

# Hotpoint Service Offices

SERVICE CALL: If you have a problem with your appliance ring your local Service Office. SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form then contact your Spares Centre for prices and availability. Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices and Spares Centres are open between 8.30 am-5.00 pm Monday to Friday, except on Public Holidays. 8.30 am-12.30 pm Saturdays

## EASTERN

- **NORWICH:**  
92 Upper St. Giles Street, NR2 1LT.  
Tel: Norwich (0603) 620561.
- **PETERBOROUGH:**  
Celta Road, PE2 9JB.  
Tel: Peterborough (0733) 64741.
- **LUTON:**  
5 Craveley Road, LU1 1HX.  
Tel: Luton (0582) 462211.
- **CHELMSFORD:**  
Industrial Buildings,  
Beehive Lane, CM2 9TE.  
For postal codes RM, IG,  
Chelmsford (0245) 492433  
Remainder of Essex,  
Chelmsford (0245) 269331.

## EAST MIDLANDS

- **LINCOLN:** Fifth Road, LN6 7BW.  
Tel: Lincoln (0522) 512300
- **LEICESTER:** 65 Belgrave Gate, LE1 3HR.  
Tel: Leicester (0533) 514455.
- **WELLINGBOROUGH:**  
398 Cambridge Street, NN8 1DW.  
Tel: Wellingborough (0933) 223669
- **NOTTINGHAM:** Ashing Street, NG2 3JB.  
Tel: Service Office Nottingham  
(0602) 862431  
Spares Centre Nottingham  
(0602) 860387.

## LONDON and SOUTH EAST

- **SUTTON:** 2 St. Nicholas Road, SM1 1EH.  
Tel: 081-643 0921
- **HAILSHAM:** 1 Kingswood, North Street,  
BN27 1DD. Tel: Hailsham (0323) 842733.
- **WEMBLEY:** 68 East Lane, HA9 7PD.  
Tel: Office for S. Herts and Middlesex  
081-904 4399  
Office for postal codes  
W: NW, WC, SW 1, 3, 5, 6, 7, 10  
N: E, EC, 081-908 4722  
SE and rest of SW 081-908 2511  
Spares Centre 081-904 0201
- **LARKFIELD:** Larkfield Trading Estate,  
New Hythe Lane, ME20 6SW  
Tel: Service Office Maidstone (0622) 716571  
Spares Centre Maidstone  
(0622) 716631.

## CHANNEL ISLANDS

— Service provided by agents  
The normal United Kingdom guarantees apply and all services schemes are available.

**JERSEY:** 19 Don Street, St Helier. Tel: (0534) 21625.  
Cos D'Ormes, Pontiac, St Clements. Tel: (0534) 94680.

**GUERNSEY & SARK:** Valys Stores, Grande Rue, St Martin, Guernsey. Tel: (0481) 38422.  
15 Le Poillet, St Peter Port, Guernsey. Tel: (0481) 23311.  
Lowlands, Braye Road, Vale, Guernsey. Tel: (0481) 48264.  
**ALDERNEY:** 32 High Street, Alderney. Tel: (0481) 822666.

## NORTHEAST

- **NEWCASTLE:**  
31 Mosley Street, NE1 1YF.  
Tel: Newcastle 091-2321008
- **MIDDLESBROUGH:**  
69 Albert Road, TS1 1NG.  
Tel: Middlesbrough (0642) 248436
- **HULL:** Custom House Building,  
Whitefriargate, HU1 2EU.  
Tel: Hull (0482) 224777.
- **MEXBOROUGH:** Morphy Richards,  
Swinton Works, S64 8AJ.  
Tel: Mexborough (0709) 582831.
- **WETHERBY:** Sandbeck Lane, LS22 4TW.  
Tel: Service Office Wetherby  
(0537) 61261/61444  
Spares Centre Wetherby  
(0537) 61221.

## NORTH WEST

- **KENDAL:** 28 Highgate, LA9 4SX.  
Tel: Kendal (0539) 724483.
- **PRESTON:** 24/25 Cannon Street,  
PR1 3NR. Tel: Preston (0772) 24311.
- **ST. HELENS:** 40 Cowley Hill Lane,  
WA10 2AD. Tel: St. Helens (0744) 35152.
- **ELLSMERE PORT:**  
1 Church Parade, L65 2ER.  
Tel: 051-356 2141.
- **STOCKPORT:** 44/46 Station Road,  
Heaton Mersey, SK4 3DT.  
Tel: Service Office 061-442 8677 (South)  
061-432 0513 (North)  
Spares Centre 061-432 0255.

## SCOTLAND

- **ABERDEEN:** 68 Carden Place, AB1 1UL.  
Tel: Aberdeen (0224) 642263.
- **DUNDEE:** Banmerman House,  
South Tay Street, DD1 1NR.  
Tel: Dundee (0382) 28383.
- **EDINBURGH:**  
35 West Bowling Green Street,  
Leith, EH6 5XK.  
Tel: 031-554 1431.
- **RENFREW:** West Lodge Road,  
Blythswood Estate, PA4 9EN.  
Tel: Service Office 041-886 6241  
Spares Centre 041-886 5611.

