



# kitchen think

## **Instructions for Installation and Use**

**Electric Multifunction Oven  
Models SD97PC, SD97PI**

To the Installer

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

To the User

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

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## Retention of this Instruction Book

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

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

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



# Introduction

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

To help make best use of your cooking equipment, please read this booklet carefully.

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

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

To help remove the 'new' smell, heat the empty oven to maximum temperature for a minimum of two to three hours, keeping the door/s closed. Ensure that the room is well ventilated (eg. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

This odour is due to any temporary finish on oven linings and elements and any moisture absorbed by the insulation.

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

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

# For Your Safety

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

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

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

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

## **ALWAYS:**

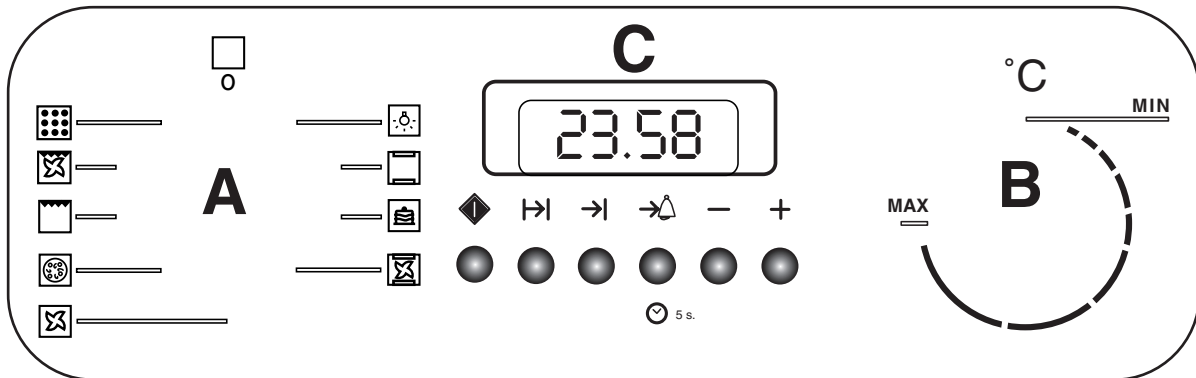
- make sure you remove all packaging and literature from inside the appliance before switching on for the first time.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use,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

## **NEVER:**

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

# Know your Oven

- A. The function selector
- B. The temperature control
- C. The programmer



# The Controls

## THE COOKING FUNCTION SELECTOR

It comprises 10 marks represented in order by the following pictograms:

«0» : **stop**



: **oven light**

The oven light stays on during cooking, in whatever cooking mode (with the exception of Fast Clean).

If you decide to delay the cooking start, the oven light comes on as soon as you programme the start and stays on until the cooking is finished.



: **"Traditional"**

This cooking mode is suitable for cooking individual dishes. Two heating elements (one at the top of the oven and the other at the bottom) work together.

The air heats up upon contact with these heat sources, and circulates around the inside of the oven to provide uniform heat, as the hot, lighter air tends to rise. This is caused by **natural convection**. This cooking mode is especially recommended when cooking simmered recipes using **covered casserole dishes** (hotpots, tripe, etc.) or for **Bain Marie cooking** (crème caramel, terrines, etc.). In this case, use the baking tray as a dish support and place it on the 2<sup>nd</sup> shelf position from the oven bottom.

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



: **"Pastry"**

Only the circular heating element at the back of the oven and the fan come on to provide delicate heat, suitable for baking **cakes and pastries** such as brioches, chocolate cake, fruitcake, sponge cake, mini cup cakes, meringues, etc.

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

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



: **"Fast cooking"**

The combination of all the heating elements together with the fan guarantees a uniform distribution of heat throughout the oven.

This particular cooking mode is ideal for **fast cooking** (not requiring any pre-heating) and for **cooked dishes** (frozen, pre-cooked food).

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



: **"Multicooking"**

The combination of all the heating elements together with the fan guarantees a uniform distribution of heat throughout the oven.

This cooking mode is recommended for cooking several dishes on **more than one shelf**.

Even if the dishes vary in nature, their respective flavours are maintained during cooking.

When using this cooking mode, all the dishes should require the same cooking temperature (you just need to take them out gradually as each one is ready). When cooking on two shelves, for example, use the baking tray as a dish support on the first shelf position from the bottom and the shelf on the third shelf position from the bottom.

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



: **"Pizza"**

The heating elements (bottom and circular) are turned on to heat the oven up quickly.

