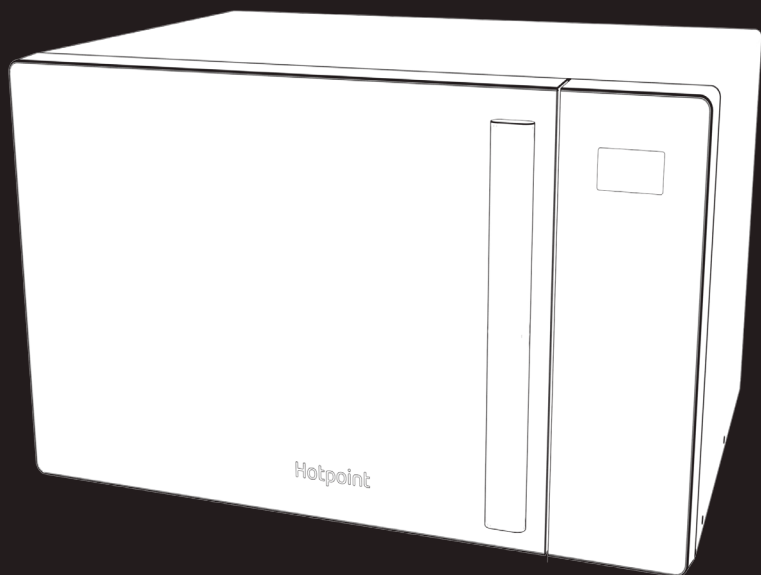




# Hotpoint



**EN    Operating Instructions**

## INSTALLATION

### Prior to connecting



Check that the voltage on the rating plate corresponds to the voltage in your home.

- Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.
- Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use carefully when handling.
- Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.
- The microwave oven shall be placed against a wall.
- Ensure that the appliance is not damaged. Check the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.



Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

- Do not use extension cord: If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.



This appliance **MUST** be Earthed or this could result in the risk of electric shock. It **MUST** be connected to a properly installed earthed socket or fused earthed switched spur. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly earthed.

### AFTER CONNECTING

- The oven can be operated only if the oven door is firmly closed.
- Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

rence may result if the oven is located close to a TV, radio or aerial.

- The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.
- The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

### IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.
- Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. This could result in fire.
- If material inside / outside the oven should ignite or smoke is emitted, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. This could result in fire.
- Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods. Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!
- Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

- The Microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- 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 unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use your microwave oven for heating anything in airtight sealed containers. The pressure

increases and may cause damage when opening or may explode.

- The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.
- The appliances are not intended *to be operated by means of an external timer or separate remote-control system.*
- Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

## PRECAUTIONS GENERAL

- This appliance is designed for domestic use only!
- The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.
- The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.
- If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.
- Do not store or use this appliance outdoors.
- Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.
- Do not use the cavity for any storage purposes.
- Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

## DEEP-FRYING

- Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
- Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

## LIQUIDS

- E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- To prevent this possibility the following steps should be taken:
  1. Avoid using straight-sided containers with narrow necks.
  2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
  3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
- Ensure the Lid and the Teat is removed before heating!

## ACCESSORIES

### GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

### TURNTABLE SUPPORT



Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

- Fit the turntable support in the oven.



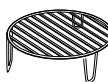
### GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles

that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

### WIRE RACK



Use the Wire Rack when cooking with Grill or Combi grill.

## MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.  
At regular intervals, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Do not use steam cleaning appliances when cleaning your microwave oven.

**The oven should be cleaned regularly and any food deposits removed.**

The ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

#### **DISHWASHER SAFE:**

- Turntable Support
- Wire Rack
- Glass Turntable


## **TROUBLESHOOTING GUIDE**


If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

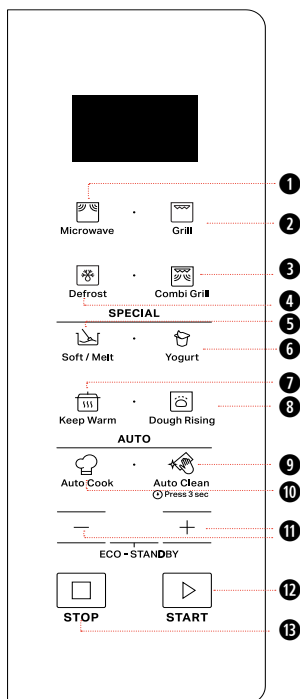
This is to avoid unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

