



St George

Operating and Care Instructions

9 Function Electric Wall Ovens

Model No's

8500100, 8500200 Series Single Oven With Pull Down Door
8600100, 8600200 Series Single Oven
8700100, 8700200 Series Double Oven
8800100, 8800200 Series Wide Oven

Contents

<i>Safety Notes</i>	3
<i>First Time Use And Quick Start Guide</i>	4-5
Set The Clock To Manual Mode	
Using The Mechanical Timer	
Initial Heating	
Clean The Oven	
Basic Cooking	
<i>Oven Functions</i>	6-8
Defrost	
Normal Oven	
Classic Bake	
Fan Assist	
Fan Forced	
High Bake	
Fan Grill	
Grill	
<i>Using The Programmable Clock</i>	9-12
A Quick Tour Of The Programmable Clock	
Set The Time Of Day	
Using The Timer	
How to Set the Oven to Stop Automatically	
How to Start And Stop The Oven Automatically	
<i>Using The Oven</i>	13-14
Positioning The Shelves	
The Roast Probe	
<i>Maintenance</i>	15-24
Cleaning The Exterior	
Maintaining The Shelf Guides	
Cleaning The Inside Walls Of Your Oven and 'Steam Clean'	
Removing And Replacing The Door Glass - Side Opening Doors	
Removing And Replacing The Door Glass - Pull Down Doors	
Removing And Replacing The Door - Pull Down Doors Only	
Changing The Light Bulb	
Cleaning The Roast Probe	
<i>Recipes</i>	25-28
Beef Bourguignonne	
Rich Christmas Cake	
Quiche Lorraine	
Roast Leg Of Lamb With Vegetables	
Apple Tart	
Pizza Crust	
To Grill Fish	
Grilled Chicken	
Fluffy Omelette	
<i>Temperature Guide</i>	29
Temperature Guide For Meats	
Temperature Guide For Other Foods	
<i>Technical Specifications & Installation</i>	30-31
<i>Wiring Diagrams</i>	32-35

Safety Notes



- This appliance is not intended for use by young children or infirm persons unless they are being adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. The oven becomes very hot and retains its heat for some time after it has been switched off. To avoid burns and scalds children should be kept away.
- Children should never be allowed to sit or stand on any part of the appliance.
- Children should never be left alone or unattended in the area where the appliance is in use.
- Use this appliance only for its intended use. Never use this appliance for warming or heating the surrounding room, for drying clothes, textiles or other items.
- Do not place combustible materials or products on or near the appliance. Do not use or store aerosol cans near your oven.
- Use only dry, heat resistant oven mitts when handling items in the oven. Do not allow oven mitts to touch hot heating elements. Using moist or damp mitts may result in burns from steam. The use of a towel or other bulky cloth when handling hot cooking utensils, is not recommended.
- Loose fitting, hanging or highly flammable garments should never be worn whilst using the appliance. Wear appropriate apparel.
- The oven must be switched off before removing the fan guard. After cleaning, the guard must be replaced in accordance with these instructions.
- Only use the temperature probe supplied with this oven.
- A steam cleaner is not to be used for cleaning this oven.
- Do not use water on grease or oil fires. Smother the flames using a foam or dry chemical extinguisher.

The images in this manual are for illustrative purposes only. Due to constant improvement, SGA wish to advise that at any time there may be changes to the product that may not be reflected in this booklet.

First Time Use And Quick Start Guide

The purpose of this section is to get you using your oven to cook a meal with minimal delay. More detailed instructions that will give you greater control of your oven are contained later.

Set The Clock To Manual Mode (Electronic Timer Models Only)

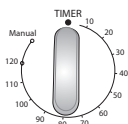


When power is first connected to your oven: The time of day " (0:00)" and "AUTO" will flash in the display. Simply press the "Reset" button under the clock to automatically place the unit in manual mode so that you can continue to use the oven.

Although not necessary at this stage, you may set the time of day. Refer to "Using The Programmable Clock" for instructions on how to do this.

NOTE: With double oven models, the clock controls the upper oven only. The lower oven must be turned on and off manually.

Using The Mechanical Timer (Mechanical Timer Models Only)



To time your cooking: Turn the Timer knob in a clockwise direction to the desired number of minutes, up to a maximum of 120 minutes (2 hours). You should hear a faint ticking sound as the timer proceeds to wind itself back to zero. When the timer reaches zero, the oven switches itself off. You can still switch the oven off before the timer reaches zero by simply setting the Mode and Temperature Controls to "OFF".

Note: When using any mechanical timer, it is more accurate if you turn the control knob slightly past the required number of minutes, and then turn it back again to the desired setting.

The timer can be set to Manual: Turn the Timer knob to the Manual setting. The timer will be deactivated, allowing you to turn the oven on and off as you need.

Initial Heating

Before placing food in your oven for the first time, you will need to do an initial heating. The elements in your oven have a fine oil film on them, applied to help protect the appliance during shipping. You now need to burn off this fine oil film. You may notice some smoke and/or smell when you do this, which is perfectly normal.

1. Ensure the oven is set for Manual operation, as explained above.
2. Select "High Bake" by turning the Mode control knob in either direction.
3. Turn the oven Temperature control in a clockwise direction to 180°C.
4. Keep the oven door closed and leave the oven on for about 1 hour, or until any smoke has disappeared.
5. Now using the Mode control knob, select "Fan Grill". Keep the oven door closed and leave for a further 20 minutes or until any smoke has disappeared.
6. Turn oven off by returning the Temperature control and Mode control to the off position.
7. Wait till the oven has cooled down before proceeding.

Clean The Oven

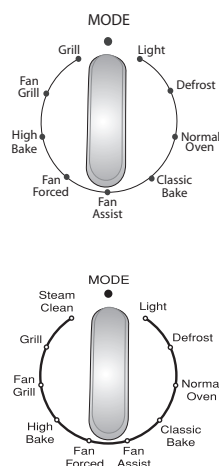
It is important to clean your oven before preparing food for the first time. To avoid electrical shock or burns, make sure the oven is turned off, and the oven has cooled down.

Use a damp cloth with warm water and a little detergent to wipe down all the internal surfaces of the oven. Next, thoroughly wipe down the cleaned surfaces with a soft cloth and cold water and then dry them with a clean, soft cloth to remove any remaining residue.

First Time Use And Quick Start Guide

Basic Cooking

Set The Cooking Mode



Light	No heat or fan. Light only.
Defrost	No heat, fan only.
Normal Oven	Concealed bottom element plus outer top element
Classic Bake	Concealed bottom element only
Fan Assist	Concealed bottom element, plus outer top element, plus fan to circulate heat
Fan Forced	Circular rear element, plus fan to circulate heat
High Bake	Concealed bottom element plus circular rear element plus fan
Fan Grill	Inner top element plus rear fan to circulate heat.
Grill	Inner top element
Steam Clean	Automatic Steam Cleaning Cycle

In all cooking modes, the light remains on.

Set The Temperature

Turn the Temperature control clockwise to the required temperature. Typical cooking temperatures are:

- Fruit cakes 130°C - 150°C
- Meat 170°C - 200°C
- Pastries 200°C - 230°C

Of course there are many exceptions, so you should consult specific recipes for actual temperatures and times. A more complete time and temperature guide is included on page 26 of this booklet for further reference.

Where To Place Food In The Oven

- Position food near the centre of the oven as much as possible.
- When cooking several dishes at once, prevent dishes from touching each other or the sides of the oven.
- To allow heat to circulate, do not place dishes directly underneath each other - stagger their positions if possible.

General Hints

- Some foods require the oven to be preheated. You should consult your own recipe references before deciding whether or not to preheat your oven.
- Always place food as close to the centre of the oven as possible.
- When cooking on more than one level, stagger the positions of the trays to allow for as much free circulation of heat as possible.
- Once cooking is finished and the oven is turned off, a good amount of heat will be retained for a period of time. This heat can be used to dry foods such as bread crumbs or herbs, or to keep food warm prior to serving.



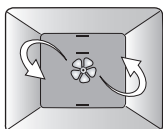
- **WARNING: USE OF ALUMINIUM FOIL IN OVEN:** Do NOT use aluminium foil on the floor or walls of oven and do NOT place cookware on oven floor. This WILL cause damage to the oven due to heat concentration. Damage resulting from such use is not covered under your warranty.

Oven Cooking Functions

Your St George oven has a number of different cooking functions. On these pages are the basic functions contained in all models in this range. These cover the majority of cooking needs.

All functions are simple to use and can be set by turning the Mode control to the desired setting.

Defrost



No heat is applied in this mode. The rear fan is switched on

When To Use This Function

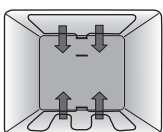
This function can be used to hygienically and effectively defrost all frozen foods.

Food is defrosted effectively by the circulation of air, not by heat. The risk of growing bacteria and over thawing is reduced. Foods will not start to cook as sometimes happens when using a microwave to defrost.

Helpful Hints

- This method of defrosting can be used for any type of food, but works best for meat, shelllets and delicate foods such as, cream cheesecakes, cakes with cream filling and icing or frosting.
- The volume and weight of the food will determine the time it will take for foods to defrost. As a general rule, the approximate time for defrosting meat is 15-20 minutes per kilogramme.
- Place the food towards the centre of the oven. This will speed up the defrosting time.
- Be sure to check your food whilst it is defrosting. Leaving the food in the oven for longer than is needed may cause the food to spoil. Once the food is defrosted, remove it from the oven and place it into the refrigerator until needed.

Normal Oven



Heat is provided by the outer top element and the concealed bottom element.

When To Use This Function

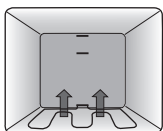
This function is most suitable when cooking a single item on one rack only, or for foods that require long slow cooking.

Helpful Hints

- Best results will be achieved if the food is placed towards the centre of the oven.
- **Condensation:** Cooking food which contains a good deal of moisture may cause condensation to escape and run down the front of your oven. If this happens simply wipe away the condensation from the front of your oven using a soft cloth. Built up steam in the oven can be dangerous so stand clear and take care when opening the oven door.
- When using water in your cooking, it is best to select "Fan Oven" mode which allows the excess moisture to be circulated and evaporated during cooking.

Oven Functions

Classic Bake



Heat is provided by the concealed bottom element only.

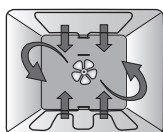
When To Use This Function

Choose this function when you want a well cooked base and minimal browning.

Helpful Hints

- It is a good idea to pre-heat the oven when cooking more than one dish at a time.

Fan Assist



Heat is provided by the outer top element and the concealed bottom element. The rear fan operates to circulate heat.

When To Use This Function

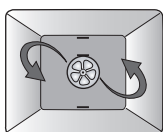
This function is most useful when cooking multiple dishes at the same time.

Heat will be evenly distributed throughout the oven. For example this mode will allow one dish to have a well cooked base and the other to be well browned.

Helpful Hints

- It is a good idea to pre-heat the oven when cooking more than one dish at a time.

Fan Forced



Heat comes from the rear circular element. The rear fan operates to circulate heat.

When To Use This Function

This function is especially useful when cooking several trays of foods on different shelves.

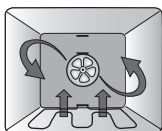
The fan distributes heat around the oven more evenly. Although cooking temperatures are the same as in a conventional oven, cooking times tend to be shorter, saving time and energy. Food also tends to cook more evenly.

Helpful Hints

- It is a good idea to pre-heat the oven when cooking more than one dish at a time.
- When cooking on more than one level, stagger the positions of the trays to allow for as much free circulation of heat as possible.

Oven Functions

High Bake



Heat is provided by the rear element and concealed bottom element. The rear fan operates to circulate heat.

