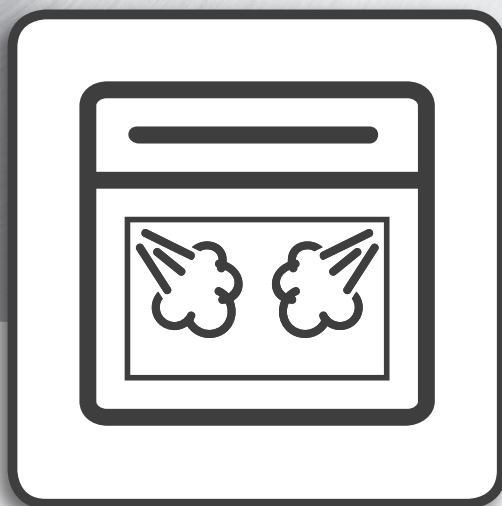


Hotpoint



Use and Care Guide

ENGLISH 4

ENGLISH

HEALTH & SAFETY, USE & CARE and INSTALLATION GUIDE



THANK YOU FOR PURCHASING AN HOTPOINT PRODUCT

To receive more comprehensive help and support, please register your product at

www.hotpoint-ariston.com/register

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SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

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

SAFETY WARNINGS

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

WARNING: The appliance and its accessible parts become hot during use, children less than 8 years of age shall be kept away unless continuously supervised.

WARNING: Avoid touching heating elements or interior surface - risk of burns. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely. Never leave the appliance unattended during food drying. Overheated oils and fats catch fire easily. Always be vigilant when cooking foods rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.

Use oven gloves to remove pans and accessories, taking care not to touch the heating elements. At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance. Do not obstruct hot air vents at the front of the oven. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven.

PERMITTED USE

This appliance is solely for domestic, not professional use. Do not use the appliance outdoors. Do not store explosive or flammable substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote controlled system. 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 should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the 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 power supply before any installation operation. During installation, make sure the appliance does not damage the power cable. Only activate the appliance when the installation has been completed. 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.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required and the appliance must be earthed. 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 main 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 service center.

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 this appliance if it has a damaged mains cord 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 any wet part of the body 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 power cable, use only following type(s): H05 RR-F 3 x 1.5 mm².

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

CLEANING AND MAINTENANCE

Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the power supply

before any maintenance operation.

Never use steam cleaning equipment.


WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.

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.

Ensure the appliance is cooled down before carrying out any cleaning or maintenance.

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

SCRAPPING OF HOUSEHOLD APPLIANCES

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


This appliance is manufactured with recyclable  or reusable materials.

Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchase the appliance.

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

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol 

on the product or on the

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

ENERGY SAVING TIPS

Make sure the oven door is closed completely when the appliance is turned on and keep it closed as much as possible while baking.

Cut the food into small, equally-sized pieces to reduce cooking time and save energy.

When the cooking time is long, over 30 minutes, reduce the oven temperature to the lowest setting during the last phase (3-10 minutes), based on the overall cooking time. The residual heat inside the oven will continue cooking the food.

DECLARATION OF CONFORMITY

This appliance has been designed, constructed and distributed in compliance with the requirements of European Directives:

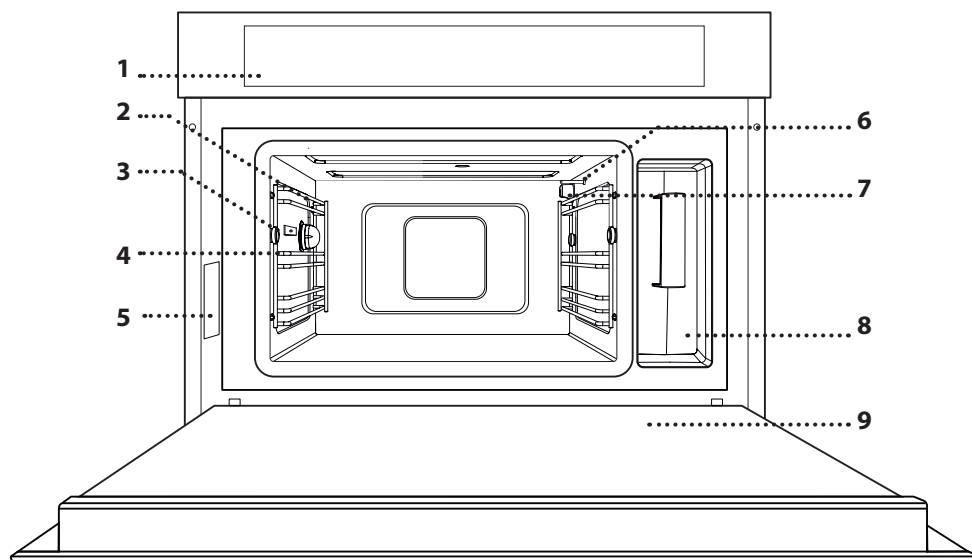
LVD 2014/35/EU, EMC 2014/30/EU and RoHS 2011/65/EU.

This appliance, which is intended to come into contact with foodstuffs, complies with European Regulation n. 1935/2004/EC.

This appliance meets the Eco Design requirements of European Regulations

n. 65/2014, and n. 66/2014 in conformity to the European standard EN 60350-1.

PRODUCT DESCRIPTION



1. Control panel
2. Light
3. Connection for food probe
4. Shelf guides
5. Identification plate
(do not remove)
6. Temperature sensor
7. Steam inlet valve
8. Water reservoir
9. Door

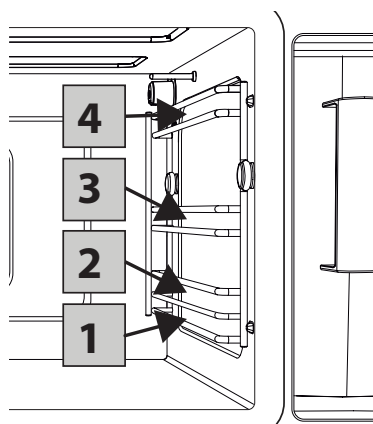
Please note:

The cooling fan may switch itself on every so often during cooking in order to reduce energy consumption.

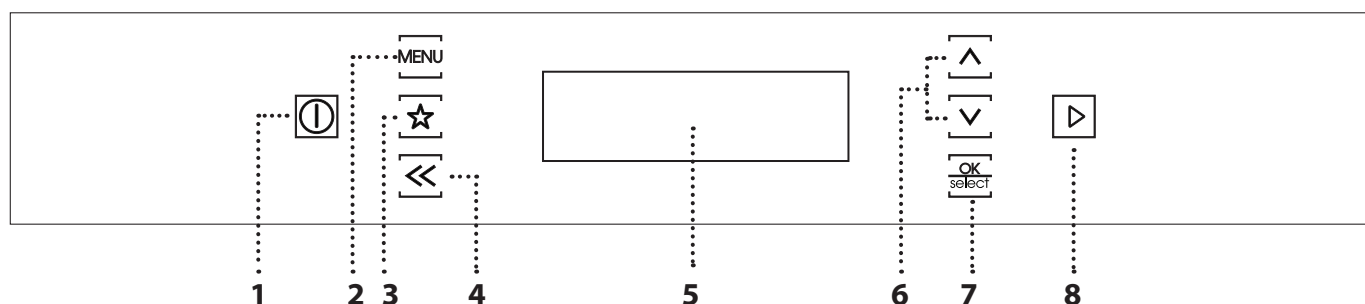
Once cooking is complete and the oven has been switched off, the cooling fan may continue to run for a certain period of time.

WIRE SHELF LEVEL

The levels (shelf guides) on which the wire shelf and other accessories can be placed are numbered, with 1 being the lowest and 4 being the highest.



CONTROL PANEL



1. ON / OFF / PAUSE

For switching the oven on or off and for pausing or stopping a function.

2. MENU

For gaining quick access to the main menu.

3. FAVOURITES

For accessing the 10 most used functions.

4. BACK

For returning to the previous menu.

5. DISPLAY

6. NAVIGATION BUTTONS

For navigating through menus, moving the cursor and changing settings.

7. OK / SELECT

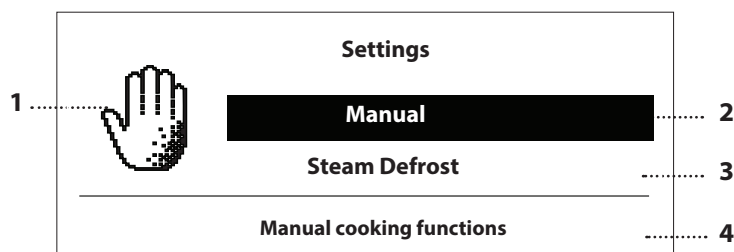
For selecting functions and confirming settings.

