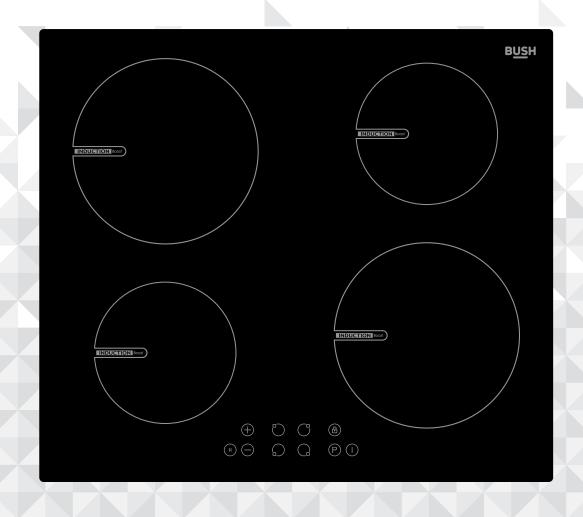


# **Instruction manual**

Induction hob

BSINDHB



You'll soon be enjoying your new Induction Hob. It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

### **Help and Guidance**

We're here to help you get the most from your Induction Hob. Should you require any guidance, a simple solution can often be found online at:

### www.argos-support.co.uk

If you still require further assistance, call one of our experts on **0345 257 7271.** 

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**Important** - Please read these instructions fully before installing or operating

- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

### General safety warnings

• This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish such a fire with water, but switch off the

appliance and cover the flame with a lid or a fire blanket.

**WARNING**: Danger of fire: Do not store items on the cooking surfaces.

A WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- For induction hobs, metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface because they can get hot.
- For induction hobs, after use switch off the hob element using the control knob. Do not rely on the pan detector.
- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance with an external timer or separate remote-control system.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners for cleaning the appliance.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.





**Important** - Please read these instructions fully before installing or operating

- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.

CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.

- All possible measures have been taken to ensure your safety.
   Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in

order to prevent a hazard.

### Installation warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible for any damage that might be caused by defective placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it is has not been damaged during transportation. In the case of a defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, Styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow, dust or excessive humidity.
- Materials around the appliance (i.e. cabinets) must be able to withstand a minimum temperature of 100°C.
- The temperature of the bottom surface of the hob may rise during operation, therefore a board must be installed underneath the product.



**Important** - Please read these instructions fully before installing or operating

### During use

- Do not put flammable or combustible materials in or near the appliance when it is operating.

  Do not leave the cooker
- Do not leave the cooker unattended while cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.
- If the product will not be used for a long period of time, turn the main control switch off. Turn the gas valve off when a gas appliance is not in use.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- Make sure the appliance control knobs are always in the "0" (stop) position when it is not in use

### During cleaning and maintenance

- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents in case of need.

### CE declaration of conformity

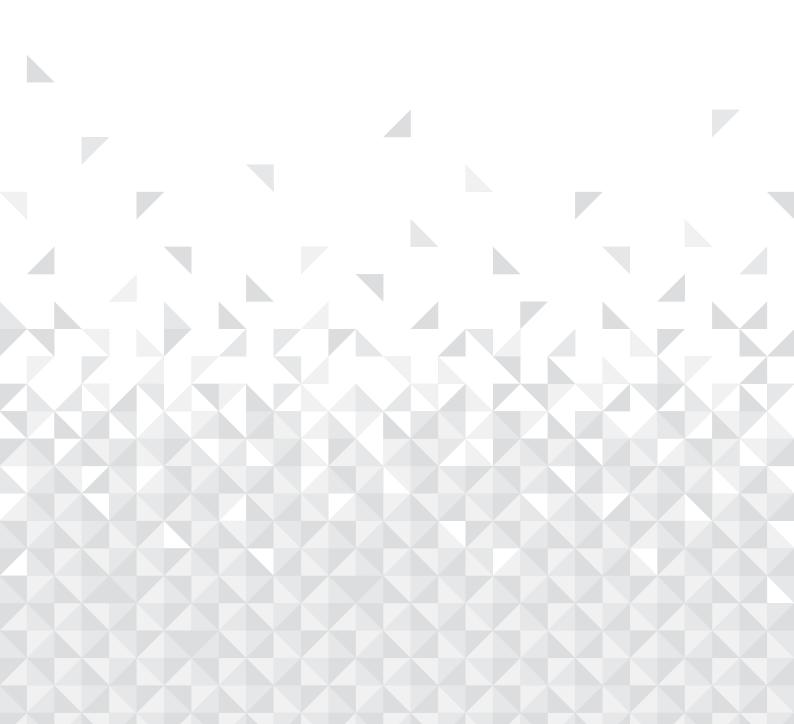
We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

The operating instructions apply to several models. You may notice differences between these instructions and your model.



