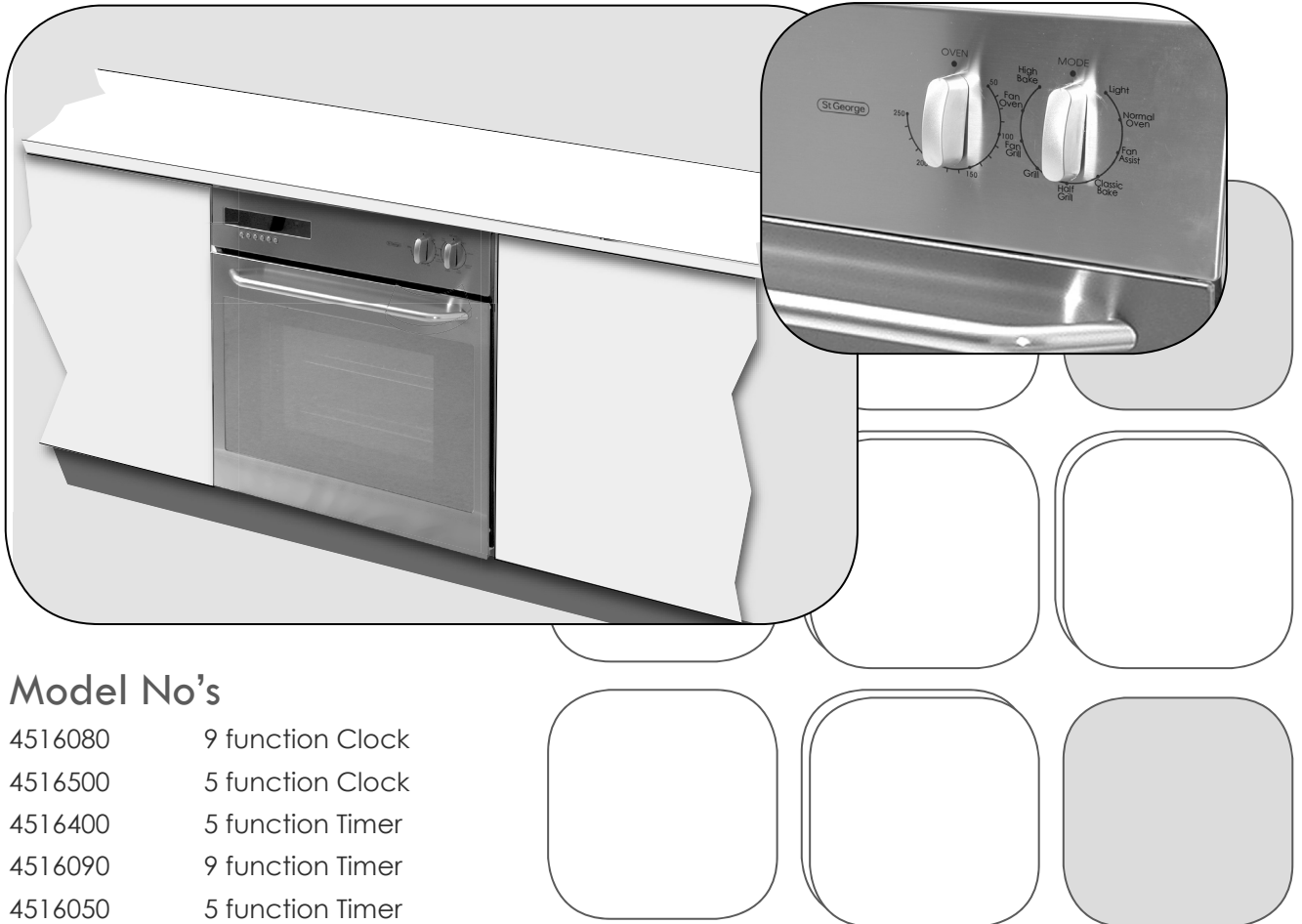


St George

Electric Wall Ovens

Operation And Care Instructions



Model No's

| | |
|---------|------------------|
| 4516080 | 9 function Clock |
| 4516500 | 5 function Clock |
| 4516400 | 5 function Timer |
| 4516090 | 9 function Timer |
| 4516050 | 5 function Timer |