## SOUTH MIDLANDS

- **DIDCOT:**  
224 Broadway, OX11 8RS.  
Tel: Didcot (0235) 817711.  
Spares and accessories may be ordered  
from either Aldridge or Wembley  
Centres.
- **SOUTH WEST**
- **BRISTOL:**  
3/5 Brington Hill, Brislington, BS4 5BQ.  
Tel: Bristol (0272) 714471.
- **PLYMOUTH:**  
69 Mulley Plain, PL4 6JH.  
Tel: Plymouth (0752) 262631.
- **TOTTEN:**  
South Hampshire Industrial Park,  
Salisbury Road, SO4 3SA.  
Tel: Service Office Totton (0703) 861081  
Spares Centre Totton (0703) 867933.

## WALES

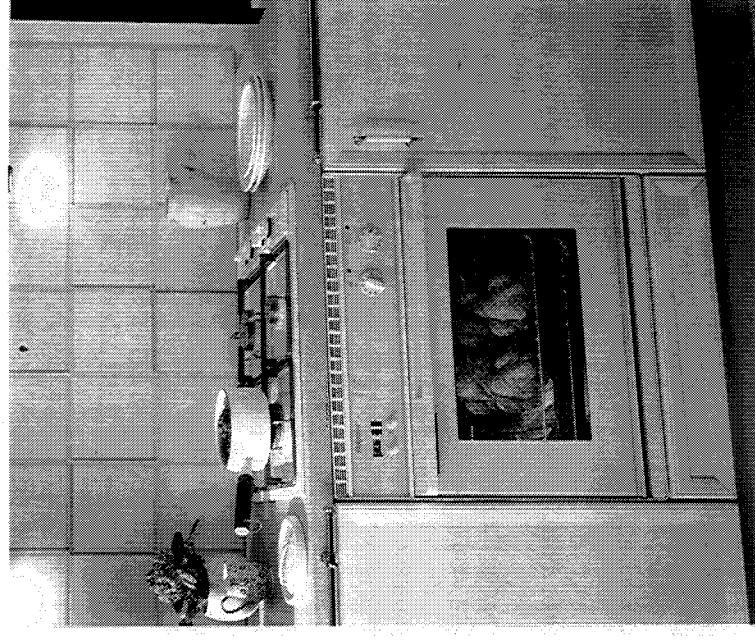
- **LLANDUDNO JUNCTION:**  
Conwy Road, LL31 9RZ.  
Tel: Deganwy (0492) 582626.
- **BRIDGEND:**  
18 Western Avenue, Bridgend Industrial Estate,  
CF31 3SL.  
Tel: Spares Office Bridgend (0656) 664121  
Spares Centre Bridgend (0656) 766111.

## WEST MIDLANDS

- **STOKE-ON-TRENT:**  
West Avenue, Nelson Estate, Kids Grove,  
ST7 1TN.  
Tel: Kids Grove (0782) 774511.
- **ALDRIDGE:**  
Westgate, WS9 8UX.  
Tel: Service Office Aldridge (0922) 743374  
Spares Centre Aldridge (0922) 743377.

## IRELAND

Northern Ireland: 256 Ormeau Road, Belfast,  
BT7 2ZJ.  
Tel: Belfast (0232) 647111.  
Eire: 35/36 Arran Quay, Dublin 7.  
Tel: Dublin (0001) 725922.  
Spares and accessories may be ordered from  
either address.



FULL INSTRUCTIONS FOR  
INSTALLING AND OPERATING  
YOUR HOTPOINT BUILT-IN/  
BUILT-UNDER OVEN  
MODEL 6101

# Hotpoint®

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celta Road, Peterborough, PE2 9JB.

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.

E90 Hotpoint Ltd, Peterborough, PE2 9JB, England

Printed in England

## **Before you operate your new Hotpoint Single Oven**

### **Please read these instructions fully.**

1. Ensure that the oven is installed by a qualified electrician following the instructions below.  
Your oven should **not** be located adjacent to a gas heater as flames from the burners could cause damage to your oven.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time.
- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).
- **WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**
  - **ALL APPLIANCES MUST BE EARTHED.**
  - **BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.**
- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven can be connected to a supply with a suitable double pole isolating switch having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the unit.
- The maximum loading for your oven is 2.6 kW.

