

Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring your local Service Office.
 FOR SPARES and ACCESSORIES: To purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.
 Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices are open between 8.00am-8.00pm Monday to Friday.
 8.30am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.

Spares Centres are open between 8.00am-5.00pm Monday-Friday and 8.00am-12.30pm on Saturdays.

EAST
 ● **ESSEX:**
 Industrial Buildings, Beehive Lane, Chelmsford, CM2 9TE.
 Post Codes RM & IG Tel: (01246) 492433
 Remainder of Essex Tel: (01246) 269331
 Celta Road, PE2 9JB. Tel: (01733) 64741
 Spares Administration Dept. Tel: (01733) 556520

LONDON
 ● **HARROW:**
 Unit 10, Crystal Way, Harrow, Middlesex, HA1 2HP.
 Tel: 0181-663 3636
 Tel: 0181-963 4113

MIDLANDS
 ● **BIRMINGHAM:**
 For Service
 Westgate, Aldridge, W Midlands, WS9 8UX.
 Post Codes B Tel: (01922) 743374
 All other Post Codes Tel: (01922) 743376
 Ashling Street, N62 3JB.
 Tel: (01922) 743377
 Tel: 0115-986 2431/4322 For Spares Tel: 0115-986 0387

NORTH EAST
 ● **WETHERBY:**
 For Service
 Sandbeck Lane, LS22 4TW. For Spares Tel: (01937) 561221
 Tel: (01937) 387261/581444

NORTH WEST
 ● **MANCHESTER:**
 For Service
 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT.
 All LA Post Codes
 Manchester North Tel: 0161-432 0513
 Manchester South Tel: 0161-442 8677
 Tel: 0161-432 0255

SCOTLAND
 ● **RENFREW:**
 For Service
 West Lodge Road, Blythswood Estate, PA4 9EN.
 All CA Post Codes
 Tel: 0141-886 6241 For Spares Tel: 0141-886 5611

SOUTH
 ● **KENT, SUSSEX**
 ● **AND SURREY:**
 For Service
 Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW.
 Tel: (01622) 790707
 For Spares Tel: (01622) 716631

SOUTHAMPTON:
 For Service
 Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO40 3SA.
 Tel: (01703) 861981/867374 For Spares Tel: (01703) 867933

WALES
 ● **NORTH:**
 For Service
 Westgate, Aldridge, West Midlands, WS9 8UX.
 Tel: (01922) 743374.
 18 Western Ave, Bridgend Ind Estate, Bridgend, CF31 3SL.
 Post Codes CF, SA & SY23-25 Tel: (01656) 664121
 Post Codes BS, GL, (not 55), HR, SY15-18, LD1-8, NP. Tel: (01656) 655554
 Tel: (01656) 766111

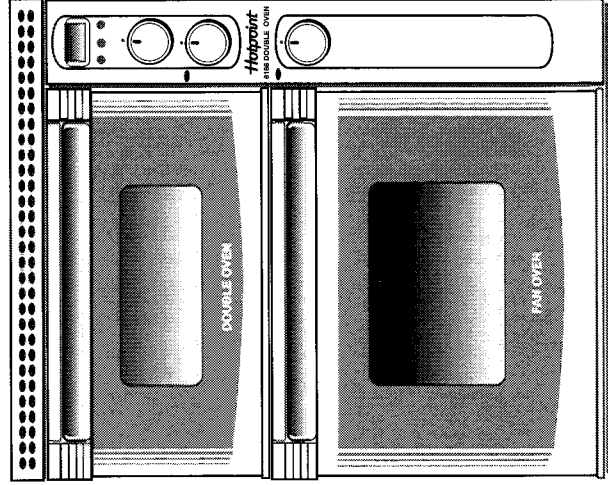
In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.
 Hotpoint Ltd, Peterborough, PE2 9JB, England

