

OPERATING INSTRUCTIONS

Model 2556A

The Control Panel

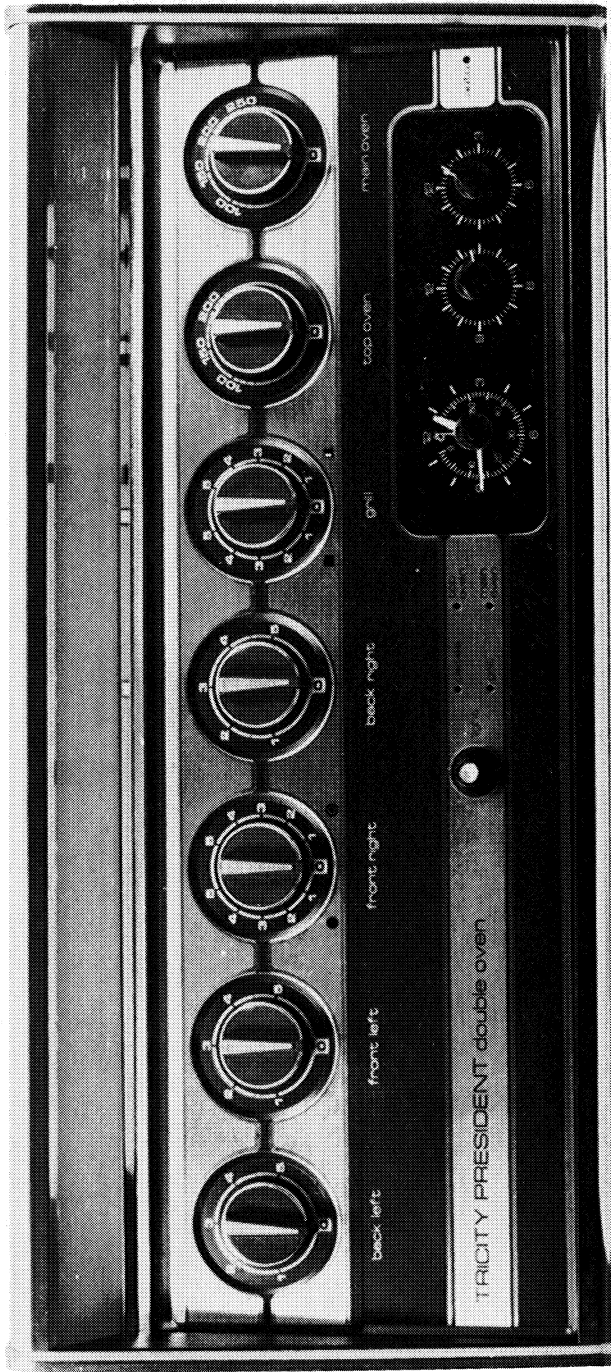


Fig. 1

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Installation

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch. Ensure that the cooker is standing level. Levelling feet are fitted to the front of the cooker to accommodate uneven floors.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Positioning the Cooker

Allow an air gap of at least 20mm ($\frac{3}{4}$ ") between the cooker and adjacent cabinets, walls etc. This will also give extra space when moving the cooker for cleaning. Rollers are fitted to the rear. To move the cooker open main oven door and raise the cooker by lifting the inside top of the main oven. Do not move the cooker by pulling the grill compartment/top oven door or door handle.

Rating Plate

The rating plate is situated behind the control panel and will swivel up. The rating plate gives the model and serial number of the cooker which should be quoted in any communication.

Manual Control

If either oven indicator light does not glow when the oven control dial is turned on, it will most likely be found that the cooker is set for automatic cooking. To return the cooker to manual, turn the clock through 12 hours; then push in the knob on the stop dial. Alternatively see Timer Control instructions 'To Cancel the Timer'.

Before Use

Ensure the reflecta-savers are correctly positioned beneath the radiant hotplates (page 15). Allow all elements to run for a short period to burn off any residue from the surfaces.

