

# Instructions for Installation and Use

60 cm ELECTRIC COOKER

**GB**

English, 2

HUI 62 TK  
HUI 62 TP

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 **Hotpoint**

Please phone us on  
08448 24 24 24  
to activate your  
guarantee

# Warnings

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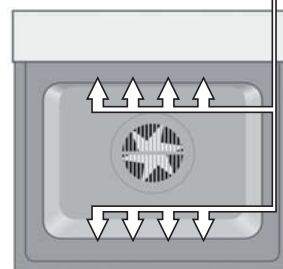
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface in glass-ceramic is cracked, switch off the appliance to avoid the possibility of electric shock. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The internal surfaces of the compartment (where present) may become hot.
- Never use steam cleaners or pressure cleaners on the appliance.
- Remove any liquid from the lid before opening it.
- Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- ! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity .

## NOTICE

### ! VERY HOT SURFACES

FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN

YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



### ! ATTENTION

DURING INSTALLATION THE FEET OF THE APPLIANCE MUST BE LOWERED SO THAT AN AIR GAP OF AT LEAST 10MM (1CM) IS LEFT BETWEEN THE BASE OF THE APPLIANCE AND THE FLOOR.



### ! ATTENTION

WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.

**To the Installer:**

Before installation, fill in the product details on the back cover of this book.  
The information can be found on the rating plate.

**To the User:**

You must read the instructions prior to installing and using the appliance and then retain them for future reference.  
**!** Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.  
**!** Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

**Retention of this Instruction Book**

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Your new appliance is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.  
To help make best use of your cooking equipment, please read this booklet carefully.  
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**When the cooker is first used an odour may be emitted, this will cease after a period of use.**

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes.

It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.  
Your new cooker is guaranteed and will give lasting service.

The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**\* The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- (d) Has been correctly installed.**

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

**Ⓒ This appliance conforms with the following European Economic Community directives:**

- 2006/95/EC of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/EC of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.
- 2002/96/EC
- 1275/2008 (Stand-by/ Off Mode)

Technical Characteristics	
<b>Top Oven</b>	Usable Volume: 36 Litres
<b>ENERGY LABEL and ECODESIGN - Top Oven</b>	
Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU. Regulation (EU) No 66/2014 implementing Directive 2009/125/EC. Standard EN 60350-1 Standard EN 50564.	
Declared energy consumption for Natural convection Class	
Heating mode : Conventional <input type="checkbox"/>	
<b>Main Oven</b>	Usable Volume: 67 Litres
<b>ENERGY LABEL and ECODESIGN - Main Oven</b>	
Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU. Regulation (EU) No 66/2014 implementing Directive 2009/125/EC. Standard EN 60350-1 Standard EN 50564.	
Declared energy consumption for Forced convection Class	
Heating mode : Fan Oven <input checked="" type="checkbox"/>	
<b>Hob</b>	
<b>ECODESIGN</b>	
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC. Standard EN 60350-2. Standard EN 50564.	
<b>Voltage and Frequency</b>	230-240V~ 50Hz

# Installation

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## WARNING - THIS APPLIANCE MUST BE EARTHED.

### Mains Connection

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel.

The model number and serial number are located on the front of the cooker, as shown on the Feature's page. The cooker must be connected by a competent person such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm<sup>2</sup>, minimum.

Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

**Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.**

### Levelling

Four feet are fitted which can be adjusted up or down to set the height (900mm - 930mm) and level the cooker. The feet can be simply screwed in or out to lower or raise the cooker.

After the correct height is achieved, lock the feet into position by tightening the locking nut using an open ended spanner.

**CAUTION:** Some soft floor coverings may get damaged if the cooker is not moved carefully.

**NOTE:** Ensure oven shelves are level by using a spirit level on the rod shelves.

### Siting the Cooker

The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing and cleaning.

It can be used with cabinets one side or both as well as in an angled corner setting. It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

**Note: This appliance must NOT be fitted on a platform.**

### Moving the Cooker

Before moving your cooker, switch off at the cooker control unit, ensure that it is cool.

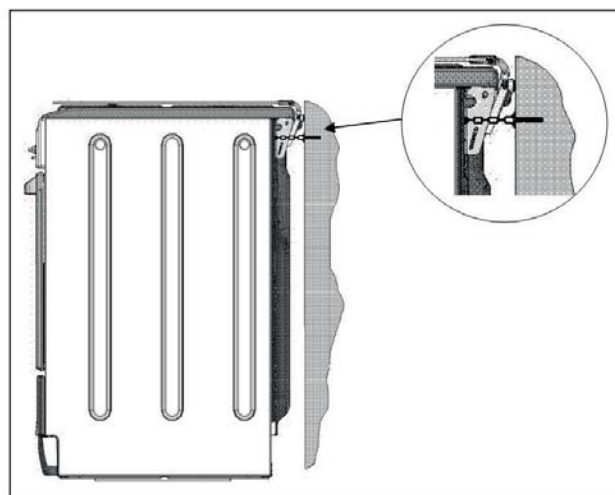
Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

### Radio Interference

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

**Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.**

### Safety Chain



! In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the supplied safety chain **MUST** be installed!

The cooker is fitted with a safety chain to be fixed by means of a screw (not supplied with the cooker) to the wall behind the appliance, at the same height as the chain is attached to the appliance.

Choose the screw and the screw anchor according to the type of material of the wall behind the appliance. If the head of the screw has a diameter smaller than 9mm, a washer should be used. Concrete wall requires the screw of at least 8mm of diameter, and 60mm of length.

Ensure that the chain is fixed to the rear wall of the cooker and to the wall, as shown in figure, so that after installation it is tensioned and parallel to the ground level.

**When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.**

**PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.**

## Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls off when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is not in use.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot.
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.

## Never

- Never stare at Halogen heating units.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

## SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

**In the event of a chip pan fire or any other pan fire.**

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

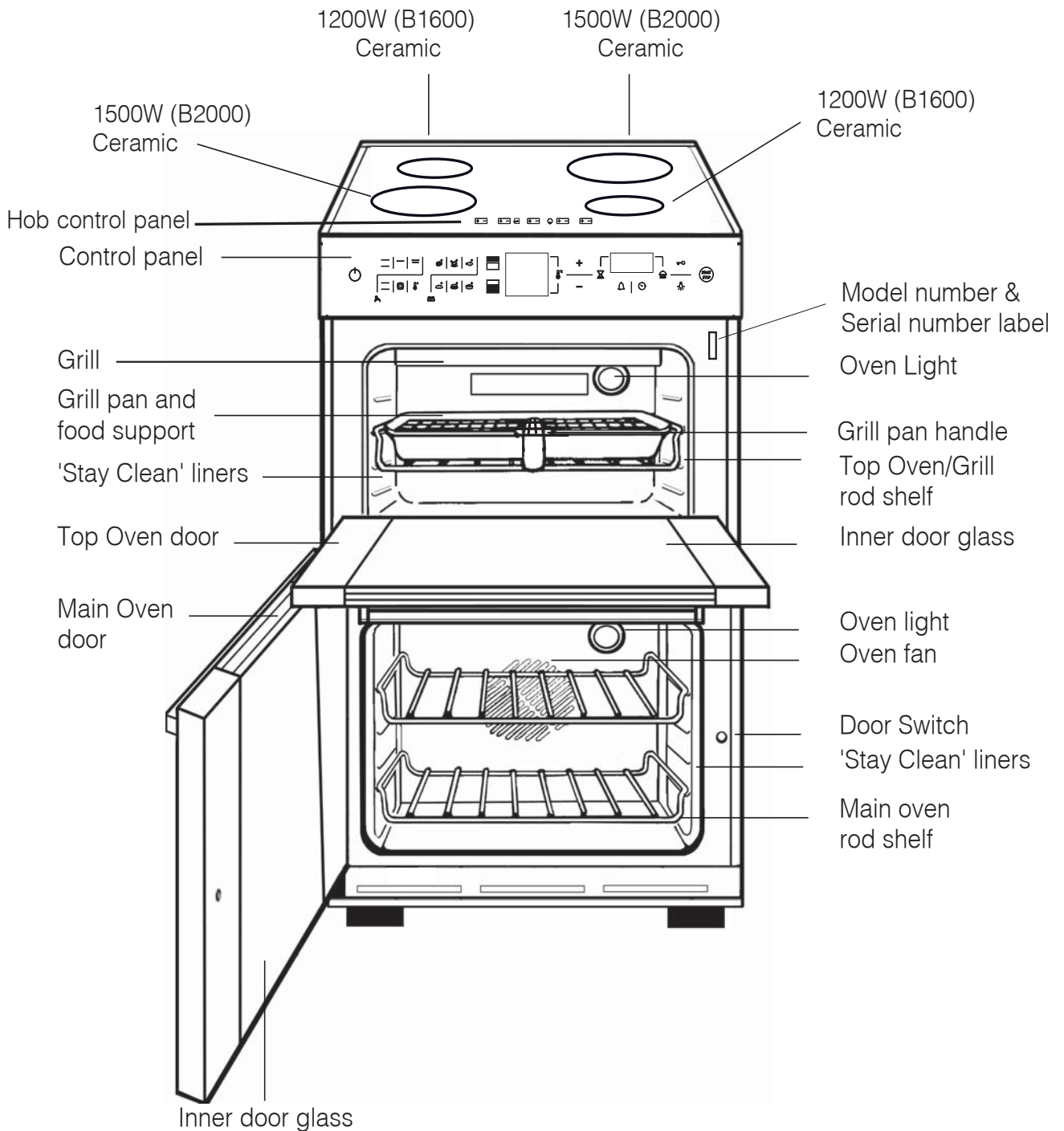
Never use water to extinguish oil or fat fires.

! The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.



# Features

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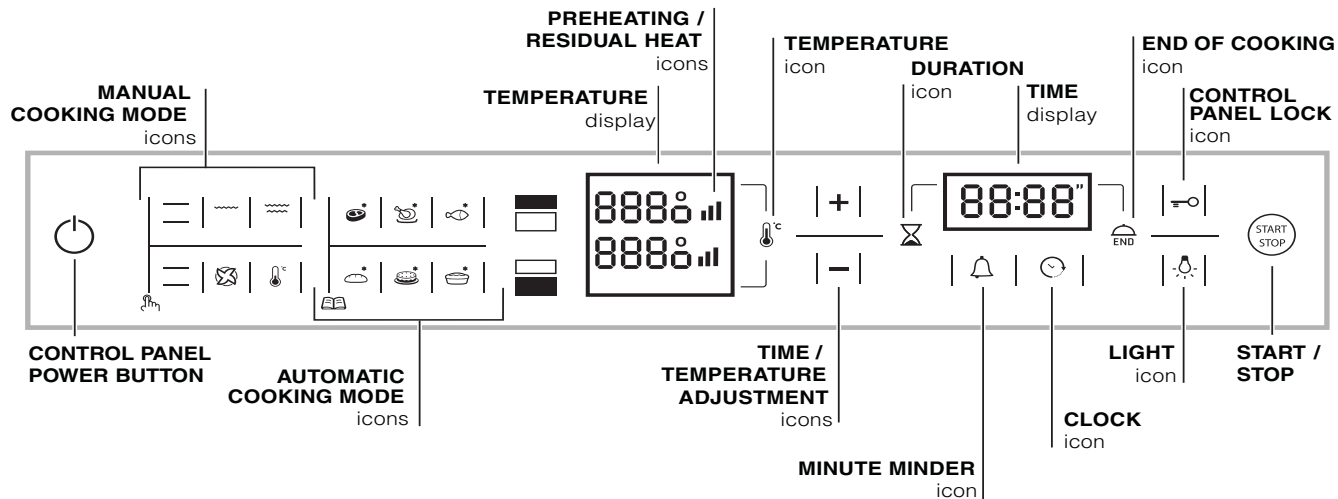
NOTE: To keep the controls cool when the appliance is used, a flow of air may be blown from beneath the control panel. If the appliance is still warm, this cooling fan will run on when all controls have been turned off. This is normal and is not a fault.

The fan will stop once the appliance has cooled.

NOTE: Children should not be allowed to play with the appliance or tamper with the controls.

Switch on the electricity supply to the cooker at the Cooker Control Unit.

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# Start-up and use

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! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least two hours. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.



! To make the setting process easier, press and hold the + and - buttons to scroll through the numbers on the display rapidly.


! Each setting will automatically be stored in the appliance memory after 10 seconds.

! The touch controls cannot be activated if the user is wearing gloves.

## Control panel lock


! The control panel can be locked once the cooking has finished and during cooking.


To lock the oven controls, press and hold the  button for at least 2 seconds. A buzzer will sound and the TEMPERATURE display shows the key symbol "O—n". The  icon will light up to indicate lock activation.

To deactivate the lock, press and hold the  button again for at least 2 seconds.




## Setting the clock

! The clock can only be set when the oven is switched off.

If the oven is in standby mode, pressing the  button once will display the current time setting. Press it again to set the time.

After connection to the power supply network or after a blackout, the  button and on the TIME display will flash for 10 seconds.

To set the clock:



1. Press the  button.
  2. Adjust the hour figure using the + and - buttons.
  3. Once you have reached the correct hour value, press the  button.
  4. Repeat the above process to set the minutes.
- If a blackout occurs, it will be necessary to reset the clock.
- If the  icon flashes on the display, this indicates that the clock has not been set correctly.


## Setting the minute minder



! The minute minder may be set regardless of whether the oven is switched on or off. It does not switch the oven on or off.


When the set time has elapsed, the timer emits a buzzer that will automatically stop after 30 seconds or when any active button on the control panel is pressed.

To set the minute minder proceed as follows:


1. Press button .
2. Set the desired time using buttons + and -.
3. Once you have reached the desired value, press the  button again.



The lit  symbol will remind you that the minute minder is on.

To cancel the minute minder, press the  button and use the + and - buttons to set the time to 00:00. Press button  again.

The  icon will switch off to indicate that the minute minder has been disabled.

## Starting the oven

1. Switch the control panel on by pressing the  button. The appliance buzzer sounds three times (ascending) and all buttons light up in sequence.

2. Select the TOP/GRILL or MAIN oven by pressing the  TOP OVEN/ GRILL or MAIN OVEN  icon

3. Press the button corresponding to the desired cooking mode. The TEMPERATURE display shows:


- the temperature associated with the mode, if programming manually;

- "Auto", if programming is automatic.

The TIME display shows:

- the current time, if programming manually;

- the duration, if programming is automatic.

4. Press the  button to begin cooking.

5. The oven will begin its preheating phase, the preheating indicators will light up as the temperature rises.

6. When the preheating process has finished, a buzzer sounds and all the preheating indicator lights show that this stage has been completed: the food can then be placed in the oven.





7. During cooking it is always possible to:

- change the temperature by pressing the  button,

followed by the **+** and **-** buttons (manual modes only);

- set the duration of a cooking mode (see Cooking Modes);

- press the  button to stop cooking. In this case the appliance stores the temperature modified previously in its memory (manual modes only);

- switch off the oven by pressing the  button for 3 seconds.

8. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking mode from the point at which it was interrupted, provided that the temperature has not dropped below a certain level. Programmed cooking modes which have not yet started will not be restored and must be reprogrammed (for example: a cooking mode has been programmed to start at 20:30. At 19:30 a blackout occurs. When the power supply is restored, the mode will have to be reprogrammed).

- ! There is no preheating stage for the GRILL mode.
- ! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.
- ! Always place cookware on the rack(s) provided.


### Cooling ventilation

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door, as well as towards the bottom of the oven door.

! Once cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

### Oven light

The light comes on when the oven door is opened or when a cooking mode starts.

The  button can be used to switch on/witch off the light at any time.

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



### Residual heat indicators

The appliance is fitted with a residual heat indicator. When the oven is off, the "residual heat" bar on the display lights up to indicate high temperatures inside the oven cavity. The individual segments of the bar switch off one by one as the temperature inside the oven falls.


### Demo mode

The oven can operate in the DEMO mode: all heating elements are deactivated, and the controls remain operative.

To activate DEMO mode, switch oven on at power button


, then buttons **+** and **-** simultaneously for 6 seconds, and then press and release button . A buzzer sounds and the TEMPERATURE display shows "dEon".


To deactivate DEMO mode, when the oven is off press

and hold button  and button **-** simultaneously for 3 seconds. A buzzer sounds and the "dEoF" message disappears from the display.

### Restoring the factory settings

The oven factory settings can be restored to reset all selections made by the user (clock and customised durations). To carry out a reset, switch off the oven, then press and hold the button corresponding to

the first manual cooking mode (top left) and the  button simultaneously for 6 seconds. Once the restore procedure is complete, a buzzer will sound. The first time

the  button is pressed, the oven will behave as if it is being switched on for the first time.

### Standby

This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no buttons are pressed for 30 minutes and the control panel lock has not been activated, the appliance automatically reverts to standby mode. Standby mode is indicated by the high luminosity "Clock button" light. As soon as interaction with the machine resumes, the system's operating mode is restored.

# The Cooking Modes in your Oven

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Your new appliance is equipped with a number of different cooking modes:

## Manual cooking modes

! All cooking modes have a default cooking temperature which may be adjusted manually to a value between 30°C and 250°C for TOP OVEN, between 800°C and 230°C for MAIN OVEN, (for GRILL mode- from 5% to 100%). If the oven had been heated up to a certain temperature level, and the newly selected temperature is lower than the temperature inside the oven, the text "Hot" appears on the display. However, it will still be possible to start cooking.



### Conventional Heating (Top Oven)

- with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.



### Variable Grilling (Top Oven)

- the oven can also be used for conventional grilling with a full or half width fully controllable grill.

**Note: The Top Oven door should be fully open when grilling.**



### Traditional (Main Oven)

- the upper and rear heating elements are switched on in this position. The traditional oven brings an outstanding level of temperature distribution and reduced consumption. In traditional cooking use only one rack to ensure good heat distribution. By using the various shelf positions available you can balance the quantity of heat between the upper and lower part. If cooking requires more heat from below or above, use the lower or higher shelves respectively.



### MULTILEVEL mode (Main Oven)

Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.



### LOW TEMPERATURE modes

This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. The temperature options are: 40, 65 and 90.

## Automatic cooking modes

The **temperature** and the **cooking duration** are **pre-set** values, guaranteeing a perfect result every time - automatically. These values are set using the **C.O.P.® (Programmed Optimal Cooking)** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked. You may start cooking whether the oven has been **preheated** or **not**. The cooking duration can be customised according to personal taste by modifying the relevant value - before cooking begins - by  $\pm 5/20$  minutes depending on the selected programme. The duration can however be modified even once cooking has begun. If the temperature inside the oven is higher than the suggested value for the selected mode, the text "Hot" appears on the display and it will not be possible to begin cooking; wait for the oven to cool.

! When the cooking stage has been reached, the oven buzzer sounds.

! Do not open the oven door as this will disrupt the cooking time and temperature.



### BAKED CAKES mode

This function is ideal for cooking desserts which are made using natural yeast, baking powder and desserts which contain no yeast. Place the dish in the oven while it is still cold. The dish may also be placed in a preheated oven.



### BREAD mode

Use this function to bake bread. To obtain the best results, we recommend that you carefully observe the instructions below:

- follow the recipe;
- do not exceed the **maximum weight** of the dripping pan;
- **remember to pour 50 g (0,5 dl) of cold water into the baking tray in position 5.**
- The dough must be left to rise at room temperature for 1 – 1 ½ hours (depending on the room temperature) or until the dough has doubled in size.

The cooking temperature in this programme can be reduced to 1min.

### Recipe for BREAD:

- 1 Dripping pan holding 1000 g Max, lower level
- 2 Dripping pans each holding 1000 g Max, medium and lower levels

Recipe for 1000 g of dough: 600 g flour, 360 g water, 11g salt, 25 g fresh yeast (or 2 sachets of powder yeast)

**Method:**

- Mix the flour and salt in a large bowl.
- Dilute the yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in the water and yeast mixture.
- Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Select the manual LOW TEMPERATURE function on the oven and set the temperature to 40°C. Place the bowl inside and leave the dough to rise for approximately 1 hour (the dough should double in volume).
- Cut the dough into equal sized loaves.
- Place them in the dripping pan, on a sheet of baking paper.
- Dust the loaves with flour.
- Make incisions on the loaves.
- Place the food inside the oven while it is still cold.
- Start the  BREAD cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.

After selecting any of the oven programs, the parameter setting of the product is activated. It optimizes the performance of cooking, but could result in a delayed ignition of fan and heating elements.

After selecting any of the oven programs, the parameter setting of the product is activated. It optimizes the performance of cooking, but could result in a delayed ignition of fan and heating elements.


**FISH** mode

Use this function to cook fish with a maximum weight of 1 kg. The paper/foil package can be placed directly on the dripping pan. Place the food inside the oven while it is still cold.


**BEEF** mode

Use this function to cook beef, pork and lamb. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.


**PLUM CAKE** mode

This function is ideal for all tart recipes (which normally need to be heated well from underneath). Place the food inside the oven while it is still cold.

The dish may also be placed in a preheated oven.


**CHICKEN** mode

This function is ideal for cooking chicken (whole or in pieces). Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven.



## Programming cooking

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

! In both TOP and MAIN ovens for the manual cooking programs it is possible to set the cooking time from 00:01 to 23:59.

For the automatic cooking functions the cooking time is imposed automatically and can be altered only by 5 to 20 minutes, depending on the cooking programme.




### Programming the cooking duration

1. Press the  button, until the digits on the display begin to flash.
2. Press and hold the +/- buttons to set the desired cooking time.
3. Press the  button- the cooking time will appear on the display.
4. Press START/STOP button to start cooking
5. When the cooking program has finished the display will show the "END" sign.

### Setting the end time for a cooking mode

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

! For the delayed programming to work properly, the clock should be set to the correct time.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Press the end cooking icon  and the digits on the display begin to flash.
3. Press the "+" and "-" buttons to adjust the cooking end time value.
4. Confirm the desired cooking end time value by pressing again the end cooking icon .
5. Press the  button to activate the programmed mode.

The DISPLAY shows the cooking end time and the cooking duration alternately.

6. Once cooking has finished, "END" appears on the display and a buzzer sounds.

- For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed, while the end time is set to 12:30. The programme will start automatically at 11:15 a.m.

To cancel programming press the  button.

## Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. This is because excessive direct heat can burn temperature sensitive foods.

! In the GRILL cooking mode, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

### MULTILEVEL

- Use positions 2 and 4, placing the food which requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

**CAUTION: Accessible parts may become hot when the grill is in use - children should be kept away.**

Your cooker is not fitted with a conventional type of grill. The **solarplus** grill 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 is placed beneath them, but for normal grilling the **solarplus** grill can be used from cold without any pre-heat. However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

**Notes**

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 or break the element tubes OR if the grill is on cause an electric shock.**

During use the mesh may become soiled. Do not attempt to clean it while the grill is still on. Turn the cooker off at the control unit and wait until it has cooled down before cleaning.

Care must be taken to ensure the grill mesh is not distorted - DO NOT store the grill pan handle on the grill pan grid when the grill pan runners are on the top runner position.

There are two halves to the grill, one on the left and one on the right. You can choose to have both sides on or just the left side on.

**GRILLING SHOULD NOT BE UNDERTAKEN WITH THE TOP OVEN/GRILL DOOR CLOSED**

**- This will cause overheating.**

To operate the grill proceed as follows:

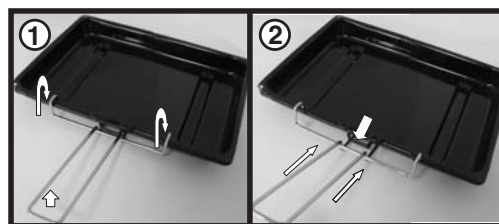
1. Open the grill/top oven door fully.
2. Position the rod shelf as recommended, in the chart below, for the food being cooked.
3. Place the grill pan on the rod shelf, ensuring it is positioned centrally under the element.
4. Never line the grill pan with aluminium foil as this may cause overheating of fat in the grill pan.

**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.



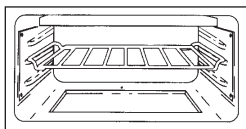
Food	Pre-heat	Shelf Position from base of oven	Setting	Approx. Cooking Time	Comments
Toasting of Bread Products	1 min.	3 or 2	Maximum 100%	3-5 minutes. Grill pan and grid.	NOTE: Position 1 is bottom runner from the base of the oven.
Small cuts of meat Sausages, Bacon	None	3 or 2	Maximum 100% for 4 minutes, then reduce to 85-90%	10-15 minutes. Grill pan and grid.	
Chops, etc. Gammon Steaks, Chicken pieces	None	2	Maximum 100% or 6-8 minutes. reduce to 85%	25-30 minutes. Grill pan and grid.	
Fish	Whole:	2	Maximum 100%	6-8 minutes.	
	Filletts:	3 or 2	Maximum 100%	In base of grill pan.	
Fish in breadcrumbs	None	3 or 2	85-90%	10-15 minutes. Grill pan and grid.	
Pre-cooked Potato Products	None	3 or 2	85-90%	10-12 minutes.	
Pizzas	None	3 or 2	85-90%	10-15 minutes. Grill pan and grid.	
Browning of Food	1 min.	1 or 2	Maximum 100%	5-7 minutes. Dish placed directly on shelf.	

# Top Oven - Conventional Cooking

GB


The heat for conventional cooking in the top oven is provided by the grill element and the element under the floor of the oven. It is ideal for the slow cooking of cheaper cuts of meat in casseroles etc. but can also be used for small joints of meat up to 1.5kg (3lb).



See cooking charts for temperatures and shelf positioning. The top oven can be used either independently to cook small quantities of food or in conjunction with the main oven to provide additional cooking space.





- The shelf should be positioned on the first or second runner from the bottom.

## To use the oven proceed as follows:

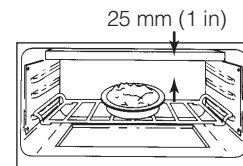
Select the top oven, by pressing the TOP OVEN/GRILL button 

Select desired program by pressing appropriate button. It's possible to change default temperature and default duration. To change the temperature press the temperature button <sup>°C</sup>, set the desired temperature by pressing **+** or **-** button, confirm the selected temperature by pressing thermometer button <sup>°C</sup>.

To change duration press the duration button <sup>h</sup>, set the desired temperature by pressing **+** or **-**, acknowledge selected duration by pressing again the duration button <sup>h</sup>.

Press start/stop button  to start the cooking.

- The food to be cooked should be placed in the centre of the shelf with a gap of at least 25mm (1in) between it and the grill element. This should avoid burning and ensure even cooking.
- **Do not place food or dishes on the floor of the oven.**



## Platwarming in the top oven

Plates and dishes placed on shelf 1 of the top oven will be heated when the main oven is in use.

When the main oven is not in use, for instance when a meal is being cooked on the hob, place the plates and serving dishes on the shelf using the bottom runner and turn the top oven control to approximately 100°C. A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

**NEVER** operate the grill control when using the top oven for cooking or warming plates and dishes.

**WARNING: DO NOT put delicate items china or items which could be affected by heat into the oven.**

## 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.

<b>Beef - Rare:</b>	60°C
<b>Lamb:</b>	80°C
<b>Poultry:</b>	90°C
	Medium: 70°C
<b>Pork:</b>	80°C
	Well Done: 75°C
<b>Veal:</b>	75°C



# Top Oven Temperature Charts



GB

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)+20mins	
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)+25mins	
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)+25mins	
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)+10mins	
Casserole	Yes	150	2-2 1/2 hrs	

Food	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	200/210	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	80-100 7 inch	Runner 1 from bottom of oven.
Rich Fruit cakes)	Yes	140/150	Time Dependent on size	Runner 1 from bottom of oven.
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 or 2 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 Puddings	Yes	200/210	20-30	Runner 2 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.

If using aluminium foil, never:

- 1.Allow foil to touch sides of oven.
- 2.Cover oven interior with foil.
- 3.Cover shelves with foil.

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.

# Main Oven - The Intelligent Cooking System

GB

The main oven of your new cooker is equipped with an intelligent electronic cooking system that gives you additional cooking performance, flexibility and features over traditional cooking products.

See cooking charts for temperatures and shelf positioning.

## Cooking temperature ranges

The intelligent cooking system will automatically suggest a suitable cooking temperature for several cooking modes. It is possible however to modify the suggested temperature within a range specific to each cooking mode.

## Telescopic runners and Meat pan\*

The main oven on this cooker comes equipped with telescopic runners, meat pan and a food support.

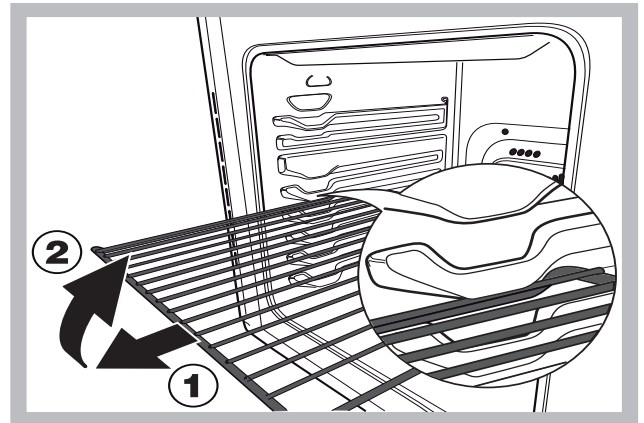
The meat pan is suitable for cooking joints of meat and poultry using the intelligent cooking system (Fan, Traditional, Roast Meat and Roast Chicken).

Use the information given in the 'Cook Charts' for the shelf positioning of the pan and runners.

