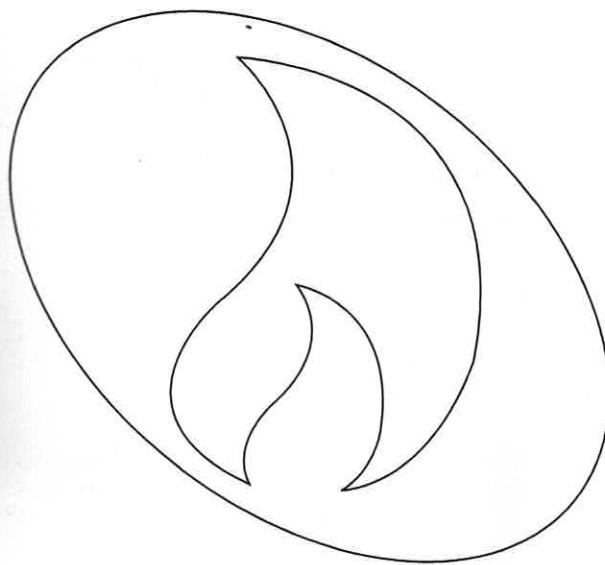


**EUROMAID**

*installation & operating  
instructions and cooking guidance*

**Single oven  
electric cooker  
with grill**

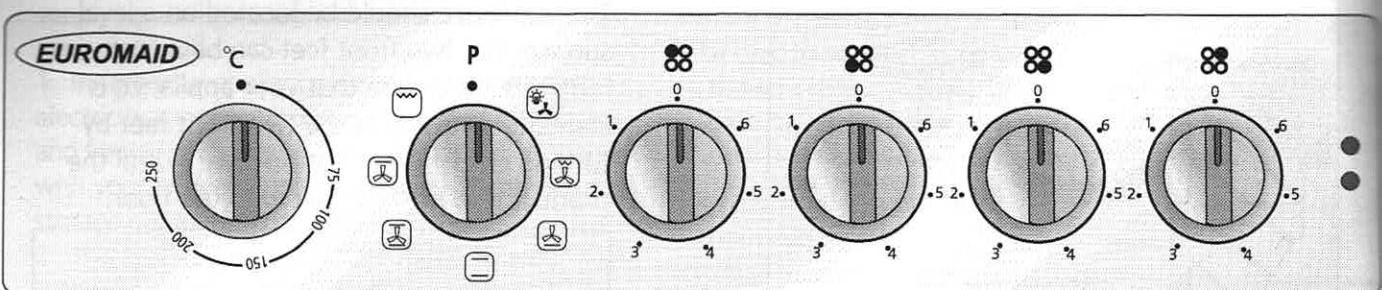
**Model : SC 600  
SWH 600**



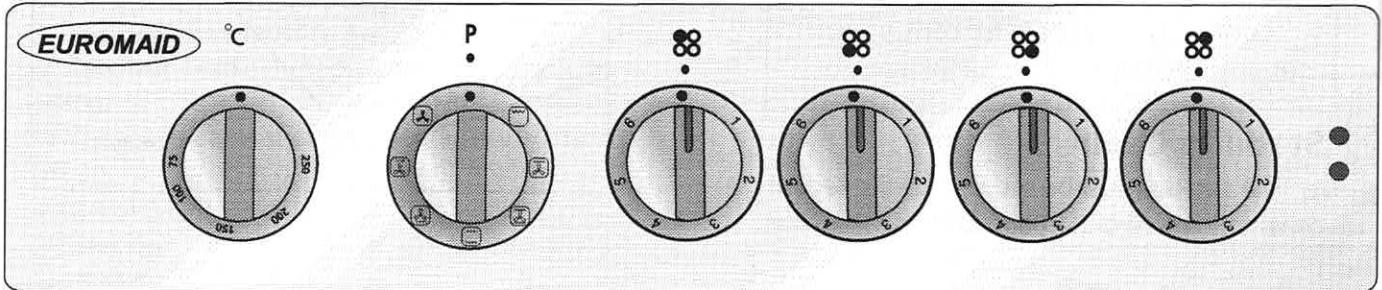
*get the best from your new cooker*

# operating the hob

## SC 600



## SWH 600



### Control knobs

1. Rotate in either direction to switch on and select a heat level from one of 6 fixed positions.
2. When any one of the heating zones is on, the red indicator light on the control panel is on.
3. To switch a heating zone off turn the corresponding knob to 0 (zero).

