

# 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.

- Service Office and Service Centre
- Service Office only

## IRELAND

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

## NORTH WEST

- **WENDAL:** 2B Highgate, LA9 4SX.  
 Tel: Wensley 214463.
- **PRESTON:** 24/25 Cannon Street,  
 PR1 3NR. Tel: Preston 243111.
- **ST. HELENS:** 40 Cowley Hill Lane,  
 WA10 2AD. Tel: St. Helens 35152.
- **ELLESMEERE PORT:**  
 1 Church Parade, L65 2ER.  
 Tel: 051-356 2141.
- **STOCKPORT:** 44/46 Station Road,  
 Heaton Worsley, SK4 3DT.  
 Tel: Office 061-442 9091.  
 Centre 061-452 0555.

## WALES

- **LLANDUDNO JUNCTION:** Conwy Road,  
 LL31 9RZ. Tel: Deganwy 826226.
- **BRIDGEND:** 18 Western Avenue,  
 Bridgend Industrial Estate, CF31 3SL.  
 Tel: Office Bridgend 64121.  
 Centre Bridgend 04121.

## WEST MIDLANDS

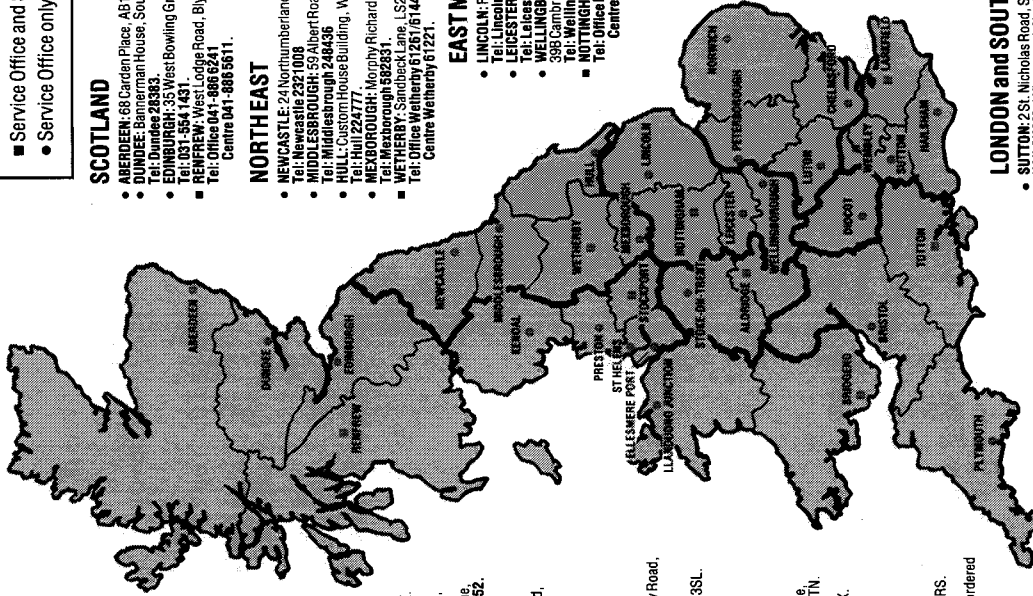
- **STOKE-ON-TRENT:** West Avenue  
 Nelson Estate, Kidsgrove, ST7 1TN.  
 Tel: Kidsgrove 74511.
- **ALDRIDGE:** Westgate, WS9 8UX.  
 Tel: Office Aldridge 743374.  
 Centre Aldridge 743377.

## SOUTH MIDLANDS

- **DIDCOT:** 224 Broadway, OX11 8RS.  
 Tel: Didcot 817711.  
 Spares and accessories may be ordered  
 from either Aldridge or Wembley  
 Centres.

## SOUTH WEST

- **BRISTOL:** 3/5 Brislington Hill, Brislington, BS4 59D. Tel: Bristol 714471.
- **PLYMOUTH:** 69 Mulvey Plain, PL4 6JH. Tel: Plymouth 262831.
- **TOTTEN:** South Hampshire Industrial Park, Salisbury Road, SO4 3SA.  
 Tel: Office Totton 816 991.  
 Centre Totton 867933.



## SCOTLAND

- **ABERDEEN:** 68 Carden Place, AB11 1UL. Tel: Aberdeen 642293.
- **DUNDEE:** Bannerman House, South Tay Street, DD1 1NR.  
 Tel: Dundee 28393.
- **EDINBURGH:** 35 West Bowling Green Street, Leith, EH6 5NX.  
 Tel: Edinburgh 264436.
- **PERTH:** West Lodge Road, Blythswood Estate, PA4 9EN.  
 Tel: Office 041-886 6241.  
 Centre 041-886 5611.

## NORTHEAST

- **NEWCASTLE:** 24 Northumberland Road, NE1 8AJ.  
 Tel: Newcastle 232 1008.
- **MIDDLESBROUGH:** 35A Aberg Road, TS1 1NG.  
 Tel: Middlesbrough 284436.
- **HULL:** 100 House Building, Whitefriargate, HU1 2EU.  
 Tel: Hull 1247177.
- **MEXBOROUGH:** Morphy Richards, Swinton Works, S64 8AJ.  
 Tel: Mexborough 892831.
- **WETHERBY:** Sandbeck Lane, LS22 4TW.  
 Tel: Office Wetherby 61261/61444.  
 Centre Wetherby 61221.

## EAST MIDLANDS

- **LINCOLN:** Firm Road, LN6 7BW.  
 Tel: Lincoln 33811.
- **LEICESTER:** 65 Belgrave Gate, LE1 9HR.  
 Tel: Leicester 239536.
- **WELLINGBOROUGH:**  
 398 Cambridge Street, NN6 1DW.  
 Tel: Wellingborough 223669.
- **NOTTINGHAM:** Ashing Street, NG2 3JB.  
 Tel: Office Nottingham 862481.  
 Centre Nottingham 868387.

