

HOTPOINT SERVICE

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 Service Centre. If the accessory or spare part you want is not on the form then contact your Service Centre for prices and availability. Please address all correspondence to Hotpoint Service Centre or Hotpoint Service Office as applicable.

IRELAND

Northern Ireland:
256 Ormeau Road, Belfast,
BT7 2ET.
Tel: Belfast 647111.
Eire: 35/36 Arden Quay,
Dublin 7.
Tel: Dublin 729922.
Spares and accessories
may be ordered from
either address.

NORTH WEST

- **KENDAL:** 28 Highgate, LA6 4SX.
Tel: Kendal 842444.
- **PRESTON:** 24/25 Cannon Street,
PR1 3NR. Tel: Preston 243111.
- **ST. HELENS:** 40 Cowley Hill Lane,
WA10 2AD. Tel: St. Helens 35152.
- **ELLSMERE PORT:**
1 Church Parade, L65 2ER.
Tel: 061-555 2141.
- **STOCKPORT:** 44/45 Station Road,
Heaton Mersey, SK4 3JT.
Tel: Stockport 442 6677.
Tel: Office 061-432 0265.

WALES

- **LLANDUDNO JUNCTION:** Conwy Road,
LL31 9RZ. Tel: Degeanwy 82826.
- **BRIDGEND:** 18 Western Avenue
Bridgend Industrial Estate, CF31 3SL.
Tel: Office Bridgend 64171.
Centre Bridgend 64172.

WEST MIDLANDS

- **STOKE-ON-TRENT:** West Avenue,
Nelson Estate, Kidsgrove, ST7 1TN.
Tel: Kidsgrove 74511.
- **ALDRIDGE:** Westgate, WS9 8UX.
Tel: Office Aldridge 745374.
Centre Aldridge 745377.

SOUTH MIDLANDS

- **DIDCOAT:** 22/48 Broadway, OX11 8RS.
Tel: Didcot 617711.
Spares and accessories may be ordered
from either Aldridge or Wembyl
Centres.

SOUTH WEST

- **BRIXTOL:** 3/5 Brixington Hill, Brixington, BS4 5BO. Tel: Bristol 174471.
- **PLYMOUTH:** 69 Mulvey Place, PL4 6JH. Tel: Plymouth 262631.
- **TOTTON:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA.
Tel: Office Totton 861981.
Centre Totton 867933.

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

91 477 0965

Hotpoint Ltd., Ceta Road, Peterborough, PE2 9JB, England.
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SCOTLAND

- **ABERDEEN:** 68 Cadder Place, AB1 1UL. Tel: Aberdeen 642233.
- **DUNDEE:** 80 Dundee House, South Tay Street, DD1 1NR.
Tel: Dundee 23533.
- **EDINBURGH:** 35 West Bowling Green Street, Leith, EH6 5NX.
Tel: 031-554 1431.
- **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN.
Tel: Office 041-588 6241.
Centre 041-588 5911.

NORTH EAST

- **NEWCASTLE:** 24 Northumberland Road, NE1 8AL.
Tel: Newcastle 232100.
- **MIDDLESBROUGH:** 59 Albert Road, TS1 1NG.
Tel: Middlesbrough 248435.
- **HULL:** Custom House Building, Whitehartgate, HU1 2EU.
Tel: Hull 224777.
- **MEXBOROUGH:** Morphy Richards, Swinton Works, S64 8AL.
Tel: Mexborough 582831.
- **WETHERBY:** Sandbeck Lane, LS22 4TW.
Tel: Office Wetherby 61261/61444.
Centre Wetherby 61221.

EAST MIDLANDS

- **LINCOLN:** 17th Road, LN6 7BW.
Tel: Lincoln 38111.
- **LEICESTER:** 65 Degrave Gate, LE1 3HR.
Tel: Leicester 29536.
- **LOUGHBOROUGH:** NNG 1DW.
308 Cambridgeshire, NN2 9BB.
Tel: Loughborough 423669.
- **NOTTINGHAM:** Ashlin Street, NG2 2JB.
Tel: Office Nottingham 682331.
Centre Nottingham 680387.

