

Hotpoint



Use and Care Guide



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ENGLISH 4

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HEALTH & SAFETY, USE & CARE AND INSTALLATION GUIDE



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Use and Care Guide

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SAFETY INSTRUCTIONS

IMPORTANT: READ AND FOLLOW THESE INSTRUCTIONS

Read the safety instructions carefully before using the appliance.

Keep them close at hand for future reference.

These instructions and the appliance itself provide important safety warnings that must be read and heeded at all times.

The manufacturer does not accept any liability for failure to observe these safety instructions, for inappropriate use of the appliance or for incorrect setting of the controls.

SAFETY WARNINGS

WARNING: The appliance and its accessible parts will become very hot during use: Children under 8 years old must be kept away unless they are continuously supervised.

Children over 8 years old and persons who have reduced physical, sensory or mental capabilities, or persons who lack experience with or knowledge of this appliance, should only use it if they are supervised or have been given instructions on how to use it safely and are aware of the hazards involved. Children shall not play with the appliance. Cleaning and maintenance of the appliance must not be carried out by children without adult supervision.

WARNING: Avoid touching heating elements or interior surface - risk of burns.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

The microwave oven is intended for heating food and beverages. Dehydrating food, drying

clothing or warming heating pads, slippers, sponges, damp cloths and similar may lead to a risk of injury or fire.

When heating food in plastic or cardboard containers, do not leave the oven unattended as there is a risk that the container will ignite.

Heating beverages in the microwave may cause delayed boiling; take due care when handling containers.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended. Keep clothes and other flammable materials away from the appliance until all its components have cooled down completely.

Overheated oils and fats catch fire easily. Always be vigilant when cooking food rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.

Do not use your microwave oven for deep frying, because the oil temperature cannot be controlled.

If the appliance is designed to be used with a temperature probe, only use the types of temperature probe that have been recommended for this oven (if applicable).

Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.

Once cooking is complete, exercise caution when opening the door and let the hot air or steam escape gradually.

Only use utensils suitable for use in a microwave oven.

Do not obstruct the hot air vents on the front of the oven.

If smoke is emitted switch off or

unplug the appliance and keep the door closed in order to stifle any flames.

PERMITTED USE

This appliance is designed for domestic use only.

Do not use the appliance outdoors.

Do not store explosive or flammable substances such as aerosol cans inside the appliance and do not place or use petrol or other flammable materials in or near the appliance: There could be a risk of fire if the appliance were to be switched on inadvertently.

WARNING: The appliance is not designed to be operated using an external timer or a separate remote control system.

The appliance is designed for domestic use and similar applications, such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential environments;
- Bed and breakfast type environments.

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

INSTALLATION

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

Children must not carry out installation work. Keep children away during installation. Keep packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, both during and after installation.

The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.

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.

The appliance must be disconnected from the mains before starting installation. During installation, make sure the appliance does not damage the power cable.

Do not switch on the appliance until installation is complete. This appliance is intended to be used built-in. Do not use it freestanding.

Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.

After installation, the bottom of the appliance must no longer be accessible.

Do not obstruct the minimum gap between the worktop and the upper edge of the oven.

Only remove the oven from its polystyrene foam base at the time of installation.

After unpacking the appliance, make sure that the appliance door closes properly.

In the event of problems, contact the dealer or your nearest After-sales Service.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, the appliance must be earthed and fitted with an all-pole disconnect switch with a minimum gap of 3 mm between the contacts.

If the fitted plug is not suitable for your socket outlet, contact a qualified technician.

The power cable must be long enough to connect the appliance, once fitted in its housing, to the mains power supply. Do not pull the power supply cable.

If the power cable is damaged, replace with an identical one. The power cable must only be replaced by a qualified technician

in compliance with the manufacturer instruction and current safety regulations. Contact an authorized After-Sales Service.

For appliances with fitted plug, if the plug is not suitable for your socket outlet, contact a qualified technician.

Do not use extension leads, multiple sockets or adapters.

Do not operate the appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces.

The electrical components must not be accessible to the user after installation.

Do not touch the appliance with wet hands and do not operate it when barefoot.

The rating plate is on the front edge of the oven (visible when the door is open).

In case of replacement of the power cable, please contact an authorized After-Sales Service.

It must be possible to disconnect the appliance from the mains by unplugging it (if the plug is accessible) or by using a multi-pole switch that has been installed in an accessible place upstream of the socket in compliance with national electrical safety standards.

CLEANING AND CARE

Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the mains before performing maintenance work.

Never use steam cleaning equipment.

WARNING: It is dangerous for anyone other than a qualified person to carry out any service or repair work that involves removing the cover panels, as these cover panels provide protection against exposure to microwave energy.

WARNING: Make sure that the appliance is switched off before


replacing the lamp to avoid the possibility of electric shock. Failure to clean the oven regularly may cause the surface to deteriorate, which could have an adverse effect on the service life of the appliance and potentially result in hazardous situations. The oven should be cleaned regularly and any food deposits removed.

Make sure that the appliance has cooled down before carrying out any maintenance or cleaning.

