

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, 8.30am-12.30pm Sats except on Public Holidays.

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

NORTH WEST

- KENDAL: 28 Highgate, LA9 4SX.
Tel: Kendal 24483.
- PRESTON: 24/25 Cannon Street,
Preston 3NR. Tel: Preston 24311.
- ST. HELENS: 40 Cowley Hill Lane,
EVL 5ZJ. Tel: St. Helens 35152.
- LIVERPOOL: 100, 105-2ER,
L1 1SR. Tel: 051-359 2141.
- STOCKPORT: 44/46 Station Road,
Heaton Mersey, SK4 3QT.
Tel: Service Office 061-442 8577
Spares Centre 061-432 0255.

WALES

- LLANDUDNO JUNCTION: Conwy Road,
LL31 9RZ. Tel: Degannwy 82826.
- BRIDGEND: 18 Western Avenue,
Bridgend Industrial Estate, CF31 3SL.
Tel: Service Office Bridgend 64121
Spares Centre Bridgend 64127.

WEST MIDLANDS

- STOKES-ON-TRENT: West Avenue,
Neison Estate, Kidsgrove, ST17 1TN.
Tel: Kidsgrove 77451.
- ALDRIDGE: Wensley, WS9 8UX.
Tel: Service Office Aldridge 743374
Spares Centre Aldridge 743377.

SOUTH MIDLANDS

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

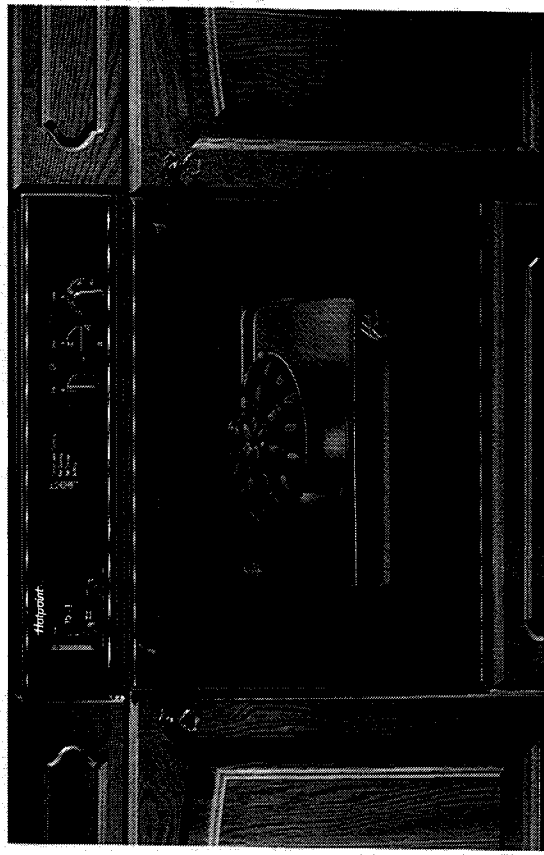
SOUTH WEST

- BRISTOL: 3/5 Brighthelm Hill, Brighthelm,
BS4 5RD. Tel: Bristol 714471.
- PLYMOUTH: 69 Mulder Plain, PL4 6JH. Tel: Plymouth 282631
- TOTTEN: South Hampshire Industrial Park,
Salisbury Road, SO4 3SA.
Tel: Service Office Totton 861981
Spares Centre Totton 867833.

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 6121



- Service Office and Spares Centre
- Service Office only

SCOTLAND

- ABERDEEN: 88 Carden Place, AB1 1UL. Tel: Aberdeen 642283.
- DUNDEE: 100, 105-2ER, Dundee.
Tel: Dundee 233483.
- EDINBURGH: 35 West Bowling Green Street, Leith, EH6 5AX.
Tel: 031-554 1431.
- RENFREW: West Lodge Road, Blythswood Estate, PA4 9EN.
Tel: Service Office 041-886 6241
Spares Centre 041-886 5611.

