

Built-In Appliances

Product Specifications &
Installation Advice

 **Hotpoint**

OUR IDEAS. YOUR HOME.



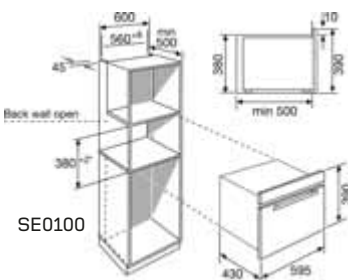
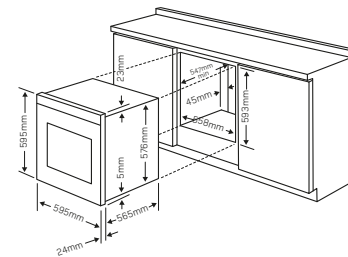
Openspace Single/Double Ovens & Steam Oven



OS897DIX OS89IX SE0100X

Model Number	OS897DIX	OS89IX	SE0100X
Colour			
Fingerprint Resistant Stainless Steel	•	•	•
Oven Type			
Electric	•	•	•
Cooking Functions	13	10	2
Roast	•	•	
Cakes	•	•	
Bread	•	•	
Pizza	•	•	
Multi-Cooking	•	•	
Grill	•	•	
Fan Grilling	•	•	
Low Temperature 90°C	•	•	
Low Temperature 65°C	•	•	
Low Temperature 40°C	•	•	
Circulaire Fan	•		
Fast Cooking	•		
Steam			•
Defrost			•
Features			
Oven Divider	•		
Control Type	Proud	Proud	Touch
Electronic Timer with Time/Temp Control	2	•	
Electronic Timer with Time Control			•
Electronic Thermostat Control	•	•	•
Variable Grill	•	•	
Halogen Oven Light	Side x 2		
Standard Oven Light		Rear	Side
Glazing Level	Triple	Triple	Double
Air Flow Cooling Fan & Internal Venting	•	•	
Cleaning			
Easy Clean Enamel Interior	•	•	
Easy Clean Full Inner Glass Door	•	•	
Easy Clean Inner Door Glass			•
Equipment			
Standard Tray	1	1	
Grill Grid	3	3	
Deep Tray	1		
Grid Tray			•
Water Collector			•
Water Tank			1 Litre
Power			
Total Power (W)	2800	2800	2770
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Energy Efficiency Class	A	A	
Total Capacity (Litres)	70	70	23

OS89IX, OS897DIX

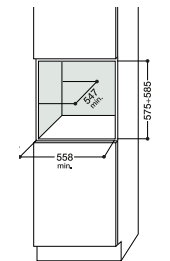


60cm Experience Steel Single Ovens

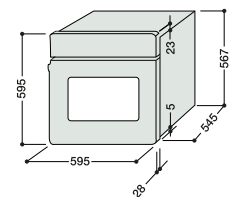


SE103PG SE1032 SE89PG

Model Number	SE103PG	SE1032	SE89PG
Colour			
X = Fingerprint Resistant Stainless Steel	X	X	X
Oven Type			
Electric	•	•	•
Cooking Functions	10	10	8
Roast	•	•	
Cakes	•	•	
Bread	•	•	
Pizza	•	•	
Multi-Cooking	•	•	•
Fast Cooking			•
Grill	•	•	•
Fan Grilling	•	•	•
Conventional			•
Circulaire Fan			•
Pizza (no preset temperature)			•
Low Temperature 90°C	•	•	
Low Temperature 65°C	•	•	
Low Temperature 40°C (proving)	•	•	•
Features			
Control Type	Touch	Touch	Proud
Electronic Timer with Time/Temp Control	•	•	•
Control Panel Lock	•	•	
Oven Door Lock	•		•
Electronic Thermostat Control	•	•	•
Variable Grill	•	•	•
Halogen Oven Light		Rear	
Standard Oven Light	Side		Side
Glazing Level	Quad	Triple	Quad
Air Flow Cooling Fan & Internal Venting	•	•	•
Cleaning			
Fast Clean/Pyrolytic with Grey Interior	•		•
Catalytic Liners		•	
Easy Clean Full Inner Glass Door		•	
Equipment			
Telescopic Guides		2	
Standard Tray	1	1	1
Grill Grid	1	1	2
Deep Tray	1	1	1
Power			
Total Power (W)	2800	2800	2800
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Energy Efficiency Class	A	A	A
Total Capacity (Litres)	56	58	56



SE103PG, SE1032, SE89PG

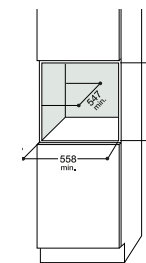


60cm Experience Steel Single Ovens

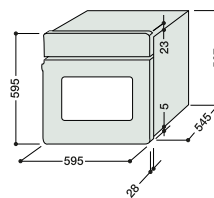


SE861 SE662 SE661

Model Number	SE861	SE662	SE661
Colours			
X = Fingerprint Resistant Stainless Steel K = Black	X	K	X
Oven Type			
Electric	•	•	•
Cooking Functions	8	6	6
Multi-Cooking	•	•	•
Fast Cooking	•	•	•
Grill	•	•	•
Fan Grilling	•	•	•
Conventional	•	•	•
Circulaire Fan	•	•	•
Pizza (no preset temperature)	•	•	•
Low Temperature 40°C (proving)	•		
Features			
Control Type	Proud	Proud	Proud
Electronic Timer with Time Control	•	•	•
Standard Oven Light	Rear	Rear	Rear
Glazing Level	Triple	Double	Double
Air Flow Cooling Fan & Internal Venting	•	•	•
Cleaning			
Catalytic Liners	•	•	•
Easy Clean Full Inner Glass Door	•	•	•
Equipment			
Telescopic Guides	1	2	1
Standard Tray	1	1	1
Grill Grid	2	2	2
Deep Tray	1	1	1
Power			
Total Power (W)	3000	3000	3000
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Energy Efficiency Class	A	A	A
Total Capacity (Litres)	58	58	58



SE861, SE662 & SE661

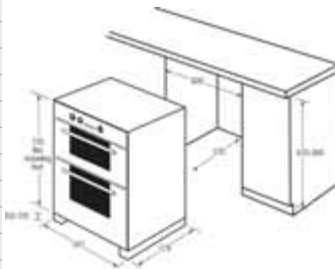


60cm Experience Steel Double Ovens

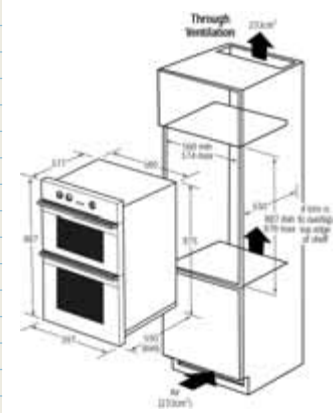


DE89 DE47 UE89 UE47

Model Number	DE89	DE47	UE89	UE47
Colour				
X = Fingerprint Resistant Stainless Steel	X	X	X	X
Oven Type				
Electric Built-In	•	•		
Electric Built-Under			•	•
Top Oven Functions	2	2	2	2
Conventional	•	•	•	•
Solarplus Twin Variable Grill	•	•	•	•
Maximum Oven Temperature (°C)	220	220	220	220
Main Oven Functions	8	3	8	3
Roast Meat	•		•	
Roast Poultry	•		•	
Fish Cooking	•		•	
Cakes	•		•	
Bread	•		•	
Conventional	•		•	
Proving	•		•	
Circulaire Fan	•	•	•	•
Defrost		•		•
Slow Cooking		•		•
Maximum Oven Temperature (°C)	230	230	230	230
Features				
Control Type	Retractable	Retractable	Retractable	Retractable
24 Hour Electronic Timer with Time/Temp Control	•		•	
24 Hour Electronic Timer with Time Control		•		•
Electronic Thermostat Control	Both Ovens	Both Ovens	Both Ovens	Both Ovens
Oven Lights	Both Ovens	Both Ovens	Both Ovens	Both Ovens
Glazing Level	Triple	Triple	Triple	Triple
Air Flow Cooling Fan & Internal Venting	•	•	•	•
Cleaning				
Catalytic Liners	•	•	•	•
Equipment				
Grids	3	3	3	3
Grill Pan Kit (with handle)	1	1	1	1
Main Oven Telescopic Guides	2		2	
Deep Tray	1	1	1	1
Anti-Splash Tray	1	1	1	1
Power				
Total Power (W)	4900	4500	4900	4500
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Top Oven Energy Efficiency Class	A	A	B	B
Main Oven Energy Efficiency Class	A	A	B	B
Total Capacity (Litres)				
Top Oven	35	35	27	27
Main Oven	65	65	51	51



UE89 & UE47 On Feet for Easy Installation



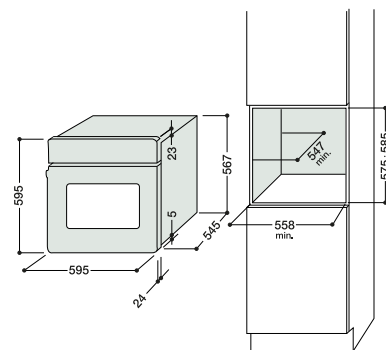
DE89 & DE47

60cm NewStyle Single Ovens



SH89P SH83C SH83 SH53

Model Number	SH89P	SH83C	SH83	SH53
Colours				
X = Stainless Steel K = Black	X	X	K	X/K
Oven Type				
Electric Single	•	•	•	•
Cooking Functions	8	8	8	5
Fast Cooking	•	•	•	•
Grill	•	•	•	•
Conventional	•	•	•	•
Circulaire Fan	•	•	•	•
Pizza (no preset temperature)	•	•	•	•
Fan Grilling	•	•	•	•
Top Heat Only				•
Proving	•	•	•	
Pastries	•	•	•	
Features				
Electronic Thermostat Control	•			
24 Hour Electronic Timer with Time/Temp Control Control	•			
24 Hour Electronic Timer with Time Control		•	•	•
Variable Grill	•	•	•	•
Proud Controls	•	•	•	•
Thermostat Light	•	•	•	•
Oven Light	Side	Rear	Rear	Rear
Glazing Level	Triple	Triple	Triple	Double
Air Flow Cooling Fan & Internal Venting	•	•	•	•
Cleaning				
Pyrolytic with Grey Interior	•			
Catalytic Liners		•		
Easy Clean Enamel Oven Finish			•	•
Easy Clean Inner Door Glass		•	•	•
Equipment				
Grill Grids	3	3	3	3
Standard Tray	1	1	1	1
Tray Handle	1	1	1	1
Power				
Total Power (W)	2800	2800	2800	2400
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50
Energy				
Energy Efficiency Class	A	A	A	A
Total Capacity (Litres)	56	58	58	58



