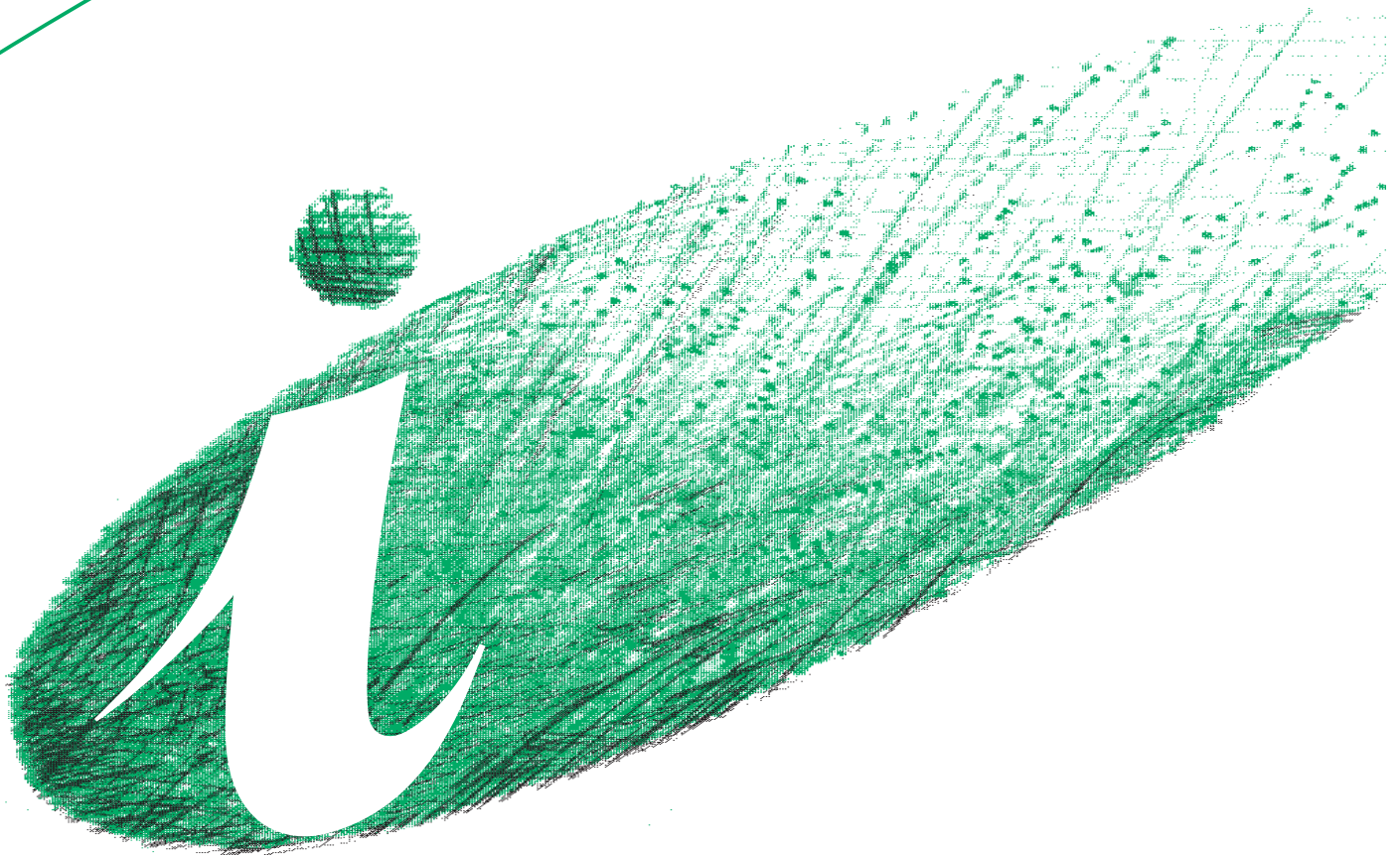


Moffat

OPERATING & INSTALLATION  
INSTRUCTIONS



BUILT UNDER OVEN

**MDB700**

*PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE*

# TECHNICAL DETAILS

## MODEL NO. MDB700

Voltage:	230-240 Volts AC 50Hz
Wattage:	5.0 - 5.3kW
Height:	720mm
Width:	600mm
Depth:	598mm
Weight:	50kg

**CE** This appliance complies with: European Council Directive 73/23/EEC.  
EMC Directive 89/336/EEC.  
CE Marking Directive 93/68/EEC.

Manufacturer		MOFFAT	
Model Number		MDB700	
Top Oven	Energy Efficiency on a Scale A (more efficient) to G (less efficient) (4)		<b>N/A</b>
	Energy Consumption in kWh (1)	Conventional	
		Forced air Convection	
	Useable Volume - Litres		38
	Oven Size (2)		N/A
	Time Taken to 'Cook' Standard Load - Minutes	Conventional	
		Forced air Convection	
The Area of the largest Baking Sheet -cm <sup>2</sup> (3)		858	
Bottom Oven	Energy Efficiency on a Scale A (more efficient) to G (less efficient) (5)		<b>B</b>
	Energy Consumption in kWh (1)	Conventional	
		Forced air Convection	0.92
	Useable Volume - Litres		53
	Oven Size (2)		Medium
	Time Taken to 'Cook' Standard Load - Minutes	Conventional	
		Forced air Convection	63
The Area of the largest Baking Sheet -cm <sup>2</sup> (3)		1558	

- (1) Based on test results for a standard load in accordance with EN50304  
 (2) Small: 12l<35l Medium: 35l<65l Large: 65l+  
 (3) Surface Area of Shelf  
 (4) Conventional Function unless stated  
 (5) Forced Air Convection Function unless stated

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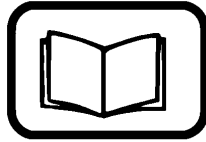
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# SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE  
READ  
CAREFULLY



## BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



**Ensure** that all packaging, both inside and outside the appliance has been removed before the appliance is used.



**Do not** try to *lift* or move the appliance by pulling the door handles.



The electrical installation work **must** be undertaken by a qualified electrician/competent person.

**It is dangerous** to alter or modify the specifications of the appliance in any way.



**Do not** allow young children to play with any part of the packaging.



After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

## DURING OPERATION

This appliance is not intended to be operated by means of an external timer or remote control system.



**Do not** use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

**CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.**



Take **great care** when heating fats and oils, as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



**Never** place plastic or any other material which may melt in the oven or on the hob.



**Ensure** cooking utensils are large enough to contain foods to prevent spillages and boil overs.



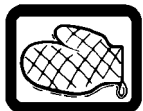
**Take care** to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.



**Always** use oven gloves to remove and replace food in the oven.



**Do not** leave the grill pan handle in position when grilling as it will become hot.



**Always** use oven gloves to withdraw the grill pan, when grilling. Follow the recommendations on page 16.



**Ensure** that you support the grill pan when it is in the withdrawn or partially withdrawn position.

**Ensure** that all vents are left unobstructed to ensure ventilation of the oven cavity.

**Ensure** the anti-tilt shelves are put in place correctly. Refer to instructions on page 19.



**Never** line any part of the appliance with foil. **Do not** allow heatproof materials e.g. roasting bags, to come into contact with oven elements.



**Always** stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully down.



**Never leave the appliance unattended when the doors are open.**



**Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.

## AFTER USE



**Ensure** that all control knobs are in the OFF position when not in use.



For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.



**Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on.



Cookers and hobs become very hot, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

## GENERAL



**Under no circumstances** should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction. This appliance should be serviced by an authorised service Engineer and only genuine-approved spare parts should be used.



**Do not** stand on the appliance or on the open oven door.



**Do not** hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.



**Always** switch OFF the appliance at its power point and allow the appliance to cool before any maintenance or cleaning work is carried out.



