



kitchen think

## **Instructions for Installation and Use**

### **Electric Multifunction Oven Model SC88X**

#### **The Recipe Book**

Hotpoint has come up with a small recipe book - which is practical, full of helpful tips and easy to use - to help you rediscover the delights of cooking.

It contains a wide variety of handy tips to keep in mind to try out new dishes effortlessly.

It also has 15 recipes preprogrammed into the oven, so thanks to the interactive display, once you have done the preparation all you have to do is make one simple selection.

#### **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.**



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## Retention of this Instruction Book

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

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

If the Book is lost or damaged a copy may be obtained from:  
GDA LTD., Morley Way, Peterborough, PE2 9JB

# Introduction

Your new electric oven 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 oven is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**Note: When the oven is first used, an odour may be omitted - this will cease after a short period of use.**

To help remove the 'new' smell, heat the empty oven to maximum temperature for a minimum of two to three hours, keeping the door/s closed. Ensure that the room is well ventilated (eg. 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 any temporary finish on oven linings and elements and any moisture absorbed by the insulation.

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

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

# For Your Safety

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

**PLEASE READ THE BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.**



To maintain the efficiency and safety of this appliance, we recommend you do the following:

- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

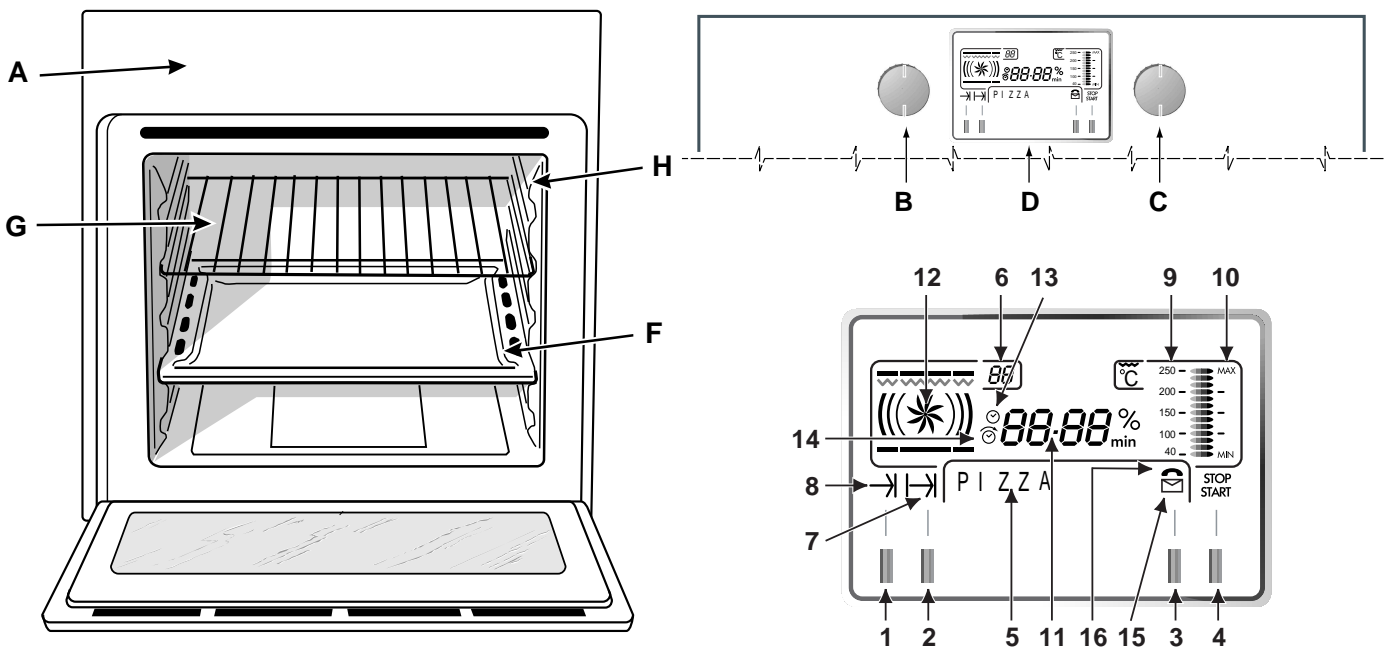
## **ALWAYS:**

- make sure you remove all packaging and literature from inside the appliance before switching on for the first time.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use, as surfaces will get extremely hot during and after cooking. Care should be taken to avoid touching the heating elements inside the oven during use.
- make sure the controls are turned off when you have finished cooking and when not in use.
- grip the handle in the centre when opening the door.
- stand back when opening the door to allow any build up of steam or heat to disperse.
- use dry, good quality oven gloves when removing items.
- take care to avoid heat/steam burns when operating the controls.
- switch off the electricity supply at the wall switch, and allow to cool, before cleaning or performing maintenance..
- make sure the shelves are in the correct position before switching on the oven.
- keep the door partially open when grilling, but closed when fan grilling.
- keep the door closed when the appliance is not in use.
- keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- keep any ventilation slots clear of obstructions.

## **NEVER:**

- attempt to install or repair the appliance without the assistance of qualified personnel.
- operate the "grill" mode  with the door closed, as this may cause the appliance to overheat.(Although "Gratin" fanned grill mode  is done with the door closed).
- remove the oven shelves whilst the oven is hot.
- allow anyone to sit or stand on any part of the appliance.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- use the grill to warm plates.
- dry items on the oven doors.
- install the appliance next to curtains or other soft furnishings.
- allow children to play with or tamper with the controls.
- use steam cleaners.
- use the oven for storage purposes.