Your **pizzas** and **tarts** will benefit from a greater amount of heat from below, thus guaranteeing the rapid baking of the dough during cooking. As for the fan, the latter browns the surface as necessary, making the food even more appetising.

Use the baking tray as a dish support and place it on the 1<sup>st</sup> shelf position from the oven bottom.

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

# The Controls

## : "Grill"

The top heating element comes on: the grill goes red and emits infrared rays. This cooking mode does not essentially intend to heat up the air inside the oven, but rather to expose the food directly to these rays.

**Use this cooking mode with the oven door closed.**

We recommend you start with the oven cold.

The amount of heat radiated is adjustable on the temperature selector.

Place the grill pan on the first shelf position from the bottom in order to catch any fat or juices that may drip from the dish and place the shelf on one of the top shelf positions depending on the size of the meat.

## : "Gratin"

Only the top heating element comes on, with the emission of infrared rays. The forced circulation of air caused by the fan at the back of the oven ensures the uniform distribution of heat throughout, and all foods benefit from the following at the same time:

- the infrared rays that guarantee the perfect cooking of the food surface, sealing in the tenderness and juices in the case of meat,
- the hot air that also allows for the food to be cooked thoroughly via conduction.

This cooking mode is recommended when cooking **roasts (red or white meats), and for poultry.**

Place the shelf on the 2<sup>nd</sup> shelf position from the oven bottom as a support for the meat and the grill pan on the 1st shelf position from the bottom to catch any dripping fat or juices.

Always place your food in the oven when it is cold.

Your oven is equipped with a **rotisserie**, you can use it with the functions grill and gratin. Always keep the oven door shut when using the rotisserie and start with the oven cold in order to avoid scalding yourselves when positioning the spit.

Place the grill pan on the 1st shelf position from the bottom to catch any dripping fat or juices and position the rotisserie on the 3<sup>rd</sup> shelf position from the oven bottom (please see the next paragraph for instructions on positioning the rotisserie).

**When using the "grill" or "gratin" modes, remember to keep children away from the accessible parts of the appliance as they become very hot.**

## Continued ventilation

The fan stays on when cooking is finished in order to cool the oven down. So do not worry if you hear the fan going even after you have turned the controls off. The fan will stop when the temperature has dropped below 120°C.

## : Fast Clean

This process cleans the oven fully.

For further details on the oven's fast clean properties, please see Fast Clean section.

# The accessories

Your oven offers you many differing cooking modes. These can only be achieved thanks to a number of **accessories which we have chosen for you.**

These accessories slide in and out of the different shelf positions inside your oven and can thus be positioned according to the individual cooking requirements of differing foods and dishes.

## The grill pan / baking tray

Use it:

- as a grill pan or baking tray. There is a grid to grill food on which fits into the grill pan.
- as a dish **support for all dishes** when cooking on one rack only and in Bain Marie cooking,
- as a **support for food** (mini cup cakes, etc.),
- as a **drip tray to catch juices** and fat dripping from food situated on the rod shelf.

We advise against using the baking tray / grill pan on the 4th and 5th shelf positions from the oven bottom.

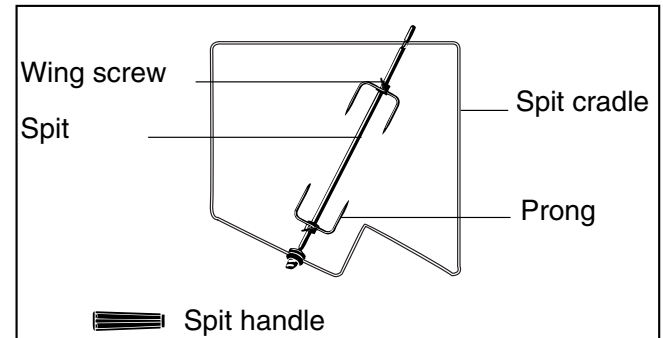
## The large rod shelf

Always use this with the edges upwards and together with the grill pan.

