

Montpellier

THE PERFECT BALANCE OF FUNCTION, STYLE AND RELIABILITY

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



Freestanding 50cm Twin Cavity Cooker MTE51W - White

Please read these instructions carefully before attempting to install or use this appliance. We recommend that you keep these instructions in a safe place for future reference.

Welcome

Thank you for choosing this Montpellier Freestanding Cooker.

Our cookers have been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your freestanding cooker to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.

Your cooker is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Cooker, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.



Note: We are unable to take registrations over the phone.

2
YEAR
GUARANTEE
— PARTS & LABOUR —
ACROSS ALL OUR MODELS
Montpellier
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Thank you for choosing this product.

This User Manual contains important safety information and instructions on the operation and maintenance of your appliance. Please take the time to read this User Manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	CAUTION	Injury or property damage risk
	IMPORTANT	Operating the system correctly

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1. SAFETY INSTRUCTIONS

- Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.
- This manual has been prepared for more than one model therefore your appliance may not have some of the features described within. For this reason, it is important to pay particular attention to any figures whilst reading the operating manual.

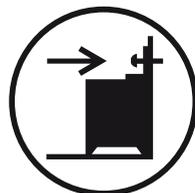
1.1. General Safety Warnings

- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.
-  **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.
-  **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish such a fire with water, but switch off the appliance and cover the flame with a lid or a fire blanket.
-  **WARNING:** Danger of fire: do not store items on the cooking surfaces.
-   **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric

shock.

- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance with an external timer or separate remote-control system.

- **⚠ WARNING:** To prevent the appliance tipping, the stabilising brackets must be installed. (For detailed information refer to the anti-tilting kit set guide.)



- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- Handles may become hot after a short period of time during use.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners to clean the appliance.
- **⚠ WARNING:** To avoid the possibility of electric shocks, make sure that the appliance is switched off before replacing the lamp.
- **⚠ CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.
- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised

technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.

- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.
-  **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.
- Do not use the oven door handles to lift or move the appliance.
-  possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.

1.2. Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorised technician. The manufacturer is not responsible

for any damage that might be caused by incorrect placement and installation by unauthorised people.

- When the appliance is unpacked, make sure that it has not been damaged during transportation. In the case of a defect, do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to sun, rain, snow, dust or excessive humidity.
- Materials around the appliance (i.e. cabinets) must be able to withstand a minimum temperature of 100° C.

1.3. During Use

- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
-  not leave the cooker unattended when cooking with solid or liquid oils. They may catch fire

under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.

- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked.
-  The product will not be used for a long period of time, turn the main control switch off. Turn the gas valve off when gas appliances are not in use.
- Make sure the appliance control knobs are always in the "0" (stop) position when the appliance is not in use.
- The trays incline when pulled out. Take care not to spill or drop hot food when removing it from the oven.
- Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- Do not place heavy or flammable items (e.g. nylon, plastic bags, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).
-  **CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in use. Avoid touching the inside surface.
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

1.4. During Cleaning and Maintenance

-  Always turn the appliance off before operations such as cleaning or maintenance.
- Do not remove the control knobs to clean the control panel.

- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents when needed.

CE Declaration of conformity

 We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.

 The operating instructions apply to several models. You may notice differences between these instructions and your model.

