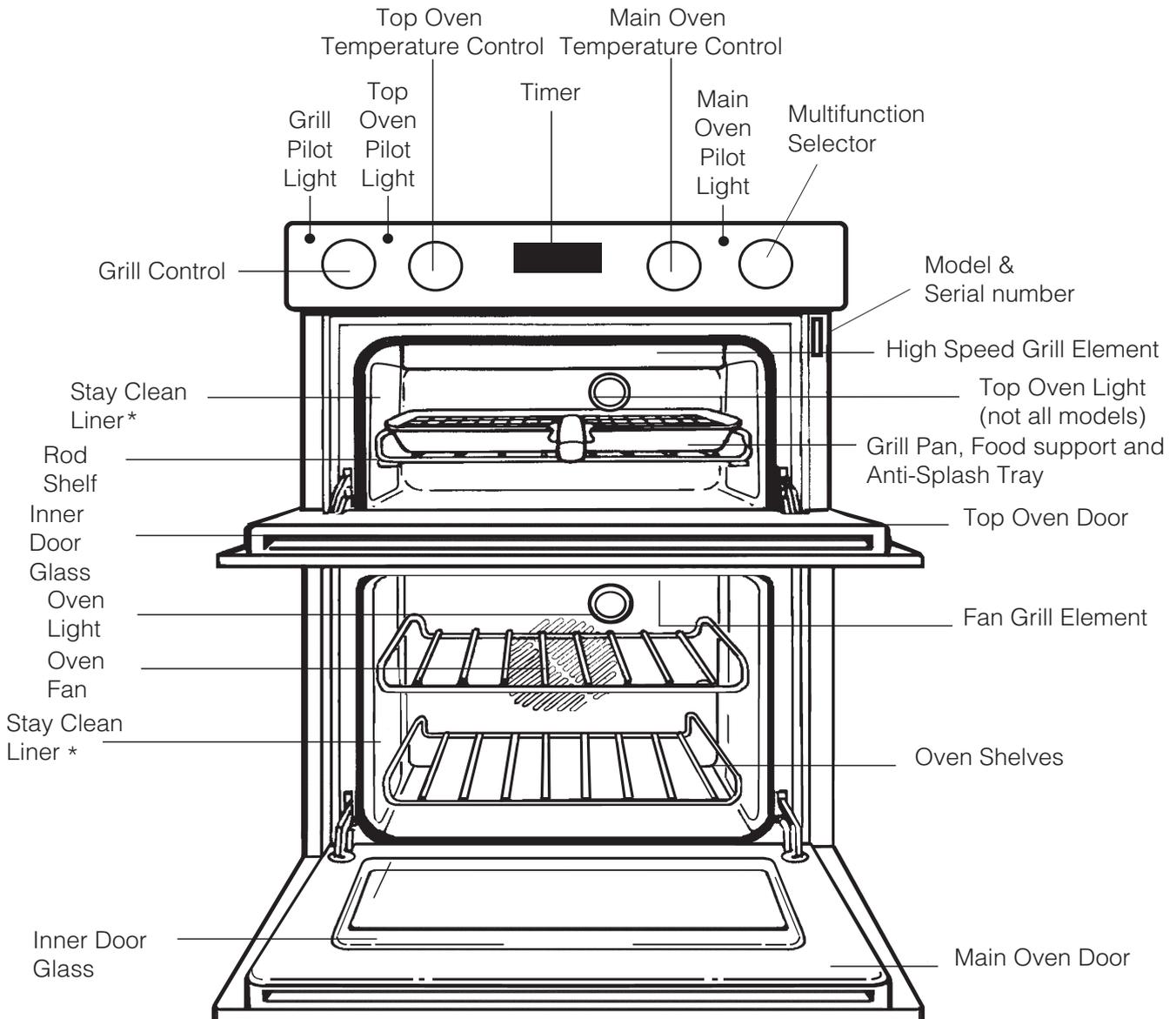


The main parts of your Double Oven

Hotpoint

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WARNING: DO NOT TOUCH THE GLASS DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.



*Available only in certain models

NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.

