/150</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>150/160</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100</td>
</tr>
</tbody>
</table>

**Note:** If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.
Care and Cleaning

Cleaning materials to avoid:

1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.

Ceramic hotplates:
Clean your Ceramic hob top regularly and avoid repeated burning of encrusted contamination.

Your choice of cleaner will depend on the degree of soiling involved (see below).

- **minor soiling**, where the contamination has not burnt hard, can be wiped off with a clean wet cloth
- **major soiling** and strongly-adhering burnt encrustation can be quickly and easily removed with a razor-blade scraper
- **hard water stains, grease spots and discolouration having a metallic sheen** can be removed with ‘Easy Do Cleaner Powder’
- **always condition hob after cleaning by using ‘Easy Do Conditioner’ or ‘Hob Brite’**. Apply a small amount of conditioner with a clean damp cloth or paper towel. Rub vigorously. Remove excess with a clean damp cloth or paper towel before the conditioner dries.

Detergent residues must always be completely removed with a clean wet cloth, (even if the instructions for use suggest otherwise), as they can have an etching effect when reheated. Then wipe dry.

To maintain hob in good condition, we would recommend regular use of the ‘Easy Do Powder Cleanser’.

Sprinkle Powder Cleanser on a clean damp cloth or paper towel and rub vigorously for 3 to 4 minutes. Remove all residue with a clean damp cloth or paper towel. Then use conditioner to protect the hob.

For more stubborn marks, mix a small amount of the powder cleanser with ‘Jif Lemon Juice’ (from a bottle) and carefully spread over the affected area. Cover with a damp paper towel and leave for a minimum of 15 minutes. Rub vigorously. Remove excess with a clean damp cloth or paper towel before the conditioner dries. Polish with a clean cloth or paper towel.

Easy Do products are available from many electrical retailers, our Parts Department (see Key Contacts, back page) and our Spares Distributors. Homecare ‘Hob Brite’ is available from leading Supermarkets.
Care and Cleaning

Oven shelf supports
The shelf supports are removable and dishwasher safe.
**To remove** hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher.
When removed it allows access to the oven side, which can be cleaned with warm soapy water.
**To refit** the support, insert the longer leg into the rear fixing hole and push in the front leg.

**Model KT6C3 only:** The grill (top cavity) runners are fixed and should not be removed for cleaning. Wipe with a cloth wrung out in warm soapy water followed by a wipe with a damp clean cloth.

Decorative trims
It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

**Control Panel:**
Wipe with a damp cloth and polish with a dry cloth.

Stainless trims
Regularly wipe with a clean, damp cloth and polish with a clean dry cloth.

**Grill Door:**
Wipe over the grill door decorative outer panel; with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.
**Do not use scouring pads or abrasive powder which may scratch the surface.**
Ensure that the glass panel (where fitted) is not subjected to any sharp mechanical blows.
Care and Cleaning

Grill:
Remove the grill pan and the wire grid food support, it is best to wash these items immediately after each use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the compartment.

Main oven:
1. **Glass Door** – open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.**

   For slight soiling the inner glass panel may be cleaned, while still warm. For removing stubborn stains see page 25, cleaning.

2. Remove the rod shelves and meat pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on page 23 for cleaning the shelf supports.

**Do not use** aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Replacement oven lamp:
**WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.**

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture and unscrew the lamp anti-clockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Wall-mounted splash panel:
A wall-mounted splash panel is available as an optional extra from our Parts Department (see Key Contacts, back page).

Care must be taken that rating label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

For details of your nearest Service Centre please see the separate service leaflet. If you have any queries regarding service or spares, our Parts and Service Division will be pleased to advise. See Key Contacts, back page, for details.
Care and Cleaning

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

SIDE OPENING DOORS
Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS
Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.

2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

3. The inside of the outer door glass can now be fitted to the cooker.

NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: “IMPORTANT THIS FACE TOWARDS THE OVEN” can be read from the inner side of the door.

2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)
## Cooking Results Not Satisfactory?