## EASTERN

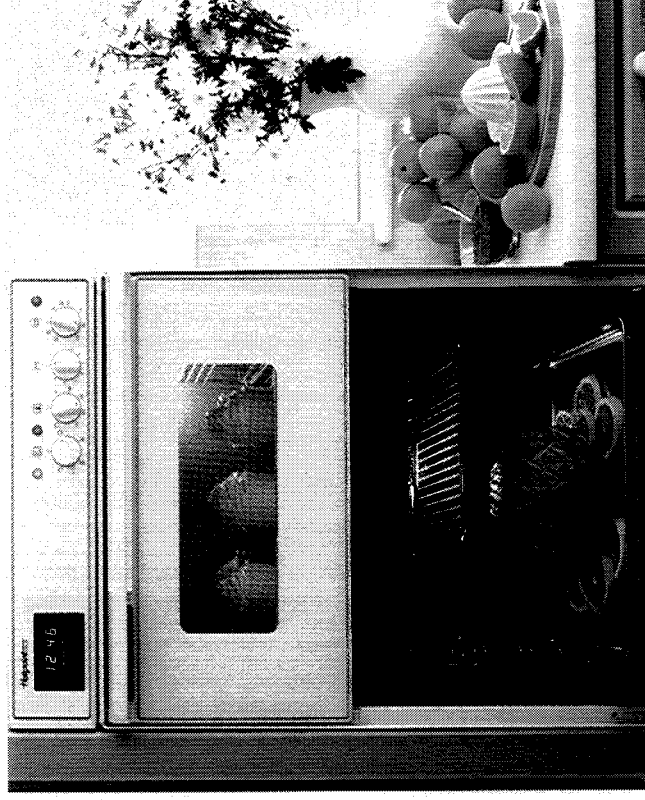
- **NORWICH:**  
 92 Upper St. Giles Street,  
 NR2 1LT.  
 Tel: Norwich 620581.
- **PETERBOROUGH:**  
 Celta Road, PE2 9JB.  
 Tel: Peterborough 64741.
- **LUTON:** 3 Crawley Road,  
 LU1 1JN. Tel: Luton 62211.
- **CHELMSFORD:**  
 Industrial Buildings,  
 Beehive Lane, CM2 9TE.  
 Tel: Chelmsford 269331.
- Spares and accessories  
 may be ordered from  
 Hotpoint Spares  
 Administration Dept.,  
 Celta Road, Peterborough,  
 PE2 9JB. Tel:  
 Peterborough 68989.

## LONDON and SOUTH EAST

- **SUTTON:** 281 Nicholas Road, SM1 1EH. Tel: 01-643 0921
- **HALSHAM:** 1 Kingswood, North Street, BN27 10D.
- **WEMBLEY:** 68 East Lane, HA9 7PQ.
- **Service Office for S. Herts and Middlesex:** 01-908 1933  
 Service Centre 01-904 0201.  
 LARKFIELD: Larkfield Trading Estate, New Hythe Lane,  
 ME20 6SW. Tel: Office Maidstone 76571.  
 Centre Maidstone 76551.

# FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT DOUBLE OVEN

MODEL 6180



# Hotpoint®

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

Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB, England.

Hotpoint Limited is a subsidiary of The General Electric Company p.l.c.

# Your new Double Oven








Using your new Double 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.**

# 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. If the Electronic Clock Display is flashing ,  the power supply has been interrupted. To reset the clock see page 8.
3. Check that the Time Control has been set to  (Manual) operation and not left on automatic (see Page 8).
4. If using the Main Oven have you turned the Function Selector  and the Oven Thermostat  to the appropriate positions.
5. If using the Top Oven for grilling have you turned the Top Oven Thermostat to  or ?
6. A fan can be heard as soon as either of the two oven thermostats are switched on. This is quite normal and is the sound of a cooling fan.

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 will 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 (6180), and colour.
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.

## FIVE YEAR GUARANTEE

From the moment your Oven is delivered, Hotpoint guarantees it for FIVE YEARS. During the five years all parts are completely free of charge provided they are fitted by Hotpoint's own Service Engineer. Labour costs are chargeable after the first year.

This guarantee does not cover accidents, negligence or power cuts. The oven must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.

### Proof of Purchase

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

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## ‘Stay Clean’ Liners

The sides and back of both ovens are fitted with ‘Stay Clean’ Liners which absorb cooking soils. ‘Stay Clean’ roof panels are available for each oven as an optional extra (Part No. 6003). These are available from your retailer or Hotpoint Service Centre (see back of handbook). 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 side liners can be removed by pulling the bottom edge away from the oven side and sliding forward. 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.

## Cleaning the floor and the roof (if not fitted with optional ‘Stay Clean’ liners) of the oven, meat pan and shelves.

Use of fine steel wool soap-pad to remove stubborn stains from the rod shelves, meat pan, roof and floor of the two ovens. Rinse and dry with a soft cloth.

**Note:** Abrasive cleaners or an oven spray or pad should not be allowed to come into contact with the oven surround or trims.

## How to replace the oven lights

Should one of the oven lights fail to work, **switch off** the mains supply to the oven. Access to the bulb can be gained after first removing the lamp cover by turning anti-clockwise. The bulb can then be unscrewed and replaced with one of a similar type (Part No. 613002) which can be obtained from your nearest Hotpoint Service Centre (see back of handbook).

# Installing your Double Oven

## Dimensional Requirements

Dimensions for the housing unit recess are given in Fig. 1. If the housing unit is not already attached to the wall this must be done using the bracket supplied (above the top of the oven unit).

