

Hotpoint

COOK 30



INSTALLATION Prior to connecting

Chek that the voltage on the rating plate or rrep onds to the voltage in voltage in voltage.

- Do not remove the mic owave inlet protection plates loa ted on the is de of the over n a iv ty wall. They prevent greate & food partibles from entering the mic owave inlet b annels.
- Plae the own on a sable, even somethat is strong enough to hold the oven and the food utens is you put in it. Use a refully when handling.
- Position the own at a disane from other heating sources. For sufficient ventilation there must be a space of at least 30 m above the own. Ensure that the space underneath, above and around the own is empty to allow for proper airflow. The mic oware ovents all not be placed in a spinet.
- Ens re that the appliane is not damaged.
 Check the oven door closes firmly against the door s pport. Empty the or n and bean the interior with a seft, damp both.

Do not operate this appliane if it has a damaged mains o rd or plug, if it is not work ng properly, or if it has been damaged or dropped. Do not immere the mains o rd or plug in water. Keep the o rd away from hot s rfae s Electrical shock, fire or other hazards may rest.

• Do not use extension cord: If the power supply cord is too short, have a qualified electric an or service man install an outlet near the applians.

This appliane MUST be Earthed or this o uld res It in the rik of electric is ok It MUST be o nnet ed to a properly into alled earthed is it or fue d earthed is it dearthed into a qualified electrician or serviceman if the earthing into ruc ions are not o mpletely understood, or if doubt exis as to whether the mic oware or n is properly earthed.

AFTER CONNECTING

- The own a n be operated only if the own door is firmly closed.
- Poor telev is on ree ption and radio interfe-

- rene may rest if the own is loated bose to a TV. radio or aerial.
- The earthing of this appliane is o mpul- s ry. The manufacturer will ae pt no re- p one bility for injury to pere ns animals or damage to objects arising from the non-obe raine of this requirement.
- The manufact urers are not liable for any problems a us d by the us r's failure to obs re thes 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 us y ur mic owas os n for dry ng textiles, paper, spices, herbs, wood, flowers fruit or other o mbus ible materials This could result in fire.
- If material inis de / outs de the or n sould ignite or souls is emitted, se ep or n door bor d and turn the or n off. Disonet the power or d or sout off power at the further or broad it breaker panel.
- Do not ove r-o ok food. This o uld resilt in fire.
- Do not leave the overn unattended, especially when using paper, plats ic or other or mbustible materials in the oroking proces. Paper and arror burn and some plats is a nomelt 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 o rross be bemia is or sa pors in this appliane. This type of ose n is pecifically designed to heat or cook food. It is not designed for industrial or laboratory

ue .

- Do not hang or plae heay items on the door as this a n damage the own opening and hinges The door handle be ould not be use d for hanging things on.
- The Mic oware or n is intended for heating food and bere rages Driy ng of food or bothing and heating of warming pads bippers pronges damp both and is milar may lead to rike of injury, ignition or fire.
- This appliane a n be use d by b ildren aged from 8 & ars and above and pero ns with redue d phis a l, e no ry or mental a pabilities or lake of experiene and kn owledge if they have been given superivision or ints rut ion o ne rning ue of the appliane in a a fe way and understand the hazards involved. Children a all not play with the appliane. Cleaning and ue r maintenane b all not be made by b ildren unles they are older than 8 and s perive d. Keep the appliane and its o rd out of reab of b ildren les than 8 e ars
- This appliane is not intended for use by pero ns (including b ildren) with redue d physical, one no ry or mental a pabilities or lake of experiene and knowledge, unles they have been given a perivision or intended in the perivision of the appliane by a pero n reponsi-

ble for their a fety.

- Children b ould be a perive d to ena re that they do not play with the appliane.
- Do not us y ur mic owaw own for heating any hing in airtight saled o ntainers. The pressive re includes and may a usuamage when opening or may explode.
- The door e als and the door e al areas mut be regularly inp et ed for damage. If thee areas are damaged the appliance should not be operated until it has been repaired by a trained e rvie teb nic an.
- The appliane s are not intended to be operated by means of an external timer or separate remote-control system.
- Do not us y ur mic owaw own for o ok ng or reheating whole eggs with or without a ell is ne they may explode explored nafter mic owaw heating has ended.