### **Before connecting or installing the oven the electricity must be switched off.**

- If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:
  - i) The connector unit must not project from the wall more than 25 mm.
  - ii) The top of the connector must not be more than 100 mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

### **Electrical Connections**

- Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

**WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE.**

# Contents

	Page
Before you operate your new Hotpoint Single Oven	2
Electrical Requirements	2
Installing your Oven	4-5
Get to know the main parts of your Oven	6
The Cooking Systems in your Oven	7
Controls	8
The Automatic Oven Timer	9
Before using your Oven for the first time	10
Cooking in the Oven	11
Fan Cooking	11
Fan Grilling	13
Grilling	13
Care and cleaning of the Oven	14-15
If something goes wrong	16
If it still won't work	16
Hotpoint Service Cover	17
Hotpoint Service Offices and Spares Centres	back cover

## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance. If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

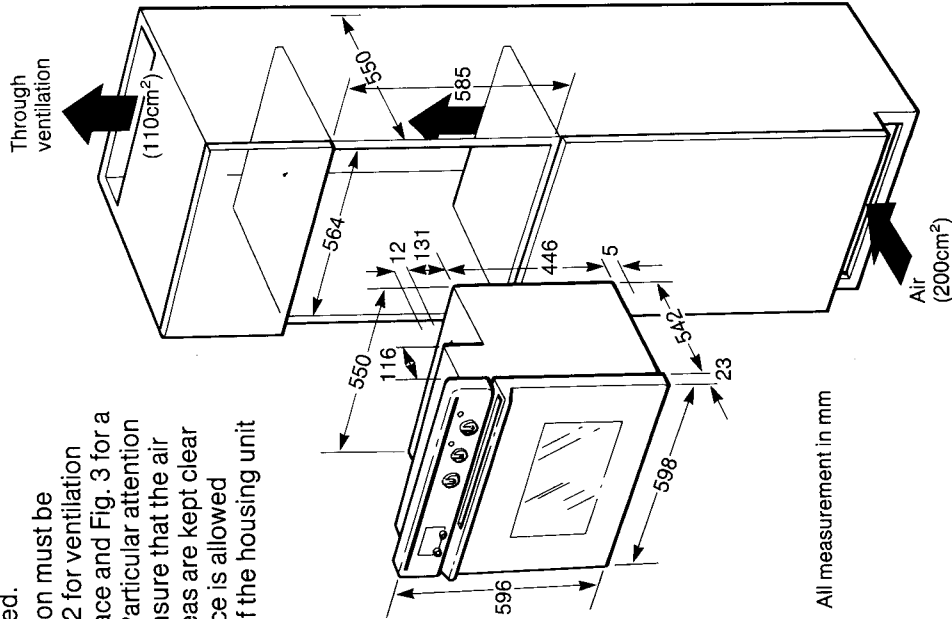
If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

# Installing your Oven

## Dimensional Requirements

The oven can be built under a work surface or into a tall housing unit. Dimensions for the housing unit under a work surface are given in Fig. 1. For a tall housing unit the recess should be similar. If the housing unit is not already attached to the wall this must be done using the bracket supplied.

Adequate ventilation must be provided see Fig. 2 for ventilation under a work surface and Fig. 3 for a tall housing unit. Particular attention must be paid to ensure that the air inlet and outlet areas are kept clear and sufficient space is allowed between the top of the housing unit and the ceiling.



# Hotpoint Service Cover

## Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise - valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

## Hotpoint's Free Five Year Guarantee

At the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.

- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres (see back page).
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

## Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen Hotpoint has a range of Service Schemes to give you complete peace of mind.

## Service Cover

One annual payment covers you for all repairs for **individual appliances**.

If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at an additional cost. Service Schemes are renewable each year by mutual agreement.

## Cooker Cover

One annual payment covers you for all repairs for **any number of Hotpoint Ovens, Microwaves, Hobs and Cooker Hoods** purchased. There is also the option of **Cooker Cover with Maintenance** at additional cost.

## Kitchen Cover

One annual payment covers you for all Repairs and a **Maintenance Check for all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any further charge.

## Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your Appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

## Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

## Proof of Purchase


For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

## Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

## If something goes wrong...

First, don't panic! There may be nothing wrong at all. Check the points below before calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. Check that the Timer Control has been set to  (Manual) operation and not left on automatic (see pages 9 and 10).
3. A fan can be heard as soon as the Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

## If it still won't work...

### Contact the Service Office

If there is still a problem with your Cooker after checking the points above:

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....  
When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6101), serial number of your oven (found on the rating plate on the base trim) and the colour.

5. The date of purchase. Enter the date here:

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

## Spare Parts

Please remember your new appliance is a complex piece of equipment. 'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory or see back page of this book.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