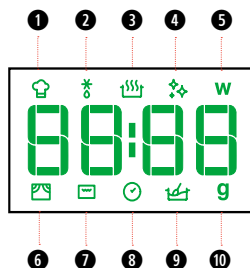
 If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

 Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy. Do not remove any cover.

## CONTROL PANEL & DISPLAY DESCRIPTION



- |               |                |
|---------------|----------------|
| 1 Microwave   | 8 Dough rising |
| 2 Grill       | 9 Auto Clean   |
| 3 Combi Grill | 10 Auto Cook   |
| 4 Defrost     | 11 +/-         |
| 5 Soft/melt   | 12 START       |
| 6 Yogurt      | 13 STOP        |
| 7 Keep warm   |                |



- 1 Auto cook Icon
- 2 Defrost Icon
- 3 Yogurt Icon
- 4 Auto clean Icon
- 5 Microwave power (watt) Icon
- 6 Microwave Icon
- 7 Grill Icon
- 8 Clock/Insert time Icon
- 9 Soft/Melt Icon
- 10 Weight (grams) Icon



### STAND-BY MODE

The oven is in Stand-by mode when the clock is displayed (or, if the clock has not been set, when the display will show ":").

**ECO STANDBY:** The function is set in order to have power saving. During Standby mode, you can press "+" and "-" buttons simultaneously to enter ECO STANDBY mode. After cooking end, the display will show time or ":" for 10 seconds then go to ECO STANDBY mode. Press the two buttons again to quit the mode.



### START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "Stand-by mode".

When the safety function is active the door must be opened and closed in order to start the cooking, otherwise the display will show "door".

*door*



## PAUSE OR STOP COOKING

### To pause cooking:

The cooking can be paused to check, add or turn or stir the food by opening the door. The function will be stopped if to press STOP button during cooking.

The setting will be maintained for 5 minutes.

### To continue cooking:

Close the door and press the Start button. The cooking is resumed from where it was paused.

### If you don't want to continue cooking you can:

Remove the food, close the door and press the Stop button.

**When the cooking is finished:** The display will show the text "End". An acoustic beep will signal once a minute for 2 minutes.

Please note that reducing or stopping this programmed cooling cycle will not have a negative impact on the function of the product.



## ADD / STIR / TURN FOOD

**DEPENDING ON THE SELECTED FUNCTION**, it could be needed to add / stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.

When required, you should:

- \* Open the door.
- \* Add or Stir or Turn the food (depending on the required action).
- \* Close the door and restart by pressing Start button.

Notes: if the door is not opened within 2 minutes from the request to Add or Stir or Turn the food, the microwave oven will continue the cooking process (in this case the final result may not be the optimal one).



## CLOCK

**TO SET THE CLOCK** of your appliance:

1. In standby, press the Auto Clean button for 3 seconds. The display shows the current clock.
2. Press + / - to set the hour.
3. Press Auto Clean/START button to confirm.
4. Press + / - to set the minute.
5. Press Auto Clean/START to confirm the setting.



## AUTO CLEAN

**THIS AUTOMATIC CLEANING CYCLE** will help you to to clean the microwave oven cavity and to remove unpleasant odors.

### • Before starting the cycle:

1. Put 300ml water into a container (see our recommendations in the below section "Tips and suggestions").
2. Place the container directly on the middle of the cavity.

### To Start The Cycle:

1. Press the Auto Clean button, the cleaning cycle duration will be visible on the display.
2. Press the Start button to start the function.

