

# Hotpoint

DUI611PX

GB

English

## Operating Instructions COOKER AND OVEN

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**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

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

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

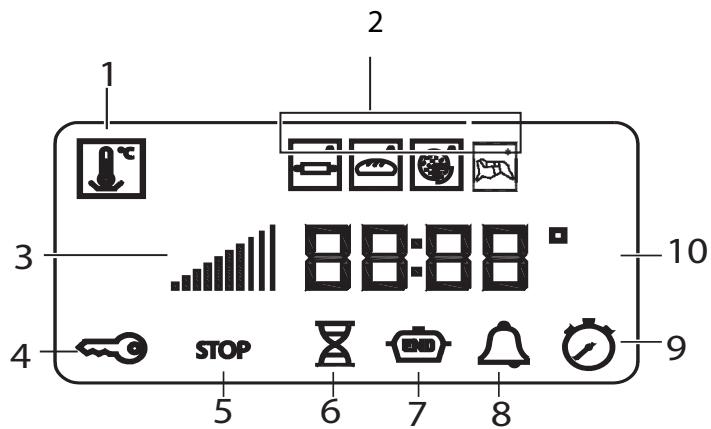
NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The internal surfaces of the compartment (where present) may become hot.

Before initiating the automatic cleaning cycle:

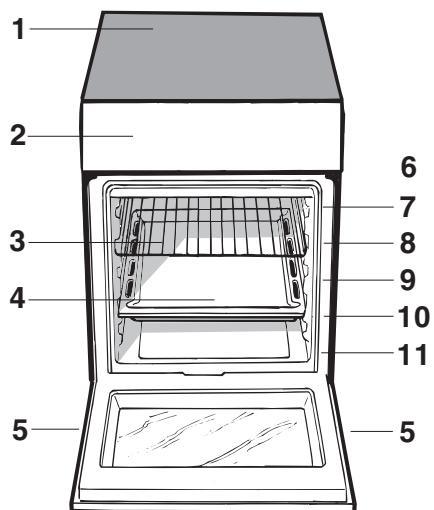
- clean the oven door;
- remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
- remove all accessories and the sliding rack kit (where present);
- do not place tea towels

Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot.



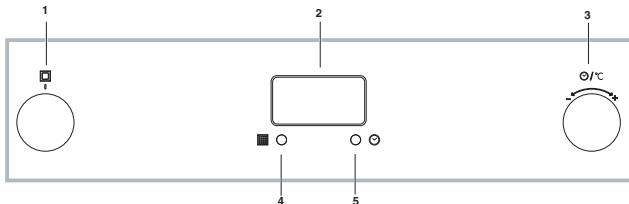
### **GB Description of the appliance DISPLAY**

1. LOW TEMPERATURE MODE icon
2. AUTOMATIC COOKING MODE icons
3. Indicator Preheating
4. indicator DOOR LOCK
5. icon STOP
6. icon DURATION
7. icon END OF COOKING
8. icon TIMER
9. icon CLOCK
- 10.digits TIME and TEMPERATURE



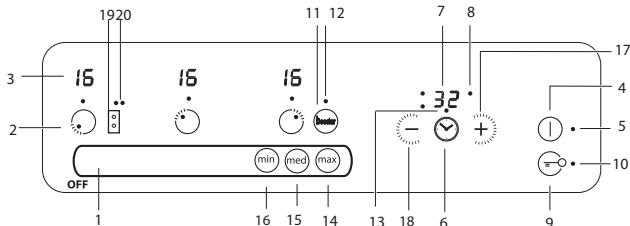
### **GB Description of the appliance Overall view**

- 1.Glass ceramic hob
- 2.Control panel
- 3..Sliding grill rack
- 4.DRIPPING pan
- 5.Adjustable foot
- 6.GUIDE RAILS for the sliding racks
- 7.position 5
- 8.position 4
- 9.position 3
- 10.position 2
- 11.position 1



## GB Description of the appliance Control panel

1. SELECTOR knob
2. DISPLAY
3. THERMOSTAT/TIMER knob
4. PYROLITIC CYCLE button
5. SET TIMER button



## GB Description of the appliance Control panel

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

- 1 „SLIDER“ ZONE - switches the hotplate on/off or adjusts its power level (see Start-up and use).
- 2 COOKING ZONE indicator represents the corresponding cooking zone.
- 3 POWER indicator provides a visual display for the current heat level.
- 4 ON/OFF button switches the appliance on and off.
- 5 ON/OFF indicator light shows whether the appliance is on or off.
- 6 PROGRAMME TIMER\* button controls the cooking programme times (see Start-up and use).
- 7 PROGRAMME TIMER\* display shows which programme has been selected (see Start-up and use).
- 8 COOKING ZONE PROGRAMMED\* indicator lights show which cooking zones are being used during a cooking programme (see Start-up and use).
- 9 CONTROL PANEL LOCK button prevents accidental changes to the hob settings (see Start-up and use).
- 10 CONTROL PANEL LOCK indicator light shows the control panel has been locked (see Start-up and use).
- 11 BOOSTER\* button activates the booster function - 3000 W - of the cooking zone (see Start-up and use).
- 12 BOOSTER\* indicator light shows that the booster function has been activated.