8. START

For starting the function that has been selected.

DESCRIPTION OF DISPLAY

MENU DISPLAY



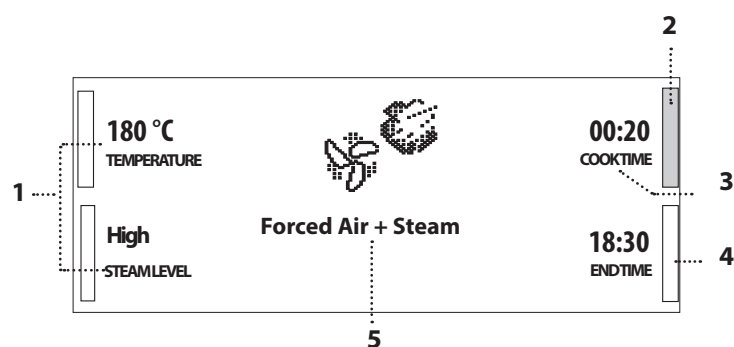
1. Symbol for the function selected

2. Function selected

3. Other available functions that can be selected

4. Description of the function highlighted

SETTINGS DISPLAY



1. Setting for the function (temperature, amount of steam)

2. Cursor (highlights the setting selected)

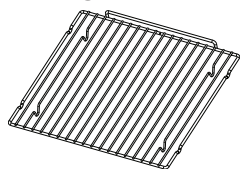
3. Duration

4. Time at which the function will finish

5. Name of the function

ACCESSORIES

WIRE SHELF

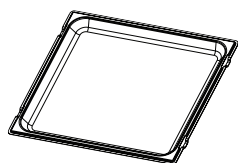


This allows the hot air to circulate effectively. Place food directly on the wire shelf or use it to support baking trays and tins or other heat-resistant

ovenware. When cooking food directly on the wire shelf, place the dripping pan on the level below it.

It can also be placed on top of either the dripping pan or the steamer tray on the same level.

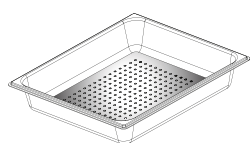
DRIPPING PAN



This is used as a baking tray with the "Forced air" function to cook meat, fish, vegetables, or different types of bread and pastries.

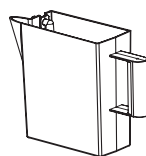
It is also useful for supporting heat-resistant ovenware as it means you do not have to place items on the bottom of the oven. It collects the cooking juices when placed below the wire shelf or the steamer tray.

STEAMER TRAY



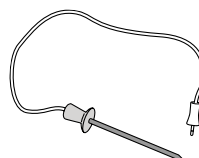
This makes it easier for steam to circulate, which helps cook the food evenly. Place the dripping pan on the level below to collect the cooking juices.

WATER RESERVOIR



Fill with drinking water every time you use one of the steam functions.

FOOD PROBE



For measuring the core temperature of food during cooking.

SPONGE



For removing any condensation that forms during cooking

The number of accessories may vary depending on which model is purchased.

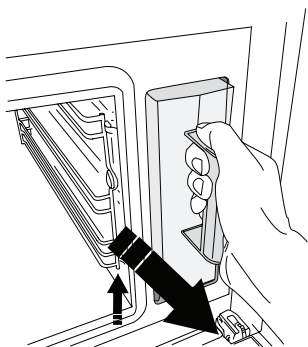
ADDITIONAL ACCESSORIES: Other accessories that are not supplied can be purchased separately from the After-sales Service.

Before purchasing other accessories that are available on the market, make sure that they are heat-resistant and suitable for steaming.

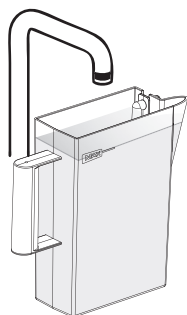
Make sure that there is a gap of at least 30 mm between the top of any container and the walls of the cooking compartment in order to allow steam to flow sufficiently.

USING THE WATER RESERVOIR

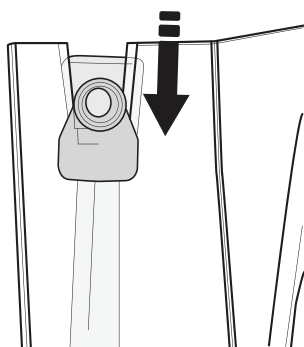
The water reservoir can be easily accessed by opening the door. Remove it by lifting it slightly upwards and then pulling it towards you.



The water reservoir must be filled before activating any of the cooking functions: Fill it with drinking water up to the "MAX" mark.

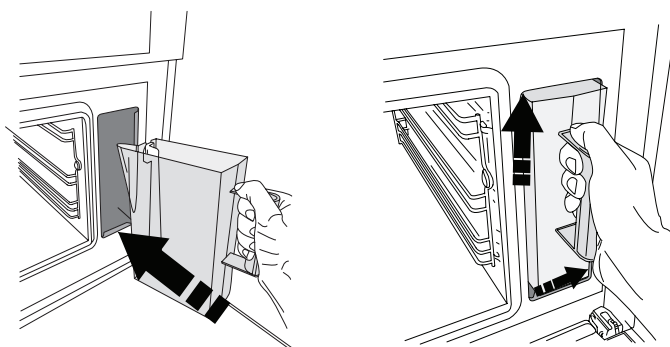


Before placing the water reservoir in its holder, make sure that the water tube is correctly positioned in the hollow at the top edge of the water reservoir.



Fill the water reservoir up to the "MAX" mark and place it in its holder: Make sure that it is positioned correctly: The top and the right-hand side of the water reservoir should be touching the sides of the holder.

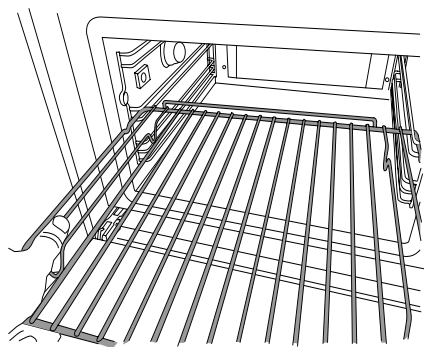
Insert the water reservoir fully and then push it downwards until it clicks into place.



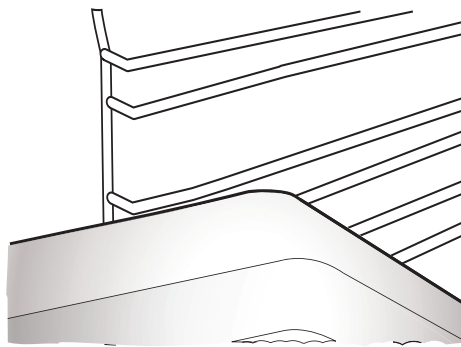
Carefully remove the water reservoir and empty it after every use. Take care to pour water out of the tube as well.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

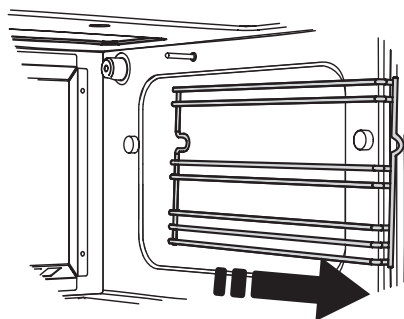


Other accessories, such as the dripping pan and the steamer tray, are inserted horizontally in the same way as the wire shelf.

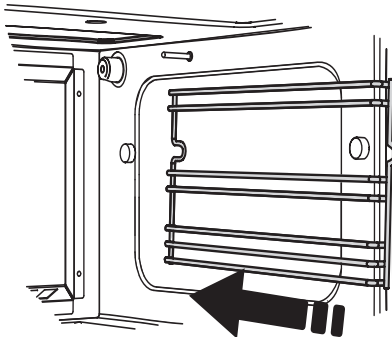


REMOVING AND REFITTING THE SHELF GUIDES

1. To remove the shelf guides, slide them forwards and pull them towards you to unhook them from the brackets.



2. To refit the shelf guides, hook them into the brackets by pushing down on them gently until they click into place.



FUNCTIONS



TRADITIONAL FUNCTIONS



STEAM

For cooking natural and healthy dishes using steam to preserve the food's natural nutritional value. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching.

Unless otherwise indicated, remove all packaging and protective film before placing the food in the oven.

The temperature of the oven must be lower than 100 °C before using this function. If it is not, allow the oven to cool before starting.



FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven.