**Important** - Please read these instructions fully before installing or operating



# Getting to know your induction hob

You'll be up and running in no time

### Ready? Let's begin...

Please read these instructions carefully. They contain important information which will help you get the best from your Electrical Cooker and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

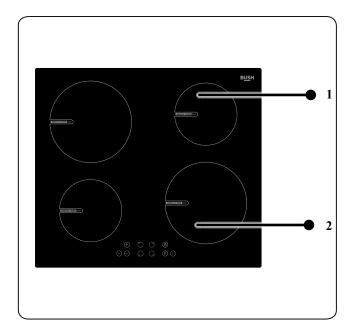
# Getting to know your induction hob

You'll be up and running in no time

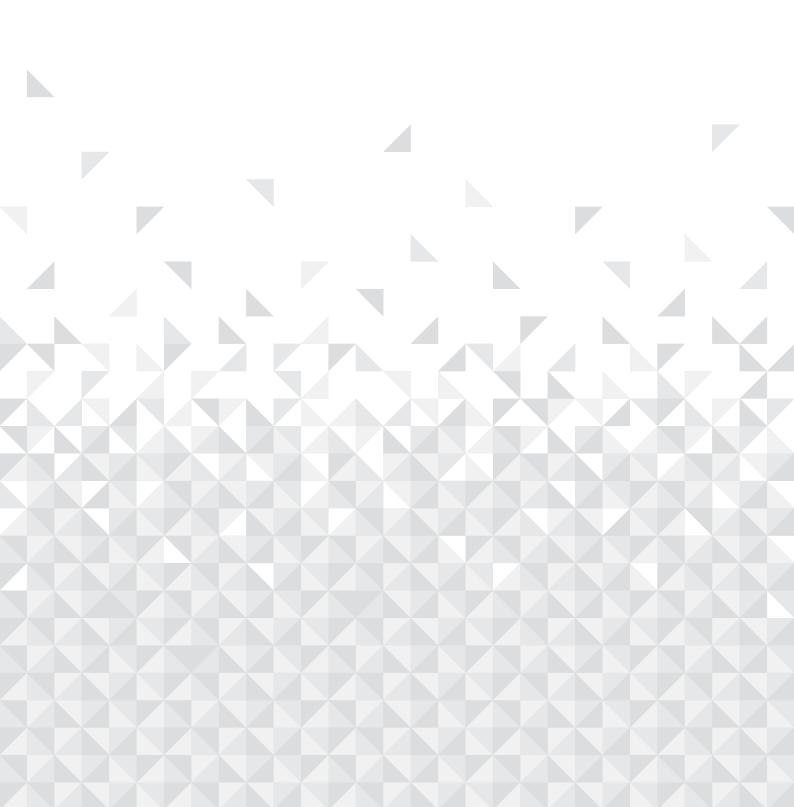
### **Product features**

Important: Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

### List of components



- 1. Induction zone
- 2. Control panel



### Bringing it all together

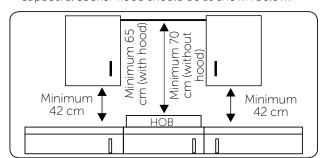
WARNING: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

### Instructions for the installer General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.



- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.
- If the base of the appliance is accessible by hand, a barrier made from a suitable material must be fitted below the base of the appliance, ensuring that there is no access to the base of the appliance.
- If the hob is installed above an oven, the oven should have a cooling fan.
- Make sure that the induction hob is well ventilated and the air inlet and outlet are not blocked.