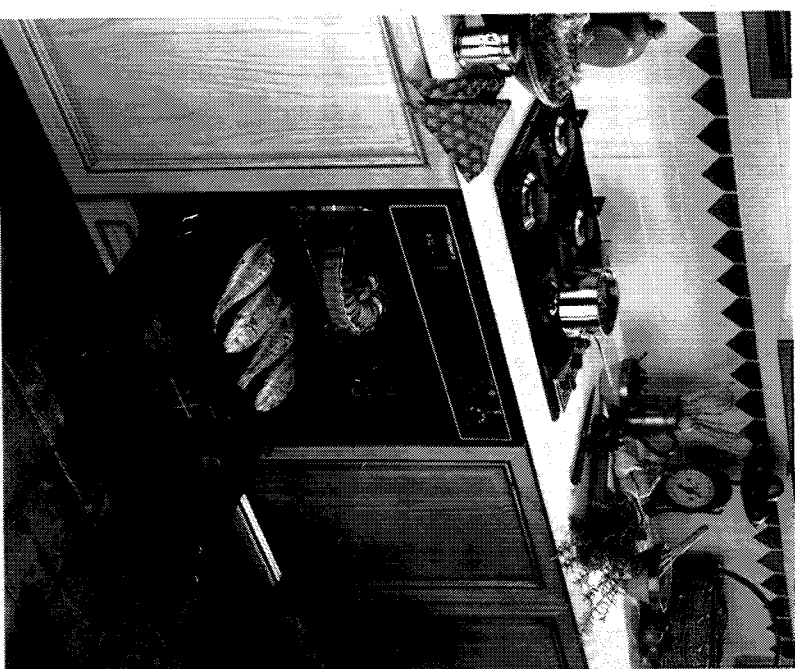
EASTERN

- **NORWICH:**
52 Upper St. Giles Street,
NR1 1JY.
Tel: Norwich 620581.
- **PETERBOROUGH:**
Celia Road, PE2 5JB.
Tel: Peterborough 64741.
- **LUTON:** 5 Crawley Road,
LU1 1HX.
Tel: Luton 452211.
- **CHELTENHAM:**
Industrial Buildings,
Bevine Lane, CM2 9TE.
Tel: Cheltenham 296531.
Spares and accessories
may be ordered from
Hotpoint Spares
Administration Dept.,
Petersburg, 1, Fendburgh,
PE2 5SN. Tel: Fendburgh
689899.

LONDON and SOUTH EAST

- **SUTTON:** 25, Nicholas Road, SM1 1EH. Tel: 01-643 0921.
- **HAILSHAM:** 1 Kingswood, North Street, BN27 1DD.
Tel: Hailsham 642733.
- **WEYMOUTH:** 58 East Lane, HA9 7FO.
Tel: Service Office for S. Herts and Middlesex 01-908 1933.
- **Service Office for London area 01-904 1250.**
- **Service Centre 01-904 0281.**
- **WATLINGTON:** Watlington, Watlington, Watlington.
Tel: Watlington 78271.
Tel: Watlington 78271.
Tel: Watlington 78271.

FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN/ BUILT-UNDER OVEN MODEL 6100



Hotpoint®

Your new Oven

Using your new Oven is very simple. Nevertheless, to get the best results it is important that you read right through this handbook **before** installing and using your oven for the first time.

Do make sure that any electrical wiring is carried out by a qualified electrician.

Electrical Requirements

Important

The wires in the mains lead are coloured in accordance with the following codes:

Green-and-yellow – Earth

Blue – Neutral

Brown – Live

If you fit your own plug, proceed as follows:

The wire which is coloured green-and yellow must be connected to the terminal in the plug which is marked with the letter E, or by the earth symbol (\equiv) or coloured green, or green-and-yellow.


The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L, or coloured red.

If your Oven won't work

... don't panic.

Just quickly check these points before calling a Hotpoint engineer.

1. Check that the mains supply has been switched on.
2. Check that the Timer Control has been set to  (Manual) operation and not left on automatic (see pages 9 & 10).

If, after following these instructions, you are still having problems contact your nearest Hotpoint Service Office. The telephone number is shown on the back page.

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6100).
5. When it was purchased.

Put the date here

Make sure you have all these details before you call. Meanwhile, switch off the oven at the mains supply and leave it alone until the engineer calls.

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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. For the 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.

