



GE Appliances Service Training

TECHNICIAN SERVICE, USE AND CARE & INSTALLATION MANUAL

COOKTOP OVEN - C.R.E.D.A. G.D.A.

MODELS:

JRS25 (Single Wall Oven)

JRS28 (Double Wall Oven)

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INSTALLATION INSTRUCTIONS

JRS 28

Electrical Requirements

For your own safety, we recommend that your cooker is installed by a suitably qualified person. The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

WARNING:- THIS APPLIANCE MUST BE EARTHED.

Electrical Connections

THE INSTALLER MUST check that the voltage shown at the rating plate corresponds with the house electricity supply. The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the unit.

If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:

- i) The connector unit must not project from the wall more than 25mm.
- ii) The top of the connector must not be more than 350mm above the base of oven recess.

Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

This appliance conforms to EN 55014 regarding suppression of Radio and Television reception interference.

Where a double oven is used a 20 amp double pole control switch should be used to feed the unit using a suitable rated cable. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to HD21. Where a hob is fitted adjacent to an oven then a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to HD21.

This appliance must not be installed over any other appliance that generates heat.

INSTALLATION INSTRUCTIONS

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IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

1. General

The appliance is designed for mounting at a safe level into an oven housing which must be secured.

2. Oven Unit Housing Cabinet

- a. The oven housing unit cabinet dimensions must comply with Fig. 4.
- b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves. Fig 1.
- c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown in Fig. 1.
- d. The air gap at rear allows the warmed air to pass out of the inner cabinet space, but where it is intended to fit cupboards above the oven unit to ceiling height it is essential that the warmed air is exhausted through the front of the cabinet Fig. 1.
- e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

3. Final Installation

- a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
- c. Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
- d. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home.
- e. Finally the oven is secured to the cabinet by means of the four pozi wash head screws, two through each side trim.
- f. Remove all packing material from the grill and oven interior.

List of Loose Items

4 x Pozi Wash Head No. 6 x 15mm screws.

INSTALLATION INSTRUCTIONS

JRS 28

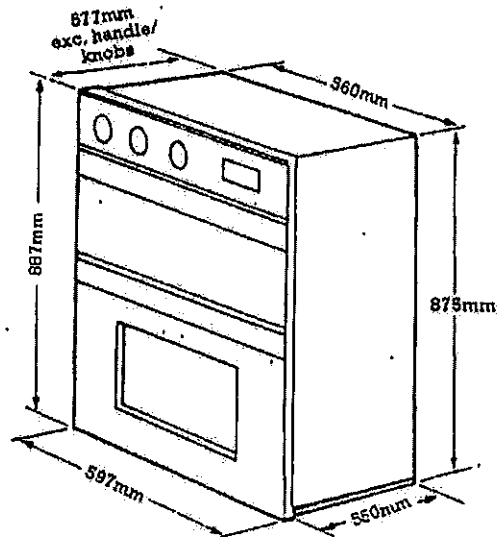
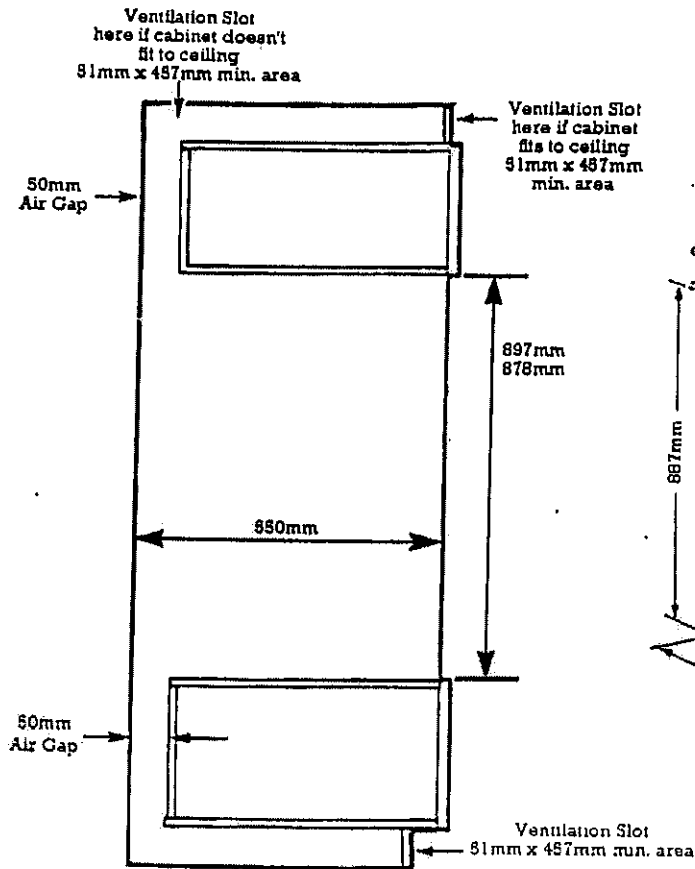


Fig. 2

TALL CABINET VENTILATION Fig. 1

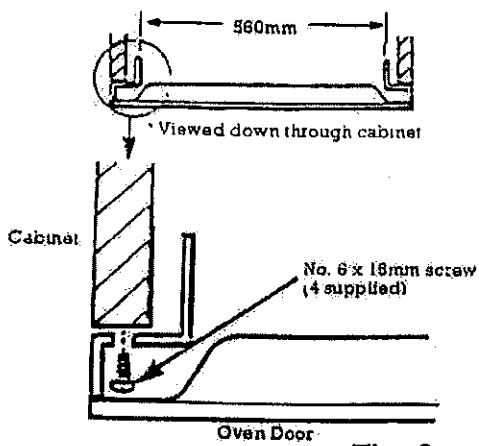


Fig. 3

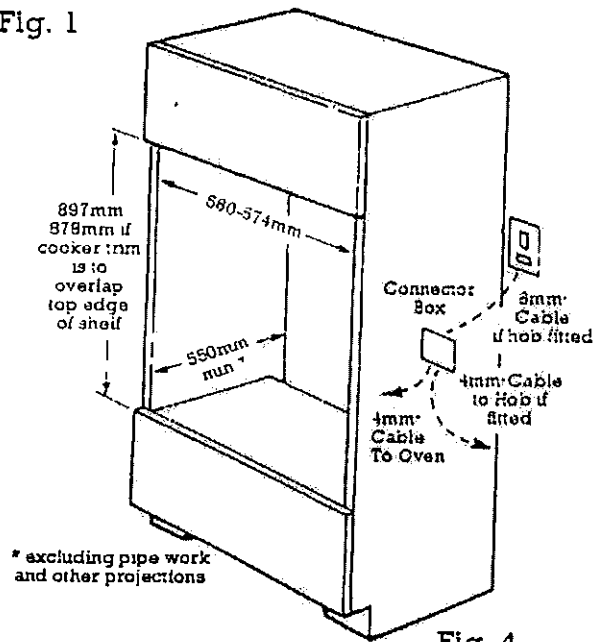


Fig. 4

INSTALLATION INSTRUCTIONS

JRS 25

Important

This appliance must not be installed over any appliance that generates heat.

For your own safety, we recommend that your appliance is installed by a suitably qualified person. The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

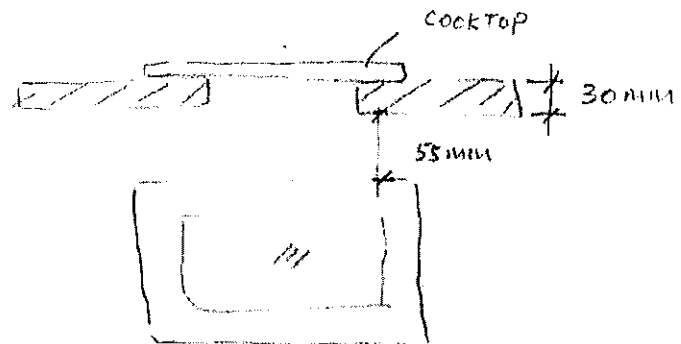
1. General

WARNING: THIS APPLIANCE MUST BE EARTHED.

