

Operating Instructions

Free Standing Electric Cooker

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English, 1

ID60E2 S

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You must read these instructions prior to using your appliance and retain them for future use.

WARNING

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING: Danger of fire: do not store items on the cooking surfaces.

WARNING: If the surface in glass-ceramic is cracked, switch off the appliance to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance. Remove any liquid from the lid before opening it.

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes.

It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- (d) Has been correctly installed.**



This appliance conforms with the following European Economic Community directives:

- 2006/95/EC of 12/12/06 (Low Voltage) and subsequent modifications;
- 2004/108/EC of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 2002/96/EC
- 1275/2008 (Stand-by/ Off mode)

Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

MAINS CONNECTION

UK Household:

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the outer rear panel. The model number and the serial number are located on the front of the cooker, as shown on the Features page.

The cooker must be connected by a competent person such as one who is a, NICEIC registered contractor to a suitable double-pole control unit with a minimum rating of 32A and a minimum contact clearance of 3mm (applicable to newer properties, older properties where a 30A double pole control unit and a minimum contact clearance of 3mm is acceptable).

The double pole control unit should be fitted adjacent to the cooker, in accordance with IEE regulations. The control unit must be within 2 metres of but not directly above the appliance and should be easily accessible in the event of an emergency.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm², minimum.

Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

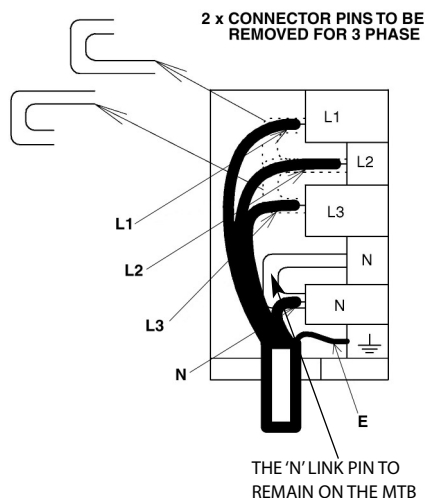
European 3 phase Household:

Your cooker can be converted to be suitable for 3 phase European households.

Note: The conversion and connection must be done in accordance with local and national installation requirements.

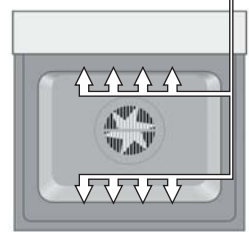
To install this appliance to 3 phase, the 'L' link pins of the MTB need to be removed.

- Remove the 2 link pins from L1/L2 and L2/L3
- Then wire the 3 phase L1, L2 and L3 into terminals L1, L2 and L3, as shown in the diagram.



NOTICE

! VERY HOT SURFACES
FOOD OR GREASE ON THESE SURFACES COULD CAUSE SMOKE AND POSSIBLY EVEN BURN
YOU MUST KEEP THE OVEN AND GRILL CAVITIES CLEAN



! ATTENTION
DURING INSTALLATION THE FEET OF THE APPLIANCE MUST BE LOWERED SO THAT AN AIR GAP OF AT LEAST 10MM (1CM) IS LEFT BETWEEN THE BASE OF THE APPLIANCE AND THE FLOOR.



Splashback

A splashback is also supplied, to prevent food from falling down the back of your cooker.

To fit:

- Remove the two buffers from the rear of the hob - retain to one side.
- Position the splashback, as shown below.
- Replace the two buffers to hold the splashback in position.



! ATTENTION
WHEN USING THE MAIN OVEN YOU MUST ENSURE THAT THE BASE OF THE CAVITY IS NOT COVERED WITH ALUMINUM FOIL, UTENSIL OR ANY OTHER FORM OF COVERING. FAILURE TO DO THIS MAY RESULT IN THE CAVITY BEING DAMAGED.

WARNING - THIS APPLIANCE MUST BE EARTHED.

Mains Connection

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Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

Siting the Cooker

The cooker is designed to fit between kitchen cabinets spaced 600mm apart.

The space either side need only be sufficient to allow withdrawal of the cooker for servicing and cleaning. It can be used with cabinets one side or both as well as in an angled corner setting.

It can also be used freestanding.

Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Note: This appliance must NOT be fitted on a platform.

Moving the Cooker

Before moving your cooker, switch off at the cooker control unit, ensure that it is cool.

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

Radio Interference

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Levelling

Four feet are fitted which can be adjusted up or down to set the height (900mm - 930mm) and level the cooker.

