

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



60cm Twin Cavity Ceramic Cooker MTC60FW/FS - White/Silver

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Welcome

Thank you for choosing this Montpellier Freestanding Cooker.

Our Cookers has been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your Freestanding Cooker to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.



2
YEAR
GUARANTEE
— PARTS & LABOUR —
ACROSS ALL OUR MODELS
Montpellier
www.montpellier-appliances.com

Your Freestanding Cooker is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Cooker, you can rest assured that you are fully protected against the cost of repairs for the first 24 months . Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

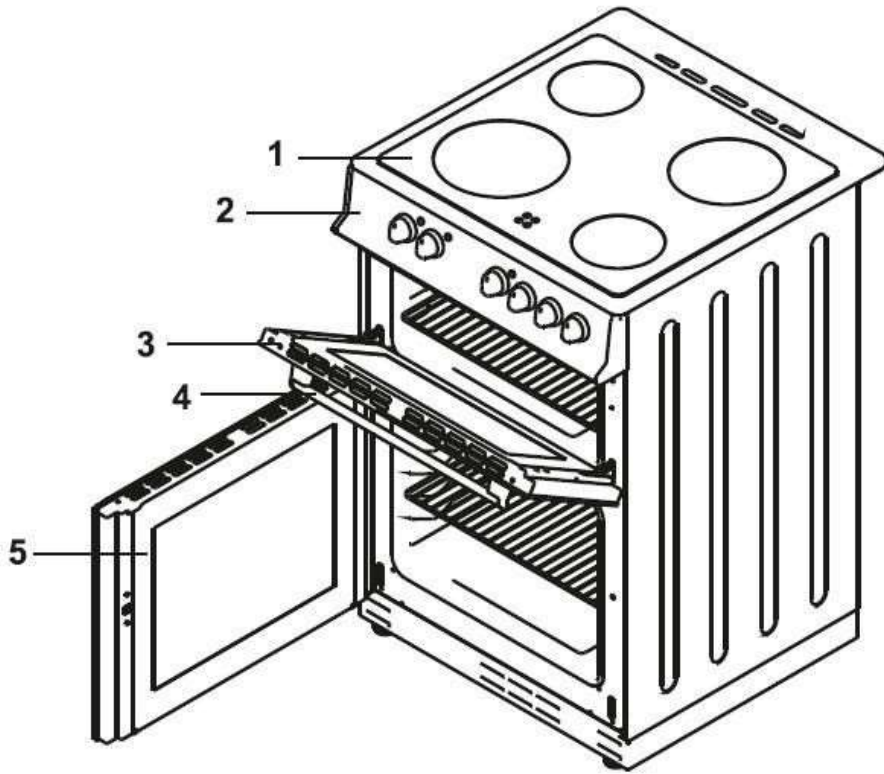
There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.



Note: We are unable to take registrations over the phone.

Description of The Appliance:



1. Hotplate
2. Control Panel
3. Top Oven Door
4. Door Handle
5. Main Oven Door

(Line drawing indicative of model supplied)
(N.B. Model supplied may not have all features shown in this User Manual).

CONTENTS:

Section 1: Installation

Section 2: Safety Advice

Section 3: Operating the Appliance including Temperature Conversion Chart & Cooking Guidelines

Section 4: Maintenance

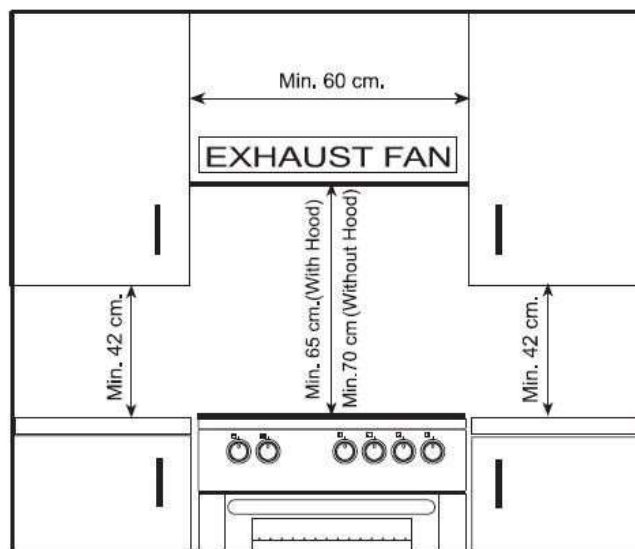
Section 5: Guarantee, Points of Contacts & Recycling Info, Including Product Fiche **(pg. 15)**