This function is especially useful for cooking meringues, pastries, tarts, soufflés, poultry and meat.

We recommend using the wire shelf with this function as it allows the air to circulate effectively.

Alternatively, the baking tray or other cookware that is suitable for oven use can be used to cook certain foods, such as biscuits or bread rolls.



FORCED AIR + STEAM

This function combines the features of oven cooking with the properties of steam to cook food efficiently and effectively, producing dishes that are crispy on the outside but tender and succulent on the inside.

It is especially suited to cooking roasting joints of meat or poultry, fish, potatoes, frozen ready meals, cakes and desserts.



STEAM DEFROST

For defrosting meat, poultry, fish, vegetables, bread and fruit.

For best results, do not defrost the food completely but allow the process to finish during standing time.

We recommend keeping bread wrapped up to prevent it from becoming too soft.

For meat and fish: Remove all packaging and place on the steamer tray on level 3. Place the dripping pan on the level below to collect the melt water. For best results, turn the food halfway through the process and separate any parts that have already defrosted.



REHEATING

For reheating ready-made food that is either frozen, chilled or at room temperature. This function uses steam to gently reheat food without drying it out, thus enabling it to retain its original flavour.

Standing time improves the result.










We recommend placing smaller or thinner pieces of food in the middle and larger or thicker pieces around the outside.

If using the steamer tray, place the dripping pan below it to collect any liquid running out of the food.



FINISHING

For optimising the cooking of read-made food while keeping it soft and juicy. This function enables ready-made or partially pre-cooked meals, such as roasting joints, fish and gratins, to be reheated evenly. We recommend placing food on the baking tray and steaming it on level 3 with the dripping pan on the level below. You should set the temperature of the oven at the final temperature you would like the food to have.

<div>  <div>SPECIALS</div> </div>	<div> <div>AUTO</div> <div>ASSISTED MODE</div> </div>
<div>  <div> PROVING For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle. </div> </div>	<div> For selecting one of the numerous preset recipes that enable you to cook pasta, rice, vegetarian meals, meat, fish, poultry, side dishes, pizzas, pies, bread, cakes, eggs and desserts more effectively. The oven automatically applies the recommended settings for each type of dish and sometimes offers instructions for you to follow in order to achieve optimal results. </div>
<div>  <div> PRESERVATION For making preserves out of fruit and vegetables. </div> </div>	
<div>  <div> YOGHURT For making yoghurt. </div> </div>	
<div>  <div> DISINFECTION For disinfecting baby bottles or jars using steam. </div> </div>	
<div>  <div> DRAINING BOILER For draining the boiler automatically to prevent residual water remaining in there when the appliance will not be used for a certain period of time. The function will only activate if the temperature of the oven is below 60 °C. </div> </div>	
<div>  <div> DESCALE For removing limescale deposits from the boiler. We recommend using this function at regular intervals. If you do not, a message will appear on the display reminding you to clean the oven. </div> </div>	
<div>  <div> STEAM CLEANING For making it easier to clean the cooking compartment. Regular use prevents deposits from forming, which could damage the surface. </div> </div>	<div> <div>  <div>SETTINGS</div> </div> <div> For accessing a menu that allows you to change the settings for the oven and the display (language, time, brightness, volume of the audible signal, Eco mode, calibration). Please note: When Eco mode is active, the brightness of the display will be reduced after a few seconds to save energy. The display is reactivated automatically whenever any of the buttons are pressed, etc. </div> </div>

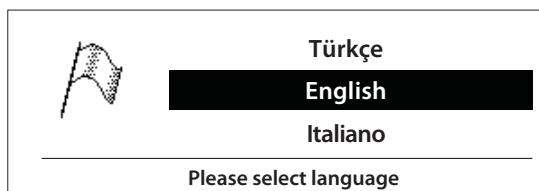
HOW TO USE THE OVEN

Read the safety instructions carefully before using the appliance.

USING THE APPLIANCE FOR THE FIRST TIME

1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: The display will show you a list of available languages.

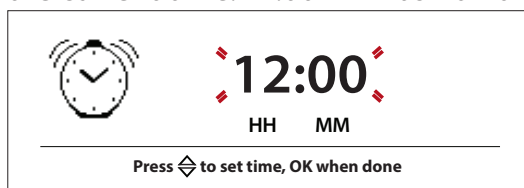


Use **▲** or **▼** to select the language you require and press **OK select** to confirm.

Please note: The language can also be changed later from the "Settings" menu item.

2. SET THE TIME

After selecting the language, you will need to set the current time: 12:00 will flash on the display.



Use **▲** or **▼** to set the time and press **OK select** to confirm.

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

3. RINSE AND FILL THE WATER RESERVOIR

Remove the sponge, then rinse and fill the water reservoir with drinking water up to the "MAX" mark.

4. CALIBRATING

To enable the oven to produce steam efficiently, it needs to be calibrated before being used for cooking.

Once you have filled the water reservoir and put it in place, press **ⓘ** to switch on the oven, then use **▲** or **▼** to select the "Settings" menu item and press **OK select**. Select "Calibrate" and press **OK select** again to confirm. Press **▶** to start calibrating, making sure that the oven door remains closed until the process has ended.

Once calibration is complete, leave the oven to cool down and dry the cooking compartment with a cloth.

Please note: A large amount of steam may be generated during this process: This is perfectly normal.

5. REHEAT THE OVEN

Before starting to cook food, we recommend that you reheat the oven with it empty in order to remove any odours that may have been left behind during manufacturing.

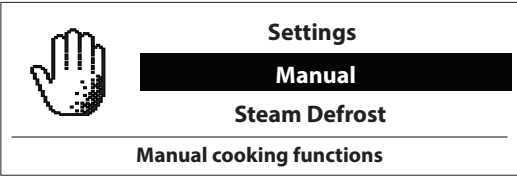
Heat the oven to 200 °C for around one hour using the "Forced air" function. Follow the instructions for setting the function correctly.

Please note: It is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

Press the ① button to switch on the oven: The display will show the main menu and a list of available functions.
Use **▲** or **▼** to scroll through the list.



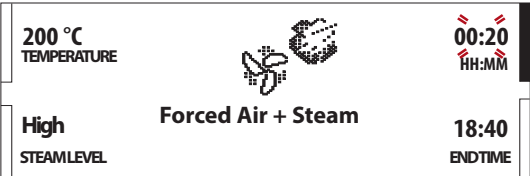
Once the item you would like to select is highlighted on the display, press **OK select** to confirm the selection and go to the settings menu (see below) or to the list of functions.
Press **▲** or **▼** to navigate through the list on screen. Press **OK select** to confirm and go to the settings menu: The display will show the basic settings for the function.

FUNCTIONS USING STEAM

When you select a function that requires the use of steam, the display will always remind you to fill the water reservoir completely.
Once you have confirmed that you have filled it with drinking water up to the “MAX” mark, press **OK select** to go to the settings menu for the function.

2. SET THE COOK TIME / DURATION

Use **▲** or **▼** to move the cursor to COOK TIME and press OK to confirm: The time will flash on the display.

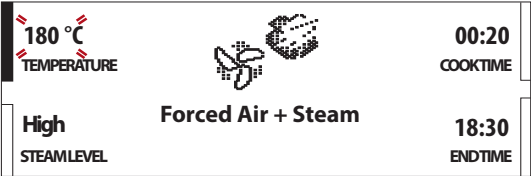


Use **▲** or **▼** to change the setting: The display will update the time at which cooking is expected to be complete.
Press OK to confirm and apply the settings.

Please note: You can change the time you have set, even while cooking is in progress, by following these steps again. You can also choose not to set a cooking time: If you do this, you will need to switch the oven off manually once cooking is complete.

3. SET THE TEMPERATURE/ STEAM LEVEL

Use **▲** or **▼** to move the cursor to the setting that you would like to change.
Once the cursor is in position, change the setting by pressing **OK select**: The setting you have selected will start to flash.

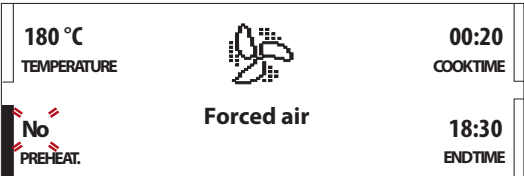


Use **▲** or **▼** to change the setting and press **OK select** to confirm.

Please note: You can change the settings later, even while cooking is in progress, by following these steps again.

4. PREHEATING

The “Forced air” function (and automatically for certain recipes in “Assisted Mode”) allows you to preheat the oven before cooking.



Selecting “Yes” will activate preheating. Once the function has been activated, the display will show how preheating is progressing.



