



kitchen think

Instructions for Installation and Use

**Electric Multifunction Oven
Models ST55X - ST52**

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.**

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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.

If the Book is lost or damaged a copy may be obtained from:
GDALTD., Morley Way, Peterborough, PE2 9JB

Introduction

Your new electric oven 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 oven is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

Note: When the oven is first used, an odour may be omitted - this will cease after a short period of use.

To help remove the 'new' smell, heat the empty oven to maximum temperature for a minimum of two to three hours, keeping the door/s closed. Ensure that the room is well ventilated (eg. 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 any temporary finish on oven linings and elements and any moisture absorbed by the insulation.

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

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

For Your Safety

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 BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.



To maintain the efficiency and safety of this appliance, we recommend you do the following:

- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

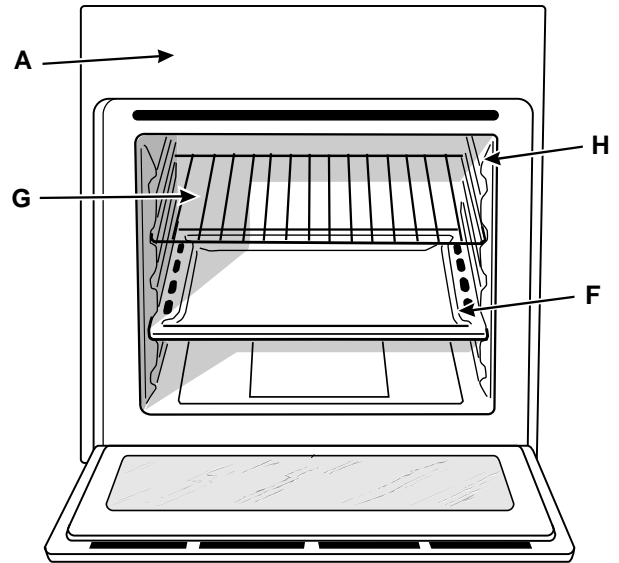
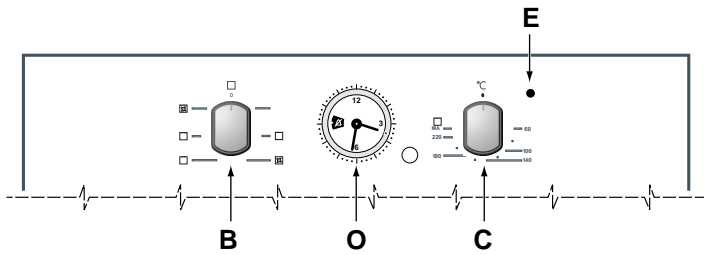
ALWAYS:

- make sure you remove all packaging and literature from inside the appliance before switching on for the first time.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use, as surfaces will get extremely hot during and after cooking. Care should be taken to avoid touching the heating elements inside the oven during use.
- make sure the controls are turned off when you have finished cooking and when not in use.
- grip the handle in the centre when opening the door.
- stand back when opening the door to allow any build up of steam or heat to disperse.
- use dry, good quality oven gloves when removing items.
- take care to avoid heat/steam burns when operating the controls.
- switch off the electricity supply at the wall switch, and allow to cool, before cleaning or performing maintenance..
- make sure the shelves are in the correct position before switching on the oven.
- keep the door partially open when grilling, but closed when fan grilling.
- keep the door closed when the appliance is not in use.
- keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- keep any ventilation slots clear of obstructions.

NEVER:

- attempt to install or repair the appliance without the assistance of qualified personnel.
- operate the "grill" mode  with the door closed as this may cause the appliance to overheat. (Although "fan grill" mode  is done with the door closed - see Controls).
- remove the oven shelves whilst the oven is hot.
- allow anyone to sit or stand on any part of the appliance.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- use the grill to warm plates.
- dry items on the oven doors.
- install the appliance next to curtains of other soft furnishings.
- allow children to play with or tamper with the controls.
- use steam cleaners.
- use the oven for storage purposes.
- use flammable liquids near the appliance.
- use adapters, multiple sockets and/or extension leads.
- pull on the appliance or the supply cable to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- operate the appliance when barefoot.

