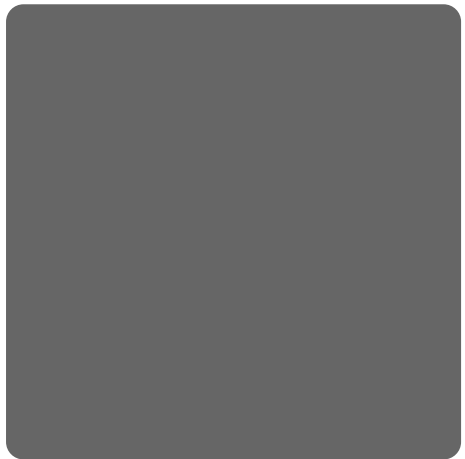




Designed for the real world

Instructions



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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Introduction

Your new appliance 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 best use of your 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 the cooker is first used an odour may be emitted,
this will cease after a period of use**

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.

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- (d) Has been correctly installed.**

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility	Low Voltage Equipment
89/336/EEC	73/23/EEC
92/31/EEC	93/68/EEC
93/68/EEC	



Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Mains Connection

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 such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

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

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.

Levelling

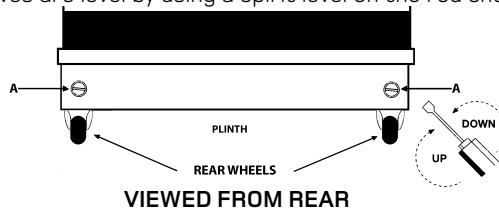
Two rear wheels and two front feet are fitted which can be adjusted up or down to set the height (900mm - 915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws 'A' in the plinth.

2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

NOTE: Ensure oven shelves are level by using a spirit level on the rod shelves.



Siting the Cooker

The cooker is designed to fit between kitchen cabinets spaced 600mm 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 as well as in an angled corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Note: This appliance must NOT be fitted on a platform.

Moving the Cooker

Before moving your cooker, switch off at the cooker control unit, ensure that it is cool.

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Radio Interference

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

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Safety Information

**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

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls **off** when not in use.
- 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 place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is not in use.
- 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.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Safety Information

Never

- Never stare at Halogen heating units.
- 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 or pressurised containers 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 DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
- 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 operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

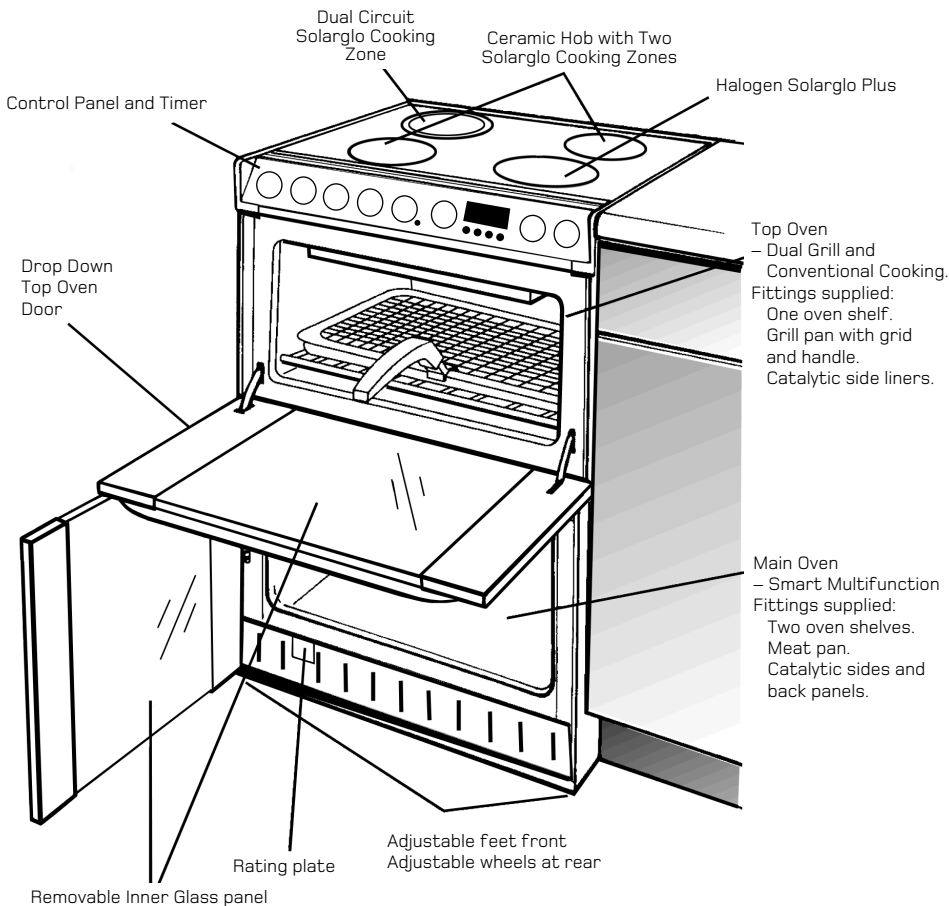
In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE 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.

The Main Parts of your Cooker

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



NOTE: To keep the controls cool when the appliance is used, a gentle flow of air may be blown from beneath the control panel. If the appliance is still warm, this cooling fan may run on or restart itself when all controls have been turned off. This is normal and is **not** a fault. The fan will stop once the appliance has cooled.

NOTE: Children should not be allowed to play with the appliance or tamper with the controls.

The cooking systems in your Cooker

Your new cooker is equipped with a number of different cooking systems:



1. Conventional Heating (Top Oven)

- with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.



2. Variable Grilling (Top Oven)

- the oven can also be used for conventional grilling with a full or half width fully controllable grill.

