

Instructions for Installation and Use

50cm ELECTRIC COOKER

GB

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English, 2

HUE 52G
HUE 52K
HUE 52P
HUE 52X
HUE 53X
HUE 53P
HUE 53K
HUE 53G
50HEP
DSC50S
50HEG

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 **Hotpoint**

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

Introduction

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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.

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

Top Oven

Usable Volume: 28 Litres
Max.Oven Power Absorption: 1900W

ENERGY LABEL - Top Oven

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class
heating mode: Conventional

Main Oven

Usable Volume: 58 Litres
Max.Oven Power Absorption: 1700W

ENERGY LABEL - Main Oven

Directive 2002/40/EC on the label of electric ovens
Norm EN 50304
Declared energy consumption for
Natural convection Class
heating mode: Fan Oven 

Voltage and Frequency

see the data plate

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 6mm², 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.

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.

WARNING – THIS APPLIANCE MUST BE EARTHED.

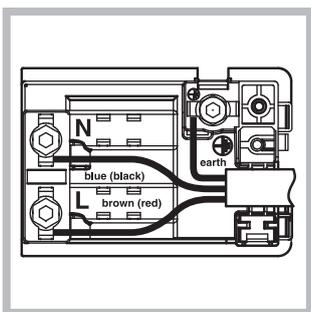
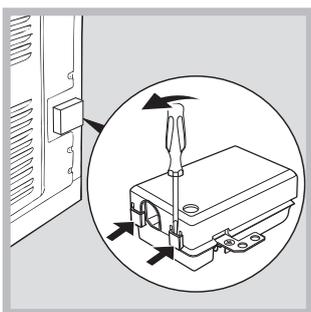
Electrical connection

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. Some cookers can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver*.

N.B.: the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays.

For the installation of the feeding cable carry out the following operations:

- 1 Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).



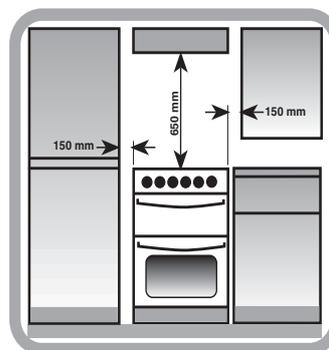
- 2 Loosen the cable clamp screw and remove it, using a screwdriver as a lever (see figure).

- 3 Slacken the wire contact screws L-N- ⏏ , then fasten the wires under the screw heads, respecting the colour code: Black/Blue (N), Red/Brown (L) and Bare Wire/Yellow-Green (⏏).

- Once the connections have been made, tighten all the terminal screws fully.
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

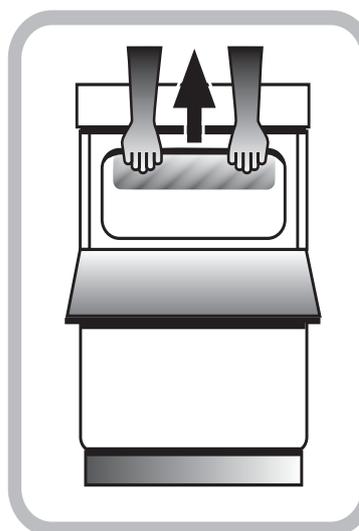
*Concerns certain models only

Positioning the Cooker



The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 915mm). Adjust the feet by tilting the cooker from the side. Then install the product into position. NOTE: This appliance must not be fitted on a platform.

Moving the Cooker



The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing. 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.

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

Movement of your cooker is most easily achieved by lifting the front as follows:

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

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

Splashplate optional, apply to Parts Department (see Back Cover for contact number.)

Safety Information



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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.

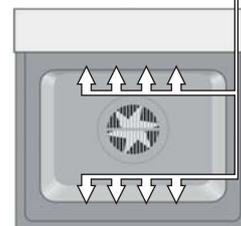
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

! 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.

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.

