

Hotpoint Service Offices

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

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

EASTERN

- **NORWICH:** 32 Upper St, Giles Street, NR2 1LT
Tel: (0693) 6206581.
- **PETERBOROUGH:** Whiteridge, HU1 2EU
Celta Road, PE2 9JB
Tel: Peterborough (0733) 64741.
- **LONDON:** 3 Crawley Road, LU1 1HX
Leighton (0662) 452211.
- **ESSEX:** Industrial Buildings
Beenhive Lane, CM9 0TE
For postal code: RM 16
Chelmsford (0245) 492433
Chelmsford (Essex)
Chelmsford (0245) 269331.

NORTH EAST

- **NEWCASTLE:** 31 Mosley Street, NE1 1YF.
Tel: Newcastle 091-2321008
- **HULL:** Custom House Building,
Whitfriargate, HU1 2EU
Tel: Hull (0482) 224777
- **MEXBOROUGH:** Morphy Richards,
Swinton Works, S64 8AJ
Tel: Mexborough (0709) 582831.
- **WETHERBY:** Sandbeck Lane, LS22 4TW.
Tel: Service Office Wetherby
(0837) 581261/581444
Spares Centre Wetherby
(0837) 581221.

NORTH WEST

- **KENDAL:** 28 Highgate, LA9 4SX.
Tel: Kendal (0539) 724483.
- **PRESTON:** 24/25 Cannon Street,
PR1 3NR. Tel: Preston (0772) 824311.
- **MENESIDE:** 46 Cowley Hill Lane,
WA10 2AD. Tel: St Helens (0744) 35152.
- **WIRRAL:** 5 Burnbury Green, Stannely Grange,
Ellesmere Port, L65 9EW
Tel: 051-356 2141.
- **MANCHESTER:** 44/46 Station Road, Heaton
Mersey, Stockport, SK4 30T
Tel: Service Office 061-442 8677 (South)
061-432 0513 (North)
Spares Centre 061-422 555.

EAST MIDLANDS

- **NORTHAMPTON:** 39B Cambridge Street, NN8 1DW.
Tel: Wellingborough (0953) 223669.
- **NOTTINGHAM:** Ashling Street, NG2 3JB.
Tel: Service Office Nottingham
(0602) 862431/864322
Spares Centre Nottingham
(0602) 860387.

LONDON and SOUTH EAST

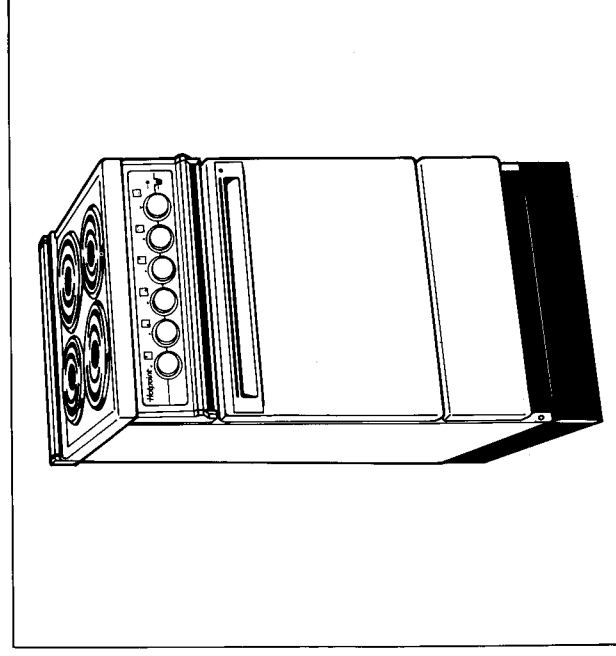
- **SUSSEX:** 1 Kingswood, North Street,
Hailsham, BN27 1DD.
Tel: Hailsham (0323) 842733.
- **WEMBLEY:** 68 East Lane, HA5 7PQ.
Tel: 091 for S. Heats and Midlands
091-9044399
Office for postal codes
W: NW, WC: SW 1, 3, 5, 6, 7, 10
N: E: EC: 081-908 4722
SE: NE: east of SW 081-908 2511
Spares Centre 081-904 0201.
- **KENT:** Larkfield Trading Estate,
New Hythe Lane, Larkfield, ME20 6SW.
Tel: Service Office Maidstone (0622) 716571
Spares Centre Maidstone
(0622) 715631.

