

HOTPOINT EG95 COOKER INSTRUCTION AND RECIPE BOOK

The Hotpoint logo is rendered in a bold, black, italicized sans-serif font. The letters are thick and slanted to the right. A registered trademark symbol (®) is positioned at the top right of the final letter 't'.

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.

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Introduction to Hotpoint EG95



Your new cooker is guaranteed and will give lasting service. **This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**



To help make the best use of your Hotpoint cooking equipment please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) 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 smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC



Installation – Electrical

WARNING – THIS APPLIANCE MUST BE EARTHED.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the front of the plinth. The cooker must be connected by a competent person eg. (NICEIC registered contractor) to suitable double-pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to the cooker, in accordance with latest IEE regulations.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm².

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

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.

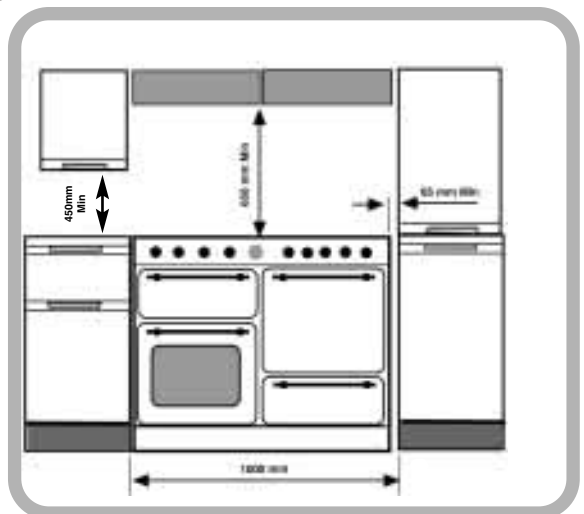
Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

Your cooker is heavy, so it is advisable that two people move it. The cooker is fitted with rear wheels and will slide into position easily. Movement of your cooker is most easily achieved as follows. Open the Grill/Oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture, and then lift and slide back at the same time.

Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked, this is easily achieved by adjusting the 3 feet which are under the front of the cooker, if necessary.

The cooker is designed to fit between kitchen cabinets spaced 1000mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both. It can also be used free-standing.

This cooker is a class X appliance, as such adjacent side walls which project above hob level, must not be nearer to the cooker than 65mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer 650mm.



Siting the Cooker

Installation – Gas

This cooker has been adjusted to burn natural gas G20 only. However, it can be converted to burn butane G30 at 28/30 mbars or propane gas G31 at 37 mbars.

A conversion kit can be obtained free of charge by telephoning :
0541 530 530

GAS SAFETY INSTALLATIONS & USE REGULATIONS.

It is law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law. In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990. Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: 1989.

The room must have an openable window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440 Part 2: 1989 should be consulted to determine air vent requirements.

Stability

The cooker must be fitted with a stability device firmly secured to the fabric of the building. The back of the cooker has a bracket, which can be used to affix a chain.

Connection

Connection to the cooker should be made with an approved appliance flexible connection to BS 669. If used with LPG the hose should be suitable for L.P.G. and capable of withstanding 50mbars pressure. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C. After installation, check for soundness.

Unpacking

After unpacking your cooker, make sure that you remove all packing from the oven and grill, and any stickers from the oven and the hob.

Operational Check

Test the gas pressure at any injector using the pressure test adaptor provided in place of one of the injectors. Once the pressure has been tested, re-fit the original injector.

Fit the burner caps, enamelled discs and pan supports. With reference to the User's Instructions; check that the hotplate burners ignite correctly and with a steady flame. Check for a steady flame at the low (flame symbol) setting. After completion keep the pressure test adaptor in or close the gas meter for future servicing

Product Specification

Model No. EG 95

ELECTRICAL SECTION

Supply Voltage	240V AC only	230V AC only
Supply Frequency	50 Hz	50 Hz
Total Wattage	7.5 kW	6.9 kW
Left hand Grill Wattage	Full Grill 2.6 kW	2.39 kW
Left hand Grill Wattage	Half Grill 1.3 kW	1.2 kW
Left hand Fan Oven Wattage	2.5 kW	2.3 kW
Right hand Grill Wattage	2 kW	1.83 kW
Conventional Oven Wattage	2.4 kW	2.2 kW

GAS SECTION

	NATURAL GAS		L.P.G.	
	Heat input	Injector	Heat input	Injector
Large Burners	3.1kw	145	3.1kw	90
Small Burners	1.7kw	105	1.7kw	71

CAPACITIES

Left Hand Grill Area	900cm ²
Fan Oven Capacity	51.5 Litres
Right Hand Grill Area	760cm ²
Conventional Oven Capacity	46.3 Litres
Nominal External Dimensions Including Trim	H = 900mm W = 1000mm D = 600mm
Weight	93kg

For Your Safety



When used properly, your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

ALWAYS

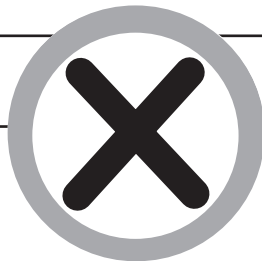
- Always make sure you remove all packaging and literature from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry, good quality oven gloves when removing items from the oven/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the top oven when the main oven is in use as the contents may be hot.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.

