

VINTAGE RANGES

PRACTICAL COOKING

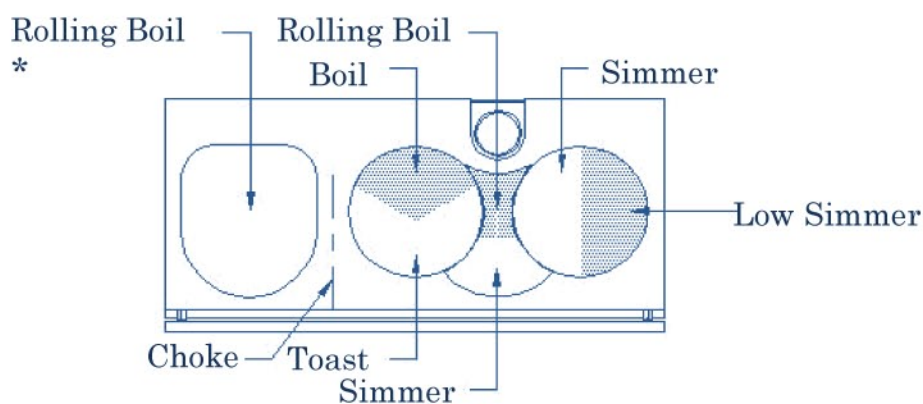
A Vintage Range is like no other Range Cooker.

Vintage offers massive hot plate surfaces and huge ovens for you to indulge your passion for cooking.

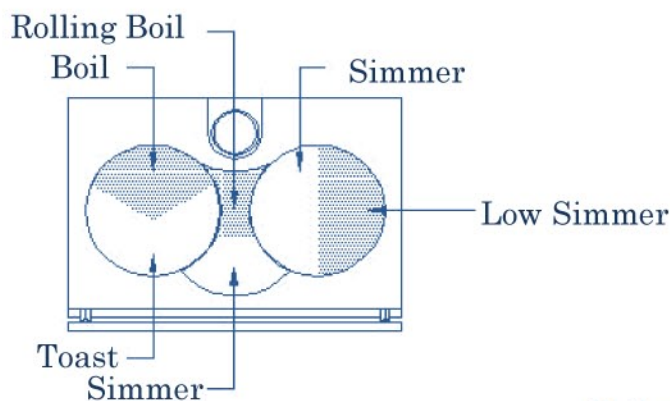
Vintage; for models with one, two, three, four and five oven options (for the purpose of clarity the water heating and central heating models shall be referred to as purely cookers).

When you invest in one of our Ranges you can grill, roast, slow cook, bake, boil or wok, indeed virtually any style of cooking can be managed.

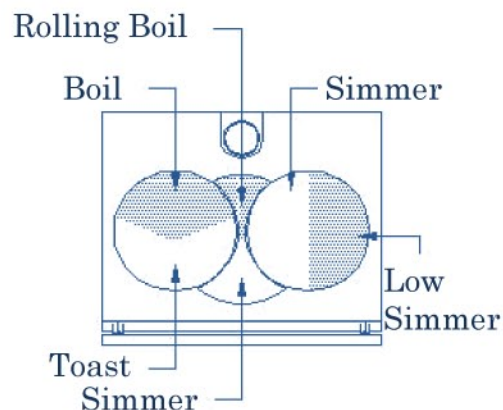
Hot Plate Cooking Zones



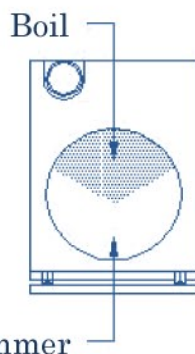
Vintage 1500 Hot Plate



Vintage Original Hot Plate



Vintage 840 Hot Plate



Vintage 500 Hot Plate

* The 1500 can offer the option of an electric or gas hob

Hot Plates – Hob Cooking

Using your hot plates does not cause your roasting oven(s) to lose temperature!