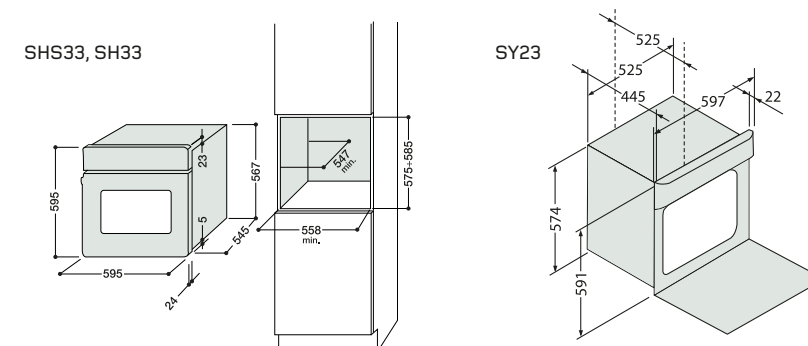
SH89P, SH83C, SH83, SH53

60cm NewStyle Single Ovens

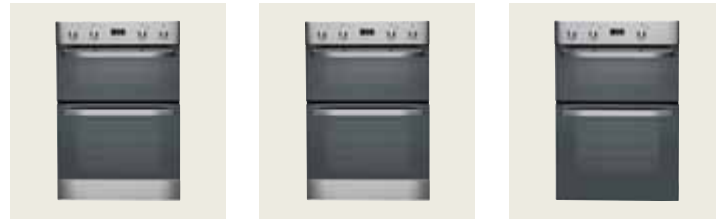


SHS33 SH33 SY23

Model Number	SHS33	SH33	SY23
Colours			
X = Stainless Steel K = Black W = White	X	K/W	X
Oven Type			
Electric Single	•	•	
Gas Single			•
Cooking Functions	3	3	2
Grill Type	Electric	Electric	Gas
Fan Grilling	•	•	
Circulaire Fan	•	•	
Gas Oven (with Fan)			•
Features			
24 Hour Electronic Timer with Time Control	•	•	
Minute Minder			•
Variable Grill	•	•	•
Proud Controls	•	•	•
Thermostat Light	•	•	•
Oven Light	Rear	Rear	Rear
Double Glazed Door	•	•	•
Air Flow Cooling Fan & Internal Venting	•	•	
Cleaning			
Easy Clean Enamel Oven Finish	•	•	•
Easy Clean Inner Door Glass	•	•	
Equipment			
Tray	1	1	
Tray Handle	1	1	
Grill Grid	3	3	1
Deep Tray			1
LPG Conversion Kit Included			•
Power			
Total Power (W)	2400	2400	2700 (Gas)
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Energy Efficiency Class	A	A	
Total Capacity (Litres)	58	58	47



60cm NewStyle Built-In Double Ovens

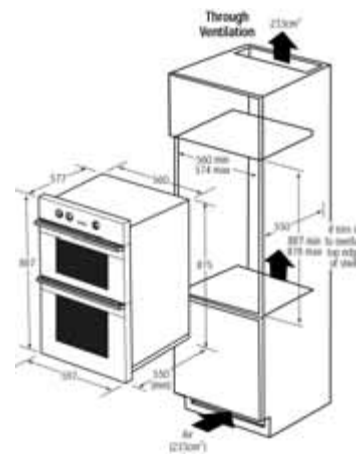


DH93C

DH93

DHS53C

Model Number	DH93C	DH93	DHS53C
Colours			
X = Stainless Steel K = Black	X	X/K	X
Oven Type			
Electric Built-In	•	•	•
Top Oven Functions	2	2	2
Conventional	•	•	•
Solarplus Twin Variable Grill	•	•	
Twin Variable Grill			•
Maximum Oven Temperature (°C)	220	220	220
Main Oven Functions	7	7	3
Circulaire Fan	•	•	•
Conventional	•	•	
Fan Grilling	•	•	
Twin Variable Grill	•	•	
Circulaire Roasting	•	•	
Defrost	•	•	•
Slow Cook	•	•	•
Maximum Oven Temperature (°C)	230	230	230
Features			
24 Hour Electronic Timer with Time Control	Both Ovens	Both Ovens	Both Ovens
Proud Controls	•	•	•
Thermostat Light	•	•	•
Oven Light	Both Ovens	Both Ovens	Both Ovens
Double Glazed Door	•	•	•
Air Flow Cooling Fan	•	•	•
Cleaning			
Easy Clean Enamel Oven Finish		•	
Catalytic Liners	•		•
Easy Clean Inner Door Glass	•	•	•
Equipment			
Top Oven Shelves	1	1	1
Main Oven Shelves	2	2	2
Grill Pan Kit (with handle)	•	•	•
Power			
Total Power (W)	5200	5200	4800
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Top Oven Energy Efficiency Class	A	A	A
Main Oven Energy Efficiency Class	A	A	A
Total Capacity (Litres)			
Top Oven	35	35	35
Main Oven	65	65	65



DH93C, DH93, DHS53C

60cm NewStyle Built-In Double Ovens

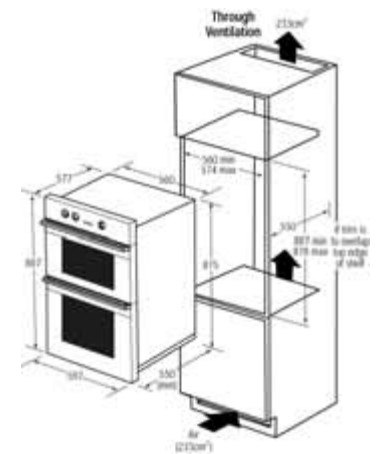


DH53C

DH53

DY330G

Model Number	DH53C	DH53	DY330G
Colours			
X = Stainless Steel B = Brown K = Black W = White	K	X/K/W/B	X/W
Oven Type			
Electric Built-In	•	•	
Gas Built-In			•
Top Oven Functions	2	2	2
Conventional	•	•	
Twin Variable Grill	•	•	
Maximum Oven Temperature (°C)	220	220	
Gas Zoned Oven			•
Variable Gas Grill			•
Main Oven Functions	3	3	2
Circulaire Fan	•	•	
Defrost	•	•	
Slow Cook	•	•	•
Maximum Oven Temperature (°C)	230	230	
Gas Zoned Oven			•
Features			
24 Hour Electronic Timer with Time Control	Both Ovens	Both Ovens	Both Ovens
Proud Controls	•	•	•
Thermostat Light	•	•	•
Oven Light	Both Ovens	Both Ovens	Both Ovens
Double Glazed Door	•	•	•
Air Flow Cooling Fan	•	•	•
Cleaning			
Easy Clean Enamel Oven Finish		•	
Catalytic Liners	•		•
Easy Clean Inner Door Glass	•	•	
Equipment			
Top Oven Shelves	1	1	1
Main Oven Shelves	2	2	2
Grill Pan Kit (with handle)	•	•	•
LPG Conversion Kit Included			•
Power			
Total Power (W)	5200	4800	4800 (Gas)
Supply/Voltage (V/Hz)	230/50	230/50	230/50
Energy			
Top Oven Energy Efficiency Class	A	A	-
Main Oven Energy Efficiency Class	A	A	-
Total Capacity (Litres)			
Top Oven	35	35	20
Main Oven	65	65	54



DH53C, DH53, DY330G

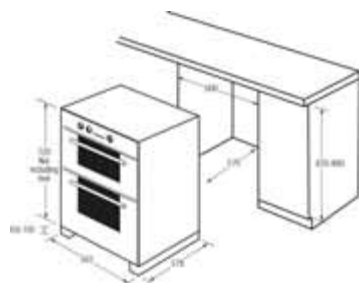
60cm NewStyle Built-Under Double Ovens



UHS53

UH53

Model Number	UHS53	UH53
Colours		
X = Stainless Steel B = Brown K = Black W = White	X	B/K/W
Oven Type		
Electric	•	•
Top Oven Functions	2	2
Conventional	•	•
Twin Variable Grill	•	•
Maximum Oven Temperature (°C)	220	220
Main Oven Functions	3	3
Circulaire Fan	•	•
Defrost	•	•
Slow Cook	•	•
Maximum Oven Temperature (°C)	230	230
Features		
24 Hour Electronic Timer with Time Control	•	•
Thermostat Light	Both Ovens	Both Ovens
Proud Controls	•	•
Oven Lights	•	•
Double Glazed Door	Both Ovens	Both Ovens
Air Flow Cooling Fan	•	•
Cleaning		
Easy Clean Enamel Oven Finish	•	•
Equipment		
Top Oven Shelves	1	1
Main Oven Shelves	2	2
Grill Pan Kit (with handle)	1	1
Power		
Total Power (W)	4800	4800
Supply/Voltage (V/Hz)	230/50	230/50
Energy		
Top Oven Energy Efficiency Class	B	B
Main Oven Energy Efficiency Class	B	B
Total Capacity (Litres)		
Top Oven	32	32
Main Oven	51	51



UHS53 & UH53
On Feet for Easy Installation

Professional Cookers



EG902G

EG900

Model Number	EG902G	EG900
Colour		
X = Stainless Steel	X	X
Oven Type		
Freestanding Dual Fuel Range Cooker	•	•
Hob		
Gas Burners	1 x 3kW, 2 x 1.65kW, 1 x 1kW	1 x 3kW, 2 x 1.65kW, 1 x 1kW
Triple Ring Wok Burner	1 x 3.25kW	1 x 3.25kW
Ignition	Mains - Auto	Mains - Auto
Flame Supervision Devices	•	•
Cast Iron Pan Supports	•	•
Secondary Oven/Grill		
Multifunction Oven 4 Functions	•	
Conventional Electric Oven	•	
Twin Grilling	•	
Variable Grilling	•	•
Light	•	
Easy Clean Oven Finish	•	
Shelves	1	
Shelf/Grill Position(s)	5	
Main Oven		
Multifunction Oven 8 Functions		•
Multifunction Oven 7 Functions	•	
Circulaire Fan Oven	•	•
Conventional Oven	•	•
Slow Cook Setting		•
Light	•	•
Easy Clean Oven Finish	•	•
Shelves	2	2
Shelf Positions	5	5
Features		
Electronic Programmable Timer	•	•
Electronic Clock/Minute Minder	•	•
Doors	Glass	Glass
Viewing Window(s)	Both Ovens	Oven
Air Cooled Doors	•	•
Double-Glazed Doors		•
Triple-Glazed Doors	•	
Cookware	Grill Pan Roasting Tray	Grill Tray
Height Adjustable Feet up to 30mm	•	•
Total Electrical Load (kW)	5	3.1
Approvals	CE	CE
LPG	Kit Supplied	Kit Supplied
Energy		
Rating Secondary/Main Oven(s)	A/B	B
Energy Secondary/Main Oven(s) (kWh)	0.79/0.92	1.19
Usable Volume Secondary/Main Oven (Litres)	36/54	68
Oven Size Category Secondary/Main Oven	Medium/Medium	Large
Weight/Dimensions (mm)		
Height	900	900
Width	900	900
Depth (Excluding Handles)	600	600