Only clean this appliance in accordance with the instructions given this book.

**Your safety is of paramount importance.**

**Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:**

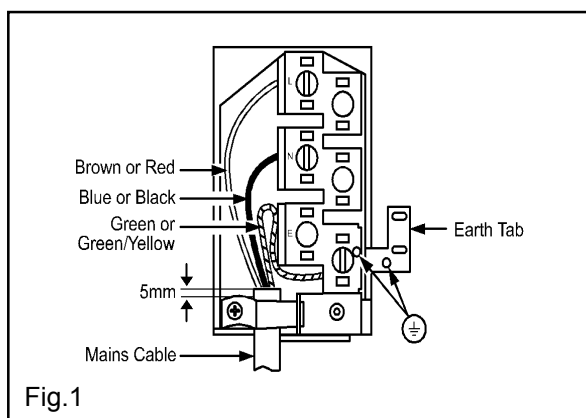
**Customer Care Department  
Telephone 0870 5 950950**

# INSTALLATION INSTRUCTIONS

## WARNINGS

### WARNINGS:

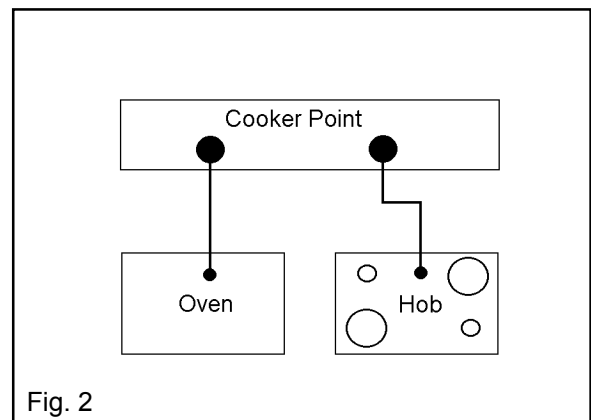
- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 1).



- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.

## CHOICE OF ELECTRICAL CONNECTION

- The appliance should be operated using at least 6mm<sup>2</sup> twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the descriptions:
- By connecting the appliance to a cooker point having a double pole isolating switch providing at least 3mm contact separation in all poles and protected with a fuse or miniature circuit breaker at your mains fuse box.
- If you wish to connect an oven and a hob to a cooker point you can, by connecting the oven and hob separately to the cooker point. See Fig. 2.



## INSTALLATION INSTRUCTIONS

**NOTE:** It is good practice to :

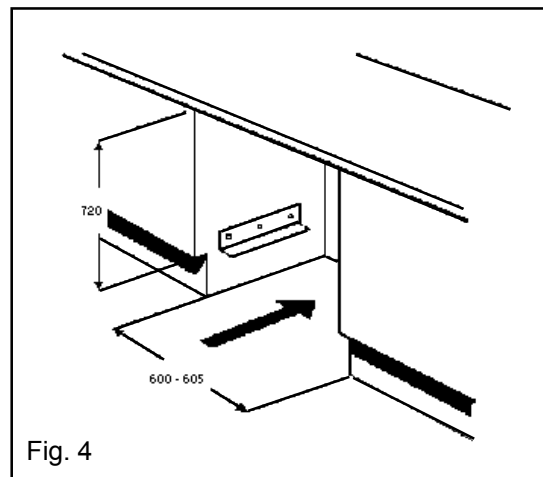
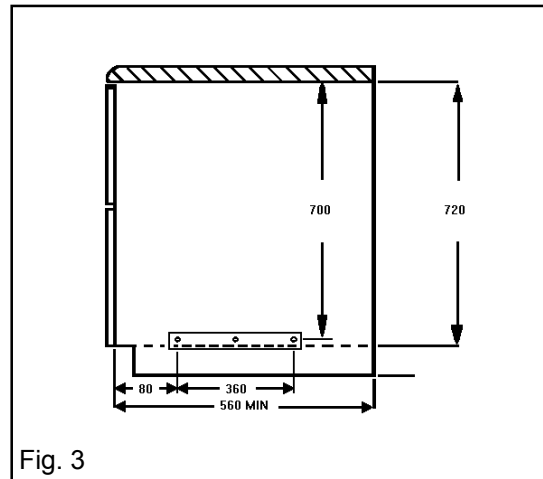
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

### THINGS TO NOTE

- This appliance is designed to be fitted between cabinets with the recommended dimensions as shown in Fig. 3 & 4.
- If there is an existing housing unit it must be removed.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- This appliance must not be installed on a wooden base board.
- The cooker point should be within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

### NOTE: HOUSE CIRCUIT

Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

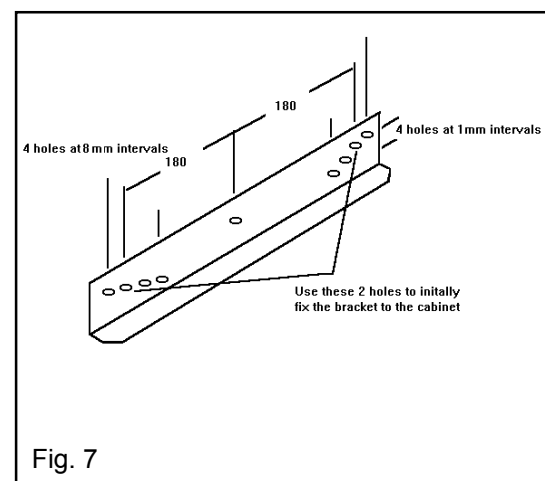
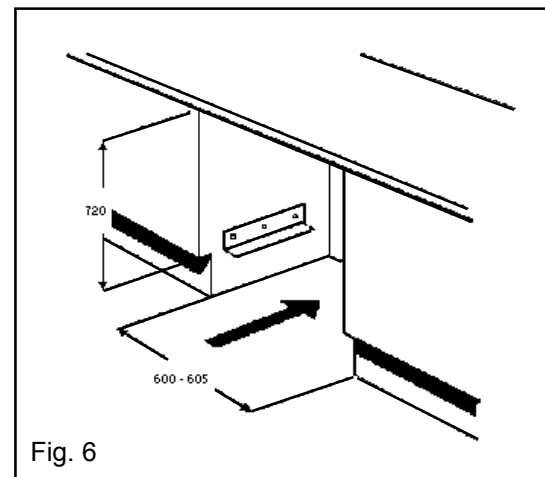
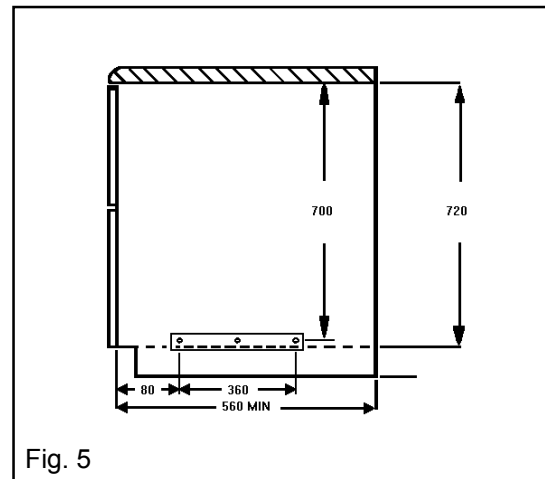