Section 1. Installation

- This appliance must be installed by a qualified electrician.
- Remove all packaging, protective film and securing tape from the appliance.
- Position the appliance in a dry atmosphere.
- The following dimensions are provided as a guide for installation – your installer will carry out the installation in accordance with the current regulations.
- Your electrician will connect the cooker in accordance with the current regulations.

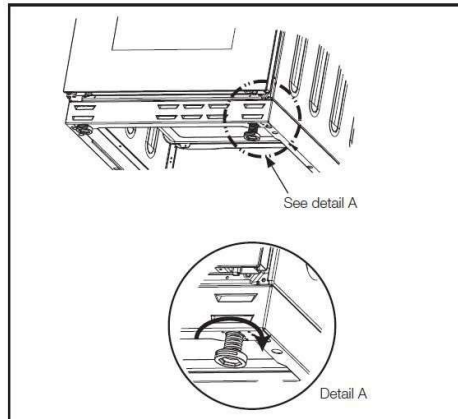
To install this appliance, please proceed as follows:

1.1.



You must ensure a minimum gap of 2cm between the back of the appliance and the rear wall to allow for ventilation. You must ensure a minimum distance of 70cm between the hotplate and overhanging cupboards or a cooker hood (as shown above).

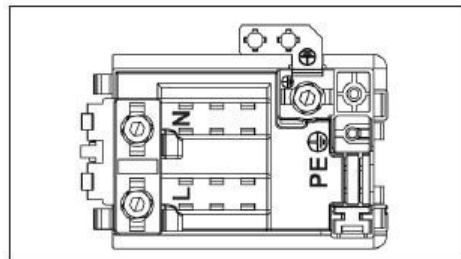
Adjust the height and stability of the cooker by adjusting the two front feet as shown below. Rotate in a clockwise direction to decrease the height and in an anti-clockwise direction to increase the height.



1.2. Electrical Connection

This appliance must be **'hard wired'** into a suitable **32A** fused spur (Fuse Connection Unit) adjacent to the appliance housing. **The product must be installed by a Qualified Electrician.**

Please note that a switchable spur should be accessible above the work surface in order that the power can be turned off.



Appliance connection terminal

1.3. Technical Specifications

Please refer to the Rating Label affixed to the appliance for all relevant technical data.

Section 2. Safety Advice

THIS APPLIANCE MUST BE INSTALLED BY A QUALIFIED ELECTRICIAN!

It is important that you use only 'oven proof' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the top heating element/grill.

Do not use melamine or plastic containers when cooking or grilling.

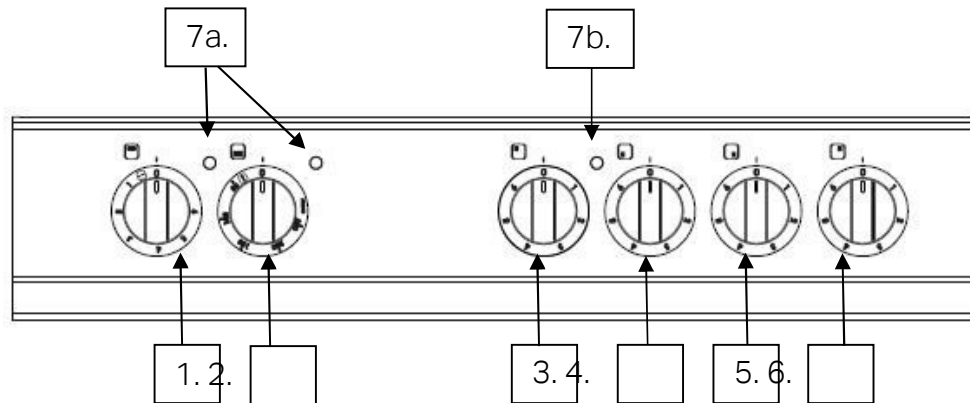
Always take care when removing ovenware from the oven and in particular avoid touching the Grill Element.

