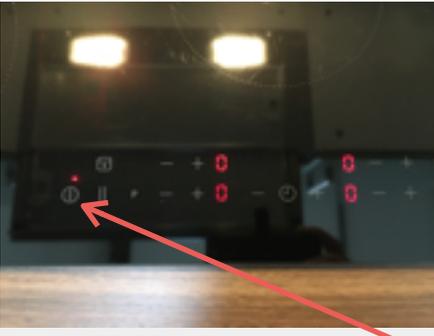


QUICK INSTRUCTION GUIDE

We hope these instructions are sufficient to figure out how everything works - if you need help then do ask us and we will explain further while maintaining social distance

<p>OVEN</p> 	<p>Safety catch - push up with your thumb while pulling the door open.</p> <p>Set left dial to select oven function.</p> <p>Do NOT use pyro-cleaning! (Heats up to 400C and will burn your food to a crisp!)</p> <p>Middle dial is a timer but note this does not automatically switch the oven off - it just 'pings' like an egg timer.</p> <p>Right dial is for temperature</p>	<p>Oven functions table</p> <p>The oven has 5 cooking levels. Count up from the lower level.</p> <table border="1"> <thead> <tr> <th>Function</th> <th>Description of function</th> </tr> </thead> <tbody> <tr> <td> OVEN OFF</td> <td>For switching off the oven.</td> </tr> <tr> <td> FORCED AIR</td> <td>For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without colour being transferred from one food to another.</td> </tr> <tr> <td> CONVENTIONAL (Top and Bottom Heat)</td> <td>For cooking any kind of dish on one shelf only. It is best to use the 2nd or the 3rd shelf.</td> </tr> <tr> <td> GRILL</td> <td>For grilling steaks, kebabs and sausages, cooking vegetables on grates or broiling bread. When grilling meat, we recommend using a drip tray to collect the cooking juices. position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.</td> </tr> <tr> <td> GRILLING WITH FAN</td> <td>For roasting large joints of meat (legs, roasts, beef, chicken). We recommend using a drip tray to collect the cooking juices. position the pan on any of the levels below the wire shelf and add 300 ml of drinking water.</td> </tr> <tr> <td> CONVECTION BAKE</td> <td>For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.</td> </tr> <tr> <td> DEFROST</td> <td>For defrosting food more quickly. Place the food in the center of the cavity, level 3.</td> </tr> <tr> <td> PYRO-CLEANING</td> <td>For eliminating cooking splatters using a cycle at a very high temperature (over 400 °C). The duration is automatically set to 120 minutes.</td> </tr> <tr> <td> ECO*</td> <td>When ECO function is in use, the light will remain switched off during cooking. To utilize ECO-cycle thus reducing energy consumption, oven door should not be opened till completion of cooking recipe.</td> </tr> </tbody> </table> <p><small>* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 85 / 2014</small></p> <p>Important notes: During the self-clean cycle (pyrolysis) make sure to remove all the accessories applied, to prevent any further increase in the outside temperature of the door and to ensure more efficient cleaning of the bottom part of the oven.</p>	Function	Description of function	OVEN OFF	For switching off the oven.	FORCED AIR	For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without colour being transferred from one food to another.	CONVENTIONAL (Top and Bottom Heat)	For cooking any kind of dish on one shelf only. It is best to use the 2nd or the 3rd shelf.	GRILL	For grilling steaks, kebabs and sausages, cooking vegetables on grates or broiling bread. When grilling meat, we recommend using a drip tray to collect the cooking juices. position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.	GRILLING WITH FAN	For roasting large joints of meat (legs, roasts, beef, chicken). We recommend using a drip tray to collect the cooking juices. position the pan on any of the levels below the wire shelf and add 300 ml of drinking water.	CONVECTION BAKE	For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.	DEFROST	For defrosting food more quickly. Place the food in the center of the cavity, level 3.	PYRO-CLEANING	For eliminating cooking splatters using a cycle at a very high temperature (over 400 °C). The duration is automatically set to 120 minutes.	ECO*	When ECO function is in use, the light will remain switched off during cooking. To utilize ECO-cycle thus reducing energy consumption, oven door should not be opened till completion of cooking recipe.
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<p>HOB</p> 	<p>The hob is induction - so the rings only work if a pan is in position and they cut out if the pan is removed or boils over.</p> <p>Press the + and - buttons to increase or lower the temperature setting on the relevant ring. They are '0' in the photo but can be increased up to '9'.</p> <p>If you see an 'F' instead of a number it means there is no pan on the ring you are switching on.</p> <p>On / Off button</p>																					
<p>EXTRACTOR FAN</p> 	<p>To turn on the extractor fan simply pull out the aluminium strip and the light and fan will come on automatically.</p>																					

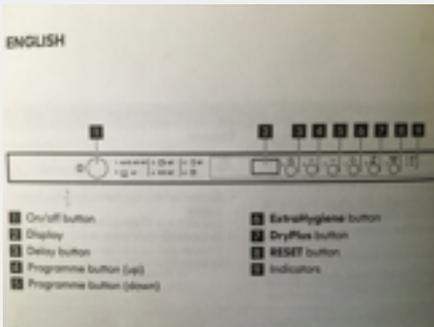
CUTLERY DRAWER



If you are looking for knives and utensils they are located in a 'secret' drawer above the cutlery. Open the cutlery drawer and pull the second drawer towards you.

Then you arrived this drawer was left open to make it easier for you to locate it.

DISHWASHER

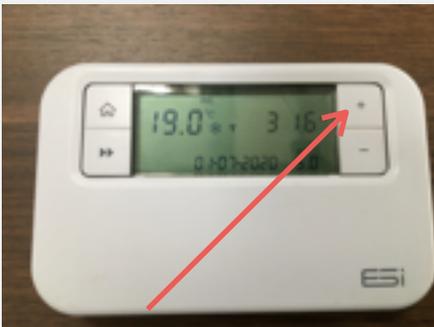


Here is a guide to the dishwasher control panel. Unless there is a lot of baked or dried on food the quick wash (program 3) will usually be sufficient. There are dishwasher tablets in a drawer in the sink,

P1 = Auto P2 = Heavy soil P3 = Quick wash
P4 = ECO (cool) wash P5 = light soil P6 = Rinse only

Note that a light shines on the floor when the dishwasher is running so you can easily see if the cycle has finished or not. Also the door pops open automatically to help the contents dry and there is an audible 'beep' about 30 mins later when drying is complete.

HEATING AND HOT WATER



Press '+' to increase the temperature

The boiler control is programmed to come on morning and evening and the set point dips overnight and during the day.

If you are cold at any time please **DO NOT** change the program settings. First check the radiator valves are turned up high (we leave them at medium upstairs and low in the bedrooms). If you are still cold then simply press the '+' button to manually increase the set point.

The hot water is on demand so just let the tap run for a few minutes and you will feel the water heat up. It takes a little while in the bathroom so be patient.

OUTSIDE LIGHTS



There are a number of carriage lights outside the barn with switches like this at the entrance to each cottage and at each end of the building. Press the button and they will come on and light up your way. No need to switch them off - they are on a timer. It should be long enough for you to unload the car.