# INSTALLATION INSTRUCTIONS

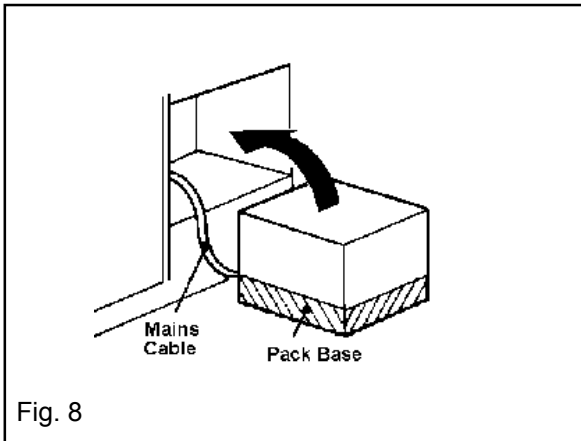
## PREPARING CABINET FOR FITTING OVEN

- Make sure the space between the cabinets is the correct size for the appliance to be fitted (Ref. Fig. 5 & 6).
- The plinth board spanning the space into which the appliance is to be installed should be removed.
- If the size between adjacent cabinets is 605-610mm, then the cabinets should be modified so that the recommended dimension of at least 600-605mm is maintained.
- The adjacent cabinets must be stable and firmly secured to the wall or floor. If necessary, make arrangements to ensure the work surface below which the oven will rest is level.
- Drill two pilot screw holes into the sides of the adjacent cabinets, in the positions indicated by Fig. 5.
- Fit the appliance mounting brackets using the two holes indicated in Fig. 7 to the adjacent cabinets (Ref. Fig. 5 & 6).
- Check that the mounting brackets are level. They can be adjusted if necessary by using the extra holes at the ends of the brackets. Once the brackets are level, drill a pilot hole through the central hole in the bracket and fit the remaining screw.




## HOW TO FINISH UNPACKING

- Place appliance next to the space in which it will be installed. See Fig 8.



- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.
- Ensure the owner is given these operating instructions.

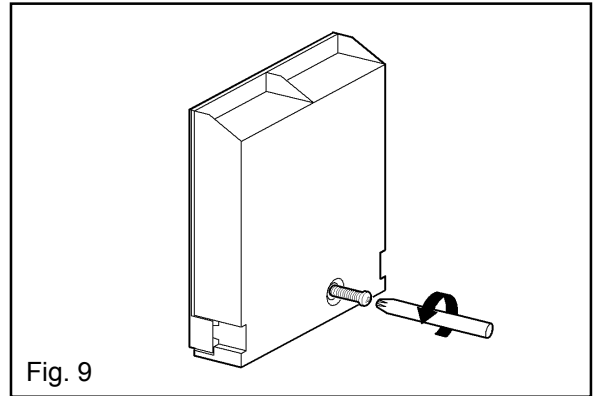
**NOTE:** It is imperative that the appliance is left in the base to protect both the appliance and the floor.

 **Important:** Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

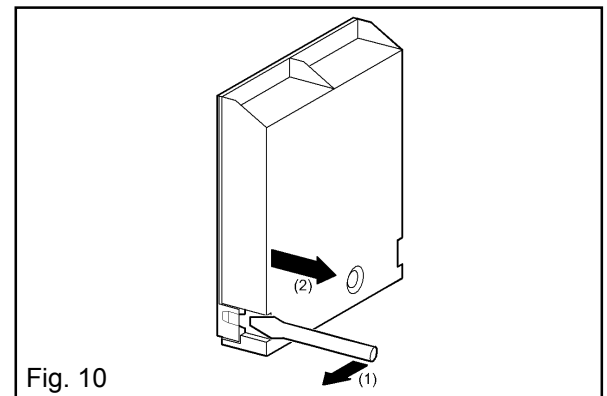
## TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

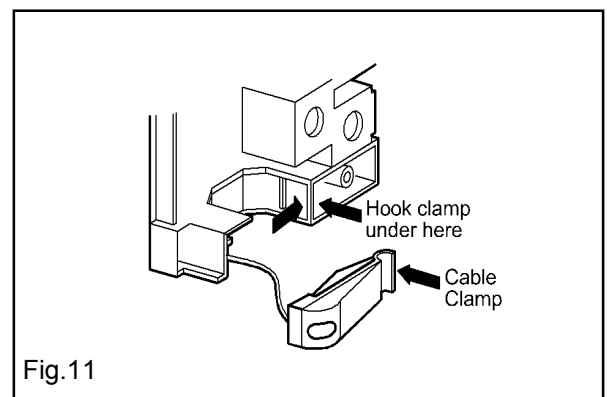
- First remove retaining screw with pozidrive screwdriver. See Fig. 9.



- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 10.



- Lift cover and remove screw from cable clamp. See Fig. 11.

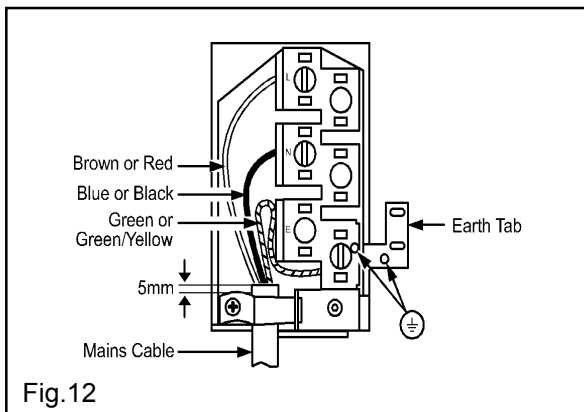


# INSTALLATION INSTRUCTIONS

## CONNECTING TO THE MAINS TERMINAL

**Warning:** This appliance must be earthed.

- We recommend you use a new length of 6mm<sup>2</sup> twin core and earthed cable to ensure your safety.
- Make connection as shown in Fig. 12 by proceeding as follows:-



- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taugth but not so slack as to cause any fouling. See Fig. 12.
- Connect the remaining end of the mains cable to the cooker point / junction box.
- Place fuse / miniature circuit breaker in circuit and switch on at mains.

## CHECKING ELECTRICAL CONNECTIONS

- Confirm the appliance is correctly connected by switching on and observing the various oven functions indicators.

## CONNECTING TO A HOB OR COOKER POINT

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

**Feed the cable through the cabinet and arrange to route the cable away from the appliance.**

### NOTE: HOUSE CIRCUIT

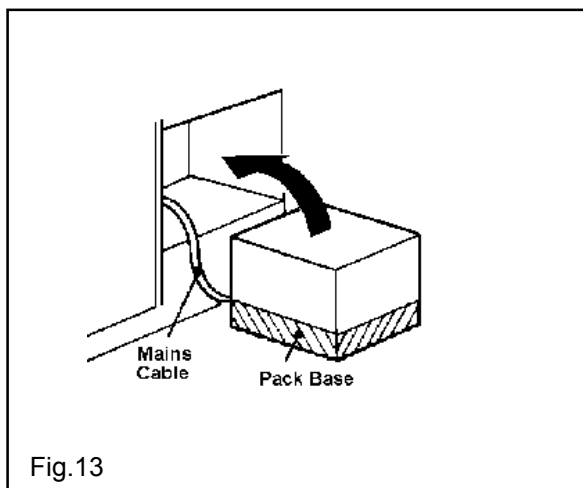
Earth leakage / continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

## INSTALLATION INSTRUCTIONS

### FITTING INTO THE SPACE BETWEEN CABINETS

**IMPORTANT:** Ensure that the oven is switched off at the wall before any further work is carried out.

- Ensure the appliance is in front of the cabinet. See Fig. 13.



- Take out all oven furniture before installation to reduce the weight you need to lift.
- To place the appliance into the space between cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**
- Warning: **Do not** attempt to lift this appliance by the handle(s).

Each person should squat either side of the appliance.

Tilt the appliance so that your hands can support the underside of the appliance.

