

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 which you require 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.

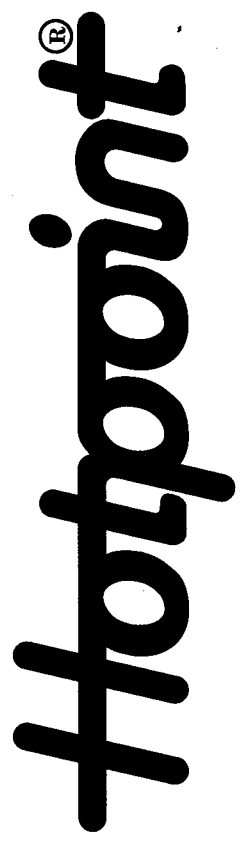
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 - **NORTH WEST**
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 - **SCOTLAND**
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 - **SOUTH:** 18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL. Post Codes CF SA & SY23-25 Tel: (01656) 664121 Post Codes BS, GL (incl 55), HR, SY15-18, LD1-8, NP. Tel: (01656) 655554 Tel: (01656) 766111

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FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT BUILT-IN OVEN MODEL 6143

- Service Office and Spares Centre
- Service Office only

<p>IRELAND</p> <ul style="list-style-type: none"> • NORTHERN: 256 Ormeau Road, Belfast, BT7 2FZ. Tel: (01232) 647111 49 Airways Ind. Estate, Dublin 17. Tel: (01534) 21625 • EIRE: For Service Tel: Dublin 426088 For Spares Tel: Dublin 426836 	<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</p> <p>or</p> <p>GUERNSEY & SARK: Valpys Stones, Grande Rue, St Martins, Guernsey. Tel: (01481) 38422</p> <p>or</p> <p>BARROS LANE, VALE. Tel: (01481) 51610</p> <p>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</p> <p>Tromode Works. Cronkbourne Village, Douglas, Tel: (01624) 676066</p> <p>or</p> <p>17 Ridgeway Street, Douglas. Tel: (01624) 25811/25948</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: Halstone Ind. Estate, Kirkwall. Tel: (01856) 5457</p> <p>WESTERN ISLES: 27 Bayhead Street, Stromway, Isle of Lewis Tel: (0785) 3387</p> <p>OTHER ISLANDS: Local Hydro Electric Shops. EXCEPT ARRAN, BUTE & SKYE — Which are covered by Hotpoint.</p>
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In accordance with its policy of progressive product design, the Company reserves the right to alter specifications. Hotpoint Ltd, Peterborough, PE2 9JB, England

Before you operate your new Hotpoint Single Oven

Please read these instructions fully.

ENSURE THAT THE OVEN IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.

1. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time including the Always and Never.
 - Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity company regulations by a qualified electrician, eg. your local Electricity Company or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

● WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.
– THIS APPLIANCE MUST BE EARTHED.
– BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.
– ENSURE ADEQUATE ROOM VENTILATION.

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven can be connected to a supply with 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 unit.
- The maximum loading for your oven is 3.9kW.
- If the oven is to be wired into a connector unit this may be positioned behind the oven provided 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 100mm above the base of the oven recess.
 - iii) Ventilation through the cabinet must be blocked off to allow the fan to cool side trim.
- After unpacking the oven stand it on the packing base in order to avoid damage.

Electrical Connections

- Remove the Torx screws T20 retaining the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals on the terminal block. Allow sufficient cable, max. 3 metres, so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections. This appliance conforms to BS EN 55014 regarding suppression of Radio and Television reception interference.
 - Where a single oven is used a 20 amp double pole control switch should be used to feed the unit using a suitable rated cable. We recommend 4mm² PVC insulated twin and earth cable conforming to BS 6004.
 - Where a hob is fitted adjacent to an oven then a minimum of 30 amp Double Pole switch should be used to feed both units via separate suitably rated cables. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to BS 6004.
- For further information refer to the Installation section of this book.

WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE CONTROLS OR TAMPER WITH THE APPLIANCE. YOUR OVEN SHOULD NOT BE LOCATED ADJACENT TO A GAS HOB, HEATER OR EYE LEVEL GRILL, AS FLAMES FROM THE BURNERS COULD CAUSE DAMAGE TO YOUR OVEN.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance just call your Hotpoint Service Office (details in your telephone directory and the appliance instruction book). If necessary we will arrange for an engineer to call. If the technical problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All 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.
- Our Guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read thoroughly the instruction book supplied with the appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Eire. We 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 Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food up to the value of £250 in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 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. Full details of these Service Plans are provided in the User Handbook supplied with your Hotpoint product or from any Hotpoint Service Office.

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. Worn door gaskets or hoses may cause a leak on an appliance which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (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 pages 13 and 14).
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.
4. The room must be well ventilated during a pyrolytic cleaning cycle. If not, smoke detection sited in the room may be activated.

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 (6143), serial number of your oven (found on the rating plate on the inner oven door) and the colour.
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 the 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.

A smaller grill pan is available from your Hotpoint Spares Centre quoting Part Numbers 27784 (Grill Pan) 24339 (Handle Assembly) and 29482 (Grid).

Please read this booklet carefully

Please note that the cooking systems on this appliance may differ from your previous oven. Full details on each system are given on pages 9, 10 and 11.

Contents

Before you operate your new Hotpoint Single Oven	2
Electrical Requirements	2
Installation Instructions	4-5
Get to Know Your Oven	6
Clock Display	7
Before using your oven for the first time	7
Temperature Conversion Scale	8
Grill Pan Assembly	8
The Cooking Systems in your oven	9-11
To Set the Clock	12
To Set the Oven for Manual Cooking	13
Setting an Automatic Cooking Programme	14
Hints on Automatic Cooking	15
Fan Assisted Cooking	16
Oven Temperature Chart – Fan Assisted Cooking	17
Fan Grill	18
Oven Temperature Chart – Fan Grilling	19
Multibake Cooking	20
Oven Temperature Chart – Multibake Cooking	20
Conventional Oven Cooking	20
Oven Temperature Chart – Conventional Oven Cooking	21-22
Thermostat Grilling	23
Oven Temperature Chart – Thermostat Grilling	23
For your safety always ...	24
For your safety never ...	25
Recipes	26-29
Pyrolytic Cleaning	30-32
Care and General Cleaning	33
If something goes wrong ...	34
If it still won't work ...	34
Spare Parts	34
Hotpoint Service Cover	35
Hotpoint Service Offices and Spares Centre	Back Page
Appliance manufactured in France	

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.

Installation Instructions

Ensure that the electricity supply is turned off before installing your appliance.

IMPORTANT: DO NOT LIFT OVEN BY THE DOOR HANDLE.

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

WARNING: THIS APPLIANCE MUST BE EARTHED.

All electrical installations must be carried out by a NICEIC registered installer.

Room Ventilation

The appliance must not be installed in any room smaller than 11m³ or in a bed sitting room less than 21m³.

The room must have an openable window or equivalent, opening direct to outside air and it is recommended that the appliance is used in conjunction with an extractor fan to ventilate the kitchen, during the pyrolytic cleaning cycle.

1. General

- a. **The oven unit is designed for mounting at a safe level (above 900mm) into an oven housing which must be secured to the backing wall.**
- b. **Because of the high temperatures involved during the pyrolytic cleaning cycle, it is recommended that the appliance is not installed below worktop height so surfaces cannot be reached by very small children. If it remains the**

intention to build the oven under the worktop with a hob unit above it is most important that the hob installation instructions are strictly observed. Where it is proposed to install the oven directly below the hob it is advisable that only slimline hobs are used which have the following maximum depths.