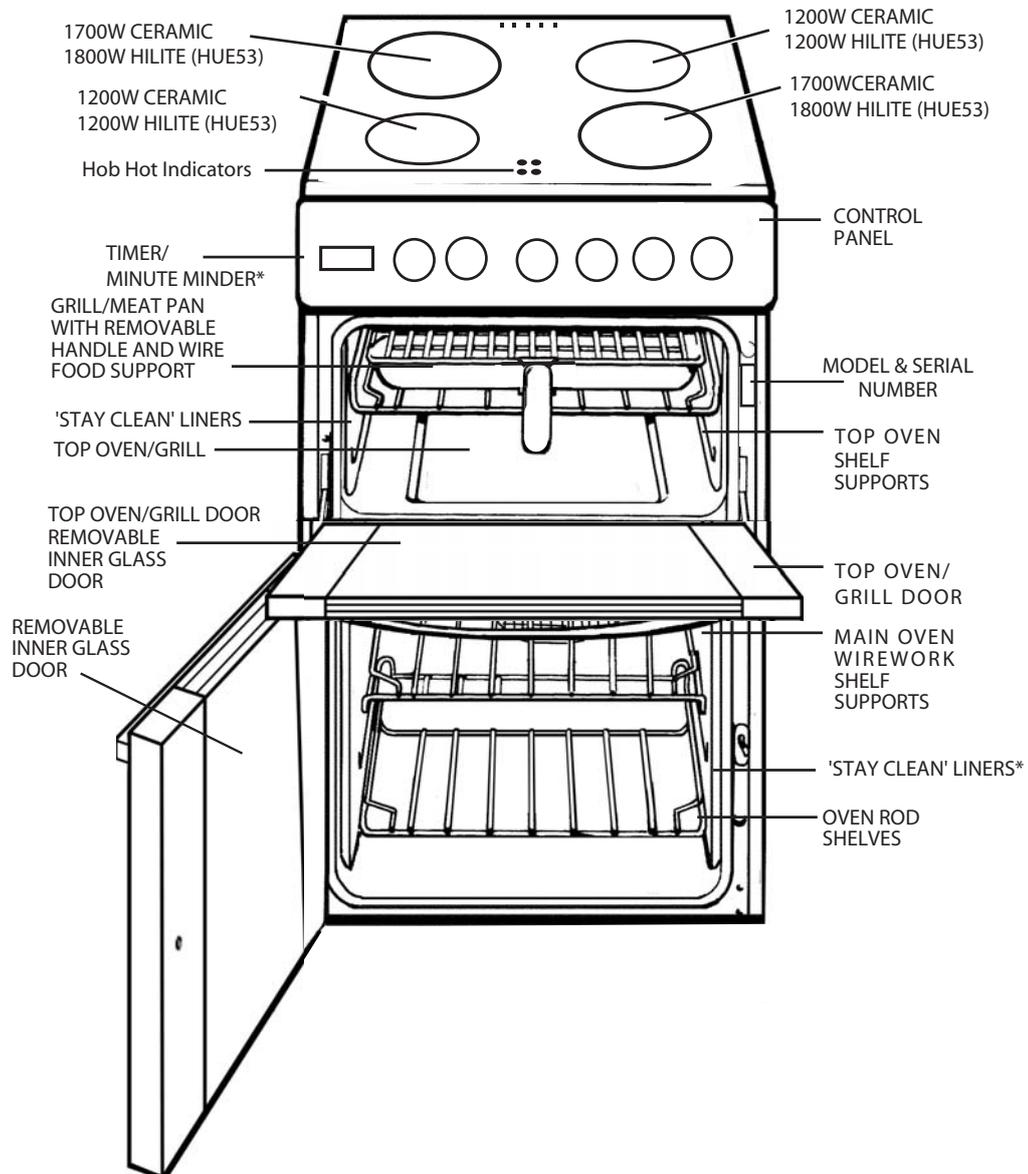


! ATTENTION

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.

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.

