

Service - Hotpoint Gas Cooking

Please carry out the checks detailed on the **Something Wrong** page. If there is a problem with your appliance then contact your Service Centre by using the table below to identify the appropriate phone number.

Please have the following information available when you call :

1. (a) Your name.
(b) Your address and postcode.
(c) Your telephone number.
2. The date and the name of the shop/retailer where the appliance was purchased.

Shop / Retailer :	Date :
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3. The Model number and Serial number of your appliance.

Model Number :	Serial Number :
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4. Clear and concise details of the fault.
5. Details of any Extended Warranty or Service Insurance Schemes.

Your In-Guarantee Service Telephone Number

UK	0541 500 500
Republic of Ireland	1850 302 200

If you have any other queries regarding Service or Parts, our Parts and Service division will be pleased to help. You should write to :

Hotpoint Service, Customer Service Department, Morley Way, Peterborough, PE2 9JB

For Parts and Accessories, please telephone our Parts Order Hotline on **0541 530 530 (UK) or 01 842 6836 (Republic of Ireland).**

Note 1 : If under guarantee, our Engineers will need to see a copy of your purchase receipt when they call.

Note 2 : Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repair/service work, but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability will be accepted.

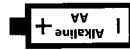
HOTPOINT USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODELS

GW 20

GW21

GW22

Hotpoint®



NOTE: This appliance is fitted with a battery powered ignition system. Should the ignition system start to spark slowly - or not at all, the battery will need replacing. See the section on battery replacement.

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to installing or using the cooker and retain them for future reference.

The data badge is located below the oven door.

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Introduction

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation. When the cooker is first used, a slight odour may be emitted – this should cease after a short period of use.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