It is important that you use only metal pans specifically designed and/or approved for use on Ceramic Hobs. Never allow melamine or plastic containers to come in contact with the heat zones.

- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.
- This appliance is guaranteed for Domestic Use Only.
- This appliance shall not 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, unless they have been given supervision or instruction on how to use 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.
- This appliance must only be used for cooking/heating food items. Do not use it for any other purpose.
- Do not twist or bend the connection/power cable, and keep it away from hot surfaces.
- Following installation make sure that the power cable is not trapped underneath the appliance.
- Keep the appliance surfaces clean. Failure to do this could lead to the appliance malfunctioning.
- The surface of this appliance will get extremely hot during use. Take care when using the appliance and keep children well away.
- The interior and surface of this appliance will remain hot after it has been turned off. Do not touch or clean the appliance until it has completely cooled down.
- Never lift this appliance using the door handle or 'open' door.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Section 3. Operating the Appliance

3.1. Control Panel (N.B. Model supplied may not have all features shown in this UserManual).



1. Grill/Top Oven Control Knob
2. Main Oven Control Knob
3. Left Hand Rear Heat Zone Control Knob
4. Left Hand Front Heat Zone Control Knob
5. Right Hand Front Heat Zone Control Knob
6. Right Hand Rear Heat Zone Control Knob
7. Top/Main Oven (a) & Heat Zone (b) Warning Lights

3.2. Using the Hotplate & Oven

- It is important that you use only '**oven proof**' pans and dishes when using the appliance for cooking or grilling. Never allow cookware and/or utensils to come into contact with the top heating element/grill. Do not use melamine or plastic containers when cooking or grilling. Always take care when removing ovenware from the oven and in particular avoid touching the Grill Element.
- It is important that you use only metal pans specifically designed and/or approved for use on Ceramic Hobs. Never allow melamine or plastic containers to come in contact with the heat zones.

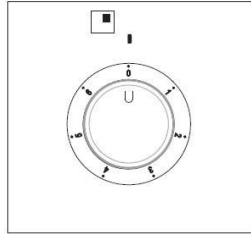
During initial operation of your oven, as previously mentioned, a smell will arise from the insulation materials and initial warming of the element(s).

To avoid it, we recommend operating your oven at 250°C for 45 minutes without putting any trays in and also removing all furniture from your oven cavity (including wire shelves). This will allow the materials to burn the smell off and should then be ready to use without smoking or bad smells occurring

3.2.1. Using the Hob Heat Zones

Turn the required heat zone control knob (3, 4, 5 or 6) to the required heat setting between 1 (Low) and 6 (High). Whilst one or more of the heat zones are in use, the heat zone warning light will be on.

When you have finished, turn the control knob(s) back to the off position.



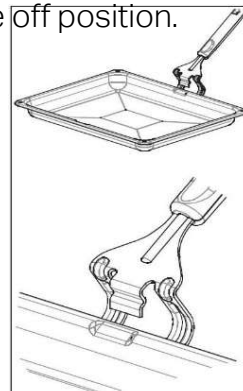
3.2.2. Operating the Grill/Top Oven

Turn the control knob to the required heat setting: top/bottom heat, top heat, single grill or double grill functions. The warning light will come on whilst the grill is being used.

You can use the grill either with the door **OPEN** or **CLOSED**. Closed door grilling is more common in Europe whereas in the UK, we tend to prefer the door to be open. You have both choices.