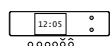
Safety Precautions

- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. The oven becomes very hot and retains its heat for some time after it has been switched off. To avoid burns and scalds children should be kept away. Children should never be allowed to sit or stand on any part of the appliance. Children should never be left alone or unattended in the area where the appliance is in use.
- Use this appliance only for its intended use. Never use this appliance for warming or heating the surrounding room, for drying clothes, textiles or other items.
- Do not place combustible materials or products on or near the appliance. Do not use or store aerosol cans near your oven.
- Use only dry, heat resistant oven mitts or pot holders when handling items in the oven. Do not allow oven mitts or pot holders to touch hot heating elements. Using moist or damp mitts or pot holders may result in burns from steam. The use of a towel or other bulky cloth when handling hot cooking utensils, is not recommended.
- Loose fitting, hanging or highly flammable garments should never be worn whilst using the appliance. Wear appropriate apparel.

First Time Use And Quick Start Guide

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

Set The Clock To Manual Mode

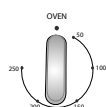


Electronic
Timer
Models
Only

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

Note: Although not necessary at this stage, you may if you wish, set the time of day. Refer to page 8 for instructions on how to do this.

Using The Mechanical Timer



Mechanical
Timer Models
Only

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

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

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

Initial Heating

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

1. Ensure the oven is set for Manual operation, as explained above.
2. Select "Fan Forced" on the 5 function models or "High Bake" on the 9 function models. This can be done by turning the Mode control knob in either direction.
3. Turn the oven Temperature control in a clockwise direction to 180°C.
4. Keep the oven door closed and leave the oven on for about 1 hour, or until any smoke has disappeared.
5. Now using the Mode control knob, select "Fan Grill". Keep the oven door closed and leave for a further 20 minutes or until any smoke has disappeared.
6. Turn oven off by returning the Temperature control and Mode control to the off position.
7. Wait till the oven has cooled down before proceeding.

Clean The Oven

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

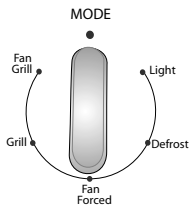
Use a damp cloth with warm water and a little detergent to wipe down all the internal surfaces of the oven. Next, thoroughly wipe down the cleaned surfaces with a soft cloth and cold water and then dry them with a clean, soft cloth to remove any remaining residue.

First Time Use And Quick Start Guide

Basic Cooking

Set The Cooking Mode

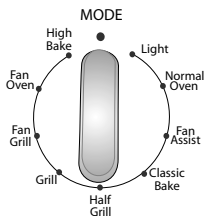
Models 4516400, 4516500 and 4516050 have the following five choices:



| | |
|------------|---|
| Light | No heat or fan. Light only. |
| Defrost | No heat. Fan only. |
| Fan Forced | Circular rear element, plus fan to circulate heat |
| Grill | Top element only |
| Fan Grill | Top element plus rear fan to circulate heat. |

In all cooking modes, the light remains on.

For model 4516080 & 4516090 you have the following nine choices:



| | |
|--------------|--|
| Light | No heat or fan. Light only. |
| Normal Oven | Concealed bottom element plus outer top element |
| Fan Assist | Concealed bottom element, plus outer top element, plus fan to circulate heat |
| Classic Bake | Concealed bottom element only |
| Half Grill | Inner top element only |
| Grill | Inner and outer top element |
| Fan Grill | Inner top element plus rear fan to circulate heat. |
| Fan Oven | Circular rear element, plus fan to circulate heat |
| High Bake | Concealed bottom element plus circular rear element plus fan |

In all cooking modes, the light remains on.