PRECAUTIONS GENERAL

- This appliane is designed for domestic use only!
- The appliane is ould not be operated without food in the own when using mic owares. Operation in this manner is likely to damage the appliane.
- The e ntilation openings on the oe n must not be o e red. Bloking the air intake or eka aus e nts may a us damage to the oe n and poor o ok ng resilts
- If yo u pratie operating the own, put a glas of water inis de. The water will abor the the mic owave energy and the over n will not

- · be damaged.
- Do not store or ue this appliane outdoors
- Do not use this product near a k then sink in a wet base ment, or near a sw imming pool, or similar.
- Do not us the a ivty for any s orage purpos s
- Remove wire twis-ties from paper or plats ic bags before placing bag in the oven.

DEEP-FRYING

- Do not us y ur mic owas os n for deepfry ng, bea us the oil temperature a nnot be o ntrolled.
- Use hot pads or own mitts to prewent burns when toub ing ontainers own parts and pan after ook ng. Ae is ble parts may be ome hot during use, young bildren is ould be be pt away.

LIQUIDS

- e.g. bewe rages or water.
 Ow rheating the liquid bewend hoiling point a nour without evidene of bubbling. This ould result in a sudden boil ow rof the hot liquid.
- To prevent this pos bility the following seps bould be taken:
 - 1. And id using the raight-sided on tainers with narrow nets
 - 2. Stir the liquid before placing the ontainer in the own and let the teap oon remain in the ontainer.
 - After heating, allow s anding for a s ort time, s irring again before a refully removing the o ntainer from the own.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always is ir and be extra the temperature before in the riving. This will ensure that the heat is exemply distributed and the riving of a liding or burns a nine and ided.
- Ens re the Lid and the Teat is remose d before heating!

ACCESSORIES GENERAL

There are a number of ae so ries as ilable on the marks t. Before so u buy, enso re they are so itable for microwate us.

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

When yo u put food and ae so ries in the mic oware over n, ensore that they do not o me in o ntat with the interior of the over n.

This is ep ec ally important with ae s ries made of metal or metal parts

If ae s ries o ntaining metal o mes in o ntat with the own interior, while the own is in operation, s ark ng a n ou r and the own o uld be damaged.

Always ens re that the turntable is able to turn freely before s arting the over n. If the turntable is 't able to turn freely by u is ould use a sn aller so I.

TURNTABLE SUPPORT



Us the turntable s pport under the Glas turntable. New r put any other utens is on the turntable s pport.

Fit the turntable support in the ore n.

GLASS TURNTABLE



Use the Glas turntable with all o oking methods. It o liets the dripping juies and food partities that otherwise would sain and sail the

interior of the og n.

 Plae the Glas turntable on the turntable s pport.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It mus be a rried out with the mic owae or n dis nnet ed.

Failure to maintain the own in a bean ondition ould lead to deterioration of the surface that ould adversely affect the life of the ap-

pliane and pos bly res It in a hazardous situation.

Do not use metal so uring pads abrais to be eansers, to eel-wool pads gritty was boths etc whith a n damage the ontrol panel, and the interior and exterior oven sortages. Use a both with a mild detergent or a paper towel with sort ray glas be eaner. Apply sort ray glas be eaner to a paper towel.

Do not p ray directly on the or n. At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This or n is designed to operate with the turntable in plae .

Do not operate the mic oware or n when the turntable has been remove d for b eaning.

Us as ft and damp both with mild detergent to bean the interior s rfaes front and rear of the door and the door opening.

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

For stubborn to ains boil a to p of water in the one in for 2 or 3 minutes. Steam will to ften the mark

Adding some lemon juie to a cop of water, placing this on the turntable and boiling for a few minutes an eliminate odors inis de the ore n.

Do not use the earning applianes when the earning by unranged one of the contract of the cont

The oven should be cleaned regularly and any food deposits removed. The e iling beneath it may need regular be eaning. This be ould be done with a be ft and damp be oth with mild detergent.

DISHWASHER SAFE:

Turntable Support

Glass Turntable

TROUBLE SHOOTING GUIDE

If the over n does not work do not make a service a II until vor u have made the following be eks

• The Turntable and turntable ${\bf s}$ pport is in plae .

- The Plug is properly ine rted in the wall
 ke t.
- The Door is properly b oe d.
- Cheks your Fues and ensore that there is power and ilable.
- Chek that the own has ample we ntilation.
- Wait for 10 minutes then try to operate the own none more.
- Open and then bos the door before y u try again.