- Service Office and Spares Centre
- Service Office only

<p>IRELAND ● NORTHERN: 256 Ormeau Road, Belfast, BT7 2TZ. Tel: (01232) 647111</p> <p>■ EIRE: For Service For Spares 49 Airways Ind. Estate, Dublin 17 Tel: Dublin 426088 Tel: Dublin 426856</p>	<p>CHANNEL ISLANDS – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available.</p> <p>■ JERSEY: 19 Don Street, St. Helier. Tel: (01534) 21625 Clos D’Omnes, Pontac, St Clements. Tel: (01534) 54808</p> <p>■ GUERNSEY & SARK: Valpys Stores, Grande Rue, St Martins, Guernsey. Tel: (01481) 38422 Barras Lane, Vale. Tel: (01481) 51610 32 High Street, Tel: (01481) 822686</p>	<p>ISLE OF MAN – Service provided by Agents. Normal Guarantees apply and all Service Schemes are available</p> <p>from 5 Drumgold St., Douglas. Tel: (01624) 673233</p> <p>or Tromode Works, Cronkbourne Village, Douglas, Tel: (01624) 676066</p> <p>or 17 Ridgeway Street, Douglas, Tel: (01624) 25811/25848</p>	<p>SHETLAND, ORKNEY & WESTERN ISLES – Service provided by Agents. Normal Guarantees apply, but Service Schemes are NOT available.</p> <p>■ SHETLAND: Fort Road, Lerwick. Tel: (01585) 2557</p> <p>■ ORKNEYS: Hatstone Ind. Estate, Kirkwall. Tel: (01856) 5457</p> <p>■ WESTERN ISLES: 27 Bayhead Street, Stromway, Isle of Lewis Tel: (01851) 3387</p> <p>■ OTHER ISLANDS: Local Hydro Electric Shops. EXCEPT ARRAN, BUTE & SKYE – Which are covered by Hotpoint.</p>
--	--	---	--

Printed in England

HOTPOINT SLOT-IN COOKER USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODEL 6166



Hotpoint®

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 Hotpoint Ltd., Celta Road, Peterborough, PE2 9JB.

Model Nos. 6166B Brown
6166P White

IMPORTANT

This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of installation.

This appliance must not be installed over any other appliance that generates heat.

All electrical installations must be carried out by an electrical contractor registered with the National Inspection Council for Electrical Installation Contracting (NICEIC).

WARNING: THIS APPLIANCE MUST BE EARTHED.

This appliance conforms with BSEN55014 regarding radio frequency interference.

General

- The appliance is designed to be installed between cabinets spaced 600mm apart with 720mm to 730mm between the top of the plinth and the underside of the worktop and an unobstructed depth of 570mm from the front face of the cabinet doors. (See Figs. 1 and 2 in the fold out section at the rear of this book).
- There must be an air inlet in the plinth of minimum area 150cm² allowing unobstructed ventilation to the rear of the appliance. (See Figs. 1 and 2 in the fold out section).
- Where it is proposed to install a hob directly above the oven the maximum hob depth (from the worktop surface down) is 55mm with a 40mm thick worktop. The hob must be connected to the supply with a 3

core cable which complies with Table 11 of BS 6141:1991. The cable must have a conductor size of 2.5mm² and be marked with its temperature rating of 180°C. This cable may be obtained from your spares centre.

- The oven is of a Type X with regard to protection against overheating of surrounding surfaces as defined in BS EN 60335-2-6: 1991.

Electrical Installation – Mains Supply

- A 20 Amp Double Pole Control Switch with a minimum contact clearance of 3mm must be fitted on or recessed into the wall adjacent to the oven and must be accessible after installation to enable the oven to be isolated for cleaning and in the event of an emergency.

Where a hob unit is to be fitted adjacent to the oven then a 45 Amp Double Pole Control Switch with a minimum clearance of 3mm may be used to supply both units by separate cables.

- Your oven should have been checked to ensure that the rated voltage corresponds with your supply voltage. The rated voltage is stated on the rating plate which is positioned on the bottom trim of the oven adjacent to the lower door hinge.
- The power supply cable should conform to BS6004 with a minimum conductor size of 4mm².