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

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS


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

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

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SCRAPPING OF HOUSEHOLD APPLIANCES


When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if fitted) so that children cannot easily climb inside and become trapped.

This product has been manufactured using recyclable  or reusable materials. Dispose of it in accordance with local waste disposal regulations.

For more information on the treatment, recovery and recycling of domestic appliances, contact your local authorities, the household waste collection service or the shop where you purchase the product.

This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

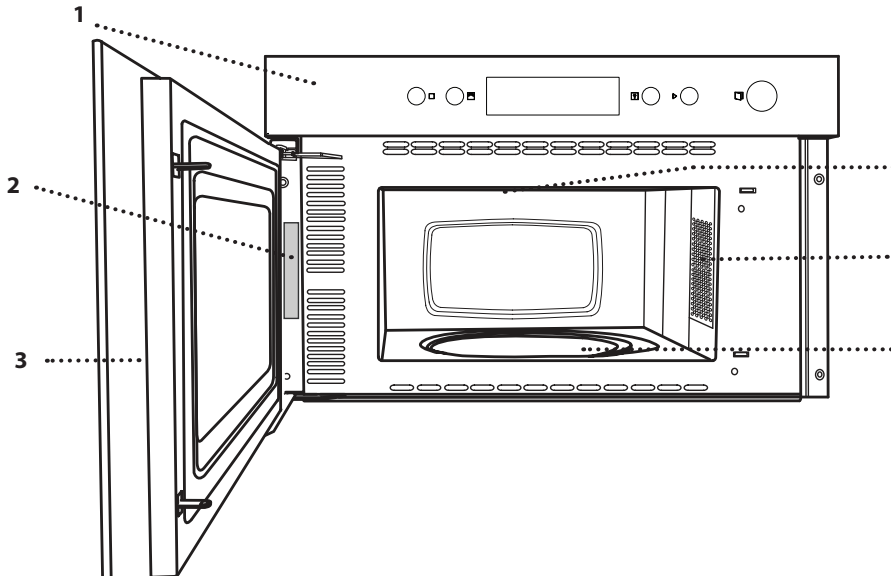
By ensuring that this product is disposed of correctly, you will help to prevent any negative consequences for the environment and human health which could otherwise arise.

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.

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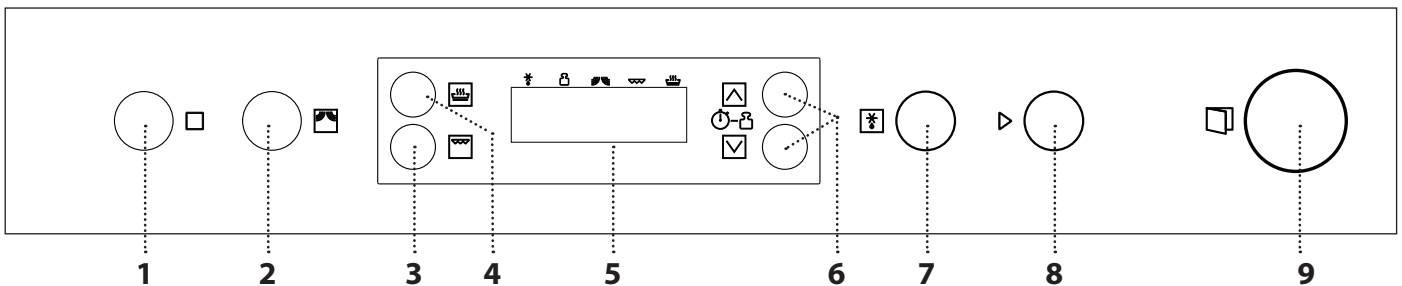
PRODUCT DESCRIPTION



1. Control panel
2. Identification plate
(do not remove)
3. Door
4. Upper heating element/grill
5. Light
6. Turntable

Note: once the cooking is complete and the oven has been switched off, the cooling fan may remain in function for a certain period of time.

CONTROL PANEL



1. STOP

For stopping a function or an audible signal, cancelling the settings and switching off the oven.

2. MICROWAVE / POWER FUNCTION

For selecting the microwaves function and setting the required power level.

3. GRILL FUNCTION

4. CRISP FUNCTION

5. DISPLAY

6. + / - BUTTONS

For adjusting the settings of a function (e.g. length, weight).

7. DYNAMIC DEFROST

8. START

For starting a function. When the oven is switched off, activate the "Jet Start" microwave function.

9. DOOR OPENING BUTTON

ACCESSORIES

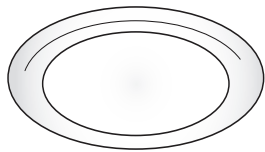
There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

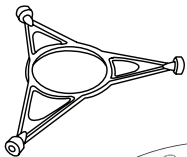
Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

TURNTABLE

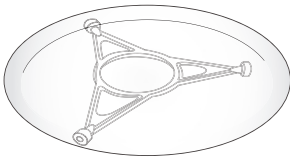


Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base plate for other containers and accessories.

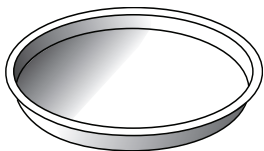
TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.