13 TIMER\* indicator light shows that the timer has been activated

14 MAX BUTTON - switches the cooking zone on at its maximum power level 16 (see Start-up and use).

15 MED BUTTON - switches the cooking zone on at its medium power level 8 (see Start-up and use).

16 MIN BUTTON - switches the cooking zone on at its minimum power level 1 (see Start-up and use).

17 INCREASE TIME\* button increases the cooking duration while the timer is running or while a set programme is underway (see Start-up and use).

18 DECREASE TIME\* button decreases the cooking duration while the timer is running or while a set programme is underway (see Start-up and use).

19 EXTENSO TECHNOLOGY button - activates the EXTENSO TECHNOLOGY mode

20 EXTENSO TECHNOLOGY indicator light shows that the EXTENSO TECHNOLOGY function has been activated

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

## GB Assistance

### Warning:

The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are displayed by messages of the following type: "F" followed by numbers. Call for technical assistance in the event of a malfunction.

! Never use the services of an unauthorised technician.

### Please have the following information to hand:

- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

\* Only available in certain models.

# Installation

GB

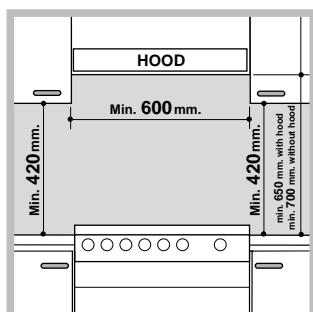
- ! Please keep this instruction booklet in a safe place for future reference.. Make sure the booklet remains with the appliance if it is sold, given away or moved.
- ! Please read this manual carefully: it contains important information on installation, operation and safety.
- ! The appliance must be installed by a qualified professional in accordance with the instructions provided.
- ! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

## Positioning and levelling

- ! The appliance may be installed alongside any cupboards whose height does not exceed that of the hob surface.
- ! Make sure that the wall which is in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

- Place it in the kitchen, the dining room or the studio flat (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.
- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

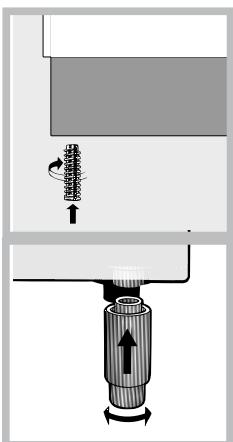


This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).

- Do not position blinds behind the cooker or less than 200 mm away from its sides.

- Any hoods must be installed in accordance with the instructions listed in the relevant operating manual.

## Levelling



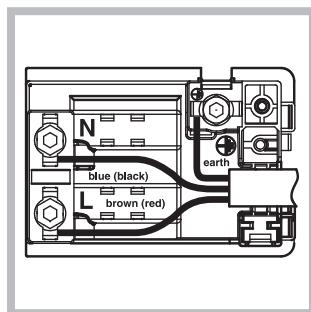
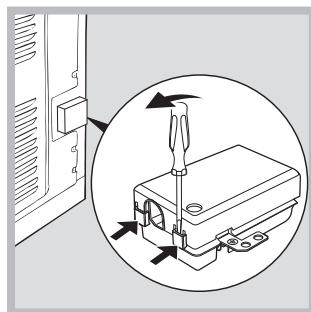
If it is necessary to level the appliance, screw the adjustable feet into the positions provided on each corner of the base of the cooker (see figure).

The legs\* fit into the slots on the underside of the base of the cooker.

**The appliance must not be installed behind a decorative door in order to avoid overheating**

## 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. The cooker can be connected to the mains only after removing the back panel of the terminal board itself with a screwdriver.  
! the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Laws.



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

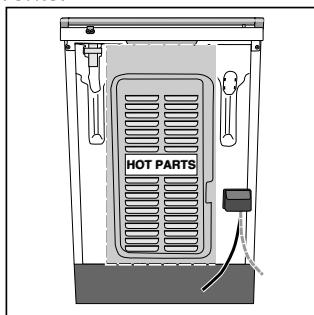
- Once the connections have been made, tighten all the terminal screws fully.
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

## Connecting the supply cable to the mains

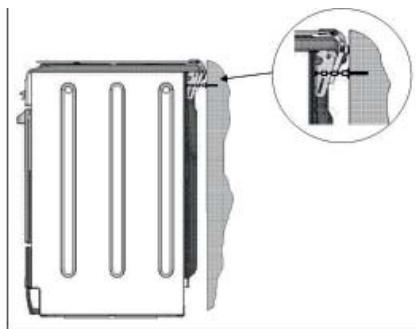
### **WARNINGS: THIS APPLIANCE MUST BE EARTHED.**

! The cooker must be connected to the mains by a switched (double pole) cooker outlet correctly fused with a capacity appropriate to that shown on the cooker Rating Plate. All electrical wiring from the consumer unit to the cooker, via the switched double pole cooker outlet, must be of an acceptable type and current rating as above.

! the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents.



### Safety Chain



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

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

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

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

### TABLE OF CHARACTERISTICS

<b>Oven dimensions (HxWxD)</b>	34,0x42,4x42,4cm
<b>Volume</b>	58 l
<b>Useful measurements relating to the oven compartment</b>	width 42 cm depth 44 cm height 8.5 cm
<b>Voltage and frequency</b>	see data plate

This appliance meets the Eco Design requirements of European Regulations n. 65/2014, and n.66/2014 in conformity to the European standard EN 60350-1.

