

EN

Operating Manual

FREESTANDING
PRODUCTS
DOUBLE OVEN

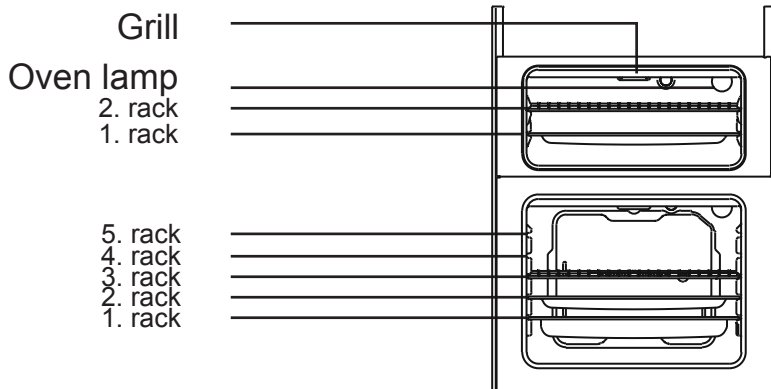
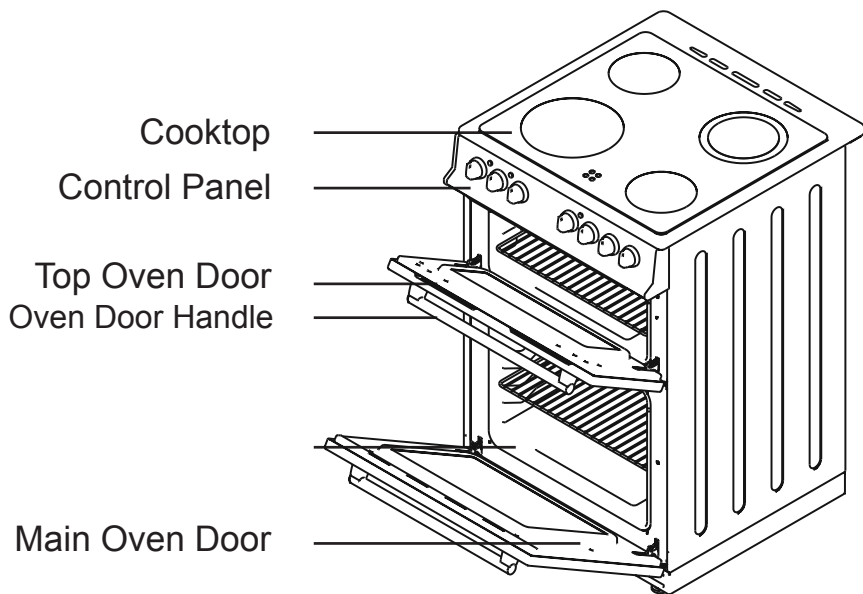
Operating Manual

TCR60W
TCR60B

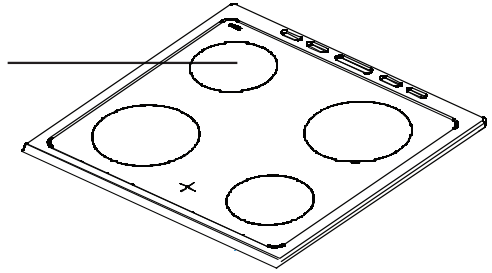
•electra

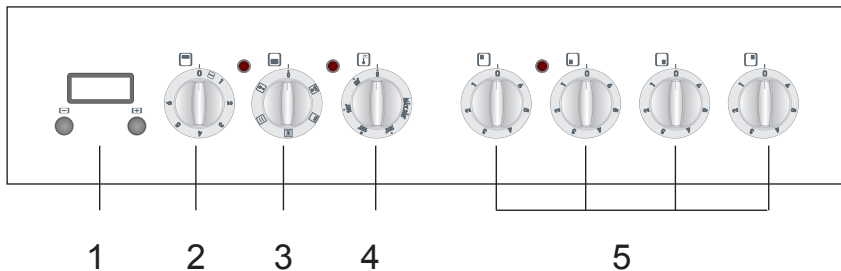
Service Helpline: **0333 577 7238**

PART-1: BRIEF PRESENTATION OF PRODUCT.....	3
PART-2: USE OF YOUR PRODUCT	5
PART-3: USING THE PRODUCT	6
PART-4: ACCESSORIES.....	13



Highlight element





1- Timer

2- Top oven control knob

3- Main oven control knob

4- Thermostat control knob

5- Hob Burner Control Knobs

TECHNICAL SPECIFICATIONS FOR TOP AND MAIN OVENS

TOP OVEN OF 60x60 COOKER	RATING
Top Heating Element	700W
Bottom Heating Element	700W
Grill Heating Element	1600W
MAIN OVEN OF 60x60 COOKER	RATING
Top Heating Element	1200W
Bottom Heating Element	1100W
Grill Heating Element	2000W
Ring Heating Element	2000W
HOTPLATE HOB	RATING
145mm hotplate	1000W
180mm hotplate	1500W
220mm hotplate	2000W
145mm rapid hotplate	1500W
180mm rapid hotplate	2000W
220mm rapid hotplate	2600W
CERAMIC HOB	RATING
145mm Hi-light	1200W
180mm Hi-light	1800W
210mm Hi-light	2300W
180mm Dual Hi-light	1700W
Oval Hi-light	1800W
210mm Triple Hi-light	2200W
210mm Dual Hi-light	2300W

The availability of a heating element varies according to the specification of products.