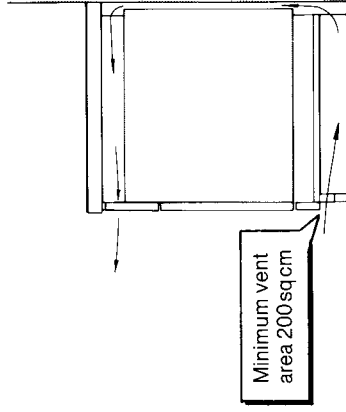


Fig. 2

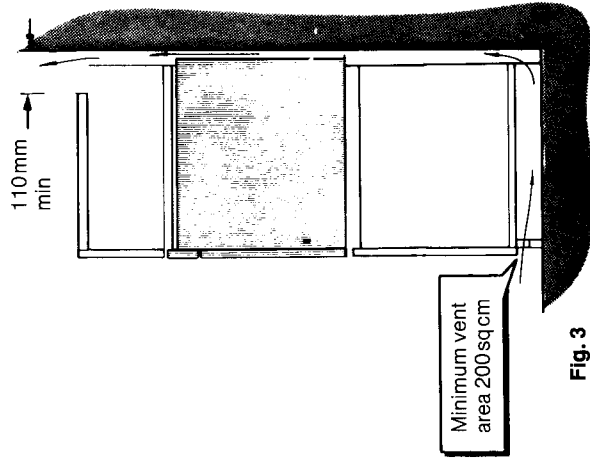


Fig. 3

## Installing the Oven into the Housing Unit

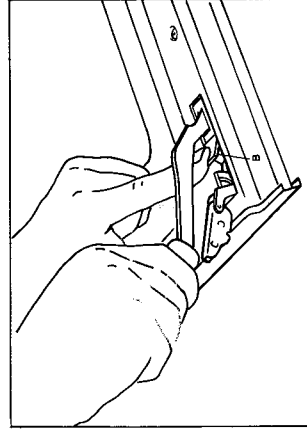


Fig. 4

Do not lift or carry the oven by the door handles. It is advisable to remove the oven doors before attempting to lift the oven. Open the door and push the metal clips B (which are situated behind hinge A), forwards see Fig. 4. Once this has been done, the door can be lifted and removed by carrying out the two movements illustrated in Fig. 5. Hold the sides of the door near the

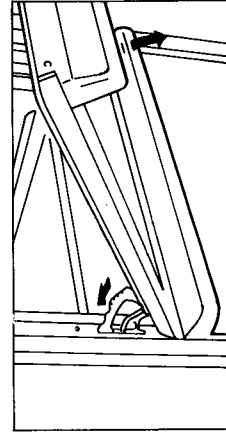
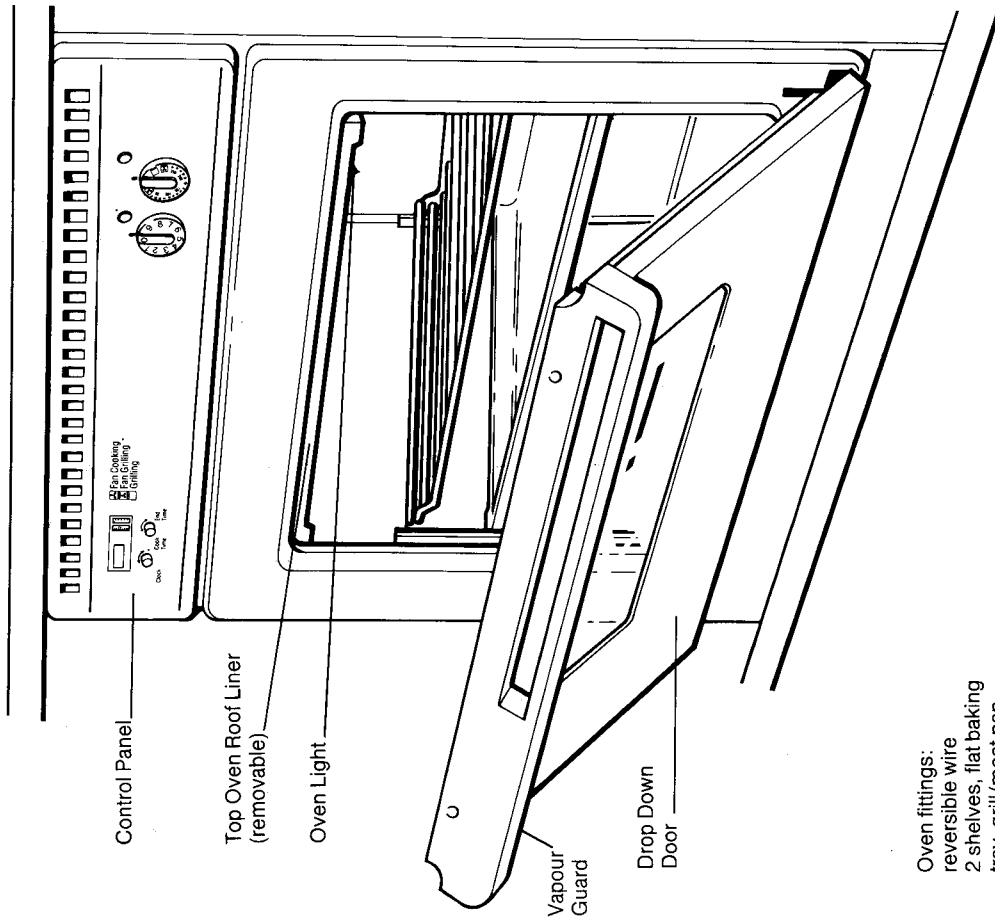


Fig. 5

hinges. Then lift up the oven and push it into the recess, making sure that the connecting cable is not trapped beneath or behind. Centralise the oven within the housing unit and secure through the side trims using two of the black screws supplied. Refit door to oven; lower door to fully open position, when lever 'B' releases, door will close normally.