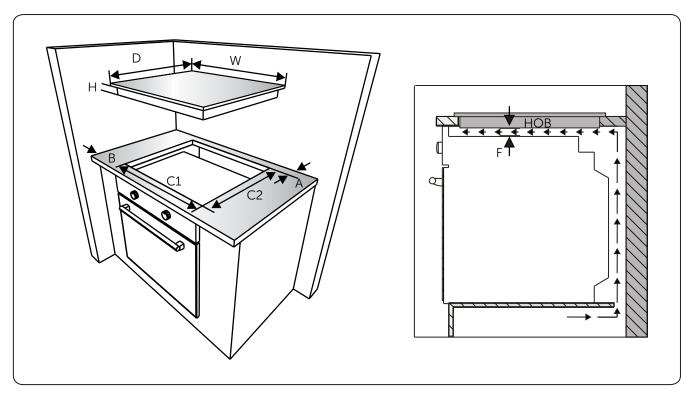
### Installation of the hob

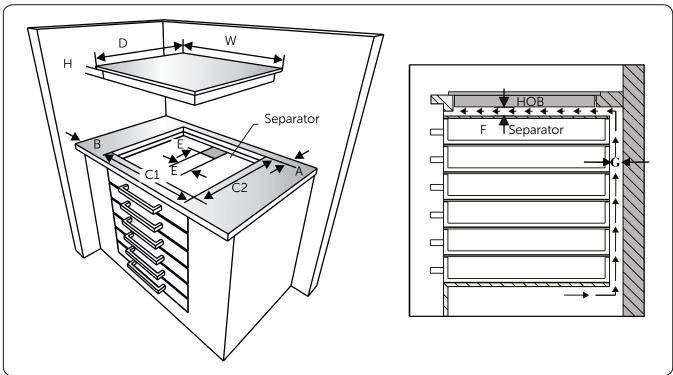
The appliance is supplied with an installation kit including adhesive sealing material, fixing brackets and screws.

• Cut the aperture dimensions as indicated in the figure. Locate the aperture on the worktop so that, after the hob is installed, the following requirements are followed.

W (mm)	590	min. A (mm)	50
D (mm)	520	<b>min. B (mm)</b> 50	
H (mm)	53	<b>E (mm)</b> 10	
C1 (mm)	560	min. F (mm)	10
C2 (mm)	480	G (mm)	20

Bringing it all together

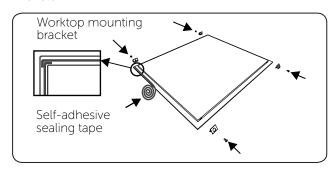


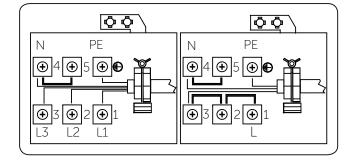




### Bringing it all together

 Apply the supplied one-sided self-adhesive sealing tape all the way around the lower edge of the cooktop. Do not stretch it





- Screw the 4 worktop mounting brackets in to the side walls of product.
- Insert the appliance into the aperture.

### Electrical connection and safety

**WARNING**: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

### WARNING: THE APPLIANCE MUST BE EARTHED.

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified person.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover
- The terminal box connection is placed on the terminal box

Bringing it all together

Usage 4

# Usage

### Simple everyday use

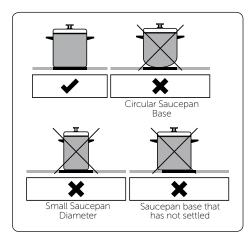
### Induction zone

The information given in the following table is for guidance only.

Settings	Use for		
0	Element off		
1-3	Delicate warming		
4-5	Gentle simmering, slow warming		
6-7	Reheating and rapid simmering		
8	Boiling, saute and searing		
9	Maximum heat		
Р	Boost function		

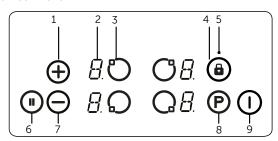
### Cookware

- Use thick, flat, smooth-bottomed cookware that has the same diameter as the element. This will help reduce cooking times.
- Cookware made of steel, enamelled steel, cast iron and stainless steel (if appropriately labelled by the manufacturer) will give the best results.
- Cookware with enamelled steel, aluminium or copper bottoms can cause a metallic residue to remain on the hob. If left, this becomes difficult to remove. Clean the hob after every use.
- Cookware is suitable for induction cooking if a magnet sticks to the bottom of it.
- Cookware must be placed centrally on the cooktop. The following image displays incorrect placement of cookware.
- When using certain pans, you may hear various noises coming from them, this is due to the design of the pans and does not effect the performance or safety of the hob.



The appliance is operated by pressing buttons and the functions are confirmed by displays and audible sounds.

### Touch control unit



- 1- Increase heat setting/timer (optional)
- 2- Heater display
- 3- Heater selection
- 4- Key lock
- 5- Key lock indicator
- 6- Smart pause
- 7- Decrease heat setting
- 8- Boost
- 9- On/Off

Use the induction cooking zones with suitable cookware.