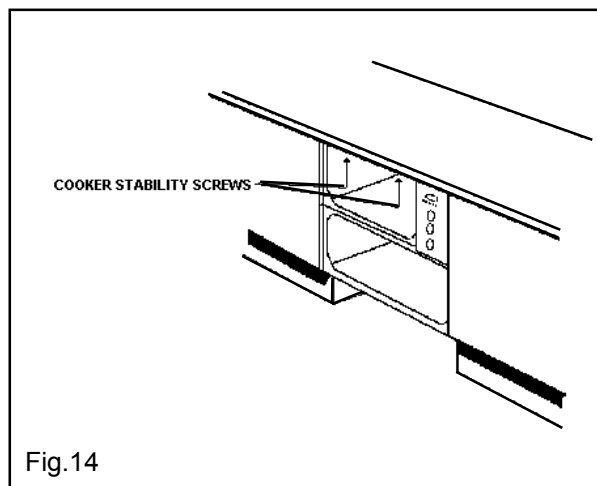
Raise the appliance to the correct height.

Rest the rear underside of the appliance on the mounting brackets while your hands support the front.

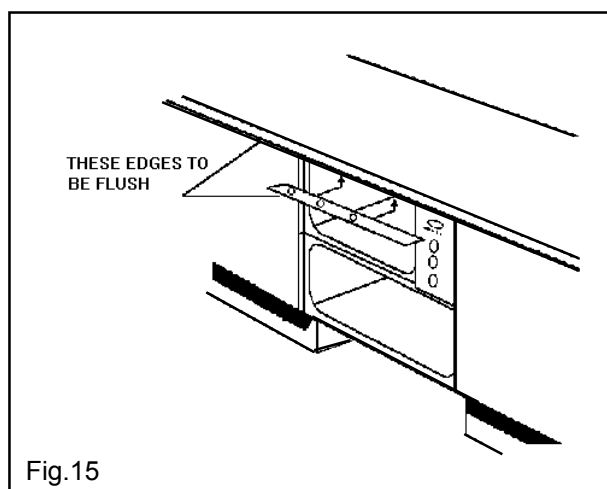
The appliance can be pushed fully into the space. Take care to avoid fouling the mains lead.

Ensure the appliance is central and level.

- When the appliance is fully housed, screw the stability screws (supplied with the appliance) into the underside of the worksurface in the positions indicated (see Fig. 14), taking care not to distort the trim. It is advisable to turn each screw alternatively to avoid damaging the trim.

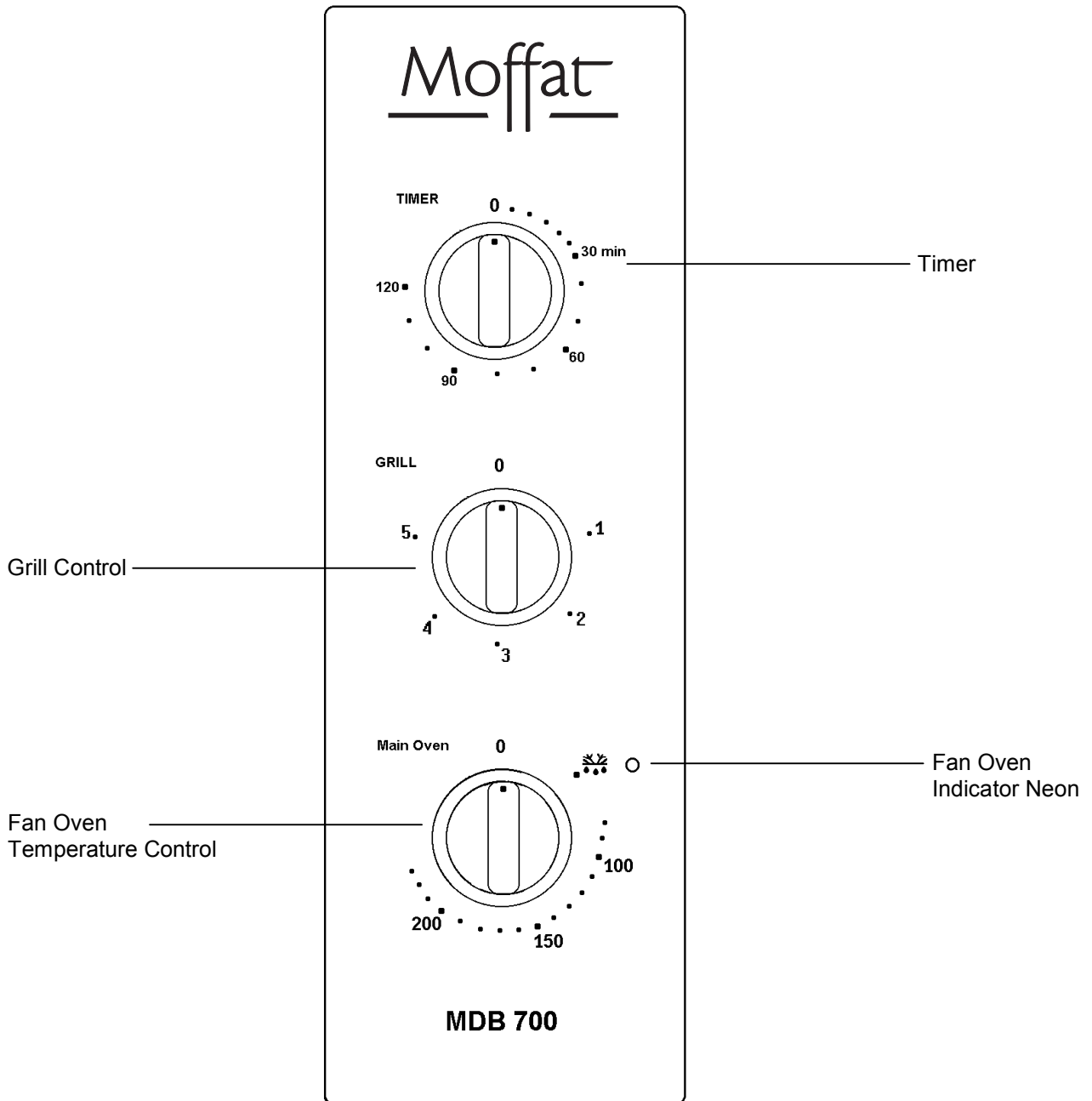


- Place the top trim flush with the edge of the worksurface, with the cork spacers upover (see Fig.15) and screw into using the screws supplied with the appliance.



- Replace the plinth board.
- Switch on the appliance and refer the user to the operating instructions.

## The Control Panel



## INTRODUCTION

### **WARNING: THIS APPLIANCE MUST BE EARTHED**

### **RATING PLATE**

This is situated on the front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

**Do not remove the rating plate from the appliance as this may invalidate the guarantee.**

### **GENERAL NOTES ON USING YOUR APPLIANCE**

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5 – 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

### **OVEN INDICATOR NEON**

The light will indicate whether the oven is switched on, the neon also indicates when the set temperature has been reached. The neon will turn on and off during use to show that the temperature is being maintained.

### **ABOUT CONDENSATION AND STEAM**

When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

### **THE COOLING FAN FOR THE CONTROLS**

The cooling fan operates immediately when the grill is switched on and after a period of time when the oven is switched on. It may run on after the controls are switched off until the appliance has cooled.

**Note:** The action of the cooling fan will depend on how long the oven or grill has been used and at what temperature. It may not run on where the grill or oven has been used for a short time or at low temperatures.