NORTHEAST

- NEWCASTLE: 3 Mesley Street, NE1 1YF.
Tel: Newcastle 2221009.
- MIDLESDEN: 59 Albert Road, TS1 1NG.
Tel: Middlesbrough 248436
- HULL: Custom House Building, Whitefriargate, HU1 2EU.
Tel: Hull 224777.
- MEXBOROUGH: Morphy Richards, Swinton Works, S64 8AJ.
Tel: Mexborough 582831.
- WETHERBY: Sandbeck Lane, LS22 4TW.
Tel: Service Office Wetherby 612617/61444
Spares Centre Wetherby 61221.

EAST MIDLANDS

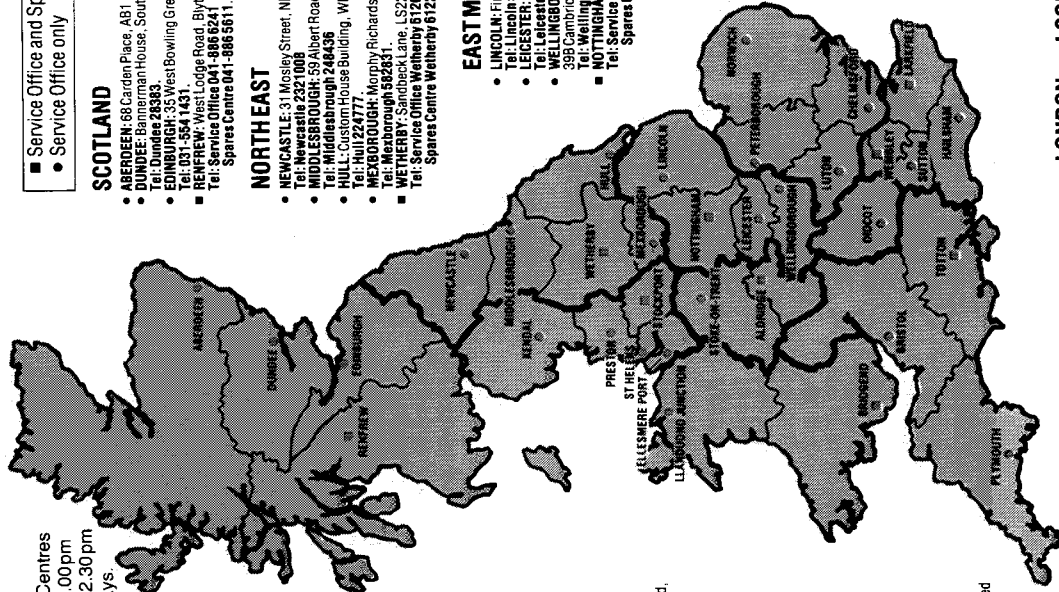
- LINCOLN: Firm Road, LN6 7BW.
Tel: Lincoln 512300
- LEICESTER: 55 Degrave Gate, LE1 3HR.
Tel: Leicester 51488.
- LINGWOOD: 51, 53-55,
295C, Lincoln Road, LN9 1DW.
Tel: Wellington 223669
- NOTTINGHAM: Ashling Street, NG2 3JB.
Tel: Service Office Nottingham 862431
Spares Centre Nottingham 860387.

EASTERN

- NORWICH: 92 Upper St., Giles Street,
NR2 1LT.
Tel: Norwich 620581.
- PETERBOROUGH: 10,
Tollard Road, PE2 9JB.
Tel: Peterborough 64741.
- LUTON: 5 Crawley Road,
LU1 1HX.
Tel: Luton 482211.
- CHELMSFORD: Industrial Buildings,
Beehive Lane, CM2 9TE.
For postal codes RM, IG,
Chelmsford 492433
Remainder of Essex
Chelmsford 269331.
- Spares and accessories
may be ordered from
Hotpoint Spares
Administration Dept.,
Celia Road, Peterborough,
PE2 9JB. Tel:
Peterborough 68989.