Contents

	Page
Introduction	3
For Your Safety – Always	4
For Your Safety – Never	5
Product Specification	6
Know Your Oven	7
Automatic Cooking	8
Electronic Clock Operation	9 – 11
Grill	12 – 13
Temperature Conversion Scale	14
Top Oven Cookery Notes	15
Main Oven Cookery Notes	16 – 17
Oven Temperature Charts	18 – 19
Care and Cleaning	20 – 21
If Something Goes Wrong	22
Hotpoint Service Cover	23
Installation	24 – 27
Hotpoint Service Offices and Spares Centres	back cover

For details of spares, service and guarantee, see separate service leaflet.

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



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 problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance, or, if you prefer, give you your money back. This 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 they are fitted by our own Service Engineer. During the first year our Engineers time and labour is also free.
- After the first year we will charge for our Engineers 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 of 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 Engineer.
- 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 main Hotpoint Spares Centres. See back page.
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly.
- 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 done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Schemes to give you complete peace of mind.

Service Cover

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. 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. For 1 year contracts this takes place towards the end of the contract period.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 10 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 you should complete and return immediately the Appliance Registration Form supplied with your 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.

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 (listed on the back page), using the order form enclosed.

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

If something goes wrong ...

First, don't panic! There may be nothing wrong at all. Check the points below before calling your Hotpoint Service Office.

1. Check that the mains supply is switched on.
2. Check that the Timer Control has been set to Manual operation and not left on automatic (see page 11)
3. A fan can be heard as soon as the Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

If it still won't work ...

Contact the Service Office

If there is still a problem with your Cooker after checking the points above:

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6166), serial number of your oven (found on the rating plate on the left-hand side trim) and the colour.

Introduction

Please read this booklet carefully, to help you make the best of your cooker.

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

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 a slight odour may be emitted by the oven lagging insulation – this should cease after a short period of use.

5. The date of purchase. Enter the date here:

.....

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory or see back page of this book.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

For Your Safety – Always

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 understand the controls before using the appliance.
- Always** keep children away from the appliance when grilling as surfaces will get extremely hot during and after use.
- Always** turn off the appliance at the wall switch should any glass panel crack or shatter. **DO NOT USE THE APPLIANCE.**
- 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.
- Always** take care to avoid heat/steam burns when operating the controls.
- Always** turn off the electricity supply at the wall switch before cleaning or replacing an oven lamp.

- Always** make sure the shelves are in the correct position before switching on the oven/grill.
- Always** take care when removing items from a top oven/grill when the lower oven is on as the contents will be hot.
- Always** keep the oven/grill doors closed when the appliance is not in use.
- Always** keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Always** follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always** keep ventilation slots clear of obstruction.

Care and Cleaning

Control Panel

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

Decorative Trims

It is advisable to clean the decorative 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 soft cloth wrung out in hot 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 soft clean cloth.

Do not use scouring pads or abrasive cleaners/powders which may scratch the surface. Under no circumstances should abrasive cleaning materials be used on the Timer Lens.

Top Oven Door Removal

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note that the door is heavy and care should be taken not to pinch your fingers during the removal and replacement.

To remove, open the top and main oven door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 1). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame. To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 2). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 3). Close the door - the hinges will now lock into position.

Replacement of Oven Lamp
WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Do use a thick cloth to grip the light glass dome and bulb, unscrew anti-clockwise and lift out. Reach into the aperture and **carefully** unscrew the faulty lamp anti-clockwise (25W SES temperature rating 300°C). Fit replacement lamp, and refit dome. If necessary clean dome in warm soapy water before drying completely.

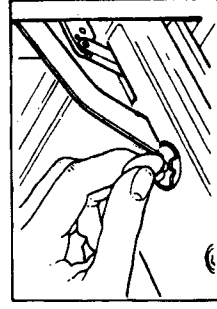


Fig. 1

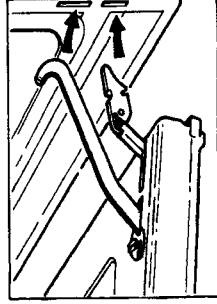


Fig. 2

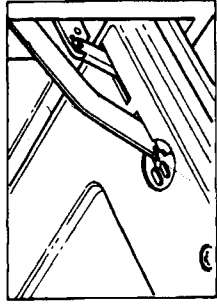


Fig. 3

Care and Cleaning

TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position.