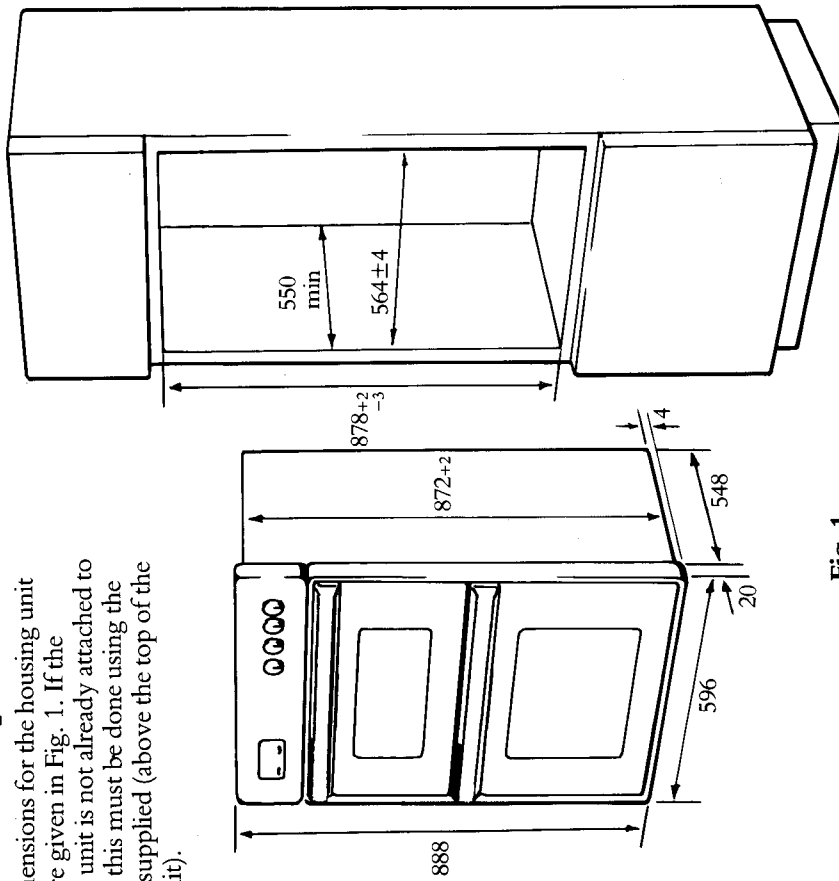


Fig. 1.

## General Requirements

Any electrical wiring must be carried out in compliance with the appropriate IEE and local 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).

**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.

**WARNING - ALL APPLIANCES MUST BE EARTHED.**

The oven must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the unit.  
The loading for this appliance is 5.6 kW.

# Caring for your Double Oven

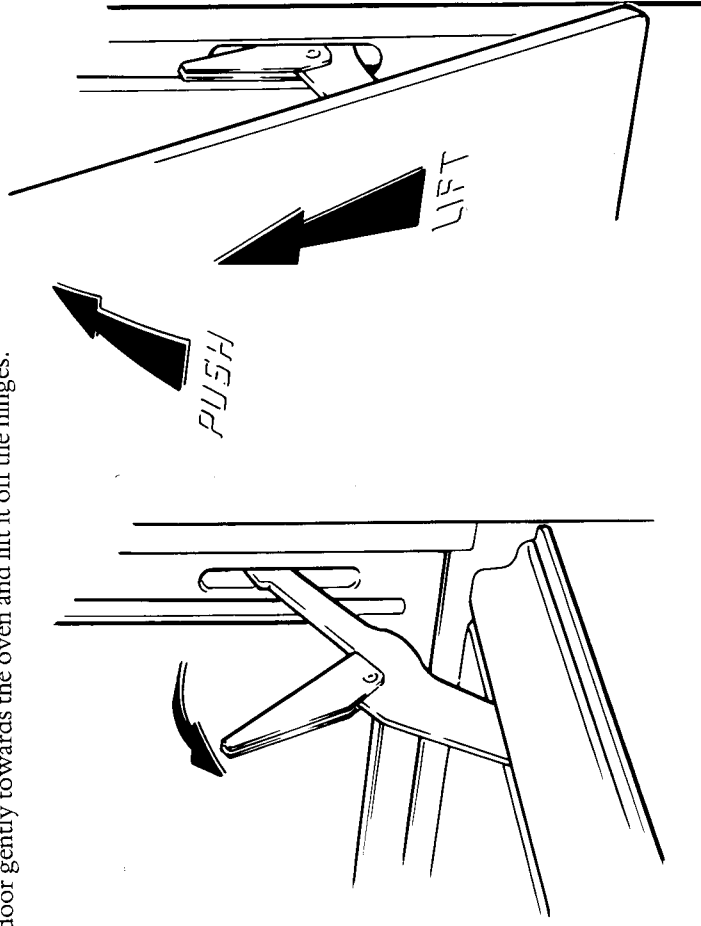
Before doing any cleaning always check that the electricity supply to the Oven is switched OFF.

## Cleaning the Outside

Clean the outside of both ovens by wiping down with a damp cloth using a small amount of detergent, followed by wiping down with a clean dry cloth. Never use an abrasive powder as this will damage the surface.

## Cleaning the Oven Doors


Both doors can be removed for cleaning. To do this, open the doors and swing the hinge stops upwards. Close the door as far as the 'stop' position. Push the top of the door gently towards the oven and lift it off the hinges.



Stubborn stains on the inside of the doors can be removed by using a liquid cleaner, e.g. Jif. During cleaning the doors 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.

# Cooking in the Top Oven (cont'd)

## Warming Dishes

The Top Oven is ideal for warming dishes and keeping food hot. Dishes should not be placed directly on the floor of the oven and the Top Oven Thermostat should be turned to .

Take care, particularly with delicate crockery.

## IMPORTANT

If using aluminium foil **never** allow the foil to touch the sides of the oven. **Never** cover the 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 the Main Oven on fan-assisted heat remember that the oven temperature should be 10–40°C lower than for conventional heating.

Oven Temperature Guide	Centigrade Scale	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
Very Hot	240°C	475°F
	250°C	500°F
	260°C	525°F

## Before connecting or installing the Double Oven the electricity supply must be switched OFF.

If the oven is to be wired into a connector unit this may be positioned behind the oven provided that the following requirements are met.

1. The connector unit must not project more than 25mm from the wall.
2. 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 to avoid damage.

The housing unit into which the oven is to be placed should be solid wood or have a melamine or laminate finish.

Adequate ventilation must be provided (see Fig. 2). 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.

## 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.

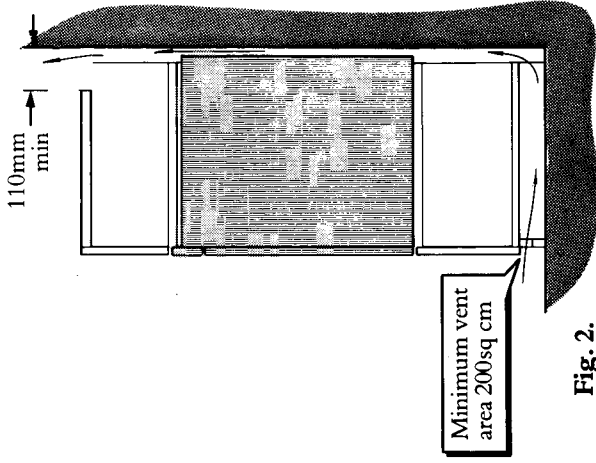


Fig. 2.