- use flammable liquids near the appliance.
- use adapters, multiple sockets and/or extension leads.
- pull on the appliance or the supply cable to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- operate the appliance when barefoot.

# Know your Oven



- A. Control Panel
- B. Function Selector
- C. Cooking temperature / time selection knob
- D. Electronic programmer
- F. Grill Pan / Baking Tray
- G. Oven Shelf
- H. Guides for sliding the shelves or Grill Pan in and out

- 1. End cooking time setting/ clock/ date
- 2. Control panel lock / timer / set cooking time
- 3. Language setting
- 4. Start cooking / stop cooking / oven light / display brightness
- 5. Function description
- 6. Function number
- 7. Cooking time
- 8. End cooking time
- 9. Graduated temperature scale
- 10. Energy percentage for grill functions
- 11. Time or temperature / energy percentage
- 12. Electric elements in use
- 13. Clock display
- 14. Programmed cooking indicator

# The Controls

The **7 Chefs** oven combines the advantages of a convection oven with those of fan assisted models in a single appliance. It is extremely versatile allowing you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of the function selector "**B**" situated on the control panel.

## Setting Time and Date

### Selecting the language

Press button **3** for a few seconds with the oven turned off. The languages available appear in sequence on the display panel. Press button **3** again to select the desired language.

### Setting the clock

The clock can only be set if the oven is turned off.

After the appliance has been connected to the power supply, or following a power failure, the clock displays a flashing **12:00** or the last time memorised.

The time can be changed by pressing button **1** and resetting the clock using knob "**C**", which you can modify only whilst the scrolling writing crosses the display.

### Setting the date

To update the date, press and hold down button **1** until the word "**YEAR**" comes up on the display. Update the year by turning knob "**C**" and then press button **1** to set the month, again using knob "**C**". Press button **1** again to set the day using knob "**C**". Press button **1** to memorise the date set.

### Minute Minder Feature

The timer can only operate when the oven is turned off.

Please remember that the timer does not control the starting or stopping of the oven, it merely sounds a buzzer when the time is up and can be interrupted at any time just by pressing a button.

To set the Minute Minder, press button **2**, and then make the necessary adjustment using knob "**C**".

Press button **4** to start the timer.

At all times during the Minute Minder operation, you may:

- adjust its duration using knob "**C**";
- stop the countdown by pressing button **4** for approximately 3 seconds or turning knob "**B**" anti-clockwise;
- enable/disable the control panel lock, by pressing button **2** for at least 3 seconds (see the paragraph entitled "Locking and Unlocking the Control Panel").

### Locking and Unlocking the Control Panel

This option enables the user to lock all the buttons and knobs. We especially advise you to use this option if there are children present. To enable the control panel lock, press button **2** for a few seconds. The word "**LOCKED**" comes up on the display. To restore the usual commands to the appliance, just press button **2** again for a few seconds. The word "**UNLOCKED**" will come up on the display.

### Selecting the display panel brightness

To update the brightness, press and hold down button **4** until the word "**BRIGHTNESS**" comes up on the display. Turn knob "**C**" clockwise/anticlockwise to increase/decrease the brightness of the display panel. A few seconds after this selection, the oven will be ready for further instructions.