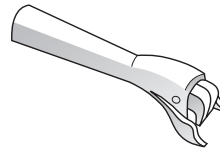


CRISP PLATE



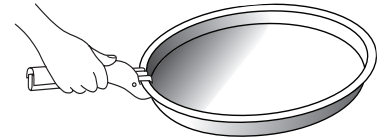
Only for use with the specific "Dynamic Crisp" function. The crisp plate must always be placed in the centre of the glass turntable and can be preheated when empty, using the special function for this purpose only. Place the food directly on the crisp plate. Do not place any other accessories on the crisp plate, as the heat intensity reached could damage them.

HANDLE FOR THE CRISP PLATE

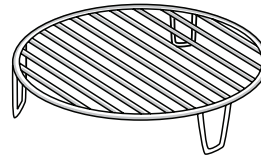


The Crisp-plate becomes extremely hot in just a short time: the supplied handle allows it to be removed from the oven.

Hook the handle to the edge of the Crisp-plate and squeeze firmly to ensure a good grip.

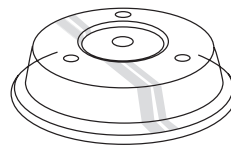


WIRE SHELF



This allows you to place food closer to the grill, for perfectly browning your dish. Place the wire shelf on the turntable, making sure that it does not come into contact with other surfaces.

COVER (IF SUPPLIED)



Useful for covering food while it is cooking or heating in the microwave.

The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.



Other accessories that are not supplied can be purchased separately from the After-sales Service.

FUNCTIONS



MICROWAVES

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
750 W	Quickly reheating drinks or other foods with a high water content or meat and vegetables
500 W	Cooking fish, meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes.
350 W	Slow, gently cooking. Perfect for melting butter or chocolate.
160 W	Defrosting frozen food or softening butter and cheese.
0 W	When using the timer only.



DYNAMIC CRISP

Using the microwaves and the grill, the Crisp-plate quickly reaches the ideal temperature for perfectly browning both the upper and lower surfaces of the food.

Use this function to reheat and cook pizzas, or other dough-based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats, etc. without adding oil (or by adding only a very limited quantity of oil). This function must only be used with the special Crisp-plate provided, which must be placed at the centre of the glass turntable. It is recommended to preheat the plate for 2-3 minutes before cooking any food items that do not require long cooking times, like pizza or desserts.

Required accessories: Crisp plate, handle for the crisp plate



GRILL


For browning, grilling and gratins. It is recommended to turn the food items during the cooking process.

It is useful for browning foods like cheese on toast, hot sandwiches, potato croquettes, sausages and vegetables. It is recommended to arrange the food items on the wire shelf and to turn them during the cooking process.

Ensure that the utensils utilized are heat resistant and suitable for oven cooking purposes. For best results, preheat the grill for 3-5 minutes.

Recommended accessory: wire shelf

GRILL + MW

Once the function has been selected, press  to set the microwave power.

For quickly cooking entrées (even au gratin) using both microwaves and the grill. It is useful for cooking food like lasagne, fish and potato gratins.

Place food on the wire shelf, on the glass turntable or in microwave-safe containers suitable for oven use.

Recommended accessory: wire shelf



DYNAMIC DEFROST

For quickly defrosting various different types of food simply by specifying their weight. Food should be placed directly onto the glass turntable. Turn the food when prompted.

Food should be placed directly onto the glass turntable. Turn the food when prompted.

A standing time after defrosting always improves the result.

HOW TO USE THE MICROWAVE OVEN







Read the safety instructions carefully before using the product.




USING THE APPLIANCE FOR THE FIRST TIME

1. SETTING THE TIME



With the oven switched off, press  until the two digits for the hour (on the left) starting flashing.

Use  or  to set the correct hour and press  to confirm: The minutes will flash on the display.

Use  or  to set the minutes and press  to confirm.

Please note: You may need to set the time again following lengthy power outages.

DAILY USE

. SELECT A FUNCTION

Simply press the button for the function you require to select it.

. SET THE LENGTH



After selecting the function you require, use or to set the length for it to run.

The time can be changed during cooking by pressing or or by increasing the length for 30 seconds each time by pressing .

. SET THE MICROWAVE POWER



Press as many times as required to select the power level for the microwave.

Please note: You can also change this setting during cooking by pressing .

. DYNAMIC DEFROST



Press , then use or to set the weight of the food.

During defrosting, the function will pause briefly to allow you to turn the food.

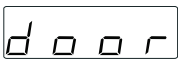
Once the operation is complete, close the door and press .

. ACTIVATE A FUNCTION

Once you have applied the settings you require, press to activate the function.

You can press at any time to pause the function that is currently active.

. SAFETY LOCK



This function is automatically activated to prevent the oven from

being switched on accidentally. Open and close the door, then press to start the function.

. PAUSE

To pause an active function, for example to stir or turn the food, simply open the door. To resume the cooking process, close the door and press .

. JET START

When the oven is switched off, press to activate cooking with the microwave function set at full power (750 W) for 30 seconds.

