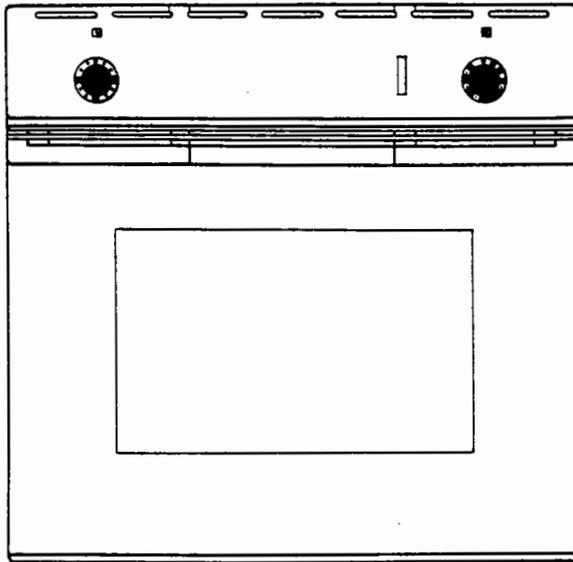


HOMARK CONVENTIONAL OVEN



INSTRUCTION MANUAL AND GUARANTEE

MODELS: - 01-711000 BROWN
02-711000 WHITE

ELECTRICAL SUPPLY TO YOUR OVEN

We recommend that this appliance is connected to the electrical supply using a separate 13 amp cooker control unit or a 13 amp socket and that installation is carried out by a qualified electrician in line with all electrical and installation requirements published by the Institute of Electrical Engineers.

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW - EARTH
BLUE - NEUTRAL
BROWN - LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in the plug, proceed as follows: The wire which is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or by the earth symbol \equiv or coloured GREEN AND YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with a letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

WARNING! THIS APPLIANCE MUST BE EARTHED.

Never shorten the supply cable so that the appliance may be removed for servicing.

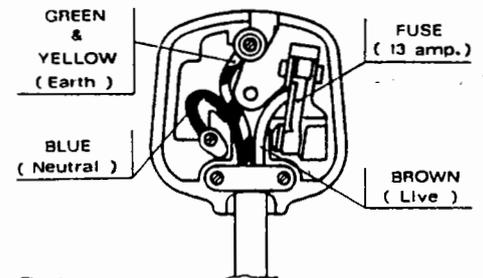


Fig. 1

HOW TO INSTALL YOUR OVEN

You need the following housing area to fit your oven correctly (fig. 2 - 3).

Dimensions (mm)	Oven	Housing
Height	596	585 (Built In) 595 (Built Under)
Width	596	560
Depth	562	550

The oven is designed to fit into a cabinet of 600 mm width. The oven can be built in or built under the kitchen units, but you must ensure that it is properly ventilated - see figs. 4 & 5. There are many methods of ventilating your oven. Consult a qualified engineer for advice. Lift the oven into position on the shelf, taking care NOT to lift by the door handle. If you lower the oven door, you will see 4 screw holes, 2 on each side on the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