USING THE COOKTOP BURNERS

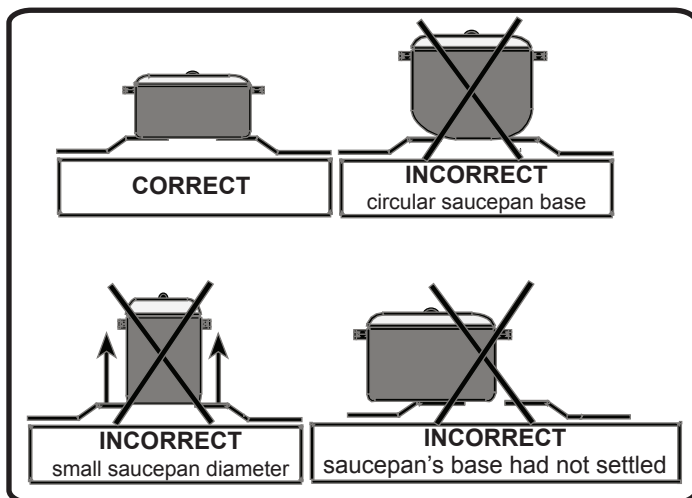
The hob part of the appliance is controlled via knob with 7 positions on the control panel. Position “0” means off position. The remaining 6 positions indicate the following types of use:

- 1 : Heat maintenance position
- 2-3 : Heating in low temperature position
- 4-5-6 : Cooking, frying and boiling position

The knob rotation direction may differ according to the product specification.

Surfaces of hotplates are covered by a protective layer. At first use, operate the hotplates without a pan at level 3 for 5 minutes.

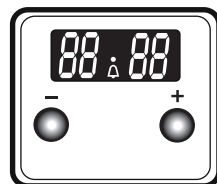
Pans with flat base are highly recommended. Also size of pan must be in line with the size of hob heating elements for most efficient usage. Always center the pan on the heating element. Using small sized pans on the large sized heating elements will cause heat loss and so energy will be wasted.



1. After using any hob, please make sure that it is switched off.
2. Never touch any heating element, after it is turned off. Because, it keeps the heat for a certain period.
3. Some ceramic models may have hot surface warning light.
4. Clean the hotplates with a wet cloth after using them. If there is an excessively dirty situation, you can clean it with water with detergent rather well.
5. If you will not use the hotplates for a while, apply a thin layer of machine oil on it for an extended life.

Use of digital minute minder

Simultaneously press (+) and (-) buttons of digital minute minder. The display will start flashing, and then you can set the time setting by using (+) and (-) buttons. When you press (+) or (-) buttons after setting the time (Δ) symbol is displayed, and the desiring timer set. At the end of this time period, it will make a beep sound but the oven continues working. In order to turn the oven off, you must take the switch and thermostat of the oven to closed position.



Sound Adjustment

While the timer shows the time of day; if the (-) button on is kept pressed for 1-2 sec., it will give an audible signal beep. After that each time the (-) button is pressed, it will give three different types of signal beep. Do not press any further buttons and it will save the last selected signal type.

Oven Functions

* The functions of your oven may be different due to the model of your product.

Using the Top Oven

Faster Grilling Function: The oven's thermostat and warning lights will be turned on, the grill and upper heating elements will start operating. The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes. Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Static Cooking Function: The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating. The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



Using the Main Oven

Defrost Function: The oven's warning lights will be turned on, the fan starts operating. To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



Fan Function: The oven's thermostat and warning lights will be turned on, the upper and lower heating elements and fan will start operating. This function is very good for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating element within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven about 10 minutes. Fan and lower heating function is ideal for baking food, such as pizza, equally in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the baking of food dough.



Grill and Fan Function: The oven's thermostat and warning lights will be turned on, the grill heating element and fan will start operating. The function is ideal for thicker foods when grilling, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Energy Saving

During use of electrical cookers , it is required to use saucepans having flat bases.

Choose a cookware of proper size .

Using a lid will reduce cooking times.

Minimise the amount of liquid or fat to reduce cooking times.

When liquid starts boiling ,reduce the temperature setting.

Oven door should not be opened often during cooking period.

Accessories

The product is supplied with accessories. You can also use accessories you purchase from other sources, but they must be heat and flame resistant. You can also use glass dishes, cake molds and oven trays that are appropriate for oven use. Follow manufacturer's instructions when using other accessories.