Kitchen Worktop Thickness	Maximum Hob Depth from worktop surface down
30mm	55mm
40mm	85mm
40mm	Worktop thickness + 25mm

Building under a work surface is not recommended.

- c. **Make sure that the cabinet is constructed so that no gaps are present at the rear of the upper and lower shelves and the rear wall.** This is to ensure that the appliance only draws its cooling air through the front of the oven.
- d. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets must not be deeper than the oven housing cabinet.

Care and General Cleaning

TURN OFF THE MAIN SWITCH BEFORE CLEANING THE OVEN INTERIOR/EXTERIOR SURFACES, OVEN FURNITURE AND DOOR SEAL.

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

The oven and parts of the oven should only be cleaned when they are cold.

Cleaning the outside – When cool the outside of the oven door and the control panel can be cleaned using a cloth which has been rinsed in warm, soapy water. The oven can then be wiped down with a clean, dry cloth. Never use an abrasive powder as this will damage the surface.

– **Remove all the oven furniture and follow instructions for pyrolytic cleaning. If you need to clean the interior oven, a soap pad can be used but all traces of cleaner must be removed after use.**

– Wipe over with a cloth which has been rinsed in warm, soapy water. **Do not** use cream cleanser or abrasive cleaners as damage may occur to the seal.

– Ensure that the oven is cold then open the oven door, the light is fitted in the roof of the oven. Grip the light glass lens, unscrew and lift out. When screwing and unscrewing the lamp use a thick cloth to protect your fingers. Unscrew lamp and replace with a (25W 300°C SES). Fit replacement lamp and refit lamp lens.

– The grill pan should be washed in hot soapy water after each and every use. If necessary use a soap pad to remove stubborn stains.

The shelves can be placed on the lower basket of a dishwasher or wash in hot, soapy water.

Do not leave any food, oven furniture including shelves in oven during pyrolytic cleaning cycle.

Oven interior

Door seal

How to replace oven light bulb

Oven furniture

Pyrolytic Cleaning (cont'd)

Automatic operation

The oven can be set to pyrolytic cleaning cycle and then a delayed end time set.

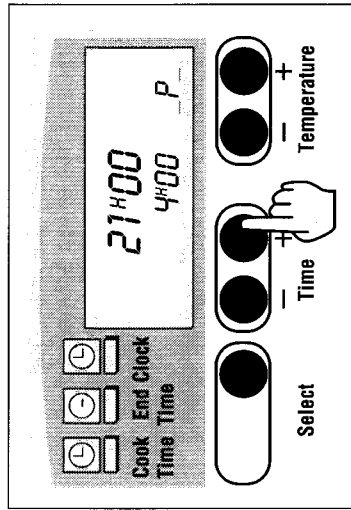
Following instructions for manual operation then press the + or - keys to change the end time as required.

In example shown, the end time has been adjusted to 0400.

Cleaning at night will save money if you benefit from economy tariffs and will be safer if children are in the vicinity who could touch the oven during cleaning.

Oven interior

- Remove all the oven furniture and follow instructions for pyrolytic cleaning. If you need to clean the interior oven, a soap pad can be used but all traces of cleaner must be removed after use.
- Do not leave any food, oven furniture including shelves in the oven during pyrolytic cleaning cycle.



Installation Instructions (cont'd)

2. Final Installation

- Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.
- Before the oven is fitted, the cabinet must be firmly secured to the backing wall for stability.
- The oven unit should now be lifted (by two adults) into the cabinet and pushed fully home.
- Finally the oven unit must be secured to the cabinet by using four screws.

To prevent the cabinet from being damaged, first drill a pilot hole before securing with the screws.

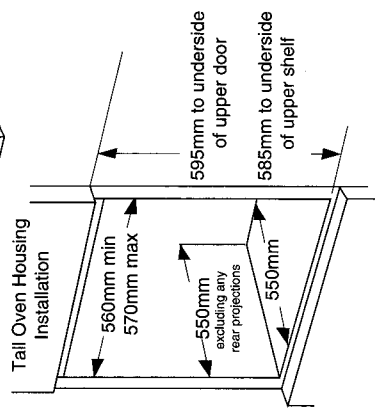
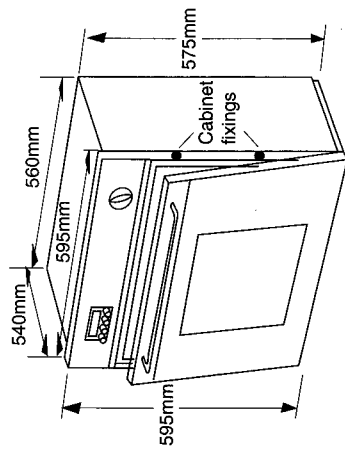
3. Electrical

IMPORTANT

It is recommended that the oven door is fully closed before switching on the electricity supply, this is because the electronic timer starts with a self test sequence lasting approx. 30 seconds. During this time the door mechanism locks and unlocks.

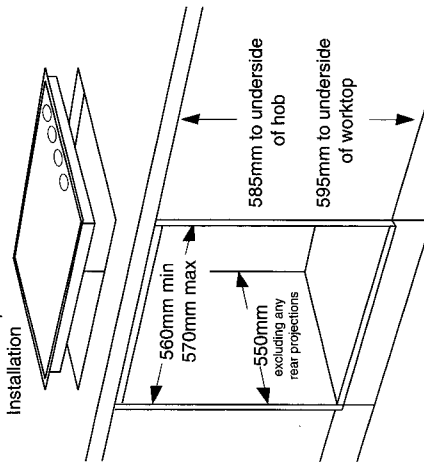
PLEASE NOTE

Cabinet should be constructed so that no gaps are present at the rear of the upper and lower shelves and the rear wall

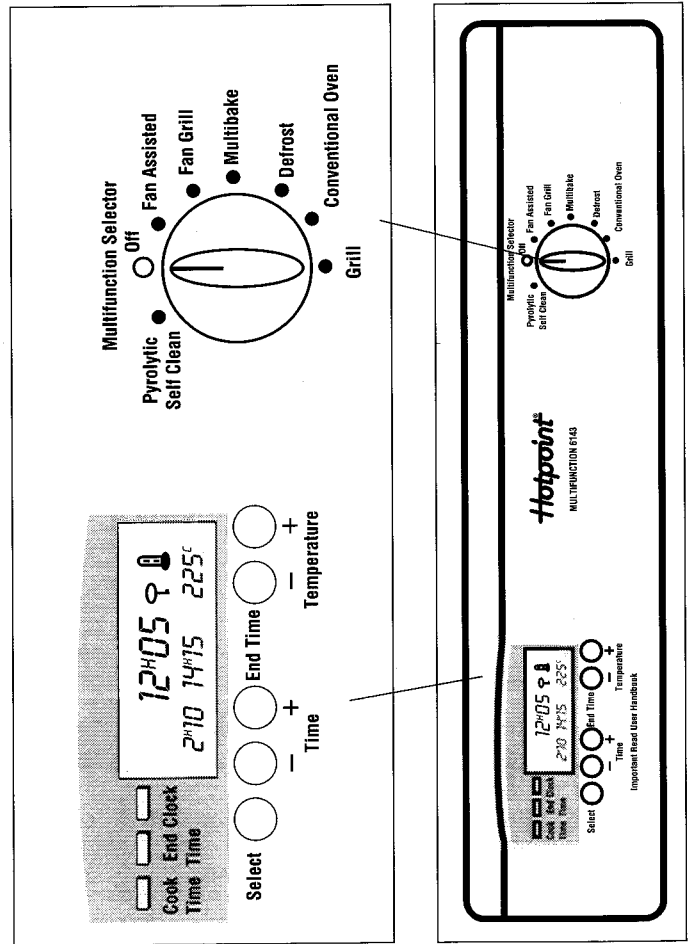
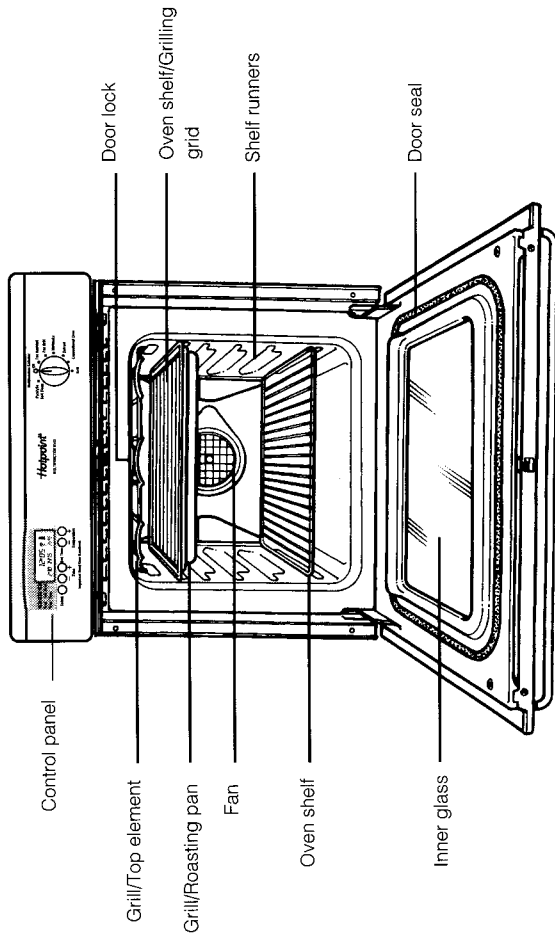


