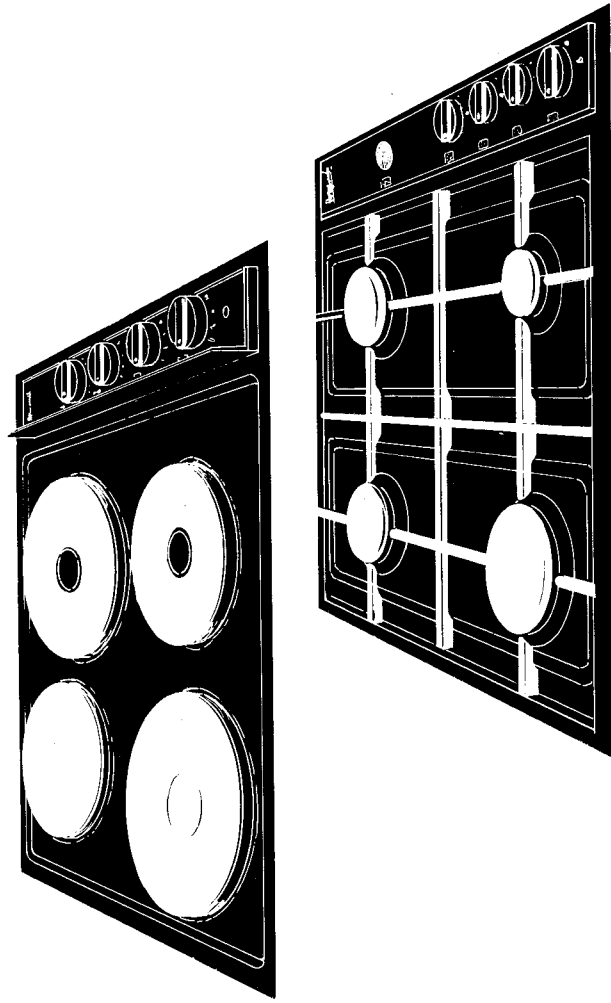


Full instructions for installing and operating your Hotpoint Electric Hob Model 63550 or Gas Hob Model 64770



HOTPOINT SERVICE OFFICES

If you have any trouble with your appliance, please call whichever of these numbers you think is applicable. It does not matter if you guess wrong: we'll make sure that the nearest Hotpoint Service Office tackles the problem.

NORTH EAST

N. Herts, E. Yorks:
Custom-House Building, Whitefriargate Hill
S. Yorks:
Morpeth Works, Metheringham, South Yorkshire
N. & W. Yorks:
Sawbeck Lane, Wetherby, West Yorkshire
S. Durham, Cleveland:
59 Albert Road, Middlesbrough
N. Durham, Tyne & Wear, N.umberland:
24 Northumberland Road, Newcastle upon Tyne

Tel: Hull 224777
Tel: Middlesbrough 582831
Tel: Wetherby 51444 61261
Tel: Middlesbrough 248436
Tel: Newcastle 321008

NORTH WEST

Cumbria, Lancaster:
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Lancashire:
24-25 Cannon Street, Preston, Lancashire
Greater Manchester:
44-46 Station Road, Heaton Mersey, Stockport
Merseyside:
49 Cowley Hill Lane, St. Helens, Merseyside
Cheshire, Wirral:
1 Church Parade, Ellesmere Port, South Wirral

Tel: Kendal 24485
Tel: Preston 24311
Tel: 061 442 9677
Tel: St. Helens 35153
Tel: 051 356 2141

S & W MIDLANDS

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Berks, Bucks, Oxon:
224 Broadway, Didcot, Oxon
Staffs, Shropshire:
West Avenue, Nelson Estate, Telford, Shropshire
Worce, B'ham, W. Midlands:
Westgate, Aldridge, W. Midlands

Tel: Brighelm 714877
Tel: Brighelm 317171
Tel: Kidderminster 74511
Tel: Aldridge 55641 5086

