

HOTPOINT SERVICE OFFICES

If you have any trouble with your appliance, please call whichever of these numbers you think is applicable. It does not matter if you guess wrong: we'll make sure that the nearest Hotpoint Service Office tackles the problem.

NORTH EAST

N. Humbs, E. Yorks:
 Custom House Building, Whitehaggate, Hull
 Tel: Hull 224777

S. Yorks:
 Morphy Richards, Mexborough, South Yorkshire
 Tel: Mexborough 582831

N. & W. Yorks:
 Sampbelk Lane, Wetherby, West Yorkshire
 Tel: Wetherby 61444/61261

S. Durham, Cleveland:
 59 Albert Road, Middlesbrough
 Tel: Middlesbrough 248436

N. Durham, Tyne & Wear, N. Thimberlid:
 24 Northumberland Road, Newcastle upon Tyne
 Tel: Newcastle 212008

NORTH WEST

Cumbria, Lancashire:
 10 Sand Road, Kendal, Cumbria
 Tel: Kendal 24483

Lancashire:
 24/23 Cannon Street, Preston, Lancashire
 Tel: Preston 24311

Greater Manchester:
 44/46 Station Road, Heaton Mersey, Stockport
 Tel: 061 442 8677

Merseyside:
 49 Cowley Hill Lane, St. Helens, Merseyside
 Tel: St. Helens 36352

Cheshire, Wirral:
 1 Church Parade, Euxmear Park, South Wirral
 Tel: 051 366 2141

S & W MIDLANDS

Herefordshire:
 3/5 Birmingham Hill, Birmingham, Bristol
 Tel: Bristol 714471

Berks, Bucks, Oxon:
 224 Broadway, Didcot, Oxon
 Tel: Didcot 817711

Staffs, Shropshire:
 West Avenue, Nelson Estate, Taka, Stoke on Trent
 Tel: Kidsgrove 74511

Worce, B'ham, W. Mids:
 Westgate, Aitropege, W. Midlands
 Tel: Aitropege 55641/55661

E. MIDLANDS

Leics:
 De Worlton House, Belgrave Gate, Leicester
 Tel: Leicester 299336

N. Lincs S. Humbers:
 Fifth Road, Lincoln
 Tel: Lincoln 33611

S. Lincs:
 Cella Road, Felton, Peterborough, Cambs.
 Tel: Peterborough 64741

Northants, Warwick:
 398 Cambridge Street, Wellingborough, Northants
 Tel: Wellingborough 223666

Notts, Derbys:
 Ashling Street, Nottingham
 Tel: Nottingham 862461

EASTERN

Beds, N. Herts:
 5 Crawley Road, Luton, Beds
 Tel: Luton 452211

Northox, Suffolk:
 92 Upper St Giles Street, Norwich
 Tel: Norwich 205681

Cambs, Hunts:
 Cella Road, Felton, Peterborough, Cambs.
 Tel: Peterborough 64741

Essex:
 Industrial Buildings, Beehive Lane, Chelmsford, Essex
 Tel: Chelmsford 693931

LONDON & SOUTH EAST

Middlesex, S. Herts:
 68 East Lane, Wembley, Middlesex
 Tel: 01-908 1933

London:
 68 East Lane, Wembley, Middlesex
 Tel: 01-904 1250

Surrey:
 2 St. Nicholas Road, Sutton, Surrey
 Tel: 01-643 0921

Sussex:
 1 Kingswood, North Street, Hailsham, Sussex
 Tel: Hailsham 842733

Kent:
 Larkfield Trading Estate, New Hythe Lane, Larkfield, Kent
 Tel: Maidstone 76971

SOUTH WEST

Glouce, Avon, Wilt, Somerset:
 3/5 Birmingham Hill, Birmingham, Bristol
 Tel: Bristol 714471

Devon:
 69 Wulley Farm, Plymouth
 Tel: Plymouth 262631

Hamshire, Dorset:
 South Hampshire Industrial Park, Salisbury Road, Totton, Hants.
 Tel: Southampton 861981

SCOTLAND

Grampian, H'lands:
 Holbeck House, 68 Garden, Place, Aberdeen
 Tel: Aberdeen 22283

Tayside, Fife, Perth:
 Bannerman House, South Tay Street, Dundee
 Tel: Dundee 28383

Central, Lothians, Borders:
 319 Leith Walk, Edinburgh
 Tel: 031-554 1431

Strathclyde, Dumfries, Galloway:
 West Lodge Road, Blythswood Estate, Renfrew
 Tel: 041-886 6241

WALES

North Wales:
 27 Vaughan Street, Llandudno, North Wales
 Tel: Llandudno 78181

Mid & S. Wales:
 18 Western Avenue, Bridgend Industrial Estate, Bridgend, Mid-Glamorgan
 Tel: Bridgend 64121

IRELAND

Northern Ireland:
 236 Ormeau Road, Belfast 7
 Tel: Belfast 647111

Eire:
 35/36 Arnan Quay, Dublin 7
 Tel: Dublin 729922

Sometimes a number is changed when an edition of this booklet is still current. So if you get no reply from one of these, either try another of the numbers shown here, or see under Hotpoint in your telephone book.

Hotpoint

Hotpoint Ltd., Peterborough, England, PE2 9JB

365029 E 82

Hotpoint Handbook

for your Built-under Oven,
 Electric or Gas Hob

Models

61320, 61340, 63590, 63570, 63510, 63210 & 64730



Hotpoint

Your new appliance

Using your new oven or hob is easy. Nevertheless, to get the very best results it is important to get to know your new appliance by reading right through this handbook **before** using your oven or hob for the first time.

For installation into your housing unit or worktop, please see the separate handbook and do make sure that any electrical wiring is carried out by a qualified electrician and any gas connections are made by an authorised gas fitter.

