



OUR IDEAS. YOUR HOME.

Instructions for Installation and Use

Build-in Electric double oven
S130E Mk2

To the Installer:

**Before installation, fill in the product details on the back cover of this book.
The information can be found on the rating plate.**

To the User:

**You must read the instructions prior to installing and using the appliance and
then retain them for future reference.**

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 short 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:



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

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

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

- 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.
- During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven,

SAFETY ADVICE

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

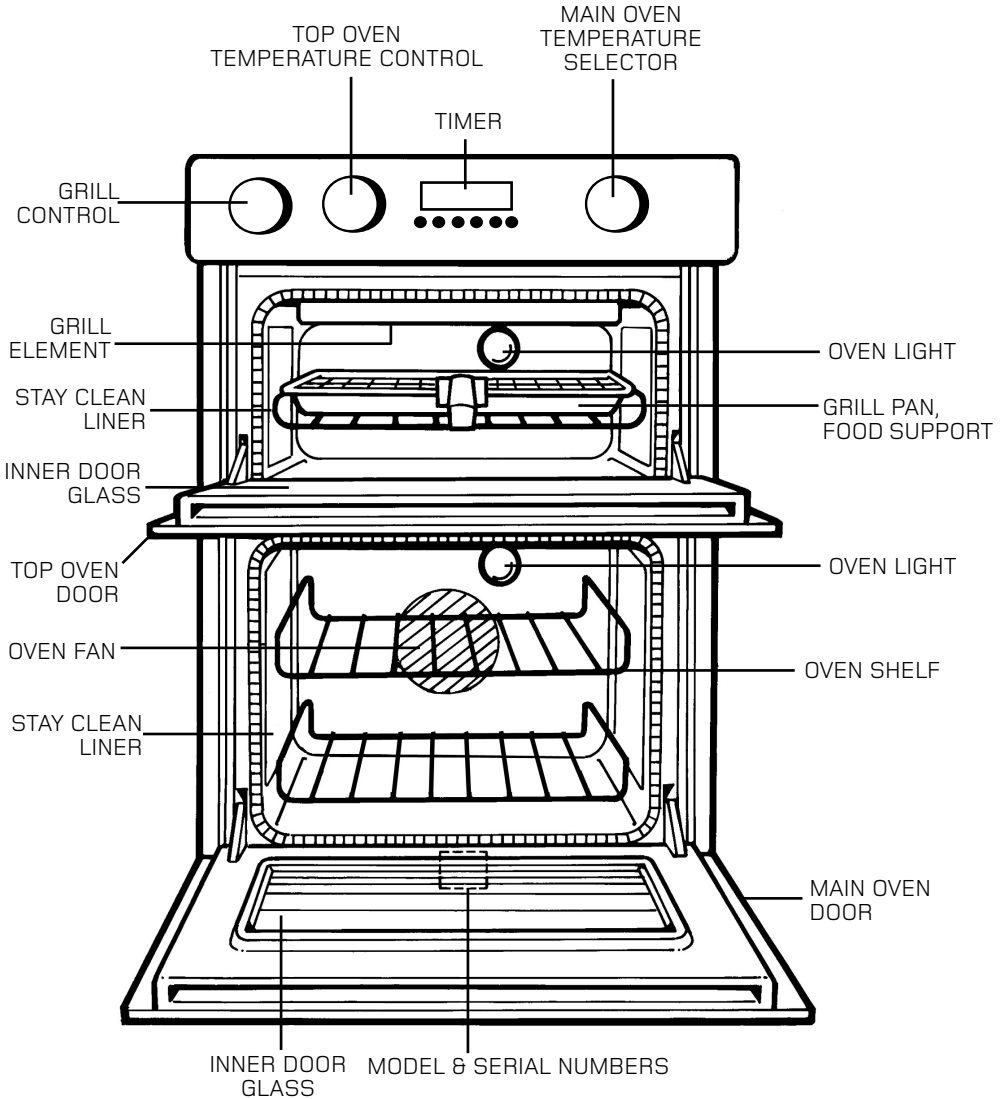
1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with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

Safety Information

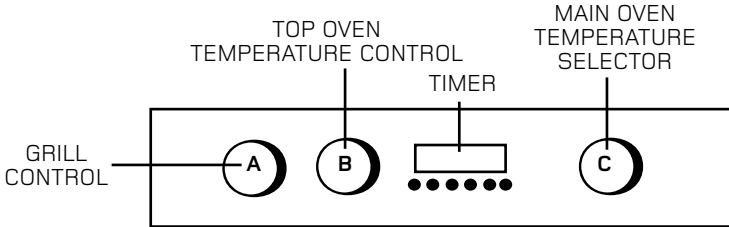
Never

- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after 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 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 operate the grill with the 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 the oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never allow children to play with the appliance controls.
- Never use 'steam cleaners'.

Features



Controls



Control Markings

Control Knob	Description	Function
A	Grill Setting Control	<p>Selects either twin grill elements (FULL GRILL) or single left hand grill element (HALF GRILL) and the heat at which the grill will cook the food. 1 – 4 Grill Settings Control: 1 = Low, 4 = High</p> <p>FULL GRILL - turn Grill Control clockwise for FULL GRILL, using twin grill elements.</p> <p>HALF GRILL - turn Grill Control anti-clockwise for HALF GRILL, using left hand element.</p>
B	Top Oven Temperature Control	<p>100 - 220 Selects the cooking temperature (Degrees Centigrade) when using the top oven as a conventional oven.</p>
C	Main Oven Temperature & Function Control	<p>Fan Only Fan Only Setting - This is used to decrease the amount of time required to defrost food items.</p> <p>Oven Light Oven Light Only - Switches on the Main Oven Interior Light Only.</p> <p>80 - 230 Main Oven Temperature Scale (In Degrees Centigrade). - When cooking select the required cooking temperature.</p>

Cooling Fan:

A gentle flow of air will be blown below the control panel when the grill control is used and after a short period of time when the ovens are used.

Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

Oven Interior Lights

The oven lights are operated when their respective oven control is used. (**N.B.** Not all models have a top oven interior light). The main oven has a light only position.

