

Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.
FOR 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, 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 8.00am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm on Saturdays.

- EAST**
- **ESSEX:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE. Post Codes RM & IG Tel: (0245) 402433
Remainder of Essex Tel: (0245) 269331
 - **LUTON:** 5 Crawley Road, LU1 1HK. Tel: (0562) 452211
 - **NORWICH:** 92 Upper St Giles Street, NR2 1LT. Tel: (0603) 620581
 - **PETERBOROUGH:** Cella Road, PE2 9JB. Tel: (0733) 64741
For Spares Spares Administration Dept. Tel: (0733) 68989
 - LONDON**
 - **WEMBLEY:** 68 East Lane, HA9 7PD. Tel: 081-904 4399
For Service S. Herts and Middlesex Tel: 081-908 4722
Post Codes N, NW, E, EC Tel: 081-908 2511
Post Codes W, WC, SE, SW Tel: 081-904 0201
 - For Spares
 - MIDLANDS**
 - **BIRMINGHAM:** Westgate, Aldridge, W Midlands, WS9 8UX. Post Codes B Tel: (0922) 743374
All other Post Codes Tel: (0922) 743376
 - For Service
 - **NOTTINGHAM:** Ashling Street, NG2 3JB. Tel: (0602) 860387
For Service Tel: (0602) 862431/864322 For Spares Tel: (0602) 860387
 - **STOKE:** West Ave, Nelson Estate, Talke, ST7 1TN. Tel: (0782) 774511
 - NORTH EAST**
 - **HULL:** Custom House Building, Whittiergate, HU1 2EU. Tel: (0482) 224777
 - **WASHINGTON:** 8 Beale House, Tower Road, Glover Est, District 11, NE37 2SH. Tel: 091-417 3500/419 3535
 - **WETHERBY:** Sandbeck Lane, LS22 4TW. Tel: (0937) 581261/581444 For Spares Tel: (0937) 581221
 - For Service
 - NORTH WEST**
 - **KENDAL:** Mumford House, 26 Highgate, LA9 4SX. Tel: (0539) 724483
 - **MANCHESTER:** 44/46 Station Road, Heaton Mersey, Stockport, SK4 3OT. Manchester North Tel: 061-422 0513
Manchester South Tel: 061-442 8677
 - For Service
 - **MERSEYSIDE:** 40 Cowley Hill Lane, St Helens, WA10 2AD. Tel: (0744) 35152
 - **NETHERTON:** 7 Bridle Way, Merseyside Tel: 051-525 2342/524 2339
 - **PRESTON:** 24/25 Cannon Street, PR1 3NR. Tel: (0772) 824311
 - SCOTLAND**
 - **ABERDEEN:** Holbeck House, 68 Carden Place, AB1 1UL. Tel: (0224) 642283
 - **EDINBURGH:** 35 West Bowling Green Rd, Leith, EH6 5NX. Tel: 031-554 1431
 - **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN. Tel: 041-886 6241 For Spares Tel: 041-886 5611
 - For Service
 - SOUTH**
 - **KENT:** Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW. Kent Tel: (0622) 716571 Surrey and Bromley (0622) 790707
 - For Service
 - **SOUTHAMPTON:** Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO4 3SA. Tel: (0703) 861981/667374 For Spares Tel: (0703) 867933
 - For Service
 - **SUSSEX:** 1 Kingswood, North St, Hailsham, BN27 1DQ. Tel: (0323) 842733
 - **PLYMOUTH:** 69 Mulley Plain, PL4 6JH. Tel: (0752) 262631
 - WALES**
 - **NORTH:** Conwy Rd, Llandudno Junction, LL31 9RE. Tel: (0492) 582626
 - **SOUTH:** 18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL. Post Codes CF, SA & SY 23-25 Tel: (0656) 664121
 - For Service Post Codes BS, GL (incl 55), HR, SY15-18, LD1-8, NP. Tel: (0656) 655554
 - For Spares Tel: (0656) 766111

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.
Hotpoint Ltd, Peterborough, PE2 9JB, England

FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN/ BUILT-UNDER OVEN MODEL 6112

Hotpoint®

- Service Office and Spares Centre
- Service Office only

IRELAND ● NORTHERN: 256 Ormeau Road, Belfast, BT7 2FZ. Tel: (0232) 647111 ■ EIRE: 49 Airways Ind. Estate, Dublin 17. Tel: Dublin 426088 For Service Tel: Dublin 426088 For Spares Tel: Dublin 426088	
CHANNEL ISLANDS - Service provided by Agents. Normal Guarantees apply and all Service Schemes are available. JERSEY: 19 Don Street, St. Helier. Tel: (0534) 21625 or Clos D'Ormes, Pontiac, St Clements. Tel: (0534) 54808 GUERNSEY & SARK: Valois Stores, Grande Rue, St Martins, Guernsey. Tel: (0481) 38422 ALDERNEY: 32 High Street, Tel: (0481) 822666	
ISLE OF MAN - Service provided by Agents. Normal Guarantees apply and all Service Schemes are available. from 5 Drunpoid St., Douglas. Tel: (0624) 673233 or Troncoe Works, Cronkbourne Village, Douglas. Tel: (0624) 676066 or 17 Ridgeway Street, Douglas. Tel: (0624) 25811/25848	
SHETLAND, ORKNEY & WESTERN ISLES - Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available. SHETLAND: Fort Road, Lerwick. Tel: (0595) 2557 ORKNEYS: Hasstone Ind. Estate, Kirkwall. Tel: (0856) 9457 WESTERN ISLES: 27 Bayhead Street, Stormoway, Isle of Lewis. Tel: (0851) 3387 OTHER ISLANDS: Local Hydro Electric Shops. EXCEPT ARRAN, BUTE & SKYE. Which are covered by Hotpoint.	

