



## **90cm Electric Freestanding Cooker**

CORBETT90EBLK

CORBETT90ESS



# **Instruction manual**

You'll soon be enjoying your new Freestanding Cooker

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

## Help and Guidance

We're here to help you get the most from your Freestanding Cooker. Should you require any guidance, a simple solution can often be found online at:

**[www.newworldassist.co.uk](http://www.newworldassist.co.uk)**

If you still require further assistance, call one of our experts on **0333 305 2263**

# Contents

## 1 Safety information

Safety information	4
--------------------	---

## 2 Getting to know your Freestanding Cooker

Ready? Let's begin	6
Overview	7
Accessories	8

## 3 Installing your Freestanding Cooker

Installation requirements	9
Data Label	9
First Use	9
Unpacking	9
Technical Data	9
Electrical connection	10
Anti-tilting Chain	11

## 4 Using your Freestanding Cooker

Controls	12
Using the ceramic cooking zones	13
Using the oven	14
Cooking modes	15
Using the programmable timer	16
Practical advice	17
Cooking guides	18

## 5 Care and Maintenance

Cleaning	20
Removing the door	21
Replacing the lamps Technical specifications	21
	22

## 6 Product support

Troubleshooting	23
Help and assistance	24
Declaration of conformance to product standards	25
Disposal	25
Guarantee	26



## Safety information

**Important** - Please read these instructions fully before installing or operating

### INSTALLATION WARNINGS

**IMPORTANT:** This product **MUST** be installed in accordance with local regulations. Particular attention should be given to the ventilation requirements.

**IMPORTANT:** Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your cooker.

**IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact New World Product Support on 0333 305 2263. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

**IMPORTANT:** Keep the electrical cable (not supplied) of your cooker away from the hot areas of your cooker; do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

**IMPORTANT:** Ensure that the electric supply cable is not trapped or damaged during installation.

**IMPORTANT:** In the event that the cable connecting your cooker becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

**IMPORTANT:** Protect your cooker against atmospheric effects. Do not expose your cooker to effects such as sun, rain, snow etc.

**IMPORTANT:** The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

**IMPORTANT:** When using your oven for the first time your cooker may give off smoke or an unusual odour from the heating elements and insulation materials. This is normal for new cookers. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

**WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.

### DURING USAGE

**IMPORTANT:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

**WARNING:** Cooking on a hob with fat or oil can be dangerous and should not be left unattended.

**WARNING:** NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.

**CAUTION:** Cookers may topple forward if a child climbs onto the cooker door. Children should be supervised in the kitchen at all times and this cooker must be secured to the wall using the fixing kit (included) to prevent accidents.

**CAUTION:** Do not allow children in the kitchen when cooking or while cooker parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.

**CAUTION:** When the oven is hot never touch the oven glass by hand or with tools.

**CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.

**CAUTION:** Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

**IMPORTANT:** When using the grill the oven door must be kept closed.





## Safety information

**Important** - Please read these instructions fully before installing or operating

**IMPORTANT:** Position pans over the centre of the cooking zones and turn handles to a safe position where they can not be knocked or grabbed.

**IMPORTANT:** Make sure the cooker control knobs are all in the off position when not in use.

**IMPORTANT:** If you do not intend to use your cooker for a long period of time turn off the electric supply to the cooker.

### GENERAL SAFETY WARNINGS

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this cooker for commercial use or any other application e.g. room heating.

**WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.

**IMPORTANT:** Do not try to lift or move this cooker by pulling on the door handle.

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

**IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.

**IMPORTANT:** Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.

**IMPORTANT:** When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.

**IMPORTANT:** Do not hang towels, dishcloths or clothes from the cooker or its handles.

### CLEANING AND MAINTENANCE

**IMPORTANT:** Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the cooker off using cooker isolation switch.

**IMPORTANT:** Do not remove the control knobs to clean the control panel.

**WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.

**FOR ASSISTANCE CALL NEW WORLD PRODUCT SUPPORT 0333 305 2263.**

# Getting to know your Freestanding Cooker

You'll be up and running in no time

## Ready? Let's begin...

Please read these instructions carefully. They contain important information which will help you get the best from your freestanding cooker and ensure safe and correct installation and operation.