Temperature Conversion Chart

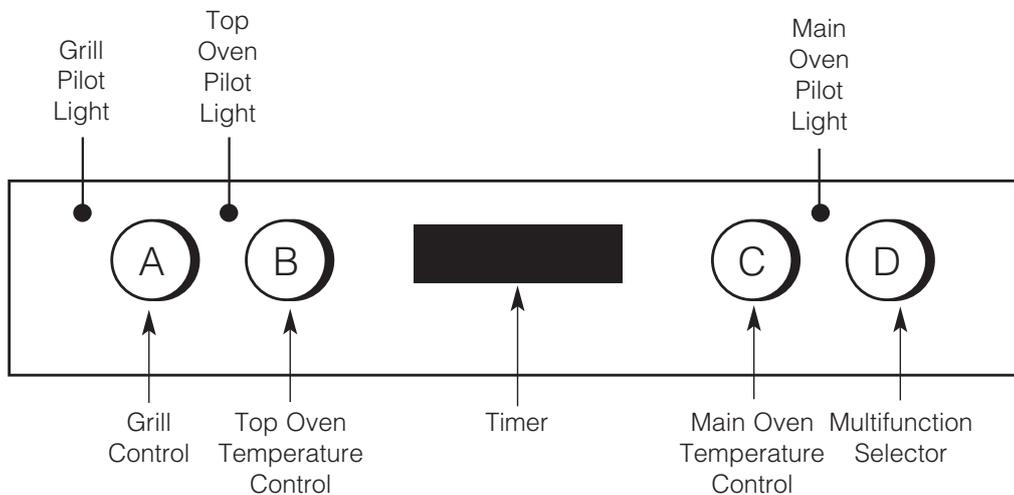
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The chart below gives details of comparisons of oven settings for gas conventional ovens and fan oven in degrees °F and °C

Gas Mark	Conventional Oven		Fan Oven
	°F	°C	°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

The Controls



IMPORTANT

Before using your oven in the ordinary way, **ALWAYS** make sure that the timer has been set to **MANUAL** operation. Unless this is done, the main oven cannot heat up. Before seeking assistance, make sure this is done (refer to oven timer operation).

MULTIFUNCTION SELECTOR

Rotate the control knob in either direction to the required function. Many of the functions will also require the main oven thermostat to be set before the oven will heat up.

MAIN OVEN TEMPERATURE CONTROL

This is used in addition to the multifunction selector. This is used for the functions: fan oven, fan grill, half grill and full grill and conventional oven. Turn the control clockwise to set the oven thermostat to the required temperature. If the timer is set correctly and the selector switch set to a suitable function an indicator light will illuminate. This will remain on until the oven reaches the required temperature. This light will then cycle on and off as the thermostat maintains control of the oven temperature.

TOP OVEN TEMPERATURE CONTROL

Turn the control clockwise to set the top oven thermostat to the required temperature. An indicator light will illuminate. This will remain on until the oven reaches the required temperature. This light will then cycle on and off as the thermostat maintains control of the oven thermostat.

GRILL CONTROL

The grill control is designed to provide variable heat control of either both grill elements on together or the single left-hand grill element only. To set the grill power turn the grill control to any setting MIN (1) - MAX (4), clockwise for FULL grill and anti-clockwise for HALF grill.

COOLING FAN

A gentle flow of air will be blown below the control panel when the grill control is used and after a short period of time when the ovens are used. Note: Whenever the appliance has been used, the cooling fan may run on or restart itself after all the controls have been turned off. This indicates that the appliance is still warm.

Multifunction Selector Switch

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The Multifunction selector switch is used when operating the main oven.
With the exception of the O position the main oven light will remain on when this selector switch is used.

Off 0

With the selector in this position the main oven will not heat up. The timer will still operate.

Fan Oven

The oven fan and a rear element are controlled when this function is selected.

Use the main oven thermostat control to set the required temperature.

Conventional Oven

Top and base elements are controlled when this function is selected.

Use the main oven thermostat to set the required temperature.

Half Grill

With this function selected only the left hand side of the grill will be on.

Use the oven thermostat control to set the required temperature.

Oven door must be open for grilling.

Full Grill

Both left and right hand grill elements will be on in this position.

Use the oven thermostat control to set the required temperature.

Oven door must be open for grilling.

Fan Grill

The oven fan and fan grill element are controlled when this function is selected.

Use the oven thermostat control to set the required temperature.

Oven door must be closed for fan grilling.

Fan Only

The oven fan will operate when this function is selected.

The oven thermostat control must be set in the off position.

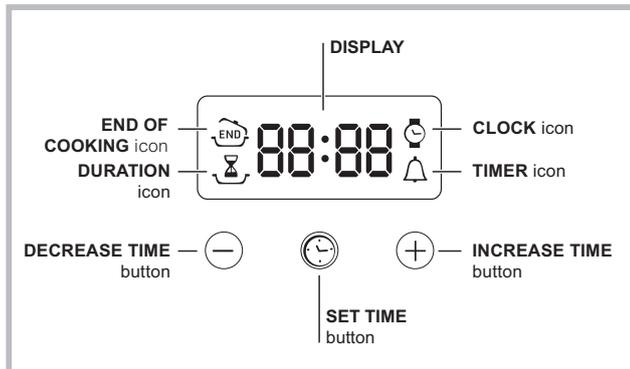
Light Only

This function switches on the oven light only.

! Do not use the oven lamp as/for ambient lighting

The electronic programmer

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! The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven, it is possible to use the other oven only during the same automatic cooking programme.

! NEVER operate the grill when the ovens are set to cook automatically because the oven cavity can become warm and this may cause bacterial growth in food.

Setting the clock

! The clock may be set when the oven is switched off or when it is switched on, provided that a the end time of a cooking cycle has not been programmed previously. After the appliance has been connected to the mains,

or after a blackout, the  icon and the four numerical digits on the DISPLAY will begin to flash.