CHANNEL ISLANDS — Service provided by agents
The normal United Kingdom guarantees apply and all services schemes are available.
JERSEY: 19 Don Street, St Helier. Tel: (0534) 21625.
Clos D'Ormes, Pontac, St Clements. Tel: (0534) 54808.
GUERNSEY & SARRE: Valjays Stores, Grande Rue, St Martin, Guernsey. Tel: (0481) 38422.
Lowlands, Braye Road, Vale, Guernsey. Tel: (0481) 48264.
ALDERNEY: 32 High Street, Alderney. Tel: (0481) 822886.

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celta Road, Peterborough, PE2 9JB.
Tel: Peterborough (0733) 65959.
In accordance with its policy of progressive product design,
the Company reserves the right to alter specifications.

Hotpoint Ltd, Peterborough, PE2 9JB, England
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HOTPOINT SLOT-IN COOKER USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODEL 6500



Hotpoint®

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.

- Service Office and Spares Centre
- Service Office only

SOUTH MIDLANDS

- **DIDCOT:** 224 Broadway, OX11 8RS.
Tel: Didcot (0235) 817711.
Spares and accessories may be ordered from either Totton or Wembley Centres.

SOUTH WEST

- **PLYMOUTH:** 69 Mutley Plain, PL4 6JH.
Tel: Plymouth (0752) 262631.
- **SOUTHAMPTON:** South Hampshire Industrial Park,
Salisbury Road, Totton, SO4 3SA
Tel: Service Office Totton (0703) 861981/
667374
Spares Centre Totton (0703) 867933.

WALES

- **NORTH WALES:** Conwy Road, LL31 9RZ.
Tel: Gaganwy (0492) 582626.
- **SOUTH WALES:** 18 Western Avenue, Bridgend Industrial Estate
CF31 3SL
Tel: (0656) 664121 for postal codes
CF, SA, SY23-25 (0656) 655554 for
BS, GL (not 56), HR, SY 15-18, LD1-8, NP
Spares Centre South Wales (0656) 766111.

WEST MIDLANDS

- **STOKE ON TRENT:** West Avenue, Nelson Estate, Talke,
Stoke on Trent, ST7 1TN.
Tel: Stoke (0782) 774511.
- **BIRMINGHAM:** Westgate, Aldridge, West Midlands, WS9 8UX.
Tel: Service Office Aldridge (0922) 743374
B (0922) 743374
All other postal codes (0922) 743376
Spares Centre Aldridge (0922) 743377.

IRELAND

- **Northern Ireland:** 256 Ormeau Road, Belfast,
BT7 2EZ.
Tel: Belfast (0232) 647111.
- **Fire:** 49 Airways Ind Estate, Dublin 17.
Service Office Dublin 426888
Spares Centre Dublin 426836.
Spares and accessories may be ordered from either address.

Hotpoint Ltd, Peterborough, PE2 9JB.

Before you operate your new Hotpoint Slot-In Cooker

Please read these instructions fully.

1. Ensure that the cooker is installed by a qualified electrician following the instructions below. Your cooker should not be located adjacent to a gas heater as flames from the burners could cause damage to your cooker.
2. For your own safety and to get the best results from your cooker it is important to read through this Handbook before using your cooker for the first time.

Installation

- **Unpacking the appliance**
The cooker should be carefully unpacked and checked for damage. Ensure that no packaging material is left inside the oven cavities.
- **Siting the cooker**
The cooker is designed to be flush between standard kitchen units spaced a minimum 500mm apart. The clearance either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both, as well as in a corner setting. It can also be used freestanding. Adjacent side walls which project above hob level should be protected by heat resistant material, but in any case should not be nearer to the cooker than 100mm. Any overhanging surface or cooker hood should not be nearer than 650mm.
- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity company regulations by a qualified electrician, eg. your local electricity company 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 APPLIANCE
– THIS APPLIANCE MUST BE EARTHED.
– BEFORE CONNECTING OR INSTALLING THE COOKER THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **IMPORTANT:** The earth connection on this appliance must be made using a box spanner to avoid strain on adjacent terminals.
- The installer must check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The cooker must be connected to a suitable double pole isolating switch (cooker control unit) having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent but not directly above the cooker.
- Access to the mains terminals is gained by removing the rear access cover.
- The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.
- The main cooker control unit must be switched ON for any part of the cooker to function. In houses fitted with a 30 milliamp RCCB, the combined use of your slot-in cooker and other domestic appliances may occasionally cause the RCCB to trip. In the unlikely event of the RCCB repeatedly tripping contact your local Hotpoint Service Office. In some instances it may be necessary to fit a 100 milliamp RCCB.
- **Height Adjustment:**
The delivered height of your cooker is set at 902mm to the top of the hob side trims.
The minimum height of the cooker is 900mm if the plastic feet under the plinth are removed, with care, using a suitable tool.
Levelling washers/height adjustment washers are available to raise the cooker up to 914mm free of charge on application to Hotpoint. See back page.
The cooker should not be installed with the hob height below the worktop height.
Before sliding the cooker into position, measure that height of the units next to the cooker from the floor to the worktop at front and back.
Open oven door, place hands on the top oven roof avoiding any damage to the grill elements and carefully locate cooker into position.
Check the level of the cooker by placing a spirit level on the top of the cooker fascia taking care not to scratch the surface. Make any adjustments necessary. The appliance must be stable and level.
- The maximum loading of your cooker is 8.3kW.

