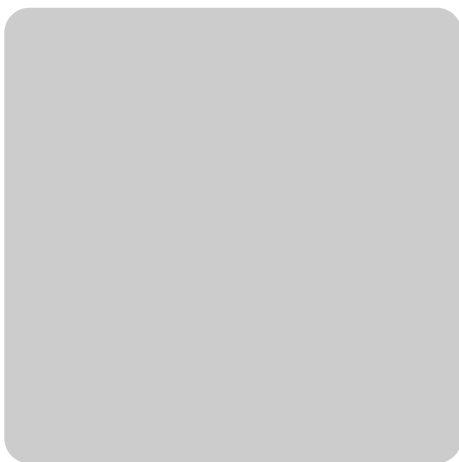




Designed for the real world

# Instructions



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

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# Introduction

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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.**

## 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 you product.

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                     |                       |



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# Safety Information

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**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.

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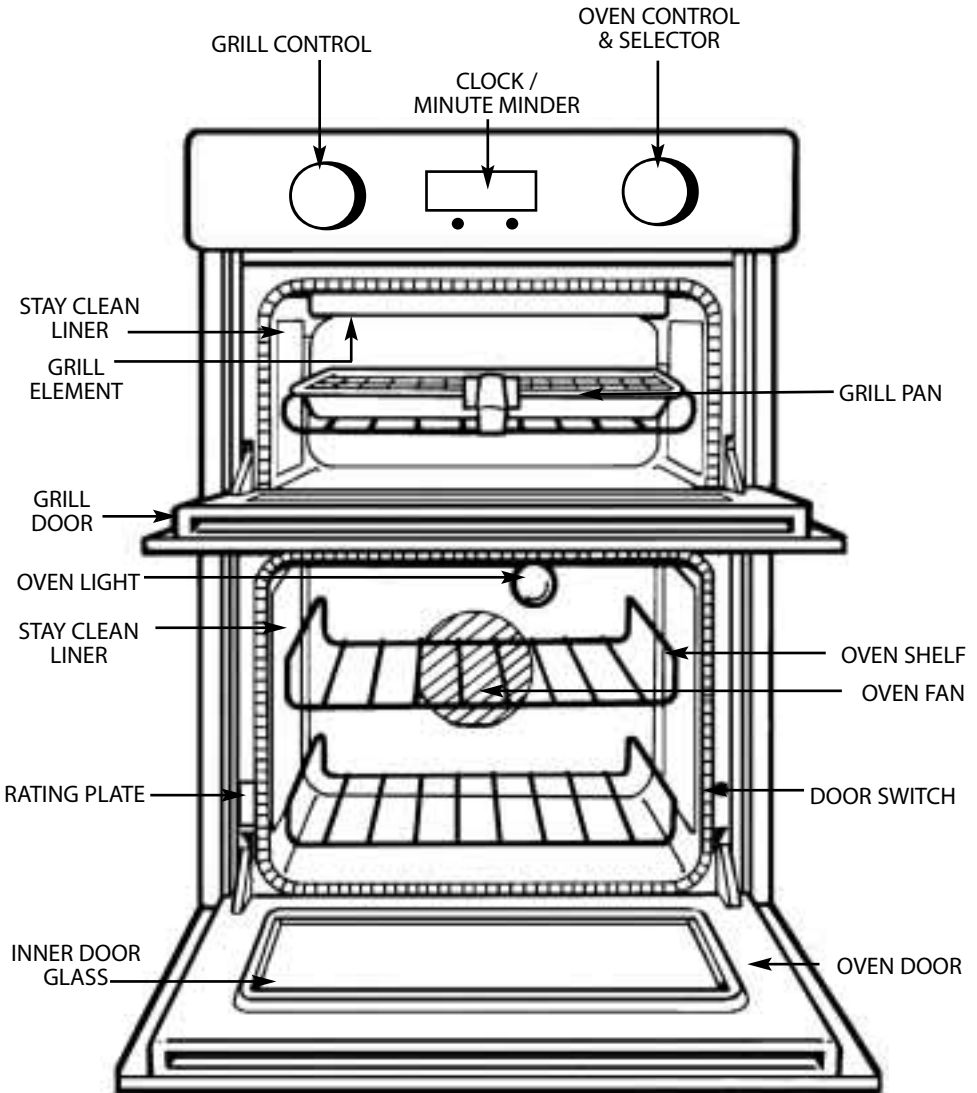
# Safety Information