Note: So surfaces cannot be reached by young children, it is recommended that the appliance is not installed below worktop height.

Under Worktop Installation




Get to Know Your Oven

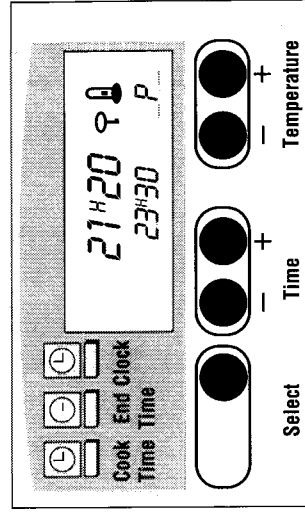
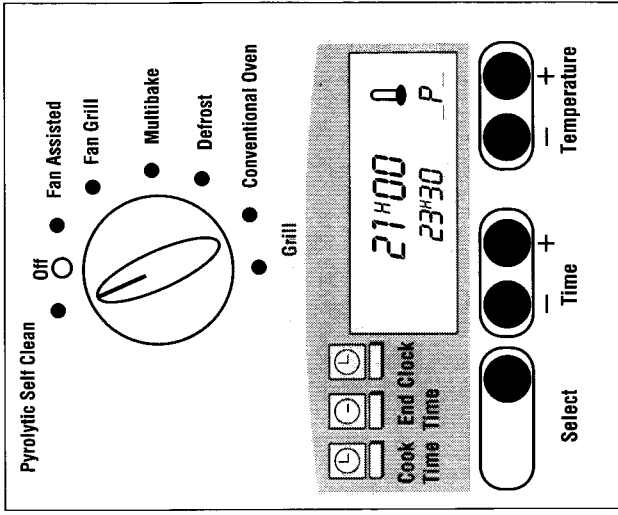


Pyrolytic Cleaning (cont'd)

Manual operation

If cleaning is necessary it can be done immediately the oven has been used this takes advantage of the oven already being warm and reduces the amount of electricity used.

1. **Remove any food and all oven furniture including shelves from inside oven cavity and close the door.**
2. Select 'Pyrolytic self clean' on the selector knob. The complete cycle takes 2½ hours, this includes the cool down time. (This time cannot be adjusted.)
3. The display will indicate the time at which the oven will finish cleaning. The -P- indicates the oven is set for pyrolytic cleaning. During the cycle a key  appears in the display and this indicates the door is locked.
4. At the end of the cleaning cycle, the key will disappear from the display, the door may be opened.
5. Return the selector knob to the Off position when the oven has cooled.
6. Wipe the oven interior with a clean, soapy cloth to remove any white residue before using the oven again.



Pyrolytic Cleaning

- The oven is designed to clean at very high temperatures to eliminate stains caused by splattering during cooking.
- The smoke and odours released are destroyed during the pyrolytic process.
- Do not wait until the oven is very greasy before cleaning.
- It is not necessary to use pyrolytic cleaning after each use, only when the oven is dirty.
- For safety reasons the cleaning operation can only take place once the door has been locked automatically.
- As soon as the temperature inside the oven exceeds 275°C, the door will not be able to be unlocked even if the selector switch is returned to the off position, door will unlock when temperature drops below 275°C.
- Following the cleaning cycle, the cooling fan will continue to operate for a short time.

SAFETY WARNING

When the oven is being used in the pyrolytic cleaning cycle the door will become very hot. Keep young children away from the appliance.

IMPORTANT

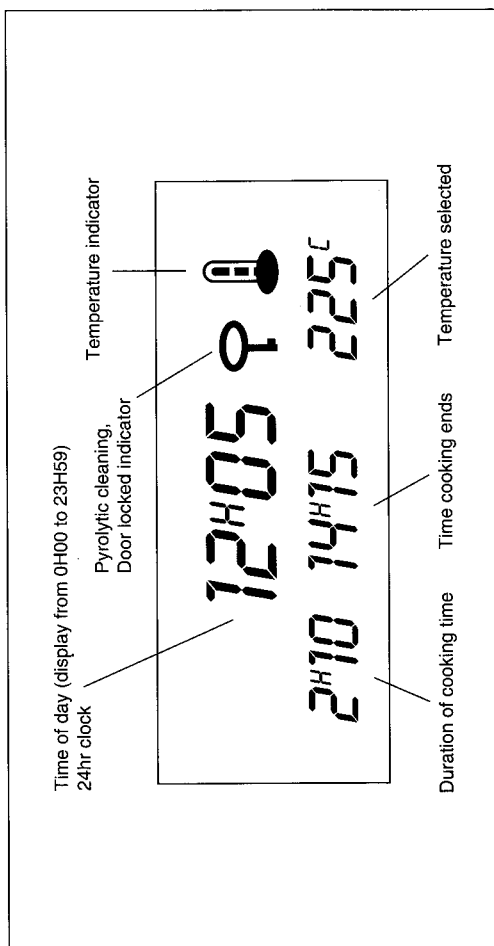
Remember to remove any food and all oven furniture including shelves, before using a pyrolytic cleaning cycle otherwise these items become permanently discoloured.

Remember to remove any large amounts of spillage before cleaning.

The room must be ventilated during a pyrolytic cleaning cycle.

Smoke detectors sited in the vicinity may be activated.

Clock Display



Before using your oven for the first time

Make sure the electricity supply is switched ON.

Please note that when the oven is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings, elements and the removal of moisture.

To remove the 'new smell', set the oven on Fan Assisted mode for 30 minutes at setting 230°C to heat up the empty oven, keeping the oven door closed.