## Installing the Oven into the Housing Unit

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. To do this, open the door and swing the hinge stops upwards (see Fig. 3). Close the door as far as the 'stop' position. Push the top of the door towards the oven and lift it off the hinges (see Fig. 4).

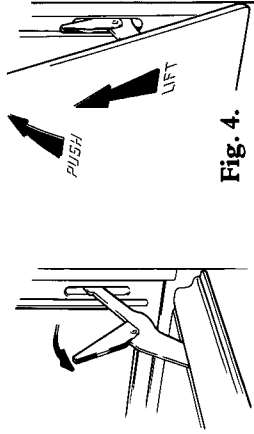
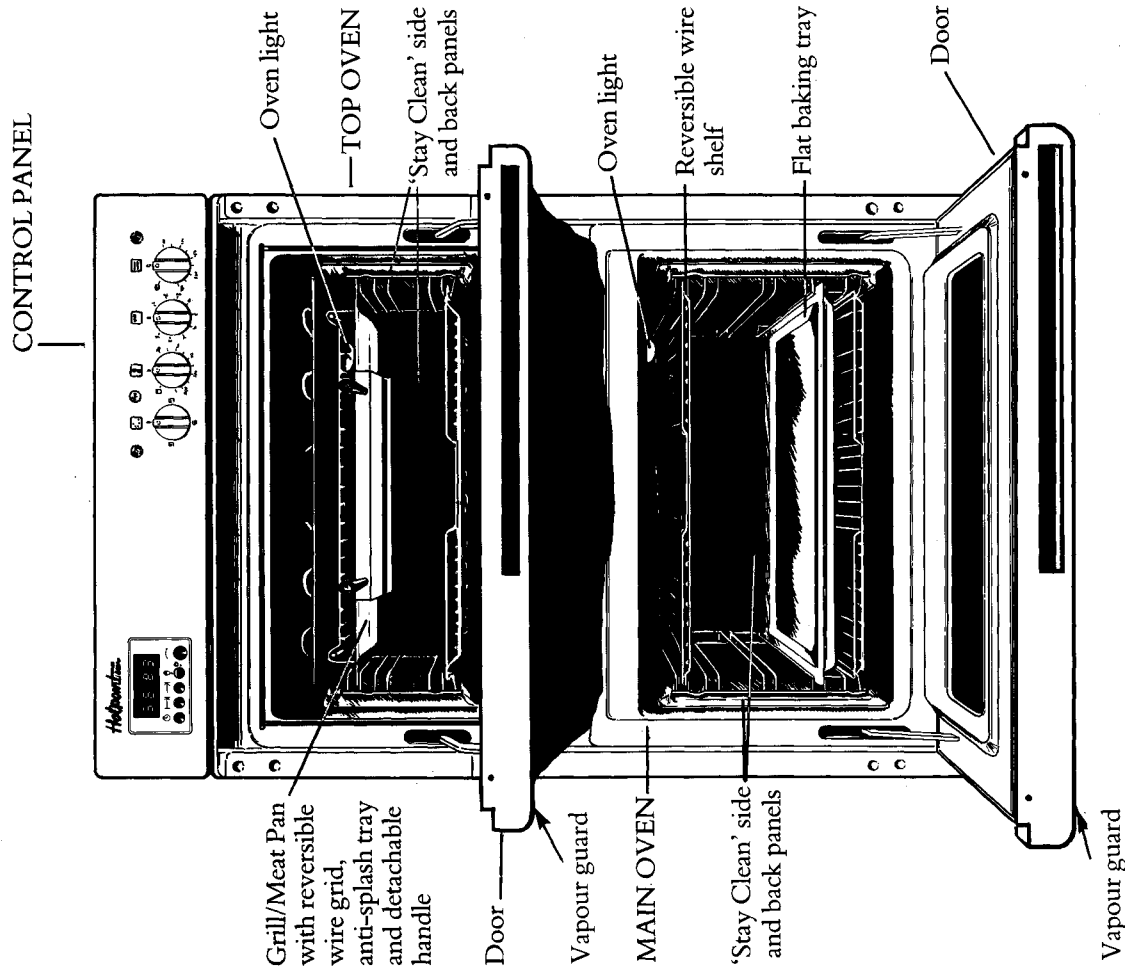


Fig. 3.

Fig. 4.

Lift and slide the oven into the housing unit as far as it will go ensuring that the connecting cable is not trapped beneath or behind. Centralise the oven within the housing unit and secure through the side trims using the four black screws supplied. Replace the oven doors.

# Get to know the main parts of your Double Oven



## Baking Chart

Food	Temperature °C	Shelf Position*
Scones	190-210	1
Soufflé	180-200	1
Apple tart	170-180	1
Swiss roll	160-170	1
Victoria sandwich	160-180	1
Rich fruit cake	120-130	1
Meringues	75	1

\*Reversible wire shelf with wires uppermost.



## Roasting Chart

Food	Temperature °C	Shelf Position*
Poultry	190	1
Beef	170-180	1
Game	170-190	1
Lamb	160-180	1
Baked fish	160-180	1
Veal, Pork	160-170	1
Casserole	140-170	1

\*Reversible wire shelf with wires uppermost.

## Grilling

The grilling facility in the Lower Oven enables you to use the full width of the grill or just the middle section depending on the amount of food you wish to grill at any one time.

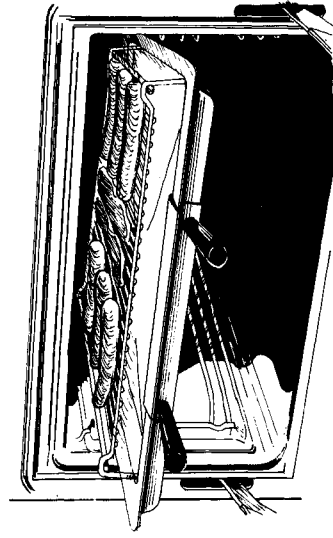
To use the full width of the grill turn the Top Oven thermostat to  and for economy grilling turn it to . In both positions the grill power can be adjusted by means of the Variable Grill Control (settings 0-9).