Reversible Main Oven Door

The Main Oven Door can be changed from left to right-hand hinging (or visa versa), if required. See 'Instructions for changing Oven Door from L.H. to R.H. hinging'.

Auto-Rotisserie Kit

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

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

The Hob

The hob light switch is situated on the control panel; the light is switched on and off by operating the push button control.

The Hotplates

The cooker is fitted with 1 nominal 180 mm (7") hotplate (1.6 kw), 2 nominal 150 mm (6") hotplates (1.0 kw) and the front right hand 180 mm (7") hotplate is of a special dual heat type enabling either the inner element (0.75 kw) or both inner and outer elements (1.6 kw) to be used to choice.

The Reflecta-savers

These are specially designed and are situated beneath each hotplate. Together with the lower rated hotplate elements as described above, they provide more efficient and economical hob cooking.

The reflecta-savers must be kept clean and in position at all times during cooking. Although the hotplates can be used without the reflecta-savers in position, speed of cooking will be reduced. Details of removal for cleaning and fitting are given under 'Cleaning the hob' (page 15).

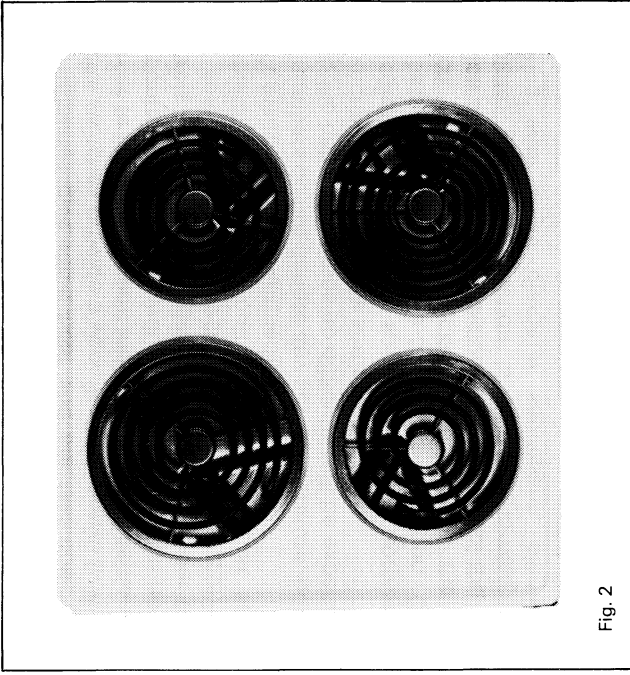


Fig. 2

Use of the Hob

The hotplates give rapid heat and are fast boiling. The control switches provide a very flexible control from slow simmer to fast boil. A neon indicator light is positioned on the control panel which will glow red when the hotplate controls are switched on and serve as a reminder to turn the control switches back to off when cooking is complete. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

The control switch for the special dual heat hotplate has two sets of markings with a common off position, 'O'. The switch is turned anti-clockwise to control the inner section of the hotplate and clockwise to control the whole hotplate. The inner section is very economical when cooking with small diameter saucepans, single egg poachers and coffee percolators. It is useful for slow simmering and keeping cooked food hot prior to serving.

The control knobs for the standard hotplates can be turned in either direction to vary the heat setting; turn the control knobs to the highest setting for fast cooking.

To reduce the heat to cook more slowly or simmer, choose a lower setting although this will vary with the size and type of saucepan, the quantity and type of food and whether or not a lid is used.

Saucepans

For fastest, most economical cooking, we recommend pans with flat bases and close fitting lids. The saucepans should cover the hotplates as much as possible – up to 225 mm (9") diameter saucepans on a 180 mm (7") hotplate. If using pans with larger bases, only use pans with ground bases. Damage may occur to the hob if large preserving pans or fish kettles are placed across two hotplates. Saucepans should be lifted onto and off hotplates and not slid on since this may in time scratch the surface finish of the hob.