The feet can be simply screwed in or out to lower or raise the cooker.

After the correct height is achieved, lock the feet into position by tightening the locking nut using an open ended spanner.

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

NOTE: Ensure oven shelves are level by using a spirit level on the rod shelves.

Technical Characteristics

Top Oven

Usable Volume: 42 Litres

ENERGY LABEL and ECODESIGN

Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU.
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 60350-1
Standard EN 50564.

Declared energy consumption for

Natural convection Class heating mode: Conventional

Main Oven

Usable Volume: 74 Litres

ENERGY LABEL and ECODESIGN

Regulation (EU) No 65/2014 supplementing Directive 2010/30/EU.
Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 60350-1
Standard EN 50564.

Declared energy consumption for

Forced convection Class heating mode: Fan Oven

Hob

ECODESIGN

Regulation (EU) No 66/2014 implementing Directive 2009/125/EC.
Standard EN 60350-2.
Standard EN 50564.

Voltage and Frequency

230/400V~ 50Hz

Safety Information

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When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed. PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls **off** when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is not in use.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then **DO NOT USE THE APPLIANCE** until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

! The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.

Never

- Never stare at Halogen heating units
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil. Never use a lid. **DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.**
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

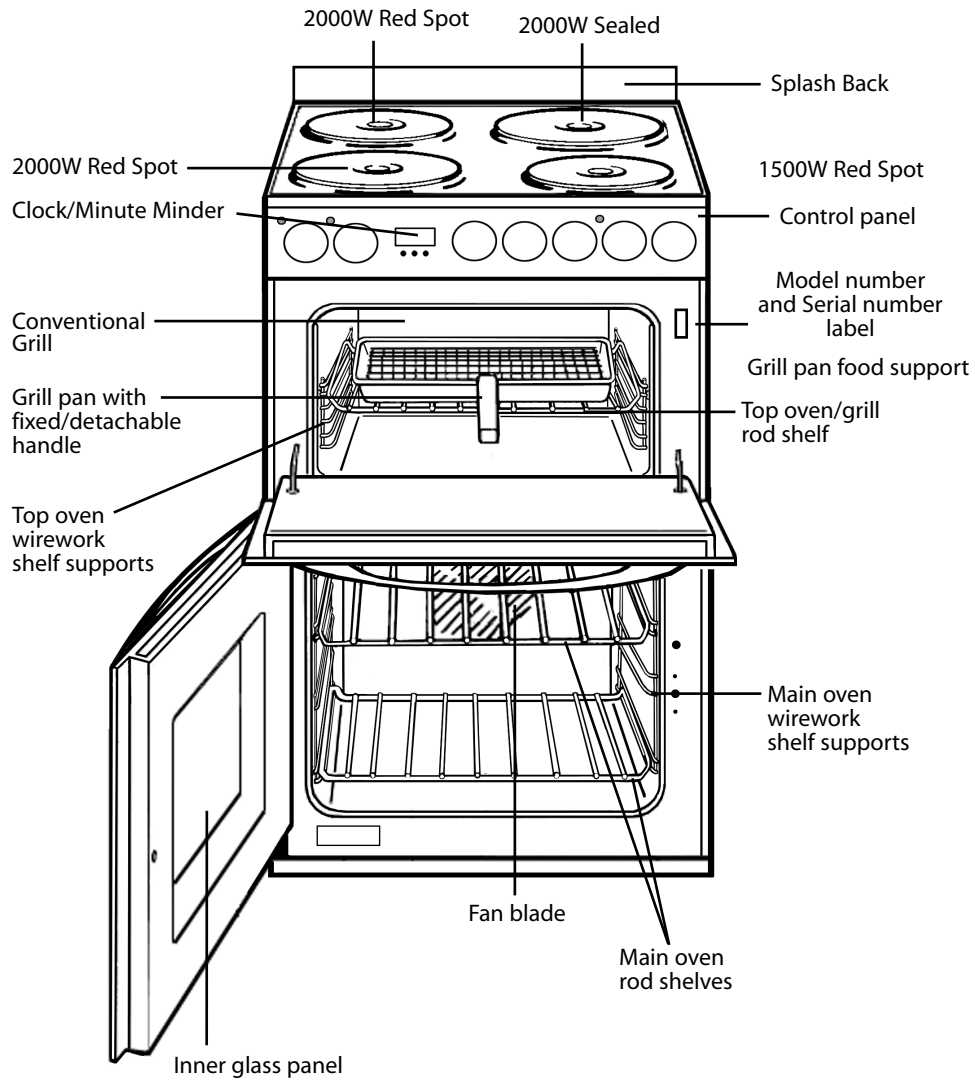
In the event of a chip pan fire or any other pan fire.