Note: The Top Oven door should be open when grilling.



3. Defrost (Main Oven)

- the fan located on the oven wall circulates the air at room temperature around the food. Recommended for thawing any type of food but in particular delicate foods not requiring heat. The thawing time is roughly halved compared to defrosting in still air.



4. Fan Oven (Main Oven)

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



5. Traditional (Main Oven)

- the upper and lower heating elements are switched on in this position. The traditional oven brings an outstanding level of temperature distribution and reduced consumption. In traditional cooking use only one rack to ensure good heat distribution. By using the various shelf positions available you can balance the quantity of heat between the upper and lower part. If cooking requires more heat from below or above, use the bottom or top shelves respectively.



6. Roast Chicken (Main Oven)

- specially created for cooking excellent roast poultry. This mode can be used to roast chickens, duck, turkey and other poultry to perfection. Each heating element is used in the cycle to guarantee a homogeneous temperature within the oven.

The cooking systems in your Cooker



7. Roast Meats (Main Oven)

- specially created for cooking joints of meat. The mode raises the temperature in the oven to a very high heat for the first 10 minutes of cooking to seal the outside of the joint and retain the juices of the meat throughout cooking. After this, the temperature is reduced to the set temperature using each element in turn to guarantee a homogenous temperature for the remainder of the cooking period.



8. Bread (Main Oven)

- this mode is ideal for baking breads or any type of food including raising agents. The elements raise the temperature slightly higher at the start of the cooking period to encourage raising but reduce it later to prevent cracking and over browning of the top surface. After all elements and the fan are used.



9. Sponges (Main Oven)

- this mode uses all the elements and the fan to hold the oven centre temperature within a range of only a few degrees. This type of stable temperature control is ideal for cooking sponge cake to perfection.



10. Casseroles (Main Oven)

- all heating elements are used but without the fan. This creates a traditional oven heating style but with gentle heating control, ideal for casseroles and stews. This mode remains unsurpassed in cooking dishes requiring slow cooking with constant addition of liquids.



11. Pizza (Main Oven)

- Once at temperature the high heat is maintained by the top and base elements (with the majority coming from the base). This ensures crispy light pizza bases without overcooking or drying out the topping. The pizza oven function is particularly recommended for foods requiring a high quantity of heat. Use only one shelf at a time.



12. Fish (Main Oven)

- this mode provides gently pulsing top and bottom heat to lightly poach fish dishes without overcooking or drying out.

Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Main Fan Oven
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	–	210
9	475	–	220

Temperatures

The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour and lower the temperature by up to 20°C.

Also, in the majority of cases, it is not necessary to pre-heat the oven.

However, pre-heating is recommended when cooking items such as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

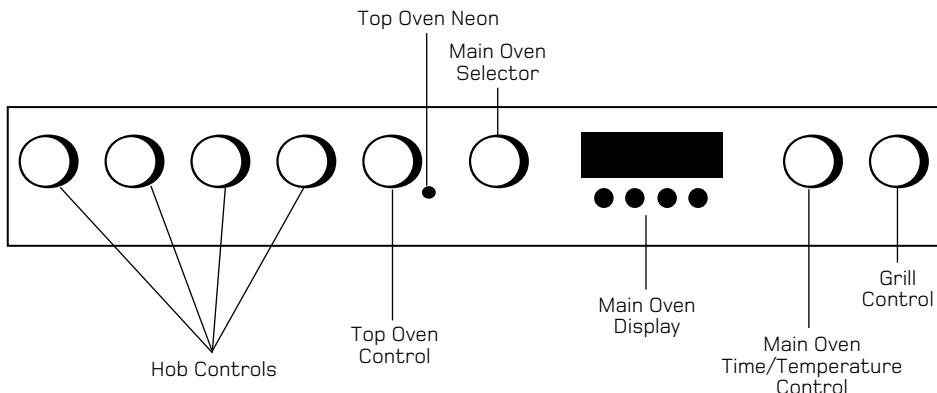
Condensation

Condensation may become evident on the inner door 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 potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.

The controls

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



Hob Controls

As each control knob is turned clockwise, numbers from 1 - 6 on the control knob increase. Setting 6 is the highest/hottest and gives 100% power. Setting 1 is the lowest/coolest and gives about 7% power. Variable power is obtainable on each of the heating areas by selecting any number between 1 & 6.

Left Rear Control

This is to control a dual circuit plate with two elements. By turning the knob clockwise the whole hotplate is switched on, numbers 1-4 on the control knob, 4 is the highest setting. With the knob turned anti-clockwise, only the inner part of the hotplate is switched on, this is also indicated by numbers 1-4 on the control knob, 4 is the highest setting. Variable power for either the whole or the inner part of the hotplate is obtained by selecting any number between 1 & 4.

The off position is identified by an '0'.

The hob hot warning light will operate soon after any of the heating areas are switched on. It will remain illuminated until the ceramic surface has cooled down.

Grill Control - Top Oven

The grill control will not operate unless the top oven control is in the '0' off position.

The grill control provides fully variable heat control for either the twin grill or single (left hand side) grill by selecting any number between 1 & 4.

When turned clockwise the twin grill will be switched on and any power setting from 1 - 4 can be selected. The power level numbers are indicated on the control knob.

When turned anti-clockwise the single grill will be switched on and any power setting from 1 - 4 can be selected. The power level numbers are indicated on the control knob.

The off position is identified by an '0'.

Top Oven Control

This control switches on the top and bottom heating elements in the top oven. The temperature in the oven can be set anywhere between 100°C and 220°C. The red thermostat light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on, as the oven thermostat maintains the correct temperature.