**Do not** switch the appliance off at its power point until the cooling fan has cooled the appliance down.

### **COOKWARE**

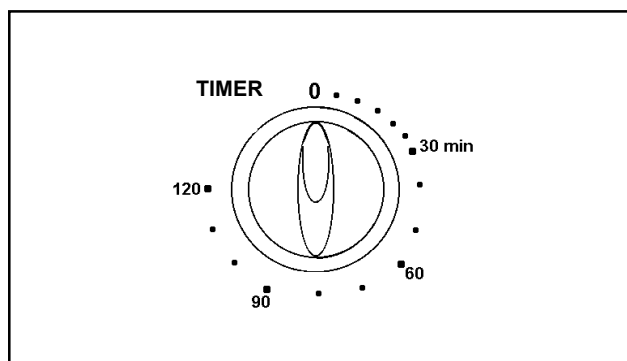
Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

**Do not** use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

### **TO USE THE MINUTE MINDER**

To use the Minute Minder turn the control knob to the required time.

The Minute Minder, when set, will mark the end of a timed period with an acoustic alarm. The maximum timing is 120 minutes.



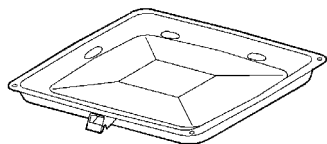
Please Note: the longer the set time duration, the longer the acoustic alarm will sound.

The Minute Minder will not affect in any way the oven operation if it is in use.

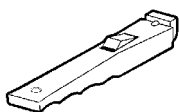
## GRILL AND OVEN FURNITURE

The following items of oven furniture have been supplied with the appliance:

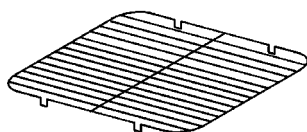
1 grill pan



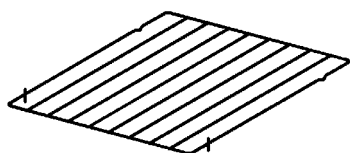
1 grill pan handle



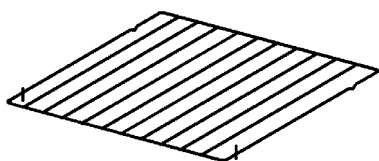
1 grill pan grid



1 shelf for grilling



1 shelf for fan oven cooking



## THE GRILL

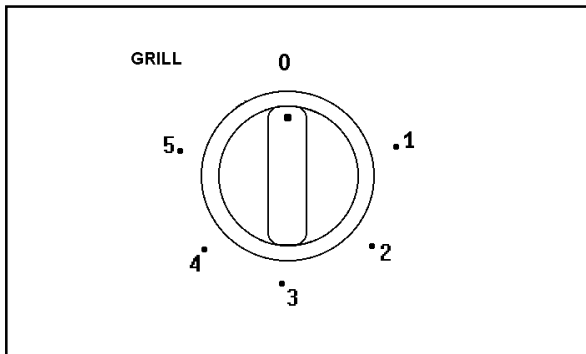
**WARNING** – Accessible parts become hot when the grill is in use. Keep children away.

### USES OF THE GRILL

The grill is situated in the top compartment. The grill gives variable heat settings. Use the high numbers for foods that cook quickly such as toast and the lower numbers to cook thicker foods such as chicken after it has been browned on the high number.

### HOW TO USE THE GRILL

1. To operate the grill open the grill door and turn the grill control in either direction.



2. The highest number represents the hottest setting and the lowest number the coolest.
3. Setting 5 represents the grill on Full.

At lower settings the grill may turn on and off over time and you may prefer to use these settings for keeping food warm. The food will however continue to cook gently if the grill is used for this purpose.

### THINGS TO NOTE

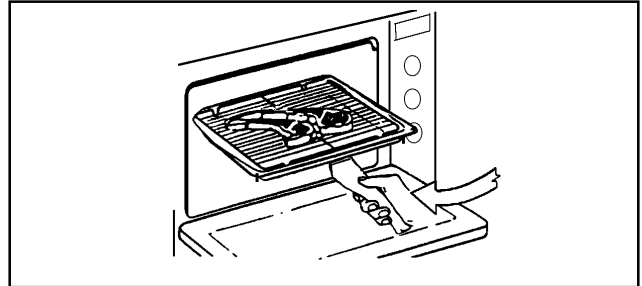
THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING

Some smoke from fat splashes may be evident as the grill cleans itself.

### THE GRILL PAN AND HANDLE

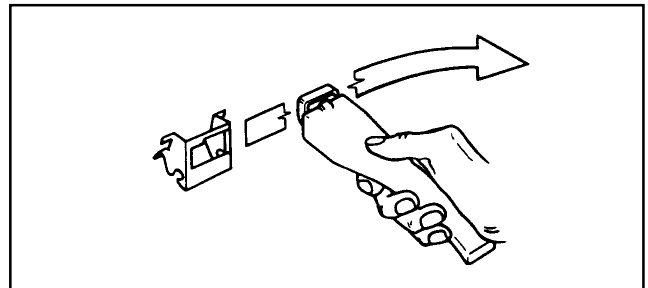
The grill pan has a removable handle.

To insert the handle, press the button on the handle slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button.



**WARNING** Ensure the handle is properly located.

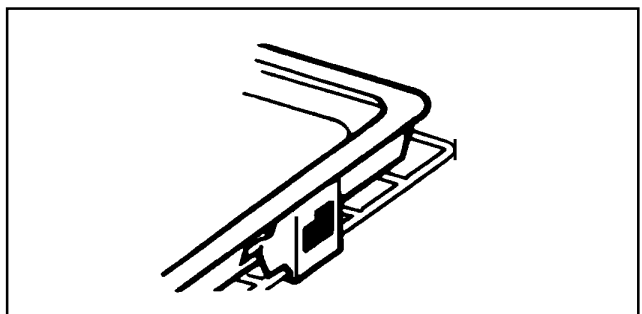
To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.



**WARNING** Protect your hands when removing the grill pan handle.


Always remove the grill pan handle during grilling.

To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.





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 **The grill pan must not be located in the shelf runners.**

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To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

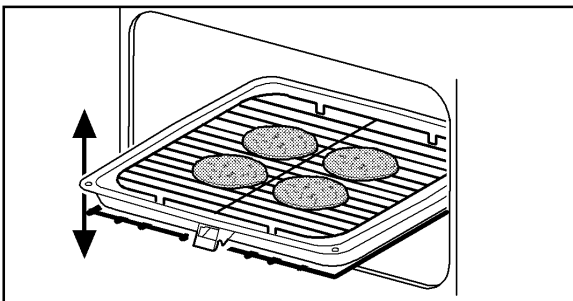
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 **Ensure that you support the grill pan when it is withdrawn.**

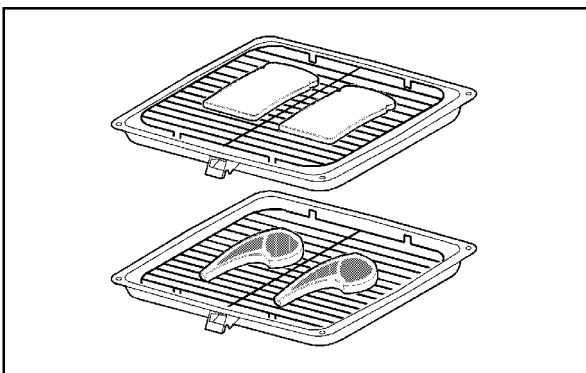
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### HINTS AND TIPS

- Most foods should be placed on the grilling grid in the grill pan. This allows maximum circulation of air by raising the food out of fats and juices.