If small size dishes are used, place the dish onto the middle part of the wire grid.

If the food to be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for the collection of food juices that flow during grilling, form changes can be observed in the tray. This is due to the high temperatures that occur during cooking. The tray will return to its old form when the tray cools after cooking. This is a normal physical event that occurs during heat transfer.

Do not place hot glass trays and dishes into a cold environment straight from the oven to avoid breaking the tray or dish. Do not put onto cold and wet surfaces. Place on a dry kitchen cloth and allow to cool slowly.

When using the grill in your oven; we recommend (where appropriate) you use the grid that was supplied with the product. When using the wire grid; place a tray onto one of the lower shelves to enable oil to be collected. Water may be added to the tray to assist cleaning.

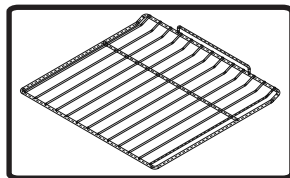
As explained in the corresponding clauses, never attempt to use the gas operated grill burner without the grill protection lid. If your oven has a gas operated grill burner, but the grill heat shield is missing, or if it is damaged and cannot be used, request a spare part from the nearest service centre.

Oven Accessories

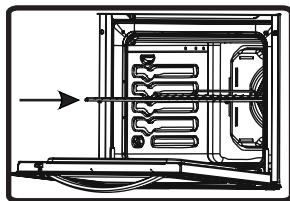
The accessories for your oven may be different due to the model of your product.

Wire grid

The wire grid is used to grill or to place different cookwares on.

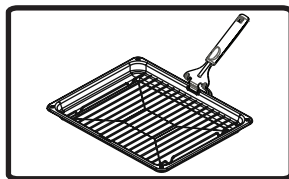


WARNING- Fit the grid correctly into any corresponding rack in the oven cavity and push it to the back.



Grill Pan and Handle Set

The grill pan set is used to grill steaks etc.



WARNING: The grill pan has detachable handle. Ensure when using the grill pan handle it is centralized and secure as shown in the picture. Do not leave the handle in position when grilling.

RECOMMENDATIONS

Top oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	1(From Bottom)
Burgers	Max position	20-25	2(From Bottom)
Beef	Max position	25-30	2(From Bottom)
Toast	Max position	5-10	2(From Bottom)
Fruit Cake			
Fatless Sponge			
Victoria Sandw			

Main oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	2-3 (From Bottom)
Small Cakes	150-160	30-40	2(From Bottom)
Fatless Sponge Cake			
Apple Pie			
Fruit Cake			
Victoria Sandwich			
Bread			

Brand		electra	
Model		TCR60W TCR60B	
Type of Oven		ELECTRIC	
Mass	kg	50,7	
Upper Cavity	Energy Efficiency Index - conventional	-	
	Energy Efficiency Index - fan forced	-	
	Energy Class	-	
	Energy consumption (electricity) - conventional	kWh/cycle	-
	Energy consumption (electricity) - fan forced	kWh/cycle	-
	Heat Source		ELECTRIC
	Volume	l	35
Lower Cavity	Energy Efficiency Index - conventional		119,7
	Energy Efficiency Index - fan forced		117,2
	Energy Class		B
	Energy consumption (electricity) - conventional	kWh/cycle	0,94
	Energy consumption (electricity) - fan forced	kWh/cycle	0,92
	Heat Source		ELECTRIC
	Volume	l	56
Number of cavities		2	
This oven complies with EN 60350-1			

Energy Saving Tips

Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

Brand		electra
Model		TCR60W TCR60B
Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Radiant
Size-1	cm	Ø14,5
Energy Consumption-1	Wh/kg	192,0
Heating Technology-2		Radiant
Size-2	cm	Ø14,5
Energy Consumption-2	Wh/kg	192,0
Heating Technology-3		Radiant
Size-3	cm	Ø18,0
Energy Consumption-3	Wh/kg	192,0
Heating Technology-4		Radiant
Size-4	cm	Ø18,0
Energy Consumption-4	Wh/kg	192,0
Energy Consumption of Hob	Wh/kg	192,0
This hob complies with EN 60350-2		

Energy Saving Tips

Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling , reduce the setting.

electra



Your new **Electra** appliance carries a guarantee which protects you against the cost of repairs during the first 12 months from date of purchase provided that:
Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 12 months prior to the date of claim.

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

What is not covered under the Guarantee?

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or inexperienced repair.
- The guarantee will be rendered invalid if the product is re-sold
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- The manufacturer disclaims any liability for the incidental or consequential damages
- Repair costs incurred that have not been authorized by Electra and/or carried out by a non-approved Electra engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at www.electra.warrantyonline.co.uk

Should your appliance develop a fault, please call the

Service Helpline on: **0333 577 7238**

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailers' details before registering a fault.

Your service call cannot progress without this information.