Know your Oven



- A. **Control Panel**
- B. **Function Selector**
- C. **Temperature Control**
- E. **Oven indicator light**
 - When lit, it indicates the ovens is heating up to the selected temperature.
- F. **Grill Pan / Baking Tray**
- G. **Oven Shelf**
- H. **Guides for sliding the shelves or grill pan/baking tray in and out**
- O. **Analogue Programmer**

The Controls

This multi-function oven combines the advantages of a convection oven with those of a fan assisted model, in a single appliance. It is extremely versatile allowing you to choose easily and safely between 5 different cooking modes. The various features offered by your oven are selected by means of function selector “B” and temperature selector “C” situated on the control panel. Choose one of the functions according to the food to be cooked and follow the relevant instructions as detailed on the next page.

Notice: Never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the shelf provided with the appliance inserted especially along the oven guides.

Function Selector:

Convection Mode

Position the thermostat selector “C”: between 60°C and **Max**. The top and bottom heating elements are used. In this mode, the coolest part of the oven is the centre. The convection oven is best for cooking dishes made up of several ingredients, e.g. tender veal strips with rice, braised meats, stews, goulash etc. and dishes that need to cook slowly and require basting or the addition of liquid and cooking using covered casserole dishes for oven baking. When cooking in convection mode, only use one baking tray or shelf at a time, otherwise the heat distribution will be uneven. Using the different shelf position available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various shelf positions based on whether the dish needs more or less heat from the top.

Fan Assisted Mode

Position the thermostat selector “C”: Between 60°C and **Max**. The top and bottom heating elements and the fan, will come on. The temperature is the same throughout the oven and the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as they cook at the same temperature. A maximum of 2 shelves can be used at the same time, following the instructions in the section entitled: “Cooking On More Than One Shelf” (next page).

This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as: lasagne, pasta bakes, roast chicken and potatoes, etc... Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiment, thus maintaining flavour and appearance.

The fan assisted mode is also perfect for baking cakes. This mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80 °C. To thaw more delicate foods, set the temperature to 60°C or use only the cold air circulation feature by setting the temperature to 0°C.

Browning mode

Position the temperature selector “C”: Between 60°C and **Max**.

Only the top heating element comes on.

This mode can be used to brown food at the end of cooking.

Grill

Position the temperature selector “C” at **Max**.

The top central heating element comes on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc...

Some grilling examples are included in the “Cooking Advice” section.

Fanned Grill


Cook food in 'fanned grill' mode with the oven door shut.

Position the temperature selector “C”: between 60°C and 200°C.

The top central heating element and the fan come on. This combination of features increases the effectiveness of the grill through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, pork chops, etc.

This mode is also ideal for cooking fish steaks, like swordfish or tuna etc.

The oven light

To turn on the oven light, set the function selector “B” to the  symbol. The light will stay on when any of the electrical heating elements in the oven come on.

Cooling ventilation

In order to cool down the exterior of the appliance, it is equipped with a cooling fan which comes on when the function selector “B” is not set to OFF.

During cooking, the fan is always on and a normal flow of air can be heard exiting between the oven door and the control panel.

Note. when cooking is finished, the fan stays on until the oven cools down sufficiently.

Cooking Advice

The oven offers a wide range of alternatives which allows you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following are only a guide, which may be varied according to your own personal taste.

Preheating

If the food being cooked needs to go into a preheated oven (this is generally the case when cooking leavened foods), the “fan assisted mode” can be used to reach the desired temperature as quickly as possible. When preheating is over, which is indicated by the red oven indicator light “E” going out. Place food in the oven and select the most appropriate cooking mode.

Cooking on More Than One Shelf

If you want to cook on more than one shelf at the same time, use the “fan assisted mode” which is the only mode appropriate for this type of cooking.