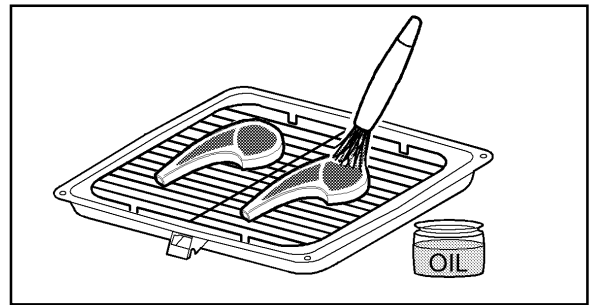


- Adjust the grid and grill pan runner to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

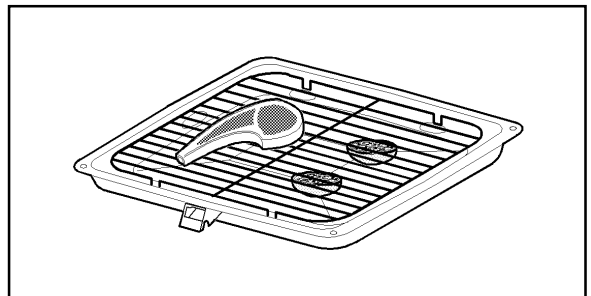


- The grill pan is reversible. This is useful if you want to cook foods of varying thicknesses. As a general rule, bread for toasting should be placed on the grid in the 'high' position in the grill pan. Foods such as chicken pieces or chops may be grilled using the grilling grid in the low position.

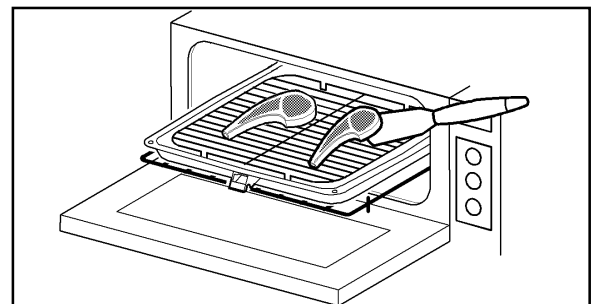
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.



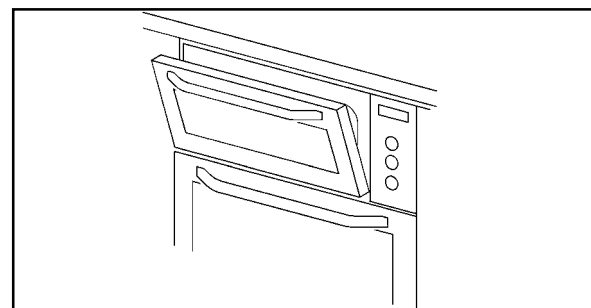
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- The food should be turned over during cooking as required.



- The grill door must be left open when grilling. For convenience the grill door can be left ajar.



- Preheat the grill on full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf position as necessary during cooking.

## GRILLING CHART

The chart below gives recommended cooking times and shelf positions. Remember that these are a guide and should be adjusted to suit personal taste.

Note: Shelf positions are counted from the bottom upwards.

FOOD	GRILL TIME (Min)	SHELF	GRID POSITION
Bacon Rashers	3 – 5 each side	3	High
Beefburgers	6 – 10 each side	3	Low
Chicken Joints	15 – 20 each side	2	High
Chops - Lamb	7 – 10 each side	3	Low
Pork	10 – 15 each side	3	Low
Fish – Whole / Herring	8 – 12 each side	3	Low
Fillets – Plaice / Cod	4 – 6 each side	3	Low
Kebabs	10 – 15 each side	3	Low
Kidneys – Lamb	4 – 6 each side	3	Low
Pig	8 – 10 each side	3	Low
Liver – Lamb/Pig	5 – 10 each side	3	Low
Sausages	10 – 15 turn as required	3	Low
Steaks - Rare	3 – 6 each side	3	Low
Medium	6 – 8 each side	3	Low
Well Done	7 – 10 each side	3	Low
Browning e.g. au gratin, Lasagne, Shepherd's Pie	3 – 5 mins	2	-

# THE FAN OVEN

## USES OF THE FAN OVEN

The Fan oven is particularly suitable for cooking larger quantities of food, or for weekend or celebration meals.

The advantages of Fan oven cooking are:

### PREHEATING

The Fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals preheat the oven first.

### COOKING TEMPERATURES

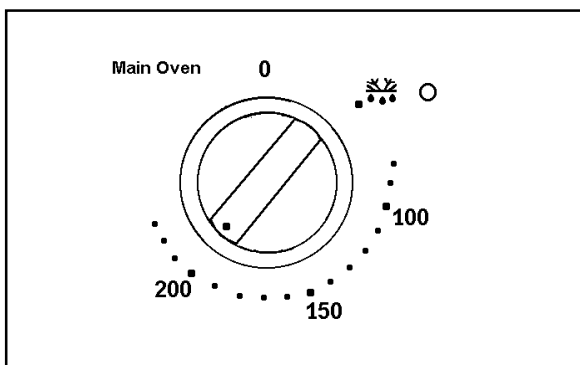
Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 21 until you are familiar with the lower temperatures associated with Fan oven cooking. As a guide reduce temperatures by 20°C - 25°C for your own recipes, using a conventional oven.

### BATCH BAKING

The Fan oven cooks evenly on all shelf levels, especially useful when batch baking.

## HOW TO USE THE FAN OVEN

1. Turn the Fan oven temperature control to the required setting.

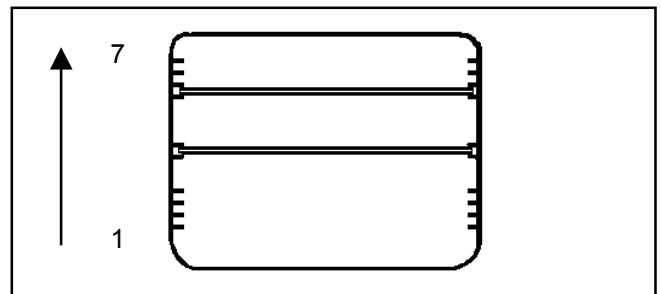


## THINGS TO NOTE

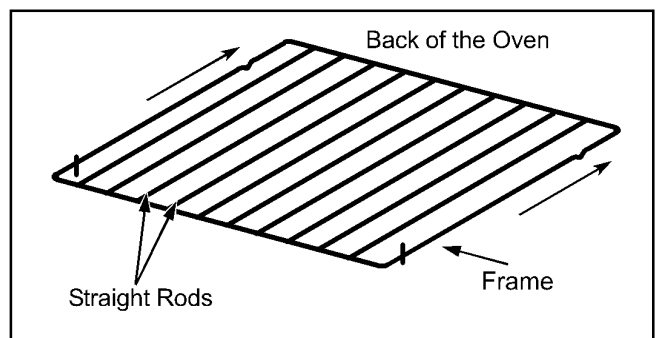
- The oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained. The oven fan will operate continually during cooking.
- The cooling fan for the controls may operate after a time. See page 14 for further details on the operation of the cooling fan.

## TO FIT THE FAN OVEN SHELVES

There are 7 shelf positions in the oven. Shelf positions are counted from the bottom upwards.