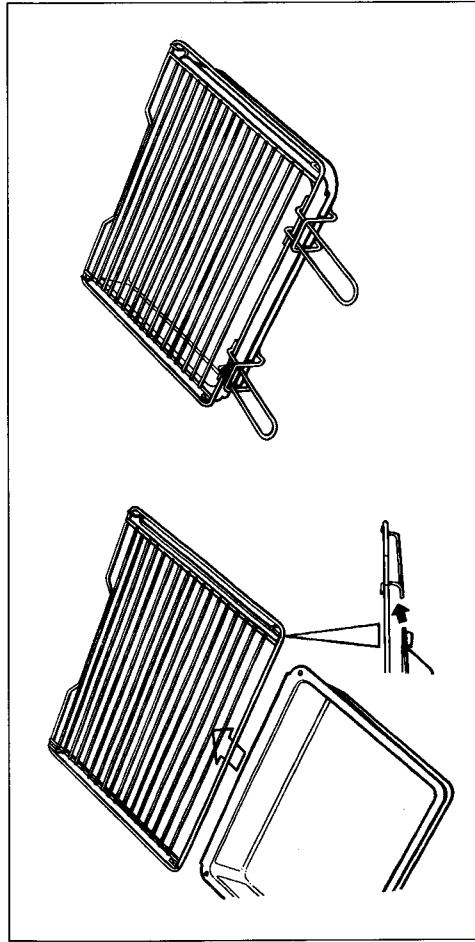
Ensure that the room is well ventilated (eg. open a window or door) and that persons who may be sensitive to the odour, avoid any fumes. It is suggested that any pets be removed from the room until the new smell has ceased.

Temperature Conversion Scale

The chart below gives details of comparisons of oven settings for gas, conventional, fan assisted and multibake ovens in degrees F and C, to help you adjust your recipes.

Gas Mark	Conventional Oven °F	Conventional Oven °C	Fan Assisted/ Multibake °C
½	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

Grill Pan – assembly



It is essential, for safety, that the grill pan, shelf and handles are assembled correctly as shown above.

As the pan and shelf are heavy, both handles must be securely fixed as shown above, before use.

Note: Should you find that the grill pan supplied is too heavy a smaller pan is available from your local Hotpoint Spares Centre quoting Part Numbers 27784 (Grill Pan), 24339 (Handle Assembly) and 29482 (Grid).

Recipes for Conventional Cooking

RICE PUDDING

- 40g (1½oz) pudding rice
25g (1oz) sugar
500ml (1 pint) milk
Grated nutmeg
50g (2oz) sultanas or raisins (optional)
- Grease pie dish and put in rice and dried fruit (if used).
 - Add sugar and milk, stir well, sprinkle grazed nutmeg on top.
 - Preheat at 150°C.
 - Bake at 150°C for 1½-2 hours on shelf position 2 from base of oven.

BACON PUFF PARCEL

- 375g (13oz) puff pastry
2 tomatoes, sliced
2 hard boiled eggs, shelled and sliced
350g (12oz) cooked bacon, chopped
25g (1oz) butter
25g (1oz) plain flour
250ml (½ pint) milk
Salt and pepper
Beaten egg to glaze
- Roll out pastry into rectangle approx. 25cm x 30cm (10in x 12in).
 - Place sliced tomatoes and eggs down centre.
 - Make white sauce with butter, flour, milk and seasoning and stir in chopped bacon.
 - Pour sauce over tomatoes and eggs.
 - Brush pastry edges with beaten egg and draw up into envelope shape, pressing well together.
 - Brush pastry with beaten egg. Place on baking tray.
 - Bake until pastry is golden brown.
 - Preheat at 200°C.
 - Bake at 200°C for 20-25 mins on shelf position 2 from base of oven.

BEEF STEW AND DUMPLINGS

- 675g (1½lb) stewing steak, cut into 2.5cm (1in cubes)
2 medium sized onions, peeled and quartered
225g (8oz) carrots, peeled and sliced
225g (8oz) swede, peeled and cubed
4 sticks of celery, cut into 2.5cm (1in) lengths
500ml (1 pint) beef stock, boiling
30ml (2 tbsp) tomato puree
5ml (1 tsp) mixed dried herbs
Salt and pepper
Dumplings:
100g (4oz) self raising flour
Pinch of salt
50g (2oz) shredded suet
15ml (1 tbsp) chopped parsley
Cold water to mix

- Preheat oven at 150°C. Select shelf position 1 from base of oven.
- Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
 - Cover dish.
 - Cook for 2-2½ hours until meat is tender.
 - Make dumplings: mix flour, salt, suet and parsley together in bowl.
 - Add enough water to make soft dough.
 - Divide into 4 pieces, form each into ball and place on top of stew.
 - Cover and continue to cook for further 20-30 minutes or until cooked through.

Recipes for Multibake Cooking (cont'd)

CHRISTMAS CAKE

225g (8oz) butter or block margarine
 225g (8oz) brown sugar
 4 eggs
 225g (8oz) plain flour
 5ml (1 tsp) mixed spice
 2.5ml (½ tsp) baking powder
 200g (7oz) raisins
 200g (7oz) sultanas
 200g (7oz) currants
 50g (2oz) chopped almonds
 75g (3oz) glace cherries (cut in pieces)
 60ml (4 tbsp) brandy (optional)

Preheat oven at 130°C. Select shelf position 1 from base.
 1. Cream fat and sugar until light and fluffy.
 2. Add eggs one at a time, beating well.
 3. Sieve dry ingredients. Add gradually with mixed fruit, cherries and nuts.
 4. Bake at 130°C for 2½-3 hours in lined 20cm (8in) cake tin.
 5. Remove from oven and leave in tin to cool a little, before turning out.
 6. When cold, prick bottom of cake and sprinkle brandy over. Leave for about a week before icing.

VICTORIA SANDWICH

100g (4oz) block margarine
 100g (4oz) caster sugar
 2 eggs
 100g (4oz) self raising flour

Preheat oven at 160°C.
 Select shelves 1 and 3 from the base.
 1. Cream margarine and sugar until light, fluffy and pale in colour.

2. Beat in eggs.
 3. Sift flour and fold into mixture.
 4. Grease and line two 18cm (7in) sandwich tins.
 5. Divide mixture equally into tins. Level tops.

6. Bake at 160°C for 20-25 mins until well risen, golden brown and firm to touch.

ALL-IN-ONE VICTORIA SANDWICH

100g (4oz) soft tub margarine
 100g (4oz) caster sugar
 2 eggs
 100g (4oz) self raising flour
 5ml (1 tsp) baking powder

Preheat oven at 150°C.
 Select shelves 1 and 3 from the base.

MADEIRA CAKE

175g (6oz) butter or margarine
 175g (6oz) caster sugar
 3 eggs
 225g (8oz) self raising flour
 Pinch of salt

A little milk if necessary
 Grated rind of 1 lemon
 Strips of citron peel

Variations:

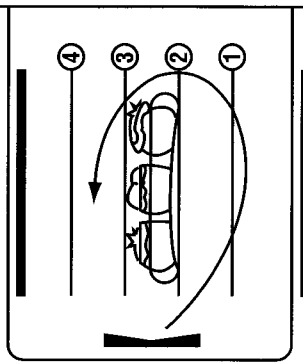
Orange Cake – Omit lemon rind, milk and citron peel. Add 30ml (2 tbsp) orange juice and grated rind of 1 orange.

Cherry Cake – Omit lemon rind, milk and citron peel. Add 150g (5oz) glace cherries, quartered and mixed with some

The Cooking Systems in your oven

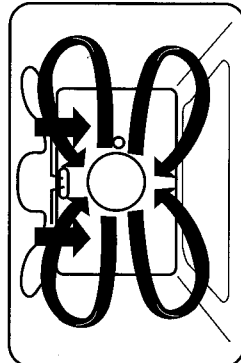
Your new oven is equipped with seven different cooking systems.

The following information will help you understand how your oven works. Please take the time to read through the following information.