LONDON and SOUTH EAST

- SUTTON: 2/S, Nicholas Road, SM1 1EH. Tel: 01-643 0821
- HAILSHAM: 1 Kingswood, North Street, BN27 1DQ.
Tel: Hailsham 842733
- WEMBLEY: 69 East Lane, HA9 7PC.
Office for postal codes W, NW, WC, SW 1, 3, 5, 6, 7, 10
01-904 7250
01-904 0252 and rest of SW 01-908 2511
- Spares Centre 01-904 4399
- LARKFIELD: Larkfield Trading Estate, New Hythe Lane,
ME20 6SW. Tel: Service Office Maidstone 716571
Spares Centre Maidstone 716571.



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 must be connected to a suitable double pole isolating switch, having a contact separation of at least 3 mm in all poles, placed in a readily accessible position, adjacent to the unit.
- 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 25 mm from the wall.
 - ii) The top of the connector must not be more than 100 mm 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.

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.

- 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 an 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 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.

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 (6121) serial number (found on the base front of the oven) 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 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.

Contents

	Page
Before you operate your new Hotpoint Built-In/Built-Under Oven	2
Electrical Requirements	2
Installing your Oven	4-5
The main parts of your Oven	6
The Cooking Systems in your Oven	7
The Controls	8
The Timer	9-10
Before using your Oven for the first time	11
Position of Shelves	11
Conventional Cooking	12
Fan Cooking	13
Fan Grilling	14
Grilling	14
Care and cleaning of the Oven	15-16
If something goes wrong	17
If it still won't work	18
Hotpoint Service Cover	19
Hotpoint Service Offices and Spares Centres	back page

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



1. For a tall housing unit the recess under a work surface are given in Fig. 1. For a tall housing unit the recess should be similar. If the housing unit is not already attached to the wall this must be done using the bracket supplied.

Adequate ventilation must be

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

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. Check that the oven timer has been set to  (Manual) operation and not left on automatic (see pages 9 and 10).
3. Have you turned both the Oven Selector and the Oven Temp Selector to the appropriate positions?
4. If grilling have you turned the Oven Temp Selector to  and the Variable Grill Control to the required setting.

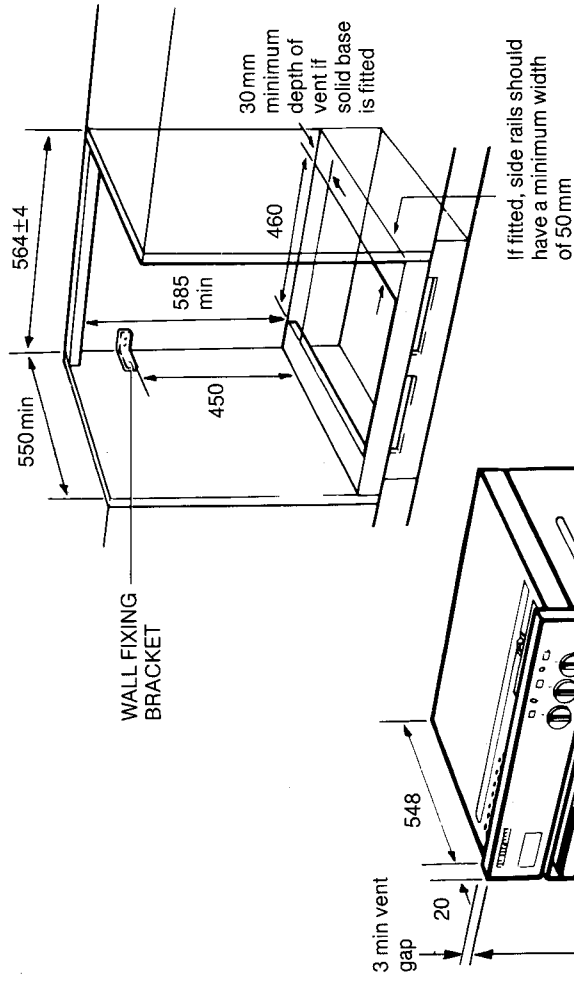


Fig. 1

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

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 them 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 and baking sheets can be obtained from your local Hotpoint Spares Centre, listed on the back page.