The off position is identified by an '0'.

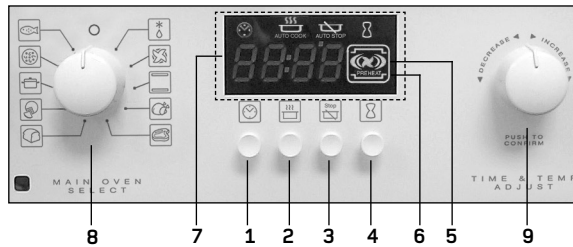
Notes

Never operate both the top oven control and the grill control together.

The grill will not operate unless the top oven control is in the '0' off position.

The controls (continued)

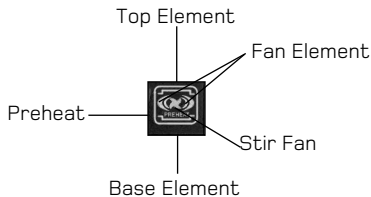
Main Oven Control



- 1 Set Clock button (Clock icon above)
- 2 Set Automatic Cooking duration (Auto Cook icon above)
- 3 Set Automatic Cooking stop time (Auto Stop icon above)
- 4 Minute Minder (Minute Minder icon above)
- 5 Oven mode display
- 6 Preheat mode display
- 7 Temperature / Time display
- 8 Main Oven Selector (preset temperature)
- 9 Main Oven time and temperature control

Selecting the Main Oven cooking mode

The main oven has ten cooking modes. Use the Main Oven Selector **8** to select the cooking function. The **Oven mode display** will update as the cooking function is changed to show which parts of the main oven system will operate during each of the cooking modes.



Adjusting the Main Oven temperature

When a programme is set, the system will automatically suggest a cooking temperature. If wished, you can use the Main Oven time and temperature control **9** to change the suggested oven temperature to one of your choice, within a range that is suitable for the particular cooking mode.

The temperature can be modified in 5°C steps. During the change process only the oven temperature will be shown on the display. After the change has been completed the display will automatically return to the default display including the oven mode after 10 seconds.

Note about the temperature control:

In addition to changing the temperature, the time and temperature control is a multi-function control that can be used to adjust the time of day, minute minder, cooking duration and cooking end time. Instructions on how to do this are presented later in this book.

Using the Ceramic Hob

WARNING: DO NOT USE THE HOB IF IT IS CRACKED. TO AVOID ELECTRIC SHOCK – SWITCH OFF AT THE COOKER MAINS CONTROL SWITCH IMMEDIATELY AND CONTACT YOUR NEAREST HOTPOINT SERVICE OFFICE (see KEY CONTACTS, back page).

Ratings of Cooking Zones			
Front Left	Front Right	Back Left	Back Right
Solarglo 1200W 160mm diameter	Halogen Solarglo Plus 1800W 180mm diameter	Solarglo (Dual Circuit) 1500W 180mm diameter	Solarglo 1200W 160mm diameter

The Working of the Heating Zones

Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quicker, providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

Choice of Saucepans

It is essential that the saucepans you use on the ceramic hob are suitable.

ALWAYS USE:

- Good quality pans with smooth, flat, heavy bases.
- Saucepans manufactured from aluminium (enamelled or machined) or stainless steel.
- Correct size saucepans. The base of the pan must cover the heating zone completely.
- Saucepans with lids which are well fitting to reduce cooking time and energy use.


NEVER USE:

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.


Care of the Ceramic Hob

In order to keep your ceramic hob in good condition, follow these simple guidelines:

Do Not

- Do not** stare at halogen heating units.
- Do not** cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- Do not** use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Do not** drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Do not** allow a cooking utensil to come into contact with the hob surround.
- Do not** place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stand. 
- Do not** leave any utensils, food or combustible items on the hob when it is not in use.
- Do not** place aluminium or plastic foil, or plastic containers on the hob.
- Do not** leave the hotplates or cooking areas switched **On** unless they are being used.
- Do not** leave heating zones uncovered when they are switched **On**.

We recommend not to place large preserving pans or fish kettles across two heating areas.

- Do not** leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used. 

Do

- Always** ensure that the bottom of the pan is both clean and dry. Dirt, or moisture between the pan and the hob can cause pitting of the surface of the glass.

We do not recommend the use of utensils with a base diameter greater than 25cm (10ins).

Pressure cookers or other large pans should be used on the front cooking areas.

- Always** ensure that saucepan handles are positioned safely.
- Always** take extra care when cooking foods with a high sugar content eg. jam, as spillage will cause damage to the surface of the glass.
- Always** clean spills immediately (see Care and Cleaning).

Care of the Ceramic Hob (continued)

IMPORTANT – As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full with fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. 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.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.
8. Never allow excessive splashing of oil onto the hob.

Safety requirements for deep fat frying

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.
NEVER attempt to move the pan - burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
2. Smother flames with a fire blanket or damp cloth.
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.
When smothering the flames **DO ENSURE** that you **FACE** and **ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
3. After the fire has been extinguished **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.**
4. If you fail to put the fire out, call the fire brigade immediately.

Solarplus Grill

CAUTION: Accessible parts may become hot when the grill is in use – children should be kept away.

Your cooker is not fitted with a conventional type of grill. The **Solarplus high speed** grill which is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes pre-heat before food is placed beneath them, but for normal grilling the **Solarplus** grill can be used from cold without any pre-heat. However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

Note:

You will notice that the grill elements are protected by a wire mesh. This stops you from touching live parts.

DO NOT under any circumstances insert objects into the grill mesh as this could damage or break the element tubes OR if the grill is on cause an electric shock.

During use the mesh may become soiled. Do not attempt to clean it while the grill is still on. Turn the cooker off at the control unit and wait until it has cooled down before cleaning.