- (a) The oven unit is designed for mounting at a safe level into an oven housing which must be secured to the backing wall, or alternatively, in the case of the single oven unit, under a worktop with or without a cooktop unit above.
- (b) In an oven/cooktop arrangement where it is proposed to install the oven directly below the cooktop. It is advisable that only slimline cooktops are used which have the following maximum depths.

Kitchen Worktop thickness	Maximum cooktop depth (from worktop surface vertically down)
30mm	55mm
40mm	65mm
40mm +	Worktop thickness + 25mm

It is most important that the cooktop installation instructions are strictly observed.

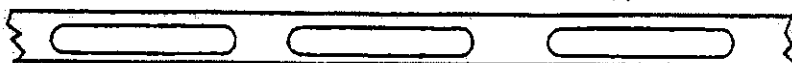


INSTALLATION INSTRUCTIONS

JRS 25

2. Oven Unit Housing Cabinets

- (a) The oven unit housing cabinet dimensions must comply with Fig. 7 and Fig. 8.
- (b) An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves for ventilation.
- (c) Do not obstruct the ventilation slots provided on the oven trim. This is found adjacent to the bottom of the oven door.



- (d) The air gap at the rear allows the warmed air to pass out of the cabinet. If cabinets extend up to the ceiling, the warm air must be exhausted through to the front. Fig. 5.
- (e) If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

Important

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

3. Electrical Installation

Mains Supply

A 15 amp Double Pole control switch with a minimum contact clearance of 3mm must be fitted on or recessed in the wall adjacent to the oven housing cabinetry and should be accessible after installation. If the oven is to be wired into a connector unit this may be positioned behind the oven providing:-

- i. The top of the connector unit is not more than 30cm above the base of the oven recess - see Fig. 8.
- ii. The depth of the connector unit does not reduce the depth of the oven recess to less than 55cm.

The oven must be fitted with a 3 core cable having a minimum cross sectional area of 1.5mm² and must conform to HD21, HD22.

However we recommend that 4mm² twin and earth PVC insulated cable conforming to HD21 is used to connect the cooker to the control unit.

Alternatively the mains supply can be taken from a household 13 amp switched fused spur having a minimum contact clearance of 3mm which must be fitted adjacent to the oven housing cabinetry and accessible after installation.

When installing the oven ensure that the cable does not come into contact with the parts shown in Fig. 9. This can be achieved by routing the oven cable into the rear vertical corners of the oven recess - see Fig. 10 and securing it either to the cabinet side or rear wall in such a way that it can not touch any part of the shaded area of the oven shown in Fig. 9.

INSTALLATION INSTRUCTIONS

JRS 25

Any spare cable must be coiled either behind the oven (not more than 30cm above the base of the oven recess) or pushed into the air gap below the oven after installation.

Where a cooktop is fitted adjacent to or above an oven a 30 amp or 45 amp double pole switch with a minimum contact clearance of 3mm should be used to feed both units via separate suitably rated cables.

Where a cooktop unit is fitted above the oven unit we recommend that 85°C High Temperature PVC with insulated 3 core flexible cord to HD21, HD22 with a conductor size of 2.5mm² is used to connect the cooktop to the control unit.

Where a cooktop unit is fitted adjacent to the oven unit, then 4mm² twin and earth cable to HD21 is recommended to connect the cooktop unit to the control unit.

In all cases adhere to routing details (see figures 9 and 10).

Your oven should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate which is located on the oven front frame (lower left).

Conduit Box to Mains Terminal Block

- (a) The oven unit should be placed on the floor on its carton base in front of the housing cabinet. The rear of the unit should be in line with the conduit box.
- (b) Ensure there is sufficient cable for any future servicing.
- (c) Remove the oven rear panel. Prepare the cable, pass it through the cable entry hole in the oven rear panel and fit to terminal block. Secure the cable clamp and replace the oven rear panel.

4. Final Installation

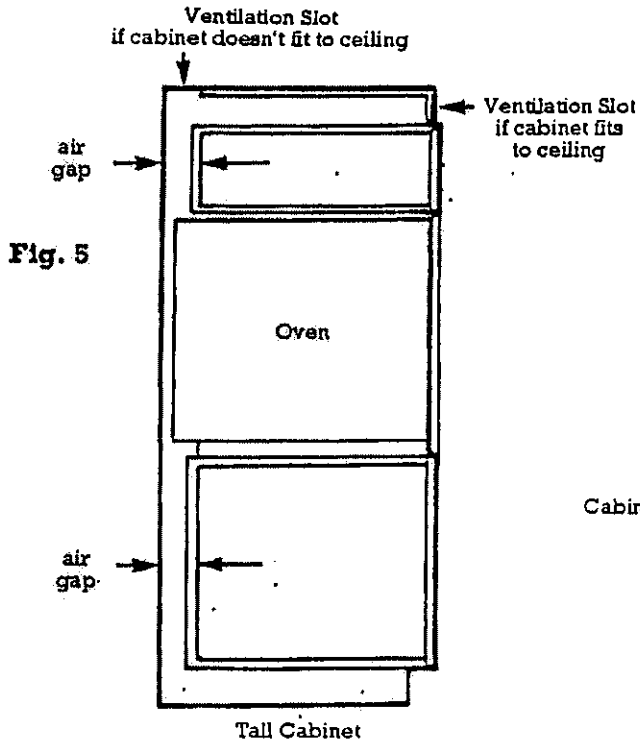
- (a) Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- (b) Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
- (c) Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
- (d) Affix the correct number of self adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 6).
- (e) The oven unit should now be lifted (this requires two people) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads).
- (f) Finally the oven unit is secured to the cabinet by means of the four screws, two through each side trim.
- (g) Remove all packing material from the grill and oven interior.

List of Loose Items

- 4 x No.6 Pozzi Head screws
- 12 x 75mm Thick Spacers (self adhesive)
- 4 x 3mm Thick Spacers (self adhesive)

INSTALLATION INSTRUCTIONS

JRS 25



When fitting an oven underneath a cooktop always use these installation instructions in conjunction with the cooktop instructions