The handbook covers the following models:

- Model 61320** — Built-Under Oven with controls for electric or ceramic hob.
- Model 61340** — Built-Under Oven with controls for gas hob.
- Model 63590** — Five Plate Ceramic Hob. Can be installed on top of the Built-Under Oven Model 61320 or in conjunction with the Control Panel Model 63210.
- Model 63570** — Four Plate Ceramic Hob. Can be installed on top of the Built-Under Oven Model 61320 or in conjunction with the Control Panel Model 63210.
- Model 63510** — Four Plate Electric Hob. Can be installed on top of the Built-Under Oven Model 61320 or in conjunction with the Control Panel Model 63210.
- Model 63210** — Control Panel for use with Models 63590, 63570 or 63510.
- Model 64730** — Four Burner Gas Hob without controls for installation on top of the Built-Under Oven Model 61340 only.

ACCESSORIES AND ORDERING THEM

Orders for accessories and spares should be sent to one of the Hotpoint Service Centres shown below.

For normal Service calls you should contact your nearest Hotpoint Service Office shown on the back of this Handbook.

Hotpoint Limited, West Lodge Road, Renfrew, Glasgow, PA4 9EN
Tel: 041-886 5611

Hotpoint Limited, Sandbeck Lane, Wetherby, LS22 4TW
Tel: 0937 61221

Hotpoint Limited, 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT
Tel: 061-432 0255

Hotpoint Limited, Ashling Street, Nottingham, NG2 3JB
Tel: 0602 860387

Hotpoint Limited, Westgate, Aldridge, W. Midlands, WS9 8UX
Tel: 0922 55866

Hotpoint Limited, Spares Administration Dept., Celta Road, Peterborough, PE2 9JB
Tel: 0733 68989

Hotpoint Limited, 18 Western Avenue, Bridgend Industrial Estate, Bridgend, Mid-Glamorgan, CF31 3SL
Tel: 0656 64127

Hotpoint Limited, East Lane, Wembley, Middx, HA9 7PQ
Tel: 01-904 0201

Hotpoint Limited, Larkfield Trading Estate, New Hythe Lane, Larkfield, Kent, ME20 6SW
Tel: 0622 76631

Hotpoint Limited, Unit R, South Hampshire Industrial Park, Salisbury Road, Toton, Southampton, SO4 3SA
Tel: 0703 867933

FIVE YEAR GUARANTEE

From the moment your Oven and/or Hob is delivered Hotpoint guarantee it for FIVE YEARS. During this time all parts are completely free of charge. Labour costs are chargeable after the first year.

This guarantee does not cover accidents or negligence. The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone who is not an authorised Hotpoint representative. Hotpoint's guarantee in no way limits your legal rights.





Service is provided by Hotpoint's own service organisation. Should you have any problems simply telephone your nearest Service Office, the address for which is shown on the back of this handbook. Please attach your purchase receipt to this handbook and retain in a safe place.

In accordance with its policy of progressive product design, Hotpoint reserves the right to alter specifications.

If your Oven or Hob won't work

... don't panic.

Just quickly check these points before calling a Hotpoint engineer.

1. Check that the mains supply has been switched on.
 2. Check that the oven timer has been set to  (Manual) operation and not left on automatic (see page 6).
 3. Have you turned both the Function Selector  and the Oven Thermostat  to the appropriate positions?
 4. If grilling have you turned the Oven Thermostat to  and the Variable Grill Control to the required setting?
 5. The Electric Hobs — If the hotplates or cooking zones are not giving the amount of heat you require check that you are using the correct setting (see pages 15, 16).
 6. The Ceramic Hob — If food takes a long time to cook check that the base of the pans you are using are completely flat.
 7. The Warning Surface on Model 63590 — If the indicator light does not come on or off check that your fingers or the sensor switches are not greasy or wet. It may be necessary to thoroughly clean the surface, apply a little more pressure and keep your finger on the panel for a second or two. If the surface comes on accidentally check that the sensor switches have not become dirty or covered over.
 8. The Gas Burners — If the flame is irregular check that the burner top has been properly located (see page 19). If the burner fails to ignite properly check that the igniter is clean (see page 21).
- If, after following these instructions, your oven or hob still won't work properly, call your nearest Hotpoint Service Office. The telephone number is shown on the back page of this handbook.
1. When you contact us we will want to know your name, address, telephone number and details of the fault.
 2. We will want to know the model number (61320, 61340, 63590, 63570, 63510, 63210 or 64730) and when the appliance was purchased. Please put the date here:
 3. Meanwhile, switch off the appliance at the mains supply and leave it alone until the Engineer calls.

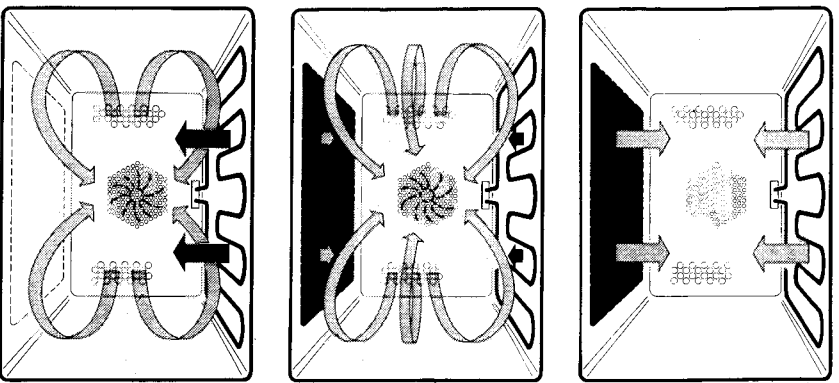
Contents


	Page
THE BUILT-UNDER OVENS	4
The different heating systems	4
Get to know the main parts of your Built-Under Oven	5
Before using your oven for the first time	6
The controls	7
The Automatic Oven Timer	7
Minute Minder	7
Cooking in the Oven	10
Baking and Roasting using conventional heat	10
Fan Assisted Cooking – Baking, Defrosting	10
Fan Assisted Grilling – Roasting	10
Grilling	10
Warming Dishes	10
Temperature Conversion Scale	14
THE HOBS	15
Electric	15
The Controls	15
The Rear Hotplates or Cooking Zones	15
The Automatic Fast Heat Plates or Cooking Zones	15
Using the Correct Pan	15
The Ceramic Hobs	15
Cooking on the Ceramic Hobs	15
Gas	18
The Controls	18
Ignition	18
Flame Failure Device	18
Cooking	18
CARING FOR YOUR OVEN AND/OR HOB	20
The Oven	20
Cleaning the Outside	20
'Stay Clean' Liners	20
Cleaning the Oven Drawer	20
Cleaning the Interior	20
How to replace the Oven Light	20
The Hobs	21
Stainless Steel Hobs	21
Hotplates	21
Gas Burners	21
The Ceramic Hobs	21
If your Oven and/or Hob won't work	22
Accessories and ordering them	23
Your Guarantee	23
Hotpoint Service Offices	24


The Built-Under Ovens


Models 61320 and 61340

Your new oven is equipped with four different heating systems:



1. **Conventional Heating**  – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.