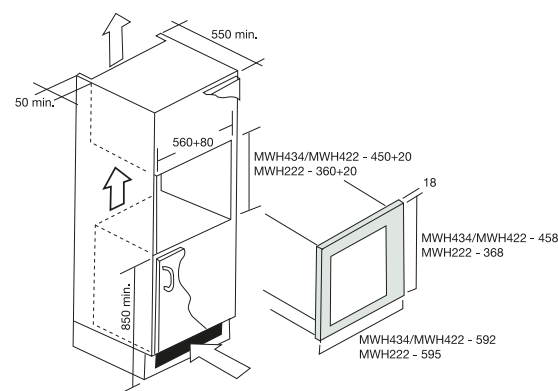
Microwave Ovens



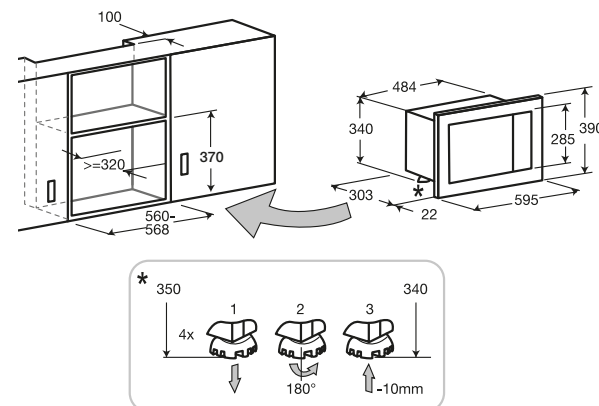
MWH434A MWH422A MWH222 MWH121

Model Number	MWH434A	MWH422A	MWH222	MWH121
Colours				
K = Black W = White X/I = Fingerprint Resistant Stainless Steel	X	X	K/W/I	X <small>(not fingerprint resistant)</small>
Dimensions				
Capacity (Litres)	40	40	24	20
Height x Width x Depth (cm)	45.8 x 59.2 x 54.5	45.8 x 59.2 x 54.5	36.8 x 59.5 x 40	39.0 x 59.5 x 30.3
Power				
Microwave Total Power (W)	3400	3200	2750	1200
Grill Power (W)	1750	1750	1450	
Microwave Power Levels (W)	125-200-300 400-500-600-700 800-900-1000	125-200-300 400-500-600-700 800-900-1000	150-300-450 600-750-850-900	300-315-450 550-750-800
Requires Hardwiring	•	•		
Cooking Combinations				
Microwave	•	•	•	•
Grill	•	•	•	
Fan Oven	•			
Microwave & Fan Oven	•			
Microwave & Grill	•	•	•	
Control	Touch	Electronic	Electronic	Electronic
Drop Down Door	•	•		
Side Opening Door			•	
Digital Clock/Electronic Timer	•	•	•	•
Features				
Turntable Diameter (cm)	36	36	30	25.5
Number of Power Levels	10	10	7	6
Number of Auto Programmes	4	2	7	4
Interior	Enamelled	Enamelled	Enamelled	Enamelled
Oven Light	1 x 25W	1 x 25W	1 x 25W	1 x 15W
Timer (mins)	99	99	60	59
"Cooking End" Alarm	•	•	•	•
Grid Shelves	1	1	1	1

NB. Side Opening Built-In Microwaves should not be installed under a worktop

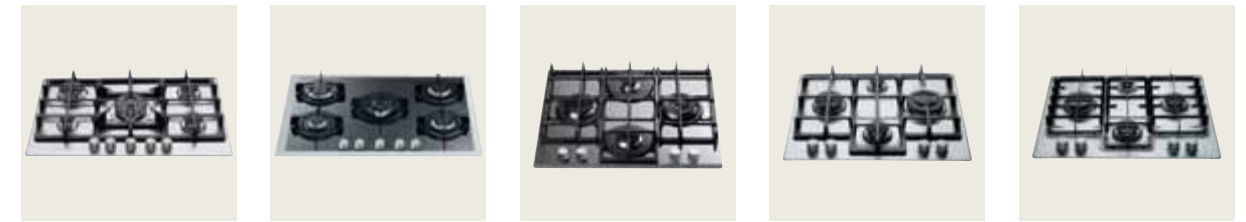


MWH434A/MWH422A & MWH222



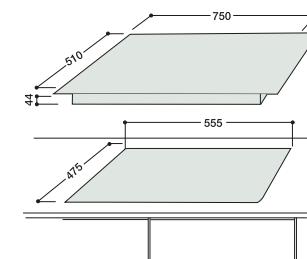
MWH121

Experience Gas Hobs

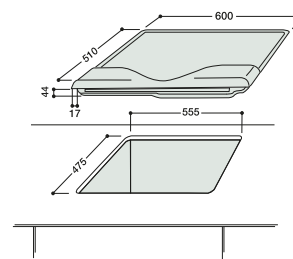


GE750D GE75D GQ641TS GE641T GE640

Model Number	GE750D	GE75D	GQ641TS	GE641T	GE640
Colours					
X = Stainless Steel I = Glass	X	X	I	X	X
Features					
Number of Burners	5	5	4	4	4
Width (cm)	75	75	60	60	60
Triple Ring Wok Burner				1 x 3.6kW	
Mini Wok		1 x 3.5kW	1 x 3.5kW		
Double Ring Burner	1 x 4.1/0.9kW				
Rapid Burner	1 x 2.6kW	1 x 2.6kW	1 x 2.6kW	1 x 2.6kW	1 x 3.0kW
Semi-Rapid Burner	2 x 1.65kW	2 x 1.65kW	1 x 1.65kW	1 x 1.65kW	2 x 1.65kW
Standard Burner	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW	1 x 1.0kW
Automatic Ignition	•	•	•	•	•
Flame Supervision Device	•	•	•	•	•
Cast Iron Pan Supports	•		•	•	
Enamelled Pan Supports		•			•
Equipment					
Number of Pan Supports	3	5	3	3	3
Front Controls	•	•	•	•	•
Gas on Glass		•	•		
Possible to Install in 60cm Wide Cut-Out	•	•		•	
LPG Conversion Kit Included	•	•	•	•	•



GE750D & GE75D



GQ641TS, GE641T & GE640

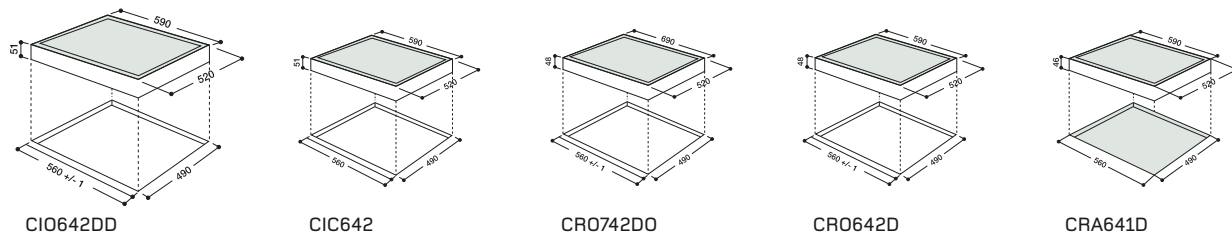
Experience Induction & Ceramic Hobs



CIO642DD CIC642 CRO742DO CRO642D CRA641D

Model Number	CIO642DD	CIC642	CRO742DO	CRO642D	CRA641D
Colours					
B = Bevelled C = Frameless	B	C	B	B	C
Features					
Width (cm)	60	60	70	60	60
Number of Heat Zones	4	4	4	4	4
Induction	•	•		•	•
Ceramic			•	•	•
Touch Control	•	•	•	•	•
Residual Heat Indicators	•	•	•	•	•
Possible to Install in 60cm Wide Cut-Out	•	•	•	•	•
Power Levels	9	9	9	9	9
Power Level Indicators	•	•	•	•	•
Time Control Elements	4	4			
Audio Signal at End of Time	•	•			
Child Lock	•	•	•	•	•
Pan/Small Tool Detection	•	•			
Power					
Total Power Output (kW)	7.2	7.2	7.0	6.5	6.6
Induction Ring	2 x 1.4kW	2 x 1.4kW 2 x 2.2kW*			
Double Induction Ring	2 x 2.2kW*				
Double Ring Hilight Zone			1 x 1.0/2.2kW	1 x 0.7/1.7kW 1 x 1.0/2.2kW	1 x 1.0/2.2kW
Hilight Zone			2 x 1.2kW	1 x 1.2kW 1 x 1.4kW	1 x 1.2kW 1 x 1.4kW 1 x 1.8kW
Oval Hilight Zone			1 x 1.5/2.4kW		

*Boosters up to 3.0kW

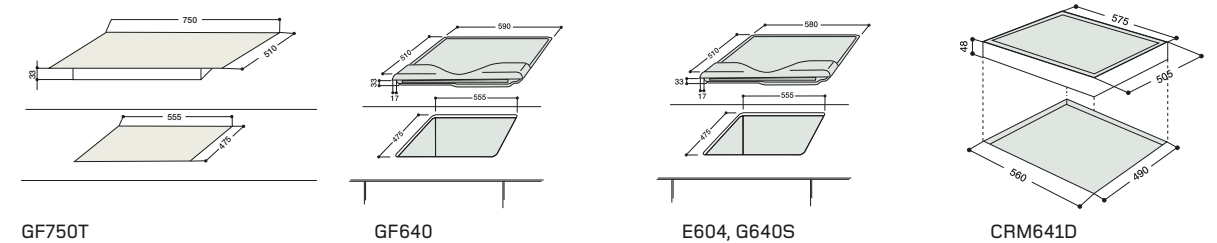


NewStyle Hobs



GF750T GF640 G640S CRM641D E604

Model Number	GF750T	GF640	G640S	CRM641D	E604
Colours					
X = Stainless Steel W = White B = Brown K = Black C = Frameless	X	X/W/K	X/W/B/K	X/C	X/W/B/K
Features					
Width (cm)	75	60	60	60	60
Number of Heat Zones/Burners	5	4	4	4	4
Gas	•	•	•		
Ceramic				•	
Control Knobs	•	•	•	•	•
Power Levels				12	
Power Level Indicators				•	
Residual Heat Indicators				•	
Sealed Plate					•
Triple Ring Wok Burner	1 x 3.6kW	1 x 3.25kW			
Rapid Burner		1 x 2.6kW	1 x 3.0kW		
Semi-Rapid Burner		1 x 1.65kW	2 x 1.9kW		
Standard Burner	4 x 1.0kW	1 x 1.0kW	1 x 1.0kW		
Automatic Ignition	•	•	•		
Flame Supervision Device	•	•	•		
Power					
Total Power Output (kW)				6.6	7.0
Double Ring Hilight Zone				1 x 1.0/2.2kW	
Hilight Zone				1 x 1.2kW 1 x 1.4kW 1 x 1.8kW	
Sealed Plate					2 x 1.5kW
Sealed Plate 180mm					2 x 2.0kW
Equipment					
Number of Pan Supports	3	3	2		
Front Controls	•	•			
Side Controls			•	•	•
Possible to Install in 60cm Wide Cut-Out	•	•	•	•	•
LPG Conversion Kit Included	•	•	•		