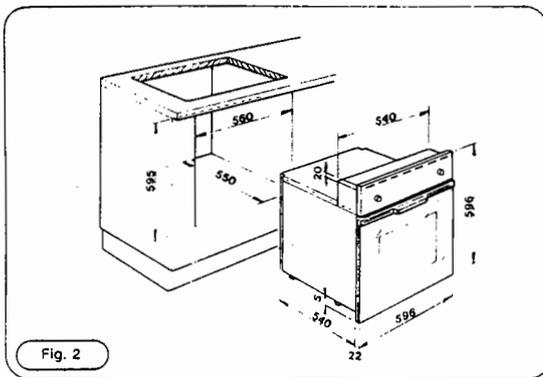


Fig. 2

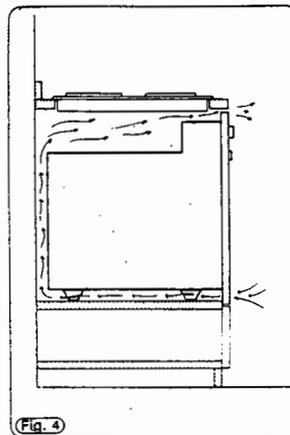


Fig. 4

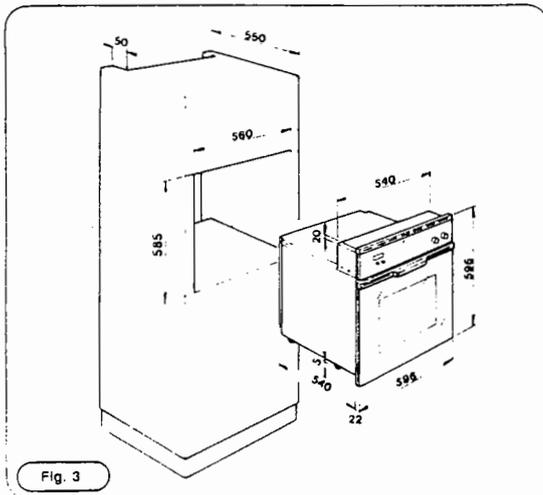


Fig. 3

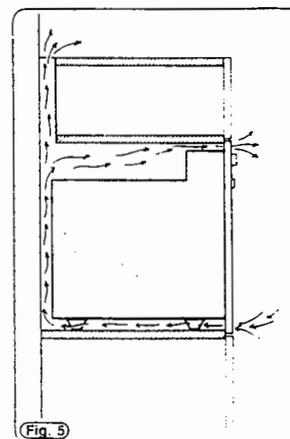


Fig. 5

HOW TO USE YOUR OVEN

You will find the following items delivered with your oven; grill pan and handles, 2 wire side frames, 1 shelf, instruction book and guarantee card.

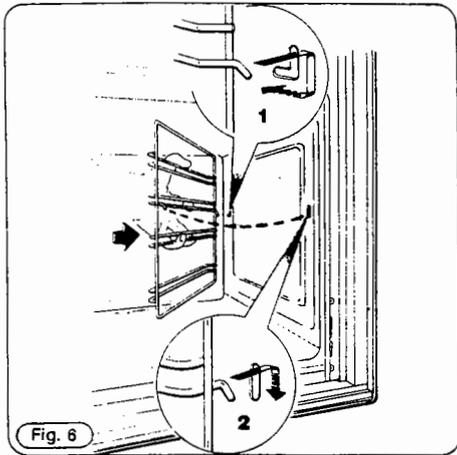
NEVER PLACE ANYTHING ON THE BOTTOM OF THE OVEN.

Attach the side frames as shown in fig. 6.

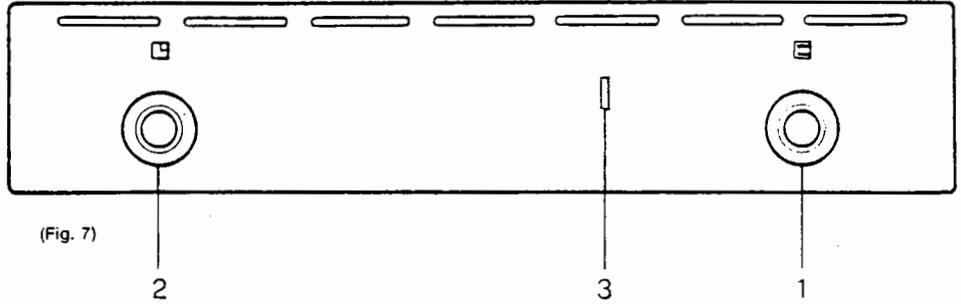
The rating plate can be found here, on the bottom right hand side of the inner door trim.

Before using the oven for the first time, we recommend that you clean it with soap and water, rinse carefully and heat for 30 minutes at maximum temperature. A slightly unpleasant smell may be produced, but don't worry as this is a natural reaction and won't happen again.

It is caused by grease remaining on the oven elements from the production process.



CONTROL PANEL



(Fig. 7)

1. Function Selector
2. Temperature Selector
3. Temperature Indicator light

1. FUNCTION SELECTOR

Cook or grill by turning the knob until the indicator on it lies next to "Conventional Oven"  or "Grill" . Use in conjunction with the temperature selector (2).

The oven light turns on and remains on throughout cooking.

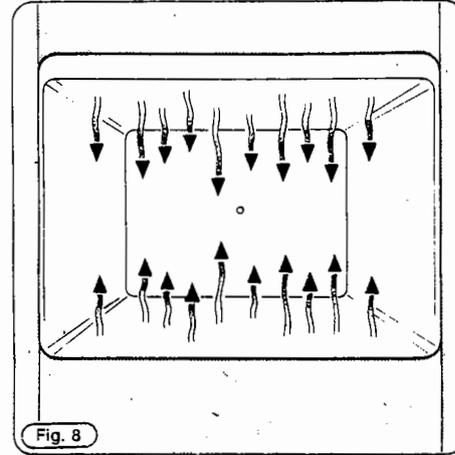
2. TEMPERATURE SELECTOR

This controls the approximate oven temperature in °C as marked around the control knob.