1. Press the  button several times until the  icon and the four digits on the display begin to flash.
2. Use the "+" and "-" buttons to adjust the time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
3. Wait for 10 seconds or press the  button again to finalise the setting.

Setting the minute minder

! This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the  button several times until the  icon and the three digits on the display begin to flash.
2. Use the "+" and "-" buttons to set the desired time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.

The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

Programming cooking

! A cooking mode must be selected before programming can take place.

Programming the cooking duration

1. Press the  button several times until the  icon and the three digits on the DISPLAY begin to flash.
2. Use the "+" and "-" buttons to set the desired duration; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the value.
3. Wait for 10 seconds or press the  button again to finalise the setting.
4. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop the buzzer and turn all control knobs to 0 position.
 - For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode

! A cooking duration must be set before the cooking end time can be scheduled.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Next, press the  button until the  icon and the four digits on the DISPLAY begin to flash.
3. use the "+" and "-" buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quicker and easier to set the desired value.
4. Wait for 10 seconds or press the  button again to finalise the setting.
5. When the set time has elapsed, the text END appears on the DISPLAY, the oven will stop cooking and a buzzer sounds. Press any button to stop it. Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.
 - For example: It is 9:00 a.m. and a duration of 1 hour has been programmed. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Cancelling a programme

To cancel a programme:

- press the  button until the icon corresponding to the setting you wish to cancel and the digits on the display are flashing. Press the "-" button until the digits 00:00 appear on the display.
- Press and hold the "+" and "-" buttons; this will cancel all the settings selected previously, including timer settings.

Grill Pan and Handle

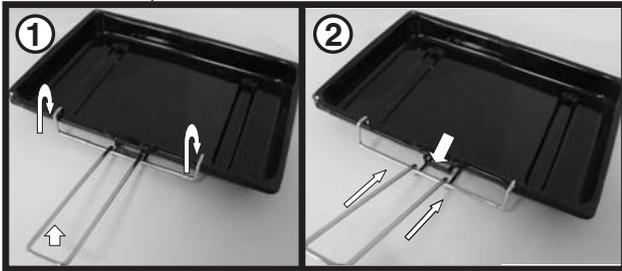
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Using the grill pan kit

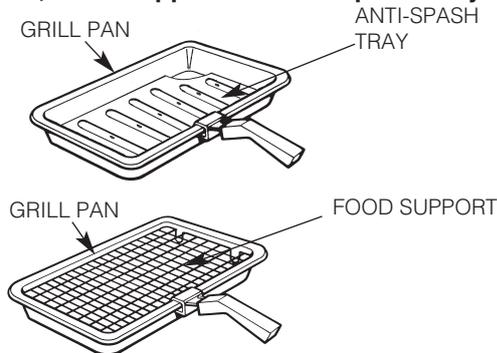
The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig. 2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



Grill Pan, Food Support and Anti-Splash Tray*



Note: To stop fat splashing onto the grill mesh, it is important to use the anti-splash tray as shown in the grilling chart. Always clean the grill pan, anti-splash tray and food support after each use.

Top Oven Shelf Positioning for Grilling

ENSURE SHELVES ARE FITTED CORRECT WAY UP.



NOTE:

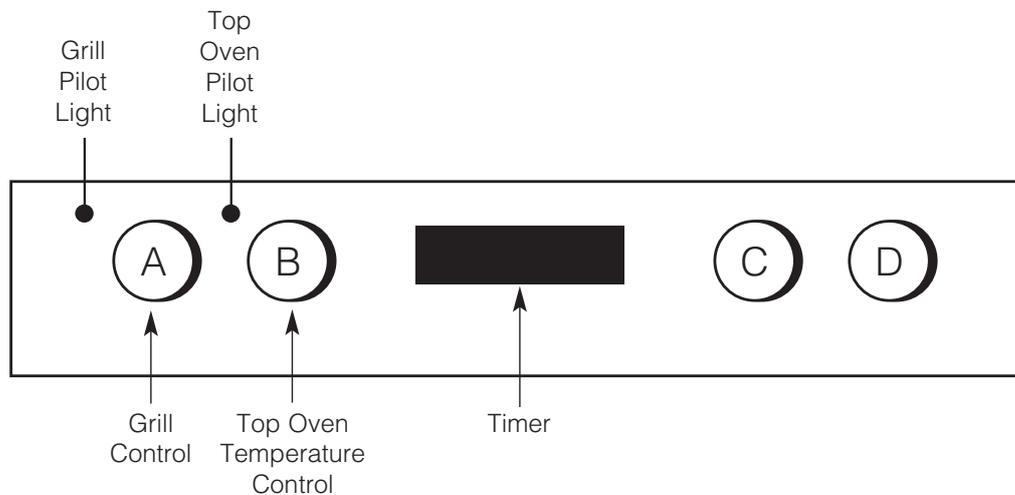
- Preheat the grill if indicated on grill chart.
- The grill pan must be placed on the correct shelf and positioned centrally under the grill element.
- Leave the control at MAX for toast, and for fast cooking of foods.
- For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at MAX. The thicker the food, the lower the control should be set.
- DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting which can cause a fire.
- After use always return the grill control to the OFF (0) position.