*Available only in certain models

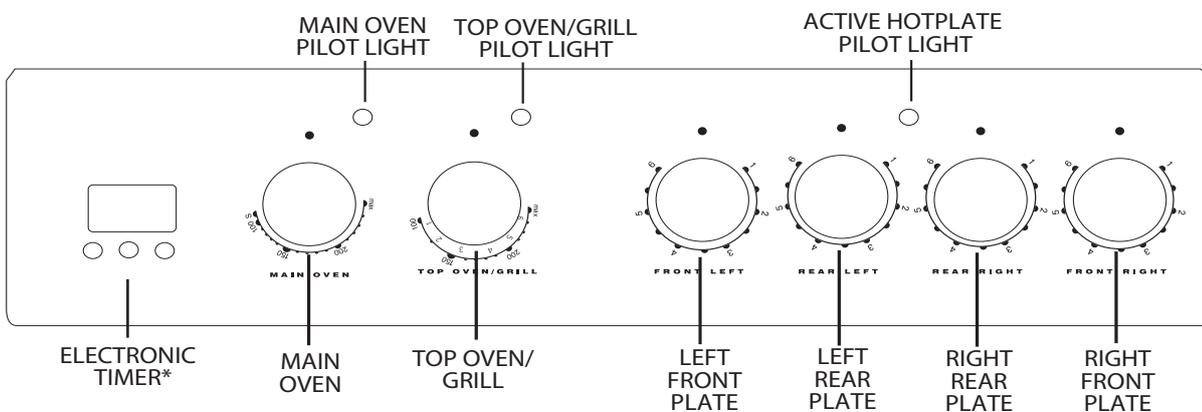
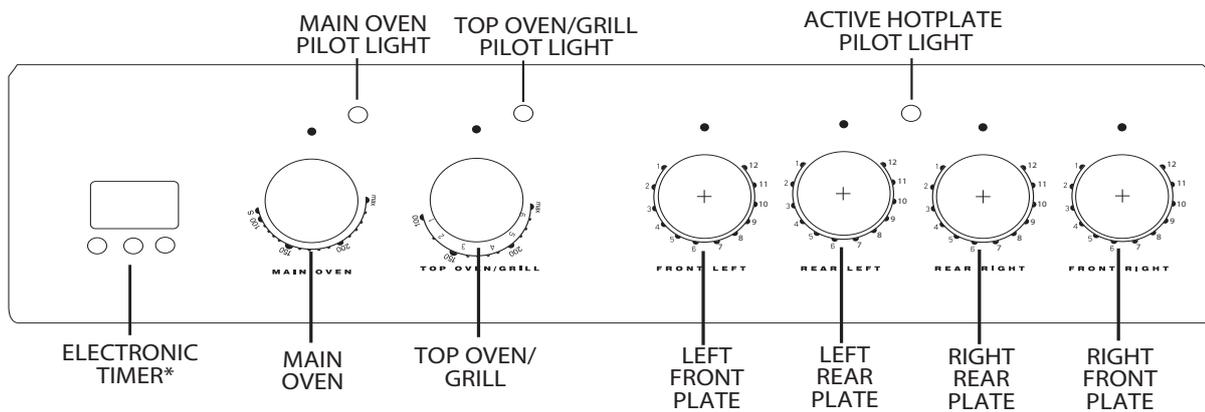
The controls



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HUE 53X
HUE 53P
HUE 53K
HUE 53G

HUE 52G
HUE 52K
HUE 52P
HUE 52X
50HEP
DSC50S
50HEG



Control Knobs

The knobs for the hotplates can be rotated in either direction to provide variable heat control, the Main Oven knob can only be rotated clockwise from the Off position.

!: Always ensure that all controls are in the OFF position, when the appliance is not in use.

The hob hot warning lights will operate soon after each of the heating areas have been switched on. Each warning light will remain illuminated until each heating area has cooled down.

Turn the control to 12 for fast cooking. To cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small Hotplates are specially for smaller pans, low temperature cooking and simmering. Do Not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

Operating the controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to hot air being emitted from the grill compartment.

Top oven control

This control switches on the top and bottom heating elements in the top oven. The temperature in the oven can be set anywhere between 100 °C and 250 °C. The top oven/grill pilot light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on, as the oven thermostat maintains the correct temperature. The off position is identified by an "0".

Main oven control

This control switches on the main oven. To select Fan Cooking - Turn the control clockwise and select any temperature between 80 °C and 250 °C. As the control is turned the fan will start, the oven interior light and the main oven pilot light will come on and the heating element around the fan will start heating. The fan and the oven interior light will remain on throughout cooking. The main oven thermostat light will come on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

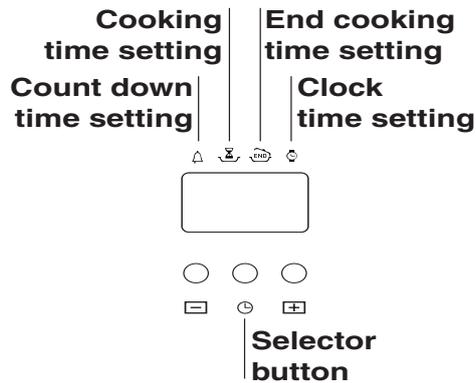
Slow cooking 'S'

The main oven has a 'S' setting specially designed to reduce energy usage. Full details of this can be found in the Slow cooking section of this book.

*Available only in certain models

Electronic Timer /Minute Minder*

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To set the clock

Note: This may be set while the oven is switched off or while it is switched on.