Slow Cooking 'S'

The main oven has a "Slow Cook Setting", 'S'; this can be used for slow cooking, keeping food warm and warming plates for a short period.

Note: It is advisable to check that all oven controls have been switched off when you have finished using the appliance.

Oven Timer Operation

The oven timer offers you the following features:

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

Automatic Cooking

The Main Oven (only) can be controlled by the automatic timer. Never operate the grill or top oven when the main oven is set to cook automatically because the oven cavity can become warm and this may cause bacterial growth in food.

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 oven is turned **On**.
3. Check that the oven clock is at the right time of day.

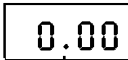
Know Your Timer

CLOCKFACE



The timer incorporates a 24 hour clock.

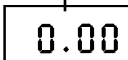
Ensure the correct time of day is always set, before using your cooker.



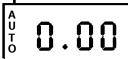
SYMBOLS

A 'bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set.

At the end of the Minute Minder Period, the timer will emit an audible tone and the 'bell' symbol will disappear.



- When the timer is in manual mode, or
- During the actual Cook Period.



'AUTO' will light up:-

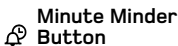
- When the timer is first turned on it will flash. It will go out when a time of day is set or when the timer is set to manual.

The 'AUTO' symbol will flash at the end of an Auto Cooking programme to indicate that the programme has finished.

(When the 'AUTO' symbol is flashing, to return the oven to Manual operation, turn the oven controls off, ensure that the correct time of day is set, and press the "Manual" button – The 'AUTO' symbol will go out.)



TIMER FUNCTION BUTTONS



Here you can set a time period of up to 23 hours 59 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



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 2 hours, the food will be cooked for 2 hours).



The time of day at which you want an "Auto Cooking" programme to **end**.

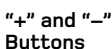
For Example: If you set a "Cook Period" for 2 hours, and "End Time" of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a audible tone at 11:00, to indicate that the Auto Cooking Programme has finished.

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.
- If an Auto Cooking programme has been set the oven(s) will only operate during the pre-programmed time.



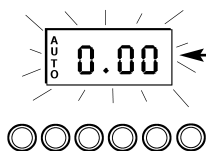
Needs to be pressed to cancel an Auto Cooking programme and return the oven(s) to Manual operation.



Used to adjust the various timer function settings.

Electronic Clock and Automatic Oven Timer Operation

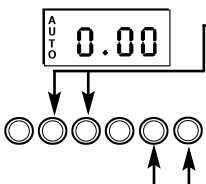
SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned Off.

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

Step 3 When switched on the display will show 0.00 and the Auto symbol, flashing intermittently.



Step 4 Press & hold in both the Cook Period & End Time buttons together.

Step 5 With the Cook Period & End Time buttons still held in, press either the "+" or "-" buttons to set the correct time of day.

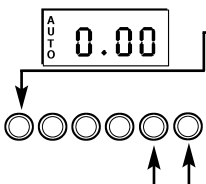
Step 6 Release all the buttons simultaneously.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4, 5 & 6 above.

Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

SETTING THE MINUTE MINDER

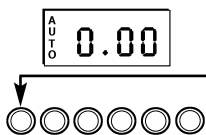


Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the Minute Minder button.

Step 3 With the Minute Minder button held in, set the required Minute Minder period using the "+" and "-" buttons. A 'bell' symbol will light up.

Release all buttons and the timer display will revert back to the time of day. The 'bell' symbol will remain lit to signify that a Minute Minder period has been set.



At the end of the set time an audible tone will be heard, and the 'bell' symbol will disappear.

Step 4 To cancel the audible tone press the Minute Minder button.

Note 1 When the Minute Minder has been set, the time remaining can be checked at any time by simply pressing the Minute Minder button.

Note 2 If necessary the Minute Minder can be cancelled before the tone sounds by pressing and holding the Minute Minder button and then at the same time pressing the "-" button until 0.00 appears in the display window.

Electronic Clock and Automatic Oven Timer Operation

AUTO COOKING PROGRAMMES

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

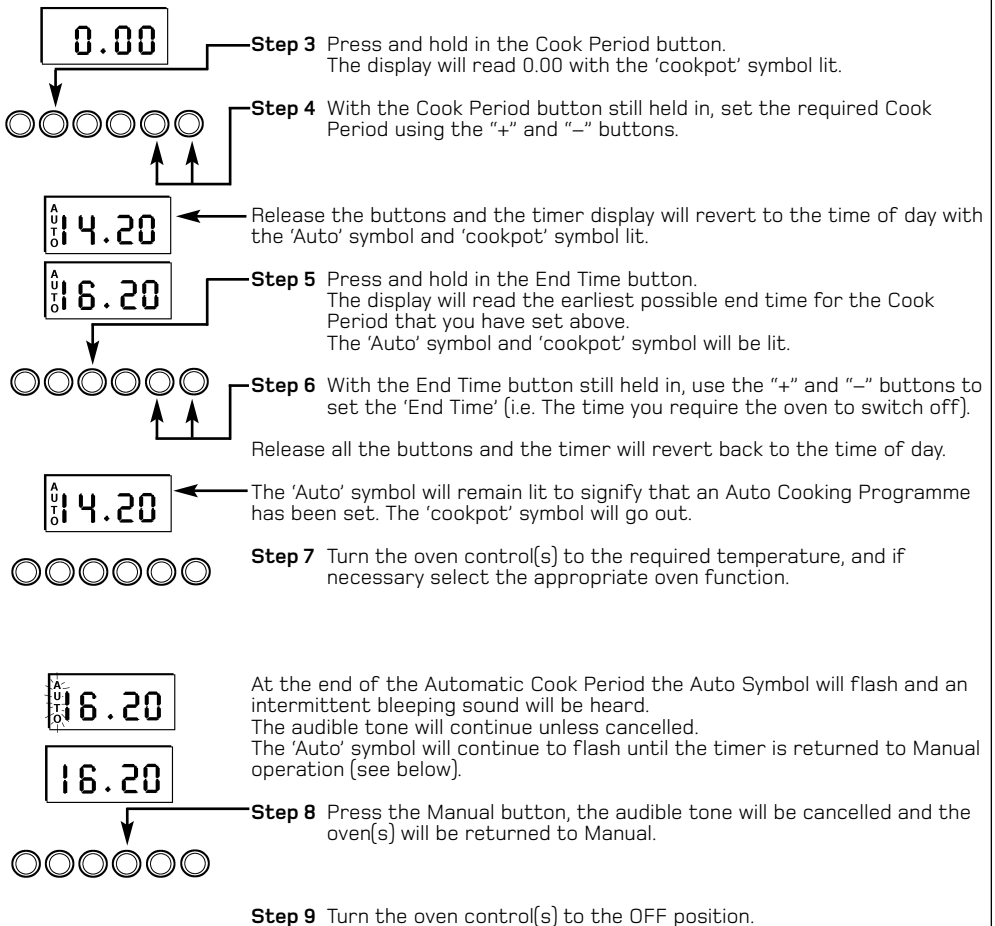
- (a) To set the timer to switch the oven(s) On and Off Automatically
- (b) To set timer to switch on immediately and OFF automatically after a set cook period.