### ENERGY LABEL and ECODESIGN

Energy consumption for Natural convection – heating mode:  
Convection mode



Declared energy consumption for Forced convection Class – heating mode:  
Roasting



# Start-up and use

## Setting the clock

! The clock may be set when the oven is switched off or when it is switched on, provided that the end time of a cooking cycle has not been programmed previously.

1. Press the  button several times until the  icon and the first two numerical digits on the display start to flash.
2. Turn the TIMER KNOB towards "+" and "-" to adjust the hour value.
3. Press the  button again until the other two digits on the DISPLAY begin to flash.
4. Turn the TIMER KNOB towards "+" and "-" to adjust the minute value.
5. Press the  button again to confirm.

## Setting the timer

! 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 three numerical digits on the DISPLAY begin to flash.
2. Turn the TIMER KNOB towards "+" and "-" to adjust the minute value.
3. Press the  button again to confirm.  
The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.

## Using the oven

! Before operating the product, remove all plastic film from the sides of the appliance.

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

1. Select the desired cooking mode by turning the SELECTOR knob.
2. The oven begins its preheating stage and the preheating indicator lights up.

The temperature may be changed by turning the THERMOSTAT knob

3. When the preheating indicator  switches off and a buzzer sounds the preheating process is complete: you may now place the food in the oven.
4. During cooking it is always possible to:
  - Change the cooking mode by turning the SELECTOR knob.
  - Change the temperature by turning the THERMOSTAT knob.
  - Set the cooking duration and the cooking end time (see *Cooking modes*).
  - Stop cooking by turning the SELECTOR knob to the "0" position.
5. The cooking time may be modified (see *Cooking Modes*).
6. If a blackout occurs while the oven is already in operation, an automatic system within the appliance will reactivate the cooking mode from the point at which it was interrupted, provided that the temperature has not dropped below a certain level. Programmed cooking modes which have not started will not be restored and must be reprogrammed.

! There is no preheating stage for the ROASTING and BARBECUE modes.

! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged.

! Always place cookware on the rack(s) provided.

## Cooling ventilation

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door. At the beginning of the PYROLYTIC cycle, the cooling fan operates at low speed.

! Once cooking has been completed, the cooling fan remains on until the oven has cooled down sufficiently.

## Oven light

When the oven is not in operation, the lamp can be switched on at any time by opening the oven door.

\* Only available in certain models.

## Manual cooking modes

**!** All cooking modes have a default cooking temperature which may be adjusted manually to a value between 40°C and 250°C as desired. In the SPIT ROAST mode, the default power level value is 270°C.

### TRADITIONAL OVEN mode

When using this traditional cooking mode, it is best to use one cooking rack only.

### MULTILEVEL mode

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

### ROASTING mode

This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through the forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed.

### GRILL/SPIT ROAST mode

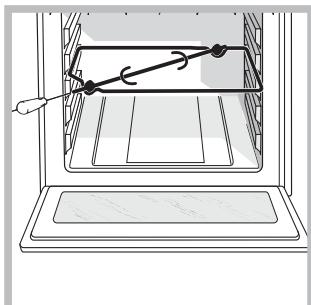
The top heating element is activated. The high and direct temperature of the grill is recommended for food which requires a high surface temperature and for rotisserie spit cooking. Always cook in this mode with the oven door closed.

### LOW TEMPERATURE modes

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

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

### Spit roast



To operate the spit roast function (see diagram) proceed as follows:

1. Place the dripping pan in position 1.
2. Place the rotisserie support in position 3 and insert the spit in the hole provided on the back panel of the oven.
3. Start the spit roast function by selecting the  symbols.

**!** When this mode is enabled, the rotisserie spit will stop if the door is opened.

## Automatic cooking modes

**!** The **temperature** and **cooking duration** are **pre-set** values, guaranteeing a perfect result every time - automatically. These values are set using the **C.O.P.® Programmed Optimal Cooking** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked. The cooking duration may be modified by a period of several minutes, as specified in the description of the individual functions below.

### PIZZA mode

Use this function to make pizza. Please see the following chapter for further details. It will only be possible to adjust the duration by -5/+5 minutes.

To achieve the best possible results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
  - The weight of the dough should be between 500 g and 700 g.
  - Lightly grease the dripping pan and the baking trays.
- Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "Hot" will appear on the display until the temperature of the oven has fallen to 120°. At this point it will be possible to place the pizza in the oven.

### Recipe for PIZZA:

1 Dripping pan on a low shelf level, hot or cold oven

Recipe for 3 pizzas weighing approximately 550 g: 1000 g flour, 500 ml water, 20 g salt, 20 g sugar, 100 ml olive oil, 20 g fresh yeast (or 2 sachets of powder yeast)

- Leavening at room temperature: 1 hour, or LOW TEMPERATURE manual function set to 40°. Leave to rise for approximately 30-45 minutes.
- Place the food inside the oven while it is still cold.
- Start the  PIZZA cooking mode.

### ROAST... mode

Use this function to cook beef, pork and lamb. Place the meat inside the oven while it is still cold. The dish may also be placed in a preheated oven. It will only be possible to adjust the duration by -20/+25 minutes.