SAFETY ADVICE

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

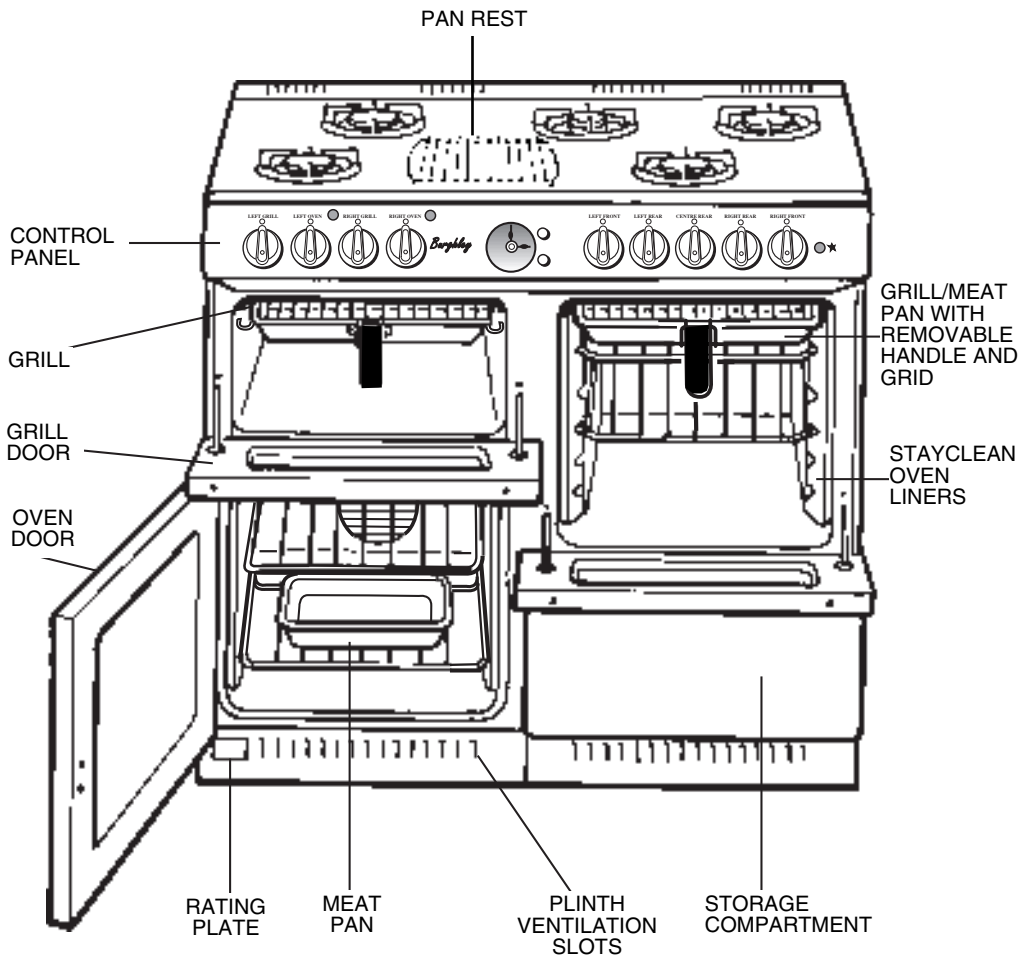


Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- Never operate the grill with the grill door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never allow children to play with the oven controls.

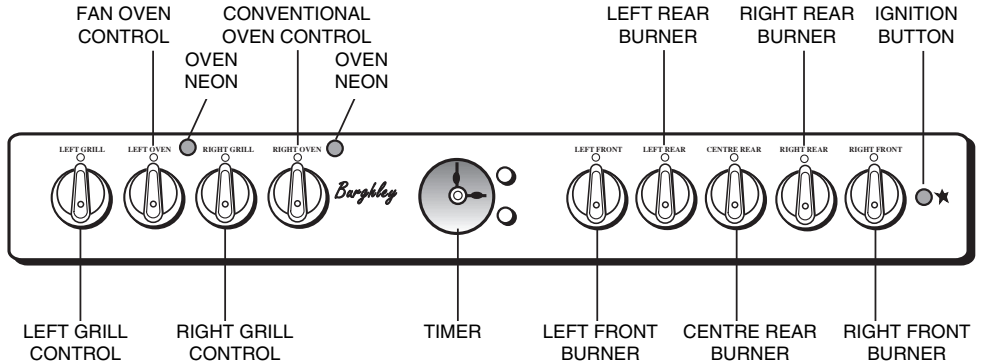
Features

Model No. EG95



Control Panel

EG95



Using the Hob

The hotplate has two high speed burners and three simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

BEFORE USE check that the burner caps and pan supports are located correctly.

Simmering aids such as steel plates should not be used because they can cause damage to the pan supports.

DO NOT use mis-shaped pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

DO NOT leave items that could catch fire i.e. tea towels etc. near to burners or over the flue outlet.

DO NOT use the cooker if the hob glass is broken

To use the Hotplate

1. Check that the electricity supply is switched on. Check that spillage bowls and pan supports are positioned correctly before use.
2. Push in and turn the control knob of the chosen burner anti-clockwise between the large flame and small flame symbols. Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting.
4. To turn off, turn the control knob fully clockwise to the zero.

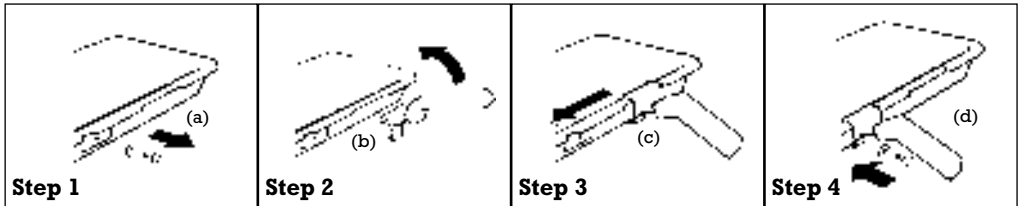
Safety Requirements for Deep Fat Frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

Oven Grill Pan & Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.

The grill pan handle can be fixed as follows:



Step 1 Remove screw & washers from the grill pan bracket (a).

Step 2 Tilt the handle over the recess (b).

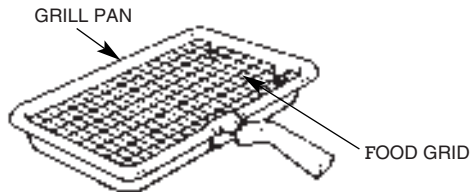
Step 3 Slide it towards the centre of the pan (c).

Step 4 Locate the handle over the bracket (d).

For a fixed handle, replace screw & washers and ensure they are fully tightened up. If a detachable handle is required, do not replace screw and washers.

Note: If a fixed handle is required, the grill pan is unable to be kept in the main oven with the door closed but may be stored in the top oven with the door closed.

