

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 8.30am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm Saturdays

EASTERN

- **NORWICH:** 92 Upper St. Giles Street, NR2 1LT. Tel: Norwich 620561.
- **PETERBOROUGH:** Whiteknights, Hut 2EJ, Celta Road, PE2 8JB. Tel: Peterborough 64741.
- **LUTON:** 5 Crawley Road, LU1 1HX. Tel: Luton 452211.
- **ESSEX:** Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE. For postal codes RM, IG Chelmsford (0246) 492433 Remainder of Essex Chelmsford (0246) 265331.

NORTH EAST

- **NEWCASTLE:** 31 Mosley Street, NE1 1YF. Tel: Newcastle 232 1008
- **HULL:** Custom House Building, Whiteknights, Hut 2EJ, Celta Road, PE2 8JB. Tel: Hull 224777.
- **WETHERBY:** Sandbeck Lane, LS22 4TW. Tel: Service Office Wetherby (0837) 581261/581444 Spares Centre Wetherby (0837) 581221.

NORTH WEST

- **KENDAL:** Mumford House, 26 Highgate, LA9 4SK. Tel: Kendal (0539) 724483.
- **PRESTON:** 24/25 Cannon Street, PR1 3NR. Tel: Preston (0772) 824311.
- **MERSEYSIDE:** 40 Cowley Hill Lane, WA10 2AD. Tel: St Helens (0744) 35152.
- **WIRRAL:** 5 Bumbury Green, Stannley Grange, Ellesmere Port, L65 9EW. Tel: 051-356 2141.
- **MANCHESTER:** 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT. Tel: Service Office 061-442 8677 (South) 061-432 0513 (North) Spares Centre 061-432 0265.

EAST MIDLANDS

- **NORTHAMPTON:** 398 Cambridge Street, NN8 1DW. Tel: Wellingborough (0333) 223669.
- **NOTTINGHAM:** Ashling Street, NG2 3JB. Tel: Service Office Nottingham (0602) 824331/854322 Spares Centre Nottingham (0602) 860387.

LONDON and SOUTH EAST

- **SUSSEX:** 1 Kingswood, North Street, Hailsham, BN27 1DC. Tel: Hailsham (0323) 842733.
- **WEMBLEY:** 68 East Lane, HA9 7PC. Tel: Office for S. Herts and Middlesex 081-904 4399 Office for postal codes W, NW, WC, SW 1, 3, 5, 6, 7, 10 N, E: EC 081-908 4722 SE and rest of SW 061-908 2511 Spares Centre 061-904 0201.
- **KENT:** Larkfield Trading Estate, New Hythe Lane, Larkfield, ME20 6SW. Tel: Service Office Maidstone (0822) 716571 Spares Centre Maidstone (0622) 716631.

CHANNEL ISLANDS

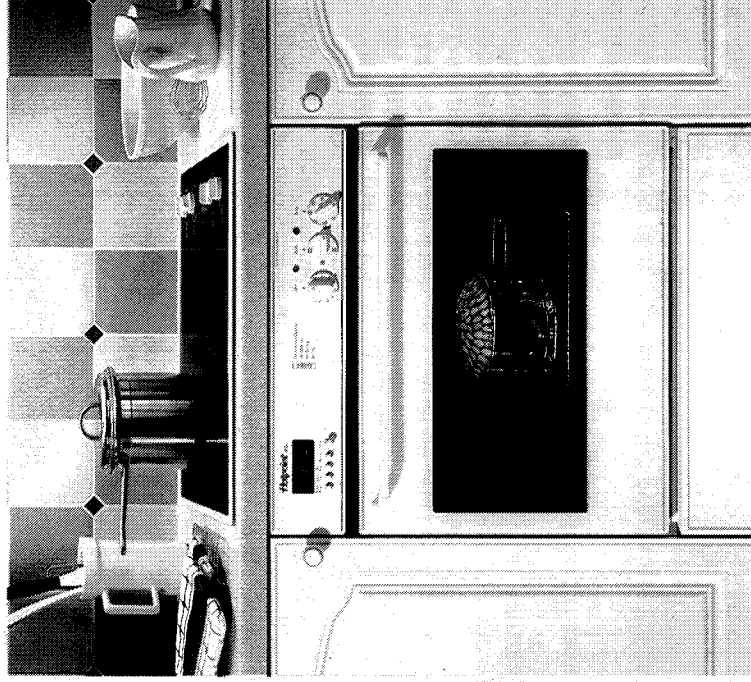
— Service provided by agents. The normal United Kingdom guarantees apply and all services schemes are available. JERSEY: 19 Don Street, St Helier. Tel: (0534) 21625. GOS D'Ormes, Pontac, St Clements. Tel: (0534) 94906. GUERNSEY & SARK: Valpy's Stores, Grande Rue, St Martin, Guernsey. Tel: (0481) 38422. Lowlands, Braye Road, Vale, Guernsey. Tel: (0481) 48264. ALDERNEY: 32 High Street, Alderney. Tel: (0481) 822866.

