

Hotpoint Service and Spares

FOR SERVICE: if you have a problem with your appliance ring your local Service Office.
FOR SPARES and ACCESSORIES: to purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.

Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices are open between 8.00am-8.00pm Monday to Friday.
8.30am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.

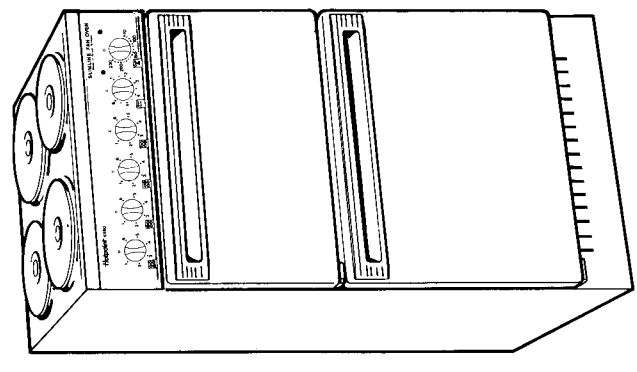
Spares Centres are open between 8.00am-5.00pm Monday to Friday and 8.00am-12.30pm on Saturdays.

- EAST**
 - **ESSEX:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE. Post Codes RM & IG Tel: (01245) 492433 Remainder of Essex Tel: (01245) 269331 Celta Road, PE2 9JB. Tel: (01733) 64741 Spares Administration Dept. Tel: (01733) 556320
 - **PETERBOROUGH:** Unit: 10, Crystal Way, Harrow, Middlesex, HA1 2HP. Tel: 0181-863 3636
 - **HARROW:** For Spares Tel: 0181-863 4113
- **MIDLANDS**
 - **BIRMINGHAM:** Westgate, Aldridge, W Midlands, WS9 8UX. Post Codes B Tel: (01922) 743374 All other Post Codes Tel: (01922) 743376
 - **NOTTINGHAM:** Ashing Street N62 3JB. Tel: 0115-986 2431/4322 For Spares Tel: 0115-966 0387
 - **NORTH EAST**
 - **WETHERBY:** Sandbeck Lane, LS22 4TW. Tel: (01937) 581261/581444 For Spares Tel: (01937) 561221
 - **NORTH WEST**
 - **MANCHESTER:** 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT. All LA Post Codes Manchester North Tel: 0161-432 0513 Manchester South Tel: 0161-442 8677 Tel: 0161-432 0255
- **SCOTLAND**
 - **RENFREW:** West Lodge Road, Blythswood Estate, PA4 9EN. All CA Post Codes Tel: 0141-886 6241 For Spares Tel: 0141-886 5611
- **SOUTH**
 - **KENT, SUSSEX AND SURREY:** Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW. Tel: (01622) 790707 Tel: (01622) 716631 Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA. Tel: (01703) 861981/667374 For Spares Tel: (01703) 867933
 - **SOUTHAMPTON:** For Service
- **WALES**
 - **NORTH:** Westgate, Aldridge, W Midlands, WS9 8UX. Tel: (01922) 743374
 - **SOUTH:** 18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL. Post Codes CF, SA & SY23-25 Tel: (01656) 664121 Post Codes BS, GL, (Incl 53), HR, SY15-16, LD1-8, NP. Tel: (01656) 655654 Tel: (01656) 766111
 - For Spares