Set The Temperature

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

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

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

Where To Place Food In The Oven

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

Basic Oven Functions

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

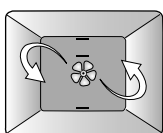
All functions are simple to use and can be set by turning the Mode control to the desired setting.

General Oven Use Hints

General Hints

- It is always a good idea to pre-heat the oven when cooking more than one dish at a time.
- Always place food as close to the centre of the oven as possible.
- When cooking on more than one level, stagger the positions of the trays to allow for as much free circulation of heat as possible.
- Once cooking is finished and the oven is turned off, a good amount of heat will be retained for a period of time. This heat can be used to dry foods such as bread crumbs or herbs, or to keep food warm prior to serving.

Defrost



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

When To Use This Function

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

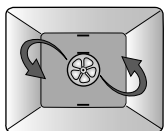
Food is defrosted effectively by the circulation of air, not by heat. The risk of growing bacteria and over thawing is reduced. Foods will not start to cook as sometimes happens when using a microwave to defrost.

Helpful Hints

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

Basic Oven Functions

Fan Forced



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

When To Use This Function

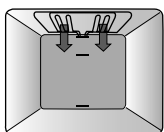
This function is especially useful when cooking several trays of foods on different shelves.

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

Helpful Hints

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

Grill



Heat comes from the top element only.

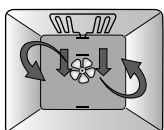
When To Use This Function

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

Helpful Hints

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

Fan Grill



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

When To Use This Function

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

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

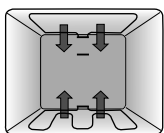
Helpful Hints

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

Advanced Oven Functions

Some models of St George oven have a number of added cooking functions for more specialised cooking needs. Like the basic functions on the previous pages, all functions are simple to use and can be set by turning the Mode control to the desired setting.

Normal Oven



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

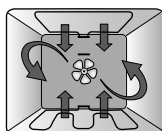
When To Use This Function

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

Helpful Hints

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

Fan Assist



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

When To Use This Function

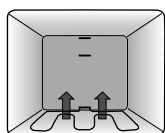
This function is most useful when cooking multiple dishes at the same time.

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

Helpful Hints

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

Classic Bake



Heat is provided by the concealed bottom element only.

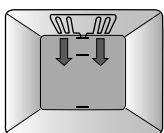
When To Use This Function

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

Helpful Hints

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

Half Grill



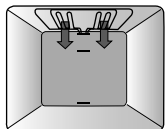
Heat comes from the inner top element only.

When To Use This Function

- Similar to Grill except a smaller portion of the grill heats up. Used where less food needs to be grilled, or not as much heat is required..

Advanced Oven Functions

Grill

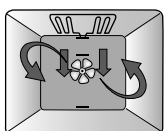


Heat comes from the inner and outer top elements only.

When To Use This Function

- Similar to the Grill function described on page 5. Here, both inner and outer grills heat up. This function is used for larger quantities of food, or where higher heat levels are required.

Fan Grill

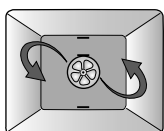


Heat comes from the inner top element. The rear fan operates to circulate heat.

When To Use This Function

- Similar to the Fan Grill function described on page 5, except only the smaller inner grill element heats up.

Fan Oven



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

When To Use This Function

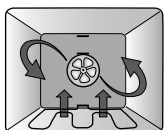
This function is identical in all respects to Fan Forced, described on page 5. It is especially useful when cooking several trays of foods on different shelves.

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

Helpful Hints

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

High Bake



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

When To Use This Function

Foods that require a high heat and a crisp base. High bake is also good for reheating.