Grill pan and food grid



Note : The grill pan in the right hand oven cannot be fixed.

Storage compartment

Take care as accessible surfaces inside the storage compartment will become hot when the oven is in use.

The storage compartment is ideal for storing saucepans, meat pans, etc. Do not use it for storing combustible materials, flammable liquids or aerosols.

Grill

CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN A GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

Important

GRILLING SHOULD ONLY BE UNDERTAKEN WITH THE DOORS FULLY OPEN.

Setting the twin grill

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending on which direction the grill control is rotated. With the grill control knob rotated clockwise the twin elements will come on together, anti-clockwise rotation brings only the left hand single element on.

Open the top oven/grill door, preheat the grill at “4” setting for approximately 5 minutes. When toasting the rod shelf is placed in the top runner. Position the pan centrally below the grill element.

Leave the control at “4” for toast, 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 at “4”. The thicker the food the lower the control should be set. Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom according to the depth of the dish.

Remember to switch off the grill control at the end of cooking.

Single Grill

With the oven door in the open position, heating of the grill is achieved by turning the control clockwise to the desired ‘grill setting’ on the control panel, as described under ‘setting the Grill’.

Preheat the grill at setting 6 for approximately 5 minutes.

Operating controls when a grill is in use

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

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances.

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show alternative scales.

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven) °C
	°F	°C	
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Automatic Cooking

The oven timer offers you the following features:

1. Time of Day
2. Minute Minder
3. Automatic Cooking

Automatic Cooking

The Fan Oven and Conventional Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

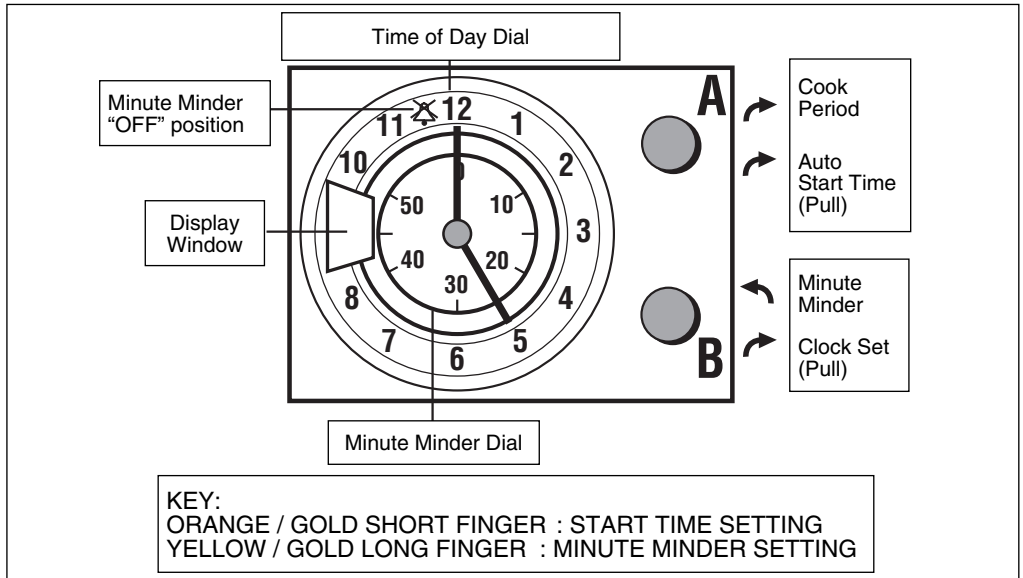
Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Timer Operation

1. Make sure all oven controls are turned **Off**.
2. Check that the electricity supply to the cooker is turned **On**.
3. Check that the oven clock is at the right time of day.

Oven Timer Operation – Know Your Timer



TIMER FUNCTIONS

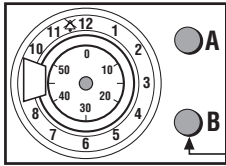
Time of Day	Main Clockface Ensure correct time of day is always set.
Minute Minder	Yellow / Gold Long Finger / Small Dial Here you can set a time period of up to 55 minutes, that will count down. When it reaches zero, the timer will emit an audible tone. For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

AUTO COOKING PROGRAMME

Start Time	Orange / Gold Short Finger The time of day at which you want an "Auto Cooking" programme to start.
Cook Period (Up to 180 minutes)	The Cook period in minutes will be shown in the display window. Cook Period is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme. (e.g. If you set 180 minutes, the food will be cooked for 180 minutes).
For Example: If you set a "Start Time" of 11.00am", and a "Cook Period" for 180 minutes. The timer will switch the oven(s) on at 11.00am and turn the oven(s) off at 2.00pm. You will hear an audible tone at 2.00pm to indicate that the Auto Cooking programme has finished.	
Notes: When setting an Auto Cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer, and if necessary select the appropriate oven function. If an Auto Cooking programme has been set the oven(s) will only operate during the pre-programmed time.	

Clock & Automatic Oven Timer Operation

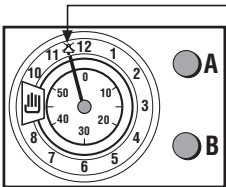
TO SET & RE-SET THE TIME OF DAY






Step 1 Make sure all oven controls are turned Off.

Step 2 Check the electricity supply to the cooker is switched on.


Step 3 Pull knob (B) and turn **clockwise** until the correct time of day is shown.

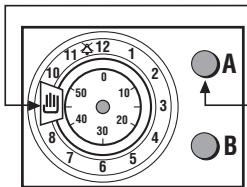


Step 4 Ensure that the yellow / Gold Long minute minder finger remains at the  position. If it is not, return the yellow / Gold Long finger to the  position on the clock face by turning (without pulling) knob (B) **anti-clockwise**.

Note: For normal "Manual" operation of the oven(s) the timer should always be set at  the position in the display window (as shown). See Below.

TO SET THE TIMER FOR MANUAL OVEN OPERATION

Note: Unless you set the timer for an Auto Cooking Programme, for normal "Manual" operation of the oven(s) the timer should always be set to the  position.