- When it is positioned on the 2<sup>nd</sup> shelf position from the oven bottom, it acts as a **meat support**, with the grill pan placed on the 1st shelf position from the bottom to catch any dripping fat or juices.
- When it is positioned on the top shelf position (depending on the size of the foodstuff) for **grilled food**, the grill pan is to be placed on the 1st shelf position from the oven bottom to catch any dripping fat or juices.
- When it is positioned on the top shelf position for **cooking on more than one shelf.**

**We advise against placing meat directly onto the grill pan when using the "gratin" mode as the fat and juices heated from below in this particular cooking mode could in fact char and splash onto the oven inside panels and create smoke.**

## The rotisserie



This accessory is ideal for roasting meats, as it rotates the meat slowly and browns uniformly until cooking is finished. It is comprised of the following:

- a **support** situated on the 3<sup>rd</sup> shelf position from the oven bottom so the rotisserie fits into the hollow shaft of the rotisserie motor located at the back of the oven, behind the perforated oven back panel.
- a **spit** that passes through the roast, which is kept firmly in place on both ends by two adjustable sliding forks each fastened onto the spit by means of a wing nut.

**Warning:** when positioning the rotisserie assembly, ensure the spit fits firmly into the hollow shaft connected to the motor.

Make sure you position the following correctly:

- the spit in the centre of the roast
- the roast at an equal distance from both ends of the spit.
- a **removable handle made** of insulating material to screw onto the front of the spit allows you:
  - to have a rotisserie which is long enough for even the largest of roasts
  - to avoid scalding yourself when removing the roast at the end of cooking.

**Screw on** the handle **tightly to take** out the spit (the handle should be removed from the spit during cooking).

## Rotisserie timer

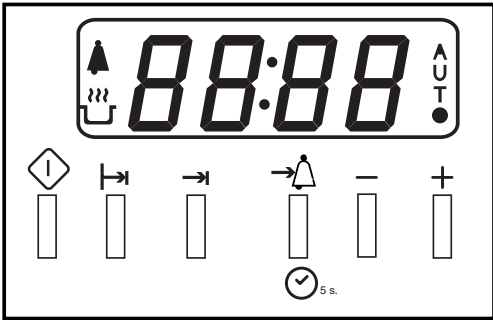






This oven is fitted with a rotisserie **timing** device.

When cooking is finished, the rotisserie motor continues to turn the spit and only comes to a stop when the temperature inside the oven has dropped sufficiently: this prevents the surface of the meat from burning.

When cooking is finished, leave the function selector set to the cooking mode under way and set the temperature selector back to the minimum setting.



# The Programmer

<b>Display for all functions</b> : clock, timer, cooking duration and end-of-cooking/fast-cleaning time		 Indicator light for a programmed operation: - lit : operation underway - off: operation finished - flashing: programmed operation has finished
 Timer indicator light		<b>Auto A</b> - off: manual mode - lit: an operation has been programmed
 Button to <b>start cooking</b>		<b>Buttons + and - to set the clock, timer, cooking duration and end-of-operation time, press on:</b> + to increase the time - to reduce the time
 Button to <b>set the cooking duration</b>		
 Button to <b>set the end-of-cooking time</b>		
 Button to <b>set the timer</b>		

## Setting the time

You can only set the time if the mode selector is set to "0". After the appliance has been connected to the power supply (or following a power failure), a flashing "0.00" is displayed. Press keys "+" and/or "-" to set the time.

**The time set is memorised**, but you still have another 3 seconds to modify it, as all the other buttons remain disabled for that time.


Any changes to the time can be made by pressing button  $\rightarrow \Delta$  and holding it down, until the time appears back on the display and then pressing button  $\leftarrow$  or  $+$ . Upon releasing these buttons, the time set will be memorised, and you still have another 3 seconds to continue your modification.

## Minute Minder Feature


The timer can only operate with the oven switched off and the function selector set to position 0.

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

To set the timer, briefly press button  $\rightarrow \Delta$  and then make adjustments using  $\leftarrow$  or  $+$ .

Upon releasing button  $\leftarrow$  or  $+$ , the time set is memorised but you still have another 3 seconds to continue making any changes. The display will reset to show the time and countdown will begin immediately. The  icon will remind you the Minute Minder is on.

Once the countdown is over, a buzzer will sound, and will stop doing so after 1 minute or if you press any button whatsoever.

Please remember that the countdown is reset and the  icon comes off once cooking starts.

## Buzzer volume

You can adjust the **volume of the buzzer** by pressing button "-" (when the signal sounds) until you attain the required volume.



## Cooking without the programmer

When the oven is switched off (mode selector set to 0), all the keys (except for "-" to adjust the volume of the acoustic signal) are disabled.

**Select** a cooking mode by turning the function selector clockwise. Each function has a predefined cooking time that you can see by pressing  $\rightarrow \Delta$ . You can modify the cooking time according to the recipes you use. Simply press  $\rightarrow \Delta$  and choose the cooking time you require using the "-" and/or "+".