FAN ASSISTED COOKING

- The fan situated in the rear of the oven operates constantly, blowing the air heated by elements in the top and base of the oven around the oven.
- The temperature may be set between 70°C and 230°C. When selected, the display will show a preset temperature of 200°C.
- For best results the oven should be preheated before placing food in the oven.
- Two shelves of food can be cooked on this setting.
- Reduce temperatures by 20°C.
- Ideal for roasting and baking.



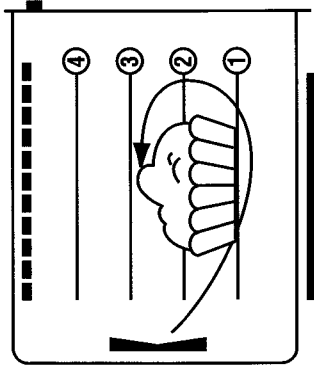
FAN GRILL

- This is a combination of heat from the grill element and hot air circulated by the fan.
- Ideal for cooking joints of meat and poultry.
- Cooks as a rotisserie but more economically as the door is closed.
- The temperature may be set between 180°C and 230°C. When selected the display will show a preset temperature of 210°C.

The Cooking Systems in your oven (cont'd)

MULTIBAKE

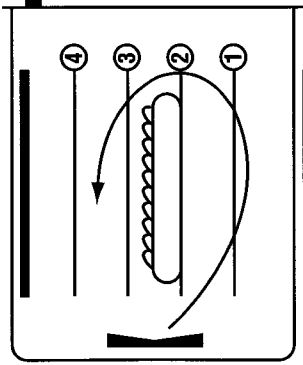
- The combination of pulsed top heat and constant base heat are circulated around the oven by the fan at the rear to create an even heat distribution.
- The temperature may be set between 70°C and 230°C. When selected the display will show a preset temperature of 205°C.
- For best results preheat the oven before placing food in the oven.
- Reduce temperatures by 20°C.
- Two shelves can be used.
- Ideal for all types of baking.



DEFROST

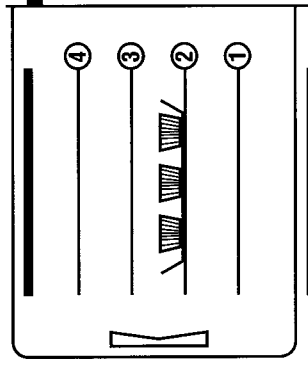
- The temperature may be set between 35°C and 65°C. When selected the display will show a preset temperature of 35°C.
- Ideal for defrosting frozen fruit and vegetables, proving bread dough (at 40°C) or defrosting pastry.
- Can be used for platewarming (up to 65°C).

Note: Defrost is not suitable for defrosting meat.



CONVENTIONAL OVEN

- Heat is provided by the base and top elements.
- The temperature may be set between 70°C and 235°C. When selected the display will show a preset temperature of 225°C.
- One shelf cooking.
- Preheat oven before use.



Recipes for Multibake Cooking

FRUIT PLATE TARTS

Pastry:

- 800g (1½lb) plain flour
- 200g (7oz) block margarine
- 200g (7oz) cooking fat
- 250ml (10fl oz) cold water

Filling:

- 675g (1½lb) prepared fruit
- 50g (2oz sugar)

1. Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
2. Gradually add cold water to bind pastry together to form stiff dough.
3. Turn onto lightly floured surface. Knead lightly then divide pastry into four equal pieces.

4. Roll out two pieces to line base of two 25cm (10in) plates. Roll out remaining two pieces and leave to one side.
5. Prepare fruit for filling. Divide equally between the two pastry lined plates, adding the sugar.
6. Dampen edges of pastry with water. Cover fruit with rolled out pastry.
7. Trim and seal edges. Make a slit in the top of the pastry.
8. Preheat oven at 180°C. Select shelf position 3 from base. Bake for 40-50 mins at 180°C.

SMALL CAKES

- 225g (8oz) block margarine
- 225g (8oz) caster sugar
- 4 eggs
- 300g (11oz) self raising flour

Variations:

- 100g (4oz) sultanas
- 100g (4oz) chocolate chips
- 100g (4oz) chopped glace cherries
- 30ml (2 tbsp) cocoa powder mixed to paste with water

Add any of the above with flour

- Preheat oven at 170°C. Select shelves 1 and 3 from base.
1. Cream margarine and sugar until light, fluffy and pale in colour.
 2. Add each egg, beating well after each addition.
 3. Fold in sifted flour, mixing well.
 4. Place paper cases on baking trays and two-thirds fill them with mixture.
 5. Bake at 170°C for 20-25 mins until golden brown and springy to touch.

SCONES

- 450g (1lb) plain flour
- 10ml (2 tsp) cream of tartar
- 5ml (1 tsp) bicarbonate of soda
- 100g (4oz) block margarine
- 225ml (8 fl oz) milk

Variations:

- Sultana scones – add 100g (4oz) sultanas and 50g (2oz) caster sugar
- Wholemeal scones – use half quantity of wholemeal flour
- Cheese scones – add 100g (4oz) grated cheddar cheese and 5ml (1 tsp) dry mustard

Preheat oven at 220°C. Select shelves 1 and 3 from base.

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumbs.
3. Make a well in centre. Stir in enough milk to give fairly soft dough.
4. Turn onto lightly floured surface. Knead lightly to remove any cracks. Roll out to about 15mm (¾in). Cut out 5cm (2in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. Bake at 220°C for 10-15 mins until well risen and golden brown.

Recipes for Fan Assisted Cooking

ROAST CHICKEN

1. If frozen allow to thaw completely before cooking.
2. Remove giblets and use for stock or soup. Hold bird under cold running water for about 1 minute.
3. Dry thoroughly.
4. Truss for roasting. Weigh and calculate cooking time.

5. Place in roasting dish. Brush over with cooking oil.
6. Roast at 170°C for 18-20 mins per 450g (1lb) and 20 mins extra. Shelf position 1 from base of oven.

ROAST DUCK

1.5-1.8kg (3½-4lb) duckling, without giblets

15ml (1 tbsp) salt

1. Wash and dry duckling.
2. Truss in usual manner.

3. Rub skin with salt.

4. Place in trivet in roasting pan.
5. Roast at 180°C for 25 mins per 450g (1lb) and 20 mins extra. Shelf position 1 from base of oven.

BATTERS

Basic Recipe

100g (4oz) plain flour

Pinch of salt

1 large egg

250ml (½ pint) milk and water mixed in equal quantities

1. Sieve flour and salt into basin.

YORKSHIRE PUDDING

Preheat oven at 210°C. Select shelf position 2 from base of oven.

1. Place 25g (1oz) dripping into shallow ovenproof dish or 22.5cm (9in) square Yorkshire pudding tin and place in oven to heat for 10 mins.

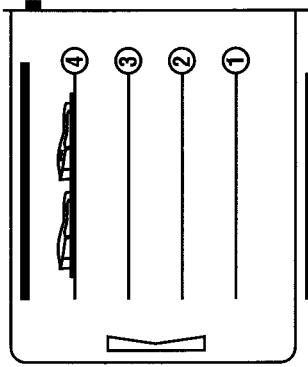
INDIVIDUAL YORKSHIRE PUDDINGS

Preheat oven at 200°C. Select shelf position 2 from base of oven.

1. Put small pieces of lard in 12 bun tins and heat in oven until very hot.

GRILL

- Radiant heat from top element.
- Closed door grilling.
- Temperature may be set between 180°C and 275°C. When selected the display will show a preset temperature of 275°C.
- Always preheat to required temperature before using.