<p>IRELAND</p> <ul style="list-style-type: none"> ● NORTHERN: 256 Ormeau Road, Belfast, BT7 2EZ. Tel: (01232) 647111 ■ EIRE: 49 Airways Ind. Estate, Dublin 17. Tel: Dublin 426088 Tel: Dublin 426636 <p>For Service For Spares</p>	<p>CHANNEL ISLANDS - Service provided by Agents Normal Guarantees apply and all Service Schemes are available.</p> <p>JERSEY: 19 Don Street, St. Helier Tel: (01534) 21625</p> <p>or</p> <p>Clos D'Ormes, Pontac, St. Clements, Tel: (01534) 54808</p> <p>GUERNSEY & SAIRK: Valdey Stores, Grande Rue, St. Martins, Guernsey, Tel: (01481) 38422</p> <p>or</p> <p>Beraz Lane, Vele, Tel: (01461) 51610</p> <p>ALDERNEY: 32 High Street, Tel: (01481) 822686</p>	<p>ISLE OF MAN - Service provided by Agents. Normal Guarantees apply and all Service Schemes are available</p> <p>from 5 Drungold St., Douglas. Tel: (01624) 673233</p> <p>or Tromode Works, Cronkbourne Village, Douglas, Tel: (01624) 676066</p> <p>or 17 Ridgeway Street, Douglas, Tel: (01624) 25811/25848</p>	<p>SHETLAND, ORKNEY & WESTERN ISLES - Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.</p> <p>SHETLAND: For Road, Lerwick. Tel: (01595) 2557</p> <p>ORKNEYS: Hatstone Ind. Estate, Kirkwall. Tel: (01856) 5457</p> <p>WESTERN ISLES: 27 Bayhead Street, Stormoy, Isle of Lewis Tel: (01851) 3387</p> <p>OTHER ISLANDS: Local Hydro Electric Shops EXCEPT ARRAN, BUTE & SKYE- Which are covered by Hotpoint.</p>
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- Service Office and Spares Centre
- Service Office only

HOTPOINT SLOT-IN COOKER USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODEL 6580



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.

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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June 1995 Part No. 4911 00048
M95

Before you operate your new Hotpoint Slot-In Cooker

Please read these instructions fully.

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

1. 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 150mm. (This is a type X appliance regarding installation requirements). Any overhanging surface or cooker hood should not be nearer than 650mm.

WARNINGS – ENSURE THAT THE OVEN IS INSTALLED WITHIN THE RECOMMENDED MEASUREMENTS. THIS ALLOWS SUFFICIENT VENTILATION AROUND THE OVEN PREVENTING A BUILD UP OF HEAT WHICH COULD CAUSE PROBLEMS WITH ADJACENT KITCHEN UNITS.

- 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
— 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.
- The mains cable must conform to BS6004 with a minimum conductor size of 6mm².
- 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.
- Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position in or between cabinets.
- 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.

Final Installation

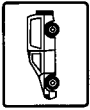
The cooker should not be installed with the hob height below the worktop height. Before sliding the cooker into position, measure that height of the units next to the cooker from the floor to the worktop at front and back.

Lower grill 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 10.6kW.

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.



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 guarantees it for **FIVE YEARS**.

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

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

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

Service Cover

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

Kitchen Cover

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

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof of Purchase

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

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

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

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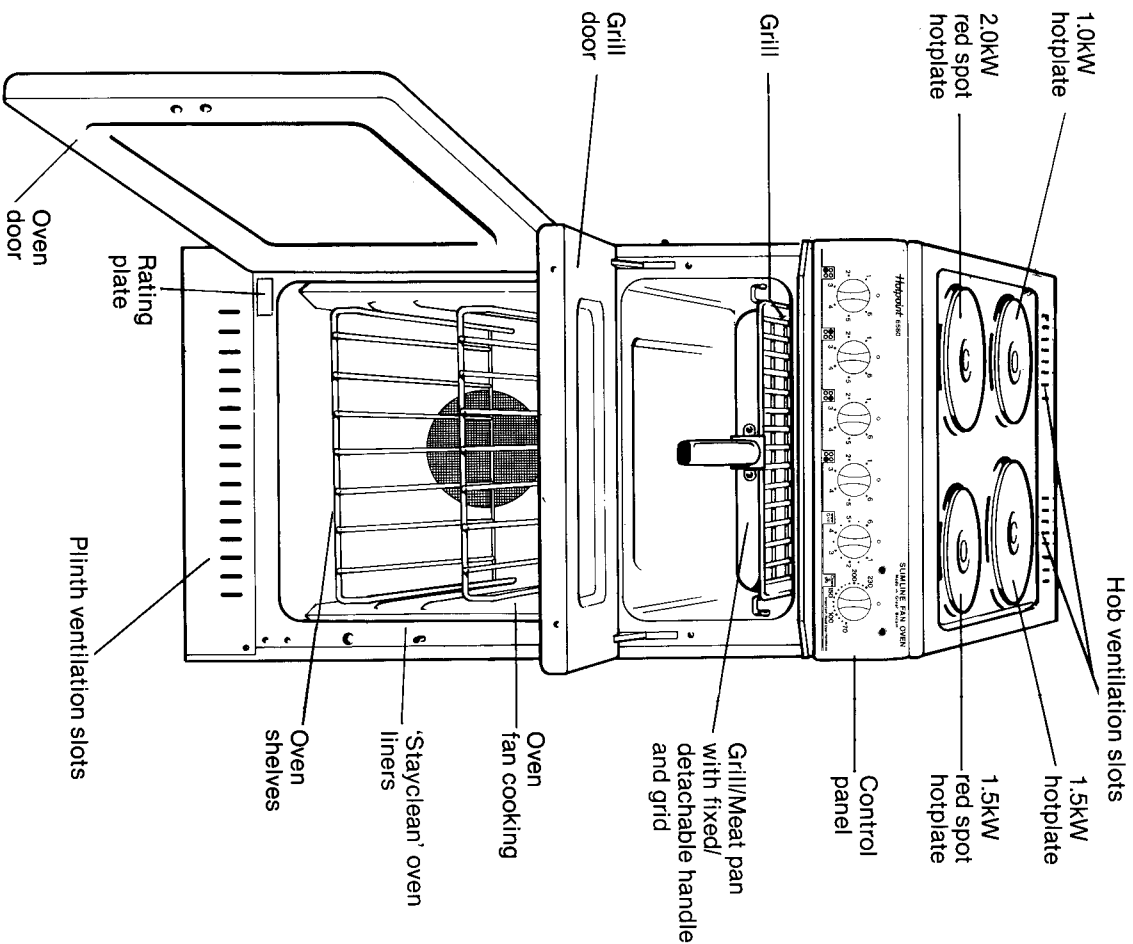
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This appliance conforms to the following EEC Directives:
Low Voltage Equipment 89/336/EEC
Electromagnetic Compatibility 92/31/EEC
93/68/EEC