Before retiring for the evening it is advisable to check that all the cooker controls have been switched off.

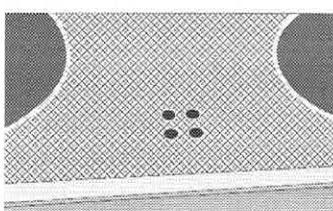
- A slight buzzing sound can be heard if any of the heating zones comes on. This is normal and not a fault.

Position	Use
1	Warming
2-3	Simmering
4-5-6	Cooking-Frying-Boiling

### Hob hot indicator lights

For your safety, these illuminate to show which hob is hot. They remain alight even when the hob is switched off. The light will go off when the temperature falls below 64°C.

Do not touch and keep children away from the heating zones and appliance at all times.

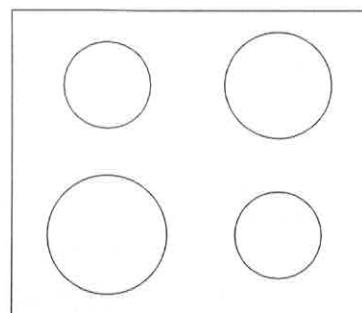


Diameter 140mm 1200W

Use 6" diameter  
saucépan

Diameter 180mm 1700W

Use 7" diameter  
saucépan



Diameter 180mm 1700W

Use 7" diameter  
saucépan

Diameter 140mm 1200W

Use 6" diameter  
saucépan

### The features of the function selection knob

Oven lamp, warning lamps and fan

Grill with fan (Main Grill Function)

Fan and oven bottom heater

Top and Bottom Heater

Fan, top and bottom heaters

Fan and top heater

Quick grill (Toasting Non Fatty Foods)

## Ceramic hob care

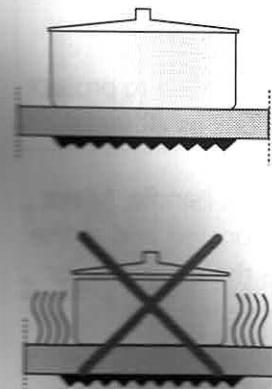
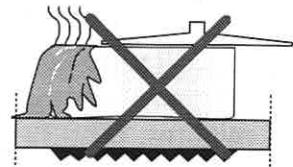


The ceramic glass surface is tough in everyday use and its flat surface makes it easy to clean but please follow the following precautions.

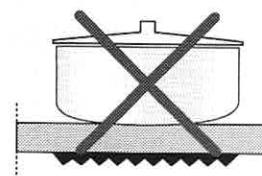
- Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface and refer to the Guarantee section.
- Keep children away from hot surfaces.
- In order to avoid hob soilage, make sure the bottom of the utensils and the hob surface are clean and dry before use.
- Do not use the surface for food preparation eg cutting bread or slicing vegetables and fruit.
- Do not use the surface for storing or any other non-cooking purpose.



- The scratching or dropping of sharp cornered pots onto the surface may cause damage.
- Do not place any material on the surface, such as plastic, aluminium, etc.
- Any such material that may have melted onto the surface should immediately be removed with a hob scraper.
- Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.
- Avoid heating up empty enamel pots.
- Splashes may damage the ceramic surface and can cause fire.



- Optimum efficiency is achieved by using pans that match the diameters of the elements
- If the pan is too small energy is wasted.