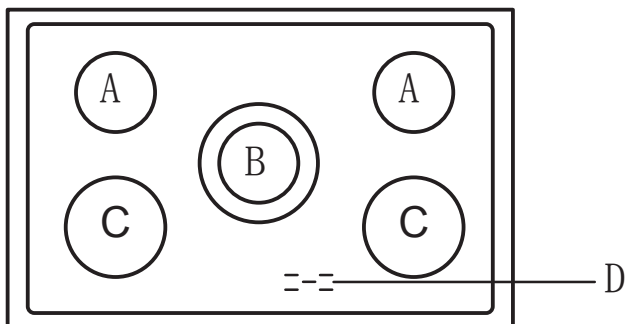
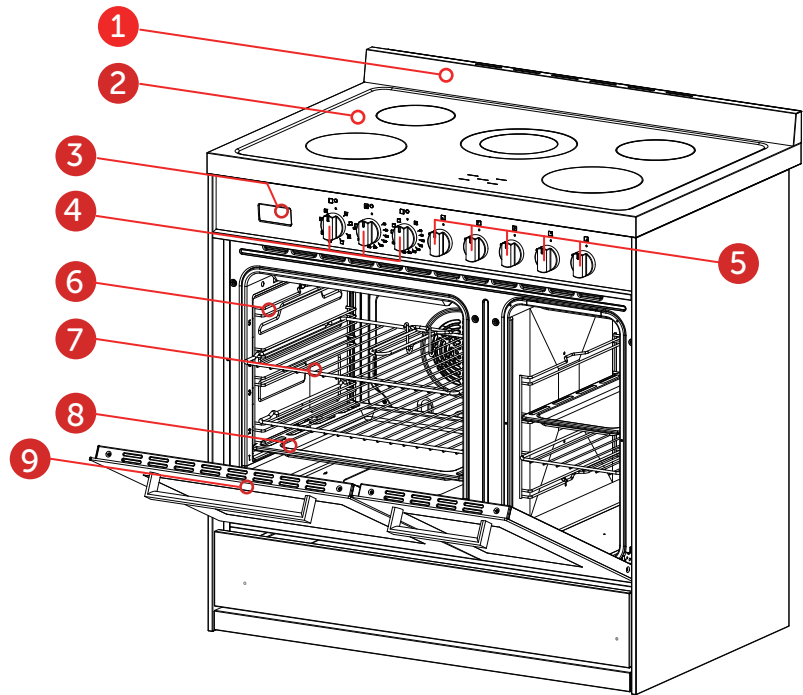
If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

# Getting to know your Freestanding Cooker

You'll be up and running in no time

## Overview

1. Splashback
2. Ceramic Cooking Zone
3. Programmable Timer
4. Oven Controls Knobs
5. Ceramic Cooking Zone Knobs
6. Shelf positions
7. Wire Shelves
8. Baking tray
9. Oven door



- A 140mm Diameter Single Zone
- B 140-210mm Diameter Dual Zone
- C 180mm Diameter Single Zone
- D Power & residual heat warning light

# Getting to know your Freestanding Cooker

You'll be up and running in no time

## Main Oven Accessories

1. Grill pan
2. One wire shelves
3. One wire shelves+One small shelves+One grasp handle

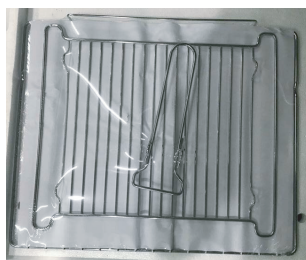
1



2



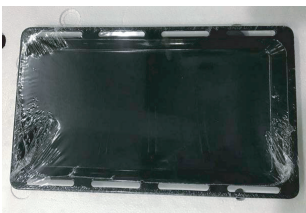
3



## Second Oven Accessories

1. Grill pan
2. One wire shelves
3. One wire shelves+One small shelves

1



2



3



## Accessories

1. Non-slip Feet
2. Fixing Assembly

1



2



# Installing your Freestanding Cooker

Bringing it all together

## Installation requirements

**THIS COOKER MUST BE INSTALLED BY A QUALIFIED INSTALLER IN ACCORDANCE WITH LOCAL REGULATIONS**



- **IMPORTANT: CONTACT AN AUTHORISED SERVICE AGENT FOR INSTALLATION OF YOUR OVEN!**

## Data Label

The Data Label is located on the rear of the appliance.