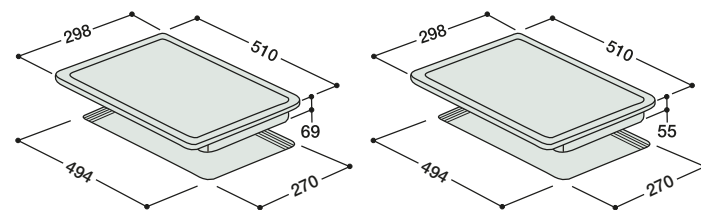


Domino Hobs

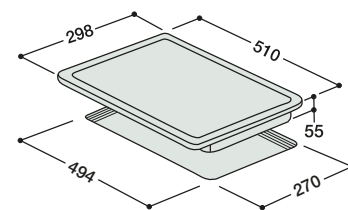


N321 C320 G320L E320S

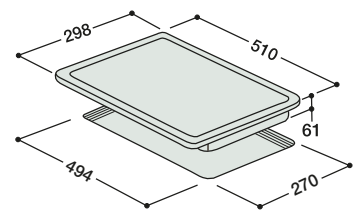
Model Number	N321	C320	G320L	E320S
Line	Domino	Domino	Domino	Domino
Colour				
IX = Stainless Steel	IX	IX	IX	IX
Features				
Width (cm)	29.8	29.8	29.8	29.8
Number of Gas Burners			2	
Induction	•			
Ceramic		•		
Sealed Plate				•
Number of Heat Zones	2	2		2
Automatic Ignition			•	
Front Control Knobs		•	•	•
Touch Control	•			
Residual Heat Indicators	•	•		•
Flame Failure Gas Cut-Out Device			•	
Power				
Total Power Output (kW)	3.7	2.9	4.0	3.5
Power Levels	6			
Induction 145mm	1 x 1.4kW			
Induction 210mm	1 x 2.2kW			
Radiant 145mm		1 x 1.2kW		
Radiant 180mm		1 x 1.7kW		
Rapid Burner			1 x 3.0kW	
Standard Burner			1 x 1.0kW	
Sealed Plate 145mm				1 x 1.5kW
Sealed Plate 180mm				1 x 2.0kW
Equipment				
Enamelled Pan Supports			2	
Gas on Glass			•	
LPG Conversion Kit Included			•	
Pan Detection	•			



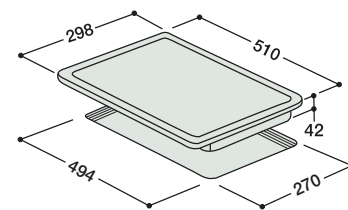
N321



C320



G320L



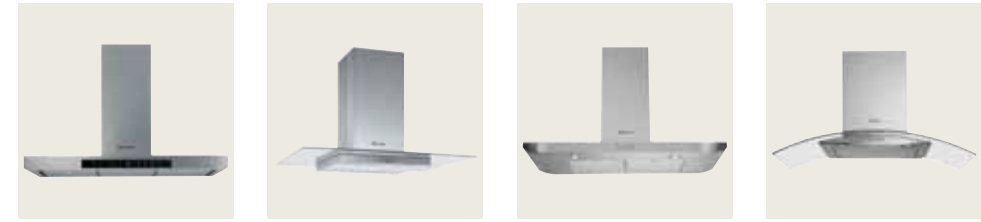
E320S

Note: To install more than one Domino Hob without the Joining Kit, use following formula to work out hob cut-out:

$$\text{Cut-out width} = (N - 1) \times 288 + 268$$

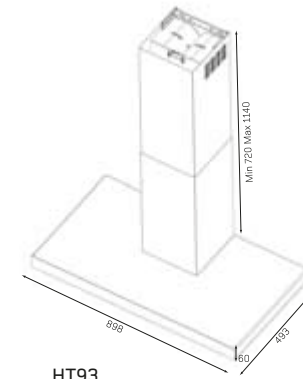
Where N = No. of hobs

90cm Hoods

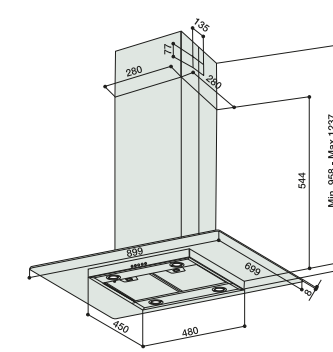


HT93 HDI9E HS9E HTC9T

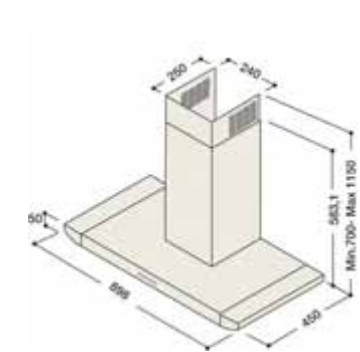
Model Number	HT93	HDI9E	HS9E	HTC9T
Colour				
X/IX = Stainless Steel	X	X	IX	X
Equipment				
Touch Control	•			
Electronic Controls	•	•	•	
Push Button Controls				•
Booster	•	•	•	
Halogen Lights (20W)	2	4	2	2
Metal Filters	•	•	•	•
Filter Alert			•	
Delay Timer			•	
Output (m³/hr)	700	650	780	420
IEC Extraction Rate (m³/hr)	560	560	570	360
Charcoal Filter Part No. (Not Supplied)	C00138742	C00077377	57768	57772
Charcoal Filter Supplied			•	•
Ducting Size (mm)	150	150	150	150
Noise Level at Max Power dB(A)	65	67	66	61
Features				
Width (cm)	90	90	90	90
Chimney Hood	•		•	•
Island Hood		•		



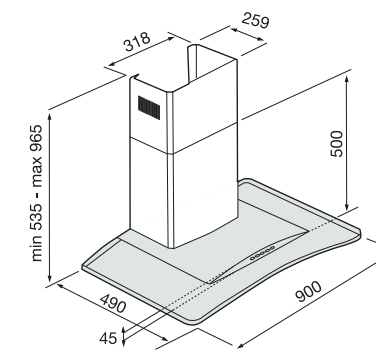
HT93



HDI9E



HS9E



HTC9T

90cm Hoods



HD9T

HS9T

HE9T

Model Number	HD9T	HS9T	HE9T
Colour			
X/IX = Stainless Steel	X	IX	IX
Equipment			
Push Button Controls	•	•	•
Halogen Lights (20W)	2	2	2
Metal Filters	•	•	•
Charcoal Filters Supplied	•	•	•
Output (m ³ /hr)	550	400	420
IEC Extraction Rate (m ³ /hr)	480	480	380
Charcoal Filter Part No.	57772	57772	57772
Ducting Size (mm)	150	150	150
Noise Level at Max Power dB(A)	61	61	61
Features			
Width (cm)	90	90	90
Chimney Hood	•	•	•

70cm Hoods

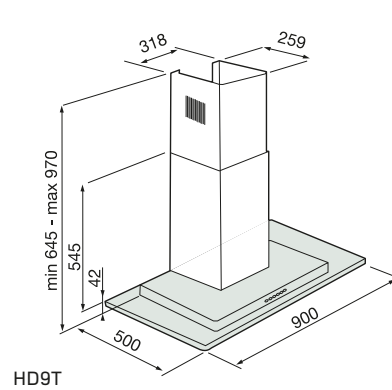


HD7T

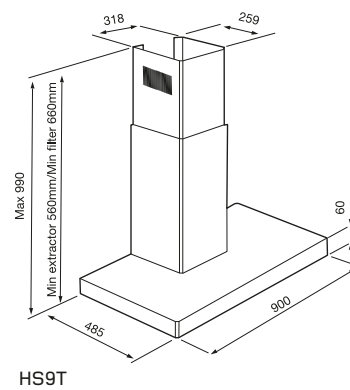
HS7T

HE7T

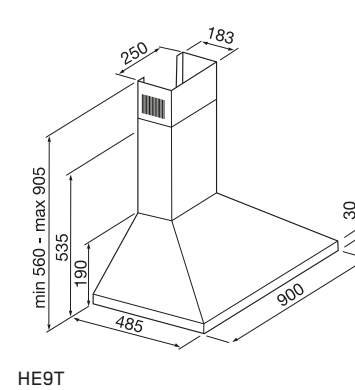
Model Number	HD7T	HS7T	HE7T
Colour			
X/IX = Stainless Steel	X	IX	IX
Equipment			
Push Button Controls	•	•	•
Halogen Lights (20W)	2	2	2
Metal Filters	•	•	•
Charcoal Filters Supplied	•	•	•
Output (m ³ /hr)	550	400	420
IEC Extraction Rate (m ³ /hr)	480	380	380
Charcoal Filter Part No.	57772	57772	57772
Ducting Size (mm)	150	150	150
Noise Level at Max Power dB(A)	61	61	61
Features			
Width (cm)	70	70	70
Chimney Hood	•	•	•