When To Use This Function

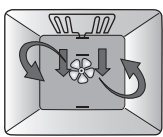
This function is most suitable when cooking foods that require a high heat and a crisp base. High bake is also good for reheating.

Quick and consistent heat is evenly distributed throughout the oven. This function is especially successful for pastry foods and pizza. Food retains a crisp, dry texture on the outside.

Helpful Hints

- It is a good idea to pre-heat the oven when cooking more than one dish at a time.

Fan Grill



Heat comes from the inner top element. The rear fan operates to circulate heat.

When To Use This Function

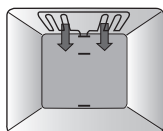
Suitable for grilling foods that require longer than 5 minutes, or for foods with a high fat content.

A combination of direct heat from the grill element and circulated hot air by the fan gives excellent cooking results. Food generally stays moist and has a rotisserie style flavour with a crunchy exterior and succulent centre. Cooking is also more even, since all parts of the food receive similar heat energy.

Helpful Hints

- Close the oven door and be sure to keep it closed whilst using "Fan Grill". If the door is left open, discolouration of the panels may occur.
- Food should be placed as close as possible to the centre of the oven.
- The use of large grill pans or roasting dishes can reduce the circulation of air and cause moisture to condense in the lower sections of the oven. Pre heating the oven for about 10 minutes using "Normal Oven" or "High Bake" modes prior to fan grilling will help prevent this from happening.

Grill



Heat comes from the inner top element only.

When To Use This Function

Ideal for toasting or for grilling foods that only require 5 minutes or less cooking time. When cooking foods which require longer cooking times or have a high fat content, use the "Fan Grill" mode of cooking.

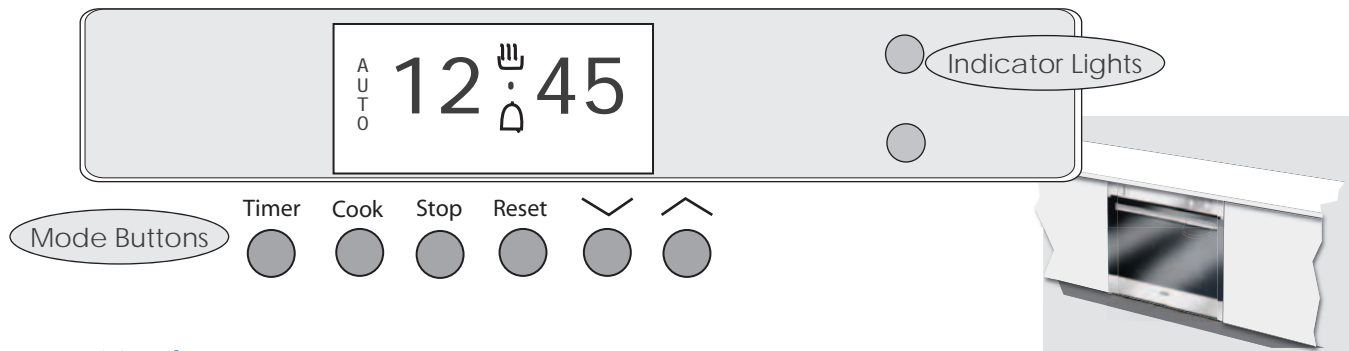
Helpful Hints

- Grilling should be commenced from a cold oven only.
- Close the oven door and be sure to keep it closed whilst cooking in "Grill" mode. If the door is left open, discolouration of the panels may occur.

Using The Programmable Clock

Not only does the clock allow you to read the time of the day but it also allows you to automatically time cooking. Other features include an alarm and a timer which can also be used for other household activities.

A Quick Tour Of The Programmable Clock



Mode Buttons

Timer	This is a normal kitchen timer. It sounds an alarm after a preset number of minutes, but does not turn the oven on or off.
Cook	This gives cooking duration in minutes.
Stop	This button allows you to set the time of day that the oven automatically switches off.
Reset	Reset button clears any setting on the Cook or Stop buttons. It does not clear the timer.
v and ^	These change the time or number of minutes either up or down.

Indicator Lights - Single Oven Models

Oven	Indicates the oven is heating up. When the oven reaches its preset temperature, the indicator light and the heating element both switch off. As the oven loses heat, the elements and indicator light switch on again until the temperature is restored.
Grill	The lower light Indicates that the grill or fan grill is on.

Indicator Lights - Double Oven Models

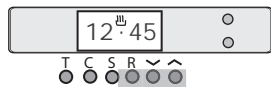
Oven	Indicates the top oven is heating up. When the oven reaches its preset temperature, the indicator light and the heating element both switch off. As the oven loses heat, the elements and indicator light switch on again until the temperature is restored.
Oven II	The lower light performs an identical function for the lower oven.

Clock Symbols

A U T O	Indicates that the oven has been set to automatically switch itself off, using the Cook mode.
🕒	Indicates the timer is active.
👤	Indicates the oven is set to work manually.

Using The Programmable Clock

Set The Time Of Day



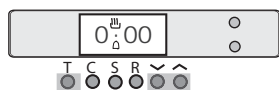
1. Press the Reset button.
2. Immediately (within 5-10 seconds) press the “^” or “v” buttons until the correct time is displayed.
 - When these buttons are pressed and released the time will change in 1 minute steps,
 - If you hold the buttons down, the time will change more rapidly.


When you complete this step, the new time setting takes effect after approximately 5-10 seconds.


Using The Timer

This is an independent alarm that allows you to time various household activities. It does not affect the operation of the oven. The timer sounds an alarm after the selected number of minutes.

To Set The Timer

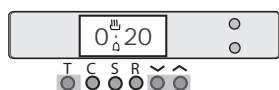


1. Press the *Timer* button. The clock will display zero's.
2. Press the “^” or “v” buttons till the desired number of minutes is displayed. The  symbol appears.

After about 5-10 seconds, the display will revert back to showing the time of day. However, the  symbol will remain to show that the timer is working.

After the preset number of minutes has elapsed, the alarm sounds. NOTE: this alarm is to make you aware that time has elapsed. It does not switch the oven off.

To Look At Or Change The Timer

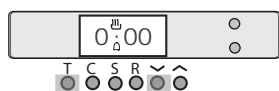


If the timer is running and you wish to see how much time is left, or if you want to increase or decrease the time remaining, you use a similar procedure to setting the timer:


1. Press the *Timer* button. The clock will display the number of minutes remaining.
2. Press the “^” or “v” buttons till the desired number of minutes is displayed.

Once this is done, the display reverts back to showing the time of day,

To Clear The Timer



Follow the steps above to change the timer setting down to zero.

Once this is done, the display reverts back to showing the time of day, and the  symbol will disappear.

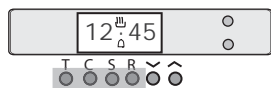
To Change The Alarm Tone

You have a choice of 3 different alarm tones.

Make sure no other function is selected (such as Cook or Stop). Press the “v” button to allow the different alarms to sound in turn. When you hear the alarm tone you want, stop pressing the button. The last alarm you hear will be the one selected.

To Stop The Alarm

Press any of the 4 left hand buttons to stop the alarm. If you do not manually cancel the alarm, it will automatically stop after approximately 1 hour.



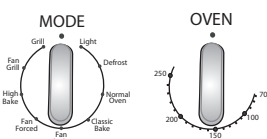
Using The Programmable Clock

How to Set the Oven to Stop Automatically

Here you switch the oven on to your required function and temperature so that cooking starts immediately, and then set the clock to switch off automatically after a preset number of minutes.

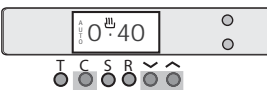
NOTE: With double oven models, the clock controls the upper oven only. The lower oven must be turned on and off manually.

To Switch The Oven On



Select the oven temperature and function. The oven will begin working immediately.

Note that the unit will not work in any cooking mode if a temperature is not selected.



Press the Cook button. The display will normally show 0.00.

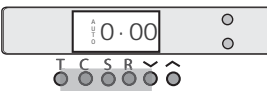
Press the " ^ " or " v " buttons to select the number of minutes you want the oven to stay on for.

The Auto indicator comes on, and will remain on until the oven switches itself off.

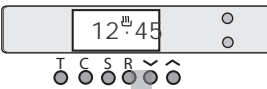
The display will revert back to the time of day. If you wish to check how many minutes are left, press the Cook button to display remaining cooking time.

The oven will continue working until the number of minutes has passed. When the time has elapsed, the oven will switch itself off, and the alarm will sound.

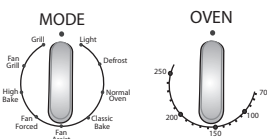
When The Time Has Elapsed...



Clear the alarm by pressing any of the 4 left hand buttons.



The auto indicator will start flashing. To clear the indicator, press Reset. This returns the oven to manual operation.



Return the temperature control and oven function selector to their off positions.

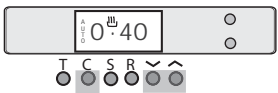
Using The Programmable Clock

How to Start And Stop The Oven Automatically

Here you set the cooking duration and the time which cooking must stop, so the oven automatically calculates when to switch on and when to switch off.

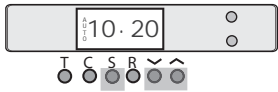
NOTE: With double oven models, the clock controls the upper oven only. The lower oven must be turned on and off manually.

To Set The Start And Stop Time



Press the *Cook* button to select the cooking time. As soon as you press the *Cook* button the display will show 0.00.

Press the “^” or “v” buttons to select the number of minutes you want the oven to stay on for. The Auto indicator light will come on.

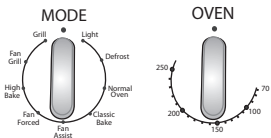


Press the *Stop* button to give the time of day when you want cooking to stop. As soon as you press the *Stop* button the display will show a time equal to the current time plus cooking duration. (For example, if the current time of day is 9:40, and cooking duration is 40 minutes, the display will read 10:20.)

Press the “^” and “v” buttons to give the time of day that you want cooking to finish.

For example, if you want cooking to finish at 12:30 instead of 10:20, press the “^” button till 12:30 is chosen.

NOTE: if you try to set a time that is less than the current time plus cooking duration, the alarm will sound.



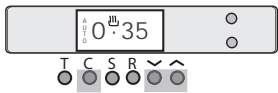
Select the oven temperature and function.

The oven will calculate the proper time to switch on and off. In our example, the oven will switch on at 11:50, stay on for 40 minutes and switch off at 12:30.

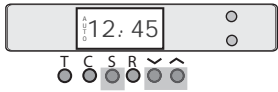
The alarm will also sound at this time. Clear the alarm and reset the oven to manual mode as explained in previous sections.

To Change The Settings

It is possible to change the settings during cooking or while the oven is waiting to switch on.



To change the cooking duration, press the *Cook* button. The display will show the remaining number of minutes to cook. Use the “^” and “v” buttons to make changes.



To change the switch off time, press the *Stop* button. The display should show the time that the oven is currently set to switch off. Use the “^” and “v” buttons to make changes.

You cannot set a longer cooking time than the switch off time will allow. This is a common sense rule.

For example, if the time is now 9:15, and you set a switch off time of 9:45, the longest possible cooking duration is 30 minutes. If you try to set a time longer than this, the alarm will sound. To fix the problem, either reduce the cooking duration, or set a later switch off time.