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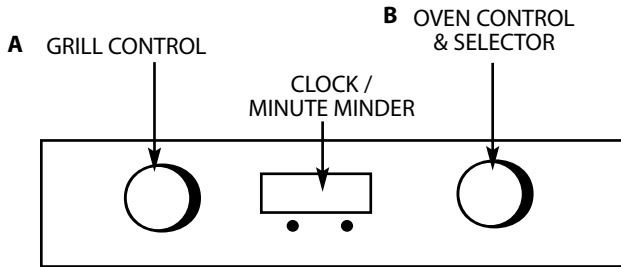
## Never

- 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  |
|--------------|--|---|
| <b>A</b>     | <b>Grill Setting Control</b>                   | <p>Selects the heat at which the grill will cook the food.</p> <p><i>TWIN GRILL - Turn control clockwise</i><br/> <i>SINGLE GRILL - Turn control anti-clockwise</i><br/> <b>1 – 4 Grill Settings Control:</b><br/> <b>1 = Low, 4 = High</b></p>   |
| <b>B</b>     | <b>Oven Temperature &amp; Function Control</b> | <div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;"> <b>Fan Only</b><br/> <b>Fan Only Setting</b><br/>                     - This is used to decrease the amount of time required to defrost food items.                 </div> <div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;"> <b>Oven Light</b><br/> <b>Oven Light Only</b><br/>                     - Switches on the Main Oven Interior Light Only.                 </div> <div style="border: 1px solid black; padding: 2px;"> <b>80 - 230</b><br/> <b>Main Oven Temperature Scale (In Degrees Centigrade).</b><br/>                     - When cooking select the required cooking temperature.                 </div> |

**Cooling Fan:** A gentle flow of air will be blown below the control panel when any selector switch is 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.

**Element and Fan Cut-off** The oven is fitted with a safety device which disconnects the heating element and oven fan when the door is opened. The heating element and oven fan will not operate until the oven door is closed.

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

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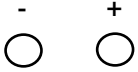
# Clock/Minute Minder Operation

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## CLOCKFACE

The timer incorporates a 24 hour clock.



## 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.



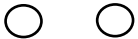
**Minute  
Minder**

## 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

**Step 4** Press and release both buttons simultaneously.



**Step 5** Press the '+' button to set the Time of Day.

The Time of Day can be adjusted, by using the '+' button to increase the time setting or the '-' button to decrease the time setting.  
The Time of Day is set if no adjustments are made within 10 seconds.

**THE TIME OF DAY IS NOW SET.**

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



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# Clock/Minute Minder Operation

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Here you can set a time period of up to 10 hours, 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.

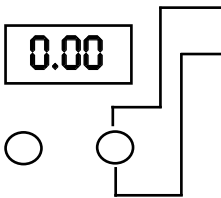
## SETTING THE MINUTE MINDER

**Step 1** Ensure the time of day is set correctly.

**Step 2** Press and release the '+' button.

**Note: Step 3 must be started within 10 seconds, otherwise you must repeat Step 2.**

**Step 3** Press the '+' button to set the required time period. A 'Bell' symbol will light up. The time period can be adjusted, by using the '+' button to increase the time period or the '-' button to decrease the time period.



Release all buttons, the timer display will show the remaining time period. The 'Bell' symbol will remain lit to signify that a time 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 '+' button.

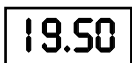
To cancel the minute minder period press the '-' button until 0.00 is displayed in the window then press the '+' button.

If at any time the display shows flashing zero's, it is likely that the electricity supply has been interrupted. Reset the timer to the correct time of day.

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

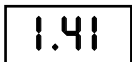
**Any period up to 99 minutes and 50 seconds -**

The display shows MINUTES and SECONDS (10s intervals)  
eg. 19 minutes 50 seconds



