



# Operating Instructions

## HOB

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The appliance is not intended to be operated by means of an external timer or separate remote control system.

## Warnings

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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

**WARNING:** If the surface in glass-ceramic is cracked, switch off the appliance to avoid the possibility of electric shock.

Never use steam cleaners or pressure cleaners on the appliance.

Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.

After use, switch off the hob element by its control and do not rely on the pan detector.

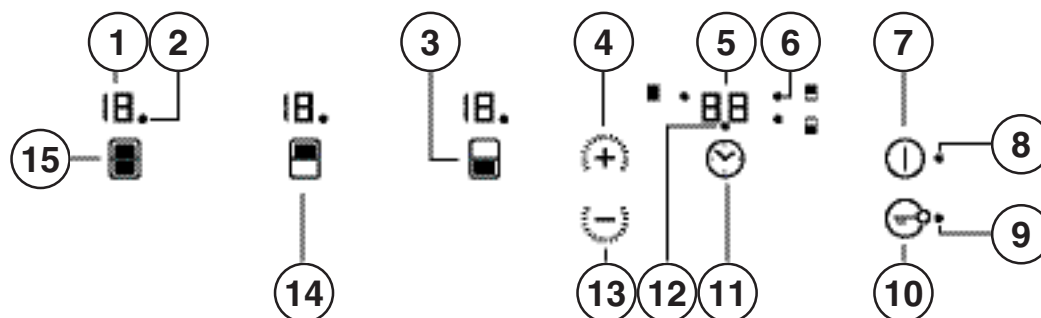
## Description of the appliance

### Overall view

- 1 **POWER LEVEL INDICATOR** display
- 2 **SELECTED COOKING ZONE** indicator light
- 3 **FRONT COOKING ZONE SELECTOR** button
- 4 **INCREASE POWER** button
- 5 **PROGRAMME TIMER** display
- 6 **PROGRAMMED COOKING ZONE** indicator light
- 7 **ON/OFF** button
- 8 **ON/OFF** indicator light
- 9 **CONTROLS LOCKED** indicator light
- 10 **CONTROL LOCK** button
- 11 **PROGRAMME TIMER** button
- 12 **TIMER** indicator light
- 13 **DECREASE POWER** button
- 14 **REAR COOKING ZONE SELECTOR** button
- 15 **SINGLE COOKING ZONE SELECTOR** button

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

- **PROGRAMME TIMER** display shows the programmes selected (see Start-up and use).
- **PROGRAMME TIMER** buttons activate the programmes for each cooking zone (see Start-up and use).
- **COOKING ZONE PROGRAMMED** indicator light shows that a particular cooking zone has been programmed (see Start-up and use).
- **ON/OFF** button switches the appliance on and off.
- The **ON/OFF** indicator light signals that the appliance is turned on.
- **CONTROL PANEL LOCK** button prevents accidental changes to the hob settings (see Start-up and use).
- **CONTROLS LOCKED** indicator light shows the control panel has been locked (see Start-up and use).
- **COOKING ZONE SELECTOR** button shows a particular cooking zone has been selected and therefore various adjustments are possible.
- **COOKING ZONE SELECTOR** button is used to select the desired cooking zone.
- **POWER** indicator provides a visual display for the set heat level.
- **INCREASE POWER** button switches on the hotplate and controls the power (see Start-up and use).
- **REDUCE POWER** button controls the power and switches off the hotplate (see Start-up and use).



# Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

## Positioning

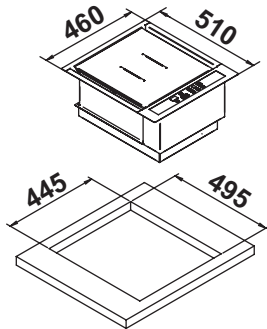
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see Precautions and tips).

! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

## Built-in appliance

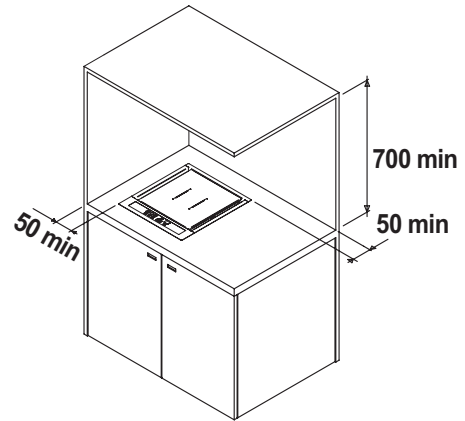
Use an appropriate cabinet to ensure that the appliance operates properly.

- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install (see figure), the cabinet must have the following dimensions:



## Installing semi-flush hobs

All the necessary precautions must be taken in order to install the appliance in conformity with current accident-prevention regulations (CEI-UNI-CIG) relating to gas and electrical connections. To ensure sit-on hobs installed in kitchen cabinets operate correctly, the minimum distances indicated should be observed (see figure). All adjacent surfaces and the back panel should also be able to withstand an overheating temperature of 65°C.

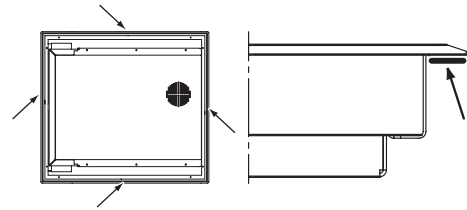


## Securing the appliance to the cabinet

The appliance must be installed on a perfectly level supporting surface.

Any deformities caused by improper fixing could affect the features and operation of the hob.

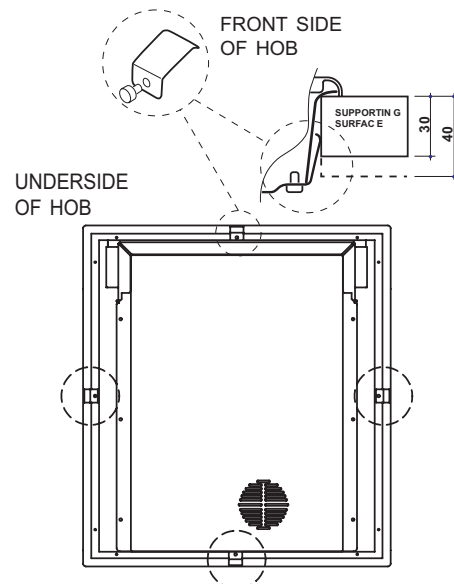
- Before fitting the hob to the worktop, position the seal provided along the perimeter of the hob, as illustrated in the figure.



- The installation cavity should have the dimensions indicated in the figure accompanying the previous paragraph.

Fix the hob as follows:

1. Use the screws supplied to fit the 4 alignment springs in the holes provided at the central point of each side of the part underneath the hob.
2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.



! The screws for the alignment springs must remain accessible.

! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed.

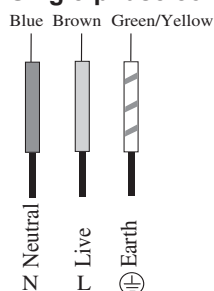
! All parts that ensure the safe operation of the appliance must not be removable without the aid of a tool.

**! To maximise the efficiency of all maintenance procedures, the area around the hob must be easily accessible after it has been installed (i.e. there are no completely closed-off elements).**

## Electrical connection

Hobs equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate (this is located on the lower part of the appliance). The earth wire in the cable has a green and yellow cover. If the appliance is to be installed above a built-in electric oven, the electrical connection of the hob and the oven must be carried out separately, both for electrical safety purposes and to make extracting the oven easier.

### Single-phase connection



If the hob is fitted with a supply cable, connect it to the mains, observing the colour coding of the wires (see diagram). The yellow-green earth wire must be 5 cm longer than the other wires.

### Connecting the supply cable to the mains

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.

Before connecting to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate.
- The voltage is in the range between the values indicated on the data plate.

- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

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

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).


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

## Start-up and use




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



The appliance has 2 cooking zones and its various functions are activated by touching the corresponding controls. Each selection must be activated within 10 seconds, otherwise the display will switch off again.

### Switching on the hob


The hob is switched on by activating the  button.



### Selecting the cooking zones

To select the desired cooking zone, press the cooking mode selector button  or  alternatively press button  to select the single cooking zone.





Once the desired cooking zone has been selected, set the desired power level using buttons  and .

### Switching off the cooking zones

Activate the  button; the power of the cooking zone will progressively decrease until it is switched off.




Alternatively, activate the  and  buttons simultaneously; the power level will revert to 0 immediately and the cooking zone will switch off.

### Single cooking zone operation

Switch on the hob. Press button . Press buttons  and  to select the desired power level. Once activated, press button  until reaching 0 to switch from the single cooking zone to separate cooking zones. It will then be possible to select one of the two separate cooking zones.