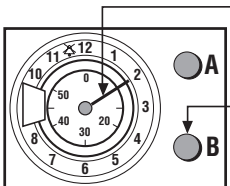
If the  symbol does not appear in the display window :-

Step 1 Turn the upper knob (A) **clockwise** (without pulling) until the  symbol does appear in the display window.

USING THE MINUTE MINDER – (YELLOW / GOLD LONG FINGER)

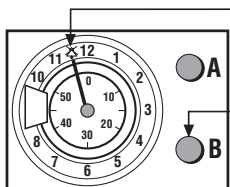
Here you can set a "Minute Minder" function of up to 55 minutes. At the end of the set time, a bell will ring for approximately 4 minutes.

Note: The figures on the inner dial are for setting the Minute Minder.



Step 1 To set "Minute Minder" finger to the required time, turn (without pulling) lower knob (B) **anti-clockwise**, until the yellow / gold long finger is at the time required.

Example: 10 minutes (as shown).



Step 2 At the end of the Minute Minder period a bell will sound. To cancel the bell turn (without pulling), lower knob (B) **anti-clockwise** until yellow / gold long minute minder finger is returned to the position on the clockface (as shown).

Clock & Automatic Oven Timer Operation

AUTO COOKING PROGRAMMES

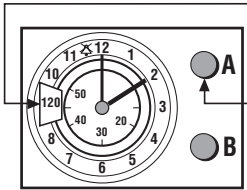
There are two Auto Cooking programmes that can be selected using your timer:-

- (a) To set the Timer to switch the oven(s) ON immediately and OFF at a preset time - Up to 180 minutes.
- (b) To set the Timer to switch the oven(s) ON and OFF Automatically.

a) TO SET THE TIMER TO SWITCH THE OVEN(S) ON IMMEDIATELY AND OFF AT A PRE-SET TIME – UP TO 180 MINUTES.

Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven doors.



Step 3 Turn the upper knob (A) **clockwise** (without pulling), until the required cook period in minutes is indicated in the display window.

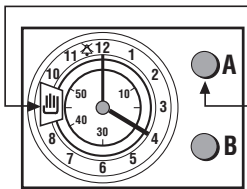
e.g. 120 minutes (as shown).

Note: Cook period is the length of time that you wish the food to cook (Up to 180 minutes).

Step 4 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

At the end of the Cook Period, the oven(s) will switch off and a Bell will ring for approximately 4 minutes.

Step 5 Return the oven control to the OFF position.

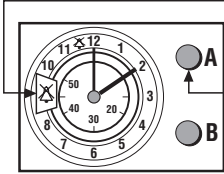


Step 6 To cancel the Bell and return the timer to "Manual Operation", turn (without pulling), upper knob (A) clockwise, until the  symbol is shown in the display window.


Clock & Automatic Oven Timer Operation

b) TO SET THE TIMER TO SWITCH THE OVEN(S) ON AND OFF AUTOMATICALLY

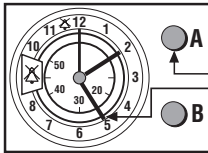
Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.



Step 2 Place food onto the correct shelf position in the oven and close the oven door(s).

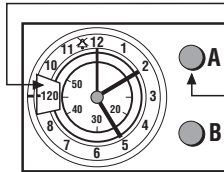
Step 3 Turn the upper knob (A) (without pulling), **clockwise**, until the  symbol appears in the display window.

This allows the auto function to be set.



Step 4 Set the orange / gold short finger to the "Start" time by **pulling** the upper knob (A) and turning it **clockwise**.
e.g. 5 o'clock (as shown).

Note: The "Start Time" is the time of day you want the Auto Cooking programme to start.



Step 4 Set the "Cook Period" by turning (without pulling) the upper knob (A) **clockwise**, until the required cook period in minutes is indicated in the display window.

e.g. 120 minutes (as shown).

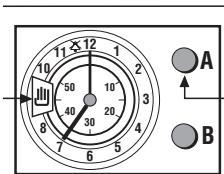
Note: The "Cook Period" is the length of time that you wish the food to cook, and it can be set for up to 180 minutes.

Step 5 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

Note: If an "Auto Cooking Programme" has been set the oven(s) will ONLY operate during the pre-programmed times.

At the end of the Auto Cook Period the oven(s) will switch off and a bell will ring for approximately 4 minutes.

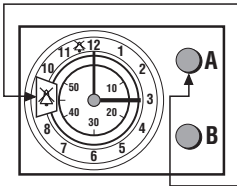
Step 6 Return the oven controls to the OFF position.



Step 7 To cancel the Bell and return the timer to "Manual Operation", turn (without pulling), upper knob (A) **clockwise**, until the  symbol is shown in the display window.

Clock & Automatic Oven Timer Operation

TO CANCEL AN AUTO COOKING PROGRAMME BEFORE COOK PERIOD HAS STARTED



Step 1 Turn the oven control(s) to their OFF position.

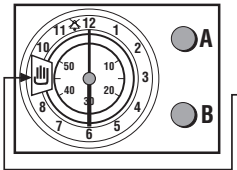
Step 2 Turn (without pulling) the upper knob (A) **clockwise** until the  symbol appears in the display window.

Step 3 Pull and turn the upper knob (A) **clockwise** until the **orange / gold short** finger reads the same time as the hour hand on the clock.



Step 4 Turn the upper knob (A) **clockwise** (without pulling) until the  symbol appears in the display window.

TO CANCEL AN AUTO COOKING PROGRAMME ONCE THE AUTO COOK PROGRAMME HAS STARTED BUT BEFORE IT HAS FINISHED.



Step 1 Turn the oven control(s) to their OFF position.

Step 2 Turn the upper knob (A) **clockwise** (without pulling) until the  symbol appears in the display window.

Fan Oven Cookery Notes

To heat the oven, turn the control knob clockwise, selecting the required temperature as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Note: If the pilot light does not come on when the control is turned, check that the timer is in **Manual** operation (clock section).

It should be noted that at the end of a cooking period there may be a momentary pull of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a Circulaire fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, should be placed in a pre-heated oven.

The cooking charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the Circulaire oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

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.

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 and Time

When 3 shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap on all sides to allow even air circulation.