Every time the button is pressed again, the cooking time will be increased by a further 30 seconds.

. SET THE TIME



With the oven switched off, press until the two digits for the hour (on the left) starting flashing.

Use or to set the correct hour and press to confirm: The minutes will flash on the display. Use or to set the minutes and press to confirm.

Please note: You may need to set the time again following lengthy power outages.

. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, use or . Press to set the power to 0 W, then press to activate the countdown.

Please note: The timer does not activate any of the cooking cycles.

To stop the timer at any time, press .

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best functions to use for any given food.

The cooking times refer to the food cooking cycle inside the oven, excluding the pre-heating phase (where required).

The cooking values and times are indicative, and depend upon the amount of food and the types of accessories utilized.

Always cook food for the minimum cooking time given and check that it is cooked through.

In order to obtain optimal results, carefully follow the recommendations contained in the cooking table when selecting the accessories.

MICROWAVE COOKING TIPS

Since microwaves penetrate the food to a limited depth, if there are a number of pieces to cook at once, arrange the pieces in a circle to create more outside pieces.

Small pieces cook more quickly than large pieces: in order to ensure uniform cooking, cut the food items into pieces of equal size.

Moisture evaporates during the microwave cooking process: using a microwave-resistant cover helps reduce moisture loss.

Most foods will continue to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

It is recommended to mix the food items during the microwave cooking process. When stirring, bring the cooked portions on the outside edges towards the centre and the less-cooked centre portions towards the outside.

Place thin slices of meat one on top of another or overlapping. Thicker slices, such as meat loaf and sausage, should be placed next to one another.

CLING FILM AND PACKAGING

Remove any wire twist-ties from paper or plastic bags before placing them in the oven for microwave cooking purposes.

Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during the cooking process.

LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling.

This could cause hot liquids to suddenly boil over.

To prevent this possibility:

- Avoid using containers with narrow necks.
- Stir the liquid before placing the container in the microwave oven cavity and leave the teaspoon in the container.
- After heating, stir again before carefully removing the container from the microwave oven.

FROZEN FOOD

For best results, we recommend defrosting directly on the glass turntable. If needed, it is possible to use a light-plastic container that is suitable for microwave.

Boiled food, stews and meat sauces defrost better if stirred during the defrosting time.

Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

FOOD FOR INFANTS

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.

This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure the lid and the teat is removed before heating.

PIZZA

































In order to obtain uniform cooking and a crispy pizza base in just a short time, it is recommended to use the "Crisp Dynamic" function together with the special supplied accessory.

MEAT AND FISH








To obtain perfect surface browning quickly while keeping the inside of the meat or fish soft and juicy, we recommend using function "Grill + MW".

In order to obtain the best possible cooking results, set the microwave power level to the value of 160-350 W.















COOKING TABLES

FOOD	QUANTITY	FUNCTION	POWER (W)	TIME (MIN)	STANDING TIME (MIN)	ACCESSORIES	NOTES
Popcorn	1 packet		750	2 - 3	-	-	Fold the packet over.
Potatoes	4		500	12 - 15 *	4	-	Prick with a fork.
Vegetables (fresh)	300 - 400 g		750	4 - 7	2	-	Cover with lid. Add water.
Vegetables (frozen)	250 - 400 g		750	4 - 9	2	-	Cover with lid.
Chicken (fillets or pieces)	400 - 500 g		750	8 - 10	5	-	Place on one level only.
Bacon	4 slices		750	3 - 5	1 - 2	-	Cover with lid.
Pieces of meat	600 - 700 g		750	10 - 12	5	-	Cover with lid.
Fish fillets	400 g		500	6 - 8	2	-	Cover with lid.
Toasted sandwiches	1 grill		-	5	-	 	
Cheese Toast	3		-	9 - 11	-	 	
Hamburger / Sausages	400 g		-	40 - 45 *	-	 	
Hot dog	4		-	18 - 20 *	-	 	
Fish (whole)	600 g	 + 	500	10 - 14	2		Prick the skin. Add lemon juice.
Chicken (whole)	1 - 1.2 kg	 + 	500	40 - 50 *	-		
Potato gratin	600 - 800 g	 + 	500	-	-		
Fish gratin	600 g	 + 	350	15 - 18	5		













* Turn the food halfway through cooking

FUNCTIONS	Microwave 	Grill 	Grill + MW 	Crisp 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 	Rack 	Crisp plate 	








COOKING TABLES

FOOD	QUANTITY	FUNCTION	POWER (W)	TIME (MIN)	STANDING TIME (MIN)	ACCESSORIES	NOTES
Pizza	350 g		-	7 - 15	2		Grease the plate.
Froze pizza	350 g		-	12 - 20	-		
Quiche Lorraine	500 g		-	5 - 10	2		Prick the base.
Sponge cake	500 g		-	13 - 15	-		Grease the plate.
Cookies	8 - 10		750	4 - 7	-		Spread out in a single layer.
French Fries	200 - 300 g		350 - 500	15 - 40	-		Add salt before starting cooking.
Frozen Fish Fingers	8		500 - 750	14 - 20 *			

HEATING WITH THE MICROWAVE










FOOD	QUANTITY	FUNCTION	POWER (W)	TIME (MIN)	STANDING TIME (MIN)	ACCESSORIES	NOTES
Dinner Plate	400 - 500 g		500	6 - 7	1		Cover with lid.
Hot dog	1 - 2 Pieces		750	1 - 2	2		Prick.
Meatballs	250 g		750	2 - 3	2		
Beverage	2 cups		750	1 - 2	-		
Soup	1 bowl		500	4 - 6	2		Cover with lid. Stir.
Sauce	1 bowl		500	4 - 6	2		Do not fill the bowl more than 3/4 full. Stir.