- Do not use pots that have concave or convex bottoms.
- Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).
- Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.

## deep fat frying



- Never fill the pan more than one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- 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.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

### In the event of a chip pan or other pan fire

- Switch off the electricity supply.
- Smother flames with a fire blanket or damp cloth.

Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.



**Do not use water on the fire.**  
Leave the pan to cool for at least 30 minutes.

# operating the grill



**Warning:** Accessible parts may become hot when the grill is used.  
Children should be kept away.

The food should be regularly checked whilst grilling and should never be left unattended. The door should be closed whilst grilling otherwise the knobs will become extremely hot.

1. Open the door.
2. Position the shelf in a suitable position.
3. Turn the Grill on by turning the function to **Grill with Fan Symbol**. Set the Thermostat to 200c and let preheat for five minutes.

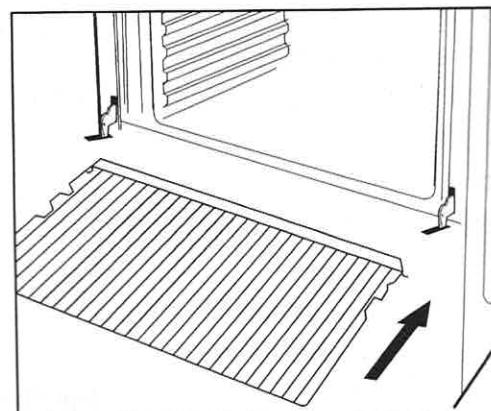
**We strongly recommend this function**  
**Grill with fan is used for the bulk of**  
**grilling needs,** the quick grill function is suitable for short term toasting etc.

The grilling function temperature can be varied adjusting the thermostat temperature. We recommend initial grilling be performed at 200c.

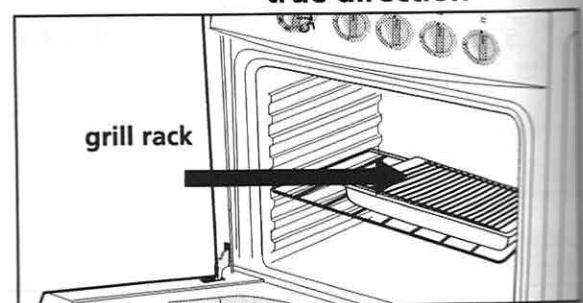
4. The amber indicator light will glow to show that the grill has been switched on.
- Ensure the food is correctly positioned under the grill element.
  - Do not line the grill pan with aluminium foil.
  - When grilling thicker food, the grill rack should be turned over to its lowest position.
  - After placing your food on the Grill tray not to close to the element **close the door and commence Grilling.**

**Note:** it is normal for some smoke to escape when opening the door and checking the status of your foods being cooked.

- **Grilling should be done with the door closed.**



**true direction**



## Use of grill pan handle

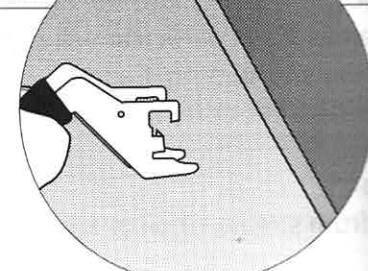
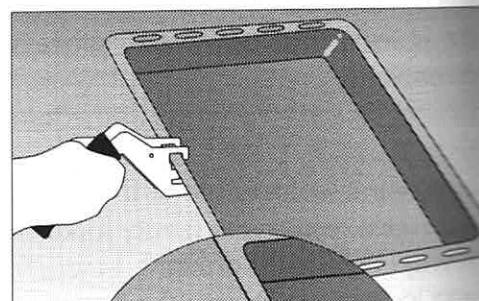