## First Use

**IMPORTANT:** When using your oven for the first time your cooker may give off an unusual odour from the heating elements and insulation materials. This is normal for new cookers. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

## Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support on 0333 305 2263.

**Packaging materials should be collected together and disposed of immediately as they may be harmful to children.**

## Technical Data Cooking Zones

<b>140mm Diameter Single Zone:</b>	2x1200W
<b>180mm Diameter Single Zone:</b>	2x1800W
<b>140-210mm Diameter Dual Zone:</b>	1000-2200W

## Technical Data

**Voltage & Frequency :** 220-240V ~50-60Hz

### Main Oven

<b>Inner Volume of the oven:</b>	68litres
<b>Oven Light:</b>	25W
<b>Top inner heating element:</b>	2250W
<b>Top outer heating element:</b>	1800W
<b>Bottom heating element:</b>	1250W
<b>Rear heating element:</b>	1800W
<b>Motor Ventilator:</b>	13W
<b>Cooling fan:</b>	18W

### Second Oven

<b>Inner Volume of the oven:</b>	36litres
<b>Oven Light:</b>	25W
<b>Top inner heating element:</b>	800W
<b>Top outer heating element:</b>	1200W
<b>Bottom heating element:</b>	750W

# Installing your Freestanding Cooker

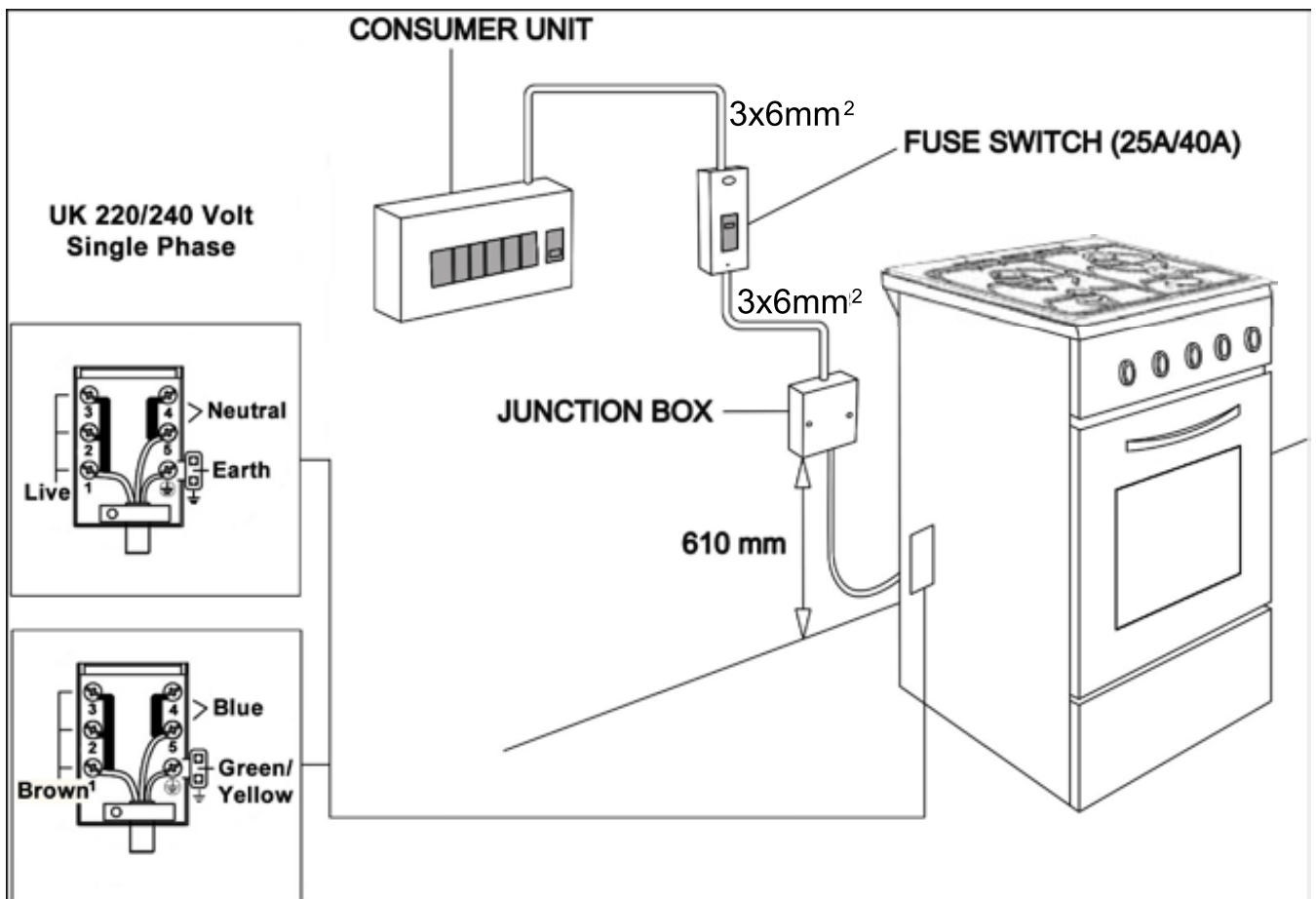
Bringing it all together

## Electrical connection

**IMPORTANT:** Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.

1. See the rating label at the rear of the product for the appliance's load rating.