Using The Oven

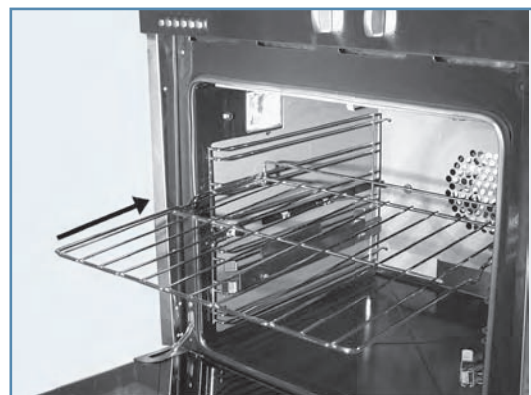
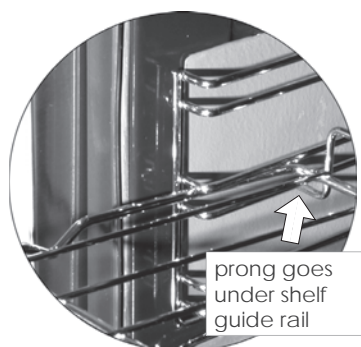
Positioning The Shelves

Wire Shelves

Insert the shelves into the shelf guides with the raised rear wire rail towards the back of the oven as shown in the illustration.

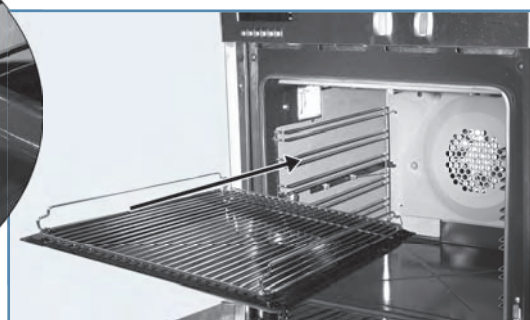
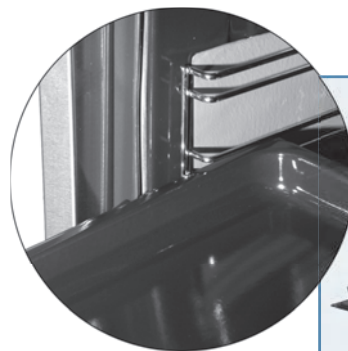
The shelves slide neatly between the wire guide rails. The wire prong hooks underneath the lower guide rail.

There is a bump underneath both sides of the shelves towards the back. This helps to prevent the shelf from being accidentally pulled out too far. When replacing the shelves, you need to ease the bumps over the guides.



Baking Trays

The baking trays provided are removed and replaced similarly to shelves. The tray is positioned between the two wire guides and slide all the way into the oven cavity. The tray also has two notches or bumps on the side edges to prevent the tray from accidentally being pulled out too far. Orient the tray so that the notches are closer to the back of the oven.



Some models also have a wire roast rack which fits into the enamel tray. This allows food to rest on the wire, and for cooking juices to collect in the tray below.

Telescopic Sliders

This range of St George ovens come fitted with telescopic Sliders. The baking tray sits on the sliding arms, allowing the tray to be pulled forward more easily.

When placing the tray on the slider arms, ensure the tray sits securely between the vertical tabs.



Using The Oven

The Roast Probe

The roast probe is inserted into the fleshiest part of a meat joint and plugged into the socket in the oven compartment. The oven automatically turns off when the temperature of the meat joint reaches your pre-set temperature providing a carefree and simple method of cooking roasts.

WARNING: This mode of cooking is suitable only for Normal Oven, Classic Bake, Fan Assist, Fan Forced or High Bake modes. Use of the probe sensor in either Grill or Fan Grill modes may damage the probe.

WARNING: DO NOT immerse the probe in water.

Using The Roast Probe

Plug The Roast Probe Into The Oven Socket

Insert the probe into the socket on the left hand wall. Once the probe is plugged in, the timer will stop displaying current time. Instead, the display will show two temperatures:

- The left hand reading is the current probe temperature
- The right hand reading is the pre-set temperature. When you plug the probe into the socket, this automatically sets itself to 80°C.

To Change The Preset Temperature

Use the v and ^ buttons to vary the temperature up and down. Although you can set the temperature anywhere between 0°C and 99°C, the probe is accurate only up to 85°C.

Insert The Probe Into The Roast

The tip of the probe must be placed into the fleshiest part of the meat joint to accurately sense the meat temperature. Take note of the following:

- The probe should not be allowed to touch or rest against bone or fat as these will reach different temperatures than the flesh of the meat and may give inaccurate results.
- When cooking loin or leg roasts, insert the probe from the round bone end.
- If cooking thin or small roasts, insert the probe at an angle so that the meat supports it, with the tip in the centre of the meat.
- Do not remove the probe from the meat until the cooking process is complete.

When The Pre-Set Temperature Is Reached

When the roast probe senses the internal temperature of the meat has reached the pre-set temperature, the alarm will sound and the oven will automatically turn off.

The alarm can be cancelled by pressing any of the 4 left-hand buttons. The alarm will also self cancel after a few minutes.

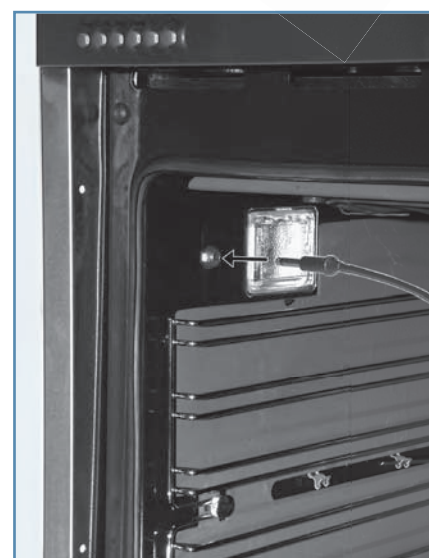
Check the food. If cooking is complete, remove the probe from its socket and turn all controls off. The digital display will revert to showing the time of day.

To Interrupt Roast Probe Cooking

To cancel the roast probe function, simply remove the roast probe from its socket (taking care if the oven is hot).

Cleaning The Roast Probe

The probe should be cleaned after each use. See the Maintenance section later in this manual.



Maintenance

Cleaning The Exterior

- Using a warm, damp, non abrasive cloth, wipe down the control panel, handles, glass, stainless steel and enamel surfaces.
- Normal stains can be removed by wiping them with a clean cloth soaked in soapy water before the spill becomes cold or dries up.
- More stubborn stains can be removed by soaking them in hot soapy water. Mild detergents may be used safely on all the exterior surfaces. Never use oven cleaners, caustic or abrasive cleaners on any exterior surfaces.
- When cleaning surfaces which have a brushed stainless steel finish, take care to wipe in the same direction as the grain.
- After cleaning make sure that all surfaces are rinsed and wiped down with a clean soft cloth.



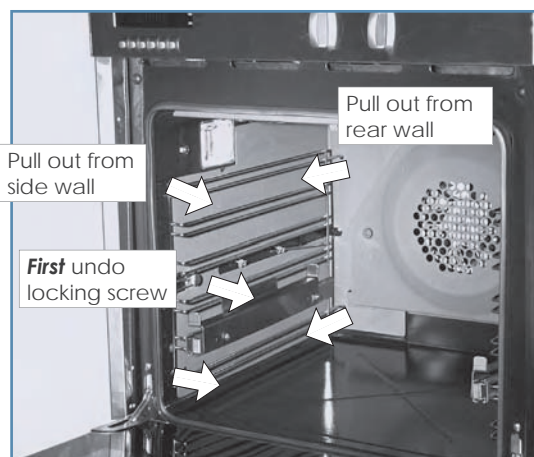
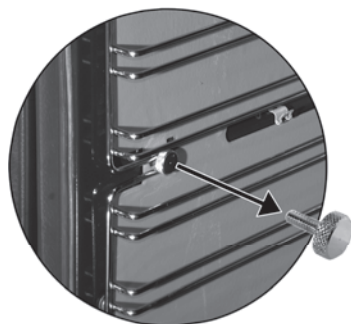
Maintaining The Shelf Guides

The two shelf guides on the side walls are easily removable for cleaning.

Undo the shelf locking screw as shown in the magnified inset.

Remove the shelf guide by carefully pulling the guide out of the two holes in the side wall first, and then out of the two holes in the back wall.

To replace the guide, push the two prongs back into the holes in the rear wall, then the two holes in the side wall. To replace the locking screw, you may need to lift the shelf guide and catalytic liner slightly up to align with the hole in the side wall.



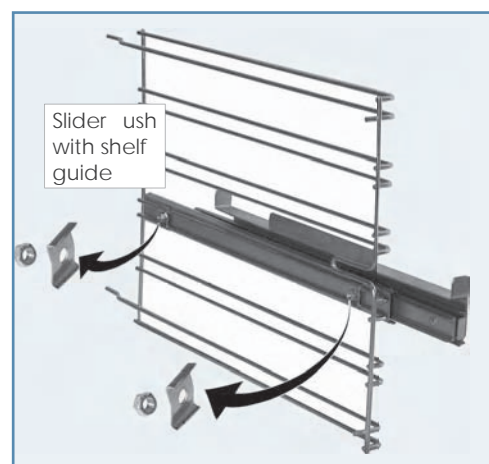
Changing The Telescopic Slide Position

You can change the level of the telescopic sliders to allow for deeper baking dishes.

First remove the shelf guides as explained above. Looking at the rear of the shelf guide, you will see two small brackets which secure the sliders. Lay the shelf guide down, undo the nuts to remove the brackets. The telescopic slider will be released.

Move the slider to a different level, then replace the brackets and nuts. Ensure when replacing the slider that the end of the slider is flush with the shelf guide, and the vertical tabs point upwards when the shelf guide is back rack is in position.

To maintain telescopic slides operating smoothly they must be periodically lubricated with a "food safe" grease such as 'HUSKEY HVS-100 Silicone Grease' or equivalent. Seized slides will not be covered under the manufacturer's warranty.



Maintenance

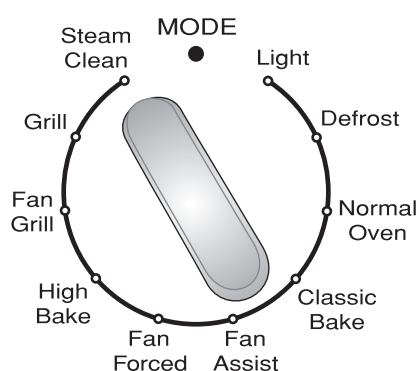
Cleaning The Inside Walls Of Your Oven

Using The Steam Clean Function



NOTE: STEAM CLEAN CYCLE MUST BE STARTED FROM WHEN THE OVEN IS COLD. NEVER START STEAM CLEANING IF THE OVEN IS HOT.

Models: 8500200, 8600200, 8700200, 8800200



Steam Clean is a Fully Automatic process allowing you to use the power of steam for cleaning oven interiors. A Steam Clean oven is recognisable by two main features: "Steam Clean" Mode on the control panel (shown left), and special grey coloured steam release enamel on the inside walls of the oven.

If your oven has the Steam Clean function, you will enjoy the ease of being able to clean the inside walls of the oven using the power of Steam. This is achieved by creating water vapour inside the oven which then assists in separating food residue from oven walls. Once the vapours reach through to the special enamel, it then literally releases its hold on the residue, allowing for a simple wiping off process to leave oven walls clean. This eliminates the need for harsh scrubbing and chemicals, making cleaning physically easier and much more environmentally friendly.

To Steam Clean your oven:

- Check that you are able to loosen the screws to remove the shelf racks prior to Steam Cleaning as the oven will be cold and safe to touch. This is just a check. Do not remove the racks at this stage.
- Fill an oven safe receptacle with $\frac{1}{2}$ L – 1L of water at room temperature and place on the middle shelf of the oven. You may use the St. George baking tray included with your oven to contain the water. As the cleaning function utilises the fan element it is important to place the container on the middle shelf in order to obtain best results. This will allow the circulating air to pass directly over the water, thus maximising evaporation.
- Ensure that all other baking trays are removed as they will simply hinder free circulation of air and steam inside the oven.
- Close the oven door and turn the "MODE" switch knob to the "Steam Clean" function.
- Note: There will be a slight 2-3 second delay after you turn the knob. After this, the oven light will turn on and the 1-hour Fully Automatic cycle will begin. Note that the timer is internal and cannot be seen or heard.