Note that setting the knob to "0" switches the oven off.

3. TEMPERATURE INDICATOR LIGHT

The indicator light illuminates when you switch on the oven and turns off when the oven reaches the correct temperature.



(Fig. 8)

COOKING BY CONVENTIONAL OVEN

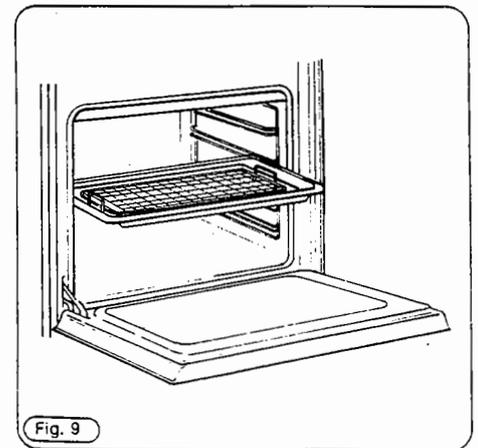
Temperature °C	Function	Description
		Interior oven light. Stays on while oven is operating.
50 - 250		Conventional oven. Top and bottom elements.
50 - 250		Grill element Suitable for conventional grilling eg. sausages, chops.

The oven is heated by two electric heating elements, one at the top and one at the bottom. The oven temperature can be adjusted from 50 °C to 250 °C and will be maintained at the set temperature. It is advisable that the food is put into the oven when the set temperature has been reached.

Do not open the door unless it is absolutely necessary.

The bottom of the oven is always cooler than the top. The top element is visible i.e., not covered. Dishes should be rotated to ensure even results.

GRILLING



(Fig. 9)

GRILL WITH THE DOOR CLOSED. DO NOT USE THE GRILL FOR LONGER THAN 30 MINUTES AT ANY ONE TIME.

Pre-heat the grill for about 5 minutes; the grill element will become bright red in colour. Place the grill pan, in the most convenient position (usually in the highest position, closest to the grill element). Check continually, as the temperature is very high and the food might easily burn. The grill can also be used for browning meals after ordinary cooking.

APPROXIMATE TEMPERATURE GUIDE

GAS MARK	APPROX. TEMP.	HEAT OF OVEN	TYPE OF DISH TO COOK
1/2	125° C (257° F)	Very cool oven	Meringue cases, fruit bottling slow cooking items
1	135° C 140° C (275° F- 285° F)	Cool or slow oven	Milk puddings, very rich fruit cakes, i.e., Christmas
2	150° C (300° F)	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee
3	160° C 170° C (320° F- 338° F)	Warm oven	Most biscuits, rich plain cakes, i.e., Madeira. Low temp roasting
4	180° C (356° F)	Moderate oven	Moist plain cakes, Victoria sandwich, raised meat pies
5	190° C (374° F)	Fairly hot oven	Most small cakes, savoury flans, most baked fish
6	200° C (392° F)	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp roasting
7	220° C (428° F)	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, Yorkshire pudding
8	230° C (446° F)	Very hot oven	Sausage rolls, mince pies, puff pastry
9	240° C (464° F)	Very hot oven	Browning ready cooked dishes

CLEANING YOUR OVEN

The inside of the oven can be easily cleaned with a wet cloth and oven cleaner.

As a safety measure, before you start cleaning the oven, be sure to switch off the electrical supply. You should clean the oven when it is cold (especially washing enamel parts). Do not leave acid or alkaline residues (lemon juice, vinegar, salt, tomato, etc) on the enamelled surfaces. Avoid abrasive cleaning products on the painted parts.

The inner door glass can easily be removed to make cleaning easier. See fig. 10.

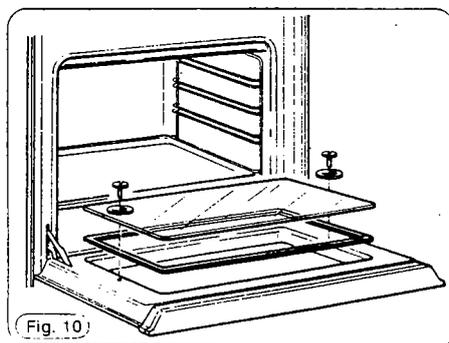


Fig. 10

OVEN LIGHT NOT WORKING?