Never leave the hotplates on for long periods when not covered with a pan . . . never place a utensil with a skirt on the hotplate e.g. a bucket . . . never use an asbestos mat, or line the reflecta-savers or spillage tray with aluminium foil.

Top Oven and Grill

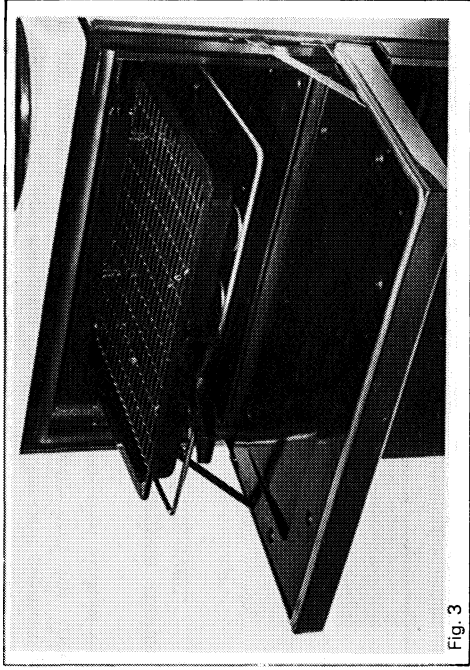


Fig. 3

The Top Oven

The top oven is thermostatically controlled and can be used for cooking the full range of dishes given in the Thorn Cookery Book, only on a smaller scale. If desired small joints which require slow roasting can be cooked in this oven.

The oven is heated by a grill element at the top of the compartment, and a lower element under the base of the compartment. Care should be taken not to place food too close to the top element or critical dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays, to avoid spillage onto the floor of the compartment. Do not line any part of the compartment with aluminium foil.

Use of the Top Oven

This oven is supplied with a withdrawable, non-tip shelf. Most cooking in the oven must be carried out on this shelf placed on the lower two runners. In addition, dishes can be cooked on the shelf placed directly on the floor of the oven. When the shelf is used in this position, ensure that it is level on the base of the oven. Before cooking in the oven ensure that the grill splash tray/deflector is in position.

To operate the top oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

Further information on using the second oven is given in the Thorn Cookery Book together with recommended cooking times and temperatures, although it may be necessary to increase or decrease the recommended temperature by 10°C to allow for individual preferences and requirements. The cooking time should be adjusted accordingly.

The Grill

To operate the grill turn the grill control clockwise from the 'O' position to bring the full element into operation for general use. To heat the right hand side of the element only for small quantities of food turn the control anti-clockwise from the 'O' position.

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

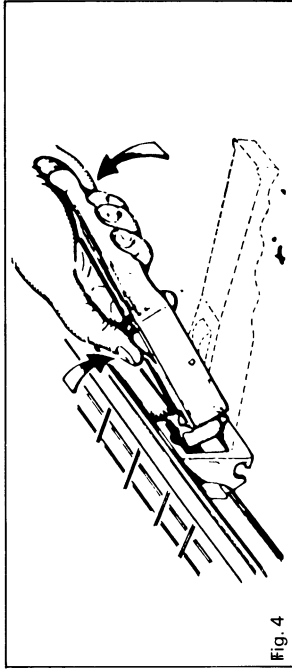


Fig. 4

increased to 8–12 minutes when flash grilling blue, rare or medium steaks. The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with thumb, and pivot upwards. Reverse this action when replacing handle. With the handle removed the pan may be stored in the compartment or it may be used as a meat tin in the top oven.

When grilling, the grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf.

The shelf is positioned on runners in the grill compartment side panels. Alternative grill positions are provided by 3 sets of runners. In addition there is a reversible grid within the pan. When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

The grill door must be left open during grilling, and when the top oven is in use, the grill cannot be used.

Warming Compartment

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

If the top oven control is used for this purpose, dishes should not be placed directly on the floor of the oven.