1. **TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.**
2. **COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH,** this will smother the flames and extinguish the fire.
3. **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.** Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

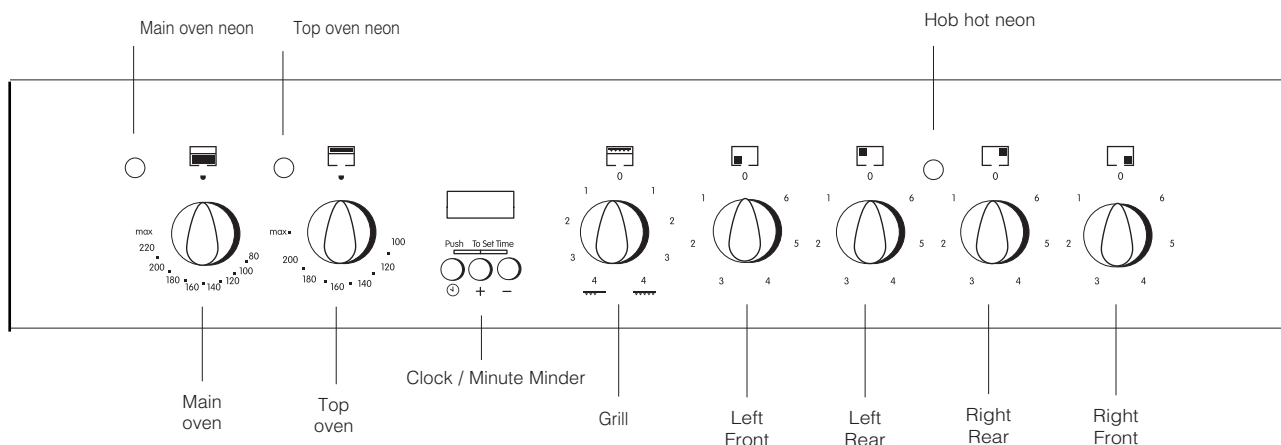
Never use water to extinguish oil or fat fires.

! 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.



Control Panel

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Operating controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Note: After use, it is advisable to check that all cooker controls have been switched **Off**.

Cooling fan

A gentle flow of air will be blown below the control panel when the grill is in use. When the oven/s are in use the cooling fan will operate after a short period of time and may run on, after all controls are switched off.

Oven light

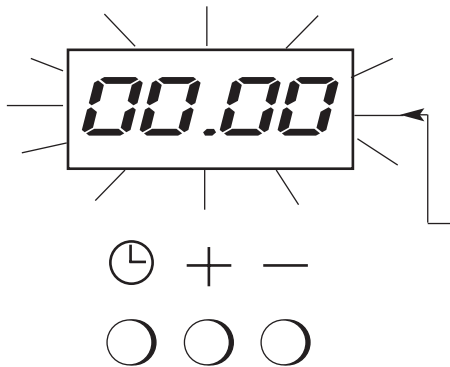
The oven light will illuminate when the main oven thermostat is operated.

The light will remain on during the cook period.

Hob Hot Neon

A short time (approx. 30 seconds) after the hob heating areas have been turned on, the Hob Hot neon will illuminate.

This light will remain illuminated until all the hob controls have been turned off and all hob heating areas have cooled.



CLOCK OPERATION

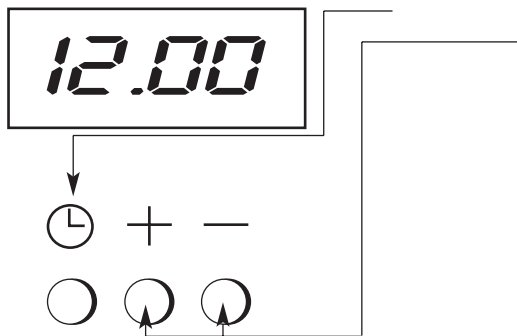
To Set Time of Day

Step 1 Check that the electricity supply to the cooker is turned on.

Step 2 When switched on the display will show 0.00 flashing intermittently.

Step 3 Press the "⌚" button and then press either the "+" or "-" buttons to set the correct time of day.