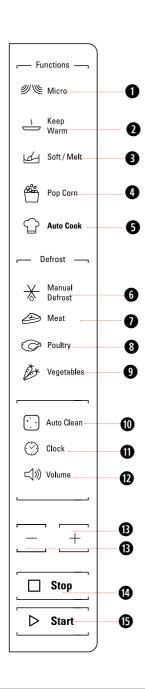
This is to aw id unnee a ry a lls for whib you will be b arged. When a lling for Serve, please give the e rial number and type number of the over n (see Serve label). Consilt your warranty book et for further advie.

If the mains o rd needs replacing it is ould be replaced by the original mains o rd, while is an ilable via our service organization. The mains o rd may only be replaced by a trained in rive teb nic an.

Serive only to be a rried out by a trained service technician. It is hazardous for any ne other than a trained person to a rry out any serive or repair operation, while involves the removal of any over, while gives protection against expose retomic owave energy. Do not remove any over.

CONTROL PANEL DESCRIPTION

MWH 301 B



1 Micro

Use to set power level.

2 Keep Warm

Touch to set Keep Warm program.

■Soft/Melt

Press this button to access Soft/Melt cooking mode.

- 4 Pop corn
- **5** Auto Cook

Use to access the automatic recipes menu.

6 Manual Defrost

To defrost manually.

7 3 9 Meat/Poultry/Vegetables To set defrost menu.

① Auto Clean
Use to clean cavity.

1Clock

Use to set the time of day.

2 Volume

Use to activate/deactivate beep signal.

B+/-

Use to input food menu code, clock time, cook time, cook weight.

OF THE STOP
 OF THE

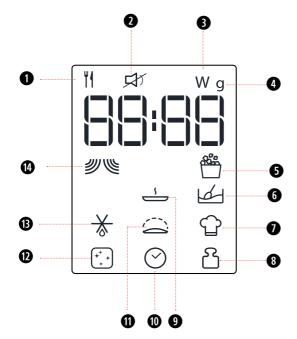
Use to pause, stop or cancel cooking.

(b) JET START

Use to start the cooking.

Use to set quick start program.

DISPLAY DESCRIPTION



- **1**Food type selection
- 2 Mute Icon
- 3 Microwave power (watt)
- 4 Weight (grams)
- **5**Popcorn Icon
- 6 Soft/Melt Icon
- Auto cook Icon
- 8 Insert weight
- **9**Keep Warm Icon
- 10 Insert time
- **10** Dough Rising Icon
- **12** Auto clean Icon
- **B**Defrost Icon
- **M**icrowave 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 ":").



START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "Standby 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".





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. Press STOP button once ,the functions can be paused as what they are,press STOP button twice,the functions stopped.

The setting will be maintained for 5 minutes.

To continue cooking:

Close the door and press the Jet 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 functioning 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 at ion).
- * Clos the door and res art by pres ng E T 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, touch the Clock button once. The display shows the current clock.
- 2. Press + / to set the hour.
- 3. Press Clock/JET START button to confirm.
- 4. Press + / to set the minute.
- Press Clock/JET START button to confirm the setting.

Note:

Every time after cooking process is completed, the screen shows "End" and issued a prompt until opened the door to return standby (no operation for 10 minutes automatically return to standby).

• When plug in, the screen shows "12:00" ("12" flashing), 1 minute later return to standby (before returning standby can directly set clock).

- In the process of cooking, press Stop button once to pause, press Jet Start button to continue cooking, but press Stop twice to cancel this program.
- In the process of cooking set, no operating system automatically return to standby mode in 1 minute.



JET START

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

1. Press the Jet Start Button.

Pressing the Jet Start button the Microwave function will start at maximum microwave power (800 Watt) for 30 seconds.

Pressing the JET START button, the Microwave function will start at full microwave power (900W) for 30 seconds.

- 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 JET 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 JET START button.
- The keep warm cycle is 15minutes, to ensure keep perfect effect, please select the time more than 15minutes



POPCORN

This function allows to cook Pop Corn microwaveable bags (net weight of the bag has to be 100g).

- 1. Press the Pop corn button.
- 2. Press JET START button to start the function.



(+++) 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:

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

TO START THE CYCLE:

- Press the Auto Clean button, the cleaning cycle duration will be visible on the display.
- 4. Press the Jet Start button to start the function.

WHEN THE CYCLET IS FINISHED:

- 5. Press the Stop button.
- 6. Remove the container.
- Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

• 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.



MICROWAVE

To cook with microwave power individually, press the Micro button repeatly to select a cooking power level, then press +/- button to set a desired cooking time. The longest cooking time is 90 minutes.

