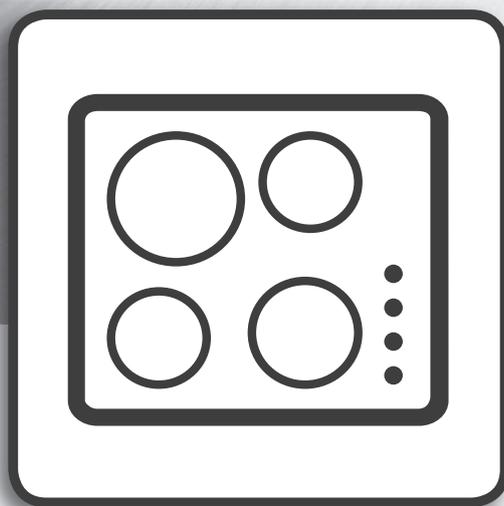


Hotpoint



User Manual



www.hotpoint.eu/register



USER MANUAL



THANK YOU FOR BUYING A WHIRLPOOL PRODUCT.

In order to receive a more complete assistance, please register your product on www.hotpoint.eu/register.

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SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ **WARNING:** If the hob surface is cracked, do not use the appliance - risk of electric shock.

⚠ **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

⚠ **CAUTION:** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

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

⚠ **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.

PERMITTED USE

⚠ **CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

 If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

 **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

 Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.

The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

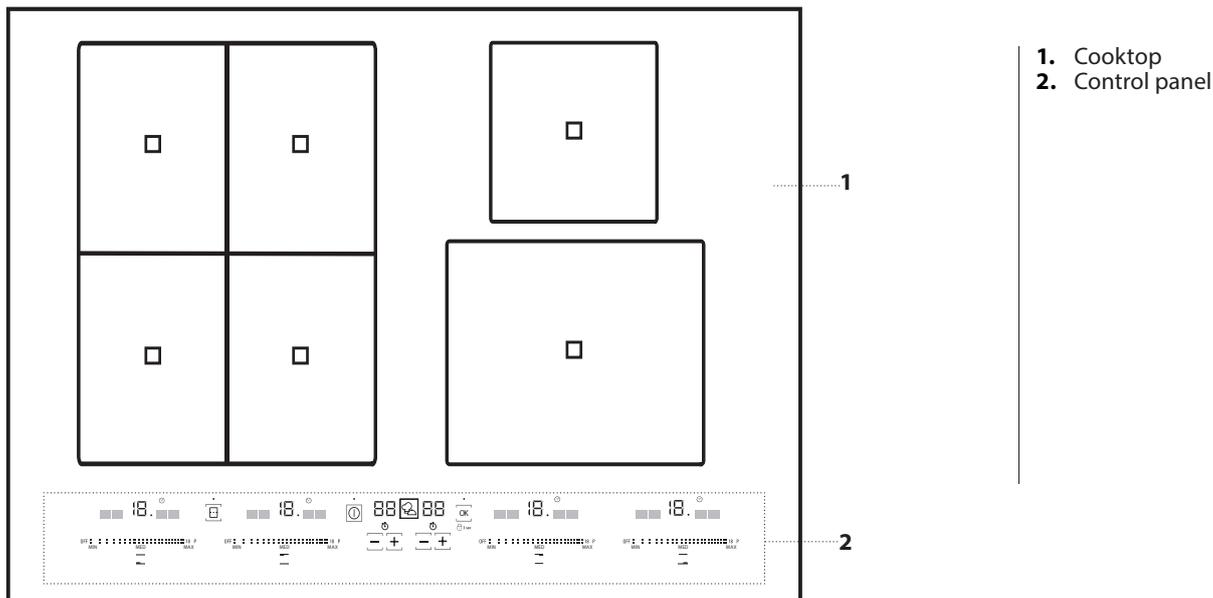
DECLARATION OF CONFORMITY

This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 60350-2.