Spares and accessories may be ordered from Hotpoint Spares Administration Dept., Celta Road, Peterborough, PE2 9JB. Tel: Peterborough (0733) 69989.

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

Hotpoint Ltd, Peterborough, PE2 9JB, England

FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN/ BUILT-UNDER OVEN MODEL 6122



WALES

- **NORTH WALES:** Conwy Road, LL31 9BZ. Tel: Conwy (0549) 528226.
- **SOUTH WALES:** 18 Western Avenue, Bridgend Industrial Estate CF31 3SL. Tel: (0656) 664121 for postal codes CF, SA, SY25-25 (0656) 655554 for BS, GL (not 55), HR, SY15-18, 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 Service Office for Postal Codes 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.
- **Elre:** 49 Airways Ind Estate, Dublin 17. Service Office Dublin 426068 Spares Centre Dublin 426638. Spares and accessories may be ordered from either address.

Hotpoint®

Before you operate your new Hotpoint Built-In/Built-Under Oven

Please read these instructions fully.

1. Ensure that the oven is installed by a qualified electrician following the instructions below.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time.

Electrical Requirements

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

- **WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**

- ALL APPLIANCES MUST BE EARTHED.
- BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven can be connected to a standard 13A supply with a switch in a readily accessible position adjacent to the unit or the oven must be supplied via a suitable double pole isolating switch.
- The maximum loading for your oven is 2.8kW.

- **Before connecting or installing any unit the electricity and gas supply, if applicable must be switched off.**

- if the oven is to be wired into a socket/connector unit this may be positioned behind the oven provided the following requirements are met:
 - i) The connector unit must not project more than 25mm from the wall.
 - ii) 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.

Electrical Connections

- Remove the terminal cover at the rear base of the oven. 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.*

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE.

YOUR OVEN SHOULD NOT BE LOCATED ADJACENT TO A GAS HOB, HEATER OR EYE LEVEL GRILL, AS FLAMES FROM THE BURNERS COULD CAUSE DAMAGE TO YOUR OVEN.

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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.

Installing your Oven

Dimensional Requirements

The oven can be built under a work surface or into a tall housing unit. Dimensions for the housing unit under a work surface are given in Fig. 1. For a tall housing unit the recess should be similar. If the housing unit is not already attached to the wall this MUST be done.

Adequate ventilation must be provided – see Fig. 2 for ventilation under a work surface and Fig. 3 for a tall housing unit. For the tall housing unit particular attention must be paid to ensure that the air inlet and outlet areas are kept clear and sufficient space is allowed between the top of the housing unit and the ceiling.

Hotpoint Service Cover

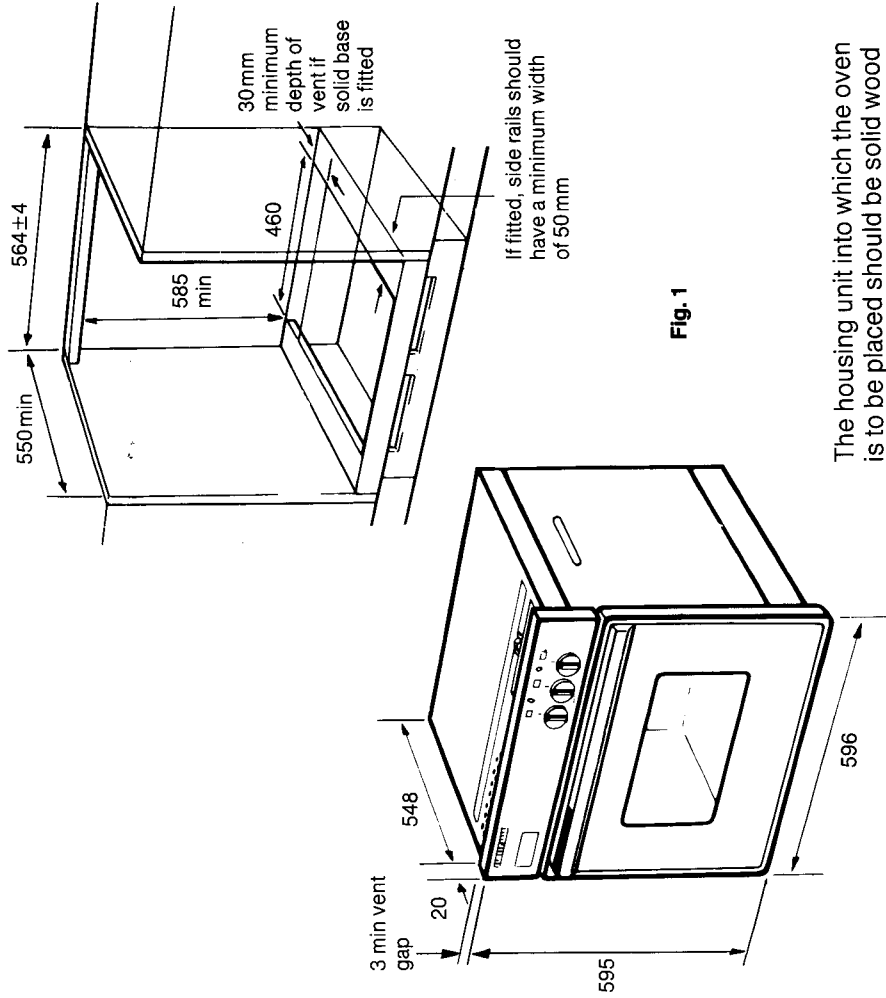
Satisfaction Guaranteed or Your Money Back