### The oven light

At any time, including during pre-heating and cooking, you can turn the oven light on or off by pressing button **4**. When the oven is turned off, the light turns off automatically 10 minutes after the last instructions were entered onto the control panel.

### Cooling ventilation

In order to reduce the external temperature of the oven, this appliance has been equipped with a cooling fan. During cooking, the fan is always on and a normal flow of air can be heard exiting between the oven door and the control panel.

In order to raise the temperature inside the oven more quickly during pre-heating, the speed of the air outlet is approximately half the speed of air outlet during cooking. If there is a hob above the oven, the cooling fan may switch itself on automatically to protect the electronic components, even if the appliance has been switched off.

**Note: When cooking is done, the fan stays on until the oven cools down sufficiently.**

### How To Choose a Cooking Mode/Function or a Pre-Set Recipe:

Turn the function selector "**B**" clockwise to choose from the default cooking modes or from the pre-entered recipes available (see the recipe book).

For each cooking mode, the display will indicate the following:

- the cooking mode name (or that of the recipe);
- the cooking mode number (or that of the recipe);
- the default temperature;
- the heat sources;

Should the recommended temperature not be to your liking, you can always adjust it using control "**C**".

Each cooking mode is also associated with a recommended cooking time, which you can modify, from one minute to 10 hours, by pressing button **2** and then turning control "**C**" to set it to the desired value. The cooking time can be adjusted until the scrolling wording disappears completely from the display panel. The selected cooking time does not include the time required for preheating the oven.

To start cooking, press cooking start button **4**.

With the exception of the "**Fast cooking**" and "**Grill**" modes, the oven will now begin the pre-heating stage, during which you may still:

- change the temperature by turning control "**C**";
- change the cooking time by pressing button **2** and then turning control "**C**";
- enable/disable the control panel lock, by pressing button **2** for at least 3 seconds (see the paragraph entitled "Locking and Unlocking the Control Panel");
- stop cooking and turn the oven off by turning the function selector "**B**" anti-clockwise.

**Note:** pre-heating is performed automatically in the oven, which sets the pre-heating time according to the temperature selected by the user. The display panel will feature how long the oven will take to preheat before cooking starts.

# The Controls

Once the temperature set has been reached, the oven starts the cooking stage itself, during which you may still:

- change the temperature by turning control "C"; if you increase it by more than 25°C, the oven returns to the pre-heating mode;
- change the cooking time by pressing button 2 and then turning control "C";
- enable/disable the control panel lock, by pressing button 2 for at least 3 seconds (see the paragraph entitled "Locking and Unlocking the Control Panel");
- stop cooking and turn the oven off by turning the function selector "B" anti-clockwise.

Once cooking is finished, the wording "END-READY" will come up on the display, and a buzzer will sound, which will stop after 1 minute, after you press a button or after you turn one of the two knobs.

## Cooking modes

The cooking modes are selected by turning the function selector "B".

### Traditional

Position knob "C": between 40°C and 250°C.

The top and bottom heating elements are used. In this mode, the coolest part of the oven is the centre. The convection oven is best for cooking dishes made up of several ingredients, e.g. tender veal strips with rice, braised meats, stews, goulash etc. and dishes that need to cook slowly and require basting or the addition of liquid and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one baking tray or shelf at a time, otherwise the heat distribution will be uneven. Using the different shelf position available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various shelf positions based on whether the dish needs more or less heat from the top.

### Pastry

Position knob "C": between 40°C and 250°C.

The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven.

This mode is ideal for baking and cooking delicate foods - especially cakes that need to rise - and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savoury biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc....

In this case, use the baking tray as a dish support and place it on the 2<sup>nd</sup> shelf position from the oven bottom.

We recommend you pre-heat the oven before placing your dishes in it.

### "Fast cooking"

Position knob "C": between 40°C and 250°C.

All the heating elements are activated alternately, and the fan comes on, guaranteeing constant heat distributed uniformly throughout the oven.

This mode is especially recommended for cooking pre-packed food quickly (as pre-heating is not necessary), such as frozen or pre-cooked food as well as for a few "home-made" dishes.

The best results when cooking using the "Fast cooking" mode are obtained if you use one shelf position only (the second from the bottom).

### Multi-cooking

Position knob "C": between 40°C and 250°C.

All the heating elements are activated alternately and the fan comes on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 shelves can be used at the same time, following the instructions in the section entitled: "Cooking On More Than One Shelf".