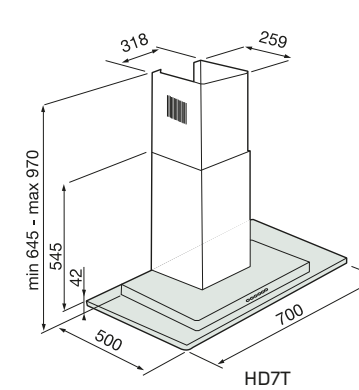
HD9T



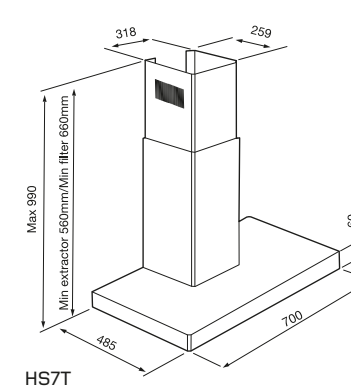
HS9T



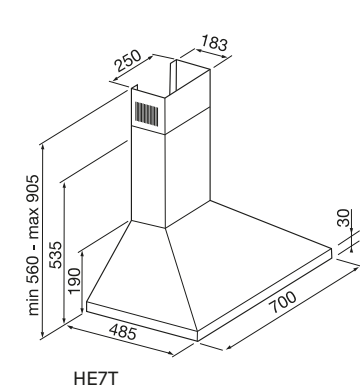
HE9T



HD7T



HS7T



HE7T

60cm Hoods

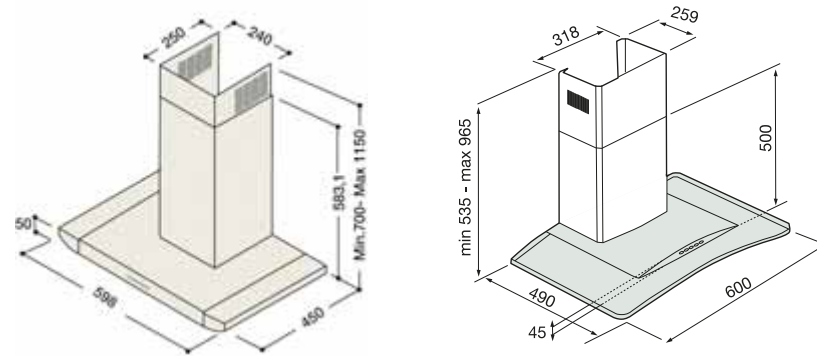


HS6E HTC6T HD6T HS6T HE6T

Model Number	HS6E	HTC6T	HD6T	HS6T	HE6T	HR62
Colours						
X/IX = Stainless Steel BK = Black WH = White	IX	X	X	IX	IX/BK/WH	X
Equipment						
Slider Controls						•
Push Button Controls	•	•	•	•	•	
Halogen Lights (20W)	2	2	2	2	2	
Lights (40W)						2
Metal Filters	•	•	•	•	•	•
Charcoal Filters Supplied	•	•	•	•	•	•
Output (m³/hr)	780	420	550	400	400	470
IEC Extraction Rate (m³/hr)	570	360	480	360	360	430
Charcoal Filter Part No.	57768	57772	57772	57772	57772	C00098725
Ducting Size (mm)	150	150	150	150	150	120/150
Noise Level at Max Power dB(A)	66	61	61	61	61	65
Features						
Width (cm)	60	60	60	60	60	60
Chimney Hood	•	•	•	•	•	•

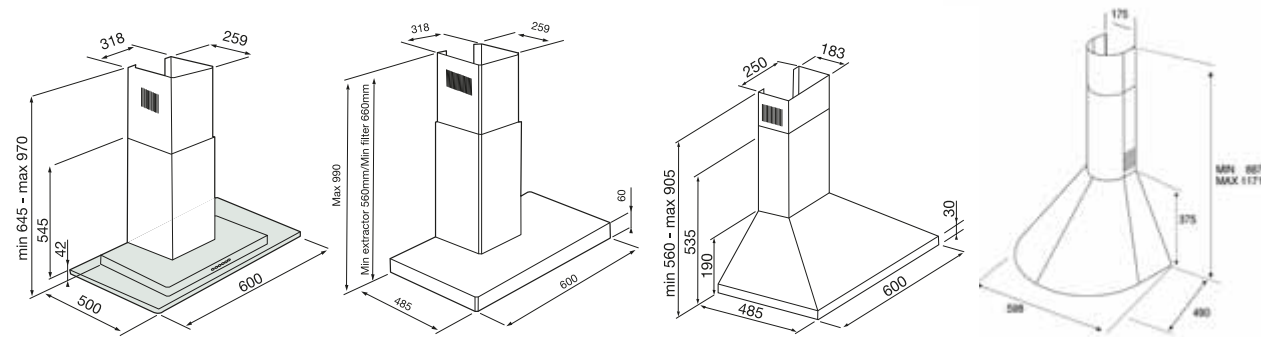


HR62



HS6E

HTC6T



HD6T

HS6T

HE6T

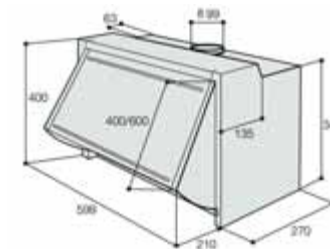
HR62

60cm Hoods

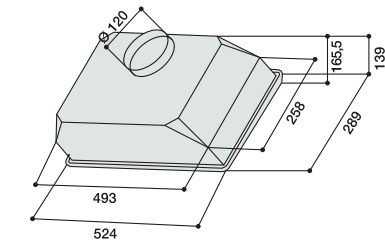


HTN41 HTU32 HSF HTV10

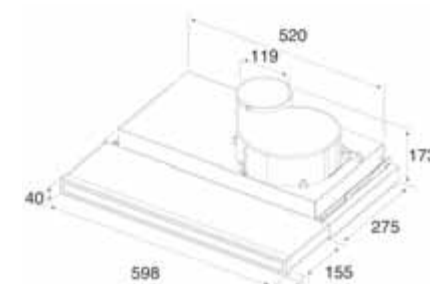
Model Number	HTN41	HTU32	HSF	HTV10
Colours				
X/S = Stainless Steel P = White B = Brown K = Black	Neutral	Neutral	X	S/P/B/K
Equipment				
On/Off Switch	•	•	•	•
Light Switch	•	•	•	•
Grease Filter	•	•	•	•
Charcoal Filter Supplied	•	•	•	•
Charcoal Filter Part No. (if required)	C00115686	C00135639	C00135639	C00090740
Ducting or Recirculating Option	•	•	• (No Lever)	•
3 Speed Airflow	•	•	•	•
Output (m³/hr)	260	280	250	220
IEC Extraction Rate (m³/hr)	233	250	230	230
Ducting Size (mm)	120	120	120	100
Noise Level at Max Power dB(A)	57	65	58	58
Features				
Width (cm)	60	52	60	60
Integrated Hood	•			
Canopy Hood		•		
Telescopic Hood			•	
Visor Hood				•



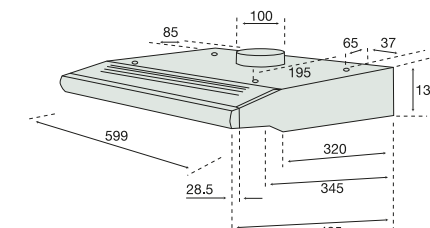
HTN41



HTU32

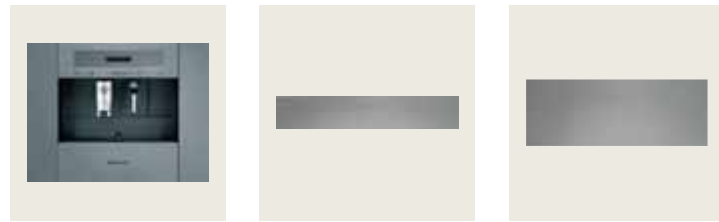


HSF



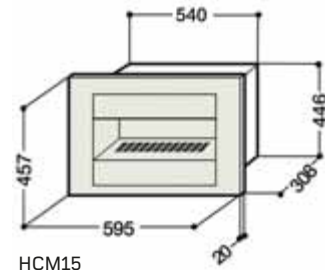
HTV10

Coffee Maker/Warming & Storage Drawers

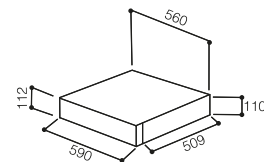
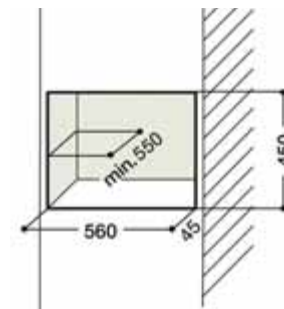


HCM15 HD12 HWD24

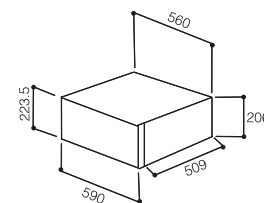
Model Number	HCM15
Colour	
X = Fingerprint Resistant Stainless Steel	X
Features	
Pump Pressure	15 Bar
Coffee Bean Reservoir	300g
Water Reservoir (Litres)	1.7
Boiler Pressure Safety Valve	•
Bean Grinding Programme	•
Adjustable Water Temperature	•
Optional Water Filter Part No. (Not Supplied)	C00094963
Timer Function	•
Water Hardness Regulation	•
Coffee Length Regulation	•
Descaling Cycle	•
Descaling Liquid Part No. (Not Supplied)	C00094826
Rinsing Cycle	•
Energy Saving Standby Mode	•
Power	
Total Consumption (W)	1250
Consumption in Standby (W/hr)	20
Supply/Voltage	230/50



HCM15



HD12 Storage Drawer (Brackets Included)



HWD24 Warming Drawer (Brackets Included)

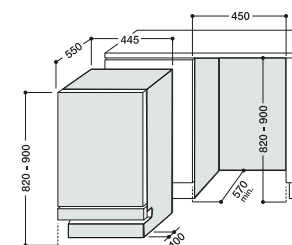
Model Number	HD12	HWD24
Colours		
X = Fingerprint Resistant Stainless Steel	X	X
Type		
Storage Drawer	•	•
Warming Drawer	•	•
Features		
Interior	Steel	Steel
Internal Volume (Litres)	16	45
Max Load (kg)	20	20
Telescopic Rails	•	•
Absorbed Power (W)		90
Cable & Plug Supplied		•
Supply/Voltage (V/Hz)		240/50
Temperatures (°C)		40, 55, 70
Dimensions (mm)		
Exterior - H x W x D	112 x 590 x 509	223.5 x 590 x 509
Interior - H x W x D	110 x 504 x 485	206 x 504 x 485