2. The cooker must be connected to a dedicated circuit suitably rated for the load of the appliance (see rating label at rear of appliance) . It must be connected via a suitably rated cable to a double pole isolator cooker switch also suitably rated for the appliance.
3. The electrical cable should not touch the hot parts of the appliance. .

The electrical cable (not supplied) should not be routed through any area that may be affected by heat from the oven, especially the area directly behind the oven.



# Installing your Freestanding Cooker

Bringing it all together

## Levelling feet

The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate the feet to decrease or increase the height.

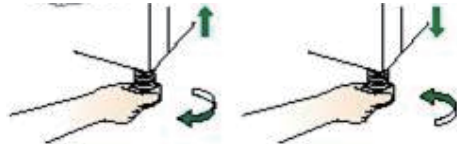
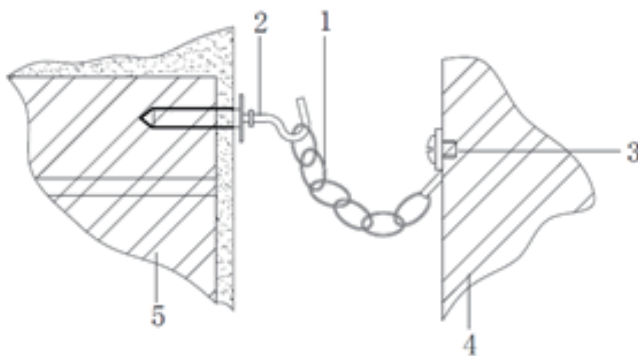


Figure 1.

## Safety chain

The appliance must be secured against the possibility of tipping forward by using the supplied safety chains attached to the rear of your oven.

Fasten the stability hook provided by inserting a wall plug into the kitchen wall and then connect the safety chain to the hook via the locking mechanism.



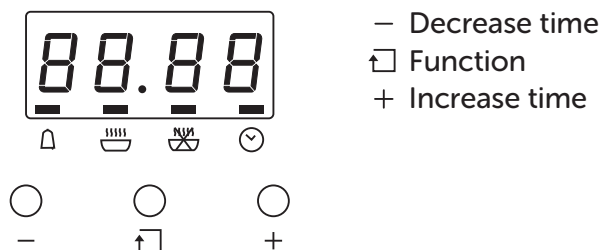
- 1 Safety chain (supplied and mounted to oven)
- 2 Stability hook
- 3 Chain attachment for the rear of the cooker
- 4 Rear of the cooker
- 5 Kitchen wall