As with the Main Oven grilling should be done with the Top Oven door **CLOSED**.

There is no need to pre-heat.

Use the grill pan with the anti-splash tray and the reversible grill pan if necessary in position 2-4, according to the thickness of the food. If you find excessive smoke being emitted then turn the Variable Grill Control to a lower setting and/or move the grill pan to a lower position.

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



# Cooking in the Top Oven


The upper oven can be used for normal cooking, but on a smaller scale. The oven is heated by a grill element at the top of the compartment and a lower element under the base of the compartment. Care should be taken not to place the food too close to the top element and **never** on the oven floor. Where necessary, it is advisable to stand dishes on the baking tray to avoid spillage on to the floor of the compartment. Most foods will cook at a slightly lower temperature in the smaller Top Oven than in the larger Main Oven.

The temperatures given in the baking and roasting charts on the following pages are intended as a guide. You may find that you need to vary these to suit your personal taste.

## Position of Shelves




## Baking and Roasting using Conventional Heating

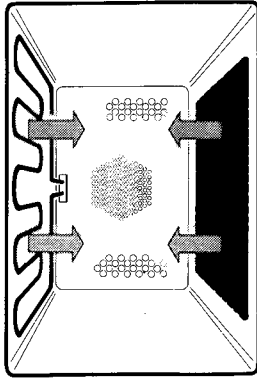
Turn the Top Oven Thermostat  to the required temperature.


### Baking

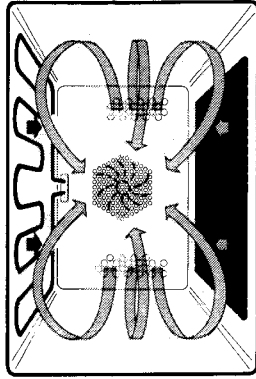
Always put the item you are baking in the centre of the shelf. If using the flat baking tray supplied always have the sloping edge towards the front.


Your Double Oven is equipped with four different heating systems:

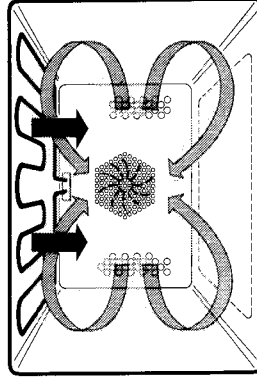
1. **Conventional Heating**  in both ovens – with upper and lower heat. This system is particularly useful for roasting and baking on one shelf only.




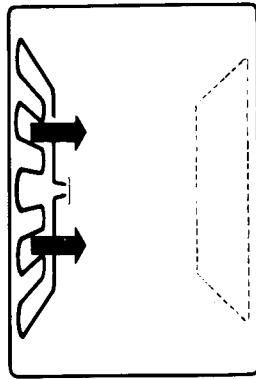
2. **Fan Assisted**  in the main oven – the fan operates by constantly moving heated air around the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.



3. **Fan Assisted Grilling**  in the main oven – 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.



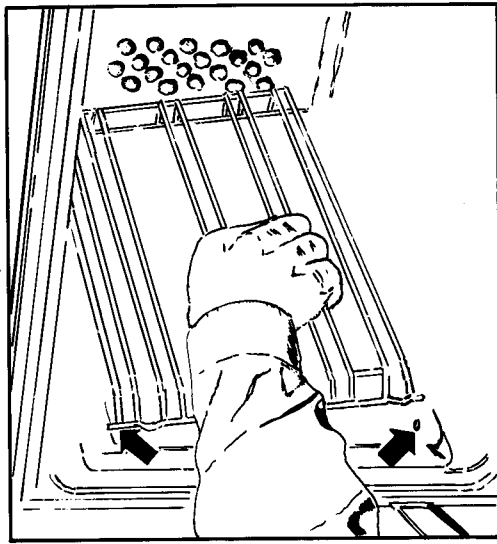
4. **Variable grilling**  – both ovens can be used for conventional grilling and have full width, fully controllable grills. The grill in the top oven also has an economy setting which enables you to use just the middle section.



These four 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.

# Before using your oven for the first time

In some models the shelf racks will have to be inserted. To do this, first push the long ends of the racks into the top openings in the side walls and then insert the bottom ends in the holes provided.



## Make sure the electricity supply is switched ON.

### Setting the time of day

Your Built-In Oven is fitted with an Electronic Clock and Timer. When switching the oven on for the first time or if the power supply has been interrupted the Electronic Clock Display will flash **11:11**. To set the clock to the time of day press both the Minute Minder **Ⓞ** and Duration **▶** Buttons and hold them in while turning the Time Control **↻** until the time of day appears in the Display. When you have reached the right time release the buttons and the clock will operate. Remember that the clock is a twenty-four hour one so that 3 o'clock in the afternoon will show in the display as **15:00**.

### Manual/Automatic

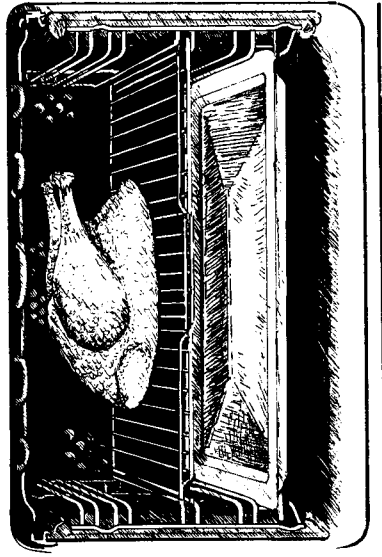
For normal operation (without automatic timing) the Manual/Automatic Switch must be turned to **Ⓜ** (manual).

To remove the 'new smell', heat up the empty ovens for 30 minutes keeping the doors closed. To heat up the Main Oven turn the Main Oven Function Selector to **Ⓜ** - the Mains ON/OFF light and the light inside the oven will come on - and set the Main Oven Thermostat to 250. When you do this the Oven Thermostat Light on the Control Panel will come on. To heat up the Top Economy Oven turn the Top Oven Thermostat to 250 - the Top Oven Thermostat light and the light inside the top oven will come on.