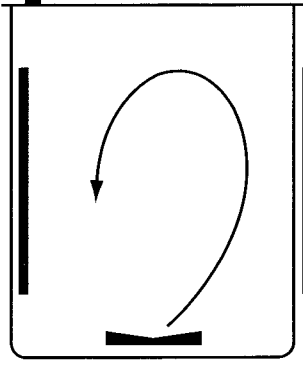


It should be noted that at the end of a cooking or grilling period there may be a momentary puff of steam when the door oven is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

PYROLYTIC SELF CLEAN

- Cleaning oven interior at very high temperatures to eliminate stains. If used regularly only a wipe over at the end of cleaning will be required to maintain in a good clean condition.

Do not attempt to clean oven furniture on pyrolytic self cleaning. Remove grill pan, handles, shelves from oven before selecting pyrolytic self clean.



Guide to Best Method of Cooking

Please Refer to Cooking Charts for Temperatures and Time

Fan Assisted Cooking	Multibake Cooking	Conventional Cooking	Fan Grilling	Thermostat Grilling
Roasting of meat	Scones	Puff pastry	Sausages	Toast
Roasting poultry	Small cakes	Yorkshire pudding	Pork chops and joints	Bread products
Casseroles	Victoria sandwich	Milk pudding	Beef	Potato products
Reheating food	Fatless sponge	Swiss roll	Poultry	Sausages
	Fruit cakes	Baked custard	Mixed grill	Bacon
	Shortcrust pastry	Scones	Lamb chops and joints	Fish
	Bread	Roasting meat	Small game birds	Pizzas
	Meringues	Roasting poultry		Pork chops
	Biscuits	Casseroles		Lamb chops
				Burgers
				Browning of food

To Set the Clock

IMPORTANT

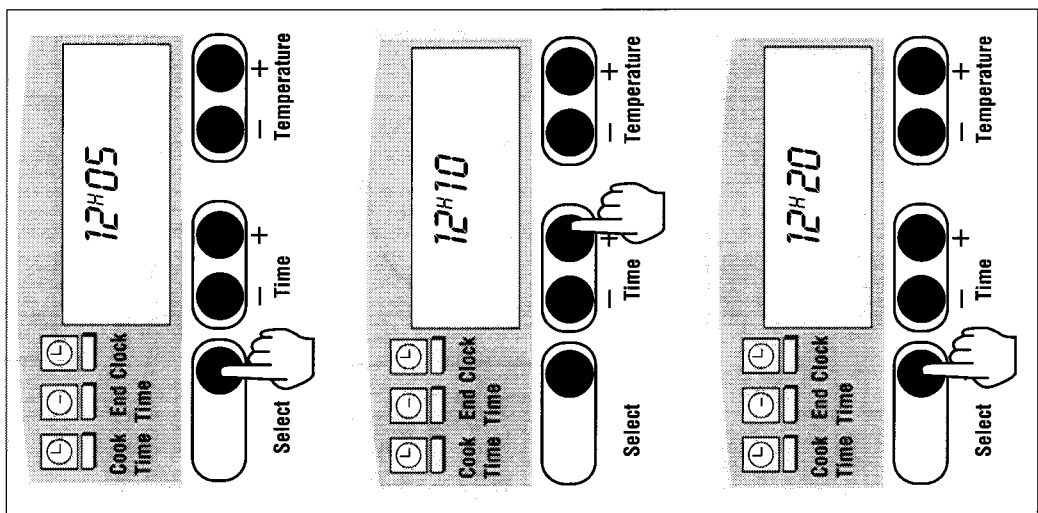
The oven has a built-in safety procedure that once the electricity supply to the oven is switched on it automatically performs. The oven door lock is engaged and then unlocked. This is a normal function.

Always make sure the oven door is closed before switching the electricity on.

- The oven control has a 24 hour clock.

1. Press the select button three times. The clock indicator lights, the time of day display blinks to indicate it can be set. Press the + or - buttons to set the time of day. When the correct time has been set, press the select button once, the indicator light will go out. The 'H' on the time of day display will continue to blink.

NOTE: If the selector switch is set to pyrolytic cleaning the time of day cannot be altered without returning the control knob to the 'O' off position.



For your safety never . . .

- Never:-** Leave children playing unsupervised where the oven is installed and in use, in particular during pyrolytic cleaning.
- Never:-** Allow children to sit or stand on any part of the appliance.
- Never:-** Store food stuffs in the same cabinet as the oven.
- Never:-** Store items above an oven that children may attempt to reach.
- Never:-** Remove the oven/grill shelves when the oven is hot.
- Never:-** Use water to extinguish oil or fat fires.
- Never:-** Use the appliance as a space heater.
- Never:-** Heat up unopened food containers as pressure can build up causing the container to burst.
- Never:-** Store any aerosols/flammable liquids etc. in adjacent cabinetry.
- Never:-** Store anything which might catch fire in or near the oven.
- Never:-** Use the door handle to dry clothes.

For your safety always . . .

Please read through before operating your appliance.

- Always:-** Have your appliance installed by a competent engineer or electrical contractor.
- Always:-** Ensure the appliance has been properly earthed.
- Always:-** Remove all transportation packing from inside the oven/grill before switching the appliance on for the first time.
- Always:-** Make sure you understand the controls prior to using.
- Always:-** Keep children away from the oven at all times when oven/grill are in use especially when set for pyrolytic cleaning as oven surfaces will get extremely hot.
- Always:-** Remember that the oven and utensils will be very hot when in use.
- Always:-** Take care when opening the door. Let steam and hot air escape before removing the food.
- Always:-** Use quality dry oven gloves for removing hot food utensils from the oven/grill.
- Always:-** Select the correct shelf position before turning the oven or grill on.
- Always:-** Turn off the electricity supply at the wall switch before cleaning the oven exterior and interior surfaces, oven furniture and door seal.

Always:- Ensure poultry is thoroughly defrosted before cooking.

Always:- Check oven selector is switched to '0' off before retiring to bed or after use unless pyrolytic cleaning has been selected.

Always:- Reset the oven timer to Manual after completing an Automatic Cooking Programme or automatic pyrolytic cleaning.

Always:- Take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.

Always:- Use a thick cloth to protect your fingers when replacing a faulty oven lamp. Ensure oven interior is cold before replacing the lamp.

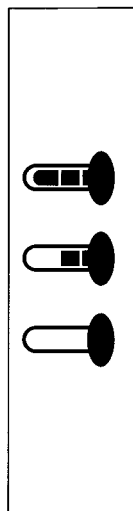
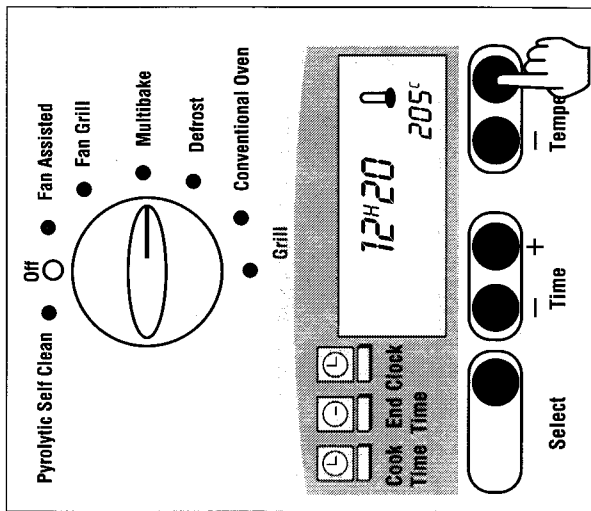
Always:- Refer servicing to a qualified appliance service engineer.

To Set the Oven for Manual Cooking

IMPORTANT

Before using the oven, always ensure that the timer has not been set for an automatically timed function. The oven will not work manually if a programme has been set.