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

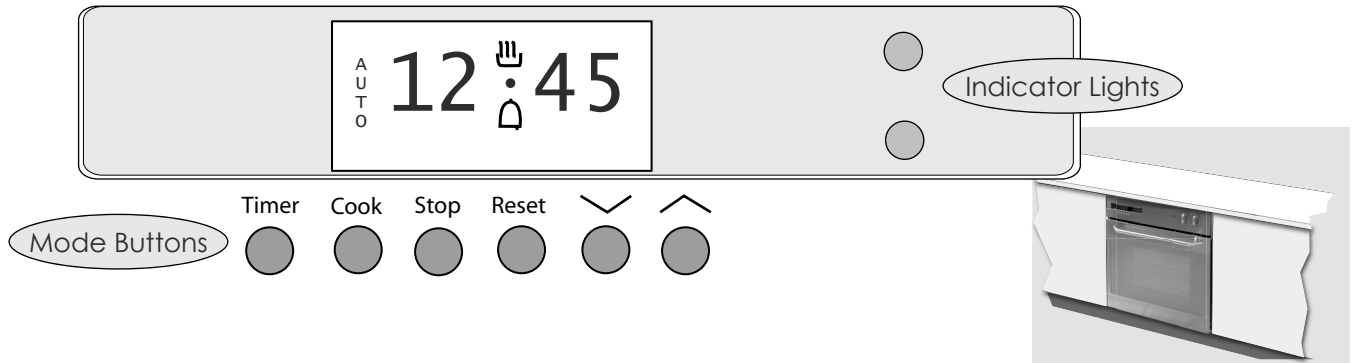
Helpful Hints

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

Using The Programmable Clock

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

A Quick Tour Of The Programmable Clock



Mode Buttons

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

Indicator Lights

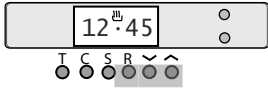
| | |
|-----------------------------|--|
| Upper light (Heat up light) | Indicates the oven is actually heating up. When the oven reaches its preset temperature (eg when preheating), the indicator light switches off. At the same time, the heating elements also switch off. As the oven loses heat, the elements and indicator light switch on again until the proper temperature is restored. |
| Lower light (Oven on light) | Indicates the oven is working, even if it is not heating up (eg only the fan may be on) |

Clock Symbols

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

Using The Programmable Clock

Set The Time Of Day



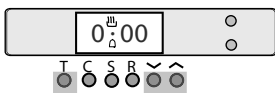
1. Press the Reset button.
2. Immediately (within 5-10 seconds) press the “^” or “v” buttons until the correct time is displayed.
 - When these buttons are pressed and released the time will change in 1 minute steps,
 - If you hold the buttons down, the time will change more rapidly.


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


Using The Timer

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

To Set The Timer

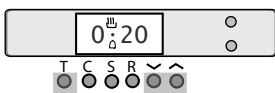


1. Press the *Timer* button. The clock will display zero's.
2. Press the “^” or “v” buttons till the desired number of minutes is displayed. The  symbol appears.

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

After the preset number of minutes has elapsed, the alarm sounds.

To Look At Or Change The Timer

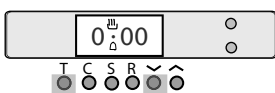


If the timer is running and you wish to see how much time is left, or if you want to increase or decrease the time remaining, you use a similar procedure to setting the timer:


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

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

To Clear The Timer

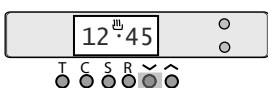


Follow the steps above to change the timer setting down to zero.

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

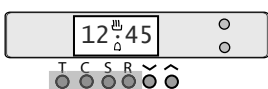
To Change The Alarm Tone

You have a choice of 3 different alarm tones.



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

To Stop The Alarm



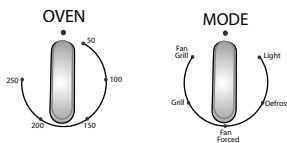
Press any of the 4 left hand buttons to stop the alarm. If you do not manually cancel the alarm, it will automatically stop after approximately 1 hour.