Once preheating has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature: At this point you can add the food and press **▶** to start cooking.

Please note: The food probe cannot be used during the preheating phase.
Selecting “No” will reduce the overall cooking time (including preheating) and energy consumption by up to 25%.
Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

5. SET THE COOKING END TIME/DELAYED START

START

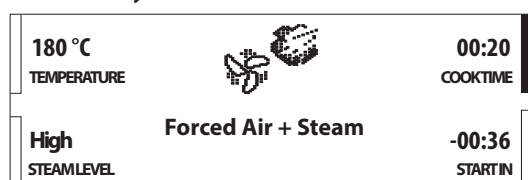
Many functions allow you to program the cooking end time by delaying the time at which the function starts. When setting the duration of the function, the display will show what time cooking is expected to be complete.

Use \blacktriangle or \blacktriangledown to move the cursor to END TIME and press $\text{OK}_{\text{select}}$. The time will flash.



Use \blacktriangle or \blacktriangledown to select the time you require cooking to end and press $\text{OK}_{\text{select}}$.

Press \blacktriangleright and place the food in the oven, then press \blacktriangleright again to activate the function: The oven will switch on automatically after the period of time that has been calculated in order for cooking to end at the time you have set.



Note: You can activate this function immediately and cancel the waiting time by pressing \blacktriangleright .

6. ACTIVATE THE FUNCTION

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

Once the function has been activated, you can pause it by pressing ⓪ once. To resume the function, press \blacktriangleright .

Please note: If preheating has been selected, the display will prompt you to place the food in the oven once it has reached the required temperature.

• USING THE FOOD PROBE

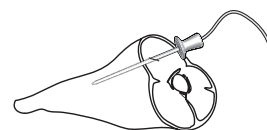
Using the food probe enables you to measure the core temperature of the food during cooking.

Insert the food probe deep into the meat, avoiding bones or fatty areas:

Poultry: Insert the tip into the centre of the breast, avoiding hollow areas.

Joints or legs of meat: Insert the tip into the thickest part.

Fish (whole): Position the tip in the thickest part, avoiding the spine.



USING THE MANUAL FUNCTION

Place the food in the oven. We recommend placing the food on the wire shelf and positioning the dripping pan below it to collect any cooking juices.

Remove the cap covering the handle of the food probe and connect the plug. Make sure that the cable is free to move before closing the oven door.

Select a manual function: The settings menu for the function allows you to change the temperature of the oven or the steam and the temperature required for the food probe.



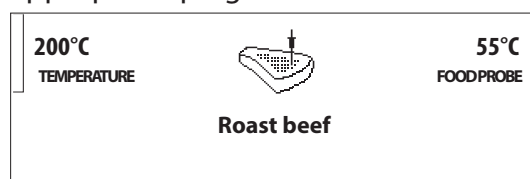
Once you have applied all the settings you require, press START to activate the function: An audible signal will sound and the display will indicate when the food probe has reached the set temperature.

Please note: You cannot connect the food probe once the function has been activated.

AUTO IN ASSISTED MODE

The probe can be used with some of the automatic functions: Select the FOOD PROBE option and then follow the instructions given on the display.

When prompted to do so, place the dishes in the oven and connect the food probe to the appropriate plug.



Note: If preheating has been selected, you will not be able to add food or connect the food probe until this has finished.

. USING THE SPECIAL FUNCTIONS

PRESERVATION

We recommend using only fresh, high-quality fruit or vegetables to make jams and preserves. Fill the jars with fruit or vegetables (precooked, if possible) and top them up with preserving liquid or canning syrup, leaving approx. 2 cm at the top. Then put the lids on loosely without tightening them.

Place the wire shelf on level 2 with the dripping pan on the level below and place the jars on the wire shelf. Alternatively, you can place the jars directly on the dripping pan.

Activate the function.

Once finished, tighten the lids on the jars fully (wearing oven gloves or protecting your hands with a heat-resistant cloth when doing so) and then leave them to cool down to room temperature.

Please note: We recommend using the "Disinfection" function to clean the jars effectively.

YOGHURT

Before activating the function, add approx. 100 g of commercially available fresh whole yoghurt to one litre of whole milk at room temperature.

Please note: If using unpasteurised milk, heat it to a simmer before leaving it to cool down to room temperature.

Pour the mixture into heat-resistant jars, cover them with heat-resistant lids or film and then place them on the wire shelf, inserted at level 2.

Select the function and set the duration to five hours (the temperature cannot be changed). Once the function has finished, leave the yoghurt to cool in the refrigerator for several hours before serving. It will keep for 1-2 weeks. You can use some of this yoghurt to make another batch within 5-7 days.

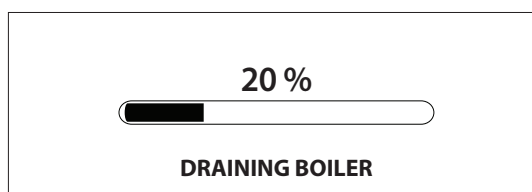
Please note: We recommend using the "Disinfection" function to thoroughly clean the utensils and jars you need to make yoghurt.

DRAINING BOILER

To prevent residual water from remaining inside the boiler, it is advisable to activate this function every time the oven will not be used for a certain period of time.


Please note: If the boiler is too hot, the function will not be activated until the temperature in the oven is below 60 °C. The function will be activated automatically once the compartment has reached this temperature.

Activate the function and follow the steps given on the display. Once finished, drain and rinse the water reservoir with drinking water.



DESCALE

When used at regular intervals, this special function keeps the boiler in optimum condition.

Activate the function and follow the steps given on the display, pressing  to proceed.

For best results, we recommend filling the water reservoir with 250 ml of white vinegar and then topping it up with drinking water until the "MAX" mark.

Descaling takes around 30 minutes: Do not switch off the oven during this time. Cooking functions cannot be activated during the cleaning cycle.

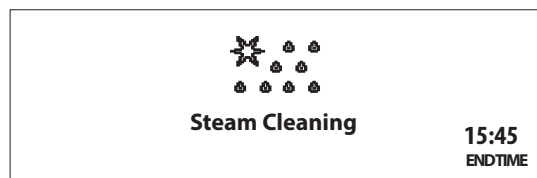


Once finished, to prevent any residue from forming, rinse the water reservoir with drinking water and then activate the "Steam Cleaning" function with the oven empty.

★ STEAM CLEANING

This function softens deposits and food residues, which makes it easier to clean the oven. When used regularly, it enables you to easily remove any food residues or deposits in the compartment.

Please note: We recommend removing any accessories from the oven before activating this function.

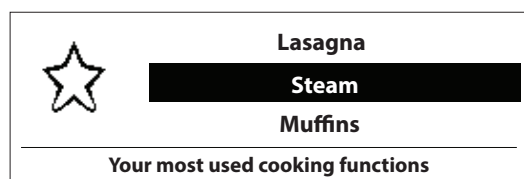


Once finished, wait for the oven to cool down and then finish cleaning by drying the surfaces with a sponge or cloth.

• FAVOURITES

The oven will automatically compile a list of the functions that you use the most.

Press the ① button to switch on the oven, then press ★ to display the list of functions you use most frequently.

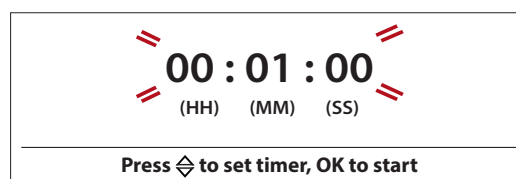


Use ▲ or ▼ to select the function you require, press **OK select** to confirm and then modify – if necessary – the settings according to your needs (those suggested are basic settings).

Once finished, press ► to activate the function.

• TIMER

When the oven is switched off, the display can be used as a timer. To activate the function, make sure that the oven is switched off and then press **OK select**. The timer will flash on the display.



Use ▲ or ▼ to set the length of time you require and then press **OK select** to activate the timer. An audible signal will sound once the timer has finished counting down the selected time.

Please note: You can stop the timer at any time by pressing ①.

• KEYPAD LOCK

To lock the keypad, press and hold **OK select** and ⏪ at the same time for at least five seconds.



Do this again to unlock the keypad.

Please note: This function can also be activated during cooking.

For safety reasons, the oven can be switched off at any time by pressing the ① button.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook various different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values.

We recommend using the accessories supplied and preferably dark-coloured metal cake tins and baking trays that are heat- and steam-resistant. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

CAKES AND BREAD

We recommend using the “Forced air” function for cakes and “Forced Air + Steam” for bread products. Use dark-coloured metal cake tins and always place them on the wire shelf supplied. Alternatively, the dripping pan or other cookware that is suitable for oven use can be used to bake certain foods, such as biscuits or bread rolls.