*Available only in certain models.

Operation when using the Top Oven for Grilling

Hotpoint

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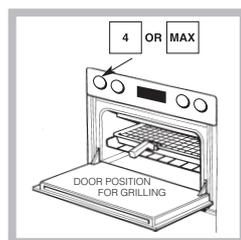
Step 1 Ensure oven timer is set to manual. Place the shelf in the correct position (see Grilling Guide). Place the food/grill pan on the shelf, positioned centrally under the grill element. Leave the top oven door fully open.

Step 2 Turn knob (A), clockwise for FULL grill or anti-clockwise for HALF grill, to select the grill setting MIN (1) MAX (4). NOTE: MIN (1) = Low, MAX (4) = High.

Grill Controls Example:

 or  = High Grill Setting (depending on model)

NOTE: Do not grill with the grill/top oven door closed.



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

! The Grill Pilot Light is lit when grill is used.

! Ensure knob (B) is in „0 position“. The grill and the top oven cannot work simultaneously

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

Using the Top Oven for Solarplus Grilling

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Your cooker is not fitted with a conventional grill. Hotpoint have developed a Solarplus high speed grill which is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes pre-heat before food can be placed beneath them, but for normal grilling the Solarplus grill can be used directly from cold without any pre-heat. However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

NOTE: You will notice that the grill elements are protected by a wire mesh. This stops you from touching live parts.

DO NOT under any circumstances insert objects into the grill mesh as this could damage the element wire, break the glass tubes or if the grill is on, cause electric shock.

During use, the wire mesh may become soiled. DO NOT attempt to clean it while the grill is still on. Turn off at the control and allow to cool before cleaning. Care must be taken to ensure the grill mesh is not distorted - do not store the grill pan handle on the food grid when the shelf is in the highest position.

IMPORTANT:
Grilling should never be undertaken with the grill/top oven door closed.

Guide to Solarplus Grilling

FOOD		PREHEAT FOR ONE MINUTE	SHELF POSITION FROM THE BASE OF THE OVEN	SETTING	APPROXIMATE COOKING TIME	PAN TO BE USED
Toasting of Bread Products		Setting MAX	3 or 2	Setting MAX (4)	3 - 5 minutes	Grill pan and food support
Small cuts of meat, Sausage, Bacon		None	3 or 2	Setting MAX (4) for 4 minutes then reduce to lower setting	10 - 15 minutes	Grill pan, antispash tray and food support
Chops etc. Gammon steaks		None	2	Setting MAX (4) for 6-8 minutes then reduce to lower setting	25 - 30 minutes	Grill pan, antispash tray and food support
Fish:	Whole	None	2	Setting MAX (4)	6 - 8 minutes	Grill pan and food support
	Fillets	None	3		10 - 15 minutes	
	Fingers	None	3		10 - 15 minutes	
Pre-cooked potato products		None	3 or 2	Setting between MEDIUM (2) and MAX (4) position	10 - 12 minutes	Grill pan and food support
Pizzas		None	3 or 2	Setting between MEDIUM (2) and MAX (4) position	10 - 12 minutes	Grill pan and food support
Browning of food eg. Cauliflower Cheese		Setting MAX	3 or 2	Setting MAX (4)	5 - 10 minutes	Dish placed directly on the shelf

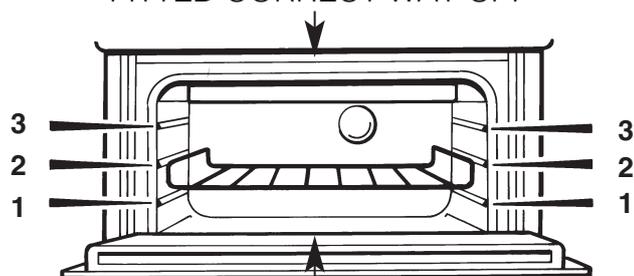
Using the Top Oven as a Convection Oven

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven. To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

SHELF POSITIONING

ENSURE SHELVES ARE
FITTED CORRECT WAY UP.



