

Operating Instructions

OVEN

GB

English,1

SHL 532 X
SHL 532 W

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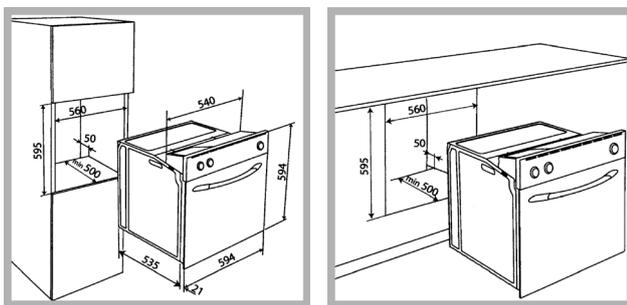
Installation

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Flush fitting

The oven can be installed under a work top or in a cooking column. Figure shows the installation dimensions. Make sure that surrounding materials are heat resistant. Align the oven centrally with respect to the sidewalls of the units surrounding it and fix it in place with the screws and Allen screws provided.

See the accompanying instructions for combining the oven with multi-functional gas or gas-electric cookers.



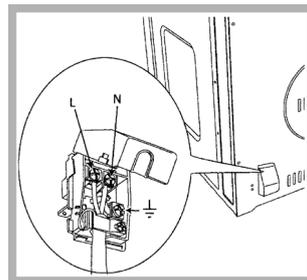
Electrical connection

Before connecting the oven to the mains power supply, make sure that:

- The supply voltage corresponds to the specifications on the data plate on the front of the oven.
- The mains supply has an efficient earth (ground) connection complying with all applicable laws and regulations. Correct earthing (grounding) is a legal requirement. The power cable should never reach a temperature 50°C above ambient temperature at any point along its length. If a fixed appliance is not provided with a power cable and plug, or some other device permitting it to be disconnected from the mains electricity supply, with a gap between the contacts big enough to guarantee class III over voltage protection, then such a device must be fitted to the power supply in compliance with the regulations governing electrical installations. The socket or switch must be easily reachable with the oven fully installed.

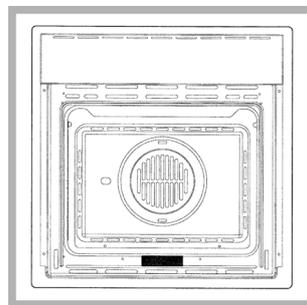
N.B. The manufacturer declines all responsibility for damage or injury if the above instructions and normal safety precautions are not respected.

CABLE TYPES AND MINIMAL DIAMETERS	
	SASO
H05RR-F 3x1,5 mm ²	H05RR-F 3x2,5 mm ²
H05VV-F 3x1,5 mm ²	H05VV-F 3x2,5 mm ²
H05RN-F 3x1,5 mm ²	H05RN-F 3x2,5 mm ²
H05V2V2-F 3x1,5 mm ²	H05V2V2-F 3x2,5 mm ²



IMPORTANT

The oven's data plate is accessible even with the oven fully installed. The plate is visible simply by opening the door. Always quote the details from it to identify the appliance when ordering spare parts.



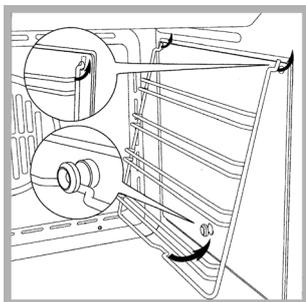
⚠ THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

⚠ THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY. CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

⚠ DO NOT PLACE TIN FOIL, PANS OR SIMILAR IN CONTACT WITH THE INNER BASE OF THE OVEN TO COOK. THE HEATING ACTION OF THE LOWER RESISTANCE CAUSES THE LOWER PART OF THE OVEN TO OVERHEAT, LEADING TO DAMAGE AND EVEN SERIOUS CONSEQUENCES (FIRE RISK) ALSO TO THE UNIT IN WHICH THE OVEN IS IN-STALLLED.

THE FIRST TIME YOU USE THE OVEN

Clean the oven thoroughly with soapy water and rinse well. To remove the lateral frames from smooth-walled ovens, proceed as shown in the figure. Operate the oven for about 30 minutes at maximum temperature to burn off all traces of grease which might otherwise create unpleasant smells when cooking.