To check whether the item you are baking is done, insert a skewer into the centre: If it comes out clean, the cake or bread is cooked.

If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.

If the item “swells” during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.

If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

PIZZA

Lightly grease the trays to ensure the pizza has a crispy base.



























































PROVING










Cover the tin containing the dough with a damp cloth and place it on the dripping pan. Place this in the oven on level 1 or 2. We recommend proving dough in the oven because it provides a more constant temperature than ambient air. It is nevertheless advisable to check the dough early (roughly after a third of the total proving time has elapsed), otherwise it could rise too much. You can also prove stretched or cut dough that has already partially risen: Cover the dripping pan with a cloth and place it on level 2 or 3. The time required for this will be approximately half the normal proving time. The proving time for pizza starts at around one hour for 1 kg of dough.

SAVING ENERGY















Make sure that the oven door is closed when the oven is in operation and keep it closed as much as possible during cooking. If possible, place food directly on the accessories supplied and do not use additional cookware. Do not preheat the oven before cooking if this is not necessary. Cutting food into small, equally sized pieces will allow you to reduce cooking times and save energy as a result. When cooking for long periods of time (i.e. more than 30 minutes), we recommend lowering the temperature during the final stage: The residual heat inside the oven will be sufficient to continue cooking. Use this residual heat to heat up other food.




















COOKING TABLE










FOOD	FUNCTION	PREHEAT	TEMPERATURE (°C)	STEAM LEVEL	DURATION	LEVEL AND ACCESSORIES
Gateaux (cakes)		Yes	160	-	35-40	2 
Cookies		Yes	165 - 175	-	12 - 15	2 
Choux buns		Yes	190-200	-	25 - 30	2 
Bread		Yes	180-190	Low - medium	35 - 40	2 
Swiss rolls		Yes	230	-	7 - 8	2 
Quiche		Yes	180-190	-	35 - 40	2 
Puff pastry		Yes	180-190	-	15-20	2 
Gnocchi		-	90 - 100	-	10 - 15	3 1  
Frozen Buffalo wings		Yes	190-200	-	15 - 18	2 
Turkey breast		Yes	200 - 210	Medium	50-60	2 1   
Ribs		Yes	160-170	Low	80 - 90	2 1   
Fish gratin		Yes	190-200	Low	15- 25	2 1   
Fish terrine		-	75 - 80	-	60 - 90	3 
Boiled eggs		-	90	-	20 - 25	3 
Roasted vegetables		Yes	200 - 210	Medium - high	20-30	2 1  
Beetroot		-	100	-	50 - 60	3 1  
Red cabbage		-	100	-	30 - 35	3 1  
White cabbage		-	100	-	25 - 30	3 1  
White beans		-	100	-	75 - 90	3 2/1  
Ready meal		-	100	-	18 - 25	3 2/1  
Soup / broth		-	100	-	20 - 25	3 
Vegetables		-	100	-	20 - 25	3 2/1  

Steam 	Forced Air 	Forced Air + Steam 	Finishing 	
Wire shelf 	Ovenware on the wire shelf 	Dripping pan 	Steamer tray 	Food probe (optional) 














Please note: Other accessories can be purchased separately from the After-sales Service.






FOOD	FUNCTION	PREHEAT	TEMPERATURE (°C)	STEAM LEVEL	DURATION	LEVEL AND ACCESSORIES
Rice / pasta		-	100	-	15 - 20	3 2/1  
Potatoes		-	100	-	20 - 25	3 2/1  
Meat in slices		-	100	-	15 - 20	3 2/1  
Meat in sauce		-	100	-	25 - 30	3 
Fish fillets		-	100	-	10 - 15	3 2/1  















































		STEAM DEFROST				
FOOD		WEIGHT (g)	DURATION	RESTING TIME	TEMPERATURE (°C)	LEVEL AND ACCESSORIES
MEAT	Minced	500	25 - 30	30 - 35	60	3 1  
	Sliced			20 - 25	60	3 1  
	Bratwurst	450	10 - 15	10 - 15	60	3 1  
POULTRY	Whole	1000	60 - 70	40 - 50	60	3 1  
	Fillets	500	25 - 30	20 - 25	60	3 1  
	Legs		30 - 35	25 - 30	60	3 1  
FISH	Whole	600	30 - 40	25 - 30	60	3 1  
	Fillets	300	10 - 15	10 - 15	60	3 1  
	Portion	400	20 - 25	20 - 25	60	3 1  
VEGETABLES	Portion	300	25 - 30	20 - 25	60	
	Pieces	400	10 - 15	5 - 10	60	
BREAD	Bread loaf	500	15 - 20	25 - 30	60	
	Slices	250	8 - 12	5 - 10	60	
	Rolls / buns		10 - 12	5 - 10	60	
	Cake	400	8 - 10	15 - 20	60	
FRUIT	Mixed	400	10 - 15	5 - 10	60	
	Berries	250	5 - 8	3 - 5	60	






Steam 	Forced Air 	Forced Air + Steam 	Finishing 
Wire shelf 	Overware on the wire shelf 	Dripping pan 	Steamer tray 
		Food probe (optional) 	


























AUTO	ASSISTED FUNCTIONS
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	RECIPE	DURATION	LEVEL AND ACCESSORIES	Notes
RICE AND PASTA	Lasagna	25 - 35		
	Frozen Lasagna	40 - 50		
	Brown rice	20 - 60		Add 450 ml of water to 300 g of rice
	Basmati rice	25 - 30		Add 450 ml of water to 300 g of rice
	Long White Rice	35 - 40		Add 450 ml of water to 300 g of rice
	Bulgur	10 - 40		Add 600 ml of water to 300 g of rice
	Couscous	10-15		Add 300 ml of water to 300 g of couscous
VEGETARIAN MEALS	Potato gratin	40 - 50		Slice raw potatoes and interlace with onion. Season with salt, pepper and oil, and pour on the cream. Sprinkle cheese on top.
	Baked potatoes	45 - 55		Place in an ovenproof dish or directly on the wire shelf
	Frozen gratin	20 - 30		
	Stuffed tomatoes	30 - 35		Prepare a filling of cooked ham, minced meat, breadcrumbs, oil and spices. Cut the tops off the tomatoes and remove the seeds and the flesh. Sprinkle the insides of the tomatoes with salt and turn them over so that the water drains out. Dice the flesh and add it to the filling. Stuff the tomatoes with the mixture and put the tops back on. Place them in an ovenproof dish and drizzle with oil.
	Stuffed peppers	35 - 40		Cut the peppers in half horizontally and remove the seeds and the white parts. Mix minced meat together with onion, eggs, breadcrumbs, water or milk and spices. Stuff the peppers and place them on an oven tray. Sprinkle with bread crumbs and cubes of butter.
	Stuffed Squash	20-30		Cut the squash in half lengthways and scoop out the flesh to remove the seeds. Fry the mushrooms and leek and mix with chopped tomatoes and a little crème fraîche. (Add pepper for a touch a spiciness.) Season. Stuff the squash and sprinkle cheese on top.

Wire shelf 	Ovenware on the wire shelf 	Dripping pan 	Steamer tray 	Food probe (optional) 
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RECIPE		DURATION	LEVEL AND ACCESSORIES	Notes
VEGETARIAN MEALS	Stuffed egg plant	35 - 40		<p>Cut the aubergines in half lengthways and scoop out most of the flesh. Dice some of the flesh and fry together with onion and mushrooms. Add minced meat, chopped tomatoes, spices and herbs and simmer.</p> <p>Place the aubergines in an ovenproof dish and stuff with the mixture. Sprinkle cheese on top.</p>
MEAT	Hot dog, boiled	10-15	 	Spread out in a single layer
	Meat loaf	35-45		Mix the ingredients together and shape the mixture before placing it in an ovenproof dish
	Roast lamb	60 - 90	  	Season first
	Roast beef	40-60	  	Season first
	Roast veal	50 - 70	  	Season first
POULTRY	Steamed fillets	25 - 30	 	Season first
	Roast chicken	50-60	 	Season and cook breast-side up
	Chicken pieces	25 - 30	 	Season and cook skin-side up
	Roast duck	60 - 90	 	Season and cook breast-side up
FISH	Steamed cutlets	12 - 18	  	
	Fish fillets	15-20	  	Season first
	Steamed whole fish	35 - 55	  	Season first and sprinkle aromatic herbs inside
	Baked Whole Fish	25 - 40	  	Make a few small incisions in the skin and place the fish in an ovenproof dish. Season and brush with butter or egg. Sprinkle with breadcrumbs
	Frozen gratin	35 - 45		
	Mussels	8 - 12	 	Spread out in an even layer
	Shrimps	8 - 12	 	Spread out in an even layer
SIDE DISHES	Frozen vegetables	12 - 20	 	Spread out in an even layer
	Whole potato	30-40	 	Use potatoes of a similar size
	Potato pieces	20-30	 	Cut into pieces of a similar size
	Broccoli	15 - 25	 	Cut into pieces