E. MIDLANDS

Leics:
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N. Leics, S. Humbers:
Fifth Road, Lincoln
S. Leics:
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Northants, Warwick:
398 Cambridge Street, Welton, Northants
Norths, Durban:
Ashing Street, Nottingham

Tel: Leics 3581 15936
Tel: Lincoln 33611
Tel: Peterborough 64741
Tel: Nottingham 36143

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Northants, Bedford:
32 Upper St. Giles Street, Northwick
Cambs, Hunts:
Celia Road, Fletton, Peterborough
Essex:
Industrial Buildings, Beehive Lane, Chelmsford, Essex

Tel: Luton 452071
Tel: Newark 35581
Tel: Peterborough 64741
Tel: Chelmsford 58331

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68 East Lane, Wembley, Middlesex
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1 Kingswood, North Street, Hailsham, Sussex
Kent:
Larkfield Trading Estate, New Hythe Lane, Larkfield, Kent

Tel: 01 908 1933
Tel: 01 904 1250
Tel: 01 643 0927
Tel: Hailsham 8427 63
Tel: Maidstone 765712

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Glouce, Avon, Wilts, Somerset:
2-5 Bishopston Hill, Brimsington, Bristol
 Cornwall, Devon:
69 Mulvey Park, Plymouth
Hampshire, Dorset:
South Hampshire Industrial Park, Salisbury Road, Totton, Hants

Tel: Bristol 714471
Tel: Plymouth 262631
Tel: Southampton 861981

SCOTLAND

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Holbeck House, 68 Canon Place, Aberdeen
Tayside, Fife, Perth:
Bannerhan House, South Tay Street, Dundee
Central, Lothians, Borders:
319 Leith Walk, Edinburgh
Strathclyde, Dumfries, Galloway:
West Lodge Road, Blithwood Estate, Renfrew

Tel: Aberdeen 222831
Tel: Dundee 28883
Tel: 251 554 1431
Tel: 041 886 6241

WALES

North Wales:
27 Vaughan Street, Llandudno, North Wales
Mid & S. Wales:
15 Western Avenue, Bridgend, Mid & S. Wales

Tel: Llandudno 76181
Tel: Bridgend 64711

IRELAND

Northern Ireland:
256 Ormeau Road, Belfast 7
Eire:
35-36 Arden Quay, Dublin 7

Tel: Belfast 647111
Tel: Dublin 7 25922

Sometimes a number is changed when an edition of this booklet is still current. So if you get no reply from one of these, either try another of the numbers shown here, or see under Hotpoint in your telephone book.

Hotpoint

Hotpoint Ltd., Peterborough, England, PE2 9JB
91 477 0590/0482 B.82

Your new appliance

This handbook gives full details for positioning, installing and operating your new Hotpoint Hob. Please read right through the relevant parts of the handbook **BEFORE** installing and using the Hob for the first time, paying particular attention to pages 4 and 5, General Requirements.

If your Hob won't work

... don't panic

Just quickly check these points before calling a Hotpoint engineer:

1. Check that the mains supply has been switched on.
2. **The Electric Hob** – If the hotplate is not giving the amount of heat you require check that you are using the correct setting (see page 8).
3. **The Gas Hob** – If the flame is irregular check that the burner top has been properly located (see page 9). If the burner fails to ignite properly check that the igniter and the burner top are clean.

If after following these instructions your Hob still won't work properly call your nearest Hotpoint Service Office. The telephone number is shown on the back page of this handbook.

1. When you contact us we will want to know your name, address, telephone number and details of the fault.
2. We will want to know the Model number (63550 or 64770) and when the appliance was purchased. Please put the date here:
3. Meanwhile switch off the appliance at the mains supply and leave it alone until the Engineer calls.

Free Service Guarantee

From the moment your Hob is purchased, Hotpoint guarantee it for twelve months. During this time all Service and parts are completely free of charge. Hotpoint's guarantee in no way limits your legal rights.