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

If need to change the power, press the Micro button again, the desired power level can be selected as 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 of fish, meat, vegetables etc.
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.



MANUAL DEFROST

This function allows you to defrost food.

- 1. Press the Defrost button, press JET START to confirm.
- 2. Press +/- button to adjust cooking time.
- 3. Press JET START to start.

, Two-thirds of cooking time the system will pause to remind you to turn over the food until you depress JET START button to enter into the next defrosting stage, and defrost resume.

For best 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 as they begin to defrost. Individual slices defrost more easily.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



VOLUME: SILENCE MODE

This function allows to activate/deactivate all the sounds played by the appliances, includes button press, warnings, alarm, even end audio feedback.

Press Volume button to become mute, press Volume button again to become sounding.

This function can operate at any time.



Soft/Melt

A selection of automatic recipes with preset values to offer optimal cooking results.

- 1. Press the Soft/Melt button.
- 2. Press Soft/Melt button repeatly or press +/-button to select the desired recipe (see the table below).
- 3. Press the JET 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 JET 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
PI	Soften	Butter	50g - 500g/50g	From refrigerator to ate, unwrap and plae in mic oware a fe dita
P2	Soften	le Cream	50g - 1000g/50g	From frozen state, place ice c eam o ntainer on turntable.
P3	Soften	Cream Cheese	50g - 500g/50g	From refrigerator s ate, unwrap and plae in mic owaw a fe dis
PY	Soften	Frozen Juice	250g - 1000g/250g	From frozen state, remove lid from o ntainer.
P5	Melting	Butter	50g - 500g/50g	From refrigerator s ate, unwrap and plae in mic owaw a fe dis
P6	Melting	Choo late	100g - 500g/50g	From room temperature, plae in mic owae a fe dia .
P7	Melting	≤ Chees	50g - 500g/50g	From refrigerator to ate,plae in mic oware a fe dis .
P8	Melting	Mark mellows	50g - 500g/50g	From room temperature, plae in mic oware a fe dib .The dib b ould be at leas double by lume with the marb mellows is ne they are exp anded during o ok ng.



\

DEFROST MENU(MEAT/POULTRY/VEGETABLES)

These functions allows you to defrost food.

- 1. Press the Meat/Poultry/Vegetables buttons,press JET START to confirm.
- 2. Press +/- button to adjust the weight of food.
- 3. Press JET START to start.

It would be better that, turn food when the oven prompts.
oven prompts.

FOOD TYPE		WEIGHT	SUGGESTED USE	
P2	Minced meat	100g - 2000g	Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results.	
P3	Poultry	100g - 2000g	Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.	
PY	Vegetables	100g - 1000g	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.	



AUTO COOK MENU

A selection of automatic recipes with preset values to offer optimal cooking results.

- Press the Auto Cook button.
- 2. Press Auto Cook button repeatly or press +/- button to select the desired recipe (see the table following).
- 3. Press the JET 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 JET START button.The function will start.

According to the selected recipe, after a certain time, the display would ask you to
certain time, the display would ask you to
add or turn or stir the food. See "Add/Stir/Turr
food" chapter on page 8.

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	INITIAL STATE	WEIGHT AMOUNT	DURATION	PREPARATION
Rie tto	Frozen	250-1000g/250g	20-31min.	Put food onto microwave safe dish(250g risotto with 400g water for 1 serving),cover the dish.
2 (iii) Cupa & s	Room temperature	300g / 600g	5-11 min.	Put 125g eggs and 170g s gar into o ntainer then s ir for 2-3mins add 170g flour,10g bak ng powder,100g water,50g butter,put food into the a ps Put the a ps around the turntable to mak s re heaten evenly.
3 Ø	Room temperature	200-500g/50g	3-6 min.	Cut the vegetable into pieces,add 2 tablespoon water.
4 <u>s</u>	Room temperature	100-300g/100g	13-17 min.	Put the spaghetti and water into microwave safe dish(100g for 1 serving,need 800g water).
Soup	refrigerator temperature	300-1200g/300g	2-7 min.	Cover the dibs, leaving an air ventilation.
6 OS Sc ambled eggs	Room temperature	1-4eggs	2-4 min.	Well beat the egg and water together, o e r the meas ring a p with plas ic wrap.
7 File fillet	refrigerator temperature	200-500g/50g	6-11 min.	Cover the dish and leave a vent.
8 Green bean	Room temperature	200-500g/50g	4-7 min.	Add 2 tables oon water and o e r the dis .
9 Vogurt	Room temperature	1000g	5Hr20 min.	Us boilded water to be an the ontainer. Put 1000ml milk and 1g pg gurt starter into ontainer, then add 50g star. Coper the ontainer during the ook ng.
10 Ais ng	Room temperature	1 dough	65min.	Put 200ml water into one n. Add the prepared dough when one n prompt.



TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Input Power	1400 W
Outer dimensions (HxWxD)	300X 539 X 398
Inner dimensions (HxWxD)	240 x 354 x 358

GUARANTEE

12 months Standard Guarantee Enhanced to 2 years upon product registration

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indes t Company UK Limited with registered office at Peterborough PE2 9JB in relation to product s purb as d in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for product s purb as d in the Republic of Ireland. This Guarantee does not affect p ur statutory rights

Your product has the benefit of our manufacturer's Guarantee, while or the product for twelver months from the date of purb are.

This gives you the reasurane that if, within that time, your product is proven to be defective beaute of either workn and ip or materials, we will, at our discretion, either repair or replate the product at no os to you.

This Guarantee is ${\bf s}$ bjet to the following onditions

- Documentary proof of original purchase date is prov ded.
- Cosmetic damage must be reported within 14 day from the date of purb as .
- The product has been installed and operated o rret ly and in aco rdane with our operating and maintenane int rut ions
- The product is used only on the electricity
 pply printed on the rating plate.
- The product has been used for normal dometo ic purpose is only.
- The product has not been altered, serviced, maintained, dim antled, or otherwise interfered with by any persent not authorise d 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 replace d beome our property.
- The product is used in the United Kingdom or Republic of Ireland.

The Guarantee does not o e r:

- Damage resulting from transportation, improper us , neglet or interferene or as a res It of improper int allation.
- Accidental damage, this includes but is not limited to, damage whib or rs as a rest tof an external attion.
- Replacement of any consumable item or ac e ry. These include but are not limited to:
- plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glas or plas ic

After Sales Service

No one is better plae d to a re for y ur Hotpoint product during the o ure of its work ng life than us – the manufact urer.

Essential Contact Information Advice Line

We have a dedia ted team who a n provide free adive and as sane with your product if you experience any technical difficulties. Simply call our Hotpoint Serive Hotline for telephone as sane.

UK: 03448 240 055

Republic of Ireland 0818 904 041 www.hotpointservice.co.uk

Please note:

Our advisors will require the following info	
Model number:	
Serial number:	

Consumables and Accessories

We sipply a full range of o nsimables and ae si ries to be ep si ur product functioning efficiently throughout its life.

UK: 03448 225 225

Republic of Ireland: 0818 313 413

parts.hotpoint.co.uk/shop

Recycling and Disposal Information

As part of Hotpoint's o ntinued o mmitment to helping the enir ronment, Hotpoint ree restheright to use quality, retailed o mponents to be ep down a somer o sand minimis material wastage.

Pleae dip oe of pale ging and old produt s a refully.

Register your new product and receive 1 additional year FREE!

As an additional benefit of owning your Hotpoint produc, we are offering 1 \$\mathbf{y}\$ ars additional free guarantee. To be eligible for this \$\mathbf{y}\$ u will need to \$\mathbf{o}\$ ntac us to regits er \$\mathbf{y}\$ ur product within 28 day of purb as . If \$\mathbf{y}\$ u do not regits er \$\mathbf{y}\$ ur appliane within the 28 day \$\mathbf{y}\$ u will \$\mathbf{s}\$ ill be entitled to 1 \$\mathbf{y}\$ ars manufact urer's guarantee. To at in te \$\mathbf{y}\$ ur 2 \$\mathbf{y}\$ ar guarantee regits er online at www.hotpoint.co.uk Please note that the extended guarantee is only an ilable in the UK and Ireland and is \$\mathbf{s}\$ bject to the \$\mathbf{a}\$ me terms and \$\mathbf{o}\$ nditions as the 1 \$\mathbf{y}\$ ar guarantee. Please refer to the certificate of quarantee 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 appliane s mus be o llet ed e parately in order to optimie the recovery and rety ing of the materials they on tain and redue the impat on human health and the environment.

The cos dout "wheeled bin" in bol on the product reminds in u of in ur obligation, that when in u dip os of the appliane it mus be a parately of lected. Considerate for information of near their load authority or retailer for information of near into the or rection of their old appliane.

Hotpoint