

DAILY REFERENCE GUIDE



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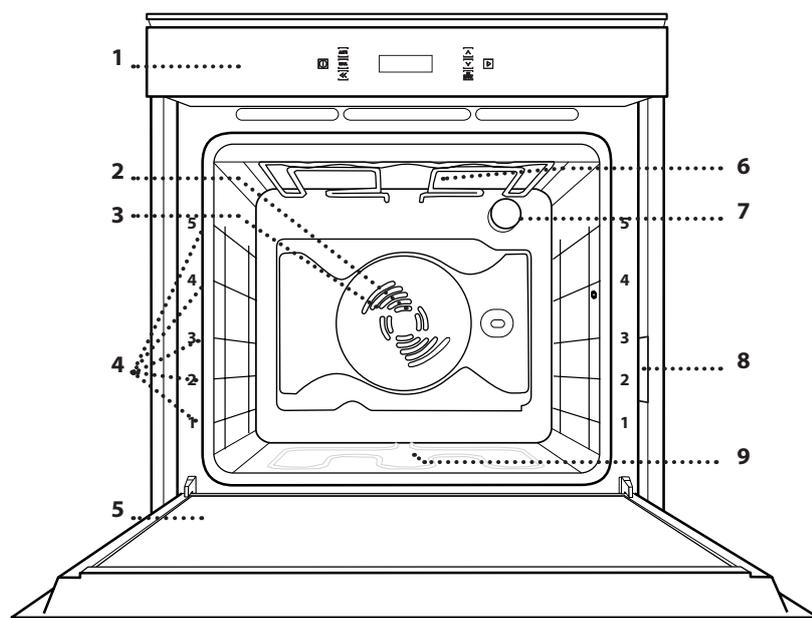
You can download the Safety Instructions and the Use and Care Guide by visiting our website

www.hotpoint.eu and following the instructions on the back of this booklet.



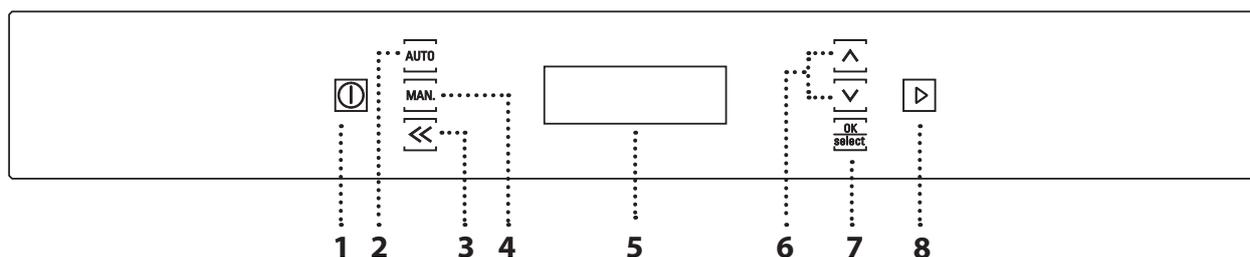
Read the safety instructions carefully before using the product

PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Circular heating element (non-visible)
4. Shelf guides (the level is indicated on the front of the oven)
5. Door
6. Upper heating element/grill
7. Lamp
8. Identification plate (do not remove)
9. Bottom heating element (non-visible)

CONTROL PANEL



1. ON/OFF

For switching the oven on and off and for stopping an active function.

2. AUTOMATIC FUNCTIONS

For scrolling through the list of automatic functions.

3. BACK

For returning to the previous settings menu.

4. MANUAL FUNCTIONS

For scrolling through the list of manual functions.

5. DISPLAY

6. NAVIGATION BUTTONS

For changing the settings and values of a function.

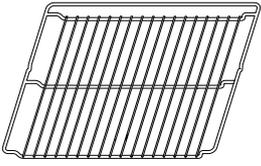
7. CONFIRMATION BUTTON

For confirming a selected function or a set value.

8. START

For starting a function using the specified or basic settings.