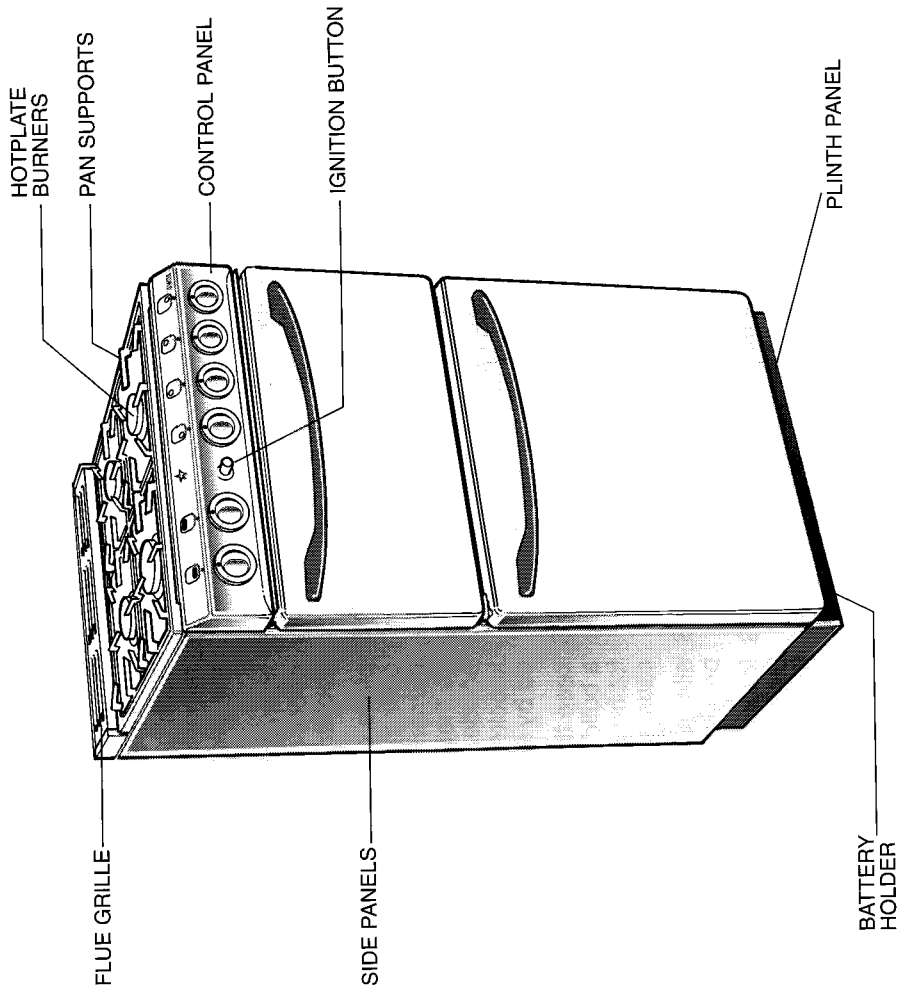


This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC

For Your Safety

- NEVER** leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER** allow anyone to sit or stand on any part of the cooker.
- NEVER** store items that children attempt to reach above the cooker.
- NEVER** heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER** store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- NEVER** fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- NEVER** place flammable or plastic items on or near the hotplate.
- NEVER** use proprietary spillage collectors on the hotplate.
- NEVER** use the cooker as a room heater.
- NEVER** dry clothes or place other items over or near to the hotplate or oven/grill doors.
- NEVER** wear garments with long flowing sleeves whilst cooking.
- ALWAYS** make sure you understand the controls before using the cooker.
- ALWAYS** check that all controls on the cooker are turned off after use.
- ALWAYS** stand back when opening an oven door to allow heat to disperse.
- ALWAYS** use dry, good quality oven gloves when removing items from the ovens.
- ALWAYS** keep the oven and grill doors closed when the cooker is not in use.
- ALWAYS** place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by the other burners.
- ALWAYS** keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS** allow the cooker to cool before cleaning.
- ALWAYS** follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS** keep ventilation slots clear of obstructions.
- ALWAYS** refer servicing to CORGI registered appliance service engineers.



INSTALLATION AND OPERATIONAL CHECKS

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on reassembly.

Fit the battery.
Fit the hotplate burner caps and pan supports referring to the instructions for use where necessary.

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.

Instruct the user on the operation of the cooker.

REPLACING A BATTERY

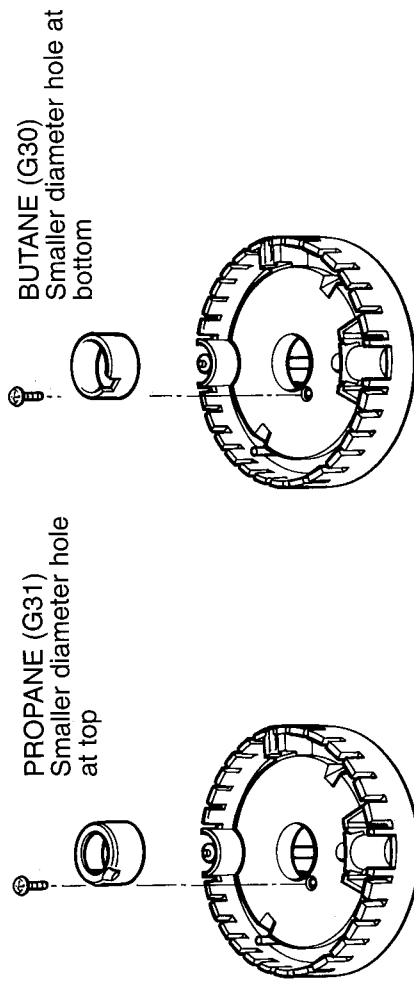
The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti - clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked "+" on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.

Installation Instructions

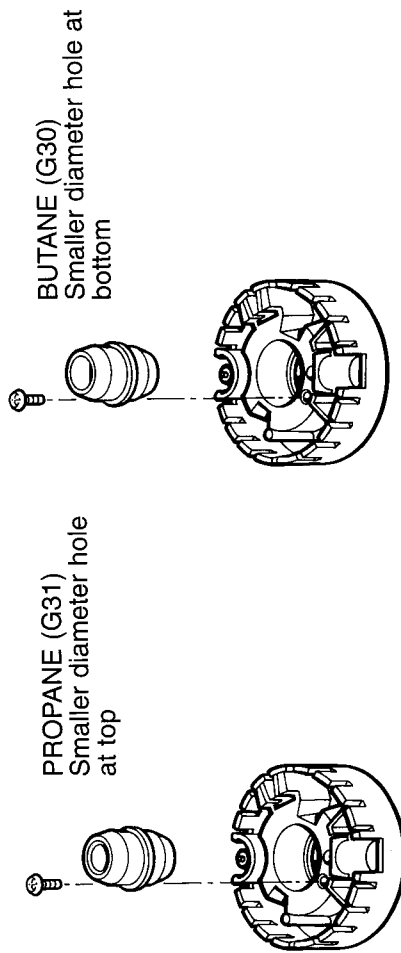
CONVERSION FOR PROPANE/BUTANE (LPG MODELS ONLY)

LPG models are supplied adjusted for Propane (G31) at 37 mbar. To convert the appliance to Butane (G30) at 28 – 30 mbar, the aeration of the hotplate burners must be adjusted. This is done by reversing the aeration ring in the centre of the burner body.