DO NOT PLACE FOOD/UTENSILS
DIRECTLY ON THE OVEN FLOOR

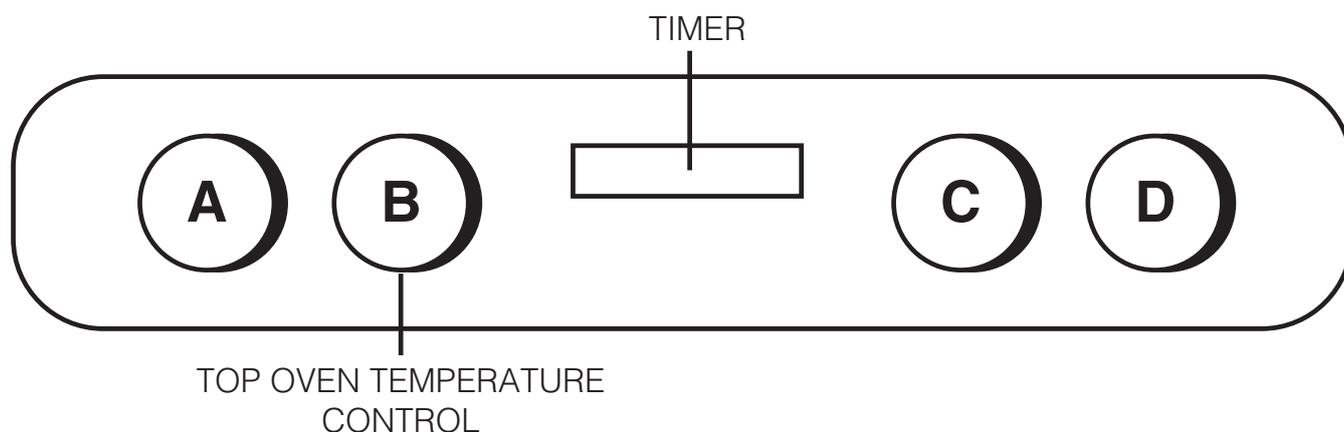
There should always be at least 25mm (1 inch) between the top of the food and the grill element.

WARNING: Items stored in the top oven will get hot when the main oven is in use.

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

Operation when using the Top Oven as a Convection Oven

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- Step 1** Check that the timer is in manual.
- Step 2** Place the shelf in the correct position (see Oven Temperature Charts).
- Step 3** Select the required cooking temperature (100 °C-MAX) using control (B) (see Top Oven Temperature Charts). The pilot light (·) will immediately come on, and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
- Step 4** Place the food on the shelf directly below the element ensuring the oven door is closed.

NOTE: At the end of your cooking, always return control (B) to the OFF (O) position.

PLATE WARMING

Place the plates/dishes on shelf position 1 from the base of the top oven, and turn top oven temperature control (B) to 100°C for 10-15 minutes.

Never use the grill setting control (A) when warming plates.

TOP OVEN UTENSILS

Do Not use: Meat Pans and Baking Trays larger than 225mm x 300mm (9"x12")

DO NOT use the grill pan or main oven meat pan as a meat pan in the top oven, as the air circulation will be seriously restricted.

Oven Temperature Charts - Baking

Hotpoint

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	Top Oven Cooking			
Baking	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 2 from bottom of oven
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 2 from bottom of oven
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven
Yorkshire Pudding	Yes	190/200	30-40	Runner 1 or 2 from bottom of oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 1 from bottom of oven
Milk Pudding	Yes	140/150	90-120	Runner 1 from bottom of oven
Baked Custard	Yes	150/160	40-50	Runner 1 from bottom of oven
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven
Meringues	Yes	100	150-180	Runner 2 from bottom of oven

	Fan Oven Cooking		
Baking	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	9-12
Small Cakes	No	170/180	15-20
Victoria Sandwich	No	160/170	20-25
Sponge Sandwich (fatless)	Yes	190/200	15-20
Swiss Roll	Yes	190/200	10-15
Semi-rich Fruit cakes	No	140/150	1¼ - 1½ hrs
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	Depending on size
Puff Pastry	No	190/200	Depending on size
Yorkshire Pudding	Yes	180/190	40-45
Individual Yorkshire Pudding	Yes	190/200	20-25
Milk Pudding	No	130/140	1½ - 2 hrs
Baked Custard	No	140/150	35-45
Bread	Yes	200/210	30-35
Meringues	No	80-90	3 - 4 hrs

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

Oven Temperature Charts - Meat

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Top Oven Cooking				
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.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 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)	
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, never:
1.Allow foil to touch sides of oven. **2.**Cover oven interior with foil. **3.**Cover shelves with foil.

Fan Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	Runner 1 from bottom of oven.
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.	
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra.	
Turkey 4 to 5.5kg (8 to 12lb)	No		13-15 mins per 450g (1lb) at 150/160°C	
Turkey 4 to 5.5kg (8 to 12lb)			allow 12 mins per 450g (1lb) at 150°C	
Casserole Cooking	No	140-150	1½ - 2 hrs	

If using aluminium foil, never:
1.Allow foil to touch sides of oven. **2.**Cover oven interior with foil. **3.**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 temp 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 grilling is a combination of heat from the grill element and the oven fan circulating the hot air around the food.

Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door left closed.

If required, fan grilling can be timed using the Oven Auto timer.

Follow the timer instructions before selecting fan grill and the required temperature.

If Manual fan grilling is required always ensure the timer is set to Manual.

Operating Instruction

1. Open the oven door.
2. Select the correct shelf position, as stated in chart.
3. Turn the selector switch to the Fan grill position.
4. Turn the oven thermostat control to the required temperature (see Fan Grilling Roasting Chart, next page).
5. Position the meat pan centrally under the grill elements.
6. Close the oven door.
7. After use always return both controls to the off position.
8. If the oven timer was used, reset to Manual.