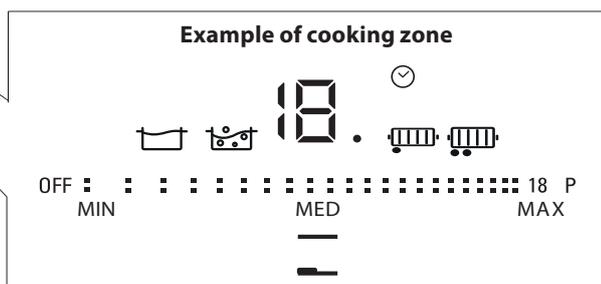
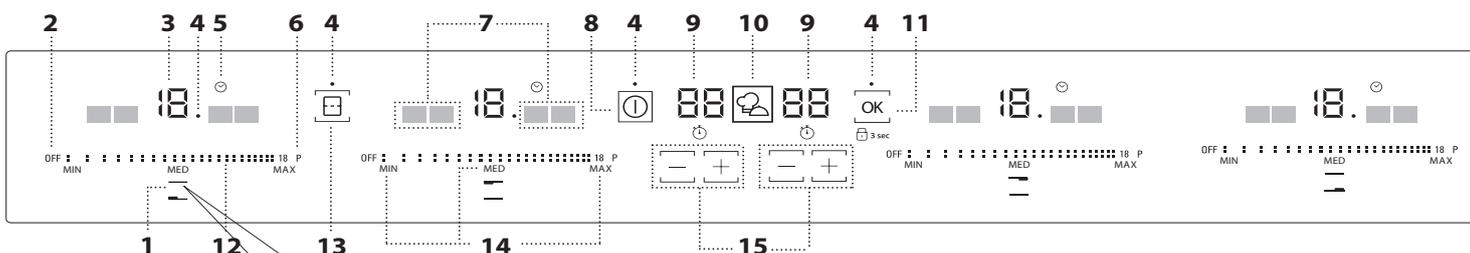
NOTE

People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

PRODUCT DESCRIPTION



CONTROL PANEL



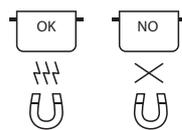
1. Identifying the cooking zone
2. Cooking zone off button
3. Cooking level selected
4. Indicator light - function active
5. Timer indicator
6. Quick heat button

7. Special function indicators
8. On/ off button
9. Time / functions indicator
10. Active cook button (special functions)
11. OK/ Key lock button - 3 secs
12. Slide touchscreen

13. Vertical flexible zone button
14. Presets and adjustment buttons
15. Timer

ACCESSORIES

POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the symbol (usually stamped on the bottom). A magnet may be used to check whether pots are magnetic.

The quality and the structure of the pot base can alter cooking performance. Some indications for the diameter of the base do not correspond to the actual diameter of the ferromagnetic surface.

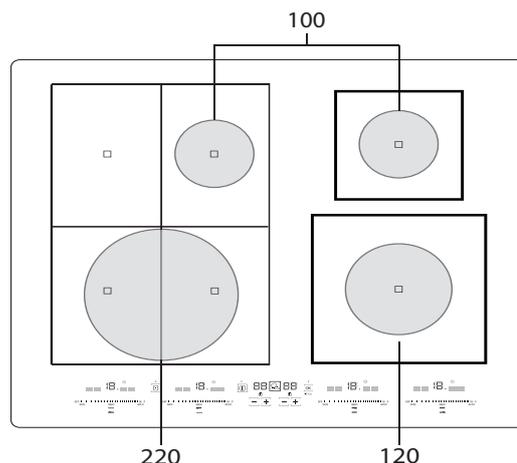
EMPTY POTS OR POTS WITH A THIN BASE

Do not use empty pots or pans when the hob is on.

The hob is equipped with an internal safety system that constantly monitors the temperature, activating the "automatic off" function where high temperatures are detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the "automatic off" function may be triggered with a slight delay, damaging the pot or pan. If this occurs, do not touch anything, and wait for all components to cool down.

If any error messages appear, call the service centre.

MINIMUM DIAMETER OF POT/PAN BASE FOR THE DIFFERENT COOKING AREAS



HOW TO USE THE APPLIANCE

FIRST TIME USE

POWER CONTROL

With the "Power control" function, you can set the maximum power level for the hob, based on your needs or on the capacity of your mains power supply.

Once the maximum power has been set, the hob automatically adjusts the charge distribution to the different cooking zones and an acoustic signal will sound when the limit is reached.

This setting can be used at any time and will remain until it is changed.

At the time of purchase, the hob is set to the maximum possible power (nL). The maximum power level (nL) is printed on the identification plate on the bottom of the hob.

To set the hob power:

Once the appliance is connected to the mains power, the power level can be set within 60 seconds.

- Press and hold down the control for 3 seconds. The display will read **FL**.
- Hold down the control until the last power setting is shown.
- Use the and controls to select the required power. Available power settings are: 2.5 kW – 4.0 kW – 6.0 kW – 7.4 kW.
- Press to confirm.

The selected power will remain in the memory, even in the case of a power outage.

To vary power levels, disconnect the appliance from the mains power for at least 60 seconds, then reconnect it and repeat the steps above.

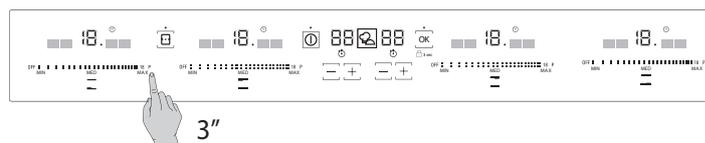
In case of error during the setting sequence, the display will show the symbol and an acoustic signal will be sounded. In this case, you will need to repeat the operation.