## Fan Assisted Grilling - Roasting

In this method of cooking the top heating element and the hot air fan are switched on and off alternately. It is ideal for roasting a joint or chicken and has the same result 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. Insert the meat tin and anti-splash tray at shelf position 1. Put the food on one of the oven shelves and insert at shelf position 2 or 3 depending on the height of the food. Turn the Function Selector to **Ⓜ** and the Main Oven Thermostat to the required temperature. For large pieces of meat or several pieces a lower temperature and a longer grilling time will be necessary.



## Roasting Chart



Food	Temperature °C
Poultry	180-200 (turn over approx. half way through cooking period)
Duck	180-200
Lamb	160-180
Pork	150-180

For ordinary grilling we would normally recommend using the Top Oven Grill with the Variable Control (see page 19). However, if necessary the top element in the Main Oven can be used as a full power grill by turning the Function Selector to **Ⓜ** and the Oven Thermostat to **Ⓜ**, but the oven door must be **CLOSED**. Alternatively it can be used at a lower setting by turning the Function Selector to **Ⓜ** and the Oven Thermostat to a lower temperature. Care however should be taken with delicate foods e.g. fish - as the grill will come on full initially in order to raise the temperature.



# Cooking in the Main Oven (cont'd)

## Baking and defrosting food using fan assisted heat

Turn the Function Selector  to  and the main Oven Thermostat to the required temperature.

## Baking

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 if the cooking time is less than 25 minutes.

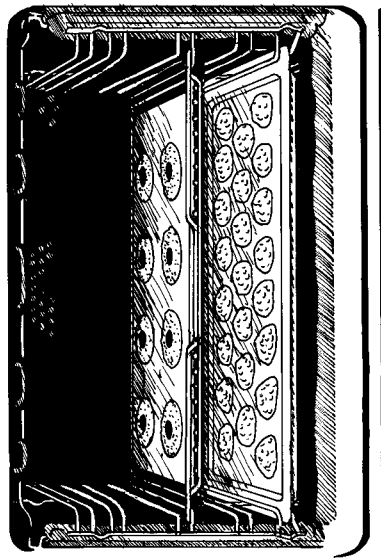
Since the distribution of heat is more even most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then position 1 is preferable. Temperatures selected should be 10 to 40° C lower than with conventional heating - see separate cookery book.

When cooking a complete meal - for instance roast beef, roast potatoes, Yorkshire pudding and apple pie - place meat/potatoes on anti-splash tray in 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 and take out the upper shelf slightly earlier.

If you are batch cooking

you will need to pre-heat the oven. Use the baking tray supplied with the oven in position 1 and your own baking tins at position 3 if baking on two shelves. If batch baking on 3 shelves use positions 1, 3 and 4.

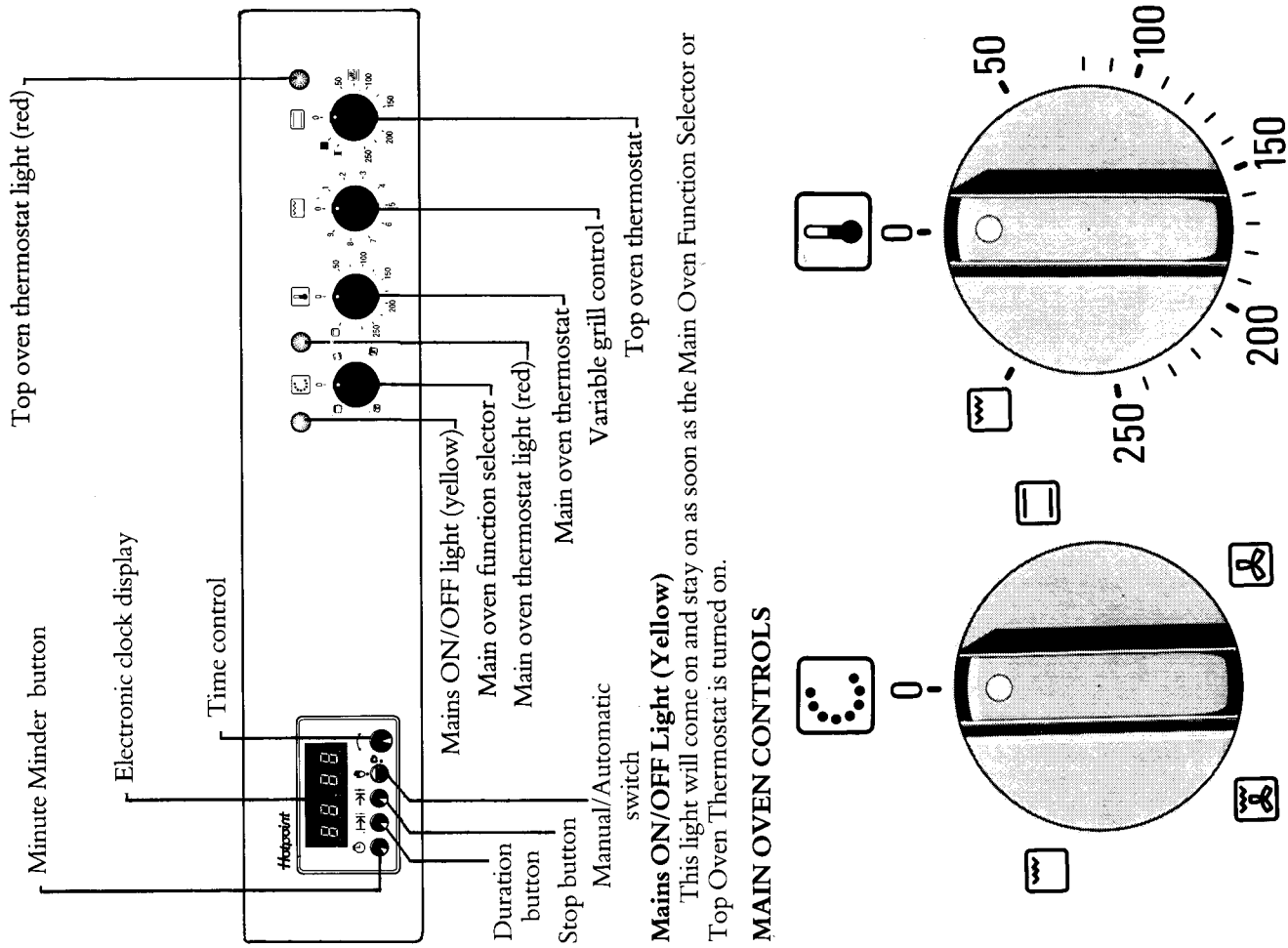


## Defrosting

**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




## Mains ON/OFF Light (Yellow)

This light will come on and stay on as soon as the Main Oven Function Selector or Top Oven Thermostat is turned on.