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 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.



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

- 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

One annual payment covers you for all repairs for **individual appliances**. If two or more appliances are covered a 20% reduction is made on each fee. There is also the option of **Service Cover with Maintenance** at an additional cost. Service Schemes are renewable each year by mutual agreement.

Cooker Cover

One annual payment covers you for all repairs for **any number of Hotpoint Ovens, Microwaves, Hobs and Cooker Hoods** purchased. There is also the option of **Cooker Cover with Maintenance** at additional cost.

Kitchen Cover

One annual payment covers you for all Repairs and a Maintenance Check for **all Hotpoint appliances owned** which are less than ten years old. Kitchen Cover also covers loss of food up to the value of £250 in our refrigeration and freezer products. Any additional Hotpoint appliances purchased after you have joined **Hotpoint Kitchen Cover** will automatically be included during the current annual period of cover without any 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 with your 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 the back local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

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 oven 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 (6122) 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.

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

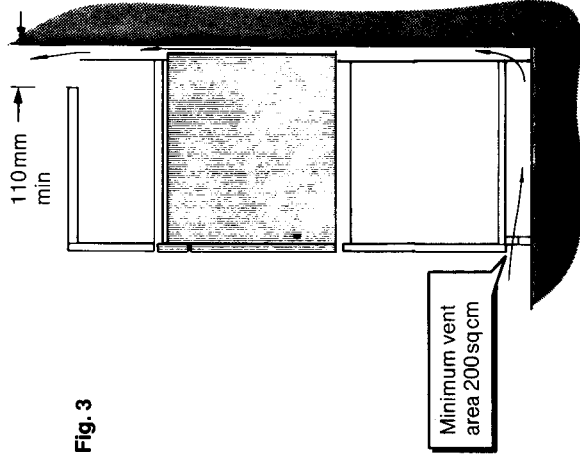


Fig. 3

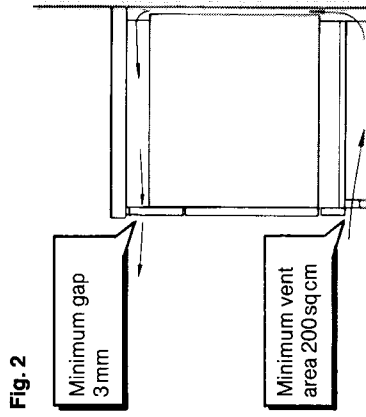


Fig. 2

Installing the Oven into the Housing Unit

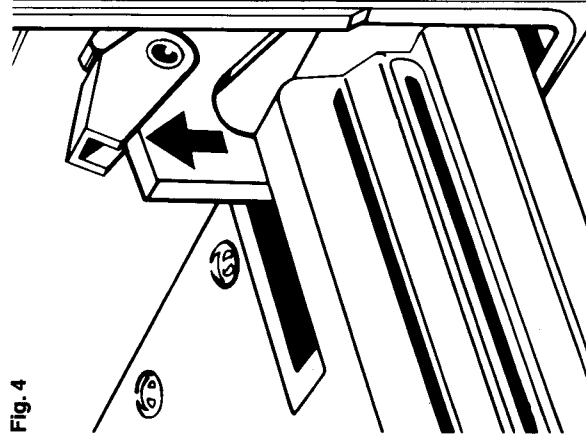


Fig. 4

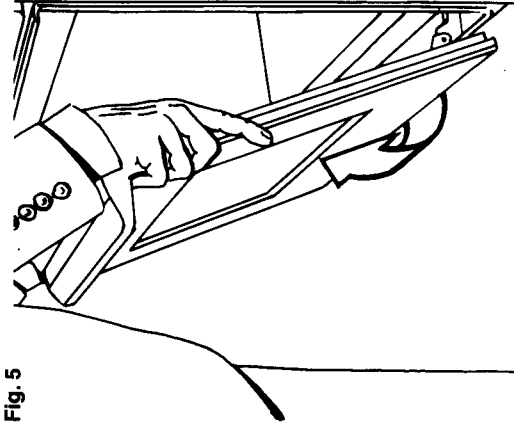


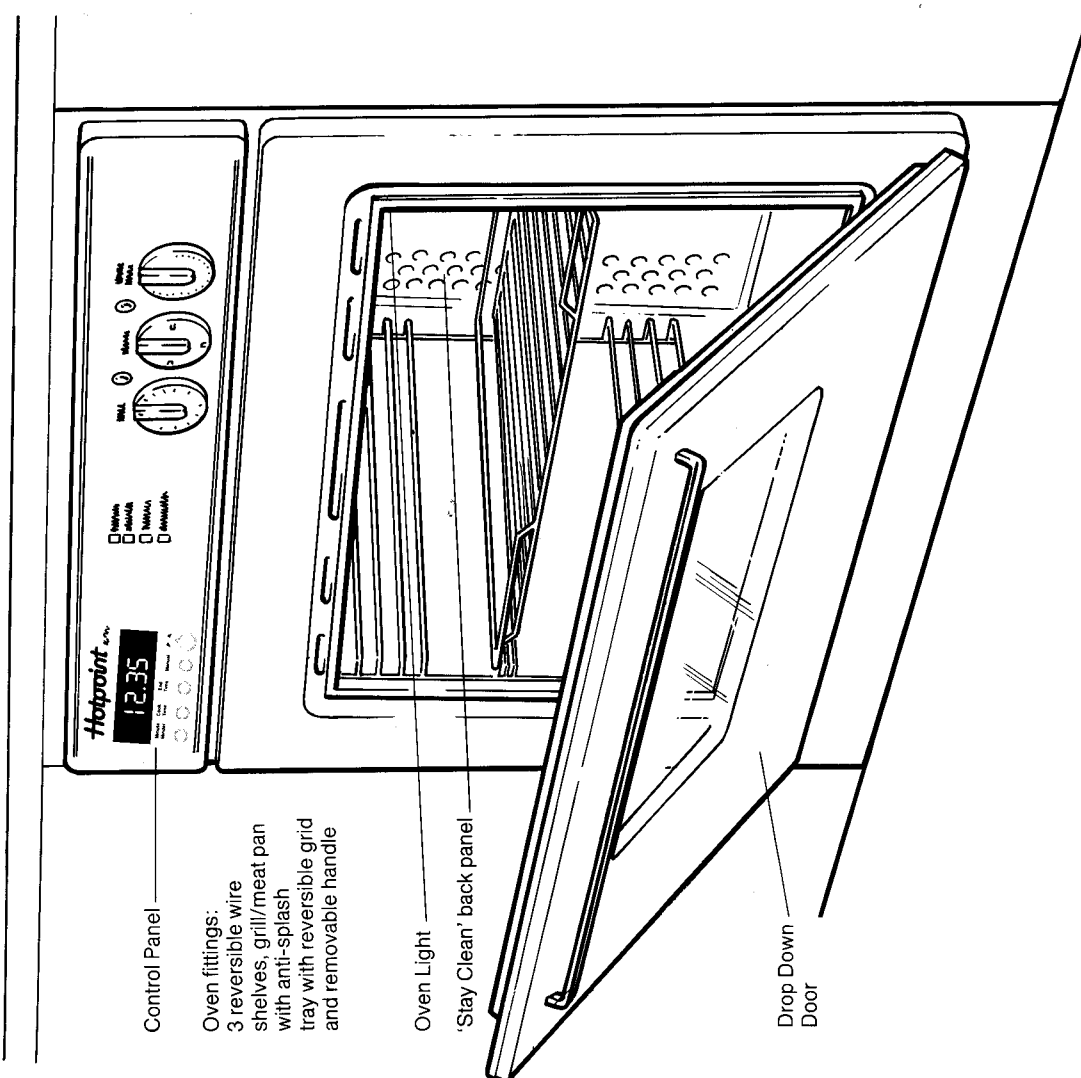
Fig. 5

Remove the oven door. To do this open the door fully and swing the hinge steps upwards (Fig. 4). Close the door as far as the 'stop' position. Lifting the door slightly pull it, complete with hinges, away from the oven housing (Fig. 5). Then lift up the oven using the handles in the side of

the oven casing and push it into the recess, making sure that the connecting cable is not trapped beneath or behind. Centralise the oven within the housing unit and secure through the side trims using two of the black screws supplied. Replace the oven door.





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 main parts of your Oven



If something goes wrong...