**Any period between 100 minutes (1 hour 40 minutes) and up to 10 hours -**

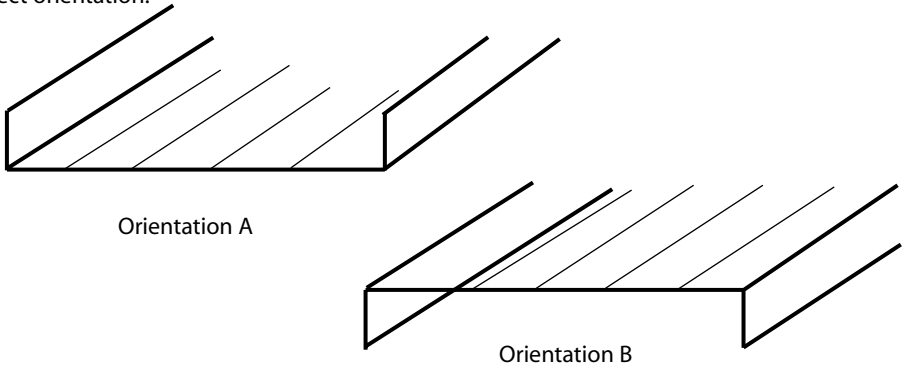
The display shows HOURS and MINUTES  
eg. 1 hour 41 minutes



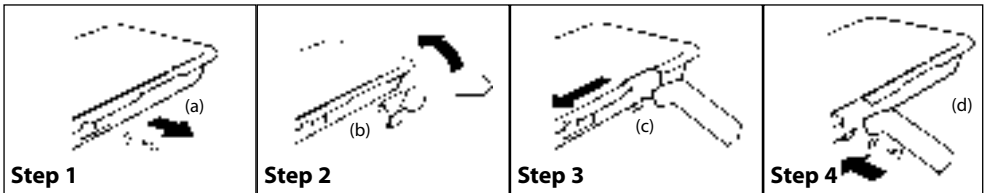
# Grill Pan and Handle

## SHELF POSITIONING FOR GRILLING

The shelf can be inserted in two different ways for grilling. The grilling chart will indicate the correct orientation.



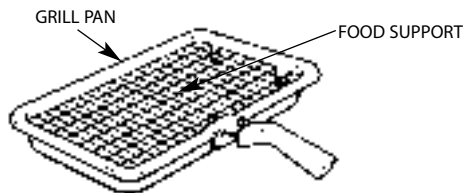
The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The grill pan handle can be fixed as follows:



- Step 1 Remove screw & washers from the grill pan bracket (a).
- Step 2 Tilt the handle over the recess (b).
- Step 3 Slide it towards the centre of the pan (c).
- Step 4 Locate the handle over the bracket (d).  
For a fixed handle, replace screw & washers and ensure they are fully tightened up. If a detachable handle is required, do not replace screw & washers.

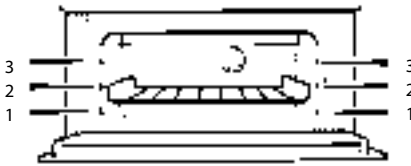
**Note: If a fixed handle is required, the grill pan is unable to be kept in the main oven with the door closed but may be stored in the top oven with the door closed.**

## GRILL PAN & FOOD SUPPORT



# Operation when using the Grill

## SHELF POSITIONING FOR GRILLING

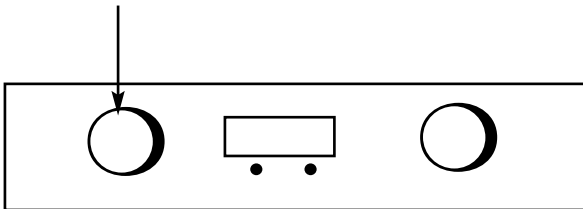


**Do not place food / utensils directly on the oven floor.**

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

**NOTE:** Preheat the grill at setting 6 on the grill control for approximately 5 minutes. The grill pan must be placed on the correct shelf and positioned centrally under the grill element. Leave the control at 6 for toast, and for 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 6. 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 controls to their OFF (0) position.

### A GRILL CONTROL



**Step 1** Place the shelf in the correct position (see Grilling Guide). Place the food/grill pan on the shelf, positioned centrally under the grill element. Leave the top oven door full open.

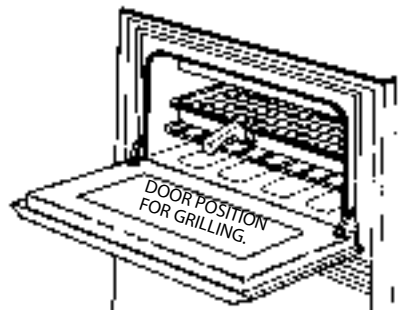
**Step 2** Turn knob (A) clockwise to select TWIN GRILL or anti-clockwise to select SINGLE GRILL Grill Setting (1-4). (1=Low, 4=High).