If the oven light fails, you can easily change it.

HOW TO REPLACE THE OVEN BULB

1. Turn off the oven by switching the oven selector to "0", switch off and isolate the power.
2. When the oven is cool, reach back and upwards inside the oven, the bulb is in the top left corner.

Unscrew the light glass cover, replace the bulb with a new one of the same specification, and screw the cover back until it is hand tight.

Note: Oven bulb replacement is not covered by your guarantee.

Other bulbs cannot be changed by yourself and should be replaced by a qualified engineer. Bulbs other than the oven bulb are covered by the guarantee.

IF YOUR OVEN IS NOT WORKING

Check the following points:

1. Is there a power cut? Turn on other appliances to check mains supply.
2. Check that the fuse is still working.
3. Check that the autotimer is set to manual.
4. If your appliance is still not working call CAREMARK.
5. This oven has a safety device called a thermostat which switches off the electrical power if the external sides overheat. In this case, consult a qualified engineer.

TECHNICAL INFORMATION

-  Light 15W
 -  Top + Bottom Element 2100W
 -  Grill Element 2100W
- Total Absorption power all elements 2115W

IMPORTANT!

WARNING! OVENS GET HOT. YOU MUST WARN CHILDREN OF THIS DANGER.

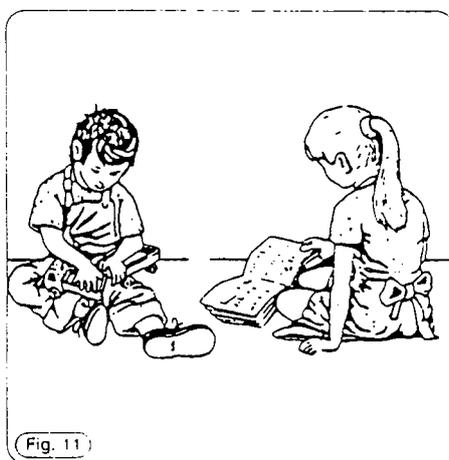


Fig. 11

Care[™]ARK

Appliance Servicing

Caremark provides a quality, effective aftercare programme to cover all your servicing needs. Caremark is owned and solely operated by Homark, which enables us to offer you the following Caremark pledge, ensuring at all times that you obtain a fast and efficient aftercare service.

- * Our direct telephone number, 0942 815311 covers all your queries and servicing requirements nationwide.
- * Our own fully trained telephone operators take your calls.
- * Specifically-trained Caremark engineers will repair your appliance.
- * A Caremark engineer will visit you within three working days and will have spare parts to complete most jobs on the first visit.

The Homark Guarantee covers all parts and labour for the first 12 months. After 12 months Caremark can service your appliance at a modest cost to yourself, or offer you extended warranties- (a one-off payment covers both parts and labour for a further twelve months).

When you ring for service, it would be helpful to our Staff if you have the following information available:

1. Your name, address and postcode.
2. Your telephone number.
3. Model number and colour of the appliance (you should find this on the cover of the instruction manual).
4. Date and place of purchase.
5. Clear and concise details of the fault.

Then telephone 0942 815311
not only to obtain a service but for any queries you may have.

THIS IS YOUR GUARANTEE

You will find a reply paid guarantee card with the hand book. Please complete and return as soon as possible.

You keep your receipt handy, as may be asked to produced it if you request a service under the guarantee. Caremark is authorised to repair or replace free of charge to you, any defect attributable to faulty material or workmanship used in manufacture, provided such defect appears within 12 months from the date of sale to the original purchaser, provided that:-

1. The domestic purchaser notifies Caremark promptly of any defect.

2. The appliance is installed, and used only in accordance with the manufacturers instruction enclosed with the appliance, and used for normal domestic purposes.

3. The guarantee does not apply:-

- i. if the appliance is repaired or modified by any person other than an authorised Caremark Engineer.

- ii. to second-hand appliances, or those used commercially or in communal establishments.

The rights and benefits under this guarantee are additional to the statutory rights of the domestic purchaser whose rights are not affected by this guarantee.

ONCE THE GUARANTEE EXPIRES:

Caremark offer an extended guarantee scheme after the first 12 months. Contact Homark Consumer Advice for details.

This product is manufactured in Italy on behalf of Homark International Ltd. Great Bank Road, Wingates Industrial Estate, Westhoughton, Lancashire, BL5 3XU.

The manufacturer reserves the right to alter specifications without notice.