## Programming the cooking duration

! All the cooking zones may be programmed for a length of time between 1 and 99 minutes.


1. Select the cooking zone using the corresponding control.
2. Adjust the power level of the cooking zone.
3. Press the  programming button. The indicator light corresponding to the selected zone will start flashing.
4. Set the desired cooking duration using the  and  buttons.

5. Confirm by pressing the  button or automatic selection occurs after 10 seconds. The indicator light corresponding to the programmed cooking zone will start flashing.

The timer begins counting down immediately. When the programmed cooking duration has elapsed, a buzzer sounds (for 1 minute) and the cooking zone switches off. Repeat the procedure described above for every hotplate you wish to programme.





The corresponding COOKING ZONE PROGRAMMED INDICATOR LIGHT will switch on for every cooking zone. When both cooking zones have been programmed, the display visualises the remaining time for the cooking zone with lower duration and indicates the position of the latter with the corresponding flashing indicator light. The indicator light for the other programmed zone emits a steady light.

To visualise the time remaining for the other programmed


hotplates, press the  button repeatedly: the time remaining for each hotplate will be shown sequentially in a clockwise order, starting from the front left hotplate.



## Changing the programme

1. Press button  repeatedly until the display visualises the hotplate time that must be modified.
2. Press buttons  and  to set the new time.
3. Confirm by pressing button .






To cancel a programme, follow the above instructions.

At step 2, press button : the duration decreases progressively to 0 then turns off. The programme resets and the display exits the programming mode.


## The timer


The hob must be switched on.

The timer allows for setting a time of up to 99 minutes.

1. Press the programming button  until the timer indicator light turns on .
  2. Set the desired duration using buttons  and .
  3. Confirm by pressing button .
- The timer begins counting down immediately. When the time has elapsed, a buzzer will sound (for 10 seconds).

## Control panel lock

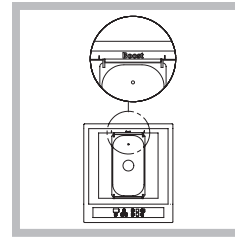
When the hob is switched on, the oven controls may be locked in order to prevent the settings from being changed accidentally. To activate the function, press and hold button ; for 2 seconds; the controls will be locked and the indicator light above the button will switch on.

To use any of the controls (e.g. to stop cooking), you must switch off this function. Press the  button for a few moments, the indicator light will switch off and the lock function will be removed.




## BOOST function

The extreme flexibility and versatility of the Multiplo means it is possible to cook any type of dish quickly, without compromising its quality.




The "Boost" function in particular speeds up cooking times for dishes such as pasta or any fried food, reducing the overall time required by approximately 50% in comparison with the time required when using a cooking recipient with a single cooking zone (horizontal position).

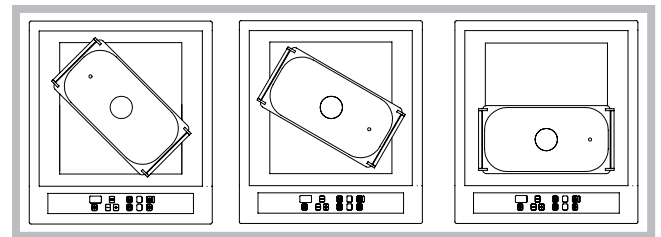


To bring the water to the boil or to fry food quickly, simply switch on the hob, placing the single cooking recipient centrally and in a vertical position with respect to the text "boost" (see figure).

Press button  to select the single cooking zone then press buttons  and  to select the maximum power level "16". The vertical position of the cooking recipient may be maintained until the cooking process is complete.


Alternatively, once the correct boiling/frying temperature has been reached and the hotplate switched off using the relevant buttons, the cooking recipient may be rotated by 90°, returning it to a horizontal position on the front cooking zone and keeping the temperature constant (see figure). The free cooking zone may be used to start another cooking

process by pressing selector button  select the desired power level by pressing buttons  and .





## Switching off the hob

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

If the appliance controls have been locked, they will continue to be locked even after the hob has been switched back on. In order to switch the hob on again, you must remove the lock function.

## Safety devices

### Pan sensor

Each cooking zone is equipped with a cooking recipient sensor device. The hotplate only emits heat when a cooking recipient is placed on it. If, once the appliance has been switched on and the cooking zone and corresponding power level selected, the numerical indicator flashes, this means that the cooking recipient should be placed in the corresponding position.