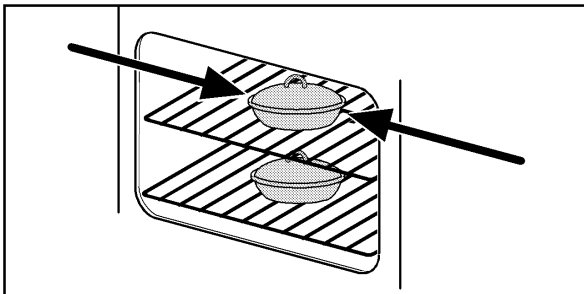


The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

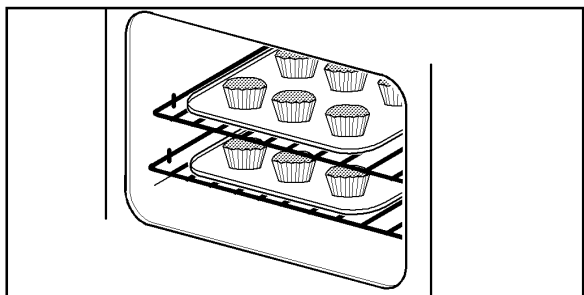


## HINTS AND TIPS

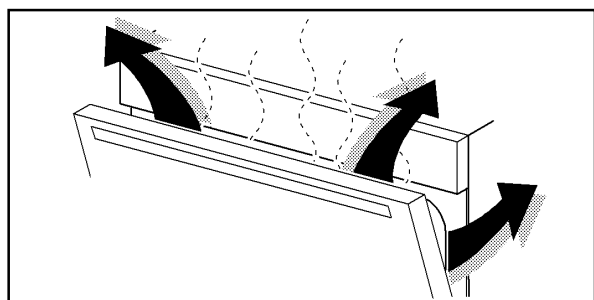
- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.



- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.



- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, on page 21.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



## FAN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by a further 10°C to suit individual preferences and requirements.

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

FOOD	SHELF POSITION	TEMP (°C)
Biscuits		160 - 190
Bread	Shelf	210 - 220
Bread rolls/buns		210 - 220
Cakes:		
Small & Queen		160 - 170
Sponges	positions	160 - 170
Victoria Sandwich		160 - 170
Madeira		140 - 150
Rich Fruit	are not	140 - 150
Christmas		130 - 140
Gingerbread		140 - 150
Meringues	critical	90 - 100
Flapjack		170 - 180
Shortbread		140 - 150
Baked Custard	but ensure	140 - 150
Casseroles:		
Beef/Lamb		140 - 150
Chicken		160 - 180
Convenience Foods		According to manufacturers
	that oven	instructions
Fish		150 - 170
Fish Pie (Potato Topped)		190 - 200
Fruit Pies, Crumbles	shelves are	180 - 190
Milk Puddings		130 - 140
Pasta / Lasagne etc.		180 - 190
Pastry :		
Choux –	evenly	
Eclairs/Profiteroles		160 - 170
Flaky / Puff Pies		210 - 220
Shortcrust -		
Mince Pies	spaced	170 - 180
Meat Pies		210 - 220
Quiche, Tarts, Flans		180 - 190
Roasting Meat / Poultry		160 - 180
Scones	when more	200 - 210
Shepherd's Pie		190 - 200
Soufflés		170 - 180
Vegetables:		
Baked Jacket	than one is	190 - 200
Roast Potatoes		200 - 210
Yorkshire Puddings: - Large		210 - 220
Individual	used	210 - 220

## ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES – Rare : 50-60°C, Medium : 60-70°C, Well done : 70-80°C		
MEAT	FAN OVEN	COOKING TIME
Beef	160 – 180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160 – 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160 – 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	160 – 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160 – 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160 – 180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	160 – 180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160 – 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pheasant	160 – 180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160 – 180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160 – 180°C	According to size
Potatoes without meat	180 – 190°C	According to size

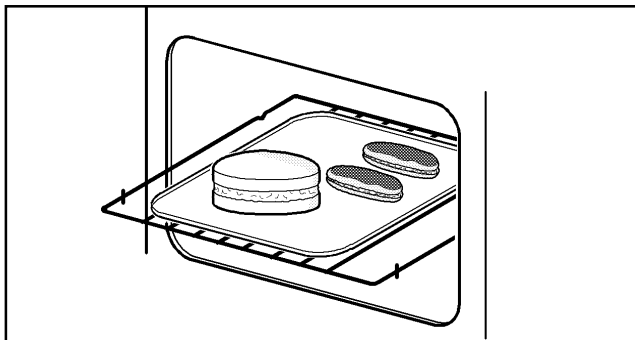
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.


## DEFROST FEATURE

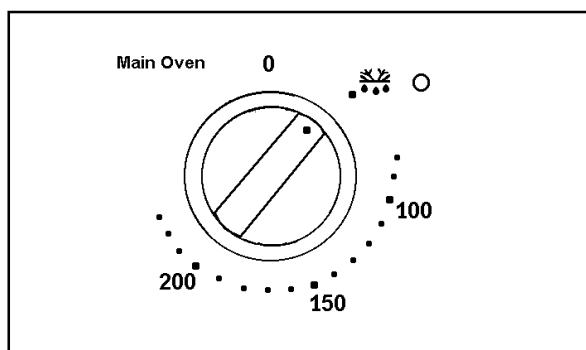
### USES OF DEFROST FEATURE

This fan oven function enables you to defrost most foods without heat faster than some conventional methods as the oven fan circulates air around the food. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



### HOW TO DEFROST

1. Turn the Fan oven temperature control to Defrost setting. 

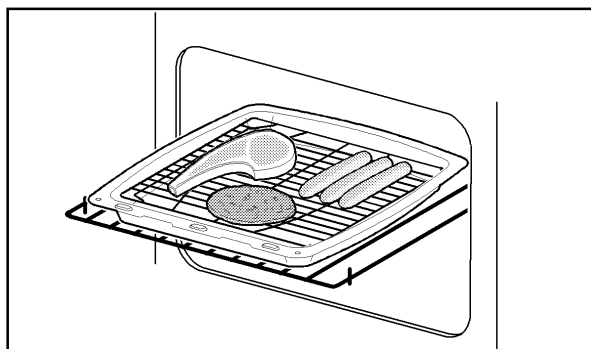


### THINGS TO NOTE

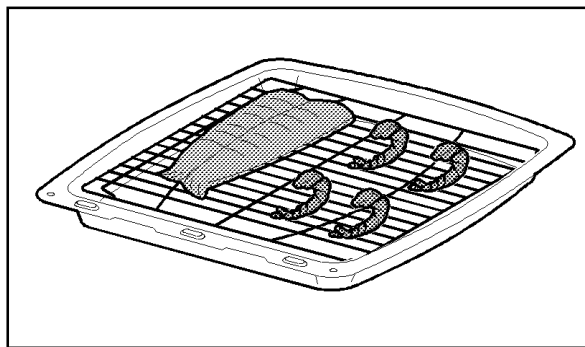
- The oven fan will operate.

### HINTS AND TIPS

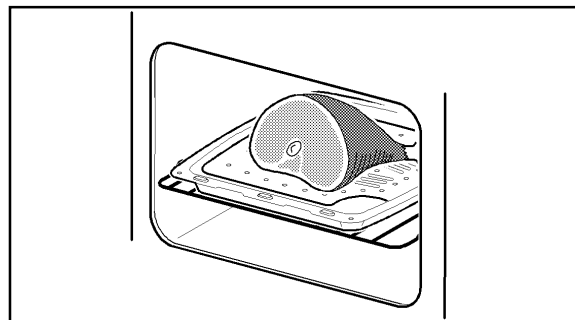
- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



- A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.
- ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.



- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.
- Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking cooling and freezing foods.

## CARE AND CLEANING

**BEFORE CLEANING THE APPLIANCE, ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY.**

### CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

### CLEANING THE BRASS PLATED HANDLES AND CONTROLS

(WHERE APPLICABLE)

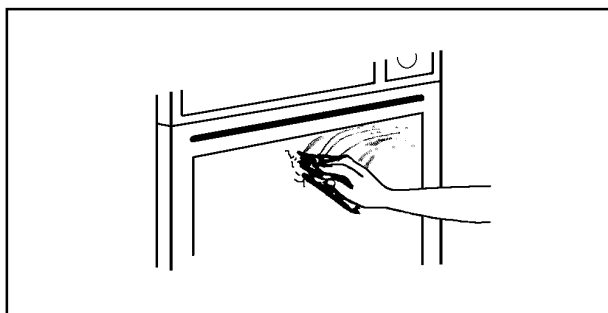
It is strongly recommended that only hot soapy water is used for cleaning the handles and controls. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH.

