



Operating Instructions

HOB

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The appliance is not intended to be operated by means of an external timer or separate remote control system.

Warnings

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.

Never use steam cleaners or pressure cleaners on the appliance.

Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.

After use, switch off the hob element by its control and do not rely on the pan detector.

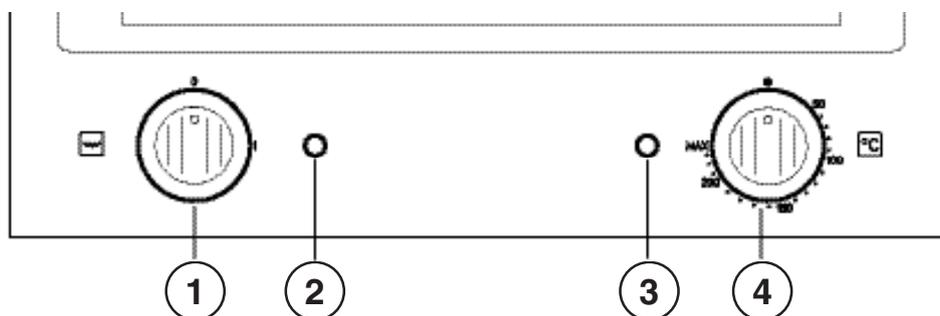
Description of the appliance

Overall view

- 1 **ON/OFF** knob
- 2 **ON/OFF** and residual heat indicator light
- 3 **TEMPERATURE** indicator light
- 4 **TEMPERATURE ADJUSTMENT** knob

The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance.

- **ON/OFF** knob switches the appliance on and off.
- **ON/OFF** indicator light signals that the appliance is switched on or that the heating zone is still hot.
- **TEMPERATURE** indicator light indicates that the oven is heating up to the set temperature.
- **TEMPERATURE ADJUSTMENT** knob is used to set the temperature to the desired value.



Installation

! Before operating your new appliance please read this instruction booklet carefully. It contains important information for safe use, installation and care of the appliance.

! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance.

Positioning

! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard (see Precautions and tips).

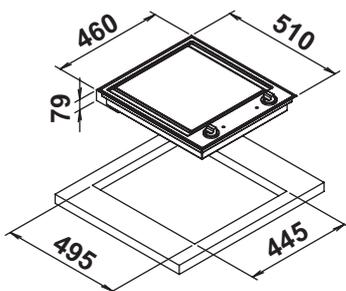
! The appliance must be installed by a qualified professional according to the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

Built-in appliance

Use an appropriate cabinet to ensure that the appliance operates properly.

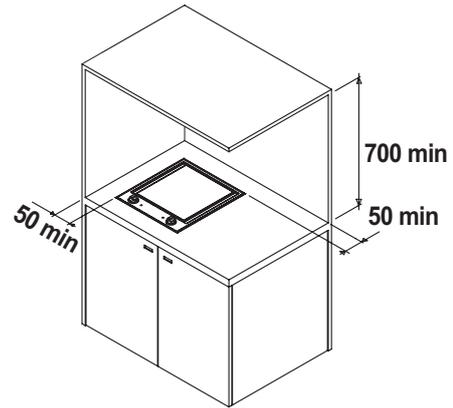
- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install (see figure), the cabinet must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

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Installing semi-flush hobs

All the necessary precautions must be taken in order to install the appliance in conformity with current accident-prevention regulations (CEI-UNI-CIG) relating to gas and electrical connections. To ensure sit-on hobs installed in kitchen cabinets operate correctly, the minimum distances indicated should be observed (see figure). All adjacent surfaces and the back panel should also be able to withstand an overheating temperature of 65°C.