First, don't panic! There may be nothing wrong. Check the points below before calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. If the Timer is showing 0.00 and is flashing then the power supply has been interrupted and the Timer must be reset (see page 9).
3. Check that the Oven Timer has been set to manual operation and not left on automatic (see pages 10 and 11).
4. Have you turned both the Oven Selector  and the Oven Temp Selector  to the appropriate positions.
5. Have you turned the Oven Temp Selector to  or  and the Dual Grill Control to the required setting.

WARNING: DO NOT TOUCH THE GLASS DOOR WHEN THE OVEN IS IN USE AS THIS AREA CAN BECOME HOT.

The Cooking Systems in your Oven

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.

Should it be necessary the 'Stay Clean' side and roof panels can be removed. The side and roof liners simply slide out.

The 'Stay Clean' liners can then be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

DO NOT use enzyme washing powders, harsh abrasives or chemical oven cleaners of any kind.

DO NOT wash 'Stay Clean' liners in a dishwasher.

Oven Fittings

The shelf runners can be removed as described on the previous page.

They and the wire shelves can be cleaned either in a dishwasher or by using a fine steel wool soap pad.

The grill and meat pans can be cleaned in warm soapy water using a fine steel wool soap pad to remove stubborn stains.

Oven Interiors

To clean the oven interior remove all the oven fittings and if necessary the 'Stay Clean' liners.



All types of oven cleaners can be used, but **DO NOT** allow abrasive cleaners or oven spray to come into contact with the 'Stay Clean' liners. Use a fine steel wool soap pad to remove stubborn stains.

How to replace the Oven Light


Should the oven light 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 by one of a similar type (Part No. 613002) which can be obtained from your nearest Hotpoint Service Centre (see back cover).

Note: Additional shelves can be obtained from your local Hotpoint Spares Centre, listed on the back page.

Your new oven is equipped with four different cooking systems:

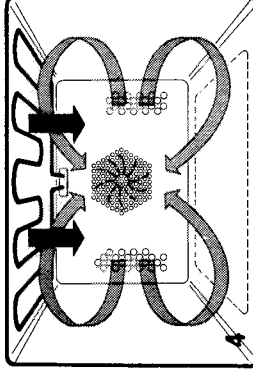
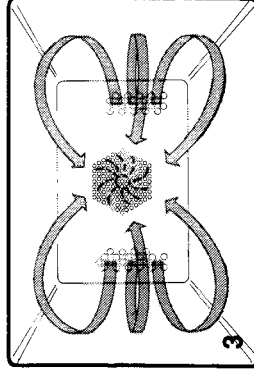
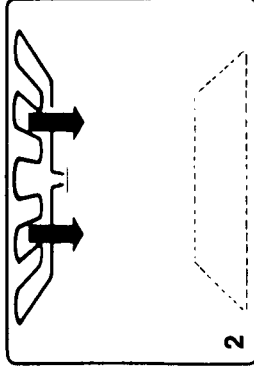
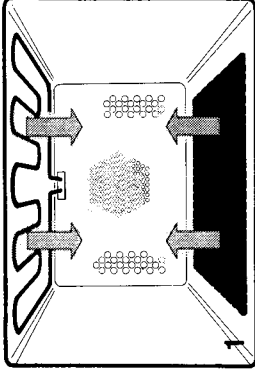
1. **Conventional Heating**  – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.
2. **Variable Grilling**  – the oven can also be used for conventional grilling with a fully controllable grill.

Note: The Oven Door should be closed when grilling.

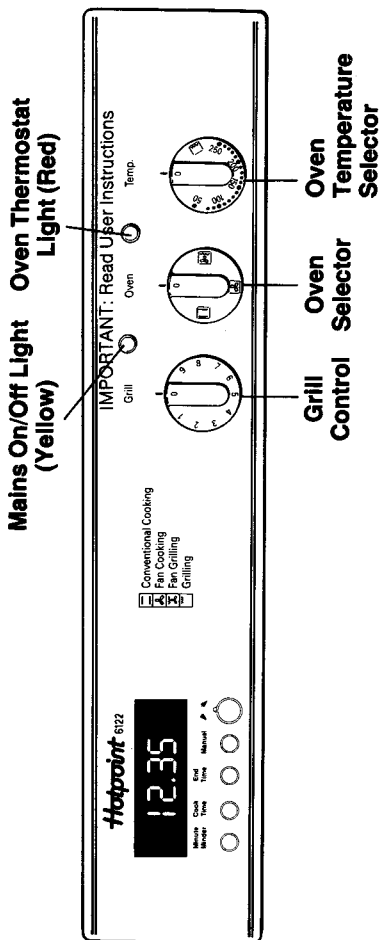
3. **Fan Cooking**  – the fan oven operates by constantly blowing heated air, from an element wrapped around the fan, into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously. (Batch Baking.)

4. **Fan Grilling**  – this is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door is left closed.

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.