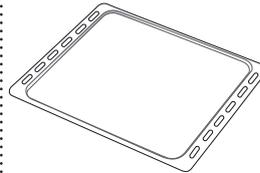
WIRE SHELF



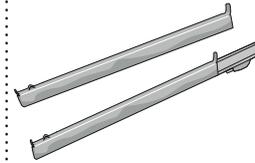
DRIP TRAY



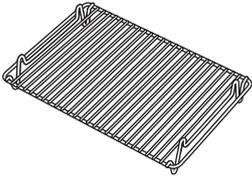
BAKING TRAY



SLIDING RUNNERS



GRILLING KIT



The number of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

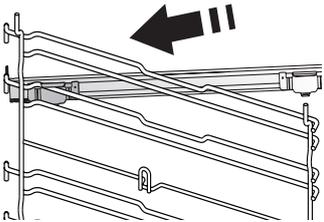
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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 drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

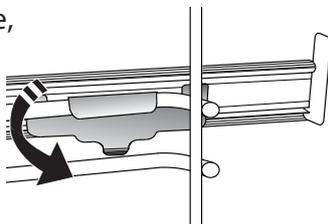
FITTING THE SLIDING RUNNERS

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.



Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position.

To secure the runner in place, push the lower part of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



Please note: The sliding runners can be fitted on any level.

REMOVING AND REFITTING THE SHELF GUIDES

. To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: The shelf guides can now be removed.

. To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

FUNCTIONS

MAN. MANUAL

 **CONVENTIONAL*** 1-9
For cooking any kind of dish on one shelf only.

 **CONVECTION BAKE** 2-9
For cooking meat or baking cakes with liquid centre on a single shelf.

 **FORCED AIR** 3-9
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.

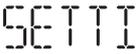
 **GRILL** 4-9
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.

 **TURBO GRILL** 5-9
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water. The turnspit (if provided) can be used with this function.

 **MAXI COOKING** 6-9
For cooking large joints of meat (above 2.5 kg). Use the 1st or 2nd shelves, depending on the size of the joint. The oven does not have to be preheated. We suggest turning the meat during cooking to obtain uniform browning on both sides. It is advisable to baste the meat every now and again so that it does not become too dry.

 **FAST PREHEATING** 7-9
For preheating the oven quickly.

 **ECO FORCED AIR** 8-9
For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this function is in use, the ECO light will remain switched off throughout cooking but can be switched back on temporarily by pressing the OK button.
To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

 **SETTI SETTING** 9-9
For changing the oven settings (time, language, audible signal volume, brightness, ECO mode, unit of measurement).

Please note: When Eco mode is active, the brightness of the display will be reduced after a few seconds to save energy. It is reactivated automatically whenever any of the buttons are pressed, etc.

AUTO AUTOMATIC

 **MEAT** AUTO **MEAT** 1-9
This function automatically selects the best temperature and cooking method for meat. This function intermittently activates the fan at low speed to prevent the food from drying out too much.

 **POULT** AUTO **POULTRY** 2-9
This function automatically selects the best temperature and cooking method for poultry. This function intermittently activates the fan at low speed to prevent the food from drying out too much.

 **CASSE** AUTO **CASSEROLE** 3-9
This function automatically selects the best temperature and cooking method for pasta dishes.

 **BREAD** AUTO **BREAD** 4-9
This function automatically selects the best temperature and cooking method for all types of bread.

 **PIZZA** AUTO **PIZZA** 5-9
This function automatically selects the best temperature and cooking method for all types of pizza.

 **PASTR** AUTO **PASTRY** 6-9
This function automatically selects the best temperature and cooking method for all kinds of cakes (leavened cakes, filled cakes, tarts, etc.).

 **RISIN** AUTO **RISING** 7-9
For helping sweet or savoury dough to rise effectively. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.

 **WARM** AUTO **KEEP WARM** 8-9
For keeping just-cooked food hot and crisp.

* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

 **SLOW COOKING** 9-9

For cooking meat and fish gently while keeping them tender and succulent. We recommend searing roasting joints in a pan first to brown the meat and help seal in its natural juices. Cooking times range from two hours for fish weighing 300 g to four or five hours for fish weighing 3 kg, and from four hours for joints of meat weighing 1 kg to six or seven hours for joints of meat weighing 3 kg.

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. "ENGLISH" will scroll along the display.



Use \wedge or \vee to scroll through the list of available languages and select the one you require. Press $\frac{OK}{select}$ to confirm your selection.

Please note: The language can subsequently be changed from the "Setting" menu.

2. SET THE TIME

After selecting the language, you will need to set the current time: The two digits for the hour will flash on the display.



Use \wedge or \vee to set the hour you require and press $\frac{OK}{select}$: The two digits for the minutes will flash on the display.