* Turn the food halfway through cooking

FUNCTIONS	Microwave 	Grill 	Grill + MW 	Crisp 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 	Rack 	Crisp plate 	

TESTED RECIPES

Compiled for the certification authorities in accordance with the IEC 60705 and IEC 60350 standards

FOOD	FUNCTION	QUANTITY	COOK TIME (MIN)	POWER (W)	ACCESSORIES
Beverage (reheating)		2 cups	1 - 2	750	Microwave-safe container
Pastry cream		750 g	10 - 11	750	Microwave-safe container (Pyrex 3.220)
Sponge cake		475 g	6 - 7	750	Microwave-safe container (Pyrex 3.827)
Meat loaf		900 g	13 - 15	750	Microwave-safe container (Pyrex 3.838)
Defrosting meat (turn halfway through the defrosting process)		500	12 - 13	160	Turntable
Potato gratin		1.1 Kg	20 - 25	500	Microwave-safe container (Pyrex 3.827)
Chicken (turn midway through cooking)		1.2 Kg	45 - 50	500	Microwave-safe container (Pyrex 3.220)
Toasted sandwiches		-	5 - 6	-	Rack
Hamburgers		-	45 - 50	-	Rack

FUNCTIONS	Microwave 	Grill 	Grill + MW 
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CLEANING

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.

Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the door glass with a suitable liquid detergent.
- At regular intervals or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- The grill does not need to be cleaned as the intense heat burns away any dirt: use this function on a regular basis.

- In order to remove particularly stubborn food residues, it is recommended to boil a cup of tap water by placing it in the microwave at maximum power for a few minutes: the resulting steam will soften the residues and facilitate their removal.

Please note: adding lemon juice to the water helps to eliminate cooking odours.

ACCESSORIES

All accessories are dishwasher safe with the exception of the crisp plate.

The crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the crisp plate to cool down before cleaning.


Any problems or malfunctions that may occur can often be easily resolved. Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself. If the problem persists, contact your nearest After-sales Service Centre.



Read the safety instructions carefully before carrying out any of the following work

Problem	Possible cause	Solution
The oven does not work	Power cut.	Verify that the mains power supply is functioning and that the oven is connected to the electrical outlet
	Disconnection from the mains.	Turn the oven off and on again to see whether the fault persists
	Fault.	
The time of day is flashing	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section
"Err" is shown on the display	Software fault.	Contact your nearest After-sales Service Centre and state the letter or number that follows "Err".
The oven makes noise, even when it is switched off	Cooling fan active.	Open the door or wait until the cooling process has finished.

PRODUCT FICHE

 **www** A complete product specification, including the energy efficiency ratings for this oven, can be consulted at and downloaded from our website **www.hotpoint.eu**

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

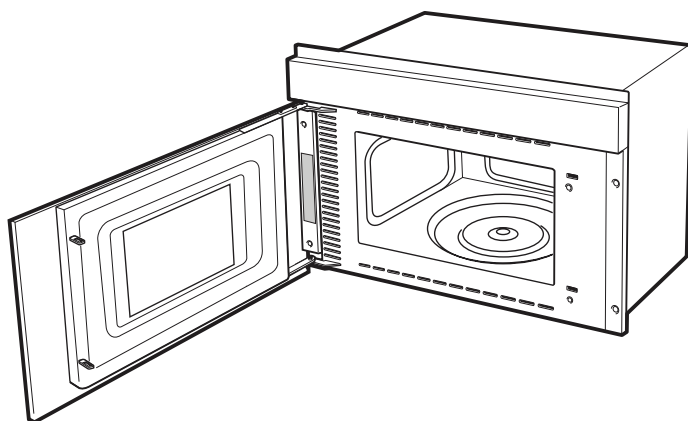
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

2. Turn off the oven and restart it to see if the fault persists.

IF THE FAULT PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

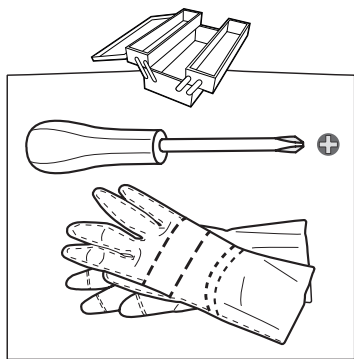
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand edge of the cooking compartment when the oven door is open).
- Your full address
- A contact telephone number.