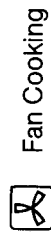


The Controls

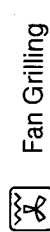


Mains On/Off Light (Yellow)
This light will come on and stay on as soon as the Oven Selector is turned on.

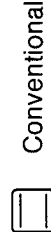
Before using the Oven, the Oven Selector must be turned to the appropriate position. The control has three settings.



Fan Cooking



Fan Grilling



Conventional Cooking

Now turn the Oven Temp Selector clockwise to the required temperature. The thermostat light will immediately come on when either Conventional or Fan Cooking is selected and will remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the temperature. An arrow will flash above the Manual Button showing that the Oven is in the Automatic

mode. To select Manual press the Manual Button and the arrow will disappear from above the button.

When Fan Grilling is selected the thermostat light will not operate.

To use the grill set the Oven Temp Selector to and the Grill Selector within the range 1-9 and remember to keep the oven door closed.

After use, always set the controls back to 'O' Off.

Care and Cleaning of the Oven

WARNING: BEFORE CLEANING SWITCH THE OVEN OFF AT THE COOKER CONTROL PANEL AND ALLOW IT TO COOL.

Cleaning the Outside

Clean the outside by wiping down with a damp cloth using a small amount of detergent, followed by wiping down with a dry clean cloth.

Note: DO NOT use scouring pads or abrasive powder which will scratch the glass.

Cleaning the Oven Door

The door can be removed for cleaning. To do this, open the door and swing the hinge steps upwards (Fig. 6 below). Close the door as far as the 'stop' position. Lifting the door slightly, pull it, complete with hinges, away from the oven housing (Fig. 7 below).

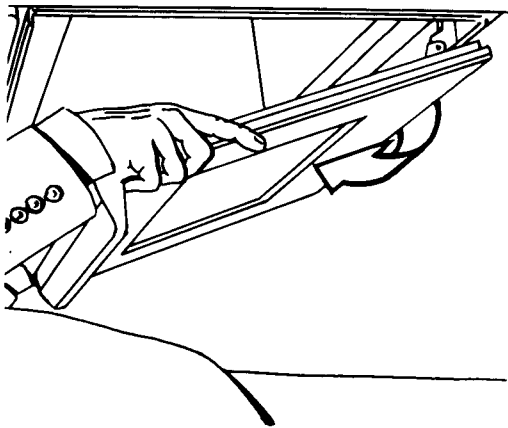


Fig. 7

Stubborn stains on the inside of the door can be removed by using a liquid cleaner eg. *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 also not be used as they may dull the surface. After cleaning, wipe down with a damp cloth and dry with a soft cloth.

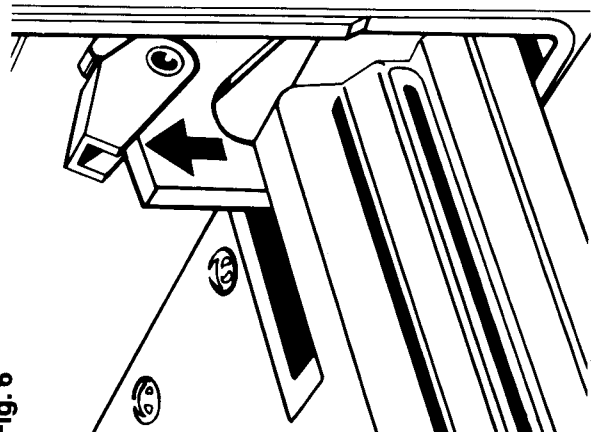
WARNING: DO NOT RUN THE OVEN WITHOUT THE DOOR FITTED.

Cleaning the inside


'Stay Clean' side and roof liners can be purchased as an optional extra. These liners can be obtained either through your local Hotpoint Service Centre or your retailer, Part No. 6002.

'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures

Fig. 6



Fan Grilling

Turn the Oven Selector to  and the Oven Temp Selector to the required temperature. The heat for Fan Grilling is provided by the grill element at the top of the oven and this heat is circulated around the food by the fan. The element and the fan are switched on and off alternately.

It is ideal for roasting a joint or a 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 grill pan and anti-splash tray on the floor of the oven or at shelf position 1. Place the food on one of the oven shelves and insert it at shelf position 1, 2 or 3, depending on the height of the food. For large pieces of meat or several pieces a lower temperature and a longer grilling time will be necessary.




Warming Dishes

The Oven can be used just to warm dishes or for keeping food hot. Dishes should not be placed directly on the floor of the oven and the Oven Temp Selector should not be set above 75°C.

WARNING: DO NOT PUT DELICATE CHINA OR ITEMS WHICH COULD BE AFFECTED BY HEAT INTO THE OVEN.