Wire shelf 	Ovenware on the wire shelf 	Dripping pan 	Steamer tray 	Food probe (optional) 
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RECIPE		DURA- TION	LEVEL AND ACCESSORIES	Notes
SIDE DISHES	Carrots	20-30	 	
	Cauliflower	20-30	 	Cut into pieces
	Corn on cob	20 - 30	 	
	Green beans	20 - 30	 	
	Steamed peppers	8 - 12	 	Cut into pieces
	Steamed squash	5 - 10		
	Asparagus	20 - 30	 	
	Artichokes	40 - 55	 	
	Brussels sprouts	20 - 35	 	
	Potato wedges	30 - 40		
	Frozen French fries	15 - 25		Move around when prompted. Season with salt before serving
PIZZA & SALTY CAKES	Frozen pan pizza	12 - 20		Place in the oven when prompted
	Frozen thin pizza	8 - 12		Place in the oven when prompted
	Chilled pizza	7 - 12		Place in the oven when prompted
	Home Made Pizza	12 - 18		Make a dough using 150 ml water, 15 g fresh yeast, 200 - 225 g flour, salt and oil. Leave the dough to rise. Roll it out onto a greased baking tray. Add topping like tomatoes, mozzarella cheese and ham. Place in the oven when prompted.
	Quiche Lorraine	30 - 45		Make the pastry base (250 g flour, 150 g butter + 2 and 1/2 teaspoons of water) or use a ready-made pastry base (400 - 450 g). Line a flan dish with the pastry base. Add a filling of 200 g ham and 175 g cheese and then pour over a mixture of 3 eggs whisked together with 300 ml cream. Place in the oven when prompted.
	Frozen Quiche	20-30		Place in the oven when prompted

Wire shelf



Ovenware on the wire shelf



Dripping pan
































Steamer tray












Food probe (optional)

















RECIPE		DURATION	LEVEL AND ACCESSORIES	Notes
BREAD / CAKES	Bread loaf	30-40		Make a dough, place it in a loaf tin and leave to rise. Place in the oven when prompted.
	Rolls	10-15		Make dough, place it on a baking tray and leave to rise: We recommend using 150 ml water and 200 - 225 g flour. Place in the oven when prompted.
	Frozen rolls	10 - 13		Place in the oven when prompted.
	Prebaked rolls	8 - 10		Place in the oven when prompted.
	Canned rolls	10 - 14		Makes 4 - 6. Place in the oven when prompted.
	Cookies	10-15		Place in the oven when prompted.
	Meringues	50-60		Mix together 2 egg whites, 80 g sugar and 100 g desiccated coconut. Add vanilla and almond essence. Make 20 - 24 rounds on baking parchment or a greased baking tray. Place in the oven when prompted.
	Muffins	15-20		Prepare a batter for 16 - 18 muffins and pour into paper cases. Place in the oven when prompted.
	Sponge cake	35 - 50		Prepare a batter weighing 700 - 800 g in total. Place in the oven when prompted.
	Scones	9 - 13		
EGGS	Hard	15 - 18	 	If you wish to eat the eggs cold, place them in cold water before serving.
	Medium	12 - 15	 	
	Soft-boiled	9 - 12	 	
DESSERT	Fruit compote	10 - 20	 	Cut the fruit into pieces.
	Frozen Fruit Pie	15 - 20		
	Fruit pie	20-30		Make the pastry base using 180 g flour, 125 g butter and 1 egg. Line the crisp plate with the pastry base and fill with 700 - 800 g of apples that have been cut into slices and sprinkled with sugar and cinnamon
	Soufflé	35 - 50		Make a batter flavoured with lemon, chocolate or fruit and pour into a dish with tall sides.
	Baked Apples	20-30		Remove the cores and fill with marzipan or a mixture of cinnamon, sugar and butter.
	Crème brûlée	20-30	 	For four portions: Mix 2 egg yolks and 2 whole eggs with 3 tablespoons of sugar and vanilla. Heat 100 ml of cream + 200 ml of milk and add this to the eggs (or use your own favourite recipe). Pour the mixture into individual moulds and cover with film.










Wire shelf 	Ovenware on the wire shelf 	Dripping pan 	Steamer tray 	Food probe (optional) 
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	PRESERVATION			
FOOD	QUANTITY	TIME (MIN)	LEVEL AND ACCESSORIES	
VEGETABLES	1 l	40 - 120	3 	2/1 
	500 ml	25 - 105	3 	2/1 
FRUIT	1 l	30 - 50	3 	2/1 
	500 ml	15 - 35	3 	2/1 

TESTED RECIPES

Compiled for the certification authorities in accordance with the standard IEC 60350-1

RECIPE	FUNCTION	DURATION	TEMPERATURE (°C)	PREHEAT.	ACCESSORIES
Shortbread		30 - 35	150	No	
Small cakes		18 - 20	170	Yes	
Fatless sponge cake		33 - 35	160	No	
Apple pie		65 - 70	160-170	Yes	
Broccoli (500 g)		15 - 18	100	-	2 
Broccoli (300 g)		12 - 15	100	-	2 
Frozen peas (2 kg)		25 - 30	100	-	2 

Steam 	Forced Air 	Forced Air + Steam 	Finishing 	
Wire shelf 	Ovenware on the wire shelf 	Dripping pan 	Steamer tray 	Food probe (optional) 

MAINTENANCE AND CLEANING

Failure to carry out regular cleaning may cause the surfaces of the appliance to deteriorate. This in turn may shorten the service life of the appliance and cause dangerous situations to arise.	Make sure that the appliance has cooled down before carrying out any maintenance or cleaning. Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.	The appliance must be disconnected from the mains before carrying out any kind of maintenance work. Wear protective gloves. Do not use steam cleaners.
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EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre 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.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues.
- To remove the moisture generated by steaming, leave the oven to cool and then wipe the compartment with a cloth or the sponge provided. We recommend using the “Steam Cleaning” function regularly.

ACCESSORIES

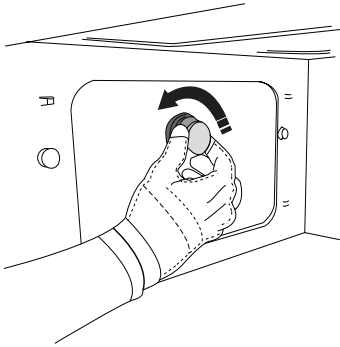
- The majority of accessories can be washed in the dishwasher, including the shelf guides.
- The water reservoir and the food probe, however, are not dishwasher safe. Clean the water reservoir carefully using a sponge and a little pH-neutral detergent. Rinse with drinking water.
- The food probe can be cleaned using a damp cloth or kitchen towel.

BOILER

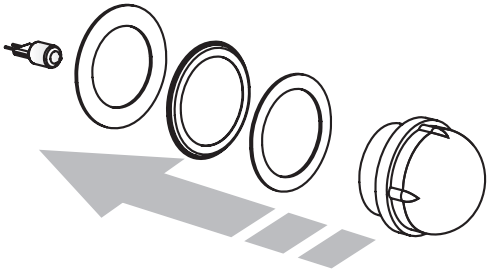
To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the “Draining boiler” and “Descale” functions regularly.

REPLACING THE LIGHT

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light and carefully remove the seals and the washer.



3. Replace the light and screw the cover back on, taking care to refit the seals and the washer correctly.



4. Reconnect the oven to the power supply.

Please note: Use 10 W/12 V type G4, T300 °C halogen lamps. The bulb used in the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Lamps are available from our After-sales Service.

- Do not handle bulbs with your bare hands as your fingerprints could damage them.
Do not use the oven until the lamp cover has been refitted.

TROUBLESHOOTING


Any problems that arise or faults that occur can often be resolved easily.