Disposal of your old machine



This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

2. INSTALLATION AND PREPARATION FOR USE

! WARNING: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

2.1. Instructions for the Installer

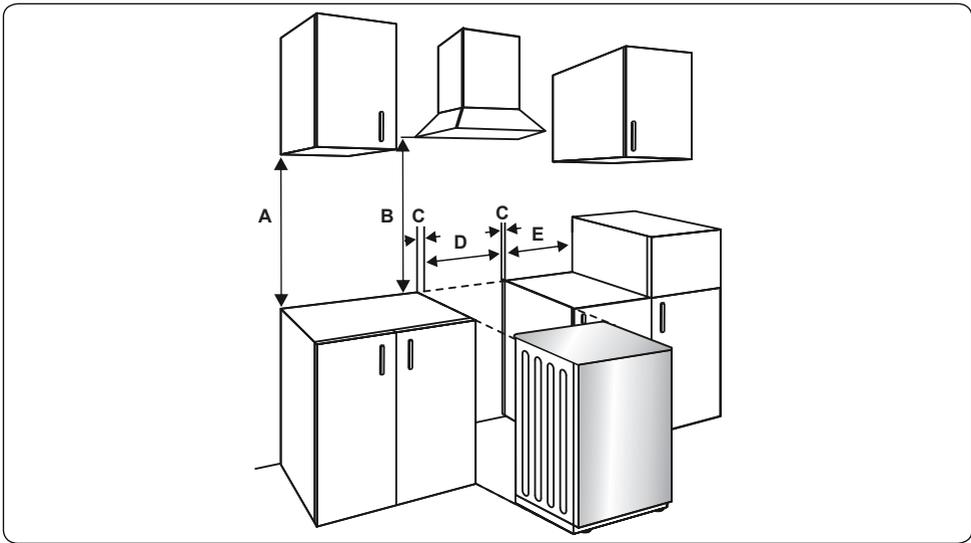
General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.
- The appliance can be placed close to other furniture on condition that, in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- There should be a minimum 2cm blank space around the appliance for air circulation.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

A (mm)	420
B (mm) Cooker Hood/Cupboard	650/700
C (mm)	20
D (mm)	Product Width
E (mm)	50



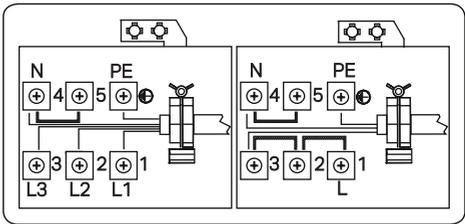
2.2. Electrical Connection and Safety

WARNING: The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

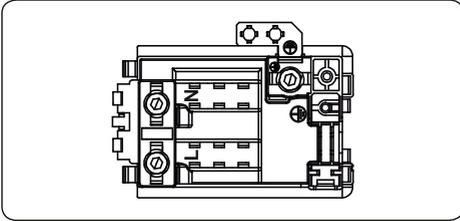
WARNING: THE APPLIANCE MUST BE EARTHED.

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).
- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.

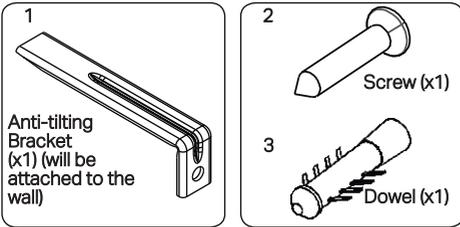
- If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240 V~. If your supply is different, contact the authorized service personnel or qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.



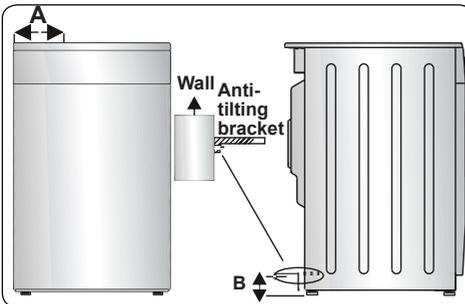
- Green/Yellow (Earth) wire to the terminal marked "PE".
- Brown (Live) wire to the terminal marked "L".
- Blue (Neutral) wire to the terminal marked "N".
- For this connection, a 'Twin and Earth 6242Y' type cable should be used.



2.3. Anti-tilting kit



The document bag contains an anti-tilting kit. Loosely attach the anti-tilting bracket (1) to the wall using the screw (2) and dowel (3), following the measurements shown in the figure and table below. Adjust the height of the anti-tilting bracket so that it lines up with the slot on the cooker and tighten the screw. Push the appliance towards the wall making sure that the anti-tilting bracket is inserted into the slot on the rear of the appliance.