**Warning!** Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

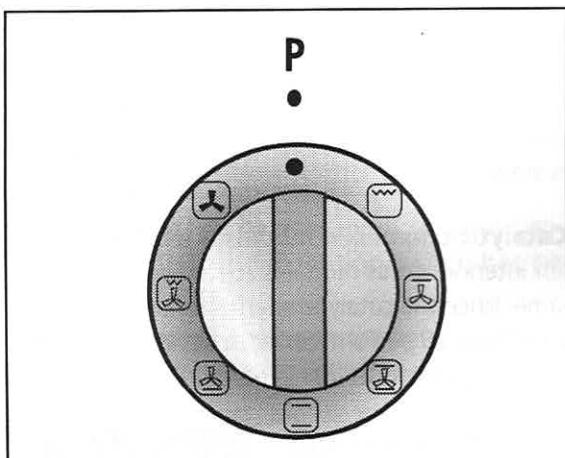
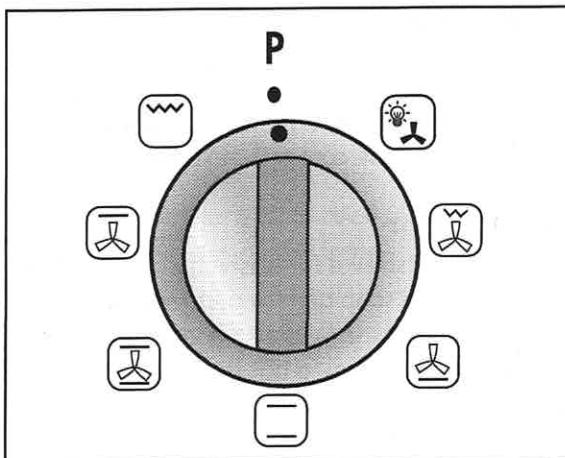
The grill pan has a detachable handle. Make sure the handle is securely located and at the centre of edge of pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.



Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

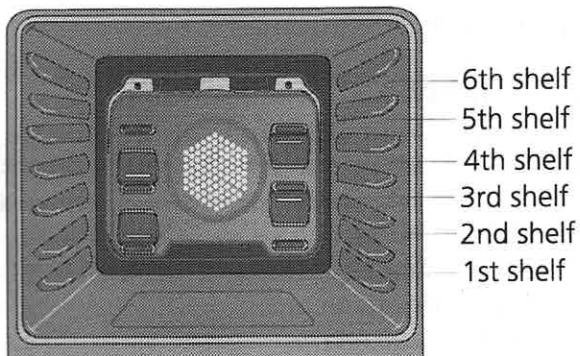


# operating the oven



The oven uses the outer top element and a concealed bottom element. Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.



- 1 Turn the oven on by rotating the oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

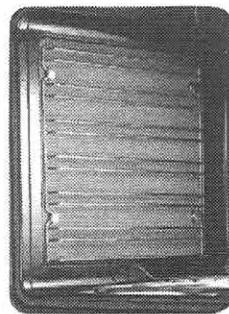
## Oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

### Cooking

Food	temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g +20 mins	2
Lamb	160-180	25 mins per 450g + 25 mins	2
Pork	160-180	25 mins per 450g + 25 mins	1-2
Poultry up to 4kg (8lbs)	160-180	18-20 mins per 450g + 20 mins	1-2
Poultry up to 5.5kg (12lbs)	150-160	14-16 mins per 450g + 20 mins	1-2
Casseroles	140-150	1.5-2 hours dependent on quantity	1-2
Fruit cake	130-140	Time dependent on size	2-3
Small cakes	160-180	15-25 mins	4
Victoria sandwich	160-180	20-25 mins	1

- Slight discoloration of liners and other surfaces may occur in time. This does not affect the functionality of the appliance.
- Over time...



\* **Catalytic-enamelled models(if available):** The oven interior of this model is coated with catalytic enamel since the catalytic enamel cleans itself, you do not have to perform an extra cleaning after the cooking operation.

Clean the interior with a cloth wrung out in soapy water. Stubborm stains can be removed with a cream, agent used is approved by the Vitreous Enamel Development Council.

Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborm stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostatic sensor which is located at the top right hand side of the oven.

Oven interior

Turn OFF at the mains before cleaning.

Before switching on again ensure that all controls are in the OFF position.

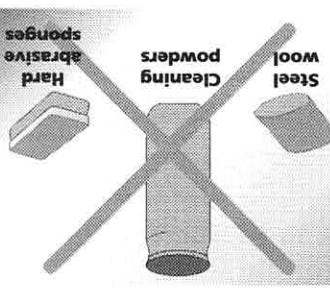
Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

### Grill interior

- Turn OFF at the mains before cleaning.
- Before switching on again ensure that all controls are in the OFF position.
- Make sure that the oven, grill and hotplates are sufficiently cool before you start cleaning.
- As the hotplates are of a solid type, a residual heat will remain after you switch off the heat will remain after you switch off the cooker so take care not to touch hot surfaces.
- Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, detergents or abrasive powders, always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic manufacturer's instructions.
- Always rinse off fully with a clean cloth wrung out from your local supermarket. Follow the scratch the ceramic glass surface. We recommend
- 1 Be sure to use a cleaning agent that does not clean daily to avoid soilage being burnt on.
- 2 Always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic manufacturer's instructions.
- 3 Wipe the surface next time the hob is used).
- 4 You can use a ceramic hob scraper (available through Hob Brites and good local stores) to remove spilled food remains and stubborn marks from the surface. You can use a ceramic hob scraper (available through Hob Brites and good local stores) to remove spilled food remains and stubborn marks from the surface.
- Sugar-based food such as custard and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the hob may be permanently damaged.
- Cleaning material that is suitable for ceramic hobs may damage other parts of your cooker, so take care with surrounding parts.
- Clean over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Take extreme care when removing and re-fitting control knobs. Never operate the appliance without control knobs. All control knobs fitted. The correct control knob must be fitted to the corresponding control.

### Control panel

- Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Take extreme care when removing and re-fitting control knobs. All control knobs fitted. The correct control knob must be fitted to the corresponding control.
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- Do not use steel dry with a soft cloth.
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### Ceramic hob

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**If you do not have the original carton**

Take the necessary precautions in order to prevent damage during transportation. Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

The oven must be transported upright. Do not place other items on the top of the cooker.

Tape the oven door to the side walls. Strip the lines up with the position of the trays. Tape that lines onto the inside of the oven strip of cardboard onto the inside of the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven to prevent the accessories inside the oven from printed on the carton. Follow the instructions in its original carton. Transport the cooker material in a safe place. Transport the cooker material in a safe place. Transport the cooker material in a safe place.

## future transportation

- If, whilst cooking, steam produced comes in to contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.
  - At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
  - When in use, steam may be produced which is normal and not a fault of the cooker.
  - When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal - see page 8.
  - When using your appliance for the first few times, an odour and/or smoke may produce noise when in use, this is due to expansion and contraction.
  - It is normal for the metal parts to turn off.
  - The control has been set correctly.
  - If no fault is found.
- Performance characteristics when in use**

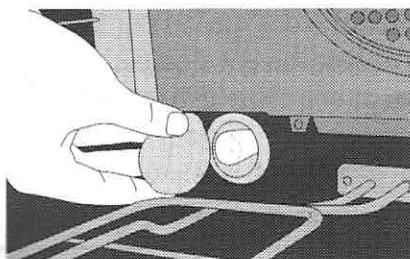
Please ensure that the above checks have been made as a charge will be made on how to obtain service.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

If the control has been set correctly, turned off, tripped/main distribution switch has been tripped/fuse has blown/circuit breaker has been tripped/power supply is on.

If the appliance does not operate check whether:

## trouble shooting



**Replacing the light globe (if included in your model)**

1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counter-clockwise.
3. Then, remove the bulb by turning it counter-clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.