### BREAD mode

To obtain the best results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
- Do not exceed the **maximum weight** of the dripping pan.
- **Remember to pour 100 ml of cold water into the baking tray in position 5.**

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "Hot" will appear on the display until the temperature of the oven has fallen to 40°. At this point it will be possible to place the bread in the oven.

**Recipe for BREAD:**

1 Dripping pan weighing 1000 g max placed on a low shelf level

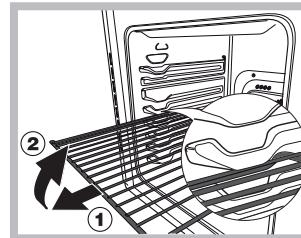
Recipe for 1000 g of dough: 600 g flour, 360 g water, 11g salt, 25 g fresh yeast (or 2 sachets of powder yeast)

Method:

- Mix flour and salt in a large bowl.
- Dilute yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in water and yeast mixture.
- Knead dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Select the manual LOW TEMPERATURE function on the oven and set the temperature to 40°C. Place the bowl inside and leave the dough to rise for approximately 1 hour (the dough should double in volume).
- Cut the dough into equal sized loaves.
- Place them in the dripping pan on oven paper.
- Cover the loaves with flour.
- Make incisions on the loaves.
- **Remember to pour 100 ml of cold water into the baking tray in position 5.** For cleaning purposes, we recommend the use of water and vinegar.
- Place the loaves inside the oven while it is still cold.
- Start the  BREAD cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.


**BAKED CAKES mode**

This function is ideal for baking cakes. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. It will only be possible to adjust the duration by -10/+10 minutes.



**WARNING!** The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven.(1) As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

## Oven cooking advice table

	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
CANAPÉS AND STARTERS	Savoury sponge cake made with yoghurt	savoury sponge cake with olives, tuna, etc.	Baked cakes or Multilevel	160 °C	cake tin on dripping pan
	Country-style pie	cheese country-style pie, salmon pastry, ...	Baked cakes or Multilevel	200 °C	on dripping pan
	Terrines	fish, meat, vegetable, foie gras terrines, etc.	Traditional oven	160 °C	terrine mould on dripping pan (bain-marie filled with hot water)
	"En cocotte" dishes	poultry liver pie, salmon mousse, eggs en cocotte, etc.	Traditional oven	160 °C	baking dish on dripping pan (bain-marie filled with hot water)
	Soufflé	cheese soufflé, vegetable soufflé, fish soufflé, etc.	Multilevel	200 °C	cake tin on dripping pan
I LEGUMI	Gratin dishes	potato gratin, parmentier, lasagne, etc.	Gratin (or Roasting)	200-210 °C	tray on dripping pan
	Stuffed vegetables	potatoes, tomatoes, courgettes, cabbages, etc.	Multilevel	200 °C	on dripping pan or cake tin on dripping pan
	Braised vegetables en cocotte	lettuce, saffron carrots, salsify, etc.	Traditional oven	200 °C	baking dish on dripping pan
	Flan	mushroom flan, vegetable pancake, etc.	Traditional oven	160 °C	baking dish or cake tin on dripping pan (bain-marie filled with hot water)
	Terrines	vegetable terrines	Traditional oven	160 °C	cake tin on dripping pan (bain-marie filled with hot water)
	Soufflé	asparagus soufflé, tomato soufflé, etc.	Multilevel	200 °C	cake tin on dripping pan
	Dishes with a crust	vegetable pie, etc.	Multilevel	200 °C	on dripping pan
	Baking in foil ("en papillote")	truffles, etc.	Multilevel	200 °C	foil pouch on dripping pan
	Rice	Pilaff	Traditional oven	180 °C	tray on plate

	DISHES	EXAMPLES	COOKING MODE	TEMPERATURE	SUPPORTS
MEAT	Roast poultry	chicken, duck, cockerel, capon.	Roasting	200 °C	poultry on the grid
	Poultry on the spit	chicken, cockerel	Turnspit	250 °C	turnspit support
	Roasts	roast pork, veal, turkey, beef, leg of lamb, haunch of venison, stuffed veal breast, etc.	Roasting	200 °C	meat directly on the grid
	large pieces of braised meat	whole ham on the bone, large capon or turkey, etc.	Multi-level	180 °C (one third into cooking, lower the temperature to 160°C)	meat on the oven tray baste regularly with the juice
	Meat casseroles and traditional dishes	beef bourguignon, rabbit chasseur, veal Marengo, lamb stew, Basquaise chicken, etc. hotpots, cassoulet, etc.	Convection mode	190 °C	casserole dish on the oven tray
	Grilled meat	ribs, cutlets, sausages, kebabs, chicken thighs, etc.	Multi-level	270 °C	on the grid (the rack depends on the size)
	Meat pies	Beef Wellington, steak and kidney pie, etc.	Multi-level	200 °C	on the tray (for large pieces of meat, lower the temperature to 160°C when the pastry crust is baked)
FISH	Salt-baking	salt-baked poultry, etc.	Multi-level	240 °C	meat on the oven tray or in a dish on the oven tray
	Grilled fish and fish kebabs	bass, mackerel, sardines, mullet, tuna, etc.	Multi-level	250 °C	on the grid (the rack depends on the size)
	Whole fish (stuffed)	sea bream, carp, etc.	Multi-level	200 °C	on the oven tray
	Fish fillets (with basting)	salmon, scorpion fish, cod, bass, etc.	Convection mode	200 °C	on the oven tray
	Foil parcels	sole, dab, scallops, etc.	Multi-level	200 °C	on the oven tray
	Fish pies (flaky or shortcrust pastry)	salmon, pike, etc.	Multi-level	200 °C	on the oven tray
	Fish au gratin	brandade gratin, etc.	gratin (or roasting)	200-210 °C 260 °C	dish on the oven tray
	Soufflés	scallop soufflé, etc.	Multi-level	200 °C	soufflé dish on the oven tray
	Salt-baked fish	bass, carp, etc.	Multi-level	240 °C	fish on the oven tray or in a dish on the oven tray