Care must be taken to ensure the grill mesh is not distorted - DO NOT store the grill pan handle on the grill pan grid when the rod shelf is in the top runner position.

There are two halves to the grill, one on the left and one on the right. You can choose to have both sides on or just the left side on. Turning the control knob clockwise, will switch both sides on. Turning it anti-clockwise, will only switch the left side on. The numbers which are displayed indicate the heat setting. Number **4** is the hottest and number **1** the coolest.

GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED - This will cause overheating.

The grill will not operate unless the top oven control is in the '0' **Off** position.

Grilling procedure

1. Open the grill/top oven door fully.
2. Position rod shelf as recommended in the chart (next page) for food being cooked.
3. Place the grill pan on the rod shelf, ensuring it is positioned centrally under the element.
4. Never line the grill pan with aluminium foil as this may cause overheating of fat in the grill pan.

Grilling (continued)

Guide to grilling successfully

Food	Pre-heat	Shelf Position from base of oven	Setting	Approx. Cooking Time
Toasting of Bread Products	1 min.	3 or 2	Maximum	3-5 mins. Grill pan and grid.
Small cuts of meat – Sausages, Bacon	None	3 or 2	Maximum for 4 mins. reduce to 3	10-15 mins. Grill pan and grid.
Chops, etc. Gammon Steaks, Chicken pieces	None	2	Maximum for 6-8 mins. reduce to 3/2 ¹ / ₂	25-30 mins. Grill pan and grid.
Fish. Whole, Fillets	None	3 or 2	Maximum	6-8 mins. in base of grill pan.
Fish in breadcrumbs	None	3 or 2	3	10-15 mins. Grill pan and grid.
Pre-cooked Potato Products	None	3 or 2	3	10-12 mins. in base of grill pan
Pizzas	None	3 or 2	3	10-15 mins. Grill pan and grid.
Browning of Food	1 min.	2 or 1	Maximum	5-7 mins. Dish placed directly on shelf.

NOTE: Position 1 is the rod shelf nearest to the bottom of the floor of the grill/oven.

Grill Pan Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from OR fixed to the pan.

For a fixed handle:

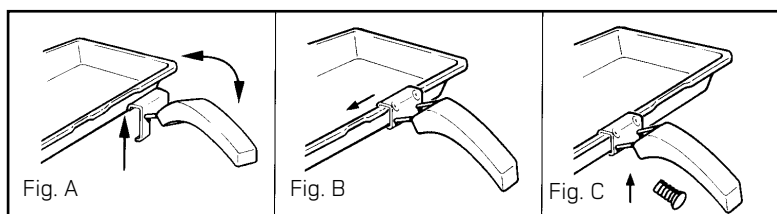
Remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan (B) and let the handle locate over the bracket (C). Replace the screw and washers and ensure they are fully tightened up.

For a detachable handle:

Remove the screw and washers from the grill pan and keep safe.

Please note that if a fixed handle is required, the grill pan cannot be kept in the Fan Oven with the door closed but may be stored in the top oven.

WARNING: Ensure that when using the grill pan handle in the detachable manner, it is centralised and secure.



Top Oven – Conventional Cooking

The heat for conventional cooking in the top oven is provided by the grill element and the element under the floor of the oven. It is ideal for the slow cooking of cheaper cuts of meat in casseroles etc. but can also be used for small joints of meat up to 1.5kg (3lb).

The operation of the controls is covered on page 11.
See cooking charts for temperatures and shelf positioning (pages 19 and 20).

The top oven can be used either independently to cook small quantities of food or in conjunction with the main oven to provide additional cooking space.

- The shelf should be positioned on the first or second runner from the bottom.

To use the oven proceed as follows:

- Set the top oven control to the required temperature, the top oven light will come on and wait for the thermostat light to go off, indicating that the oven has reached the right temperature.
- The food to be cooked should be placed in the centre of the shelf with a gap of at least 25mm (1in) between it and the grill element. This should avoid burning and ensure even cooking.
- **Do not place food or dishes on the floor of the oven.**

Platwarming in the top oven

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

When the main oven is not in use, for instance when a meal is being cooked on the hob, place the plates and serving dishes on the shelf using the bottom runner and turn the top oven control to approximately 100°C. A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

NEVER operate the grill control when using the top oven for cooking or warming plates and dishes.

WARNING: DO NOT put delicate items china or items which could be affected by heat into the oven.

Top Oven Cook Chart – Baking

Food	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 1 from bottom of oven.
Small Cakes	Yes	180/190	20-25	Runner 1 from bottom of oven.
Victoria Sandwich	Yes	170/180	20-30	Runner 1 from bottom of oven.
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 1 from bottom of oven.
Swiss Roll	Yes	200/210	10-15	Runner 1 from bottom of oven.
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 1 from bottom of oven.
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 from bottom of oven.
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven.
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven.
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven.
Milk Pudding	Yes	140/150	90-120	Runner 1 from bottom of oven.
Baked Custard	Yes	150/160	40-50	Runner 1 from bottom of oven.
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven.
Meringues	Yes	100	150-180	Runner 2 from bottom of oven.

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 margarine only.

Top Oven Cook Chart – Meat

Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)	
Casserole	Yes	150	2-2½ hrs	

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:	80°C		
	Well Done:	75°C	Veal:	75°C		

Main Oven – The Smart Cooking System

The main oven of your new cooker is equipped with a smart electronic cooking system that gives you additional cooking performance, flexibility and features over traditional cooking products.

The operation of the controls is covered on page 12. See cooking charts for temperatures and shelf positioning (pages 23 to 26).

