

DAILY REFERENCE GUIDE



THANK YOU FOR PURCHASING AN HOTPOINT PRODUCT

To receive more comprehensive help and support, please register your product at www.hotpoint.eu/register

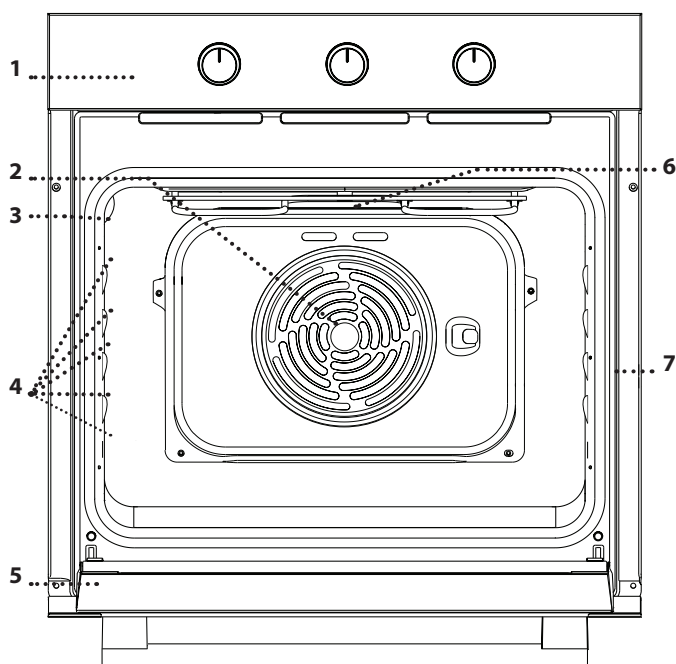


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.hotpoint.eu and following the instructions on the back of this booklet.



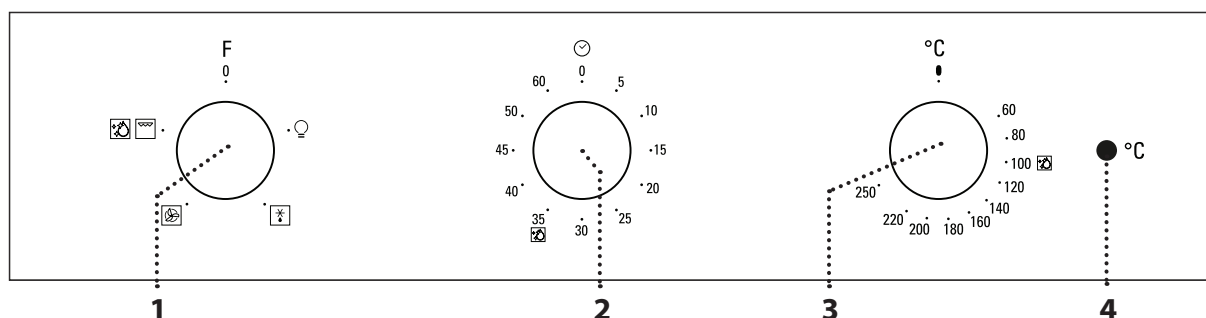
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



1. Control panel
2. Fan and circular heating element
3. Light
4. Shelf guides
(the level is indicated on the wall of the cooking compartment)
5. Door
6. Upper heating element/grill
7. Identification plate
(do not remove)

CONTROL PANEL



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the 0 position to switch off the oven.

2. TIMER KNOB

Turn to set and start the timer. This will not start a function or stop any function that is currently active.

3. THERMOSTAT KNOB

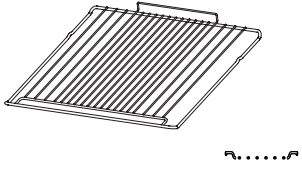
Turn to select the temperature you require.

4. THERMOSTAT/PREHEATING LED

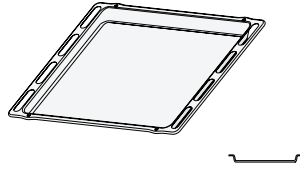
This will light up while the oven is preheating and will go out once the oven has reached the required temperature.

ACCESSORIES

WIRE SHELF



BAKING TRAY



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

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

. Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Then slide it horizontally along the shelf guide as far as possible.

. The other accessories, such as the dripping pan, are inserted horizontally by sliding them along the shelf guides.

FUNCTIONS



LIGHT

For switching on the oven light.



DEFROSTING

For accelerating the defrosting of food.



FORCED AIR

For cooking different foods on multiple shelves (maximum of three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a dripping pan to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



DIAMOND CLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water into a tray and place this on the third level. Run the function for 35 minutes at a temperature of 100 °C. Leave the oven to cool down at the end of the cleaning cycle. Only activate this function when the oven is cold.

USING THE APPLIANCE FOR THE FIRST TIME

HEATING 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 250 °C for about one hour, preferably using the “Forced air” function. The oven must be empty during this time. 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


To select a function, turn the *selection knob* to the symbol for the function you require.