Use \wedge or \vee to set the minutes and press $\frac{OK}{select}$ to confirm.

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

3. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: This is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. "Forced Air" or "Convection Bake").

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 **ⓘ** to switch on the oven, then use **AUTO** or **MAN.** to scroll through the menus of the manual and automatic functions.

Keep pressing **MAN.** or **AUTO** until the function you require is shown on the display and then press **OK select** to confirm.



2. SET THE FUNCTION

After having selected the function you require, you can change its settings.

The display will show the settings that can be changed in sequence.

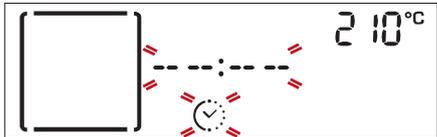
TEMPERATURE/GRILL LEVEL



When the value flashes on the display, use **^** or **v** change it, then press **OK select** to confirm and continue to alter the settings that follow (if possible).

Please note: Once the function has been activated, you can adjust the temperature by using **^** or **v**.

DURATION



When the icon  flashes on the display, use **^** or **v** to set the cooking time you require, then press **OK select** to confirm.

You do not have to set the cooking time if you want to manage cooking manually: Press **OK select** to confirm and start the function.

In this case, you cannot set the end cooking time by programming a delayed start.

Please note: You can adjust the cooking time that has been set during cooking by pressing **<<**: Use **^** or **v** to adjust it and **OK select** to confirm.

SET THE COOKING END TIME

DELAYED START

In many functions, once you have set a cooking time you can delay starting the function by programming its end time.

The display shows the current end time that is set and the  icon flashes.



Use **^** or **v** to set the time you require cooking to finish, then press **▷** to confirm and start the function.

Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.



You can activate this function immediately and cancel the waiting time by pressing **▷** again.

Please note: Programming a delayed cooking start time will always disable the oven preheating phase.

During the waiting time, you can use **^** or **v** to adjust the programmed end time or press **<<** to change the set values.

3. ACTIVATE THE FUNCTION

Once you have entered the values you require, press **▷** to start the function using the specified or basic settings.

Please note: Once cooking has started, the display will recommend the most suitable level for each function.



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

4. PREHEATING

Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature:



At this point, open the door, place the food in the oven, close the door and start cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

Opening the door during the preheating phase will stop pause it.

The cooking time does not include a preheating phase. You can always change the temperature you want to reach by pressing \wedge or \vee .

5. COOKING END

An audible signal will sound and the display will indicate that cooking is complete.



Press \triangleright to continue cooking in manual mode (without a programmed cooking time) or use \wedge to extend the cooking time by setting a new duration. In both cases, the temperature or the grill level settings will be retained.

BROWNING

Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.



When the display shows the relevant message, if required press $\frac{OK}{select}$ to start a five-minute browning cycle.



Once browning has started, use \wedge or \vee to change its duration or press $\textcircled{1}$ to stop it any time.

. 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 \wedge or \vee : The $\textcircled{1}$ icon will flash on the display.



Use \wedge or \vee to set the length of time you require and then press $\frac{OK}{select}$ to activate the timer.

An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.



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

Use \wedge or \vee to change the timer; press \ll to switch the timer off at any time.

Once the timer has been activated, you can also select and activate a function.

Press $\textcircled{1}$ to switch on the oven, then select the function you require.

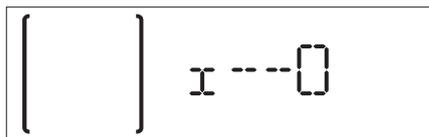
Once the function has started, the timer will continue to count down independently without interfering with the function itself.



To deactivate the timer, first press $\textcircled{1}$ to stop the active function, then press \ll .