Main Oven

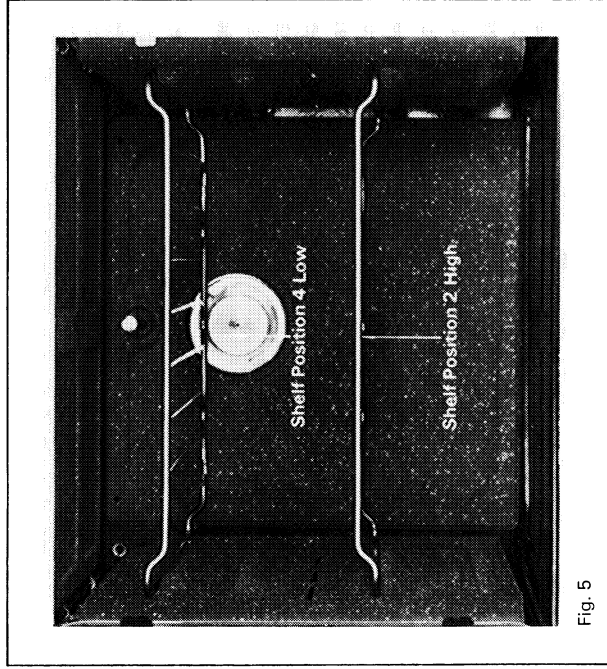


Fig. 5

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. Before switching the oven ON, arrange the shelves in position. Both shelves are reversible, providing a variety of positions when placed high or low in the runners (see fig. 5). The runners are numbered from the bottom upwards. In addition non-critical dishes can be cooked on the floor of the oven.
3. Set the oven control dial to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle On and Off periodically during cooking showing that the temperature is being maintained.
4. The oven is fitted with a full-width glass door and oven light. Food can be seen during cooking without loss of heat. It is advisable to use an oven cloth when opening the oven glass door.
5. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.
6. Do not line any part of the oven with aluminium foil.

The Trivet

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

Timer Control

Clock

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

Minute Minder

This is controlled by the clock knob. To set, do not push in, but turn the knob in the direction of the arrow until the pointer reaches the desired time period. To cancel, turn clock knob to the off position (indicated by the bell symbol).

Auto-Timer Light

This is situated adjacent to the word 'AUTO' (see fig. 1). On completion of cooking, the automatic timer will switch off and the auto light will glow indicating that the cooker should be re-set to MANUAL.

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

Automatic Cooking

Either or both ovens can be set on timer control. However, both ovens can only be used on timer control when the same delay period and cooking time is required for each oven. When the timer control has been set for one oven only, it is not possible to use the other oven for manual cooking. When the main oven is set on the timer control, the grill can be operated manually.

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

Follow these simple steps:

1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	Push in and turn clock knob clock-wise or anti-clockwise as required.
4. Set the STOP time.	Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.
5. Set the START time.	Push in and turn START knob in either direction until the pointer is at the time you wish the food to START cooking.
6. Set the oven control to the required temperature.	Both the oven indicator light and the 'Auto' light should be OFF.

To Set the Timer to Switch OFF only

Follow points 1–3 on the previous page, then—

4. Set the STOP knob as in (4) above, at the time the food should STOP cooking.
5. Push in START knob lightly. DO NOT TURN. Allow to spring out.
6. Set the oven control to the required temperature.

To Cancel the Timer

To cancel automatic controls after a timed operation has been set:-

1. Turn START knob to the time of day.	The knob will pop out and the oven indicator light will come ON.
2. Turn the STOP knob to the time of day.	The knob will pop out and the oven indicator light will go OFF.
3. Push in STOP knob lightly.	DO NOT TURN.
4. The oven indicator light should now be ON.	

Notes

- A. Delay time and cooking period must not exceed $11\frac{1}{2}$ hours.
- B. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a small variation on the set cooking period. The electric clock keeps accurate time.

To Return the Cooker to Manual Operation

At the end of a timed cooking operation, the 'Auto' light will come 'ON'.