NOTE: Children should not be allowed to play with the appliance or tamper with the controls. DO NOT allow children near the appliance when in use as surfaces will get extremely hot.

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The Main Parts of your Cooker

WARNING: DO NOT TOUCH THE OVEN DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.

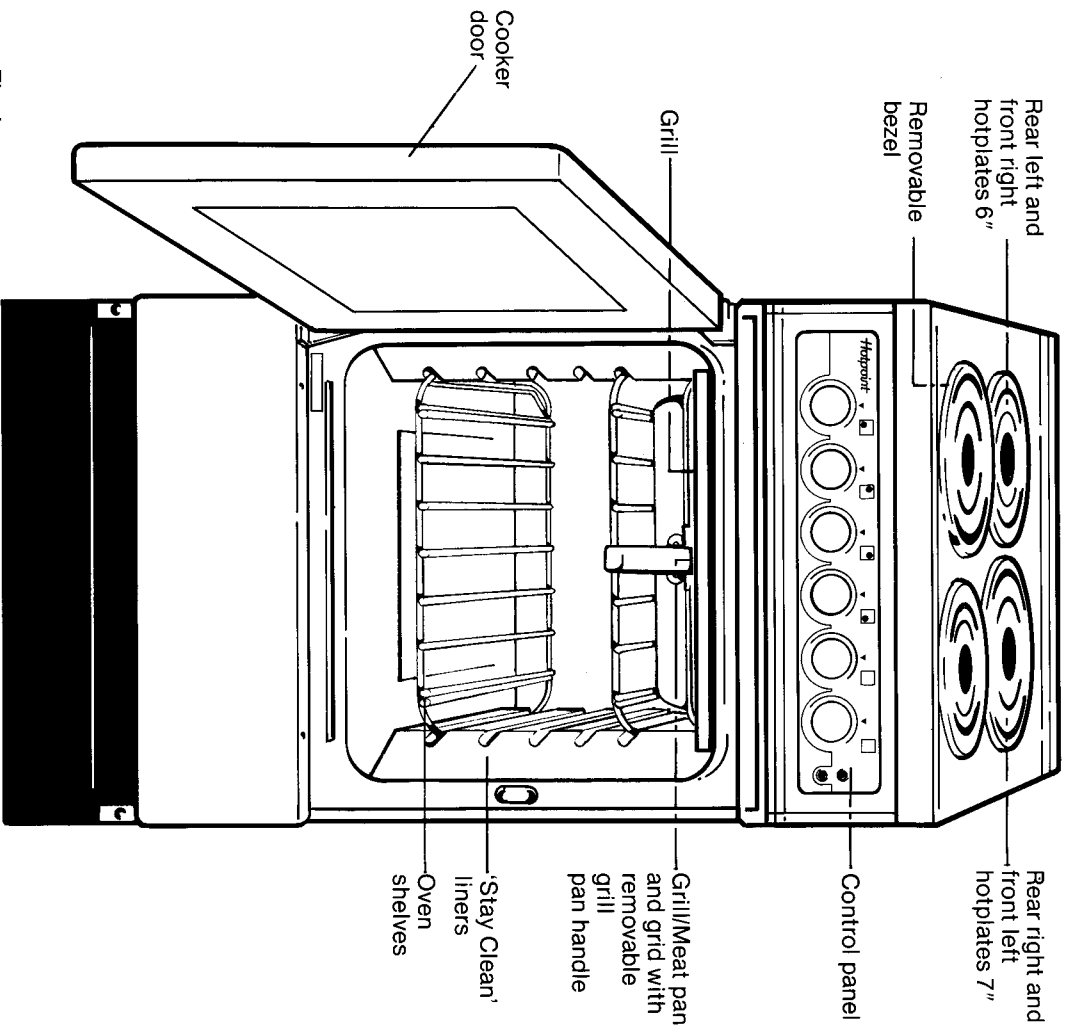


Fig. 1

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

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

Hotpoint's Free Five Year Guarantee

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

Hotpoint's Service Care

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

Service Cover

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 take 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. Check the points below before calling your Hotpoint Service Office.
Check that the mains supply is switched on.