### Heat indicators

If, after the appliance has been used, the letter "H" remains lit on the corresponding display, this means that the heating zone is still hot (temperature over 60°C); do not touch it. This indication will disappear once the hotplate has cooled down.

### Buzzer

This can also indicate several irregularities:

- Something has been spilt on the control panel.
- A button has been pressed for too long. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. The control panel locks automatically in the above situations. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

### Overheating protection

The hob is fitted with a protection device for electronic components; in the event of overheating the power of the hotplates is limited automatically. This could influence cooking times slightly.

### Safety switch

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

For example: the rear hotplate is set to 5 and will switch off after 7,5 hours of continuous operation, while the front hotplate is set to 2 and will switch off after 9,5 hours.

Power level	Maximum operating time in hours
1	10
2	9,5
3	9
4	8,5
5	7,5
6	7
7	6,5
8	6
9	5,5
10	5
11	4
12	3,5
13	3
14	2,5
15	2
16	1

## Technical description of the model

Cooking zone	Power	
	230 V	240 V
Rear	I 1400 W	I 1500 W
Front	I 1400 W	I 1500 W
Total power	2800 W	3000 W

### Key:

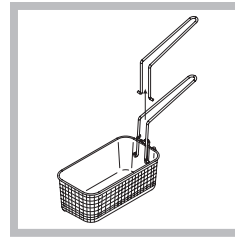
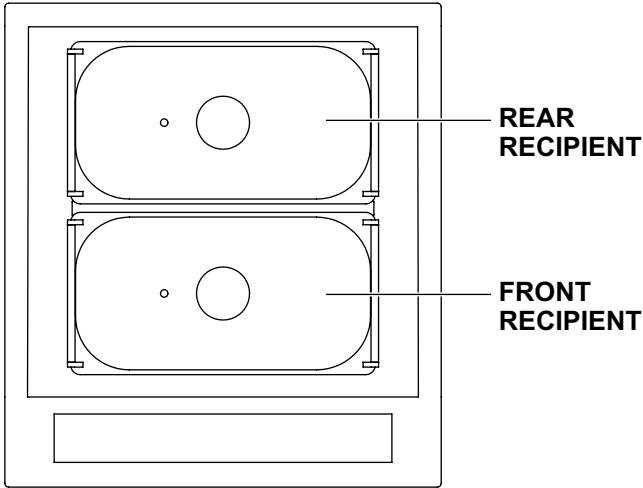
I = single induction cooking zone

## Practical advice on using the appliance

The appliance comes with a series of accessories (dishwasher safe) which can be used for various types of cooking methods. These make it possible to:

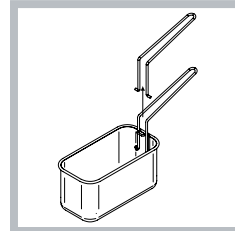
- Fry fish, potatoes, meat, etc...
- Steam cook vegetables, fish, etc...
- Boil pasta, vegetables, rice, etc...
- Pan-roast dishes.
- Cook at low temperatures.

Thanks to the separate cooking recipients, it is possible to prepare two dishes at the same time (for example, pasta in the front recipient and a pan-roast dish on the rear hotplate).



**Frying basket**

Pour the oil into the cooking recipient and insert the frying basket. The handle may be removed and the recipient covered with the glass lid. Once you have finished cooking, remove the basket and rest it on the handle of the cooking recipient so that the oil drains off.

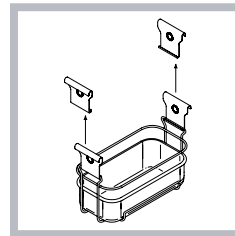


**Pasta basket**

Pour the water into the cooking recipient and insert the pasta basket. The handle may be removed and the recipient covered with the glass lid. Once you have finished cooking, remove the pasta basket from the cooking recipient and drain the pasta.

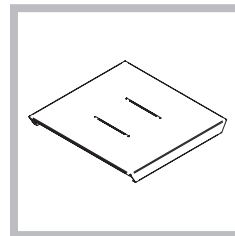
**Recommended power levels for various types of cooking:**

Levels	Cooking methods	Notes
1	Melting chocolate	
1-2-3	Low temperature	
4-5-6-7	Reducing sauces	Stir occasionally
6-7-8	Steam cooking	
	Stirring	E.g. risotto
8-9-10	Pan frying/Browning	Stir occasionally
13-14-15	Deep frying/Boiling	
16	Boiling/Deep frying	Quick heating, then select the most suitable level



**Steamer basket with special rest and handles**

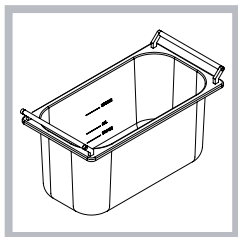
Pour water into the cooking recipient and insert the steamer basket and its special rest, as shown in the figure. Close the glass cover supplied. Once you have finished cooking, remove the basket using the special handles, remove the cooking recipient and pour the water away.