Using The Programmable Clock

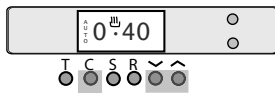
How to Set the Oven to Stop Automatically

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

To Switch The Oven On



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



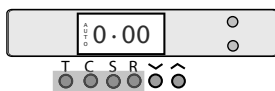
Press the Cook button. The display will normally show 0.00.

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

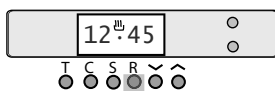
The Auto indicator comes on, and will remain on until the oven switches itself off.

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

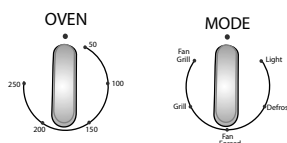
When The Time Has Elapsed...



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



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



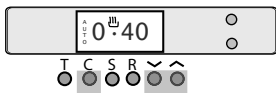
Return the temperature control and oven function selector to their off positions.

Using The Programmable Clock

How to Set the Oven to Start And Stop Automatically

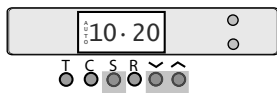
Here you set the cooking duration and the time which cooking must stop, so the oven automatically calculates when to switch on and when to switch off..

To Set The Start And Stop Time



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

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



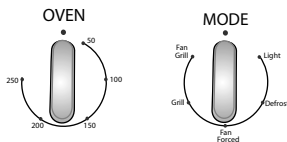
Press the Stop button to give the time of day when you want cooking to stop. As soon as you press the Stop button the display will show a time equal to the current time plus cooking duration. (For example, if the current time of day is 9:40, and cooking duration is 40 minutes, the display will read 10:20.)

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

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

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

Select the oven temperature and function.

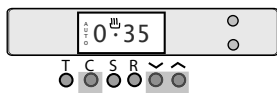


The oven will calculate the proper time to switch on and off. In our example, the oven will switch on at 11:50, stay on for 40 minutes and switch off at 12:30.

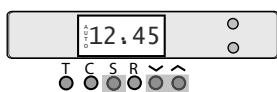
The alarm will also sound at this time. Clear the alarm and reset the oven to manual mode as explained in previous sections.

To Change The Settings

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



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



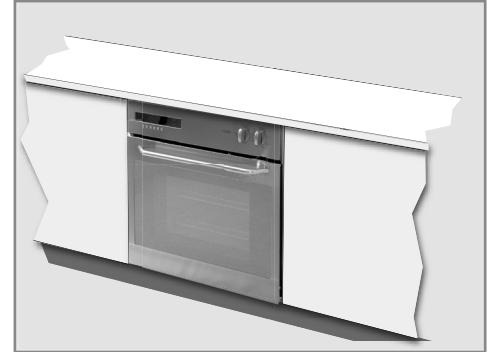
To change the switch off time, press the Stop button. The display should show the time that the oven is currently set to switch off. Use the “^” and “v” buttons to make changes.

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

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

Cleaning The Exterior

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



Cleaning The Inside Of Your Oven

(Note below the separate cleaning directions for catalytic panels)

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



Self-Cleaning Catalytic Panels

St George 9 function ovens are fitted with self cleaning panels to cover the inside walls (they are also available for 5 function models as optional extras). These special panels are simply hooked on to the walls before the shelf guides are fitted. They are coated in a special, micro-porous catalytic enamel which oxidises and gradually vapourises splashes of grease and oil at cooking temperatures above 200°C. If the oven is not clean after cooking fatty foods, operate the empty oven for 60 minutes (max.) at maximum temperature.

Never wash or clean self cleaning panels with abrasive, acid, or alkaline products.