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.



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.

If it still won't work . . .

Contact the Service Office

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

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local Importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6580), 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.

Care and Cleaning (continued)

If necessary the 'Stay Clean' liners can be washed 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.

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 dial which is across the back of the oven just below the roof.

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.

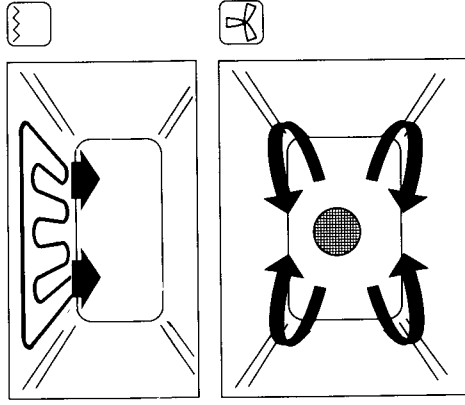
The cooking systems in your Cooker

Your new cooker is equipped with different cooking systems:

1. **Variable Grilling** (Top compartment) the top compartment contains a conventional full width fully controllable grill.

Note: The Grill Door must be open when grilling.

2. **Fan Cooking** (Oven) — 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 (Batch Baking).

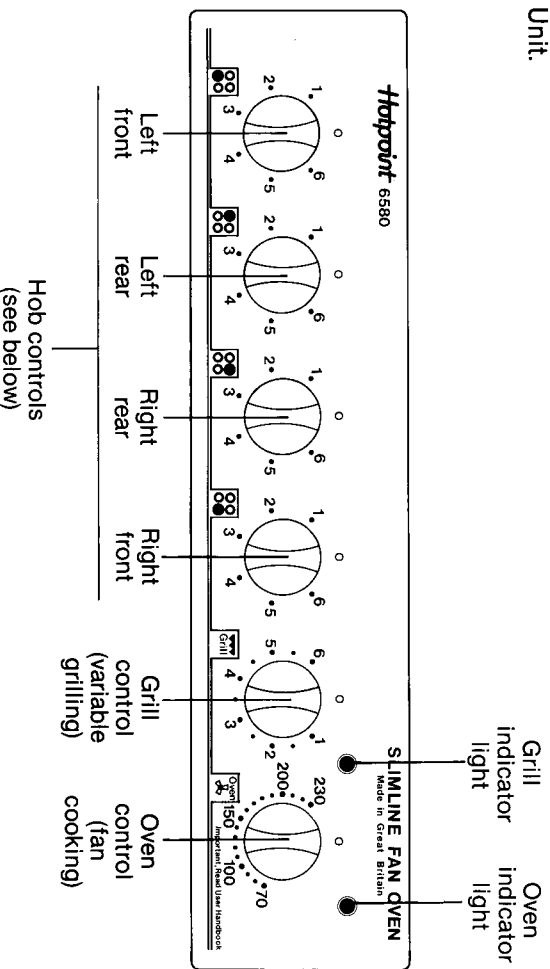


PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

Ensure that the room is well ventilated (eg. open a window or door) and that persons who may be sensitive to the odour avoid any 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 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 compartments above the grill control, care must be taken when setting the controls, due to the hot air expelled from the grill elements.