## Get to know the main parts of your Oven

**WARNING:** Do not touch the glass door when the oven is in use as this area can become hot.



Oven fittings:  
 reversible wire  
 2 shelves, flat baking tray, grill/meat pan with wire grid and removable handles, removable oven base

## Interior Oven Cleaning and Maintenance

The oven fittings should be cleaned immediately after use, when the oven is still warm and the stains easy to remove. Take care not to burn yourself. The metal shelf supports can be taken out by unscrewing the circular retainers.

The floor of the Oven, the 'furniture', the metal shelf supports and the enamelled parts of the door should be cleaned using a cloth and soapy water. Stubborn stains can be removed by using a fine steel wool soap pad and/or conventional oven cleaners following the manufacturer's instructions. Rinse and dry well with a soft cloth.

**NOTE: Abrasive cleaners, oven sprays or pads should not be allowed to come into contact with the oven surround, trims or seals.**

### 'Stay Clean' Liners

'Stay Clean' roof, back and side panels which absorb cooking deposits, are available as an optional extra (Part No. 6005) from your retailer or Hotpoint Service Centre (see back cover).

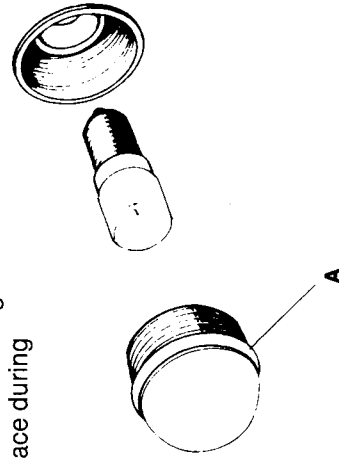
At high temperatures the special surface enables these deposits to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during normal oven use.

However, if higher cooking temperatures are not regularly used then it may be necessary, in order to prevent heavy soiling, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

It should not normally be necessary to clean the liners. However, should you wish to do this the optional roof liners can be removed. They should be washed in hot, soapy water and rinsed in clear water. **Do not** use enzyme washing powders, harsh abrasives or chemicals of any kind. However, the liners can be put in a dishwasher.

### How to replace the Oven Light Bulb

First **switch off** the mains supply to the oven. The protective cap **A** can be removed by turning it anti-clockwise. The bulb can then be unscrewed and replaced by one of a similar type (Part No. 613236) which can be obtained from your nearest Hotpoint Service Centre. After replacing the bulb reassemble the protective cap **A** and screw back into position.



## Care and Cleaning of your Oven

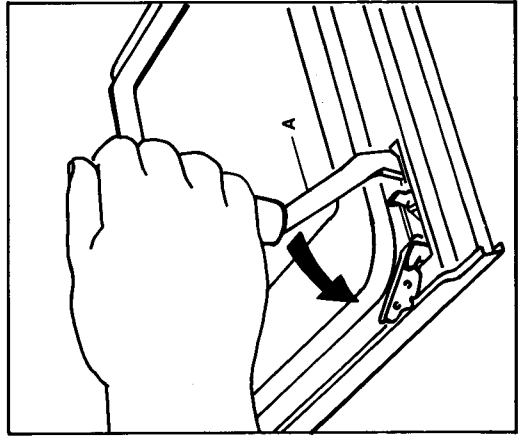
Before doing any cleaning always check that the electricity supply to the oven is switched OFF.

### Cleaning the Outside

When cool the outside of the oven can be cleaned using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. **Never** use an abrasive powder as this will damage the surface. Any discolouration of the oven handle can be cleaned with a cloth moistened with light sewing machine oil eg 3 in 1 oil.

### Cleaning the Oven Door

The oven door may be removed for easier cleaning. To do this, follow the instructions on page 5 (Figs. 4 and 5).



