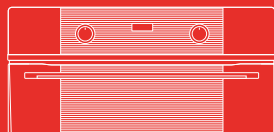




Hoover's quick & snappy start up guide.

60 cm Electric Oven
(5 Function Digital Control)



Model #: **HV-C60OV-2**
Version #: **V1.0**
After Sales Support **1300 886 649**

Let's get your electric oven up and running!

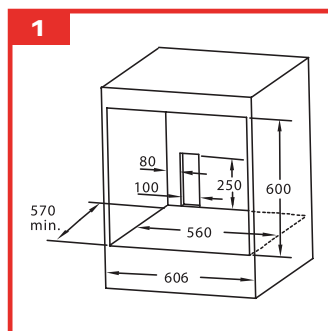
Welcome to your new Hoover oven! We hope that this product brings you many years of enjoyment.

NOTE: This oven must be professionally installed by a licensed electrician. Do not install the oven yourself. Doing so will expose you to danger and void the warranty.

Comprehensive installation instructions, diagrams and safety advice are provided in the supplied instruction manual. Make sure to make it available to the installer.

Installation

- This is a built-in oven. Its back wall and one side wall can be placed next to a high piece of furniture or a wall.
- Any adjacent benchtop surfaces, panels, laminates and adhesives must be made of heat-resistant material that can withstand a temperature of at least 120°C.
- The installation location must be well ventilated and near an earthed power outlet.
- The oven is equipped with a power cord for easy connection, but first your installer must cut an appropriate opening in the benchtop or cabinet (see Fig. 1) to provide sufficient ventilation so the cabinets and oven electronics won't get too hot when the oven is in use.



Usage

- Your oven has a gross cavity capacity of 80 L - enough space to cook up a storm for the whole family.
- Two side racks (shelf supports) provide ample space for cooking on multiple levels.
- The oven comes complete with a sturdy oven rack (see Fig. 2a) to hold your dishes for roasting and baking. It's fitted with stops so you can use it safely, and a rear bar to stop items falling off the back.
- Also included is a universal baking tray (see Fig. 2b) with a wire insert (not pictured) - deep enough to cook a large roast, cake or catch drippings.

2A

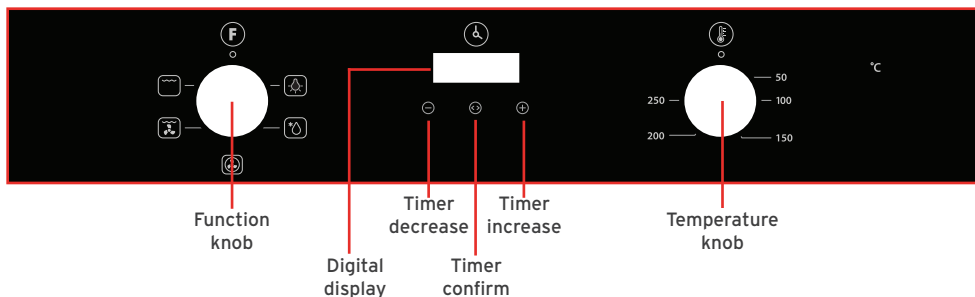


2B



Instructions

- Use the function control knob to select your required oven function (see below).
- Use the digital timer to set one of the timer options (cooking duration, end of cooking time, delayed start, minute minder), or use it to set the oven to manual cooking mode.
- Use the temperature control knob to set the temperature for cooking or baking in the oven, turning the knob in clockwise direction.
- When the oven is not in use, make sure the temperature knob is in the OFF [o] position.
- **IMPORTANT:** For the oven to start cooking, you have to set the function and temperature as well as the timer - or set the timer to manual cooking mode (see pages 16-19 of the instruction manual)..



Functions

- On the **Defrost** setting (see Fig. 3a) the fan runs without heat to thaw frozen foods rapidly and delicately. It is particularly suitable for defrosting fruit and cakes.
- On the **Fan-forced** (see Fig. 3b) setting the centre heating element produces the heat and the fan distributes it evenly throughout the oven cavity. This results in a fast and economical cooking process, where food can be cooked simultaneously on different shelves.
- The **Radiant grill** setting (see Fig. 3c) utilises the top element, which directs heat downwards onto the food. Use the top shelf for grilling smaller items and a lower shelf for larger ones.
- On the **Fan grill** setting (see Fig. 3d) the top element is in use together with the fan, which helps provide a quick circulation of heat, resulting in evenly brown and crisp food.
- The **Oven light** function (see Fig. 3e) provides a separate light control to illuminate the oven cavity without opening the door. It will automatically light up for all other cooking settings.