If the error persists, contact the assistance service.

ACOUSTIC SIGNAL ON / OFF

To switch the acoustic signal on/off:

- Connect the hob to the power supply;
- Wait for the switch-on sequence;
- Hold down the **P** control on the first slider to the left, for 3 seconds. Any alarms set will remain active.



DAILY USE



SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second, until the cooking zone display lights up.

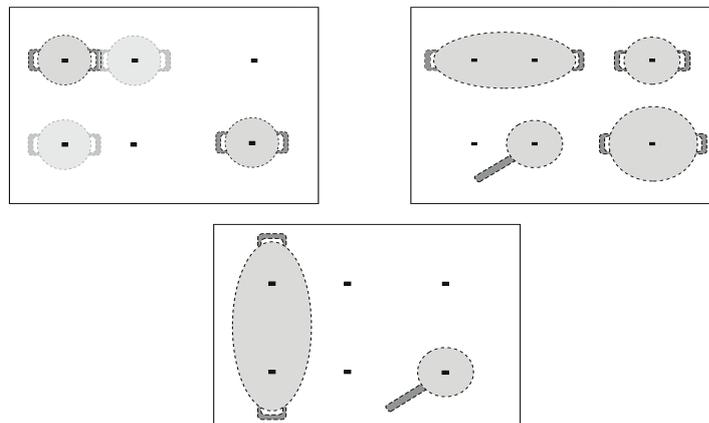
To turn the hob off, press the same button again, and all cooking zones will be deactivated.

If no function is selected, the hob will automatically switch off after 10 seconds. If the hob is being used, switching it off will switch off all cooking zones, and the residual heat indicator, "H", will remain lit until all of the cooking zones have cooled.

POSITIONING

- Locate the desired cooking zone, by referring to the position symbols at the bottom of each slide touchscreen.
- Place the pan in the chosen area, making sure that it covers one or more of the reference marks on the surface of the hob.

- Do not cover the control panel symbols with the cooking pot.



INDICATORS

RESIDUAL HEAT

If the display shows "H", this means that the cooking zone is still hot. The display will switch off when the cooking zone is cool.

POT INCORRECTLY POSITIONED OR MISSING

If the pan is not suitable for induction cooking or if it is not correctly positioned or not the right size for the cooking zone, the display will

show the following symbols  . 30 seconds from selection, if no pan is detected, the relevant cooking zone will switch off.



TIMER INDICATOR

This indicator shows that the timer has been set for the cooking zone.

COOKING TABLE

POWER LEVEL		TYPE OF COOKING	RECOMMENDED USE
Max. heat setting	P	Fast heating	Indicating cooking experience and habits Ideal for rapidly increasing the temperature of food to a fast boil (for water) or for rapidly heating cooking liquids.
	14 - 18	Frying, boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning, sautéing, boiling, grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 - 14	Browning, cooking, stewing, sautéing, grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking, stewing, sautéing, grilling, cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 - 9	Cooking, simmering, thickening, creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk), and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
1 - 4	Melting, thawing	Ideal for softening butter, gently melting chocolate, thawing small items.	
	Keeping food warm, creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.	
Zero power	Off	-	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H").

MAINTENANCE AND CLEANING



WARNING

- Do not use steam cleaning equipment.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

Important:

- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

Error code	Description	Possible causes	Cure
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F02, F04	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F06, F12, F13, F25, F34, F35, F36, F37, F41, F47, F58, F61, F76	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the characteristics of the pan bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

VERIFIED COOKING

A table below has been created specially to make it possible for inspection bodies to use our products.

Verified cooking	Verified cooking positions
Heat distribution, "Pancakes" test acc. to EN 60350-2 §7.3	
Heat performance, "French fries" test acc. to EN 60350-2 §7.4	
Melting and keep warm, "chocolate"	
Simmering, "rice pudding"	

ECO-DESIGN: The test was carried out in accordance with regulations, by selecting all of the cooking zones on the hob to form a single area, or by using the Flexifull function.

AFTER-SALES SERVICE

BEFORE CALLING THE AFTER-SALES SERVICE:

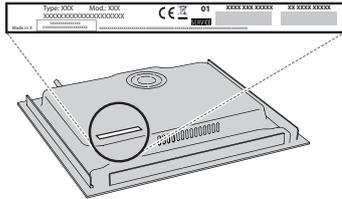
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website **www.hotpoint.eu**.