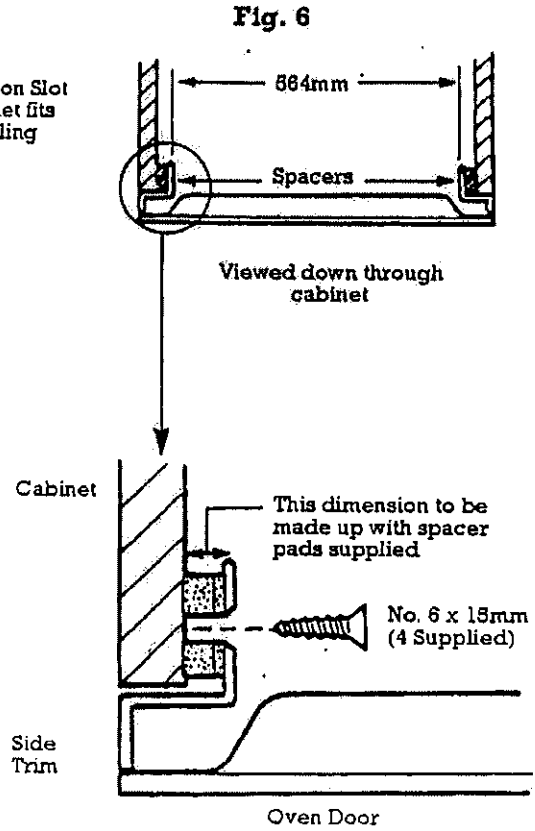
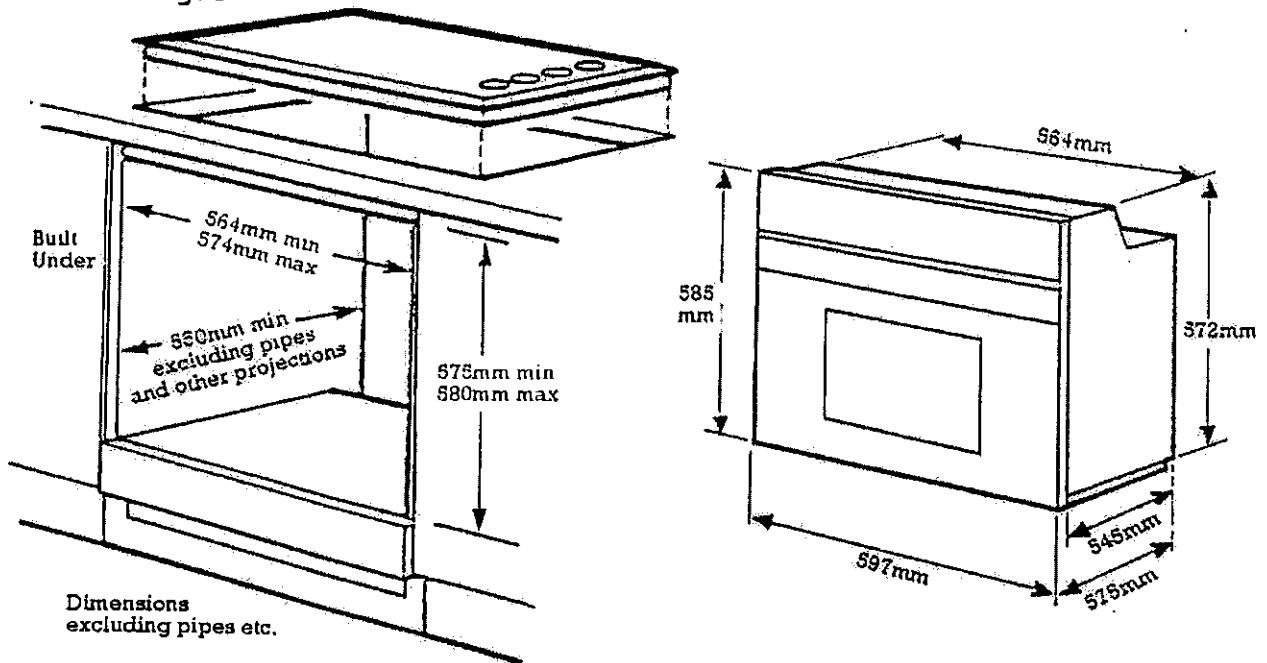
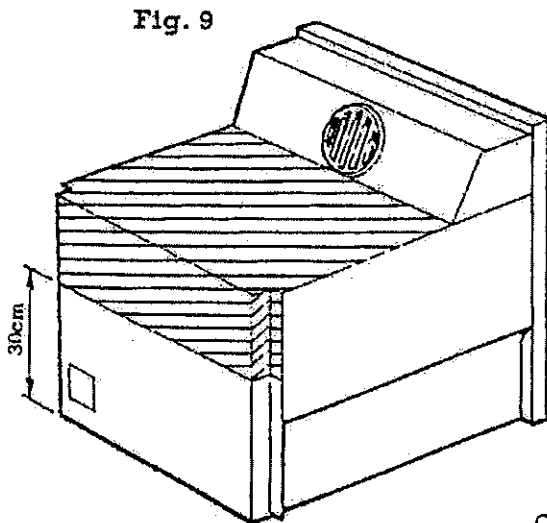
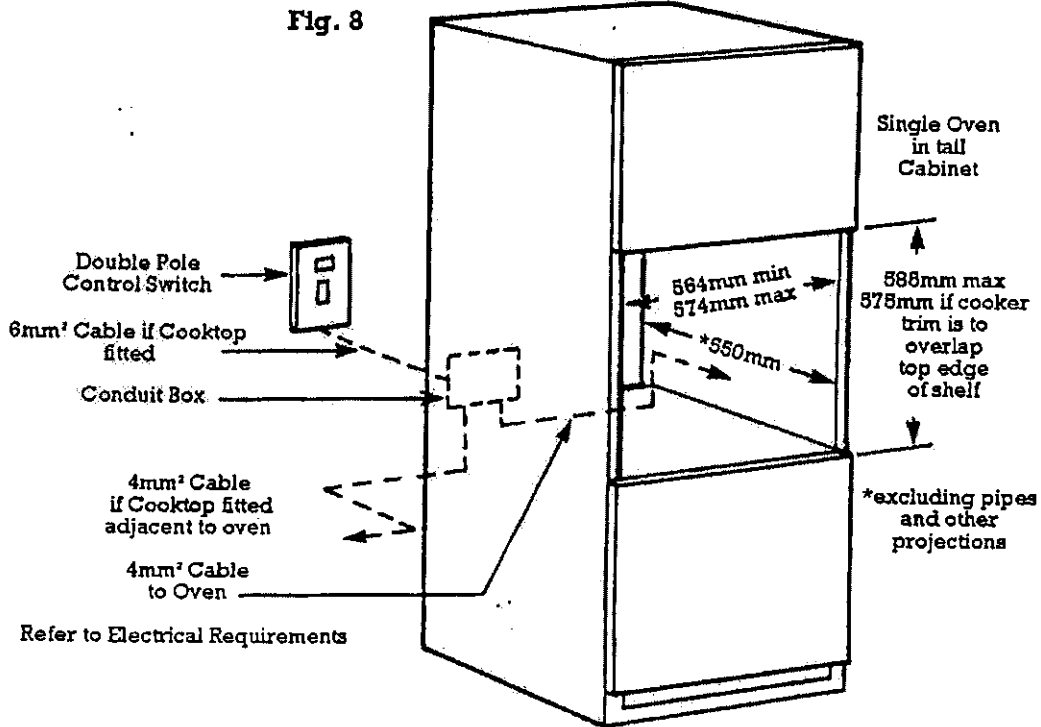



Fig. 7



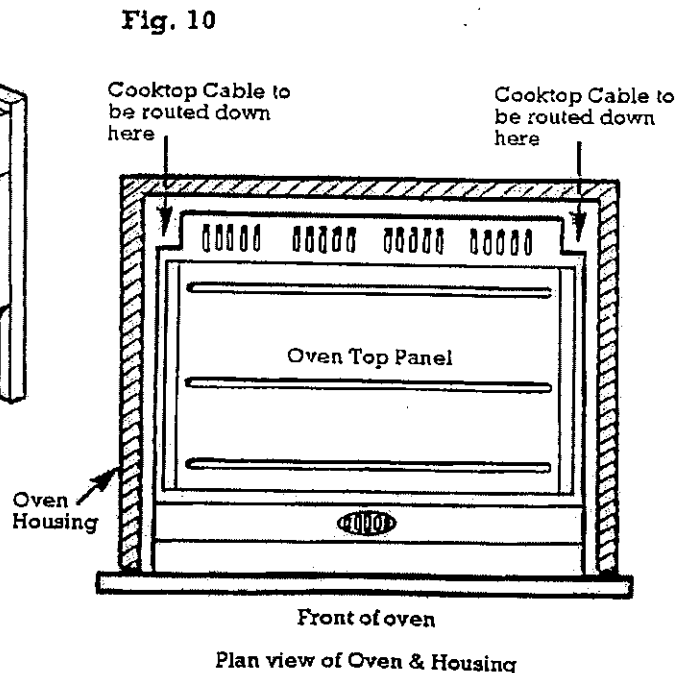
INSTALLATION INSTRUCTIONS

JRS 25



 Area that the supply cable must not come into contact with after installation.

WARNING: The outer panels of the oven become hot during use, ensure that the supply cable does not touch any part of the shaded area of the oven shown above.