1. Turn oven control to off position 'O'.
2. Push in STOP knob. The 'Auto' light will now go 'OFF'.

Auto-Rotisserie Main Oven (Optional extra) Model 2046

Maximum sizes and weights:

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

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

For further information see section 'Roasting on the spit', in the 'Thorn Cookery Book'. However the following instructions will ensure satisfactory operation of the unit.

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

On Completion of Cooking

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

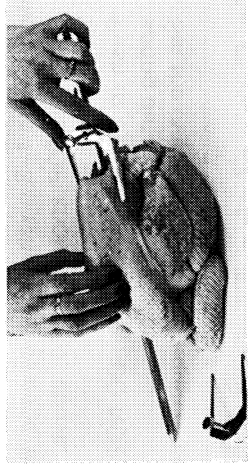


Fig. 6

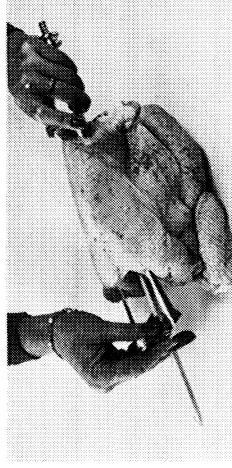


Fig. 7

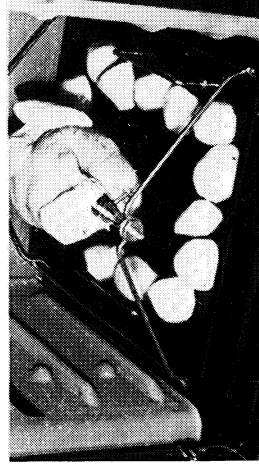


Fig. 8

Kebab Cookery

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

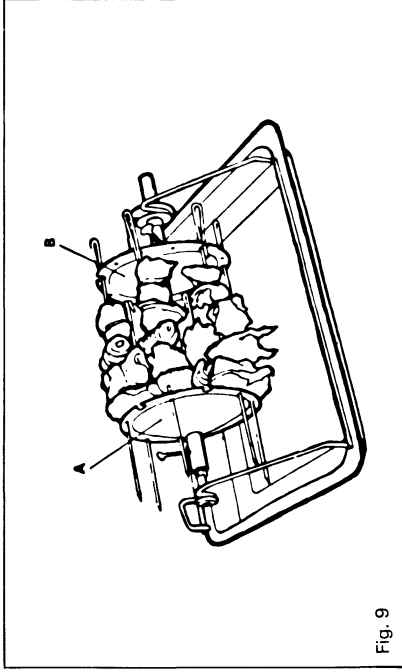


Fig. 9

Timer Control

The timer control will operate for spit or skewer cooking. The instructions detailed above are similarly carried out, but having set the timer control mechanism in accordance with the previous instructions – **the rotisserie switch should be turned on**. When the timer operates the spit will automatically commence to revolve and will cease to revolve when the cooking time has been completed. On completion of cooking switch off the oven and rotisserie switch, return oven to manual. The auto timer light will act as a reminder to do this. For further information on 'Kebab Cookery' see the 'Thorn Cookery Book'.

Cleaning

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING.

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. To keep the exterior in spotless condition, wipe after use with a warm soapy cloth. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e., do not plunge a very hot grill pan or meat pan into cold water.

The oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth. Cleaners which contain bleach should not be used as they may dull the surface. Steel wool pads may also effect the finish and should not be used.

Note—Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces, e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

Cleaning the Hob

The chromium plated hotplate trims may be removed for cleaning, but the hotplate spider supports should not be removed.

Spillage will pass through the open spiral radiant hotplate elements and drain away to the coolest part of the spillage tray below. Remove obstinate soilage with a soap impregnated steel wool pad. Non-abrasive cleaners may be used on the hob to remove obstinate marks.