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

This allows you to cook at a specified time for a chosen period before the oven switches 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).



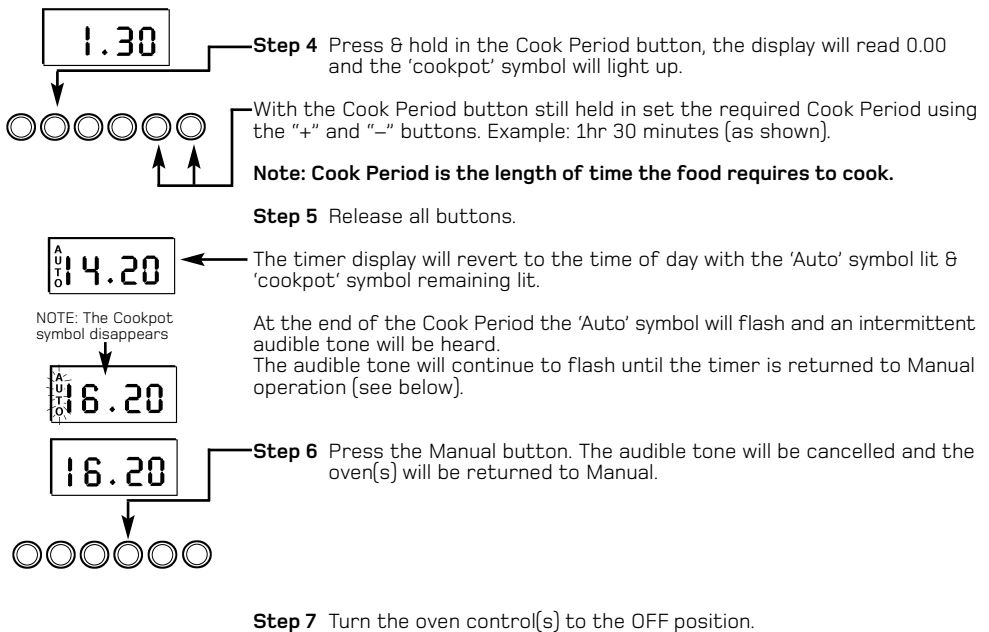
Electronic Clock and Automatic Oven Timer Operation

Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button.

b) TO SET TIMER TO SWITCH ON IMMEDIATELY AND OFF AUTOMATICALLY AFTER A SET COOK PERIOD

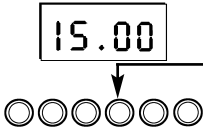
- Step 1** Check that the correct time of day is set, if not follow instructions for setting the time of day.
Step 2 Place food onto the correct shelf position in the oven and close the oven door(s).
Step 3 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.



Electronic Clock and Automatic Oven Timer Operation

TO CANCEL AN AUTO COOKING PROGRAMME BEFORE THE COOK PERIOD HAS FINISHED.

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



Step 2 Press the Manual button to return the oven(s) to "Manual" operation.
The 'Auto' symbol will go out.

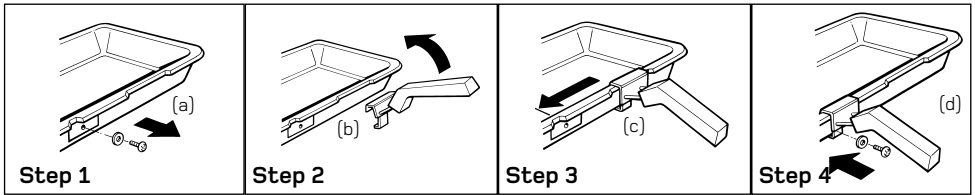
Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

OTHER NOTES ON TIMER OPERATION

1. When cooking Automatically the Cook Period can be checked at any time simply by pressing the Cook Period button.
2. When cooking Automatically the End Time can be checked at any time by simply pressing the End Time button.
3. Having set a Cook Period and End Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required times.
4. When setting an Auto Cooking Programme and a mistake is made, to clear:–
 - (a) Press & release the Manual button.
 - (b) Start the sequence again.
5. If at any time the display shows three flashing zero's 0.00 and 'Auto', it is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day.
Food in the oven may, therefore, not have been cooked, before serving check food is thoroughly heated and completely cooked.
6. To set each function always press and hold the required function button and at the same time press "+" or "-" buttons.

Grill Pan and Handle

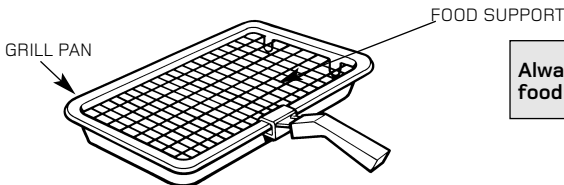
The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The grill pan handle can be fixed as follows:



- Step 1** Remove the screw and 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 the screw and washers and ensure they are fully tightened up. If a detachable handle is required, do not replace the screw and washers.

Note: If a fixed handle is required, the grill pan cannot be kept in the main oven with the door closed but may be stored in the top oven with the door closed, when the top oven is not in use..