Spare Parts

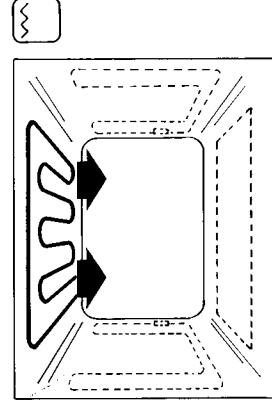
Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

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

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

The cooking systems in your Cooker

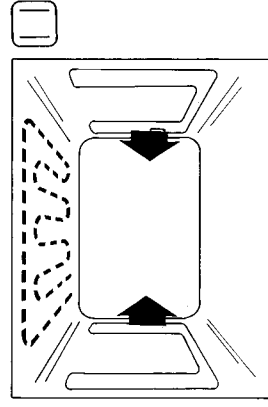


Your new cooker is equipped with different cooking systems:

1. Variable Grilling

Located at the top of the oven is a conventional full width fully variable grill.

Note: The Grill Door must be open when grilling.



2. Conventional Heating (Oven).
Fitted with side elements to provide conventional cooking.

If it still won't work . . .

Contact the Service Office

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

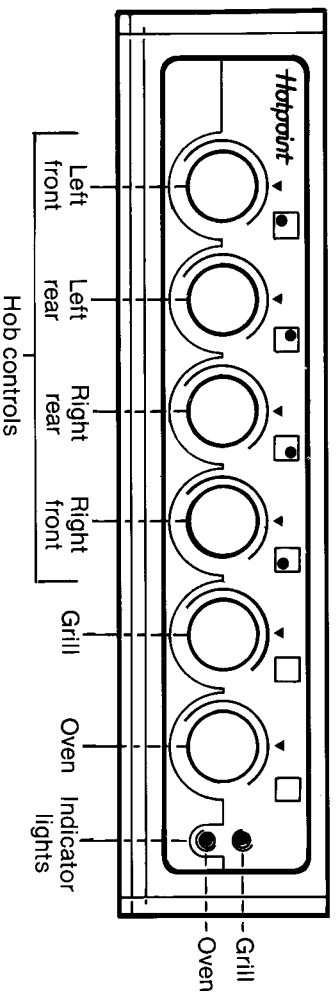
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6500), serial number (situated on the front of the cooker below the main oven door) and the colour.
5. The date of purchase. Enter the date here:
6. If you have taken out one of the Hotpoint Service Schemes. Please make sure you have these ready when you call.

PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

Ensure that the room is well ventilated (eg. open a window or door) and that persons who may be sensitive to the odour avoid fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased.

The Controls

Switch on the electricity supply to the cooker at the Cooker Control Unit.



Control Knobs

The knobs for the hob and grill can be rotated in either direction to provide fully variable heat control, the oven knob can only be rotated clockwise from the **Off** position.

Operating controls when the Grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill elements.

Hob Controls

Setting 6 is the highest/hottest and gives 100% power. Setting 1 is the lowest/coolest and gives about 7% power. Variable power is obtainable on each of the heating areas by selecting any number between 1 and 6. The 'off' position is identified by a '0'.

The control knobs for the hob heating areas can be rotated in either direction to provide fully variable heat control.

Grill Control

The grill control provides fully variable heat control selecting any number between 1 and 6.

The power level numbers are indicated in grey.

Whenever the grill control is operated an indicator will light.

Oven Control

This control switches on the Oven. The temperature in the oven can be set anywhere between 80°C and 230°C.

The oven thermostat indicator light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature. The 'off' position is identified by a '0'.
The oven control can only be turned on clockwise.

To remove the oven shelves — pull the shelf towards the user.

To replace — locate the shelf position and push shelf inwards ensuring that the shelf is firmly positioned between the shelf runners.

Care and Cleaning (continued)

Oven and Grill Doors

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Oven Door

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

Do not operate the oven without replacing the door seal.

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 clean water, dry with a soft clean cloth.

Cleaning the Exterior of the Cooker

The outside of the cooker should be cleaned regularly to keep it looking like new.