The display indicates a **recommended temperature**, which is independent from that indicated on the temperature selector: you can change it by turning the temperature selector knob.

The grill display indicates a power level between 1 and 5 (1 for minimum power and 5 for maximum power).

Your oven is now ready to start cooking: **press** the  key. The oven begins the pre-heating phase, during which symbol  blinks. It stops blinking when pre-heating is done (after approximately 10 minutes).

If you fail to press the cooking start key one minute after having selected a mode, the word "OFF" comes up on the display and the keys are disabled. In this case, set the mode selector back to "0" and proceed with the various adjustments.

# How to set a Programme to Switch Off and On Automatically


## (A) Programmed cooking with immediate start


Cooking starts immediately and comes to an automatic stop when the end cooking time is reached.

Proceed as follows:

- set the **function selector** to the required mode,
- **set the temperature** using the temperature control (in steps of 10° at a time) if the recommended one is not to your liking,

The grill display indicates a power level between 1 and 5 (1 for minimum power and 5 for maximum power).

- a **recommended cooking time** is associated with each cooking mode. You may change the recommended cooking time by pressing  and keys "+" and/or "-" (cooking time must include approximately 10 minutes for the oven to pre-heat). The cooking time is memorised, but you still have another 3 seconds to modify it.

During the pre-heating phase, symbol  blinks and the cooking time is displayed.



## (B) Programmed cooking with delayed start

The programmer automatically selects the cooking start time according to the parameters you have set: cooking time and end cooking time.


Proceed as follows:

- **set the function selector** to the selected mode,
- **set the temperature** using the temperature control if the recommended one is not to your liking.


The grill display indicates a power level between 1 and 5 (1 for minimum power and 5 for maximum power).

- **press key**  to set the cooking time,
- set the cooking time by pressing keys "+" and/or "-" (cooking time should include the pre-heating time): the cooking time is memorised, but you still have another 3 seconds to modify it. The current end time is displayed. This has been calculated by adding the chosen cook time to the current time.
- **to delay cooking**, you need to set the end cooking time by pressing  and then "+" and/or "-" repeatedly: the end cooking time is memorised, but you still have another 3 seconds to modify it.

The minimum programmable cooking time is 2 minutes. The maximum programmable cooking time is 10 hours.

- **press key** , "Auto" comes on.

From now until the start of cooking, only the temperature and the mode can be modified.

When the cooking start time has been reached, the oven is turned on and pre-heating begins, during which symbol  blinks; the cooking time is displayed. "

**Then, if programming cooking with either immediate start (A) or with delayed start (B) continue as follows:**

When pre-heating is complete, symbol  stops blinking and the oven emits 3 acoustic beeps.

There is no pre-heating phase when using the "fast cooking" and "grill" modes.

The amount of time left until cooking is finished is displayed during cooking. To see the temperature, press key "+". The minimum programmable cooking time is 2 minutes. The maximum programmable cooking time is 10 hours.

- **press key**  to start cooking.

If you fail to press the cooking start key one minute after having selected a mode, the word "END" comes up on the display and the keys are disabled. In this case, set the mode selector back to "0" and proceed with the various adjustments.

**When cooking is finished, a buzzer sounds for one minute and the word "END" comes up on the display; you can stop the buzzer by pressing any of the keys.**

- **Set the function selector knob back to "0"**: the word "END" disappears and "OFF" comes up for 3 seconds.

During cooking, you can change the cooking mode (without affecting the cooking time or temperature), the temperature (without affecting the cooking time) and the cooking time.

You can bring the cooking to a stop and turn the oven off just by setting the mode selector knob to "0". In this case, the word "OFF" is displayed for 3 seconds before it comes off.