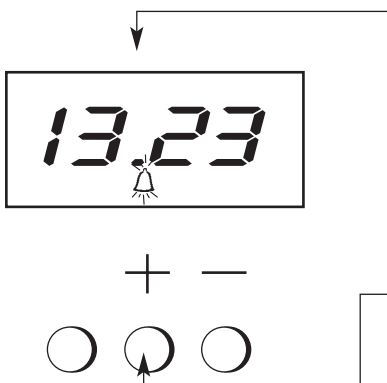
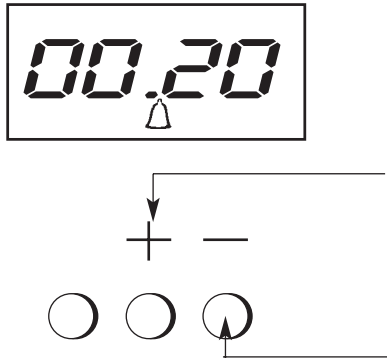
Note: If the electricity supply has been off, the "+" button must be pressed once before the "-" button, if it is required to reduce the time of day.



THE TIME OF DAY IS NOW SET.

Clock and Minute Minder

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MINUTE MINDER OPERATION

To Set the Minute Minder

Step 1 Press the "+" button until the required time is set. A "Bell" symbol will light up. During setting the time adjusts in 10 second intervals up to a maximum of 99mins 50secs.

It can also be adjusted by pressing the "-" button.

At the end of the set time, a bleeping sound will be heard and the "Bell" will disappear.

The bleeper can be cancelled by pressing the "+" button.

The minute minder can be cancelled before the bleeper sounds by pressing the "+" and "-" buttons together until 0.00 appears in the display window.

BLEEPER SOUND

To adjust the pitch of the bleeper, press the "-" button while the bleeper is sounding.

For example:-

- (a) Press the "+" button and set 10 seconds.
- (b) When the bleeper sounds, press and release the "-" button, until preferred pitch is set.
- (c) Press and release the "+" button to cancel the bleeper.

NOTE: If the sound of the bleeper appears to be different, it is most likely that the pitch of the bleeper has been inadvertently adjusted.

Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Main Fan Oven
½	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	-	210
9	475	-	220

Temperatures

The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour and lower the temperature by up to 20°C.

Also, in the majority of cases, it is not necessary to pre-heat the oven.

However, pre-heating is recommended when cooking items such as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

Condensation

Condensation may become evident on the inner door and water may drip through the vent. This is normal when heat and moisture are present and may be a result of any of the following:

1. Kitchen temperature and ventilation.
2. The moisture content of the food eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.

Hotplate

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Use of Hotplates

Note:

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface.

The controls set the hotplates at six pre-set power levels. Each control can be used to select one of six temperature settings from a minimum at position 1 to a maximum at position 6.

Do Not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

CONTROL SETTINGS GUIDE

This is provided only as a guide – settings also depend on the type of pan used and the quality of food.

Safety requirements for deep fat frying

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

Choosing Your Utensils

Do not use utensils with rough bases.

Do not use lightweight utensils with thin, distorted or uneven bases.

Do not use lightweight enamelled steel utensils.

Do not use cast iron utensils.

Do not use utensils with recessed, scrolled or ridged bases.

Do not

use a utensil which has a base concavity greater than 1 mm as this will reduce the performance of the hob.

Do not use a utensil with a convex base.

Do not use glass ceramic utensils.

Do not use use lightweight saucepans with plain thin copper bases on ceramic or halogen hot plates.

Note: All copper pans are excellent conductors of heat, and are hard wearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic and halogen hobs, providing they are used in accordance with the saucepans manufacturers' recommendations.

Stainless steel pans with a sandwich base of aluminium and copper are excellent conductors of heat. If using stainless steel saucepans with aluminium and copper sandwich bases on ceramic and halogen hobs, the use of these pans must be in accordance with the saucepan manufacturers' recommendations.

Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned, after each and every use, when using this type of saucepan.

If these recommendations are not followed, the result will be a build up of small copper deposits on the surface of your hob which, if not cleaned after each use, will result in permanent marking of your hob.

Always lift the pan from the hob, **do not** drag or slide across the hob surface as damage may occur.

Hotplates General Information Notes

PANS SHOULD



Not be concave (bowed in)



Not be convex (bowed out)



Not be rimmed



Not be deeply ridged



But essentially Flat

THE BEST COMBINATIONS

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

Always ✓	Never ✗
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands - they can cause overheating.
● Always ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking.
● Ensure pan handles are positioned safely and away from heat sources.	● Cook food directly on the ceramic glass.
● Always lift pans, do not drag.	● Drag or slide utensils, along the hob surface.
● Always use pan lids except when frying.	
● Deal with spillages immediately but with care.	