Fig. 2

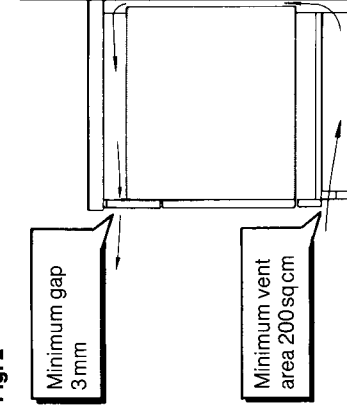
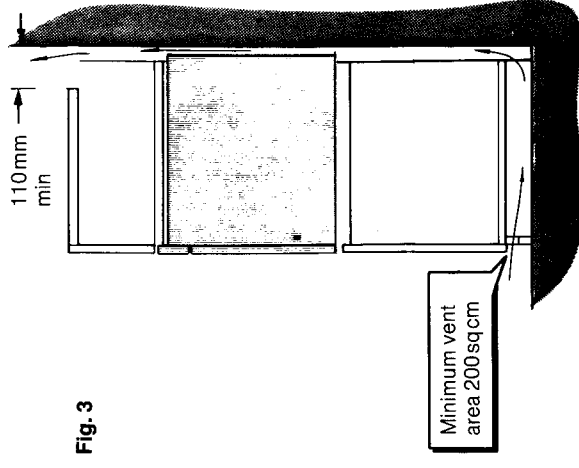


Fig. 3



Installing the Oven into the Housing Unit

Fig. 4

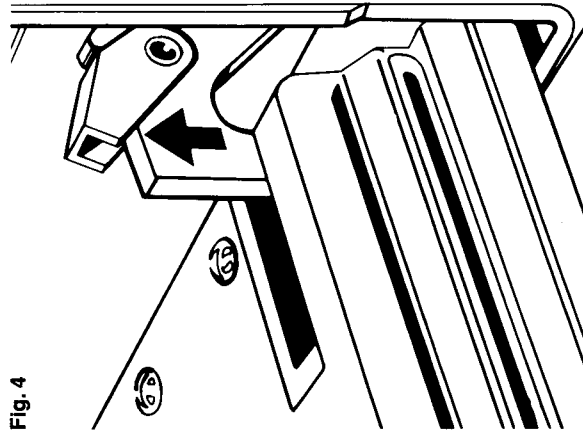
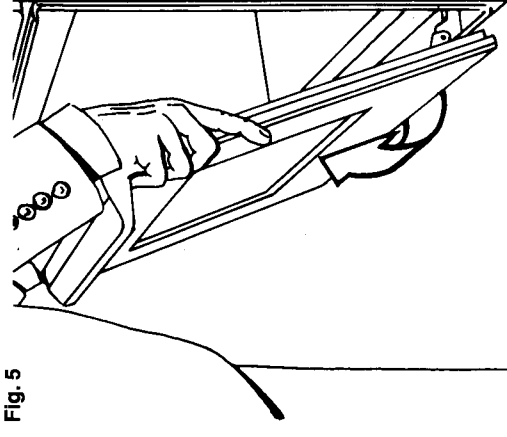