Maintenance

The oven will now automatically regulate to the correct temperature necessary to create the steam. There is no need to turn the "OVEN" knob at all, it will have no effect on the temperature.

After approximately 1 hour, the steaming cycle will be complete. You will know when it is complete because the oven light will turn off automatically. All other operations will cease at the same time.

- Turn the "MODE" switch back to the vertical "OFF" position.
- Allow 10 minutes for the oven to cool slightly, then open the oven door and remove the receptacle with water.



CAUTION: The water will be hot so take care not to spill it on your skin or onto the glass of the oven door. Note that everyone has their own resistance to heat handling. If the oven is still feels too hot for you to touch, please wait until it has cooled enough for you.

- Remove the shelf and racks so that you will be able to easily access the entire surface of oven interior. See the relevant section of the manual for more details on how to do this.
- Using some warm soapy water and a soft cloth, proceed to wipe the entire inside wall of the oven of any residue or dirt.



Never use a scourer or scraper as this will result in damage to the enamel and an inferior cleaning result in the future. See the section "Cleaning The Inside Walls Of Your Oven" in your instruction book for further details.

Note: If you decide to halt the steaming process at any point, simply turn the "MODE" knob back to the off position. When you re-select the "Steam Clean" function, the internal 1-hour timer will begin again from the start. If you have cancelled the Steam Clean cycle, allow a minimum 1 minute before selecting it again to let the timer reset.

For best results, the oven must be cleaned regularly. This will ensure that the layer of residue remains thin, allowing the steam to easily penetrate through and create the releasing effect with the enamel.

The steam clean function is purely for cleaning purposes only. It should never be used to steam or cook foods.



IMPORTANT – DO NOT OPEN THE OVEN WHILST THE STEAM CLEAN CYCLE IS RUNNING



IMPORTANT – IN THE CASE OF A DOUBLE OVEN, NEVER RUN A STEAM CLEAN CYCLE IN ONE OVEN WHILST COOKING IN THE OTHER.



IMPORTANT - THE TIMER CIRCUIT IS EQUIPPED WITH A THERMAL SENSOR TO PROTECT IT FROM HEAT DAMAGE. IF YOU NOTICE THE OVEN LIGHT SWITCHING OFF BEFORE THE ONE HOUR HAS ELAPSED, CONTACT YOUR SERVICE AGENT.

Maintenance

Removing And Replacing The Self-Cleaning Catalytic Panels

Self cleaning panels cover the rear and side walls and top of the oven cavity. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vapourises splashes of grease and oil at cooking temperatures above 200°C. If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature to allow the liners to vapourise any residue.

Occasionally the panels may need cleaning, or you may need to access the side walls of the oven. Never wash or clean self cleaning panels with abrasive, acid, or alkaline products.

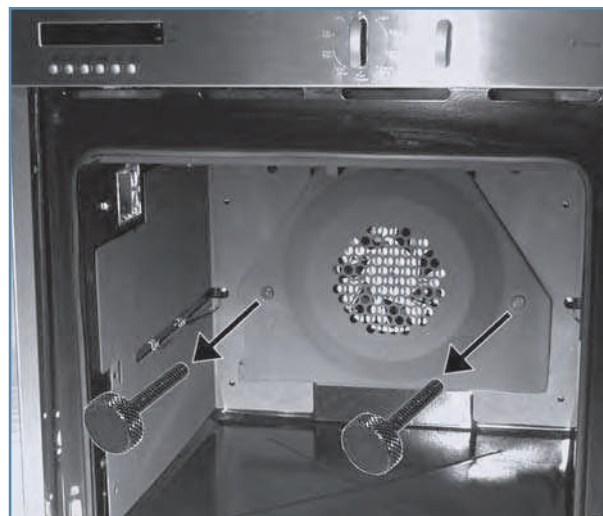


IMPORTANT - SWITCH THE OVEN OFF COMPLETELY BEFORE REMOVING THE REAR FAN GUARD.

To remove the panels, first remove the shelf guides as explained earlier. Undo the panel locking screws from the rear fan cover, as shown. The panels should now slide out quite readily.

To replace the panels, it will be easiest if you follow this procedure:

1. Put the side panels into position
2. Put the shelf guides into the holes in the rear panel. You will need to lift the side panels off the floor of the oven for the holes to line up.
3. With the side panels already off the oven floor, put the rear fan cover in position, line up all the holes and replace the two locking screws.



Cleaning Standard Enamel

(Note above the separate directions for catalytic panels)

- The high quality vitreous enamel used in your St George oven has a hard durable finish which is resistant to wear and discolouration and makes cleaning easy. However, to maintain the appearance and durability of the finish, it is best to wipe off any spills or splatters immediately. This can be done while the oven is still warm. Thoroughly wipe out your oven after each use.
- Commercial oven cleaners may be used in a cool oven, but choose only the non-caustic types and follow manufacturer's instructions. Always avoid contact with elements, rubber door seals and exterior surfaces. After cleaning be sure to thoroughly rinse and wipe down all surfaces with a clean, soft cloth.
- Remove any residue from the oven cleaner thoroughly to avoid corrosion of metal finishes. Never use the oven to dry out oven cleaners as they can produce a highly corrosive chemical reaction that will attack the enamel. Never allow any element or burner on the appliance to be turned on (except the oven light) while there is oven cleaner in the oven compartment.
- For easier cleaning and access, the shelves and shelf guides can be lifted out as explained earlier in this section. They can then be washed by hand or placed into a dishwasher for cleaning.
- Pull down doors only: When necessary the oven door may be removed for better access while cleaning. (Refer to the relevant section for directions on the correct way to remove the oven door.)

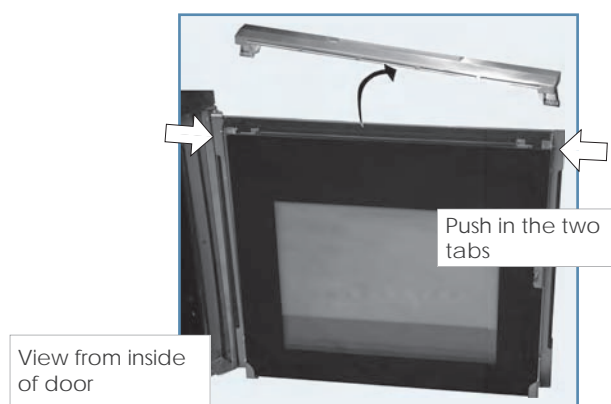
Maintenance

Removing And Replacing The Door Glass - SIDE OPENING DOORS

Your St George oven has a quadruple glazed door to keep the front surface as cool as possible. The inside glass panels can be easily removed for quick and convenient cleaning. Once the three removable glass panels have been removed, the remaining glass panel can be cleaned on both sides.

1) Remove The Top Trim

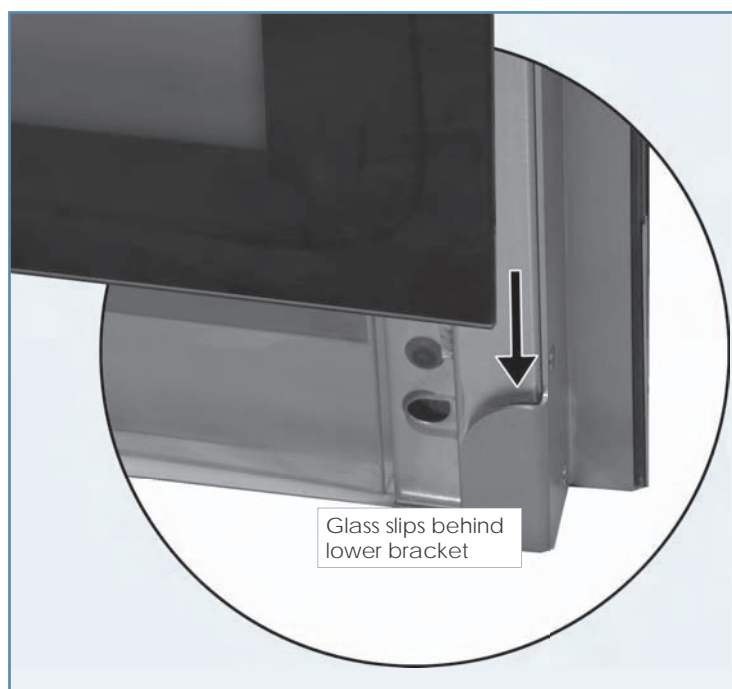
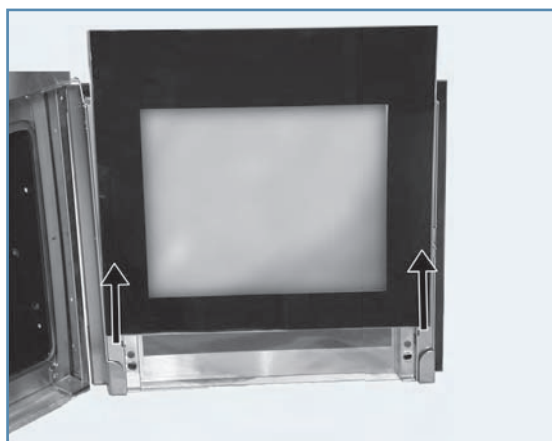
Open the door and push in the two side tabs, then lift the top trim.



2) Removing And Replacing The First Glass Panel

The first glass panel will simply slide up and out of the stainless steel brackets.

When replacing the glass panel, ensure the glass slides behind the middle bracket (which holds the door latch) and into the two lower brackets. Note that the painted surface faces the front of the oven, and the smooth glass surface faces the inside of the oven.



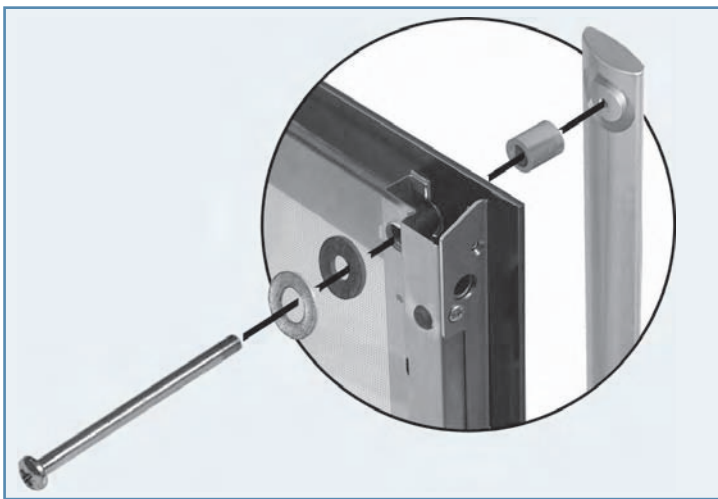
Maintenance

Removing And Replacing The Door Glass - SIDE OPENING DOORS (continued)

3) Removing And Replacing The Door Handle

Using a phillips head screwdriver, undo the two screws that hold the door handle in place. Hold the glass while the handle is being removed to prevent it from dropping.

To replace the handle, remember to place the rubber washer closest to the glass panel, then the large steel washer closest to the head of the screw.