After mains voltage is applied, all displays are illuminated briefly. After this, the hob is in stand-by mode and ready for operation.

The hob is controlled by pressing the appropriate electronic button. Each button pressed is followed by a buzzer sound. Switching the Appliance On

Switch the hob on by pressing the ON/OFF button (1). All heater displays will show a static "0" and the bottom right dots blink. (If a cooking-zone is not selected within 20 seconds, the hob will automatically switch off).

Switching the Appliance Off

Switch the hob off at any time by pressing  $\bigcirc$ .

The ON/OFF button  $\bigodot$  always has priority over the switch-off function.

### Switching the cooking zones on

Press the heater selection button that corresponds to the heater you wish to use. A static dot will be shown on the selected heater display and the blinking dots on all other heater displays will no longer illuminate.

Select the temperature setting by using the increase heat setting button  $\bigoplus$  or decrease heat setting button  $\bigoplus$ . The element is now ready to use. For faster boil times, select the desired cooking level, then touch the 'P' button to activate the Boost function.

### Switching the cooking zones off

Select the element you want to switch off by pressing the heater selection button. Using the button, turn the temperature down to "0". (Pressing the ) and buttons simultaneously also turns the temperature to "0").

If the cooking zone is hot, "H" will be displayed instead of "0". Switching all Cooking Zones Off

To switch all the cooking zones off at once, press the  $\bigcirc$  button.

In the stand-by mode, a "H" will appear on all cooking zones which are hot.

# Usage

### Simple everyday use

### Residual heat indicator

The residual heat indicator indicates that the glass ceramic area has a temperature that is dangerous to touch.

After switching off the cooking zone, the respective display will show "H" until the corresponding cooking zone temperature is at a safe level.

### Smart pause

Smart Pause, when activated, reduces the power of all burners that have been switched on.

If you then deactivate the Smart Pause, the heaters will automatically return to the previous temperature level.

If the Smart Pause is not de-activated, the cooktop will switch off after 30 minutes.

Press (1) to activate Smart Pause. The power for the activated heater(s) will reduce to level 1 and "II" will appear at all displays.

Press again to deactivate Smart Pause. "II" will disappear and the heaters will now run at the level previously set.

### Safety switch-off function

A cooking zone will automatically switch off if the heat setting has not been modified for a specified duration of time. A change in the heat setting of the cooking zone will reset the time duration to the initial value. This initial value depends on the selected temperature level, as shown below.

Heat setting	Safety switch off after
1-2	6 Hours
3-4	5 Hours
5	4 Hours
6-9	1.5 Hours

### Child lock

After switching on the appliance, the child lock function can be activated. To activate the child lock, simultaneously press the increase heat setting button  $\bigoplus$  and decrease heat setting button  $\bigoplus$  and then press the increase heat setting key  $\bigoplus$  again. "L" indicating LOCKED will appear on all heater displays and the controls can not be used. (If a cooking zone is in the hot condition, "L" and "H" will display alternately).

The hob will remain in a locked condition until it is unlocked, even if the appliance has been switched off and on.

To deactivate the child lock, first switch on the hob. Simultaneously press the increase heat setting button  $\bigoplus$  and decrease heat setting button  $\bigoplus$  and then press the decrease heat setting button  $\bigoplus$  again. "L" will no longer be displayed and the hob will switch off.

### Key lock

The key lock function is used to set 'safe mode' on the appliance during operation. It will not be possible to make any adjustments by pressing the buttons (for example heat settings). It will only be possible to switch the appliance off.

The lock function is active if the key lock button (a) is pressed for at least 2 seconds. This operation is acknowledged by a buzzer. After successful operation, the key lock indicator will flash and the heater will be locked.

### Buzzer

While the hob is in operation, the following activities will be signalled by the buzzer.

 Normal button activation will be accompanied with a short sound signal.  Continuous button operation over a longer period of time (10 seconds) will be accompanied with a longer, intermittent sound signal.