To reposition the telescopic runners unclip the runners from position, move them to the position you require and re-clip them to secure.

**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).



\*Available only on certain models

**Cooking advice table\***

	Foods	Weight (in kg)	Rack position		Preheating	Recommended Temperature (°C)	Cooking duration (minutes)
			Standard guide rails	Sliding guide rails			
	<b>Manual</b>						
<b>Low temperature*</b>	Proving / Defrosting	-	2	1	no	40	-
	White meringues	-	2	1	no	65	8-12 h
	Meat / Fish	-	2	1	no	90	90-180
	<b>Automatic**</b>						
<b>Beef/ Chicken</b>	Roast dishes	1	2 or 3	2	no		
<b>Fish fillets</b>	Cod	0,4-0,5	2 or 3	2	no		
	Perch	0,4-0,5	2 or 3	2	no		
	Trout	0,4-0,5	2 or 3	2	no		
<b>Bread***</b>	Bread (see recipe)	1	1 or 2	1	no		
<b>Baked cakes</b>	Baked cakes	1	2 or 3	2	no		
<b>Plum cake</b>	Tarts	0,5	2 or 3	2	no		

\* The cooking times listed above are intended as guidelines only and may be modified according to personal tastes. Oven preheating times are set as standard and may not be modified manually.

\*\* The duration of the automatic cooking functions are set by default. The values can be modified by the user, starting with the default duration.

\*\*\* As stated in the recipe, pour 50 g (0,5 dl) water into the dripping pan in position 5.

If using aluminium foil, never:

1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.

**! AUTOMATIC COOKING FUNCTIONS:**

When cooking/baking the foods of the weight that varies slightly from the suggested, the cooking duration can be customised according to personal taste by modifying the relevant value by  $\pm 5/20$  minutes.

# Main Oven - The Intelligent Cooking System

GB

## Cooking Advice Table

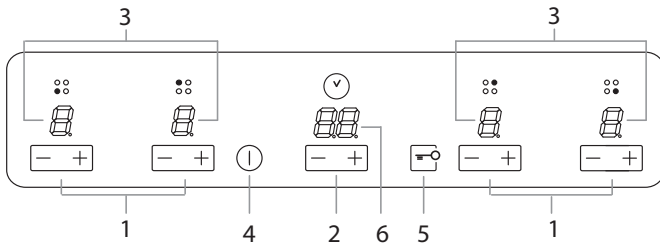
<b>COOK CHART - Traditional mode:</b>				
<b>Meat</b>	<b>Pre-heat</b>	<b>Temperature</b>	<b>Shelf Position</b>	<b>Cooking Time</b>
Beef	yes	190/200°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra
Beef (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)
Lamb	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb) + 25 minutes extra
Lamb (foil covered)	yes	190/200°C	2 or 3	35-45 minutes per 450g (1lb)
Pork	yes	190/200°C	2 or 3	30-35 minutes per 450g (1lb) + 30 minutes extra
Pork (foil covered)	yes	190/200°C	2 or 3	40 minutes per 450g (1lb)
Poultry	yes	190/200°C	2 or 3	20-25 minutes per 450g (1lb) + 20 minutes extra
Poultry (foil covered)	yes	190/200°C	2 or 3	25-30 minutes per 450g (1lb)
<b>Notes:</b>	Internal Temperatures:			
	Beef	rare		60°C
		medium		70°C
		well done		75°C
	Lamb			80°C
	Pork			80°C
	Poultry			90°C
<b>BAKING</b>	<b>Preheat</b>	<b>Temperature</b>		<b>Cooking Time</b>
Scones	yes	200°C	2	10-15 minutes
Small cakes	yes	180/190°C	2	15-25 minutes
Victoria sandwich	yes	170/180°C	2	20-30 minutes
Fatless sponge sandwich	yes	190/200°C	3	15-20 minutes
Swiss roll	yes	190/200°C	2	10-15 minutes
Semi rich fruit cake	yes	150/160°C	2	60-75 minutes
Rich fruit cake	yes	130/140°C	2	depending on size
Shortcrust pastry	yes	190/200°C	2 or 3	depending on recipe
Puff pastry	yes	190/200°C	2 or 3	depending on recipe
Yorkshire pudding	yes	190/200°C	3	35-45 minutes
Yorkshire pudding:				
Individual	yes	200/210°C	3	20-30 minutes
Bread	yes	200/210°C	3	30-45 minutes
Meringues	yes	80/90°C	3	180-240 minutes
<b>Notes:</b>	For best results use one shelf. Preheat the oven before use.			

<b>COOK CHART - Fan oven mode:</b>			
<b>Meat</b>	<b>Pre-heat</b>	<b>Temperature</b>	<b>Cooking Time</b>
Beef Beef (foil covered)	No Yes	160/180°C 180/190°C	20-25 minutes per 450g (1lb) + 20 minutes extra 30-35 minutes per 450g (1lb)
Lamb Lamb (foil covered)	No Yes	160/180°C 180/190°C	25 minutes per 450g (1lb) + 25 minutes extra 30-35 minutes per 450g (1lb)
Pork Pork (foil covered)	No Yes	160/180°C 180/190°C	25 minutes per 450g (1lb) + 25 minutes extra 40-45 minutes per 450g (1lb)
Chicken/Turkey (up to 4kg/8lb) Chicken/Turkey(foil covered)	No Yes	160/180°C 170/180°C	18-20 minutes per 450g (1lb) + 20 minutes extra 30-35 minutes per 450g (1lb)
Turkey (4-5.5kg/8-12lb)	No	150/160°C	12-14 minutes per 450g (1lb) + 15 minutes extra
<b>Notes:</b>	Internal Temperatures:		
	Beef	rare	60°C
		medium	70°C
		well done	75°C
	Lamb		80°C
	Pork		80°C
	Poultry		90°C
<b>BAKING</b>	<b>Preheat</b>	<b>Temperature</b>	<b>Cooking Time</b>
Scones	yes	200/210°C	8-10 minutes
Small cakes	yes	170/180°C	15-25 minutes
Victoria sandwich	yes	160/170°C	20-30 minutes
Fatless sponge sandwich	yes	180/190°C	10-20 minutes
Swiss roll	yes	190/200°C	10-15 minutes
Semi rich fruit cake	yes	140/150°C	60-75 minutes
Rich fruit cake	no	130/140°C	depending on size
Shortcrust pastry	no	190/200°C	depending on recipe
Puff pastry	no	190/200°C	depending on recipe
Yorkshire pudding	yes	180/190°C	30-45 minutes
Yorkshire pudding:			
Individual	yes	190/200°C	20-25 minutes
Bread	yes	200/210°C	30-45 minutes
Meringues	no	80/90°C	180-240 minutes
<b>Notes:</b>	Use up to 2 shelves when cooking (ensure they are evenly spaced) It is not necessary to preheat the oven for some items.		

# Using the Ceramic Hob

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## Hob Control Panel



The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance.

When using the touch control panel:

- Do not use gloves
- Use a clean finger
- Touch the glass smoothly

- 1 **INCREASE(+)/REDUCE(-) POWER** button - controls the power level on every individual cooking zone
- 2 **INCREASE (+)/ REDUCE(-) TIME** button -controls the time of cooking on the cooking zones.
- 3 **COOKING ZONE POWER** displays -show the power level selected for every individual cooking zone
- 4 **ON/OFF** button switches the appliance on and off.
- 5 **CONTROL PANEL LOCK** button prevents accidental changes to the hob settings and shows the control panel has been locked
6. **TIMER** display -shows the cookig time selected .

! For detailed information on the control panel functions refer to "Start-up and use" section.

! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the .off mode.. The appliance resumes the operating mode once the ON/OFF button is pressed.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself.
- The voltage falls within the range of values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only.

**! The manufacturer declines any liability should these safety measures not be observed.**

! Do not remove or replace the power supply cable for any reason. Its removal or replacement will void the warranty and the CE marking. INDESIT does not assume liability for accidents or damage arising from replacement/removal of the original power supply cable. Replacement can only be accepted when carried out by personnel authorised by INDESIT and using an original spare part.

! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

! A few seconds after the hob is connected to the electricity supply, a buzzer will sound. The hob may now be switched on.

### Types of noise during normal hob operation:

- Buzz: due to the vibration of the metallic parts that make up the induction element and the pot; it is generated by the electromagnetic field required for heating and increases as the power of the induction element increases.
- Soft whistle: heard when the pot placed on the heating zone is empty; the noise disappears once food or water is placed into the pot.
- Crackle: produced by the vibration of materials on the bottom of the pot due to the flow of parasitic currents caused by electromagnetic fields (induction); can be more or less intense depending on the material making up the bottom of the pot, and decreases as the pot dimensions increase.



- Loud whistle: heard when two induction elements of the same group function simultaneously at maximum power and/or when the booster function is set on the larger element while the other is auto-adjusted. Noise is reduced by decreasing the power level of the auto-adjusted induction element; pot bottom layers made of different kinds of materials are among the main causes of this noise.
- Fan noise: a fan is necessary to ensure the hob functions correctly and to safeguard the electronic unit from possible overheating. The fan functions at maximum power when the large induction element is at maximum power or when the booster function is on; in all other cases, it works at average power depending on the temperature detected. Furthermore, the fan may continue to work even after switching the hob off, if the temperature detected is high.

The types of noise listed above are due to induction technology and are not necessarily operational faults.

! If the (-) or (+) button is pressed for an extended period of time, the display scrolls quickly through the power levels and timer minutes.

## Initial Light Conditions

When power is initially applied to the Cooktop, the touch control conducts a calibration process for the touch keys, which requires a low level of ambient light in the area of the touch keys.

If during this calibration process excessive ambient lighting is detected the User Interface displays „FL” (Infrared Ambient Light Error) and the control calibration process is suspended. In order to rectify the process any lighting that could effect the calibration process should be switched off (e.g. halogen cooker hood lighting). The error will disappear when satisfactory ambient lighting is detected and the touch control calibration procedure will now complete satisfactorily.


-The „FL” error can only be generated within approx 3s of initial power being applied to the cooktop.


-We recommend that the user switches off all cooker hood lighting and lighting directed towards the cooktop when power is initially applied to the cooktop.

-After the touch control has conducted its initial calibration process, (approx 3s) any cooker hood or other lighting can be switched on as normal and will not affect the operation of the touch control.


## Switching on the hob

After connecting the hob to the electricity mains, the touch panel might be automatically locked. To unlock the panel press and hold the Control Panel

Lock button .

To switch the hob on, press and hold the  button for approximately one second.

The cooktop is switched On when a beep sound is emitted and all the cooking zones displays show the digit point.

When the cooktop is OFF, after 5 sec the control  switches off the KEYLOCK LED to reduce the power consumption.

As soon as we touch a key, the KEYLOCK LED goes ON and we can continue to use the cooktop, unlocking the keyboard.

Switching off the cooktop is signalled by 3 beep sound

## Setting the Power Management

The cooktop maximum power limit is 7200W. This power limit can be reduced by the user to 2800W, 3500W or 6000W.

The sequence to set a new Cooktop Power Limit is:

·During the first 30 seconds after plugging the appliance

·The Touch has to be unlocked and all Heaters Off

·Press at the same time Heater 1 and Heater 3 selection keys

·Once this is done, a beep sounds and the actual Cooktop Power Limit will be shown in the heater displays.

For selecting a new Power Limit:

·With the (+) and (-) keys, the Power Limit is increased.

The selectable powers are: 2800W, 3500W, 6000W or 7200W. When the power is 7200W, if the [+] or [-] key is touched the power changes to 2800W.

The sequence to finish recording the new Cooktop Power Limit is:

·Press at the same time Heater 1 and Heater 3 selection keys

·Once this is done, new Cooktop Power Limit is recorded and there is a system reset.

To finish without recording changes:

·If during 60 seconds there is no action, changes are not recorded and there is a system reset.

## Switching on the cooking zones

Each cooking zone is switched on and controlled using the (-) and (+) POWER buttons, which at the same time are used for power adjustment.

- To begin operating a cooking zone, set the desired power level (between 0 and 9) using the (-) and (+) POWER buttons

Press and hold the (-) POWER button to set the power level immediately at “9”

Press and hold (+) and (-) POWER buttons simultaneously to return to power level “0”

# Using the Ceramic Hob

GB

If the power level is “0” press and hold the (+) button to increase the power level quickly.

## Fast Boil- “Booster” function

The booster function for some of the cooking zones may be used to shorten heating-up times.

It may be activated by pressing the (+) POWER button over level 9. This function boosts the power to 1600 W or 2000 W, depending on the size of the relevant cooking zone.

The activation of the booster is signalled by a beep sound, and the letter ‘P’ appearing on the display corresponding to the selected cooking zone

The booster works for max 10 minutes. After these 10 minutes a beep sounds and the cooking zone will return to level “9”

With the heater at Booster level, if the [+] key is Touched an error beep sounds and the cookset doesn't change. With the heater at Booster level, if the [-] key is Touched a beep sounds and the cookset is reduced to 9.

## Switching off the cooking zones

To switch off a cooking zone touch(-)and (+) POWER selection buttons simultaneously. A beep sounds and the corresponding display shows “0”.

## Using the Timer

! All the cooking zones can be programmed for a cooking time duration between 1 and 99 min.

1. Activate the timer by pressing the INCREASE / REDUCE TIME buttons. A beep sounds, the timer display shows a “00” and the cooking zone displays show a “t” blinking indicating that a cooking zone has to be selected.

2 Select the desired cooking zone by pressing any of the cooking zones (+) or (-)keys. A beep sounds, the LED next to the cooking zone display starts blinking if no power is selected, or is on if any power is selected. The timer display starts blinking indicating that the time has to be selected

3. Set the desired cooking time by pressing again the INCREASE / REDUCE TIME buttons.

! The user can select only one heater at a time.

! Pressing and holding the (+) and (-) keys increases the speed of time selection.

! If the time is not selected before 10 seconds, the timer is switched off.

! If the selected time is “00” after 10 seconds the timer is switched off.

## Starting Timer countdown.

The countdown starts 10 seconds after the last operation over the INCREASE (+)/ REDUCE(-) TIME buttons. If any power is selected, a beep sounds and the timer display stops blinking. The same happens to the led heater.

The last minute will be displayed in seconds.

! When the timer is in countdown the user can change the time at any time by touching the INCREASE / REDUCE TIME buttons. Then the countdown stops and the timer changes to time selection status waiting a time selection.

## End of Timer countdown.


When the time set on the timer has elapsed the timed heater is switched off, the timer display and the timed heater led starts blinking and a timer alarm beep sounds for one minute. The timer alarm can be cancelled by the user at any time, even during the first minute of the alarm. When the timer is in alarm status, by pressing any key of the touch control the timer is switched off.


! To cancel the operation of the timer, select the time value of “00” pressing the(+) and(-) TIME buttons at the same time.

! When all the cooking zones are not powered, and one of them is temporized at zero power level, the key-lock function is activated after 1 minute.