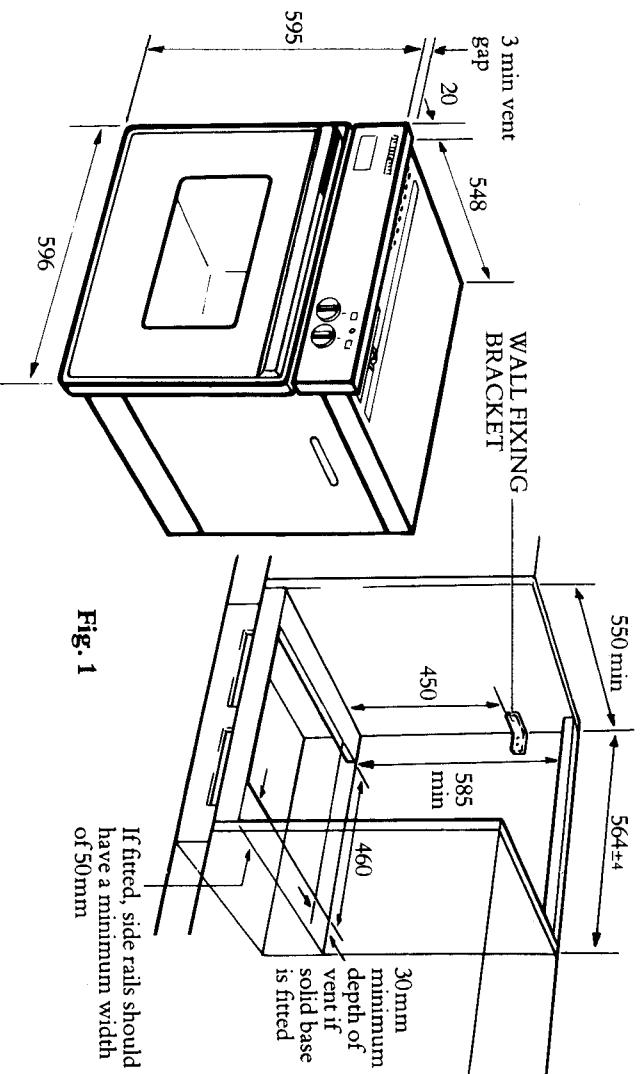


Fig. 1

Interior Oven Cleaning and Maintenance

The oven fittings should be cleaned immediately after use, when it is still warm, but taking care not to burn yourself, and the stains are easy to remove. 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. 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

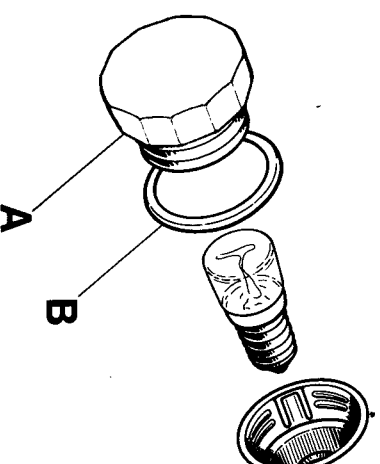
'Stay Clean' roof, back and side panels which absorb cooking soils, are available as an optional extra (Part No. 6005). These are available from your retailer or Hotpoint Service Centre (see back cover).

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

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 of all **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 (see back page). After replacing the bulb reassemble the protective cap **A** with metal gasket **B** and screw back into position.

Caring for your Oven

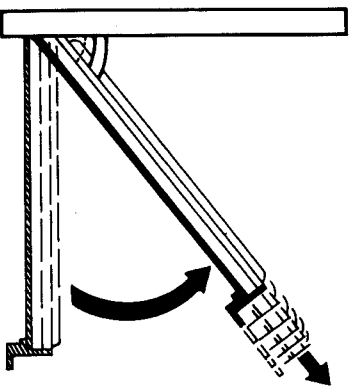
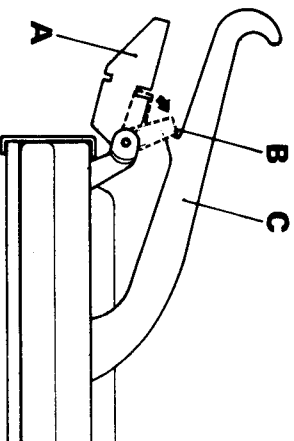
Before doing any cleaning always check that the electricity supply to the oven is switched OFF.