## Oven cooking advice table

	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
BAKED DESSERTS	Biscuit cakes (without yeast)	sponge cake, sponge fingers, swirled biscuits, brownies, etc.	Baked cakes or Multilevel	200 °C	cake tin on dripping pan
	White cheese tart			200 °C	cake tin on dripping pan
	Tarts made using leavened dough	sugar pie, fruit brioche loaf, etc.		180 °C	cake tin on dripping pan
	Tart cases (crumbly sweet pastry)	fresh fruit tarts (strawberry, raspberry, etc.)		180 °C	cake tin on dripping pan (with baking beans weighing the pastry down )
	Pies (shortcrust or puff pastry)	pear pie, etc.		220 °C	cake tin on dripping pan
	Cream puffs	profiteroles, mini cream puffs, cream puffs, Paris-Brest pastry dessert, Saint Honoré cake, etc.		190 °C	on dripping pan
	Mini sweet pastries (natural yeast)	croissants, sugar pie, plain brioche (no filling), mini savarin cakes, etc.		180 °C	on dripping pan
	Large sweet pastries (natural yeast)	Kugelhopf, brioche, panettone, sweet bread, etc.		160 °C	on dripping pan or cake tin on dripping pan
PASTRIES	Biscuit dough	biscuits in paper trays, scooping biscuits, etc.	Baked cakes or Multilevel	180 °C	on dripping pan
	Crumbly sweet pastry	shortbread, spritz cookies, plain biscuits, etc.		200 °C	on dripping pan
	Puff pastry	various types of puff pastry dessert, etc.		200 °C	on dripping pan
	Amaretti, coconut balls	coconut or almond amaretti		180 °C	on dripping pan
	Leavened dough	mini-brioches, mini-croissants, etc.		180 °C	on dripping pan
	White meringues			70 °C	on dripping pan
DESSERTS	Golden meringues		Baked cakes or Multilevel	110 °C	on dripping pan
	Pudding	pudding made with bread or brioche, rice pudding		190 °C	cake tin on dripping pan
	Cream desserts and flans, semolina	crème caramel, crème brûlée, chocolate flan, etc.		160 °C	moulds or baking dish on dripping pan (bain-marie on dripping pan)
	Rice desserts	riz condé rice pudding, Imperial rice pudding, etc.		180 °C	cake tin on dripping pan
	Soufflé	liqueur soufflé, fruit soufflé, etc.		200 °C	cake tin on dripping pan
FRUIT	Stuffed or foil-baked fruit	baked apples, etc.	Multilevel	200 °C	cake tin or foil pouch on dripping pan

	DISHES	EXAMPLES	FUNCTION	TEMPERATURE	SUPPORT
VARIOUS	Yoghurt		Low temperature	40 °C	baking dish on dripping pan
	Dried foods	mushrooms, herbs, sliced fruit or vegetables, etc.	Low temperature	65 °C	on grille

### Automatic cooking modes

	Mode	Cooking programme recommended for ...	EXAMPLES	SUPPORT	Dripping pan level	Cooking time (minutes)	Oven at start
Baked cakes	Baked cakes	Sponge cake with yoghurt and pound cake (with baking powder)	fruit cake, marble cake, pound cake, etc.	cake tin on grille	2	45**	Cold
		Fruit tarts (short crust pastry or puff pastry, with or without flan filling)	apple tart, Mirabelle plum tart, pear tart, etc.	cake tin on grille	2		
		Puff pastry	apple puffs, country-style tarts, pastries, etc.	on dripping pan	2		
		Desserts without yeast (clafoutis, almond pithivier, country-style cake, etc.)		on dripping pan	2		
	Pizzas	Deep-pan pizza, focaccia (bread dough)			2	28**	Hot or cold
	Bread	***			2	55	Cold

\* The cooking times listed above are intended as guidelines only and may be modified to suit personal tastes. Oven preheating times are set by default and cannot be modified manually.

\*\* The duration of the automatic cooking functions are set by default. The values in the table refer to the minimum and maximum duration, which may be modified by the user, taking the default value as a starting point.

\*\*\* As stated in the recipe, pour 100 g water into the dripping pan.