Left Hand Hot Plate

- Brings liquids to the boil
- Frying
- Toasting

Right Hand Simmering Plate

- Simmer boiled liquids
- Keep things ticking over
- Melt slowly i.e. butter, syrup or chocolate for example

When frying use a splash guard over your pan to prevent soiling the Hot Plate. You can also cover lids, tin foil or covers which can be found in any cookery shop.

For additional removal of steam or cooking smells an extractor fan can be mounted directly above your Vintage range.

For toasting use a toasting rack perfect for crumpets as well.

Griddle Plate (1500 model only), this plate does not have a lid cover fitted. Use this plate for griddling steaks, scones or slow boiling liquids.

The 'Axe Head' may be used for boiling liquids if receptacle is placed to the rear half of the plate or simmer if placed to front.

The heating of the axe head is essentially "free heat", heat loss from the axe head will not cause any loss of temperature to the oven(s).

Main Ovens – Top Oven (Controlling Oven)

Note: always remember your top right oven* is your controlling oven, whatever temperature you set it at will determine the temperature in all other ovens.

Grilling

Set oven control at 200°C with the shelf positioned at the highest point of oven, ideal for bacon, sausages, chops and the ever popular pizza (thin base).

Baking - Pastries

Use the middle of oven for pies and tarts with top pastry only. For top and bottom pastry use the middle of the oven until browned then lower directly onto the oven bottom for remainder of the cooking time as with quiches and flans.

Baking – Breads/Pizzas

Use the middle of oven. Some pizzas require longer cooking times, so with thicker pizza we recommend you use the middle shelf.

Baking – Cakes and Confections

Use the middle shelf and turn half way through cooking to ensure perfect even browning. For Christmas cakes which require longer cooking, we advise you to cover your cake with backing paper and remove about $\frac{3}{4}$ hour before end of cooking.

Tip: invest in long armed oven gloves as those ovens go on forever.

A timer is essential as you cannot smell your cooking so avoids burning!

When using conventional recipes, drop the oven temperature about 10° – 15° and shorten the cooking time.

For example:

Pastries in a conventional oven cook at around 200° and take about 35 - 40 mins. In the Vintage the oven temperature becomes 185° – 190° and takes 25 – 30 mins.

As with any new appliance you're sure to encounter teething problems and possibly burn a few meals (as we've done), but within a week you and your Vintage should be a team, don't be afraid to experiment!

Oven Temperatures

There is an automatic beeper which sounds as soon as your top oven reaches set temperature, this means you know exactly when that cake is to go in, it beeps each time the burner stops firing.

* The Vintage 500 Model has only the one bottom oven, like all other models this is the controlling oven.

Main Ovens – Bottom Oven (Warming Oven)

The bottom oven* runs at approximately half temperature of top oven. To use your bottom oven to cook you must run your top oven at 160°C or more.

Important: you must have a minimum temperature of 80°C for safe cooking.

Main uses for the Bottom Oven

Keeping foods warm once cooked.

Reheating pre cooked convenience foods.

Warming plates or drying baking tins.

Slow cooking of casseroles or stews (after browning and sealing the meat first) - temperature must be 80°C or above.

Meringues and Pavlovas can be cooked completely in this oven.

Tips: to make perfect rice, first bring to boil on the hob, then cover and transfer to the bottom oven until ready to serve (perfect fluffy rice). Leave your porridge overnight, just right for those cold winter mornings.

Dependant on which Vintage Model you own, the following sections explain methods for cooking with the other ovens.

* The Vintage 500 Model has only the one bottom oven, like all other models this is the control oven.