Large (Front Left and Rear Right) Burners



Small (Front Right and Rear Left) Burners



If the appliance is converted, the rating plate (located under the bottom of the main oven door seal) should be corrected to show the current gas adjustment conditions. A label is supplied with these instructions for this purpose, and should be adhered over the section reading "This appliance is adjusted for"

Hotplate

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

Simmering aids such as steel plates should not be used because they can cause damage to the pan supports.

TO USE THE HOTPLATE

1. Push in and turn the control knob of the chosen burner anticlockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
2. Turn the control knob anticlockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise.

DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.





HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

Grill

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

TO USE THE GRILL

1. Open grill door and remove the grill pan.
2. Push in and turn the control knob anti-clockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol  and the small flame symbol  for adjusting the gas flow rate.
4. To turn off, turn the control knob fully clockwise to the symbol .

Slide the grill pan along either of the runners towards the rear of the grill compartment until it touches the stops.

When the cooker is first used, a slight odour may be noticed. This should cease after a short period of use.

DO NOT use the grill with the door closed.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat full on, but it may be necessary after sealing the food to reduce the heat as required.

For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

Always ensure that the grill pan handle is securely fastened to the grill pan handle. If necessary tighten any loose screws with a screwdriver.

RELIGHTING THE BURNER.

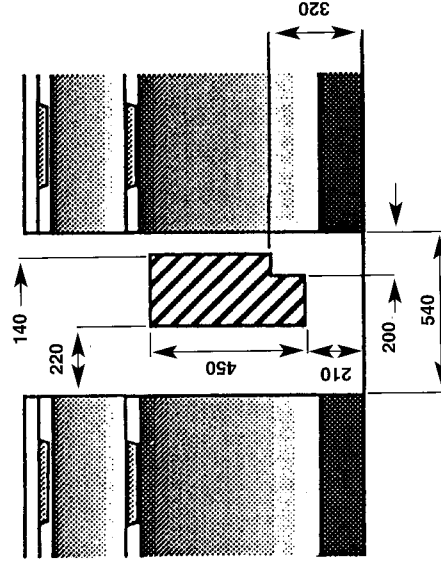
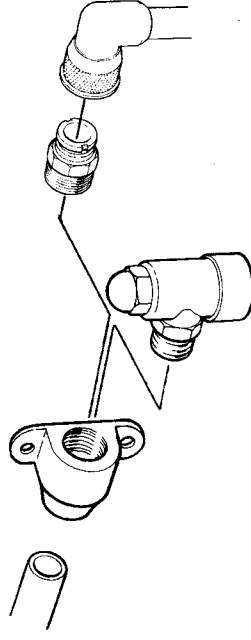
In the event of the burner flames being accidentally extinguished, turn of the burner control and do not attempt to re-ignite the burner for at least one minute.

Installation Instructions

CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be

pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. LPG cookers should be connected with a hose suitable for L.P.G. and capable of withstanding 50mbar pressure. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

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The temperature rise of areas at the rear of the cooker that are likely to

Installation Instructions

UNPACKING THE COOKER

Unpack the components from inside the grill and oven:
Check that the following parts are present

- Grill pan and grid
- Meat tin
- Oven shelves (2)
- Pan supports (4)
- Enamelled discs (4)

LEVELLING

Four skid feet are fitted which can be adjusted up or down to level the cooker.

Move the cooker by pushing at both sides on the lower half of oven door.

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

STABILITY BRACKET

The back of the cooker has a slot for engagement of a stability bracket, which can be obtained, as an extra, from the cooker supplier.

The leaflet included with the bracket should be read in conjunction with the following instructions.

Push cooker to its intended position.

Draw pencil lines on the floor in line with the front and left side of the plinth.

Remove the cooker.

Position stability bracket in accordance with Fig. 2 and secure to the floor.

Measure height from floor level to the bottom of the slot in the back of the cooker.