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



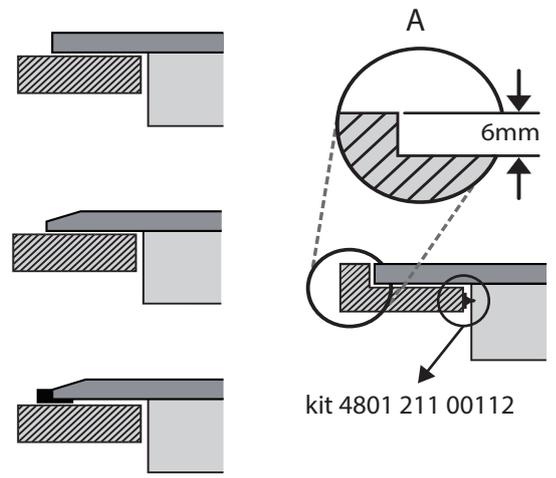
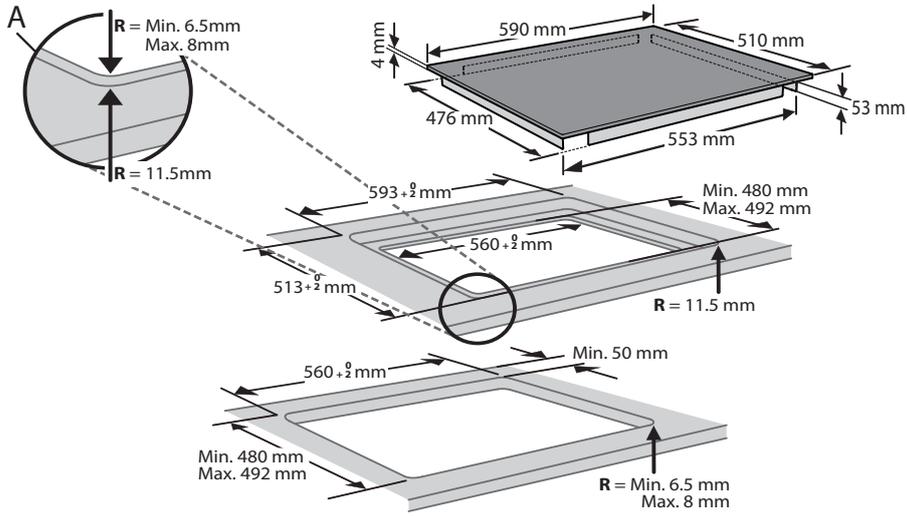
- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;



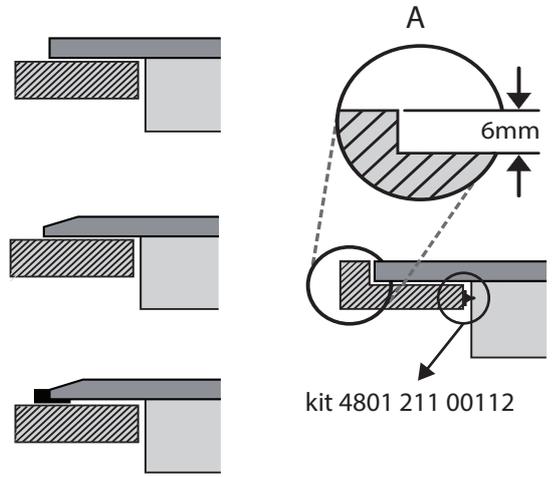
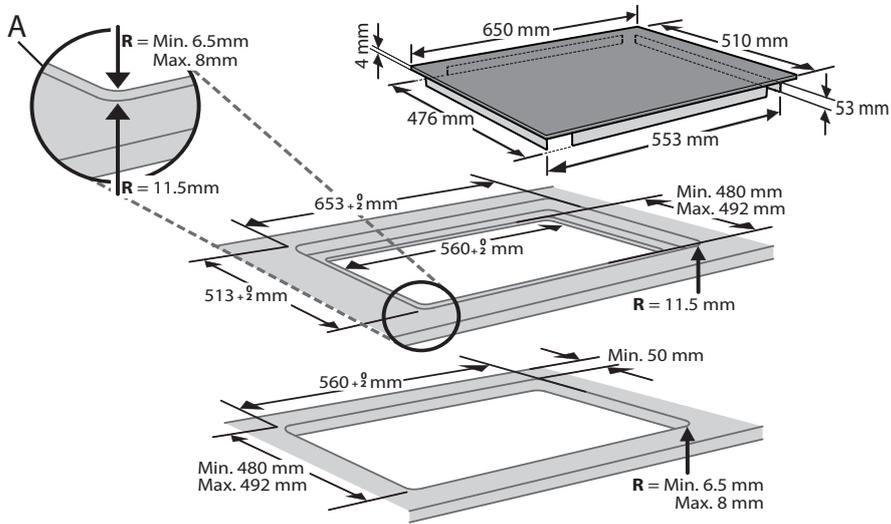
- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