2. **Fan Assisted**  – the fan oven operates by constantly moving heated air around the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously.

3. **Fan Assisted Grilling**  – this is a combination of heat from the grill element and hot air circulated by the fan. Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the drawer is left closed.

4. **Variable Grilling**  – the oven can also be used for conventional grilling with a full width, fully controllable grill.

These four systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book **before** using the oven.

THE HOBBS

Stainless Steel Hobs

Wipe these over with a damp soapy cloth followed by rinsing and drying with a soft cloth but remember that some permanent discoloration may occur due to the high temperatures. Stubborn stains can be removed by using a liquid cleaner, e.g. Jif. Do not use scouring pads or abrasive powder as these will scratch the stainless steel.

Electric Hotplates

Any spillage should be removed as soon as possible to prevent burning on. Use a damp soapy cloth to wipe the hotplates. Do not use any cleaner which contains bleach.

The Gas Burners

It is important that the thermosensors, igniters and holes in the burner tops (see page 19) are kept clean. When wiping the hob and burners over take care not to bend the thermosensor.

In the case of slight soiling this will be removed in subsequent cooking. Where there is heavy soiling turn the burner to the small flame setting after cooking is finished and the tops will gradually clean themselves. Alternatively clean the tops by brushing carefully with a stiff dry brush. If the tops are removed make sure that they are replaced correctly, i.e. the marking on the burner top is in line with the igniter (see page 19).

The Gas Grids

Lift off for cleaning and wash in hot soapy water, rinse and dry. Stubborn stains can be removed using a fine steel wool soap pad.

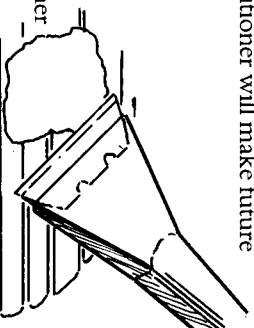
The Ceramic Hobs

Wipe up small spills or splashes before they burn onto the surface. For daily cleaning use a liquid cleaner, e.g. Jif. Do not use any abrasive cleaner which could scratch the surface.

To keep the surface looking like new we recommend the weekly use of a Ceramic Hob Cleaner-Conditioner. This is available from any Hotpoint Service Centre (see page 23) under Part No. 630001. Regular use of a Cleaner-Conditioner will make future cleaning easier.

If heavy solids are burned onto the surface (e.g. boiled over milk) these can be removed, when the surface is cool enough, by careful use of a stainless steel razor or similar blade in a holder, followed by cleaning with a Conditioner.

After cleaning with Conditioner wipe the hob with a clean paper towel. This removes any film or specks of cleaner left on the surface, which would show up as dark specks or 'stains' next time the surface is heated.



Caring for your Oven and/or Hob

Before doing any cleaning always check that the electricity and gas supply to the appliance are turned OFF.

THE OVEN

Cleaning the Outside

Clean the outside by wiping down with a damp cloth using a small amount of detergent, followed by wiping down with a dry clean cloth. Never use an abrasive powder as this will damage the surface.

Cleaning the Oven Drawer

The drawer can be removed for cleaning. To do this, pull out the drawer to the stop, raise it slightly and remove.

Stubborn stains on the inside of the drawer can be removed by using a liquid cleaner, e.g. Jif. During cleaning the drawer must not be immersed in water. Do not use scouring pads or abrasive powder which will scratch the glass. Cleaners which contain bleach should also not be used as they may dull the surface. After cleaning, rinse and dry with a soft cloth.

'Stay Clean' Liners

The back of the oven is fitted with a 'Stay Clean' Liner which absorbs cooking soils. 'Stay Clean' side panels are available as an optional extra (Part No. 613001). These are available from any Hotpoint Service Centre (see page 23).

At high temperatures the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective this will be. In most cases this cleaning operation will take place during cooking.

However, if higher cooking temperatures are not regularly used then it may be necessary, in order to prevent heavy soiling, to run the oven from time to time at a higher setting of 250°C for a couple of hours.