Before you operate your new Hotpoint Single Oven

Please read these instructions fully.

ENSURE THAT THE OVEN IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.

1. 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 including the Do's and Don'ts on pages 22 and 23.
- 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 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- The maximum loading for your oven is 3kW.

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 left 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.
- This appliance conforms to BS800 1988 and EEC Directives 87/308 regarding suppression of Radio and Television reception interference.

Single Ovens 15 Amp Double Pole Switch

- Where a hob is fitted adjacent to or above an oven then a 30 amp or 45 amp Double Pole switch should be used to feed both units via separate suitably rated cables.

For further information refer to the installation section on pages 4-7 of this book.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE. YOUR OVEN SHOULD NOT BE LOCATED ADJACENT TO A GAS HOB, HEATER OR EYE LEVEL GRILL, AS FLAMES FROM THE BURNERS COULD CAUSE DAMAGE TO YOUR OVEN.

Hotpoint Service Cover

Satisfactory 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

From 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.

- 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 except for our Free Installation Check for Automatic Washing Machines and Dishwashers. 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

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary. For 1 year contracts this takes place towards the end of the contract period.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 10 years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without 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.

NOTE: Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

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 15 and 16).
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 (6112), serial number of you oven (found on the rating plate on the inner oven door) and the colour.

PLEASE READ THIS BOOKLET CAREFULLY.

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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.

Installation Instructions

Ensure that the electricity supply is turned off before installing your appliance.

Model No: Hotpoint 6112.

IMPORTANT

DO NOT LIFT OVEN BY THE DOOR HANDLE.

This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of application.

All Hotpoint oven units are suitable for installation under Hotpoint hob or microwave oven.

All electrical installations must be carried out by a competent engineer or electrical contractor.

Kitchen worktop thickness	Maximum hob depth (from top of worktop surface vertically down)
30mm	55mm
40mm	65mm
40mm+	Worktop thickness +25mm

It is most important that the hob installation instructions are strictly observed.

2. Oven Unit Housing Cabinets

- The oven unit housing cabinet dimensions must comply with Fig. 3 and Fig. 4. (See pages 6 and 7.)
- An air gap of 50 mm minimum must be provided at the rear of any top or bottom cupboards or shelves.
- It is recommended that the cabinets are provided with unobstructed ventilation, ie. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a

WARNING: THIS APPLIANCE MUST BE EARTHED.

1. General

- The oven unit is designed for mounting at a safe level into an oven housing which must be secured to the backing wall, or alternatively, in the case of the single oven unit, under a worktop with or without a hob unit above.
- In an oven/hob arrangement where it is proposed to install the oven directly below the hob it is advisable that only slimline hobs are used which have the following maximum depths.

slot in the cabinet plinth to the dimensions shown in the diagrams.

- The air gap at the rear allows the warmed air to pass out of the cabinet. If cabinets extend up to the ceiling the warm air must be exhausted through to the front. Fig. 1. (See page 6.)
- If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should

Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. If the seal is removed during cleaning replace in the correct position (flat side uppermost). Ensure glass is replaced with the words 'Important this face towards oven' uppermost. Ensure that the fibre and black washers are attached to the two screws before fixing.

For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Use a fine steel wool soap pad to remove stubborn stains from the oven roof, rod shelves, meat pan and the floor of the oven. Refer to the instruction on opposite page for cleaning the 'Stay Clean' panels.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Decorative Trims – It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Door Removal

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note that the door is heavy and care should be taken not to pinch your fingers

during the removal and replacement.

To remove, open the door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 11). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 12). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 13).

Close the door – the hinge will now lock into position.

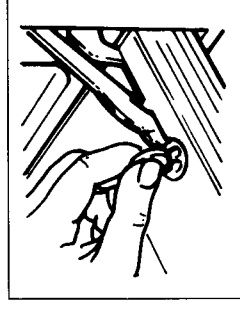


Fig. 11

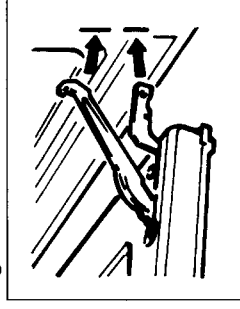


Fig. 12

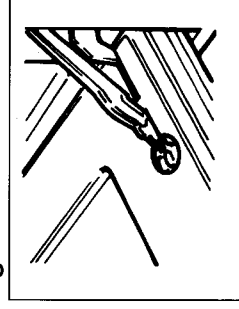


Fig. 13

Care and Cleaning

TURN OFF THE MAIN SWITCH BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position.

The oven or parts of the oven should only be cleaned when they are cold.

Cleaning the Exterior

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.

Oven Liners

Refer to the instructions below for cleaning the following panels; back and side panels.

How Oven Liners Work

The surfaces of the oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking.

However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without meat pan, at maximum setting for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking. It should not normally be necessary to clean the panels with water. If the

user feels it is desirable to do so, wash them down in warm, soapy water, followed by rinsing with clear water. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

Replacement oven liners are available should you require them, from your nearest Hotpoint Service Centre.