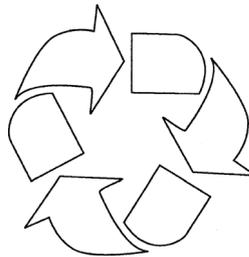


Important:

As a safety precaution, before cleaning the oven, always disconnect the plug from the power socket or the power cable from the oven. Do not use acid or alkaline substances to clean the oven (lemon juice, vinegar, salt, tomatoes etc.). Do not use chlorine based products, acids or abrasive products to clean the painted surfaces of the oven.

RESPECT FOR THE ENVIRONMENT

The documentation provided with this oven has been printed on chlorine free bleached paper or recycled paper to show respect for the environment. The packaging has also been designed to avoid environmental impact. Packaging material is ecological and can be reused or recycled. By recycling the packaging, you will help save raw materials as well as reducing the bulk of domestic and industrial waste.



Modes

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CONTROL PANEL FUNCTIONS

FUNCTION SYMBOLS ON THE SELECTOR



Oven light (stays on while oven is in use).



Circular heating elements with fan.

Thermostat setting from 50°C to MAX.



Fan for defrosting.

Thermostat setting at 0°C.

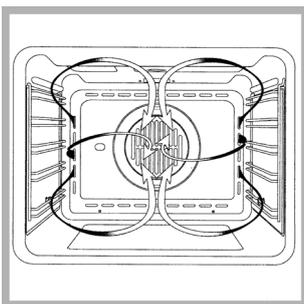


Double top heating element (large area grill).

Thermostat setting from 50°C to 200°C.

FAN COOKING

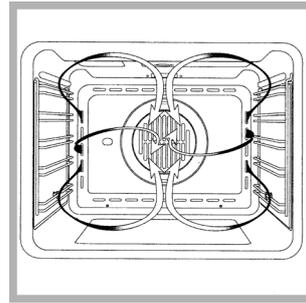
For this type of cooking a fan positioned at the back allows the circulation of hot air inside the oven, creating uniform heat. In this way cooking is more rapid than conventional cooking. It is a suitable method for cooking dishes on more than one shelf, especially when the food is of different types (fish, meat etc.).



DEFROSTING

By selecting one of the fan cooking functions and setting the thermostat to zero, the fan allows cold air to circulate inside the oven. In this way frozen food can be rapidly defrosted.

It is not essential to preheat the oven, but you are advised to do so when cooking pastries.

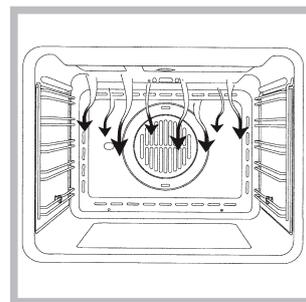


GRILL COOKING

Grill cooking uses top heat to cook a single dish.

Place the food in the oven only once cooking temperature has been reached, i.e.

when the heating indicator goes out. If you want to increase top temperature towards the end of the cooking cycle, set the temperature control to the right position. It is advisable to open the oven door as little as possible during cooking.



COOLING FAN

The fan is positioned on the upper part of the oven and create a circle of cooling air on the inside of the furniture and through the door of the oven. It is turned on when the temperature of the outer shell of the oven reaches 60°C. By switching on the oven with the thermostat at 200°C the fan starts working after approx. 10 min. It is turned off when the temperature of the outer shell of the oven descends under 60°C. By switching off the oven with the thermostat at 200°C the fan stops working after approx. 30 min.

6 key electronic timer

 Hotpoint

GB



Setting the clock

Press the duration  key and the end of cooking  key simultaneously, then press the +/- keys to set the time.

Manual operation

To start cooking without setting end of cooking time, press the manual key .

SETTING ONLY THE DURATION OF COOKING IN SEMI-AUTOMATIC MODE

To set the duration of cooking, press the duration key and press the +/- keys to set the duration of cooking. A buzzer sounds when the cooking period finishes, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

SETTING ONLY THE END OF COOKING TIME IN SEMI-AUTOMATIC MODE

To set the end of cooking time, press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off. A buzzer sounds when the clock reaches the set time, and the oven switches itself off. Turn the thermostat and selector knobs back to 0 position and press the manual key.

FULLY AUTOMATIC OPERATION

To set the end of cooking time, press the duration key  and press the +/- keys to set the duration of cooking. Press the end of cooking key  and press the +/- keys to set the time at which you want the oven to switch off.

When you finish setting these times, the AUTO symbol flashes and the buzzer sounds. Press any key to silence it.

ALARM TIMER

Press the alarm timer key and press the +/- keys to set the required duration of cooking. The buzzer sounds when the cooking time ends. Press any key to silence it.