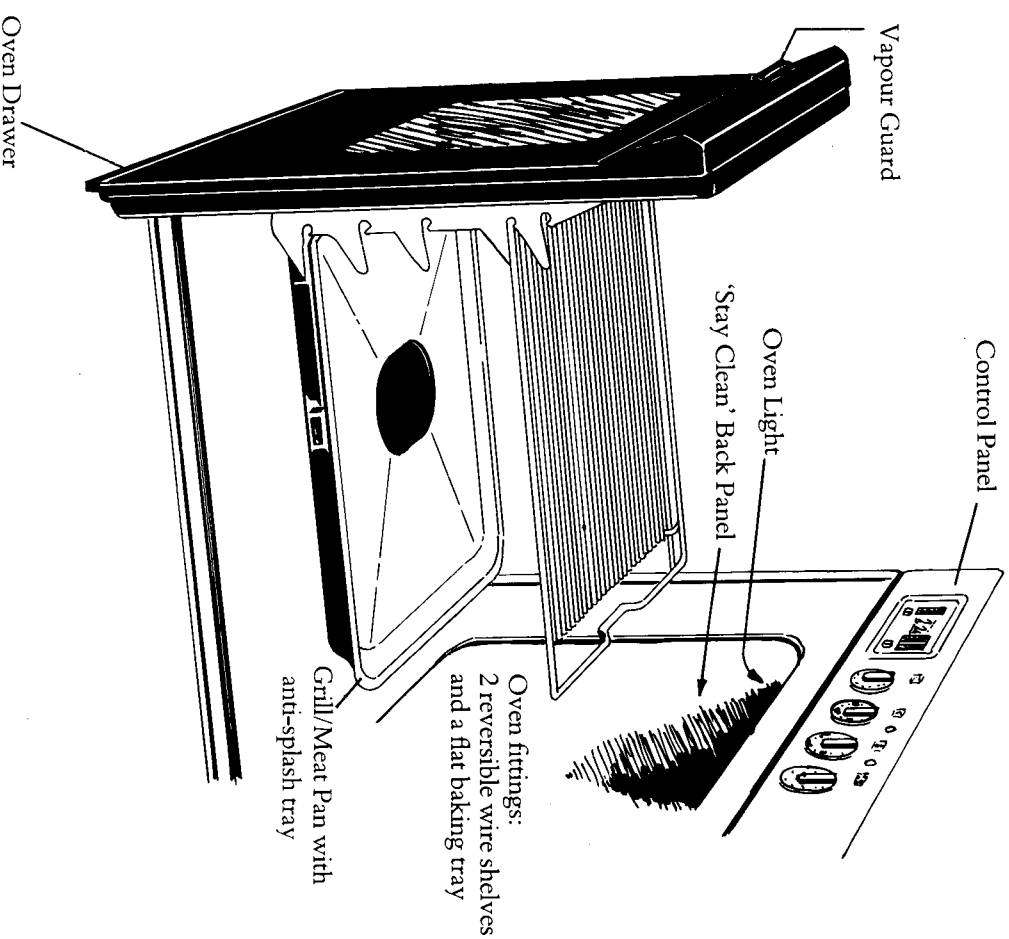
Cleaning the floor, sides (if not fitted with optional 'Stay Clean' liners) and roof of the oven, meat pan and shelves

Use a fine steel wool soap pad to remove stubborn stains from the wire shelves, meat pan, floor, sides and roof of the oven. Rinse and dry with a soft cloth.

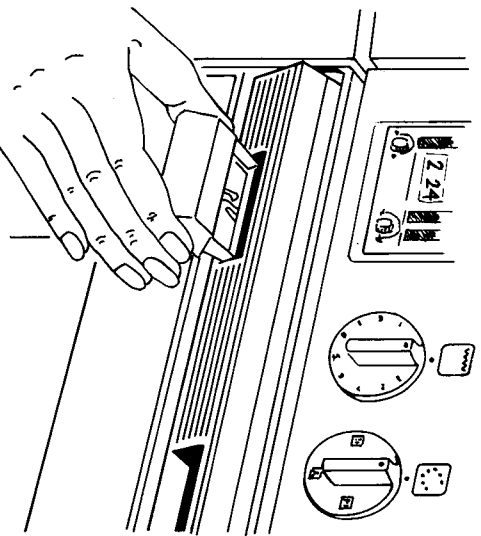
How to replace the oven light

Should the oven light fail to work, **switch off** the mains supply to the oven. Access to the bulb can be gained after first removing the lamp cover by turning anti-clockwise. The bulb can then be unscrewed and replaced by one of a similar type (Part No. 613002) which can be obtained from your nearest Hotpoint Service Centre (see page 23).

Get to know the main parts of your Oven



Before using your Oven for the first time







Insert the Vapour Guard, if required, into position at the top of the oven drawer.

This is particularly recommended when cooking food that is likely to produce a lot of steam or when roasting at very high temperatures. The Guard allows the hot air or steam to be dissipated away from the Control Panel.

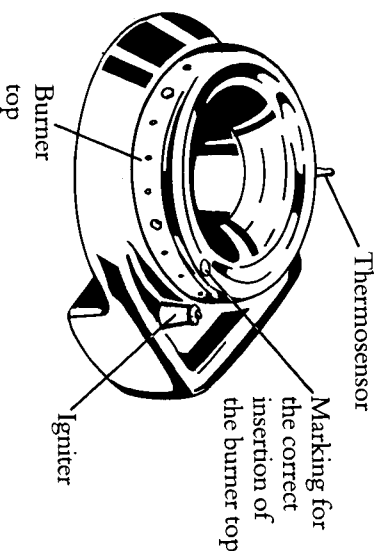
Note: The Vapour Guard is not a handle – it becomes very hot during cooking.

Make sure the electricity supply is switched ON.

For normal operation (without automatic timing) the symbol  (Manual) must be set on the Cooking Duration Scale  (see page 8). If the scale is at a different setting turn the Timer Control underneath clockwise until the setting  (Manual) is reached.

To remove the 'new smell', heat up the empty oven for 30 minutes keeping the drawer closed. To do this turn the Oven Function Selector to  – the Mains ON/OFF light on the Control Panel and the light inside the oven will come on – and set the Oven Thermostat to 250. When you do this the Oven Thermostat Light on the Control Panel will come on.

If the flame on the burner appears to be irregular check that the top has been properly located i.e., the marking on the top is in line with the igniter (see opposite). If the burner fails to ignite properly check that the igniter is clean (see page 21). The gas should be turned off and the burners allowed to cool before any adjustments or cleaning are done.

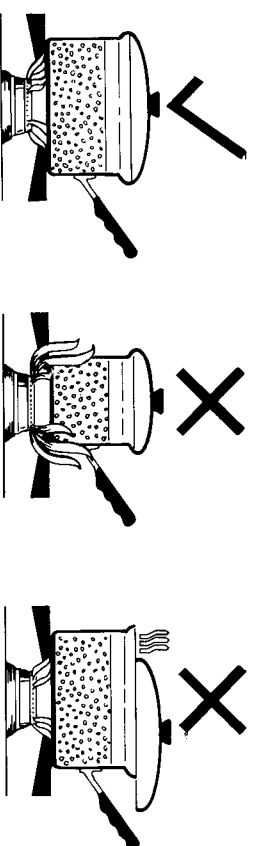


Flame Failure Device

Each burner is fitted with a flame failure device. Should the flame be accidentally blown out the gas supply to the burner will automatically be cut off within 30 seconds.