	Ceramic*
Aluminium	✓
Stainless steel with single layer copper base	✗
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper	✓
Enamelled steel	✓
Enamelled aluminium	✓
Enamelled based cast iron	✓ With Extra Care
Copper	✗
Toughened glass or ceramic / glass / pottery	Not Recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

Do Not

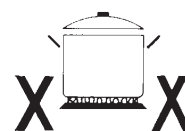
Do not cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.

Do not use the hob as a worktop surface as damage may occur to the smooth surface of the hob.

Do not drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.

Do not allow a cooking utensil to come into contact with the hob surround.

Do not place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stand.

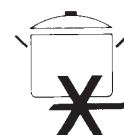


Do not leave any utensils, food or combustible items on the hob when it is not in use.

Do not place aluminium or plastic foil, or plastic containers on the hob.

Do not leave the hotplates or cooking areas switched **On** unless they are being used. We recommend not to place large preserving pans or fish kettles across two heating areas.

Do not leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.



We recommend not to use a utensil with a base diameter greater than 25cm (10ins).

Pressure cookers or other large pans should be used on the front cooking areas.

Always ensure that saucepan handles are positioned safely.

Grill Pan and Handle

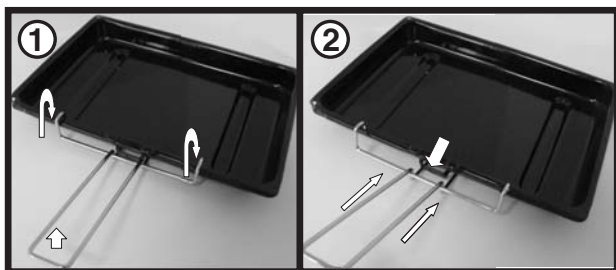
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GRILL PAN AND HANDLE

the grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:

1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.

The food must be placed on the rack in the grill pan. Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.



Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and keep safe.

Please note that if a fixed handle is required, the grill pan cannot be kept in the Main Fan Oven compartment with the door closed but may be stored in the Top compartment when the appliance is not in use.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.

Setting the Grill



CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE DOOR CLOSED.

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated.

- With the control rotated clockwise **1** through to **4** the twin elements will come on together.
 - With the control turned anti-clockwise **1** through to **4** and the single left hand element will come on only.
- The control is **Off** at **0**.

Note

:The grill will not operate unless the top oven control is in the OFF position.

Food which requires browning only should be placed under the hot grill, directly on the shelf on the first or second position from the bottom of the oven, according to the depth of the dish.

Open the Grill door to the grilling position. i.e. fully. With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired 'grill setting' on the control panel.

Never: line the grill pan with aluminium foil.

Note: Preheat the grill at **maximum** setting for approximately **5** minutes.

The grill pan is placed on the shelf or grill pan support/runner and should be correctly positioned under the grill element. Leave the control at **maximum** for toast, sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at **maximum**. The thicker the food the lower the control should be set.

Guide To Grilling

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Pre - heat the grill for 5 minutes on maximum control setting before grilling.

GRILL CHART

Food	Grill Setting	Approximate Cooking Time
Toasting of Bread products	4 / Max	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	4 / Max for 4 mins. reduce to lower setting.	10 - 20 mins.
Chops etc. Gammon steaks Chicken pieces	4 / Max for 6-8 mins. reduce to lower setting.	20 - 30 mins.
Fish: fingers Whole Fillets	4 / Max	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	3 / 5	15 - 20 mins.
Pre - Cooked potato products	3 / 5	15 - 20 mins.
Pizzas	3 / 5	12 - 15 mins. in the base of the grill pan.
Browning of food	4 / Max	8 - 10 mins. Dish placed directly on shelf.

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above.

There are two cooking positions, the shelf placed on runner 1 or 2 (from the base), do not use shelves upside down.

Food/utensils must not be placed directly on the oven floor.

There should always be at least 25mm (1in) between the top of the food and the grill element.

Warning: Items stored in top oven will get hot when main oven is in use.

Operation

To heat the oven, turn the control knob clockwise. The top oven pilot light will come on and remain on until the oven reaches the required temperature. The pilot light will automatically go on and off during cooking as the thermostat maintains the correct temperature.