# Start-up and use

GB

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

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

#### Types of noise during normal hob operation:

- **Buzz:** due to the vibration of the metallic parts that make up the induction element and the pot; it is generated by the electromagnetic field required for heating and increases as the power of the induction element increases.
- **Soft whistle:** heard when the pot placed on the heating zone is empty; the noise disappears once food or water is placed into the pot.
- **Crackle:** produced by the vibration of materials on the bottom of the pot due to the flow of parasitic currents caused by electromagnetic fields (induction); can be more or less intense depending on the material making up the bottom of the pot, and decreases as the pot dimensions increase.
- **Loud whistle:** heard when two induction elements of the same group function simultaneously at maximum power and/or when the booster function is set on the larger element while the other is auto-adjusted. Noise is reduced by decreasing the power level of the auto-adjusted induction element; pot bottom layers made of different kinds of materials are among the main causes of this noise.
- **Fan noise:** a fan is necessary to ensure the hob functions correctly and to safeguard the electronic unit from possible overheating. The fan functions at maximum power when the large induction element is at maximum power or when the booster function is on; in all other cases, it works at average power depending on the temperature detected. Furthermore, the fan may continue to work even after switching the hob off, if the temperature detected is high.

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

#### Switching on the hob

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

#### Switching on the cooking zones

To operate a cooking zone, select the button corresponding to the desired zone and set the required power level by pressing down on the slider and moving it towards the right to increase the

\* Only available in certain models.

power level, or towards the left to decrease the power level.

The min/med/max buttons can also be pressed directly to select the pre-set power levels: min (1) / med (8) / max (16), and to switch off the plate (see below).

#### MIN/MED/MAX functions

Press the MED button to switch on the cooking zone at medium power level 8.

Press the MIN button to switch on the cooking zone at minimum power level 1.

Press the MAX button to switch on the cooking zone at maximum power level 16.

#### Booster function\*

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

by pressing the  button. The indicator light directly above the button will illuminate. This function boosts the power to 2000 W or 3000 W, depending on the size of the corresponding cooking zone.

It stops automatically after 4 minutes. While the booster for one of the cooking zones is active, the corresponding front or rear cooking zone will operate at a reduced power level (e.g. if the booster for the rear left-hand hotplate has been activated, the power level of the front left-hand hotplate will be reduced). For further information, please refer to the *Technical description of the models*.

#### Switching off the cooking zones

To switch off the hotplate, select the button corresponding to the desired zone, moving the slider towards the left to return to level 0, or press the Off button on the slider control directly.

! The first time the slider is pressed, a short beep will sound to acknowledge the touch. If - and only if - the power level is adjusted, another short beep will sound when the slider is released.

! The hotplate selection LEDs light up for the power adjustment period (10 seconds), during which the slider (or min/med/max buttons)\* can influence the selected hotplate.

#### Programming the cooking duration

! If the  and  buttons are pressed for an extended period of time, the timer scrolls quickly through the minute values in the corresponding direction.

! All the cooking zones may be programmed simultaneously, for a duration between 1 and 99 minutes.

1. Select the cooking zone using the corresponding selector button.
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 cooking duration using the  and  buttons.
5. Confirm by pressing the  button or automatic selection occurs after 10 seconds. The timer begins counting down immediately. A buzzer sounds for approximately 1 minute and the cooking zone switches off when the set programme has finished. Repeat the above procedure for each hotplate you wish to programme.

### Using multiple programmes and the display

If one or more hotplates are programmed, the display will show the data for the hotplate with the least time remaining, and the light corresponding to the position of the hotplate will flash. The lights corresponding to the other hotplates programmed will be switched on. 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 the  button repeatedly until the duration you wish to change is shown.
2. Use the  and  buttons to set the new duration.
3. Confirm by pressing the  button.

To cancel a programme, follow the above instructions. At step 2, press the  button: the duration decreases progressively until it reaches 0 and switches off. The programme resets and the display exits programming mode.

### Timer

The hob must be switched on. The timer can be used to set a duration up to 99 minutes.

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

### Control panel lock

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

Press the  button to lock the control panel: the 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.

### Switching off the hob

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

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

### “Demo” mode

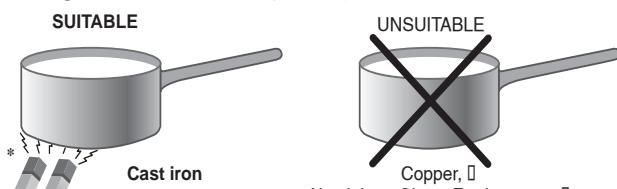
It is possible to set the hob to a demonstration mode where all the controls work normally but the heating elements do not switch on. To activate the “demo” mode the hob must be switched on, with all the hotplates switched off.

- Press and hold the  and  buttons simultaneously for 6 seconds. When the 6 seconds have elapsed, the ON/OFF and CONTROLS LOCKED indicator lights will flash for one second. Release the  and  buttons and press the  button;
- The display will show the text DE and MO and the hob will be switched off.
- When the hob is switched on again it will be set to the “demo” mode.

To exit this mode, follow the procedure described above. The display will show the text DE and OF and the hob will be switched off. When it is next switched on, the hob will function normally.

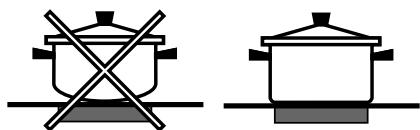
## Practical advice on using the appliance

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



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

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



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



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

## Safety devices

### Pan sensor

Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it. If the power level indicator display flashes, this may be because:

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

### Overheating protection

If the electronic elements overheat, the hob switches off automatically and **F** appears on the display, followed by a flashing number. When the temperature has reached a suitable level, this message disappears and the hob may be used again.