# Cooking Chart

## A FEW EXAMPLES OF COOKING ON ONE LEVEL

Dish	Cooking mode	Temperature	Time	Shelf level	Remarks	Preheat
Bread (1 kg loaf)	Multicooking	210°C	30-35'	2	On enamelled tray	Yes
Savoury pasties	Multicooking	200°C	20-25' Depending on thickness	2	On enamelled tray	Yes
Pizza (bread dough)	Pizza	240°C	10-15'	1	On enamelled tray	Yes
Quiche	Pizza	220°C	30'	1	Tin on enamelled tray	Yes
Cheese soufflé	Multicooking	200°C	30-40'	2	Tin diam. 20 cm on enamelled tray	Yes
Pâté	Traditional	180°C	50-60'	2	Bain-marie on enamelled tray (start with hot water)	Yes
Leg of lamb	Gratin	210°C	1 hour for 1,5 à 2 kg	2-1*	Meat on shelf	No
Potatoes au gratin cooked with cream	Gratin	200°C	40-45' Depending on thickness	2	Tin on enamelled tray	Yes
Fish	Traditional Gratin Grill	200°C 240°C 250°C	Depending on type and thickness of fish	2 2-1* 2-1*	Filletts + liquid, enamelled tray Whole on shelf Fish on shelf for grilling	Yes
Chicken	Gratin Rotisserie grill	210°C 250°C	1 hour for 1,2 à 1,5 kg	2-1* 3-1*	Meat on shelf Rotisserie, oven door shut	No
Roast beef	Gratin	210°C	Depends on how well cooked required	2-1*	Meat on shelf	No
Roast pork	Gratin	210°C	1 hour for 1kg	2-1*	Meat on shelf	No
Roast veal	Gratin	210°C	1 hour for 1kg	2-1*	Meat on shelf	No
Stuffed tomatoes	Multicooking	200°C	20-25'	2	Tin on enamelled tray	Yes
Frozen meals	Fast cooking	Follow instructions on packet	Follow instructions on packet	2	Tin on enamelled tray	No
Lasagne	Fast cooking	200°C	Depending on thickness	2	Tin on enamelled tray	No
Moussaka	Fast cooking	200°C	Depending on thickness	2	Tin on enamelled tray	No
Buns	Pastry	160°C	35-45'	2	Aluminium tin on enamelled tray	Yes
Cake	Pastry	160°C	60'	2	Aluminium tin on enamelled tray	Yes
Profiteroles	Pastry	200°C	20-25'	2	Small savoury profiteroles on enamelled tray	Yes
Crème caramel	Traditional	180°C	30'	2	Individual ramekins in bain-marie (start with hot water)	Yes
Sponge cake	Pastry	190°C	30'	2	Aluminium tin on enamelled tray	Yes
Macaroons	Pastry	180°C	15-20' Depending on thickness	2	On baking tray	Yes
White meringues	Pastry	70-80°C	3 hour Depending on thickness	2	Drying small meringues	Yes
Blond meringues	Pastry	110°C	2 hour Depending on thickness	2	Drying small meringues	Yes
Baked apples	Multicooking	210°C	20-25' Depending on thickness	2	Tin on the baking tray	Yes
Shortbread biscuits	Pastry	190°C	10-15'	2	On baking tray	Yes
Apple tart	Pizza	220°C	30'	1	Cake tin on the baking tray	Yes

X - Y\* in the "Shelf level" column

X = shelf or spit rod at level X

Y = baking tray at level Y to catch the roasting juices

**Reminder: always place the shelf with the indentations facing downwards**

# Care and Cleaning

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

## Inside the oven

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

## Oven exterior

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

## Stainless steel

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

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

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

## Cleaning the rotisserie and other accessories

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

## Rubber Seal

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

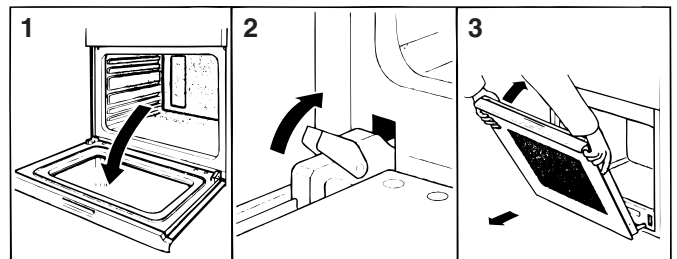
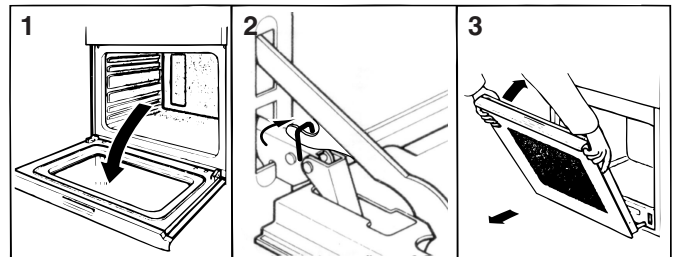
DO NOT use abrasive products or objects to do so. Should the seal become damaged, please contact Hotpoint Service (see KEY CONTACTS, back page). We recommend you avoid using the oven until it has been repaired.