Cooking meat/poultry

Small joints of meat up to 1.5kg (3 lbs), or poultry, up to 3.6kg (8 lbs) (60cm cookers) in weight can be roasted in a small meat pan in the top oven. Larger joints of meat/poultry weighing more than 3.6kg (8 lbs) (60cm cookers) should be roasted in the main oven.

Do not use the grill pan as a meat pan in the top oven as air circulation will be seriously restricted.

Top oven as a warming compartment for plates

Place the plates/dishes on the shelf, positioned on runner 1, turn top oven control to 100°C for 10-15 minutes. Never use grill control.

Main Oven Cookery Notes

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The oven is fitted with wirework shelf supports and two rod shelves.

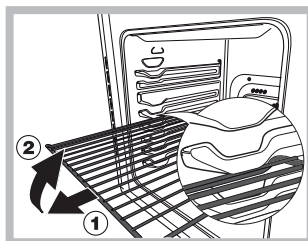
To heat the oven turn the knob clockwise, selecting the require temperature between 80°C (176°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of the cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a circulaire fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. However, foods such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The 'oven temperature charts' are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts food should be placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.



WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven. (1) As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

Oven positions

Since the distribution of heat in the circulaire fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or our Parts Department (see Key Contacts, back page).

Food or utensils should Never be placed directly on the floor of the oven for cooking.

Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure oven circulation do not use meat pans larger than 390 x 300mm (15"x12") and baking trays no larger than 330 x 255mm (13"x 10"), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use, should be removed from the oven.

Temperature and time

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the larger mass of food. Baking trays should have an equal gap at either side of the oven.

Frozen meat and poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g (1 lb), or at room temperature (allowing 2-3 hours per 450g (1 lb)).

Oven Temperature Charts - Meat

Top Oven Cooking				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)	
Casserole Cooking	Yes	150	2-2½ hrs	
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

Fan Oven Cooking (
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef	No	160/180	20-25 mins per 450g (1lb) +25 mins extra	Runner 1 from bottom of oven.
Lamb	No	160/180	25 mins per 450g (1lb) +25 mins extra	
Pork	No	160/180	25 mins per 450g (1lb) +25 mins extra	
Veal	No	160/170	25-30 mins per 450g (1lb) +25 mins extra	
Chicken / Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) +20 mins over	
Turkey up to 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 143-165 mins	
Turkey over 5.5kg (12lb)	No	150	12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins	
Casserole Stews	No	140-150	1½ - 2 hrs	
If using aluminium foil, never: 1.Allow foil to touch sides of oven. 2.Cover oven interior with foil. 3.Cover shelves with foil.				

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare: 60°C **Lamb:** 80°C **Poultry:** 90°C
 Medium: 70°C **Pork:** 90°C
 Well Done: 75°C **Veal:** 75°C

Oven Temperature Charts - Baking

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	Top Oven Cooking (□)			
Baking	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 2 from bottom of oven
Small Cakes	Yes	180/190	20-25	Runner 2 from bottom of oven
Victoria Sandwich	Yes	170/180	20-30	Runner 2 from bottom of oven
Sponge Sandwich	Yes	180/190	20-25	Runner 2 from bottom of oven
Swiss Roll	Yes	200/210	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 2 from bottom of oven
Rich Fruit Cakes	Yes	140/150	Depending on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry	Yes	190/200	Depending on size	Runner 2 from bottom of oven
Puff Pastry	Yes	200/210	Depending on size	Runner 2 from bottom of oven
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven
Individual Yorkshire Pudding	Yes	200/210	20-30	Runner 2 from bottom of oven
Milk Pudding	Yes	140/150	90-120	Runner 2 from bottom of oven
Baked Custard	Yes	150/160	40-50	Runner 2 from bottom of oven
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven
Meringues	Yes	100	150-180	Runner 2 from bottom of oven