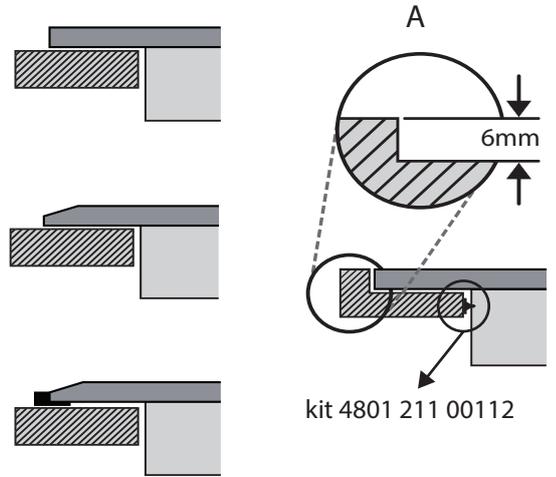
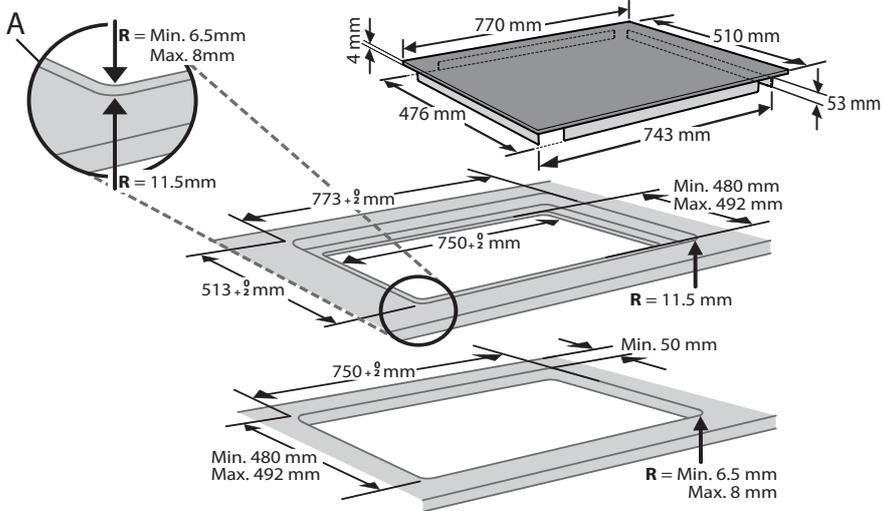
In the case of flush-mounted installation, call the After Sales Service to request assembly of screws kit 4801 211 00112.