Dishwashers

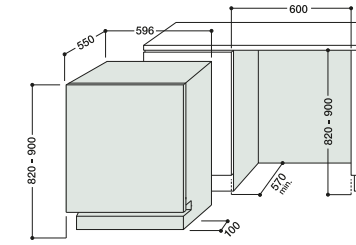


LFT228A LFT114 LST216 LFZ338X LFS114

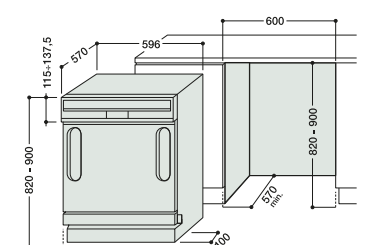
Model Number	LFT228A	LFT114	LST216	LFZ338X	LFS114
Energy					
Energy Efficiency Class	A	A	A	A	A
Wash Performance Class	A	A	A	A	A
Drying Performance Class	A	A	A	A	A
Water Consumption (Litres)	16	16	13	14	16
Features					
Electronic Control	•	•	•	•	•
Hidden Heating Element	•	•	•	•	•
Noise Level dB(A)	49	51	49	45	53
Lights					
Salt	•		•	Digital Display	•
Rinse Aid	•			Digital Display	
Performance					
Programmes	8	4	6	8	4
Temperatures	4	3	3	6	2
Place Settings	12	12	10	12	12
Goodnight				•	
Rapid (mins)	35		35	27	
Delay Timer (hrs)	3, 6, 9			24	
Duo Wash	Auto				
Eco Wash	•	•	•	•	•
Baskets Fold Flat				•	
Super Sliding Baskets	•		•		•
Standard Baskets		•			
Divisible Cutlery Basket				2 Part	
Standard Cutlery Basket	•	•	•		•
Dual Space Upper Basket				•	
Waterstop Protection	•	•	•	•	•
Overflow Protection System	•	•	•	•	•
Self Balancing Door	•	•	•	•	•
Structure					
Easy Installation Package (Fast Fix)	•	•	•	•	•
Cold Fill Only	•	•	•	•	•
Rear Foot Adjustable from Front	•	•	•	•	•
Supply/Voltage (V/Hz)	230/50	230/50	230/50	230/50	230/50



LST216

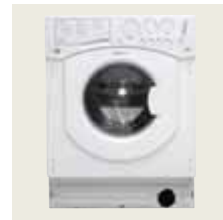


LFT228A & LFT114



LFZ338X & LFS114

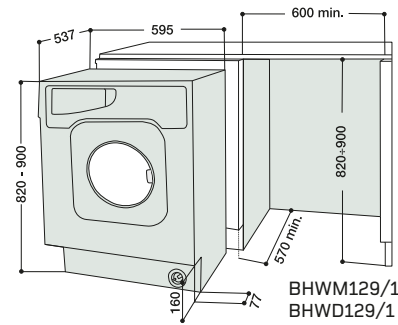
Laundry



BHWM129/1



BHWD129/1



BHWM129/1
BHWD129/1

Model Number	BHWM129/1	BHWD129/1
Type		
Washing Machine	•	
Washer Dryer		•
Spin Speed	1200	1200
Drum Capacity (kg)	6.5	6.5
Energy		
Energy Efficiency Class	A+	B
Wash Performance Class	A	A
Spin Performance Class	B	B
Water Consumption (Normal Cycle)	64	56
Water Consumption (Normal Cycle & Drying)		96
Control Knobs		
Number of Flush Controls	3	3
Variable Temperature	•	•
Programme Selector	•	•
Variable Spin Speed	•	•
Drying Levels		•
Buttons		
Number of Buttons	6	6
On/Off	•	•
Extra Rinse	•	•
Mini Load	•	•
Easy Iron	•	
Super Wash	•	•
Start/Pause	•	•
Spin Speed		•
Eco Cycles		•
Indicator Lights		
On/Off	•	•
Door Lock	•	•
Options	•	
Start/Pause	•	•
Washing Phases	•	•
Drying		•
Special Features		
Rotating Dispenser Drawer	•	•
Door Opening	150°	150°
A Rated Wash at 60°C	•	•
Delicate Programme (Silk & Curtains)	•	•
Number of Programmes	16	16
Eco Cycles	3	3
Number of Drying Cycles		3
Performance		
Electronic Control (Timer)	•	•
Balance Check	•	•
Detergent Regeneration	•	•
Normal Cycle (Cotton 60°C)	•	•
Time for Wash (Normal Cycle)	175	175
Energy Consumption (Normal Cycle)	1.23	1.23
Drying Load (kg)		5
Adjustable Spin Speed (rpm)	600-1200	600-1200
Safety		
Overflow System	•	•
Coin Trap Accessible from Front	•	•
Supply		
Cold Fill Only	•	•
Supply/Voltage (V/Hz)	230/50	230/50

Fridge Drawers & Wine Cellar



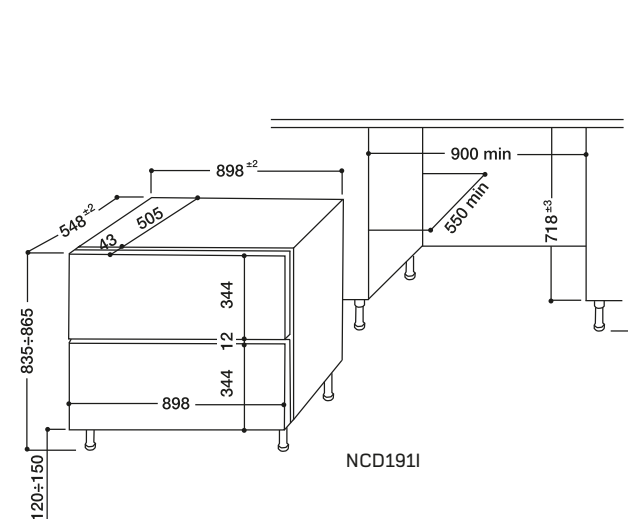
NCD191I Fridge Drawers



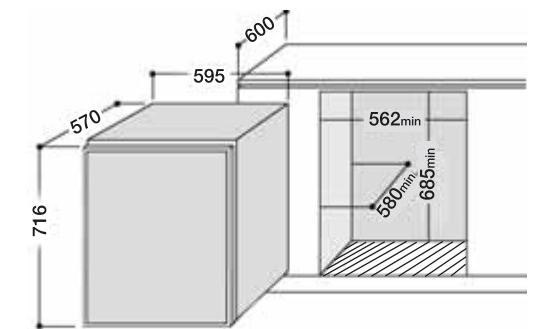
WE26 Wine Cellar

Model Number	NCD191I
Energy	
Energy Rating	A+
Features	
Width (mm)	900
Gross Capacity (Litres)	190
Net Capacity (Litres)	150
Salad Crispers	2
Meat/Fish Boxes	2
Soft Close Mechanism	•
Dairy Box	•
Bottle Holder	•
Wine Rack	•
Adjustable Legs	•
Antibacterial Protection	•
Interior Light	•
Product Dimensions	
Width (mm)	898
Height (mm)	83.5-86.5
Depth (mm)	548
Optionals	
EDR36X (Decor Panels x 2)	Stainless Steel

Model Number	WE26
Colour	
X = Fingerprint Resistant Stainless Steel	X
Features	
No. of Shelves	5
Internal Light	•
Internal Fan	•
Electronic Thermostat	•
Temperature Regulation	•
Noise Level dB(A)	33
Product Dimensions	
Width (mm)	598
Height (mm)	716
Depth (mm)	570
Requires Housing Unit	•
Capacity	
Gross Capacity (Litres)	105
Net Capacity (Litres)	101



NCD191I



WE26
Can be Built-In or Built-Under

Freestanding Fridge Freezer



Model Number	Quadrio FF4DTVZ	Quadrio FF4D	MSZ902DF/MSZ900DF MSZ906DF	MSZ801/MSZ802
Colour				
X = Stainless Steel K = Black S = Silver P = Polar White SB = Gun Metal	X/K	X/K/SB	X/K/S	X/P
Capacity/Energy				
Fridge Gross Capacity in Litres (cu.ft)	300 (10.6)	300 (10.6)	340 (12.0)	340 (12.0)
Fridge Net Capacity in Litres (cu.ft)	295 (10.4)	295 (10.4)	335 (11.8)	335 (11.8)
Freezer Gross Capacity in Litres (cu.ft)	138 (4.9)	138 (4.9)	206 (7.3)	206 (7.3)
Freezer Net Capacity in Litres (cu.ft)	87 (3.1)	94 (3.3)	155 (5.5)	187 (6.6)
Method of Defrost - Fridge	Frost Free	Frost Free	Frost Free	Frost Free
Method of Defrost - Freezer	Frost Free	Frost Free	Frost Free	Frost Free
Freezing Capacity (kg/24hrs)	5	8	12	12
Storage Time if Failure (hrs)	12	12	5	5
Energy Rating	A	A	A	A
Energy Consumption (kWh/year)	413	420	507	507
Fridge Specifications:				
Antibacterial Protection	•	•		
Super Cool	•	•		
Safety Glass Shelves (including Salad Bin Cover Shelf)	4	4	4	4
Door Commodity Racks and Covered Dairy Compartment	•	•	•	•
Extra Deep Bottle Balcony	1	1	2	2
Can Racks	1	1		
Features				
Fresh Box			•	•
Wine Rack	•	•		
Humidity Controlled Salad Bin	2	2	1	1
Egg Tray	•	•	•	•
I Care - Intelligent Refrigeration	•	•		
Odour Filter	•	•		
Freezer Specifications:				
Total Number of Freezer Drawers	2	2	2	2
Total Number of Freezer Shelves	1	1	2	3
High Temperature Warning	•	•	•	
Super Freeze	•	•	•	•
Twist and Serve Ice Device	•	•		
Other Specifications:				
Digital Display			•	
Electronic Control	•	•		•
Water and Ice Dispenser			•	
Holiday Setting	•	•	•	•
Handle Style	External	External	Grab	Grab
CFC/HFC Free	•	•		
Mobility				
2 Adjustable Feet	•	•	•	•
Dimensions (mm)				
Height/Width/Minimum Installed Depth*	1900/700/740	1900/700/740	1774/902/680	1774/902/680
Climate Class	N.SN.T	N.SN.T	N.ST	N.ST

Climate Class Definitions

- SN:** Designed to operate in ambient temperatures of **10°C to 32°C**
- N:** Designed to operate in ambient temperatures of **16°C to 32°C**
- SN - T:** Designed to operate in ambient temperatures of **10°C to 43°C**
- SN - ST:** Designed to operate in ambient temperatures of **10°C to 38°C**

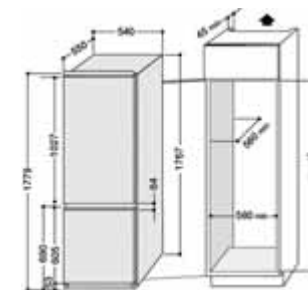
*Depth including handles

Products that are located in an ambient temperature outside of these bands that fail as a direct result of this, are not covered by our warranty.