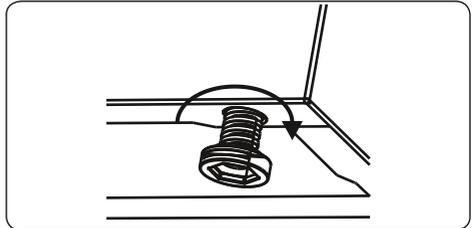


Product Dimensions (Width X Depth X Height) (Cm)	A (mm)	B (mm)
60x60x90 (Double Oven)	297.5	52
50x60x90 (Double Oven)	247.5	52
90x60x85	430	107
60x60x90	309.5	112
60x60x85	309.5	64
50x60x90	247.5	112
50x60x85	247.5	64
50x50x90	247.5	112
50x50x85	247.5	64

2.4. Adjusting the feet

Your product stands on four adjustable feet. For safe operation, it is important that your appliance is correctly balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the feet anti-clockwise. To decrease the height of the appliance, turn the feet clockwise.

It is possible to raise the height of the appliance up to 30 mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.

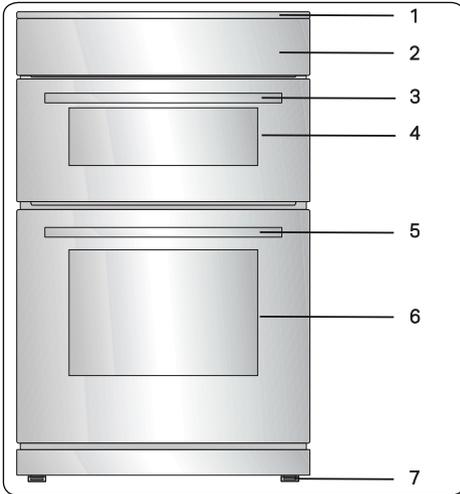


3. PRODUCT FEATURES



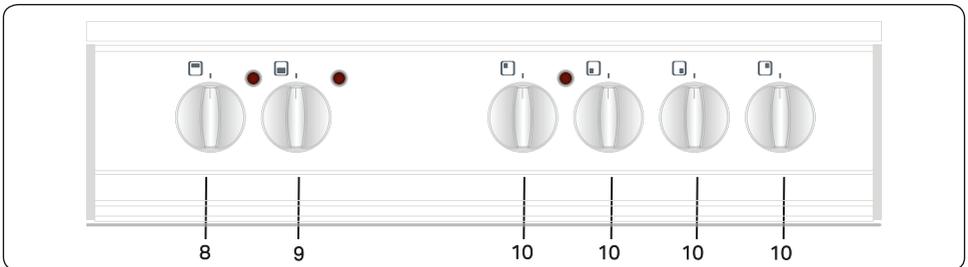
Important: Specifications for the product vary and the appearance of your appliance differ from that shown in the figures below.

List of Components



1. Cooktop
2. Control Panel
3. Top Oven Door Handle
4. Top Oven Door
5. Main Oven Door Handle
6. Main Oven Door
7. Adjustable Feet

Control Panel



8. Top Oven Control Knob
9. Main Oven Control Knob
10. Hob Control Knob

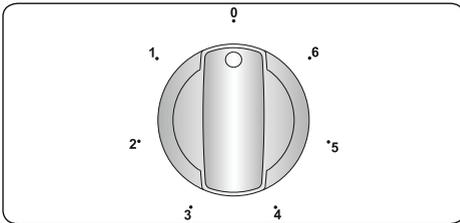
4. USE OF PRODUCT

4.1. Control of Hob

Control of the hotplate

The hotplate is controlled by a 6 position switch.

The hotplate can be operated by switching the control knob to one of these positions. Near each hob control knob, there is a small symbol that shows which hotplate is controlled by that knob. The on/off light on the control panel shows which hotplates are in use.