## Disassembling the oven door

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

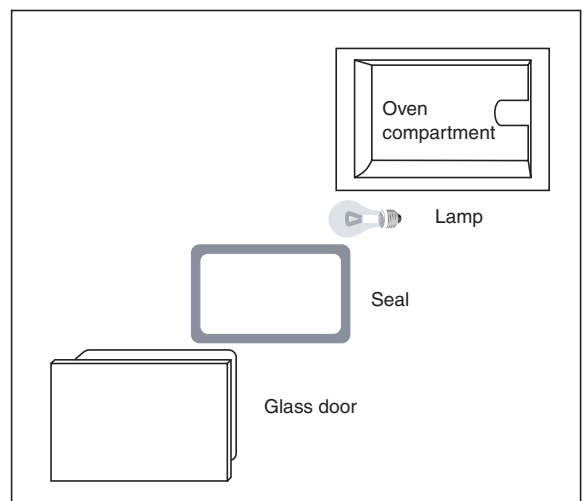
- open the oven door fully,
- lift up and turn the small levers situated on the two hinges,
- shut the door, but not completely,
- grip the door on the two external sides and pull it towards you, pulling it out of its seat.

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



## Replacing the oven lamp

- Always unplug the appliance from the mains or switch off the main switch before all operations.
- With the aid of a narrow, flat item (such as a screwdriver or a spoon handle, etc...), remove the glass cover.
- Unscrew the lamp and replace it with another featuring the same characteristics:
  - voltage 230/240 W
  - wattage 25 W
  - type E 14
- Replace the glass cover and ensure you reposition the seal correctly.



## Safety

In **fast clean mode**, the temperature inside the oven reaches 500°, which is necessary for the destruction of food and fat residue, as illustrated below.

Given this high temperature, your oven is fitted with some safety devices:

- the oven door is **locked automatically** as soon as the temperature reaches 125°C in order to avoid risks of burns.
- the **heating elements are no longer powered** if an anomaly occurs.

### Note:

1. Despite the high temperatures inside the oven during the pyrolytic self-cleaning process, the external surfaces of the appliance remain luke warm, thanks to:

- a reinforced **insulation** of the oven compartment.
- a **fan** that ensures the circulation of air to cool down

the oven wall panels.

2. When looking through the oven door, you may notice some particles that **light up** when they are destroyed by pyrolysis upon contact with the heating elements: this is simply **spontaneous combustion**, it is **extremely normal and without danger**.

## Precautions to be taken before performing the fast clean process

1- Try to **remove** the **larger** food residue from inside the oven using a wet sponge. We highly advise against the use of detergents or all other products recommended for cleaning ovens.

2- **Remove all the accessories from the oven:** they are not designed to withstand such high temperatures. What's more, some of these accessories would alter the result of the pyrolytic self-cleaning process and obstruct the circulation of heat inside the oven. The accessories can easily be cleaned like everyday crockery and are dishwasher-proof.

3- Don't leave any tea towels on the oven door handle.



**Warning: the oven surfaces may get hot during the fast clean process: keep children well away.**

## How to start the cleaning process

- **Take all the accessories out of the oven.** Remove the toughest grease and food spots and especially all substantial overflows in order to avoid the creation of flames or smoke.
- Shut the oven door.
- Turn the function selector to
- **Programme it..** You can choose between:
  - an immediate start
  - a delayed start
- The pyrolytic self-cleaning process takes approximately 90 minutes.

## What happens during the fast clean process?

When the temperature reaches 325°C, the oven door is automatically locked: the letter "P" comes up on the display, along with the remaining process time, as it decreases.

The oven door stays locked for as long as the temperature inside the oven remains high.

## What happens at the end of the fast clean cycle?

When the process is over, "P.0.00" comes up on the display. To be able to open the oven door, you will have to:

- wait for the temperature inside the oven to have dropped to an acceptable level.
- have to set the function control back to O.

You will notice some white dust deposits on the bottom and sides of the oven, remove them with a damp sponge when the oven has cooled down completely.

If on the other hand you want to take advantage of the heat accumulated during the process to start cooking, the dust can stay where it is: it is completely harmless and will not affect your food.