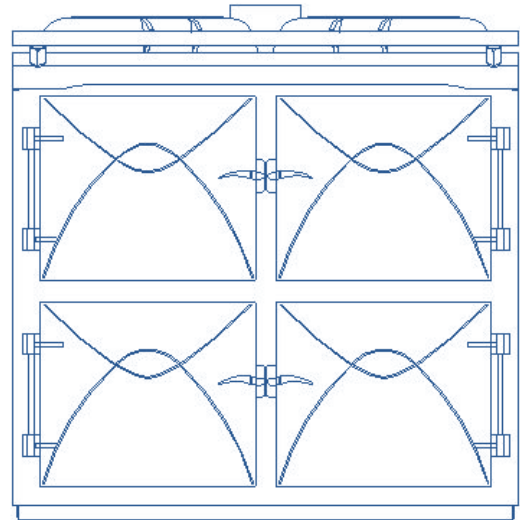
Original - Three Oven Model

Main Ovens (see main oven sections for cooking guides)

Top Oven Roasting, Baking, Grilling.

Bottom Oven Simmering, Slow Cooking,
Warming tins & plates.

Bottom Left Oven Baking oven.



Bottom Left Oven

This oven will vary in temperature, depending on what temperature your main oven is running at. Always remember your top right oven is your controlling oven, whatever temperature you set it at will determine the temperature in other ovens. To achieve baking temperature you must run your main oven at 190°C – 200°C for about 1 ½ hours, once up to temperature this oven produces a dry heat which is ideal for pastries and perfect for Yorkshire pudding.

Tips: The top back part of the oven is the hottest part and ideal for browning. The lower part is cooler.

For accurate temperatures, use a thermometer obtainable from any cooker shop.

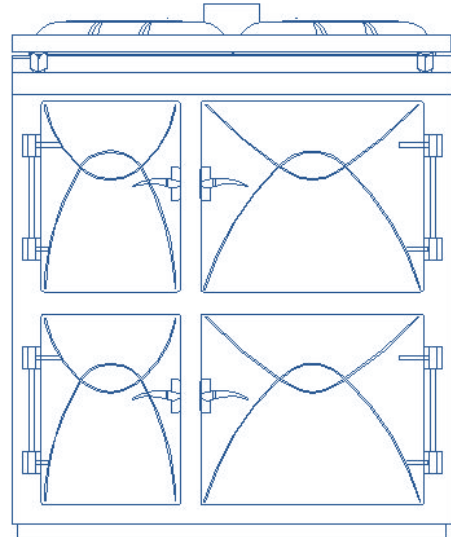
Vintage 840 - Three Oven Model

Main Ovens (see main oven sections for cooking guides)

Top Oven Roasting, Baking, Grilling.

Bottom Oven Simmering, Slow Cooking,
Warming tins & plates.

Bottom Left Oven Baking oven.



Bottom Left Oven

Though narrower than the Original oven its depth is the same, as with the Original this oven will vary in temperature, depending on what temperature your main oven is running at. Always remember your top right oven is your controlling oven, whatever temperature you set it at will determine the temperature in other ovens. To achieve baking temperature you must run your main oven at 190°C – 200°C for about 1 ½ hours, once up to temperature this oven produces a dry heat which is ideal for pastries and perfect for Yorkshire pudding.

Tips: The top back part of the oven is the hottest part and ideal for browning. The lower part is cooler.