### When The Cycle Is Finished:

1. Press the Stop button.
2. Remove the container.
3. Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.



### Tips and suggestions:

- For a better cleaning result, it is recommended to use a container with a diameter of 17-20cm, and a height that is lower than 6.5cm.
- It is recommended to use a container of light plastic material that is suitable for the microwave.
- As the container will be hot after the cleaning cycle is completed, it is recommended to use a heat resistant glove when removing the container from the microwave.
- For a better cleaning effect and removal of unpleasant odors, add some lemon juice or vinegar to the water.
- The Grill element does not need cleaning since the intense heat will burn off any splashes, but the space around it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.
- If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.



## MICROWAVE

**TO COOK WITH MICROWAVE POWER** individually, press the Microwave button repeatedly to select a cooking power level, then press +/- button to set a desired cooking time. The longest cooking time is 90 minutes.

1. Press the Microwave button. The default power level (750W) will be shown on the display and the watt icon starts blinking.
2. Press the Microwave button repeatedly or press +/- button to select suitable cooking power, then press START button
3. Press + / - to set the cooking time, then press START button to start cooking.

If you need to change the power, press the Microwave button again, the desired power level can be selected as per below table.

POWER	SUGGESTED USE:
90 W	Softening ice cream, butter and cheeses. keep warming.
160 W	Defrosting.
350 W	Simmering stews, melting butter.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
650 W	Cooking dishes, not possible to stir.
750 W	Cooking of fish, meat, vegetables, etc.
900 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.



## START

**THIS FEATURE** allows you to start the oven quickly. Press START button once, the oven starts work at full power level automatically. During cooking, press START to add time. The longest cooking time is 90 minutes.

1. Press the START Button.

It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, simply press the Microwave button repeatedly. To change the duration time, please press +/- button. Or press the START button once to increase the duration time by 30 seconds.



## DEFROST

**USE THIS FUNCTION** for defrosting Meat, Poultry, Fish, and vegetables.

1. Press the Defrost button.
2. Press the Defrost repeatedly or +/- to select the food category in below table and press START to confirm.
3. Press +/- to set the weight And press START button to start.

FOOD TYPE	WEIGHT	SUGGESTED USE
Meat	100g - 2000g	Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results.
Vegetables	100g - 1000g	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.
Fish	100g - 2000g	Whole steaks or fish fillet. Allow food to rest for 5-10 minutes for better results.
Poultry	100g - 2000g	Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.



- For better result we recommend to defrost directly on the cavity bottom.
- If the food is warmer than deep-freeze temperature (-18°C), choose a lower weight than the food.
- If the food is colder than deep-freeze temperature (-18°C), choose a higher weight than the food.
- Separate pieces before defrost. During process, oven will stop automatically to inform about Turning the food, press Start to continue after food turned and door closed.



## YOGURT

**THIS FUNCTION** allows you to obtain healthy and natural yogurt.

1. Press the Yogurt button, display shows as left side.
2. Put 1000g milk and 1g yogurt starter (heating resistance) or 15g yogurt into container, then add 50g sugar, mix well. And put into the middle of cavity.
3. Press the START button to start.



It needs 5Hr20mins for this recipe. Please do not open the door during the counting down.





## GRILL

**THIS FUNCTION** uses a powerful grill to brown foods, creating a grill or a gratin effect.

The Grill function allows browning foods like cheese toast, hot sandwiches, potato croquettes, sausages, and vegetables.

1. Press the Grill button, display shows the cooking time to be selected.
2. Press +/- to set the cooking time.
3. Press START button to start cooking.



- For food like cheese, toast, steaks and sausages, place food on the Wire Rack.
- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, do not touch the grill element.
- It is possible to change the duration time even after the cooking process has been already started.
- To change the duration time, please press +/- button. Or press the START button once to increase the duration time by 30 seconds.



## DOUGH RISING

**THIS FUNCTION** allows you to have dough rising.

1. Press the Dough Rising button, display shows as left side.
2. Put 200ml water into a container.
3. Place the container directly on the middle of the cavity.
4. Press the START button. The function will start.

After 5 mins when the clock counts down to 60 minutes, the display shows "Add" (If no operation within 5 minutes, the display automatically return to standby).

1. Open the door, remove the container, put the dough onto the turntable.
2. Close the door, press START button to start.