Please take the time to familiarise yourself with this part of your cooker as some of the functions operate differently from a traditional cooker.

Super preheat

All main oven programmes except the defrost and sponge settings include a super preheat at the start of the cooking duration. The super preheat uses all the elements and the main oven fan to rapidly raise the temperature in the oven to the correct setting before switching to the specific cooking mode required for the selected oven setting.

The preheat mode symbol will remain lit during the preheat cycle. Once the correct temperature is reached the symbol will go off and a short audible beep will sound.

Dynamic cooking and preheat

A number of the main oven cooking modes use a dynamic cooking system, changing the temperature and heat distribution at different times during the cooking period to provide excellent cooking results.

Therefore when using the preheat function, to ensure best results it is important that you put the food into the oven soon after the audible beep that signals the preheat temperature has been reached.

This ensures you receive all the benefits of the system which will be continually altering the cooking process after this point to ensure a good result.

Dynamic cooking and batch baking

A number of the main oven cooking modes use a dynamic cooking system, changing the temperature and heat distribution at different times during the cooking period to provide excellent cooking results.

Therefore to ensure best results when batch baking it is extremely important that you restart the cooking mode every time you put a new dish in the oven.

This restarts the cooking cycle ensuring you receive all the benefits of the system every time you cook. To do this simply switch the main oven selector to the 'Off' position, then back to your selected cooking mode before putting your latest batch into the oven.

Main Oven – The Smart Cooking System

continued...

Maximum cooking duration

Unless you set a specific cooking duration using the automatic cooking features (explained to you on pages 27 to 30) the main oven programmes automatically finish after a set maximum cooking duration. This is a safety feature to prevent the main oven from being left on accidentally. The times vary for each of the modes but represent the maximum expected cooking duration for the food type.

Maximum cooking duration till programme finish:

Defrost	4 hours
Fan oven	4 hours
Traditional	4 hours
Roast chicken	4 hours
Roast meats	4 hours
Bread	2 hours
Sponges	2 hours
Casseroles	4 hours
Pizza	2 hours
Fish	2 hours

Note:

Please take this advanced feature into account when you are expecting to prepare foods with a long cooking duration. In the rare event that you are preparing a meal that has a cook time over the maximum cooking duration, please use the automatic cooking feature.


Cooking temperature ranges

The system will automatically suggest a suitable cooking temperature for particular cooking modes. It is possible to modify the set temperature within a range specific to each cooking mode.

User adjustable temperature ranges by cooking mode:			
Mode	Suggested	Minimum	Maximum
Defrost	20°C	20°C	20°C
Fan oven	180°C	110°C	240°C
Traditional	190°C	110°C	240°C
Roast chicken	190°C	170°C	220°C
Roast meats	180°C	170°C	210°C
Bread	210°C	180°C	230°C
Sponges	170°C	120°C	190°C
Casseroles	140°C	120°C	160°C
Pizza	200°C	170°C	220°C
Fish	180°C	160°C	220°C


Main Oven – The Smart Cooking System

continued...

COOK CHART – Fan oven mode: 			
MEAT	Preheat	Temperature	Cooking Time
Beef	no	160/180°C	20-25 minutes per 450g (1lb) + 20 minutes extra
Lamb	no	160/180°C	25 minutes per 450g (1lb) + 25 minutes extra
Pork	no	160/180°C	25 minutes per 450g (1lb) + 25 minutes extra
Chicken/Turkey (up to 4kg/8lb)	no	160/180°C	18-20 minutes per 450g (1lb) + 20 minutes extra
Turkey (4-5.5kg/8-12lb)	no	150/160°C	12-14 minutes per 450g (1lb) + 15 minutes extra
Notes: Internal Temperatures:			
	Beef	rare medium well done	60°C 70°C 75°C
	Lamb		80°C
	Pork		80°C
	Poultry		90°C
BAKING	Preheat	Temperature	Cooking Time
Scones	yes	210/220°C	8-10 minutes
Small cakes	no	170/180°C	15-20 minutes
Victoria sandwich	no	160/170°C	20-30 minutes
Fatless sponge sandwich	yes	180/190°C	10-20 minutes
Swiss roll	yes	190/200°C	10-15 minutes
Semi rich fruit cake	no	140/150°C	60-75 minutes
Rich fruit cake	no	130/140°C	depending on size
Shortcrust pastry	no	190/200°C	depending on recipe
Puff pastry	no	190/200°C	depending on recipe
Yorkshire pudding	yes	180/190°C	30-45 minutes
Yorkshire pudding			
Individual	yes	190/200°C	20-25 minutes
Bread	yes	200/210°C	30-45 minutes
Meringues	no	80/90°C	180-240 minutes
Notes: Use up to 3 shelves when cooking (ensure they are evenly spaced) It is not necessary to preheat the oven for some items.			

Main Oven – The Smart Cooking System

continued...