'STAY CLEAN' OVEN LINERS

Refer to the instructions below for cleaning the following 'Stay Clean' panels;

Top Oven – Side panels.

Main Oven – Side and rear panels.

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. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without shelves or meat pan, at 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 oven chemical cleaners of any kind.**

Grill/Top Oven

For cleaning the 'Stay clean' side panels refer to the instructions above. Wipe out the compartment with a damp soapy cloth. For more stubborn stains on the base of the oven use a fine steel wool soap pad. To prevent

stains from being burnt on to the grill pan, anti-splash tray, food support and rod shelf, always wash immediately after use in hot soapy water.

Main Oven

1. **Glass Door** – open the oven door fully and unscrew the two screws securing the glass panel, taking care not to damage the seal. The glass panel may now be washed. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**

Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth, always refit the glass and seal correctly. For slight soiling the inner glass panel may be cleaned, while warm, without removing it from the door.

2. Remove the rod shelves and meat pan.

Use fine steel wool soap pads to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instruction on page 20 for cleaning the 'Stay Clean' panels.

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.

For Your Safety – Never

NEVER ...

Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.

Never allow anyone to sit or stand on any part of the appliance.

Never store items above the appliance that children may attempt to reach.

Never heat up unopened food containers as pressure can build up causing the container to burst.

Never store chemicals/food stuffs, pressurized container in or on the appliance, or in cabinets immediately above or next to it.

Never line a grill pan with aluminium foil as this may cause a fire hazard.

Never use the appliance as a room heater.

Never operate the grill with the grill/oven door closed as this will cause the appliance to overheat.

Never dry clothes on the oven doors.

Never install the appliance next to curtains or other soft furnishings.

Never operate the main oven with the inner glass door removed.

Product Specifications

Model 6166B 230/240V – Mink Brown
 Model 6166P 230/240V – White

Supply Voltage	240V AC only	230V AC only (eg. Republic of Ireland)
Supply Frequency	50 Hz	50 Hz
Total Wattage	5.26 kw	4.84 kW
Grill Wattage	2.66 kw	2.44 kW
Top Oven Wattage	1.865 kw	1.71 kW
Main Oven Wattage	2.5 kw	2.3 kW
Grilling Area	900cm ²	900cm ²
Top Oven Capacity	27.5 litres	27.5 litres
Main Oven Capacity	49.9 litres	49.9 litres
External Dimensions excluding handles	H 720mm W 595mm D 565mm	H 720mm W 595mm D 565mm

Oven Temperature Charts – Baking

Baking	Top Oven Cooking		Fan Oven Cooking	
	Pre-heat Temperature °C	Time in mins.	Position In Oven	Pre-heat Temperature °C
Scones	Yes	200	Bottom of oven	Yes
Small Cakes	Yes	180	Runner 1 from bottom of oven	15-20
Victoria Sandwich	Yes	170	Shelf placed directly on floor of oven	20-25
Sponge Sandwich	Yes	180/190	Runner 1 from bottom of oven	15-20
Swiss Roll	Yes	190/200	Runner 1 from bottom of oven	12-15
Semi-rich Fruit Cakes	Yes	150/170	Shelf placed directly on floor of oven	75-90
Rich Fruit Cakes	Yes	150	Shelf placed directly on floor of oven	Depending on size.
Shortcrust Pastry	Yes	190/200	40-45	45-50
Puff Pastry	Yes	200/220	Depending on use	Depending on use.
Yorkshire Pudding	Yes	190/200	Runner 1 from bottom of oven	40-45
Individual Yorkshire Puddings	Yes	200/210	Runner 1 from bottom of oven	20-25
Milk Pudding	Yes	140	Shelf placed directly on floor of oven	105-135
Baked Custard	Yes	150	45-50	40-50
Bread	Yes	200/210	Shelf placed directly on floor of oven	45-50
Meringues	Yes	100	150-180	180-240