As with the fan oven cooking there is no need to pre-heat the oven yet another economy feature. Also you can cook more than one thing at a time even up to 4 small chickens.

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 food roasting support rack over the 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 (e.g. 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.

Main Oven - Fan Grilling Roasting Chart

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

Type of Meat or Poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (mins)	Total Cooking Time (mins)	Tips
PORK Pork Chop - thick		170	25		Dependente on size	Season. Grill on shelf position 3. Turn over after 15 mins. Grill on shelf position 3 Turn after 15 mins. 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.
Gammon Steaks		160	30		Dependente on size	
Pork - any type of joint	1.0	160-170	60-70	45	105-120	
	1.5	150-170	60-70	45	130-150	
	2.0	140-150	65-75	50	180-230	
	2.5	140-150	65-75	50	220-240	
	over 2.5	140	70-75	50	-	
LAMB Lamb chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 mins. Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time Grill on shelf position 1.
Lamb - any type of joint	1.0	160-170	30-40	45	78-88	
	1.5	160-170	35-40	45	90-110	
	2.0	150-160	35-45	50	120-140	
	2.5	150-160	40-45	50	150-170	
	Over 2.5	150	45-50	50	-	
BEEF Beef - joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0 1.5 2.0 2.5 over 2.5	170-180 170-180 160-170 160-170 160	40-50 40-50 40-50 45-50 45-50	20 20 20 30 40	60-70 80-90 100-110 140-150 -	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	1.0	180	30	30	60	
	1.5	180	30	30	75	
	2.0	170	35	30	100	
	2.5	170	35	30	115	
	over 2.5	160-170	40	30	-	
Chicken joints	less than 1kg each	180	30	30	60	
DUCK	1.5	180	30	30	75	Dry thoroughly and lightly salt. Grill on shelf position 1.
	2.0	180	30	30	90	
	2.5	180	35	30	115-130	
GOOSE	up to 4	170-190	40	40	-	Can be stuffed. Grill on shelf position 1
	4-5	160-170	45	40	-	
TURKEY	up to 5	170	-	-	150-165	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.
	6-8	150	-	-	165-175	
GAME Grouse Partridge Pheasant	Any	170-180	30-50	-	-	Well hung meat will require less cooking time. grill on position 1.
	Any	170-180	40-50	-	-	
	Any	170-180	40-50	-	-	
Beefburgers	450g(lb)	170	25mins per 450g (lb)			Shelf 3. Shelf 3. Prick sausages before cooking. Shelf 3. Roll up bacon before cooking. 4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms. Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins.
Sausages	450g(lb)	170	25mins per 450g (lb)			
Bacon	450g(lb)	170	25mins per 450g (lb)			
Mixed Grill		170			30	

Using the Main Oven for Other Functions

Hotpoint



FAN ONLY SETTING

DEFROSTING FROZEN MEAT & POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a refrigerator (allowing 5-6 hours per lb.) or at room temperature (allowing 2-3 hours per lb.). Frozen meat or poultry must be completely defrosted before cooking in the oven. However, to decrease the amount of time required to defrost food items, a nonheating fan only setting may be selected for the main oven only.

OPERATION: TO ASSIST IN DEFROSTING:

Place food in the oven and close the oven door.
Turn the Multifunction Control (D) clockwise to the FAN ONLY setting.

Turn the Main Oven Control (C) clockwise to the  setting.

This defrosts by circulating the air around the food, time to defrost will depend on type and size of the food.

NOTES: DO NOT defrost meat and poultry by warming the food through.

Foods ideally suited to defrosting using the fan only setting are cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods. If fish, meat and poultry are to be defrosted using the fan only setting, where possible it is recommended that the food should be small and thin.

The items should be placed so that the maximum amount of surface area is exposed to the circulating air, and that they are turned regularly to ensure even defrosting.

Larger cuts of meat and poultry may be defrosted by using the fan only setting up to a maximum weight of 2 kg (4lb 8oz).

It is important to wash both meat and poultry and cooking utensils immediately after defrosting and before cooking. Food should be cooked immediately after defrosting.

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



LIGHT ONLY SETTING

When the Multifunction Control (D) is turned clockwise to the LIGHT ONLY setting, the main oven light only will illuminate. When the Main Oven Control (C) is turned clockwise to the  setting, the main oven light only will illuminate.

GB

Main Oven - Conventional Oven

GB

Important

NEVER line the shelves, the floor or the sides of the oven with aluminium foil as overheating and damage may result.

The oven is heated by elements at the top of the oven and underneath the floor of the oven.

Food should not be placed on the floor of the oven

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Position rod shelf as recommended in the chart for food being cooked.
3. Position food centrally under grill element.
4. Turn the selector switch to the conventional oven position.
5. Turn the oven thermostat control to the required temperature setting (see oven temperature charts). The oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.
6. After use always return both controls to the off position and close the oven door.