Replacement of Oven Lamp **WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP. OVEN INTERIOR SHOULD BE COLD.**

Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out (Fig. 10). Reach into the aperture with fingers, and unscrew the faulty lamp anti-clockwise (15W SES) (Part No. 620601) which can be obtained from your nearest Hotpoint Service Centre. Fit replacement lamp, and refit dome. When unscrewing the faulty lamp use a thick cloth to protect your fingers should the lamp break.

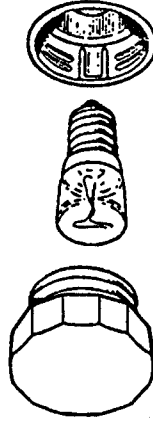


Fig. 10

1. **Glass Door** – open the oven door fully make note of the position and of the glass and seal surround and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**

not be deeper than the oven housing cabinet.

- f. If an oven unit or microwave oven is to be built in, over an oven unit, the units should be separated by a supporting shelf and the shelf and cabinet shall be capable of supporting the additional weight.

IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated see pages 6 and 7 ie. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

3. Final Installation

- a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- b. Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.
- c. Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
- d. Affix the correct number of self adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 2 page 6).
- e. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads.)

- f. Finally the oven unit must be secured to the cabinet by means of the four countersunk screws, two through each side trim.

g. REMOVE ALL PACKING MATERIAL FROM THE GRILL AND OVEN INTERIOR.

List of Loose Items

4 No. 6 Countersunk Pozi Head screws.

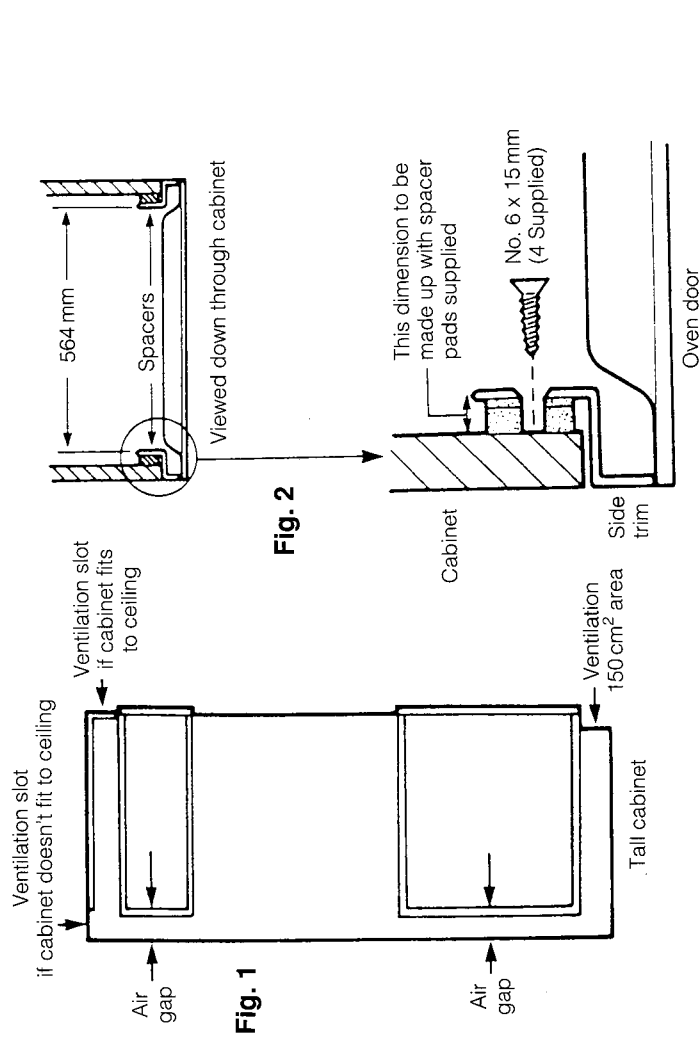
12 x 0.75 mm Thick Spacers (self adhesive).

4 x 3 mm Thick Spacers (self adhesive).

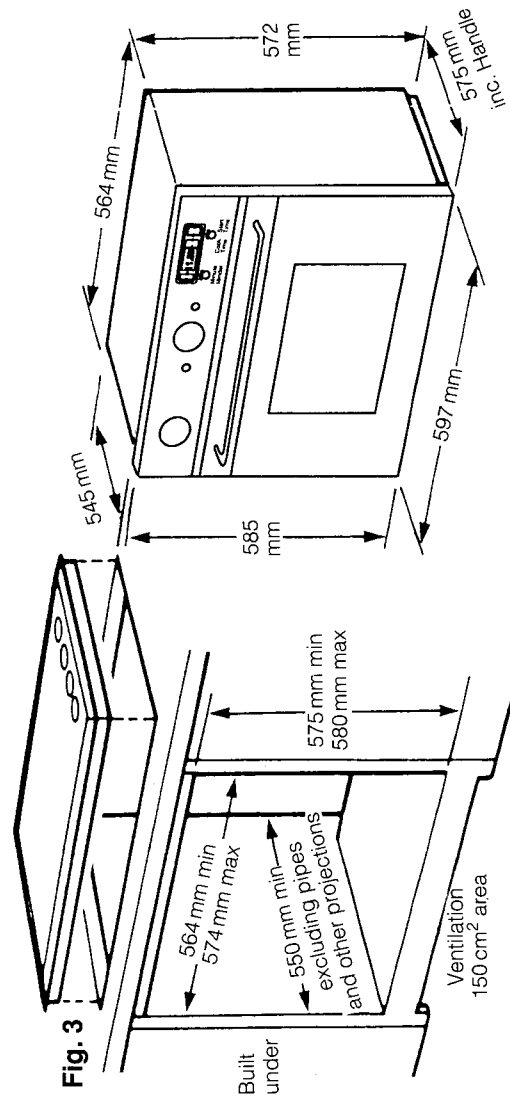
WARNING: Ensure that the oven is installed within the recommended measurements. This allows sufficient ventilation around the oven preventing a build up of heat which could cause problems with adjacent kitchen units.