Grill Controls Example:

**4** = Maximum Grill Setting

**NOTE:** Do not grill with the grill door closed.

**Step 3** After use, turn control A anti clockwise to the off (0) position.



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

## Guide to Grilling

| <b>Food</b>                             | <b>Preheat for five minutes</b> | <b>Shelf Position from base of oven and orientation.</b> | <b>Setting</b>                                     | <b>Approximate Cooking Time</b>                | <b>Pan to be used</b>             |
|---|---------------------------------|--|--|--|-----------------------------------|
| Toasting of Bread Products              | Setting 6                       | 2B   | Setting 4  | 5-10 minutes                                   | Grill pan and food support        |
| Small cuts of meat, Sausage, Bacon      | Setting 6                       | 2A   | Setting 4 for 4 minutes then reduce to Setting 4   | 10-25 minutes                                  | Grill pan and food support        |
| Chops etc. Gammon steaks                | Setting 6                       | 2A   | Setting 4 for 6-8 minutes then reduce to Setting 4 | 20-35 minutes                                  | Grill pan and food support        |
| Fish Whole Fillets Fingers              | Setting 6                       | 2B   | Setting 4  | 8-12 minutes<br>10-15 minutes<br>10-20 minutes | In base of grill pan              |
| Pre-cooked Potato products              | Setting 6                       | 2B   | Setting 4  | 15-20 minutes                                  | In base of grill pan              |
| Pizzas                                  | Setting 6                       | 2B   | Setting 4  | 10-20 minutes                                  | Grill pan and food support        |
| Browning of food eg. Cauliflower Cheese | Setting 6                       | 1A   | Setting 4  | 10-20 minutes                                  | Dish placed directly on the shelf |

# Using the 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. For guides on “pre-heating”, “cooking temperatures” and “cooking times” see “Oven Temperature Charts” later in book.

**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.**

## OVEN SHELF POSITIONING FOR FAN OVEN

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

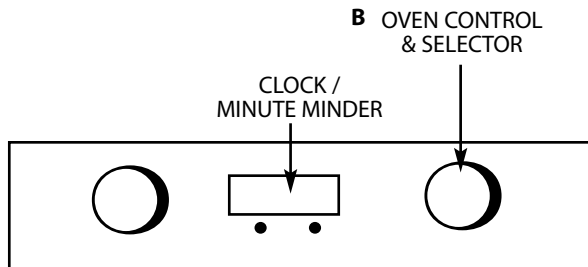
**Food or utensils should never be placed directly on the floor of the oven for cooking.**

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

## OVEN UTENSILS

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

## FAN OVEN OPERATION



- Step 1 Place the shelf/shelves in the correct position (see Oven Temperature Charts).
- Step 2 Place the food centrally on the shelf ensuring the oven door is fully closed.
- Step 3 Select the required cooking temperature (80 to 230°C) by turning control (B) 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 (O) 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 Oven for other Functions

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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 Oven Temperature and Function Control (B) clockwise to the  setting.

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

---

# Using the 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.
2. Select 'S' (Slow Cooking Temperature) by turning Oven Temperature & Function Control (B) 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.

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# Temperature Conversion Chart

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| <b>Gas Mark</b> | <b>°F</b> | <b>Main Conventional Oven</b> | <b>Top Convection Oven</b> | <b>Main Fan Oven</b> |
|-----------------|-----------|-------------------------------|----------------------------|----------------------|
| 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 Chart - Meat

| Food                           | Main Fan Oven Cooking  |                |  |
|--------------------------------|--|----------------|--|
|                                | Note: Up to two shelves may be used in this oven. The position of these is not important providing they are evenly spaced. |                |  |
| Meat                           | Pre-heat   | Temperature °C | Time (approx.)                             |
| Beef                           | No   | 160/180        | 20-25 mins per 450g (1lb) + 20 mins extra  |
| Lamb                           | No   | 160/180        | 20-30 mins per 450g (1lb) + 25 mins extra  |
| Pork                           | No   | 160/180        | 20-30 mins per 450g (1lb) + 25 mins extra  |
| Chicken/Turkey up to 4kg (8lb) | No   | 160/170        | 15-20 mins per 450g (1lb) + 20 mins extra  |
| Turkey up to 5.5kg (12lb)      | No   | 150/160        | 12-14 mins per 450g (1 lb) + 12 mins extra |
| Turkey over 5.5kg (12lb)       | No   | 150            | 10 mins per 450g (1 lb)                    |
| Casserole Stews                | No   | 140            | 1½ - 2 hours                               |