. KEY LOCK

To lock the keypad, press and hold $\frac{OK}{select}$ and \ll 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 and holding $\textcircled{1}$.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT.	TEMPERATURE (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Leavened cakes	PASTA AUTO	-	160-180	30-90	2/3
	[☉]	Yes	160-180	30-90	4 1
Filled cake (cheesecake, strudel, fruit pie)	PASTA AUTO	-	160-200	30 - 85	3
	[☉]	Yes	160-200	35-90	4 1
Biscuits/tartlets	PASTA AUTO	-	170 - 180	15 - 45	3
	[☉]	Yes	160-170	20-45	4 1
	[☉]	Yes	160-170	20-45 ***	5 3 1
Choux buns		Yes	180-200	30-40	3
	[☉]	Yes	180-190	35-45	4 1
	[☉]	Yes	180-190	35-45 ***	5 3 1
Meringues		Yes	90	110-150	3
	[☉]	Yes	90	130 - 150	4 1
	[☉]	Yes	90	140-160 ***	5 3 1
Pizza (Thin, thick, focaccia)	PIZZA AUTO	-	220 - 250	20-40	2
	[☉]	Yes	220 - 240	20-40	4 1
	[☉]	Yes	220 - 240	25-50 ***	5 3 1
Bread loaf 1 kg	BREAD AUTO	-	180 - 220	50 - 70	2
Rolls	BREAD AUTO	-	180 - 220	30 - 50	2
Bread	[☉]	Yes	180-200	30 - 60	4 1
Frozen pizza	PIZZA AUTO	Yes	250	10 - 15	3
	[☉]	Yes	250	10 - 20	4 1
Salty cakes (vegetable pie, quiche)		Yes	180-190	40-55	2 / 3
	[☉]	Yes	180-190	45 - 60	4 1
	[☉]	Yes	180-190	45-70 ***	5 3 1
Vols-au-vents/puff pastry crackers		Yes	190-200	20-30	3
	[☉]	Yes	180-190	20-40	4 1
	[☉]	Yes	180-190	20-40 ***	5 3 1
Lasagne/soufflé	CASSE AUTO	-	190-200	40 - 65	3
Baked pasta/cannelloni	CASSE AUTO	-	190-200	25 - 45	3

RECIPE	FUNCTION	PREHEAT.	TEMPERATURE (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Lamb/veal/beef/pork 1 kg	 MEAT <small>AUTO</small>	-	190-200	60 - 90	 3
Chicken/rabbit/duck 1 kg	 POULT <small>AUTO</small>	-	200-230	50 - 80	 3
Turkey/goose 3 kg	 POULT <small>AUTO</small>	-	190-200	90 - 150	 2
Baked fish/en papillote (fillet, whole)		Yes	180-200	40-60	 3
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180-200	50-60	 2
Toasted bread		-	3 (High)	3-6	 5
Fish fillets/slices		-	2 (Medium)	20-30 *	 4  3
Sausages/kebabs/spare ribs/hamburgers		-	2 - 3 (Medium - High)	15 - 30 *	 5  4
Roast chicken 1-1.3 kg		-	2 (Medium)	55-70 **	 2  1
Roast beef rare 1 kg		-	2 (Medium)	35-50 **	 3
Leg of lamb/knuckle		-	2 (Medium)	60-90 **	 3
Roast potatoes		-	2 (Medium)	35-55 **	 3
Vegetable gratin		-	3 (High)	10-25	 3
Lasagne and meat		Yes	200	50-100 ***	 4  1
Meat and potatoes		Yes	200	45-100 ***	 4  1
Fish and vegetables		Yes	180	30-50 ***	 4  1
Complete meal: Fruit tart (level 5)/ lasagne (level 3)/meat (level 1)		Yes	190	40-120 ***	 5  3  1
Stuffed roasting joints	 ECO	-	200	80-120 ***	 3
Cuts of meat (rabbit, chicken, lamb)	 ECO	-	200	50-100 ***	 3

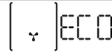
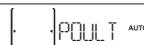
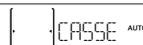
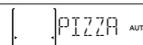
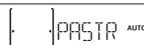
* Turn food halfway through cooking.

**Turn food two thirds of the way through cooking (if necessary).

***Estimated length of time: Dishes can be removed from the oven at different times depending on

personal preference.

 www.hotpoint.eu Download the Use and Care Guide from www.hotpoint.eu for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1

MANUAL FUNCTIONS	 Conventional	 Grill	 Turbo Grill	 Forced Air	 Convection Bake	 Eco Forced Air
AUTOMATIC FUNCTIONS	 MEAT <small>AUTO</small> Meat	 POULT <small>AUTO</small> Chicken	 CASSE <small>AUTO</small> Casserole	 BREAD <small>AUTO</small> Bread	 PIZZA <small>AUTO</small> Pizza	 PASTR <small>AUTO</small> Pastry
ACCESSORIES	 Wire shelf	 Baking tray or cake tin on the wire shelf	 Drip tray / Dessert tray / Baking tin on wire shelf	 Drip tray	 Drip tray with 500 ml of water	 Baking tray

MAINTENANCE AND CLEANING



Download the Use and Care Guide from www.hotpoint.eu for more information

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

Do not use steam cleaners.