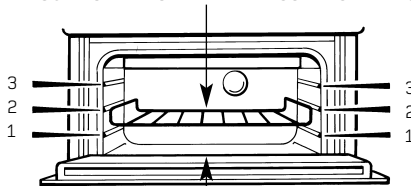
Grill Pan & Food Support



Always clean the grill pan and food support after each use.

Top Oven Shelf Positioning for Grilling

ENSURE SHELVES ARE FITTED CORRECT WAY UP.



DO NOT PLACE FOOD/UTENSILS DIRECTLY ON THE OVEN FLOOR

- NOTE:**
- Preheat the grill if indicated on grill chart.
 - The grill pan must be placed on the correct shelf and positioned centrally under the grill element.
 - Leave the control at 4 for toast, and for fast cooking of foods.
 - For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial searing on both sides at 4. The thicker the food, the lower the control should be set.
 - DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting which can cause a fire.
 - After use always return both controls to their OFF (0) position.

Using the Top Oven for Grilling

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.

Setting the Grill

The grill control is designed to provide variable heat control, either turning the control clockwise for the twin grill elements on together (FULL GRILL) or turning the control anti-clockwise for the single left hand grill element only (HALF GRILL). You can select a power level of **1** through to **4** in both directions. The control is **Off** at **0**.

Note: The grill will not operate unless the top oven control is in the OFF position.

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 of the oven, according to the depth of the dish.

Open the Grill door to the grilling position, i.e. fully.

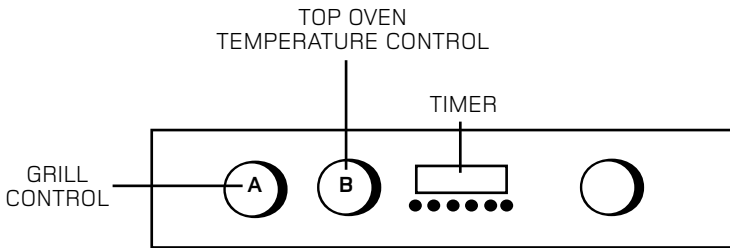
With the grill door in the grilling position, heating the grill is achieved by turning the grill control to the desired 'grill setting' - either clockwise for the twin grill elements (FULL GRILL) or anti-clockwise for the single left hand grill element (HALF GRILL), as described under 'setting the grill'.

Never: line the grill pan with aluminium foil.

Note: When the door is open, air will be blown from beneath the controls by the cooling fan, and when controls are in the **Off** position. Preheat the grill at setting **4** for approximately **5** minutes. The grill pan is placed on the shelf and should be correctly positioned under the grill element. Leave the control at **4** for toast, sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **4**. The thicker the food the lower the control should be set.

Guide to Grilling:	Preheat for 5 minutes on:	Shelf Position from base of oven:	Setting:	Approximate Cooking Time:	Notes:
Toasting of Bread products	Setting 4	2 or 3	Setting 4	3-10 minutes	
Small cuts of meat, Sausage, Bacon	Setting 4	2 or 3	Setting 4 for 4 minutes, then reduce to Setting 3	10-20 minutes	
Chops etc. Gammon Steaks	Setting 4	2	Setting 4 for 6-8 minutes, then reduce to Setting 3	25-30 minutes	
Fish:	Whole	2	Setting 4	10-30 minutes	Cooked on base of pan
	Filletts	3	Setting 4	10-30 minutes	
	Fingers	3	Setting 4	10-30 minutes	
Pre-cooked Potato products	Setting 4	2 or 3	Setting 3	10-20 minutes	
Pizzas	Setting 4	2 or 3	Setting 3	8-15 minutes	Preheat pan first
Browning of food eg. Cauliflower Cheese	Setting 4	1 or 2	Setting 4	5-10 minutes	

Operation when using the Top Oven for Grilling



Step 1 Ensure that the timer is set to manual.

Step 2 Place the rod shelf in the correct position (see Grilling Guide). Position the grill pan on the rod shelf, centrally under the grill element. Leave the door fully open.

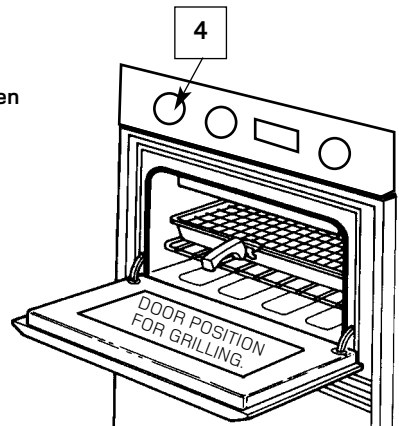
Step 3 Turn knob (A) either: clockwise for FULL GRILL, or anti-clockwise for HALF GRILL, to select the Grill Setting (1-4). (1=Low, 4=High).

Grill Controls Example:

4 = Maximum Grill Setting

NOTE: Do not grill with the grill/top oven door closed.

Step 4 After use, turn the Grill Control (A) to its off position (●).



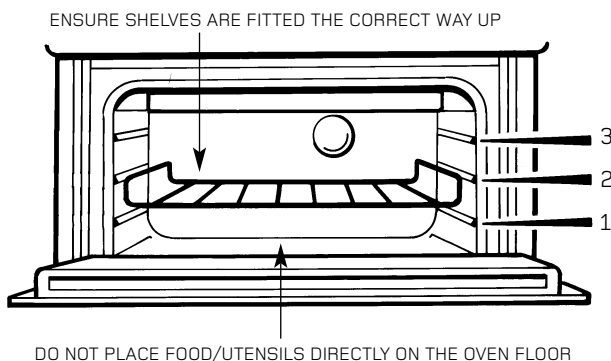
DO NOT allow young children near to the appliance when the grill is in use as the surfaces get extremely hot.

Using the Top Oven as a Convection Oven

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven. To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

Shelf Positioning

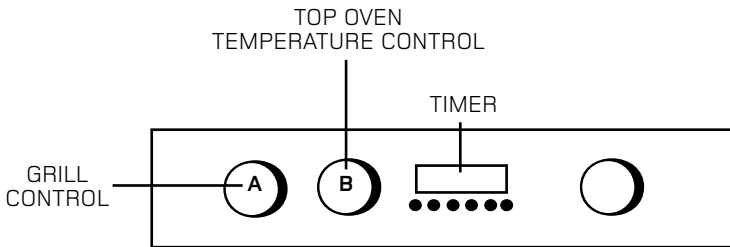


There should always be at least 25mm (1 inch) between the top of the food and the grill element.