Cleaning the Outside

The outside of the oven can be cleaned when cooled down 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 mineral oil.

Cleaning the Oven Door

The oven door may be removed for easier cleaning. To do this, open the door and place metal clips B (which are situated on the top of hinge A), onto the small hook on the underside of hinge C. Once this has been done, the door can be lifted and removed by carrying out the two movements illustrated in the diagram below. Hold the sides of the door near the hinges.



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 hinges into the locating holes ensuring the grooves in the lower hinges A are correctly positioned. Remove the metal clips B and return to their original position. The door can then be closed.

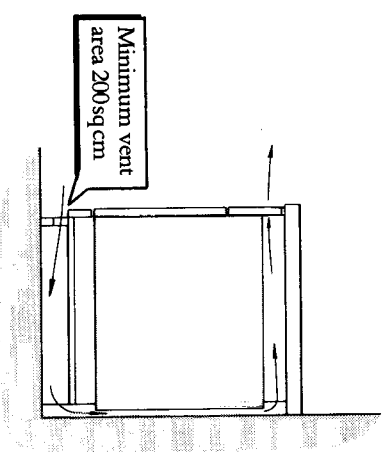


Fig. 2

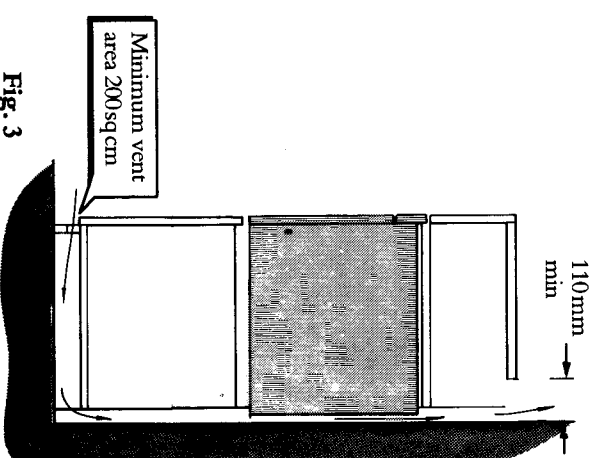


Fig. 3

General Requirements

Any electrical wiring must be carried out in compliance with the appropriate I. E. E. and local electricity board regulations by a qualified electrician, e.g. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Incorrect installation could affect the safety of the appliance.

The installer must check that the voltage shown on the rating plate is a.c. (alternating current) and corresponds with your house electricity supply, and follow the wiring requirements covered on page 2.

WARNING — ALL APPLIANCES MUST BE EARTHED

The oven can be connected to a standard 13A supply with a switch in a readily accessible position adjacent to the unit. If installed with an electric hob a 30A supply is required.

The loading for your oven is 2.6kW.

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:

- The connector unit must not project from the wall more than 25mm.
- The top of the connector must not be more than 100mm above the base of the oven recess.

After unpacking the oven stand it on the packing base in order to avoid damage.

Installing your Oven

(cont'd)

Electrical Connections

Remove the terminal cover at the rear base of the cooker. 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.

Installing the Oven into the Housing Unit

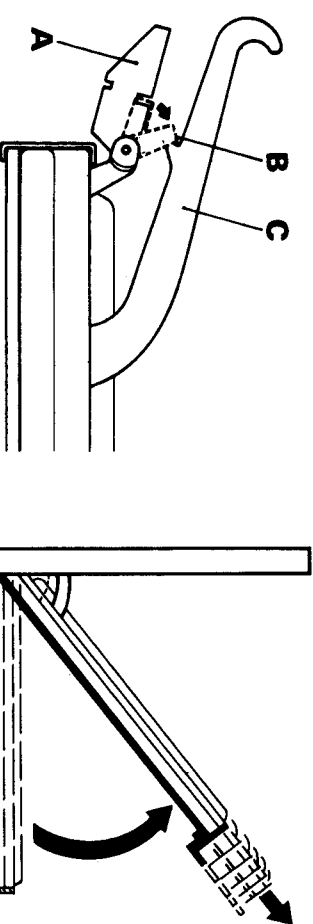


Fig.4

Fig.5

Open the door and place metal clips B (which are situated on the top of hinge A), onto the small hook on the underside of the hinge C. 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 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. Replace the oven door.