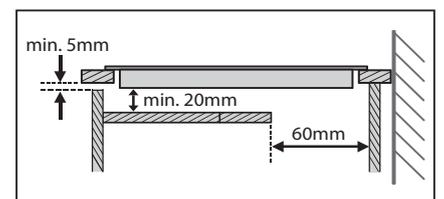
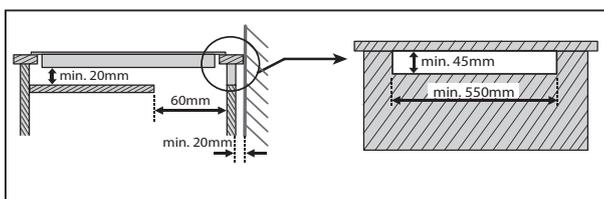
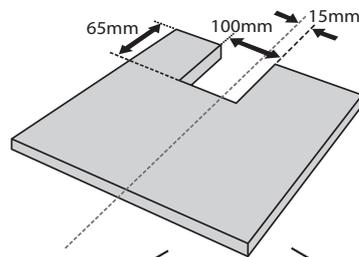
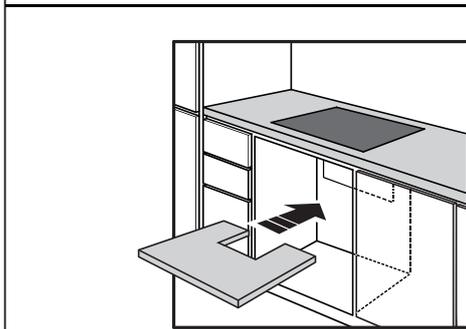
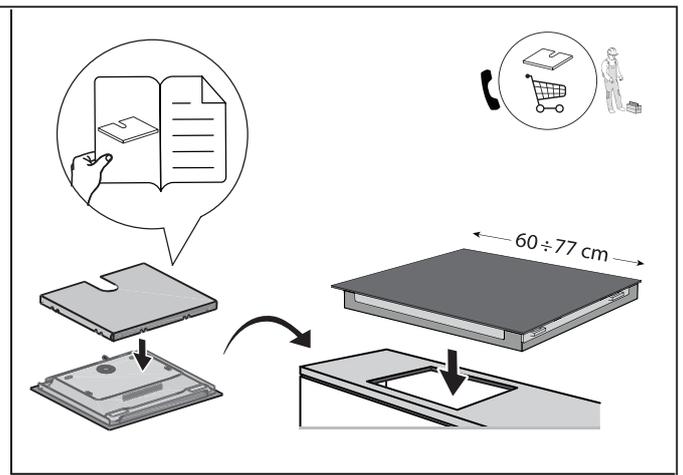
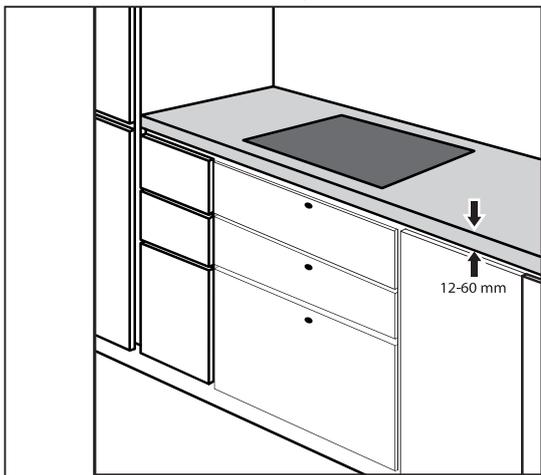
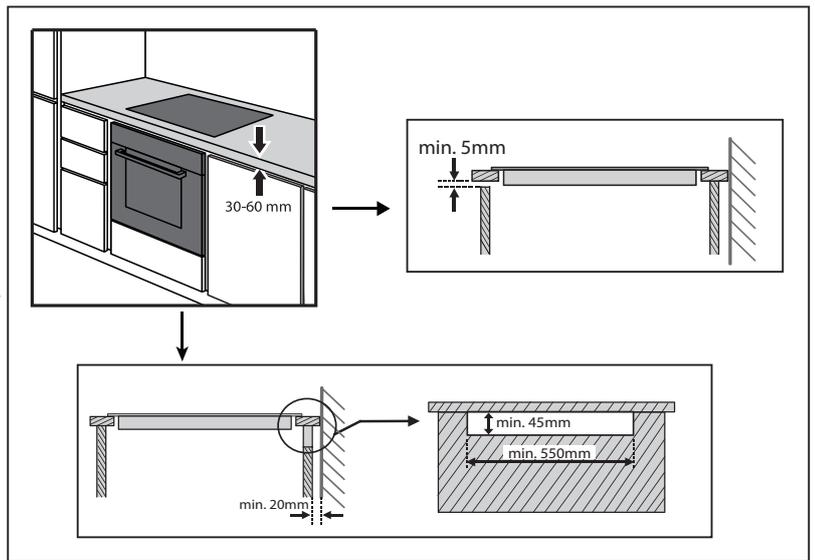
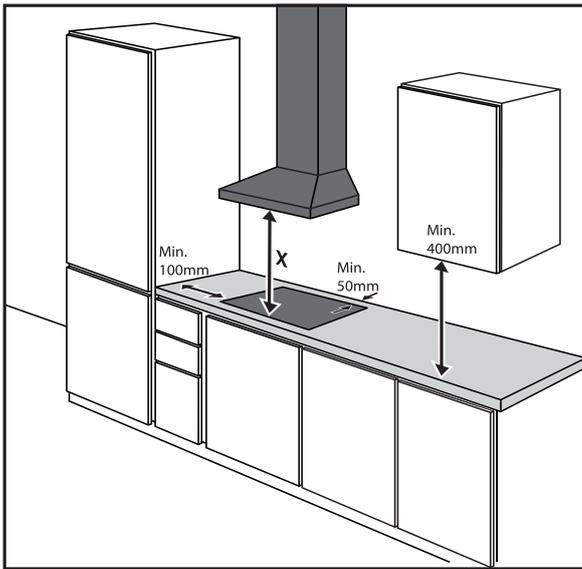
kit 4801 211 00112