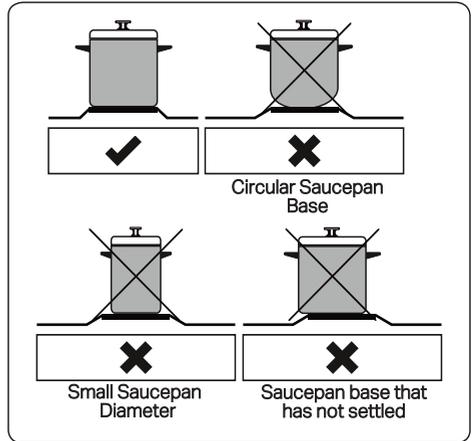


Knob Position	Function
0	Off position
1	To melt butter etc. and to warm small quantities of liquid
2	To warm bigger quantities of liquid. To prepare creams and sauces
3	To defrost food for cooking
4	To cook delicate meat and fish
5	To roast meat and steak
6	To boil big quantities of liquid or to fry

WARNING:

- When operating the hotplate for the first time or whenever it has not been used for a prolonged period of time, it is necessary to eliminate any humidity which may have accumulated around the electrical elements of the plate. To do this, operate the hotplate on its lowest setting for about 20 minutes.
- Never operate a hotplate without pans on.
- Only use flat-bottomed pans with thick bases.
- Make sure the bottom of the pan is dry before placing it on a hotplate

- When a hotplate is in operation, make sure that the pan is centered correctly on it.
- Never use a pan with a smaller or larger diameter than that of the hotplate as this will waste energy.



- If possible, always place lids on the pans.
- The temperature of accessible parts maybe high when the appliance is operating. It is imperative to keep children and animals well away from the hob during use and until it has fully cooled after use.
- If you notice a crack on the cook top it must be immediately switched off and replaced by an authorized service personnel or technician.

Main Oven Functions

* The functions of your oven may be different due to the model of your product.

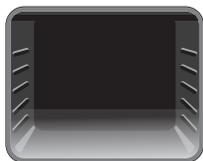


Static Cooking Function:

Switch on the STATIC function by using the main oven function control knob. The oven's thermostat and warning lights will be turned on and the

lower and upper heating elements will start operating. Adjust to the required temperature using the main oven function control knob. The static cooking function emits heat, ensuring even cooking of the food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is

recommended and it is best to cook on only one shelf at a time in this function.



Lower Heating

Function: Switch on the LOWER function by using the main oven function control knob.

The oven's thermostat and warning lights will be turned on and the

lower heating element will start operating. The temperature setting will be at the highest level at this function. The lower heating function is ideal for heating pizza, as the heat rises from the bottom of the oven and warms the food up. This function is appropriate for heating the food instead of cooking.



Upper Heating

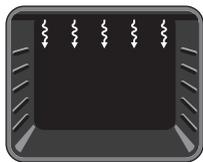
Function: Switch on the UPPER function by using the main oven function control knob.

The oven's thermostat and warning lights will be turned on and the

upper heating element will start operating. The temperature setting will be at the highest level in this function. In this type of cooking, the heat emanating from upper heating element cooks the upper side of the food. The upper heating function is ideal for frying the upper side of already cooked food and for heating the food.

Top Oven Function

* The functions available on your oven may differ from those listed below depending on the model purchased.



Grilling Function:

Switch on the GRILL function using the function selector knob. The oven thermostat and warning lights will illuminate and the grill

heating element will switch on. Select the required temperature using the function selector knob. Refer to the cooking table for further information. Use this function for grilling. When you have finished grilling, switch the top oven off. Keep children away from the oven during grilling and until it has fully cooled after use.



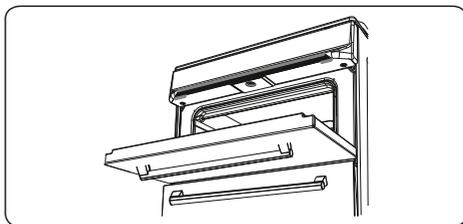
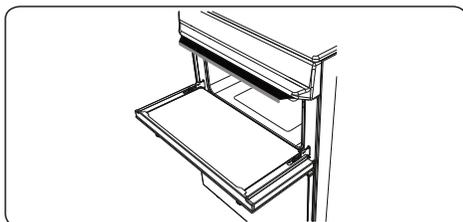
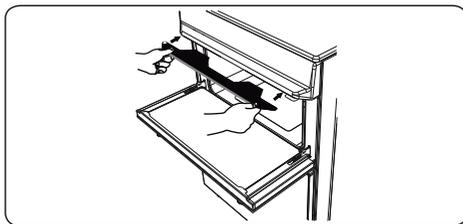
Warning: The top oven door must be kept open when using this function.