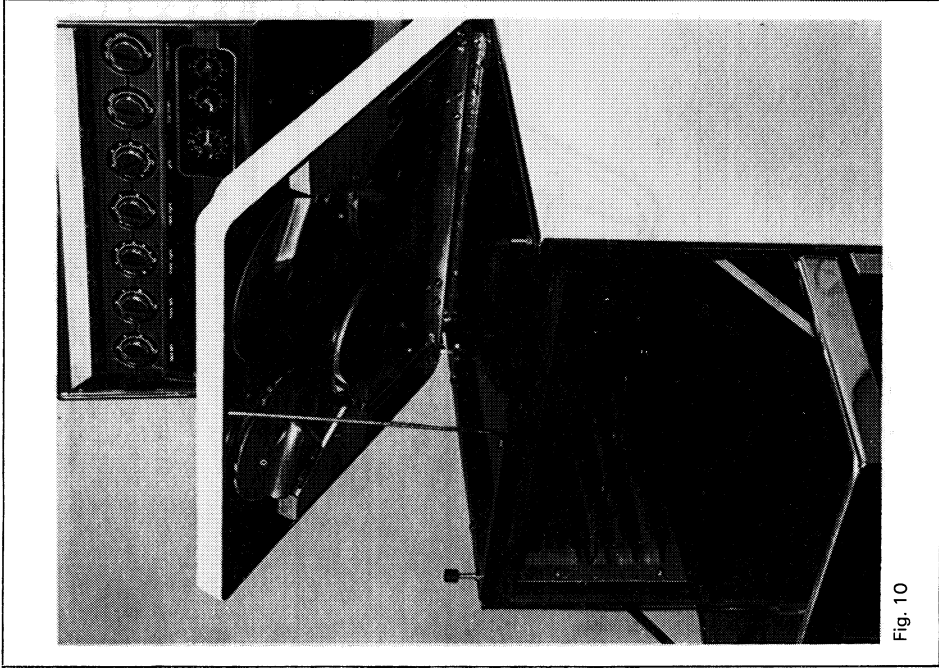


Fig. 10

To raise the Hob

The hob is hinged to facilitate easy cleaning of the spillage tray, and the removal of the reflecta-savers. Raise the hob and secure in an upright position by means of the support arm. Cleaning of the underside of the hob spillage tray and removal of reflecta-savers can now be carried out.

To remove the reflecta-savers

With the hob in the raised position, remove the reflecta-savers by easing the metal spring clips on the underneath side of the hob (a), positioned at the opposite sides of each hotplate mounting. The reflecta-savers will then release easily from position.

To fit them after cleaning, ensure that the lugs on the reflecta-savers (b) are positioned between the two sheathed hotplate element tails before clipping them back into position by the spring clips (see fig. 11).

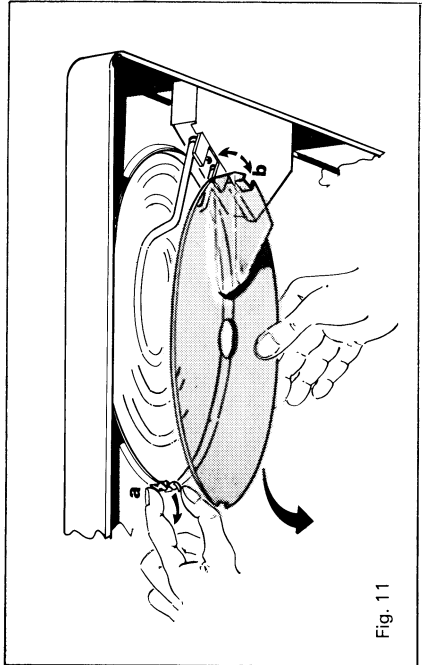


Fig. 11

To clean the reflecta-savers

Wash in hot soapy water. Obstinate soilage may be removed with a steel wool pad, although cleaning will be easier if first left to soak. For bad spillovers, it is advisable to allow the reflecta-savers to soak overnight in hot soapy water using a biological washing powder. Rinse and dry before replacing into position on the cooker.

Cleaning the Grill/Top Oven

It is essential to keep the underside of the removable vitreous enamel grill splash tray/deflector absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. Clean the grill pan, grid and shelf in a similar manner.