PRODUCT SPECIFICATIONS

JRS 25/28

JRS 25BB	Black	220/230v	Single Oven
JRS 25WW	White	220/230v	Single Oven
JRS 28BB	Black	220/230v	Double Oven
JRS 28WW	White	220/230v	Double Oven

JRS 25	JRS 28	
50 Hz	50 Hz	Supply Frequency
12A	22A	Max Total Current
220/230v AC Only	220/230v AC Only	Supply Voltage
2.52/2.76kW	4.62/5.05kW	Total Wattage
Full 2.44/2.66kW Half 1.68/1.84kW	Full 2.24/2.44kW Half 1.12/1.22kW	Grill Wattage
—	1.57/1.72kW	Top Oven Wattage
1.76/1.93kW	1.76/1.93kW	Top & Base Wattage
2.1/2.3kW	2.1/2.3kW	Fan Oven Wattage
2.44/2.66kW	2.44/2.66kW	Fan Grill Wattage
21W/23W	21W/23W	Oven Lamp Wattage
900cm ²	900cm ²	Grilling Area
—	33 Litre	Top Oven Capacity
58 Litre	58 Litre	Main Oven Capacity
Height 585mm Width 597mm Depth 575mm	Height 887mm Width 597mm Depth 600mm	External Dimensions Including Trim

SAFETY INSTRUCTIONS

Please read through before operating your appliance.

ALWAYS

- ALWAYS** have your appliance installed by a competent engineer or electrical contractor.
- ALWAYS** remove all transportation packing from inside the oven/grill before switching on for the first time.
- ALWAYS** make sure you understand the controls prior to using.
- ALWAYS** keep children away from the oven at all times when grilling as surfaces will get extremely hot.
- ALWAYS** remember that the oven and utensils will be very hot when in use.
- ALWAYS** take care when opening the door. Let steam and hot air escape before removing the food.
- ALWAYS** use quality dry oven gloves for removing hot food utensils from the oven/grill.
- ALWAYS** select the correct shelf position before turning the oven or grill on.
- ALWAYS** turn off the electricity supply at the wall switch before cleaning.
- ALWAYS** ensure Meat and Poultry is thoroughly defrosted before cooking.
- ALWAYS** check all controls on the appliance are switched off after use.
- ALWAYS** take care when removing utensils from the top oven as these may be hot if main oven is in use.
- ALWAYS** keep ventilation slots clear of obstructions.
- ALWAYS** reset the oven timer to Manual after completing an Automatic Cooking Programme.
- ALWAYS** take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.
- ALWAYS** use a thick cloth and take care to protect your fingers when replacing a faulty oven lamp after first turning off the cooker electricity supply.
- ALWAYS** refer servicing to a qualified appliance service engineer.
- ALWAYS** ensure the grill pan handle is fully located centrally on the grill pan.
- ALWAYS** open oven door(s) using the plastic door handle only.

SAFETY INSTRUCTIONS

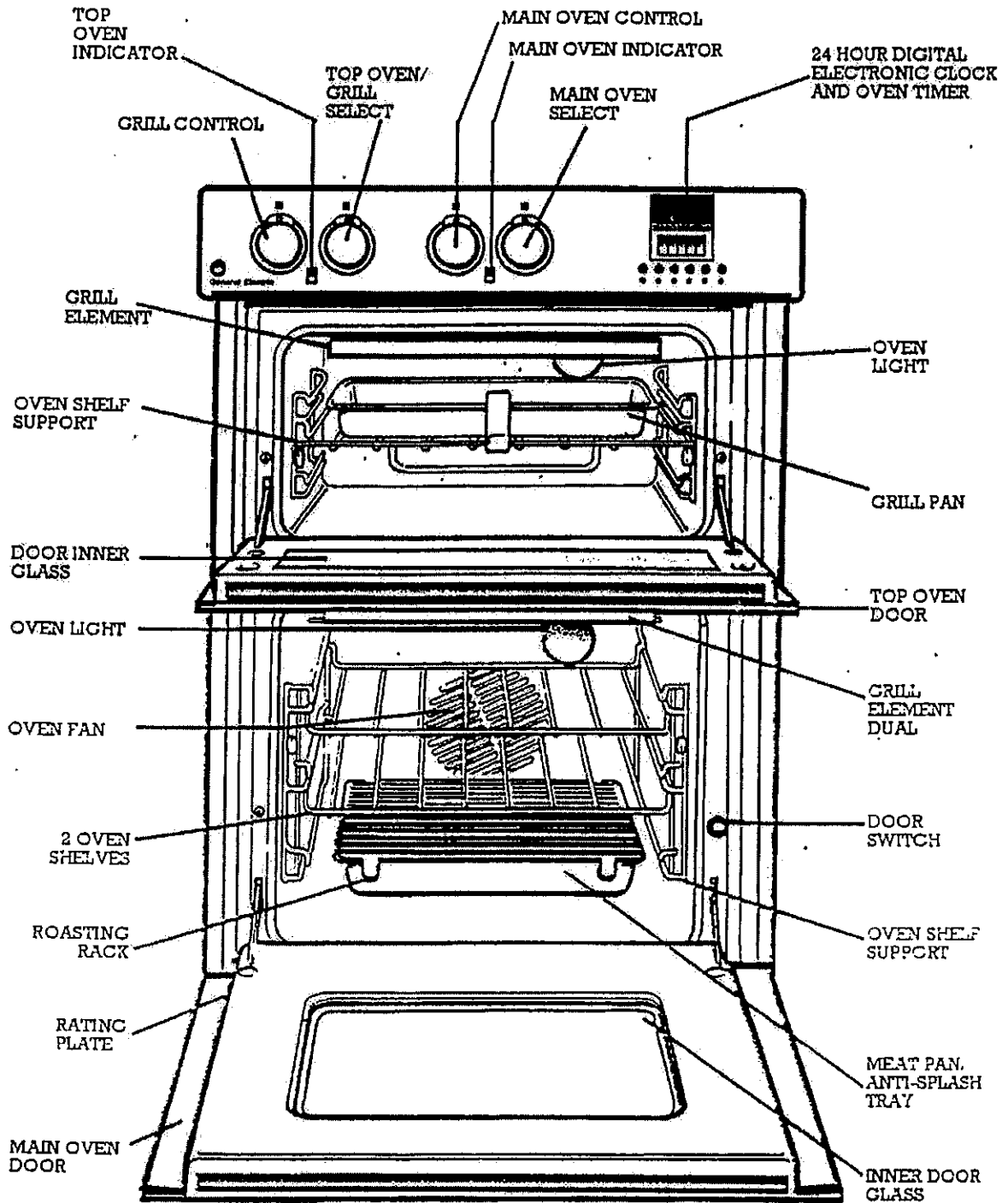
Please read through before operating your appliance.

NEVER

- NEVER** leave children playing unsupervised where a cooker/hob is installed and in use as all surfaces will get hot.
- NEVER** attempt to grill with grill/oven door closed.
- NEVER** allow children to sit or stand on any part of the appliance.
- NEVER** allow children to play with the oven controls.
- NEVER** store food stuffs or pressurised containers in the same cabinet as the oven.
- NEVER** store items above an oven that children may attempt to reach.
- NEVER** remove the oven shelves when the oven is hot.
- NEVER** use water to extinguish oil or fat fires.
- NEVER** use the oven/grill as a space heater.
- NEVER** use the grill to warm plates.
- NEVER** heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER** line the grill pan with aluminium foil.
- NEVER** operate the grill when oven(s) are set to cook automatically.