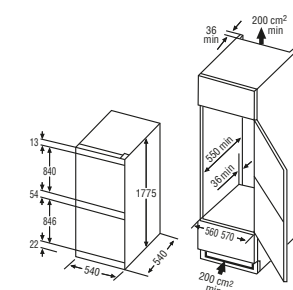
Fridge Freezers



Model Number	HMB313I	HM312AIAFF	HMB312AAI	HM315FF	HM315NI
Energy					
Energy Efficiency Class	A	A	A+	A	A
Energy Consumption (kWh/24hrs)	0.84	0.82	0.74	0.87	0.84
Conservation After Power Failure (hrs)	15	11	15	12	17
Capacity					
Total Gross Capacity (Litres)	277	261	277	250	260
Fridge Gross Capacity (Litres)	206	206	206	155	155
Freezer Gross Capacity (Litres)	67	55	67	95	105
Total Net Capacity (Litres)	264	248	264	230	235
Fridge Net Capacity (Litres)	203	203	203	150	150
Freezer Net Capacity (Litres)	61	45	61	80	85
Features					
LCD Display	•				
Super Cool	•				
Holiday Setting	•				
Ice Party	•				
Super Freeze	•				
Reversible Doors	•	•	•	•	•
Fridge					
Wine Rack		•	•	•	•
Glass Shelves	•	•	•	•	•
Antibacterial Protection	•	•	•	•	•
Internal Light	•	•	•	•	•
Salad Crispers	2	2	2	2	2
Flip Up Bottle and Can Holder				•	•
Egg Rack	•		•	•	•
Meat Box	Suspended	Normal	Normal	Normal	Normal
Automatic Defrost Function	•	•	•	•	•
Flexible Door Shelving	•	•	•	•	•
Freezer					
Star Rating	★★★★	★★★★	★★★★	★★★★	★★★★
Freezing Capacity (kg/24hrs)	9	4.5	6	4	4.5
Defrost Function	Manual	Auto	Manual	Auto	Manual
Number Flap Compartments	1	1	1	1	
Number Drawer Compartments	2			3	4
Number Basket Compartments		2	2		
Ice Care in Drawer/Basket	•	•	•	•	•
Ice Cube Trays	2	2	2	2	2



HMB313I, HM312AIAFF & HMB312AAI



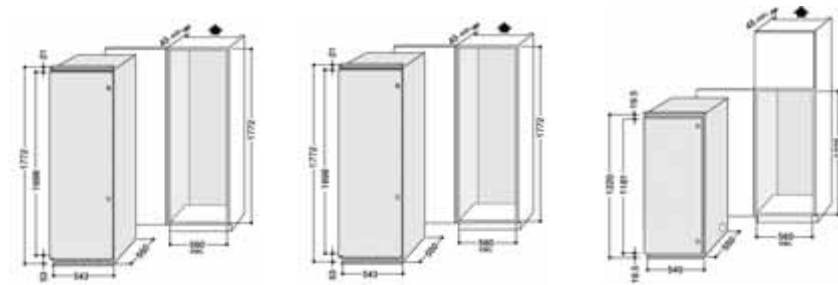
HM315NI & HM315FF

Fridges & Freezers



HS3022VL HSZ3021VL HSZ2321L

Model Number	HS3022VL	HSZ3021VL	HSZ2321L
Energy			
Energy Efficiency Class	A+	A	A
Energy Consumption (kWh/24hrs)	0.4	0.84	0.7
Conservation After Power Failure (hrs)		15	2
Capacity			
Total Gross Capacity (Litres)	319	297	207
Fridge Gross Capacity (Litres)	319	255	189
Freezer Gross Capacity (Litres)		42	18
Total Net Capacity (Litres)	315	289	201
Fridge Net Capacity (Litres)	315	247	183
Freezer Net Capacity (Litres)		42	18
Features			
Display Type	LED	LED	LED
Reversible Doors	•	•	•
Fridge			
Antibacterial Protection	•	•	•
Wine Rack	•		
Glass Shelves	•	•	•
Internal Light	•	•	•
Salad Crispers	3	3	1
Flip Up Bottle and Can Holder		•	•
Egg Rack	•	•	•
Meat Box		Normal	
Automatic Defrost Function	•	•	•
Flexible Door Shelving	•	•	•
Freezer			
Star Rating		***	***
Defrost Function		Manual	Manual
Grid Freezer Shelf		•	
Fast Freezing			
Ice Cube Trays		2	1
Freezing Capacity (kg/24hrs)		3	2



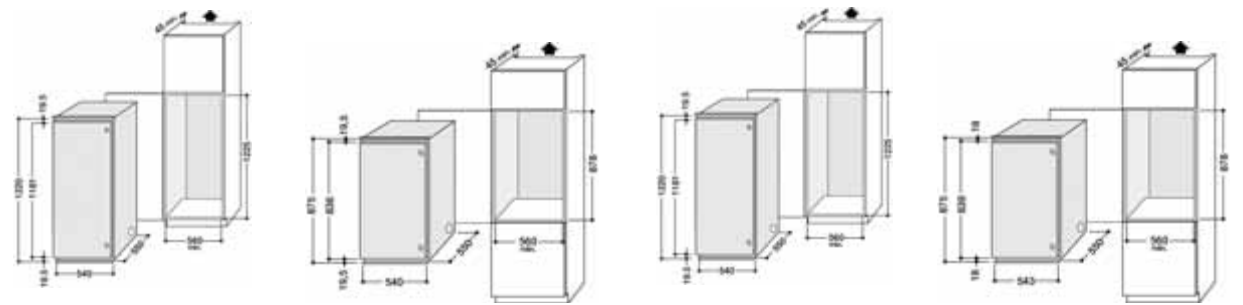
HS3022VL HSZ3021VL HSZ2321L

Fridges & Freezers



HS2321L HS1621 HZ2022 HZ1421

Model Number	HS2321L	HS1621	HZ2022	HZ1421
Energy				
Energy Efficiency Class	A	A	A+	A
Energy Consumption (kWh/24hrs)	0.44	0.42	0.62	0.56
Conservation After Power Failure (hrs)			14	14
Capacity				
Total Gross Capacity (Litres)	225	159	155	102
Fridge Gross Capacity (Litres)	225	159		
Freezer Gross Capacity (Litres)			155	102
Total Net Capacity (Litres)	220	155	134	85
Fridge Net Capacity (Litres)	220	155		
Freezer Net Capacity (Litres)			134	85
Features				
Display Type	LED		Mechanical	
Reversible Doors	•	•	•	•
Fridge				
Antibacterial Protection	•	•		
Wine Rack				
Glass Shelves	•	•		
Internal Light	•	•		
Salad Crispers	1	1		
Flip Up Bottle and Can Holder	•			
Egg Rack	•	•		
Meat Box				
Automatic Defrost Function	•	•		
Flexible Door Shelving	•	•		
Freezer				
Star Rating			***	***
Defrost Function			Manual	Manual
Grid Freezer Shelf			2 x Flap 4 x Drawer	1 x Flap 3 x Drawer
Fast Freezing			•	•
Ice Cube Trays			2	2
Freezing Capacity (kg/24hrs)			10	9



HS2321L HS1621 HZ2022 HZ1421

Fridges & Freezers

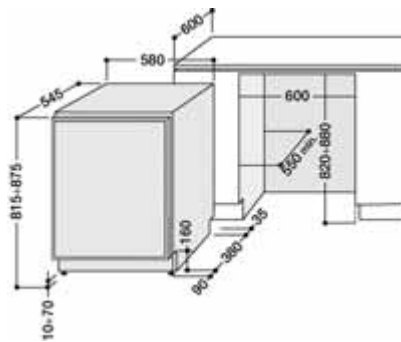


HUL162

HUT161IT

HUZ1221

Model Number	HUL162	HUT161IT	HUZ1221
Energy			
Energy Class	A	A	A
Energy Consumption (kWh/24hrs)	0.41	0.59	0.52
Conservation After Power Failure (hrs)		11	21
Capacity			
Total Gross Capacity (Litres)	139	116	86
Fridge Gross Capacity (Litres)	139	96	
Freezer Gross Capacity (Litres)		20	86
Total Net Capacity (Litres)	123	98	63
Fridge Net Capacity (Litres)	123	79	
Freezer Net Capacity (Litres)		19	63
Features			
Display Type			
Reversible Doors	•	•	•
Fridge			
Glass Shelves	•	•	
Antibacterial Protection	•	•	
Internal Light	•	•	
Salad Crispers	1	1	
Egg Rack	•	•	
Automatic Defrost Function	•	•	
Flexible Door Shelving	•	•	
Freezer			
Star Rating		***	***
Defrost Function		Manual	Manual
Grid Freezer Shelf			2 x Flap 1 x Drawer
Ice Cube Trays		1	1
Freezing Capacity (kg/24hrs)		2	8



HUL162, HUZ1221 & HUT161IT

Caring for your Hotpoint Appliance

We have a wide range of spare parts and accessories as well as an array of Professional Home Care cleaning products specially designed for your Hotpoint appliance to keep it in showroom condition and hygienically clean throughout its life.

Fridge Care Spray (500ml Spray)

A professional, no rinse cleaning spray with an antibacterial action that removes grease and disinfects all internal surfaces.

Code C00089777



Fridge Keep Fresh Mat

Ideal for keeping your fruit and vegetables fresher for longer by improving airflow around them.

Code C00098407



Ceramic Hob Care (500ml Spray)

Rapidly dissolves all build-up and other residue on glass ceramic hobs leaving it in showroom condition.

Code C00089782



Gas Hob Care (250ml Cream)

Removes grease and grime to clean and brighten gas hobs.

Code C00082076



Deep Cleaning Oven Care (500ml Spray)

Dissolves grease and grime build up, without scrubbing to professionally deep clean your oven.

Code C00089772



Super Steel Polish (500ml Spray)

Cleans and disinfects all Stainless Steel surfaces. Ideal for removing superficial stains and fingerprints.

Code C00093902



Limescale and Detergent Remover

Suitable for Washing Machines*/Washer Dryers and Dishwashers

Protects your appliance from the harmful effects of limescale build up and hygienically cleans all internal components as well as eliminating bad odours.

Code C00090908

*Not suitable for Top Loading Washing Machines



Grease Filters and Carbon Filters

Contact our team for replacement filters for your Cooker Hood.



For more information or to order please call:

08448 22 52 25 (if calling within the UK) or **0818 31 34 13** (if calling within the Republic of Ireland)

Alternatively visit:

www.hotpointservice.co.uk

Hotpoint Installation Advice

So that you understand the requirements and work required to install Hotpoint Built-In Appliances, we have created this brief guide*. For full installation information please read individual appliance installation manuals.