### Care of the Door Glass

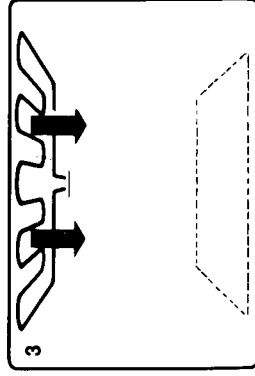
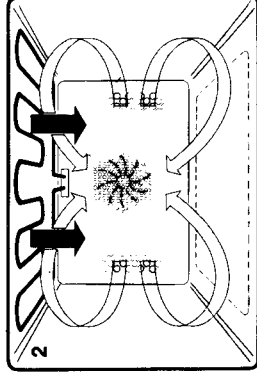
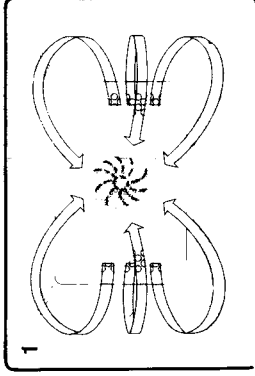
Stubborn stains on the inside of the door glass can be removed by using a liquid cleaner eg. *Jif*. During cleaning the door must not be immersed in water. **Do not** use scouring pads or abrasive powder which will scratch the glass. Cleaners which contain bleach should **not** be used as they may dull the surface. After cleaning, wipe over with a damp cloth and dry with a soft cloth.

To reassemble simply replace the door ensuring that it is correctly located. Follow instructions on page 5.

## The Cooking Systems in your Oven

Your new oven is equipped with three different heating systems:

1. **Fan Cooking**  – the fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.
2. **Fan Grilling**  – this is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.



3. **Variable Grilling**  – the oven can also be used for conventional grilling.

**Note:** The Oven Door should be closed when grilling.

These three systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book **before** using the oven.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

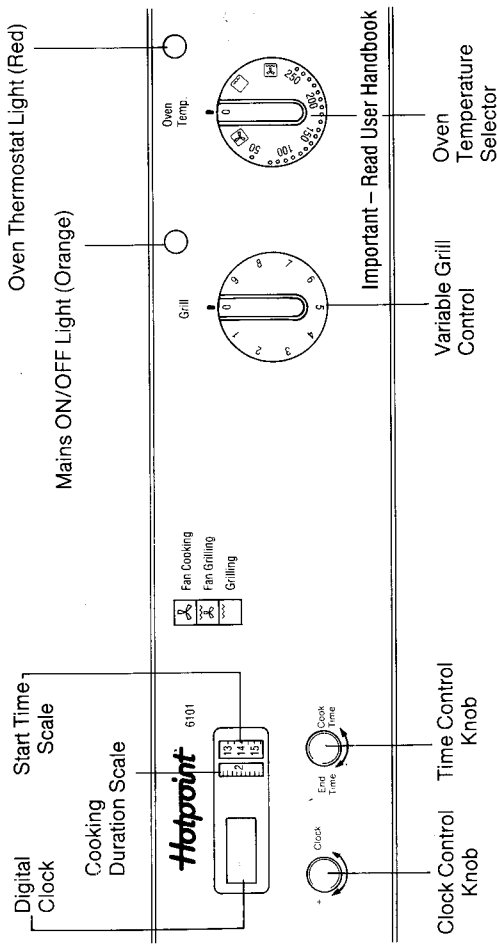
### Condensation

Under certain conditions condensation may become evident on the inner door and water may drip through the vent.

This is normal when heat and moisture are present and may be a result of any of the following:

1. Kitchen temperature and ventilation.
  2. The moisture content of the food eg, meat, roast/jacket potatoes, Yorkshire pudding, roasting meat, etc.
  3. The quantity of food being cooked at any one time.
- It is normal for a built-in/built-under cooker to vent from a front aperture either situated in the handle or between the oven door and the fascia.

# The Controls



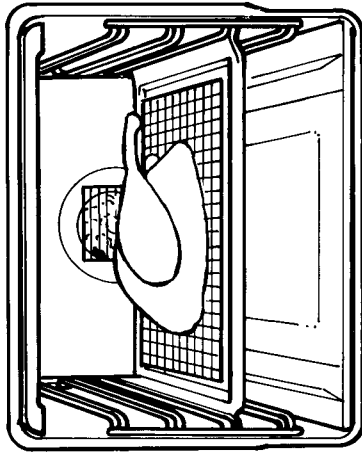
# Fan Grilling

In this method of cooking the fan and the full width grill element work together. It is ideal for roasting a joint or chicken and has the same results as if you were cooking on a rotisserie but more economically as the door is left closed.

There is no need to pre-heat the oven. Place the food on the grid in the meat tray at shelf position 2, or shelf position 1 if very large pieces of food are being cooked. Turn the Function Selector to and operate the Grill Control as shown in the table below. Turn the food over approximately halfway through cooking, taking care not to burn yourself.

Fan Grilling Chart

Food	Grill Control
Poultry	Set to 9 for 8-10 mins, then reduce to 4-5 to complete cooking.
Duck	Set to 9 for 8-10 mins, then reduce to 3-4 to complete cooking.
Lamb/Pork	Set to 9 for 8-10 mins, then reduce to 4-5 to complete cooking.
Beef	Set to 9 for 8-10 mins, then reduce to 4-5 to complete cooking.

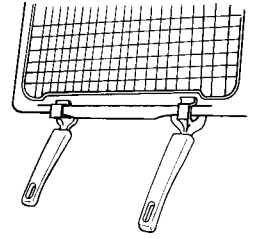


# Grilling

The grill power can be adjusted by means of the Grill Control (settings 0-9).