WARNING: Items stored in the top oven will get hot when the main oven is in use.

DO NOT allow young children near to the appliance when the top oven is in use as the surfaces get extremely hot.

Operation when using the Top Oven as a Convection Oven



Step 1 Ensure that the timer is set to manual.

Step 2 Place the shelf in the correct position (see Oven Temperature Charts).

Step 3 Select the required cooking temperature (100–220°C) using control (B) (see Temperature Charts - Top Oven).

The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Step 4 Place the food centrally on the shelf below the element ensuring the oven door is closed.

NOTE: At the end of your cooking, always return control (B) to the OFF (●) position.

Plate Warming

Place the plates/dishes on shelf position 1 from the base of the top oven, and turn the Top Oven temperature Control (B) to 100°C for 10–15 minutes.

Never use the Grill Control (A) when warming plates.

Top Oven Utensils

Do Not use: Meat Pans and Baking Trays larger than – 225mm x 300mm (9"x12")

DO NOT use the grill pan as a meat pan in the top oven, as the air circulation will be seriously restricted.

Using the Main Oven for Fan Cooking

Since a circulaire fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. Refer to "Oven Temperature Charts", pages 23 and 24.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

Main Oven Shelf Positioning for Fan Oven

Most foods will cook satisfactorily on any shelf position, due to even distribution of heat in the main oven, but the shelves must be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. (N.B. Maximum 2 shelves in the main oven).

Food or utensils should never be placed directly on the floor of the oven for cooking.

DO NOT allow young children near to the appliance when the main oven is in use as the surfaces get extremely hot.

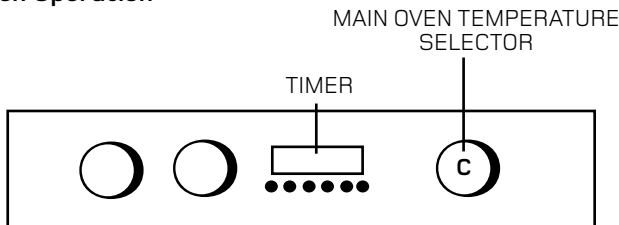
Main Oven Utensils

Do Not Use: Meat Pans larger than – 375mm x 300mm (15"x12")
Baking Trays larger than – 325mm x 250mm (13"x10")

Temperature & Time

When all three shelves are in use to cook large quantities of food, it may be necessary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an even gap around the oven.

Main Fan Oven Operation



- Step 1 Check that the timer is in manual.
- Step 2 Place the shelf/shelves in the correct position (see Main Oven Temperature Charts).
- Step 3 Place the food centrally on the shelf ensuring the oven door is fully closed.
- Step 4 Select the required cooking temperature (80 to 230°C) by turning control (C) clockwise. The pilot light will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Note: When you have finished using your cooker, always return the controls to their OFF (●) position. At the end of the cooking period there may be a momentary puff of steam when the door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Using the Main Oven for Other Functions

Fan
Only

Fan Only Setting

Defrosting frozen meat and poultry

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

Frozen meat or poultry must be completely defrosted before cooking in the oven.

However, to decrease the amount of time required to defrost food items, a non-heating fan only setting may be selected for the main oven only.

Operation: To assist in defrosting:

Place food in the oven and close the oven door.

Turn the Main Oven Temperature and Function Control (C) clockwise to the setting.

Fan
Only

This defrosts by circulating the air around the food, time to defrost will depend on type and size of the food.

NOTES: DO NOT defrost meat and poultry by warming the food through.

Foods ideally suited to defrosting using the fan only setting are cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be defrosted using the fan only setting, where possible it is recommended that the food should be small & thin.

The items should be placed so that the maximum amount of surface area is exposed to the circulating air, and that they are turned regularly to ensure even defrosting.

Larger cuts of meat and poultry may be defrosted by using the fan only setting up to a maximum weight of 2 kg (4lb 8oz).

It is important to wash both meat and poultry and cooking utensils immediately after defrosting and before cooking. Food should be cooked immediately after defrosting.

It is very important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

Oven
Light

LIGHT ONLY SETTING

When the Main Oven Temperature & Function Control (C) is turned clockwise to the setting, the main oven light only will illuminate.

Oven
Light

Using the Main Oven for Other Functions

'S' "SLOW" Setting

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

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.
- Inexpensive joints of meat are tenderised.
- Fully loading the oven can be economical.
- Cooking times can be extended in some cases by up to 2 hours.

Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed. Select 'S' (Slow Cooking Temperature) by turning Main Oven Temperature & Function Control (C) clockwise ensuring the oven door is fully closed.

Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.

Points to consider when preparing food for "SLOW" cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Top Convection Oven	Main Fan Oven
1/2	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	–	220	210
9	475	–	–	220

Oven Temperature Charts – Meat

Food	Main Fan Oven Cooking		Top Oven Convection Cooking		Position from Base of Oven
	Pre-heat	Temperature °C	Pre-heat	Temperature °C	
Meat		Time (approx.)		Time (approx.)	
Beef	No	160/180	Yes	170/180	35 mins per 450g (1lb) + 35 mins over
Lamb	No	160/180	Yes	190/200	35 mins per 450g (1lb)
Pork	No	160/180	Yes	170/180	40 mins per 450g (1lb) + 40 mins over
Veal	No	160/170	Yes	190/200	40 mins per 450g (1lb)
Chicken/Turkey up to 4kg (8lb)	No	160/180	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over
Turkey up to 5.5kg (12lb)	No	150/160	Yes	190/200	40-45 mins per 450g (1lb)
Turkey over 5.5kg (12lb)	No	150	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over
Casserole Stews	No	140/150	Yes	190/200	25-30 mins per 450g (1lb)
				150	2 - 2½ hours

COOKING MEAT/POULTRY IN THE TOP OVEN

Small joints of meat up to 1.5kg (3 lbs) and poultry up to 3.6kg (8lbs) can be roasted in a small meat pan in the top oven.