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 is not working.	Power cut. Disconnection from the mains. Fault.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The oven is not producing steam.	Water reservoir not inserted correctly. Water reservoir empty.	Check whether the water reservoir has been placed in the correct position and whether it is filled with drinking water up to the "MAX" mark, then start the function you require again.
The function will not start.	Door not closed correctly. Function not compatible with food probe.	Open and close the door, then try to start the function again. Select a different function or remove the food probe.
The time is flashing.	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.
The display shows the letter "F" followed by a number.	Software fault.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
Cooking will not start or an audible signal sounds.	The selected function is not compatible with the action you wish to perform.	Select the function again. Perform the necessary actions. Remove and then reinsert the food probe.
The light is not working.	The bulb needs replacing.	Follow the instructions for replacing the bulb given in the "Maintenance and cleaning" section.
The brightness of the display is reduced.	Eco mode is activated.	Select "Off" in the settings for "Eco mode".
Nothing is happening when the buttons are pressed.	Oven switched off. Keypad lock activated. Control panel dirty.	Press ① to switch on the oven and see whether the problem persists. Deactivate the keypad lock by pressing the  and <<< buttons at the same time. Clean the surface of the control panel with a microfibre cloth (see "Cleaning" section).

TECHNICAL SPECIFICATION

 [www](http://www.hotpoint.eu) 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

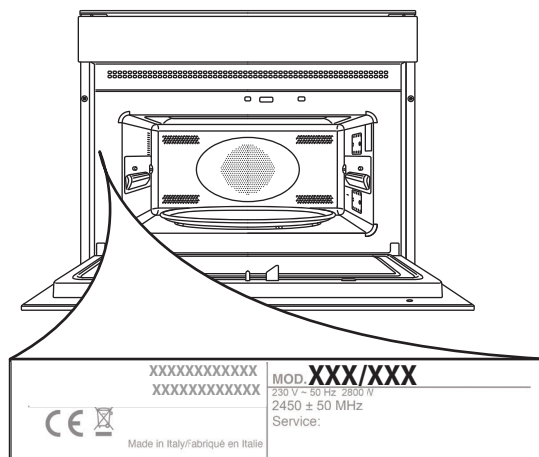
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

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.

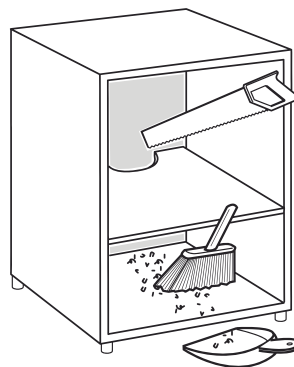
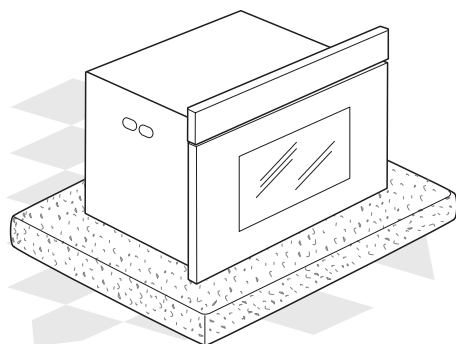
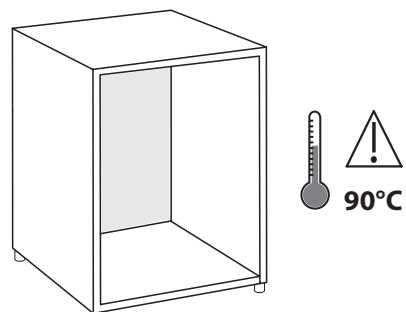
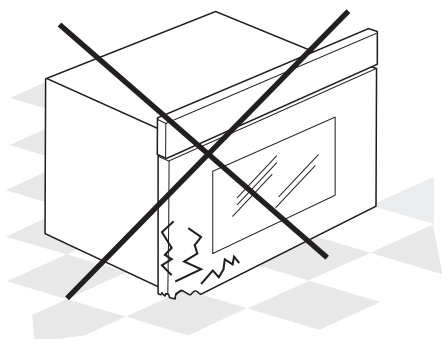
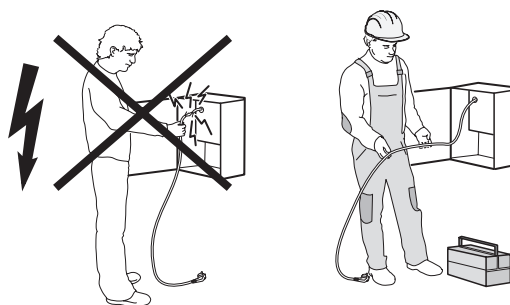
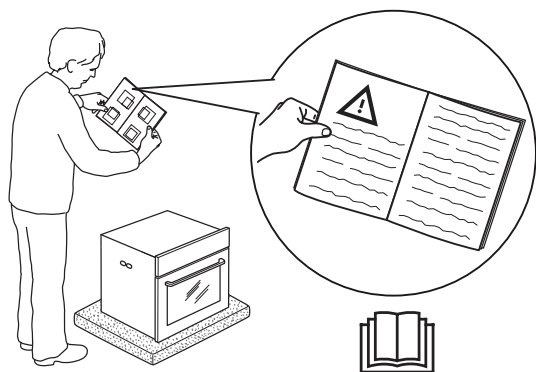
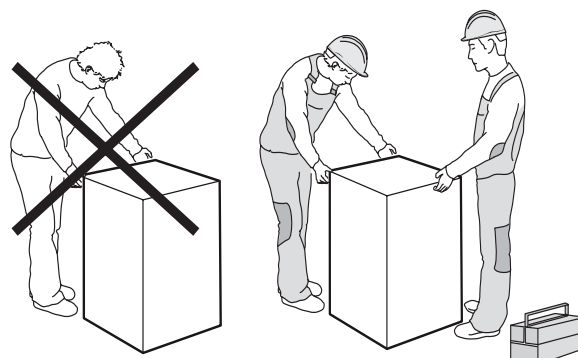
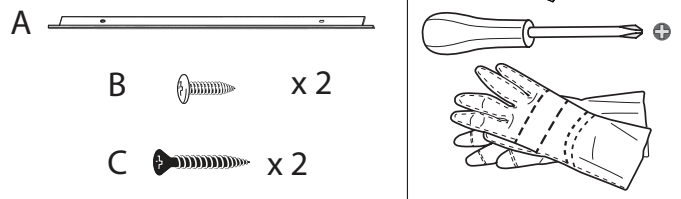
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

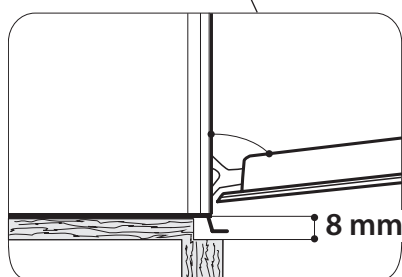
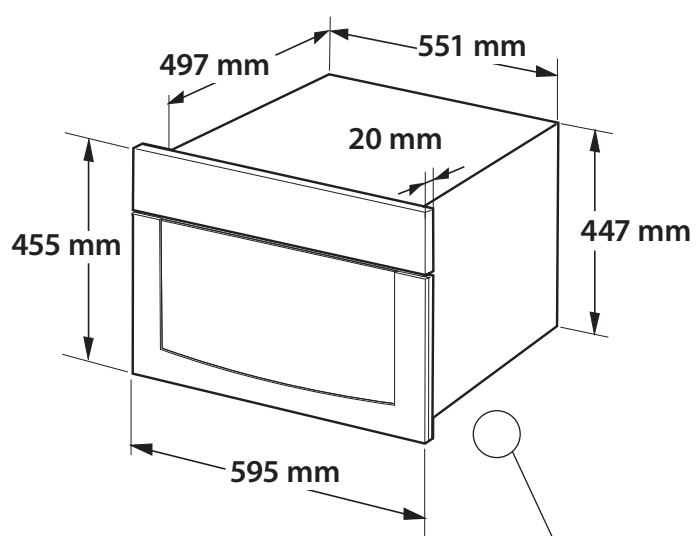
- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand inside edge when the oven door is open). The assistance code is also provided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