### **Boost function**

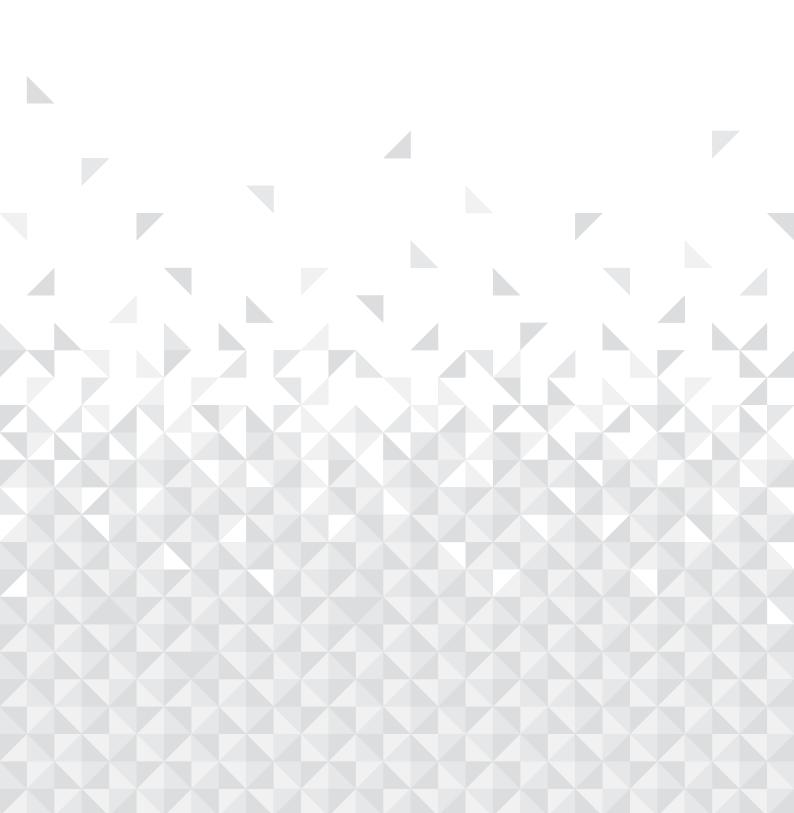
To use this function, select a cooking zone and set the desired cooking level, then press the "P" (Boost) button.

The Boost function can only be activated if it is applicable with the cooking zone selected. If the Boost Function is active, a "P" is shown on the corresponding display.

Activating the booster can exceed the maximum power, in which case the integrated power management will be activated.

The necessary power reduction is shown by the corresponding cooking zone display blinking. Blinking will be active for 3 seconds to allow for further adaptations of the settings before power reduction.

	Error Codes					
If ther	If there is an error, an error code will be shown on the heater displays.					
E1	Cooling Fan is disabled. Call an authorised service agent.					
E3	Supply voltage is other than the rated values. Switch the hob off by pressing ①,wait until "H" disappears for all zones, switch the hob on by pressing ① and continue to use. If the same error is displayed again, call an authorised service agent.					
E4	Supply frequency is different from the rated values. Switch the hob off by pressing $\mathbb{Q}$ , wait until "H" disappears from all zones, switch the hob on by pressing $\mathbb{Q}$ and continue to use. If the same error is displayed again, switch the plug for the appliance off and on. Switch the hob on by pressing $\mathbb{Q}$ and continue to use. If the same error is displayed again, call an authorised service agent.					
E5	Internal temperature of the hob is too high, switch the hob off by pressing $\Phi$ and let the heaters cool down.					
E6	Communication error between the touch control and heater. Call an authorised service agent.					
E7	Coil temperature sensor is disabled. Call an authorized service agent.					
E8	Cooler temperature sensor is disabled. Call an authorized service agent.					
E9	Calibration error. Call authorised service agent.					



# Using your induction hob

Getting the most from your appliance

### **Technical specifications**

Brand	BUSH
Model	BSINDHB
Type of Hob	Electric
Number of Cooking Zones	4
Heating Technology-1	Induction
Size-1	Ø16,0 cm
Energy Consumption-1	182.0 Wh/kg
Heating Technology-2	Induction
Size-2	Ø16,0 cm
Energy Consumption-2	182.0 Wh/kg
Heating Technology-3	Induction
Size-3	Ø21,0 cm
Energy Consumption-3	182.0 Wh/kg
Heating Technology-4	Induction
Size-4	Ø21,0 cm
Energy Consumption-4	182.0 Wh/kg
Energy Consumption of Hob	182.0 Wh/kg
This hob complies with EN 60350-2	

### **Energy saving tips**

### Hob

- Use cookwares having flat base.
- Use cookwares with proper size .
- Use cookwares with lid.
- Minimize the amount of liquid or fat.
- When liquid starts boiling, reduce the setting.