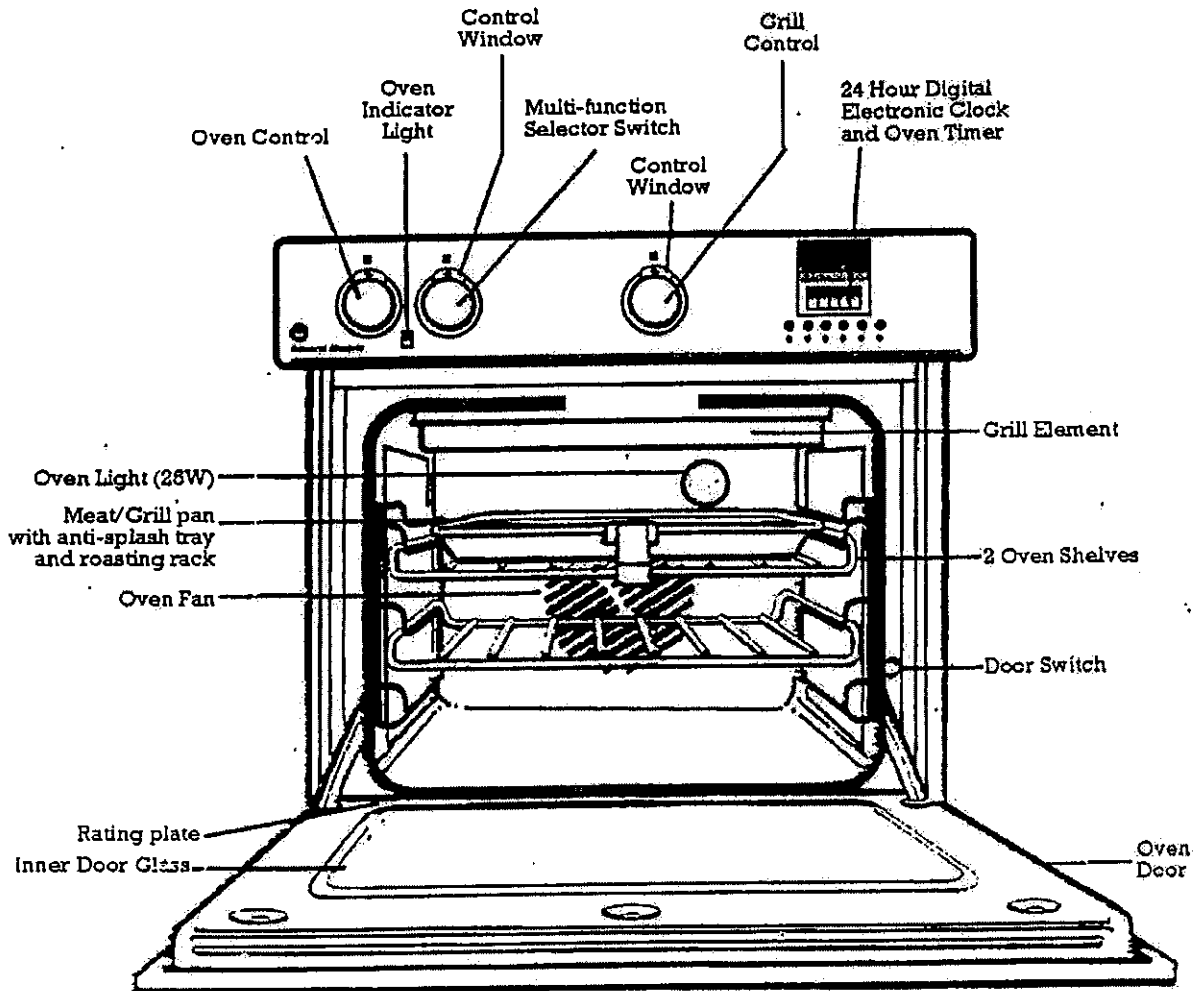
FEATURES

JRS 28



FEATURES

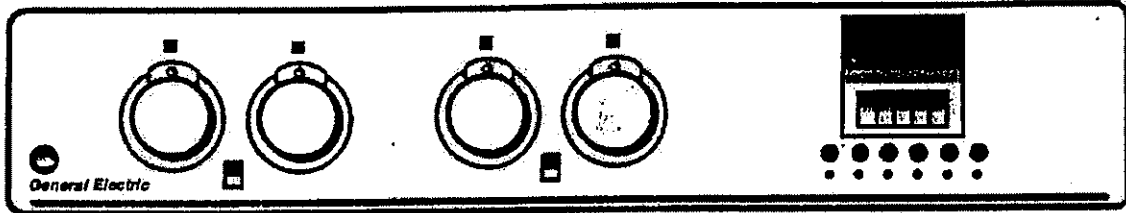
JRS 25



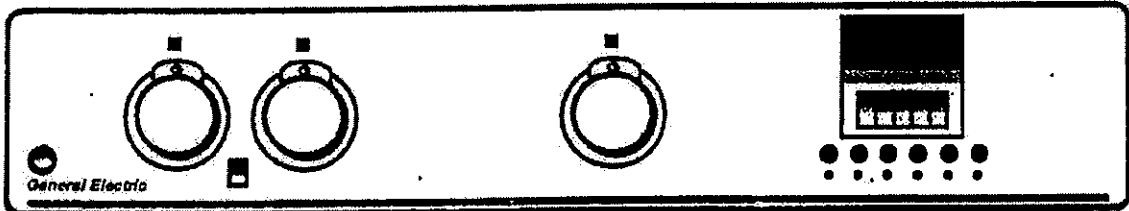
CONTROL PANEL

JRS 25/28

JRS 28



JRS 25



Control Panel Illumination

The control panel illumination is operated when any selector switch is used.

Cooling Fan

A gentle flow of air will be blown below the control panel when any selector switch is used.

NOTE: It is advisable to check that all oven controls have been switched off when the appliance is not in use.

Oven Interior Lights

The oven lights are operated when their respective oven control is used.

NOTE: When all controls are turned off the cooling fan and control panel illumination may remain ON for a short period of time to indicate the appliance is still warm (JRS 28).

OVEN TIMER OPERATION

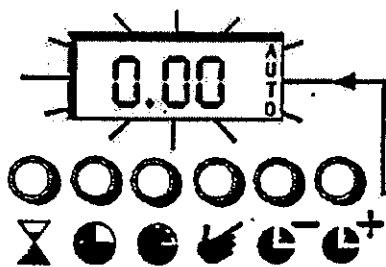
The oven timer offers you the following features:

1. Time of Day
2. Automatic Cooking
3. Minute Minder

Automatic Cooking

The ovens can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven (JRS 28) only on the same automatic cooking programme.

The grill must not be used when the ovens are set to cook automatically.

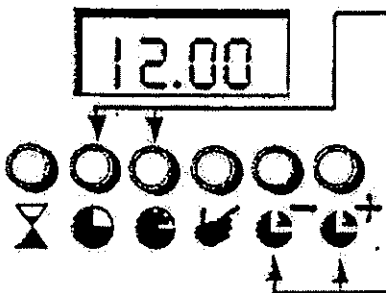


To Set Time of Day

Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show 0.00 and Auto flashing intermittently.



Step 4 Press and hold the "0" and "2" button together, display shows 12.00.

At the same time press either the "+" or "-" buttons to set the correct time of day.

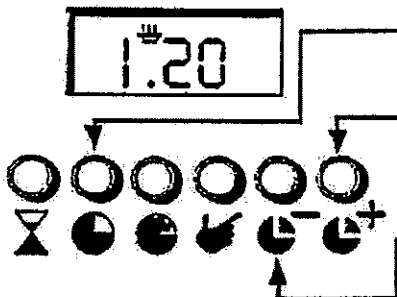
THE TIME OF DAY IS NOW SET.

To Set Timer To Switch ON and OFF Automatically

This allows you to cook immediately for a chosen period before the oven switches Off Automatically

Step 1 Ensure the time of day is set correctly.

Step 2 Place food onto the correct shelf position in the oven.



Step 3

Press and release the "0" button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cook period is set.

(Adjustment can be made by pressing the "-" button).

OVEN TIMER OPERATION

To Set Timer To Switch ON and OFF Automatically (cont.)