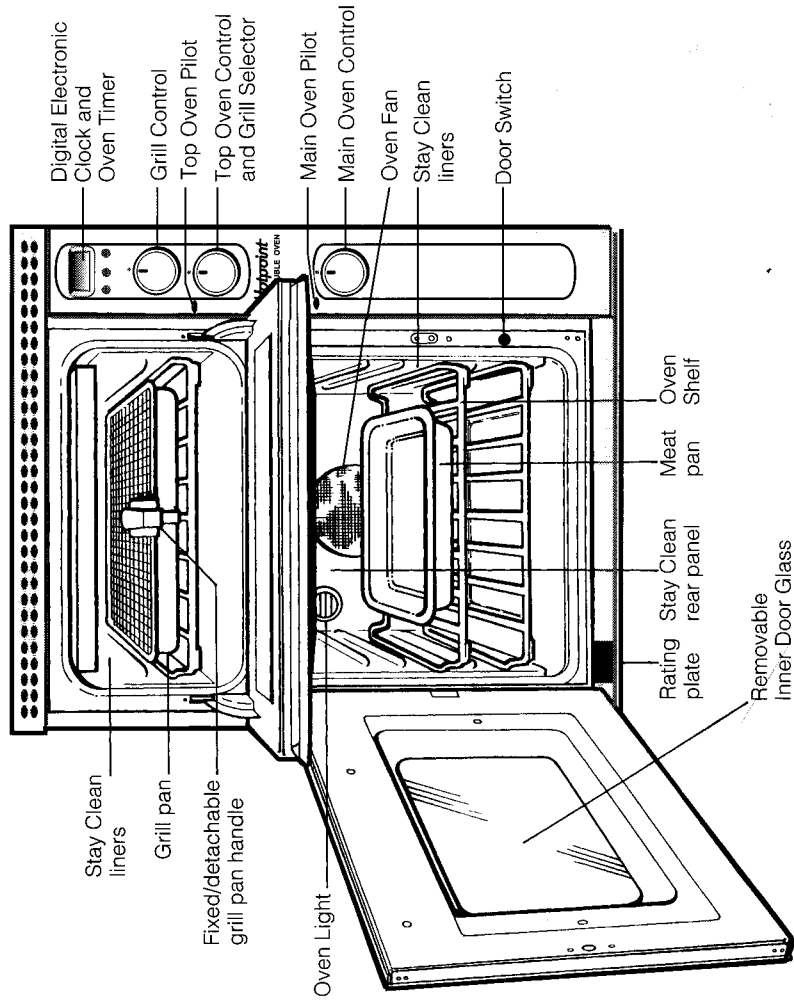
Note: if soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Know Your Oven

When not in use the control knobs may be pushed in flush with the control panel.

To operate a control push the knob in slightly and release; the knob will pop out revealing the graduations.

The Top Oven Selector and Main Oven knobs may be rotated clockwise from the off position. The grill knob may be rotated in either direction.



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

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

Top Oven Cooking		Fan Oven Cooking	
Meat	Pre-heat Temperature °C	Meat	Pre-heat Temperature °C
Beef/Lamb (slow roasting)	Yes	Beef	No
Beef/Lamb (fast roasting)	Yes	Beef	No
Beef/Lamb (fast roasting)	Yes	Lamb	No
Pork (slow roasting)	Yes	Lamb	No
Pork (fast roasting)	Yes	Pork	No
Veal (slow roasting)	Yes	Veal	No
Veal (fast roasting)	Yes	Veal	No
Poultry/Game (slow roasting)	Yes	Chicken/Turkey	No
Poultry/Game (fast roasting)	Yes	Turkey	No
Poultry/Game (fast roasting)	Yes	Turkey	No
Casseroles	Yes	Casseroles Stews	No

Time (approx.)