## MAIN OVEN CONTROLS

# The Controls (cont'd)

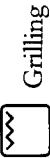
## MAIN OVEN CONTROLS (cont'd)

Before using the Main Oven the Function Selector  must be turned to the appropriate position.

The control has four settings:



Conventional









Grilling



Fan-assisted





Fan-assisted grilling

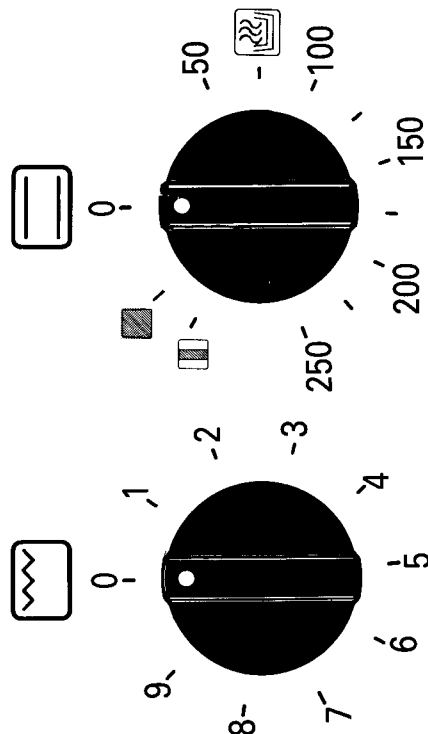
Now turn the Main Oven thermostat  clockwise to the required temperature. The thermostat light will immediately come on when either Conventional  or Fan-assisted  is selected and will remain on until the oven reaches the required temperature. The light will then automatically go on and off during cooking as the oven thermostat maintains this temperature. If the thermostat light does not come on when the thermostat is turned on, make sure that the Manual/Automatic Switch is turned to  (Manual). When Fan-assisted grilling  or grilling  is selected the thermostat light will not operate.

After use always set the Function Selector and the Main Oven Thermostat back to 'O' (Off).

**Note:** The Oven Thermostat Control must be turned anticlockwise to switch off.

If required the top element in the main oven can be used as a grill by setting the Function Selector to  and the Oven Thermostat either to  or a lower setting on the thermostat if less than full power is required. Always remember to keep the oven door closed.

## TOP OVEN CONTROLS



## Baking

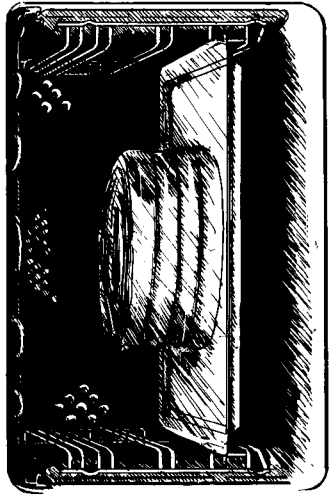
Always put the item you are baking in the centre of the shelf. You will find that shelf positions 1 or 2 will give the best results. If using the flat baking tray supplied always have the sloping edge towards the front. If you are baking on more than one shelf or cooking cakes in tinware, then the fan assisted system is recommended.

## Baking Chart

Food	Temperature °C	Shelf Position
Bread	200-220	1-2
Scones	200-220	1-2
Soufflé	190-210	1-2
Apple tart	180-200	1-2
Swiss roll	180-190	1-2
Victoria sandwich	170-180	1-2
Rich fruit cake	130-140	1
Meringues	75	1-2

## Roasting

If roasting in an open dish, shelf position 2 is recommended. If roasting directly in the meat pan use the anti-splash tray supplied, so that during cooking all the fat drains into the cavity base, this ensures that oven cleaning is kept to a minimum.



If roasting or cooking a casserole in a closed dish it should be placed on a shelf either at position 1 or 2 depending on the size of the dish.

## Roasting Chart

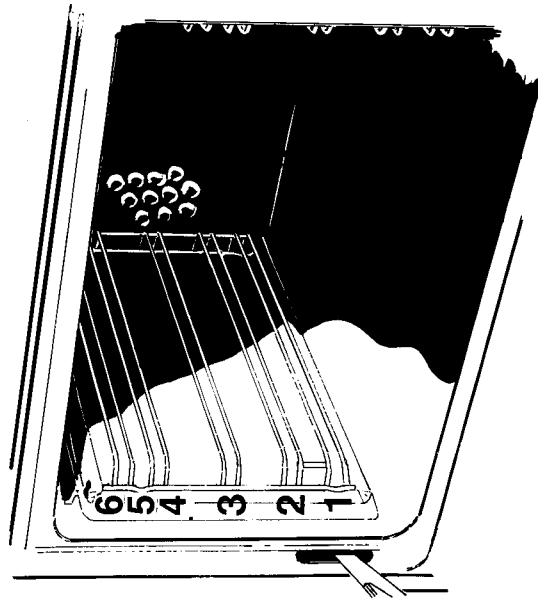
Food	Temperature °C	Shelf Position
Poultry	200	2
Beef	180-190	2
Game	180-200	2
Lamb	170-190	2
Baked fish	170-190	2
Veal	170-180	2
Casserole	150-180	1-2

# Cooking in the Main Oven

The temperatures given in the baking and roasting charts on the following pages are intended as a guide. You may find that you need to vary these to suit your personal taste.

**IMPORTANT** – Whichever method of cooking you are using you should **never** cook directly on the floor of the oven. If using aluminium foil, **never** allow it to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.

## Position of Shelves






Always use the handles of either oven to open the doors and **not the vapour guard** as this becomes very hot during cooking and will remain so for some time after the 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 the 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 fittings when you have finished cooking 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 even save electricity.

