

GB

English, 2

ET 6124
ET 6124 X
ET 7424

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Installation

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! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.
! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

Positioning

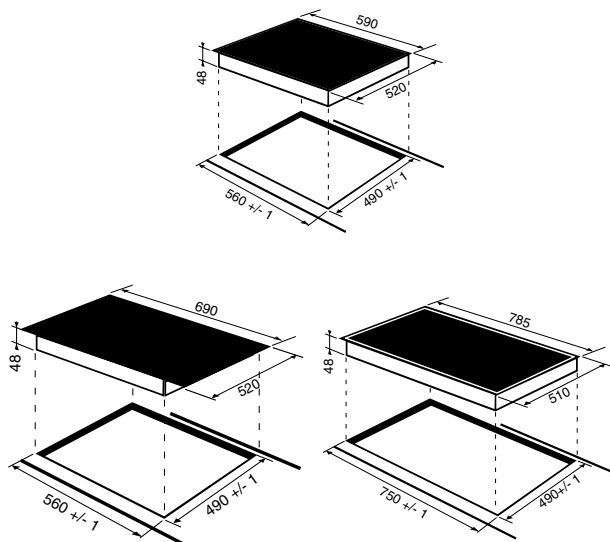
! Keep all packaging materials out of the reach of children. It may present a choking or suffocation hazard (see *Precautions and tips*).

! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals.

Built-in appliance

Use the appropriate cabinet to ensure that the appliance functions properly.

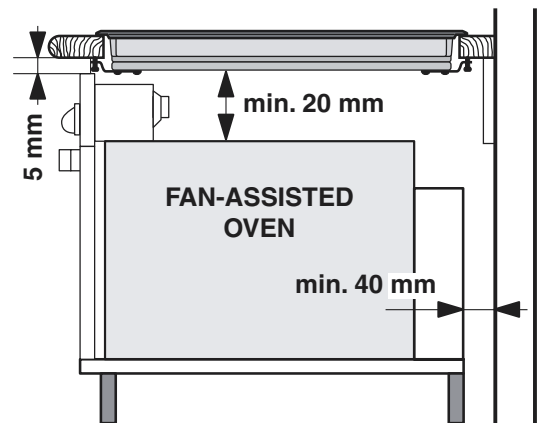
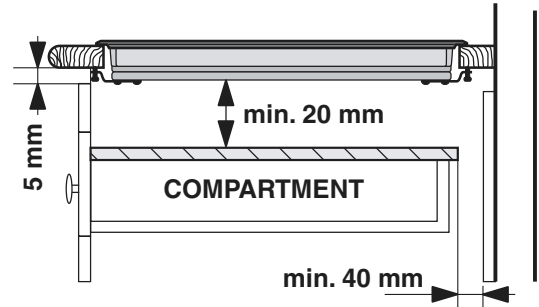
- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- If the appliance is to be installed above an oven, the oven must have a forced ventilation cooling system.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install, the cabinet must have the following dimensions (see figure):



Ventilation

To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows:

- At a minimum of 40 mm from the back panel and 600 mm from any other vertical surfaces.
- So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath.

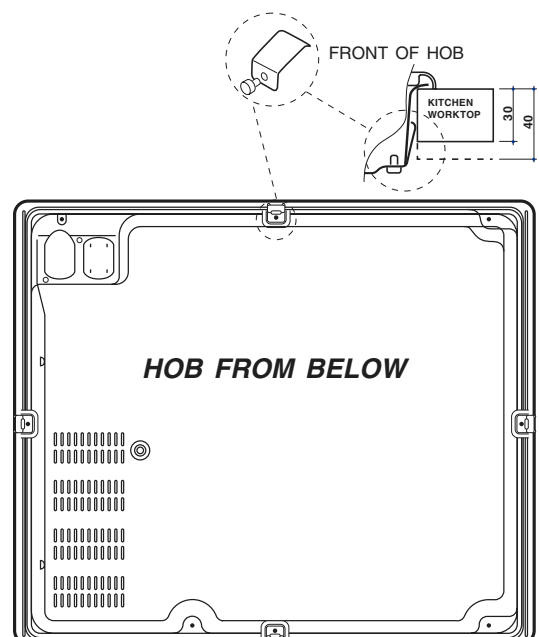


Fixing

The appliance must be installed on a perfectly level supporting surface.