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.

Temperature Conversion Chart


The Oven Thermostats are marked in degrees Centigrade. This chart will help when recipes show the alternative Fahrenheit scale or such terms as 'Slow oven', 'Moderate oven' and 'Hot oven' are used.

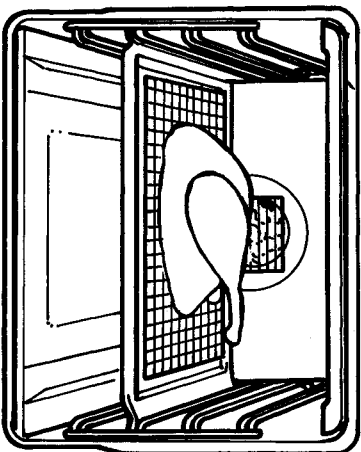
IMPORTANT: When using a Fan Oven  remember that the oven temperature should be 10-30°C lower than stated in older recipe books for conventional ovens.

Oven Temperature Guide	Centigrade Scale	Fahrenheit Scale
Cool	70°C 80°C 100°C 110°C	150°F 175°F 200°F 225°F
Slow	120°C 140°C 150°C	250°F 275°F 300°F
Moderate	160°C 180°C	325°F 350°F
Fairly Hot	190°C 200°C	375°F 400°F
Hot	220°C 230°C	425°F 450°F
Very Hot	240°C 250°C 260°C	475°F 500°F 525°F

Fan Grilling – Spit Roasting

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 roisserie 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 level two, or shelf level one 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 half way through cooking.



Spit Roasting Chart

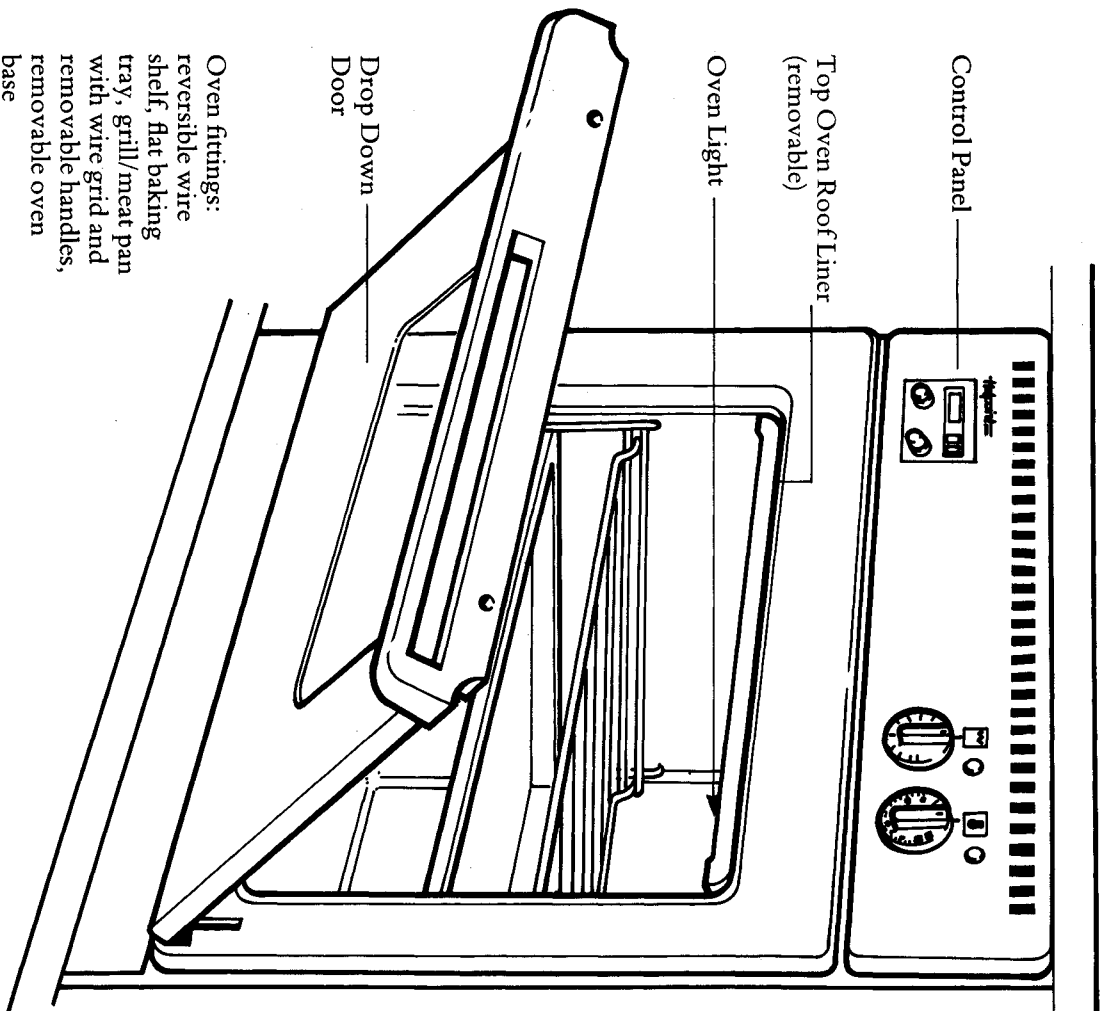
Food	Grill Settings
Poultry	Set to 9 for 8-10 minutes, then reduce to 4-5 to complete cooking
Duck	Set to 9 for 8-10 minutes, then reduce to 3-4 to complete cooking
Lamb/Pork	Set to 9 for 8-10 minutes, then reduce to 4-5 to complete cooking