## Control panel lock

When the hob is switched on, it is possible to lock the oven controls in order to avoid accidental changes being made to the settings (by children, during cleaning, etc.).

Press the  button to lock the control panel: -the icon will illuminate and an audible beep sound will be emitted. To use any of the controls (e.g. to stop cooking), you

must switch off this function. Press the  button for a few moments, the icon will stop illuminating and the lock function will be removed.

All the keys on the cooking zone selection will be locked if :the cooktop is off,, if the Control Panel Lock is activated or if an error on a cooktop occurs..

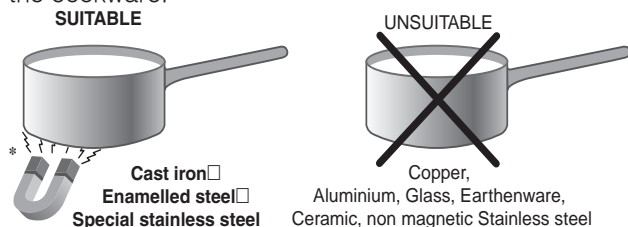
## Switching off the hob

Press the button to switch off the appliance - do not rely solely on the pan sensor.

If the control panel lock has been activated, the controls will continue to be locked even after the hob is switched on again. In order to switch the hob on again, you must first remove the lock function.

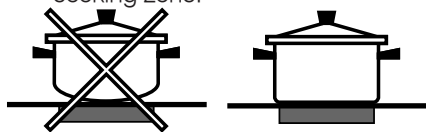
## Practical advice on using the appliance

**!** Use cookware made from materials which are compatible with the induction principle (ferromagnetic material). We especially recommend pans made from: cast iron, coated steel or special stainless steel adapted for induction. Use a magnet to test the compatibility of the cookware.



In addition, to obtain the best results from your hob:

- Use pans with a thick, flat base in order to fully utilise the cooking zone.



- Always use pans with a diameter which is large enough to cover the hotplate fully, in order to use all the available heat.



- Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware.
- Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly.

## Safety devices

### Pan sensor

Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it.

The “u” sign on the display appears if after selecting the cooking zone the pan is not placed on a heater, or in case of:

- An incompatible pan
- A pan whose diameter is too small
- The pan has been removed from the hotplate.

After 10 sec. with no pan on the heating zone, a warning beep signal is emitted.

After 60 sec. with no pan on the heating zone, the heater switches off.

### Overheating protection

If the electronic elements overheat, the number signaling the power level starts flashing, and the letter “c” appears on the display. When the temperature has reached a suitable level, this message disappears and the hob may be used again.

### Safety switch

The appliance has a safety switch which automatically switches the cooking zones off after they have been in operation for a certain amount of time at a particular power level. When the safety switch has been triggered, the display shows “0”.

For example: the right rear hotplate is set to 5 and will switch off after 5 hours of continuous operation, while the front left hotplate is set to 2 and will switch off after 8 hours. When one or more keys are activated for more than 10 sec. the touch control switches off.

A warning beep sounds is emitted every 10 sec., while the key/s is/are activated.

With all heaters at zero power during 10 sec. the Cooktop is switched off.

If the switching off is due to an accidental activation of keys, the touch control actuates as above.

### Buzzer

This can also indicate several irregularities:

- An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.
- Something has been spilled on the control panel.
- A button has been pressed for too long. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

### Errors and Alarms

When an error is detected, the whole appliance or the heater/s are switched off, a beep sounds (only if one or more heaters are active) and all displays show a ‘F’ letter and the error code (an index number or a letter) alternately.

If the problem does not disappear by itself, please contact the Technical Service.

# Using the Ceramic Hob

GB

Power level	Maximum operating time in hours
1	9
2	8
3	7
4	6
5	5
6	4
7	3
8	2
9	1

## Technical description of the hob:






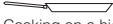
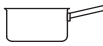

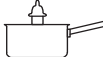



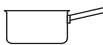
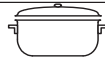
Cooking zone	Power (W)
Back Left	I 1200 - B1600
Back Right	I 1500 - B 2000
Front Left	I 1500 - B 2000
Front Right	I 1200 - B1600
Total power	7200

The induction system is the quickest existing way of cooking. Unlike traditional hotplates where the cooking zone heats up, with the induction system heat is generated directly inside pans which have ferromagnetic bases.

### Key:

- I = single induction cooking zone
- B = booster: the power level of the cooking zone may be boosted

## Practical cooking advice

Very high-flame cooking	9	 Pressure cooking Pressure cooker	 Frying
	8	 Grilling	 Boiling
High-flame cooking	7	 Crêpes	 Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs)
	6	 Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk	
		5	Slow thickening (dense juices)
Medium-flame cooking	4	 Bain-marie cooking	 Pressure cooking after whistle
	Low-flame cooking	 Low-flame cooking (stews)	 Reheating dishes
Very low-flame cooking		 Chocolate sauce	 Keeping food hot

# Care of the Ceramic Hob Hotpoint

GB

## The Working of the Heating Zones

Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quicker, providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

## The HOT HOB indicator light:

This indicates that the temperature of the corresponding cooking zone is greater than 60°C, even when the heating element has been switched off but is still hot.

## Choice of saucepans

It is essential that the saucepan's you use on the ceramic hob are suitable.

### ALWAYS USE:

- Good quality pans with smooth, flat, heavy bases.
- saucepan's manufactured from aluminium (enamelled or machined) or stainless steel.
- Correct size saucepan's. The base of the pan must cover the heating zone completely.
- saucepan's with lids which are well fitting to reduce cooking time and energy use.

### NEVER USE:

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.

## Do Not

**In order to keep your ceramic hob in good condition, follow these simple guidelines:**

- Do not** cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- Do not** use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Do not** drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Do not** allow a cooking utensil to come into contact with the hob surround.
- Do not** place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stand.

**Do not** leave any utensils, food or combustible items on the hob when it is not in use.

**Do not** place aluminium or plastic foil, or plastic containers on the hob.

**Do not** leave the hotplates or cooking areas switched On unless they are being used.

**Do not** leave heating zones uncovered when they are switched On. We recommend not to place large preserving pans or fish kettles across two heating areas.

**Do not** leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.

## Do

**Always** ensure that the bottom of the pan is both clean and dry. Dirt or moisture between the pan and the hob can cause pitting of the surface of the glass.

We do not recommend the use of utensils with a base diameter greater than 25cm (10ins).

Pressure cookers or other large pans should be used on the front cooking areas.

**Always** ensure that saucepan handles are positioned safely.

**Always** take extra care when cooking foods with a high sugar content eg. jam, as spillage will cause damage to the surface of the glass.

**Always** clean spills immediately (see Care and Cleaning).

**IMPORTANT** As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full with fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.
8. Never allow excessive splashing of oil onto the hob.

**Safety requirements for deep fat frying**

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.  
**NEVER** attempt to move the pan - burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
2. Smother flames with a fire blanket or damp cloth.  
**NEVER** use a fire extinguisher to put out a pan fire, as the force of the extinguisher is likely to tip the pan over.  
**NEVER** use water to extinguish oil or fat fires.  
When smothering the flames **DO ENSURE** that you **FACE** and **ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
3. After the fire has been extinguished **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.**
4. If you fail to put the fire out, call the fire brigade immediately.



**WARNING: BEFORE CLEANING, SWITCH THE COOKER OFF AT THE MAINS COOKER CONTROL PANEL AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT THE OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.**

**! Never use steam cleaners or pressure cleaners on the appliance.**

! Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

! The accessories can be washed like everyday crockery (even in your dishwasher).