For **CLOSED DOOR GRILLING**, you wouldn't need to fit the heat deflector as the door wouldn't be able to be closed. For **OPEN DOOR GRILLING**, firstly ensure that your heat deflector (supplied) is fitted, then close the door as far as it will go. The door should now be resting on the heat deflector. If it isn't please assess and check again.

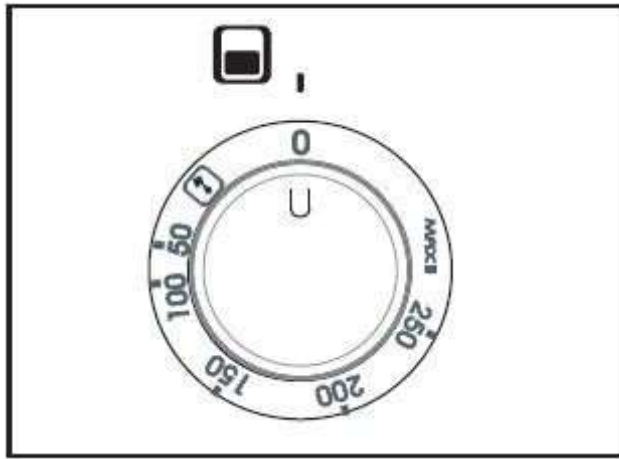
To grill, pre-heat the oven to the required temperature for 5 minutes and then insert the grill pan. When using the grill, you are strongly advised to fit the handle to the grill pan as shown in the pictures below. When you have finished using the grill, turn the control knob back to the off position.



3.2.1. Main Oven

We always recommend Pre-Heating. Firstly, set the required temperature and allow the oven to get to temperature (up to 15 minutes) before placing food in the cavity.

To operate the oven, turn the control knob to the required heat setting. The thermostat light will come on until the required heat setting is achieved.



When you have finished using the oven, turn the control knob back to the off position.

When adding or removing items to and from the oven you are strongly advised to use **Oven Gloves!**

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Gas Mark to °F & °C – Temperature Conversion

GAS MARK	°F	MAIN FAN OVEN	TOP CONVENTIONAL OVEN	MAIN CONVENTIONAL OVEN
½	250	100°C	110°C	120°C
1	275	120°C	130°C	140°C
2	300	130°C	140°C	150°C
3	325	140°C	150°C	160°C
4	350	160°C	170°C	180°C
5	375	170°C	180°C	190°C
6	400	180°C	190°C	200°C
7	425	200°C	210°C	220°C
8	450	210°C	220°C	230°C +

All timings given are purely as a guide. Timings may always vary due to personal methods, size of food being prepared and the temperature of said food stuffs. We always recommend following the cooking guidelines on your meat products and packets. For additional information, please call **Customer Services on 03333 234 474**.

Food Type	Rack Position	Temperature	Cooking Time
Small Cakes	1 to 3	180 - 200°C	15-20 mins
Biscuits	3	180 - 200°C	12-15 mins
Fruit Cakes	3	135-145°C	4hrs - 4hrs 45 mins
Sponge Cakes	2	180 - 200°C	50 mins
Bread	2 or 3	190°C	20-30 mins
Rolls	3	200°C (5) 180°C (15-20)	5 mins/15-20 mins
Beef Rib (Bone in/out) - 4 - 8 pounds (lb)	3	140-150°C	23-30/39-43 mins min per lb - Allow to rest for 3-5 mins.
Beef - Eye round roast - 2 - 3 pounds (lb)	3	140-150°C	20-22 mins min per lb - Allow to rest for 3-5 mins.
Beef Tenderloin Roast - 4 - 6 pounds (lb)	3	200°C	35 - 45 mins Total
Roast Lamb	3	140-145°C	20 - 26 mins per lb - Allow to rest for at least 3 mins
Roast Chicken (Whole Chicken) 4 - 8 pounds (lb)	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Turkey	3	170°C	20 - 30 mins per lb - Check the internal temperature in the innermost part of the thigh, innermost part of the wing & thickest part of the breast.
Roast Pork: Loin, Shoulder, Leg - Bone In	3	140°C	20-25 mins per lb - Allow to rest for at least 3 mins
Roast Pork: Loin, Shoulder, Leg - Boneless	3	140°C	22-33 mins per lb - Allow to rest for at least 3 mins
Roast Potatoes	2 or 3	180°C	55 mins
Roasted Vegetables	2 or 3	160°C	25 - 35 mins
Casseroles/Bakes	2 or 3	140-150°C	2 - 3 hours
Fish (Whole)	3	180°C	20-30 mins
Pasta Bake	2 or 3	180°C	25-35 mins