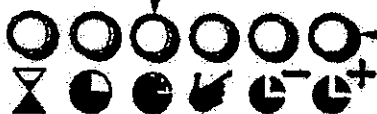


The timer display will revert to the time of day with the Auto symbol and cookpot lit.



Step 4

Press and release the "●" button the display will read the earliest possible end time with the cookpot and Auto symbol lit.



Within 2 seconds press and hold the "+" button to set to the time you require the food to be ready, with only the Auto symbol lit.

(Adjustment can be made by pressing the "-" button).



Step 5

Turn the oven control to the required temperature.

The oven will now switch on later in the day for the cook period required and will cut off automatically at the end time setting.

At the end of the cook period the Auto symbol will flash and an intermittent beeping sound will be heard. This will continue for approximately 2 minutes unless the timer is reset within the period. (See Step 7 on next page).



The oven will no longer operate until the timer has been reset to manual operation.

Step 6

Turn off the oven control.

Step 7

Press the manual button to cancel the beeping sound. (If 2 minutes has not elapsed.)



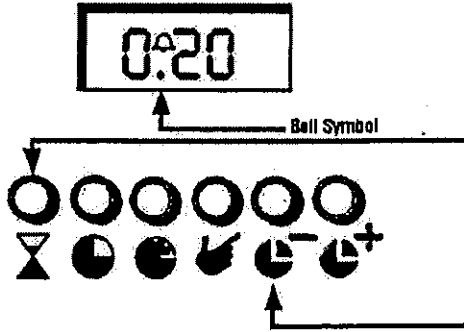
Press "⏸" again to return oven to Manual Operation.

Other Notes On Timer Operation

1. If a mistake is made and is not readily rectified alter the cook period to show 0.00 (as per Step 3 above) then press the Manual button (see Step 7 above) and start the sequence again.
2. However the oven cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the manual button (see Step 7 above).
3. If at any time the display shows three flashing zero's 0.00. It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. Food in the oven may therefore not have been cooked, before serving check food is thoroughly cooked.

OVEN TIMER OPERATION

To Set The Minute Minder



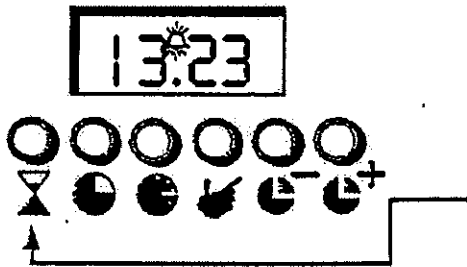
Step 1

Ensure the time of day is set correctly.

Step 2

Press and release the "⌘" Button. Within 5 seconds press and hold the "+" button until the required time is set. A Bell symbol will be lit.

This can be adjusted by pressing the "-" button.



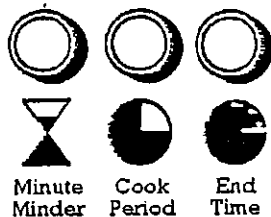
The timer will then revert back to the time of day.

At the end of the set time a beeping sound will be heard and the bell symbol will flash.

This can be cancelled by pressing the "⌘" button.

NOTE: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the "⌘" button and then pressing the "-" button until 0.00 appears in the display window.

NOTE: To check time remaining in any function press the relative button either:

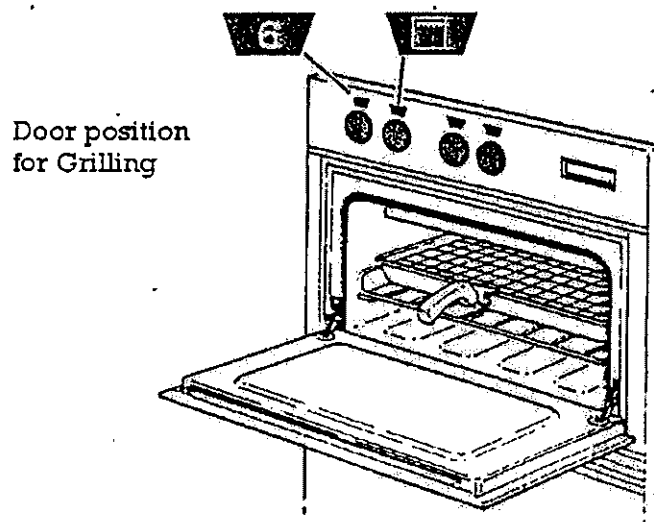
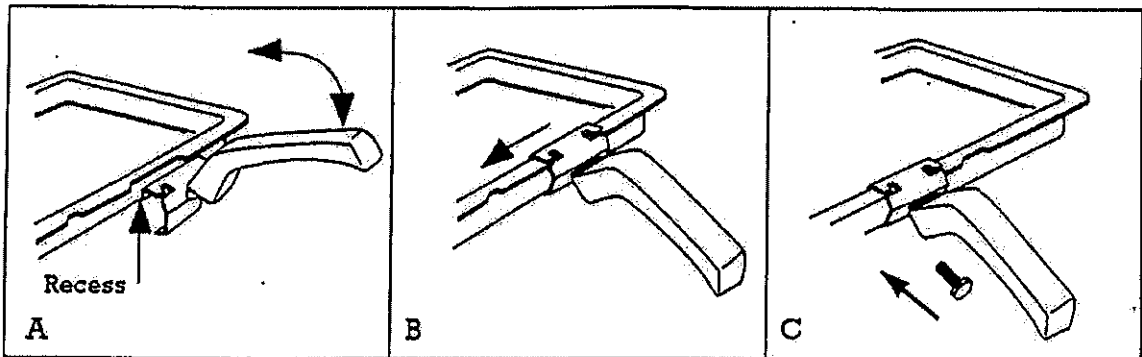


TOP OVEN

JRS 28

Grilling

Grill Pan Handle Assembly



Please note, if a fixed handle is required, grill pan is unable to be stored in the oven with door closed. But may be stored in the Top Oven with door closed.

TOP OVEN

JRS 28


Grilling

DO NOT allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

DO NOT GRILL WITH THE GRILL/TOP OVEN DOOR CLOSED.

The grill control is designed to provide variable heat of either the twin grill elements or a single grill element.

To select half grill  or full grill  first turn the top oven control  clockwise beyond 220°C until the symbol  or  appears.

The heat can now be adjusted by setting the grill control .

Please note that the Grill will not operate unless the Top Oven control is in a grill position.

After use turn both controls to their off positions.

Grilling Procedure

Ensure oven timer is set to Manual.

Preheat the grill at setting 6 on the grill control for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the first or second runner position. The grill pan is placed on the shelf and positioned centrally under the grill element. Leave the control at 6 for toast, and for 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 6. The thicker the food, the lower the control should be set.

Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

Do not line the grill pan with aluminium foil.

After use always return both controls to their OFF position.

TOP OVEN

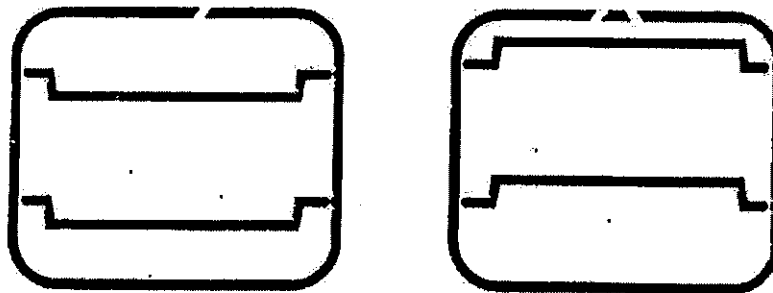
JRS 28

Cooking

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 three cooking positions, as shown in the diagram below.



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.









Operation

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

Note: If the indicator does not come On when the control knob is turned, check the oven timer is set to Manual (see oven timer operation).