## 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 | Mediun 70°C | Well Done 75°C | 90°C | 80°C | 90°C    |

# Oven Temperature Chart – Baking

| Baking                       | Main Fan Oven Cooking  |                |                   |
|------------------------------|--|----------------|-------------------|
|                              | Note: Up to two shelves may be used in this oven. The position of these is not important providing they are evenly spaced. |                |                   |
| Food                         | Pre-heat   | Temperature °C | Time              |
| Scones                       | Yes  | 210            | 9-12 mins         |
| Small Cakes                  | No   | 170            | 15-20 mins approx |
| Victoria Sandwich            | No   | 160            | 20-30 mins        |
| Sponge Sandwich (Fatless)    | Yes  | 180            | 15-20 mins        |
| Swiss Roll                   | Yes  | 190            | 10-15 mins        |
| Semi-rich Fruit Cake         | No   | 150            | 1-1¼ hours        |
| Rich Fruit Cakes             | No   | 130            | Depending on size |
| Shortcrust Pastry            | No   | 180/190        | Depending on use  |
| Puff Pastry                  | No   | 195/200        | Depending on use  |
| Yorkshire Pudding            | Yes  | 180            | 30-45 mins        |
| Individual Yorkshire Pudding | Yes  | 190            | 20-25 mins        |
| Milk Pudding                 | No   | 140            | 1¼-1½ hours       |
| Baked Custard                | No   | 130            | 40-50 mins        |
| Bread                        | Yes  | 200            | 30-35 mins        |
| Meringues                    | No   | 80/90          | 3-3½ hours        |

**Note: If soft tub 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 Result 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.

## BAKING

### 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

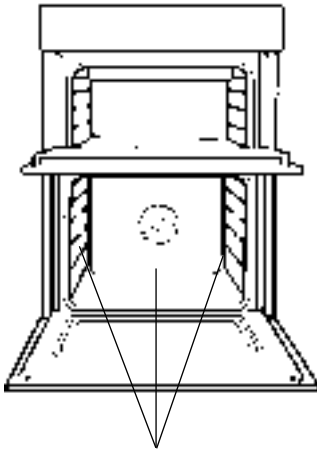
Refer to the cooking times and temperatures given in the Oven Temperature Charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.

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

# 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 (Main Oven)



MAIN OVEN SIDE LINERS  
AND REAR PANEL

### (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.

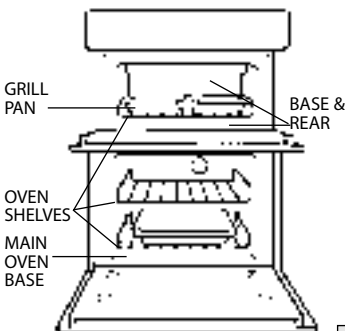
### (b) Cleaning.

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" oven liners.**

## 2. CLEANING GRILL AND MAIN OVEN



### (a) Base & Rear of Grill 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.

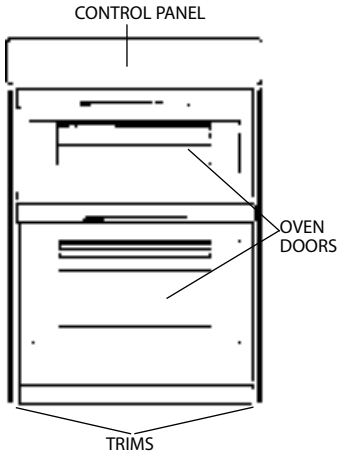
To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in warm soapy water.

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) Trims

It is advisable to clean the trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a clean, soft cloth wrung out in warm water, or mild non abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a clean, soft cloth.

### (c) Inner Door Panels & Glass

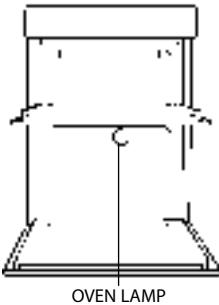
Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped, fine steel wool soap pad.

### (d) Stainless Trims (S220EX only)

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.**

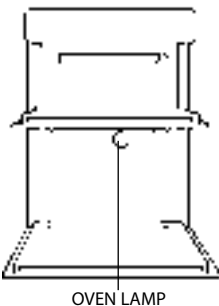
## 4. REPLACEMENT OF THE OVEN LAMP



**Warning: To avoid electric shock - 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 (15W 300°C SES). Fit replacement bulb and refit lens.