# Using your Freestanding Cooker

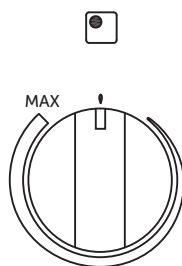
Getting the most from your appliance

## Controls

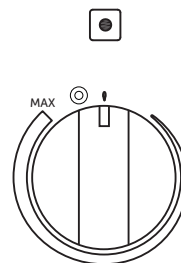
### Digital Automatic Clock



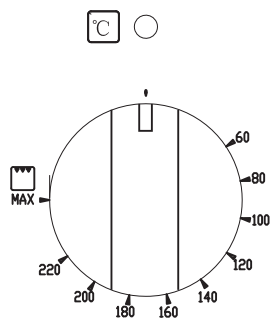
### Control knob (ceramic cooking zones)



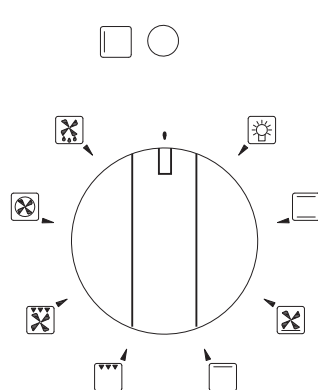
### Central Cooking Dual zone



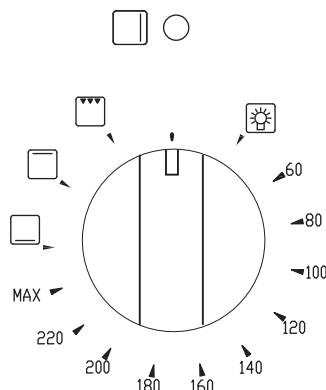
### Cooking Temperature Selection Knob



### Cooking Mode/Selection Knob



Main Oven



Second Oven



# Using your Freestanding Cooker

## Getting the most from your appliance

### How to use your ceramic hob



Front  
Left



Rear  
Left



Centre



Rear  
Right



Front  
Right

### Single cooking zones

Turn the control knob to the desired position (low or high). Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & high. Once the cooking zone is hot, the LED corresponding to the zone illuminates. You can switch off the cooking zone by turning the knob, in either direction, to the off position. The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

### Dual cooking zone

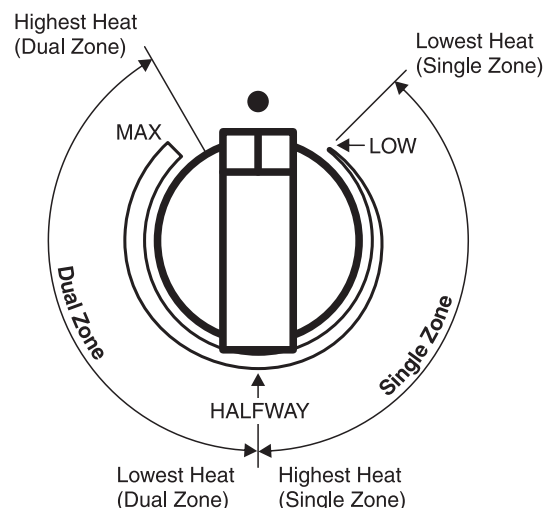
Turn the control knob clockwise to the desired position between low and halfway as shown on the diagram. The inner cooking zone will heat and the outer cooking zone is off. Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & halfway. Once the inner cooking zone is hot, the LED corresponding to the zone illuminates. To operate the outer cooking zone, turn the knob past the halfway setting. Both inner and outer cooking zones will operate. Adjustment is continuous so the both zones will operate at any intermediate knob setting between halfway & max. For highest setting with both zones operating, turn the knob past max. To reduce heat setting, but continue to operate both zones, turn the knob anywhere between maximum and halfway setting. To return to operating the inner cooking zone only, turn the knob anticlockwise to between halfway and low.

### Note:

You can turn the knob in either direction from any position to the setting you select.

The residual heat warning remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

The hob will be very hot during use, please be careful.



# Using your Freestanding Cooker

Getting the most from your appliance

## How to use your oven

This multi-function oven combines the advantages of traditional convection ovens with modern fan assisted ovens in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various cooking modes are selected by means of a cooking mode selection knob, located on the control panel.