Grilling should be done with the oven door closed. There is no need to pre-heat. The grill pan with the grid should be used at shelf position 2 or 3, according to the thickness of the food. If excessive smoke is being emitted then turn the Variable Grill Control to a lower setting and/or move the grill pan to a lower position.

**NOTE: The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.**



## Fixing the Grill Pan Handles

Fix the grill pan handles securely in position. With the grill pan handles in the vertical position, place the chrome section centrally over the grill pan lip. Drop the handles away from the grill pan and **ensure** that the handles are secure before use (see illustration).

## When using the Oven Function

Turn the Oven Temperature Selector to the required temperature. The thermostat light will now come on and remain on until the oven reaches the required temperature. It then cycles on and off as the thermostat maintains the oven temperature. If the thermostat light does not come on check that the Timer Control is turned to Manual . (See page 10.)

## When using the Grill Functions

Turn the Oven Temperature Selector to the required grilling function or fan grilling and the Grill Control to a setting between 1 and 9. Remember to keep the oven door closed. After use, remember to set all controls back to 'O' (off).

## Mains ON/OFF Light (Orange)

This light will come on and stay on as soon as the Oven Thermostat is turned on.



Fan Cooking



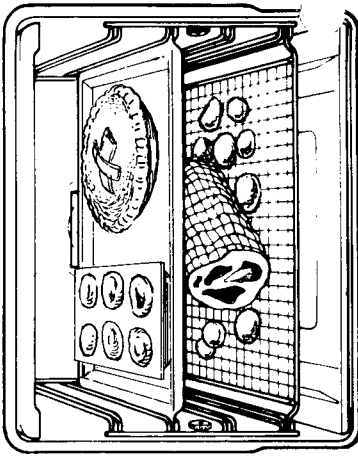
Grilling



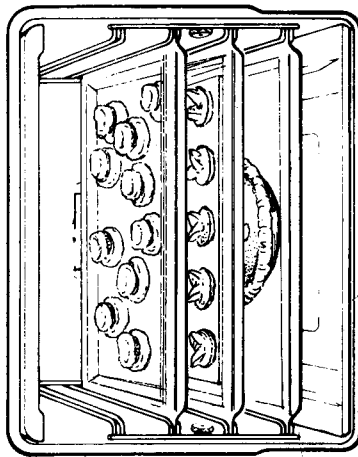
Fan Grilling



# The Automatic Oven Timer



Shelf positions 1 and 3



Shelf positions 1, 2 and 3

If you are batch cooking you will need to pre-heat the oven. When baking on two shelves use positions 1 and 3, and when baking on three shelves use shelf positions 1, 2 and 3.

**Note:** Additional shelves and baking sheets can be obtained from your local Hotpoint Spares Centre (listed on the back page).

## Defrosting

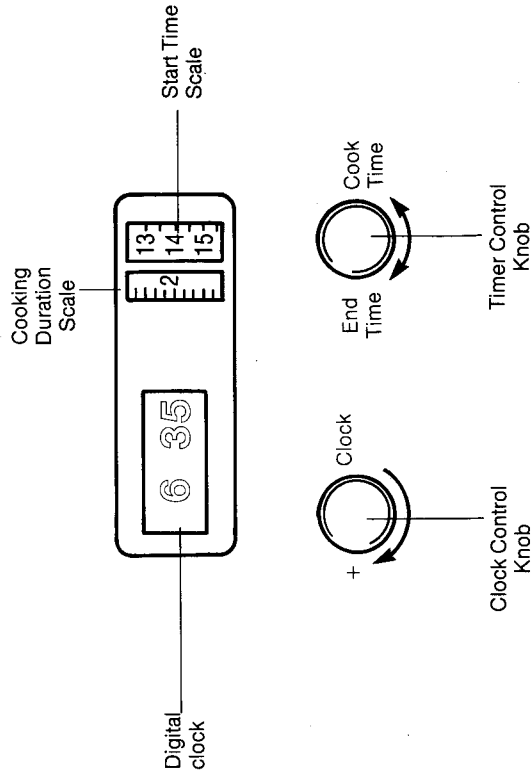
**Without Heat** – for frozen foods such as cakes, fruit, etc. the Oven Thermostat should be set at 'O' (Off) and shelf position 2 used.

**With Heat** – for chicken portions, sausages, meat rolls, etc. turn the Oven Thermostat to 50-75°C and again use shelf position 2. This method of defrosting is only recommended for food up to 2 kg in weight and the food should be cooked immediately afterwards.

## Warming Dishes

Take care, particularly with delicate tableware.

**IMPORTANT:** If using aluminium foil **never** allow the foil to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.



## To set the Timer to switch ON and OFF automatically

The cooking operation can be set up to 12 hours ahead. The Cooking Duration Scale is marked in 5 minute graduations and the Start Time Scale is marked in 15 minute graduations.