- The oven is fitted with 5 shelves. During fan assisted cooking, use two of the three central shelf positions; the lowest and highest shelf positions receive the hot air directly and therefore delicate foodstuffs could be burnt on these shelf positions.
- As a general rule, use the 2nd and 4th shelf position from the bottom, placing the foodstuffs that require greater heat on the 2nd shelf position from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd shelf position from the bottom and the more delicate food on the 4th shelf position from the bottom.
- When cooking food that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th shelf position from the bottom and take the food requiring less time out of the oven first.
- Use the baking tray on the lower shelf position and the shelf on the upper;

Using the Grill

This multi-function oven offers you **2 different grilling modes**.

- Use the “grill” mode , **with the oven door ajar**, placing the food in the centre of the grill pan (situated on the 3rd or 4th shelf position from the bottom) because only the central part of the top heating element is turned on.

When using this mode, we recommend you set the temperature to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the temperature control to the desired temperature.

- Setting “fanned grill”, **only with the oven door shut**, is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

It can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes. When using this mode, place the grill pan on the 2nd or 3rd shelf position from the bottom (see cooking chart).

This will allow you to obtain excellent results and to save energy (approximately 10%). When using this mode we recommend you set the temperature control to 200°C, as it is the most efficient way to use the grill. However this does not mean you cannot use lower temperatures, simply by adjusting the temperature control to the desired temperature.

Baking Cakes

When baking cakes, always preheat the oven. Make sure you wait until the oven has preheated thoroughly (the red oven indicator light “E” will go out). Do not open the oven door during baking to prevent the cake from dropping. In general, if:

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry has dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower shelf, lower the temperature and increase the cooking time.

It is cooked well on the inside but is sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

You have used more than one shelf (in the fan assisted mode) and they are not all at the same cooking point.

Use a lower temperature setting. It is not necessary to remove the food from both shelves at the same time.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the grill pan/baking tray beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low shelf positions.

Cooking Pizza

For best results when cooking pizza, use the “fan assisted mode” :

- Preheat the oven for at least 10 minutes.

- Use a light aluminium pizza pan, placing it on the shelf. If the baking tray is used, this will extend the cooking time, making it difficult to get a crispy crust.

- Do not open the door frequently while the pizza is cooking.

- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top, halfway through the cooking process.

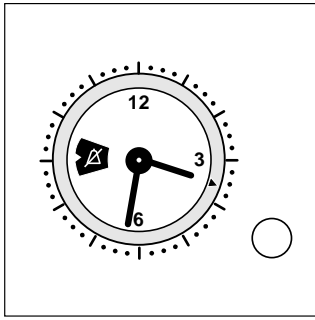
- When using two shelves, use the 2nd and 4th shelf positions, with the temperature set to 220°C.

Cooking Chart

Cooking Function	Food to be cooked	Weight (in kg)	Shelf position from bottom	Preheating time (minutes)	Temperature setting	Cooking time (minutes)	
1 Convection <input type="checkbox"/>	Duck	1	3	15	200	65-75	
	Roast veal or beef	1	3	15	200	70-75	
	Pork roast	1	3	15	200	70-80	
	Biscuits (short pastry)	-	3	15	180	15-20	
	Tarts	1	3	15	180	30-35	
2 Fan assisted <input checked="" type="checkbox"/>	Pizza (on 2 shelves)	1	2-4	15	220	15-20	
	Lasagne	1	3	10	200	30-35	
	Lamb	1	2	10	180	50-60	
	Roast chicken + potatoes	1	2-4	10	180	60-75	
	Mackerel	1	2	10	180	30-35	
	Plum-cake	1	2	10	170	40-50	
	Cream puffs (on 2 shelves)	0.5	2-4	10	190	20-25	
	Biscuits (on 2 shelves)	0.5	2-4	10	180	10-15	
	Sponge cake (on 1 shelf)	0.5	2	10	170	15-20	
	Sponge cake (on 2 shelves)	1.0	2-4	10	170	20-25	
	Savoury pies	1.5	3	15	200	25-30	
3 Browning <input type="checkbox"/>	Browning food to perfect cooking	-	3/4	15	220	-	
4 Grill <input type="checkbox"/>	Sole	1	4	5	Max	8-10	
	Squid and prawn kebabs	1	4	5	Max	6-8	
	Cod filet	1	4	5	Max	10	
	Grilled vegetables	1	3/4	5	Max	10-15	
	Veal steak	1	4	5	Max	15-20	
	Cutlets	1	4	5	Max	15-20	
	Hamburgers	1	4	5	Max	7-10	
	Mackerels	1	4	5	Max	15-20	
	Toasted sandwiches	n.º 4	4	5	Max	2-3	
	With rotisserie (where present)						
	Veal on the spit	1.0	-	5	Max	80-90	
Chicken on the spit	1.5	-	5	Max	70-80		
Lamb on the spit	1.0	-	5	Max	70-80		
5 Fanned Grill <input checked="" type="checkbox"/>	Grilled chicken	1.5	3	5	200	55-60	
	With rotisserie (where present)						
	Veal on the spit	1.5	-	5	200	70-80	
	Chicken on the spit	2.0	-	5	200	70-80	
	Chicken on the spit and roasted potatoes	1.5	-	5	200	70-75	
	Lamb on the spit	-	2	5	200	70-75	
	Lamb on the spit	1.5	-	5	200	70-80	