Beef/Lamb (slow roasting)	35 mins per 450g (1lb) + 35 mins over.
Beef/Lamb (fast roasting)	35-40 mins per 450g (1lb)
Pork (slow roasting)	40 mins per 450g (1lb) + 40 mins over
Pork (fast roasting)	40 mins per 450g (1lb)
Veal (slow roasting)	40-45 mins per 450g (1lb) + 40 mins over
Veal (fast roasting)	40-45 mins per 450g (1lb)
Poultry/Game (slow roasting)	25-30 mins per 450g (1lb) + 25 mins over
Poultry/Game (fast roasting)	25-30 mins per 450g (1lb)
Casseroles	150

Position in Oven

Shell placed directly on floor of oven.

Time (approx.)

Beef	20-25 mins per 450g (1lb) + 20 mins extra
Lamb	25 mins per 450g (1lb) + 25 mins extra
Pork	25 mins per 450g (1lb) + 25 mins extra
Veal	25-30 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey	18-20 mins per 450g (1lb) + 20 mins extra
Turkey	13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 145-165 mins
Turkey	up to 5.5kg (12lb)
Casseroles Stews	over 5.5kg (12lb)

If using aluminium foil, never:

- Allow foil to touch sides of oven.
- Cover oven interior with foil.
- Cover shelves with foil.

Oven Temperature Charts - Meat

Automatic Cooking

Automatic Cooking

The Top and Main Ovens can be controlled automatically. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

The grill will not function when the Top Oven is set to cook automatically.

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 leftover cooked poultry or meat; for example Shepherd's Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the slow method, so that the delay period is kept to a minimum.

8

Main Oven Cookery Notes

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

The charts on pages 18 and 19 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the fan ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:- do not fit shelves upside down.

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

Food or utensils should not be placed directly on the floor of the oven for cooking.

Never use more than 3 shelves in the oven as air circulation will be seriously restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Temperature and Time

When three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 18 and 19 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap on all sides to allow even air circulation.

Frozen Meat and Poultry

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

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

It is essential to wash both joints and cooking utensils immediately after defrosting and before cooking.

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

Main Oven Cookery Notes

Main oven door

The main oven door is equipped with a removable inner glass panel for easy cleaning. On no account must the oven be operated without the inner glass panel in position. The glass is secured by two screws, accessible when the door is opened (see 'Care and Cleaning' page 20).

When the door is opened, a switch automatically disconnects both the fan and heating element. These are reconnected when the door is closed.

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

Oven interior light

The main oven is illuminated when the main oven thermostat is turned on, the light will remain on during the cooking period.

Oven thermostat

The oven is heated by a single tubular sheathed element behind the oven interior rear panel. This is controlled by a thermostat which is set to the required oven temperature by turning the control knob clockwise, between 70°C (150°F) and 230°C (450°F) as recommended in the temperature chart.

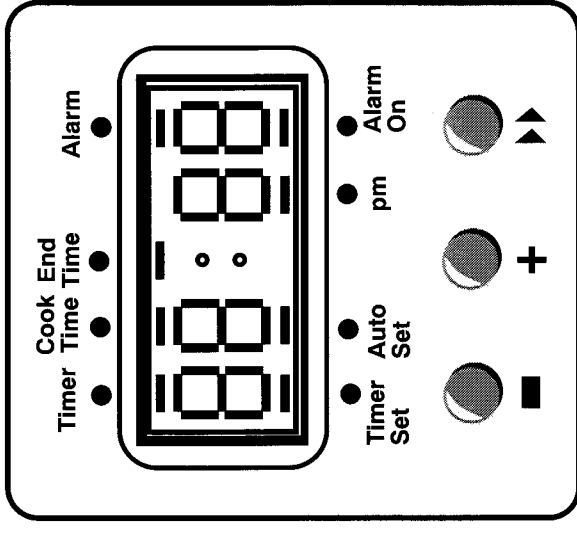
A pilot light will immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**, and the door closed.