Wipe over with a soft cloth wrung out in hot water and dry with a soft clean cloth.

You can use mild non abrasive cleaners but always read the manufacturer's instructions first. Always test their suitability on a small area of the cooker not noticeable in normal use.

**NOTE: Do not use scouring pads or abrasive cleaners which will scratch the surface.
Wear protective gloves when cleaning any part of your cooker.**

Care and Cleaning

WEAR PROTECTIVE GLOVES WHEN CLEANING ANY PART OF YOUR COOKER.
WARNING: BEFORE CLEANING SWITCH THE COOKER OFF AT THE COOKER ISOLATOR SWITCH AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.

Wipe out the grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill deflector plate, the floor, rear wall and side walls of the compartment.

'Stay Clean' Liners

'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically.

However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time. If necessary the 'Stay Clean' liners can then be wiped down with warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

NOTE: Do not use enzyme or biological washing powder, harsh abrasives or chemical oven cleaners of any kind.

Do not wash them in a dishwasher.

Oven Fittings

The shelves can be removed for cleaning either in a dishwasher or by using a fine steel wool soap pad.

The grill/meat pan can be cleaned either in warm soapy water using a fine steel wool soap pad to remove stubborn stains or in a dishwasher. It should be cleaned after each use. Clean stubborn stains from the floor of the oven using a fine steel wool soap pad.

Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Hotplates

The chrome bezels lift off for cleaning.

The hob lifts up for cleaning. Spillage which collects in the spillage tray should be wiped up as quickly as possible. Clean the hotplates when they are cool, removing any soil adhered to the rings. Wipe over again, with a clean damp cloth.

Hob and Spillage Compartment

Lift out the hotplate bezels and wash in hot soapy or detergent water. Wipe the hob with a damp cloth wrung out in hot soapy or detergent water. To clean the spillage compartment, raise the hob and wipe with a damp cloth wrung out in hot soapy or detergent water, using a fine soap impregnated steel wool pad if necessary.

Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. **Do not** use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Grill

Remove the wire grid and grill pan, it is best to wash these items immediately after use to prevent stains from being burnt on when used again.

Using the Hob

The control knobs for the hotplates can be turned in either direction to give variable heat control.

Use of the Hotplates

Turn the control knob to 6 for fast cooking.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting, which will vary according to the size of the saucepan and the amount of liquid. The two small hotplates are specially for smaller pans, low temperature cooking and simmering.

WARNING — Do not leave anything on the hob when it is not in use. Never leave a hotplate switched on without a pan as this wastes energy and will shorten the life of the hotplate.

Choice of Saucepans

For best results, and to ensure quick, economical cooking, we recommend the use of **flat bottomed saucepans** (with close fitting lids) which completely cover the hotplate — up to 255mm (10in) base diameter on 180mm (7in) plate. Thin based saucepans are uneconomical since they distort in use, resulting in poor contact and efficiency. **Never** place anything between the saucepan base and the hotplate (ie. cooking mats, etc) and **never** use recessed or ridged base utensils.

Do not line the spillage tray with aluminium foil, since this will cause premature failure of hotplates. **Do not** place large preserving pans or fish kettles across two hotplates, as this will damage the hob.

IMPORTANT — As there could be some fire risk attached to the heating of oil, particularly Deep Fat Frying, do not leave cooking utensils containing oil unattended (eg. to answer the telephone) on or in close proximity to hotplates.

Safety Requirements for Deep Fat Frying

The following recommendations should be followed:

- Never** leave the pan unattended on the heat, eg. to answer the telephone.
- Always use a deep pan large enough to cover the cooking zone.
- Never** fill the pan more than one third full with oil or fat. On no account mix oil and fat.
- Do not** overload the pan by trying to fry too much. The pan containing oil and food should not be more than two thirds full.
- Always dry food thoroughly before frying and lower it slowly into the oil.
- Do not** use a lid on the pan.
- Always keep the outside of the pan clean and free from fat and oil.
- Do not** allow excessive splashing of oil onto the hob.

In the event of fire follow these steps:

- If a saucepan or chip pan catches fire **TURN OFF THE HEAT IF SAFE TO DO SO**, using the control on the front of the cooker. **DO NOT** attempt to move the pan, this may cause the fire to spread to other areas.
- Smother the flames with a **DAMP CLOTH** or **FIRE BLANKET**. When smothering the flames **DO ENSURE** that your **FACE AND ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
- After the fire has been extinguished **DO NOT MOVE OR TOUCH** the pan for at least 30 minutes.
- If you **FAIL** to put the fire out call the fire brigade immediately.