Grill Heat Shield

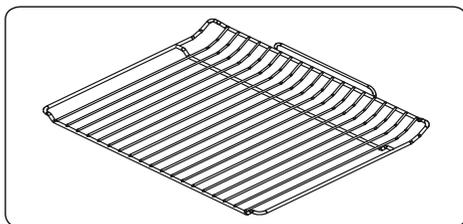
WARNING

When using the grill for longer than 15 minutes, always fit the heat shield provided, to prevent the control knobs from overheating. Take care to avoid touching the heat shield when closing the oven door. Allow the heat shield to cool before removing.

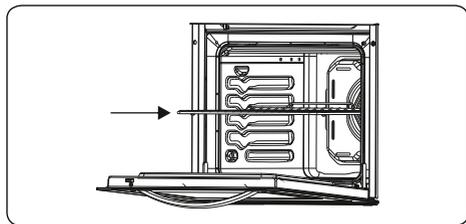


Wire Grid

The wire grid is used when grilling or processing food in other containers.



WARNING: The wire grid is used when grilling or processing food in other containers.



5. CLEANING AND MAINTENANCE

5.1. Cleaning

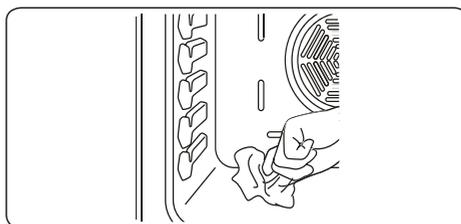
⚠ WARNING: Switch off the appliance and allow it to cool down before cleaning your appliance.

General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before using on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.
- Do not use cleaners that contain particles, as they might scratch the glass, enameled and/or painted parts of your appliance.
- Should any liquids overflow, clean them up immediately to avoid parts becoming damaged.
- Do not use steam cleaners for cleaning any part of the appliance.

Cleaning the inside of the Oven

- The inside of enamelled ovens are best cleaned when the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then wipe the oven over again with a wet cloth and then dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.



Cleaning the Hotplate Heater

- Clean the hotplate heater on a regular basis.
- Wipe the hotplate with a soft cloth soaked in only water. Then run the hotplate for a short time to dry completely.

Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance on a regular basis.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Then wipe them over again with a wet cloth and then dry them.



Do not wash the enamelled parts when they are still hot from cooking.



- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.

Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then dry them thoroughly with a dry cloth.



Do not wash the stainless steel parts when they are still hot from cooking.

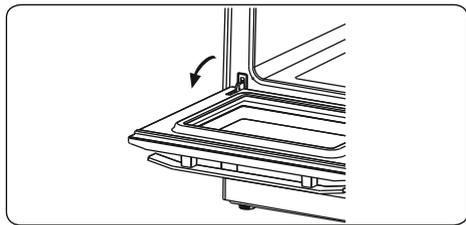


- Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long

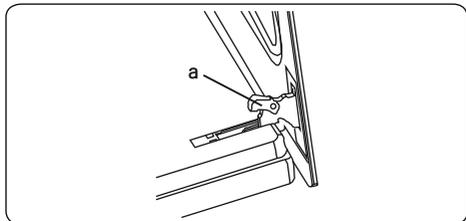
time.

Removal of Oven Door

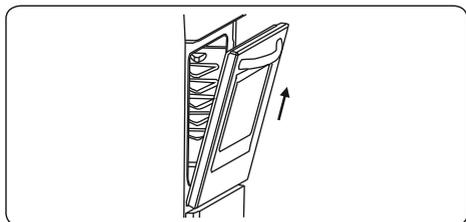
Before cleaning the oven door glass, you must remove the oven door as shown: **1.** Open the oven door.