This guarantee does not cover accidents or negligence and applies to the United Kingdom only. Service is provided by Hotpoint's own Service organisation. Should you have any problems simply telephone your nearest Service Office, the address for which is on the back of this handbook.

In accordance with its policy of progressive product design, Hotpoint reserves the right to alter specifications.

Contents

Operation (cont'd) - THE GAS HOB

Cooking

Your Gas Hob is fitted with one small burner, two medium burners and one large extra powerful burner which is positioned at the front left-hand side.

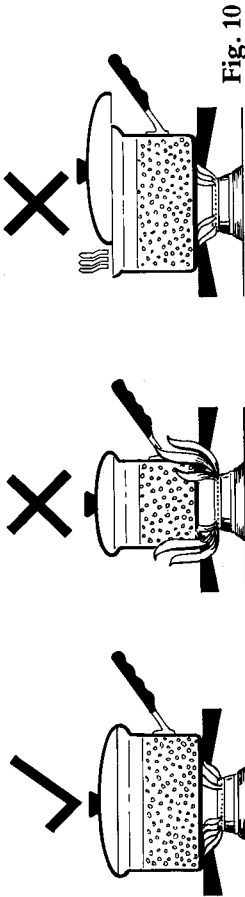


Fig. 10

Bring items to the boil on the large flame setting then turn to the small flame setting for simmering. For maximum efficiency the flame should always remain underneath the pan and in order to save time and energy always try to cook in a pan with a lid on. Do not use an asbestos mat or anything else under the pan to spread the heat as this will damage the burners.

Caring for your Hob

Before doing any cleaning always check that the electricity and gas supply to the Hob are turned OFF.

Stainless Steel Parts and the Control Panel

Wipe these over with a damp soapy cloth followed by rinsing and drying with a soft cloth, but remember that some permanent discoloration may occur due to the high temperatures. Stubborn stains can be removed by using a liquid cleaner, e.g. 'Jif'. Do not use scouring pads or abrasive powder as these will scratch the stainless steel.

The Electric Hotplates

Any spillage should be removed as soon as possible to prevent burning on. Use a damp soapy cloth to wipe the hotplates. Do not use any cleaner which contains bleach.

The Gas Burners

It is important that the igniters and holes in the burner tops are kept clean. In the case of light soiling this will be removed in subsequent cooking. Where there is heavy soiling turn the burner to the small flame setting after cooking is finished and the tops will gradually clean themselves. If necessary clean the tops by brushing carefully with a stiff dry brush. If the tops are removed make sure that they are replaced correctly, i.e. the lugs in the burner tops go into the slots on the burner surrounds (see Fig. 9).

The enamelled burner caps should not be immersed in cold water immediately after cooking as this could cause the enamel to crack.

The Gas Grid

Lift off for cleaning and wash in hot soapy water, rinse and dry. Stubborn stains can be removed using a fine steel wool soap pad.

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General requirements

Electric Hob Model 63550

Any electrical wiring must be carried out in compliance with the appropriate IEE and local Electricity Board regulations by a qualified electrician, e.g. your local Electricity Board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Incorrect installation could affect the safety of the appliance.

Check that the voltage stamped on the rating plate of your hob corresponds with your house electricity supply which must be a.c. (alternating current).

The Hob must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the unit. The loading for the Hob is 7.0kW.

WARNING – THIS APPLIANCE MUST BE EARTHED.

Gas Hob Model 64770

Any gas connections must be carried out by an authorised gas fitter, e.g. your local Gas Board or Corgi Approved installer in compliance with Gas Safety Regulations 1972. A suitable natural gas supply is required. If any other gas is to be used you should consult your local Hotpoint Service Office, the telephone number for which you will find on the back of this handbook. The rating for the Hob is 7.5kW (25,500Btu/hr).