Grilling

GRILLING MUST BE DONE WITH THE COOKER DOOR OPEN. CONTROL KNOBS MAY BECOME HOT DURING GRILLING. CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS USED — CHILDREN SHOULD BE KEPT AWAY.

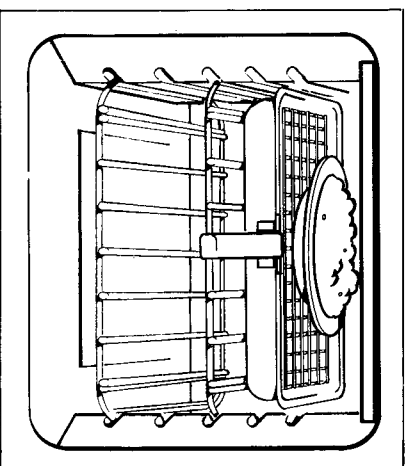
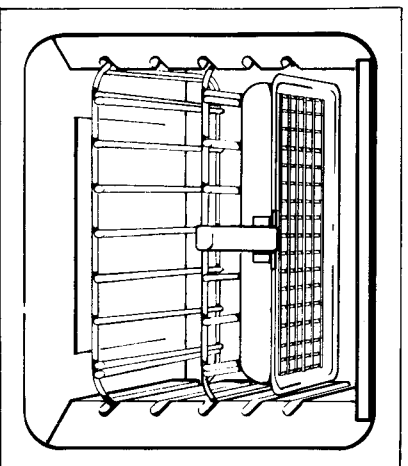
To operate the grill proceed as follows:

- Open the cooker door.
- Pre-heat the grill on setting 6 for approximately 5 minutes.
- Fix the grill pan handle securely in position. See below.
- Food which only requires browning should be placed directly on/in the grill pan on the top shelf position, or by using a lower shelf position.
- Leave the control on setting 6 for toast and for sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting 6. The thicker the food the lower the control should be set.

Grill Pan Handle

The grill pan handle is detachable from the pan to facilitate cleaning or storage. The handle fits on the grill pan edge with the small recess. Tilt the handle over the recess and slide it towards the centre.

The food to be cooked should be placed on the grill pan/grill pan grid. Place the grill pan on the shelf and push back to the stop position when the grill pan is correctly positioned beneath the grill element.



Warning: Take care as oven/grill will be hot — always wear oven gloves. Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard.

Recipes

CHRISTMAS CAKE

- 225g (8 oz) butter or block margarine
- 225g (8oz) brown sugar
- 4 eggs
- 225g (8oz) plain flour
- 5ml (1 tsp) mixed spice
- 2.5ml (½ tsp) baking powder
- 200g (7oz) raisins
- 200g (7oz) sultanas
- 200g (7oz) currants
- 50g (2oz) chopped almonds
- 75g (3oz) glace cherries (cut in pieces)
- 60ml (¼ tbsp) brandy (optional)

1. Cream fat and sugar until light and fluffy.
2. Add eggs one at a time, beating well.
3. Sieve dry ingredients. Add gradually with mixed fruit, cherries and nuts.
4. **Bake** in lined 20cm (8in) cake tin: preheat; shelf 2; 150°C; 3-3½ hours. It may be necessary to cover top of cake with brown paper for final hour to prevent overbrowning.
5. Leave in tin to cool a little, before turning out.
6. When cold, prick bottom of cake and sprinkle brandy over. Leave for about a week before icing.

SMALL CAKES

- 225g (8oz) block margarine
- 225g (8oz) caster sugar
- 4 eggs
- 300g (11oz) self raising flour
- Variations:
- 100g (4oz) sultanas
- 100g (4oz) chocolate chips
- 100g (4oz) chopped glace cherries
- 30ml (2 tbsp) cocoa powder mixed to paste with water
- Add any of the above with flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Add each egg, beating well after each addition.
3. Fold in sifted flour, mixing well.
4. Place paper cases on baking trays and two-thirds fill them with mixture.
5. **Bake** until golden brown and springy to touch: preheat; shelves 1 and 4; 190-200°C; 15-20 mins.