## Cleaning of the Ceramic Hob

**Always** clean spills immediately. If the hob is reused before cleaning, spillage will be baked on and be very difficult to remove.

**Always** switch the cooker OFF at the cooker control panel.

To minimise cleaning:

**Always** take care and avoid spills.

**Always** use a Ceramic Hob Cleaner-Conditioner whenever cleaning is done. The Cleaner-Conditioner forms a protective film on the hob and contains a mild detergent which makes cleaning easier. Hotpoint has a Cleaner-Conditioner which can be obtained, either through a local Hotpoint Service Centre or retailer, part no.6004.

To clean off stubborn stains, the following can be used when the surface has cooled:

1. Cif, non-scratch cream cleaner.
2. Heavy soil can be removed from the surface by carefully using a glass scraper.
3. Hard water stains, grease spots and any discolouration having a metallic sheen can be removed with Solvol Autosol Super or any non abrasive stainless steel cleaner.

After cleaning, always use the Cleaner-Conditioner and finish it off by polishing with a clean, dry paper towel.

**Never** use abrasive or chemical oven cleaners as they can damage the surface of the hob.

The visual effect of any scratches which may occur in use can be minimised by the use of Cleaner-Conditioner. Such scratches cannot be removed but do not affect the function of the hob in any way.

**WARNING: BEFORE CLEANING, SWITCH THE COOKER OFF AT THE MAINS COOKER CONTROL PANEL AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT THE OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.**

## ‘Stay Clean’ Liners

‘Stay Clean’ liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically. However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time. The ‘Stay Clean’ liners can be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

**NOTE: Do not use enzyme washing powder, harsh abrasives or chemical oven cleaners of any kind.**

## Oven Fittings

The oven shelves can be cleaned either in a dishwasher or by using a fine steel wool soap pad. The grill can be cleaned in warm soapy water using a fine steel wool soap pad to remove stubborn stains or in a dishwasher. They should be cleaned after each use.

## Oven Interiors

To clean the oven interiors remove all the oven fittings and where applicable the ‘Stay Clean’ liners. All types of oven cleaners can be used, but **do not** allow abrasive cleaners or oven spray to come into contact with the ‘Stay Clean’ liners. Use a fine steel wool soap pad to remove stubborn stains.

## Oven Door Cleaning

The inner door glass panel can be removed for easy cleaning, see “Care and Cleaning”.

## Cooker Exterior

The outside of the cooker should be cleaned regularly to keep it looking like new. Wipe over with a soft cloth wrung out in warm water and dry with a soft clean cloth. You can use mild non abrasive cleaners but always read the manufacturer’s instructions first. Always test their suitability on a small area of the cooker not noticeable in normal use.

**NOTE: DO NOT use scouring pads or abrasive cleaners as they may scratch the surface.**

Wear protective gloves when cleaning any part of your cooker.

# Care and Cleaning

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## Cleaning the glass doors

### DROP DOWN DOORS



Open the door fully and carefully slide the first inner glass towards you, taking care not to allow the glass to fall.

If necessary, the glass can be pushed delicately from the back side.



Repeat the same procedure with the next glass.

Now the external glass panel can be washed.

**WARNING!** As soon as the inner and middle glass panels are removed, the door slams shut.

### SIDE OPENING DOORS

**Cleaning the door glass is the same as the drop down doors.**



**Open the lower door and lift out the inner door glass**



**Remove the two rubber anti-rattle bungs**



**Remove the centre glass taking care to support the weight of the glass when removing and fitting**

The glass panels may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad.

Replace in the reverse order.

Ensure anti-rattle bungs are fitted before fitting inner door glass.

**BE CAREFUL NOT TO DAMAGE THE GLASS PANELS BY PUSHING THEM TOO HARD.**

When fitting the glass make sure it is fitted correctly ie reflective face is fitted the right way round.

Ensure the glass panel is not subjected to any sharp mechanical blows. Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door

**Warning:** Oven must not be operated with inner door glass removed.

### Anti- rattle bung

The door glass is equipped with anti-rattle bungs



which prevents rattling of the glass when opening and shutting the oven main door. These can be removed for washing.

to lose the bungs when cleaning

**WARNING :** Be careful not

### Door and Control Panel (Glass)

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

### Door and Control Panel Trims (Stainless Steel)

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

### Replacement of the Oven Light

**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

Unscrew the glass cover, using a suitable cloth to protect the fingers and remove carefully. Unscrew the existing light bulb, and remove. Screw the new bulb into position and replace the glass cover, with metal washer, until positioned securely.

# Something Wrong with your Cooker?

## Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.



## Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out „wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the “delay cooking” option will make it easier to save money by moving operation to cheaper time periods.
- Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.

## Something Wrong with your Cooker?

Problem	Possible cause	Solution
The “Clock button” and the digits on the display flash.	The appliance has just been connected to the electricity mains or there has been a blackout.	Set the clock.
A programmed cooking mode does not start.	There has been a blackout.	Reprogram the cooking mode.
Only the high luminosity “Clock button” is lit.	The appliance is in standby mode	Press any button to exit standby mode.
An automatic mode has been selected. “Hot” appears on the display and cooking does not start.	The temperature inside the oven is higher than the suggested value for the selected mode.	Wait for the oven to cool down.
Fan-assisted cooking has been selected and the food looks burnt.	Positions 1 and 5: the direct heat could cause temperature-sensitive foods to burn.	We recommend switching dripping pan positions halfway through cooking.

**Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.**

Problem	Check
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Top oven, grill and main oven do not work.	Operating the cooker under the following conditions may cause a safety device to operate: (a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven is now operating.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and <u>not</u> a fault.
Timer Display is flashing <b>8.88</b>	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time and „Manual“ operation using the instructions given in the timer section of the book.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
The oven is not working and showing F01 to F68 code in the display	Your appliance has developed a fault which will require assistance from our service department.
Oven light does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department see back page.
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Steam / Condensation in the oven after use.	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

**If you have been through the above list and there is still a problem, contact Service (see back page).**

# Cooking Results Not Satisfactory?

<b>Problem</b>	<b>Check</b>
<b>Grilling</b> Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a setting.
<b>Baking (General)</b> Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	Sinking of cakes The following may cause cakes to sink: 1. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (use the all-in-one method). 4. If using soft margarine use the all-in-one method
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2¼ins) in height.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes', for correct sizes). 2. Over loading of oven and always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (See oven temperature charts)
<b>Top Oven Baking:</b> Uneven cooking front to back	Ensure the cooking utensil is positioned centrally under the grill element.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 300x225mm (12ins x 9ins). Only cook one item at a time to avoid overloading the oven.

# Guarantee

## 12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

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

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

### The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN  
COMMERCIAL OR NON-DOMESTIC PREMISES.

## 5 Year Parts Guarantee

Hotpoint also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

## Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (ROI 01 230 0233)**

## Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Hotpoint Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.



## After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us - the manufacturer.

## Essential Contact Information

### Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

**UK: 08448 224 224**

**Republic of Ireland: 0818 313 413**

**[www.hotpoint.co.uk](http://www.hotpoint.co.uk)**

**Please note: Our advisors will require the following information:**

Model number

Serial number

### Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

**UK: 08448 225 225**

**Republic of Ireland: 0818 313 413**

**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

### Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

**UK 08448 24 24 24**

**Republic of Ireland: 01 230 0800**

**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

**Indesit** Company UK Limited, Morley Way, Peterborough, PE2 9JB  
**Indesit** Company, Unit 49 Airways Industrial Estate, Dublin 17





**Indesit Company S.P.A.**

Viale Aristide Merloni,47

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