Variable Grilling

The grill power can be adjusted by means of the Variable 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.

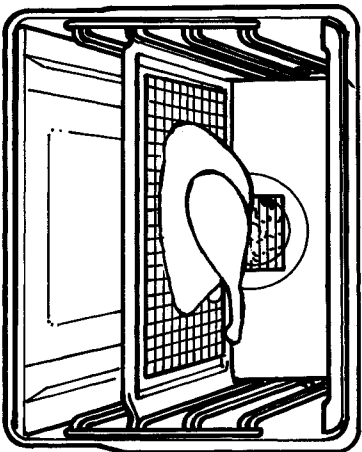
Get to know the main parts of your Oven



Fan Grilling – Spit Roasting

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 level two, or shelf level one 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 half way through cooking.



Spit Roasting Chart

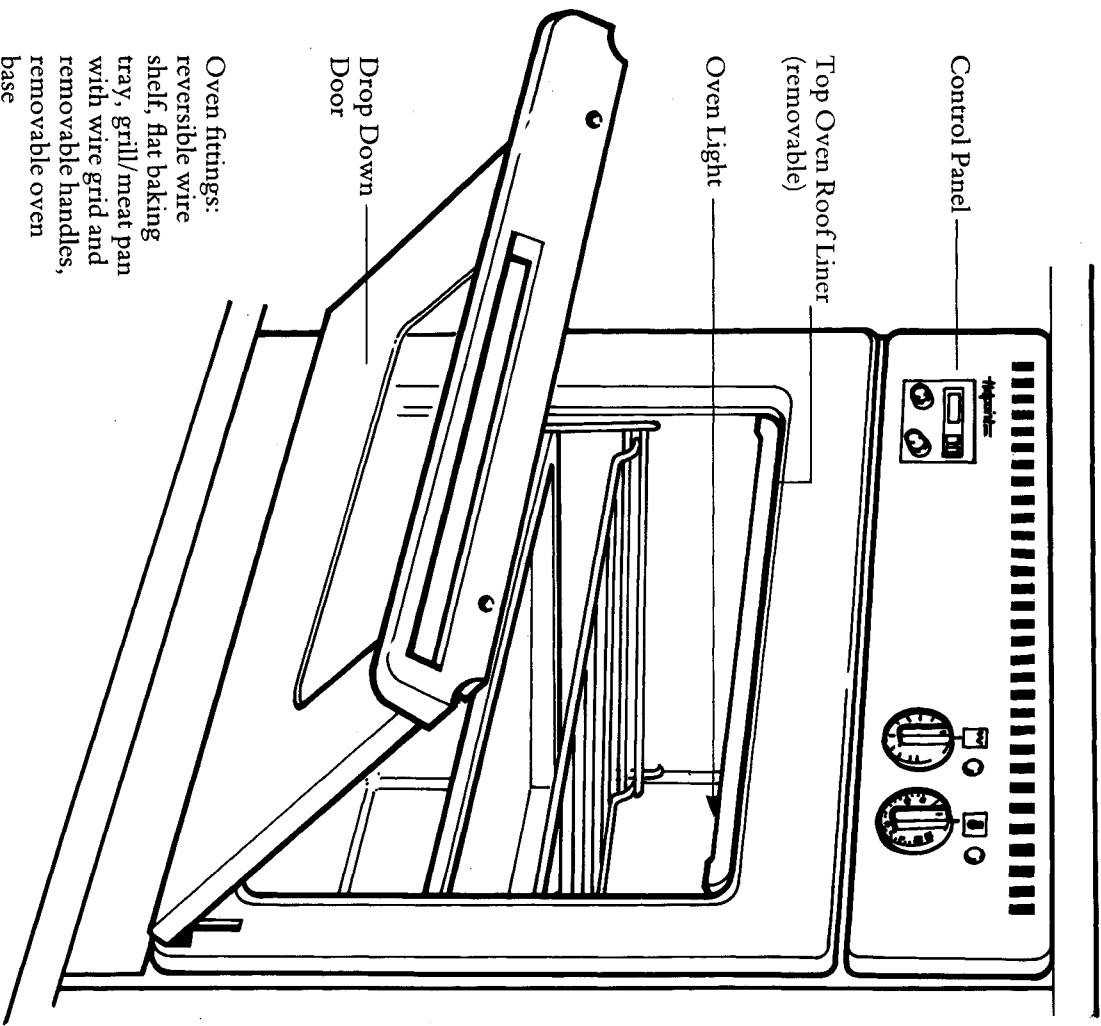
Food	Grill Settings
Poultry	Set to 9 for 8-10 minutes, then reduce to 4-5 to complete cooking
Duck	Set to 9 for 8-10 minutes, then reduce to 3-4 to complete cooking
Lamb/Pork	Set to 9 for 8-10 minutes, then reduce to 4-5 to complete cooking