Section 4. Maintenance

Before any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **ELECTRICITY** supply and ensure that the appliance is completely cool.

4.1. Cleaning the Oven & Grill

Clean spillages from inside the oven and grill as soon as possible after use. Always ensure that the surfaces have cooled down before cleaning.

Use a cloth with warm soapy water to clean the surface. If the spillage has dried on the surface you may need to use a specialist oven cleaner, available from all good supermarkets.

Clean the glass doors with warm soapy water – always ensure the glass is cool before you clean it!

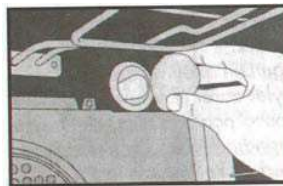
4.2. Cleaning the Ceramic Heat Zones

Clean spillages from the hob surface as soon as possible after use. Always ensure that the surface has cooled down before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface you may need to use a specialist Ceramic hob cleaner.

Do not use other abrasive cleaners and/or wire wool etc. as this may scratch the surface of the hob.

4.3. Changing the Oven Lamp








Turn the power socket off and take the plug out of the socket
Turn the lamp fixing glass in an anti-clockwise direction to separate it.

To separate the lamp from the body, turn it in an anti-clockwise direction.

Fix new lamp that you can purchase from any decent DIY store or direct from **Montpellier Product Support on 03333 234 474**

4.4. What to do if something goes wrong

Please make the following checks before calling Montpellier Product Support:

	If oven not heats; Plug of your product may not be in an earthed socket; your fuse may blow; timer may not adjusted in models that have timer.
	If oven is not working ; Please check that oven button is adjusted to a function in multi-function models.
	Please check that heater button adjusted.
FUSE	Please check fuse of oven plug's socket or main fuse to be sure of its blow or not.
	If inner oven lamp is not; Check is electricity on; is lamp working; if it is not, read User's Manual to change it.
	Upper and Lower heaters do not cook equally; Check raw positions, thermostat positions and cooking time from list in your Users Manual.

If all the necessary checks have been made and there is still an issue or fault with your appliance, please call **Montpellier Service** on **03333 234 473**

Alternatively, if you call is about a product query or otherwise, please contact Montpellier Customer Services on **03333 234 473** or send your email to customerservices@montpellier-appliances.com

	Brand		Montpellier
	Model		MTC60FW MTC60FS
	Type of Oven		ELECTRIC
	Mass	kg	48,1
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	36
Lower Cavity	Energy Efficiency Index - conventional		-
	Energy Efficiency Index - fan forced		104,3
	Energy Class		A
	Energy consumption (electricity) - conventional	kWh/cycle	-
	Energy consumption (electricity) - fan forced	kWh/cycle	0,85
	Heat Source		ELECTRIC
	Volume	l	63
	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		Montpellier
	Model		MTC60FW MTC60FS
	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.

Here For You

After-sales assistance

If you continue to experience problems with your Integrated Dishwasher, please call the Montpellier customer service helpline on: **03333 234 473**.

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

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 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 24 months prior to the date of claim.

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, unauthorised modification or inexpert repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Repairtech and/or carried out by a non-approved Repairtech engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK & ROI.

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.montpellier-appliances.com/support**

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **03333 234 473**.

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

Your service call cannot progress without this information.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



The symbol on the product or on its packaging indicates that this product 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. 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. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.