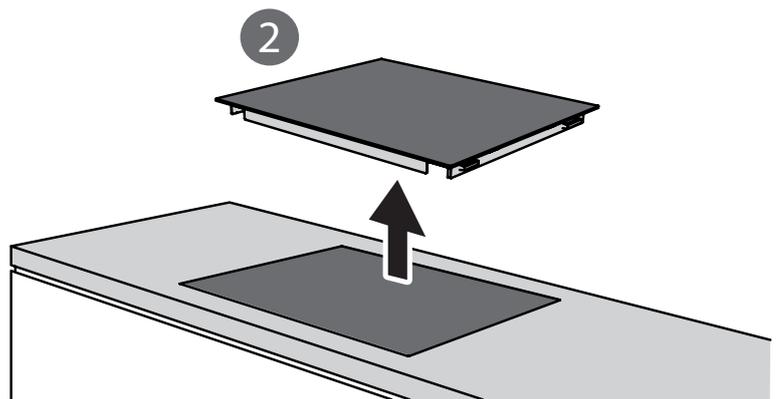
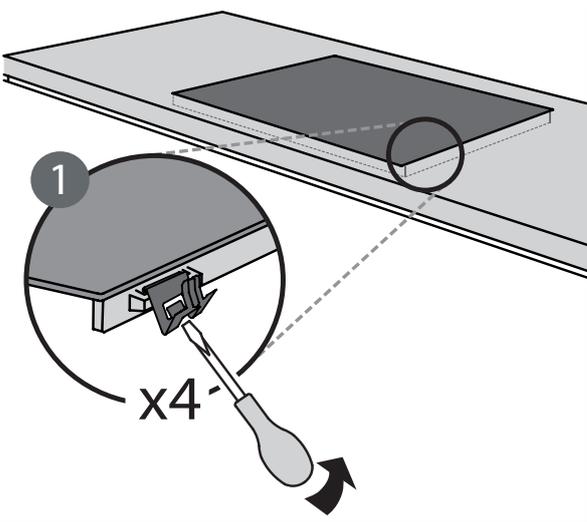
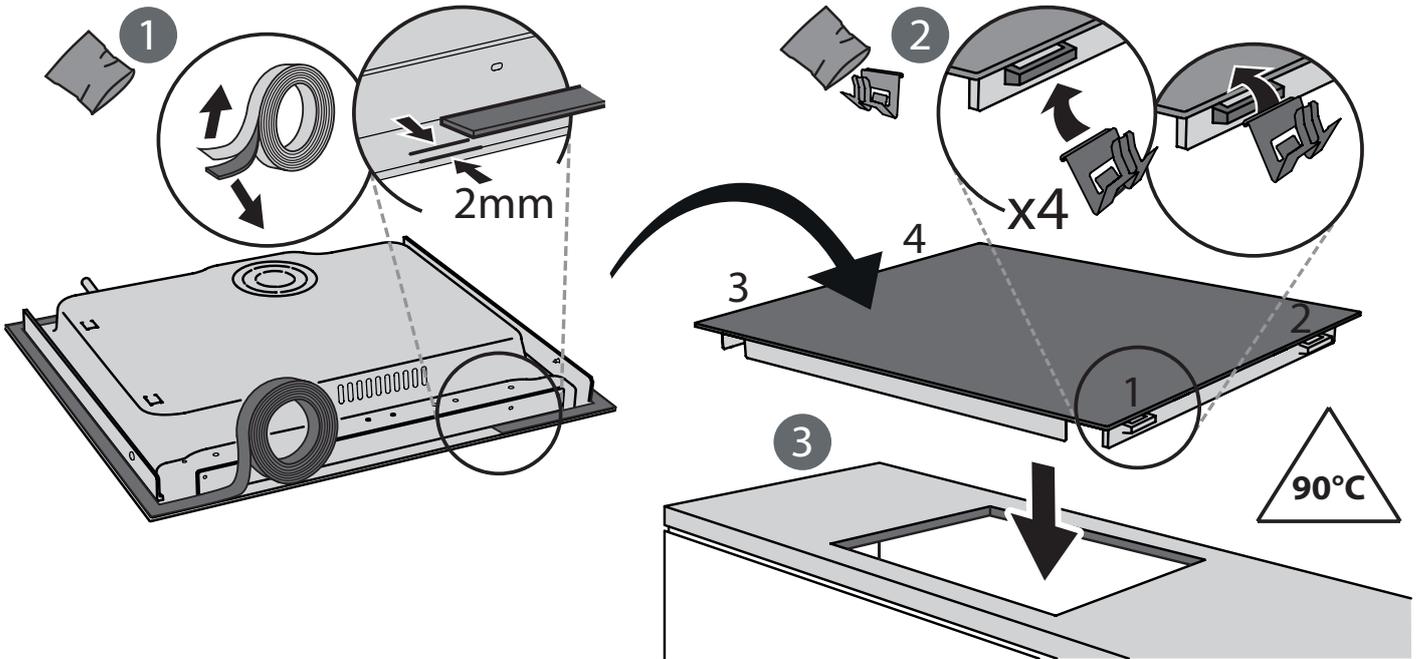
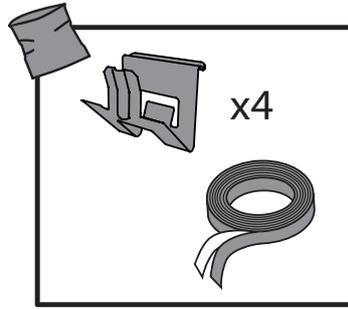
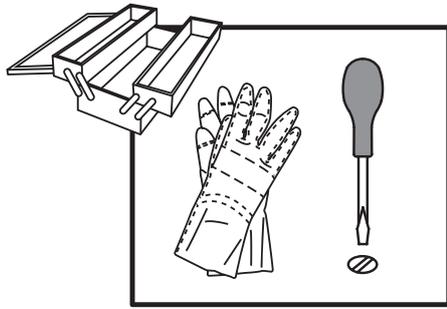