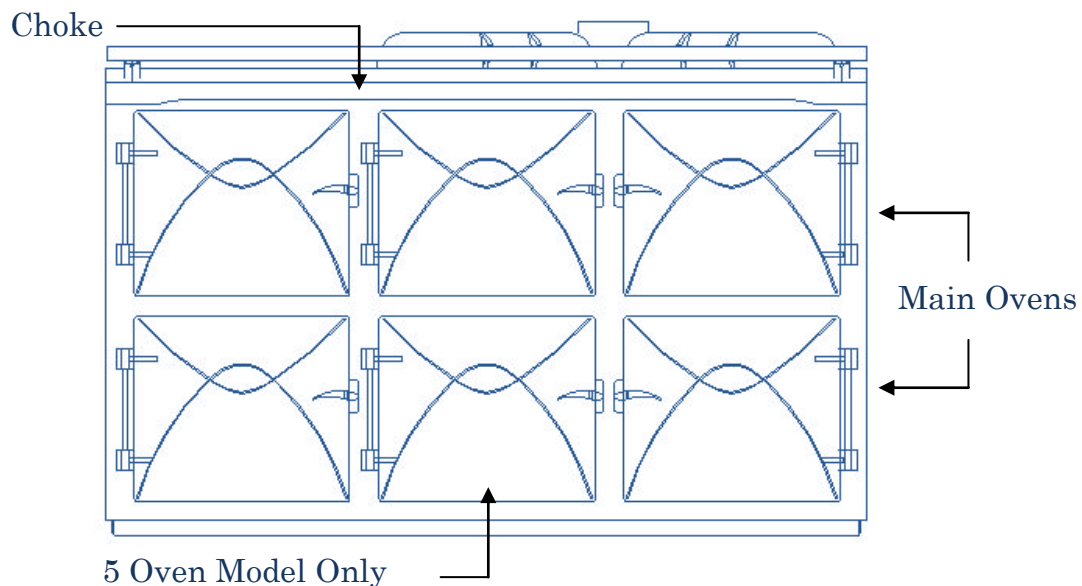
For accurate temperatures, use a thermometer obtainable from any cooker shop.

Vintage 1500 - Four Oven Model

Main Ovens (see main oven sections for cooking guides)

Top Oven Roasting, Baking, Grilling.

Bottom Oven Simmering, Slow Cooking,
Warming tins & plates.



Fitted with a shut off damper the left hand ovens can be closed off producing no heat until required. Once opened the left hand ovens can be used in the same manner as the main ovens with temperatures being approximately the same or infinitely adjustable to the closed position. The top right oven is always the control oven so the greater the temperature it is set the greater the temperature will be in the left hand side.

Vintage 1500 - Five Oven Model

With this model you can feed a small army! The addition of a middle oven located at the bottom, this oven will vary in temperature depending on what temperature your main oven is running at. Always remember your top right oven is your controlling oven, whatever temperature you set it at will determine the temperature in other ovens. To achieve baking temperature you must run your main oven at 190°C – 200°C for about 1 ½ hours, once up to temperature this oven produces a dry heat which is ideal for pastries and perfect for Yorkshire pudding.

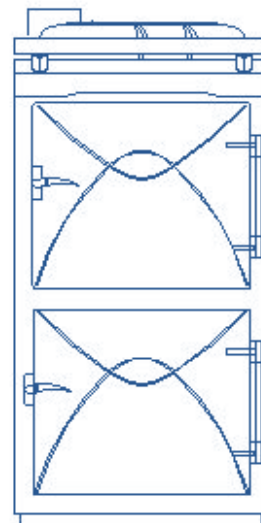
Tips: The top back part of the oven is the hottest part and ideal for browning. The lower part is cooler.

For accurate temperatures, use a thermometer obtainable from any cook shop.

Vintage 500 – One Oven

The 500 is a perfect Range for the smaller kitchen. As with all models the oven is massive enabling you to easily feed the whole family.

Bottom Oven Roasting, Baking, Grilling.



Position the shelf at the top of the oven for grilling and browning and the middle of the oven for Roasting and baking.

The Vintage Range – Up to Temperature

Though Vintage is a heavily constructed traditional Range cooker, it demonstrates the same responsiveness as any conventional cooker. The following are times taken for ovens to reach full roast temperature from cold.

| <i>Model</i> | <i>Full Roast</i> | <i>From tick over(50/80°C)</i> |
|--------------|-------------------|--------------------------------|
| Original | 25 minutes | 8 - 10 minutes |
| Vintage 500 | 15 – 20 minutes | 8 - 10 minutes |
| Vintage 840 | 15 - 20 minutes | 8 - 10 minutes |
| Vintage 1500 | under 1 hour | 20-30 minutes(with choke open) |

Whilst the hot plates are ready to use on all models between 8 – 10 minutes from firing up.

For advice on use of your Vintage, please call our office mon/fri (10:00–16:00) on:-

Weston Super Mare 01934 614 446 or email: heat_engine_developments@yahoo.co.uk