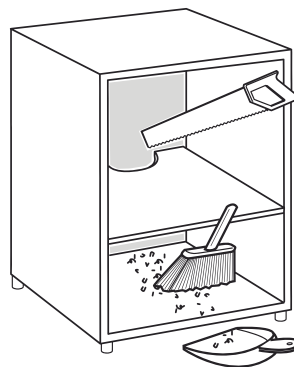
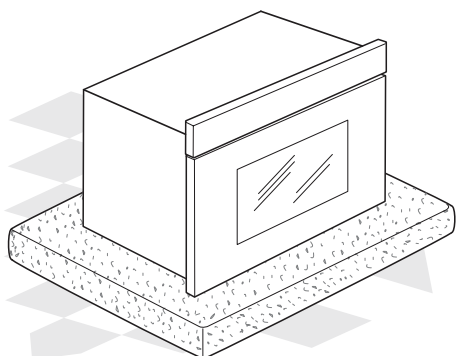
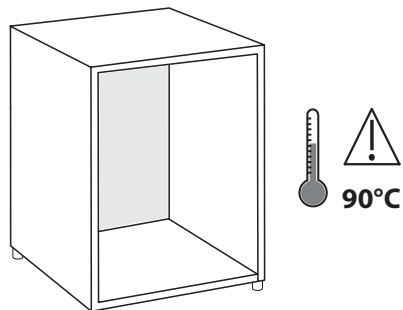
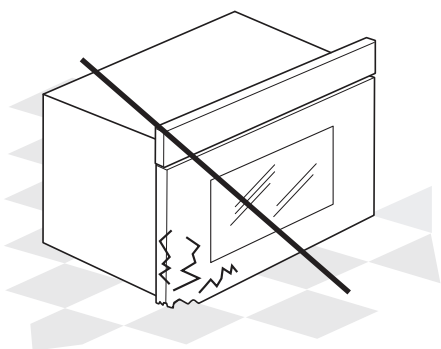
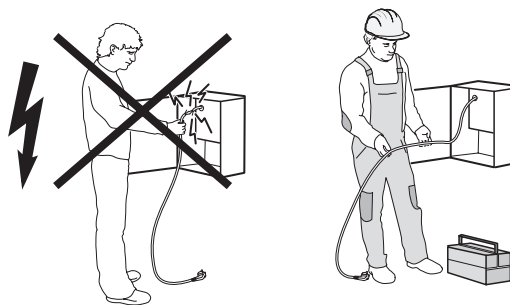
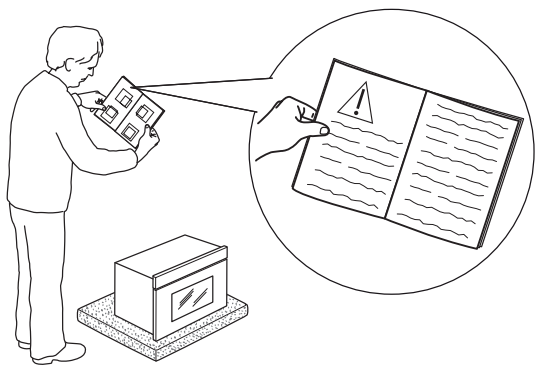
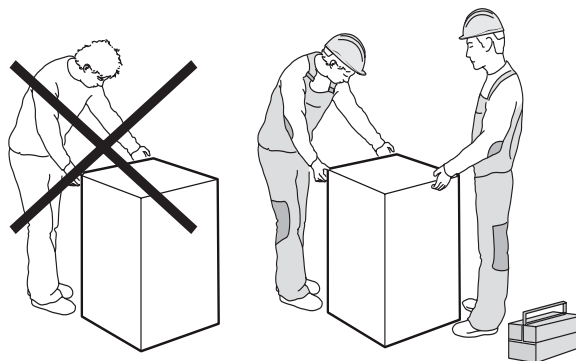