Note: If the pilot light does not come **On** when the control is turned, check that the electronic clock is in **Manual** operation.

Electronic Clock Operation

The oven timer offers you the following features:

1. Time of Day
2. Minute Timer
3. Automatic Cooking
4. Alarm (when set, this function produces an audible tone at the preselected time).



General

The electronic clock has a four digit display with a central colon. Above this are four bars that light to indicate which function has been selected. Below are another four bars indicating which function of the timer has been set.

If any function other than the timer is set, the display will change back to time of day after a short period. Any times set may be reviewed by pressing the **▶▶** button until the relevant bar is lit.

Setting time of day

1. Make sure that all the oven controls are turned **Off**.
2. Check that the electricity supply to the appliance is switched **On**.
3. It is possible to select either 12 hour or 24 hour clock operation i.e. 5.30 in the afternoon is displayed as 5:30 with the PM bar lit in the 12 hour mode or as 17:30 in the 24 hour mode.

When the appliance is switched on the display will show 24 Hr indicating that the timer is in the 24 hour clock mode. Press the **-** button to change to the 12 hour clock mode; the display will show 12 Hr. Pressing the **+** button will change the timer back to 24 hour clock operation.

4. Press the **▶▶** button once (the display will show 50H while the button is depressed); the display will show 12:00 (with the PM bar lit if the 12 hour clock has been chosen).
5. Set the time of day using the **+** or **-** buttons.
6. Once the correct time is set press the **▶▶** button to start the clock; the colon will begin to flash.
7. If, when setting time of day, there is an interval of a minute or more when no button is pressed the display will revert to 24 Hr and the procedure will have to be started again.

Electronic Clock Operation

Re-setting time of day

1. With the display showing time of day press and hold the – button for 5 seconds until the display changes to 00:00. On releasing the button 24 Hr will appear in the display and time of day can be set by following the procedure in the previous section.

Setting the Minute Timer

1. Press the ► button once; the timer bar will light and the display will show 0:00.
2. Set the time required using the + or – buttons up to a maximum of 23 hours 59 minutes; the timer set bar will light.
3. During the timed period the display will show the time left to run (the final 55 seconds are counted down in seconds). If you require the time of day to be displayed press the ► button three times.
4. At the end of the set time a tone will sound and the timer set bar will flash. To cancel the tone, press any of the three buttons once. After a short period the display will return to time of day.
5. The Minute timer may be cancelled at any time by pressing the + and – buttons together (the timed period must be displayed).

USING THE OVENS AUTOMATICALLY

To Switch 'On' and 'Off' Automatically

1. Make sure that the clock is showing the correct time of day. If not follow the procedure in the section on resetting time of day.
2. Press the ► button twice; the COOK TIME bar will light and the display will show 0:00.
3. Press the + or – button to set the required cook time (i.e. the length of time that the food is to cook) up to a maximum of 23 hours 59 minutes; the AUTO SET bar will light.
4. Press the ► button once more; the END TIME bar will light and the earliest time at which cooking can finish will be displayed. Use the + or – button to set the time at which you require cooking to finish (maximum 23 hours 59 minutes after current time of day).
5. Set the oven control to the required temperature.
6. The timer will calculate the time at which cooking is to start and will turn the oven on automatically. When the cook time has elapsed the oven will switch off, a tone will sound and the AUTO SET bar will flash. To cancel the tone press any button once.
7. Turn the oven control to the Off position and press the ► button once to return to manual operation.

Top Oven Cookery Notes

The top oven can be used to cook small quantities of food or used in conjunction with the main oven to provide additional cooking space so often necessary when entertaining. 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.

Position of food

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 approximately 75mm/3" from the front of the shelf.) There are two cooking positions, the shelf placed directly on the floor of the oven or runner 1 (from the base), do not use shelves upside down.

Food or utensils must never be placed directly on the floor of the oven.

There should always be at least 25mm (1in) between the top of the food and the grill element. Do not use utensils larger than 300mm (12ins) x 230mm (9ins).