Cooking

Your gas hob is fitted with three medium and one large extra powerful burner which is positioned at the front right hand side.



Bring items to the boil on the large flame setting then turn to the small flame setting for simmering. For maximum efficiency the flame should always remain underneath the pan and in order to save time and energy always try to cook in a pan with a lid on. Do not use an asbestos mat or anything else under the pan to spread the heat as this will cause damage to the burners.

The Hobs (cont'd)



an additional work surface care must be taken to ensure that it is not scratched (i.e. do not use the hob as a chopping board).



Do not put plastic items on a warm cooking zone.

IMPORTANT — DO NOT USE THE HOB IF IT IS CRACKED – SWITCH OFF AT THE MAINS IMMEDIATELY and contact your nearest Hotpoint Service Office, for telephone number see back of handbook.

The Warning Surface (Model 63590 only)

This is ideal for keeping crockery and food warm.

To switch the warming surface on touch the panel marked  on the electronic sensor switch until the indicator light comes on. To switch off touch the panel marked  until the indicator light goes out.

Your finger and the panels   must be free of grease and water when actuating the switch, and it may be necessary to keep your finger on the panel for a second or so. Always make sure that the sensor switch is **never** covered over and that it is kept clean and dry otherwise the warming surface could switch on inadvertently.

Gas Hob Model 64730


The Controls

The Gas Hob is operated by the controls on the Control Panel of the Built Under Oven Model 61340. The control for each burner is clearly indicated on the Control Panel and can be regulated to any cooking rate from a very fast boil down to a simmer.

Ignition

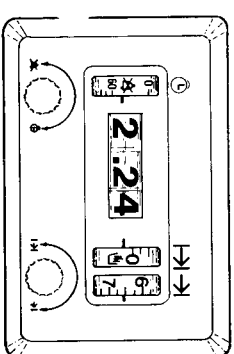


Off
Large Flame
Ignition
Small Flame

To light the gas press and turn the control for the required burner to the ignition position . Keep the control pushed in for about 5 seconds.

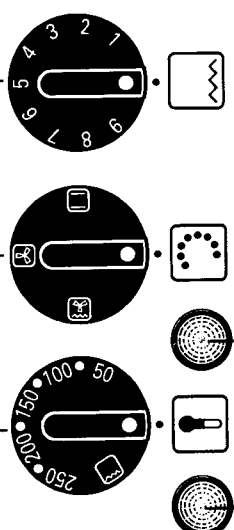
If the burner does not ignite or goes out repeat this process. The size of the flame can then be regulated.

The controls




Variable Grill Control Function Selector Oven Thermostat

Oven Thermostat Light (red)
Mains ON/OFF Light (yellow)



Mains ON/OFF Light (Yellow)

This light will come on and stay on as soon as the Function Selector is turned on. Before using the Oven the Function Selector  must be turned to the appropriate position. The control has three settings:









Conventional




Fan-assisted



Fan-assisted grilling

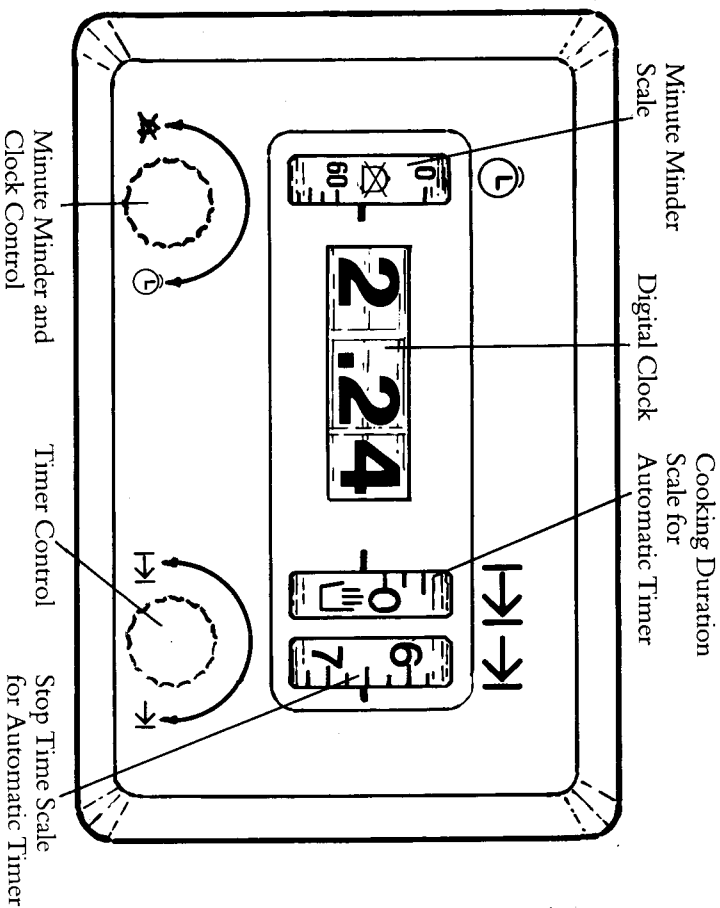
Now turn the Oven Thermostat  clockwise to the required temperature. The thermostat light will immediately come on when either Conventional  or Fan-assisted  is selected and will remain on until the oven reaches the required temperature. The light will then automatically go on and off during cooking as the oven thermostat maintains the temperature. If the thermostat light does not come on when the thermostat is turned on, make sure that the Timer Control is set to Manual operation  on the Cooking Duration Scale . When Fan-assisted grilling  is selected the thermostat light will not operate.

To use the grill set the Thermostat Control to  and the Variable Grill Control within the range 1-9 and remember to keep the oven drawer closed.

After use, always set the controls back to '0' (OFF).
Note: The Oven Thermostat must be turned anti-clockwise to switch off.

The controls (cont'd)

THE AUTOMATIC OVEN TIMER



The oven and the two Automatic Fast Heat Plates or Cooking Zones on models 63590, 63570 and 63510 can be controlled by the Automatic Timer. The Automatic Timer can be set to switch off up to 12 hours in advance and the cooking period can be anything up to 3½ hours.