## Baking and Roasting using Conventional Heating

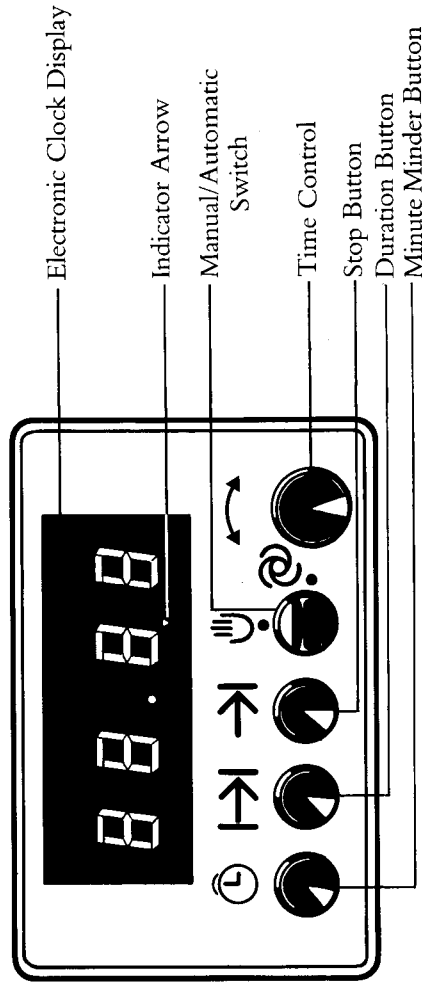
Turn the Function Selector  to  and the Main Oven Thermostat  to the required temperature.

## TOP OVEN CONTROLS (cont'd)




To heat this oven, turn the Top Oven Thermostat  clockwise to the required temperature. The Thermostat Light will immediately come on and remain on until the oven reaches the selected temperature. The light will then automatically go on and off during cooking as the Oven Thermostat maintains this temperature.

After use always turn the Top Oven Thermostat anti-clockwise back to 'O' (Off). To use the grill set the Top Thermostat Control to either the economy  or the full power setting  and the Variable Grill Control  within the range 1-9.

## THE AUTOMATIC OVEN TIMER






Both the Main and Top Ovens, with the exception of the Grills, can be controlled by the Automatic Timer.

The Timer is controlled by Electronic Clock. Check that the clock is showing the correct time, if not reset it by pressing in both the Minute Minder  and Duration  Buttons and hold them in while turning the Time Control  until the correct time appears in the Display.








## The Minute Minder

The Minute Minder can be used independently or in conjunction with the automatic timer and will give an audible reminder. It does not control the operation of the ovens.

Press the Minute Minder Button  and  will appear in the Display. Holding the button in turn the Time Control  to the length of time required. Release the button and the Display will revert back to the time of day but with the arrow still showing above the Minute Minder Button. The Minute Minder Button can be pressed at any time to show how long it will be before it sounds. At the end of the set time the Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons.


# The Controls (cont'd)

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




1. Turn the Manual/Automatic Switch to . An indicator arrow  in the Display immediately above will start to flash.
2. Press the Stop Button . An indicator arrow will appear above the button and the Display will show . Holding the Stop Button in, turn the Time Control  until the time you want the meal to finish cooking appears in the Display. Release the button and the clock will revert back to the time of day with the two indicator arrows still showing.
3. Press the Duration Button , an indicator arrow will appear above the button. Holding the Duration Button in, turn the Time Control until you until the length of time you want the meal to cook for is shown in the Display. (This sets the switching-on time.) Release the buttons and the clock will revert back to the time of day with the three indicator arrows still showing.
4. Turn the appropriate Oven Thermostat (or thermostats if using both ovens) to the required temperature and if using the Main Oven the Function Selector to the type of heating required (see Page 10).
5. The oven will automatically switch ON (the middle indicator arrow will disappear) when the pre-selected start time has been reached and switch OFF when the Stop time is reached. At that time the arrow above the Stop Button will disappear and the Minute Minder will start to sound to remind you that the meal is ready to take out. The Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons.
6. After use turn the appropriate controls to 'O' (Off) and turn the Manual/Automatic Switch to  (Manual). The arrow above the switch will cease to flash.

## To set the Timer to switch OFF only





The timer may be used to switch the oven off.

1. Follow Steps 1 and 2 as above.
2. Turn the appropriate Oven Thermostat to the required temperature and if using the Main Oven the Function Selector to the type of heating required (see Page 10). The Oven Thermostat light will come on and the oven start to heat up.
3. The oven will automatically switch OFF when the stop time is reached. At that time the arrow above the Stop Button will disappear and the Minute Minder will start to sound to remind you that the meal is ready to take out. The Minute Minder will sound for approximately 2 minutes but can be switched off beforehand by pressing any one of the buttons.
4. After use turn the appropriate controls to 'O' (Off) and turn the Manual/Automatic Switch to  (Manual). The arrow above the switch will cease to flash.

## To cancel the Timer and return to MANUAL operation

If you wish to use the oven manually after a timed operation has been set press the Stop Button  and holding it in turn the Time Control back to . Release the button and the clock will revert back to the time of day. Turn the Manual/Automatic Switch back to  (Manual). The arrow above the switch will cease to flash.

## General notes on using the Automatic Timer

1. When setting any part of the timer always keep the appropriate button pressed in with one hand and turn the Time Control at the same time with the other hand.
2. After a button has been released an arrow will remain above it in the Display to act as a reminder of what has been selected.
3. If the arrow above the Manual/Automatic Switch flashes, this indicates that one of the buttons needs to be set.
4. If you wish to cancel or change one of the settings simply press the appropriate button and turn the Time Control back to . Reset the appropriate button as required.
5. If after setting the timer or when the meal has started to cook you want to know how long it will take simply press the Duration Button  and the length of time will be shown in the Display.
6. If you want to know when the cooking will come to an end simply press the Stop Button  and the finishing time will be shown in the Display.
7. The Minute Minder can be set to come on before the end of automatic cooking, e.g. to remind you to put the vegetables on. The Minute Minder will sound a second time at the end of the automatic cooking period.
8. Always remember to switch the Manual/Automatic Switch back to  (Manual) after you have used the Automatic Timer.



## **Key Contacts**

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Note: Our Service Operators will require the following information:

Model Number

Serial Number

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