Maintenance

Removing The Door

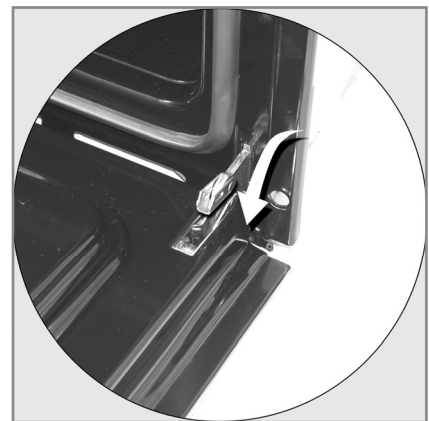
The oven door can be removed and replaced quickly and easily for more convenient cleaning and access.

Open the door fully, and locate the two metal hinge levers at the bottom corners of the door.



Lift the two levers up and swing them back as far as they will go.

Partially close the door (just less than half way). You will find that the levers will lock inside the channel in the door.



Lift the door upwards and outwards to allow the hinges to separate from the slotted openings in the main oven body.



Replacing The Door

To replace the door, re-insert the hinges in the slotted openings on the main oven body and lower the two levers.

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

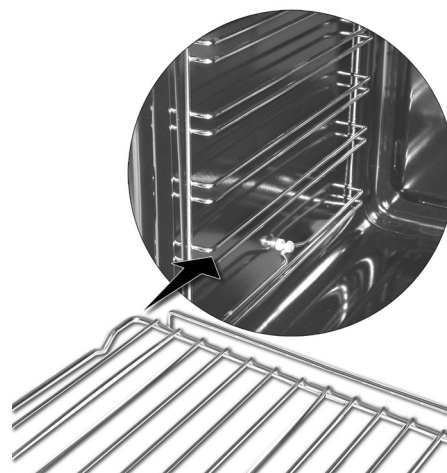
Maintenance

Replacing Shelves

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

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

Baking trays are also provided with most models, These are removed and replaced similarly to shelves.

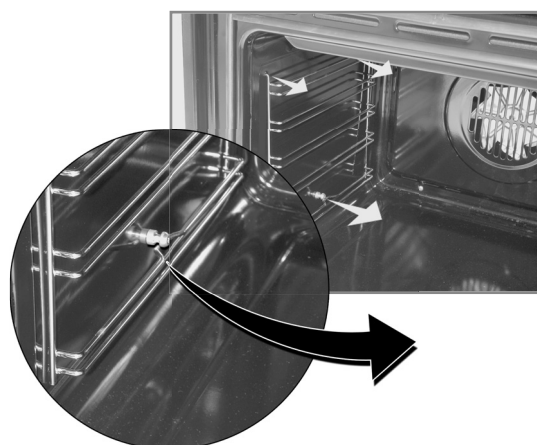


Removing And Replacing The Shelf Guides

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

Unhook the guides from the bottom thumb screw.

You can now remove the guide from the side wall by carefully pulling the top of the guide out of the two holes in the side wall.



To replace the guide, push the two prongs back into the top holes on the side wall. Then clip the bottom of the guide back over the thumb screw.

Maintenance

Changing The Light Bulb

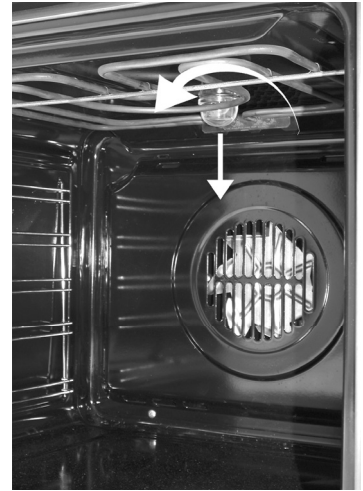
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

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

Rotate the clear cover anticlockwise to remove it. If the cover is tight, you may need to jiggle it slightly while rotating.

Remove the bulb and replace with an identical new bulb. Replacement bulbs are available from St George Appliances.

Replace the clear cover. Turn all the way in, and then a quarter turn back.



Reference Information

Temperature Guide For Meats

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

Temperature Guide For Other Foods

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