To minimize oven soilage we advise cooking at the temperatures and shelf-positions recommended. 'STAY-CLEAN' roof, sides and back panels have been fitted to this oven. Instructions for cleaning all 'STAY-CLEAN' panels are given in the section 'Care of Stay-Clean' (page 16).

The vitreous enamel base is removable for cleaning and normal oven cleaners may be used to remove any spillage.

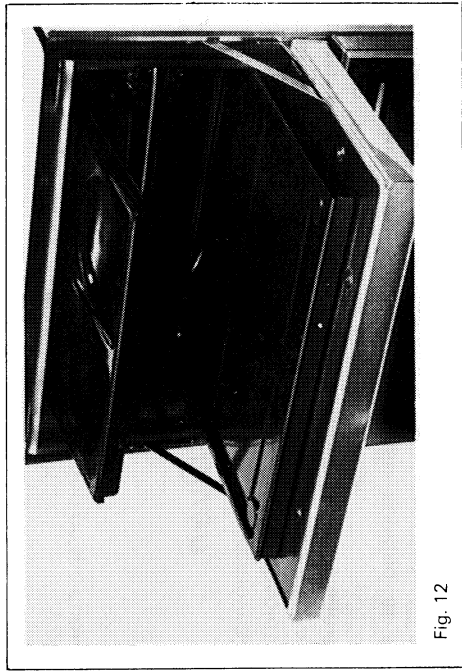


Fig. 12

1. Shelves
 2. Sides, these should be lifted clear of the oven side supports.
 3. Roof
 4. Back, lift clear of supporting stud.
- This order should be reversed when replacing, however the back panel must locate over the supporting stud. The oven sides when located should overlap the back at either side thus keeping it in position.
- Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

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

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

Cleaning the Main Oven

'STAY-CLEAN' OVEN LININGS comprising roof, back and sides have been fitted to this oven. For instructions for cleaning these panels see 'Care of Stay-Clean'. If any spillage drops onto the vitreous enamel base, normal oven cleaners may be used to remove it. We recommend the following sequence of removal of the linings to avoid damage.

Care of Stay-Clean

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

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

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

Cooking

To minimise oven soilage

1. Cook at the recommended temperatures given in the Thorn Cookery Book. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures as well as causing condensation.
4. **Do use** the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet

and therefore prevent it from splattering onto the Stay-Clean liners.

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

Cleaning

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.
4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof or back panel to a radiant grill or oven element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

RECOMMENDED SHELF POSITIONS

Note: Shelf positions are counted from the bottom of the oven

FOOD	SHELF POSITIONS	
	MAIN OVEN	SECOND OVEN
Biscuits	4 low, and 2 high	2 straight
Bread	2 high	1 straight
Casseroles	2 high	base straight
Cakes	2 low, and 4 low	2 straight
Small and Queen Sponges	2 low, and 4 low	2 straight
Madeira	2 high	1 straight
Rich Fruit	2 high	1 straight
Christmas	2 low	1 straight
Meringues	2 low	1 straight
Fish	3 low	1 straight
Fruit Pie	2 high	2 straight
Fruit Crumble	2 high	1 straight
Milk Puddings	1 high	1 straight
Pastry: Choux	Depending on dish	Depending on dish
Shortcrust		
Flaky		
Puff		
Plate Tarts	3 low	2 straight
Scones	2 low, and 4 low	2 straight
Roasting: Meat and Poultry	1 high	Base or 1 straight

Instructions for cooking a complete meal in the main oven

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

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie Preparation

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

Potatoes 600g Brush with melted fat or oil, (1½lb) sprinkle with salt and arrange around joint.

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

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

Instructions for Cooking the Beef Meal

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

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

Cook at 220° for approximately 45 minutes.

Remove pie and raise temperature to 230°. Yorkshire Pudding: Heat lard in the tin for approximately 5 minutes on shelf position 3 low. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY 1 hour 25 minutes.

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



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