This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta bakes, roast chicken and potatoes, etc... Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. Excellent results can be attained when cooking vegetable-based side dishes like courgettes, aubergines, peppers etc.

Desserts: this mode is also perfect for baking leavened cakes.

The "Multi-cooking" mode can also be used to thaw red or white meat, fish and bread, by setting the temperature to 80°C. To thaw more delicate foods, set the temperature control to 60°C.

### Pizza

Position knob "C": between 40°C and 250°C.

All the heating elements are activated alternately and the fan comes on.

The pizza mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one baking tray or shelf at a time. However, if more than one is used, these must be switched halfway through the cooking process.



# The Controls

## Grill

Position knob "C": **50%, 75%, 100%**.

The top central heating element comes on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc...

**Always leave the oven door ajar during cooking.**

**Note:** turn knob "C" and the display will indicate the 3 different energy percentages which represent the minimum (50%), medium (75%) and maximum setting (100%) respectively.

## Gratin (fanned grill)

Position knob "C": between **40°C** and **200°C**.

The top central heating element and the fan come on.

This combination of features increases the effectiveness of the heating elements through forced circulation of the air throughout the oven. This

helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

**All cooking using "Gratin" must be done with the oven door shut.**

This mode is also ideal for cooking fish steaks, like swordfish, tuna etc.

## Setting the Oven to Switch On and Off Automatically

To programme the cooking mode, follow the instructions below:

- select the cooking mode by turning the function selector "B", and the temperature by turning control "C".
- set the cooking time by pressing button **2**. The recommended cooking time comes up on the display, and you can adjust this by turning control "C". Please remember that the time entered does not include the necessary pre-heating stage.
- set the end cooking time by pressing button **1**. Turn control "C" until the display panel features the time you want the food to be ready. The display panel will feature the end cooking time and the start time is calculated by subtracting the cooking time, as well as the time necessary for the oven to preheat (automatically calculated by the appliance according to the cooking mode selected).

After these selection procedures, the display panel will show the time at which preheating will commence (where required), and that at which cooking will finish. The finish time can still be altered up until the cooking mode and temperature reappears on the display panel. Any incorrect data can be corrected simply by repeating the above instructions.

This information will now be remembered until you press start or turn selector 2.



- press button **4** to start the programme.  
To modify the settings made, press button **4** for approximately **3** seconds and repeat the above procedures.


### To cancel a cooking programme


To cancel any programme which has been entered, turn the function selector "B" anticlockwise until the word "OFF" appears on the display panel.

The oven offers a wide range of alternatives which allows you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following are only a guide, which may be varied according to your own personal taste.

## Cooking on More Than One Shelf

If you have to cook food on several shelves, use either the “pastry” mode  or the  “Multi-cooking” mode, as these are the only modes that allow you to do so.

When cooking delicate food on more than one shelf, use the “pastry” mode,  which allows you to cook on 3 shelves at the same time (the 1st, 3rd and 5th from the bottom). Some examples are included in the “Cooking Chart”.

When cooking other food on several shelves, use the “Multi-cooking” mode  keeping the following suggestions in mind:


- The oven is fitted with 5 shelves. During fan assisted cooking, use two of the three central shelves; the lowest and highest shelves receive the hot air directly and therefore delicate foodstuffs could be burnt on these shelves.
- As a general rule, use the 2nd and 4th shelf from the bottom, placing the foodstuffs that require greater heat on the 2nd shelf from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd shelf position from the bottom and the more delicate food on the 4th shelf position from the bottom.
- When cooking food that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th shelf position from the bottom and take the food requiring less time out of the oven first.
- Use the baking tray on the lower shelf position and the shelf on the upper;

## Using the “Fast Cooking” Mode

Functional, fast and practical for those of you who use frozen or pre-cooked food along with other food items. You will find useful suggestions in the “Cooking Chart” .


## Using the Grill

The “7 Chefs” oven offers you several different grilling modes.

Use the  “grill” mode, **with the oven door ajar**, placing the food in the centre of the grill pan (situated on the 3rd or 4th shelf from the bottom), because only the central part of the top heating element is turned on.

To catch any fat and/or grease that may drip from the shelf, place the baking tray provided on the first shelf from the bottom.

When using this mode, we recommend you set the temperature control to the highest setting. Lower temperatures can also be set, simply by setting the temperature control to the temperature required.