COOK CHART – Traditional mode: 				
MEAT	Preheat	Temperature	Shelf Position	Cooking Time
Beef	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb) + 25 minutes extra
Beef (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)
Lamb	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb) + 25 minutes extra
Lamb (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)
Pork	yes	190/200°C	2 or 3	30-35 minutes per 450g (1lb) + 30 minutes extra
Pork (foil covered)	yes	190/200°C	2 or 3	40 minutes per 450g (1lb)
Poultry	yes	190/200°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra
Poultry (foil covered)	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb)
Notes: Internal Temperatures:				
	Beef	rare	60°C	
		medium	70°C	
		well done	75°C	
	Lamb		80°C	
	Pork		80°C	
	Poultry		90°C	
BAKING	Preheat	Temperature	Shelf Position	Cooking Time
Scones	yes	220°C	3	10-15 minutes
Small cakes	yes	180/190°C	3	15-20 minutes
Victoria sandwich	yes	170/180°C	3	20-30 minutes
Fatless sponge sandwich	yes	190/200°C	3	15-20 minutes
Swiss roll	yes	200/210°C	3	10-15 minutes
Semirich fruit cake	yes	150/160°C	2	60-75 minutes
Rich fruit cake	yes	130/140°C	2	depending on size
Shortcrust pastry	yes	190/200°C	2 or 3	depending on recipe
Puff pastry	yes	190/200°C	2 or 3	depending on recipe
Yorkshire pudding	yes	190/200°C	3	35-45 minutes
Yorkshire pudding Individual	yes	200/210°C	3	20-30 minutes
Bread	yes	200/210°C	3	30-45 minutes
Meringues	yes	80/90°C	3	180-240 minutes
Notes: For best results use one shelf. Preheat the oven before use.				

Main Oven – The Smart Cooking System

continued...

COOK CHART – Roast Chicken mode:



MEAT	Preheat	Temperature	Shelf Position	Cooking Time
Chicken	no	170°C	2 or 3	20 minutes per 450g (1lb)
Turkey	no	170°C	2 or 3	15-20 minutes per 450g (1lb)

Notes: Internal Temperatures:
Poultry 90°C
If the poultry is covered with foil, the cooking time will need to be extended.

COOK CHART – Roast Meat mode:



MEAT	Preheat	Temperature	Shelf Position	Cooking Time
Beef	no	170°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra
Lamb	no	170°C	2 or 3	25 minutes per 450g (1lb) + 25 minutes extra
Pork	no	170°C	2 or 3	25 minutes per 450g (1lb) + 25 minutes extra

Notes: Internal Temperatures:
Beef rare 60°C
medium 70°C
well done 75°C
Lamb 80°C
Pork 80°C
If the meat is covered with foil, the cooking time will need to be extended.

COOK CHART – Bread mode:





BREAD	Preheat	Temperature	Shelf Position	Cooking Time
450g (1lb) loaf	yes	210°C	2	20-30 minutes
Rolls	yes	190/200°C	3	15-25 minutes


Notes: For best results use one shelf. If using two shelves, they may need to be interchanged during the cooking time.
There is an initial boost to 230°C when the oven starts but this reverts to the set temperature after 10 minutes.


Main Oven – The Smart Cooking System

continued...

COOK CHART – Sponge mode: 				
SPONGE	Preheat	Temperature	Shelf Position	Cooking Time
Victoria Sandwich (8")	no	170/180°C	2 and 5	20-30 minutes
Madiera cake	no	140/150°C	3	60-75 minutes
Muffins	no	190°C	3 or 2 and 5	20-25 minutes
Notes: If using two shelves, they may need to be interchanged during the last 5 minutes of cooking time.				

COOK CHART – Casserole mode: 				
CASSEROLE	Preheat	Temperature	Shelf Position	Cooking Time
Beef Stew and dumplings	no	150°C	2	2-2 ¹ / ₂ hours
Lancashire hot pot	no	160°C	2	1 ¹ / ₂ -2 hours
Coq au vin	no	160°C	2	1 ¹ / ₂ -2 hours

COOK CHART – Fish mode: 				
FISH	Preheat	Temperature	Shelf Position	Cooking Time
Fish steaks (open roasted)	yes	170°C	3	15-25 minutes
Whole fish (foil baked)	yes	180°C	2 or 3	20-25 minutes per 450g (1lb)
Whole stuffed fish (foil baked)	yes	180°C	2 or 3	25-30 minutes per 450g (1lb)

COOK CHART – Pizza mode: 				
PIZZA	Preheat	Temperature	Shelf Position	Cooking Time (may vary depending on size of the pizza)
Frozen Deep Pan	yes	190°C	3	20-25 minutes
Fresh Deep Pan	yes	200°C	3	15-20 minutes
Frozen Thin Crust	yes	220°C	3	10-15 minutes
Fresh Thin Crust	yes	220°C	3	8-12 minutes
Homemade Pizza	yes	200°C	3	20-25 minutes
Notes: For best results use one shelf. The above temperatures are a guide only, check the instructions on the packaging.				

Additional Main Oven Smart Cook Functions

When you first switch on the appliance you will be prompted to set the 'Time of Day' on the display. you must ensure you have done this before attempting to use the automatic cooking feature.

AUTOMATIC COOKING

The main oven can be controlled automatically.

HINTS ON AUTOMATIC COOKING:

- Select food which will require the same cooking time and temperature.
- To ensure food does not cool down and require reheating, set the end time so the food is ready when you require it.
- Always ensure that meat and poultry is defrosted before placing in the oven.
- Whenever possible, take food out of the refrigerator and keep it as cool as possible
- If cooking food that requires frying before placing in the oven for automatic cooking, keep the delay time to a minimum
- Never place hot or warm food in the oven for delayed start cooking as it could cause the oven to be warm and produce harmful bacteria in the food.
- We advise that dishes containing left-over cooked poultry or meat, eg. shepherds pie, should not be cooked automatically if there is to be a delay period.
- Ensure that delay start times are kept to a minimum to prevent bacterial growth in food.
- Wine or beer may ferment and cream may curdle during the delay period so it is best to add these ingredients just before serving.
- 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.
- Dishes containing liquid should not be filled too full to prevent boiling over.
- 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.
- Always ensure that food is piping hot and cooked thoroughly before serving.
- Only reheat food once.