Hob Controls

Each control can be used to select one of six temperature settings from position 1 (minimum) to position 6 (maximum).

Grill indicator light

Oven indicator light

Care and Cleaning of the Cooker

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.

Vitreous Enamel Hob Surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream paste or liquid cleaner, or by gently rubbing with very fine steel wool pad, eg. Brillo, etc. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Sealed Hotplates

The cleaning of sealed hotplates should be done when they are cold, using a soap filled 'Brillo' pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on stains and spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner residue has been removed. The bezels will mellow with use to a burnished gold colour, a soap filled Brillo pad will help to keep them bright, care should be taken not to damage the vitreous enamel hob surface. Finally, turn on the heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating, or use a restorative agent such as Collo Electrol®. (Part No. 640001). This can be ordered from your local Hotpoint Spares Centre (see back page).

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 glass or plastic knobs as damage will occur.

Grill

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

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.

Recipes

CHRISTMAS CAKE

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

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: 120°C; 2½-3 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

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

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: 170°C; 15-20 mins.

SCONES

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

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumbs.
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 (2 in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. **Bake** until well risen and golden brown; preheat: 210°C; 9-12 mins.

Oven Control

This control switches on the Oven. The temperature in the oven can be set anywhere between 70°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 'O'.

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 inwards ensuring that the shelf is firmly positioned on the shelf runners.

Using the Hob

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

Use of the Hotplates

The front red spot hotplates heat up more rapidly than the rear hotplates. Use the red spot plates to give faster boiling times.

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.

See chart below for guide to control settings.

Control Settings Guide

This table is provided only as a guide — settings also depend on the type of pan used and the quantity of food.

COOKING CHART

Knob Position	Type of Food
1	To dissolve butter, chocolate, etc.
1 or 2	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter. To simmer — stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods — keep water boiling — thaw frozen foods — make omelettes containing 2-3 eggs — various types of cooking — dishes fruit and vegetables.
4 or 5	To cook foods, jams, etc.
5 or 6	To seal meats and fry fish.
6	Frying potatoes, etc., bringing water to the boil.

Recipes

BATTERS

Basic Recipe:

100g (4oz) plain flour

Pinch of salt

1 large egg

250ml (½ 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 (9in) square Yorkshire pudding tin and place in top of oven to heat for 10 minutes.
2. Pour batter into hot fat.
3. **Bake:** preheat; 180°C; 35-45 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 (7in) sandwich tins.
4. Place mixture into prepared tins.
5. **Bake:** 150-160°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 (7in) sandwich tins.
5. Divide mixture equally into tins. Level tops.
6. **Bake:** 160-170°C; 20-30 mins.
7. Bake until well risen, golden brown and firm to touch.

Recipes

BEEF STEW AND DUMPLINGS

675g (1 1/2 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

- Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
- Cover dish.
- Bake:** 140°C; 1 1/2-2 hours
- Cook until meat is tender.
- Make dumplings: mix flour, salt, suet and parsley together in bowl.
- Add enough water to make soft dough.
- Divide into 4 pieces, form each into ball and place on top of stew.
- Cover and continue to cook for further 20-30 minutes or until cooked through.

FRUIT PLATE TARTS

Pastry:
800g (1 3/4 lb) plain flour
200g (7oz) block margarine
200g (7oz) cooking fat
250ml (10fl oz) cold water
Filling:
675g (1 1/2 lb) prepared fruit
50g (2oz) sugar

- Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
- Gradually add cold water to bind pastry together to form stiff dough.