SCONES

- 450g (1 lb) plain flour
- 10ml (2 tsp) cream of tartar
- 5ml (1 tsp) bicarbonate of soda
- 100g (4 oz) block margarine
- 225ml (8fl oz) milk
- Variations:
- Sultana scones — add 100g (4 oz) sultanas and 50g (2oz) caster sugar
- Wholemeal scones — use half quantity of wholemeal flour
- Cheese scones — add 100g (4oz) grated cheddar cheese and 5ml (1 tsp) dry mustard

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumb.
3. Make a well in centre. Stir in enough milk to give fairly soft dough.
4. Turn onto lightly floured surface. Knead lightly to remove any cracks. Roll out to about 15mm (¾ in). Cut out 5cm (2in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. **Bake** until well risen and golden brown; preheat; shelves 1 and 4; 230°C; 10-13 mins.

Recipes

BATTERS

Basic Recipe:

100g (4oz) plain flour

Pinch of salt

1 large egg

250ml (1/2 pint) milk and water mixed in equal quantities

1. Sieve flour and salt into basin.
2. Make a well in centre and add egg plus one-third of liquid.
3. Beat well until mixture is smooth.
4. Add another third of liquid and again beat well until smooth.
5. Lightly stir in remaining liquid.
6. If possible, allow batter to stand in cool place for at least half an hour.

YORKSHIRE PUDDING

1. Place 25g (1oz) dripping into shallow ovenproof dish or 22.5cm (9 in) square Yorkshire pudding tin and place in top of oven to heat for 10 minutes.
2. Pour batter into hot fat.
3. **Bake:** preheat; shelf 5; 210°C; 40-45 mins.

ALL-IN-ONE VICTORIA SANDWICH

100g (4oz) soft tub margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

5ml (1 tsp) baking powder

1. Place all ingredients into a bowl.
2. Beat with a wooden spoon for 2-3 minutes or beat in electric mixer for 1 minute.
3. Grease and line two 18cm (7 in) sandwich tins.
4. Place mixture into prepared tins.
5. **Bake:** preheat; shelves 2 and 4; 170-180°C; 20-30 mins.

VICTORIA SANDWICH

100g (4oz) block margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Beat in eggs.
3. Sift flour and fold into mixture.
4. Grease and line two 18cm (7 in) sandwich tins.
5. Divide mixture equally into tins. Level tops.
6. **Bake:** preheat; shelves 2 and 4; 180-190°C; 20-30 mins.
7. Bake until well risen, golden brown and firm to touch.

Oven — Conventional Cooking

The oven is fitted with 'Stay Clean' liners, two rod shelves and a meat pan.

Remove the meat pan if it is not being used.

To heat the oven, turn the control knob clockwise, selecting the required temperature between 80°C (175°F) and 230°C (450°F) as recommended in the temperature chart. The indicator light will immediately come on and remain on

until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature. 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.

Temperature Conversion Chart

The temperature control knobs on this electric cooker are 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	CENTIGRADE SCALE	FAHRENHEIT SCALE
COOL	70°C	150°F
	80°C	175°F
	100°C	200°F
SLOW	110°C	225°F
	120°C	250°F
	140°C	275°F
MODERATE	150°C	300°F
	160°C	325°F
FAIRLY HOT	180°C	350°F
	190°C	375°F
HOT	200°C	400°F
	220°C	425°F
	230°C	450°F

Recipes

BEEF STEW AND DUMPLINGS

- 675g (1½ lb) stewing steak, cut into 2.5cm (1 in.) cubes
 - 2 medium sized onions, peeled and quartered
 - 225g (8oz) carrots, peeled and sliced
 - 225g (8oz) swede, peeled and cubed
 - 4 sticks of celery, cut into 2.5cm (1 in.) lengths
 - 500ml (1 pint) beef stock, boiling
 - 30ml (2 tbsp) tomato puree
 - 5ml (1 tsp) mixed dried herbs
 - Salt and pepper
 - Dumplings:
 - 100g (4oz) self raising flour
 - Pinch of salt
 - 50g (2oz) shredded suet
 - 15ml (1 tbsp) chopped parsley
 - Cold water to mix
1. Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
 2. Cover dish.
 3. **Bake:** preheat; shelf 3; 160°C; 1½-2 hours
 4. Cook until meat is tender.
 5. Make dumplings: mix flour, salt, suet and parsley together in bowl.
 6. Add enough water to make soft dough.
 7. Divide into 4 pieces, form each into ball and place on top of stew.
 8. Cover and continue to cook for further 20-30 minutes or until cooked through.