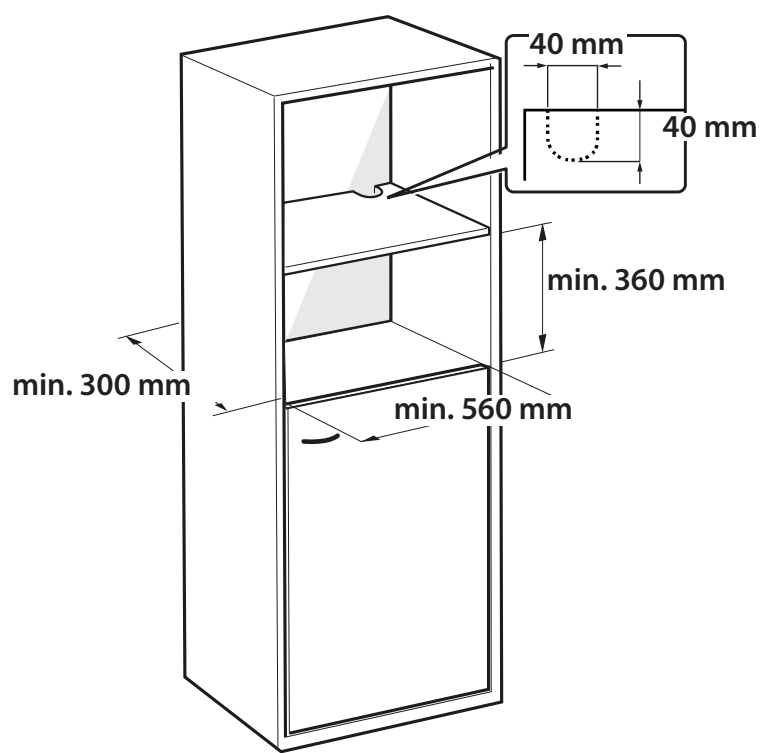
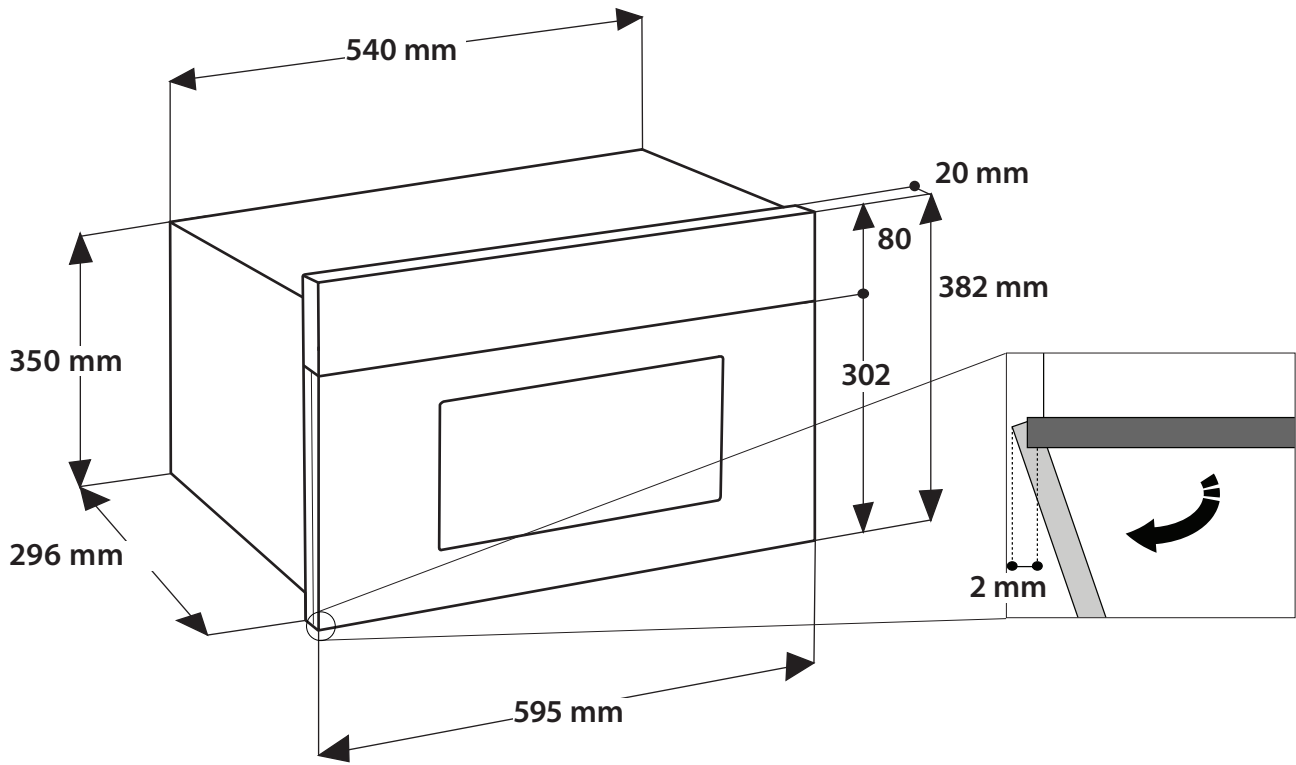
Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