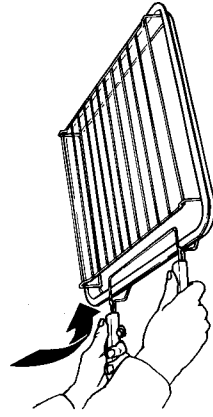
Grilling

The oven can be used as an ordinary grill for such items as sausages, flat pieces of meat and fish. Turn the Oven Temp Selector to  and the Grill Selector to the required setting 1-9.

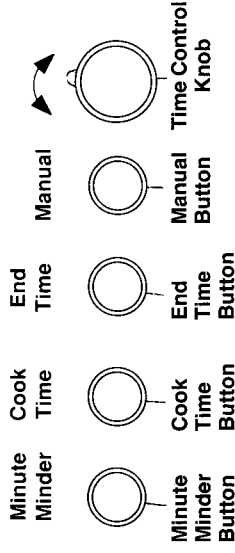
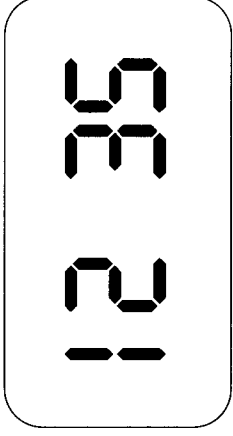
Grilling should always be done with the Oven door CLOSED. There is no need to pre-heat. Use the grill pan with the anti-splash tray and the reversible grill pan grid if necessary in positions 4-6, according to the thickness of the food. If you find excessive smoke is being emitted then turn the Variable Grill Control to a lower setting and/or move the shelf with the food on 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.

Fix the grill pan handle securely in position. With the grill pan handle in the vertical position, place the chrome section centrally over the grill pan lip. Drop the handle away from the grill pan and ensure that the handle is secure before use (see illustration).





The Automatic Oven Timer



The Electronic Automatic Timer can be used to control the Oven, with the exception of the Grill. The timing operation is controlled by the Electronic Clock. Check that the clock is showing the correct time, if not reset it by pressing in both the Cook Time and End Time Buttons and hold them in while turning the Time Control knob  until the correct time appears on the Clock and Auto is illuminated showing that the Oven is in the Automatic mode. To select Manual press the Manual Button and Auto will disappear.

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 oven.

Press the Minute Minder Button and 0.00 will appear in the Display. Holding the button in turn the Time Control knob  to the length of time required. Release the button and the Clock will revert back to the time of day but with a  illuminated between the centre figures. 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. It can be switched off by pressing any one of the buttons.


To set the Timer to switch ON and OFF automatically

1. Press and hold in the End Time Button and turn the Time Control knob ↻ until the time you want the meal to finish cooking appears on the Clock. Release the button and the clock will revert back to the time of day with Auto Automatic Cooking Mode.
2. Press and hold in the Cook Time Button, and turn the Time Control knob until the length of time you want the meal to cook for is shown on the Clock. (This sets the switching-on time.) Release the button and the clock will revert back to the time of day.
3. Turn the Oven Selector to the type of heating required and the Oven Temp Selector to the correct temperature.
4. The Oven will automatically switch ON when the pre-selected start time has been reached and switch OFF when the End Time is reached. The Minute Minder will sound to remind you that the meal is ready to take out. It can be switched off by pressing any one of the buttons.
5. After use turn all the appropriate controls to 'O' (Off) and press the Manual button to return the oven to Manual operation.

To set the Timer to switch OFF only

- The Timer may be used to switch the oven OFF.
1. Press and hold in the End Time Button and turn the Time Control knob ↻ until the time you want the meal to finish cooking appears on the Clock. Release the button and the clock will revert back to the time of day with Auto Automatic Cooking Mode.
 2. Turn the Oven Selector to the type of heating required and the Oven Temp Selector to the correct temperature. The Oven thermostat light will come on and the oven will start to heat up.
 3. The oven will automatically switch OFF when the End Time is reached. The Minute Minder will sound to remind you that the meal is ready to take out. It can be switched off by pressing any one of the buttons.
 4. After use turn the appropriate controls to 'O' (Off) and press the Manual Button to return the oven to Manual operation.


Fan Cooking

Turn the Oven Selector to  and the Oven Temp Selector 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 for certain types of food eg. Yorkshire pudding, bread or scones 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 10-30°C lower than with conventional heating – see separate cookery book.

The heat for Fan Cooking is provided by an element situated at the back of the oven and around the fan. Therefore with this cooking system it is possible to utilise the floor of the oven by placing an inverted shelf on the floor. This allows for greater flexibility within the oven.

When cooking a complete meal – for instance roast beef, roast potatoes, Yorkshire pudding and apple pie, place meat/potatoes upon the anti-splash tray in meat pan on an inverted shelf on the floor of the oven with the apple pie and Yorkshire pudding on an inverted shelf  at position 3.