Electrical Supply for Igniters

Check that the voltage stamped on the rating plate of your Gas Hob corresponds with your house electricity supply, which must be a.c. (alternating current). You will find the rating plate on the underside of the hob.

Your Hob is already fitted with a plug incorporating a 3A fuse. If it does not fit your socket or you wish to permanently wire it into a switch, the plug should be cut off the mains lead and the appropriate connections made. Throw away the cut-off plug; do NOT insert it in a 13A socket elsewhere in the house as this could cause a shock hazard. Any permanent electrical installation must be carried out in compliance with the appropriate IEE and local Electricity Board regulations by a qualified electrician e.g. your local Electricity Board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

Incorrect installation could affect the safety of the appliance.

Using the correct pan

Saucepans should preferably be heavyweight (suitable for electricity) and should be completely flat (machined base).

An uneven pan base will result in longer cooking times and cost you more in electricity. Pans with a recessed or ridged base should not be used. Do not use an asbestos mat or anything else under the pan.

Cooking with the saucepan lid on will also save time and electricity.

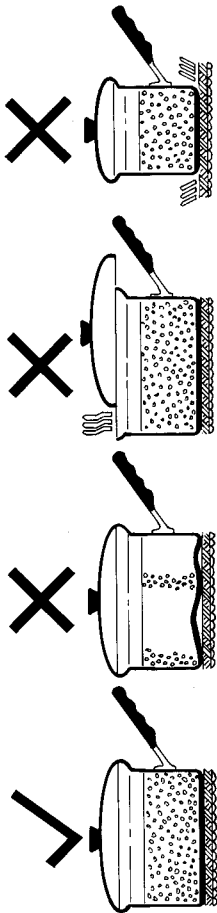


Fig. 7

Always select a pan which is the same size as the hotplates – small pans, ideally should not be used on the larger hotplates.

Salt or water on the underside of the pan could damage the plates so always keep them dry and clean.

THE GAS HOB

The Controls

The control for each burner is indicated on the Control Panel and the cooking rate can be regulated from a very fast boil down to a simmer.

Ignition

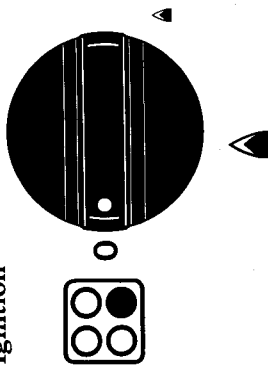




Fig. 8

To light the gas press and turn the required control knob to the large flame position  and press the ignition button  to produce a spark. If the burner does not light immediately turn off and repeat the process. The size of the flame can then be regulated between the large flame and small flame positions as required.

If the flame on the burners appears to be irregular check that the burner top has been properly located, i.e. the three lugs on the burner top go into the slots on the burner surround.

If the burner fails to ignite properly check that the igniter is clean (see page 10). The gas should be turned off and the burners allowed to cool before any adjustments or cleaning is done.

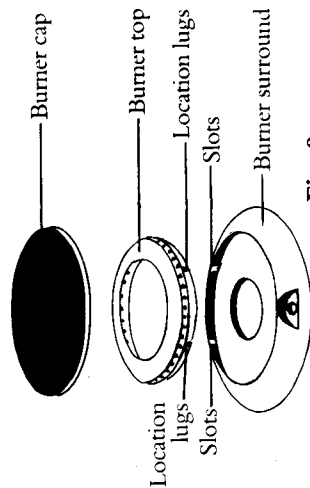


Fig. 9

Operation

THE ELECTRIC HOB

The Controls

The relevant control for each ring is clearly indicated on the control panel. Simply turn the knob to the setting required and the indicator light will come on. When switching off turn the Control to the 'O' (Off) position.

The Hob has four hot plates, the two on the right-hand side being thermostatically controlled.

The left hand Hotplates



To bring items to the boil turn the control to setting 6 initially and then turn to a lower setting within the range 1-6 as required. Similarly when frying, again turn to setting 6 until the fat is hot and then lower the setting according to your requirements.