The Timer is controlled by the Digital Clock. Check that the clock is showing the correct time, if not reset by pulling out the Clock Control ⓐ and turning it clockwise until the correct time appears.

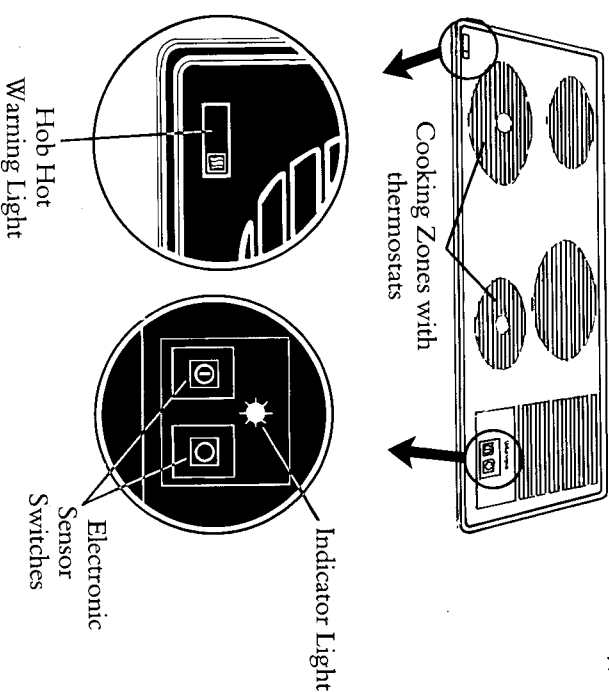
Note: If the clock does not operate when the appliance is switched on at the mains or after a power failure, make sure that the Minute Minder is set to ☒.

To set the Timer to switch ON and OFF automatically

1. Turn the Timer Control clockwise until the time you wish the meal to finish cooking is set on the scale → 1.

The Ceramic Hobs

Warning
Surface (Model
63590 only)



The cooking surface is a heat resisting, extra tough glass-ceramic with a smooth surface which is unaffected by intense heat or rapid cooling. The areas not heated remain relatively cool.

The glass ceramic surface has four cooking zones. Soon after you turn one of the controls the Hob Hot Warning Light comes on and will stay on as long as any of the cooking zones are above 40°C thus indicating that one or more of the zones are hot.

Cooking on the Ceramic Hobs

When placing a pan on the ceramic surface make sure that the base is clean, free from grit, and dry.

A pan may be moved away from the cooking zone to reduce the heat quickly and be left only partly over the cooking zone provided that the control is turned down from the maximum setting.

Never leave a cooking zone on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs. Any spillage left on the surface after cooking should be cleaned off (see page 21) before the hob is switched on again to prevent baking on.

Do not cook directly on the hob itself and under no circumstances should the hob be used with aluminium foil in contact with the hob surface. Whilst the hob may be used as

The Hobs (cont'd)

The Automatic Fast Heat Plates or Cooking Zones

Turn the control to the required setting, the hotplate or cooking zone will quickly heat up the saucepan and its contents before cutting back to the required level of heat. There is no need to first select a high setting and then turn the power down, this will reduce the necessity for having to watch the pan and help prevent boiling over.

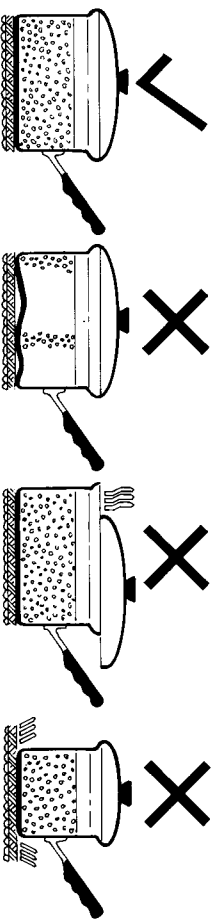
Suggested settings are as follows:

- 1-3 Simmering
- 2-3 Cooking of small quantities
- 4-7 Cooking/Boiling
- 5-9 Frying.

Higher settings than the above may be necessary if:

- there is a large amount of food to be cooked
- you are cooking in an open pan
- you are cooking in a pan with an uneven base (not recommended)
- you are cooking in a pan larger than the hotplate or cooking zone.

Using the correct pan



Saucepans should preferably be heavyweight (suitable for electricity) and should be completely flat (machined base).

An uneven pan base will result in longer cooking times and cost you more in electricity. Pans with a damaged or rough base should not be used on ceramic hobs as they could scratch the glass surface. Pans with a recessed or ridged base should not be used. Do not use an asbestos mat or anything else under the pan.

Cooking with the saucepan lid on will also save you time and electricity.

Always select a pan which is the same size as the hotplate or cooking zones – small pans, ideally, should not be used on the large hot plates or cooking zones.

Salt or water on the underside of the pan could damage the plates so always keep them dry and clean.

2. Turn the Timer Control anti-clockwise until the length of time you want the meal to cook is shown on the scale . (This sets the switching-on time.)
3. If using the Oven turn the Thermostat to the required temperature and the Function Selector to the type of heating required (see page 7).
4. If using the hotplates or cooking zones select a suitable low setting (see page 16). The plate will bring the food to the boil and then reduce the heat according to the setting chosen.
5. The oven or hotplates will automatically be switched ON when the pre-selected start time has been reached and switched OFF when the stop time has been reached.
6. After use turn all the Controls to 'O' (OFF) and turn the Timer Control clockwise so that the setting (Manual) shows on the scale.

To set the Timer to switch OFF only

The timer may be used to switch the oven or hotplates off providing the cooking period does not exceed 3½ hours.

1. If using the Oven turn the Thermostat to the required temperature and the Function Selector to the type of heating required (see page 7).
2. If using the hotplates or cooking zones select a suitable low setting (see page 16). The plate will bring the food to the boil and then reduce the heat according to the setting chosen.
3. Turn the Timer Control clockwise until the time you wish the meal to finish cooking is set on the scale .
4. Turn the Timer Control anti-clockwise so that the length of time until the required finishing time shows on the scale .
5. The oven or hotplates will be automatically switched OFF when the stop time is reached.
6. After use turn all Controls to 'O' (OFF) and turn the Timer Control clockwise so that (Manual) shows on the scale.