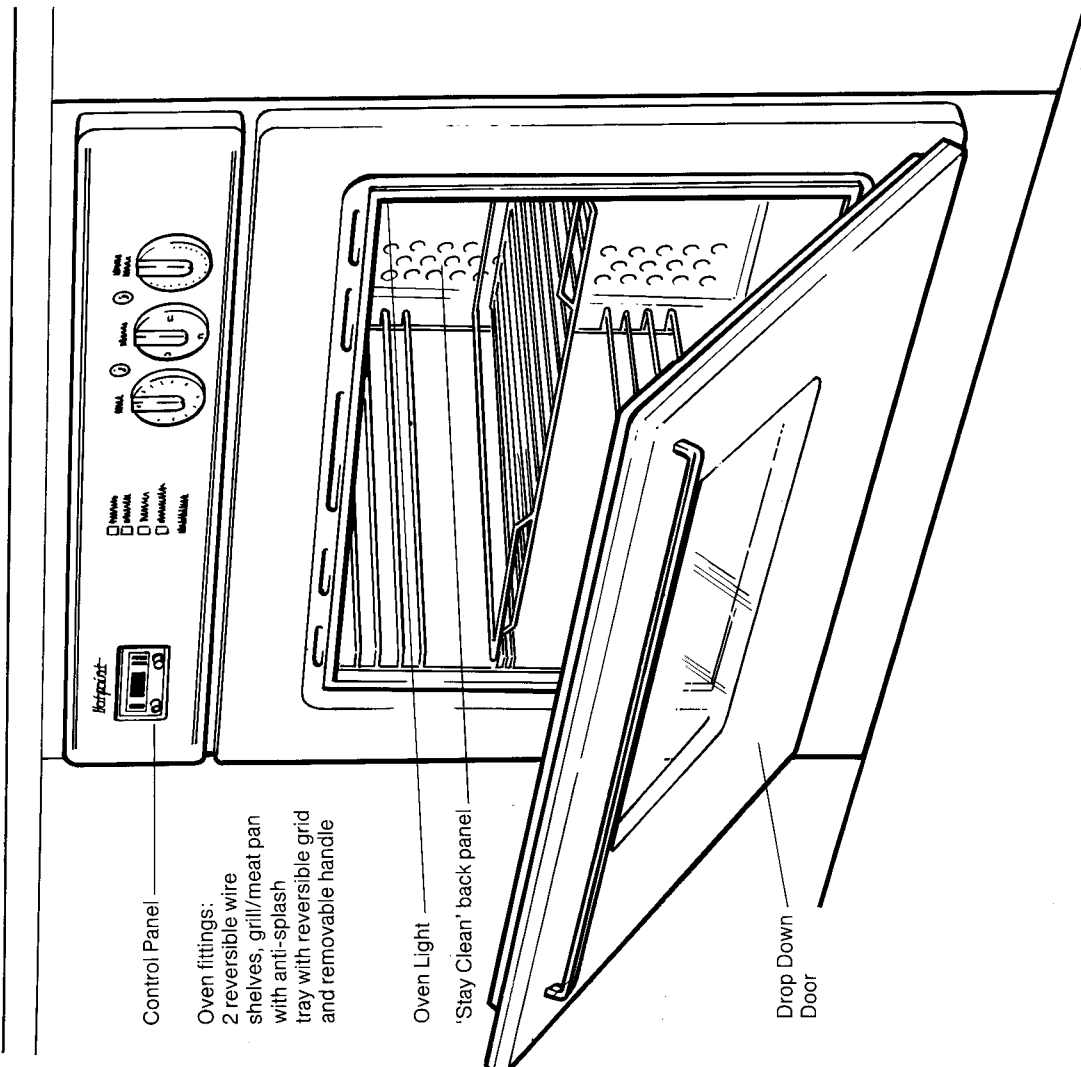
Fig. 5



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.

The main parts of your Oven



Control Panel

Oven fittings:
2 reversible wire shelves, grill/meat pan with anti-splash tray with reversible grid and removable handle