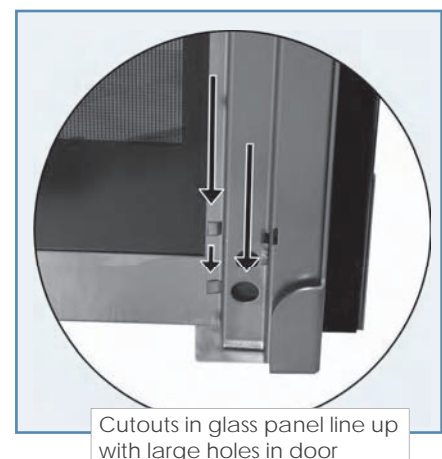
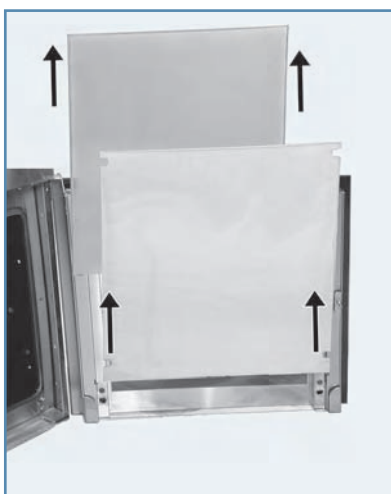


4) Removing And Replacing The Inside Glass Panels

The second and third glass panel can now be removed by easing the panels upwards.

When replacing the wider glass panel, Ease the panel behind the tabs on the side of the door. The curved cutouts on the vertical edges of the glass panel line up with the large holes in the door. Two of these holes are used for the black plastic door handle sleeves.

When replacing the narrower glass panel, ensure the glass sits neatly between the tabs on both sides, top and bottom.



Cutouts in glass panel line up with large holes in door

Maintenance

Removing And Replacing The Door Glass - PULL DOWN DOORS

Depending on your model, your St George oven has a triple or quadruple glazed door to keep the front surface as cool as possible. The inside glass panels can be easily removed for quick and convenient cleaning. Once the removable glass panels have been removed, the remaining glass panel can be cleaned on both sides.

1) Secure The Door In The Open Position

It is best to secure the door in the open position, because as you remove glass panels, the weight of the door is insufficient to remain open on its own.

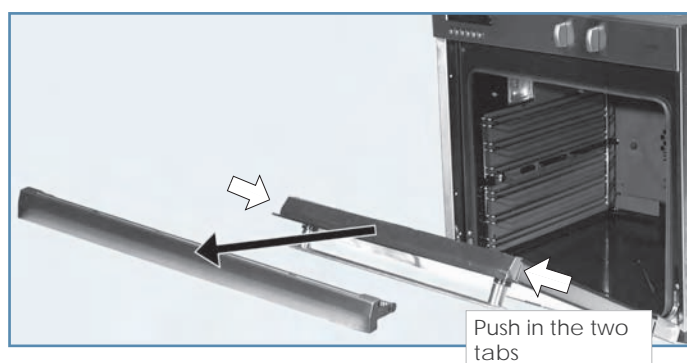
Open the door about halfway. Verify that the two holes in the hinge arms line up.

Take the two pins provided and insert one into the hole in the hinge on each side of the door. Carefully allow the door to close slightly until the pins prevent the door from closing any further.



2) Remove The Top Trim

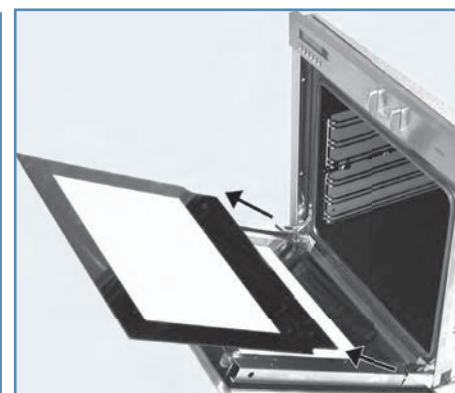
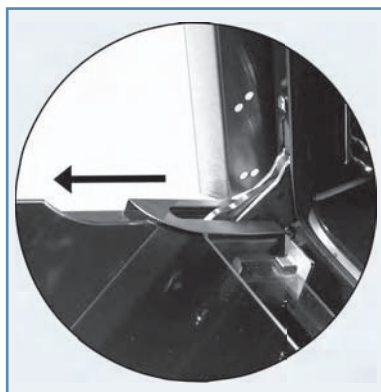
Push in the two side tabs, then remove the top trim upwards as shown.



3) Removing And Replacing The First Glass Panel

The first glass panel will simply slide out of the stainless steel brackets towards the top of the door.

When replacing the glass panel, the curved cutouts slide underneath the brackets. Note that the painted surface of the glass faces the front of the oven, and the smooth glass surface faces the inside of the oven.



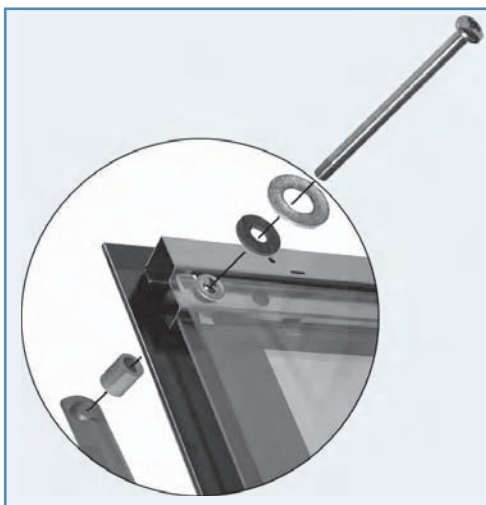
Maintenance

Removing And Replacing The Door Glass - PULL DOWN DOORS (continued)

4) Removing And Replacing The Door Handle

Using a phillips head screwdriver, undo the two screws that hold the door handle in place.

To replace the handle, remember to place the rubber washer closest to the glass panel, then the large steel washer closest to the head of the screw.

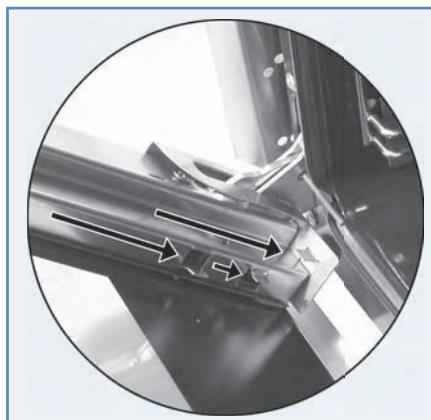


5) Removing And Replacing The Inside Glass Panel

The inside glass panels can now be removed by easing the panels upwards. Note: some models have only the wider glass panel.

When replacing the wider glass panel, the curved cutouts on the vertical edges of the glass panel line up with the large holes in the door. Two of these holes are used for the black plastic door handle sleeves. Tabs near the base of the door hold the panel in place.

When replacing the narrower glass panel (some models only), ensure the glass sits neatly between the tabs on both sides, top and bottom.



Maintenance

Removing And Replacing The Door - PULL DOWN DOORS ONLY

Although not necessary for cleaning, it may sometimes be helpful to remove the door to allow easier access to the inside of the oven.

Removing The Door

To remove the door, proceed as follows:

1. Place the two pins into the door hinges as explained in the section "Secure The Door In The Open Position". You do not need to remove any door glass to do this.
2. With both hands, carefully close the door just past half way.
3. Lift the door upwards then outwards to allow the hinges to separate from the slotted openings in the main oven body.

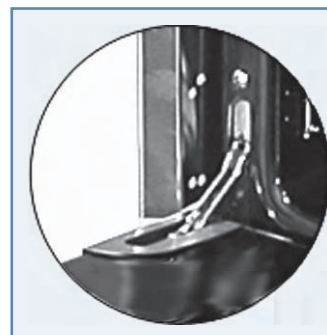
The door should come away completely. This step may require a certain amount of jiggling to disengage the hinge from the inside bracket.



Replacing The Door

To replace the door, re-insert the hinges in the slotted openings on the main oven body. Once in position, pull the door down slightly and remove the pins.

Check that the door has been properly mounted: The door should be able to open fully, close easily, and sit vertically in the closed position. When viewed from the side, the edge of the door should be vertical, and evenly spaced from the main oven body.



Maintenance

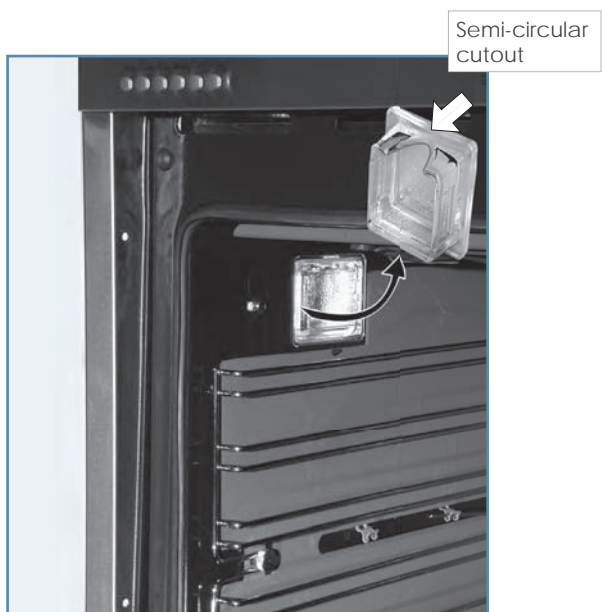
Changing The Light Bulb

WARNING: Ensure that the appliance is switched off before replacing the light bulb to avoid the possibility of electric shock.

Ensure the oven is cool. You may find it easier if you remove the shelves and trays before beginning.

To remove the bulb:

1. Use a stiff spatula or knife to gently lift the glass cover out of the light socket. Be careful not to damage the enamel surface.
2. Unscrew the light bulb (anticlockwise, looking up)
3. Replace with an identical new bulb. Replacement bulbs are available from St George Appliances.
4. Push the glass cover back into place. The semi-circular cutout on the inside of the glass cover goes toward the top.



Cleaning The Roast Probe

The probe is manufactured from hygienic stainless steel. To maintain its quality finish, the probe should be wiped with a warm damp cloth and mild detergent after each use.

The electrical components are enclosed in a special rubber casing. This casing is not waterproof, so the roast probe should never be immersed in water.

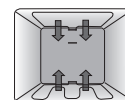


Recipes

The recipes on these pages are provided to help demonstrate the various oven functions, and to help you understand how to fully and effectively use your oven. All recipes are © The Margaret Fulton Cookbook.

BEEF BOURGUIGNONNE

Normal Oven



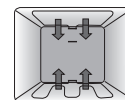
1.25 kg stewing beef such as chuck, topside or blade
125 g pancetta or speck
1 tablespoon olive oil
30 g butter
24 small white onions, peeled
1 onion, finely chopped
1 tablespoon plain flour
2 cups red wine
about 1 cup beef stock or water
salt and freshly ground pepper
bouquet garni
1 clove garlic
10 button mushrooms
freshly chopped parsley

Preheat the oven to 150°C. Cut the beef into large cubes and the pancetta or speck into thin strips. Heat the oil with the butter in a flameproof casserole. Brown the small onions, then remove and set aside. Add the beef cubes in several lots and brown thoroughly, removing as each is done. Add the pancetta strips and the chopped onion and cook until softened and lightly coloured. Stir in the flour and cook another minute. Add the wine, stirring. Return the meat to the casserole and add enough beef stock or water to cover. Season with salt and pepper, adding bouquet garni and garlic. Bring slowly to a simmer then cover and cook in the oven for about 2 hours. Meanwhile, saute the mushrooms in a little extra butter until lightly cooked. Add the onions to the beef for the last 30 minutes of cooking. Scatter with parsley and serve.

Serves 6.