Electronic Clock & Automatic Cooking Feature

SETTING THE TIME OF DAY:



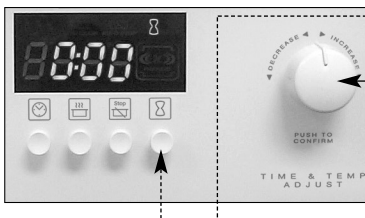
- STEP 1** Check the electricity supply to the cooker is turned on.
- STEP 2** When switched on, the display will show **0:00** and the 'set time' symbol will be on.
- STEP 3** Turn the Time/Temperature control to change the hours. Press the control to confirm your choice.
- STEP 4** Turn the Time/Temperature control again, this time to set the minutes. Press the control to confirm your choice and set the time.

TIME OF DAY IS NOW SET

Note: To alter the time of day after first setting, simply press and release the 'change time' button before repeating Steps 3 and 4.

Electronic Clock & Automatic Cooking Feature

SETTING THE MINUTE MINDER:



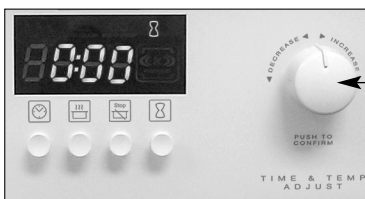
STEP 1 Press and release the minute minder button. An egg timer symbol will light up.

STEP 2 Turn the Time/Temperature control to set the duration in minute increments.

STEP 3 Press the Time/Temperature control to confirm your choice and set the minute minder.

THE MINUTE MINDER IS NOW SET

The display will return to the time of day / set temperature.



At the end of the set time an audible tone will be heard and the egg timer symbol will light.

STEP 4 To cancel the audible tone press the Time/Temperature control.

The minute minder can be cancelled at any time by following STEPS 1 to 3, setting the time period to zero using the Time/Temperature control.

Note: The timer display will show the minute minder period as follows:

The display shows HOURS and MINUTES
eg. 1 hour 38 minutes



Electronic Clock & Automatic Cooking Feature

AUTO COOKING TIMER:

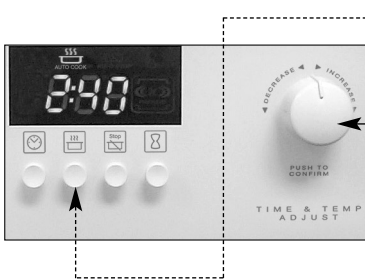
There are two Auto Cooking programmes for the main oven, that can be selected using the display.

- (a) To set the main oven to switch ON immediately and OFF automatically after a time of your choice.
- (b) To set the main oven to switch ON and OFF automatically at times of your choice.

(a) To set the main oven to switch ON immediately and OFF automatically

This allows you to cook for a specified duration, after which the oven will automatically switch off.

- 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.
- STEP 3** Switch the main oven to the desired mode and the required temperature (the oven will start).



STEP 4 Press and release the 'auto cook' button. The display will show a default cooking time (usually 4 hours). The 'auto cook' symbol will also be lit.

STEP 5 Turn the Time/Temperature control to set the cooking duration, in 5 minute increments. (The display is in hours and minutes).

STEP 6 Press the Time/Temperature control to confirm your choice and set the cooking duration.

THE COOKING DURATION IS NOW SET



At the end of the set cooking duration, "End" will flash in the display and an intermittent audible tone will be heard.

Turn the main oven selector to '0', the off position to cancel the audible tone and switch the oven off.

To cancel the automatic mode at anytime turn the main oven selector to '0', the off position.

Note 1: During the cooking period the cooking duration is automatically reviewed in the display. The cooking duration information is displayed alternately with the cooking temperature every 10 seconds.

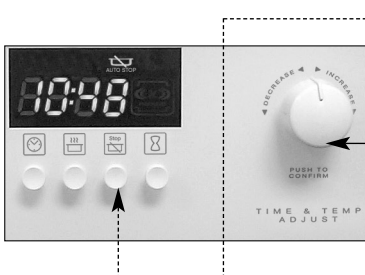
Note 2: At any time during the cooking period, the cooking duration or end time can be reviewed by pressing the corresponding button. The information will flash in the display and the associated symbol will light. Simply press the same button again to go back to normal review display, or wait 10 seconds and the display will return to the normal review display automatically.

Electronic Clock & Automatic Cooking Feature

(b) To set the main oven to switch ON and OFF automatically

This allows you to cook for a specified duration and additionally choose the time you wish the cooking cycle to finish. From this information the system works out when the cooking cycle will need to start and automatically switches the oven on at the required time.

Follow STEPS 1 to 6 in previous section (a) entitled: 'To set the main oven to switch on immediately and off automatically', then continue as below...



STEP 7 Press and release the 'auto stop' button. The display will show a default cooking end time (this will be the current time plus the cooking duration you set in STEP 5). The 'auto stop' symbol will also be lit.

STEP 8 Turn the Time/Temperature control to set the time you wish the cooking to end, in 5 minute increments. The oven will switch off during this operation and enter automatic mode. *Note: the end time uses a 24 hour clock.*

STEP 9 Press the Time/Temperature control to confirm your choice and set the cooking end time.

THE COOKING DURATION AND END TIME IS NOW SET



At the end of the cooking duration, "End" will flash in the display and an intermittent audible tone will be heard.

Turn the main oven selector to '0', the off position to cancel the audible tone and switch the oven off.

To cancel the automatic mode at anytime turn the main oven selector to '0', the off position.

Note 1: At any time, up to the start of the cooking period, the cooking end time will automatically be reviewed. The information is displayed alternately with the cooking temperature every 10 seconds.

Note 2: At any time during the cooking period, the cooking duration or end time can be reviewed by pressing the corresponding button. The information will flash in the display and the associated symbol will light. Simply press the same button again to go back to normal review display, or wait 10 seconds and the display will return to the normal review display automatically.