PROGRAMMING ERRORS

You cannot program in a cooking period which starts earlier than the time displayed on the clock. If you try to do so, the buzzer sounds and the AUTO symbol flashes. Simply change the duration or cooking time to correct the error.

CANCELLING A COOKING PROGRAMME

To cancel a cooking programme, simply press the manual key.

Care and Maintenance

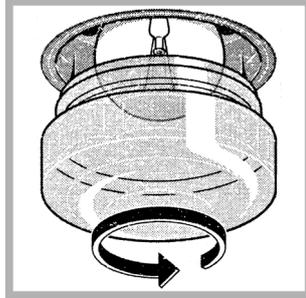
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Replacing the oven light

IMPORTANT:

The oven light must have these precise features:

- a) it must be able to resist high temperatures (up to 300°C)
- b) power supply: see V/Hz indicated on data plate.
- c) power 25W.
- d) E 14 connection.

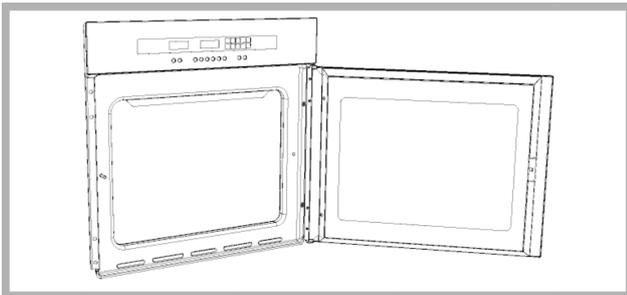


Before proceeding, disconnect the appliance from the main electricity supply.

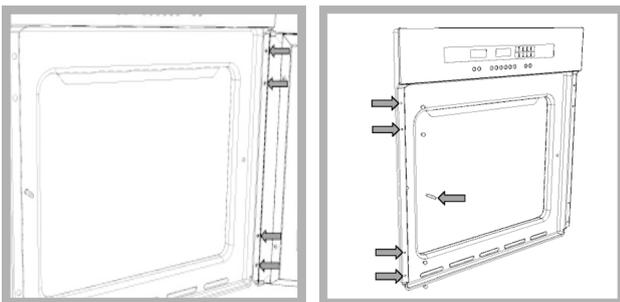
- to prevent damage, place a tea cloth in the oven
- unscrew the glass cover of the light
- unscrew the old light bulb and replace it with the new one
- put back the glass cover and remove the tea cloth
- connect the appliance to the main electricity supply

Removing the oven door

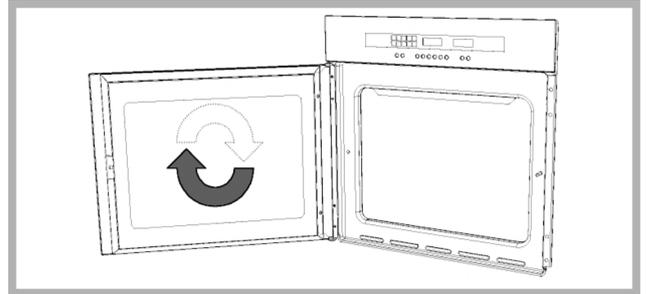
- Decide whether you want the door to open to the left or right before positioning the appliance in the oven recess.
- Fully open the door.



- Remove the four fixing screws from the door hinge.



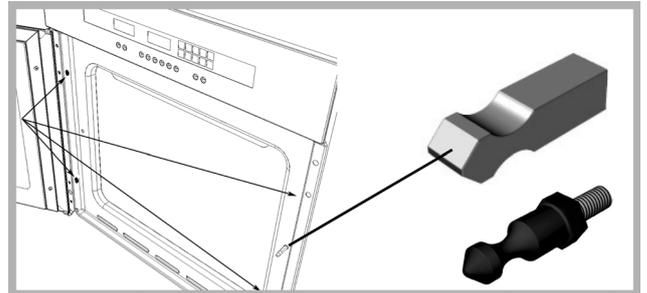
- Remove the four plastic caps from the opposite side and unscrew the locking pin.
- Turn the door 180°.



- Secure the door in its new position using the 4 screws removed previously.

NOTE: Make sure that the oven door is perfectly parallel with the front panel. If it is not, adjust it by means of the screws you have just inserted.

- Fix the oven in the oven recess using the 4 screws and the plastic spacers provided.



- Screw in the door closing pin and secure it in horizontal position as shown in the figure, or until it locks in place in the case of a round pin. Fit the 4 plastic caps.
- Adjust the door closing mechanism by means of the adjuster screws as shown in the figure.