## Safety switch

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

For example: the rear right-hand hotplate is set to 5 and will switch off after 7 and a half hours of continuous operation, while the front left-hand hotplate is set to 2 and will switch off after 9 and a half 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

## Buzzer

This can also indicate several irregularities:

- An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.
- Something has been 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. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

To exit this mode, follow the procedure described above. The display will show the text DE and OF and the hob will be switched off. When it is next switched on, the hob will function normally.

### The EXTENSO TECHNOLOGY mode

The EXTENSO TECHNOLOGY can be used to set the power of two "interconnected" hotplates to the same level. It can be activated if the two hotplates are OFF, by pressing the EXTENSO TECHNOLOGY button .

The EXTENSO TECHNOLOGY can be activated while the hob is on by pressing the EXTENSO TECHNOLOGY button once; the LEDs corresponding to both linked hotplates light up.

The 2 LEDs remain lit as long as the hotplates are linked (if EXTENSO TECHNOLOGY button is pressed again, the hotplates are disconnected and are both set to power level 0).

Pressing the +, - or Max buttons for one of the two Flexi hotplates also affects the display corresponding to the other hotplate.

To deactivate the EXTENSO TECHNOLOGY, press the button .

A timer may be set for the EXTENSO TECHNOLOGY; this appears on the display and both LEDs corresponding to the linked hotplates light up. When the Timer button is pressed, the two linked hotplates are treated as if they were a single zone.

#### Selecting and using EXTENSO TECHNOLOGY

To begin using the EXTENSO TECHNOLOGY, press the  button. To set the power level (see above).

#### EXTENSO TECHNOLOGY operation

Once you have selected EXTENSO TECHNOLOGY by pressing the button , the 2 LEDs corresponding to the EXTENSO TECHNOLOGY for both hotplates light up; it will then be possible to control both as if they were a single zone. The power level will appear on both displays. If only the upper or lower part is in use, the display corresponding to the unused zone will begin to flash, and after 3 minutes cooking will automatically revert to standard mode (not EXTENSO TECHNOLOGY).

! Once activated, the EXTENSO TECHNOLOGY can also be programmed, using the same procedure as described for the individual hotplates.

#### ! Accessories

For optimal EXTENSO TECHNOLOGY performance, we recommend the use of pans with an elliptical or elongated base and a major diameter of at least 250 mm; if using pans with a smaller diameter, we recommend positioning them in the upper or lower part as indicated by the X symbol.

If the saucepan is not in the centre of the screen printing detail, you may hear a whistling sound or a slight buzzing noise; this does not indicate a hob malfunction. We recommend adjusting the position of the pan so that it is in the centre of the EXTENSO TECHNOLOGY zone

### Technical description

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

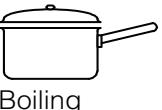
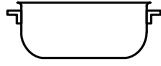
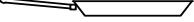
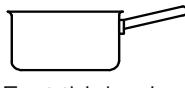
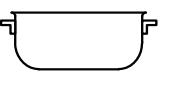
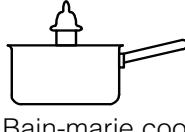
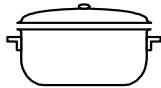
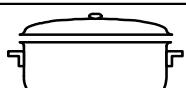
#### Key:

- I = single induction cooking zone
- B = booster: the power of the cooking zone may be boosted to 3000 W
- \* = the maximum power level is limited while the booster is activated for the relevant rear cooking zone (see Start-up and use).

Cooking zone	Power (W)
Back Left	I 1400
Back Right	I 3000 – B 4000
Front Left	I 1400
Total power	6800

## Practical cooking advice

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<b>Very high-flame cooking</b>	<b>1000</b>		Pressure cooking Pressure cooker		Frying
			Grilling		Boiling
<b>High-flame cooking</b>	<b>800</b>		Crêpes		Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs)
<b>Medium-flame cooking</b>	<b>600</b>		Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk		
		Slow thickening (dense juices)			
		Bain-marie cooking		Pressure cooking after whistle	
<b>Low-flame cooking</b>	<b>400</b>		Low-flame cooking (stews)		Reheating dishes
<b>Very low-flame cooking</b>	<b>200</b>		Chocolate sauce		Keeping food hot

# Precautions and tips

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- ! 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.

## General safety

- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate located on the appliance.**
- 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 while 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 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.**
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from it and do not touch the hot parts yourself.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and heat dispersal must never be covered.
- Do not use unstable or misshapen pans on the cooking zones; this will help to avoid accidental spills. Make sure pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the off position when the appliance is not in use.
- 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.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced individuals may cause injury or further malfunctioning of the appliance. Contact the Assistance Service.
- Do not rest heavy objects on the open oven door.
- The internal surfaces of the compartment (where present) may become hot.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if struck with a sharp object such as a utensil. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- If the surface of the hob is cracked, switch off the appliance to prevent electric shocks from occurring.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (see Start-up and use).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- 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.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.
- 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 cooker is installed on a pedestal, take all necessary precautions to ensure that the appliance does not slide off this pedestal.

**For the attention of wearers of pacemakers or other active implants:**

The hob complies with all current standards on electromagnetic interference.

Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation.

Your induction hob generates short-range magnetic fields.

To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations. In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.

- After using the hob, switch it off using the corresponding control device; do not rely solely on the pan sensor.



### Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.