IF USING ALUMINIUM FOIL

1. Never allow foil to touch sides of oven. 2. Never cover interior with foil. 3. Never 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 of meat, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

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

Oven Temperature Charts – Baking

Baking		Main Fan Oven Cooking		Top Oven Convection Cooking				
Food	Pre-heat	Temperature °C	Time (approx.)	Food	Pre-heat	Temperature °C	Time (approx.)	Position from Base of Oven
Scones	Yes	210/220	9-12 mins	Scones	Yes	210/220	10-15 mins	Shelf 2
Small Cakes	No	170/180	15-25 mins	Small Cakes	Yes	180/190	20-25 mins	Shelf 2
Victoria Sandwich	No	160/170	20-30 mins	Victoria Sandwich	Yes	170/180	20-30 mins	Shelf 2
Sponge Sandwich (fatless)	Yes	180/190	15-20 mins	Sponge Sandwich (fatless)	Yes	180/190	20-25 mins	Shelf 2
Swiss Roll	Yes	190/200	10-15 mins	Swiss Roll	Yes	200/210	10-15 mins	Shelf 2
Semi-rich Fruit Cake	No	140/150	1 ¼ - 1½ hours	Semi-rich Fruit Cake	Yes	150/160	7 inch 65-70 mins	Shelf 1 or 2
Rich Fruit Cakes	No	130/140	Depending on use	Rich Fruit Cakes	Yes	140/150	Depending on size	Shelf 1 or 2
Shortcrust Pastry	No	190/200	Depending on use	Shortcrust Pastry	Yes	190/200	Depending on recipe	Shelf 1
Puff Pastry	No	190/200	Depending in use	Puff Pastry	Yes	200/210	Depending on recipe	Shelf 1
Yorkshire Pudding	Yes	180/190	40-45 mins	Yorkshire Pudding	Yes	190/200	30-40 mins	Shelf 1 or 2
Individual Yorkshire Pudding	Yes	190/200	20-45 mins	Individual Yorkshire Pudding	Yes	200/210	20-30 mins	Shelf 1 or 2
Milk Pudding	No	130/140	1½ - 2 hours	Milk Pudding	Yes	140/150	1½ - 2 hours	Shelf 1
Baked Custard	No	140/150	35-45 mins	Baked Custard	Yes	150/160	40-50 mins	Shelf 1
Bread	Yes	200/210	20-30 mins	Bread	Yes	200/210	30-45 mins	Shelf 1
Meringues	No	70/90	3 - 4 hours	Meringues	Yes	100	2½ - 3 hours	Shelf 2

Note: If soft-ub margarine is being used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Cooking Results Not Satisfactory

GRILL

Uneven cooking front to back

Ensure that the grill pan is positioned centrally below the grill element.

Fat splattering

Ensure that the grill pan is not lined with foil.
Ensure that the grill setting control (A) is not set too high.
If Solarplus grill – use anti-splash tray supplied under the food support.

BAKING GENERAL

Uneven rising of cakes

Ensure that the oven shelves are level.

Sinking of cakes

The following may cause cakes to sink:

1. Pre-heating of fan ovens – not always necessary.
2. Cooking at too high a temperature – reduce standard temperatures by 25°C for fan ovens.
3. Using normal creaming method with a soft margarine. If using soft margarine, use an all in one method instead of the traditional creaming of the margarine and sugar.
Remember when using a food mixer or processor not to over-cream soft margarine.

Over/undercooking

Refer to the cooking times and temperatures given in the Oven Temperature Charts provided, however; it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.

Do not use utensils greater than 56mm (2¼") in height for roasting.

TOP OVEN BAKING

Uneven cooking front to back

Ensure that the cooking utensil is at least 100mm (4") from the front of the shelf.

Uneven rising

Ensure that the shelf is level (as above) and that the food is positioned correctly in the oven.

Overcooking

Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.

Food is taking too long to cook

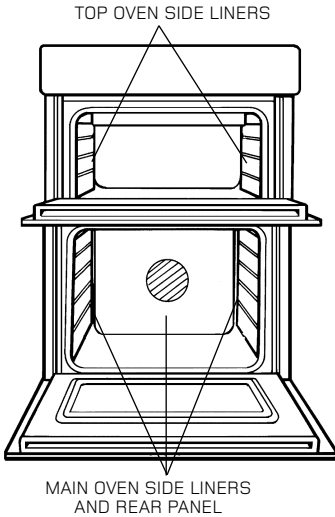
Ensure that the cooking utensil used in the top oven is not larger than 300mm x 225mm (12" x 9"), e.g. **Do Not** use the main oven meat pan.

Only cook one item at a time to avoid overloading the oven.

Care and Cleaning

Warning: Before cleaning, please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

1. "STAY CLEAN" OVEN LINERS



(a) How "Stay Clean" works.

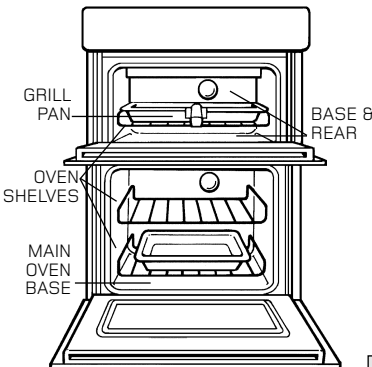
The surfaces of the "Stay Clean" oven liners are treated with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is.

(b) Cleaning.

In most cases normal cooking operations at 220°C (425°F) will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the ovens without shelves or meat pan, at a maximum setting for a couple of hours. It should not normally be necessary to clean the "Stay Clean" panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth, followed by a wipe with a clean damp cloth.

DO NOT use biological washing powder, harsh abrasives or chemical oven cleaners of any kind as this could damage the "Stay Clean" liners.

2. CLEANING GRILL, TOP OVEN AND MAIN OVEN



(a) Base & Rear of Top Oven and Base of Main Oven.

Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad.

(b) Grill Pan & Oven Shelves.

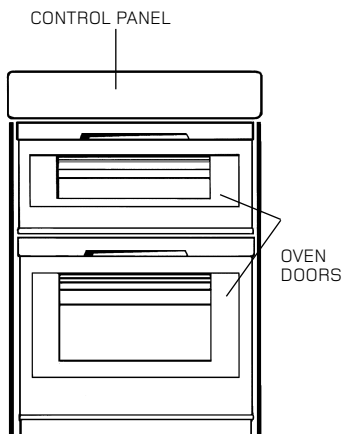
To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in warm soapy water.

Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and the base of the oven.

DO NOT use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Care and Cleaning

3. OVEN DOORS



(a) Control Panel

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

(b) Inner Door Panels & Glass

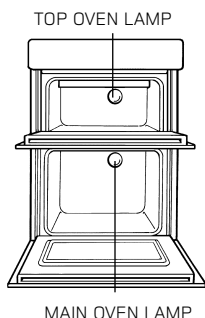
Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

(c) Stainless trims (S130EX)

Regularly wipe with a clean, damp cloth and polish with a clean dry cloth.

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

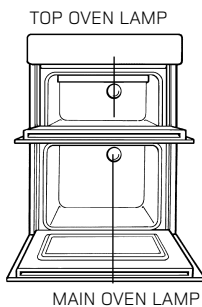
4. REPLACEMENT OF THE OVEN LAMP



Warning: To avoid electric shocks – please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing lamp lens.

Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove the lens. Carefully unscrew the bulb anti-clockwise. Fit replacement bulb (25W 300°C SES). Fit replacement bulb and refit lens.

5. HOW TO CLEAN THE LAMP LENS



Warning: To avoid electric shocks – please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before cleaning lamp lens.

Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove. Clean with a non-abrasive cleansing cream and refit lamp lens.

DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens

Care and Cleaning

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 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.

CLEANING THE DOORS

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 and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.
2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

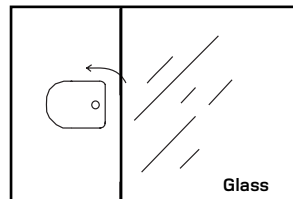


Fig. 1.

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. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws (Fig. 2.)

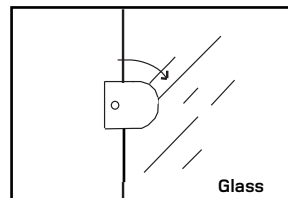


Fig. 2.

Installation

Electrical Requirements

For your own safety, we recommend that your cooker is installed by a competent person such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest edition of the IEE Regulations.

Warning: This appliance must be earthed.

Electrical Connections

The installer must check that the voltage shown on the rating plate corresponds with the house electricity supply.

The cooker must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the cooker.

If the cooker is to be wired into a connector unit, this may be positioned behind the cooker providing the following requirements are met:

- i) The connector unit must not project from the wall more than 25mm.
- ii) The top of the connector must not be more than 130mm above floor level.

Remove the terminal cover at the rear base of the cooker. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable for any future servicing.

Tighten the screws on the cable clamp and replace the cover.

Make main connections in the connector unit or cooker control unit.

This appliance conforms to B.S. EN 55014 regarding suppression of Radio and Television reception interference.

A double Pole control switch having a minimum rating of 32 amps should be used to feed the cooker using a suitably rated cable.

Where a hob is fitted adjacent to or over the cooker, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.

We recommend a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004 for connection of each appliance.

In all cases adhere to routing details (see fig. 4).

This appliance must not be installed over any other appliance that generates heat such as a plinth heater.

Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

Installation

Important

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back, and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

1. General

The appliance is designed for mounting at a safe level into an oven housing which must be secured to the backing wall.

2. Ventilation

- a. The oven housing unit cabinet dimensions must comply with fig. 4.
- b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves (see fig. 1).
- c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions in fig. 1.
- d. The air gap at rear allows the warmed air to pass out of the inner cabinet space. Where it is intended to fit cupboards above the oven unit to ceiling height, it is essential that the warmed air is exhausted through the front of the cabinet (see fig. 1).
- e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on and maybe stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

3. Final Installation

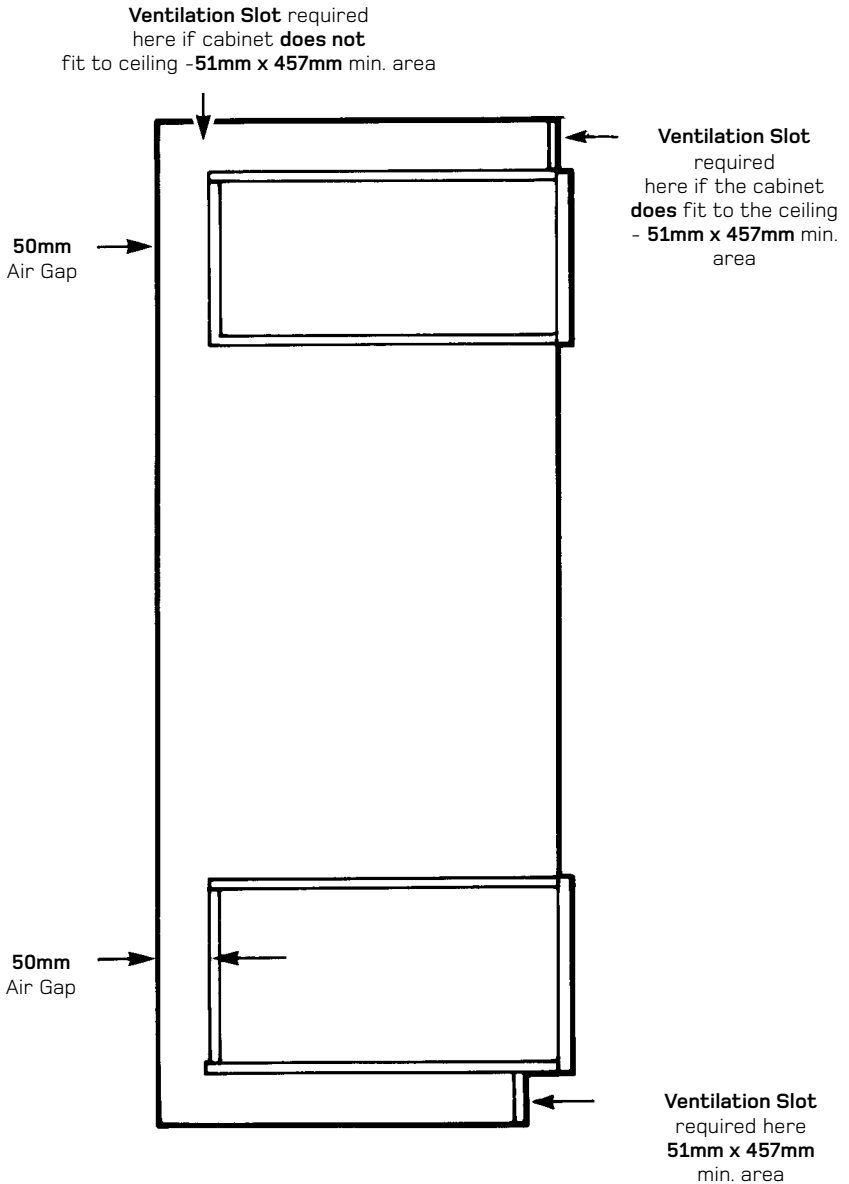
- a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
- c. Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
- d. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home.
- e. Finally, the oven is secured to the cabinet by means of the four Phillips C/SK screws - two through each side trim.
- f. Remove all packaging material from the grill and oven interior.