**Cover**

As well as serving a visual purpose, this can also be used as a resting surface for the cooking recipients.

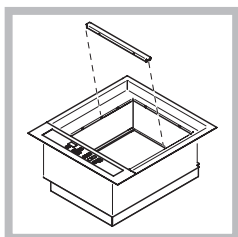
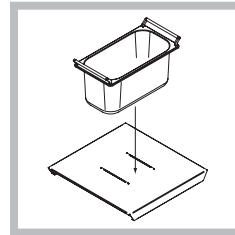
**Accessories supplied**



**Cooking recipient**

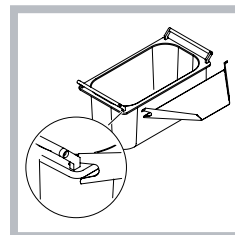
This may be used as a normal saucepan, to cook pan-roasted dishes, sauces, etc... The maximum fill levels for each cooking method are marked on the inside of the recipient:

- WATER and OIL: Maximum water and oil levels help to prevent spills.
- VAPOR: Water level required for steam cooking.



**Recipient divider**

Separates the two cooking recipients supplied while keeping them stable.



**Liquid drainer**

Once you have finished cooking, this can be used to empty the recipient of water, oil, etc...



### Optional extras kit

If you wish to cook large quantities of food, you should consider purchasing this kit (available from Technical Assistance Centres or authorised retailers), which consists of the following items:

- Large cooking recipient (uses both cooking zones).
- Large pasta basket.
- Large steamer basket with special rest.

The handles supplied for the standard steamer basket may also be used with the large steamer basket included in this kit.

## Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.



This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;
- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.

### General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components.

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance when barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- **Warning for people who have been fitted with pacemakers or other active internal medical devices:**  
The hob conforms to all current legislation relating to electromagnetic interference.

This product therefore fully conforms with all legal requirements (directive 2004/108/EEC). It was designed not to create interference with other electrical equipment used nearby, provided that the other equipment also conforms fully with all the above legislation.

The induction hob generates short range electromagnetic fields.

To avoid all risks of interference between the hob and the pacemaker, the pacemaker should be made in accordance with all current legislation.

We can only guarantee the conformity of our product in this matter. For further information relating to conformity or any incompatibility problems, please contact your G.P. or the pacemaker manufacturer.

- 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.
- Do not let children play with the appliance.
- If the surface of the hob is cracked, switch off the appliance to prevent electric shocks from occurring.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.
- After using the hob, switch it off using the corresponding control device; do not rely solely on the pan sensor.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot..
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system**



### Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- 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.

## Maintenance and care

### Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

### Cleaning the appliance

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

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

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus.

After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

The surface on which the cooking recipients are placed is made using glass ceramic material. When cleaning this hob, proceed as follows:

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use a suitable scraper (this is not supplied with the appliance). Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rustproof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.
- To prevent any burnt-on residue from building up on the frying basket and its special rest, clean both items using a stainless steel wire sponge which has been soaked in soapy water.

Glass ceramic hob cleaners	Available from
Window scraper Razor blade scrapers	DIY Stores
Replacement blades	DIY Stores, supermarkets, chemists
COLLO luneta HOB BRITE Hob Clean SWISSCLEANER	Boots, Co-op stores, department stores, Regional Electricity Company shops, supermarkets

## 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 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

**UK: 08448 224 224**  
**Republic of Ireland: 0818 313 413**  
**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

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

**Model number:**

**Serial number:**

#### Parts and Accessories

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

**UK: 08448 225 225**  
**Republic of Ireland: 0818 313 413**  
**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

#### Appliance Registration

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

**UK: 08448 24 24 24**  
**Republic of Ireland: 01 230 0800**  
**[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)**

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

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

## 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.

This 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 used only 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 included but 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.

THIS 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 (Republic of Ireland 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 (Republic of Ireland 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 (Republic of Ireland 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.