RICH CHRISTMAS CAKE

Normal Oven



375 g raisins
375 g sultanas
125 g mixed peel
125 g glace cherries
60 g glace apricots
2 slices glace pineapple
3 tablespoons brandy or rum
3 tablespoons sherry

cake mixture:

250 g butter
1 ¼ cups brown sugar
grated rind of 1 lemon
1 tablespoon golden syrup
2 tablespoons marmalade
5 eggs
2 ½ cups plain flour
1 teaspoon mixed spice
1 teaspoon ground cinnamon
¼ teaspoon salt
¾ cup finely chopped blanched almonds
extra almonds
extra brandy

First prepare fruit: Wash the raisins and sultanas separately then dry thoroughly. This is best done by spreading fruit on baking trays lined with paper towels. Place in a 120°C oven for 30 minutes, remove and cool completely. Chop the raisins. Put into a bowl with the finely chopped peel. Cut the cherries, apricots and pineapple into small dice, and then add to the fruit in the bowl. Sprinkle with the brandy or rum and sherry. Cover with cling wrap, then a cloth, and leave overnight.

next day: Preheat the oven to 150°C. Line a deep 20 cm square tin. Beat the butter and brown sugar with the lemon rind, until light and creamy. Add the golden syrup and marmalade. Beat well. Add the eggs one at a time, beating well after each. Add 1 tablespoon flour with the last egg. Sift together the flour, spices and salt and stir into creamed mixture alternately with the fruit and chopped almonds.

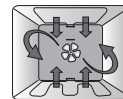
Spoon the mixture into the prepared tin and arrange the extra almonds on top. Bake for 3½-4 hours or until cooked. Remove from the oven and immediately sprinkle with about 1 tablespoon extra brandy.

Remove the cake from the tin, leaving the paper on the cake. Wrap in a tea towel and leave until cool.

Recipes

QUICHE LORRAINE

Fan Assist



The classic quiche lorraine contains no cheese, but a few tablespoons of grated cheese can be added to the egg mixture, if desired.

3-4 rashers bacon
1 shortcrust flan case, baked blind
2 eggs
1 teaspoon plain flour
a pinch of ground nutmeg
½ teaspoon salt
a pinch of cayenne pepper
½ cup each cream and milk



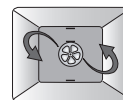
Trim the rind off the bacon and grill or fry until crisp. Cut into bite-sized pieces. Place in pastry case. Preheat the oven to 190°C.

Beat together the eggs, flour, nutmeg, salt, cayenne, cream and milk, only until combined (over-beating causes bubbles on top). Strain over the bacon and bake for 10 minutes. Reduce heat to moderate 180°C and bake a further 20 minutes, or until a knife inserted in the custard comes out clean. Serve warm.

Serves 4-6.

ROAST LEG OF LAMB WITH VEGETABLES

Fan Forced



2 kg leg of lamb
1 large clove garlic, peeled and sliced
salt and freshly ground pepper
olive oil
6 small or 3 large potatoes
750 g pumpkin (optional)

gravy:

1 tablespoon plain flour
1 cup stock or vegetable water

Preheat the oven to 220°C. Wipe the lamb clean and trim off the excess fat. Cut 6-8 small incisions in the lamb with a pointed knife and insert the slivers of garlic. Rub the lamb generously with the salt and pepper before putting into a baking dish and drizzle with oil. Sear in the oven for 20 minutes. Meanwhile, peel the potatoes and pumpkin, if using, and cut into chunks.

After 20 minutes, remove from the oven and baste well with the drippings. Place the vegetables around the meat and season with salt. Reduce the oven temperature to 180°C and cook for a further 1¾-1½ hours, basting the lamb every 20-30 minutes and turning the vegetables. When cooked, place lamb on a serving platter. Cover loosely with foil and rest in a warm place for 15 minutes. Return the vegetables to the oven, increase the heat to 200°C and cook until golden and tender.

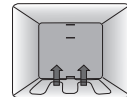
gravy: Drain off all but 1 tablespoon of fat from the juices in the dish. Add flour and stir over a moderate heat until well browned. Add stock or vegetable water and stir until mixture boils. Lower the heat and simmer gently, stirring occasionally, until it thickens. Strain into a gravy boat or jug.

Serves 6-8.

Recipes

TARTE AUX POMMES (APPLE TART)

Classic Bake



1 quantity sweet shortcrust pastry
6-8 medium cooking apples
1 tablespoon water
1/3 cup sugar
1/4 cup brandy or 2 teaspoons
vanilla essence
30 g butter
1 teaspoon lemon juice
1 extra tablespoon sugar

apricot glaze:

1/2 cup apricot jam
1 tablespoon water



Preheat the oven to 190°C. Line a 20 cm shortcrust ring or case with pastry, then prick well and chill until firm. Line with greaseproof paper and half-fill with pie weights or dried beans and bake 'blind' for 10 minutes. Remove the paper and beans. Reduce temperature to 180°C and bake for a further 5-10 minutes until the crust is golden. Allow to cool.

Reserve 2 or 3 apples for the top of the tart. Peel, core and quarter the others. Slice roughly and put into a saucepan with the water, sugar, brandy or vanilla and half the butter. Cover and cook over a gentle heat for about 20 minutes, stirring occasionally, until tender. Raise the heat and boil, stirring, until thick enough to hold in a mass in the spoon. Push through a sieve if necessary. Taste and add more sugar if not sweet enough. Spread in pastry shell.

Peel and core reserved apples and slice very thinly. Sprinkle with lemon juice and extra sugar. Arrange slices in a pattern on top of the cooked apple. Brush with the remaining butter, melted. Bake for about 30 minutes until the apples are tender and browned lightly.

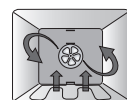
Slide onto a rack or serving dish and brush the top and pastry with the apricot glaze. Serve the tart warm or cold with a bowl of whipped cream.

apricot glaze: Heat the jam and water in a saucepan over a low heat and stir until dissolved. Pass through a sieve, then return to the pan and bring to the boil. Cook gently until the glaze is clear and the desired consistency is obtained.

Serves 6.

PIZZA CRUST

High Bake



2 1/3 cups plain flour
1 teaspoon salt
1 teaspoon sugar
1 sachet dried yeast
3/4 cup lukewarm water
3 tablespoons olive oil
1 quantity tomato sauce



Sift the flour into a large bowl with the salt and stir in the sugar and yeast. Make a well in the centre and add the water and oil. Mix to a dough, then turn out on to a well-floured board. Knead lightly for 4-5 minutes, until smooth and elastic. Put the dough into a buttered bowl, turn it to coat with the butter and let it rise until doubled in bulk, in a warm place, for about 1 hour. Preheat the oven to 200°C.

Sprinkle 2 oiled Swiss roll tins about 35 cm x 25 cm or 2 x 30 cm diameter round pizza pans with a little cornmeal or flour. Now turn the dough out on to a floured board, halve and roll each half into a large rectangle or round to fit the prepared tins. Cover and leave to rise in a warm place for 15 minutes. Spread the tomato sauce over the bases leaving 1.5 cm free around the edge and top with filling. Bake for 20 to 30 minutes.

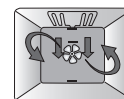
Makes 2.

Recipes

TO GRILL FISH

This method is simple and is excellent for whole fillets or steaks.

Fan Grill

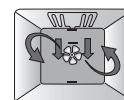


Preheat the griller. Butter or oil the griller rack or line with buttered foil. Wipe fish with paper towels. Dust with flour and brush with melted butter or oil and season with sea salt and pepper. Grill until lightly browned. If you have preheated the grill, it is not necessary to turn the fish while grilling. If thin, the fish will be completely cooked when brown. For thick fish, reduce heat and cook until the fish flakes easily when tested with a fork. Baste frequently with the melted butter and the juices in the pan to prevent the surface of the fish drying out. Sprinkle with parsley and serve at once with lemon wedges.

GRILLED CHICKEN

2 x size 10 (1 kg) chickens
salt and freshly ground pepper
juice of 1 lemon
60 g butter, melted,
or 3 tablespoons olive oil

Fan Grill



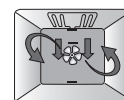
Split chickens in halves lengthwise and put skin-side up on large piece of greased foil. Sprinkle with salt and pepper and a squeeze of lemon juice. Brush with a little melted butter. Place under heated griller and cook for about 8 minutes, brushing several times with butter. Turn over. Brush with butter, add a squeeze of lemon juice and grill for 8 minutes then turn again so the chicken is skin-side up. Continue to grill until tender and brown. Serve with the reserved juices from the foil, and with vegetables of your choice.

Serves 4.

FLUFFY OMELETTE

3 eggs, separated
salt and freshly ground pepper
2 teaspoons plain flour
½ cup milk or cream
30 g butter

Fan Grill



Separate the eggs and beat the yolks with salt, pepper and flour before adding the milk or cream. Beat the egg whites stiffly and fold lightly into the yolk mixture. Heat the butter in an omelette pan, pour in the mixture and put over a low heat, until set and golden brown underneath. Brown the top under the griller, fill and fold as desired.

Serves 1-2.

cheese variation: Make fluffy omelette. When top is beginning to turn golden, sprinkle with 2-3 tablespoons grated cheese. Put back under griller, until the cheese melts and browns. Fold and serve.

Temperature Guide

Temperature Guide For Meats

Type of meat	Cuts of meat	Time/kg	Oven Temperature
Beef	Standing rib, Rolled rib, Sirloin, Bolar Blade, Corned Topside	60 minutes per kg	180 - 200 C
	Fillet, Scotch Fillet	40 mins per kg	180 - 200 C
Veal	Shoulder or leg (with bone or rolled)	40-50 minutes per kg	180 - 200 C
Lamb	Leg, Shoulder (loin or rolled)	40-50 minutes per kg	180 - 200 C
Pork	Leg Loin	90 minutes per kg	220 - 230 for the first 15 minutes, then reduce to 180 - 200 C for remainder of the cooking time.
Chicken	Whole or pieces	30 minutes per 500g	180 - 200 C
Duck	1.4 - 1.9 kg	30 minutes per 500g + 35 minutes extra	180 - 200 C
Turkey	2.5-10.0 kg	30 minutes per 500g + 35 minutes extra	180 - 200 C Turkey should be well basted and turned during cooking.
Fish	Whole or Fillets	10 minutes per 500g	170 - 190 C In Normal Oven mode, fish should be covered for the first 3/4 of the cooking time to help retain moisture.

Temperature Guide For Other Foods

Foods Suitable	General Times	Oven Temperature
Small meringues, pavlova, baked custard, re-heating	50 - 60 mins	130°C and under
Fruit cake	85 - 95 mins	130°C - 150°C
Casseroles, deep butter cakes	30 - 45 mins	150°C - 180°C
Shallow butter cakes, sponges, biscuits, meat loaf, baked fish	30 - 40 mins	180°C - 200°C
Swiss roll, patty cakes, rock cakes, shortcrust pastry	8 - 10 mins	200°C - 230°C
Scones, choux pastry	10 - 12 mins	230°C and over

Technical Specifications

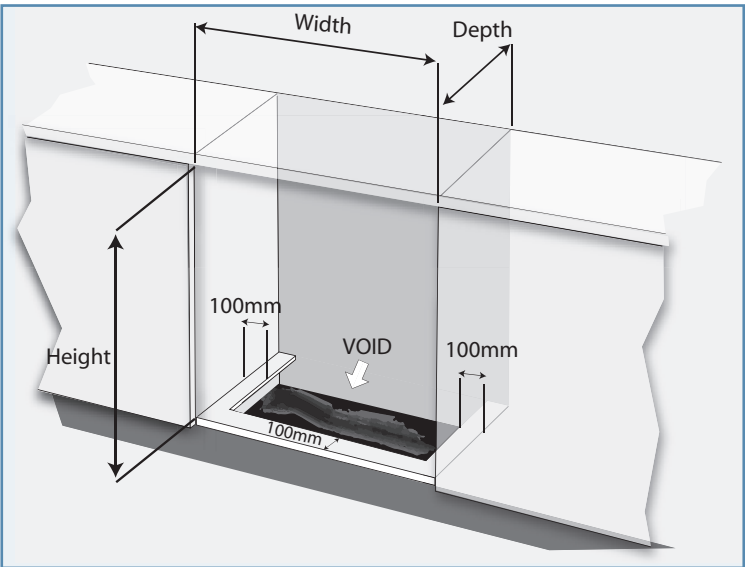
Cavity Specifications

Single ovens can be installed under a bench top or in a cooking column. Double ovens must be installed in a column at least 500 mm above the floor.