Note: Never leave hot fat or cooking oil unattended.

Fig. 5

The Thermostatically Controlled (right hand) Hotplates



Each of the two plates is equipped with a sensor in the centre which automatically regulates the temperature in the pan. Turn the control to the required setting, and the hotplate will automatically bring the pan to the selected temperature and maintain that temperature throughout the cooking period.

Normally it will only be necessary to use settings 1-7 for reheating and simmering, and for all cooking in a pan with a lid. Heat settings 7-12 should be used for frying, cooking in a pan without a lid and fast boiling.

Fig. 6

Gas Hob Model 64770 (cont'd)

If the Hob is permanently wired in this must be via a suitable double pole isolating switch placed in a readily accessible position adjacent to the Hob.

WARNING - THIS APPLIANCE MUST EARTHED.

Important: The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	Earth
Blue	Neutral
Brown	Live

If you fit your own plug, the markings identifying the terminals in the plug may not correspond with the colours of the wires in the mains lead of your Hob. If this is the case connect as follows:

Connect the green and yellow (earth) wire to the terminal which is marked with the letter 'E' or the symbol (≡), or coloured green or green and yellow. Connect the blue (neutral) wire to the terminal which is marked with the letter 'N' or coloured black. Connect the brown (live) wire to the terminal which is marked with the letter 'L' or coloured red.

With alternative connections a 5A fuse must be fitted either in the plug, adaptor, switch or in the main fuse box. In the event of replacing a fuse in the plug supplied a 3A ASTA approved fuse to BS1362 must be fitted.

If the plug is the moulded-on type the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your nearest Hotpoint Service Office or local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or insert in the base of the plug.

Installation

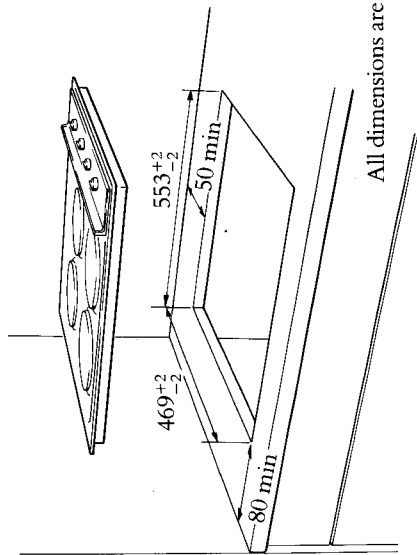
Before connecting or installing the Hob the electricity and gas supply, if applicable, must be turned OFF.

General – Both Models

The Hob must not be installed closer than 80mm to a tall unit and we recommend that you do not put it at the very end of a work surface as this could cause difficulty in fixing down the work surface. The wall at the back of the Hob must be covered with a heat resistant surface, e.g. ceramic tiles.

THE ELECTRIC HOB

Dimensional requirements



All dimensions are shown in millimetres.

Fig. 1

Electrical connection

To connect the power cable to the Hob, remove the cover from the underside of the Hob. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Tighten the screws on the cable clamp and replace the hob cover before fitting the Hob into the worktop.

Installing the Hob into the Worktop

The Hob is supplied with four lengths of sealing strip to seal between the hob and the worktop and thus prevent spillage getting beneath the Hob. Remove the protective paper from the strips and locate around the edge of the worktop aperture as shown in Fig. 2.

The Hob can then be secured to the worktop by means of the fixing bracket as shown in Fig. 2.

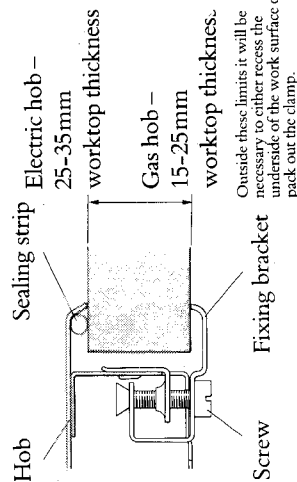
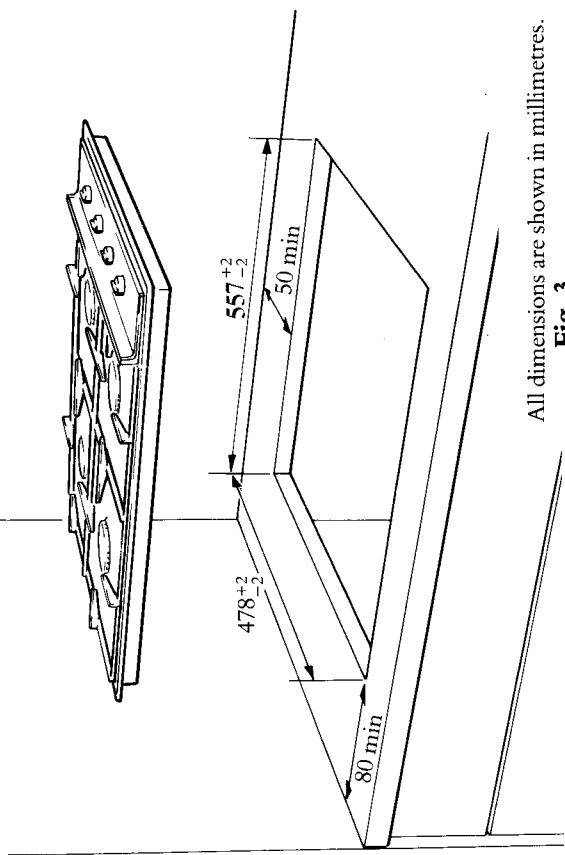


Fig. 2

THE GAS HOB

Dimensional requirements



All dimensions are shown in millimetres.

Fig. 3

Installing the Hob into the Worktop

The Hob is supplied with four lengths of sealing strip to seal between the Hob and the worktop thus preventing spillage getting beneath the Hob. Remove the protective paper from the strips and locate around the edge of the worktop aperture. On the short sides of the Hob the strips should be placed 3-4mm from the edge of the aperture and on the front and rear of the Hob right up to the edge of the aperture as shown in Fig. 4.

The Hob can then be secured to the worktop by means of the fixing brackets as shown in Fig. 2. Remove excess sealing strip from around the hob. Locate the burner tops onto the burner surrounds ensuring that the lugs on the tops fit into the slots (see page 9). Fit the grid.

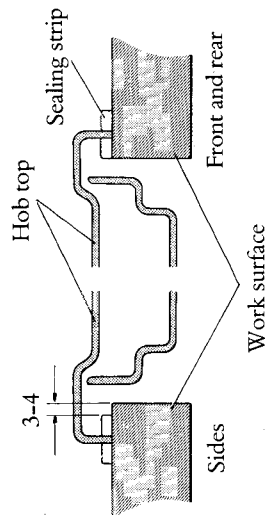


Fig. 4

Checking the Burners

The installer should check that the burners are operating correctly. To do this ignite the burners by setting the control to the smallest flame \blacktriangle pressing the ignition switch \square and then remove the control knob. Insert a small screwdriver down the centre of the control shaft and slowly rotate the adjusting screw clockwise and anti-clockwise until a minimum regular flame is obtained.

Replace the control knob and check the regulation by quickly rotating the control from the large flame to the small flame setting – the flame must not go out. Repeat for each control.



Key Contacts

After Sales Service

Over 1100 trained specialists, directly employed by us, ensure that you have complete confidence in both the appliances and services we offer.

Repair Service

UK: 08709 066 066

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

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our Service Operators will require the following information:

Model Number

Serial Number

Extended Warranties

UK: 08709 088 088

(Open 8 to 6 Mon - Fri)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

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

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB

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