Any deformities caused by improper fixing could change the features and the operation of the hob.

REAR SPRING ASSEMBLY



Connecting the hob


- The electrical safety of this appliance can only be guaranteed if the latter is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that this vital safety measure has been taken. If you have any doubts, call in a qualified technician to check the electrical system thoroughly.
- *The manufacturer denies all responsibility for damage resulting from a system which has not been earthed correctly.*
- Before powering the appliance, check whether the technical characteristics featured on the appliance data plate correspond with those of the mains electrical system.
- Check that the current load of the mains supply and of the power sockets is suitable for the maximum power of the appliance, indicated on the appliance data plate. If in doubt, contact a qualified professional.

Disconnect the appliance from the electricity supply before all operations.

Connect your hob to the electrical system by means of a **junction box**: if the appliance is connected permanently to the mains, an **omnipolar circuit breaker**, accessible if necessary, with a minimum contact opening of 3 mm should be installed.

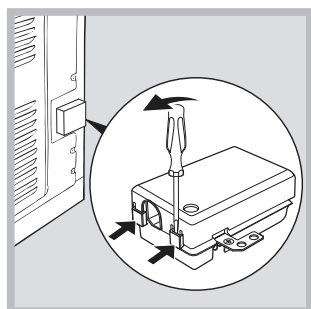
Valid only for models with a power supply cable

Some models are supplied with a single-phase power supply cable, and should consequently only be connected to the single-phase mains. Observe the wire colours, as indicated in the diagram attached.

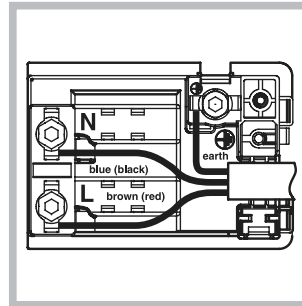
Electrical connections	Voltage, Frequency	Fuses, Sections
	GB 220-240V -1+N~50 Hz	25 A* 2,5 mm ²
<p>* Application of the simultaneity coefficient in accordance with cei 60335-2-6 norm</p>		

Valid only for models without a power supply cable



Some models are not fitted with a power supply cable, as the cable should be sized according to the type of electrical connection in use (see connection table below). To connect the cable, proceed as follows:



1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).



2. Loosen the cable clamp screw and remove it, using a screwdriver as a lever (see figure).

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

- Position the power supply cable wires according to the indications in the table.
- Once the connections have been made, tighten all the terminal screws fully.
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

! If the hob is fitted above a built-in oven, the hob and the oven must be connected to the mains separately for safety reasons and to simplify operations when it is necessary to pull the oven out for some reason.



This appliance conforms to the following European Economic Community directives:

- 73/23/EEC dated 19/02/73 (Low Voltage) and subsequent amendments;
- 89/336/EEC dated 03/05/89 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.



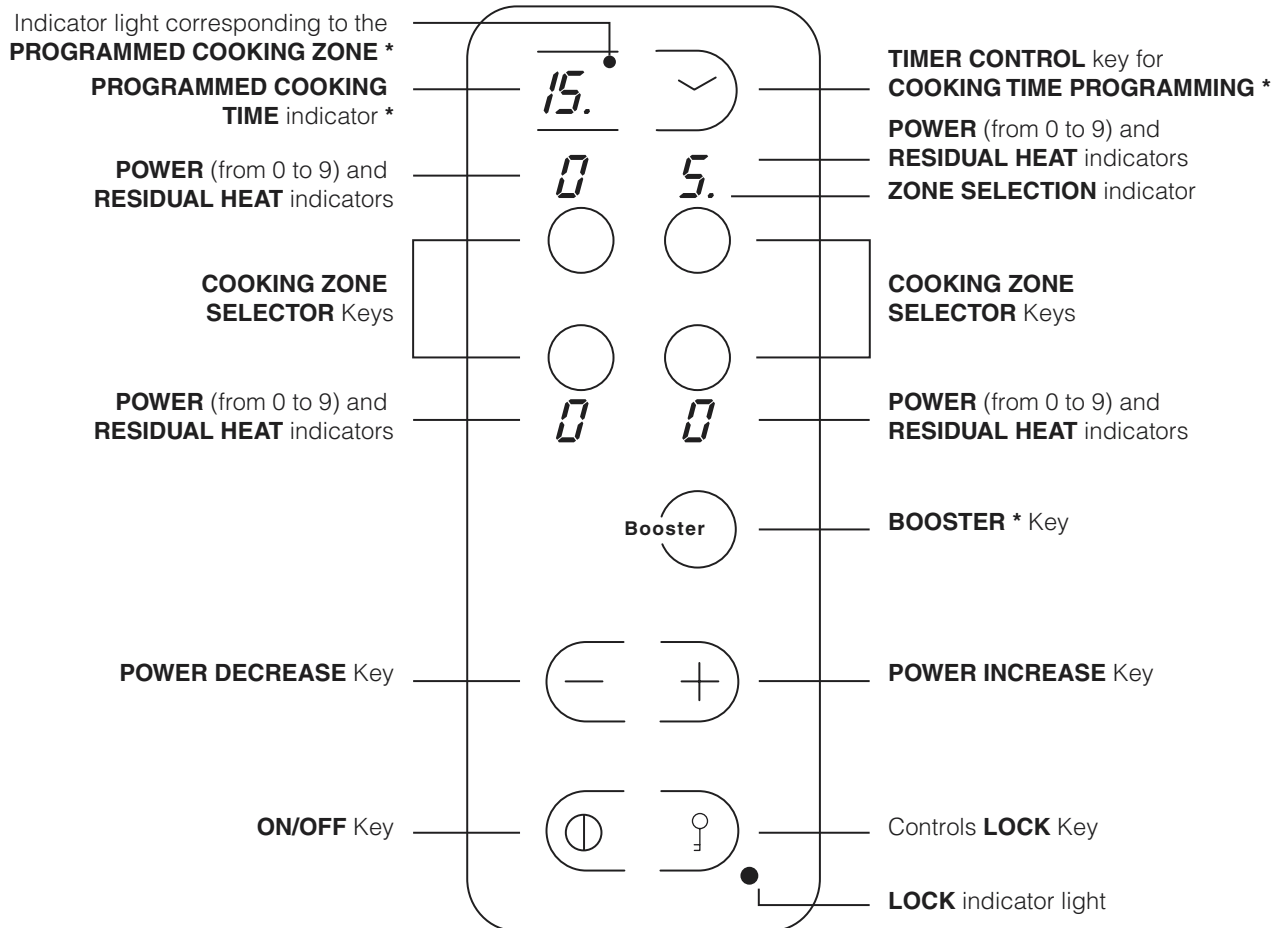
Disposal

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

Description of the appliance

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Control panel



* Only available on certain models.

HOBs	ET 6004	ET 6124	ET 7424
Cooking zones	Power (in W)	Power (in W)	Power (in W)
Back Right (BR)	I 1800	ID 1800 – B 3000*	I 2400 – B 3000*
Front Right (FR)	I 1200	I 1200 – 600 if BR*	I 1200 – 600 if BR*
Front Left (FL)	I 1800	I 1800	IO 1200/2400 – B 3000*
Back Left (BL)	I 1200	I 1200	I 1200 – 600
Overall power	6000	6600	7200

I → single induction zone
IO → oval induction zone
B 3000* → the zone can be boosted to 3000 W
600 if BR* → the power of the cooking zone is reduced to 600 W as long as the BR zone is boosted (for example)

Cooking zone description

Induction is the fastest cooking method available. Unlike traditional cooking zones, the induction zone does not heat up the glass surface. The pan itself is the heating element: the pan evenly transfers heat to its contents as long as it is made of ferromagnetic material.

Each zone is controlled:

- by a selector key whose silk screen printing reproduces the cooking zone drawing,
- and by a power adjustment set comprising two parts (+,-).

As long as the temperature of the cooking zones remains above 60°C, even after use, **the residual heat indicators stay on** (the power display indicates H) to prevent the risk of burns.

The table below features information on how to use the zones to their full potential.

Power	Type of dish
1	Melted butter or chocolate
2	Reheating liquids
3	
4	Preparation of creams and sauces
5	Cooking stews, blanquette, desserts
6	Cooking pasta and rice
7	Sealing meat, fish, omelettes
8	
9	Fried food

Start-up and use

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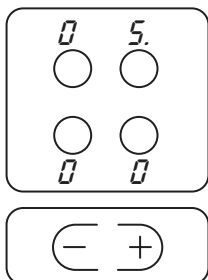
When you connect the hob to the power supply, a beep will sound after a few seconds: you can now turn the hob on.

Turning on the hob

Press key  for 3 seconds to turn the hob on.

Cooking zone control


Each cooking zone is operated by a control key and by a power adjustment set (+ and -).




Turning on a cooking zone

- To turn a cooking zone on, press the corresponding control key and set the desired heating power (from 0 to 9) using the "+" and "-" keys.
- To set the maximum power directly (9), press key "-" briefly.

Turning off the hob


Press the  key; the appliance has been turned off. If you have locked the hob controls (see paragraph below), the same will still be locked when you turn the hob back on. Unlock the controls in order to operate the cooking zones.


The booster

To speed up the rise in temperature of the cooking zones (see cooking zone table on the previous page), press the  key. The power display will indicate "P". The booster function comes to an automatic stop after 4 minutes. When the booster function is on, certain cooking zones (see the cooking zone table on the previous page) are limited to a maximum power of 600W.

Controls lock

When the hob is in use, you can lock the controls to avoid any accidental changes to the settings (by children or when cleaning, for example).

Just press the  key, the indicator light next to the key lights up and **the controls are locked**.



To change the power level setting or stop cooking, the controls have to be unlocked: press the  key, the indicator light turns off and **the controls are unlocked**.

To access the setting of a cooking zone again, select the zone by pressing the corresponding control key.

Cooking time programming

you may programme all the cooking zones simultaneously for a maximum cooking time of 99 minutes.

Proceed as follows:

- select the cooking zone by pressing the corresponding control key,
- set the desired heating power using the "+" and "-" keys,
- press the programming key .
- set the desired cooking time using the "+" and "-" keys,
- confirm the programming by pressing the  key again.

The countdown begins immediately.

The end of programmed cooking is signalled by a beep (one minute long) and the cooking zone is turned off.

Pan recognition

Each induction cooking zone is fitted with a pan recognition device. The cooking zone only provides heat in the presence of a pan which is suitable for the cooking zone.

A blinking pan recognition indicator could signal:

- that the pan is made of unsuitable material, which is not ferromagnetic,
- that the diameter of the pan is too small,
- that the pan has been removed.

Always match the diameter of the pan with that of the cooking zones.

Warning: oval cooking zones

Oval cooking zones can only be boosted if the full oval is enabled.

Do not place two small saucepans on oval cooking zones.

What cookware to use

Given that induction only exists when the magnetic field is sealed by a metallic recipient, the pan stops being heated as soon as it is taken off the cooking zone.