N.B. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The Creda fan oven make it possible, in most cases, to:-

- (a) reduce the recommended temperature by 25°C (45°F).
- (b) reduce the recommended time by approximately 10 minutes per hour.
- (c) Make pre-heating the oven unnecessary for certain foods.

Fan Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating cooking time.
- (c) Place meat/poultry in the grill/meat pan supplied. Small joints weighing less than 1.75kg (3½ lbs) should be roasted in a smaller meat pan/tin – or they may be ‘pot roasted’ – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be ‘larded’ with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturers pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g (1 lb), or at room temperature (allowing 2-3 hours per 450g (1 lb).

Oven Temperature Charts – Meat

Fan Oven Cooking				Conventional Oven			
Meat	Pre-heat	Temperature °C	Time (approx.)	Meat	Pre-heat	Temperature and Time	Position in Oven from bottom
Beef	No	160/180	20-25 mins per 450g (1 lb) + 20 mins extra	Beef	Yes	190/200°C approx. 25-30 mins. per 450 (1 lb) + 25 mins extra	
Lamb	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Lamb	Yes	190/200°C approx. 25-30 mins. per 450 (1 lb) + 25 mins extra	
Pork	No	160/180	25 mins per 450g (1 lb) + 25 mins extra	Pork	Yes	190/200°C approx. 30-35 mins. per 450 (1 lb) + 30 mins extra	In meat pan on runner 2
Veal	No	160/170	25-30 mins per 450g (1 lb) + 25 mins extra	Veal	Yes	190/200°C approx. 25-35 mins. per 450 (1 lb) + 30 mins extra	
Chicken/Turkey up to 4 kg (8 lb)	No	160/180	18-20 mins per 450g (1 lb) + 20 mins extra	Poultry/Game	Yes	190/180°C approx. 18-20 mins. per 450 (1 lb) + 20 mins extra	
Turkey up to 5.5kg (12 lb)	No	150/160	13-15 mins per 450g (1 lb) e.g. 5kg (11 lb) = 143-165 mins.	Turkey	Yes	up to 5.5kg (12 lb) allow 22 mins per 450g (1 lb) at 190°C e.g. 5kg (11 lb) = 242 mins over 5.5kg (12 lb) allow 18 mins per 450g (1 lb) at 180°C e.g. 10 kg (22 lb) = 352 mins	In a suitable tin on runner 1
over 5.5kg (12 lb)	No	150	12 mins per 450g (1 lb) e.g. 10kg (22 lb) = 264 mins.				
Casserole Stews	No	140-150	1½ - 2 hrs	Casserole/Stews	Yes	140/160°C approx.	Runner 3
If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.							

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef -	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well Done:	75°C	Veal:	75°C		

Oven Temperature Charts – Baking

Baking	Fan Oven Cooking		Conventional Oven Cooking	
	Pre-heat	Temperature and Time	Pre-heat	Temperature and Time
Food				Position in Oven from bottom
Scones	Yes	210/220°C approx. 8-10 mins.	Yes	220/230°C approx. 10-15 mins. Runners 1 & 4
Small Cakes	No	160/170°C approx. 15-20 mins.	Yes	190/200°C approx. 20-25 mins. Runners 1 & 4
Victoria Sandwich	No	160/170°C approx. 20-25 mins.	Yes	180/190°C 6 ^{1/2} "-7" tins approx. 20 mins. 8"-8 ^{1/2} " tins approx. 30 mins. Runners 1 & 4
Sponge Sandwich (Fatless)	Yes	160/170°C approx. 15-20 mins.	Yes	190/200°C 7" tins 15-20 mins. Runners 1 & 4
Swiss Roll	Yes	170/180°C approx. 12-15 mins.	Yes	200/210°C approx. 10-15 mins. Runner 4
Semi-rich Cakes	No	140/150°C approx. 1 ^{1/4} -1 ^{3/4} hrs.	Yes	160/170°C 6 ^{1/2} "-7" tins 1 ^{1/4} "-1 ^{1/2} " hours 8"-9" tins 2"-2 ^{1/2} " hours Runner 3
Shortcrust Pastry	No	180/190°C approx. 45-50 mins.	Yes	200/210°C depending on use Runners 2 & 5
Puff Pastry	No	190/200°C dependent on use	Yes	220°C approx. depending on use Runner 2 & 5
Yorkshire Pudding	Yes	170/180°C approx. 40-45 mins.	Yes	210/220°C 45-50 mins. Runner 5
Individual Yorkshire Puddings	Yes	180/190°C approx. 20-25 mins.	Yes	210/220°C approx. 20-25 mins. Runner 5
Milk Pudding	No	130/140°C approx. 1 ^{1/4} -2 ^{1/4} hrs.	Yes	150/160°C approx. 2"-2 ^{1/2} " hours Runner 2
Baked Custard	No	140/150°C approx. 40-50 mins.	Yes	150/160°C approx. 45-55 mins. Runner 2
Bread	Yes	200/210°C approx. 45-50 mins.	Yes	230°C 50-60 mins reducing to 210/220°C 230°C 45-50 mins after first 10 minutes Runners 1 & 4
Meringues	No	70/80°C approx. 3-4 hrs.	Yes	100/110°C Large 3 ^{1/2} "-4 ^{1/2} " hours Small 2 ^{1/2} "-3" hours Runner 1

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

The 'Slow' Setting

Your fan oven has a 'slow cooking' facility. This is used for slow cooking, keeping food warm and warming plates for short periods.

Some advantages of slow cooking are:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Fully loading the oven can be very economical.
Cooking times can be extended in some cases by up to 2 hours for latecomers.
The kitchen stays cooler.

Bearing in mind these advantages, it makes sense to cook larger quantities of food than required and store them in a freezer to be used cold or for re-heating.

It is important to follow the guidelines given for preparing food using the 'Slow' setting.

Slow cooking can only be used with the fan oven operating at the 'E' setting.

Operating Procedure

1. Ensure Oven Timer is set correctly, for auto/manual operation.
2. Turn the oven thermostat control to a temperature at the 'E' setting (90°C). The oven indicator light will remain on until the oven reaches the set temperature. The light will then automatically cycle off and on during cooking as the oven temperature is controlled.
3. After use always return both controls to the off position and close the oven door.