For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

### Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning. The cooking mode programming options, and particularly the "delayed cooking" mode (see *Cooking modes*), make this possible.

- Always keep the oven door closed when using the SPIT ROAST and ROASTING modes. this will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat.

! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode.

### OVEN:

If no operations are carried out for a period of 2 minutes, the appliance automatically switches to the "Clock button". The standby mode is visualised by the low luminosity "Watch Icon". As soon as interaction with the machine resumes, the system's operating mode is restored.

### HOB:

If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the "off mode".

The appliance resumes the operating mode once the ON/OFF button is pressed.

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

# Care and maintenance

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## Switching the appliance off

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

## Cleaning the oven

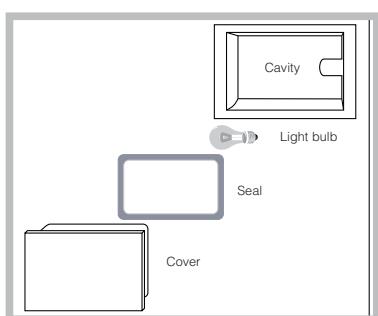
! Never use steam cleaners or pressure cleaners on the appliance.

- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge which has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- Dirt and grease should be removed from the control panel using a non-abrasive sponge or a soft cloth.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents that contain phosphorus. We recommend that the steel surfaces are rinsed well then dried thoroughly.

## Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Replacing the oven light bulb



To replace the oven light bulb:

1. Remove the glass cover using a screwdriver.
2. Unscrew the light bulb and replace it with a similar one: Wattage 15 W, cap G9.

Replace the glass cover, making sure the seal is positioned correctly (see diagram).

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

## Cleaning the glass ceramic hob

! 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.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen roll.
- 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 obtain excellent results by using a rustproof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If plastic or sugary substances have accidentally been melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- 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 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.

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

\* Only available in certain models.

## Automatic cleaning using the PYROLYTIC cycle

During the PYROLYTIC cycle, the internal temperature of the oven reaches 500°C. The pyrolytic cycle is activated and burns away food and grime residues. Dirt is literally incinerated. Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. Particles may ignite inside the oven as a result of the combustion process. There is no cause for concern: this process is both normal and hazard-free.

Before initiating the PYROLYTIC CYCLE:

- Remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents.
- Remove all accessories.
- Do not place tea towels or pot holders over the oven handle.
- Turn the SELECTOR knob to the "0" position.

**!** If the oven is too hot, the pyrolytic cycle may not start. Wait for the oven to cool down.

**!** The programme may only be started once the oven door has been closed.

To activate the PYROLITIC CYCLE cleaning

procedure, press and hold the button for approximately 4 seconds. The TIMER KNOB may be used to select the desired cleaning level; there are three default time settings which cannot be modified.

1. Economy (ECO): turn the knob towards "-". Duration 1 hour.
2. Normal (NOR): initial level. Duration 1 hour and 30 minutes.
3. Intensive (INT): turn the knob towards "+". Duration 2 hours.

4. Press the button to confirm.

An end time for the PYROLITIC CYCLE (as for a normal cooking cycle) may be programmed (see *Programming the automatic cleaning end time*).

## Safety devices

- The  icon on the display, when lit, indicates that the oven door was automatically locked as soon as the temperature reached a high value.
- The **STOP** icon indicates that the cleaning cycle may be cancelled at any time by pressing the button.
- If a malfunction occurs, the heating elements will be switched off.
- Once the oven door has been locked, you cannot change the duration and cycle end time settings.

## Programming the automatic cleaning end time

1. Press the  button until the  icon and the two digits on the DISPLAY begin to flash.
  2. Turn the TIMER KNOB towards "+" and "-" to adjust the hour value.
  3. Press the  button again until the other two digits on the DISPLAY begin to flash.
  4. Turn the TIMER KNOB towards "+" and "-" to adjust the minute value.
  5. Press the  button again to confirm;
  6. When the set time has elapsed, the text END appears on the display and a buzzer sounds.
- For example: it is 9:00 a.m. and the Economy PYROLYTIC cycle has been selected: default set time 1 hour. 12:30 is scheduled as the end time. The programme will start automatically at 11:30 a.m.

Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the PYROLITIC CYCLE end time and duration alternately.

## Once the automatic cleaning cycle is over

You will have to wait until the temperature inside the oven has cooled down sufficiently before you can open the oven door. You will notice some white dust deposits on the bottom and the sides of your oven; remove these deposits with a damp sponge once the oven has cooled down completely. Alternatively, you can make use of the already heated oven, in which case it is not necessary to remove the deposits, they are completely harmless and will not affect your food in any way.

## Product Guarantee and Repair Information

### Guarantee

#### 12 Months Parts and Labour Guarantee

Your appliance has 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 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.

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

### 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.

### Repairs and After Sales

For product help and advice, repairs, spare parts or accessories, we're here to help.

For local repair engineers - **03448 111 606**  
ROI - **0818 313 413**

UK standard local rate applies  
ROI local Irish rate applies

For Parts and Accessories visit:  
[parts.hotpoint.co.uk/shop](http://parts.hotpoint.co.uk/shop)

Please remember to register your appliance at [www.hotpointservice.co.uk](http://www.hotpointservice.co.uk) to activate your 10 year parts guarantee.

**Please note, our advisors will require the following information:**

Model number:

Serial number: