

Built-In Appliances

Product Specifications &
Installation Advice

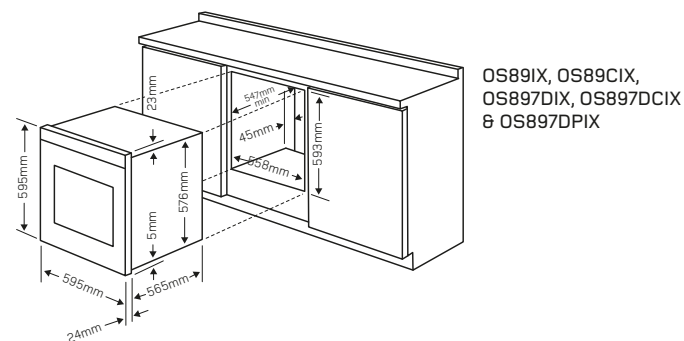


Openspace Single/Double Ovens



OS897DPIX OS897DCIX OS897DIX OS89CIX OS89IX

Model Number	OS897DPIX	OS897DCIX	OS897DIX	OS89CIX	OS89IX
Colours					
IX = Fingerprint Resistant Stainless Steel	IX	IX	IX	IX	IX
Oven Type					
Electric	•	•	•	•	•
Cooking Functions					
Roast	•	•	•	•	•
Cakes	•	•	•	•	•
Bread	•	•	•	•	•
Pizza	•	•	•	•	•
Multi-Cooking	•	•	•	•	•
Grill	•	•	•	•	•
Fan Grilling	•	•	•	•	•
Low Temperature 90°C	•	•	•	•	•
Low Temperature 65°C	•	•	•	•	•
Low Temperature 40°C	•	•	•	•	•
Features					
Oven Divider	•	•	•	•	•
Control Type	Proud	Proud	Proud	Proud	Proud
Electronic Timer	•	•	•	•	•
Oven Door Lock	•	•	•	•	•
Electronic Thermostat Control	•	•	•	•	•
Variable Grill	•	•	•	•	•
Halogen Oven Light	Side x 2	Side x 2	Side x 2	Rear	Rear
Standard Oven Light					
Glazing Level	Triple	Triple	Triple	Triple	Triple
Air Flow Cooling Fan & Internal Venting	•	•	•	•	•
Cleaning					
Fast Clean/Pyrolytic with Grey Interior	•	•	•	•	•
Catalytic Liners		•		•	
Easy Clean Enamel Interior			•		•
Easy Clean Full Inner Glass Door		•	•	•	•
Equipment					
Standard Tray	1	1	1	1	1
Grill Grid	3	3	3	3	3
Deep Tray	1	1	1		
Power					
Total Power (W)	3600	2800	2800	2800	2800
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50	230/50
Energy					
Energy Efficiency Class	A	A	A	A	A
Total Capacity (Litres)	70	70	70	70	70

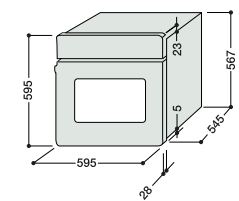


60cm Experience Steel Single Ovens

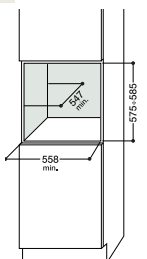


SE103PG SE1032 SE89PG SE662 SE661

Model Number	SE103PG	SE1032	SE89PG	SE662	SE661
Colours					
X = Fingerprint Resistant Stainless Steel K = Black	X	X	X	K	X
Oven Type					
Electric	•	•	•	•	•
Cooking Functions					
Roast	10	10	8	6	6
Cakes	•	•			
Bread	•	•			
Pizza	•	•			
Multi-Cooking	•	•			
Fast Cooking			•		
Grill	•	•	•	•	•
Fan Grilling	•	•	•	•	•
Conventional			•	•	•
Circulaire Fan			•	•	•
Pizza (no preset temperature)			•	•	•
Low Temperature 90°C	•	•			
Low Temperature 65°C	•	•			
Low Temperature 40°C (proving)	•	•	•		
Features					
Control Type	Touch	Touch	Proud	Proud	Proud
Electronic Timer	•	•	•	•	•
Control Panel Lock	•	•			
Oven Door Lock	•		•		
Electronic Thermostat Control	•	•	•		
Variable Grill	•	•	•		
Halogen Oven Light		Rear			
Standard Oven Light	Side		Side	Rear	Rear
Glazing Level	Quad	Triple	Quad	Double	Double
Air Flow Cooling Fan & Internal Venting	•	•	•	•	•
Cleaning					
Fast Clean/Pyrolytic with Grey Interior	•		•		
Catalytic Liners		•		•	•
Easy Clean Full Inner Glass Door		•		•	•
Equipment					
Telescopic Guides		2		2	1
Standard Tray	1	1	1	1	1
Grill Grid	1	1	2	2	2
Deep Tray	1	1	1	1	1
Power					
Total Power (W)	2800	2800	2800	3000	3000
Supply/Voltage (V/Hz)	230/50	230/50	230/50	245/50	230/50
Energy					
Energy Efficiency Class	A	A	A	A	A
Total Capacity (Litres)	56	58	56	58	58



SE103PG, SE1032,
SE89PG, SE662 &
SE661

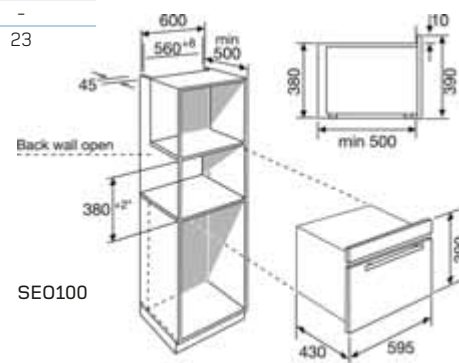


48cm Experience Steel Ovens/Steam Oven



SE48101PG SE481012G SE0100

Model Number	SE48101PG	SE481012G	SE0100
Colours			
X = Fingerprint Resistant Stainless Steel	X	X	X
Oven Type			
Electric	•	•	•
Cooking Functions	10	10	2
Roast	•	•	
Cakes	•	•	
Bread	•	•	
Pizza	•	•	
Multi-Cooking	•	•	
Grill	•	•	
Fan Grilling	•	•	
Low Temperature 90°C	•	•	
Low Temperature 65°C	•	•	
Low Temperature 40°C	•	•	
Steam & Steam Defrost			•
Features			
Door Opening	Drop Down	Drop Down	Drop Down
Touch Control Type	Steel	Steel	Glass
Electronic Timer with Time/Temp Control	•	•	•
Control Panel Lock	•	•	•
Oven Door Lock	•		
Electronic Thermostat Control	•	•	•
Variable Grill	•	•	
Rear Halogen Oven Light		1	
Side Standard Oven Light	2		Side
Glazing Level	Triple	Triple	Double
Air Flow Cooling Fan & Internal Venting	•	•	
Cleaning			
Fast Clean/Pyrolytic	•		
Catalytic Liners		•	
Easy Clean Inner Door Glass	•	•	•
Equipment			
Telescopic Guides		2	
Standard Tray	1	1	
Deep Tray	1	1	
Grill Grid	1	1	
Grid Tray & Water Collector			•
Power			
Total Power (W)	2800	2800	2770
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Energy Efficiency Class	A	A	-
Total Capacity (Litres)	58	58	23



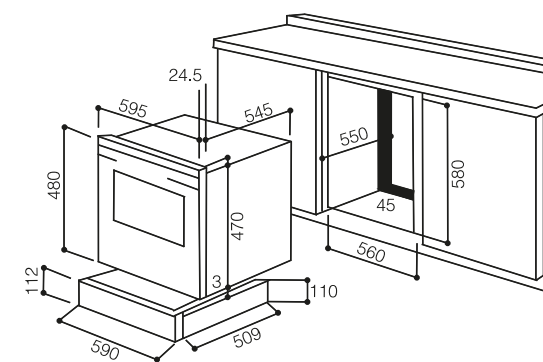
Warming & Storage Drawers



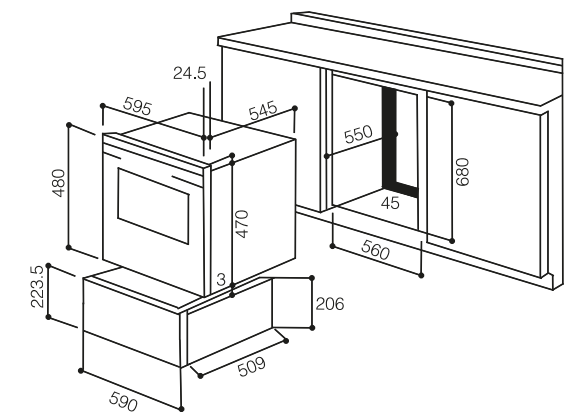
HD12 HWD24

Model Number	HD12	HWD24
Colours		
X = Fingerprint Resistant Stainless Steel	X	X
Type		
Storage Drawer	•	
Warming Drawer		•
Features		
Interior	Steel	Steel
Internal Volume (Litres)	16	45
Max Load (kg)	20	20
Telescopic Rails	•	•
Absorbed Power (W)		90
Cable & Plug Supplied		•
Supply/Voltage (V/Hz)		240/50
Temperatures (°C)		40, 55, 70
Dimensions		
Exterior - H x W x D (mm)	112 x 590 x 509	223.5 x 590 x 509
Interior - H x W x D (mm)	110 x 504 x 485	206 x 504 x 485

SE48101PG/SE481012G



HD12
Storage Drawer (Brackets Included)



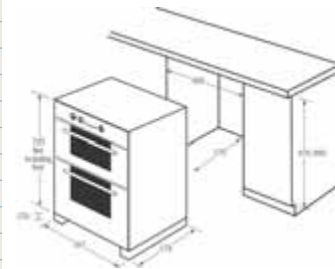
HWD24
Warming Drawer (Brackets Included)

60cm Experience Steel Double Ovens

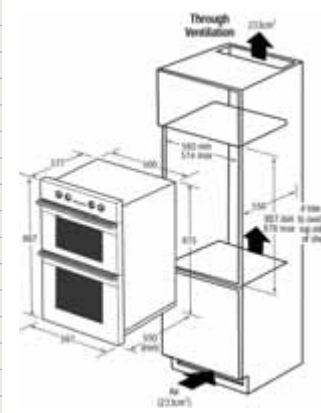


DE89 DE47 UE89 UE47

Model Number	DE89	DE47	UE89	UE47
Colours				
X = Fingerprint Resistant Stainless Steel	X	X	X	X
Oven Type				
Electric Built-In	•	•		
Electric Built-Under			•	•
Top Oven Functions	2	2	2	2
Conventional	•	•	•	•
Solarplus Twin Variable Grill	•	•	•	•
Maximum Oven Temperature	220	220	220	220
Main Oven Functions	8	3	8	3
Roast Meat	•		•	
Roast Poultry	•		•	
Fish Cooking	•		•	
Cakes	•		•	
Bread	•		•	
Conventional	•		•	
Proving	•		•	
Circulaire Fan	•	•	•	•
Defrost		•		•
Slow Cooking		•		•
Maximum Oven Temperature	230	230	230	230
Features				
Control Type	Retractable	Retractable	Retractable	Retractable
Electronic Timer with Time Control	•	•	•	•
Electronic Thermostat Control	Both Ovens		Both Ovens	
Oven Lights	Both Ovens	Both Ovens	Both Ovens	Both Ovens
Glazing Level	Triple	Triple	Double	Double
Air Flow Cooling Fan & Internal Venting	•	•	•	•
Cleaning				
Catalytic Liners	•	•	•	•
Equipment				
Grids	3	3	3	3
Grill Pan Kit (with handle)	1	1	1	1
Main Oven Telescopic Guides	2		2	
Deep Tray	1	1	1	1
Anti-Splash Tray	1	1	1	1
Power				
Total Power (W)	4500	5300	4500	5200
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Top Oven Energy Efficiency Class	A	A	B	B
Main Oven Energy Efficiency Class	A	A	B	B
Total Capacity (Litres)				
Top Oven	35	35	33	33
Main Oven	65	65	51	51



UE89 & UE47
On Feet for Easy Installation



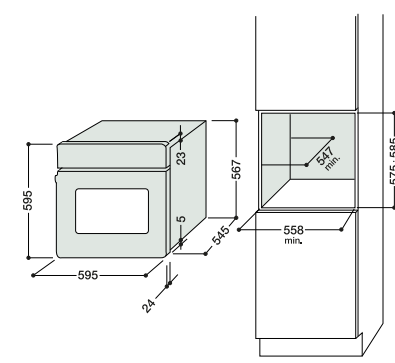
DE89 & DE47

60cm Style Single Ovens

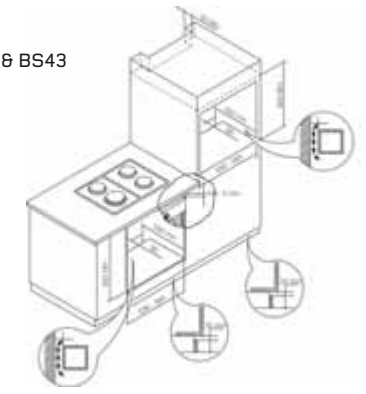


SY89PG BS53 SY56 BS43

Model Number	SY89PG	BS53	SY56	BS43
Colours				
X = Stainless Steel K = Black W = White B = Brown	X	X	X	K/W/B
Oven Type				
Electric Single	•	•	•	•
Cooking Functions				
Fan Assisted	•		•	
Multicooking				
Fast Cooking	•			
Electric Grill	•	•	•	•
Conventional	•		•	
Circulaire Fan		•		•
Pizza (no preset temperature)	•			
Fan Grilling	•		•	
Top Heat Only			•	
Features				
Defrost		•		•
Electronic Thermostat Control	•			
Electronic Timer with Time Control		•	•	•
Variable Grill	•	•	•	•
Proud Controls	•	•	•	•
Thermostat Light	•	•	•	•
Oven Light	Side	Rear	Rear	Rear
Glazing Level	Triple	Double	Double	Double
Air Flow Cooling Fan & Internal Venting	•	•	•	•
Cleaning				
Pyrolytic with Grey Interior	•			
Catalytic Liners		•		•
Easy Clean Finish			•	
Equipment				
Grill Grids	2	2	3	2
Standard Tray	1	1	1	1
Tray Handle		1	1	1
Power				
Total Power (W)	2800	2400	2400	2400
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Energy Efficiency Class	A	B	B	B
Total Capacity (Litres)	56	56	56	56



SY89PG, BS53, SY56 & BS43



60cm Style Single Ovens



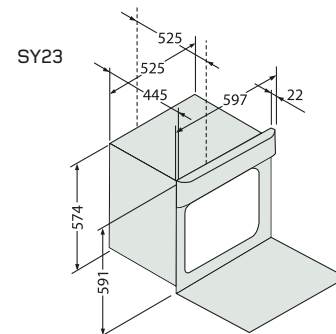
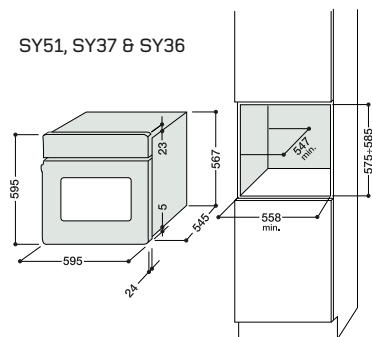
SY51

SY37

SY36

SY23

Model Number	SY51	SY37	SY36	SY23
Colours				
X = Stainless Steel K = Black W = White B = Brown	X	X/W	X/K/W/B	X/W
Oven Type				
Electric Single	•	•	•	
Gas Single				•
Cooking Functions				
Fan Assisted	•			
Grill Type	Electric	Electric	Electric	Gas
Fan Grilling	•			
Conventional	•			
Circulaire Fan		•		
Gas Oven (with Fan)				•
Top Heat Only	•			
Features				
Electronic Timer with Time Control		•	•	
Minute Minder	•			•
Variable Grill		•	•	
Proud Controls	•	•	•	•
Thermostat Light	•	•	•	•
Oven Light	Rear	Rear	Rear	Rear
Double Glazed Door	•	•	•	•
Air Flow Cooling Fan & Internal Venting	•	•	•	
Cleaning				
Easy Clean Oven Finish	•	•	•	•
Equipment				
Tray	1	1	1	
Tray Handle	1	1	1	
Grill Grid	3	3	3	1
Deep Tray				1
Power				
Total Power (W)	2400	2400	2400	2700 (Gas)
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Energy Efficiency Class	B	A	B	-
Total Capacity (Litres)	56	56	56	47



60cm Style Built-In Double Ovens



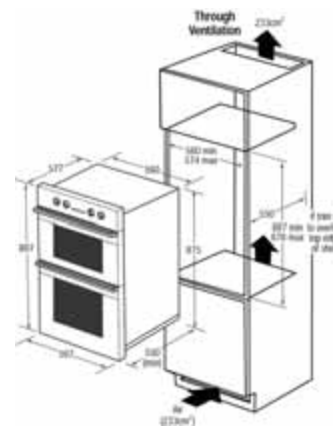
BD62/BD52

BD42/BD32

DY46

DY330G

Model Number	BD62/BD52	BD42/BD32	DY46	DY330G
Colours				
X/SS = Stainless Steel B = Brown K = Black W/P = White	BD62 SS BD52 B/K/P	BD42 SS BD32 B/K/P	X/K/W	X/W
Oven Type				
Electric Built-In	•	•	•	
Gas Built-In				•
Top Oven Functions	2	2	2	2
Conventional	•	•	•	
Solarplus Twin Variable Grill	•			
Dual Zone Variable Grill		•	•	
Maximum Oven Temperature	220	220	220	
Gas Zoned Oven				•
Fully Variable Gas Grill				•
Main Oven Functions	7	3	3	2
Circulaire Fan	•	•	•	
Conventional	•			
Fan Grilling	•			
Grill	•			
Circulaire Roasting	•			
Defrost	•	•	•	
Slow Cook	•	•	•	•
Maximum Oven Temperature	230	230	230	
Gas Zoned Oven				•
Features				
Electronic Timer with Time Control	Both Ovens	Both Ovens	Both Ovens	Both Ovens
Retractable Controls	•	•		
Easy-Grip Proud Controls			•	•
Thermostat Light	•	•	•	•
Oven Light	Both Ovens	Both Ovens	Both Ovens	Both Ovens
Double Glazed Door	•	•	•	•
Air Flow Cooling Fan	•	•	•	•
Cleaning				
Catalytic Liners	•	•	•	•
Equipment				
Top Oven Shelves	1	1	1	1
Main Oven Shelves	2	2	2	2
Grill Pan Kit (with handle)	•	•	•	•
Anti-Splash Tray	1	1		
Roasting Tin	1	1		
Roasting Rack	1	1		
Power				
Total Power (W)	5200	5200	5300	4800 (Gas)
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Top Oven Energy Efficiency Class	A	A	A	-
Main Oven Energy Efficiency Class	A	A	A	-
Total Capacity (Litres)				
Top Oven	35	35	35	20
Main Oven	65	65	65	54



BD62, BD52, BD42, BD32, DY46 & DY330G

60cm Style Built-Under Double Ovens

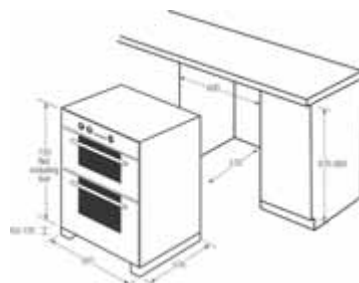


BU82

BU72

UY46

Model Number	BU82	BU72	UY46
Colours			
X/SS = Stainless Steel B = Brown K = Black W/P = White	SS	B/K/P	X
Oven Type			
Electric	•	•	•
Top Oven Functions	2	2	2
Conventional	•	•	•
Solarplus Twin Variable Grill	•	•	
Dual Zone Variable Grill			•
Maximum Oven Temperature	220	220	220
Main Oven Functions	3	3	3
Circulaire Fan	•	•	•
Defrost	•	•	•
Slow Cook	•	•	•
Maximum Oven Temperature	230	230	230
Features			
Electronic Timer with Time Control	Both Ovens	Both Ovens	Both Ovens
Thermostat Light	•	•	•
Retractable Controls	•	•	
Easy-Grip Proud Controls			•
Oven Lights	Both Ovens	Both Ovens	Both Ovens
Double Glazed Door	•	•	•
Air Flow Cooling Fan	•	•	•
Cleaning			
Catalytic Liners	•	•	•
Equipment			
Top Oven Shelves	1	1	1
Main Oven Shelves	2	2	2
Grill Pan Kit (with handle)	1	1	1
Roasting Tin	•	•	
Power			
Total Power (W)	5200	5200	5200
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Top Oven Energy Efficiency Class	B	B	B
Main Oven Energy Efficiency Class	B	B	B
Total Capacity (Litres)			
Top Oven	33	33	33
Main Oven	51	51	51



BU82, BU72 & UY46
On Feet for Easy Installation

Professional Cookers



EG1000E

EG1000G

EG902G

EG900

Model Number	EG1000E	EG1000G	EG902G	EG900
Colours				
X = Stainless Steel	X	X	X	X
Oven Type				
Freestanding Dual Fuel Range Cooker	•	•	•	•
Hob				
Solarglo Ceramic Zone	1 x 1.8kW Oval			
Gas	•	•	•	•
Number of Burners	5	7	5	5
Triple Ring Wok Burner	3.4kW	3.4kW	3.25kW	3.25kW
Double Face Burners (2 x 1.5kW)		•		
Automatic Ignition			•	•
Push Button Ignition	•	•		
Flame Supervision Device			•	•
Cast Iron Pan Supports	3	4	3	3
Griddle Plate		•		
Cooking Functions				
Conventional	•	•	•	•
Fan			•	•
Fan Assisted				•
Quick Defrost				•
Bottom Heat			•	•
Grill	•	•	•	•
Twin Variable Grill	•	•	•	•
Variable Grill	•	•	•	•
Fan Grilling			•	•
Baking			•	
Pizza			•	
Circulaire Fan	•	•	•	•
Oven Features				
Electronic Timer with Time Control	•	•	•	•
Glazed Door	Double	Double	Triple	Double
Oven Light	Both Ovens	Both Ovens	Both Ovens	•
Thermostat Light	•	•	•	•
Air Flow Cooling Fan	•	•	•	•
Cleaning				
Easy Clean Enamel Interior			•	•
Catalytic Oven Liners	•	•		
Equipment				
Shelves	2 Per Oven	2 Per Oven	2 + 1	2
Grill Pan	•	•	•	•
Energy				
Energy Efficiency Class (Secondary/Main)	B/B	B/B	A/B	B
Dimensions				
Height (mm)	900	900	900	900
Width (mm)	1000	1000	900	900
Depth (mm)	600	600	600	600

NB. All gas hobs for use in flats and multi-dwelling buildings in the UK and all installations in the Republic of Ireland must be fitted with a Flame Supervision Device.

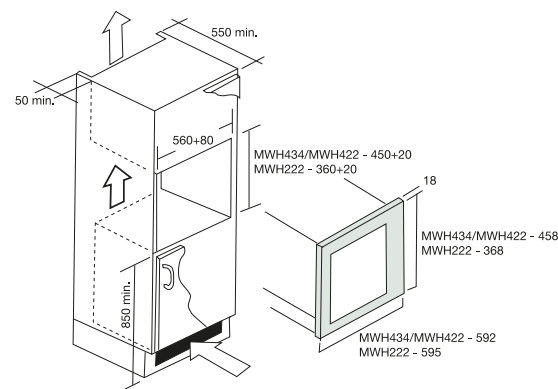
Microwave Ovens



MWH434A MWH422A MWH222

Model Number	MWH434A	MWH422A	MWH222
Colours			
K = Black W = White I/AX = Fingerprint Resistant Stainless Steel	AX	AX	K/W/I
Dimensions			
Capacity (Litres)	40	40	24
Height x Width x Depth (cm)	45.8 x 59.2 x 54.5	45.8 x 59.2 x 54.5	36.8 x 59.5 x 40
Power			
Microwave Power Output (W)	3400	3400	900
Grill Power (W)	1750	1750	1450
Microwave Power Levels (W)	125-200-300 400-500-600-700 800-900-1000	125-200-300 400-500-600-700 800-900-1000	150-300-450 600-750-850-900
Cooking Combinations			
Microwave	•	•	•
Turbo Grill	•		
Grill	•	•	•
Fan Oven	•		
Microwave & Fan	•		
Microwave & Grill	•	•	•
Control	Touch	Electronic	Electronic
Drop Down Door	•	•	
Side Opening Door			•
Digital Clock/Electronic Timer	•	•	•
Features			
Turntable Diameter (cm)	36	36	30
Number of Power Levels	10	10	7
Number of Programmes	4	11	10
Interior	Enamelled	Enamelled	Enamelled
Oven Light	1 x 25W	1 x 25W	1 x 25W
Timer (min)	99	99	60
"Cooking End" Alarm	•	•	•
Grid Shelves			3

NB. Built-In Microwaves cannot be installed under a worktop



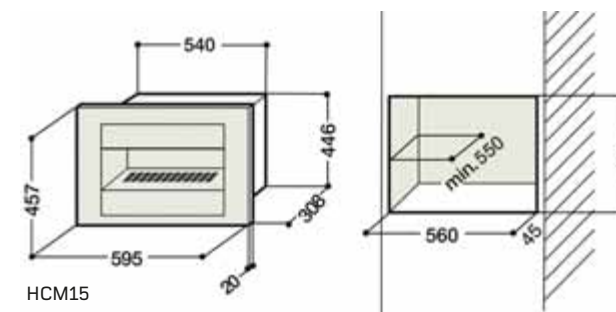
MWH434A/MWH422A & MWH222

Coffee Maker



HCM15

Model Number	HCM15
Colour	
X = Fingerprint Resistant Stainless Steel	X
Features	
Pump Pressure	15 Bar
Coffee Bean Reservoir	300g
Water Reservoir	1.7 Litres
Boiler Pressure Safety Valve	•
Bean Grinding Programme	•
Adjustable Water Temperature	•
Optional Water Filter Part No. (Not Supplied)	C00094963
Timer Function	•
Water Hardness Regulation	•
Coffee Length Regulation	•
Descaling Cycle	•
Descaling Liquid Part No. (Not Supplied)	C00094826
Rinsing Cycle	•
Energy Saving Standby Mode	•
Power	
Total Consumption	1250W
Consumption in Standby	20W/hr
Supply/Voltage	230/50



HCM15

Experience Induction Hobs



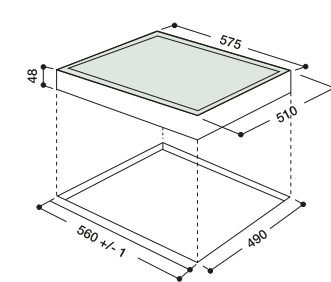
CIO642DD



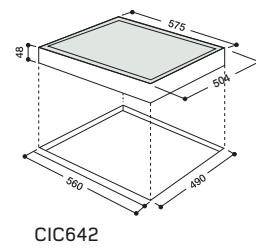
CIC642

Model Number	CIO642DD	CIC642
Colours		
B = Bevelled	B	C
C = Frameless		
Features		
Width (cm)	60	60
Number of Heat Zones	4	4
Induction	•	•
Touch Control	•	•
Power Levels	9	9
Power Level Indicators	•	•
Time Control Elements	4	4
Audio Signal at End of Time	•	•
Child Lock	•	•
Pan/Small Tool Detection	•	•
Power		
Total Power Output (kW)	7.2	7.2
Induction Ring	2 x 1.4kW	2 x 1.4kW 2 x 2.2kW*
Double Induction Ring	2 x 2.2kW*	

* Booster up to 3.0kW



CIO642DD



CIC642

Experience Induction & Ceramic Hobs



CEO647



CRO742DO



CRO642D



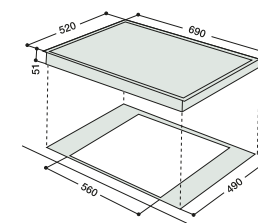
CRA641D



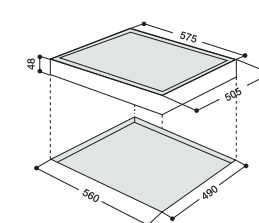
CEM645D

Model Number	CEO647	CRO742DO	CRO642D	CRA641D	CEM645D
Colours					
C = Frameless B = Bevelled	Z	B	B	C	X
Z = Steel Front Profile X = Stainless Steel					
Features					
Width (cm)	60	70	60	60	60
Number of Heat Zones	4	4	4	4	4
Induction	(2 Zones)				
Ceramic	(2 Zones)	•	•	•	
Halogen					•
Touch Control	•	•	•	•	
Control Knobs					•
Power Levels	9	9	9	9	12
Power Level Indicators	•	•	•	•	•
Residual Heat Indicators	•	•	•	•	•
Child Lock	•	•	•	•	
Pan/Small Tool Detection	•				
Possible to Install in 60cm Wide Cut-Out		•			
Power					
Total Power Output (kW)	6.8	7.0	6.5	6.6	6.8
Induction Ring	1 x 1.4kW 1 x 2.2kW*				
Halogen Zone					1 x 2.5kW
Double Ring Hilight Zone		1 x 1.0/2.2kW	1 x 0.7/1.7kW 1 x 1.0/2.2kW	1 x 1.0/2.2kW	1 x 0.7/1.7kW
Hilight Zone	1 x 1.4kW 1 x 1.8kW	2 x 1.2kW	1 x 1.2kW 1 x 1.4kW	1 x 1.2kW 1 x 1.4kW 1 x 1.8kW	1 x 1.2kW 1 x 1.4kW
Oval Hilight Zone		1 x 1.5/2.4kW			

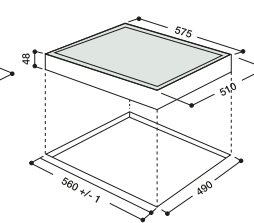
* Booster up to 3.0kW



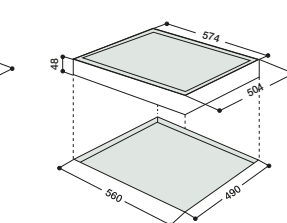
CRO742DO



CRA641D

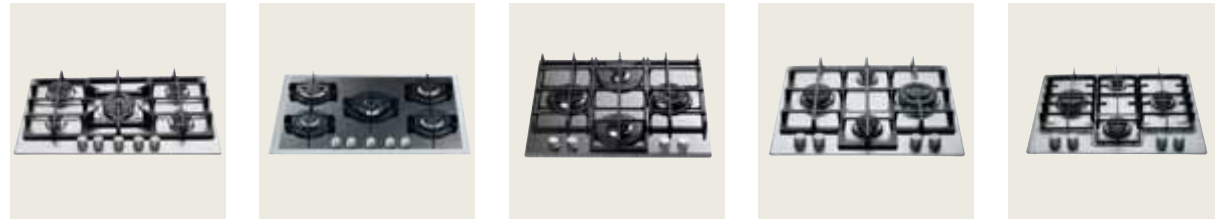


CEO647, CRO642D



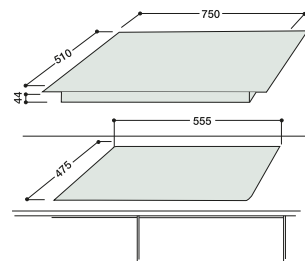
CEM645D

Experience Gas Hobs

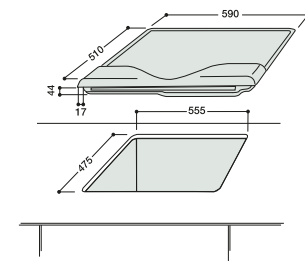


GE750D GE75D GQ641TS GE641T GE640

Model Number	GE750D	GE75D	GQ641TS	GE641T	GE640
Colours					
X = Stainless Steel I = Ice Glass	X	X	I	X	X
Features					
Number of Burners	5	5	4	4	4
Width (cm)	75	75	60	60	60
Triple Ring Wok Burner		1 x 3.5kW	1 x 3.5kW	1 x 3.6kW	
Double Ring Burner	1 x 4.1kW/0.9kW				
Rapid Burner	1 x 2.6kW	1 x 2.6kW	1 x 2.6kW	1 x 2.6kW	1 x 3.0kW
Semi-Rapid Burner	2 x 1.65kW	2 x 1.65kW	1 x 1.65kW	1 x 1.65kW	2 x 1.65kW
Standard Burner	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW
Automatic Ignition	•	•	•	•	•
Flame Supervision Device	•	•	•	•	•
Cast Iron Pan Supports	•		•	•	
Enamelled Pan Supports		•			•
Equipment					
Number of Pan Supports	3	5	3	3	3
Front Controls	•	•	•	•	•
Gas on Glass		•	•		
Possible to Install in 60cm Wide Cut-Out	•	•	•	•	
LPG Conversion Kit Included	•	•	•	•	•



GE750D & GE75D



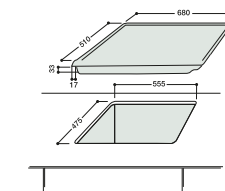
GQ641TS, GE641T & GE640

Style Hobs

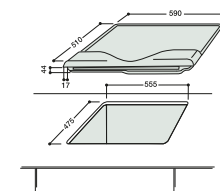


G750T GF640 G640S/G640 CRM641D E604

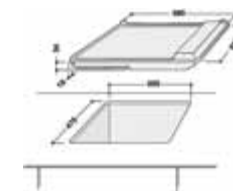
Model Number	G750T	GF640	G640S	G640	CRM641D	E604
Colours						
X = Stainless Steel W = White B = Brown K = Black C = Frameless	X	X/W/K	X/W/B/K	X/W/B/K	X/C	X/W/B/K
Features						
Width (cm)	70	60	60	60	60	60
Number of Heat Zones					4	4
Gas	•	•	•	•		
Ceramic					•	
Control Knobs					•	
Power Levels					12	
Power Level Indicators					•	
Residual Heat Indicators					•	
Sealed Plate						•
Number of Burners	5	4	4	4		
Triple Ring Wok Burner	1 x 3.6kW	1 x 3.25kW				
Rapid Burner	1 x 2.6kW	1 x 2.6kW	1 x 3.0kW	1 x 3.0kW		
Semi-Rapid Burner	2 x 1.9kW	1 x 1.65kW	2 x 1.9kW	2 x 1.9kW		
Standard Burner	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW		
Automatic Ignition	•	•	•	•		
Flame Supervision Device	•	•	•			
Power						
Total Power Output (kW)					6.6	7.0
Double Ring Highlight Zone (1.0kW/2.2kW)					1 x 1kW/2.2kW	
Highlight Zone					1 x 1.2kW 1 x 1.4kW 1 x 1.8kW	
Sealed Plate						2 x 1.5kW
Sealed Plate 180mm						2 x 2.0kW
Equipment						
Number of Pan Supports	3	3	2	2		
Front Control	•	•				
Side Controls			•	•	•	•
Possible to Install in 60cm Wide Cut-Out	•					
LPG Conversion Kit Included	•	•	•	•		



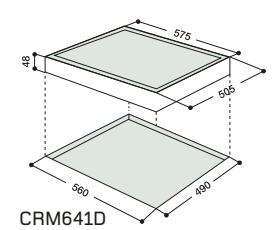
G750T



GF640



E604, G640 & G640S



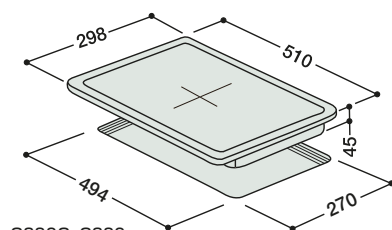
CRM641D

Domino Hobs



N321 C320 G320L G320G E320S

Model Number	N321	C320	G320L	G320G	E320S
Line	Domino	Domino	Domino	Domino	Domino
Colours					
IX = Stainless Steel	IX	IX	IX	IX	IX
Features					
Width (cm)	29.8	29.8	29.8	29.8	29.8
Number of Gas Burners			2	2	
Induction	•				
Ceramic		•			
Sealed Plate					•
Number of Heat Zones	2	2			2
Automatic Ignition			•	•	
Front Control Knobs		•	•	•	•
Touch Control	•				
Residual Heat Indicators	•	•			•
Flame Failure Gas Cut-Out Device			•	•	
Power					
Total Power Output (kW)	3.7	2.9	4.0	4.0	3.5
Power Levels					
Induction 145mm	1 x 1.4kW				
Induction 210mm	1 x 2.2kW				
Radiant 145mm		1 x 1.2kW			
Radiant 180mm		1 x 1.7kW			
Rapid Burner			1 x 3.0kW	1 x 3.0kW	
Standard Burner			1 x 1.0kW	1 x 1.0kW	
Sealed Plate 145mm					1 x 1.5kW
Sealed Plate 180mm					1 x 2.0kW
Equipment					
Cast Iron Pan Supports				1	
Enamelled Pan Supports			2		
Gas on Glass			•		
LPG Conversion Kit Included			•	•	
Pan Detection	•				



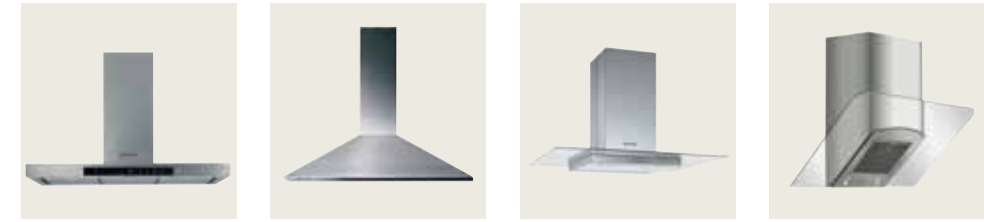
G320G, C320, E320S, G320L & N321

Note: To install more than one Domino Hob without the Joining Kit, use following formula to work out hob cut-out:

$$\text{Cut-out width} = (N - 1) \times 288 + 268$$

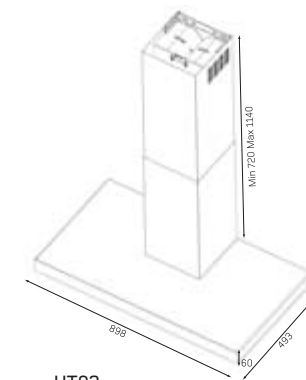
Where N = No. of hobs

100cm & 90cm Hoods

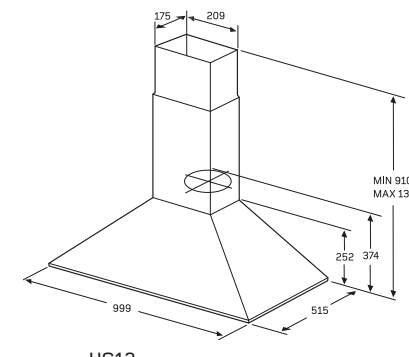


HT93 HS12 HDI9E HDF92

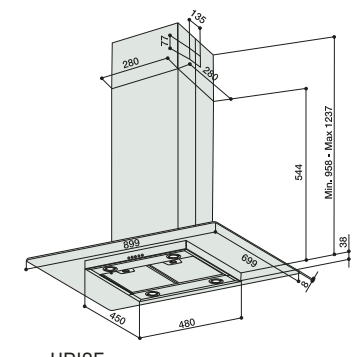
Model Number	HT93	HS12	HDI9E	HDF92
Colours				
X = Stainless Steel	X	X	X	X
Equipment				
Touch Control	•			
Electronic Controls	•		•	•
Slider Control		•		
Booster	•		•	•
Halogen Lights (20W)	2		4	2
Lights (40W)		2		
Metal Filters	3	3	2	1
Output (m³/hr)	700	480	650	620
IEC Extraction Rate (m³/hr)	560	430	560	560
Charcoal Filter Part No. (Not Supplied)	C00138742	C00090710	C00077377	C00242924
Ducting Size (mm)	150	120	150	150
Noise Level at Max Power dB(A)	65	65	67	65
Features				
Width (cm)	90	100	90	90
Chimney Hood	•	•		•
Island Hood			•	



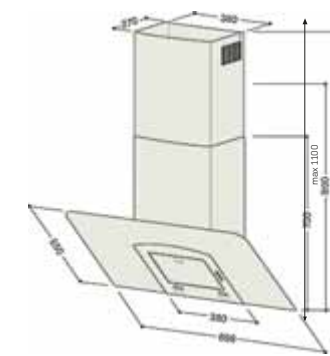
HT93



HS12

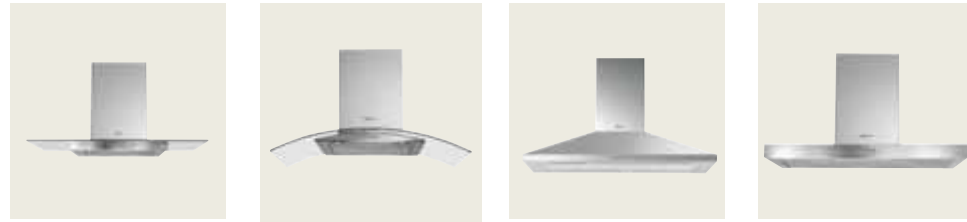


HDI9E



HDF92

100cm & 90cm Hoods



HD9T HTC9T HE9T HS9T

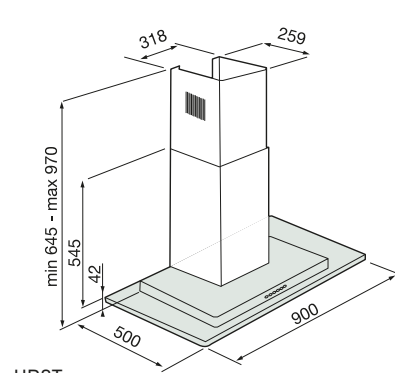
Model Number	HD9T	HTC9T	HE9T	HS9T
Colours				
X/IX = Stainless Steel	X	X	IX	IX
Equipment				
Electronic Controls				
Booster				
Push Button Controls	•	•	•	•
Slider Control				
Halogen Lights (20W)	2	2	2	2
Lights (40W)				
Metal Filters	1	1	1	2
Output (m³/hr)	550	420	420	400
IEC Extraction Rate (m³/hr)	480	360	380	480
Charcoal Filter Part No. (Supplied)	57772	57772	57772	57772
Ducting Size (mm)	150	150	150	150
Noise Level at Max Power dB(A)	61	61	61	61
Features				
Width (cm)	90	90	90	90
Chimney Hood	•	•	•	•

70cm Hoods

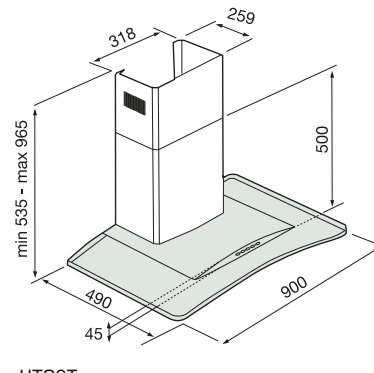


HE7T HD7T HS7T

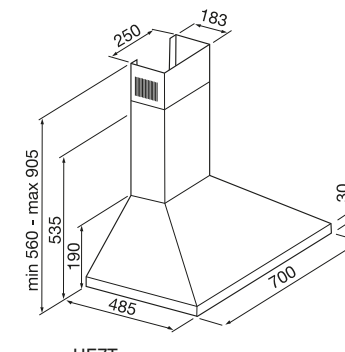
Model Number	HE7T	HD7T	HS7T
Colours			
X/IX = Stainless Steel	IX	X	IX
Equipment			
Electronic Controls			
Booster			
Slider Controls			
Push Button Controls	•	•	•
Halogen Lights (20W)	2	2	2
Lights (40W)			
Metal Filters	1	1	1
Output (m³/hr)	420	550	400
IEC Extraction Rate (m³/hr)	380	480	380
Charcoal Filter Part No. (Not Supplied)	57772	57772	57772
Ducting Size (mm)	150	150	150
Noise Level at Max Power dB(A)	61	61	61
Features			
Width (cm)	70	70	70
Chimney Hood	•	•	•



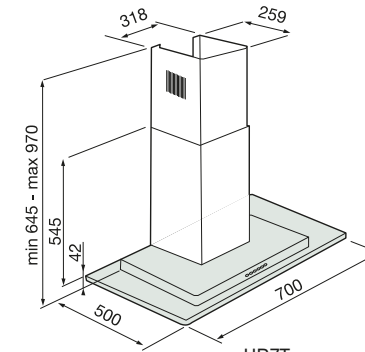
HD9T



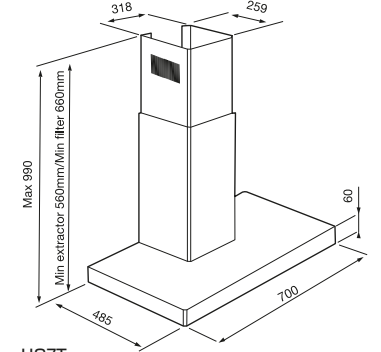
HTC9T



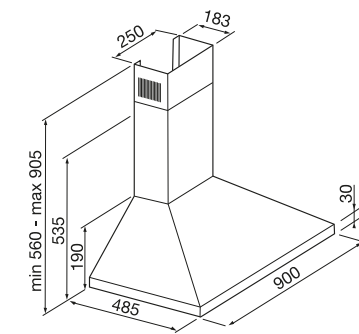
HE7T



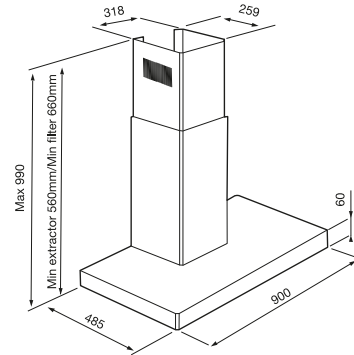
HD7T



HS7T



HE9T



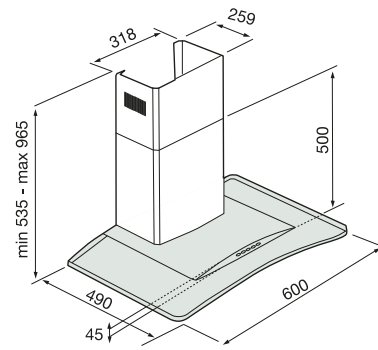
HS9T

60cm Hoods

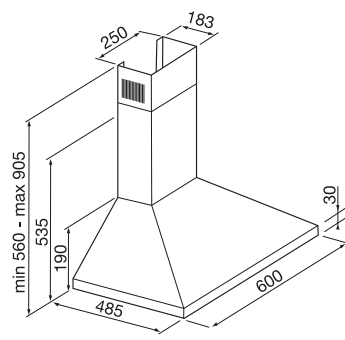


HTC6T HE6T HD6T HS6T HR62

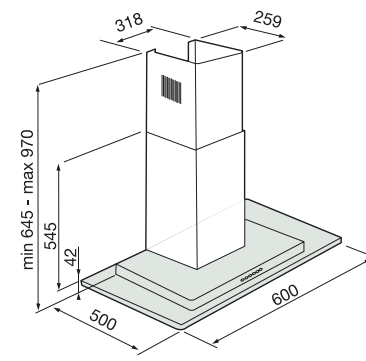
Model Number	HTC6T	HE6T	HD6T	HS6T	HR62
Colours					
X/IX = Stainless Steel BK = Black WH = White	X	IX/BK/WH	X	IX	X
Equipment					
Electronic Controls					
Booster					
Slider Controls					•
Push Button Controls	•	•	•	•	
Halogen Lights (20W)	2	2	2	2	
Lights (40W)					2
Metal Filters	1	1	1	2	2
Output (m³/hr)	420	400	550	400	470
IEC Extraction Rate (m³/hr)	360	360	480	360	430
Charcoal Filter Part No. (Supplied)	57772	57772	57772	57772	C00098725 (Not Supplied)
Ducting Size (mm)	150	150	150	150	120/150
Noise Level at Max Power dB(A)	61	61	61	61	65
Features					
Width (cm)	60	60	60	60	60
Chimney Hood	•	•	•	•	•



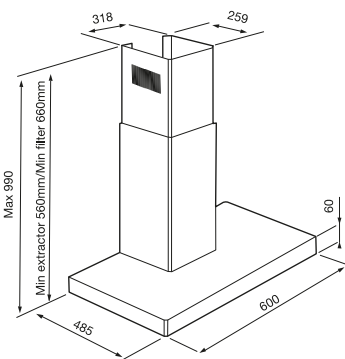
HTC6T



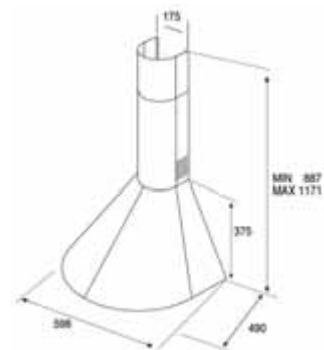
HE6T



HD6T



HS6T



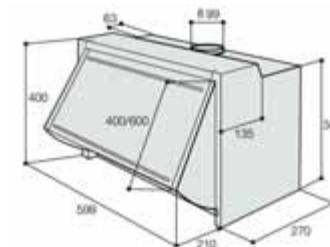
HR62

60cm Hoods

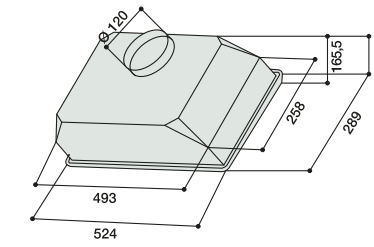


HTN41 HTU32 HSF HTV10

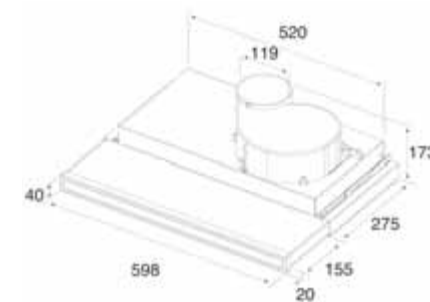
Model Number	HTN41	HTU32	HSF	HTV10
Colours				
X/S = Stainless Steel P = White B = Brown K = Black	Neutral	Neutral	X	S/P/B/K
Equipment				
On/Off Switch	•	•	•	•
Light Switch	•	•	•	•
Grease Filter	•	•	•	•
Charcoal Filter Supplied	•	•	•	•
Charcoal Filter Part No (if required)	C00115686	C00135639	C00135639	C00090740
Ducting or Recirculating Option	•	•	• (No Lever)	•
3 Speed Airflow	•	•	•	•
Output (m³/hr)	260	280	250	220
IEC Extraction Rate (m³/hr)	233	250	230	230
Ducting Size (mm)	120	120	120	100
Noise Level at Max Power dB(A)	57	65	58	58
Features				
Width (cm)	60	52	60	60
Integrated Hood	•			
Canopy Hood		•		
Telescopic Hood			•	
Visor Hood				•



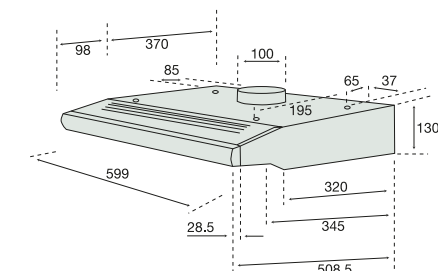
HTN41



HTU32



HSF



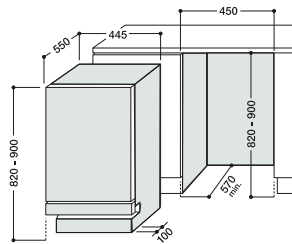
HTV10

Dishwashers

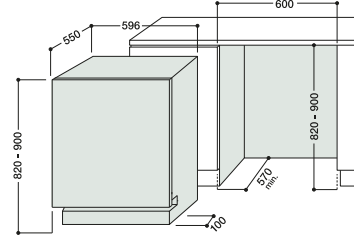


LFT228A LFT114 LST216 LFZ338X LFS114

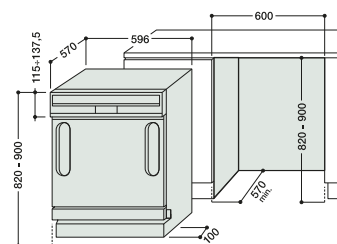
Model Number	LFT228A	LFT114	LST216	LFZ338X	LFS114
Energy					
Energy Efficiency Class	A	A	A	A	A
Wash Performance Class	A	A	A	A	A
Drying Performance Class	A	A	A	A	A
Water Consumption (Litres)	16	16	13	14	16
Features					
Electronic Control	•	•	•	•	•
Hidden Heating Element	•	•	•	•	•
Noise Level dB(A)	49	51	49	45	53
Lights					
Salt	•	•	•	Digital Display	•
Rinse Aid	•	•	•	Digital Display	•
Performance					
Programmes	8	4	6	8	4
Temperatures	4	3	3	6	2
Goodnight	•	•	•	•	•
Rapid (mins)	35	•	35	27	•
Delay Timer	3,6,9 hrs	•	•	24 hrs	•
Duo Wash	Auto	•	•	•	•
Eco Wash	•	•	•	•	•
Baskets Fold Flat	•	•	•	•	•
Super Sliding Baskets	•	•	•	•	•
Standard Baskets	•	•	•	•	•
Divisible Cutlery Basket	•	•	•	2 Part	•
Standard Cutlery Basket	•	•	•	•	•
Dual Space Upper Basket	•	•	•	•	•
Overflow Protection System	•	•	•	•	•
Self Balancing Door	•	•	•	•	•
Structure					
Easy Installation Package (Fast Fix)	•	•	•	•	•
Cold Fill Only	•	•	•	•	•
Rear Foot Adjustable from Front	•	•	•	•	•
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50	230/50



LST216



LFT228A & LFT114



LFZ338X & LFS114

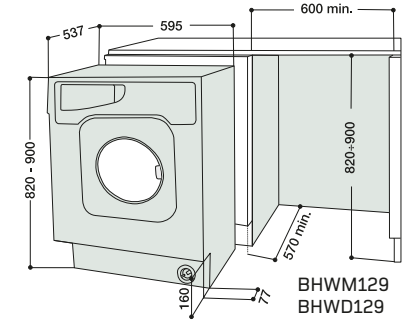
Laundry



BHWM129



BHWD129



BHWM129
BHWD129

Model Number	BHWM129	BHWD129
Type		
Washing Machine	•	•
Washer Dryer	•	•
Spin Speed	1200	1200
Drum Capacity (kg)	6.5	6.5
Energy		
Energy Efficiency Class	A	B
Wash Performance Class	A	A
Spin Performance Class	B	B
Water Consumption (Normal Cycle)	64	56
Water Consumption (Normal Cycle & Drying)	•	96
Control Knobs		
Number of Flush Controls	3	3
Variable Temperature	•	•
Programme Selector	•	•
Variable Spin Speed	•	•
Drying Levels	•	•
Buttons		
Number of Buttons	6	6
On/Off	•	•
Extra Rinse	•	•
Mini Load	•	•
Easy Iron	•	•
Super Wash	•	•
Start/Pause	•	•
Spin Speed	•	•
Indicator Lights		
On/Off	•	•
Door Lock	•	•
Options	•	•
Start/Pause	•	•
Washing Phases	•	•
Drying	•	•
Special Features		
Rotating Dispenser Drawer	•	•
Door Opening	150°	150°
A Rated Wash at 60°C	•	•
Delicate Programme (Silk & Curtains)	•	•
Number of Programmes	16	16
Eco Cycles	3	•
Number of Drying Cycles	•	3
Performance		
Electronic Control (Timer)	•	•
Balance Check	•	•
Detergent Regeneration	•	•
Normal Cycle (Cotton 60°C)	•	•
Time for Wash (Normal Cycle)	175	175
Energy Consumption (Normal Cycle)	1.23	1.23
Drying Load (kg)	•	5
Adjustable Spin Speed (rpm)	600-1200	600-1200
Safety		
Overflow System	•	•
Coin Trap Accessible from Front	•	•
Supply		
Cold Fill Only	•	•
Supply/Voltage (V/Hz)	230/50	230/50

Fridge Drawers & Wine Cellars



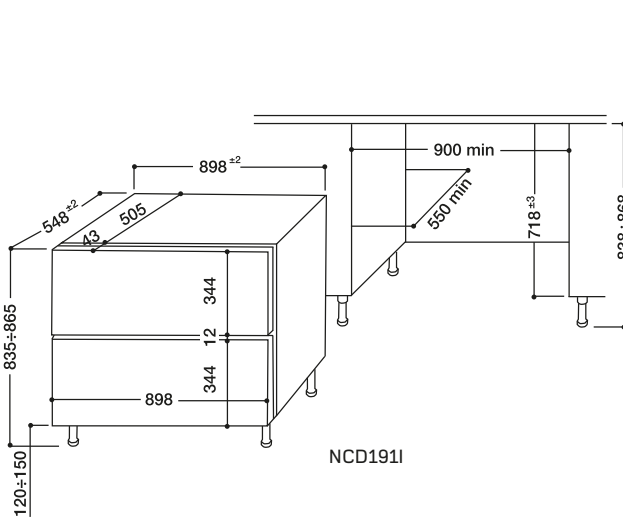
NCD191I Fridge Drawers

Model Number	NCD191I
Energy	
Energy Rating	A+
Features	
Width (mm)	900
Gross Capacity (Litres)	190
Net Capacity (Litres)	150
Salad Crispers	2
Meat/Fish Boxes	2
Soft Close Mechanism	•
Dairy Box	•
Bottle Holder	•
Wine Rack	•
Adjustable Legs	•
Antibacterial Protection	•
Interior Light	•
Product Dimensions	
Width (mm)	898
Height (mm)	83.5-86.5
Depth (mm)	548
Optionals	
EDR36 (Decor Panels x 2)	Stainless Steel

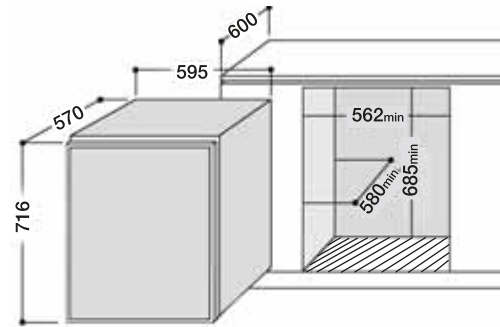


WE26 Wine Cellar

Model Number	WE26
Colour	
X = Fingerprint Resistant Stainless Steel	X
Features	
No. of Shelves	5
Internal Light	•
Internal Fan	•
Electronic Thermostat	•
Temperature Regulation	•
Noise Level dB(A)	33
Product Dimensions	
Width (mm)	598
Height (mm)	716
Depth (mm)	570
Requires Housing Unit	•
Capacity	
Gross Capacity (Litres)	105
Net Capacity (Litres)	101



NCD191I



WE26
Can be Built-In or Built-Under

Freestanding Fridge Freezers



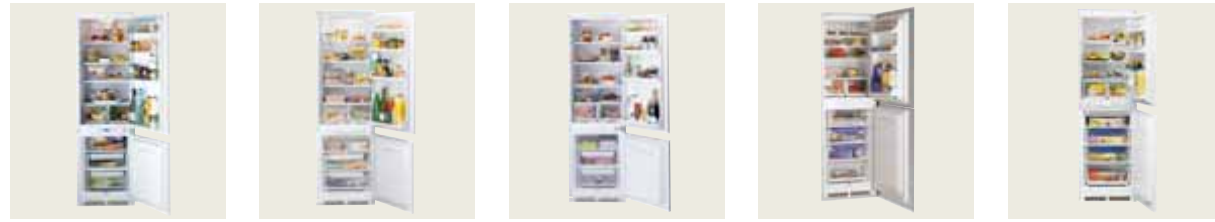
Quadrio FF4D

Model Number	Quadrio FF4D
Colour	
X = Stainless Steel K = Black	X/K
Dimensions (mm)	
Height	1905
Width	700
Depth	723 (773*)
Capacity/Energy	
Fridge Gross Capacity in Litres (cu. ft)	300 (10.6)
Freezer Gross Capacity in Litres (cu. ft)	110 (3.9)
Fridge Net Capacity in Litres (cu. ft)	295 (10.4)
Freezer Net Capacity in Litres (cu. ft)	94 (3.3)
Method of Defrost - Fridge	Frost Free
Method of Defrost - Freezer	Frost Free
Freezing Capacity (kg/24 hrs)	8
Storage Time if Failure (hrs)	12
Energy Rating	A
Energy Consumption (kWh/year)	420
Fridge Specifications:	
Shelving	
Glass Shelves	3
Glass Shelf Above Salad Bin	•
Door Furniture	
Deep Door Storage (5 litres/6 cans)	•
Features	
Wine Rack	•
Salad Bins	2
Door Open Alarm	•
Freezer Specifications:	****
Star Rating	2
Number of Freezer Drawers	1

*Depth including handles

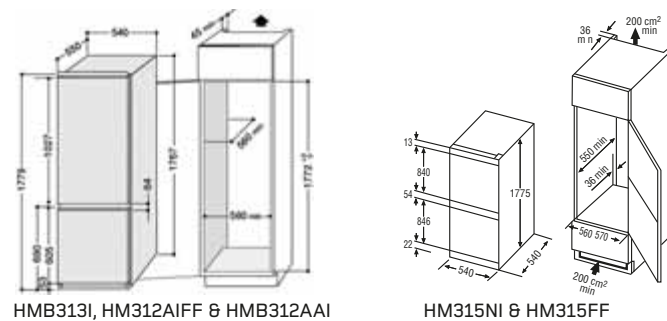
For climate class information and advice such as whether your appliance is suitable for use in an outbuilding or location other than a kitchen, please call our product information team on 08000 92 19 22 (if calling within the Republic of Ireland please call 0818 36 50 08).

Fridge Freezers



HMB313I HM312AIFF HMB312AAI HM315NI HM315FF

Model Number	HMB313I	HM312AIFF	HMB312AAI	HM315NI	HM315FF
Energy					
Energy Efficiency Class	A	A	A+	A	A
Energy Consumption (kWh/24 hrs)	0.84	0.82	0.74	0.84	0.87
Conservation After Power Failure (hrs)	15	11	15	17	12
Capacity					
Total Gross Capacity (Litres)	277	261	277	260	250
Fridge Gross Capacity (Litres)	206	206	206	155	155
Freezer Gross Capacity (Litres)	71	55	71	105	95
Total Net Capacity (Litres)	264	248	264	235	230
Fridge Net Capacity (Litres)	203	203	203	150	150
Freezer Net Capacity (Litres)	61	45	61	85	80
Features					
LCD Display	•				
Super Cool	•				
Holiday Setting	•				
Ice Party	•				
Super Freeze	•				
Reversible Doors	•	•	•	•	•
Fridge					
Wine Rack		•	•	•	•
Glass Shelves	•	•	•	•	•
Antibacterial Protection	•	•	•	•	•
Internal Light	•	•	•	•	•
Salad Crispers	2	2	2	2	2
Flip up Bottle and Can Holder				•	•
Egg Rack	•		•	•	•
Meat Box	Suspended	Normal	Normal	Normal	Normal
Automatic Defrost Function	•	•	•	•	•
Flexible Door Shelving	•	•	•	•	•
Freezer					
Star Rating	★★★★	★★★★	★★★★	★★★★	★★★★
Freezing Capacity in 24 Hours (kg)	9	4.5	6	4.5	4
Defrost Function	Manual	Auto	Manual	Manual	Auto
Number Flap Compartments	1	1	1		1
Number Drawer Compartments	2			4	3
Number Basket Compartments		2	2		
Ice Care in Drawer/Basket	•	•	•	•	•
Ice Cube Trays	2	2	2	2	2

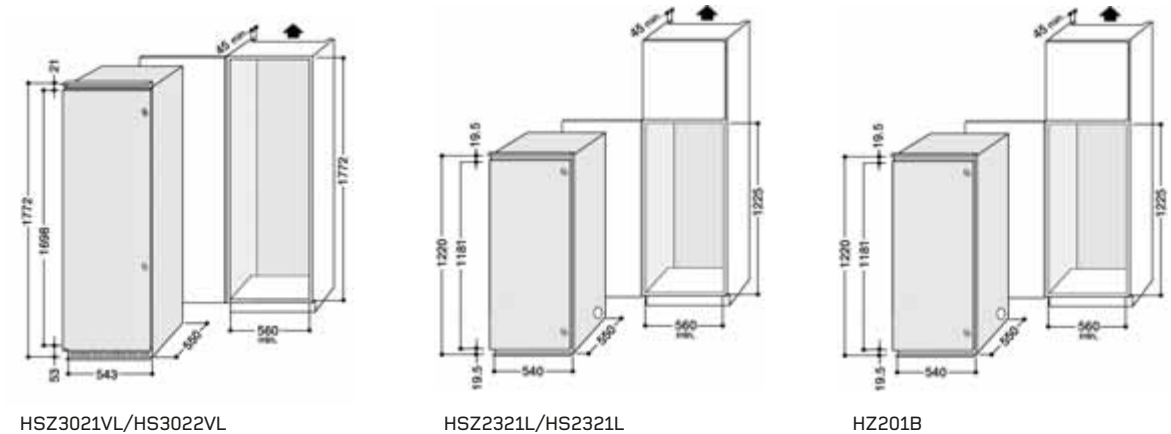


Fridges & Freezers



HSZ3021VL HS3022VL HSZ2321L HS2321L HZ201B

Model Number	HSZ3021VL	HS3022VL	HSZ2321L	HS2321L	HZ201B
Energy					
Energy Efficiency Class	A	A+	A	A	B
Energy Consumption (kWh/24 hrs)	0.84	0.4	0.7	0.44	0.84
Conservation After Power Failure (hrs)	15		2		14
Capacity					
Total Gross Capacity (Litres)	297	319	207	225	150
Fridge Gross Capacity (Litres)	255	319	189	225	
Freezer Gross Capacity (Litres)	42		18		150
Total Net Capacity (Litres)	289	315	201	220	130
Fridge Net Capacity (Litres)	247	315	183	220	
Freezer Net Capacity (Litres)	42		18		130
Features					
Display Type	LCD	LCD	LCD	LCD	Mechanical
Reversible Doors	•	•	•	•	•
Fridge					
Antibacterial Protection	•	•	•	•	
Wine Rack		•			
Glass Shelves	•	•	•	•	
Internal Light	•	•	•	•	
Salad Crispers	3	3	1	1	
Flip up Bottle and Can Holder	•		•	•	
Egg Rack	•	•	•	•	
Meat Box	Normal				
Automatic Defrost Function	•	•	•	•	
Flexible Door Shelving	•	•	•	•	
Freezer					
Star Rating	★★★★		★★★★		★★★★
Defrost Function	Manual		Manual		Manual
Grid Freezer Shelf	•				2 x Flap 4 x Drawer
Ice Cube Trays	2		1		2
Freezing Capacity in 24 Hours (kg)	3		2		12

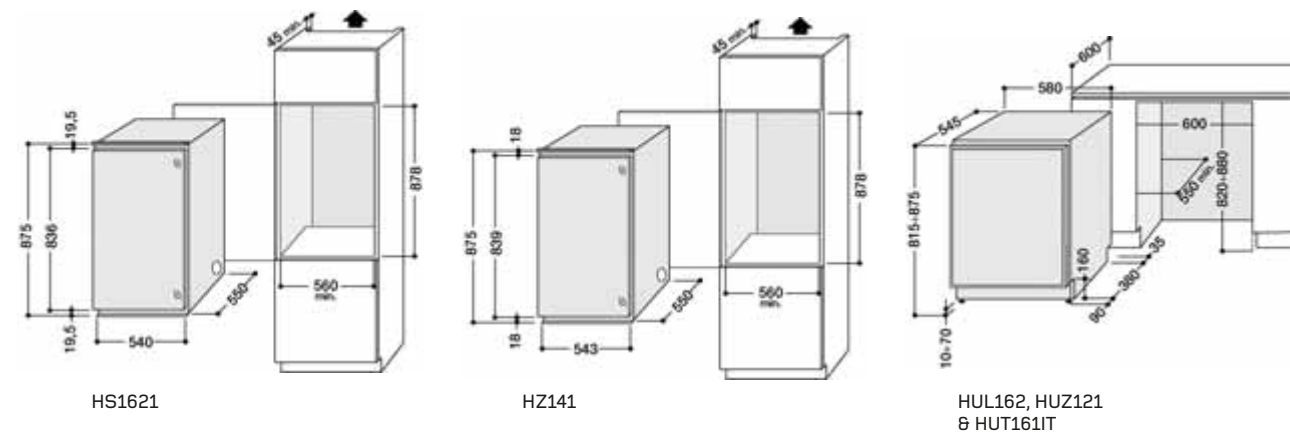


Fridges & Freezers



HS1621 HZ141 HUL162 HUZ121 HUT161IT

Model Number	HS1621	HZ141	HUL162	HUZ121	HUT161IT
Energy					
Energy Class	A	B	A	B	A
Energy Consumption (kWh/24 hrs)	0.42	0.77	0.41	0.73	0.59
Conservation After Power Failure (hrs)		15		15	11
Capacity					
Total Gross Capacity (Litres)	159	126	139	100	116
Fridge Gross Capacity (Litres)	159		139		96
Freezer Gross Capacity (Litres)		126		100	20
Total Net Capacity (Litres)	155	91	123	77	98
Fridge Net Capacity (Litres)	155		123		79
Freezer Net Capacity (Litres)		91		77	19
Features					
Reversible Doors	•	•	•	•	•
Fridge					
Glass Shelves	•		•		•
Antibacterial Protection	•		•		•
Internal Light	•		•		•
Salad Crispers	1		1		1
Egg Rack	•		•		•
Automatic Defrost Function	•		•		•
Flexible Door Shelving	•		•		•
Freezer					
Star Rating		***		***	***
Defrost Function		Manual		Manual	Manual
Ice Cube Trays		1		2	1
Freezing Capacity in 24 Hours (kg)		9		6	2



Caring for your Hotpoint Appliance

We have a wide range of spare parts and accessories as well as an array of Professional Home Care cleaning products specially designed for your Hotpoint appliance to keep it in showroom condition and hygienically clean throughout its life.

Fridge Care Spray (500ml Spray)

A professional, no rinse cleaning spray with an antibacterial action that removes grease and disinfects all internal surfaces.

Code C00089777



Fridge Keep Fresh Mat

Ideal for keeping your fruit and vegetables fresher for longer by improving airflow around them.

Code C00098407



Ceramic Hob Care (500ml Spray)

Rapidly dissolves all build-up and other residue on glass ceramic hobs leaving it in showroom condition.

Code C00089782



Gas Hob Care (250ml Cream)

Removes grease and grime to clean and brighten gas hobs.

Code C00082076



Deep Cleaning Oven Care (500ml Spray)

Dissolves grease and grime build up, without scrubbing to professionally deep clean your oven.

Code C00089772



Super Steel Polish (500ml Spray)

Cleans and disinfects all Stainless Steel surfaces. Ideal for removing superficial stains and fingerprints.

Code C00093902



Limescale and Detergent Remover

Suitable for Washing Machines* / Washer Dryers and Dishwashers

Protects your appliance from the harmful effects of limescale build up and hygienically cleans all internal components as well as eliminating bad odours.

Code C00089780

*Not suitable for Top Loading Washing Machines



Grease Filters and Carbon Filters

Contact our team for replacement filters for your Cooker Hood.