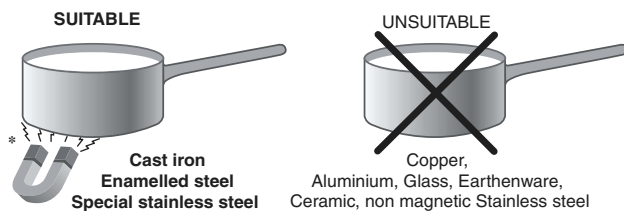
Use cookware made of **material which is compatible with induction (ferromagnetic material).**

Cast iron, enamelled steel or special induction stainless steel saucepans are ideal.

Copper, ceramic, earthenware, glass, terracotta, aluminium and non magnetic stainless steel cookware is incompatible with induction cooking.

The easiest way to find out whether the pan is suitable is with a magnet. If the magnet is attracted by the pan bottom and stays "stuck" to the same, the pan is made of ferromagnetic material and can be used on your induction hob.

We recommend you use pans with a **very flat and thick bottom** and avoid at all costs all cookware with irregular rough bases which could scratch the glass surface.



Acoustic signal

Anomalies such as:

- an object (such as a saucepan or a lid, etc.) placed for more than 10 seconds on the control zone,
- boiled-over liquids or food spilled on the control zone,
- prolonged pressure on a key,...could cause a beep to sound and the hob to turn off.

To stop the beep from sounding, remove the cause of the malfunction.

To use the hob, turn it back on and re-select the cooking zone(s) you wish to use. Set the desired heating power.

Safety cut out

Your appliance is fitted with a safety cut out which intervenes after a certain amount of time (see table) depending on the power setting. When the safety cut out has intervened, the power display indicates "0".

for example: the back right cooking zone is set to 5 and the front left zone is set to 2. The back right zone will turn off after 4 hours of operation and the front left zone will turn off after 6 hours of operation.

To unlock the controls, turn the hob off by pressing the key.

Power level	Maximum duration of operation
1-2	10 hours
3	5 hours
4	4 hours
5-6	3 hours
7-8	2 hours
9	1 hour

Overheating protection device

Should your appliance's electronic components overheat, the hob will turn off automatically and "—" will come up on the power level display.

The letter will disappear as soon as the temperature drops back down to an acceptable level.

Precautions and tips

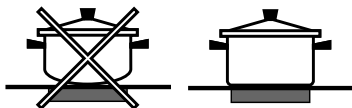
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! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

Practical advice on using the appliance

To obtain the best results from your hob:

- Use flat-bottomed pans to ensure that they adhere to the cooking zone perfectly.



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



- Make sure that the bottom of the cookware is always dry and clean to guarantee correct adherence and durability, not only for the cooking zones but also for the cookware itself.
- Avoid using the same cookware that is used on gas burners: the heat concentration on gas burners may have warped the base of the pan, causing it not to adhere to the surface correctly.
- Never leave a cooking zone on without cookware placed on it because it heats up and rapidly reaches the maximum level, which could damage the heating elements.

General safety

- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance with bare feet or with wet or damp hands and feet.

- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- If the surface of the hob is cracked, switch off the appliance to prevent electric shocks from occurring.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (*see Start-up and use*).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces that are still hot, they may cause serious damage to the hob.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.
- **For the attention of wearers of pacemakers or other active implants:**
The hob complies with all current standards on electromagnetic interference. Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation. Your induction hob generates short-range magnetic fields.
To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations. In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.

Switching the appliance off

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

Cleaning the appliance

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

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

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen roll.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- Food residue and dirt can be removed using a special scraper. Do this as soon as possible, do not wait for the hob to cool down in order to avoid incrustations. For excellent results, use a special stainless steel wool pad for vitroceramic glass cleaning soaked in soapy water.
- If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

Stainless steel frame *

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus. After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium.

Disassembling the hob

If it is necessary to disassemble the hob:

1. Loosen the screws fixing the alignment springs on each side.
2. Loosen the screws holding the fixing hooks in each corner.
3. Take the hob out of its installation cavity.

! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.

* Only available on certain models.

After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk

Guarantee

"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.

Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

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