# Using your induction hob

Getting the most from your appliance

### Care and maintenance

# Looking after your appliance

## Cleaning



WARNING: Switch off the appliance and allow it to cool before cleaning is to be carried out.

### General instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.
- Do not use cleaners that contain particles, as they may scratch the glass, enamelled and/or painted parts of your appliance.
- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.
- Do not use steam cleaners for cleaning any part of the appliance.

### Cleaning the ceramic glass

Ceramic glass can hold heavy utensils but may be broken if it is hit with a sharp object.



WARNING: Ceramic Cooktops - if the surface is cracked, to avoid the possibility of an electric shock, switch off the appliance and call for service.

- Use a cream or liquid cleaner to clean the vitroceramic glass. Then, rinse and dry them thoroughly with a dry
- Do not use cleaning materials meant for steel as they may damage the glass.
- Spilt sugary or sweet foods must be cleaned immediately after the glass has cooled.
- Dust on the surface must be cleaned with a wet cloth.
- Any changes in colour to the ceramic glass will not affect the structure or durability of the ceramic and is not due to a change in the material.

Colour changes to the ceramic glass may be for a number of

- 1. Spilt food has not been cleaned off the surface.
- 2. Using incorrect dishes on the hob will erode the surface.
- 3. Using the wrong cleaning materials.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.
- Do not clean the stainless steel parts while they are still hot from cooking.
- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.



# **Care and maintenance**

Looking after your appliance

Help is always at hand

# **Troubleshooting**

If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution	
Hob control card's display is blacked out. The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.	
The hob switches off while it is in use and an 'F' flashes on each display.	The controls are damp or an object is resting on them.	Dry the controls or remove the object.	
The hob switches off while it is use.	One of the cooking zones has been on for too long.	You can use the cooking zone again by switching it back on.	
The hob controls are not working and the child lock LED is on.	Child lock is active.	Switch off the child lock.	
The saucepans make noise during cooking or your hob makes a clicking sound during cooking.	This is normal with induction hob cookware. This is caused by the transfer of energy from the hob to the cookware.	This is normal. There is no risk, neither to your hob nor to your cookware.	
The ' <u>U'</u> symbol lights up in the display of one of the cooking zones.	There is no pan on the cooking zone, or the pan is unsuitable.	Use a suitable pan.	
Power level 9 or 'P' is automatically reduced. If you select power level 'P' or 9 on two cooking zones, which are on the same side, at the same time.	Maximum power level for the two zones is reached	Operating both zones at power level 'P' or 9 would exceed the permitted maximum power level for the two zones.	

### Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport. If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

Help is always at hand

### Help and assistance

If you require any technical guidance or find that your <enter product name> is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **www.argos-support.co.uk** 

If you still require further assistance, call one of our experts on **0345 257 7271\***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.	You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on
Serial number	the rear of your appliance
Date of purchase	This will be shown on your receipt

Local call rates applies\*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

\*Calls to Argos enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

Help is always at hand

# Declaration of conformance to product standards

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

We apologise for any inconvenience caused by any minor inconsistencies in these instructions, which may occur as a result of product improvement and development.

### **Disposal**



- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Help is always at hand



### Call us now and activate your 12 month guarantee

Thank you for choosing Bush. Your new product is guaranteed against faults and breakdowns for 12 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

# www.bushregistration.co.uk

FREEPHONE\*

### 0800 597 8548

Lines are open 8am - 8pm, 365 days a year. \*Calls may be recorded and monitored.

### **Your Bush Guarantee**

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who your purchased the unit.

### The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is
- re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- Bush disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

### **Important Data Protection Information**

If you provide us with information about another person, you confirm that they have appointed you to act for them, to consent to the processing of their personal data including sensitive personal data and that you have informed them of our identity and the purposes (as set out in the Important Data Privacy notice displayed overleaf) for which their personal data will be processed.

You are entitled to ask for a copy of the information we hold about you (for which we may charge a small fee) and to have any inaccuracies in your information corrected.

or online at www.argos-support.co.uk If you still require further assistance, call one of our experts on 0345 257 7271.

For quality control and training purposes, we may monitor or record your communications with us.

If your personal details change, if you change your mind about any of your marketing preferences or if you have any queries about how we use your information, please let us know by contacting our Data Protection Officer, Domestic & General, Leicester House 17 Leicester Street, Bedworth, Warwickshire CV12 8JP.

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Product support





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