To cancel the Timer and return to MANUAL operation

If you wish to use the oven manually after a timed operation has been set, turn the Timer Control clockwise until (Manual) shows on the scale.

IMPORTANT

After cooking automatically ALWAYS make sure that the timer has been set to (Manual) operation (see page 6), and the appropriate controls returned to 'O' (OFF).

MINUTE MINDER

The Minute Minder operates independently of the automatic timer and will give an audible reminder for periods of up to 60 minutes. It does not control the operation of the oven.

Turn the Minute Minder Control clockwise (do not pull it) and set the required time on the scale . The scale will run back to 'O' and a bell will ring. To switch off the bell, turn the Minute Minder Control anti-clockwise until the scale is at .

Cooking in the Oven

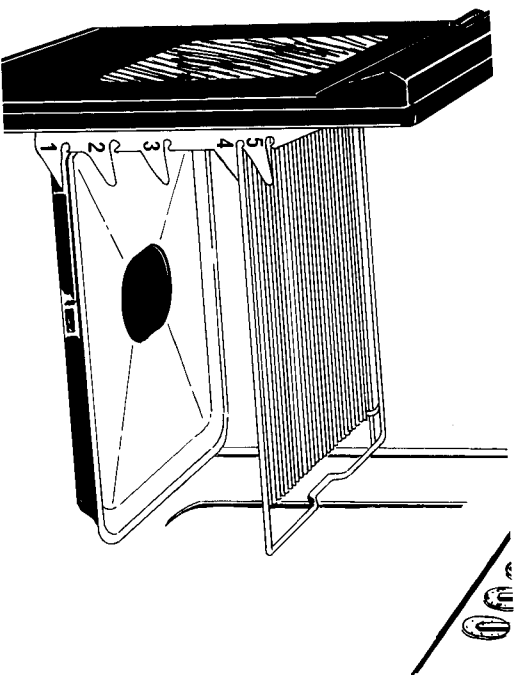
The temperatures given in the baking and roasting charts on the following pages are intended as a guide. You may find that you need to vary these to suit your personal taste.

IMPORTANT – Whichever method of cooking you are using you should **never** cook directly on the floor of the oven. If using aluminium foil, **never** allow it to touch the sides of the oven. **Never** cover the oven interior or shelves with foil.




The Oven Drawer

This easily pulls out and allows access to the food being cooked. On the inside of the drawer are five supports for attaching either the baking tray, grill/meat pan or two reversible shelves. Care should be taken to ensure that these are firmly slotted into the supports.

Position of Shelves



Baking and Roasting using Conventional Heating

Turn the Function Selector  to  and the Oven Thermostat  to the required temperature.

Baking

Always put the item you are baking in the centre of the shelf. If you are baking on more than one shelf or cooking cakes in tinware, ceramic and pyrex, then the fan assisted system is recommended.

The Hobs

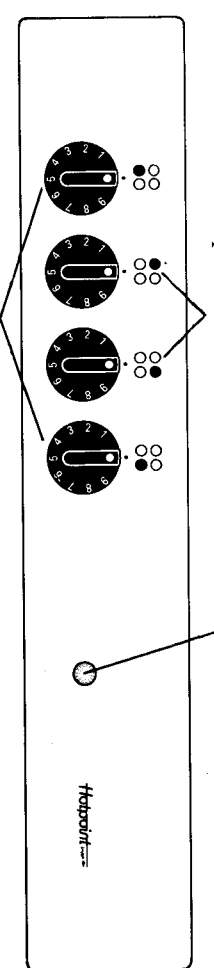
Electric Hob Model 63510 and Ceramic Hobs Models 63590 and 63570

The Controls

Both the Ceramic and Electric Hobs can be operated either by the controls on the control panel of the Built Under Oven (model 61320) or by the separate **Control Panel (Model 63210)**

The relevant control for each ring is clearly indicated on the control panel and has nine settings. Simply turn the control to the setting required and the hob ON/OFF light will come on. When switching off turn the control to the 'O' (Off) position. The only exception to this is the warming zone on the ceramic hob model 63590 which has a separate control on the hob itself (see page 18).

Controls for rear hotplates or cooking zones.



Hob ON/OFF light
(green light on Model 61320).

Controls for Automatic Fast Heat Plates or Cooking Zones.

The Hotplates (Electric) or Cooking Zones (Ceramic)

The hobs have four hotplates or cooking zones the front two of which are thermostatically controlled.

The Rear Hotplates or Cooking Zones

To bring items to the boil turn the control to setting 9 initially and then turn down to a lower setting as required. Similarly when frying turn to setting 9 until the fat is hot and then lower the setting according to your requirements.

Note: Never leave hot fat or cooking oil unattended.

Suggested settings are as follows:

- 1 – 3 Simmering
- 2 – 3 Cooking of small quantities
- 4 – 7 Cooking/Boiling
- 5 – 9 Frying.

Cooking in the Oven

(cont'd)

Warming Dishes

The oven can be used just to warm dishes or for keeping food hot. Dishes should not be placed directly on the floor of the oven and the Oven Thermostat should not be set above 75°C.

Take care, particularly with delicate crockery.

Temperature Conversion Scale

The Oven Thermostat is marked in degrees Centigrade. This chart will help when recipes show the alternative Fahrenheit scale or such terms as 'Slow Oven', 'Moderate Oven' and 'Hot Oven' are used.