- Don't open the door during the counting down. The volume of the container should be at least 3 times of the dough.



## COMBI MICROWAVE + GRILL

**THIS FUNCTION** combines Microwave and Grill heating, allowing you to cook gratin in less time.

1. Press the Combi Grill button once, display will show "CO\_1". Press Combi Grill button repeatedly to select cooking mode CO\_1 or CO\_2.
2. Press START to confirm the mode.
3. Press +/- button to set the cooking time, then press START button to start cooking.

FOOD TYPE	SUGGESTED USE
CO_1	Seafood, Pudding. After cooking, it is recommended to allow food to rest for at least 5 minutes for better results.
CO_2	Meat, whole chicken, pieces, or fillets. After cooking, it is recommended to allow food to rest for 5-10 minutes.



- Ensure that the utensils used are microwave safe and heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, do not touch the grill element.
- It is possible to change the duration time even after the cooking process has been already started, by pressing +/- button. Or press the START button once to increase the duration time by 30 seconds.



## KEEP WARM

**THIS FUNCTION** allows you to keep your dishes warm automatically.

1. Press the Keep Warm button. The display shows as left side.
2. Press +/- button to select suitable time, then press START button.



- The keep warm cycle last for a duration of 15 minutes, if you want this to be more then please selected a time more than this.



## AUTO COOK MENU

**A SELECTION OF AUTOMATIC RECIPES** with preset values to offer optimal cooking results.

1. Press the Auto Cook button, display shows as left side.
2. Press Auto Cook button repeatedly or press +/- button to select the desired recipe (see the table following).
3. Press the START button to confirm the recipe and press +/- button to select the weight when there is a weight range in the table.
4. Press the START button. The function will start.





According to the selected recipe, after a certain time, the display would ask you to add or turn or stir the food. See "Add/Stir/Turn food" chapter on page 7.



The cooking recipe will be confirmed once you leave the function button for 3 Seconds, press the function key again to change the recipe type.

RECIPE	ITEM	INITIAL STATE	WEIGHT AMOUNT	DURATION	PREPARATION
Cupcakes	1	Room temperature	300g	5-11 min	Put 125g eggs and 170g sugar into container then stir for 2-3mins, add 170g flour, 10g baking powder, 100g water, 50g butter, mix well, put food into the cups. Put the cups around the turntable to make sure uniform heat.
Vegetable	2	Room temperature	250-500g /50g	3-6 min	Cut the vegetable into pieces, add 2 tablespoon water.
Soup	3	Refrigerator temperature	300-1200g /300g	2-7 min	Cover the dish, leave an air ventilation.
Green bean	4	Room temperature	200-500g /50g	4-7 min	Add 2 tablespoon water and cover the dish.
fish fillet	5	Refrigerator temperature	200-500g /50g	6-11 min	Cover the dish and leave a vent.
Hamburger	6	Room temperature	100-400g /100g	30-39 min	Put the hamburger (100g/each) on the grill rack. Turn food when oven prompts.
Meat loaf	7	Room temperature	400-900g /100g	20 min	Mix 800g mince meat, 2 eggs and 1.5g salt. Cover with film
Homemade Lasagna	8	Room temperature	250-1000g /50g	25 min	Prepared your favorite lasagna recipe

 Potato gratin	9	Room temperature	750-1200g /50g	39 min	①Ingredients: 750g peeled potatoes , 100g shredded cheese, fat content 25-30% per dry substance 50g eggs, white and yolk blended 200g milk plus cream (15-20% fat content) ; 5g salt 5preparation as follow: Cut the potatoes in slices about 4 mm thick by using a food processor. ②Fill the container with approximately half the amount of sliced potatoes and cover with half of the shredded cheese. ③Add the remaining potatoes. Mix the eggs, milk-cream and salt using electrical mixer and pour it over the potatoes. Finally spread the remaining cheese evenly on top of the gratin..
 Scrambled eggs	10	Room temperature	1-4eggs	2-4 min	Well beat the egg and water together, cover the measuring cup with plastic wrap.