- Turn onto lightly floured surface. Knead lightly then divide pastry into four equal pieces.
- Roll out two pieces to line base of two 25cm (10in) plates. Roll out remaining two pieces and leave to one side.
- Prepare fruit for filling. Divide equally between the two pastry lined plates, adding the sugar.
- Dampen edges of pastry with water. Cover fruit with rolled out pastry.
- Trim and seal edges. Make a slit in the top of the pastry.
- Bake:** 180°C; 35-45 mins.

RICE PUDDING

40g (1 1/2 oz) pudding rice
25g (1oz) sugar
500ml (1 pint) milk
Grated nutmeg
50g (2oz) sultanas or raisins (optional)

- Grease pie dish and put in rice and dried fruit (if used).
- Add sugar and milk, stir well, sprinkle grated nutmeg on top.
- Bake:** 140°C; 2 hours.

Choosing your Utensils Remember

- Purchasing a new pan will not necessarily mean it will have a flat base. Always check before buying.
- Using the correct pan will result in maximum contact with the hotplate and maximum efficiency. For best results we recommend the use of good quality saucepans with smooth flat bases.

Aluminium pans with coloured vitreous enamelled bases absorb heat and are more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases, otherwise the heat will not be distributed evenly and damaging heat spots may be created.

Never use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10"). Use pans which have sufficient capacity for the amount of food being cooked and therefore reduced soiling caused by excessive spillage. Do use utensils with good fitting lids, and for best results use a low dome pressure cooker.

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, (e.g. to answer the telephone) or in close proximity to hotplates.

We do not recommend the use of decorative covers over the individual hotplates when not in use, as they hold condensation and cause corrosion.

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 GRILL 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.

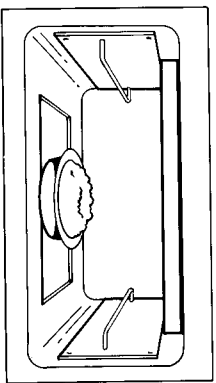
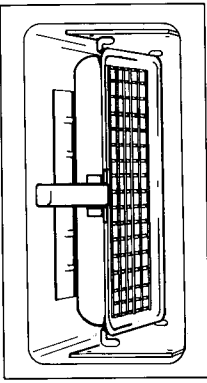
To operate the grill proceed as follows:

- Open the grill door.
- Pre-heat the grill on setting 6 for approximately 5 minutes.

Grill Pan Handle

- Fix the grill pan handle securely in position. See below.
- Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (The grill pan grid may be removed.)
- Leave the control on setting 6 for toast and for sealing and fast cooking of foods. For thicker

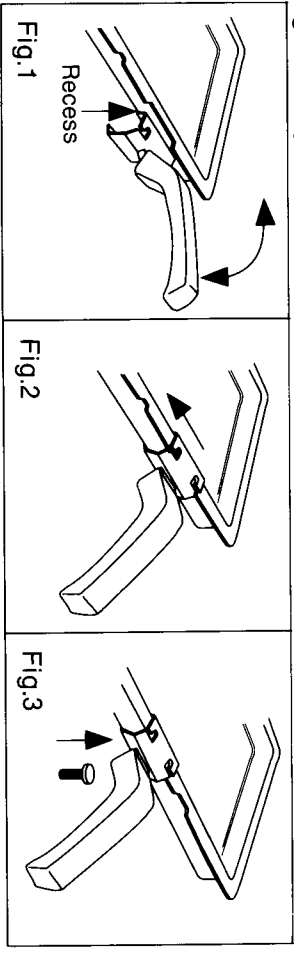
foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting 6. The thicker the food the lower the control should be set.



Warning: Take care as the 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.

Fixing the Grill Pan Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. Fix the grill pan handle securely in position before use. The handle fits onto the grill pan edge with the small recess, Fig.1. Tilt the handle over the recess and slide it towards the centre, Fig.2. Ensure the handle is fully located. Insert the washer and fixing screw and tighten fully to ensure handle is secured, Fig.3.



Always fit the screw prior to use.

Oven Temperature Chart

Temperatures recommended in this chart refer to cakes made with block margarine or butter only. If using soft margarine in cake making temperatures recommended by the manufacturer must be followed.