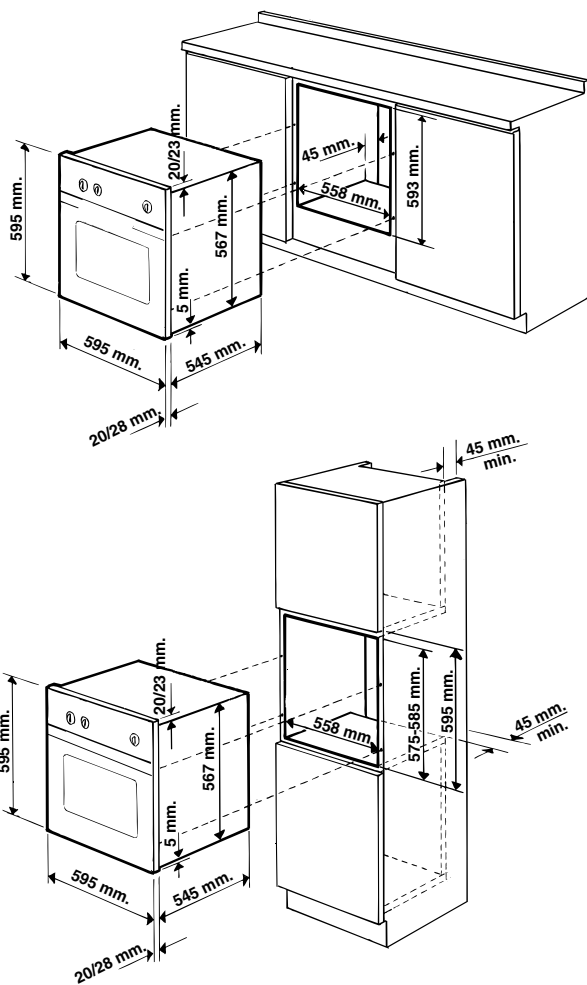
# INSTALLATION

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

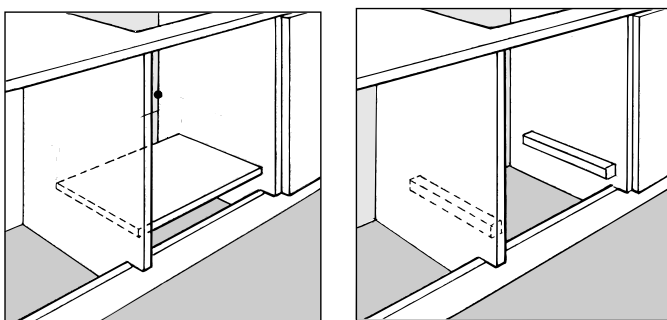
**Important:** The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

## Installation of Built-in Ovens

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



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560 mm.



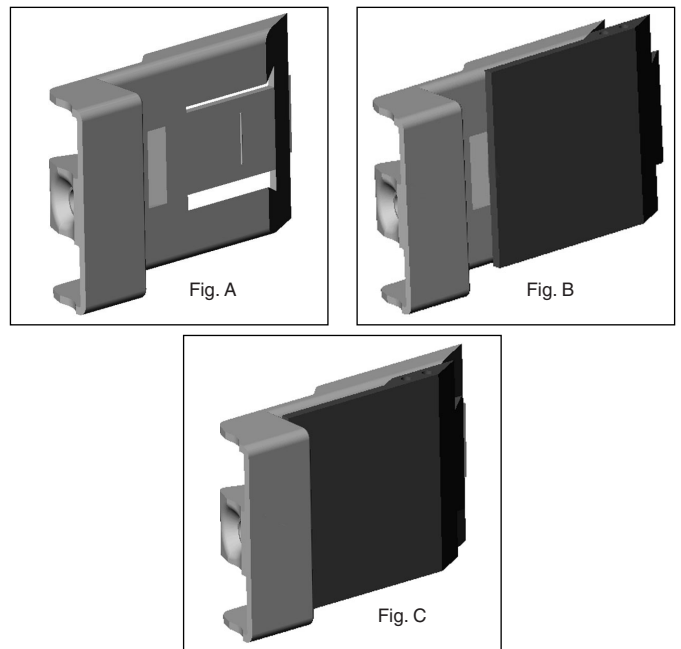
The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100 °C.