## SOFT/MELT

**A SELECTION OF AUTOMATIC RECIPES** with preset values to offer optimal cooking results.

1. Press the Soft/Melt button, display shows as left side.
2. Press Soft/Melt button repeatedly or press +/- button to select the desired recipe (see the table below).
3. Press the START button to confirm the recipe and presse +/- button to select the weight when there is a weight range in the table.
4. Press the START button. The function will start.



The cooking recipe will be confirmed once you leave the function button for 3 Seconds, press the function key again to change the recipe type.

FOOD TYPE			WEIGHT	HINT
P 1	Soften	 Butter	50g - 500g/50g	From refrigerator state, unwrap and place in microwave safe dish
P 2	Soften	 Ice Cream	100g - 1000g/50g	From frozen state, place ice cream container on turntable.
P 3	Soften	 Cream Cheese	50g - 500g/50g	From refrigerator state, unwrap and place in microwave safe dish
P 4	Soften	 Frozen Juice	250g - 1000g /250g	From frozen state, remove lid from container.
P 5	Melting	 Butter	50g - 500g/50g	From refrigerator state, unwrap and place in microwave safe dish
P 6	Melting	 Choco late	100g - 500g/50g	From room temperature, place in microwave safe dish.
P 7	Melting	 Cheese	50g - 500g/50g	From refrigerator state, place in microwave safe dish.
P 8	Melting	 Marsh mellites	100g - 500g/50g	From room temperature, place in microwave safe dish. The dish should be at least double volume with the marshmallows since they are expanded during cooking.

## TECHNICAL SPECIFICATION

Model	MWH 253
Supply Voltage	230-240V~50 Hz
Rated Input Power	1400 W
Grill	1000 W
Outer dimensions (HxWxD)	281 x 483 x 419
Inner dimensions (HxWxD)	220 x 344 x 340

## GUARANTEE

12 months Standard Guarantee  
Enhanced to 2 years upon product registration

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indesit Company UK Limited with registered office at Peterborough PE2 9JB in relation to products purchased in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for products purchased in the Republic of Ireland. This Guarantee does not affect your statutory rights.

Your product has the benefit of our manufacturer's Guarantee, which covers the product for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your product is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the product at no cost to you.

This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
- Cosmetic damage must be reported within 14 days from the date of purchase.
- The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The product is used only on the electricity supply printed on the rating plate.
- The product has been used for normal domestic purposes only.
- The product 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 product that is replaced become our property.
- The product 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.
- Accidental damage, this includes but is not limited to, damage which occurs as a result of an external action.
- Replacement of any consumable item or accessory. These include but are not limited to:
- plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glass or plastic.

## After Sales Service

No one is better placed to care for your Hotpoint product during the course of its working life than us – the manufacturer.

## Essential Contact Information

### Advice Line

We have a dedicated team who can provide free advice and assistance with your product if you experience any technical difficulties. Simply call our Hotpoint Service Hotline for telephone assistance.

UK: 03448 240 055

Republic of Ireland 0818 904 041

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Please note:

Our advisors will require the following information:

Model number:

Serial number:

## Consumables and Accessories

We supply a full range of consumables and accessories to keep your product functioning efficiently throughout its life.

**UK: 03448 225 225**

**Republic of Ireland: 0818 313 413**

**[parts.hotpoint.co.uk/shop](http://parts.hotpoint.co.uk/shop)**

## 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 products carefully.

### **Register your new product and receive 1 additional year FREE!**

As an additional benefit of owning your Hotpoint product, we are offering 1 years additional free guarantee. To be eligible for this you will need to contact us to register your product within 28 days of purchase. If you do not register your appliance within the 28 days you will still be entitled to 1 years manufacturer's guarantee. To activate your 2 year guarantee register online at [www.hotpoint.co.uk](http://www.hotpoint.co.uk). Please note that the extended guarantee is only available in the UK and Ireland and is subject to the same terms and conditions as the 1 year guarantee. Please refer to the certificate of guarantee for more information.

## DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European Directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream.



Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

# Hotpoint

Whirlpool EMEA S.p.A.  
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