Oven Light

'Stay Clean' back panel

Drop Down Door

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

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. 6

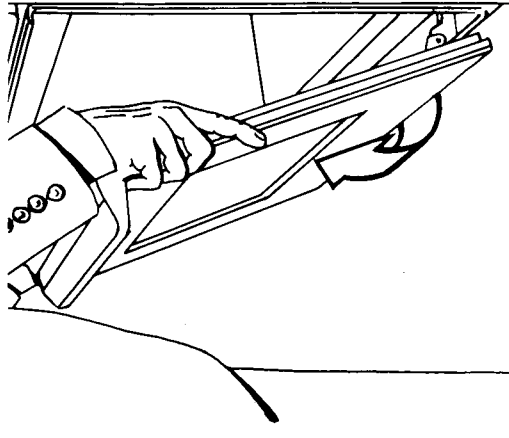
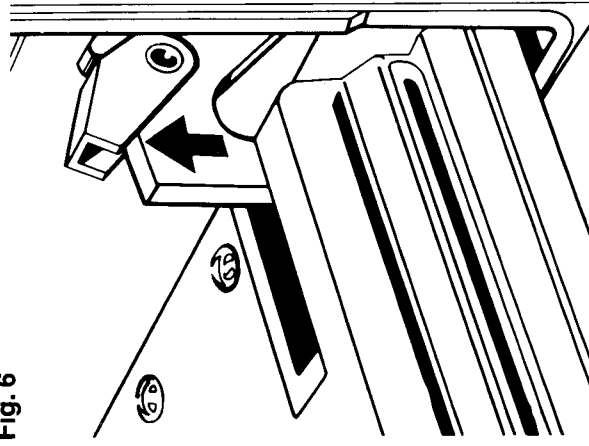


Fig. 7

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

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.

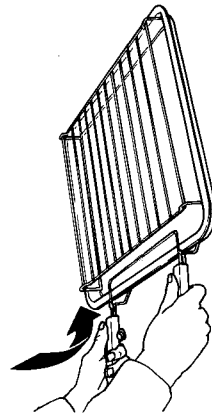
Grilling



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 Cooking Systems in your Oven


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.

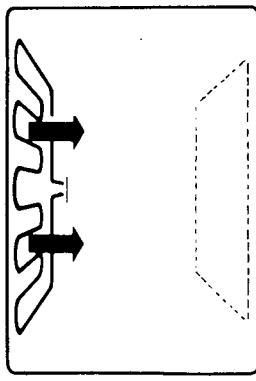
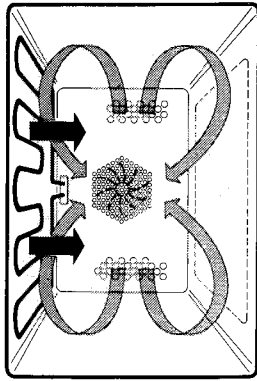
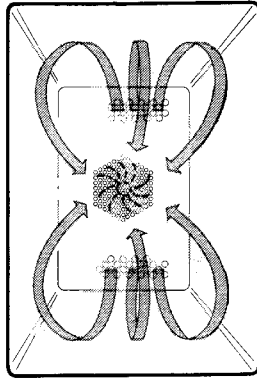
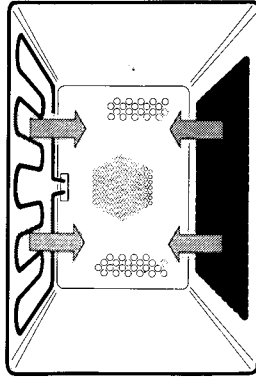
2. **Variable Grilling**  – the oven can also be used for conventional grilling with a fully controllable grill.

Note: The Oven Door should be closed when grilling.

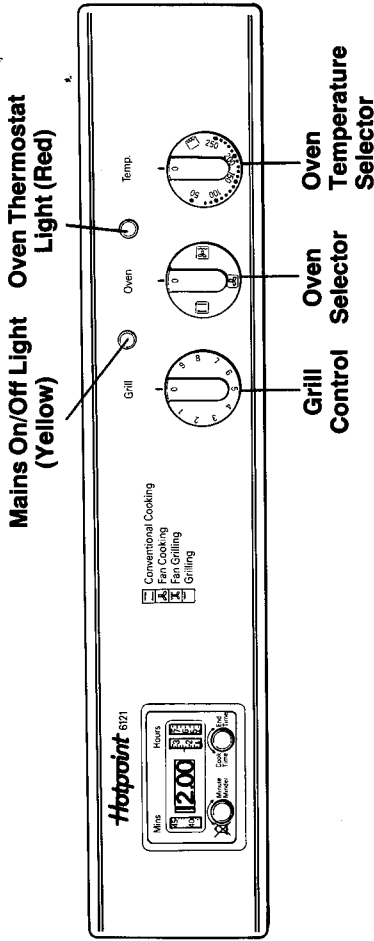
3. **Fan Cooking**  – the fan oven operates by constantly blowing heated air, from an element wrapped around the fan, into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions 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 on and off during cooking as the oven thermostat maintains the temperature. If the thermostat light does not come on when the thermostat is turned on, make sure that the (Manual) symbol shows