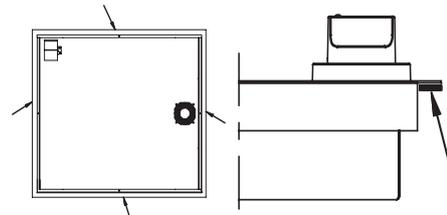


Securing the appliance to the cabinet

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

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

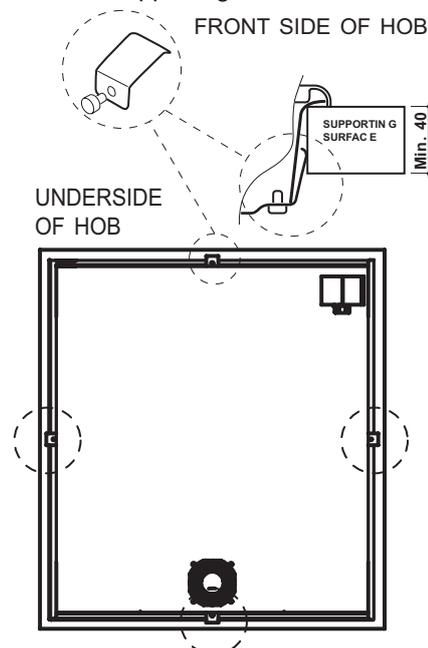
- Before fitting the hob to the worktop, position the seal provided along the perimeter of the hob, as illustrated in the figure.



- The installation cavity should have the dimensions indicated in the figure accompanying the previous paragraph.

Fix the hob as follows:

1. Use the screws supplied to fit the 4 alignment springs in the holes provided at the central point of each side of the part underneath the hob.
2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.



! The screws for the alignment springs must remain accessible.
! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed.

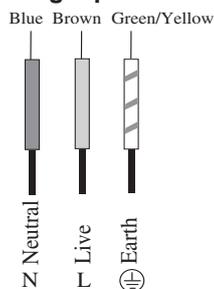
! All parts that ensure the safe operation of the appliance must not be removable without the aid of a tool.

! **Where the hob is not installed over a built-in oven, a wooden panel must be installed as insulation. This must be placed at a minimum distance of 20 mm from the lower part of the hob.**

Electrical connection

Hobs equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate (this is located on the lower part of the appliance). The earth wire in the cable has a green and yellow cover. If the appliance is to be installed above a built-in electric oven, the electrical connection of the hob and the oven must be carried out separately, both for electrical safety purposes and to make extracting the oven easier.

Single-phase connection



If the hob is fitted with a supply cable, connect it to the mains, observing the colour coding of the wires (see diagram). The yellow-green earth wire must be 5 cm longer than the other wires.

Connecting the supply cable to the mains

The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker). The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations. Before connecting to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate.
- The voltage is in the range between the values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).

! **The manufacturer declines any liability should these safety measures not be observed.**

Start-up and use

! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

Switching on and operating the hob

1. Turn the **ON/OFF** knob towards the right, until it reaches the **I** position.
2. Adjust the temperature to the desired value using the **TEMPERATURE ADJUSTMENT** knob.
3. This will switch on the hotplate and the corresponding **ON/OFF** and **TEMPERATURE** indicator lights.
4. When the **TEMPERATURE** indicator light switches off, this means that the set temperature has been reached.
5. A thermostat ensures the temperature remains constant, at the set level. During the subsequent heating phase, the **TEMPERATURE** indicator light switches on again.

Switching off the hob

To switch off the appliance, turn the **ON/OFF** in an anti-clockwise direction, from the **I** position to the “**O**” position.

Safety devices

Heat indicators

If, after the appliance has been used, the **RESIDUAL HEAT** indicator light remains lit, this means that the heating zone is still hot (temperature over 60°C); do not touch it. The indicator light will switch off once the hotplate has cooled down.

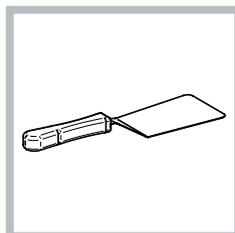
Technical description of the models

Cooking zone	Power	
	230 V	240 V
Total power	2000 W	2200 W

Practical advice on using the appliance

Food may be prepared directly on the surface of the hob, with or without the use of fat or oil.