Installation Instructions (cont'd)

Refer to pages 2, 4 and 5



When fitting an oven underneath a hob always use these installation instructions in conjunction with the hob instructions



- Don't:-** Leave children playing unsupervised where the oven is installed and in use.
- Don't:-** Attempt to grill with the oven door closed.
- Don't:-** Allow children to sit or stand on any part of the appliance.
- Don't:-** Store food stuffs in the same cabinet as the oven.
- Don't:-** Store items above an oven that children may attempt to reach.
- Don't:-** Operate the oven with the inner glass panel removed.
- Don't:-** Remove the oven shelves when the oven is hot.
- Don't:-** Use water to extinguish oil or fat fires.
- Don't:-** Use the oven/grill as a space heater.
- Don't:-** Heat up unopened food containers as pressure can build up causing the container to burst.
- Don't:-** Use caustic solutions on decorative trims, this will cause damage to trims. Refer to pages 24 and 25.
- Don't:-** Use biological washing powders for cleaning the oven inner panels. Refer to pages 25 and 25.
- Don't:-** Use scouring pads or abrasive powders for cleaning glass, timer faces or decorative trims. Refer to pages 24 and 25.

- Don't:-** Use aerosol oven cleaners on the oven as the fan blade could become marked. Refer to pages 24 and 25.
- Don't:-** Use meat pans or baking sheets larger than specified in this booklet.
- Don't:-** Allow aluminium foil to touch the sides of the oven.
- Don't:-** Cover oven interior and shelves with foil.
- Don't:-** Inadvertently select fan grill mode by over rotating the oven thermostat when main oven cooking mode is required.

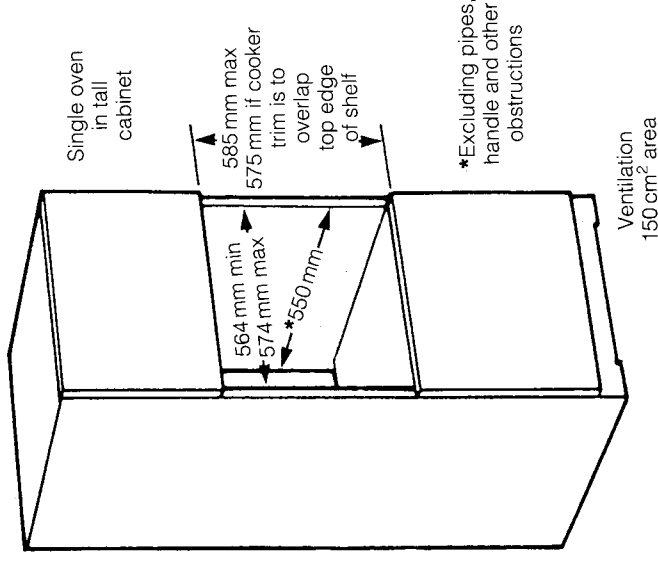
Do's and Don'ts

Please read through before operating your appliance.

- Do:-** Have your appliance installed by a competent engineer or electrical contractor.
- Do:-** Ensure the appliance has been properly earthed.
- Do:-** Remove all transportation packing from inside the oven/grill before switching on for the first time.
- Do:-** Make sure you understand the controls prior to using.
- Do:-** Keep children away from the oven at all times when grilling, as surfaces will get extremely hot.
- Do:-** Remember that the oven and utensils will be very hot when in use.
- Do:-** Take care when opening the door. Let steam and hot air escape before removing the food.
- Do:-** Use quality oven gloves for removing hot food utensils from the oven/grill.
- Do:-** Select the correct shelf position before turning the oven or grill on.
- Do:-** Always turn off the electricity supply at the wall switch before cleaning.
- Do:-** Ensure poultry is thoroughly defrosted before cooking well.
- Do:-** Check all controls on the appliance are switched off before retiring to bed.
- Do:-** Keep ventilation slots clear of obstructions.
- Do:-** Reset the oven timer to Manual after completing an Automatic Cooking Programme.