on the Cook Time Scale. 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.

Condensation

Under certain conditions condensation may become evident on the inner door and water may drip through the vent.

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/jacket potatoes, Yorkshire pudding, roasting meat etc.
 3. The quantity of food being cooked at any one time.
- It is normal for a built-in/built-under cooker to vent from a front aperture either situated in the handle or between the oven door and the fascia.

Fan Cooking

Turn the Oven Selector to and the Oven Temp Selector to the required temperature.

Baking

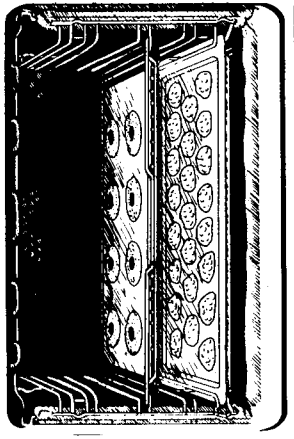
The advantage of this method of cooking is that as the oven heats up more quickly and generally foods cook at a lower temperature than in a conventional oven, pre-heating the oven is only required for certain types of food eg. Yorkshire pudding, bread or scones if the cooking time is less than 25 minutes.

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

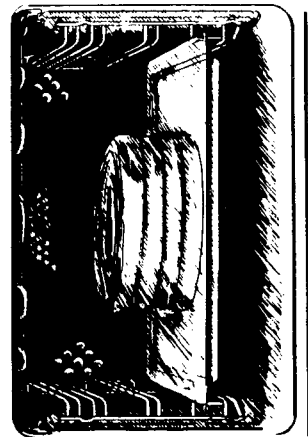
Turn the Oven Selector to  and the Oven Temp Selector to the required temperature. The heat for conventional cooking is provided by the grill element and the element under the floor of the oven. Therefore **DO NOT COOK DIRECTLY ON THE FLOOR OF THE OVEN.**

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. If using the flat baking tray supplied always have the sloping edge towards the front. If you are baking on more than one shelf then the fan 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.

The Automatic Oven Timer

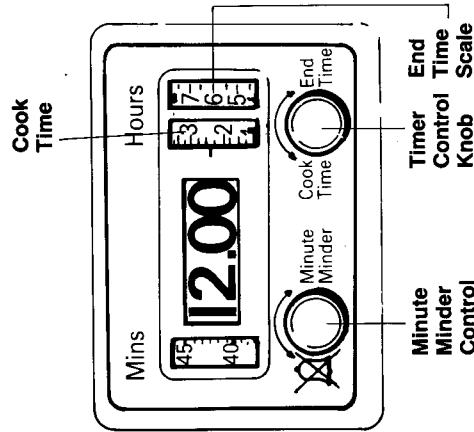
The Minute Minder

The Minute Minder operates independently of the Automatic Timer and will give an audible reminder for periods of up to 60 minutes. It does not control the operation of the oven. Setting is achieved by turning the Minute Minder control knob clockwise until the required interval is shown on the scale. It can be cancelled by turning the knob until  appears in the window in line with the indicator point.


Note: If the clock does not operate when the appliance is switched on at the mains or after a power failure, make sure the Minute Minder is set to .

To set the Timer to switch ON and OFF automatically

1. Turn the Timer Control knob clockwise until the time you want the meal to finish cooking is set on the End Time Scale.
2. Turn the Timer Control knob anti-clockwise until the length of time you want the meal to cook for is shown on the Cook Time Scale. (This sets the switching-on time.)
3. Turn the Oven Thermostat to the required temperature and the Oven Selector to the type of heating required (see page 8).