When batch baking large quantities of food for home freezing or parties, use shelf positions 1, 3 and 4. Remember to place the food to be cooked in the centre of each shelf to



allow for even air circulation around the food. It may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food and to take out food on the upper shelf slightly earlier. If you are batch baking you will need to pre-heat the oven.


Detailed charts covering temperatures and shelf positions for Fan Cooking are given in the recipe book supplied.

Defrosting

Without Heat – for frozen foods such as cakes, fruit, etc. the Oven Temp Selector should be set at 'O' (Off) and shelf position 2 used.

With Heat – for chicken portions, sausages, meat rolls, etc. turn the Oven Temp Selector to 50-75°C and again use shelf position 2. This method of defrosting is only recommended for food up to 2 kg in weight and the food should be cooked immediately afterwards.

Conventional Cooking

Turn the Oven Selector to  and the Oven Temp Selector to the required temperature. The heat for conventional cooking is provided by the grill element and the element under the floor of the oven. Therefore **DO NOT COOK DIRECTLY ON THE FLOOR OF THE OVEN.**

Baking

Always put the item you are baking in the centre of the shelf. You will find that shelf position 1 or 2 will give the best results. (See Page 12). If you are baking on more than one shelf then the fan cooking system is recommended.

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 casserole cooking in a closed dish, it should be placed on one of the wire shelves either at position 1 or 2 depending on the size of the dish.



Detailed charts covering temperatures and shelf positions for Conventional Cooking are given in the recipe book supplied.

General notes on using the Automatic Timer

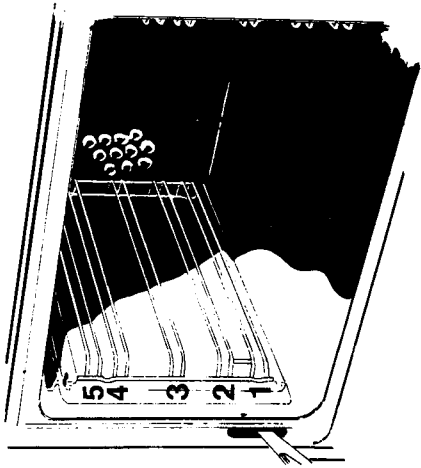
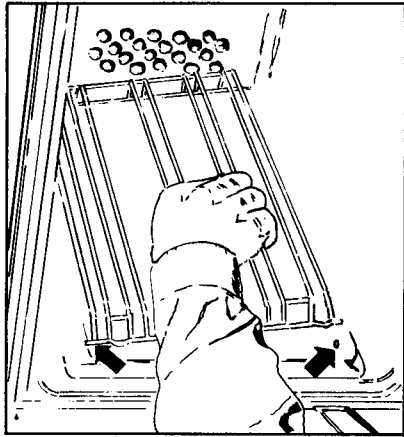
1. When setting any part of the Timer, always keep the appropriate button pressed in with one hand and turn the Time Control at the same time with the other hand.
2. An illuminated Auto indicates that the Oven is in the Automatic mode. Press the Manual Button to change the oven to Manual operation. (The Auto disappears.)
3. If you wish to cancel or change one of the settings simply press the appropriate button and turn the Time Control knob back to 0.00. Reset the appropriate button as required.
4. 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 Cook Time Button and the length of time will be shown on the Clock.

5. If you want to know when the cooking will come to an end simply press the End Time Button and the finishing time will be shown on the Clock.
6. The Minute Minder can be set to come on before the end of automatic cooking, eg. to remind you to put the vegetables on. The Minute Minder will sound a second time at the end of the automatic cooking period.
7. Always remember to press the Manual Button after you have used the Automatic Timer to return the Oven to Manual operation.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE.

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.



Note: If using aluminium foil **never** allow the foil to touch the sides and **never** cover the interior of shelves with foil.


Position of Shelves

To obtain the best results it is recommended that you use the meat pan provided either on its 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.

Manual/Automatic

For normal operation (without automatic timing) the Manual Button must be pressed so that the arrow above the button disappears – this ensures that the Oven is in the Manual mode.

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the door closed. To do this turn the Oven Selector to  – the Mains ON/OFF light on the Control Panel and the light inside the oven will come on – and set the Oven Thermostat to 250. When you do this the Oven Thermostat Light on the Control Panel will come on.

This new smell is due to any temporary finish on oven fittings and elements and also any moisture absorbed by the lagging. The odour will cease after a short period of use. Ensure that the area is well ventilated and that persons and pets, who are possibly sensitive to the odour, are removed from the vicinity.

Make sure the electricity supply is switched ON

Your 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 **00:00**. To set the clock to the time of day press both the Cook Time and End Time Buttons and hold them in while turning the Time Control knob 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 on the Clock as **15:00**.