Add 3mm to the dimension and assemble the stability bracket to that height. (i.e. from floor level to the underside of the top member)

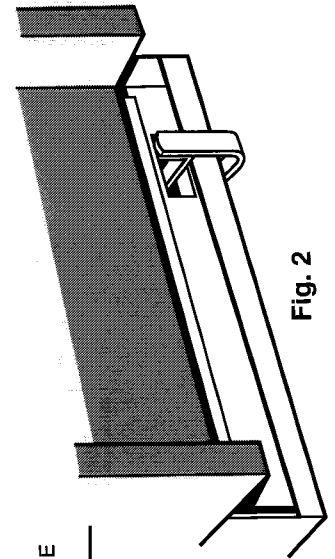
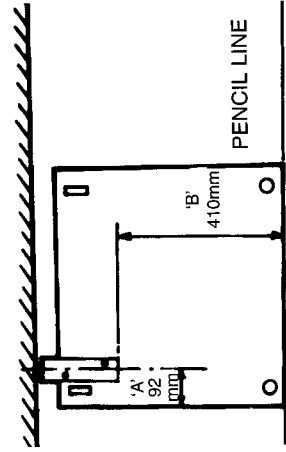


Fig. 2

Oven

The oven has different heat zones – the thermostat settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Two shelves enable full use of the different temperatures inside the oven.

Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

TO USE THE MAIN OVEN

1. Place oven shelves in the chosen positions (refer to cooking charts).
2. Push in and turn the oven control knob fully anti-clockwise. Press the ignition button until the sparks light the gas.
3. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on fully.
4. To turn off, turn the control knob fully clockwise to the symbol ●.

Never place dishes on the oven base over the burner.
An odour may be noticed when first using the oven – this should cease after a short period of use.

COLD START COOKING

Anything requiring long slow cooking such as Casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend pre-heating the oven for about 15 minutes.

ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 25 lbs (11.5kg) provided it is of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

Oven

THE 'E' SETTING

This is used for slow cooking, keeping food warm and warming plates for short periods.

USING THE 'E' SETTING FOR SLOW COOKING

1. All dishes cooked by the 'E' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk 6 for 30 minutes before turning to the 'E' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lb (2.7kg) and poultry over 4 lbs 8oz (2kg) should not be cooked using the 'E' setting. Always stand covered joints on a rack over the meat tin to allow good air circulation.
4. Pork joints and poultry must be checked for an internal temperature of at least 88°C using a meat thermometer.
5. This method is unsuitable for stuffed meat and poultry.
6. Always bring soups, casseroles and liquids to the boil before putting in the oven.
7. Cover casseroles with foil and then the lid to prevent loss of moisture.
8. Always thaw frozen food completely before cooking.
9. Root vegetables will cook better if cut into small pieces.
10. Adjust seasonings and thickenings at the end of the cooking time.

12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

STORAGE AND RE-HEATING OF FOOD

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
 2. Completely thaw frozen food in the refrigerator before re-heating.
 3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, gas Mk. 6, and then serve immediately.
 4. Only re-heat food once.
- 'COOK CHILL' DISHES**
These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

Installation Instructions

SPACE FOR FIXING

The cooker can be close fitted below hotplate level. This requires a minimum distance of 540mm between cupboard units of hotplate height.

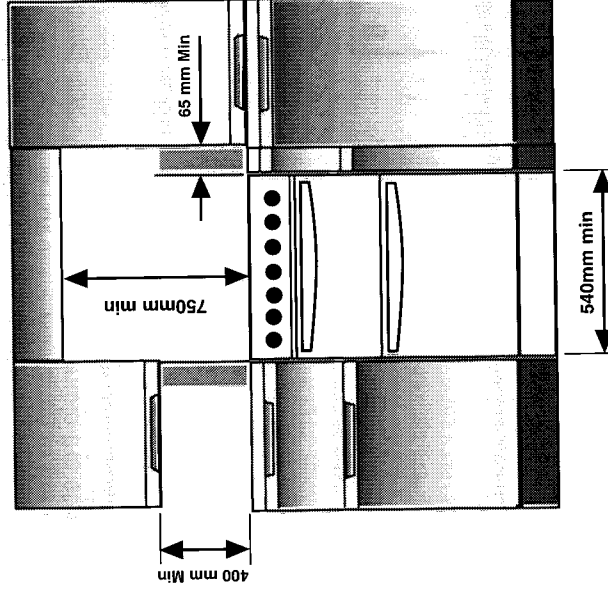
When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles. If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.

COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.