## 5. HOW TO CLEAN THE LAMP LENS



**Warning: To avoid electric shock - 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.

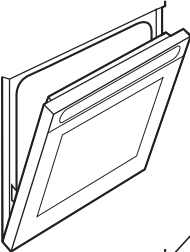
**DO NOT use scouring pads, or abrasive powder, which will scratch the glass lens**

# Care and Cleaning

## TO CLEAN THE INSIDE OF OUTER AND INNER GLASS PANELS

**Warning: Always switch your appliance OFF at the mains supply and allow to cool before cleaning.**

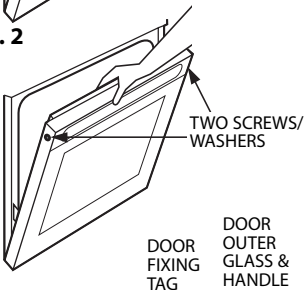
**Fig. 1**



1. Position top or main oven door as shown in fig. 1.

**Note: The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.**

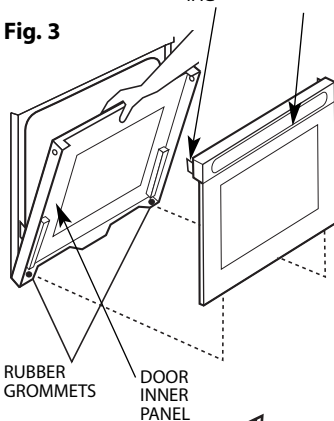
**Fig. 2**



2. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in fig. 2.
3. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/outer glass assembly upwards as shown in fig. 3. Take care not to dislodge rubber grommets in bottom of door.
4. Return the inner door panel to the closed position as shown in fig. 4.

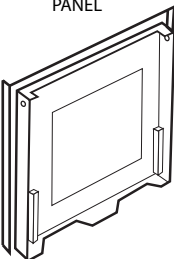
**Warning: Care must be taken when closing the door inner panel as the door will attempt to snatch shut, without the weight of the handle/outer glass assembly avoid trapping your fingers.**

**Fig. 3**



5. The inside of inner and outer door glass can now be cleaned using a clean, damp cloth and polished using a clean, dry cloth.
6. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap your fingers, see fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of the inner door panel, see fig. 3. Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly fit inside the door inner panel. While still holding door together, refit the two screws and washers, see fig. 2.

**Fig. 4**



**Never operate the ovens without the outer glass panels correctly refitted.**

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# Installation

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## 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 at 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 4mm<sup>2</sup> PVC insulated twin and earth cable conforming to B.S. 6004 for connection of each appliance.

Where a hob is fitted above the cooker the cable connecting the hob to the cooker control unit must be of 2.5mm<sup>2</sup> 85° C heat resistant cable to BS6141 table 15

**In all cases adhere to routing details (see fig. 5).**

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

## 1. General

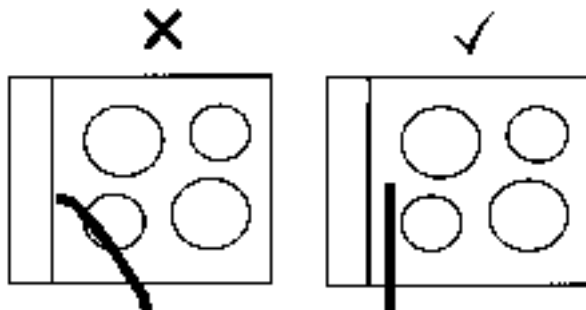
The appliance is designed to be mounted on a floor between two adjacent cabinets. The cabinets must be securely fixed to the wall and the cooker securely fixed to the cabinets. This cooker must not be used free standing.