1. Press the button several times until the icon and the first two numerical digits on the display start to flash.
2. Use the “+” and “-” buttons to adjust the hour value.
3. Press the button again so that the other two numerical digits on the display begin to flash.
4. Use the “+” and “-” buttons to adjust the minute value.
5. Press the button again to confirm.

Note: If none of the buttons are pressed, the settings will be confirmed automatically after 10 seconds have passed.

Manual Mode

The programmer after the Power up and the Clock time setting will be in ‘Manual Mode’ and shall be possible to engage the other programmer functions using the selector.

The oven will be driven directly by the user by means of the knobs present on the control panel.

To set the timer countdown

Note: This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the button several times until the icon and the first two numerical digits on the display start to flash.
2. Follow steps 2 to 5 “to set the clock” as detailed above.

The countdown will then be displayed; at the end of this period of time the buzzer will sound (this may be

stopped by pressing any of the buttons, or it will stop of its own accord after one minute).

Programming the duration cooking

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

1. Press the button several times until the icon and the first digit on the display flash.
 2. Follow steps 2 to 5 “to set the clock” as detailed above.
- For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Programming delayed cooking

Note: A cooking duration must be selected before delayed programming can take place.

1. Follow instruction “programming the duration cooking” as detailed above.
 2. Then press the button until the icon and the two digits on the display flash.
 3. Follow steps 2 to 5 “to set the clock” as detailed above.
- For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed and the end time is set to 12:30. The programme will start automatically at 11:15 a.m.

Programming has been set when the and icons are illuminated. The TIME display shows the cooking end time and the cooking duration alternately.

To cancel a previous setting

Press button “-” up until 0 00.

*Available only in certain models

Using the Ceramic Hob



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WARNING: DO NOT USE THE HOB IF IT IS CRACKED. TO AVOID ELECTRIC SHOCK - SWITCH OFF AT THE COOKER MAINS CONTROL SWITCH IMMEDIATELY AND CONTACT YOUR NEAREST SERVICE OFFICE (see KEY CONTACTS, back page).

Ratings of Cooking Zones			
Front Left	Front Right	Back Left	Back Right
Ceramic 1200 W 145mm diameter Hilite (Solarglo) 1200 W 145mm diameter (HUE53)	Ceramic 1700 W 180mm diameter Hilite (Solarglo) 1800 W 180mm diameter (HUE53)	Ceramic 1700 W 180mm diameter Hilite (Solarglo) 1800 W 180mm diameter (HUE53)	Ceramic 1200 W 145mm diameter Hilite (Solarglo) 1200 W 145mm diameter (HUE53)

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 active hotplate pilot light

A short time (approx. 30 seconds) after the hob heating areas have been turned on, the Hob Hot neon will illuminate.

This light will remain illuminated until all the hob controls have been turned off and all hob heating areas have cooled.

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.

Set.	Hilite Burner
0	Off
1	To melt butter and chocolate.
2	To heat liquids.
3	
4	For creams and sauces.
5	
6	For cooking at the boiling point.
7	
8	For roasts.
9	
10	For boiling large pieces of meat.
11	
12	For frying.

Setting	Radiant Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

Always ✓	Never X
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands - they can cause overheating.
● Always ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking.
● Ensure pan handles are positioned safely and away from heat sources.	● Cook food directly on the ceramic glass.
● Always lift pans, do not drag.	● Drag or slide utensils, along the hob surface.
● Always use pan lids except when frying.	
● Deal with spillages immediately but with care.	

	Ceramic*
Aluminium	✓
Stainless steel with single layer copper base	X
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper	✓
Enamelled steel	✓
Enamelled aluminium	✓
Enamelled based cast iron	✓ With Extra Care
Copper	X
Toughened glass or ceramic / glass / pottery	Not Recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

THE BEST COMBINATIONS

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

✓ suitable X unsuitable
 *care should be taken
when using any pans on these surfaces not to drag and cause scratching.

PANS SHOULD



Not be concave (bowed in)



Not be convex (bowed out)



Not be rimmed



Not be deeply ridged



But essentially Flat

Grilling

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Setting the Grill

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.

GUIDE TO GRILLING

Pre-heat the grill for 5 minutes on maximum control setting before grilling

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

The top oven/grill pilot light will glow initially and remain on until the grill reaches the required temperature.

To operate the grill proceed as follows:

- 1 Open the grill door.
- 1 Pre-heat the grill on setting 6 for approximately 5 minutes (see chart on guide to grilling).
- 1 Fix the grill pan handle securely in position. See below.
- 1 Food which only requires browning should be placed directly on/in the grill pan in the grill pan runner, or on the floor of the grill compartment. (the grill pan grid may be removed.)
- 1 Leave the control on setting 6 for toast, sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing, on both sides, on setting 6. The thicker the food the lower the control should be set.