2. Open the saddle bracket (a) (with the aid of a screwdriver) up to the end position.



3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.



5.2. Maintenance

⚠ WARNING: The maintenance of this appliance should be carried out by an authorised service person or qualified technician.

Change of Oven Lamp

⚠ WARNING: Switch off the appliance and allow it to cool down before cleaning your appliance.

- Remove the glass lense and then remove the bulb.
- Insert the new bulb (resistant to 300°C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, then your oven is ready for use.

👤 The lamp design is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

6. TROUBLESHOOTING&TRANSPORT

6.1. Troubleshooting



After checking these basic trouble shooting, if you have still problem with your appliance, please contact with an authorised service person or qualified technician.

Problem	Possible Cause	Solution
The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
The hob produces an odour during the first cooking sessions.	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes.
Oven does not turn on.	Power is turned off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check the oven temperature control knob is set correctly.
Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	Check that the recommended temperatures and shelf positions are being used. Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.
Oven light (if available) does not operate.	Lamp has failed. Electrical supply is disconnected or switched off.	Replace lamp according to the instructions. Make sure the electrical supply is turned on at wall socket outlet.
The oven fan (if available) is noisy.	Oven shelves are vibrating.	Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel.

6.2. Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging; prepare a carriage box so that the appliance, especially the external surfaces of the product, are protected against external threats.

	Brand		Montpellier
	Model		MTE51W
	Type of Oven		ELECTRIC
	Mass	kg	42
Upper Cavity	Energy Efficiency Index - conventional		-
	Energy Efficiency Index - fan forced		-
	Energy Class		-
	Energy consumption (electricity) - conventional	kWh/cycle	-
	Energy consumption (electricity) - fan forced	kWh/cycle	-
	Heat Source		ELECTRIC
	Volume	l	30
Lower Cavity	Energy Efficiency Index - conventional		94,5
	Energy Efficiency Index - fan forced		-
	Energy Class		A
	Energy consumption (electricity) - conventional	kWh/cycle	0,73
	Energy consumption (electricity) - fan forced	kWh/cycle	-
	Heat Source		ELECTRIC
	Volume	l	53
	Number of cavities		2
	This oven complies with EN 60350-1		
	<p>Energy Saving Tips</p> <p>Oven</p> <ul style="list-style-type: none"> - Cook the meals together, if possible. - Keep the pre-heating time short. - Do not elongate cooking time. - Do not forget to turn-off the oven at the end of cooking. - Do not open oven door during cooking period. 		

Brand		Montpellier
Model		MTE51W
Type of Hob		Electric
Number of Cooking Zones		4
Heating Technology-1		Hotplate
Size-1	cm	Ø14,5
Energy Consumption-1	Wh/kg	193,0
Heating Technology-2		Hotplate
Size-2	cm	Ø14,5
Energy Consumption-2	Wh/kg	193,0
Heating Technology-3		Hotplate
Size-3	cm	Ø18,0
Energy Consumption-3	Wh/kg	193,0
Heating Technology-4		Hotplate
Size-4	cm	Ø18,0
Energy Consumption-4	Wh/kg	193,0
Energy Consumption of Hob	Wh/kg	193,0
This hob complies with EN 60350-2		
<p>Energy Saving Tips</p> <p>Hob</p> <ul style="list-style-type: none"> - Use cookwares having flat base. - Use cookwares with proper size . - Use cookwares with lid. - Minimize the amount of liquid or fat. - When liquid starts boiling , reduce the setting. 		

Here For You

After-sales assistance

If you continue to experience problems with your Freestanding Cooker, please call the Montpellier customer service helpline on: **01759 487839**.

Please have all your product details available, including the model number, serial number, date of purchase, and your retailer's details before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexpert repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Montpellier service and/or carried out by a non-approved Montpellier engineer.
- Montpellier Appliances do not accept claims for consequential loss, rusting, corroding, delivery damage or scratches.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at www.montpellier-appliances.com/support

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **01759 487839**

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Montpellier Domestic Appliances Ltd.
Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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