Setting  “Gratin”, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes.

When using this mode, place the shelf on the 2nd or 3rd shelf position from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a baking tray on the 1st shelf position from the bottom.

**Important: always cook in “Gratin” mode with the oven door shut.** This will allow you both to obtain excellent results and to save on energy (approximately 10%).

When using this mode, we advise you to set the temperature control to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the temperature control to the desired temperature.

# Cooking Advice

## Baking Cakes

When baking cakes, always preheat the oven. Make sure you wait until the oven has preheated thoroughly (the red oven indicator light "E" will go out). Do not open the oven door during baking to prevent the cake from dropping. In general, if:

### Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

### Pastry has dropped

Use less liquid or lower the temperature by 10°C.

### Pastry is too dark on top

Place it on a lower shelf, lower the temperature and increase the cooking time.

### It is cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

### The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

### You used more than one shelf (in the Multi-cooking function) and they are not all at the same cooking point.

Use a lower temperature setting. It is not necessary to remove the food from all the shelves at the same time.

## Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.



In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the grill pan/baking tray beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low shelf positions.








## Cooking Pizza

For best results when cooking pizza, use setting  for “

### Pizza Mode”:

- Preheat the oven for at least 10 minutes
- Use a light aluminium pizza pan, placing it on the shelf supplied with the oven. If the baking tray is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- If cooking on more than one shelf (up to 2), we advise you to use the Multi-cooking Mode  as the Pizza Mode  would heat the bottom shelf more than the others.

# Cooking Chart

Cooking Function	Type of food	Weight (in kg)	Shelf position from bottom of the oven.	Preheating time (min.)	Thermostat setting	Cooking time (min.)	
<b>1 Traditional</b> 	Duck	1	3	15	200	65-75	
	Roast veal or beef	1	3	15	200	70-75	
	Pork roast	1	3	15	200	70-80	
	Biscuits (short pastry)	-	3	15	180	15-20	
	Tarts	1	3	15	180	30-35	
<b>2 Pastry</b> 	Tarts	0.5	3	15	180	20-30	
	Fruit cakes	1	2/3	15	180	40-45	
	Plum cake	0.7	3	15	180	40-50	
	Sponge cake	0.5	3	15	160	25-30	
	Stuffed pancakes (on 2 shelves)	1.2	2-4	15	200	30-35	
	Small cakes (on 2 shelves)	0.6	2-4	15	190	20-25	
	Cheese puffs (on 2 shelves)	0.4	2-4	15	210	15-20	
	Cream puffs (on 3 shelves)	0.7	1-3-5	15	180	20-25	
	Biscuits (on 3 shelves)	0.7	1-3-5	15	180	20-25	
	Meringues (on 3 shelves)	0.5	1-3-5	15	90	180	
<b>3 Fast cooking</b> 	<b>Frozen food</b>						
	Pizza	0.3	2	-	Max	15-18	
	Courgette and prawn pie	0.4	2	-	200	25	
	Country style spinach pie	0.5	2	-	220	30-35	
	Turnovers	0.3	2	-	200	20-25	
	Lasagne	0.5	2	-	200	35	
	Golden Rolls	0.4	2	-	180	25-30	
	Chicken morsels	0.4	2	-	220	15-20	
	<b>Pre-cooked food</b>						
	Golden chicken wings	0.4	2	-	200	20-25	
	<b>Fresh Food</b>						
	Biscuits (short pastry)	0.3	2	-	200	15-18	
	Plum cake	0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10-12		
<b>4 Multi-cooking</b> 	Pizza (on 2 shelves)	1	2-4	12	230	15-20	
	Lasagne	1	3	10	180	30-35	
	Lamb	1	2	10	180	40-45	
	Roast chicken + potatoes	1+1	2-4	15	200	60-70	
	Mackerel	1	2	10	180	30-35	
	Plum cake	1	2	10	170	40-50	
	Cream puffs (on 2 shelves)	0.5	2-4	10	190	20-25	
	Biscuits (on 2 shelves)	0.5	2-4	10	180	10-15	
	Sponge cake (on 1 shelf)	0.5	2	10	170	15-20	
	Sponge cake (on 2 shelves)	1.0	2-4	10	170	20-25	
	Savoury pies	1.5	3	15	200	25-30	
<b>5 Pizza</b> 	Pizza	0.5	3	10	220	15-20	
	Roast veal or beef	1	2	10	220	25-30	
	Chicken	1	2/3	10	180	60-70	
<b>6 Grill</b> 	Soles and cuttlefish	0.7	4	-	100%	10-12	
	Squid and prawn kebabs	0.6	4	-	100%	8-10	
	Cuttlefish	0.6	4	-	100%	10-15	
	Cod filet	0.8	4	-	100%	10-15	
	Grilled vegetables	0.4	3/4	-	100%	15-20	
	Veal steak	0.8	4	-	100%	15-20	
	Sausages	0.6	4	-	100%	15-20	
	Hamburgers	0.6	4	-	100%	10-12	
	Mackerels	1	4	-	100%	15-20	
	Toasted sandwiches (or toast)	n.° 4-6	4	-	100%	3-5	
	<b>7 Gratin</b> 	Grilled chicken	1.5	2	12	200	55-60

**NB.** The cooking times shown in this chart are approximate and may vary according to personal taste.

# Care and Cleaning

- Always unplug the appliance from the mains or switch off the main switch before all operations.

## Inside the oven

We recommend you clean your oven each time you use it, especially after cooking roasts. In fact, it is advisable to prevent food residue from building up during cooking: the residue would be re-cooked each time the oven is used and would **char and release smoke and unpleasant odours**.

## Oven exterior

Clean the enamelled or stainless steel exterior surfaces of your oven using a sponge soaked in soapy water, making sure you rinse and dry these thoroughly, without using abrasive or corrosive products which could damage them.

## Stainless steel

Rinse stainless steel parts and dry them thoroughly using a soft cloth. Use a specific non-abrasive product to remove tougher stains,

## DO NOT use aluminium foil to line the bottom of the oven.

To avoid having to clean the bottom of the oven, you must never be tempted to line it with some aluminium foil. **We strongly advise against this. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.**

## Cleaning the rotisserie and other accessories

The rotisserie can be removed completely using the 2 wing nuts. The elements comprising the rotisserie assembly should be cleaned together with the other accessories (baking tray) in the sink using a damp sponge and ordinary detergent or in your dishwasher.

## Rubber Seal

There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it using warm water and dry thoroughly.

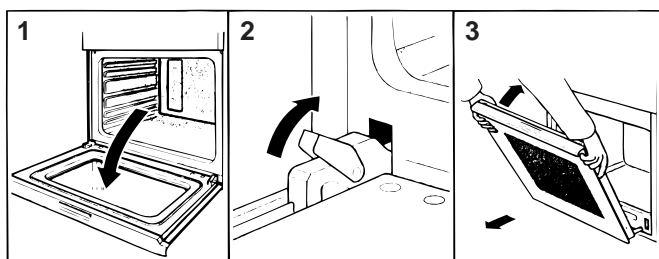
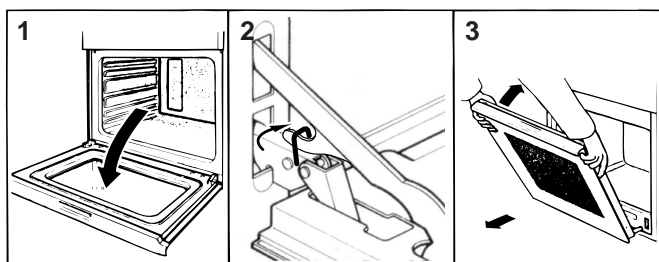
DO NOT use abrasive products or objects to do so. Should the seal become damaged, please contact Hotpoint Service (see KEY CONTACTS, back page). We recommend you avoid using the oven until it has been repaired.

## Disassembling the oven door

The oven door can easily be removed to clean the space between the bottom of the door and the front of the oven. To disassemble the door, proceed as follows:

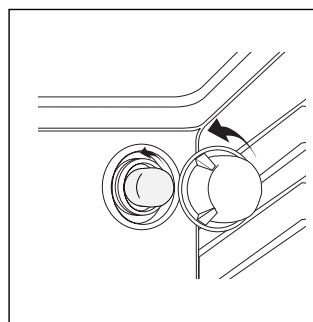
- open the oven door fully,
- lift up and turn the small levers situated on the two hinges,
- shut the door, but not completely,
- grip the door on the two external sides and pull it towards you, pulling it out of its seat.

Reassemble the door by following the above procedures in reverse order.



## Replacing the oven lamp

- Always disconnect the appliance from the power supply before all operations.
- Remove the glass cover of the lamp holder.
- Remove the lamp and replace it with a lamp resistant to high temperatures (300°C), with the following characteristics::
  - voltage 230/240 W
  - wattage 25 W
  - type E 14
- Replace the glass cover and ensure you reposition the seal correctly.
- Reconnect to the power supply.



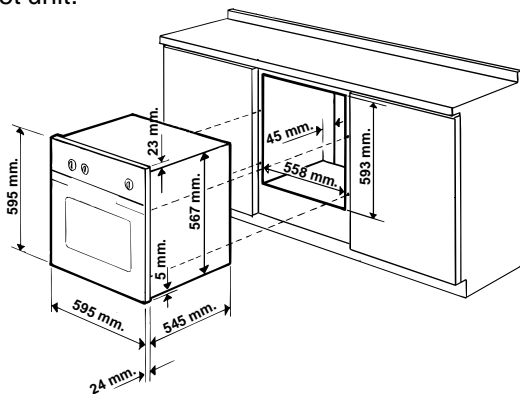
# INSTALLATION

The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

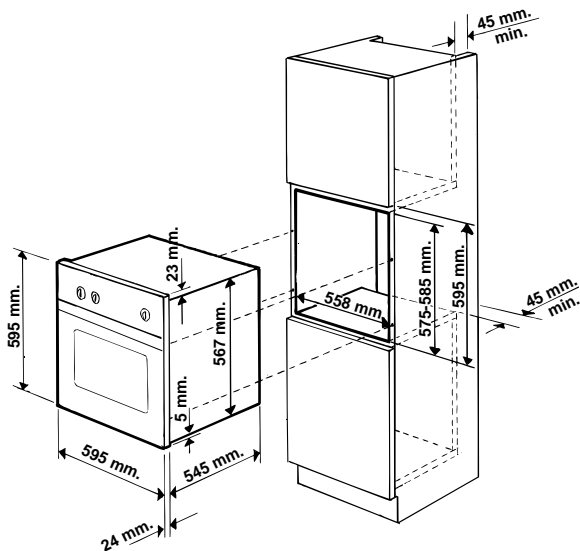
**Important:** The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

## Installation of Built-in Ovens

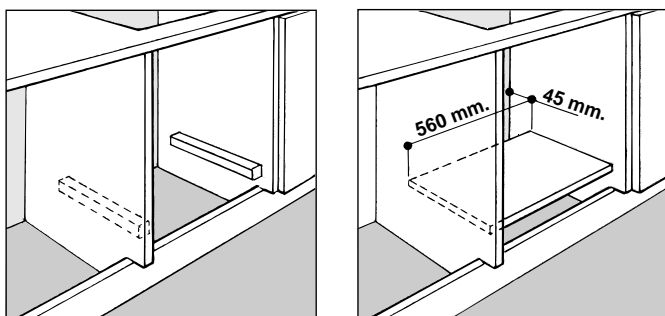
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation (N.B.: Installation in compliance with the consumption declaration) under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100 °C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

For the correct centring of your appliance, position the 4 tabs on the sides of the oven in correspondence with the 4 holes on the perimeter of the frame. In particular, if the cabinet side panel:

- is 20 mm thick: the removable part of the tab must be removed (Fig. A);
- is 18 mm thick: use the first groove, which is factory-set (Fig. B);
- is 16 mm thick: use the second groove (Fig. C).

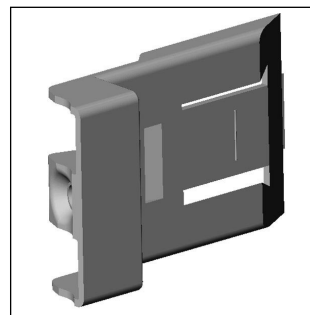


Fig. A

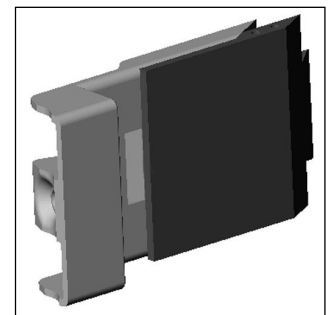


Fig. B

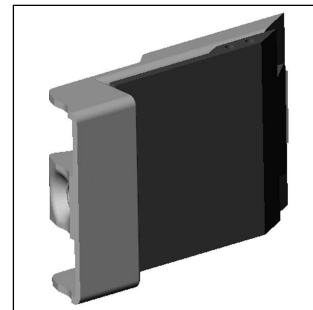


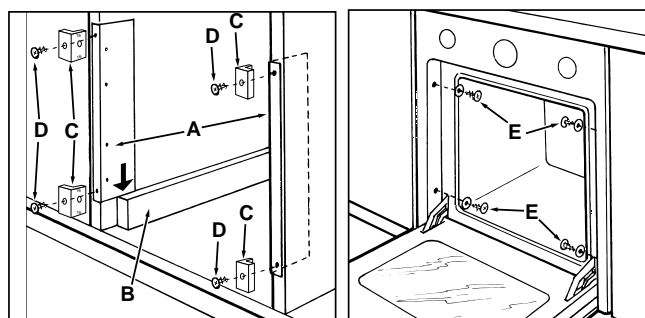
Fig. C

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wood screws into the 4 holes located on the perimeter of the frame.

# INSTALLATION

## Fastening the oven to the cabinet :

1. Place brackets "A" up against the oven support "B".
2. Place the tabs "C" up against brackets "A". In particular, if the cabinet side panel:
  - is 16 mm thick: mount the tab so that the number 16 it features is facing you;
  - is 18 mm thick: mount the tab so that the part without any wording is facing you;
  - is 20 mm thick: do not mount the tab.
3. Fasten the brackets and tabs on the oven cabinet side panel using screws "D".
4. Fasten the oven to the cabinet using the screws and plastic washers "E".



# Electrical Connection

## Electrical connection

The electrical connection to the mains must be made on the appliance. The power voltage and frequency are as indicated on the rating plate.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

## Mounting the power supply cable

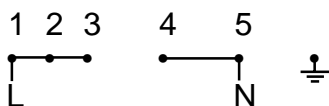
To open the terminal board:

- Using a screwdriver, press on the tabs situated on each side of the terminal board cover.
- Pull open the terminal board cover.

To mount the power supply cable, proceed as follows:

- Unscrew the cable clamp screw and the contact screws.
- Position the jumpers accordingly to the type of connection you wish to make as per the diagrams below.
- **Note:** The jumpers are factory set for a 230V single phase connection.
- Fasten the power supply cable in the corresponding cable clamp and close the cover.

Electrical Connections:



Voltage Frequency: 230 V-1+N 50Hz

Fuse Section: 32A 4mm<sup>3</sup>

You can connect your oven to the system means of a terminal board. Refer to above information for the minimal cable sections and the calibration of the protective elements according to the connection.

If the appliance is installed **with a junction box**, an **omnipolar circuit breaker** - with a minimum contact opening of 3mm - should be installed between the appliance and the mains.

## Power cable supply connection to the electrical mains:

We recommend you use a power supply cable which is long enough to allow you to take the oven out of its recess in the event of maintenance operations (only use HAR - H 05 - RRF quality cables fitted with a plug conforming to the regulations in force.

The plug must be accessible at all times.

**Unplug the appliance before all operations, even when replacing the oven lamp.**

**Using the appliance without correct earthing is highly dangerous.**

## IMPORTANT:

After connecting the appliance to the flexible cable, tighten all the screws on the terminal board.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

93/68/EEC

## Inner dimensions of the oven:

width 43.5cm

depth 40.0cm

height 32.0cm

**Inner volume of the oven:** 56 litres

## Voltage and frequency of power supply:

230-240V

50-60Hz

2250-2400W

## ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens

Norm EN 50304

Energy consumption for Natural convection

heating mode:  Convection

Declared energy consumption for Forced convection Class

heating mode:  Ventilated







## After Sales Service

**"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"**

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

### Repair Service and Information Help Desk

UK: 08709 066066

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

### Extended Warranties

UK: 08709 088 088

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

### Genuine Parts and Accessories UK: 08709 077 077

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

**Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:**



[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)



## Guarantee

### "Satisfaction guaranteed or your money back"

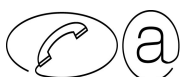
We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at [www.theservicecentre.co.uk](http://www.theservicecentre.co.uk) and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

#### Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70  
or visit: [www.hotpoint.co.uk](http://www.hotpoint.co.uk)



## Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.



## Key Contacts

### After Sales Service

Over 1200 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 Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

[www.theservicecentre.co.uk](http://www.theservicecentre.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

(Open 8 to 8 Mon - Sun)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

### Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836

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

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