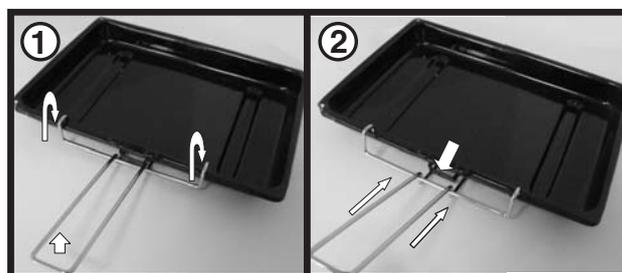
Grill Pan Handle

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.

Warning: Take care as the grill will be hot – always wear oven gloves. Always ensure that the grill pan is clean BEFORE use. Excess fat build up in the bottom of the pan could cause a fire hazard. Never line grill pan with foil.



GRILL CHART

- Pre-heat the grill for 5 minutes on maximum control setting before grilling

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	4	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	4 for 4 mins, reduce to lower setting.	10 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	4 for 6-8 mins, reduce to lower setting.	20 - 30 mins.
Fish: fingers Whole Fillets	4	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in bread crumbs	3	15 - 20 mins.
Pre - Cooked potato products	3	15 - 20 mins.
Pizzas	3	12 - 15 mins. in the base of the grill pan.
Browning of food	4	8 - 10 mins. Dish placed directly on the 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:

- I Set the top oven control to the required temperature, the top oven light will come on and wait for the thermostat light to go off, indicating that the oven has reached the right temperature.
- I 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.
- I Do not place food or dishes on the floor of the oven.

Plate warming in the top oven

Plates and dishes placed on the floor 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.

Main Oven Cookery Notes

GB

This control switches on the main oven. To select Fan Cooking - Turn the control clockwise and select any temperature between 100°C and Max. As the control is turned the fan will start. The main oven light will immediately come on.

The thermostat light indicates that the main oven is heating. When it turns off, the temperature inside the oven has reached the setting made with the thermostat knob. At this point, the light will turn on and off as the oven maintains the temperature at a constant level. The fan and the oven interior light will remain on throughout cooking. The main oven thermostat light will come on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

The heat for fan cooking in the main oven is provided by an element situated at the back of the oven, around the fan.

Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for pre-heating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

To use the oven proceed as follows:

The shelves should be evenly spaced. To avoid unnecessary cleaning, shelves which are not in use should be removed from the oven.

Set the main oven control to the required temperature. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a hot oven (see cooking charts).

Place the food to be cooked in the centre of each shelf to allow for even air circulation around the food.

Oven Cooking Charts - Baking



GB

Baking Food	Top Oven Cooking			Fan Oven Cooking			
	Pre-heat	Temperature C	Time in mins.	Position in Oven	Pre-heat	Temperature C	Time in mins.
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven.	Yes	210/220	9-12
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven.		170/180	15-25
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven.		160/170	20-25
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 2 from bottom of oven.	Yes	170/190	15-20
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven.	Yes	190/200	12-15
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 1 or 2 from bottom of oven		140/150	60-75 7 inch
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1 or 2 from bottom of oven		130/140	Depending on size
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven.		190/200	Dependent on use
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.		190/200	Dependent on use
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven.	Yes	180/190	30-45
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven.	Yes	190/200	20-25
Milk Pudding	Yes	140/150	90-120	Runner 1 from bottom of oven.		130/140	105-135
Baked Custard	Yes	150/160	40-50	Runner 1 from bottom of oven.		140/150	40-50
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven.	Yes	200/210	45-50
Meringues	Yes	100	150-180	Runner 2 from bottom of oven.		80-90	180-240

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.

Oven Cooking Charts

- Meat

GB

			Top Oven Cooking			Fan Oven Cooking		
Meat	Pre-heat	Temperature C	Time (approx.)	Position in Oven	Meat	Pre-heat	Temperature C	Time (approx.)
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.	Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)		Lamb	No	160/180	20-30 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180	25-30 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over		Chicken/ Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey 4 to 5.5kg (8 to 12lb)	No		13-15 mins per 450g (1lb) at 150/160°C allow 12 mins per 450g at 150°C
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over		Casserole	No	140-150	1 1/2 - 2 Hrs
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)					
Casserole	Yes	150	2-2 1/2 hrs					

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.