Menus in this book are for slow cooking only.

Other recipes for cooking can be found in your Hotpoint Cook Book.

Using The 'Slow' Setting

Points to bear in mind when preparing food:

1. Make sure all dishes will fit into the oven before preparing the food.
2. All dishes cooked by the 'Slow' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
3. Joints of meat and poultry should be cooked at fan oven 170°C for 30 mins before turning to the Slow setting.
4. Meat over 2.7 Kg. (6 lbs) and poultry over 2 Kg. (4 lbs 8oz) are unsuitable for the Slow setting.
5. Always stand covered joints on a rack over the meat tin, to allow good air circulation.
6. Pork joints can only be cooked, if by testing with a meat thermometer and internal temperature of at least 88°C is reached.
7. This method is unsuitable for stuffed meat and poultry.
8. Always bring soups, casseroles and liquids to the boil before putting in the oven.
9. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
10. Always thaw frozen food completely before cooking.
11. Root vegetables will cook better if cut into small even sized pieces.
12. Always adjust the seasoning and thickenings at the end of the cooking time.
13. Egg and fish dishes need only 1-5 hours cooking and should be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Storage and Re-heating of food

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Thaw frozen food completely in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the gas burner or in the fan oven, 170°C and then serve immediately.
4. **Only** re-heat food once.

'Slow' Setting Menus

MENU 1

Leek and Potato Soup
Stuffed Peppers
Braised Red Cabbage
Summer Pudding

METHOD

Cook on a 'Slow' setting for 6 hrs.

LEEK AND POTATO SOUP

450g (1 lb) leeks, trimmed, washed and cut into rings

450g (1 lb) potatoes, peeled, washed and thinly sliced

2 tablespoons vegetable oil

500ml (1 pint) hot vegetable stock

Salt and pepper

250ml (1/2 pint) single cream

250ml (1/2 pint) milk

1. Prepare leeks and potatoes.
2. Fry leeks in oil until soft. Add potato slices and cook for 3 minutes.
3. Add stock and seasoning, bring to boil.
4. Transfer to large casserole dish, cover with foil and fit lid tightly. Place in oven.
5. At end of cooking, puree until thick and smooth.
6. Stir in cream and milk and re-heat gently, do not boil.

STUFFED PEPPERS

4 peppers, washed

1 tablespoon vegetable oil

1 small onion, peeled and diced

4 mushrooms, wiped and sliced

1 courgette, sliced

2 tomatoes, peeled and chopped

50g (2 oz) long grain rice, cooked

Salt and pepper

1. Cut tops of peppers, deseed and carefully remove stalks from tops.
2. Blanch in boiling water for 2 minutes, drain.
3. Heat oil in pan, cook onion until soft.
4. Add mushrooms, courgette and tomatoes, cook for 3-4 minutes.
5. Add rice and seasoning, cook for 2 minutes.
6. Place blanched peppers in casserole dish, divide vegetable mixture equally into the peppers.
Put lids on peppers.
7. Cover dish tightly with foil and the lid.
8. Place in oven.

'Slow' Setting Menus

BRAISED RED CABBAGE

225g (8 oz) onion, peeled and chopped

2 tablespoons vegetable oil

450g (1 lb) red cabbage, finely shred

225g (8 oz) cooking apple, peeled, cored and diced

225g (8 oz) pear, peeled, cored and diced

3 tablespoons brown sugar

1/2 teaspoon nutmeg

Salt and pepper

3 tablespoon cider vinegar

Juice of 1 orange

1. Place onion and oil in pan and cook for 3 minutes.
2. Add cabbage, apple and pear and cook for 3-4 minutes. Place in casserole dish.
3. Add remaining ingredients to pan and heat to boiling. Pour over vegetables.
4. Cover dish tightly with foil and lid.
5. Place in oven.

SUMMER PUDDING

8-10 slices of bread, crusts removed

50g (2 oz) butter melted

50g (2 oz) demerara sugar

375g (12 oz) prepared fruit, eg. strawberries, raspberries, etc

50g (2 oz) caster sugar

2 tablespoons water

1. Grease a basin or souffle dish with butter and sprinkle with sugar.
2. Line with buttered and sugared bread, placing the buttered side towards the outside of the basin.
3. Pack firmly with fruit and add sugar and water.
4. Cover with buttered, sugared bread.
5. Cover dish with foil
6. Place in oven.

'Slow' Setting Menus

MENU 2

Spring Vegetable Soup Braised Topside au Poivre Rhubarb and Raspberry Crunch Layer

METHOD

Cook on a 'Slow' setting for 7 hrs.

SPRING VEGETABLE SOUP

3 medium sized carrots, peeled and sliced
2 medium sized onions, peeled and diced
2 sticks celery, cut into 1" pieces
15g (1/2 oz) butter
58g (2 1/4 oz) can tomato puree
2 vegetable stock cubes
Salt and pepper
50g (2 oz) sliced green beans
100g (4 oz) shredded white cabbage
1 teaspoon cornflour, blended with a little cold water

1. Melt butter in pan, add carrots, onions and celery and fry gently for 3-4 minutes
2. Stir in tomato puree, crumbled stock cubes, 1 litre (1 3/4 pints) water and seasoning.
3. Bring to the boil, transfer to large casserole dish.
4. Add remaining ingredients to dish, cover tightly with foil and lid.
5. Place in oven.

BRAISED TOPSIDE AU POIVRE

450g (1 lb) Topside of beef, cut into 4 slices
1 tablespoon black peppercorns, crushed
Salt
25g (1 oz) butter
2 tablespoons vegetable oil
4 small courgettes, thickly sliced
4 tomatoes, sliced
125 ml (1/4 pint) red wine

1. Sprinkle beef with peppercorns and salt.
2. Heat butter and oil in frying pan, cook half the courgettes and tomatoes, place in bottom of casserole dish.
3. Fry meat on both sides and place on top of vegetables, then cook remaining vegetables and place on top of meat in casserole dish.
4. Add red wine to pan and bring to the boil. Pour into casserole dish.
5. Cover dish with foil and fit lid tightly.
6. Place in oven.