Baking Food	Preheat	Temperature and Time
Scones Small Cakes	Yes	210°/220° C 8-10 mins. 170/180° C 15-20 mins.
Victoria Sandwich	No	160°/170° C 6½"-7" tins approx. 20 mins. 8"-8½" tins approx. 30 mins.
Sponge Sandwich (fattess)	No	160°/170° C 7" tins 15-20 mins.
Swiss Roll	Yes	170/180° C 10-15 mins.
Semi-rich cakes (large)	No	140°/150° C 6½"-7" tins 1¼-1½ hrs. 8"-9" tins 2-2½ hrs.
Christmas Cake	No	120°/130° C according to size and richness of mixture
Shortcrust Pastry (Plate Tarts) Puff Pastry	No	180°/190° C 45-50 mins. 190°/200° C approx.
Yorkshire Pudding Individual Yorkshire Pudding	Yes	170°/180° C 40-45 mins. 180°/190° C approx. 20 mins.
Milk Pudding Baked Custard	No	140°/150° C 2-2½ hrs. 140°/150° C 40-50 mins.
Bread	Yes	200°/210° C 45-50 mins.
Meringues	No	70°/80° C large 3-3½ hrs. small 2-2½ hrs.

Oven Temperature Chart

It is not necessary to preheat the oven before roasting.

Meat	
Food	Temperature and Time
Beef	160°/180° C approx. 20-25 mins. per 450g (1 lb) + 20 mins. over
Lamb/Mutton	160°/180° C approx. 25 mins. per 450g (1 lb) + 25 mins. over
Pork	160°/180° C approx. 25 mins. per 450g (1 lb) + 25 mins. over
Veal	160°/170° C approx. 25-30 mins. per 450g (1 lb) + 25 mins. over
Chicken/Turkey up to 4kg (8.8 lbs)	160°/180° C approx. 18-20 mins. per 450g (1 lb) + 18 mins. over
Turkey over 4kg (8.8 lbs)	up to 5.5kg (12lb) allow 13-15 mins. per 450g (1 lb) at 150°/160° C. e.g. 5kg (11 lb) = 143 to 165 mins. over 5.5kg (12lb) allow 12 mins. per 450g (1 lb) at 150° C e.g. 10kg (22 lb) = 264 mins.
Casserole Cooking	140°/150° C according to quantity

Grilling (continued)

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

Grill Compartment as a 'Hotcupboard'

Plates and dishes placed on the floor of the grill compartment will be heated when the oven is in use.

Do not operate the grill control when using the compartment as a hotcupboard.

Do take care when removing plates, dishes and utensils from the grill compartment when the oven is in use as they may become quite hot. You may need to use oven gloves when removing warmed items.

Oven — Fan Cooking

The heat for Fan Cooking in the Oven is provided by an element situated at the back of the oven, around the fan.

Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for preheating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

The operation of the controls is covered on pages 6 and 7.

To use the oven proceed as follows:

- Set the Oven control to the required temperature. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a pre-heated oven.
- Place the food to be cooked in the centre of each shelf to allow for even air circulation around the food.
- When roasting use the anti splash tray beneath the meat to avoid excessive splashing of the oven.

Oven Shelf Positions

Since the distribution of heat in fan ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced: — do not fit shelves upside down.

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

Food or utensils should not be placed directly on the floor of the oven for cooking.

If a third shelf is required for batch baking an additional shelf can be ordered from your local Hotpoint Spares Centre (see back page).

Never use more than 3 shelves in the oven as air circulation will be seriously restricted.

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

Temperature Conversion Chart

	Conventional Electric	°C	Fan Oven Electric	°C	Gas Mark
200°	100°	80°	1/4		
225°	110°	90°	1/4		
250°	130°	110°-120°	1/2		
275°	140°	120°	1		
300°	150°	130°-140°	2		
325°	160°	140°	3		
340°-350°	170°-180°	160°	3-4		
350°-375°	180°-190°	160°-180°	4-5		
375°-400°	190°-200°	170°-190°	5-6		
400°-440°	200°-225°	190°-200°	6-7		
450°-500°	230°-250°	210°-220°	8-9		

Temperatures

The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour, and lower the temperature by up to 25°C. Also, in the majority of cases, it is not necessary to pre-heat the oven. However, pre-heating is recommended when cooking items which require less than 25 minutes cooking time and such items as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

Condensation

Condensation may become evident on the inner door. This is normal when heat and moisture are present and may be a result of any of the following:

1. Kitchen temperature and ventilation.
2. The moisture content of the food eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.