Beef - Rare: 60 C Lamb: 80 C Poultry: 90 C
 Medium: 70 C Pork: 90 C
 Well Done: 75 C Veal: 75 C

Using The Main Oven for other Functions



GB

„S‘ SLOW setting

„Slow“ cook is identified as ‚S‘ on the oven temperature scale. This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

Advantages of „SLOW“ cooking are:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.

Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select ‚S‘ (Slow Cooking Temperature) by turning Main Oven Temperature Control clockwise ensuring the oven door is fully closed.

Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food **once**.

Points to consider when preparing food for „SLOW“ cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4 lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a meat tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover food first with foil and then the lid to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled for a minimum of 10 minutes before using in any dish to destroy any toxins.
12. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be checked from time to time.

Care and Cleaning

GB

TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.

„STAY CLEAN‘ Oven liners

Refer to the instructions below for cleaning the ‚Stay clean‘ panels.

How „STAY CLEAN“ works:

The surfaces of the ‚Stay clean‘ oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary in order to prevent heavy soiling, to run the oven without a meat pan at maximum setting for a couple of hours.

Ceramic hob

To reduce the amount of cleaning always ensure that the hob and cooking utensils are clean and dry before use. Regular use of cleaner conditioner is recommended for proper care and protection of the hob surface. Apply conditioner before using the hob for the first time. It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

1. Cif, non-scratch scouring cream.
2. Liquid Gumption Kitchen Cleanser.
3. Special Powder Cleanser.

Powder Cleanser – Mineral deposits that are present in hard water, and some foods, may cause ‘discolourations’ that appear in the form of grey or brown stains. The stains sometimes appear to be in or under the glass surface. If there are some persistent stains after using any of the other recommended cleaning materials, powder cleanser may be applied, following the manufacturers instructions. Do not use abrasive cleaners or the powder cleanser on the painted metal framework.

Cleaner Conditioner – Regular use of the conditioner will make the surface easier to clean thus ensuring that years of heavy abrasive cleaning do not progressively dull the surface.

Grill

Remove the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Wipe over the control panel with a damp cloth and polish with a dry cloth.

Control Panel

Do not use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Ovens

Remove the rod shelves. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves and the floor of the oven. 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.

Oven Shelf Supports

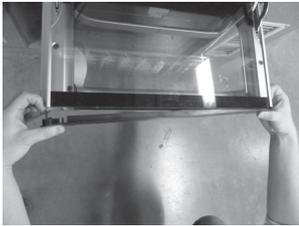
The shelf supports are removable and dishwasher safe.

To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher. When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Cleaning the glass door with 3 panels*

TOP OVEN DOORS



Removing the retaining bar: 1. Depress carefully the clips on both sides of the bar.
2. Pull the trim up gently until the retainer is released.



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



Repeat the same procedure with the next glass.

Now the external glass panel can be washed.

SIDE OPENING MAIN OVEN DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

! For the safety of the glass when glass-refitting the side-opening door should be fully open



1. Depress carefully the clip on one side of the bar.
2. Pull the trim up gently until the retainer is released



Open the door fully and carefully slide the first inner glass towards you.

Repeat the action with the second glass.

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

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.

Glass door refitting

To reassemble the oven doors proceed with inserting the glass panels in the reverse order, pushing gently every panel directly into the liners.

Push the panel until it does not protrude beyond the edge of the door



Make sure the protecting bars are fitted correctly.

BE CAREFUL NOT TO DAMAGE THE GLASS WHEN REMOVING/ REASSEMBLING THE PANELS.

When refitting the glass make sure the glass and the protecting bars are fitted correctly.

* Models: HUE 52; HUE 53

Care and Cleaning

GB

CLEANING THE DOORS (model: 50HEP, DSC50S,50HEG)

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool soap pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS

Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. Ensure that glass doors are not subjected to any sharp mechanical blows.

Glass Inner Door Panel (where fitted) – open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. 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.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Oven Lamp Replacement

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture with fingers, and unscrew the lamp anticlockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

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.

Cooking Results Not Satisfactory?



GB

Problem	Check
Grilling 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.
Baking (General) 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)
Top Oven Baking: 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.

Something Wrong with your Cooker?

GB

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 wall cooker socket 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 and Grill do not work... Main oven works	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 does not work	Ensure that the grill control is turned on.
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 not a fault.
Timer is showing '0.00'	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.
Timer buzzer operates continually	To cancel the audible tone: - press the manual button once. - press the minute minder button once.
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.



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

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

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

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