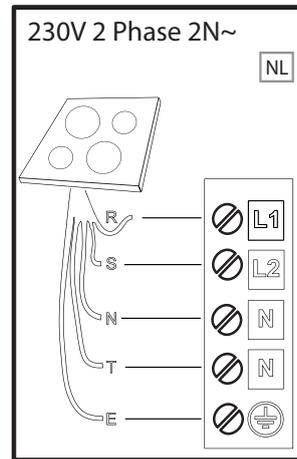
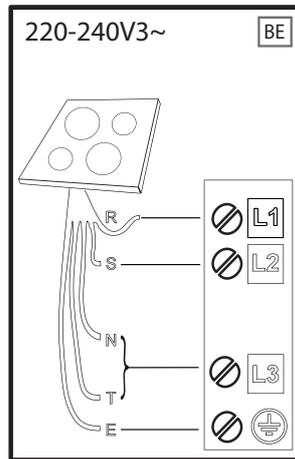
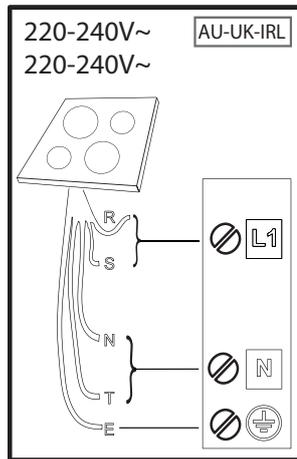
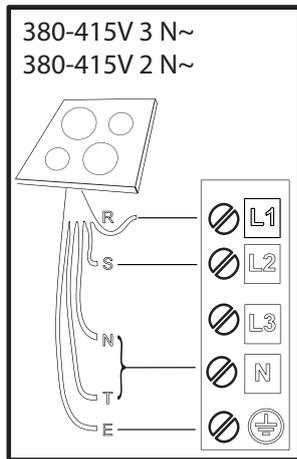
kit 4801 211 00112



kit 4801 211 00112







R

black-nero-negro-preto-μαύρος-must-melns-juodas-czarny-schwarz-noir-zwart-negru
черно-црн-črna-crno-черный-чорний-қара-černá-čierna-fekete-svart-musta-svart-sort
siyah-dubh

S

brown-marrone-marrón-marrom-καφέ-pruun-brūns-rudas-brązowy-braunen-brun-bruin
maro-кафяв-браон-rjava-smeđ-коричневый-коричневий-қоңыр-һnědý-hnědý-barna
brunt-ruskea-brunt-brun-kahverengi-donn

T

blue (gray)-blu (grigio)-azul (gris)-azul (cinza)-μπλε (γκρι)-sinine (hall)-zila (pelēka)
mélyna(pilkas)-niebieski (szary)-blau (grau)-bleu (gris)-blauw (grijs)-albastru (gri)
синьо (сиво)-плава (сива)-modro(sivo)-plava (siva)-синий (серый)-синий (сірий)
көк (сұр)-modrý (šedá)-modrý(sivá)-kék (szürke)-blå (grå)-sininen (harmaa)-blå (grå)
blåt (gråt)-mavi (gri)-gorm (liath)

= **E**

yellow/green-giallo/verde-amarillo/verde-amarelo/verdekίτρινο/πράσινο-kollane/roheline
dzeltens/zaļš-geltona/žalia-żółty/zielony-gelb/grün-jaune/vert-geel/groen-galben/verde
жълто/зелено-жүто/зелена-rumeno/zeleno-žuto/zelena-желтый/зеленый-gul/grønn
жовтий/зелений-жасыл/сары-žlutá/zelená-žltá/zelená-sárga/zöld-keltainen/vihreä
gul/grön-gul/grøn-sarı/yeşil-buı/glas

N

blue-blu-azul-azul-μπλε-sinine-zila-mélyna-niebieski-blau-bleu-blauw-albastru-синьо
плава-modro-plava-синий-синий-көк-modrý-modrý-kék-blå-sininen-blå-blåt-mavi-gorm



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