This range of ovens **must** be installed into adequately vented cabinets. A cutout **must** be created in the bottom of the cabinet according to the dimensions below. The cabinet must have openings sufficient to allow an air flow into the space below the oven supports. **Under no circumstances** should a full floor oven cabinet be used, otherwise a fire hazard will result. Full floor cabinetry may also present a fire hazard due to overheating.

The figures show the installation dimensions for both flush and proud mounting. All dimensions provided are in millimetres (mm). The sizes allow for only a small degree of error so all cutouts must be precise and square.

Refer to Installation instructions for details.



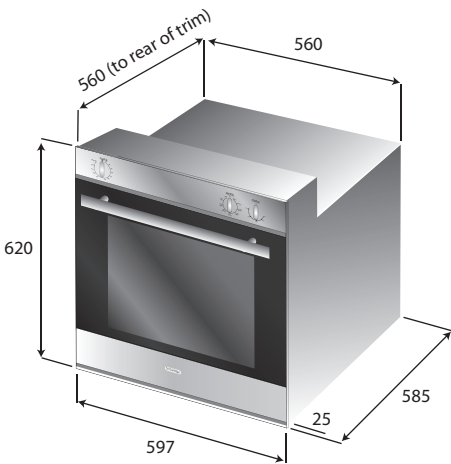
Single Ovens

8500100, 8500200 Series Single Oven

8600100, 8600200 Series Single Oven

Cutout Dimensions	Flush Mounting	Trim Exposed (Proud Mounting)
Height	623 mm	618 mm
Width	600 mm	570 mm
Depth (min)	590 mm	565 mm

Electrical	
Oven (Max)	3800 W
Grill	2700 W
Oven fan & light	100 W
Total Rating	3900 W



Technical Specifications

Double Ovens

8700100, 8700200 Series Double Oven

Cutout Dimensions	Flush Mounting	Trim Exposed (Proud Mounting)
Height	1001 mm	996 mm
Width	600 mm	570 mm
Depth (min)	590 mm	565 mm

Electrical	Main Oven
Oven (Max)	3800 W
Grill	2700 W
Oven Fan & light	100 W
	Lower Oven
Oven (Max)	3800 W
Grill	2700 W
Oven Fan & Light	100 W
Total Rating	7600 W

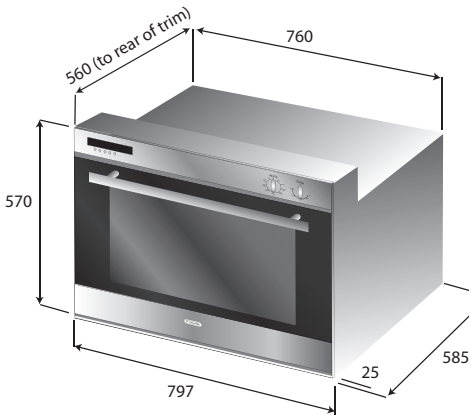


Wide Ovens

8800100, 8800200 Series Wide Oven

Cutout Dimensions	Flush Mounting	Trim Exposed (Proud Mounting)
Height	573 mm	568 mm
Width	800 mm	770 mm
Depth (min)	590 mm	565 mm

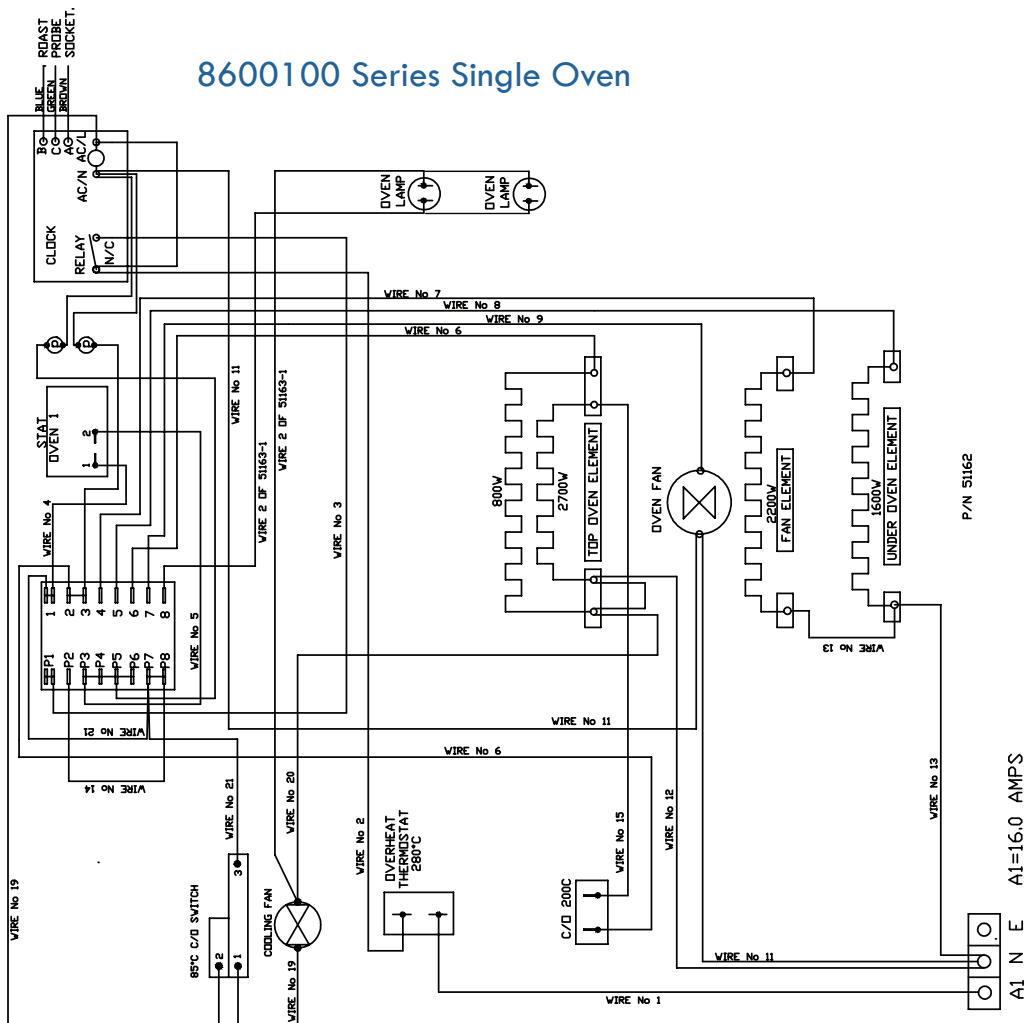
Electrical	
Oven (Max)	4200 W
Grill	3500 W
Oven fan & light	100 W
Total Rating	4300 W



32

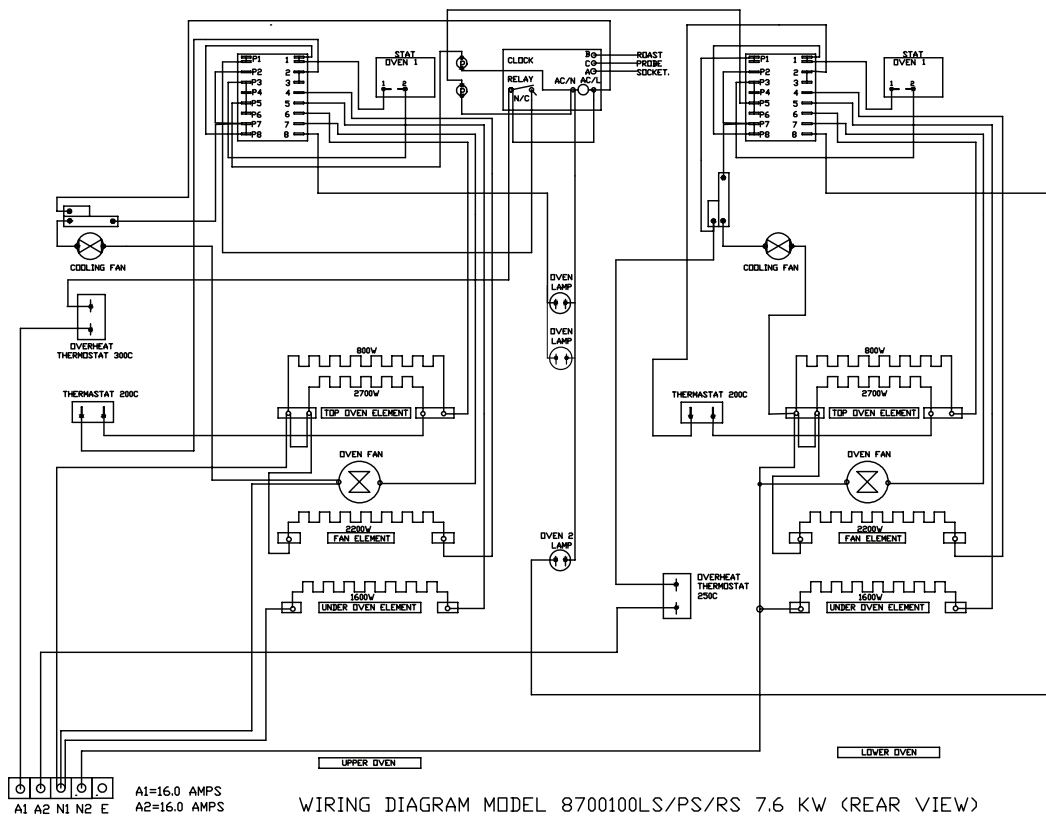
8600100 Series Single Oven

WIRING DIAGRAM MODEL 8600100LS/PS/RS 3.8 KW (REAR VIEW)