RHUBARB AND RASPBERRY CRUNCH LAYER

100g (4 oz) butter, melted
100g (4 oz) rolled oats
100g (4 oz) digestive or ginger biscuits coarsely crushed
50g (2 oz) mixed chopped nuts
175g (6 oz) demerara sugar, divided in half
Good pinch of cinnamon
450g (1 lb) rhubarb, cut into 2.5 cm (1") lengths
225g (8 oz) frozen raspberries

1. Fry minced beef in oil until lightly browned, add onion and pepper and fry for 5 mins, until soft.
2. Blend together chilli powder, brown sugar and tomato puree.
3. Stir in tomatoes, chilli paste and seasoning. Bring to boil.
4. Place in casserole dish
5. Cover tightly with foil and lid.
6. Place in oven.

'Slow' Setting Menus

MENU 3

Chilli Con Carne
Rice
Fruit Crumble

METHOD

Cook on a 'Slow' setting for 7 hrs.

CHILLI CON CARNE

675G (1½ lb) minced beef
15ml (1 tbsp) vegetable oil
1 large onion, skinned and chopped
½ green pepper, seeded and chopped
2 x 425g (15 oz) can tomatoes, chopped
Salt and pepper
1 tablespoon chilli powder
1 tablespoon brown sugar
2 tablespoons tomato puree
425g (15 oz) can red kidney beans, blended together

1. Fry minced beef in oil until lightly browned, add onion and pepper and fry for 5 mins, until soft.
2. Blend together chilli powder, brown sugar and tomato puree.
3. Stir in tomatoes, chilli paste and seasoning. Bring to boil.
4. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

LONG GRAIN RICE

10 oz (275g) long grain rice
3 tablespoons (45 ml) oil
1¼pt (625 ml) water

1. Wash the rice.
2. Fry the rice in oil until lightly browned.
3. Boil the water, add salt and place with rice in casserole dish.
4. Cover dish tightly with foil and lid
5. Place in oven.

FRUIT CRUMBLE

675g (1½ lb) fruit, prepared
75g (3 oz) caster sugar
175g (6 oz) plain flour
75g (3 oz) butter
75g (3 oz) demerara sugar

1. Place prepared fruit and sugar in dish.
2. Rub butter into flour until it resembles fine breadcrumbs
3. Stir in demerara sugar and mix well.
4. Sprinkle over fruit
5. Place in oven.

'Slow' Setting Menus

MENU 4

Salmon Pate
Roast Lamb
Jacket Potatoes
Pear Pudding

METHOD

Cook on a 'Slow' setting for 7 hrs.

SALMON PATE

450g (1 lb) cooked, or canned salmon, pink or red

4 x 2.5 cm (1") thick slices of white bread from large loaf

250 ml (1/2 pint) milk

25g (1 oz) butter, softened

1 egg yolk

2 tablespoons chopped parsley

Juice of 1/2 lemon

Salt and pepper

1. If using canned salmon, drain. Flake salmon into bowl.
2. Break bread into small pieces and soak in milk for 5-10 mins, or until soft. Stir into fish.
3. Add softened butter, egg yolk, parsley, lemon juice and seasoning. Beat together till thoroughly mixed.
4. Turn mixture into 500ml (1 pint) greased ovenware dish and cover with foil.
5. Place dish in larger dish containing 2.5 cm (1") of hot water.
6. Cover completely with foil. Place in oven carefully.

ROAST LAMB

1.25 KG (2 1/2 lb) leg of lamb

1 teaspoon rosemary

1 tablespoon parsley, chopped

Salt and pepper

Bay leaf

} *mixed together*

1. Wipe meat. Place in piece of foil.
2. Season well with mixture and wrap tightly in foil.
3. Place on rack in dish.
4. Cook in oven at 170°C for 30 minutes before setting to 'Slow'.

JACKET POTATOES

4 large potatoes

1. Scrub the potatoes, prick well.
2. Wrap each potato in a piece of cooking foil.

PEAR PUDDING

50g (2 oz) butter

50g (2 oz) dark brown sugar

100g (4 oz) margarine

100g (4 oz) caster sugar

2 size 4 eggs

100g (4 oz) self raising flour, sieved

1/4 teaspoon almond essence

3 pears peeled, cored and cut into 4

} *mixed together*

1. Coat base of souffle dish with melted butter and sugar.
2. Cream together margarine and sugar until light and fluffy.
3. Beat in each egg, fold in flour, and stir in almond essence.
4. Place prepared pear slices in base of dish then cover with cake mixture.
5. Cover dish tightly with foil.
6. Place in oven.

'Slow' Setting Menus

MENU 5

Rich Onion Soup
Honey Roast Ham
Ratatouille
Bread Pudding

METHOD

Cook on a 'Slow' setting for 7 hrs.

RICH ONION SOUP

450g (1 lb) onions, peeled and thinly sliced
25g (1 oz) butter
1 tablespoon vegetable oil
1 teaspoon salt
½ teaspoon brown sugar
40g (1½ oz) plain flour
750ml (1½ pint) brown stock
125ml (¼ pint) stout or brown ale

1. Gently cook onions in butter and oil in large saucepan for 5 minutes
2. Add salt and sugar and cook for 2 minutes.
3. Remove from heat and stir in flour, stock and beer.
4. Bring to boil. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

HONEY ROAST HAM

2kg (4½ lb) joint middle cut gammon

Sauce:

2 tablespoons honey
2 tablespoons sherry
1 tablespoon demerara sugar

1. Soak gammon in cold water overnight. Drain and dry.
2. Coat with sauce. Wrap in foil.
3. Place in tin.
4. Cook on 180°C for 30 minutes. Add rest of meal to oven and set to 'Slow' setting for 7 hours.