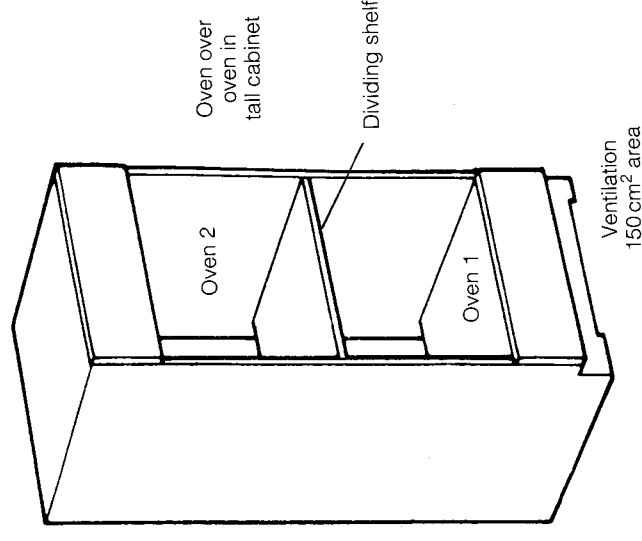
- Do:-** Take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.
- Do:-** Use a thick cloth or something similar to protect your fingers when replacing a faulty oven lamp.
- Do:-** Remember recipe books often give times and temperatures for cooking in conventionally heated ovens. Hotpoint ovens make it possible to reduce the temperature by 25°C and time by 10 minutes per hour.
- Do:-** Note that recipe times and temperatures in this book are for guidance only.
- Do:-** Always refer servicing to a qualified appliance service engineer.
- Do:-** Ensure the grill pan handle is fully located centrally on the grill pan.
- Do:-** Always place the grill pan on the recommended shelf position when fan grilling.
- Do:-** Use the roasting grid and anti-splash tray when fan grilling as this will help keep the oven clean.
- Do:-** Remember to turn the oven control to Off before selecting the fan oven after the control has been set to fan grill/grill.

Fig. 4



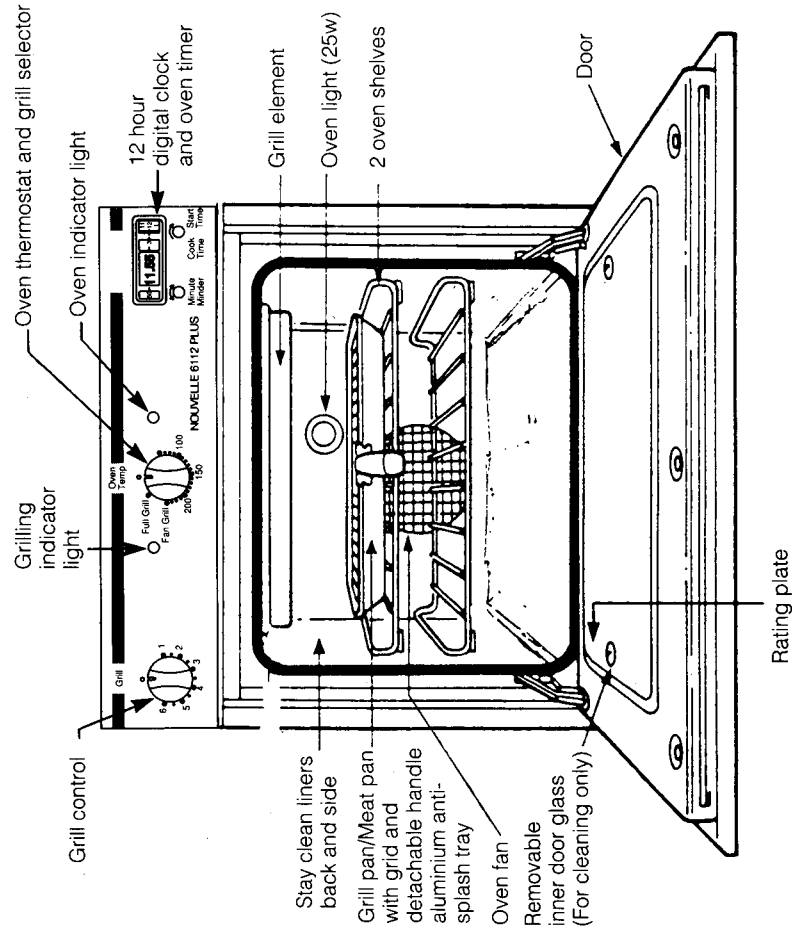
Refer to Electrical Requirements

Fig. 5



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 Thermostat

The indicator light will immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**.

Note: If the indicator light does not come **On** when the control is turned, check that the timer is in **Manual** operation.

Cooling Fan

A gentle flow of air will be detected coming from beneath the control panel when the oven is on. A gentle flow of air will also be detected while using the grill. This will be perfectly normal.

If the controls become too hot a cut out comes into operation and the oven will switch off (cut out the thermostat behind the controls) and only the oven clock will remain on. The cut out will reset automatically and oven switch on.

Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven

- Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- The weight of any stuffing used should be added before calculating cooking time.
- Place meat/poultry in the grill/meat pan supplied. Small joints weighing less than 1.75kg (3½lb) should be roasted in a smaller meat pan/tin – or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
- Meat and poultry wrapped in, or covered with, a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow

the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.

- Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450 g (1 lb)), or at room temperature (allowing 2-3 hours per 450 g (1 lb)).

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

Warming Dishes

Take care, particularly with delicate tableware. Place the dishes to be warmed in the oven. Turn the oven temperature control to 90°C.

IMPORTANT

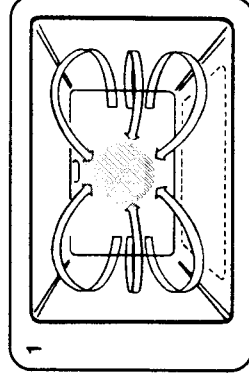
If using aluminium foil never allow the foil to touch the sides of the oven. Never cover the oven interior or shelves with foil.