### CLEANING THE OUTSIDE OF THE APPLIANCE

**DO NOT** use abrasive cleaning materials or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

**Any spillage on the stainless steel finish must be wiped off immediately.**

**Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.**



**⚠ Do not attempt to remove any of the control knobs from the appliance as this may cause damage and is a safety hazard.**

### CLEANING THE OUTER AND INNER DOOR GLASS PANELS

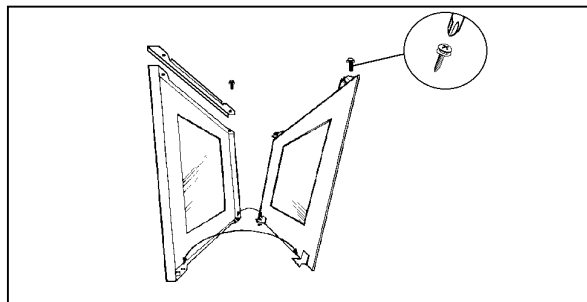
**⚠ To prevent damaging or weakening the door glass panels avoid the use of the following:**

- Household detergents and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

The outer grill and oven door glass panels are removable for cleaning.

### TO REMOVE THE OUTER GLASS

1. Open the grill or oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.



3. Hold the door glass securely in place with one hand remove the screws and washers with the other hand.

The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door.

4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.
5. Clean the outer and inner glass using hot soapy water or Hob Brite. Should the inner face of the outer door glass be heavily soiled it is recommended that soapy water with a high concentration of soap is used. To prevent streaking a glass cleaning spray may be applied and the glass polished with a soft cloth. Ensure that all parts are thoroughly dry before attempting to replace the outer door glass.



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**⚠ If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.**

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### TO REPLACE THE OUTER DOOR GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Holding the door glass with your left hand, use your right hand to open the oven door. Bring the door gently towards the glass panel ensuring the screw location holes line up.
3. Place the trim in the correct position on the top of the grill door.
4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
5. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

---

**⚠ DO NOT attempt to use the oven without the glass being in place.**

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### CLEANING THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. **DO NOT** use abrasives as they may damage the glass or seal.

### CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS

The Stayclean surface on the rear oven panel in the fan oven should not be cleaned manually.

The vitreous enamel in the grill compartment and the fan oven base and sides can be cleaned using normal oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

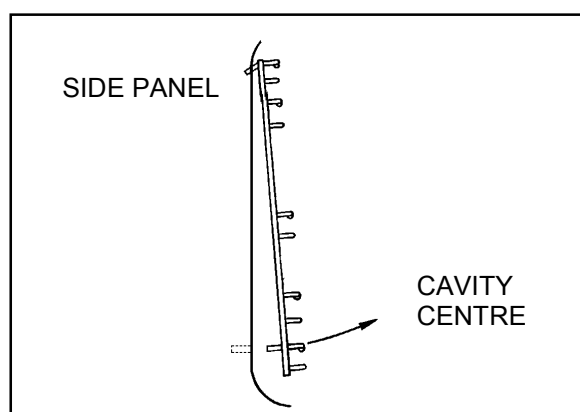
**Aerosol cleaners must not be used on the Stayclean rear oven panel and must not come into contact with elements or the door deal as this may cause damage.**

During normal use the Stayclean coating will become splashed with fats and food residues. By running the oven without food, the Stayclean surfaces burn off any soilage.

### TO REMOVE THE WIREWORK RUNNERS

The wirework runners in the grill and oven cavities can be removed for cleaning.

1. Remove all shelves and furniture from the grill and oven compartments.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the grill or oven compartment.
3. Unhook the runner at the top and remove from the cavity.



4. To replace, hook the wirework runner back into the grill/oven sides.

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**⚠ Ensure that the wirework runners are firmly in place before refitting the oven shelves.**

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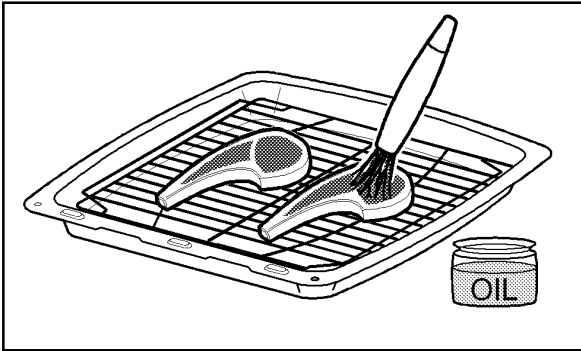
### CLEANING THE SHELVES, WIREWORK RUNNERS AND GRILL/OVEN FURNITURE

All removable parts, except the grill pan handle can be washed in the dishwasher.

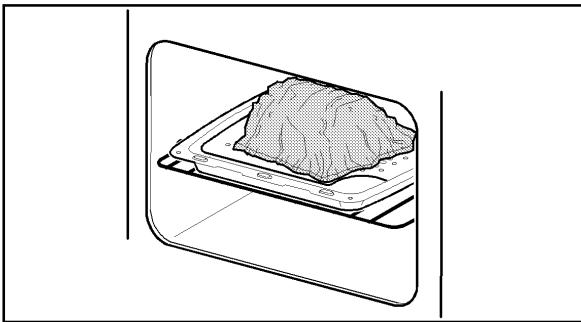
The grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

## COOKING TO REDUCE SOILAGE

- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperature for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra 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.



- It is NOT necessary to add water to a 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.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20 - 30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



## SOMETHING NOT WORKING?

Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

### **The grill and oven do not work:**

- \* Check that the appliance has been wired in and is switched on at the wall.
- \* Check that the main appliance fuse is working.

If you have checked the above:

- \* Switch OFF the appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The appliance should now be working normally.

### **The grill works but the oven does not:**

- \* Check that the grill control is in the OFF position.
- \* Switch OFF at the wall and allow the appliance to cool. Check that the oven is now working normally.

### **The grill does not work or cuts out after being used for a long period of time:**

- \* Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.
- \* If the cooling fan fails the grill will not work correctly. Contact your local Service Force Centre.

The oven temperature is too high or too low:

- \* Check that the recommended temperatures are being used (see page 21). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.
- \* Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

- \* Ensure you purchase an accurate good quality instrument.
- \* Ovens will cycle about a set temperature and will not be constant.

### **The oven is not cooking evenly.**

- \* Check that the appliance is correctly installed and that it is level.
- \* Check that the recommended temperatures and shelf positions are being used.

### **The oven fan is noisy.**

- \* Check that the oven is level.
- \* Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

# SERVICE AND SPARE PARTS



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:-

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at [www.serviceforce.co.uk](http://www.serviceforce.co.uk).

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?".

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date.

**Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.**

## CUSTOMER CARE DEPARTMENT

For general enquires concerning your Moffat appliance, or further information on Moffat products, please contact our Customer Care Department by letter or telephone at the address below;

Customer Care Department  
Moffat  
55 – 77 High Street  
Slough  
Berkshire  
SL1 1DZ  
Tel: 0870 5 950950 (\*)

\*calls to this number may be recorded for training purposes.

## GUARANTEE CONDITIONS

### Standard guarantee conditions

We, Moffat, undertake that if within 12 months of the date of the purchase this Moffat appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

### Exclusions

#### This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Moffat manufacture which are not marketed by Moffat.

### European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

## NOTES

## NOTES

**Moffat**

Moffat, 55-77 High Street, Slough, Berkshire SL1 1DZ

**Consumer care telephone number 08705 950950**

#### **IMPORTANT NOTICE**

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

MDB700 - 311599402

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*The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.*