List of loose items:

4 x Phillips C/SK No. 6 x 25mm screws.

Tall Cabinet Ventilation

Fig. 1



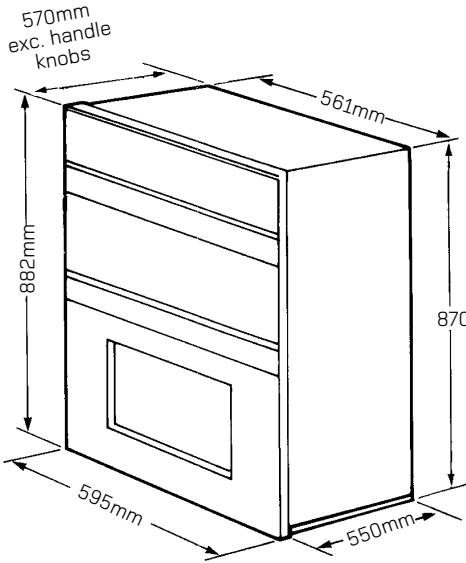


Fig. 2

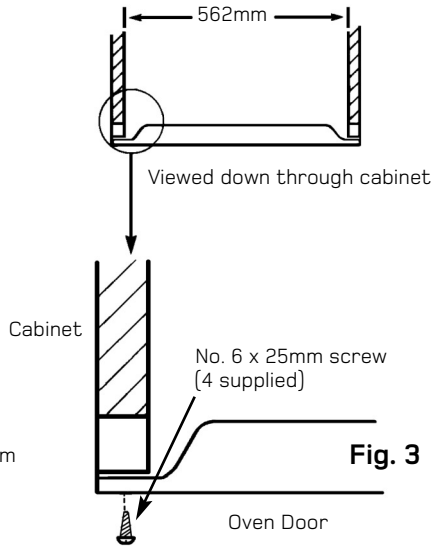


Fig. 3

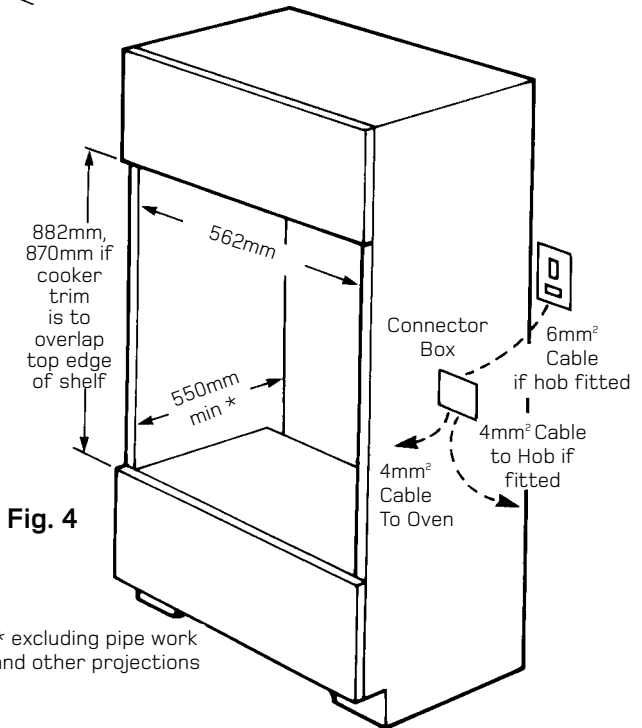


Fig. 4

* excluding pipe work and other projections

Something Wrong?

Before calling a Service Engineer, please check through the following lists.
THERE MAY BE NOTHING WRONG.

Problem	Check
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Nothing works.	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Display shows 0.00 AUTO.	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day and "Manual" operation using instructions given in the timer section of the book.
Main Oven does not work, but the Grill and Top Oven Work.	Your timer may be set for an Auto Cooking programme: Check the timer to see whether "Auto" is lit or flashing. If it is then please follow the instructions given in the Timer section of this book to return the timer to Manual operation.
Top Oven and Grill do not work, but the Main Oven works.	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open. (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven is now operating.
Grill keeps turning on and off.	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Grilling is uneven	Ensure that Grill pan has been positioned as stated in the Grilling section of this book.
Can not set an "Auto Cook" programme	Remember: "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.
Draught from beneath control panel.	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself after all of the controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Timer buzzer/bleeper operates continually	To silencethe Buzzer/Bleeper, press thr minute minder button.

Something Wrong?

Problem	Check
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department (see back page).
Condensation on the wall at the rear of the cooker.	Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

If you have been through the above list and there is still a problem; contact our Service department (see Key Contacts, back page).

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 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

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: 0818 313 413

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: 0123 002 333

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: 0818 313 413

www.hotpoint.co.uk

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB

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