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilling</strong>&lt;br&gt;Uneven cooking front to back</td>
<td>Ensure that the grill pan is positioned centrally below the grill element.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td>Ensure that the grill is not set to too high a setting.</td>
</tr>
<tr>
<td><strong>Baking (General)</strong>&lt;br&gt;Uneven rising of cakes</td>
<td>Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.</td>
</tr>
<tr>
<td>Sinking of cakes</td>
<td>The following may cause cakes to sink: &lt;br&gt;1. Preheating of fan ovens. &lt;br&gt;2. Cooking at too high a temperature. &lt;br&gt;3. Using normal creaming method with soft margarine. (use the all-in-one method). &lt;br&gt;4. If using soft margarine use the all-in-one method</td>
</tr>
<tr>
<td>Over/Under cooking&lt;br&gt;Fast/Slow cooking</td>
<td>Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. &lt;br&gt;Do not use utensils greater than 56mm (2 1/4ins) in height.</td>
</tr>
<tr>
<td>Uneven cooking of cakes</td>
<td>1. Too large baking sheet used. (See 'Cookery Notes', for correct sizes). &lt;br&gt;2. Over loading of oven and always ensure even air gaps around baking tins. &lt;br&gt;3. Placed into pre-heated oven. (See oven temperature charts)</td>
</tr>
<tr>
<td>Oven does not cook evenly</td>
<td>Check: &lt;br&gt;(a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. &lt;br&gt;(b) Oven utensils being used allow sufficient air flow around them.</td>
</tr>
<tr>
<td><strong>Top Oven Baking (Models KD6C35 and KDP60 only):</strong>&lt;br&gt;Uneven cooking front to back</td>
<td>Ensure the cooking utensil is positioned centrally under the grill element.</td>
</tr>
<tr>
<td>Uneven rising of cakes</td>
<td>Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.</td>
</tr>
<tr>
<td>Overcooking</td>
<td>Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.</td>
</tr>
<tr>
<td>Food is taking too long to cook</td>
<td>Ensure that the cooking utensil used in the top oven is not larger than 300x225mm (12ins x 9ins). Only cook one item at a time to avoid overloading the oven.</td>
</tr>
</tbody>
</table>
# Something Wrong with your Cooker?

**Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slight odour or small amount of smoke when grill / oven used for first time</td>
<td>This is normal and should cease after a short period.</td>
</tr>
<tr>
<td>Nothing works</td>
<td>If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check:</td>
</tr>
<tr>
<td></td>
<td>(i) That the main cooker wall is switched on</td>
</tr>
<tr>
<td></td>
<td>(ii) Other appliances, to see if you have had a power cut</td>
</tr>
<tr>
<td></td>
<td>(iii) The main circuit breaker for the property</td>
</tr>
<tr>
<td>Grill / Top Oven do not work. Main oven works</td>
<td>Operating the cooker under the following conditions may cause a safety device to operate:</td>
</tr>
<tr>
<td></td>
<td>(a) Grilling with the door closed - Always grill with the door fully open</td>
</tr>
<tr>
<td></td>
<td>(b) Grilling for an excessively long period at maximum setting - see Grilling guide.</td>
</tr>
<tr>
<td></td>
<td>Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven (as applicable) is now operating.</td>
</tr>
<tr>
<td>Oven temperatures too high or low</td>
<td>Check temperature and shelf positions are as recommended in the Oven Temperature Charts.</td>
</tr>
<tr>
<td></td>
<td>It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.</td>
</tr>
<tr>
<td>Oven lamp does not work</td>
<td>The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, see Key Contacts, back page.</td>
</tr>
<tr>
<td>Grill does not work</td>
<td>Ensure that the top oven control is turned fully off.</td>
</tr>
<tr>
<td>Grill keeps turning on and off</td>
<td>When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and <strong>not</strong> a fault.</td>
</tr>
<tr>
<td>Timer is showing 0.00' (models KD6C35 and KDP60 only)</td>
<td>The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.</td>
</tr>
<tr>
<td>Timer bleeper operates continually (models KD6C35 and KDP60 only)</td>
<td>To cancel the bleeper sound: <em>press the ‘+’ button once.</em></td>
</tr>
<tr>
<td>Draught from beneath control panel</td>
<td>A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and <strong>not</strong> a fault.</td>
</tr>
<tr>
<td>Condensation on the wall at the rear of the cooker</td>
<td>Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.</td>
</tr>
<tr>
<td>Steam / Condensation in the oven after use</td>
<td>Steam is a by - product of cooking any food with a high water contact.</td>
</tr>
<tr>
<td></td>
<td>To help minimise always:</td>
</tr>
<tr>
<td></td>
<td>a) Try to avoid leaving food in the oven to cool after being cooked.</td>
</tr>
<tr>
<td></td>
<td>b) Use a covered container, wherever possible.</td>
</tr>
</tbody>
</table>

---

*Note: The information provided is for troubleshooting purposes only. If you are unable to resolve the issue, please contact your nearest Service Centre/Installer.*
If It Still Won’t Work...

Contact the Service Office  (UK: 08709 066 066)

If something is still wrong with your appliance after you have been through the ‘Something Wrong’ list:
1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:
1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

...............................................................................

Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment. ‘DIY’ repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee. If you do experience a problem with the appliance don’t take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.
Key Contacts

After Sales Service
Over 1100 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

Repair Service and Information Help Desk
UK: 08709 066 066
Monday to Friday, 8am to 7.30pm
Saturday, 8.30am to 5.30pm
Sunday, 9.30am to 3.30pm
www.indesitservice.co.uk
Republic of Ireland: 1850 302 200
Note: Our operators will require the following information:

- Model number
- Serial number

Extended Warranties
UK: 08709 088 088
Monday to Sunday, 8am to 8pm
www.indesitservice.co.uk
Republic of Ireland: 1850 502 200

Genuine Parts and Accessories
UK: 08709 077 077
Monday to Friday, 8.30am to 5pm
Saturday, 8.30am to 12noon
www.indesitservice.co.uk
Republic of Ireland: (01) 842 6836

www.indesitcompany.co.uk

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