	Fan Oven Cooking (□)			
Baking	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	8-10	Runner 2 from bottom of oven
Small Cakes		170/180	15-20	Runner 2 from bottom of oven
Victoria Sandwich		160/170	20-25	Runner 2 from bottom of oven
Sponge Sandwich	Yes	170/190	15-20	Runner 2 from bottom of oven
Swiss Roll	Yes	180/190	10-15	Runner 2 from bottom of oven
Semi-rich Fruit cakes		140/150	60-75	Runner 2 from bottom of oven
Rich Fruit Cakes		130/140	Depending on size	Runner 1 or 2 from bottom of oven
Shortcrust Pastry		190/200	45-50	Runner 2 from bottom of oven
Puff Pastry		190/200	Depending on use	Runner 2 from bottom of oven
Yorkshire Pudding	Yes	180/190	40-45	Runner 2 from bottom of oven
Individual Yorkshire Pudding	Yes	190/200	20-25	Runner 2 from bottom of oven
Milk Pudding		130/140	105-135	Runner 2 from bottom of oven
Baked Custard		140/150	40-50	Runner 2 from bottom of oven
Bread	Yes	200/210	40-50	Runner 1 from bottom of oven
Meringues		80-90	180-240	Runner 2 from bottom of oven

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

TURN OFF THE MAIN SWITCH AND ENSURE THE COOKER IS COLD BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND, UNLESS SPECIFIED BELOW.

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

! Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

! The accessories can be washed like everyday crockery (even in your dishwasher).

Cleaning materials to avoid:

1. Plastic or nylon pads
2. Household abrasive powders and scourers. These may scratch the surface.
3. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

ALWAYS SWITCH OFF AT THE MAINS SWITCH BEFORE CLEANING.

Ceramic hotplates:

Clean your Ceramic hob top regularly and avoid repeated burning of encrusted contamination.

Your choice of cleaner will depend on the degree of soiling involved (see below).

- minor soiling, where the contamination has not burnt hard, can be wiped off with a clean wet cloth
- major soiling and strongly-adhering burnt encrustation can be quickly and easily removed with a razor-blade scraper
- hard water stains, grease spots and discolouration having a metallic sheen can be removed with 'Easy Do Cleaner Powder'
- always condition hob after cleaning by using 'Easy Do Conditioner' or 'Hob Brite'. Apply a small amount of conditioner with a clean damp cloth or paper towel. Rub vigorously. Remove excess with a clean damp cloth or paper towel. Polish with a clean cloth or paper towel before the conditioner dries.

Detergent residues must always be completely removed

with a clean wet cloth, (even if the instructions for use suggest otherwise), as they can have an etching effect when reheated. Then wipe dry.

To maintain hob in good condition, we would recommend regular use of the 'Easy Do Powder Cleanser'.

Sprinkle Powder Cleanser on a clean damp cloth or paper towel and rub vigorously for 3 to 4 minutes. Remove all residue with a clean damp cloth or paper towel. Then use conditioner to protect the hob.

For more stubborn marks, mix a small amount of the powder cleanser with 'Jif Lemon Juice' (from a bottle) and carefully spread over the affected area. Cover with a damp paper towel and leave for a minimum of 15 minutes. Rub vigorously. Remove excess with a clean damp cloth or paper towel before the conditioner dries. Polish with a clean cloth or paper towel. Easy Do products are available from many electrical retailers, our Parts Department (see Key Contacts, back page) and our Spares Distributors. Homecare 'Hob Brite' is available from leading Supermarkets.

Oven shelf supports

The shelf supports are removable and dishwasher safe.

To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher.

When removed it allows access to the oven side, which can be cleaned with warm soapy water.

To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Decorative trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/ powders which may scratch the surface.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted

Care and Cleaning

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during cleaning, and furthermore that the lettering is not blurred or removed.

Control Panel:

Wipe with a damp cloth and polish with a dry cloth.

Stainless trims

Regularly wipe with a clean, damp cloth and polish with a clean dry cloth.

Grill Door:

Wipe over the grill door decorative outer panel; with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Ensure that the glass panel (where fitted) is not subjected to any sharp mechanical blows.

Grill:

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after each use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the compartment.

Main oven:

1. Glass Door - open the oven door fully. The glass panel may now be cleaned. Stubborn stains can be removed by using a fine steel wool soap pad. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows. For slight soiling the inner glass panel may be cleaned, while still warm. For removing stubborn stains see page 25, cleaning.
2. Remove the rod shelves and meat pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on page 23 for cleaning the shelf supports. Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Replacement oven lamp:

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the

light glass dome, unscrew anti-clockwise and lift. Reach into the aperture and unscrew the lamp anti-clockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Wall-mounted splash panel:

A wall-mounted splash panel is available as an optional extra from our Parts Department (see Key Contacts, back page).

Care must be taken that rating label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed. For details of your nearest Service Centre please see the separate service leaflet. If you have any queries regarding service or spares, our Parts and Service Division will be pleased to advise.

See Key Contacts, back page, for details.