**NOTE: This appliance must NOT be fitted on a platform.**

## 2. Final Installation

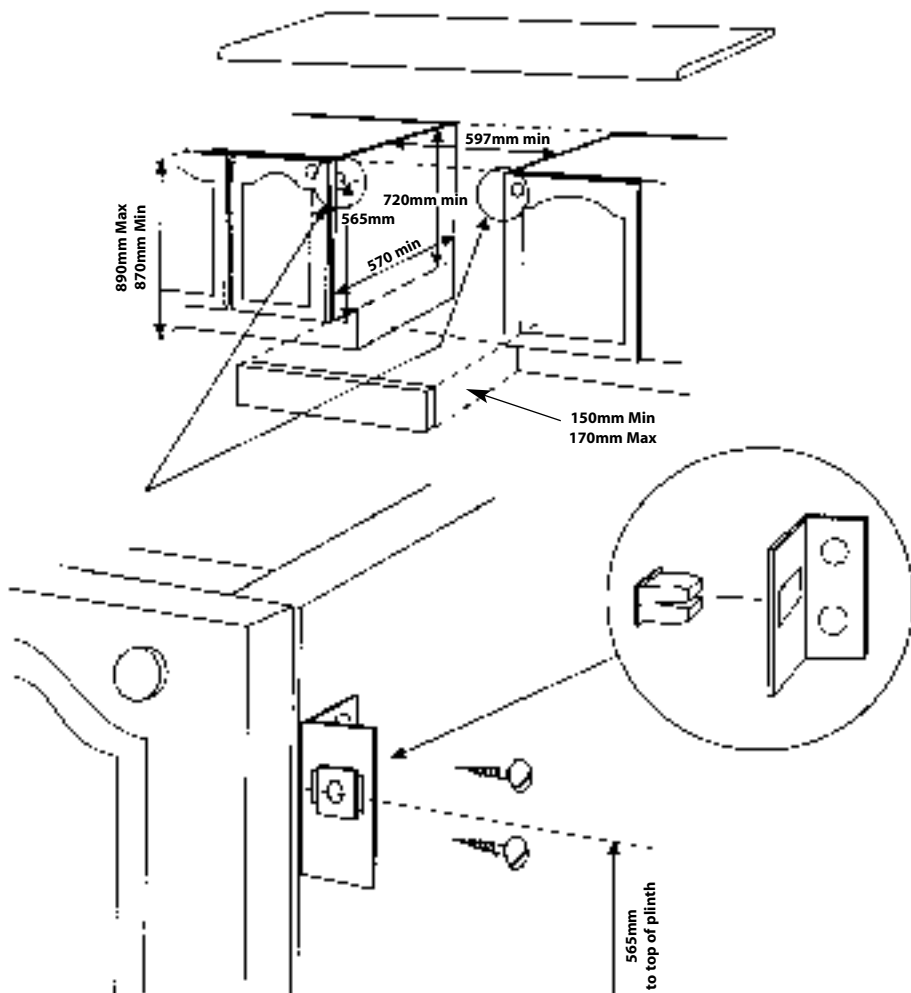
- a. Ensure that the adjacent cabinets and the gap between them have dimensions in accordance with the diagram.
- b. Assemble the plastic plugs provided into the fixing brackets. See diagram.
- c. Fix the fixing brackets to the sides of the adjacent cabinets so that the centre line of the brackets are 565mm above the top of the plinth line and the front face of the plastic plug is level with the front face of the cabinet sides. See diagram.
- d. Adjust the feet on the cooker to their minimum position, i.e. fully screwed in.
- e. Slide the cooker centrally into the space between the cabinets ensuring the following:
  - i) The gap between the cabinet sides and the cooker is even along the length of the cabinet sides.
  - ii) The cable is routed away from any vents in the rear panel and is not trapped between the cooker and the wall, adjacent cabinets or under the feet
- f. Adjust the feet using an open ended spanner until the bottom of the cooker door is in line with the top of the plinth. Using a spirit level, check that the cooker is level in all directions.
- g. Check that the plinth can be fitted. If necessary re - adjust the feet and check that the cooker is level.
- h. Open the top oven door and fix the cooker to the brackets through the holes in the side trims.
- i. Fix the plinth in position.
- j. Ensure that there is a minimum gap of 1mm between the cooker side trim and the adjacent cabinet doors or drawer fronts.
- k. If a hob is to be installed directly above the cooker it must not project downwards more than 20mm below the underside of the work top. Any projection of more than 10mm must not project more than 500mm from the wall.