Variable Grilling

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

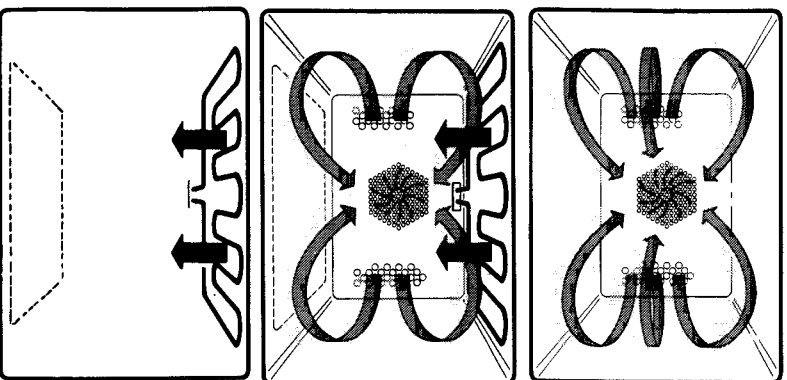
Grilling should be done with the Oven door closed. There is no need to pre-heat. The grill pan with the grid should be used at shelf position 2 or 3, according to the thickness of the food. If excessive smoke is being emitted then turn the Variable Grill Control to a lower setting and/or move the grill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




Get to know the main parts of your Oven



Get to know the Main Parts of your Oven (cont'd)

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.

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 position 1 is preferable. Temperatures selected should be 10–30°C lower than with conventional heating – see separate cookery book.

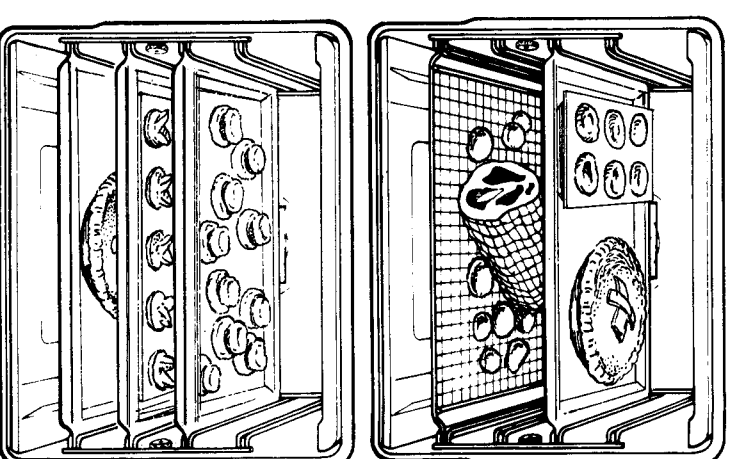
When cooking a complete meal

– for instance 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 times by a few minutes to allow for the larger mass of food.