For more information or to order please call: **08448 22 52 25** (if calling within the UK) or **0818 31 34 13** (if calling within the Republic of Ireland)

Alternatively visit: www.hotpointservice.co.uk

Hotpoint Installation Advice

So that you understand the requirements and work required to install Hotpoint Built-In Appliances, we have created this brief guide*. For full installation information please read individual appliance installation manuals.

Ovens

Single Ovens

- An appropriate cabinet must be used to ensure the oven works correctly.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- For the correct centring of the appliance, position the four tabs on the side of the oven in correspondence with the four holes on the side of the frame.
- To fasten the oven to the cabinet, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.
- All gas appliances must by law be installed by a qualified and competent person. We recommend that you only use a gas safe registered engineer**.

Built-In Double Ovens

- An appropriate cabinet must be used to ensure the oven works correctly. Note ventilation requirements.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- To fasten the oven to the cabinet, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.
- All gas appliances must by law be installed by a qualified and competent person. We recommend that you only use a gas safe registered engineer**.

Built-Under Double Ovens

- All built-under double ovens require no cabinetry, but will slot into a standard 60cm wide aperture. The appliance is on adjustable legs that can be adjusted to a maximum height of 89cm.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- To fasten the oven to the adjacent cabinets, fit the brackets supplied, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.

Cooker Hoods

Installation

Most hoods should be positioned at a minimum height of 65cm above an electric hob and 75cm above a gas hob. Please check the user handbook or our product information line for details by model.

There are two types of air extraction methods; Ducted or Recirculation.

Ducted

With ducted extraction the hood needs to be mounted on an external wall or linked to an outside wall via ducting along the top of adjacent cabinetry. The maximum ducting length is up to 5m, deducting 1.2m for every 90-degree bend. Ducting is available in three diameter sizes 100mm, 120mm and 150mm. Generally the larger the ducting diameter the better the performance.

Recirculation

This method is ideal for interior kitchens or where building work is to be kept to a minimum. If opting for the recirculation method please remember you will require carbon/charcoal filters (not necessarily supplied with the cooker hood). Check the specification for the individual product.

Suitability

As a guideline, the air in a room should be changed 6-12 times per hour. Follow these guidelines:

- 1) Calculate the floor area in square metres and multiply by the height of the room in metres
- 2) Divide by the maximum extraction rate
- 3) The resulting figure should be at least 6, but as close to 12 as possible

Example

Kitchen (HxWxD) 2.1 x 4.5 x 4.2 = 39.7m³

Desired Hood HE63 Output per hour 450m³ per hour
 $450/39.7 = 11.34$

The HE63 is therefore suitable for use in this kitchen in ducted extraction mode.

Visor/Telescopic Hoods

- These hoods are ideal where space is at a premium. They can be mounted on a wall or be suspended between two wall cupboards.
- Using the template supplied, secure the mounting bracket to the wall.
- Mount the hood onto the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position (if applicable to that model). Also fit the blanking plate on the top of the hood (again if applicable to that model).

Canopy Hood

- A Canopy Hood is ideal where an unobtrusive extractor is required as it is built into the cabinetry above the hob.
- Cut out the aperture to 496mm x 261mm.
- Remove the grill using the release clips.
- Connect the ducting to the hood.
- Connect the electrical cable to a suitable outlet.
- Fit the hood into the opening.
- Secure the hood into the opening.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position (if applicable). Also fit the blanking plate on the top of the hood (if applicable to that model).

Integrated Hood

- These hoods are designed to be mounted between two wall cabinets. A matching cabinet door is affixed to the front and is activated when the door is pulled open.
- Using the template supplied secure the mounting bracket to the wall.
- Mount the hood on to the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position.
- Offer the décor door to the front of the hood, ensure it is positioned centrally, and hold in position with one hand. With the other hand draw a line with a pencil along the bottom of the inner door support.
- Lay the décor door face down, on a flat surface.
- Remove the door support by sliding the securing clips.
- Lay the door supports onto the inside of the décor door and using the pencil line as a guide, ensure it is central. Secure the door support to the décor door using the screws provided.
- Refit the door support together with the décor door attached to the hood.

Chimney Hoods

- Designed to be on show, there is a range of wall mounted chimney hoods and an island chimney hood available in 60cm, 70cm, 90cm and 100cm widths.
- Using the template supplied secure the mounting bracket to the wall.
- Mount the hood on to the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- Locate the chimney stack and secure with the bracket provided.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position. Also fit the blanking plate on the top of the hood (if applicable to that model).

* Any installation work must be undertaken by a suitably qualified and competent person. Hotpoint is not responsible for any incorrectly installed appliances and will not guarantee any appliances that are not installed by a suitably qualified and competent person.

** A CORGI registered engineer outside the UK and Northern Ireland.

Hotpoint Installation Advice

Hobs

Hotpoint hobs come in three sizes; 60cm, 70cm, and 75cm wide. The 60cm, 70cm and 75cm wide hobs should fit into the aperture size of 560mm left to right and 490mm front to back. Check the specific requirements for the individual hob first. Hob depth tolerances are +/- 2mm.

Electric Hobs

- The electric loading of these products is between 6.6kW and 7.2kW and therefore require an electrical circuit of at least 30amp which must be isolated by means of a double pole switch with a minimum 3mm gap.
- The supply must be sited within 1m of the product.
- A minimum 50mm gap must be at the back of the hob and the wall, and a 100mm gap either side of the hob and any adjacent cabinetry or the end of a run of worktop.
- Most hoods should be positioned at a minimum height of 65cm above the electric hob.
- Electric hobs should only be connected to the power supply by a qualified electrician.

Gas Hobs

- Apart from a gas supply, all gas hobs also require a 13amp electrical outlet for the purpose of gas ignition. The supply must be sited within 1m of the product.
- A 50mm gap must be allowed between the hob aperture and the wall as well as any adjacent cabinetry and end of worktops.
- Any cooker hood should be positioned at a minimum height of 75cm above the gas hob.
- All gas appliances MUST by law be installed by a qualified and competent person. We recommend that you only use gas safe registered engineer**.
- From 1 January 2008 only gas appliances with a flame supervision device fitted as standard can be installed in flats or multiple occupancy dwellings. If you are in any doubt please consult your retailer or our product information line.
- Please note that flame supervision devices are a legal requirement on gas appliances for use in the Republic of Ireland.

Dishwashers

- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
 - Adjust all 4 feet accordingly and level appliance with a spirit level.
 - Connect the inlet pipe to the rear of the appliance.
 - Move the appliance in front of the aperture (position to one side). Feed the inlet and outlet pipes through side of cabinetry, left or right to facilitate appropriate installation. Connect to water valves and water outlet.
 - Connect the electrical plug to a suitable socket.
 - Check all connections for leaks.
 - Push the appliance back inside aperture, make a final adjustment to back feet using the front-mounted screw to ensure the final sighting is level.
- **FIT ANTI-CONDENSATION STRIP TO UNDERSIDE AND FRONT OF WORKTOP**
This strip is located in the cutlery basket. If this strip is not included with your dishwasher please call 08709 07 70 77 and request part number C00036547
- Secure appliance to underside of worktop with two screws.

Dishwashers Requiring a Cabinet Door

- Fit Velcro strips to the front of the appliance door in the positions indicated left and right.
- Using the template supplied fit the keyways to inside of décor door.
- Locate the décor door to the appliance using the keyways, hold in position and remove the paper covers from the Velcro and press in to position.
- Open the door fully and secure with four screws through the appliance door into the décor door.
- Ensure the door in the closed position is in plumb vertically in line with the surrounding cabinetry and adjust feet accordingly.

Laundry

Appliances are height adjustable from 820mm to 835mm. A height increase kit is incorporated into the appliance to increase this to 870mm. In addition a top filler piece will allow the appliance to be fitted up to 900mm.

Four way hinges fitted to the product allow maximum adjustment to the door to ensure perfect alignment.

Drainage can be achieved either through a down pipe between 60cm and 100cm high or alternatively through a waste spigot under the sink trap.

- Fit the plastic filler piece (located in the polystyrene packaging at the top of the appliance) to the top front of the appliance.
- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
- Adjust all four feet accordingly and level appliance with a spirit level.
- Connect the hot and cold inlet pipes to the rear of the appliance. (Some appliances are cold fill only.)
- Move appliance in front of aperture (position to one side) feed inlet and outlet pipes through side of cabinetry, left or right to facilitate appropriate installation. Connect to water supply and water outlet.
- Connect electrical plug to a suitable socket.
- Turn appliance on and select a wash programme, allow machine to partially fill. Advance programme to spin and allow machine to empty.
- Check all connections for leaks.
- Push appliance back inside aperture; make final adjustment to feet to ensure the final sighting is level.
- Mount the hinge supports onto the front of the appliance.
- Mount the magnetic plate on the opposite side to the top hinge.
- If door is predrilled, fit hinges, magnet and door buffer to the door (if not predrilled use the template and drill two holes on either side of the door).
- Fix the hinges, magnet and buffer to the door. Offer door to appliance and secure hinges.
- Ensure the door in the closed position is in plumb vertically in line with the surrounding cabinetry and adjust the feet accordingly.

Refrigeration

Built-In Cooling Products

- Connect the electrical plug to a socket at the rear of the appliance.
- Push appliance into cabinet, open appliance doors.
- Adjust the appliance so there is a 4mm gap either side.
- Fix slide guides to front of appliance doors.
- Open appliance doors as wide as possible, bring the cabinet doors together with the appliance doors.
- Locate the slides under the slide guides and fix slides to inner cabinet doors, allowing a 25mm gap between end of slide and the edge of cabinet door.
- Check the gasket is not creased and the door closes smoothly.
- Seal the gap on the opposite side of the hinge using the seal provided.
- Using the central brackets secure the appliance to the cabinet.
- The top and bottom fixings can be secured with the screws provided

Built-Under Cooling Products

- Connect the electrical plug to a socket at the rear of the appliance.
- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
- Adjust all 4 feet accordingly and level appliance with a spirit level.
- Push appliance back inside aperture, and secure with 4 screws provided.
- Using template provided mark out and fix hanging brackets to inside of the décor door.
- Hang décor door on to appliance door.
- Using door levelling screws ensure door is level with surrounding cabinetry.
- Using feet adjusters ensure door is in plumb vertically in line with surrounding cabinetry.

** A CORGI registered engineer outside the UK and Northern Ireland.

 Hotpoint



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