The Automatic Timer can be used to control the Oven. The timing operation is controlled by the digital clock, adjustment of which is achieved by pulling out the Minute Minder control knob and turning clockwise until the correct time appears. The cooking operation is set on the two scales to the right of the digital clock by means of the timer control knob. Turn the timer control knob clockwise until the finishing time (up to 24 hours ahead) appears on the End Time Scale alongside the indicator point.


The cooking time (up to 3½ hours) should be set on the Cook Time Scale by turning the timer control knob anti-clockwise. The End time scale is marked in ½ hour graduations and the Cook Time scale is marked in ¼ hour graduations. To return to manual operation, the timer control knob should be turned clockwise until the manual symbol  appears on the Cook Time Scale in line with the indicator point.

Before using your Oven for the first time

To cancel the Timer and Return to MANUAL operation


If you wish to use the oven manually after a timed operation has been set, turn the Timer Control clockwise until  (Manual) shows on the Cook Time Scale.

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

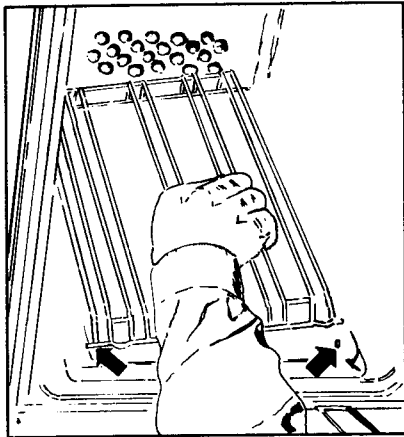
4. The Oven will automatically be switched ON when the pre-selected Start Time has been reached and switched OFF when the End Time has been reached.
5. After use turn all the Controls to 'O' (Off) and turn the Timer Control knob clockwise so that the setting  (Manual) shows on the Cook Time Scale.

To set the Timer to switch OFF only

The timer may be used to switch the oven off providing the cooking period does not exceed 3½ hours.

1. Turn the Oven Temp to the required temperature and the Oven Selector to the type of heating required (see page 8).
2. Turn the Timer Control clockwise until the time you wish the meal to finish cooking is set on the End Time Scale.
3. Turn the Timer Control anti-clockwise so that the length of time until the required finishing times shows on the Cook Time Scale.
4. The oven will be automatically switched OFF when the End Time is reached.
5. After use turn the appropriate controls to 'O' (Off) and turn the Timer Control clockwise so that  (Manual) shows on the Cook Time Scale.

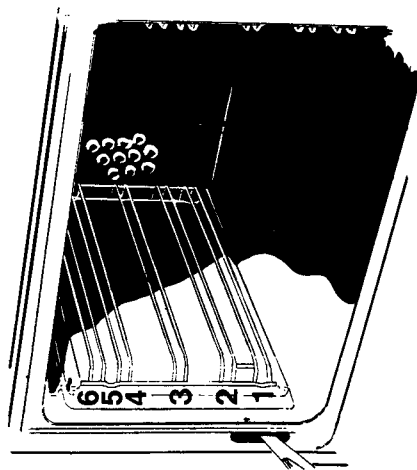
In some models the shelf racks will have to be inserted. To do this first push the long ends of the racks into the top openings in the side walls and then insert the bottom ends in the holes provided.




Position of shelves

To obtain the best results it is recommended that you use the baking tray and meat pan provided either on their own if you are cooking on one shelf only or if cooking on more than one shelf in conjunction with your own baking tins.

Only put in the shelves or fittings you actually want to use. Unused shelves only restrict access and get in the way. If possible it is a good idea to remove the fittings when you have finished cooking so that when you next come to use the oven you do not inadvertently heat up unnecessary shelves or tins – as well as being more convenient this will save electricity.



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

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 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.