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

CLEANING THE DOORS

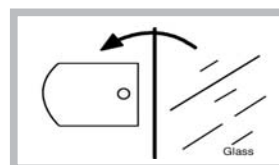
SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS

Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.
2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig. 1.)

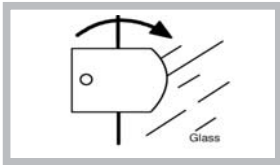


3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: "**IMPORTANT THIS FACE TOWARDS THE OVEN**" can be read from the inner side of the door.
2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws. (Fig. 2.)



Cooking Results Not Satisfactory?

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Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a setting.
Baking (General) Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	Sinking of cakes The following may cause cakes to sink: 1. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (use the all-in-one method). 4. If using soft margarine use the all-in-one method
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 56mm (2¼ins) in height.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes', for correct sizes). 2. Over loading of oven and always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (See oven temperature charts)
Top Oven Baking: Uneven cooking front to back	Ensure the cooking utensil is positioned centrally under the grill element.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 300x225mm (12ins x 9ins). Only cook one item at a time to avoid overloading the oven.

Something Wrong with your Cooker?

Before contacting your nearest Service Centre/ Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when grill / oven used for first time	This is normal and should cease after a short period.
Nothing works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Grill / Top Oven do not work. Main oven works	(a) Grilling with the door closed - Always grill with the door fully open (b) Grilling for an excessively long period at maximum setting - see Grilling guide. Switch off appliance and allow to cool for approx 30 mins. Switch the cooker back on and check that the Grill / Top oven (as applicable) is now operating.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Parts department, see Key Contacts, back page.
Grill does not work	Ensure that the top oven control is turned fully off.
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Timer is showing '0.00' (models KD6C35and KDP60 only)	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day using the instructions given in the timer section of the book.
Timer bleeper operates continually (models KD6C35and KDP60 only)	To cancel the bleeper sound: - press the '+' button once.
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Condensation on the wall at the rear of the cooker	Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.
Steam / Condensation in the oven after use	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

Notes

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Contact the Service Office

If something is still wrong with your appliance after you have been through the 'Something Wrong' list:

1. Switch off and unplug the appliance from the mains.
2. Call your nearest Service Office or local importer.

When you contact us we will want to know the following:

1. Your name, address and postcode.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The Model number and the Serial number of your appliance.
5. The date of purchase (please keep the receipt as evidence will be required when an engineer calls) enter the date here:

.....
Please make sure you have all these details ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under the Parts Guarantee.

If you do experience a problem with the appliance don't take risks, call in our Service Engineer. Our Parts are designed exclusively to fit your appliance. Do not use them for any other purpose as you may create a safety hazard.

Disposal of your product

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

To help the environment, Local Authority instructions should be followed for the disposal of your product.



Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately

in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Respecting and conserving the environment

- Whenever possible, avoid pre-heating the oven and always try to fill it. Open the oven door as little as possible because heat is lost every time it is opened. To save a substantial amount of energy, simply switch off the oven 5 to 10 minutes before the end of your planned cooking time and use the heat the oven continues to generate.
- Keep gaskets clean and tidy to prevent any door energy losses
- If you have a timed tariff electricity contract, the "delay cooking" option will make it easier to save money by moving operation to cheaper time periods.
- Make the most of your hot plate's residual heat by switching off cast iron hot plates 10 minutes before the end of your cooking time and glass ceramic hot plates 5 minutes before the end of cooking time.
- The base of your pot or pan should cover the hot plate. If it is smaller, precious energy will be wasted and pots that boil over leave encrusted remains that can be difficult to remove.
- Cook your food in closed pots or pans with well-fitting lids and use as little water as possible. Cooking with the lid off will greatly increase energy consumption
- Use purely flat pots and pans
- If you are cooking something that takes a long time, it's worth using a pressure cooker, which is twice as fast and saves a third of the energy.



Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

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

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Cannon also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (ROI 01 230 0233)**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership.

Simply call our Indesit Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

After Sales Service

No one is better placed to care for your Indesit appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Indesit Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224

Republic of Ireland: 0818 313 413

www.indesitservice.co.uk

Please note: Our advisors will require the following information:

Model number

Serial number

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225

Republic of Ireland: 0818 313 413

www.indesitservice.co.uk

Appliance Registration

We want to give you additional benefits of Indesit ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24

Republic of Ireland: 01 230 0800

www.indesitservice.co.uk

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

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB
Indesit Company, Unit 49 Airways Industrial Estate, Dublin 17