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 positions 1, 2 and 3.



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 2kg in weight and the food should be cooked immediately afterwards.

The Controls(cont'd)

Mains ON/OFF Light (Orange)

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



Fan Cooking





Fan Grilling






Grilling

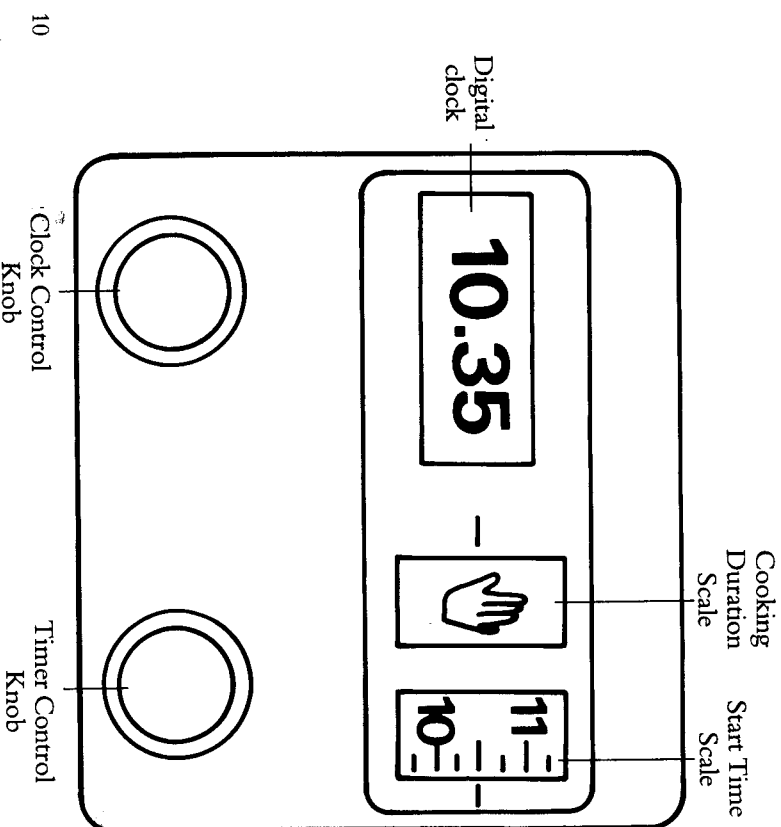
When using the Oven Function :

Turn the Oven Thermostat  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 9).

When using the Grill Functions :

Turn the Oven Thermostat  to the required grilling function  grilling or  fan grilling and the Variable Grill Control within the range 1-9. Remember to keep the oven door closed.





The Automatic Oven Timer

The Oven can be controlled by the Automatic Timer which can be set to switch off up to 12 hours in advance and the cooking period can be anything up to 3½ hours.


The Timer is controlled by a Digital Clock. Check that the clock is showing the correct time, if not reset by turning the Clock Control clockwise until the correct time appears.

To set the Timer to switch ON and OFF automatically


The Start Time Scale is marked in quarter-hour graduations and the Cooking Duration Scale is marked in five minute graduations.

1. Press down the Timer Control Knob and turn clockwise until the time you wish the meal to start cooking is set on the scale.
2. Turn the Timer Control clockwise until the length of time you want the meal to cook is set on the scale.
3. Turn the Oven Thermostat to the required temperature.
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 so that the setting  is displayed on the Cooking Duration Scale.
6. After use turn the Oven Thermostat to 'O' off and turn the Timer Control clockwise so that the setting  (manual) is displayed on the Cooking Duration Scale.

To set the Timer to switch the Oven OFF automatically

1. Turn the Timer Control Knob 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 clockwise.
3. Turn the Oven Thermostat 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 clockwise so that the setting  is displayed on the Cooking Duration Scale.

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 clockwise until the setting  appears on the Cooking Duration Scale (see page 9).