### To operate the oven:

- Ensure that manual mode is selected (page 24) - Turn the cooking mode selection knob to the desired cooking mode (explanation of cooking modes on page 23)
- Turn the cooking temperature selection knob to the desired temperature (cooking guide is on pages 26) or to 'MAX' if grilling.

# Using your Freestanding Cooker

## Getting the most from your appliance

### Cooking modes



#### Defrost mode

When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process by selecting 'Multi Cooking mode' and setting the temperature between 0°C to 100°C.



#### Convection mode

When set to Convection mode, the top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before.

Convection mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.



#### Baking mode

When set to Baking mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, savoury puffs, swiss rolls and small portions of vegetables, etc.



#### Grill Mode

Select 'Grill' mode with cooking mode selection knob and turn cooking temperature selection knob to 'Max'. When set to Grill mode, the top inner element operates. The extremely high and direct temperature of the grill make it possible to brown the surface of meats and roasts while locking the juices in to keep the tender. Grill mode can also be used for dishes that require a temperature on the surface such as beef steaks, veal, rib, steak, filets, hamburgers, etc.

Grill food with the oven door closed.



#### Top heat mode

When set to Top heat mode, the top heating element operates. This mode can be used to brown food at the end of cooking.



#### Fan assisted Top Heat mode

Select a 'Fan Assisted Top' mode with cooking mode selection knob and turn cooking temperature selection knob to the desired temperature setting. When set to Fan Assisted Top mode, the top inner element and the fan operate. This mode increases the circulation of air throughout the oven, which helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Particularly suitable for kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, fish steaks, stuffed cuttlefish etc.



#### Delicate cooking mode

When set to Delicate cooking mode, the bottom element and the fan will operate. This mode is suitable for pastries, cakes and no dry sweets in baking tins or moulds that require heat from the bottom.


# Using your Freestanding Cooker

Getting the most from your appliance


## Programmable Timer

This model has a digital display, 24hr clock with 3 control buttons. When the power is connected, the screen displays 'AUTO'.

### Adjusting the digital clock





For first use of cooker, the time must be set by using the digital timer. The time must be set every time the cooker has been reset by the mains. To set the correct time, press the  button to remove 'AUTO' first, then + or - button to advance forward or backward until the correct time is displayed.

### Manual operation setting



If 'AUTO' is flashing, automatic or semi-automatic program has been set. Press  button, 'AUTO' will clear from the display and the oven can be operated manually.



### Automatic setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically;

1. Press the function button repeatedly until the bar above  flashes , then press + or – button to set the time frame for baking.
  2. Press the function button repeatedly until the bar above  flashes , then press + or – button to set the time to switch off.
  3. Set cooking temperature and cooking mode by turning the thermostat and function knob.
- After these have been set, the bars above  and  will flash, indicating that automatic cooking feature of the oven is set.



**As an example:** If cooking time takes 45 minutes and you want it to finish at 14:00




1. Press the function button repeatedly until the bar above  flashes and set the cooking time 45 minutes.
2. Press the function button repeatedly until the bar above  flashes and set the finish time to 14:00.

After the above setting , the current time is displayed and the bars above  and  will flash, indicating that automatic cooking feature of the oven is set. When the clock displays 13:15, the oven will start cooking automatically. While cooking the bar will flash.

# Using your Freestanding Cooker






## Getting the most from your appliance


The oven starts immediately,  and 'AUTO' will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and 'AUTO' will flash, press the  button and the ringing will stop.

When the  button is pressed during semi-automatic cooking, the set cooking time is displayed. If the  button is pressed and the time is set back to 'O', the semi-automatic setting will be cancelled. When  button is pressed again, the oven will revert to the manual mode.

### Timer


The digital countdown timer can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the  button and then + or - button until the desired time is displayed. Once the  button is released, the current time and U is displayed. When the  button is pressed the remaining time is displayed. When the set time is reached,  disappears and the alarm will ring. To stop the alarm, press the  button.

**Note:** After pressing the  button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. When the power is returned, three 'O' and 'AUTO' will be displayed.

### The oven light

Set cooking mode selection knob to  symbol to switch on the oven light/s. The oven light/s stay on when the oven is operating.