NB: cooking times are approximate and may vary according to personal taste.

The Analogue Programmer



How to reset the correct time


The oven must be plugged in.

Press the knob and turn it anticlockwise until you set the correct time.

NB: The clock is electrically powered, therefore in the event of a power shortage, it will stop working for the entire duration of the same. Following this power failure, the correct time will have to be reset.

Manual operation

NB.: To be used in all cases where programmed cooking is not necessary.

- 1 Turn the knob anticlockwise until the symbol  appears in the window.
- 2 **Pull** the knob and turn it anticlockwise until the knob marker lines up with correct time. A click will indicate the operation is over.


With the oven selector knob, select the desired cooking mode.

To turn the oven off, set the same back to the "0" position.

Programming cooking with immediate start

- 1 Turn the knob anticlockwise until the desired cooking time is displayed in the window.
- 2 **Pull** the knob and turn it anticlockwise until the knob marker lines up with the correct time. A click will indicate the operation is over.


With the oven selector knob, select the desired cooking mode. The oven comes on immediately and stays on for the entire duration of the set cooking time. A buzzer will sound to inform you the oven has come off.

To interrupt it, turn the knob anticlockwise until the symbol  appears in the window.

Programming cooking with delayed start

- 1 **Cooking time:**
Turn the knob anticlockwise until the desired cooking time is displayed in the window.
- 2 **Cooking start:**
Pull the knob and turn it anticlockwise until the knob marker lines up with the desired time for cooking to start.

With the oven selector knob, select the desired cooking mode. The oven will come on at the desired cooking start time and will stay on for the entire duration of the set cooking time. A buzzer will sound to inform you the oven has come off.

To interrupt it, turn the knob anticlockwise until the symbol  appears in the window.

Care and Cleaning

Before cleaning or carrying out any maintenance on your oven, you must disconnect it from the power supply.

Inside the oven

We recommend you clean your oven each time you use it, especially after cooking roasts. In fact, it is advisable to prevent food residue from building up during cooking: the residue would be re-cooked each time the oven is used and would **char and release smoke and unpleasant odours**.

Oven exterior

Clean the enamelled or stainless steel exterior surfaces of your oven using a sponge soaked in soapy water, making sure you rinse and dry these thoroughly, without using abrasive or corrosive products which could damage them.

Stainless steel

Rinse stainless steel parts and dry them thoroughly using a soft cloth. Use a specific non-abrasive product to remove tougher stains,

DO NOT use aluminium foil to line the bottom of the oven.

To avoid having to clean the bottom of the oven, you may be tempted to line it with some aluminium foil. **We strongly advise against this. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.**

Rubber Seal

There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it using warm water and dry thoroughly.

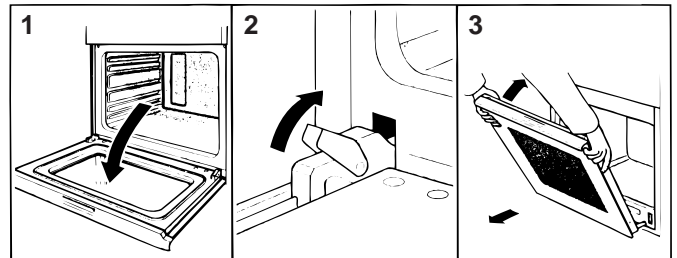
DO NOT use abrasive products or objects to do so. Should the seal become damaged, please contact Hotpoint Service (see KEY CONTACTS, back page). We recommend you avoid using the oven until it has been repaired.