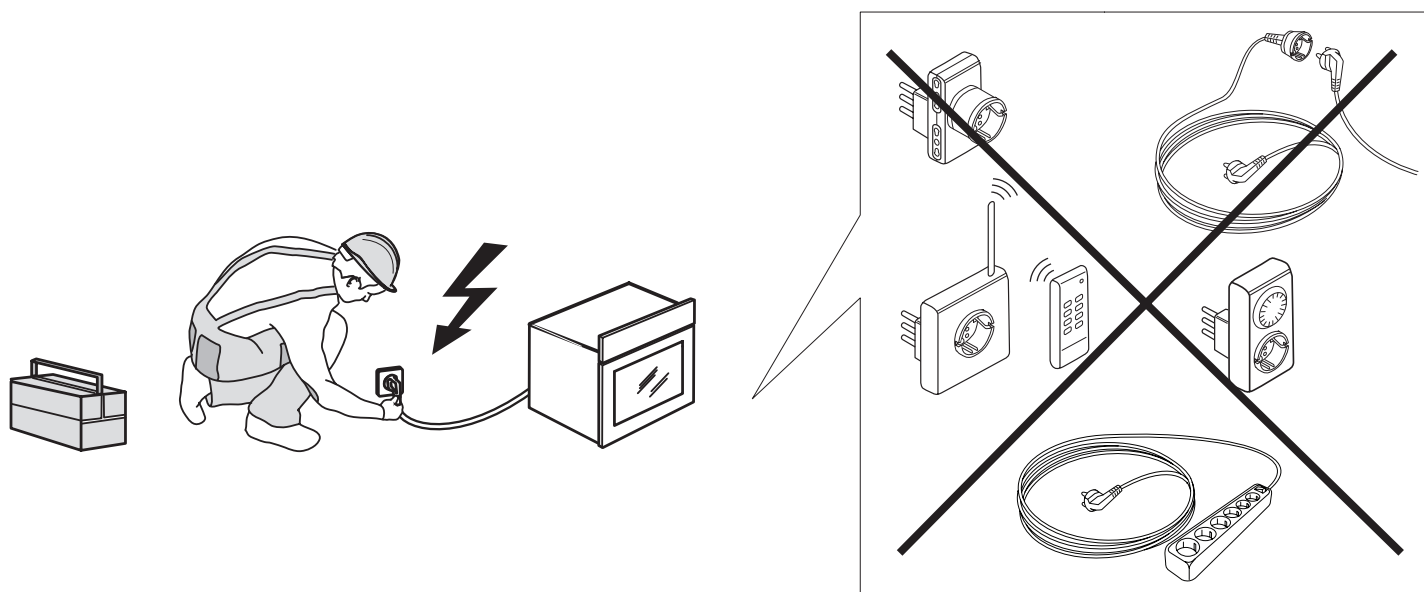
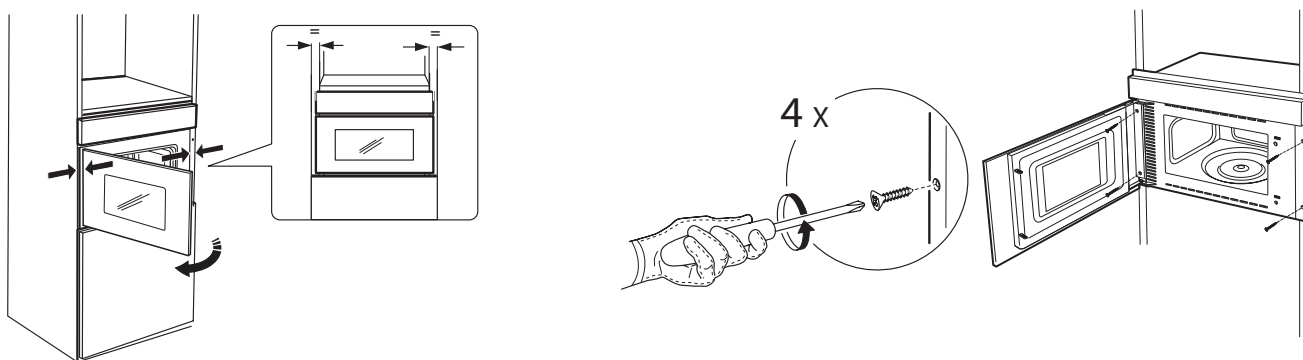
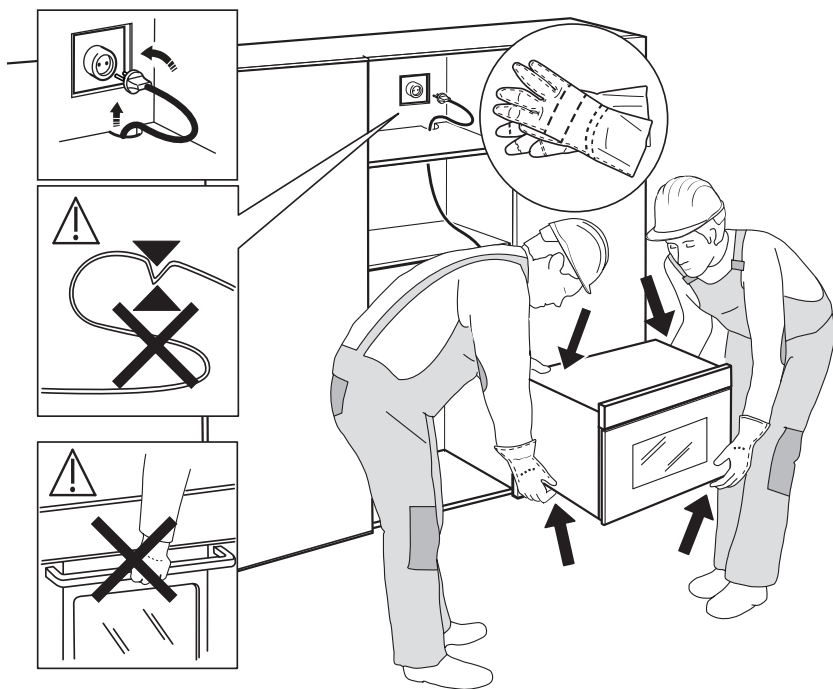
Please refer to the enclosed warranty leaflet for more information on the warranty.



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