### Cooling ventilation



In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which switches on automatically. When the cooling fan is on, you will notice a flow of air exiting between the oven door and the control panel.

**Note:** When cooking is finished, the cooking fan continues to operate until the oven cools down and then switches off automatically.

## Practical cooking advice


The oven offers a wide range of settings which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

### Preheating

If the oven needs to be preheated, the 'Convection' mode  or 'Baking' mode  should be selected. These are the most efficient modes, which will reach the desired temperature as quickly as possible using the least amount of energy.

Once the food has been placed in the oven, the desired cooking mode should then be selected.

### Multi shelf cooking

If you want to cook food on several shelves, select the 'Baking' mode  as this is the only cooking mode that allows you to do so.


When cooking delicate foods on more than one shelf, use the 'Baking' mode. This mode allows you to cook on 3 shelves at the same time. Refer to the 'Cooking Guide' table.

# Using your Freestanding Cooker


## Getting the most from your appliance

### Using the Grill

This multi-function oven has 2 different grilling modes.

Use the 'Grill' mode  with the oven door ajar, place the food on the centre of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom. Note: only the central part of the top heating element operates for grilling.

When using 'Grill' mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

Use 'Fan assisted grill' mode  with the oven door shut. This mode is very useful for grilling foods rapidly, as the distribution of heat by the fan makes it possible not only to brown the surface, but also to cook the bottom of the food. It can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes for example.

When using 'Fan assisted grill' mode, place the food on the 2nd or 3rd oven shelf from the bottom, then place a dripping-pan on the 1st rack from the bottom to prevent fat and grease from dripping onto the oven floor. We recommend you set the thermostat to 200°C, as it is the most efficient temperature for 'Fan assisted grill' mode. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

**Important:** for best results and to save energy, always use the 'Fan assisted grill' with the oven door **shut**.

### Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

#### **... if pastry is too dry**

Increase the temperature by 10°C and reduce the cooking time.

#### **... if pastry has dropped**

Use less liquid or lower the temperature by 10°C.

#### **... if pastry is too dark on top**

Place it on a lower shelf, lower the temperature, and increase the cooking time.

#### **... if cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

#### **... if the pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

#### **... if I used multi shelf cooking and one shelf is more cooked**

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.

# Using your Freestanding Cooker

Getting the most from your appliance

## Cooking pizza

For best results when cooking pizza:

- Preheat the oven for at least 10 minutes.
- Use a light aluminium pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the 2nd and 4th racks from the bottom with a temperature of 220°C and swap them halfway through cooking.

## Cooking fish and meat

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

# Care and maintenance

## Looking after your appliance

### Cleaning

**WARNING!** Isolate the power supply to the cooker and make sure that the oven is cool.

**Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.**

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners such as lime scale remover, etc, as these could damage the enamel, and can result in development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner. **Never use steam cleaner for cleaning inside the oven.**

**Do not** clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

Clean the glass surfaces with special glass cleaning agents.

**Never** use flammable agents like acid, thinner or petrol when cleaning your oven.

**Do not** clean your oven with a steam cleaner.

**Do not** wash any part of your oven in a dishwasher.

#### Ceramic Hob:

-Switch off your appliance before cleaning.

- The ceramic glass should be regularly cleaned, always wipe clean immediately after each use once the residual heat warnings have switched off – DO NOT clean when hob is still hot.

-Smudges from pans with an aluminium bottom can be easily cleaned off with a cloth dampened in vinegar.

-Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth.

-Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

#### Enamelled Parts:

In order to keep enamelled parts as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

#### Stainless Steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.



# Care and maintenance

## Looking after your appliance

### How to remove the oven door

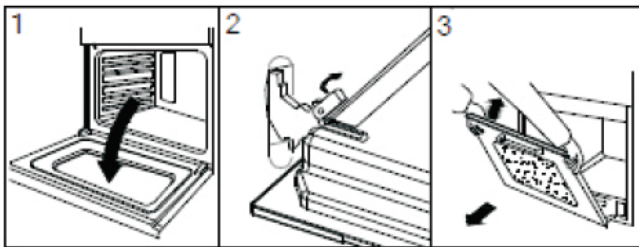
You can remove the oven door for better access to the oven when cleaning. Please see the instructions below for how to safely remove and replace the oven door.