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

Wear protective gloves.

The oven must be disconnected from the mains before carrying out any kind of maintenance work.

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.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

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 dry any condensation that has formed as a result of

cooking foods with a high water content, leave the oven to cool completely and then wipe it with a cloth or sponge.

- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.
- The top heating element of the grill can be lowered to clean the upper panel of the oven .

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

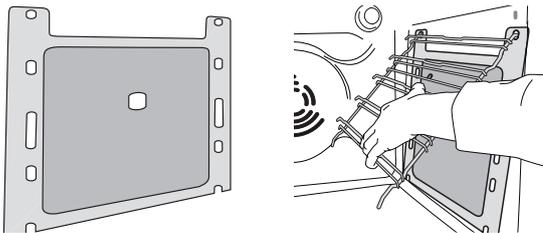
CLEANING THE REAR WALL AND THE CATALYTIC PANELS

This oven is equipped with special catalytic liners that facilitate cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime. These panels are fitted to the shelf guides: When repositioning and then refitting the shelf guides, make sure that the hooks at the top are slotted into the appropriate holes in the panels.

To make best use of the catalytic panels' self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the "Convection Bake" function. The oven must be empty during this time. Then leave the oven to cool down before removing any remaining food residues using a non-abrasive sponge.

Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties.

Please contact our After-sales Service if you require replacement panels.



REPLACING THE LIGHT

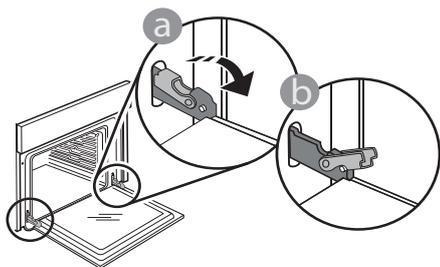
- 1.** Disconnect the oven from the power supply.
- 2.** Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
- 3.** Reconnect the oven to the power supply.

Please note: Only use 25-40 W/230 V type E-14, T300 °C incandescent bulbs, or 20-40 W/230 V type G9, T300 °C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

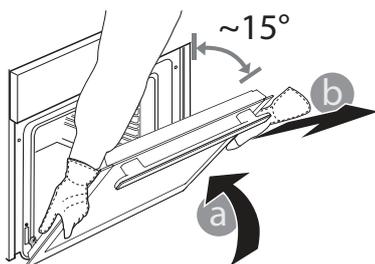
REMOVING AND REFITTING THE DOOR

1. To remove the door, open it fully and lower the catches until they are in the unlock position.



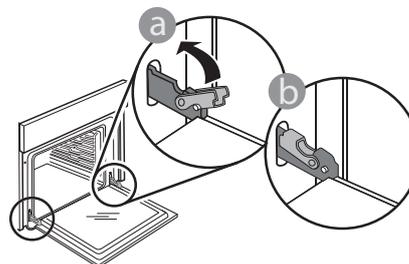
2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.

Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

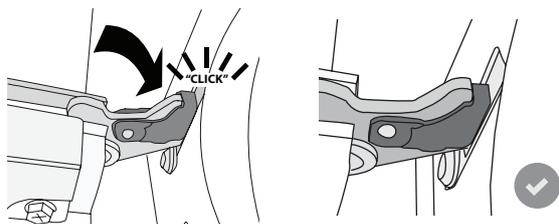


3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.



Apply gentle pressure to check that the catches are in the correct position.



5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

TROUBLESHOOTING



Download the Use and Care Guide from www.hotpoint.eu for more information

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	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 display shows the letter "F" followed by a number or letter.	Software problem.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".

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 settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

The "Forced Air" function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

PRODUCT FICHE

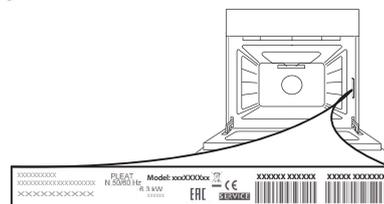
The product fiche with energy data of this appliance can be downloaded from our website www.hotpoint.eu

HOW TO OBTAIN THE USE AND CARE GUIDE

> Download the Use and Care Guide from our website <http://www.hotpoint.eu> (you can use this QR code), specifying the product's commercial code. 
> Alternatively, contact our Client After-sales Service

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.



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