FRUIT PLATE TARTS

- Pastry:
 - 800g (1¾ lb) plain flour
 - 200g (7oz) block margarine
 - 200g (7oz) cooking fat
 - 250ml (10fl oz) cold water
 - Filling:
 - 675g (1½ lb) prepared fruit
 - 50g (2oz) sugar
1. Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
 2. Gradually add cold water to bind pastry together to form stiff dough.
 3. Turn onto lightly floured surface. Knead lightly then divide pastry into four equal pieces.
 4. Roll out two pieces to line base of two 25cm (10in) plates. Roll out remaining two pieces and leave to one side.
 5. Prepare fruit for filling. Divide equally between the two pastry lined plates, adding the sugar.
 6. Dampen edges of pastry with water. Cover fruit with rolled out pastry.
 7. Trim and seal edges. Make a slit in the top of the pastry.
 8. **Bake:** preheat; shelves 2 and 5 (interchange after half cooking); 200°C; 45-55 mins.

RICE PUDDING

- 40g (1½ oz) pudding rice
 - 25g (1oz) sugar
 - 500ml (1 pint) milk
 - Grated nutmeg
 - 50g (2oz) sultanas or raisins (optional)
1. Grease pie dish and put in rice and dried fruit (if used).
 2. Add sugar and milk, stir well, sprinkle grated nutmeg on top.
 3. **Bake:** preheat; shelf 2; 160°C; 2-2½ hours.

Oven Cookery Notes

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.

To prepare meat for roasting in your electric oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc, and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt — this gives crisp crackling.

Place joint in meat pan supplied with your cooker (small joints weighing less than 1.5kg (3lb) should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' — a small joint in a large meat pan causes unnecessary oven splashing. Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over **very sparingly** with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the metal pan.

Time and Temperature for Roasting

The secret of succulent, tender meat is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

The suggested times and temperatures given on pages 12 and 13 should be used as a guide but may vary according to:

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
 - a) A short thick joint requires a longer cooking period than a long thin joint.
 - b) A small joint under 1.5kg (3lb) takes longer per 450g (1 lb) than a larger one, whereas a large joint over 3kg (6lb) will cook in the time given for 'minutes' per 450g (1 lb) without the 'minutes' over added.
 - c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.)

Oven Temperature Chart

NOTE: When using two shelf positions at the same time (eg. to bake two plate tarts, full oven of bread, etc) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray.

If soft tub 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.

Baking		
Food	Temperature and Time	Position in Oven
Scones Small Cakes	220/230° C 9-13mins. 190/200° C 15-20 mins.	Runners 1 and 4 from bottom of oven
Victoria Sandwich	170/190° C 6½"-7" tins approx 20 mins. 8"-8½" tins approx 30mins.	Runners 2 and 4 from bottom of oven
Sponge Sandwich (fatless)	190/200° C 7" tins 15-25 mins.	Runners 1 and 4 from bottom of runner
Swiss Roll	190/210° C 10-15 mins.	Runner 4 from bottom of oven
Semi-rich Cakes (large)	170/180° C 6½"-7" tins 1¼-1½ hrs. 8" 9" tins 2-2½ hrs.	Runner 2 from bottom of oven
Christmas Cake	140/150° C according to size and richness of mixture	Runner 2 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	190/210° C 45-50 mins. approx. 210-220° C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual York-shire Pudding	210/220° C 40-50 mins. 200/220° C approx. 30 mins.	Runner 5 from bottom of oven
Milk Pudding Baked Custard	140/160° C 2-2½ hrs. 140/160° C 40-50 mins.	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	230° C 45-50 mins. Reducing to 230° C 40-45 mins. 210/220° C after first 10 mins.	Runners 1 and 4 from bottom of oven
Meringues	100/110° C Large 3½-4½ hrs. Small 2½-3 hrs.	Runner 1 from bottom of oven

Oven Temperature Chart

Meat		
Food	Temperature and Time	Position in Oven
Beef	190/200° C approx. 25-30 mins. per 450g (1lb) + 25 mins. over.	Runner 1 or 2 from bottom of oven
Lamb/Mutton	190/200° C approx. 25-30 mins. per 450g (1lb) + 25 mins. over.	
Pork	190/200° C approx. 30-35 mins. per 450g (1lb) + 30 mins. over.	
Veal	190/200° C approx. 25-35 mins. per 450g (1lb) + 30 mins. over.	
Poultry/Game	190/200° C approx. 20-25 mins. per 450g (1lb) + 20 mins. over (NB. If bird is large, allow 15 mins. per 450g (1lb) + 15 mins. over at approx. 180° C)	
Casserole Cooking	140/160° C according to quantity	Centre or floor of oven
If using aluminium foil, never 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.		