Important

NEVER line the shelves, the floor or the sides of the oven with aluminium foil as overheating and damage may result.

The oven is heated by elements at the rear of the oven. A fan at the rear of the oven operates to circulate heated air within the oven.

Operating Procedure *

1. Ensure Oven Timer is set to Manual.
2.
 - Turn the selector switch to the fan oven position.
 - Turn the oven thermostat control to the required temperature setting (see oven temperature charts).
- 3 The oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.
4. After use always return all controls to the off position and close the oven door.

***Depends on certain model**

Main Oven - Fan Oven

Cookery Notes

GB

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

The charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without preheating.

If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

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

Oven Positions

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:

To ensure even circulation do not use meat pans larger than 390x300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

Do not fit shelves upside down.

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

Food or cooking utensils should not be placed on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Temperature and Time

The oven is provided with two shelves. A third is available as an optional extra, contact Genuine Parts and Accessories Hotline (see back page) for further information.

If three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food.

Baking trays should allow an equal gap on all sides of the oven.

To prepare meat and poultry for Roasting in your Fan Oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3 1/2 lbs) should be roasted in a smaller meat pan/tin or they may be 'pot roasted' a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

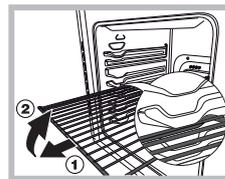
Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).

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

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1)

As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).



Main Oven Temperature Chart

GB

Conventional Oven				
It is not necessary to pre-heat the fan oven before roasting. Note: Where times are stated, they are approximate only.				
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.	Runner 2 or 3 from bottom of oven.
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)	
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, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

Fan Oven				
It is not necessary to pre-heat the fan oven before roasting. Note: Where times are stated, they are approximate only.				
Meat	Pre-heat	Temperature °C	Time (approx.)	
Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra.	
Lamb	No	160/180	20-30 mins per 450g (1lb) +25 mins extra.	
Pork	No	160/180	25-30 mins per 450g (1lb) +25 mins extra.	
Veal	No	160/170	25-30 mins per 450g (1lb) +25 mins extra.	
Chicken/Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra.	
Turkey 4 to 5.5kg (8 to 12lb)	No	150/160 or 150	12-14 mins per 450g (1lb) at plus 12 mins extra *For every 450g (1lb) over 5.5kg (12lb) allow 10 mins per 450g (1lb) and roast at 150°C	
Casserole Cooking	No	140-150	1½ - 2 hrs	
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.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 temp 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

Main Oven Temperature Chart

Hotpoint

GB

Baking	Conevntional Oven			
Food	Pre-heat	Temperature °C	Time in mins.	Shelf Position
Scones	Yes	220/230	10-15	2nd from bottom
Small Cakes	Yes	180/190	15-25	3rd from bottom
Victoria Sandwich	Yes	160/170	20-30	3rd from bottom
Sponge Sandwich (fatless)	Yes	170/180	15-20	3rd from bottom
Swiss Roll	Yes	190/200	8-12	3rd from bottom
Semi-rich Fruit cakes	Yes	150/160	1¼ hrs. 7"	2nd from bottom
Rich Fruit Cakes	Yes	130/140	Depending on recipe and size	2nd from bottom
Shortcrust Pastry	Yes	180/190	Depending on use	2nd or 3rd from bottom
Puff Pastry	Yes	190/200	Depending on use	2nd or 3rd from bottom
Yorkshire Pudding	Yes	190/200	40-45	3rd from bottom
Individual Yorkshire Pudding	Yes	200/210	20-30	3rd from bottom
Milk Pudding	Yes	140/150	1¼ - 2 hrs.	2nd from bottom
Baked Custard	Yes	130/140	40-50	3rd from bottom
Bread	Yes	190/200	25-35	3rd from bottom
Meringues	Yes	80/90	3 - 3½ hrs.	3rd from bottom

Baking	Fan Oven		
Food	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	210/220	9-12 approx.
Small Cakes	No	170/180	15-25 approx.
Victoria Sandwich	No	160/170	20-30 approx.
Sponge Sandwich (fatless)	Yes	180/190	15-20 approx.
Swiss Roll	Yes	190/200	12-15 approx.
Semi-rich Fruit cakes	No	140/150	1¼ - ½ hrs. approx.
Rich Fruit Cakes	No	130/140	Depending on size
Shortcrust Pastry	No	190/200	Depending on size
Puff Pastry	No	190/200	Depending on size
Yorkshire Pudding	Yes	180/190	40-50 approx.
Individual Yorkshire Pudding	Yes	190/200	20-25 approx.
Milk Pudding	No	130/140	1½ - 2 hrs. approx.
Baked Custard	No	140/150	35-45 approx.
Bread	Yes	200/210	30-35 approx.
Meringues	No	80/90	3 - 4 hrs. approx.

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C.

Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Note: Where times are stated, they are approximate only.