How to Remove the Oven Door

The oven door can easily be removed to clean the space between the bottom of the door and the front of the oven. To disassemble the door, proceed as follows:

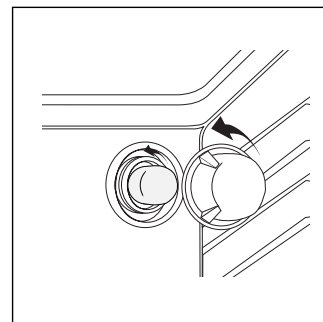
- open the oven door fully,
- lift up and turn the small levers situated on the two hinges,
- shut the door, but not completely,
- grip the door on the two external sides and pull it towards you, pulling it out of its seat.

Reassemble the door by following the above procedures backwards.



Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains.
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 230/240 V
 - Wattage 25W
 - Type E14
- Replace the glass cover and reconnect the oven to the mains power supply.



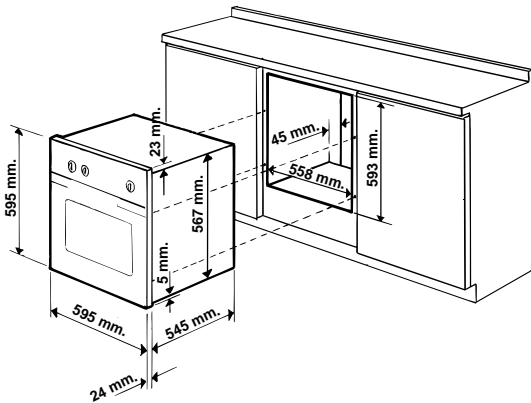
Installation

The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

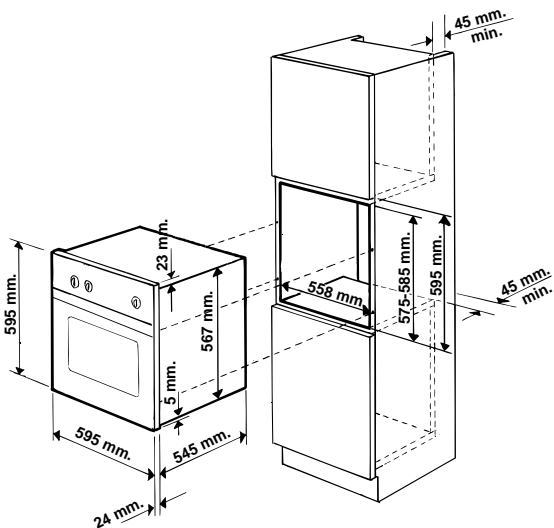
Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Installation of Built-in Ovens

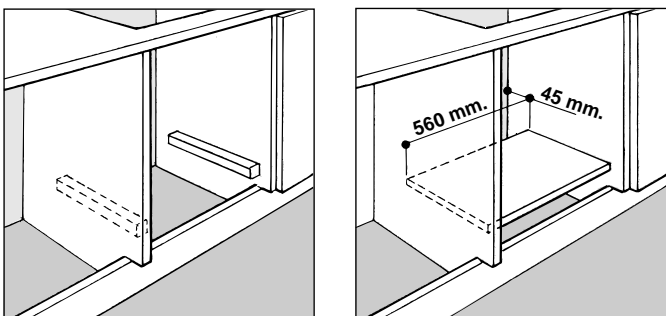
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100 °C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

For the correct centring of your appliance, position the 4 tabs on the sides of the oven in correspondence with the 4 holes on the perimeter of the frame. In particular, if the cabinet side panel:

- is 20 mm thick: the removable part of the tab must be removed (Fig. A);
- is 18 mm thick: use the first groove, which is factory-set (Fig. B);
- is 16 mm thick: use the second groove (Fig. C)