Ovens

Single Ovens

- An appropriate cabinet must be used to ensure the oven works correctly.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- For the correct centring of the appliance, position the four tabs on the side of the oven in correspondence with the four holes on the side of the frame.
- To fasten the oven to the cabinet, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.
- All gas appliances must by law be installed by a qualified and competent person. We recommend that you only use a gas safe registered engineer**.

Built-In Double Ovens

- An appropriate cabinet must be used to ensure the oven works correctly. Note ventilation requirements.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- To fasten the oven to the cabinet, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.
- All gas appliances must by law be installed by a qualified and competent person. We recommend that you only use a gas safe registered engineer**.

Built-Under Double Ovens

- All built-under double ovens require no cabinetry, but will slot into a standard 60cm wide aperture. The appliance is on adjustable legs that can be adjusted to a maximum height of 89cm.
- The panels of the adjacent cabinets must be made of heat resistant material. Cabinets of a veneer exterior must be assembled with glue that can withstand temperatures up to 100°C.
- To fasten the oven to the adjacent cabinets, fit the brackets supplied, open the door of the oven and attach it by using the screws into the holes located on the perimeter of the frame.
- To connect to the power supply please refer to a qualified electrician.

Cooker Hoods

Installation

Most hoods should be positioned at a minimum height of 65cm above an electric hob and 75cm above a gas hob. Please check the user handbook or our product information line for details by model.

There are two types of air extraction methods; Ducted or Recirculation.

Ducted

With ducted extraction the hood needs to be mounted on an external wall or linked to an outside wall via ducting along the top of adjacent cabinetry. The maximum ducting length is up to 5m, deducting 1.2m for every 90-degree bend. Ducting is available in three diameter sizes 100mm, 120mm and 150mm. Generally the larger the ducting diameter the better the performance.

Recirculation

This method is ideal for interior kitchens or where building work is to be kept to a minimum. If opting for the recirculation method please remember you will require carbon/charcoal filters (not necessarily supplied with the cooker hood). Check the specification for the individual product.

Suitability

As a guideline, the air in a room should be changed 6-12 times per hour. Follow these guidelines:

- 1) Calculate the floor area in square metres and multiply by the height of the room in metres
- 2) Divide by the maximum extraction rate
- 3) The resulting figure should be at least 6, but as close to 12 as possible

Example

Kitchen (HxWxD) 2.1 x 4.5 x 4.2 = 39.7m³

Desired Hood HD6T Output per hour 450m³ per hour
450/39.7 = 11.34

The HD6T is therefore suitable for use in this kitchen in ducted extraction mode.

Visor/Telescopic Hoods

- These hoods are ideal where space is at a premium. They can be mounted on a wall or be suspended between two wall cupboards.
- Using the template supplied, secure the mounting bracket to the wall.
- Mount the hood onto the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position (if applicable to that model). Also fit the blanking plate on the top of the hood (again if applicable to that model).

Canopy Hood

- A Canopy Hood is ideal where an unobtrusive extractor is required as it is built into the cabinetry above the hob.
- Cut out the aperture to 496mm x 261mm.
- Remove the grill using the release clips.
- Connect the ducting to the hood.
- Connect the electrical cable to a suitable outlet.
- Fit the hood into the opening.
- Secure the hood into the opening.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position (if applicable). Also fit the blanking plate on the top of the hood (if applicable to that model).

Integrated Hood

- These hoods are designed to be mounted between two wall cabinets. A matching cabinet door is affixed to the front and is activated when the door is pulled open.
- Using the template supplied secure the mounting bracket to the wall.
- Mount the hood on to the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position.
- Offer the décor door to the front of the hood, ensure it is positioned centrally, and hold in position with one hand. With the other hand draw a line with a pencil along the bottom of the inner door support.
- Lay the décor door face down, on a flat surface.
- Remove the door support by sliding the securing clips.
- Lay the door supports onto the inside of the décor door and using the pencil line as a guide, ensure it is central. Secure the door support to the décor door using the screws provided.
- Refit the door support together with the décor door attached to the hood.

Chimney Hoods

- Designed to be on show, there is a range of wall mounted chimney hoods and an island chimney hood available in 60cm, 70cm and 90cm widths.
- Using the template supplied secure the mounting bracket to the wall.
- Mount the hood on to the bracket.
- With the screws supplied secure the hood in position and connect the electrical cable to a suitable outlet.
- Connect the ducting to the top of the hood and secure.
- Locate the chimney stack and secure with the bracket provided.
- If the hood is to be installed in recirculation mode open the grill panel and make sure the conversion lever is in the recirculation position. Also fit the blanking plate on the top of the hood (if applicable to that model).

*Any installation work must be undertaken by a suitably qualified and competent person. Hotpoint is not responsible for any incorrectly installed appliances and will not guarantee any appliances that are not installed by a suitably qualified and competent person.

**A CORGI registered engineer for Northern Ireland and the Channel Islands and a RGI registered engineer in the Republic of Ireland.

Hotpoint Installation Advice

Hobs

Hotpoint hobs come in three sizes; 60cm, 70cm, and 75cm wide. The 60cm, 70cm and 75cm wide hobs should fit into the aperture size of 560mm left to right and 490mm front to back. Check the specific requirements for the individual hob first. Hob depth tolerances are +/- 2mm.

Electric Hobs

- The electric loading of these products is between 6.6kW and 7.2kW and therefore require an electrical circuit of at least 30amp which must be isolated by means of a double pole switch with a minimum 3mm gap.
- The supply must be sited within 1m of the product.
- A minimum 50mm gap must be at the back of the hob and the wall, and a 100mm gap either side of the hob and any adjacent cabinetry or the end of a run of worktop.
- Most hoods should be positioned at a minimum height of 65cm above the electric hob.
- Electric hobs should only be connected to the power supply by a qualified electrician.

Gas Hobs

- Apart from a gas supply, all gas hobs also require a 13amp electrical outlet for the purpose of gas ignition. The supply must be sited within 1m of the product.
- A 50mm gap must be allowed between the hob aperture and the wall as well as any adjacent cabinetry and end of worktops.
- Any cooker hood should be positioned at a minimum height of 75cm above the gas hob.
- All gas appliances MUST by law be installed by a qualified and competent person. We recommend that you only use gas safe registered engineer**.
- From 1 January 2008 only gas appliances with a flame supervision device fitted as standard can be installed in flats or multiple occupancy dwellings. If you are in any doubt please consult your retailer or our product information line.
- Please note that flame supervision devices are a legal requirement on gas appliances for use in the UK and Republic of Ireland.

Dishwashers

- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
 - Adjust all 4 feet accordingly and level appliance with a spirit level.
 - Connect the inlet pipe to the rear of the appliance.
 - Move the appliance in front of the aperture (position to one side). Feed the inlet and outlet pipes through side of cabinetry, left or right to facilitate appropriate installation. Connect to water valves and water outlet.
 - Connect the electrical plug to a suitable socket.
 - Check all connections for leaks.
 - Push the appliance back inside aperture, make a final adjustment to back feet using the front-mounted screw to ensure the final sighting is level.
- **FIT ANTI-CONDENSATION STRIP TO UNDERSIDE AND FRONT OF WORKTOP**
This strip is located in the cutlery basket. If this strip is not included with your dishwasher please call 08709 07 70 77 and request part number C00036547
- Secure appliance to underside of worktop with two screws.

Dishwashers Requiring a Cabinet Door

- Fit Velcro strips to the front of the appliance door in the positions indicated left and right.
- Using the template supplied fit the keyways to inside of décor door.
- Locate the décor door to the appliance using the keyways, hold in position and remove the paper covers from the Velcro and press in to position.
- Open the door fully and secure with four screws through the appliance door into the décor door.
- Ensure the door in the closed position is in plumb vertically in line with the surrounding cabinetry and adjust feet accordingly.

Laundry

Appliances are height adjustable from 820mm to 835mm. A height increase kit is incorporated into the appliance to increase this to 870mm. In addition a top filler piece will allow the appliance to be fitted up to 900mm.

Four way hinges fitted to the product allow maximum adjustment to the door to ensure perfect alignment.

Drainage can be achieved either through a down pipe between 60cm and 100cm high or alternatively through a waste spigot under the sink trap.

- Fit the plastic filler piece (located in the polystyrene packaging at the top of the appliance) to the top front of the appliance.
- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
- Adjust all four feet accordingly and level appliance with a spirit level.
- Connect the hot and cold inlet pipes to the rear of the appliance. (Some appliances are cold fill only.)
- Move appliance in front of aperture (position to one side) feed inlet and outlet pipes through side of cabinetry, left or right to facilitate appropriate installation. Connect to water supply and water outlet.
- Connect electrical plug to a suitable socket.
- Turn appliance on and select a wash programme, allow machine to partially fill. Advance programme to spin and allow machine to empty.
- Check all connections for leaks.
- Push appliance back inside aperture; make final adjustment to feet to ensure the final sighting is level.
- Mount the hinge supports onto the front of the appliance.
- Mount the magnetic plate on the opposite side to the top hinge.
- If door is predrilled, fit hinges, magnet and door buffer to the door (if not predrilled use the template and drill two holes on either side of the door).
- Fix the hinges, magnet and buffer to the door. Offer door to appliance and secure hinges.
- Ensure the door in the closed position is in plumb vertically in line with the surrounding cabinetry and adjust the feet accordingly.

Refrigeration

Built-In Cooling Products

- Connect the electrical plug to a socket at the rear of the appliance.
- Push appliance into cabinet, open appliance doors.
- Adjust the appliance so there is a 4mm gap either side.
- Fix slide guides to front of appliance doors.
- Open appliance doors as wide as possible, bring the cabinet doors together with the appliance doors.
- Locate the slides under the slide guides and fix slides to inner cabinet doors, allowing a 25mm gap between end of slide and the edge of cabinet door.
- Check the gasket is not creased and the door closes smoothly.
- Seal the gap on the opposite side of the hinge using the seal provided.
- Using the central brackets secure the appliance to the cabinet.
- The top and bottom fixings can be secured with the screws provided

Built-Under Cooling Products

- Connect the electrical plug to a socket at the rear of the appliance.
- Measure the height of the aperture into which the appliance is to be located (usually 870mm).
- Adjust all 4 feet accordingly and level appliance with a spirit level.
- Push appliance back inside aperture, and secure with 4 screws provided.
- Using template provided mark out and fix hanging brackets to inside of the décor door.
- Hang décor door on to appliance door.
- Using door levelling screws ensure door is level with surrounding cabinetry.
- Using feet adjusters ensure door is in plumb vertically in line with surrounding cabinetry.



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