During cooking, the palette knife (supplied with the appliance) may be used to turn/flip food.



! The surface of the hob may be marked by the palette knife; however, this will not affect its performance.

Recommended power levels for various types of cooking:

DISH TO BE COOKED	TEMPERATURE (°C)	ADVICE/NOTES
FISH		
Red bream (fillets)	between 150° and 200°	between 2 min. and 4 min. on each side, depending on thickness
Rock-fish (fillets)	between 150° and 200°	between 2 min. and 4 min. on each side, depending on thickness
Salmon (fillets)	between 150° and 200°	between 2 min. and 4 min. on each side, depending on thickness
Sardines and mullet (small fish)	between 150° and 200°	between 2 min. and 4 min. on each side
Mackerel (medium-sized fish)	150°	between 4 min. and 5 min. on each side
Bream (medium-sized fish)	150°	between 4 min. and 5 min. on each side
Monkfish (large fish)	between 130° and 150°	between 8 min. and 10 min. on each side, then 180° for browning the surface
Salmon steak	between 150° and 200°	between 2 min. and 7 min. on each side, depending on the thickness and the desired cooking level
Cod steak	between 150° and 200°	between 2 min. and 7 min. on each side, depending on the thickness and the desired cooking level
Tuna steak	between 150° and 200°	between 2 min. and 7 min. on each side, depending on the thickness and the desired cooking level
Shrimps and prawns	200° max.	between 4 min. and 7 min.
Breadcrumbs fish	150°	between 2 min. and 4 min. on each side
MEAT		
Chops: pork, lamb and veal	200°	between 2 min. and 10 min. on each side, depending on the thickness and the desired cooking level
Beef or veal rib (very thick)	between 150° and 200°	between 10 min. and 15 min. on each side, MAX. temperature for browning on the outside
Steaks and cutlets: beef, veal and poultry	200° max.	between 1 min. and 3 min. on each side
Sausages	between 150° and 200°	10 min.
Wurstel	Max.	18 min.
Beef, chicken (minced meat)	200° max.	
FRUIT AND VEGETABLES		
Potatoes: finely sliced or diced	200° max.	
Onions, leeks, carrots, peppers (finely chopped)	200° max.	
Aubergines and courgettes (sliced)	between 150° and 200°	
Pineapple, mango, apples and pears (sliced fruit)	200°	
Grilled courgettes	200°	12 min.
Grilled peppers	Max.	30 min.
OTHER		
Toasted bread	between 150° and 200°	30 sec. on each side
Pancakes	200°	3 min.
Eggs, fried	between 150° and 200°	

! The cooking times listed above are intended as guidelines only and may be modified according to personal tastes.

Precautions and tips

! 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.



This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;
- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.

General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components.

- 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 when barefoot 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.**
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- 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.
- 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.
- **Do not let children play with the appliance.**
- **Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot..**

Disposal



- When disposing of packaging material: observe local legislation so that the packaging may be reused.

- 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.

Maintenance and care

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.

! Do not use abrasive or corrosive products to clean the steel frame.

! Clean the appliance every time it has been used. This will prevent the build-up of residue, which could become hard to remove if left to accumulate.

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.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- To remove more stubborn dirt, use a suitable scraper (this is not supplied with the appliance). Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rustproof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.



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After Sales Service

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

Essential Contact Information

Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Please note: Our advisors will require the following information:

Model number:

Serial number:

Parts and 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.hotpointservice.co.uk

Appliance Registration

We want to give you additional benefits of Hotpoint 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.hotpointservice.co.uk

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

Recycling and Disposal Information

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

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

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.

This 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 used only 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 included but 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.

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

5 Year Parts Guarantee

Hotpoint 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 (Republic of Ireland 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 (Republic of Ireland 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 Hotpoint Service Hotline on **08448 224 224 (Republic of Ireland 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.