Installation Instructions

TECHNICAL DATA

DIMENSIONS

Height to hotplate 895 - 910mm
 Height (overall) 915 - 930mm
 Width 538mm
 Depth 600mm (excluding door handles & control knobs)

GENERAL

Gas connection Rp 1/2" (1/2" BSP female)
 Gas Supply Natural gas models – G20 at 20 mbar
 LPG models – Propane (G31) at 37 mbar convertible to – Butane (G30) at 28 – 30 mbar
 Pressure test point Grill injector
 Gas rate adjustment None
 Aeration adjustment Natural gas models – None
 LPG models – hotplate burners adjustable see page 20 for details
 Battery 1.5V Alkaline AA.

BURNER	Natural Gas		L.P.G.	
	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front left and rear right	3.0 kW	136	3.0 kW	90
HOTPLATE Front right and rear left	1.8 kW	102	1.7 kW	71
GRILL	4.0 kW	150	3.3 kW	95
OVEN	2.7 kW	120	2.4 kW	75

Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate Gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
STARTERS			
Patés and Terrines	3 or 4	4	1 1/2 - 2 hrs
FISH			
Oily Fish (whole)	4 or 5	3	25 mins - 1 hr, depending on recipe and size of fish
White Fish (filets & steaks)	4 or 5	3	25 - 30 mins.
MEAT AND POULTRY			
Veal	5	4	25 mins per lb + 25 mins
Beef	4 or 5	4	25 - 30 mins per lb + 25 mins
Ham	5	4	40 mins per lb covered in foil + 40 mins per lb uncovered
Lamb	5	4	30 - 35 mins per lb + 30 mins
Pork	5	4	40 mins per lb + 40 mins
Chicken	5	4	25 mins per lb + 25 mins
Duckling & gosling	5	4	25 mins per lb + 25 mins
Turkey	4 or 5	4 or 5	15 - 20 mins per lb + 20 mins
Game birds	6	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins if roasting brace
Casseroles	3	3 or 4	1 1/2 - 6 hrs. (depending on type of meat)
PUDDINGS			
Milk Puddings	3	3 or 4	2 1/4 - 2 1/2 hrs on a baking tray and started with warm milk
Baked Custard	3	3 or 4	45 mins in bath-marie
Baked sponges	4	3	40 - 50 mins
Baked Apples	3	4	30 - 45 mins depending on the size and type of apples
Meringue puddings	1	4 or 5	15 mins or until 'tinged' with brown
Apple Pie 1x9" (230mm)	6	3	45 - 55 mins on a baking tray
Fruit crumbles	5 or 6	3	35 - 45 mins

If using aluminium foil:

1. Remember it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

Oven Cooking Chart

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
CAKES, PASTRIES AND BISCUITS			
Small cakes - 2 trays - 1 tray	5 5	2 & 4 2 or 3 only	17 - 25 mins "
Victoria sandwich 2x8" (205mm)	4	2 & 4	25 - 35 mins
Fattess sponge 2x7" (180mm) - 3 egg mix	5	2	20 - 25 mins. 2 tins side by side
Christmas cake	2	3 or 4	4 - 6½ hrs depending on recipe
Madeira cake 7" (180mm)	4	3	1¼ - 1½ hrs
Rich Fruit cake 9" (230mm)	2	3	3 - 3½ hrs.
Shortcrust pastry	6	2 or 3	15 mins - 1 hr depending on recipe
Rich Shortcrust pastry - 1 tray	5	2	20 - 40 mins depending on recipe
Flaky & puff pastry - 2 trays - 1 tray	7 7	1 & 3 2 or 3	10 - 30 mins depending on recipe " "
Choux pastry - éclairs 1 tray	6	2	35 - 40 mins
Scones - 2 trays - 1 tray	7 7	2 & 4 2 or 3	10 - 15 mins "
Shortbread - 7" (180mm) round	2	4	55 - 1hr depending on thickness
Biscuits - 2 trays - 1 tray	4 4	1 and 3 2 or 3	15 - 20 mins depending on recipe " "
YEAST MIXTURES			
Bread	7 or 8	3 or 4	45 - 50 mins
Rolls	7 or 8	2 or 3	15 - 20 mins
Chelsea buns	5	2 or 3	30 - 40 mins
MISCELLANEOUS			
Yorkshire Pudding - large - individual	7 7	1 or 2 1 or 2	45 - 50 mins 25 - 30 mins
Soufflés	4	3	30 mins
Meringues	'E'	4 & baseplate	2 - 5 hrs starting on shelf 4 until 'set' and then on the baseplate until dried out - turn when necessary.
Baked Potatoes	4 or 5	3	1½ - 3 hrs until soft, depending on size

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.
Soft Margarine – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

Installation Instructions

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted below the oven door.