OVEN INFORMATION

Oven Interior Light

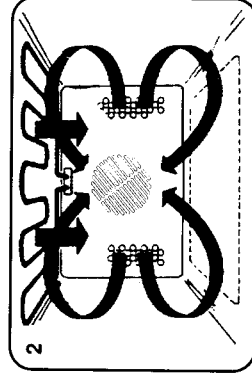
This is switched on automatically when the oven control is operated.

The Cooking Systems in your Oven

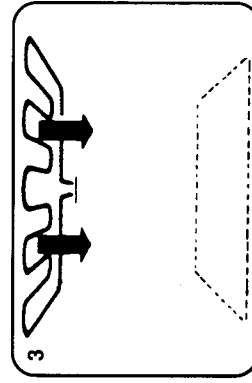


Your new oven is equipped with three different heating systems:

- 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.



- 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.



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

NOTE: The Oven Door should be open when grilling.
(See page 17.)

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.

Cooking in the Oven – Fan Cooking

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do prefer to be placed in a pre-heated oven.

The charts on pages 12 and 13 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, ie. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

To ensure even circulation do not use meat pans larger than 390 x 300 mm (15 in x 12 in) and baking trays no larger than 330 x 255 mm (13 in x 10 in), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven.

An additional oven shelf can be purchased from your nearest Hotpoint Service Centre if a third one is required for batch baking in your Hotpoint oven.

Never use more than 3 shelves in

10

the oven as air circulation will be seriously restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Allow extra cooking time if the shelves are covered with baking eg. 4 x 150 mm (6 in) Victoria sandwich tins.

Temperature and Time

When all shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 12 and 13 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of oven.

NB. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. In fan ovens it is possible, in most cases, to:

- (a) reduce the recommended temperature by 25°C (45°F).
- (b) reduce the recommended time by approximately 10 minutes per hour.
- (c) Make pre-heating the oven unnecessary for certain foods.

Fan Grilling Roasting Chart

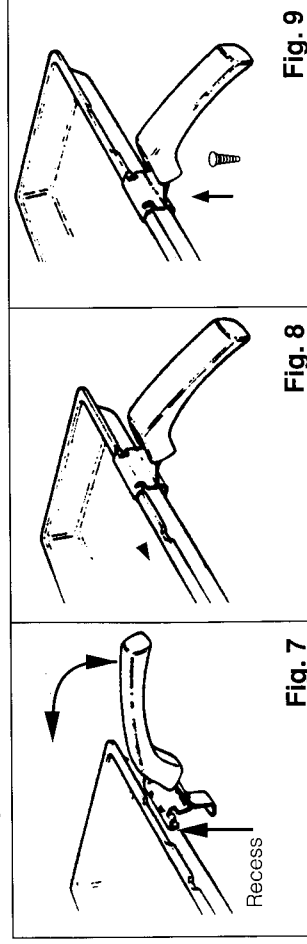
Shelf positions are counted from the base upwards ie. lowest shelf position is 1.

Type of meat or poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (min)	Total Cooking Time (min)	Tips
PORK Pork Chop – thick Gammon steaks		170	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes.
		160	30		Dependent on size	Grill on shelf position 2. Turn after 15 minutes
	1.0	160-170	60-70	45	105-120	Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked, so overcook rather than undercook. Grill on shelf position 1.
	1.5 2.0 2.5 over 2.5	160-170 140-150 140-150 140	60-70 60-70 65-75 65-75 70-75	45 45 50 50 50	130-150 180-230 220-240 —	
LAMB Lamb chop – thick		170	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes.
Lamb – any type of joint	1.0	160-170	30-40	45	78-88	Score fat. Season with pepper and rosemary. If you prefer the lamb 'pink' choose the shorter time. Grill on shelf position 1.
	1.5	160-170	35-40	45	90-110	
	2.0	150-160	35-45	50	120-140	
	2.5 over 2.5	150-160 150	40-45 45-50	50 50	150-170 —	
BEEF Beef – joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0 1.5 2.0 2.5 over 2.5	170-180 170-180 160-170 160-170 160	40-50 40-50 40-50 45-50 45-50	20 20 20 30 40	60-70 80-90 100-110 140-150 —	Season. If joint preferred rare grill for the shorter time. If preferred well done, grill for the longer time. Grill on shelf position 1.
CHICKEN	1.0 1.5 2.0 2.5 over 2.5	180 180 170 170 160-170	30 30 35 35 40	30 30 30 30 30	60 75 100 115 —	Season and brush over with melted butter to give nicely browned skin, grill on shelf position 1.
DUCK	1.5 2.0 2.5	180 180 180	30 30 35	30 30 30	75 90 115-130	Dry thoroughly and lightly salt. Grill on shelf position 1.
GOOSE	up to 4 4-5	170-190 160-170	40 45	40 40	— —	Can be stuffed. Grill on shelf position 1.
TURKEY	up to 5 6-8	170 150	— —	— —	150-165 165-175	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.
GAME Grouse Partridge Pheasant	Any Any Any	170-180 170-180 170-180	30-50 40-50 40-50	— — —	— — —	Well hung meat will require less cooking time. Grill on shelf position 1.

Fixing the Grill Pan Handle **DO NOT fix grill pan handle onto grill pan if pan is to be used for fan grilling.**

Fix the grill pan handle securely in position before use.

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.



If detachable handle is required, do not insert screw fixing but retain screw and washer for possible future use. In order to store the grill pan in the oven when not in use, the handle must be removed.

Fan Grilling

Remove grill pan handle from pan before Fan Grilling.

Fan Grilling can only be carried out with the door closed.

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

You can grill by this method anything from a thick chop to a large turkey or goose and they will be cooked more thoroughly, economically and will require less attention during the actual cooking period. In the case of large pieces of meat the juices from the meat will drain into the meat pan and will form the basis for making delicious gravy. Furthermore anything cooked by this method as opposed to the more conventional method of roasting or grilling will result in a

The handle fits onto the grill pan edge with the small recess, Fig. 7. Tilt the handle over the recess and slide it towards the centre, Fig. 8. Ensure the handle is fully located, Fig. 9.

Insert the washer and fixing screw and tighten fully to ensure handle is secured.

Before using the Oven for the first time

Make sure the electricity supply is switched ON.

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 to 230°C.

The oven temperature thermostat light will come on as well as the interior light and 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.

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances. The temperature control knob on

this electric cooker is marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'moderate oven' and 'hot oven'.

OVEN TEMPERATURE GUIDE	CELSIUS SCALE (sometimes called CENTIGRADE)	FAHRENHEIT SCALE
COOL	70°C	150°F
	80°C	175°F
	100°C	200°F
	110°C	225°F
SLOW	120°C	250°F
	140°C	275°F
	150°C	300°F
MODERATE	160°C	325°F
	180°C	350°F
FAIRLY HOT	190°C	375°F
	200°C	400°F
HOT	220°C	425°F
	230°C	450°F

Oven Temperature Chart

It is not necessary to pre-heat the oven before roasting.

Note: Where times are stated, they are approximate only.

Baking			
Food	Pre-heat	Temperature	Time
Scones	Yes	210/220°C	9 to 13 mins
Small Cakes	No	170/180°C	15 to 20 mins
Victoria Sandwich	No	160/170°C	20 to 25 mins
Sponge Sandwich (fatless)	No	180/190°C	15 to 20 mins
Swiss Roll	No	190/200°C	10 to 15 mins
Semi-Rich Fruit Cakes	No	140/150°C	1 1/4 to 1 1/2 hours
Rich Fruit Cakes	No	130/150°C	Time dependent on size
Shortcrust Pastry	No	200/210°C	Time dependent on size
Puff Pastry	No	190/200°C	Time dependent on size
Yorkshire Pudding	Yes	180/190°C	40 to 50 mins
Individual Yorkshire Puddings	Yes	190/200°C	20 to 25 mins
Milk Pudding	No	140/150°C	1 1/2 to 2 hours
Baked Custard	No	140/150°C	35 to 45 mins
Bread	Yes	200/210°C	30 to 35 mins
Meringues	No	80/90°C	3 to 4 hours

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Grilling

Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.

Grilling should NOT be undertaken with the Oven door closed.

Turn the Oven Temperature Selector clockwise to FULL GRILL and the Grill Control clockwise to the number required. The grill power can be adjusted as required. Grilling should be carried out with the oven door open (see Fig. 6 below). It is advisable to pre-heat grill eg. for 5 minutes. The grill pan with the grid should be used at shelf position 2 or 3 from the top, according to the thickness of the food. Position the grill pan under the heating elements. For toasting and sealing fast cooking foods leave the control set at 6.

For thicker foods requiring longer

cooking times turn the grill control down to a lower setting after the initial sealing of both sides at 6. The thicker the food, the lower the setting on the grill control.

Food that only requires browning should be done on a lower shelf position. If excessive smoke is being emitted then turn the Grill Control to a lower setting and/or move the grill pan to a lower position.

After use, both controls should be returned to the OFF 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.

The grill will only operate when the oven temperature control has been rotated clockwise, past the oven temperatures and fan grill setting.

NOTE: Ensure that the oven timer is set at MANUAL.

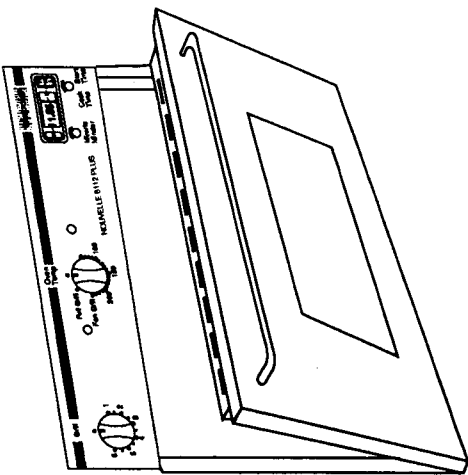


Fig. 6

Door position for Grilling.

The oven door is designed to remain open at approximately 20° angle by a spring loaded detent in the hinge mechanism.

The Automatic Oven Timer (cont'd)

knob F and set time. Push knob F back in.

- Set the number of hours and/or minutes food is to cook by turning knob F clockwise.
- Turn the oven control to the desired temperature. The oven will now cook for the preset period and then switch off automatically.
- When the meal has cooked turn off the oven control and return the timer to Manual by turning knob F clockwise until  appears in display window C.**

To cancel the Timer and return to MANUAL operation

It may be necessary to use the oven manually after a timer operation has been set up. To cancel out the timer follow the instruction in item 1 above (of To Set Timer to Switch off Automatically) then turn control F until  appears in window C.

Minute Minder

The minute minder gives an audible reminder for short period cooking. It can be set for a period of up to 60 minutes. Turn knob E clockwise until the time required is opposite the indexing bar in window A. The Minute timer bell will ring when the time has elapsed and will continue until cancelled. To cancel turn knob E until  appears in window A.

