

How to get the Best from my Appliances

In order to get the best use from your electrical or gas appliances you should first read FULLY and carefully the operating instructions provided. To assist you further we offer here a few hints which we hope you will find helpful.

Oven:

First check to ensure that it is not set on automatic. If it is, the light will come on, but the oven will not heat up. Next make sure the newness is burnt off the interior of the oven before cooking. This will avoid any smell transferring to the food. Finally it may be that your new oven is electric but your previous oven was gas, in which case the temperature controls are stated differently. It is important to understand the difference in order to get a "good result." The temperature conversion chart printed below has been provided by 'Neff'. It is for guidance and is for use with their ovens only.

Hob:

Whether it is stainless steel, enamel or ceramic, any spillages should be cleaned off immediately, before they are allowed to burn on. Try to clean your hob at least once each day. In the interest of safety, never allow the pan handles to project forward of the front edge of the worktop. They should always be positioned to left and right hand side over the worktop.

Cooker Hood:

Keeping your kitchen atmosphere clean is made easier nowadays with the help of a cooker hood. It will normally have more than one speed and you should select the speed to suit your cooking requirements. In normal use the metal grease filter must be cleaned each 8 to 10 weeks in hot soapy water then fully dried before refitting. It can be cleaned in the dishwasher, but you should take care to follow the instructions supplied with the cooker hood. Where your cooker hood is a recirculating type rather than an extractor type it will have an additional activated carbon filter. When in normal use for 2 to 3 hours daily it should be changed approximately once every year, but less often if in use for less time each day. In any event change it when you feel it is no longer effective. When you need to change a light bulb, first disconnect the appliance from the electricity supply then change the bulb by following guidance given in the instruction book.

Dishwasher:

Firstly, if you intend to allow the Dishwasher to remain part filled with dishes overnight it is worth doing a pre-wash rinse. This will help loosen any foodstuffs on dishes thus producing a better finish to the cleaned contents of the dishwasher. It also prevents smells from building up. Secondly, if after mealtime there are insufficient dishes to wash you might consider loading the dishwasher after each meal throughout the day and performing one wash either later in the evening or the following morning, this should also save on running costs.

Washing Machine:


Following the instruction book here is important, but one good tip is never to overload your machine. It will not give its best if you do.

Fridge or Freezer:

Always ensure that the door is properly closed after use this will prevent the cooling element inside from icing up too quickly. It is also wise to defrost the fridge or freezer regularly. In this way we believe you will get the best from your appliances.

We hope you find the above of benefit, but, should you feel that you still require assistance please ring us on (0191) 4271222 where we will be happy to help if we are able to do so. Sometimes a question may have to be referred to the Manufacturer of the particular appliance. In that event we, or they, will come back to you with an answer.

Temperature Conversion Chart

°C	°F	°C	Gas Mark
100°	200°	100°	¼
110°	225°	110°	¼
120°	250°	130°	½
130°	275°	140°	1
140°	300°	150°	2
150°	325°	160°	3
160°	350-375°	180-190°	4-5
170°	400°	200°	6
180°	425°	220°	7
190°	450°	230°	8
200° 	475°	250°	9

This chart has been reproduced from the Neff conversion chart

ALWAYS THINK SAFETY FIRST WHEN USING ALL GAS OR ELECTRIC APPLIANCES

Roundel, Kitchens and Bedrooms

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