This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations, particular attention should be given to the relevant requirements regarding ventilation.

GW20 and GW21

Category I_{2H} (GB, IE)

These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and can not be used on any other gas.

GW22

Category I₃₊ (GB, IE)

These models are set to burn PROPANE GAS (G31) at 37 mbar. They can also be converted to burn Butane gas (G30) at 28 – 30 mbar; only adjustment of aeration of hotplate burners is necessary (see page 18 for conversion details).

GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990. Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³. LPG Model (GW22) shall not be installed in a room or internal space below ground level, e.g. in a basement.

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: 1989.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Care and Cleaning

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the top oven / grill door and with both hands positioned under the roof of the compartment lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

OVEN HEAT CLEAN LININGS

The oven roof, back and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for a couple of hours.

If desirable, they can be washed with warm soapy water followed by a rinse. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

COOKER FINISH

CLEANING METHOD

Vitreous Enamel
Hotplate, control fascia, pan supports, burner caps, roasting dish, grill pan, oven base, inside of oven and grill door, grill compartment.

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream, paste, liquid cleaner or by rubbing with fine steel wool soap pads, eg. Brillo, Ajax. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.

Paint

Wash with a cloth wrung out in hot soapy water only.
DO NOT USE ABRASIVES.

Aluminium

Burner bodies

As for paint cleaning above.
NOTE: Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner ports.

Glass

As for paint cleaning. Polish with a clean dry cloth or kitchen roll.

Chromium Plating

Oven shelves, grill pan grid, grill pan handle support

Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.

Plastic & Brass Finish

Grill pan handle, door handles, control knobs

Wipe with a cloth wrung out in hot soapy water. **DO NOT USE ABRASIVES.**

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods: cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Freephone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances.

There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

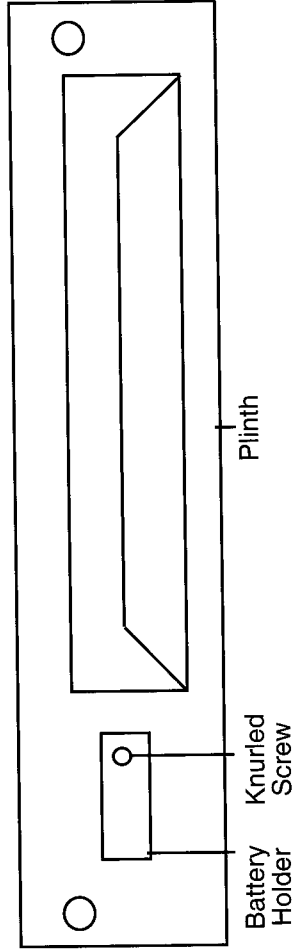
Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Care and Cleaning

REPLACING A BATTERY

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti - clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked "+" on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.



Something Wrong With Your cooker?

Before contacting your Service Centre or Installer, check the guide below, there may be nothing wrong with your cooker.

Problem	Check
Slight odour or small amount of smoke when grill / oven used for the first time	This is normal and should cease after a short period.
Oven cooks too fast or too slow	Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Burners will not light	<p>If all burners are failing to light, check that sparks appear at the burners; a clicking noise should be heard. If not:</p> <ul style="list-style-type: none"> (i) Check the battery or fit a known good battery to the product. Batteries are not covered by the guarantee. The part is easily changed - see the section on battery replacement. (A standard "AA" size alkaline battery should be used). (ii) Ensure that the battery has been inserted correctly. Refer to section on battery replacement. <p>If only one hotplate burner fails to light check the following:</p> <ul style="list-style-type: none"> (i) The burner cap is seated correctly. (ii) The slots in the burner bodies are not blocked with any soap residue or cooking soil. (See care and cleaning). (iii) If the burners have recently been cleaned using a wire wool pad, e.g. "Brillo pad", ensure that there are no stray strands caught on the igniter or burner body. <p>NOTE: Satisfactory ignition will only be achieved if all the hotplate burners are fitted. All burners can be lit with a match.</p>

DISPOSAL OF YOUR PRODUCT

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