Operation

To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the 'Top Oven Temperature Charts.' The top oven pilot light will immediately come on and remain on until the oven reaches the required temperature. The pilot light will then automatically go on and off during cooking as the thermostat maintains the correct temperature.

Note: If the pilot light doesn't come **On** when the control knob is turned, check that the electronic clock is set to **Manual**, as described in 'Electronic Clock Operation.'

Cooking Meat/Poultry in the Top Oven

The Top Oven is most useful for the longer, slower cooking required for cheaper cuts of meat – casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5kg (3 lbs) or poultry up to 2.5kg (6lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown).

Larger joints of meat weighing more than 2.7kg (6 lbs) should be roasted in the main oven.

Do not use the main oven meat pan or the grill pan as a meat pan in the top oven as air circulation will be seriously restricted.

Top oven as a warming compartment for plates and dishes

Place the plates and dishes on the shelf that has been positioned on the floor of the oven and turn on the top oven control to 100°C for 10-15 minutes. Do not use the grill control.

WARNING: Utensils stored in the top oven will get hot when the main oven is in use. Take care when removing them.

Temperature Conversion Scale

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

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

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

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

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

Electronic Clock Operation

To Switch 'Off' Only Automatically

- Set the clock and cook time as 1, 2 and 3 above.
- The cooking will start immediately it is only necessary to set the oven to the required temperature. The oven will switch off automatically when the set cooktime has elapsed, a tone will sound. To cancel press any button.
- Turn the oven control to the off position and press the ►► button once to return to manual operation.

Returning to manual operation

To cancel an auto programme at any time and return to manual operations, press the ►► button until the COOK TIME or END TIME bar is lit then press the + and – buttons together.

Setting the alarm

- Press the ►► button three times; the ALARM bar will light and the display will show 0:00.
- Use the + or – buttons to set the time at which the alarm is to sound; the ALARM ON bar will light.
- When the time of day is the same as the alarm time which has been set a tone will sound and the ALARM ON bar will flash.
- To cancel the alarm, press any button once.

Grill

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

CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. THE GRILL/TOP OVEN DOOR MUST BE FULLY OPEN WHEN GRILLING.

The grill control is designed to provide variable heat of either the twin grill elements on together or the single left-hand grill element only, depending on which mode you select:

To select full grill, first turn the top oven control clockwise to Full Grill (■). The heat can now be adjusted by setting the grill control.

To select single grill, turn the top oven control clockwise to Half Grill (◻). The heat can now be adjusted by setting the grill control.

Please note that the Grill will not operate unless the Top Oven control is in a grill position.

After use turn both controls to their OFF positions.

Grilling Procedure

Ensure that the oven timer is set to Manual.

Preheat the grill at setting 6 on the grill control for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the first or second runner position. The grill pan is placed on the shelf and positioned centrally under the grill element.

Leave the control at 6 for toast and for 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 6. The thicker the food, the lower the control should be set.

Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

DO NOT line the grill pan with aluminium foil.

After use always return both controls to their OFF position.

Grill

Grill pan handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan bracket (B) and let the handle locate over the washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and discard.

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

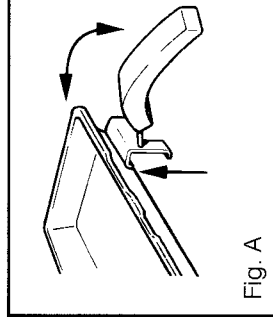


Fig. A

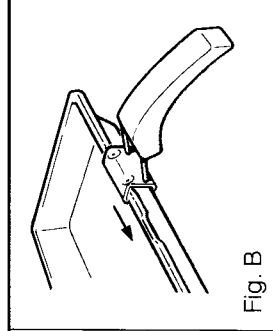


Fig. B

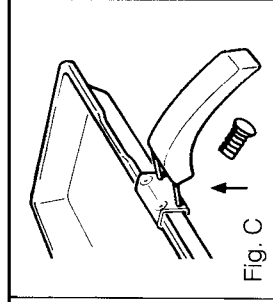


Fig. C