Fig. 5



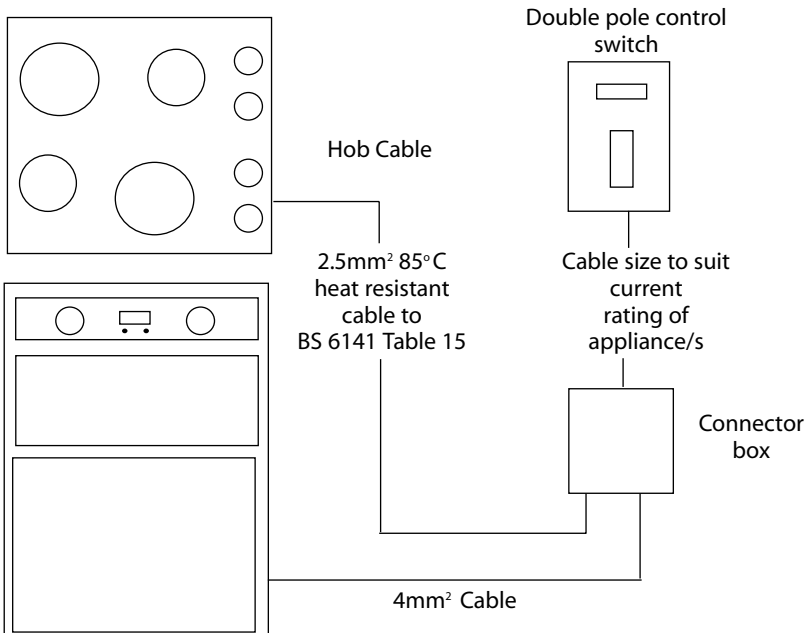
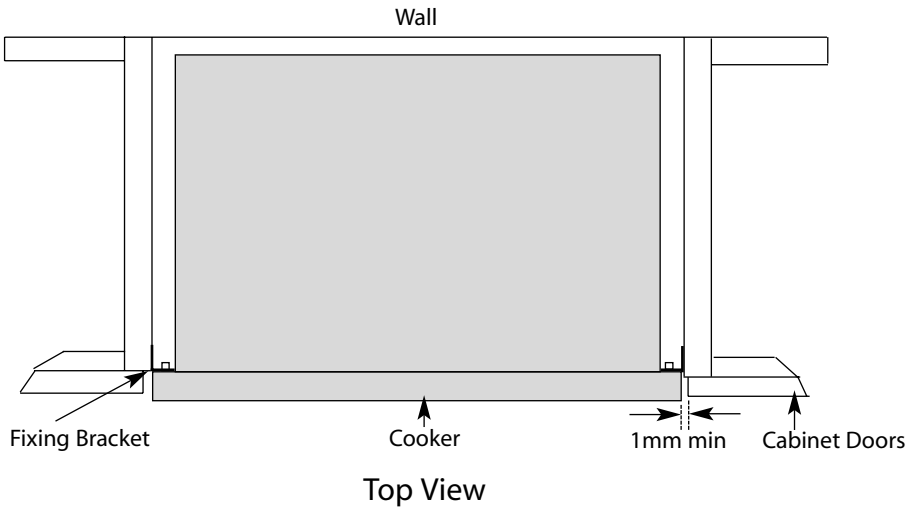


# Installation



A minimum distance of 25mm should be maintained between the front face of the cabinet side and the front face of the plinth.

# Installation



# Something Wrong?

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

| <b>Problem</b>   | <b>Check</b>   |
|--|--|
| <b>Slight odour or small amount of smoke when grill / oven is used for the first time,</b> | This is normal and should cease after a short period.  |
| <b>Nothing works.</b>  | (a) Check<br>If you find :-<br>Display is blank.<br><b>Then it is likely that there is no electricity supply to your oven.</b><br>Check: (i) That the main cooker wall switch is turned on.<br>(ii) Check other appliances to see if you have a power cut.<br>(iii) Check the main circuit breaker for the property.   |
| <b>Display shows 0.00 .</b>  | 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 (see, Clock / Minute Minder section).  |
| <b>Grill does not work, but the Oven works.</b>  | Operating the cooker under the following conditions may cause a safety device to operate.<br>(a) Grilling with the door closed - always grill with the door open to the correct position - see grilling.<br>(b) Grilling for an excessively long period at maximum setting - see grilling guide.<br>(c) Grilling with inadequate ventilation in the cabinet - see installation instructions. |
| <b>Grill does not work.</b>  | Check that you have selected a Grill setting on the "Grill" knob (A) - see grilling page.  |
| <b>Grill keeps turning on and off.</b>   | When the "Grill" control (A) is operating at less than "4", the grill will cycle on and off, this is normal and is <u>not</u> a fault.   |
| <b>Draught from beneath control panel.</b>   | 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 <b>not</b> a fault.  |
| <b>Timer buzzer/bleeper operates continually</b>   | To cancel the Buzzer/Bleeper, press the "-" button.  |

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



## 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](http://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](http://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

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