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

MAIN OVEN SELECTOR SWITCH FUNCTIONS

- Off**  With the selector in this position the oven will be off with the exception of the clock display.
- Oven Light**  In this position the lamp will illuminate the oven.
- Fan Oven**  The oven fan and a rear element are controlled when this function is selected.
Use the oven thermostat control to set the required temperature.
- Top and Base Heat**  Top and base elements are controlled when this function is selected.
Use the oven thermostat control to set the required temperature.
- Fan Assisted Top & Base Heat**  The oven fan and top and base elements will operate when this function is selected. Use the oven thermostat control to set the required temperature.
- Thermo Grilling**  The oven fan and grill element are controlled when this function is selected.
Use the oven thermostat control to set the required temperature.
Oven door must be closed for fan grilling.
- Full Grill**  The full width of the grill element is controlled when this function is selected. Use the grill control set to the required position.
Oven door must be open for grilling.
- Economy Grill**  The inner portion of the grill element is controlled when this function is selected.
Use the grill control set to the required position.
Oven door must be open for grilling.

MAIN OVEN

JRS 25/28

Fan



The oven is heated by an element at the rear of the oven.

A fan at the rear of the oven operates to circulate heated air within the oven. Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position. Up to 3 shelves may be used but the shelves should be evenly spaced.

When cooking in the fan oven temperatures should be reduced by 25°C.

It is not necessary to pre-heat the oven for most foods before placing them in the oven. However, sensitive mixtures e.g. souffles need a hot oven so pre-heat before placing food in the oven.

As the hot air is being circulated over the food, cooking times are reduced by 10 minutes in every hour.

Fan Assisted Top and Base Heat



The oven is heated by elements at the top of the oven and underneath the floor of the oven. A fan at the rear of the oven operates to circulate heated air within the oven.

It is important that cooking is carried out on two levels only, and the shelves should be evenly spaced to allow air circulation.

For best results always pre-heat before placing food in the oven.

Reduce cooking temperature by 10/20°C depending on type of food being cooked.

Top and Base Heat



The oven can be controlled automatically through the oven timer. Remove the meat pan if it is not being used.

Food or utensils should never be placed directly on the floor of the oven for cooking.

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Position rod shelves as required for the food being cooked.
3. Turn the selector switch until the required symbol is shown in the control panel window.
4. Turn the oven thermostat control to the required temperature setting. The control panel illumination and oven light will remain on (in manual). The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.
5. After use always return both controls to the off position and close the oven door.

MAIN OVEN

JRS 25/28

Thermo Grilling



Thermo grilling is a combination of heat from the grill element and the oven fan circulating the hot air around the food.

Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.

For thin cuts of meat e.g. steaks use shelf 2 from base.

For joints or poultry use shelf 1 from base.

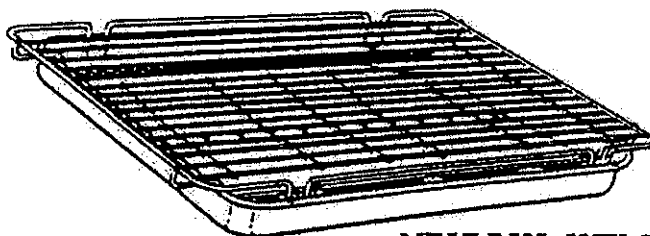
The oven door is fitted with a switch which will turn off the elements and fan when the door is opened (JRS 25).

The oven can be controlled automatically through the oven timer.

There is no need to pre-heat the oven.

Food or utensils should never be placed directly on the floor of the oven for cooking.

1. Ensure Oven Timer is set to Manual.
2. Position rod shelf as required for the food being cooked.
3. Position the grill/meat pan centrally on shelf (remove handle). Use with anti-splash tray and roasting rack in place (see below). This helps to prevent fat splashing around the oven. Close the oven door. Thermo grilling will not begin if the door is not closed
4. Turn the selector switch until the required symbol is shown in the control panel window.
5. Turn the oven thermostat control to the required temperature setting. The control panel illumination and oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.
6. Turn the food over approximately halfway through cooking, taking care not to burn yourself.
7. After use always return both controls to the off position and close the oven door.



MEAT PAN, ANTI-SPLASH
TRAY AND ROASTING RACK

Operating Procedure

MAIN OVEN

JRS 28

Grilling Economy Full

Grilling is a fast method of cooking to produce crispy browned food using direct heat from the grill element.

General

DO NOT allow young children near the appliance when the grill is in use as the surfaces can get extremely hot.

It is important to note that the grill will not operate unless the multifunction selector switch is set to a grill position and the Oven temperature control is turned to the required temperature.

DO NOT GRILL WITH THE OVEN DOOR CLOSED (see below).

Grilling Procedure

1. Ensure Oven Timer is set to Manual.
2. Select correct shelf position (Normally top or second from top).
3. Turn the selector switch until the required grill symbol is shown in the window.
4. Position the grill pan directly under the heating elements.
5. Open door to its grill position (see below).
6. Turn the oven thermostat control to 230°C and pre-heat for 5 minutes. For toasting and sealing fast cooking foods leave the control at 230°C. For thicker foods requiring longer cooking times turn the grill control down to a lower setting after the initial sealing of both sides at 230°C. The thicker the food the lower the setting.
7. After use always return both controls to the off position and close the oven door.

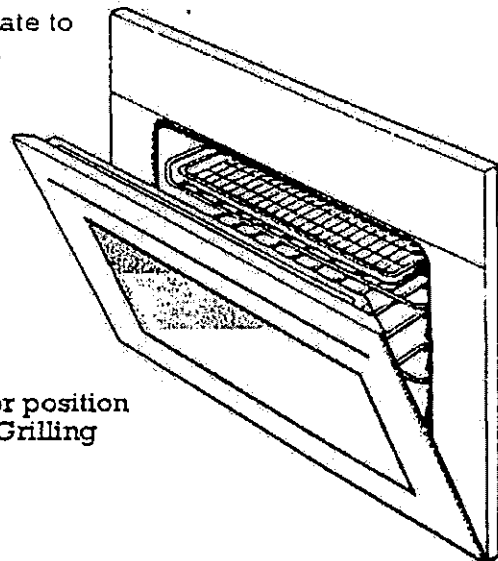
NOTE: The oven control can only be turned anti-clockwise to its Off position.

Do not line the grill pan with aluminium foil.

The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could result in a fire hazard.

The temperatures below relate to heat settings recommended

High	= 230°C
Medium High	= 200°C
Medium	= 175°C
Medium Low	= 150°C
Low	= 130°C
Very Gentle	= 100°C



Door position for Grilling

MAIN OVEN

JRS 25

Grilling  Economy  Full

Grilling is a fast method of cooking to produce crispy browned food using direct heat from the grill element.

General

DO NOT allow young children near the appliance when the grill is in use as the surfaces can get extremely hot.

It is important to note that the grill **will not** operate unless the multifunction selector switch is set to a grill position and the grill control is turned to the required number.

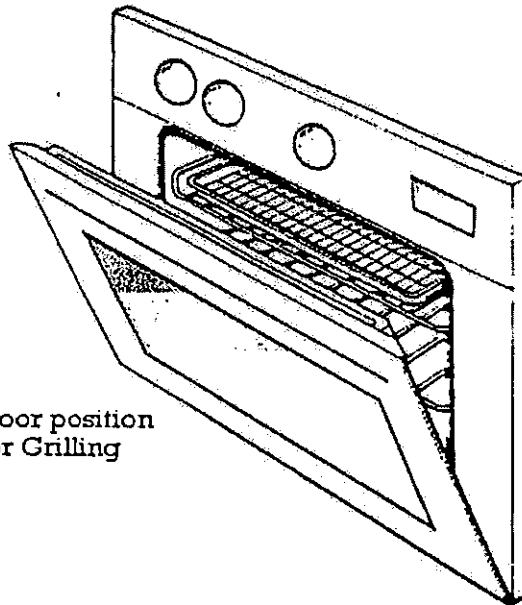
DO NOT GRILL WITH THE OVEN DOOR CLOSED (see below).