Care and Cleaning of the Oven

WARNING: BEFORE CLEANING, SWITCH THE COOKER OFF AT THE MAINS COOKER CONTROL PANEL AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT THE OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.

Cleaning of the Ceramic Hob

- Always** clean spills immediately. If the hob is reused before cleaning, spillage will be baked on and be very difficult to remove.
- Always** switch the cooker **OFF** at the cooker control panel.

To minimise cleaning:

- Always** take care and avoid spills.
- Always** use a Ceramic Hob Cleaner-Conditioner whenever cleaning is done. The Cleaner-Conditioner forms a protective film on the hob and contains a mild detergent which makes cleaning easier. Hotpoint has a Cleaner-Conditioner which can be obtained, either through a local Hotpoint Service Centre or retailer, part no.6004.

To clean off stubborn stains, the following can be used when the surface has cooled:

1. Cif, non-scratch cream cleaner.
2. Heavy soil can be removed from the surface by **carefully** using a glass scraper.
3. Hard water stains, grease spots and any discolouration having a metallic sheen can be removed with Solvol Autosol Super or any **non abrasive** stainless steel cleaner.

After cleaning, always use the Cleaner-Conditioner and finish it off by polishing with a clean, dry paper towel.

- Never** use abrasive or chemical oven cleaners as they can damage the surface of the hob.

The visual effect of any scratches which may occur in use can be minimised by the use of Cleaner-Conditioner. Such scratches cannot be removed but do not affect the function of the hob in any way.

Cooker Exterior

- The outside of the cooker should be cleaned regularly to keep it looking like new.
- Wipe over with a soft cloth wrung out in warm 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 as they may scratch the surface.**
- Wear protective gloves when cleaning any part of your cooker.

Care and Cleaning of the Oven

WARNING: BEFORE CLEANING, SWITCH THE COOKER OFF AT THE MAINS COOKER CONTROL PANEL AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT THE OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.

- 'Stay Clean' Liners** 'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically. However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time. The 'Stay Clean' liners can be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.
NOTE: Do not use enzyme washing powder, harsh abrasives or chemical oven cleaners of any kind.
- Oven Fittings** The oven 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 or in a dishwasher. They should be cleaned after each use.
- Oven Interiors** To clean the oven interiors remove all the oven fittings and where applicable 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.
- Oven Door Cleaning** The inner door glass panel can be removed for easy cleaning, see page 33.
- Door and Control Panel Trims** Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.
- Solarplus Grill** To clean the solarplus grill, use a clean, damp soapy cloth and wipe over. If stubborn stains remain, gently clean with a well soaped nylon scouring pad and wipe over with a damp cloth.
NOTE: DO NOT use metal cleaning utensils, wire wool or proprietary oven cleaners on the grill element mesh.

WARNING: TO AVOID ELECTRIC SHOCK, BEFORE REPLACING THE OVEN LIGHT, SWITCH THE COOKER OFF AT THE COOKER CONTROL UNIT (and allow to cool if the oven has been used).

Replacement of the Oven Light

Unscrew the glass cover, using a suitable cloth to protect the fingers and remove carefully. Unscrew the existing light bulb, and remove. Screw the new bulb into position and replace the glass cover, with metal washer, until positioned securely.

Care and Cleaning (cont.)

CLEANING THE DOORS

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool soap pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

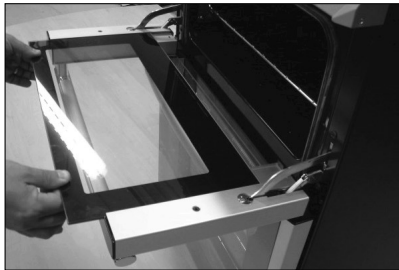
SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS

Remove the door inner glass as follows.

1. Open the door fully.
2. Carefully slide the inner glass towards you and withdraw it from its locating slots. Ensure that the door is not allowed to slam shut, due to the reduction in door weight. Clean the glass as described above.
3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.



NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. Open the door fully.
2. Locate the inner door glass into its slots, so that the printing is readable from the face nearest the oven in the closed position and the widest black band is towards the bottom of the door. The inner door glass has a special reflective coating on one side, in order to minimise surface temperatures and energy consumption during use, it is important it is fitted correctly.
3. Carefully slide the glass into its slots as far as it will go.

If something goes wrong ...

.... don't panic

Just quickly check these points before calling a Hotpoint engineer:

1. Check that the mains supply is switched on.
2. Check that the 'End' symbol is not showing in the display. If it is reset the main oven by turning the main oven selector to '0', the **off** position.
3. If using the Grill in the Top Oven make sure that the Top Oven Control is set to '0' Off.

If it still won't work...

Ring Service (see back cover)



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 (see KEY CONTACTS, back page). 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.

Optional Extra

Main oven roof liner and fixing screws
Part Nos. 6226124 (Liner)
9980429 (4-off screws)

These are available from Hotpoint Genuine Parts & Accessories Mail Order Hotline (see back page) using order form enclosed.

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. 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.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.



The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

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 Ireland. 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

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

Repair Service and Information Help Desk

UK: 08709 066 066
Monday to Friday, 8am to 7.30pm
Saturday, 8.30am to 5.30pm
Sunday, 9.30am to 3.30pm
www.hotpointservice.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number

Serial number

Extended Warranties

UK: 08709 088 088
Monday to Sunday, 8am to 8pm
www.hotpointservice.co.uk
Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077
Monday to Friday, 8.30am to 5pm
Saturday, 8.30am to 12noon
www.hotpointservice.co.uk
Republic of Ireland: (01) 842 6836

www.hotpoint.co.uk

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