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

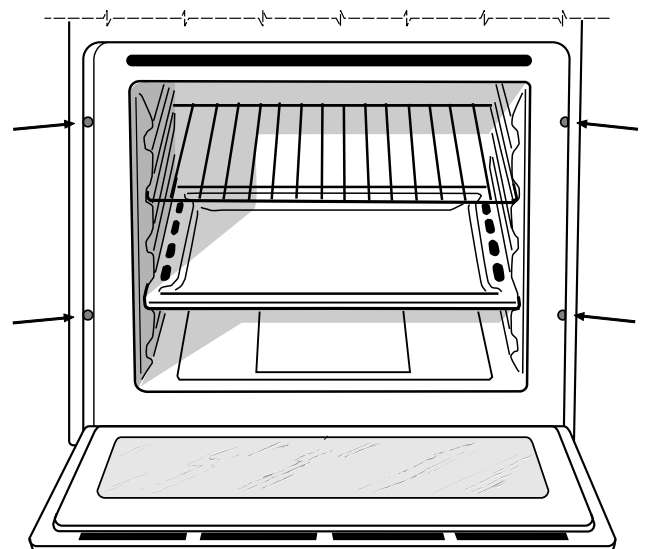
All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

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

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



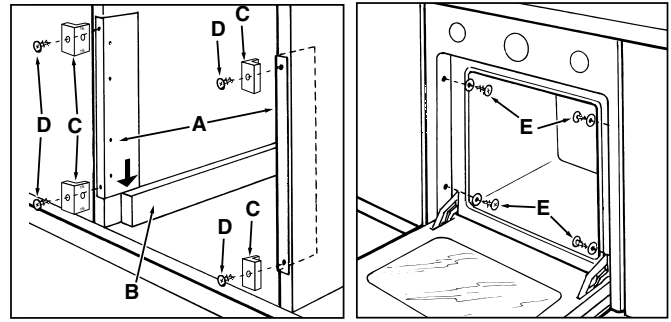
**To fasten the oven to the cabinet,** open the door of the oven and attach it by inserting the 4 screws (supplied with the appliance) into the 4 holes located on the perimeter of the frame.



# INSTALLATION

## Fastening the oven to the cabinet

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



# Electrical Connection

## Electrical connection

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

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

## Mounting the power supply cable

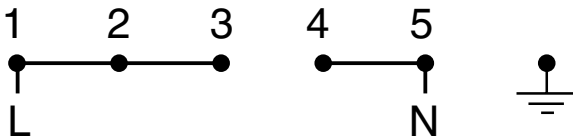
To open the terminal board:

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

To mount the power supply cable, proceed as follows:

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

Electrical Connections:



Voltage Frequency: 230 V-1+N - 50Hz

Fuse Section: 32A - 4mm<sup>2</sup>

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

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

- Fasten the power supply cable in the corresponding cable clamp and close the cover.

## Power cable supply connection to the electrical mains:

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

The plug must be accessible at all times.

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

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

## IMPORTANT:

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

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

93/68/EEC

## Inner dimensions of the oven:

width	43.5cm
depth	40.0cm
height	32.0cm

**Inner volume of the oven:** 54 litres

## Voltage and frequency of power supply:

230-240V

50-60Hz

2250-2400W



## Troubleshooting

### **If your oven releases a lot of smoke during cooking:**

- Make sure you have selected the correct cooking mode for the type of dish you want to prepare and that you have selected the right accessories and put the dish in the oven at the recommended rack height.
- Check the temperature selected: is it too high for the type of cooking required.
- Check the degree of soil of the oven, and whether it needs to be cleaned. Food residue encrusted onto the enamel coating inside the oven becomes charred and creates both smoke and pungent smells.
- Splashes of grease or overflows onto very hot surfaces could create smoke.

**Notice:** the appliance is fitted with a diagnosis system which detects any malfunctions. The user is informed of the latter by messages such as:

- "FnFm" (n and m are numbers): in these cases, contact your nearest Hotpoint Service (see KEY CONTACTS, back page).



## After Sales Service

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

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

### **Repair Service and Information Help Desk**

UK: 08709 066066

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

Republic of Ireland: 1850 302 200

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

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

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

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

### **Extended Warranties**

UK: 08709 088 088

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

Republic of Ireland: 1850 502 200

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

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

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

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

Republic of Ireland: (01) 842 6836

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

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



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



## Guarantee

### "Satisfaction guaranteed or your money back"

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

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

### Guarantee terms and conditions

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

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



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



## Recycling & Disposal Information

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

Please dispose of packaging and old appliances carefully.

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



## Key Contacts

### After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



### Repair Service and Information Desk

UK: 08709 066 066

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

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

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

### Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

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

Republic of Ireland: 1850 502 200

### Genuine Parts and Accessories

UK: 08709 077 077

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

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

Republic of Ireland: (01) 842 6836

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

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