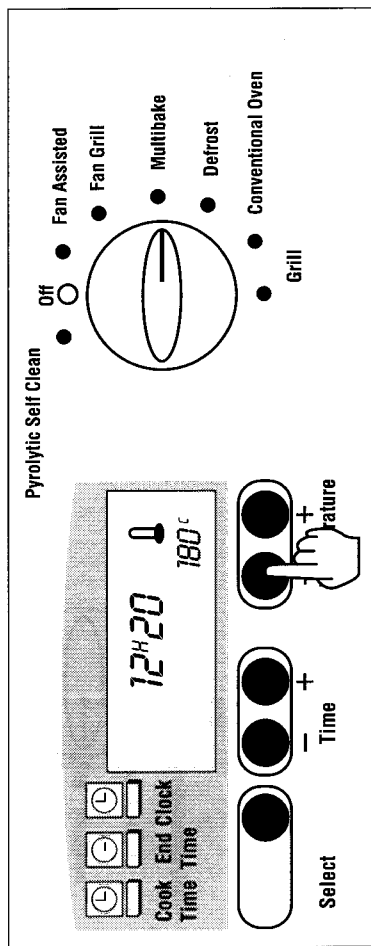
1. Turn the selector switch clockwise to the required function.
2. A temperature will be displayed in the right hand corner of the display, this can be adjusted by pressing the + or - buttons according to the food being cooked.
The temperature will change in 5° steps.
3. The oven will now heat up. When the oven has preheated and reached the set temperature three beeps will be heard. The temperature indicator on the display will show the correct temperature has been reached.
4. Always return the selector switch to the OFF position after use, to switch the oven off.



Setting an Automatic Cooking Programme

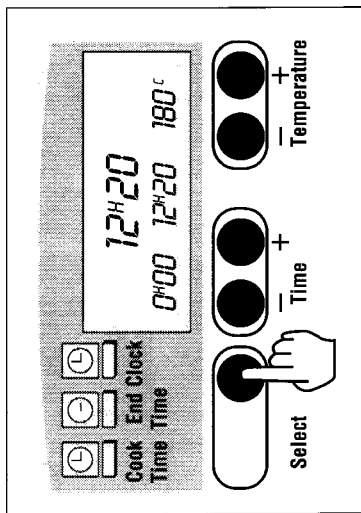
The oven can be set to switch on and off automatically.

1. Select the method of cooking and temperature required, eg. Multibake at 180°C.



2. Press the select button once.

The cook time indicator lights and OH 00 blinks on the display panel. Press the + button to set the required cooking time.

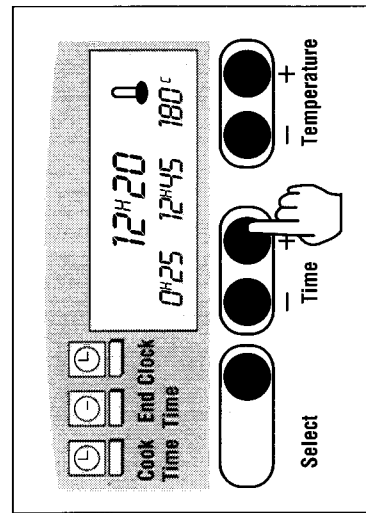


3. Press the select button again.

The end time indicator lights. Set the required end time by pressing the + or - button. After 15 seconds the indicator switches off.

4. The oven is now set to cook on an automatic programme.

5. Remember to switch the selector knob to the OFF position at the end of the automatic programme.



Thermostat Grilling

WARNING: Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.

Grilling is undertaken with the oven door closed – **never** line the grill pan with foil. Remove grill pan handles after placing grill pan in oven.

Turn the selector switch to grill, set the temperature as required, see chart below, and preheat element for a minimum of five minutes.

The grill pan and oven shelf should always be used together for grilling. It is essential that the pan and shelf are assembled correctly and that both handles are securely fixed, see page 8.

Note: Two handles have been provided, but if the pan seems too heavy when laden, please use quality, dry oven gloves when handling the hot pan. If excessive smoke is being given off, turn the temperature down and lower the position of the food in the oven.

Always clean the grill pan after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.

Oven Temperature Chart – Thermostat Grilling

Food	Temperature °C	Preheat	Shelf position from base of oven	Approx. cooking time
Toasting of bread products	275	5 mins	5	3-10 mins depending on type of food
Small cuts of meat, sausages, bacon	230	5 mins	4	15-20 mins
Chops, Chicken portions, Garmon steaks	230	5 mins	4	20-30 mins
Fish: Whole Fillets Fingers	210 200 230	5 mins	4 or 5	20-30 mins
Pre-cooked potato products	250	5 mins	4 or 5	10-20 mins
Pizzas	200	5 mins	5	10-20 mins
Browning of food eg. Cauliflower cheese	220	10 mins	4 or 5	5-15 mins

The temperatures below relate to heat settings recommended on food packs:

High 275°C Medium high 250°C Medium 230°C
 Medium low 200°C Low 180°C

Oven Temperature Chart – Conventional Oven

Food	Preheat	Temp °C	Time	Shelf position
Scones	Yes	220	12-17 mins	2
Small cakes	Yes	190	20-25 mins	2
Victoria sandwich	Yes	170	20-30 mins	2
Fatless sandwich	Yes	190	10-15 mins	2
Swiss roll	Yes	200	10-15 mins	2
Semi-rich fruit cake	Yes	160	1¼-1½ hrs	2
Rich fruit cake	Yes	140	dependent on use	2
Shortcrust pastry	Yes	200	dependent on use	2
Puff pastry	Yes	200	dependent on use	2
Yorkshire pudding	Yes	200	30-40 mins	2
Individual Yorkshire	Yes	200	20-30 mins	2
Milk pudding	Yes	150	1½-2 hrs	2
Baked custard	Yes	160	50-60 mins	2
Bread	Yes	200	dependent on use	2
Meringues	Yes	100	3-4 hrs	2

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 long, slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie. poultry, joints, etc.) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Fan Assisted Cooking

- The fan situated in the rear of the oven operates constantly blowing the air heated by the elements in the top and base around the oven cavity.
- To heat the oven, turn the selector switch to the **Fan Assisted** position and set the required temperature. The oven will now preheat, three beeps will indicate that the correct temperature has been reached.
- This method of heating the oven is ideal for roasting; it is not necessary to preheat the oven before placing meat or poultry in, but remember to reduce the temperatures used by 20°C.
- When cooking on one level use shelf position 2 from base.
- When cooking on two levels use shelves 1 and 3 from base.
- Always use the grill pan and shelf provided for roasting unless cooking large poultry. You should then use a turkey roasting tin, which can be purchased at good hardware shops.
- Do not use baking tins or trays larger than 330 x 255mm (13 x 10 inches) to ensure even heat circulation.