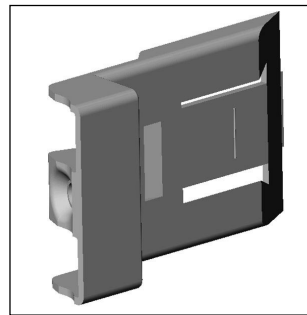


Fig. A

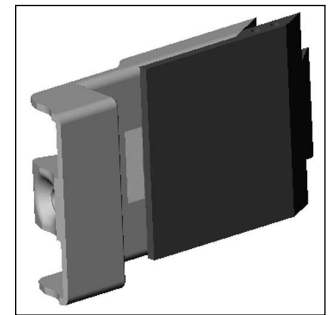


Fig. B

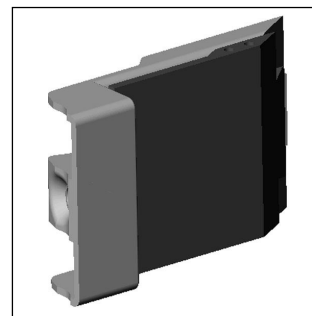
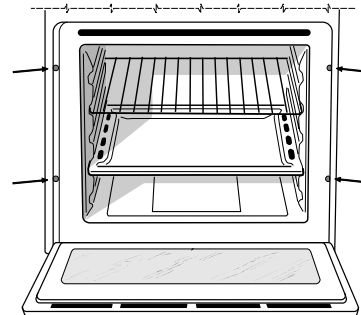


Fig. C

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wood screws into the 4 holes located on the perimeter of the frame.



Electrical Connection

Electrical connection

The electrical connection to the mains must be made on the appliance. The power voltage and frequency are as indicated on the rating plate.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Mounting the power supply cable

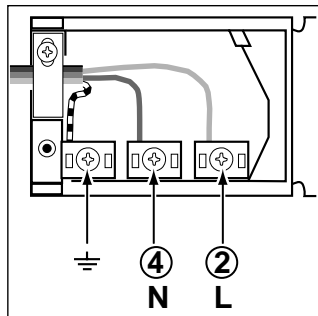
To open the terminal board:

- Using a screwdriver, press on the tabs situated on each side of the terminal board cover.
- Pull open the terminal board cover.

To mount the power supply cable, proceed as follows:

- Unscrew the cable clamp screw and the contact screws L-N- \equiv .
- Fasten the wires beneath the screwheads using the following colour scheme: **Blue (N)** **Brown (L)** **Yellow-Green** \equiv
- Fasten the power supply cable in the corresponding cable clamp and close the cover.

Electrical Connection:



Voltage Frequency: 230 V-1+N 50Hz

Fuse Section: 16A

Supply cable: 3x1.5mm²

You can connect your oven to the system means of a terminal board. Refer to above information for the minimal cable sections and the calibration of the protective elements according to the connection. If the appliance is installed **with a junction box**, an **omnipolar circuit breaker** - with a minimum contact opening of 3mm - should be installed between the appliance and the mains.

Power cable supply connection to the electrical mains:

We recommend you use a power supply cable which is long enough to allow you to take the oven out of its recess in the event of maintenance operations (only use HAR - H 05 - RRF quality cables fitted with a plug conforming to the regulations in force.

The plug must be accessible at all times.

Unplug the appliance before all operations, even when replacing the oven lamp.

Using the appliance without correct earthing is highly dangerous.

IMPORTANT:

After connecting the appliance to the flexible cable, tighten all the screws on the terminal board.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
93/68/EEC

Inner dimensions of the oven:

width	43.5cm
depth	40.0cm
height	32.0cm

Inner volume of the oven: 56 litres

Voltage and frequency of power supply:

230-240V

50-60Hz

2250-2400W

ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens

Norm EN 50304

Energy consumption for Natural convection

heating mode: Convection

Declared energy consumption for Forced convection Class

heating mode: Fan assisted



After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk



Hotpoint

Guarantee

"Satisfaction guaranteed or your money back"

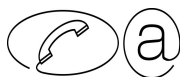
We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

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.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.



Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.

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