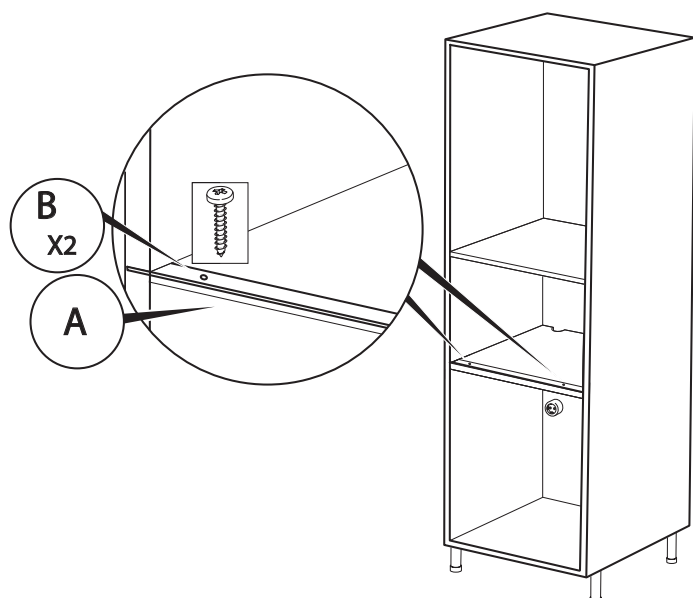
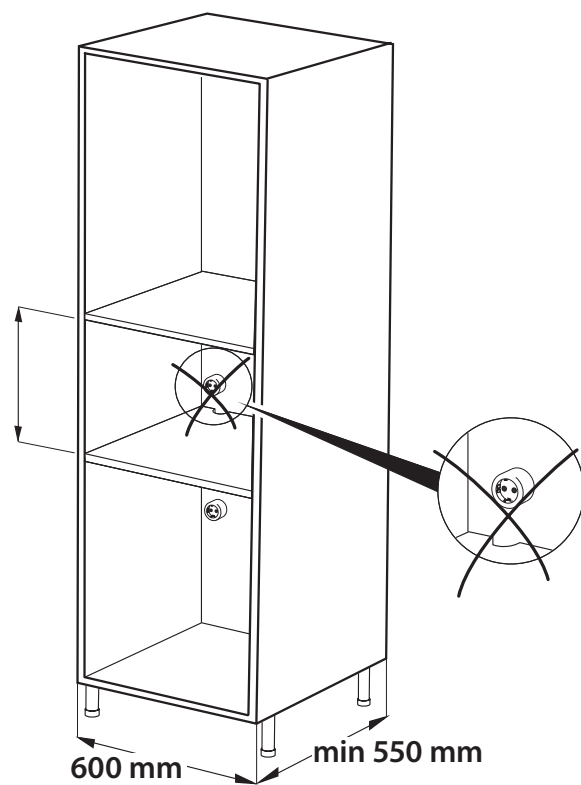
Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

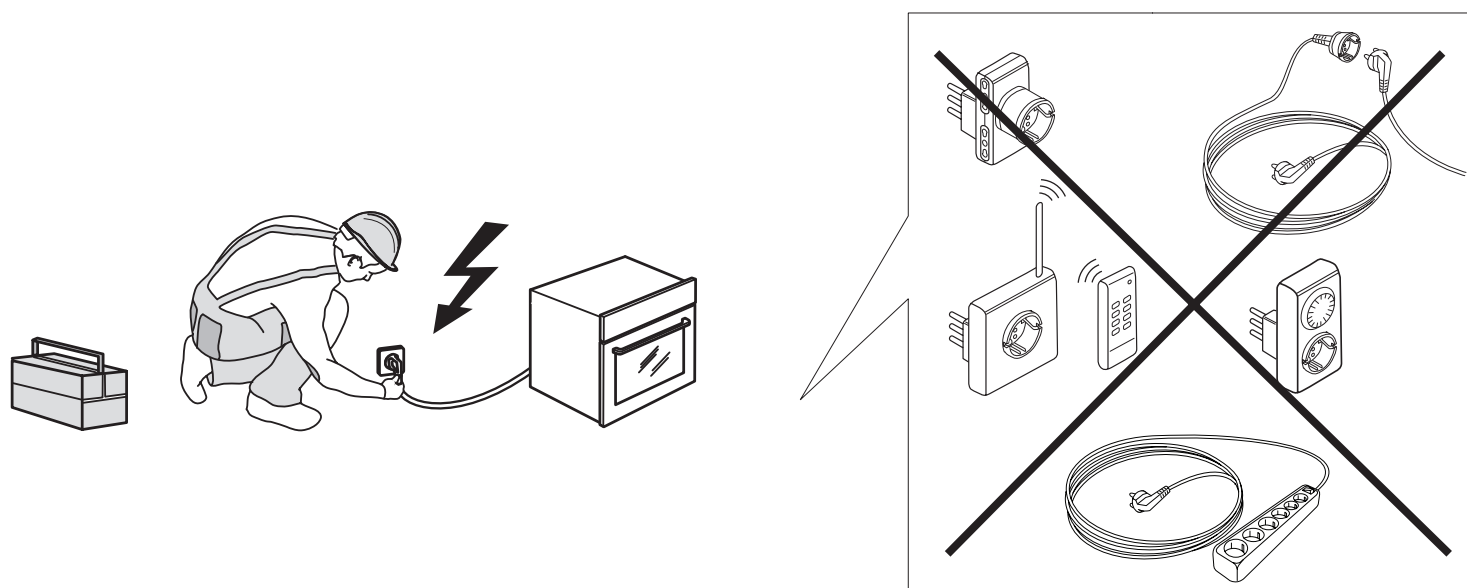
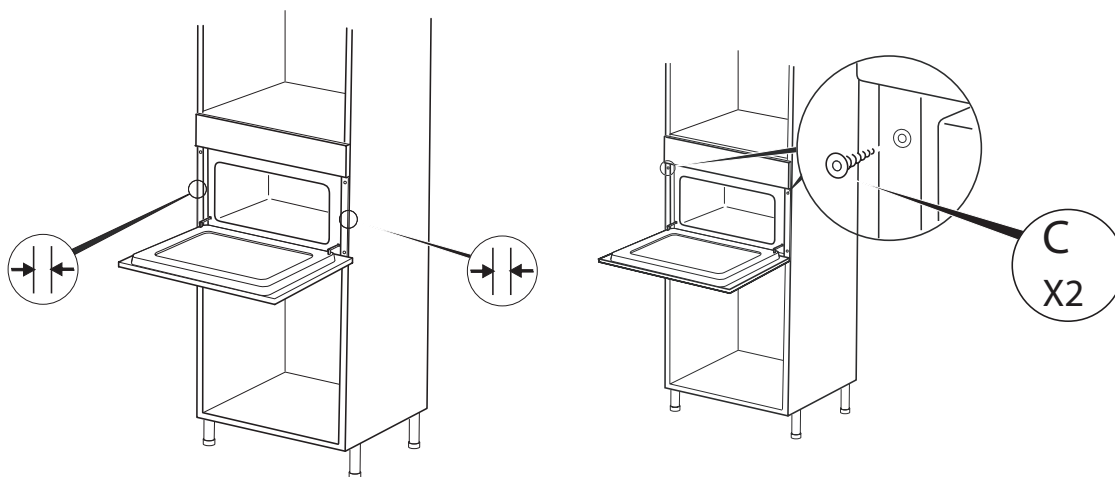
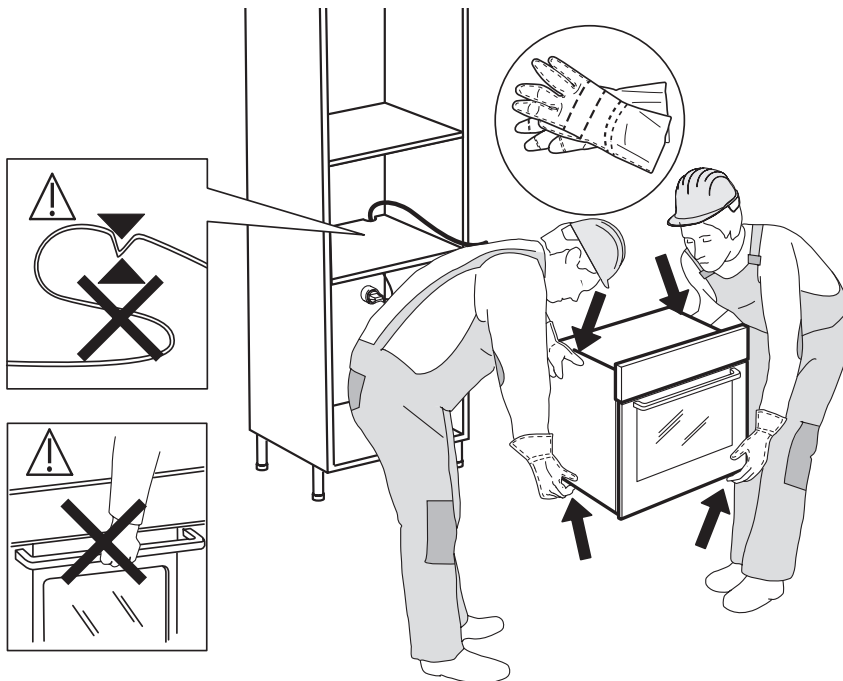
Please refer to the enclosed warranty leaflet for more information on the warranty.





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Hotpoint