RATATOUILLE

375g (12 oz) aubergines
Salt
225g (8 oz) onions, peeled and sliced
1-2 cloves of garlic, crushed
2 tablespoons vegetable oil
375g (12 oz) tomatoes, skinned and roughly chopped
375g (12 oz) courgettes, sliced
375g (12 oz) red peppers, de-seeded and sliced
Bunch of fresh herbs
Salt and pepper
Chopped parsley

1. Slice aubergines and sprinkle with salt, leave for 30 minutes. Pat dry.
2. Cook onions gently with garlic, in oil until soft.
3. Add remaining ingredients and heat thoroughly.
4. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

'Slow' Setting Menus

SPICED BREAD PUDDING

225g (8 oz) slightly stale bread

250ml (½ pint) milk

2 eggs

1 tablespoon brandy, optional

175g (6 oz) mixed dried fruit

40g (1½ oz) demerara sugar

50g (2 oz) melted butter

1 teaspoon mixed spice

Finely grated rind of 1 lemon

Grated nutmeg

Caster sugar

1. Grease shallow ovenproof dish. Line base with greased greaseproof paper.
2. Cut bread into very small pieces.
3. Bring milk to boil and pour over bread. Add pinch of salt, allow to stand for about 20 mins or until pulped.
4. Lightly beat eggs and stir into bread mixture with brandy, dried fruit, sugar, butter, mixed spice and lemon rind. Mix well together.
5. Turn mixture into prepared dish. Sprinkle with little nutmeg and caster sugar.
6. Place in oven.

'Slow' Setting Menus

MENU 6

Tomato Soup
Fruity Chicken Casserole
Rice Pudding

METHOD

Cook on a 'Slow' setting for 7 hrs.

TOMATO SOUP

1 medium sized onion, peeled and chopped

15ml (1 tbsp) vegetable oil

675g (1½ lb) tomatoes, roughly chopped

500ml (1 pint) vegetable stock

Salt and pepper

5ml (1 level tsp) caster sugar

1. Fry onion gently in oil until soft.
2. Add tomatoes, stock, seasoning and bring to boil.
3. Place in casserole dish, cover with foil and lid and place in oven.
4. Before serving, sieve soup.
5. Reheat, adjust seasoning if necessary and stir in sugar.
6. For cream of tomato soup stir in 50ml (2 floz) cream and reheat soup very gently without boiling. Garnish with a swirl of cream.

FRUITY CHICKEN CASSEROLE

4 chicken joints

1 red pepper, de-seeded and sliced

2 sticks of celery, chopped

1 large onion, peeled and sliced

100g (4 oz) mushrooms, sliced

400g (14 oz) can sliced peaches

3 tablespoons cornflour

1 tablespoon soya sauce

3 tablespoons malt vinegar

Salt and pepper

1. Skin chicken joints and place in 2 litre (3½ pint) casserole dish.
2. Fry pepper, onion, celery and mushrooms in oil.
3. Cover chicken with vegetables.
4. Drain fruit, reserving juice, and add to casserole.
5. Blend cornflour with soya sauce, vinegar and reserved juice, bring to the boil in a saucepan, add seasoning and pour into casserole dish.

RICE PUDDING

50g (2 oz) pudding rice

Knob of butter

25g (1 oz) sugar

500ml (1 pint) milk, warmed

Grated nutmeg

1. Place the washed rice into a greased dish and dot with butter.
2. Dissolve the sugar in the heated milk and pour over the rice.
3. Sprinkle grated nutmeg over the top.
4. Leave uncovered, place in oven.

Care and Cleaning



TURN OFF THE MAIN SWITCH BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

Hob Surround Gas Pan Supports and Gas Burner Discs

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 liberally soaped, very fine steel wool pads. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Note

We do not recommend the use of decorative covers over the hot hot-plates as these can hold condensation and cause corrosion. Accidental operation with a cover in place can cause intense heat. Never place saucepan lids on the hotplates, as this may cause corrosion.

When cooking food which contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. **Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately.** If sugar spillage has occurred, remove it whilst it is still hot. This will avoid any damage. **NEVER LET IT COOL BEFORE REMOVING.**

Control Panel

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

Grill

Remove the grill pan and the wire grid food support, it is best to 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 rod shelf, grill deflector plate and the floor of the compartment.

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.

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.

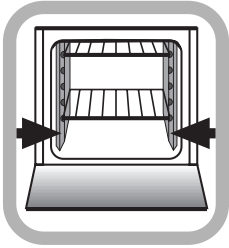
Care and Cleaning

Ovens

Remove the rod shelves and meat pan.

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the ovens.

How 'Stayclean' Works



The surface of the 'Stayclean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven without a meat pan at maximum setting for a couple of hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

Oven Liners – sides

It should not normally be necessary to clean the 'Stayclean' panels in water. If desirable remove the rod shelves and the side panels and wash them in warm soapy water, followed by rinsing in clean water.

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 may scratch the surface. Wear protective gloves when cleaning any part of your cooker.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a setting and that the grill pan is not lined with foil.
Fan Oven Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	The following may cause the cakes to sink : 1. Preheat of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with a soft margarine. If using an all in one method instead of traditional creaming of the margarine and sugar. Remember when using a food mixer or processor not to over cream soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the Cook Book provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2 1/4" in height.
Uneven cooking of cakes	1. Too large baking sheet used (see 'Cookery Notes') 2. Over loading of oven and always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (see 'Cookery Charts')

Something Wrong with your Cooker?

Before contacting your Service Office/Installer, check the problem guide below.

Problem	Check
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Cooker does not work at all.	Check that the switch on the control unit is in the on position.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
Oven does not cook evenly.	Check that the temperature and shelf position are as recommended in the temperature charts. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.
Grilling is uneven.	Check that the grill pan has been correctly positioned.
Neither ovens work. Grill works.	Ensure the clock is in the manual mode, see clock section

DISPOSAL OF YOUR PRODUCT

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment, Local Authority instructions should be followed for the disposal of your product.

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.

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 technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the 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 that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- 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 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 Engineers.
- 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 Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- 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 carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. 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.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten 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 and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this 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. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

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 (see back page), using the order form enclosed.

NOTE: Our Engineers 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 appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Key Contacts

Service

Hotpoint has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 220

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 302 220

Genuine Parts & Accessories

Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 50 60 70

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.



General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB

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