2. ACTIVATE A FUNCTION

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.

To end an active function at any time, turn the *selection knob* and the *thermostat knob* to the  position to switch the oven off.

DIAMOND CLEAN FUNCTION

To use the “Diamond Clean” cleaning function, pour 200 ml of drinking water onto the bottom of the oven, then turn the selection knob and the thermostat knob to the  symbol.

We recommend activating this function for 35 minutes.

3. PREHEATING PHASE

After starting the function, the thermostat LED will light up to indicate that preheating is in progress. Once preheating is complete, the thermostat LED will switch off to indicate that the oven has reached the set temperature: Place the food into the oven and proceed with cooking.

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

. SETTING THE TIMER















This option does not interrupt or program cooking but allows you to use the display as a timer, either while a function is active or when the oven is switched off.

Turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration: An audible signal will sound once the timer has finished counting down the selected time.

COOKING TABLE

| RECIPE | FUNCTION | PREHEATING | TEMPERATURE (°C) | TIME (MIN) | LEVEL AND ACCESSORIES |
|--|----------|------------|------------------|------------|-----------------------|
| Leavened cakes | | Yes | 150 - 170 | 30 - 90 | 3 |
| | | Yes | 160 - 180 | 30 - 90 | 4 1 |
| Biscuits/tartlets | | Yes | 150 - 170 | 15 - 35 | 3 |
| | | Yes | 150 - 170 | 20 - 45 | 4 2 |
| | | Yes | 150 - 170 | 20 - 45 | 5 3 1 |
| Choux buns | | Yes | 180 - 200 | 30 - 50 | 3 |
| | | Yes | 170 - 190 | 35 - 50 | 4 2 |
| Meringues | | Yes | 90 | 150 - 200 | 3 |
| | | Yes | 90 | 140 - 200 | 4 2 |
| | | Yes | 90 | 140 - 200 | 5 3 1 |
| Pizza/focaccia | | Yes | 220 - 250 | 10 - 25 | 3 |
| | | Yes | 200 - 240 | 20 - 45 | 4 2 |
| Bread loaf 80 g | | Yes | 180 - 200 | 30 - 45 | 3 |
| Sliced bread 500 g | | Yes | 180 | 50 - 70 | 3 |
| Bread | | Yes | 180 - 200 | 30 - 80 | 4 2 |
| Frozen pizza | | Yes | 250 | 10 - 20 | 3 |
| | | Yes | 230 - 250 | 10 - 25 | 4 2 |
| Savoury bakes (vegetable pie, quiche) | | Yes | 180 - 200 | 30 - 45 | 3 |
| | | Yes | 180 - 200 | 35 - 50 | 4 2 |
| | | Yes | 180 - 200 | 35 - 50 | 5 3 1 |
| Vols-au-vents/ puff pastry crackers | | Yes | 190 - 200 | 20 - 30 | 3 |
| | | Yes | 180 - 190 | 20 - 40 | 4 2 |
| | | Yes | 180 - 190 | 20 - 40 | 5 3 1 |
| Lasagne/pasta bake/ canneloni/flans | | Yes | 180 - 200 | 45 - 65 | 3 |
| Lamb/veal/beef/pork 1 kg | | Yes | 180 - 200 | 80 - 110 | 3 |

| ACCESSORIES | | | | | |
|-------------|------------|--|--|-----------------------------------|-------------|
| | Wire shelf | Oven dish or baking tray on the wire shelf | Dripping pan/baking tray on the wire shelf | Dripping pan with 200 ml of water | Baking tray |

| RECIPE | FUNCTION | PREHEATING | TEMPERATURE (°C) | TIME (MIN) | LEVEL AND ACCESSORIES |
|--|---|------------|------------------|--------------|-----------------------|
| Roast pork with crackling 2 kg |  | Yes | 180 - 190 | 110 - 150 | 3 |
| Chicken/rabbit/duck 1 kg |  | Yes | 200 - 230 | 50 - 100 | 3 |
| Turkey/goose 3 kg |  | Yes | 180 - 200 | 150 - 200 | 2 |
| Baked fish/en papillote (fillets, whole) |  | Yes | 170 - 190 | 30 - 45 | 3 |
| Stuffed vegetables (tomatoes, courgettes, aubergines) |  | Yes | 180 - 200 | 50 - 70 | 3 |
| Baked potatoes |  | Yes | 200 - 220 | 30 - 50 | 3 |
| Toasted bread |  | 5 mins | 250 | 1 - 3 | 5 |
| Fish fillets/slices |  | 5' | 250 | 15 - 30 * | 4 3 |
| Sausages/kebabs/ spare ribs/hamburgers |  | 5 mins | 250 | 15 - 30 * | 5 4 |
| Vegetable gratin |  | 5 mins | 250 | 5 - 15 | 4 |
| Meat and potatoes |  | Yes | 190 - 200 | 45 - 100 *** | 4 1 |
| Fish and vegetables |  | Yes | 180 | 30 - 50 *** | 4 2 |
| Lasagne and meat |  | Yes | 200 | 50 - 100 *** | 4 1 |
| Complete meal: fruit tart (level 5)/ lasagne (level 3)/ meat (level 1) |  | Yes | 180 - 190 | 40 - 120 *** | 5 3 1 |

* 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.