#### Remove and assemble procedure

Remove and assemble procedure

- Open door fully
- Lift up and turn the small levers situated on the two hinges fully back
- Grip the door on the two external sides; shut it slowly until door contacts the clips. Then continue closing door until it is about 10cm from closing fully.
- Pull the door towards you, pulling it out of its seat. Door will gently come away from oven.
- To reassemble the door follow the above procedures backwards.

Please note if door does not come away from oven easily do not forcefully remove.



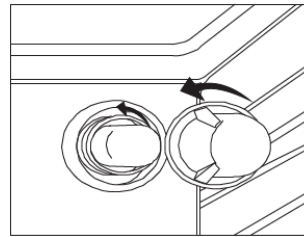
### Replacing the oven lamps

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

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14



Replacement lamps are available from our Support Team. Replace the glass cover and reconnect the oven to the mains power supply.

## Care and maintenance

Looking after your appliance

### Technical specification

<b>Model</b>	<b>CORBETT90EBLK / SS</b>
<b>Power Supply</b>	<b>220-240V~50-60 Hz</b>
<b>Maximum Oven Power (W)</b>	<b>3950-4700</b>
<b>Actual Product Size (W x D x H) mm</b>	<b>900 X 600 X 900</b>
<b>Net Weight (kg)</b>	<b>83.5</b>
<b>Main Oven Volume (L)</b>	<b>68</b>
<b>Second Oven Volume (L)</b>	<b>36</b>
<b>Energy Rating</b>	<b>A</b>

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development

All images and drawings are for illustration purposes only.

# Product support

Help is always at hand

## Troubleshooting

1. If no electrical functions appear to work, check the cooker isolation switch has not been turned off also check the fuse in the switch and the circuit breaker in your consumer unit
2. After replacing the fuse or resetting the circuit breaker turn on individual parts of your cooker one at a time to check function

**3. DO NOT ATTEMPT TO REPAIR THIS COOKER YOURSELF. CALL NEW WORLD PRODUCT SUPPORT ON 0333 305 2263**

Problem	Possible Cause	Solution
Oven will not operate	Clock/timer set to AUTO	Set the clock/timer to MANUAL. Now manual operation is now possible.
Nothing works (completely dead)	Power is turned off at the isolation switch or the consumer unit  Poor electrical connection	Ensure isolation switch is on Check consumer unit has not tripped out  Have the connections checked by a qualified electrician
The cooking zones are not operating	Poor electrical connection  Power is turned off at the isolation switch	Have the connections checked by an electrician Ensure isolation switch is on, check consumer unit has not tripped out
Oven not heating up	Oven temperature not set correctly  Door is not properly closed	Ensure that the correct temperature has been selected and the door is properly closed

# Product support

Help is always at hand

## Help and assistance

If you require any technical guidance or find that your washing machine is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **[www.newworldassist.co.uk](http://www.newworldassist.co.uk)**

If you still require further assistance, call one of our experts on **0333 305 2263\***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.

You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance

Serial number

Date of purchase

This will be shown on your receipt

Local call rates applies\*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

\*Calls to New World enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see [www.bt.com/pricing](http://www.bt.com/pricing) for details.

For Security and training purposes, telephone calls to and from customer service centers maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

# Product support

Help is always at hand

## Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

## Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



### **Call us now and activate your 24 month guarantee**

Thank you for choosing New World. Your new product is guaranteed against faults and breakdowns for 24 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

**[www.newworldassist.co.uk](http://www.newworldassist.co.uk)**

**0333 305 2263**

### **Your New World Guarantee**

This product is guaranteed for 24 months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who your purchased the unit.

#### **The guarantee is subject to the following provisions:**

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- New World disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

### **Important Data Protection Information**

To find out how we use your data please refer to the guarantee registration material or visit

[www.newworldassist.co.uk](http://www.newworldassist.co.uk)







**Contact:**

[www.newworldassist.co.uk](http://www.newworldassist.co.uk)

Helpline: 0333 305 2263