Oven Temperature Guide	Centigrade Scale	Fahrenheit Scale
Cool	70°C	150°F
	80°C	175°F
	100°C	200°F
	110°C	225°F
Slow	120°C	250°F
	140°C	275°F
	150°C	300°F
Moderate	160°C	325°F
	180°C	350°F
Fairly Hot	190°C	375°F
	200°C	400°F
Hot	220°C	425°F
	230°C	450°F
Very Hot	240°C	475°F
	250°C	500°F
	260°C	525°F

Baking Chart

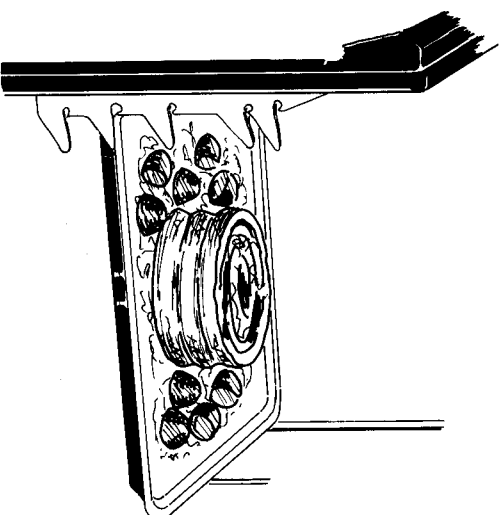
Food	Temperature	Shelf Position
Bread	200-220	2-3
Scones	200-220	2-3
Soufflé	190-210	2-3
Apple tart	180-200	2-3
Swiss roll	180-190	2-3
Victoria sandwich	170-180	2-3
Rich fruit cake	130-140	1-2
Meringues	75	2

Roasting

If roasting in an open dish, the shelf position depends on the size and height of the piece of meat or poultry.

If roasting directly in the meat pan use the anti-splash tray supplied so that, during cooking, all the fat drains into the cavity base, this ensures that oven cleaning is kept to a minimum.

If roasting or casserole cooking in a closed dish, it should be placed on one of the shelves either at position 2 or 3 depending on the size of the dish.





Roasting Chart

Food	Temperature	Shelf Position
Poultry	200	2-3
Beef	180-190	2-3
Game	180-200	2-3
Lamb	170-190	2-3
Baked fish	170-190	2-3
Veal, Pork	170-180	2
Casserole	150-180	2

Cooking in the Oven

(cont'd)

Baking and defrosting food using fan assisted heat

Turn the Function Selector  to  and the Oven Thermostat to the required temperature.

Baking

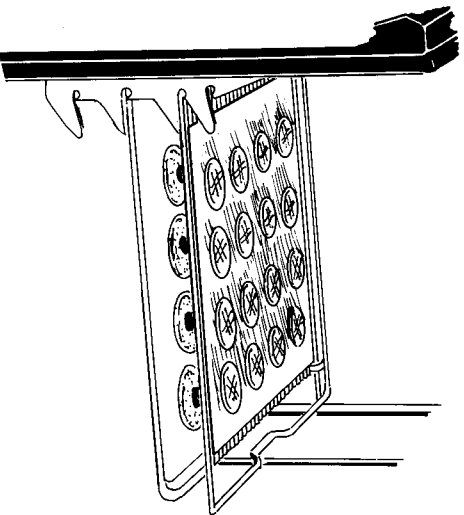
The advantage of this method of cooking is that as the oven heats up more quickly and generally foods cook at a lower temperature than in a conventional oven, pre-heating the oven is only required if the cooking time is less than 20-30 minutes.

Since the distribution of heat is more even most foods will cook satisfactorily in any shelf position, but the shelves should be evenly spaced. If only one shelf is being used then position 2 is preferable. Temperatures selected should be 10-40°C lower than with conventional heating – see separate cookery book.

When cooking a complete meal

– for instance roast beef, roast potatoes, Yorkshire pudding and apple pie, place meat/potatoes on anti-splash tray in meat pan in position 2 with apple pie and Yorkshire pudding in position 4.

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times by a few minutes to allow for the larger mass of food and take out food on the upper shelf slightly earlier. If you are batch cooking on three levels you will need to pre-heat the oven. Use the baking tray supplied with the oven in position 1 and your own baking tins at positions 2 and 3.



Defrosting


Without Heat – for frozen foods such as cakes, fruit, etc. the Oven Thermostat should be set at 'O' (Off) and shelf position 2 used.

With Heat – for chicken portions, sausages, meat rolls, etc. turn the Oven

Thermostat to 50-75°C and again use shelf position 2. This method of defrosting is only recommended for food up to 2kg in weight and the food should be cooked immediately afterwards.

- Fan Assisted Grilling – Roasting


In this method of cooking the top heating element and the hot air fan are switched on and off alternately. It is ideal for roasting a joint or chicken and has the same results as if you were cooking on a rotisserie but more economically as the drawer is left closed.

There is no need to pre-heat the oven. Insert the meat tin and anti-splash tray at shelf position 1. Put the food on one of the wire shelves and hook the shelf on at shelf position 2 or 3 depending on the height of the food. Turn the Function Selector to  and the Oven Thermostat to the required temperature. For large pieces of meat or several pieces a lower temperature and a longer grilling time will be necessary.

Roasting Chart

Food	Temperature
Poultry	180-200 (turn over approx. half way through cooking period)
Duck	200
Lamb	160-180
Pork	150-180

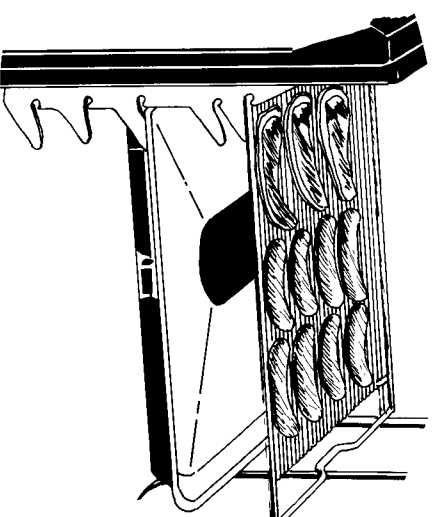
Grilling

The oven can be used as an ordinary grill for such items as sausages, flat pieces of meat and fish. Turn the Oven Thermostat to  and the Variable Grill Control to the required setting 1-9.

Grilling should always be done with the oven drawer **CLOSED**. There is no need to pre-heat.

If cooking fatty foods we suggest you place the food on a wire shelf at position 4 or 5 and place the

meat tin with the anti-splash tray at position 1 or 2 to catch the grease but keep it away from the heat. If you find excessive smoke being emitted, turn the Variable Grill Control to a lower setting and/or move the shelf with the food on to a lower position.





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