Grilling Procedure



1. Ensure Oven Timer is set to Manual.
2. Select correct shelf position (Normally top or second from top).
3. Turn the selector switch until the required grill symbol is shown in the window.
4. Position the grill pan centrally under the heating elements.
5. Open door to its grill position (see below).
6. Turn the grill control to Max (6) and pre-heat for 5 minutes. For toasting and sealing fast cooking foods leave the control at 6. For thicker foods requiring longer cooking times turn the grill control down to a lower setting after the initial sealing of both sides at 6. The thicker the food the lower the setting.
7. After use always return both controls to the off position and close the oven door.

Do not line the grill pan with aluminium foil.
The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could result in a fire hazard.



Door position
for Grilling

CARE AND CLEANING

It is recommended for safety and health reasons that the oven is regularly cleaned.

TURN OFF THE ELECTRICITY SUPPLY TO THE APPLIANCE BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position and the oven is cold.

Oven Interior

Wipe out the compartment with a damp soapy cloth. For more stubborn stains on the base of the oven use a fine steel wool soap pad.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in hot soapy water.

Before cleaning the top and main oven roof **the electricity supply to the appliance must be turned off and the grill totally cold.** To clean the removable roof liner, use a damp soapy cloth being careful not to damage the elements. If stubborn stains remain gently clean with a nylon scouring pad and soapy water, and then wipe over with a damp cloth.

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven.

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.

Doors

With the oven door in an open position the inner glass panel may be cleaned. Use a damp soapy cloth. For more stubborn stains use a fine steel wool soap pad.

Do not use scouring pads, or abrasive powder, which will scratch the glass.

CARE AND CLEANING

Exterior

Control Panel – Regularly wipe with a damp cloth and polish with a dry 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 hot 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.

Do not use scouring pads or abrasive cleaners/powders which may scratch the surface.

Replacement of Oven Lamp

WARNING: TURN OFF THE ELECTRICITY SUPPLY TO THE APPLIANCE BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Use a thick cloth to grip the light glass dome and bulb, unscrew anti-clockwise and lift out. **Carefully** unscrew the lamp anti-clockwise (25W 300°C SES). Fit replacement lamp, and refit dome. If necessary clean dome in warm soapy water then drying completely.

CARE AND CLEANING

Occasionally it may be necessary to clean the glass panels between the inner and outer oven door.

Fig. 1

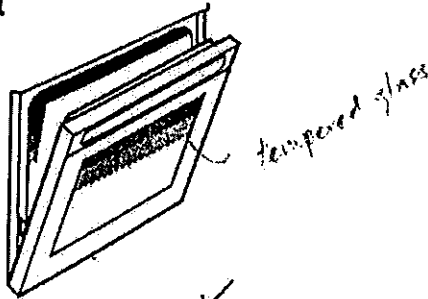


Fig. 2

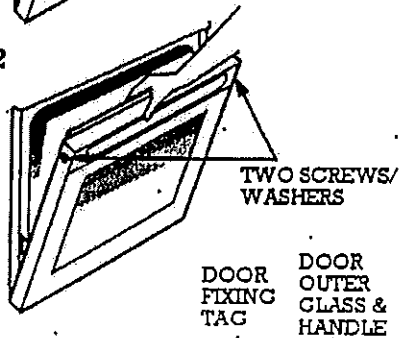


Fig. 3

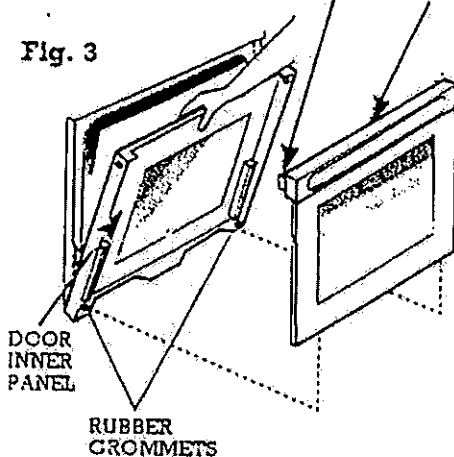
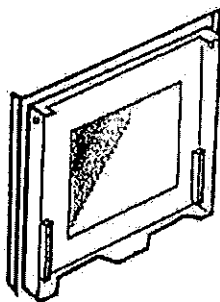


Fig. 4



WARNING: ALWAYS SWITCH OFF YOUR APPLIANCE AT THE MAINS SUPPLY AND ALLOW TO COOL BEFORE CLEANING.

1. Position top oven door as shown in Fig. 1.
NOTE: The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.
2. Open main oven door as wide as possible **without damaging the door handle**. Then proceed to remove the handle/outer glass assembly by following the rest of the instructions.
3. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in Fig. 2.
4. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/outer glass assembly upwards as shown in Fig. 3. Take care not to dislodge rubber grommets in bottom of door.
5. Return the inner door panel to the closed position as shown in Fig. 4.
WARNING: CARE MUST BE TAKEN WHEN CLOSING THE DOOR INNER PANEL AS THE DOOR WILL ATTEMPT TO SNATCH SHUT, WITHOUT THE WEIGHT OF THE HANDLE/OUTER GLASS ASSEMBLY AVOID TRAPPING YOUR FINGERS. (TOP OVEN ONLY).
6. The inside of inner and outer door glass can now be cleaned using only warm soapy water and cloth taking care not to damage the glass screen.
7. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap fingers, see Fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of inner door panel, see Fig. 3. Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly. Fit inside the door inner panel while still holding door together refit the two screws and washers, see Fig. 2.

NEVER OPERATE THE OVENS WITHOUT THE OUTER GLASS PANELS CORRECTLY REFITTED.

FAULT FINDING

JRS 28

Is there something wrong with your oven?







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

Problem	Check
Nothing works.	<p>Is the main cooker wall switch turned on?</p> <p>Has the timer stopped working?</p> <p>If the timer is not working it is likely that there is no electricity supply to your oven.</p>
Main and top ovens do not work. Grill works.	<p>Ensure timer is set to manual by following the instructions Oven Timer Operation.</p>
Top oven and grill do not work. Main oven works.	<p>Operating the oven under the following conditions may cause a safety cut-out to operate:</p> <p>(a) with inadequate ventilation in the cabinet.</p> <p>(b) grilling with the top oven door shut.</p> <p>(c) grilling for an excessively long period at maximum setting.</p> <p>Switch off the appliance and allow the oven to cool for a couple of hours. Switch the oven back on again and check that the grill/top oven is now operating correctly.</p>
Grill does not work.	<p>Ensure that the top oven control is set fully clockwise to a grill function and that the grill control has been turned on.</p>
Grill keeps turning on and off.	<p>When the grill control is operated at a setting less than '6', this is normal regulator operation, not a fault.</p>
Timer is showing '000'	<p>The electricity supply to the oven has been interrupted and the timer must be reset.</p>
Timer buzzer operates continually or a while after it is reset.	<p>Press timer button marked '⏸'.</p>
Unable to set auto oven program.	<p>The '⏸' button on the timer refers to the duration of cooking (the time required to cook the food), not to the stop time. When the required 'cook period', and 'end time' have been set, the timer will calculate the start time for you.</p>

FAULT FINDING

JRS 25

Is there something wrong with your oven? Before contacting your Service Centre/Installer, check the problem guide below; there may be nothing wrong with your oven.

Problem	Check
Nothing works	<p>Is the main oven wall switch turned off?</p> <p>With the selector switch set to  does the oven light illuminate?</p> <p>If the answer to the above question is NO then it is likely that there is no electricity supply to your oven.</p>
Grill does not work	<p>Check that the selector switch is set to  full grill or  half grill, and that the grill control is turned on.</p> <p>Check that the door is in its grilling position.</p>
Oven does not work	<p>Check that the selector switch is set to  fan oven or  top and bottom heat or  thermo grill and that the temperature control is set correctly.</p> <p>Check timer is set to manual and the oven door is fully closed.</p>

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.