Fan Assisted Cooking

Food	Preheat	Temp °C	Time	Shelf position
Scones	Yes	220	10-15 mins	2
Small cakes	Yes	170	20-25 mins	1 and 3
Victoria sandwich	Yes	160	20-25 mins	2
Fatless sandwich	Yes	180	10-15 mins	2
Swiss roll	Yes	190	10-15 mins	2
Semi-rich fruit cake	Yes	140/150	1½-1¾ hrs	2
Rich fruit cake	Yes	130/140	dependent on use	1 or 2
Shortcrust pastry	Yes	180/190	dependent on use	2
Puff pastry	Yes	200	dependent on use	2
Yorkshire pudding	Yes	210	30-40 mins	2
Individual Yorkshire	Yes	200	20-30 mins	2
Milk pudding	Yes	140	1½-2 hrs	2
Baked custard	Yes	160	50-60 mins	2
Bread	Yes	200	dependent on use	2
Meringues	Yes	90	3-4 hrs	2

Oven Temperature Chart – Conventional Oven Cooking

Conventional Oven

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

If using aluminium foil:

1. Remember to increase the roasting time for meat or poultry by one third.
2. Never allow foil to touch sides of oven.
3. Never cover oven interior with foil.
4. 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, 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 –	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well Done:	75°C	Veal:	75°C		

Multibake Cooking

- The combination of pulsed top heat and constant base heat are circulated around the oven by the fan at the rear to create an even heat distribution.
- This method is ideal for all types of baking.
- Remember to reduce cooking temperatures by 20°C (See chart on page 8).
- For best results always preheat the oven before cooking food.
- To heat the oven, turn the selector switch to the MULTIBAKE position and set the required temperature, the oven will now preheat and three beeps will indicate that the correct temperature has been reached.
- To ensure even circulation, only cook on two levels using shelves 1 and 3 from base. Do not use baking tins or trays larger than 330 x 255mm (13 x 10 inches) these should be positioned centrally on the shelves.
- Never place food or dishes on the floor of the oven as damage may occur.

Oven Temperature Chart – Multibake Cooking

Food	Preheat	Temp °C	Time	Shelf position
Scones	Yes	220°C	10-15 mins	1 and 3
Small cakes	Yes	170°C	20-25 mins	1 and 3
Victoria sandwich	Yes	160°C	20-25 mins	1 and 3
Fatless sandwich	Yes	180°C	10-15 mins	2
Swiss roll	Yes	190°C	10-15 mins	2
Semi-rich fruit cake	Yes	140/150°C	1½-1¾ hrs	2
Rich fruit cake	Yes	130/140°C	dependent on use	1 or 2
Shortcrust pastry	Yes	180/190°C	dependent on use	1 and 3
Puff pastry	Yes	200°C	dependent on use	2
Yorkshire pudding	Yes	210°C	30-40 mins	2
Individual Yorkshire	Yes	200°C	20-30 mins	2
Milk pudding	Yes	140°C	1½-2 hrs	2
Baked custard	Yes	160°C	50-60 mins	2
Bread	Yes	200°C	dependent on use	2
Meringues	Yes	90°C	3-4 hrs	2

Conventional Oven Cooking

- The oven is heated by two elements, one at the top of the oven and the other underneath the floor of the oven.
- To heat the oven, turn the selector switch to conventional oven and then set the temperature required. Position shelf in oven, for guidance see cooking charts.
- Only one level of cooking can be carried out in this mode of heating, usually on shelf 2 from base.
- Never place food or dishes on the floor of the oven as damage may occur.

Oven Temperature Chart – Fan Assisted Cooking

Fan Assisted Oven

It is not necessary to preheat the oven before roasting.
Note: Where times are stated, they are approximate only.

Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
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	25-30 mins per 450g (1lb) + 25 mins extra	
Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra	Runner 1 from bottom of oven
Chicken	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra	
Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra	
4 to 5.5kg (8 to 12lb)		150-160	allow 13-15 mins per 450g (1lb) eg. 5kg (11lb) = 143 to 165 mins	
over 5.5kg (12lb)		150	allow 12 mins per 450g (1lb) eg. 10kg (22lb) = 264 mins	
Casserole Stews	No	140-150	1½-2 hrs	

If using aluminium foil:

1. Remember to increase the roasting time for meat or poultry by one third.
2. Never allow foil to touch sides of oven.
3. Never cover oven interior with foil.
4. 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, 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 – Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
 Medium: 70°C **Pork:** 90°C
 Well Done: 75°C **Veal:** 75°C

Fan Grill

- Fan grilling is carried out with the oven door closed.
- Use grill pan and grid provided, remove handles before closing oven door.
- For this method of cooking the fan and grill element work together and produce the same results as if you were cooking on a rotisserie but more economically.
- You can fan grill any food that would normally be grilled or roasted.
- There is no need to preheat the oven. Place the food on the grid directly above grill pan and cook as recommended in the chart.
- Turn the selector switch to fan grill and set to required temperature.
- Turn the food over approximately halfway through the cooking, taking care not to burn yourself.

Temperatures

These will be similar to those used for the more traditional form of roasting but the guide will give you an indication of which temperature to set the thermostat. But remember that because of the way the oven is heated this is a more economical way of roasting.

General Recommendations

- Most types of meat and poultry cooked by this method will have an all over brownness and crispness on the outside. The only exceptions are very lean joints, such as veal, which, because of its low fat content, is better cooked using conventional heating.
1. **Always** place the pan on the shelf position recommended (see Chart).
 2. There is no need to preheat the oven before cooking and all fan grilling should be carried out with the oven door closed, this saves energy. The cooking temperatures and times are calculated from a cold oven.
 3. After rinsing and drying meat, place on the oven shelf over the meat pan supplied.
 4. Position meat in oven as recommended in the roasting chart.
 5. Fan grilling is ideally suited for cooking all types of poultry and larger joints of meat (eg. stuffed, rolled joints and legs of pork and lamb). Results will be as if you had cooked the food on a rotisserie. If you use frozen meat or poultry it must be completely defrosted before it is cooked.
 6. When cooking a joint always grill it with the fat side uppermost in order to crisp it. For bigger joints or where there is little bone, grill at the lower temperature given in the table and cook for a longer time per kg.
 7. When cooking any type of poultry start grilling the underside uppermost and turn breast uppermost about a third to halfway through the cooking period. If cooking stuffed poultry allow slightly longer cooking time.

Oven Temperature Chart – Fan Grilling

Shelf positions are counted from the base upwards, ie. lowest shelf position is 1.

Type of meat or poultry	Temp °C	Time (min/kg)	Plus extra time (min)	Total cooking time (min)	Tips
PORK Pork chop – thick Gammon steaks Pork – any type of joint	180	30		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes. Grill on shelf position 2. Turn after 15 minutes. Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked, so overcook rather than undercook. Grill on shelf position 1.
	180	20-30		Dependent on size	
	180	60-70	45	105-120	
LAMB Lamb chop – thick Lamb – any type of joint	180	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 minutes. Score fat. Season with pepper and rosemary. If you prefer the lamb 'pink' choose the shorter time. Grill on shelf position 1.
	180	30-40	45	Dependent on size	
BEEF Beef – joints which have an outside layer of fat, eg. Rib, Rolled, Sirloin	180	40-50	20	Dependent on size	Season. If joint preferred rare, grill for the shorter time. If preferred well done, grill for the longer time. Grill on shelf position 1.
CHICKEN	180	30	30	Dependent on size	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.
Chicken joints less than 450g (1lb) each	180	30	30	60	Shelf 1.
DUCK	180	30	30	–	Dry thoroughly and lightly salt. Grill on shelf position 1.
GOOSE	180	40	40	–	Can be stuffed. Grill on shelf position 1.
GAME Grouse Partridge Pheasant	180	30-50	–	–	Well hung meat will require less cooking time, grill on position 1.
	180	40-50	–	–	
	180	40-50	–	–	
Beefburgers	180	25 mins per 450g (1lb)			Shelf 2.
Sausages	180	25 mins per 450g (1lb)			Shelf 2. Prick sausages before cooking.
Bacon	180	25 mins per 450g (1lb)			Roll up bacon before cooking.
MIXED GRILL 4 pieces of steak, sausages, chops, bacon, tomatoes and mushrooms	180			30	Cook sausages, chops, bacon for 10 minutes, add steak, cook for further 20 minutes. Tomatoes and mushrooms should be placed on base of grill pan for total cooktime.



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