Automatic Cooking

The Grill will not function when the oven is set to cook automatically.

Note: Where times are stated, they are approximate only.

Meat		
Food	Temperature	Time
Beef	170/180°C	20 to 25 mins per 450g (1 lb) plus 20 mins extra
Lamb	170/180°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Pork	170/180°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Veal	160/170°C	25 to 30 mins per 450g (1 lb) plus 25 mins extra
Chicken/Turkey up to 4kg (8 lb)	170/180°C	18 to 20 mins per 450g (1 lb) plus 20 mins extra
Turkey 4 to 5.5kg (8 to 12 lb)	150/160°C	12 to 14 mins per 450g (1 lb) plus 12 mins extra For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1 lb) and roast at 150°C
Casseroles/Stews	150/160°C	1½ to 2 hours

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the centre of a joint, or the thickest part of poultry

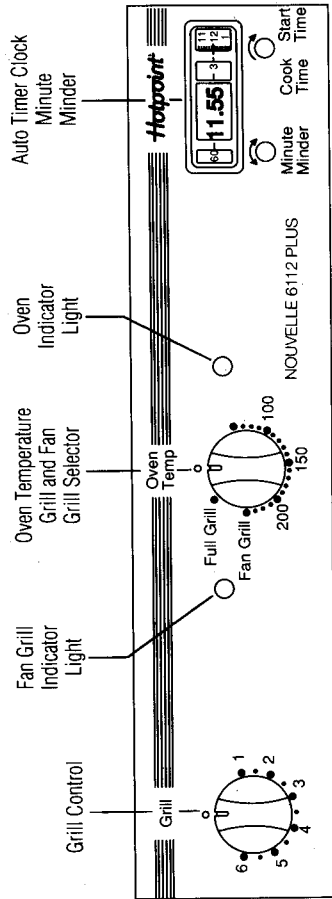
thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

Beef – Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
Medium: 70°C **Pork:** 90°C
Well done: 75°C **Veal:** 75°C

Hints on Automatic Cooking

- Select foods which will take the same time to cook and require approximately the same temperature.
- Ensure food is cooked thoroughly before serving.

The Controls



IMPORTANT

Before using your oven in the ordinary way, ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.

When using the Oven

Turn the Oven Temperature Control to the required temperature. The thermostat light will now come on and remain on until the oven reaches the required temperature. It then cycles off and on as the thermostat maintains the oven temperature.

If the thermostat light does not come on check that the **Timer Control** is set to Manual (See opposite page.)

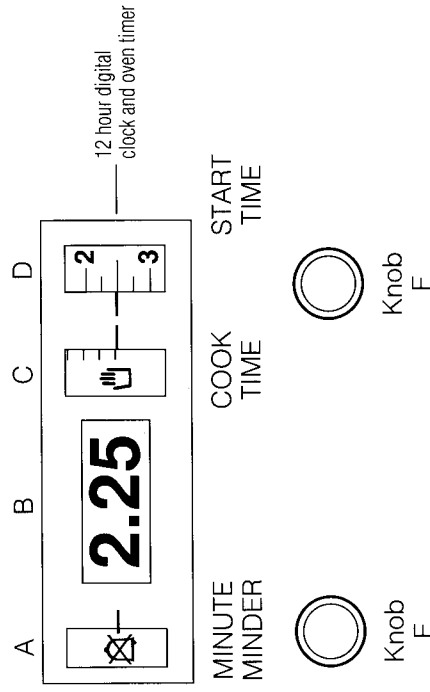
When using the Grill

Turn the Oven Temperature Control to the FULL GRILL setting and the Grill Control to a setting between 1 and 6. **Remember to grill with the oven door open.** See page 17. After use, remember to set all controls back to 'O' (off).

The grill will only operate when the Oven Temperature Control has been rotated clockwise, past the oven temperatures and Fan Grill setting to FULL GRILL.

Turn Oven Temperature Selector clockwise to Fan Grill and turn anti-clockwise to select the temperature required. For Fan Grilling see pages 19 and 20.

The Automatic Oven Timer



The oven timer offers you the following features:

1. Time of Day
2. Minute Timer
3. Automatic Cooking and Fan Grilling with cook and delay cooking functions.

Before using your oven

1. Make sure all oven controls are turned off.
2. Make sure the Main switch is **On**.
3. The timer is controlled by the electric clock. Check clock is at the right time of day, if not, set to correct time by pulling out knob E. The time will advance automatically. When the correct time is obtained push knob E in.

To set the Timer to switch ON and OFF automatically. Maximum setting time of 11 hrs 59 mins.

1. Set the **Start Time** by first turning knob F clockwise so that 'O' appears opposite the indexing bars in display window C. Gently pull out knob F and turn

clockwise until the time at which the oven is to start cooking is reached in display window D.

Note: Start Time must correspond with the time of day.

2. Set the **Cook Time** (Cooking Duration) by pushing in knob F and turn clockwise until the desired cooking time appears in window C.
3. Turn the oven control to the desired temperature. The oven will now automatically switch on at the preselected time and switch off once the cooktime has elapsed.

4. **On your return to the oven turn off the oven control and return the timer to Manual by turning knob F clockwise until  appears in display window C.**

To set the Timer to switch OFF only automatically

1. Make sure the time in window D equals that in window B. If this is not the case, turn knob F so O appears in window C. Pull out