1. Press in and turn the Timer Control knob anti-clockwise until the required start time is shown on the Start Time Scale.
2. Turn the Timer Control clockwise until the required cooking time is shown on the Cooking Duration Scale.
3. Turn the Oven Temperature Selector to the required temperature.

The Automatic-Timer can be used to control the oven, with the exception of the grill.



The timing operation is controlled by a digital clock. The clock time can be adjusted by turning the Clock Control Knob anti-clockwise until the correct time appears.

## Before using the Oven for the first time



### Make sure the electricity supply is switched ON.

For normal operation (without automatic timing) turn the Timer Control Knob anti-clockwise until the symbol  (manual) appears on the Cooking Duration Scale. Then press down and turn the Timer Control Knob until the time on the Start Time Scale corresponds with the Digital Clock.

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased. Turn the Oven Temperature Selector clockwise to 250°C. When you do this the orange Mains ON/OFF light and the red Oven Thermostat Light will come on, as well as the interior light and the oven fan. This odour is due to any temporary finish on oven linings and elements, and also any moisture absorbed by the lagging. The odour will cease after a short period of use.

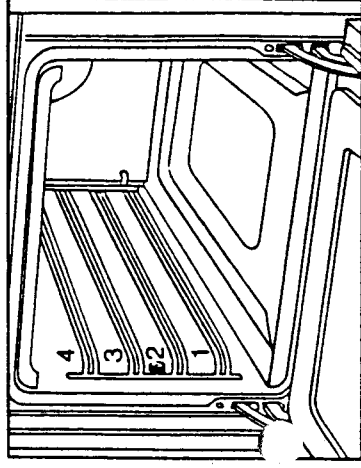
4. The Oven will automatically be switched ON and remain on for the pre-selected cooking period.
5. The oven will switch OFF at the end of the cooking period and a bell will ring. To switch off the bell turn the Timer Control Knob clockwise until the Cooking Duration Scale shows .
6. After use turn the Oven Temperature Selector to 'O' (off) and turn the Timer Control anti-clockwise so that the setting  (manual) is displayed on the Cooking Duration Scale (see page 9).

### To set the Timer to switch the Oven OFF automatically

1. Turn the Timer Control Knob anti-clockwise until the length of time you want the meal to cook is set on the scale.
  2. Check that the time on the Start Time Scale corresponds with the time on the Digital Clock. If not re-set by pressing down the Timer Control Knob and turning anti-clockwise.
  3. Turn the Oven Temperature Selector to the required temperature.
  4. The Oven will switch OFF at the end of the cooking period and a bell will ring. To switch off the bell, turn the Timer Control Knob anti-clockwise so that the setting  is displayed on the Cooking Duration Scale (see page 9).
- To cancel the Timer and return to MANUAL operation.**  
If you wish to use the oven manually after a timed operation has been set, turn the Timer Control Knob anti-clockwise until the setting  appears on the Cooking Duration Scale (see page 9).

## Cooking in the Oven

### Position of shelves



Always use the door handle to open the oven and not the vapour guard as this becomes very hot during cooking and will remain so for some time after cooking has ended.

To obtain the best results it is recommended that you use the baking tray and meat pan provided either on their own if you are cooking on one shelf only or if cooking on more than one shelf in conjunction with your own baking tins.

Only put in shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible, it is a good idea to remove the shelves when you have finished cooking, making sure they are safe to handle, so, that when you next come to use the oven, you do not inadvertently heat up unnecessary shelves or tins as well as being more convenient this will save electricity.

**WARNING: WHEN THE OVEN IS IN USE FOR EXTENDED PERIODS, THE GLASS DOOR CAN BECOME HOT.**

## Fan Cooking and Defrosting Food

### Fan Cooking

Turn the Oven Temperature Selector to the required temperature.

The heat for fan cooking is provided by an element situated at the back of the oven around the fan. Therefore it is possible to utilise the floor of the oven by placing baking tins, etc. on an inverted shelf standing on the oven floor. This allows for greater flexibility within the oven.

The advantage of this method of cooking is that, as the oven heats up more quickly and generally foods cook at a lower temperature than in a conventional oven, pre-heating the oven is only required for Yorkshire pudding, scones, bread, or, if the cooking time is less than 25 minutes. Since the distribution of heat is more even most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then shelf position 1 is preferable. Temperatures selected should be 10-30°C lower than with conventional heating – see separate cookery book.

When cooking a complete meal (for example roast beef, roast potatoes, Yorkshire pudding and apple pie) place meat/potatoes on the grid in the meat pan in position 1 with apple pie and Yorkshire pudding in position 3.

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking time by a few minutes to allow for the larger mass of food.



## Key Contacts

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### **Repair Service**

UK: 08709 066 066

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Republic of Ireland: 1850 302 200

Note: Our Service Operators will require the following information:

Model Number

Serial Number

### **Extended Warranties**

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