Main Oven - Circulaire Roasting

GB

CIRCULAIRE ROASTING

Circulaire roasting - food is placed on the roasting rack, this allows the oven fan to circulate the hot air around the food, making it suitable for thin foods, such as chops, steaks, sausages as well as meat joints and poultry, as it will cook both sides at the same time. It is possible to cook on any shelf position, as the temperature in the oven is evenly distributed. Also, the oven heats up more quickly and generally will cook food at a lower temperature than a conventional oven, so pre-heating is not necessary for most foods. For a guide on „cooking times” and „cooking temperatures” see „Circulaire Roasting Chart”, next page. If required, circulaire roasting can be timed using the Oven Timer. Follow the timer instructions before selecting Fan Oven function and the required temperature.

Note: It is also possible to cook food on the roasting rack on one shelf, while cooking different types of food at the same temperature, on other shelf positions (three shelves maximum).

Operating Instructions:

- STEP 1.** Ensure the Oven Timer is set to manual. Ensure that the oven shelf is in the position you require. Place the food centrally on the roasting rack. Position the roasting rack on top of the grill/meat pan. Place the grill/meat pan centrally on the oven shelf. Ensure the oven door is fully closed.
- STEP 2.** Turn the control knob (D) clockwise to the fan oven function. Turn the control knob (C) clockwise and select the required cooking temperature. The pilot light (●) will immediately come on and will remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
- STEP 3.** After use, turn controls (C) and (D) to the Off (O) position.

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

Main Oven - Circulaire Roasting Chart

Hotpoint

GB

Type of Meat & Poultry	Temperature °C	Time (approximate)	PLACE FOOD ON ROASTING RACK, THEN POSITION ABOVE THE MEAT PAN.
BEEF Beef - any type of joint	160/180	20-25 minutes per 450g (1lb) + 20 minutes extra	
PORK Pork - any type of joint	160/180	25 minutes per 450g (1lb) + 25 minutes extra	
Pork - Chops	170	30-45 minutes	
LAMB Lamb - any type of joint	160/180	25 minutes per 450g (1lb) + 25 minutes extra	
Lamb - Chops	170	20-30 minutes	
CHICKEN/TURKEY up to 4kg (8lb)	160/180	18-20 minutes per 450g (1lb) + 20 minutes extra	
STEAKS	170	30-45 minutes	
GAMMON STEAKS	170	30-45 minutes	
SAUSAGES	170	30-45 minutes	

Note: The above chart is only a guideline. The times and temperatures may be increased or decreased depending on personal taste.

Using the Main Oven for Other Functions

GB

,S' SLOW COOK SETTING

This is used for slow cooking, keeping food warm and warming plates for short periods.

Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

ADVANTAGES OF SLOW COOKING ARE:

The oven stays cleaner because there is less splashing. Timing of food is not as critical, so there is less fear of overcooking. Inexpensive joints of meat are tenderised. Fully loading the oven can be economical. Cooking times can be extended in some cases by up to 2 hours.

OPERATION:*

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select Slow Cooking Temperature ,S' by turning the Main Oven Temperature Control **(C)** and Multifunction Control **(D)** clockwise to Fan Oven mode.

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select Slow Cooking Temperature ,S' by turning Main Oven Temperature Control **(C)**.

STORAGE & RE-HEATING OF FOOD:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.

POINTS TO CONSIDER WHEN PREPARING FOOD FOR SLOW COOKING

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

*Depends on certain model

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

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE DOOR CLOSED.

- Do Not line the grill pan with aluminium foil.
- Ensure that the grill pan is cleaned after every use. Excess fat build-up in the bottom of the pan could cause a fire hazard.
- Preheat the grill on the required setting for 5 minutes

Grilling Procedure:

1. Open the main oven door fully and position the rod shelf as recommended in the grilling chart (see below) for the food being cooked.
2. Turn the multifunction selector switch to HALF grill or FULL grill and then turn the Main Oven temperature control to the required setting to pre-heat for approximately 5 minutes.
3. Position the grill pan centrally under the grill element and push back as far as the location stops on the rod shelf.
4. Leave the oven thermostat at setting MAX for toast and for fast cooking of foods. For thicker foods requiring longer cooking turn the thermostat to a lower setting, after initial sealing on both sides at MAX. The thicker the food, the lower the thermostat should be set. If excessive smoke is emitted, reduce the setting.
5. After use always return both controls to their OFF (O) position.

GB

Food	Shelf Position from base of oven	Setting Required Temp °C	Cooking Time
Toasting of bread products	6	MAX	2-5 mins
Small cuts of meat, sausages, bacon etc.	5 or 6	MAX for 4- 6 mins then reduce to setting 170	10-20 mins
Chips, gammon steaks etc.	5	MAX for 4- 6 mins then reduce to setting 170	20-30 mins
Fish: Whole / Fillets	5	170	15-20 mins
Fingers	6	MAX	10-15 mins
Pizza's	5	170	10-15 mins
Browning of food	5	MAX	5-10 mins