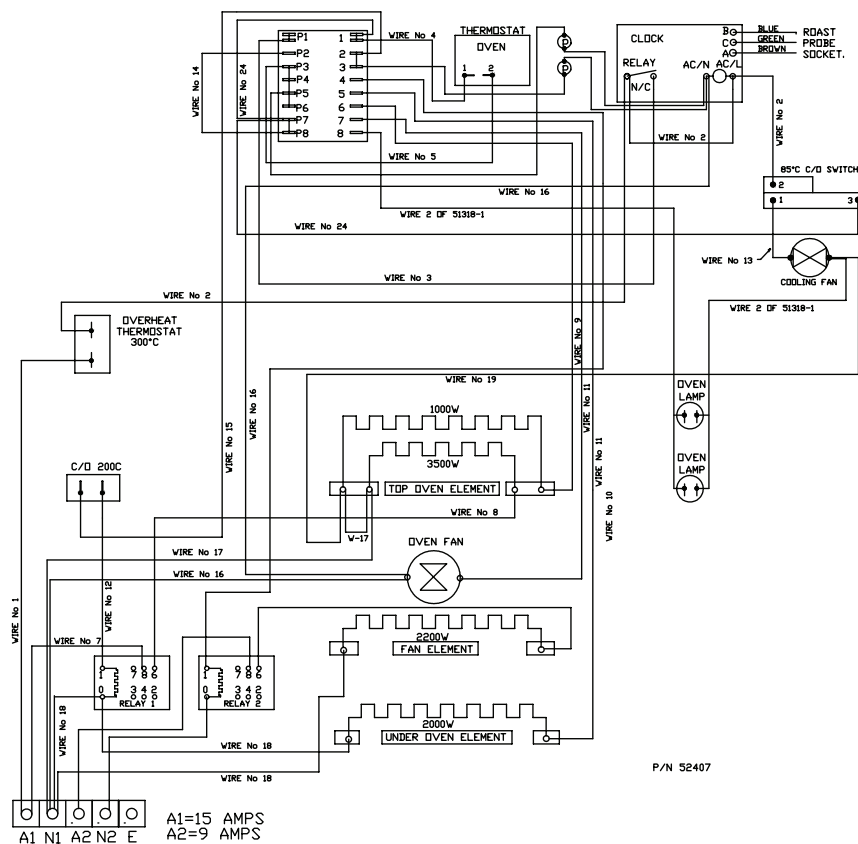


Wiring Diagrams

8700100 Series Double Oven

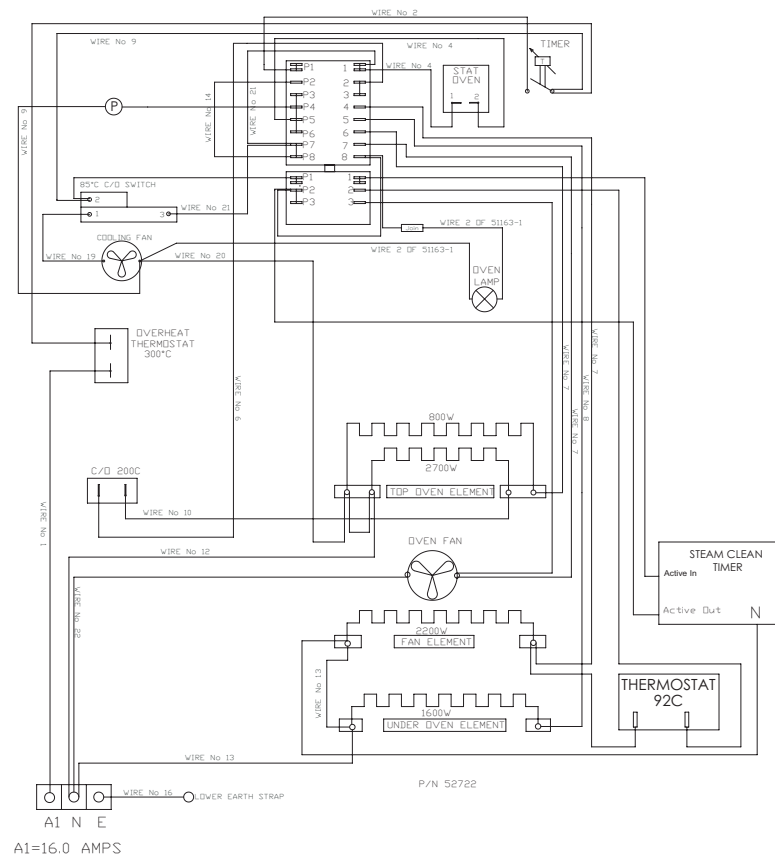


8800100 Series Wide Oven

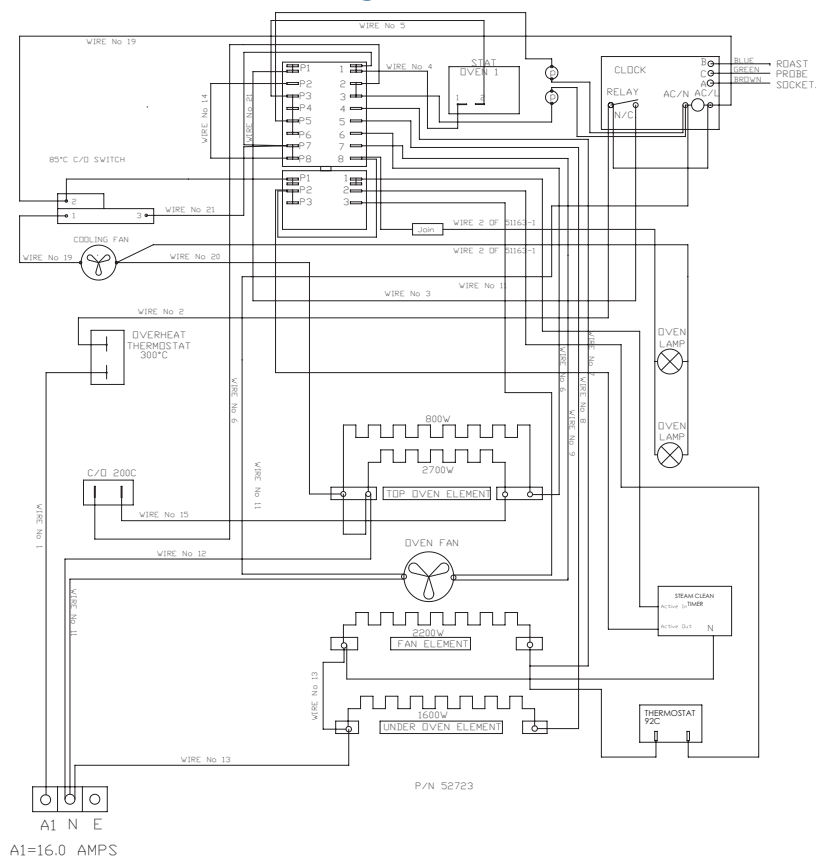


Wiring Diagrams

8500200 Series Single Oven (Steam Clean)

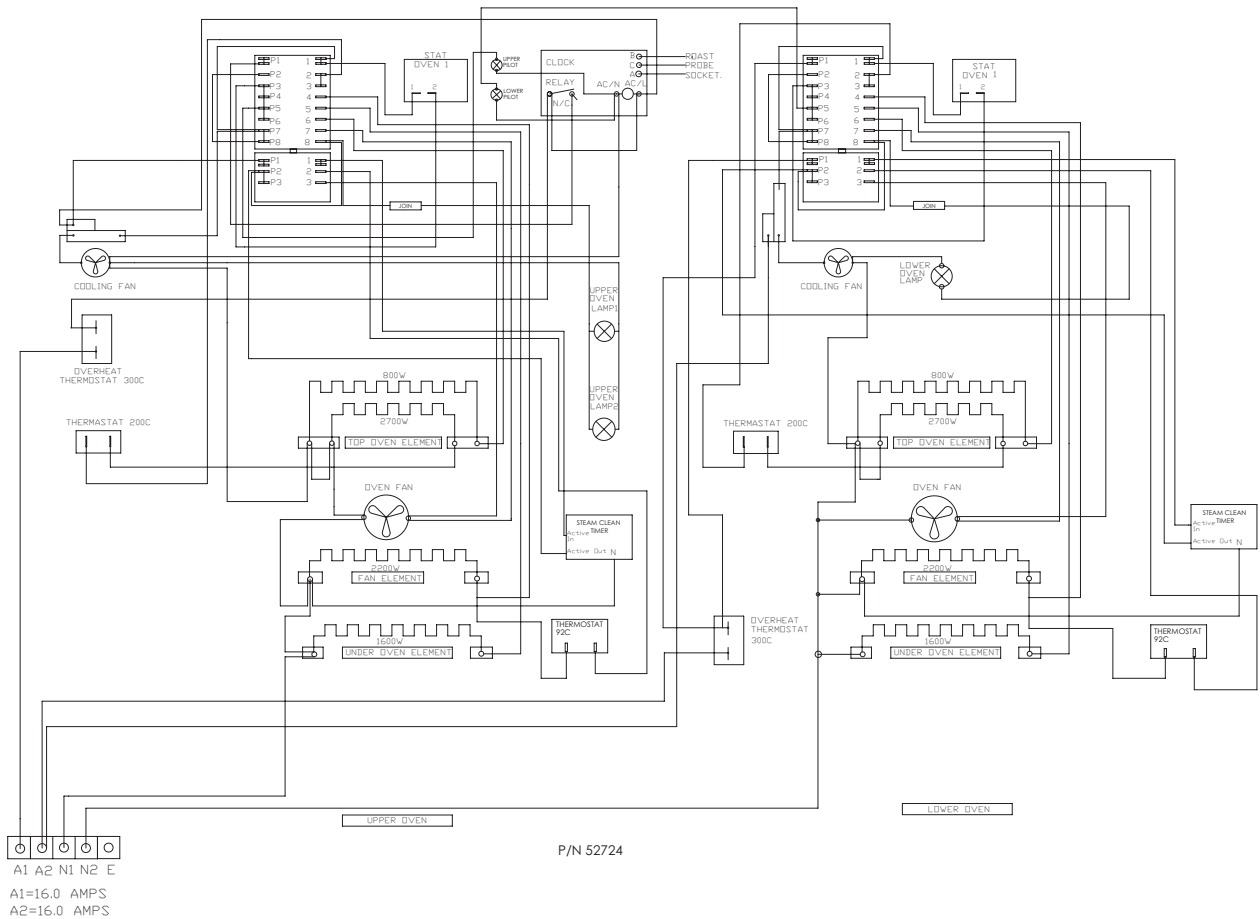


8600200 Series Single Oven (Steam Clean)

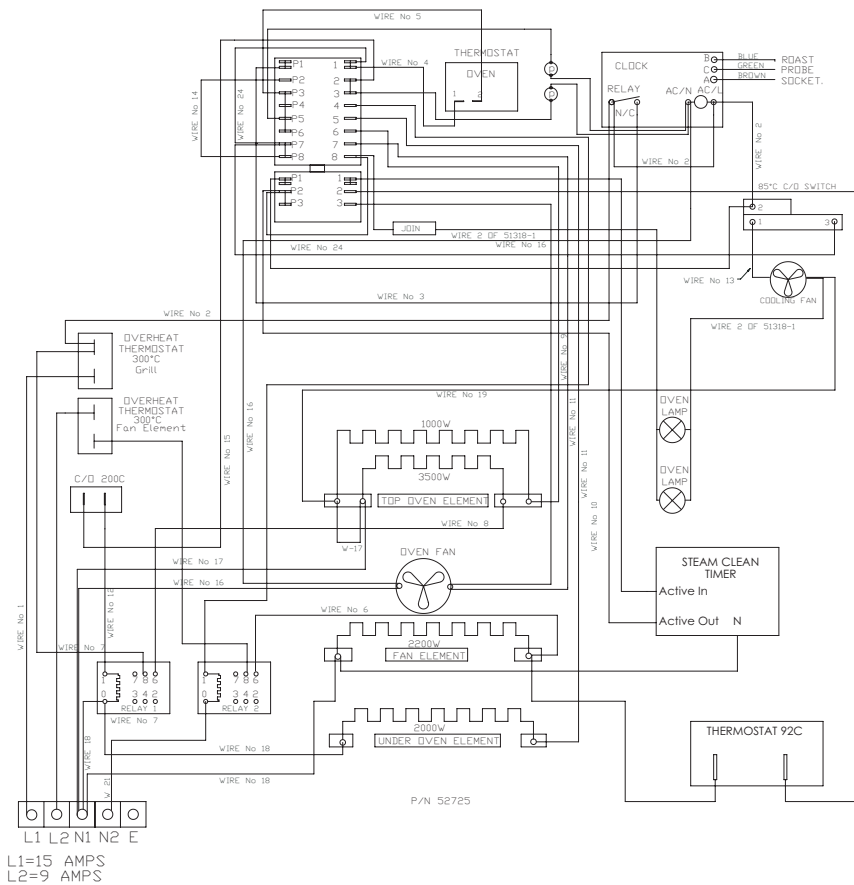


Wiring Diagrams

8700200 Series Double Oven (Steam Clean)



8800200 Series Wide Oven (Steam Clean)



Part #: 52399
oven_inb_care_0610

St George

St George Appliances
3-5 Birmingham Avenue
Chester Hill
New South Wales 2162
Phone:: 1300 305 366
Website:: www.sga.com.au