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

| | | |
|-----------|---|---|
| FUNCTIONS |  |  |
| | Grill | Forced Air |

HINTS AND 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 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 oven dishes 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.

MAINTENANCE AND CLEANING

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Carry out the required operations with the oven cold.

Disconnect the appliance from the power supply.

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

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.

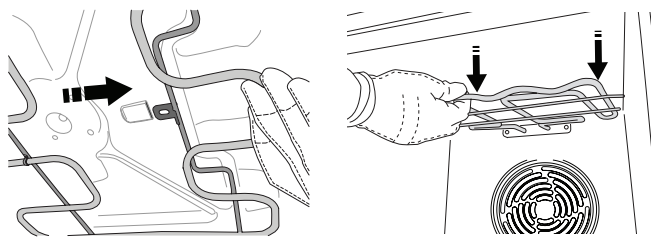
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.
- The upper heating element of the grill can be lowered to clean the ceiling of the oven.

ACCESSORIES

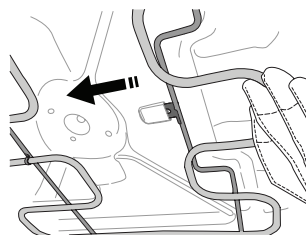
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

LOWERING THE UPPER HEATING ELEMENT

1. Pull the heating element out a little and lower it down.

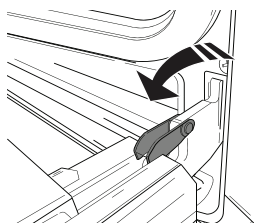


2. To reposition the heating element, lift it up and pull it slightly towards you, making sure to fit it into its seating.

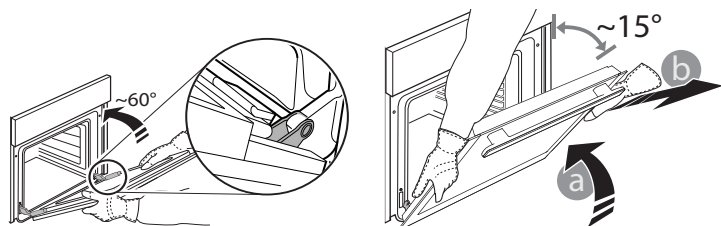


REMOVING AND REFITTING THE DOOR

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 (a) at the same time until it is released from its seating (b).



Put the door to one side, resting it on a soft surface.

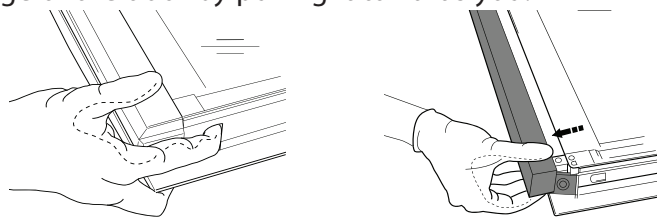
3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

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

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.

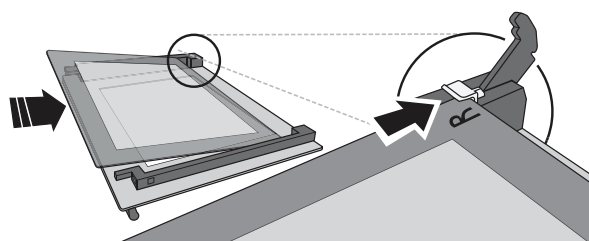
CLICK TO CLEAN - CLEANING THE GLASS

1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

3. To correctly reposition the inner glass, make sure that the "R" is visible in the left-hand corner. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.




4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is not broken before refitting the door.


TROUBLESHOOTING

| Problem | Possible cause | Solution |
|--------------------------|---|---|
| The oven is not working. | Power cut. Disconnection from the mains. | Check that the mains electricity supply is working and that the oven is connected to it. Turn the oven off and on again to see if the fault persists. |

PRODUCT FICHE

 [www](http://www.docs.hotpoint.eu) The product fiche with energy data of this appliance can be downloaded from the website docs.hotpoint.eu

HOW TO OBTAIN THE USE AND CARE GUIDE

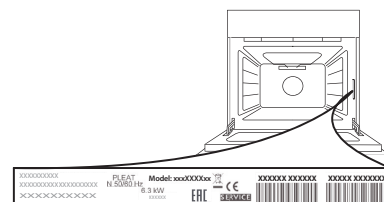
>  [www](http://www.docs.hotpoint.eu) Download the Use and Care Guide from our website docs.hotpoint.eu (you can use this QR Code), specifying the product's commercial code.



> 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.



400010869547

Printed in Italy