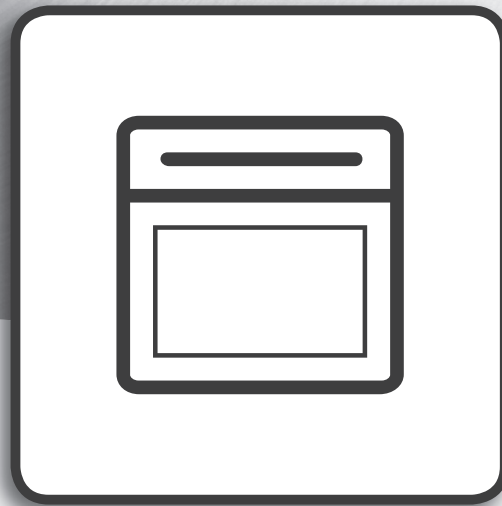


Hotpoint



Health & Safety, Use and Care and Installation guide



www.hotpoint.eu/register



ENGLISH3

ENGLISH

HEALTH & SAFETY, USE & CARE

and INSTALLATION GUIDE



THANK YOU FOR BUYING AN HOTPOINT PRODUCT.
In order to receive a more complete assistance,
please register your appliance on www.hotpoint.eu/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

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

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

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

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth

and similar may lead to risk of injury, ignition or fire.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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

Eggs in their shell and shole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.

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.

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

If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven (if present).

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.

Only use utensils suitable for use in a microwave oven.

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

If smoke is emitted switch off or unplug the appliance and keep

the door closed in order to stifle any flames.

PERMITTED USE

This appliance is 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.

This appliance is intended to be used in household and similar applications such as:

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

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

INSTALLATION

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

Children 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.

This appliance is intended to be used built-in. Do not use it freestanding.

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

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

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

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

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

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

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 you 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.

microwave energy.

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

The oven shall be cleaned regularly and any food deposits removed.

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

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.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm 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.

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: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to

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

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking moduls as they absorb heat far better.

Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

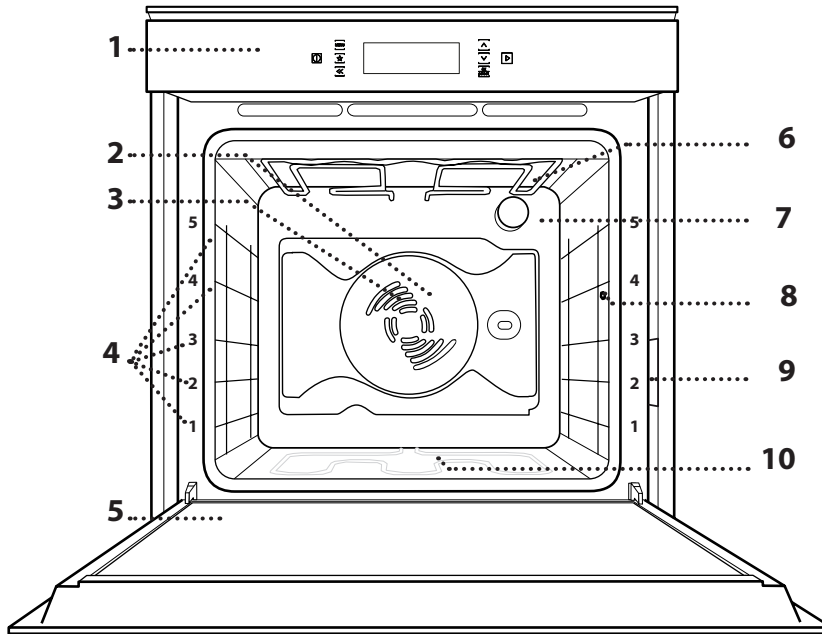
DECLARATION OF CONFORMITY

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. Fan
3. Circular heating element
(not visible)
4. Shelf guides
(the level is indicated on the front of the oven)
5. Door
6. Upper heating element / grill
7. Lamp
8. Meat probe connection
9. Identification plate
(not to be removed)
10. Lower heating element
(not visible)

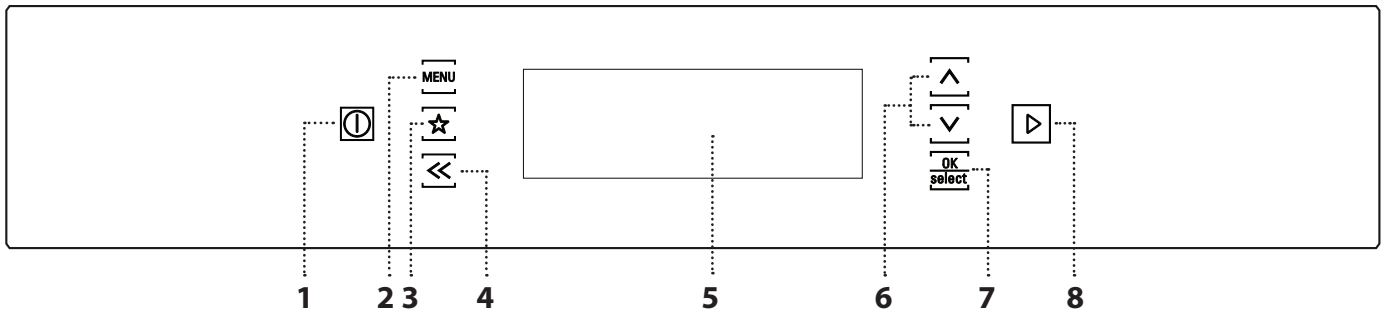
Please note:

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.

When the oven door is opened during cooking, the heating elements switch off.

CONTROL PANEL



1. ON/OFF

For turning the oven on and off.

2. MENU

For gaining quick access to the main menu.

3. FAVOURITES

For saving up to 10 of your favourite functions and recalling them quickly.

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

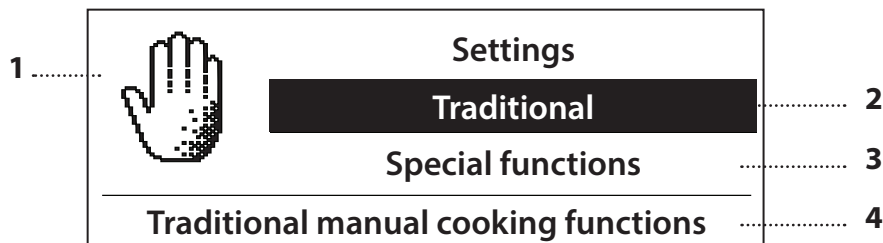
For selecting functions and confirming settings.

8. START

For starting the function that has been selected.

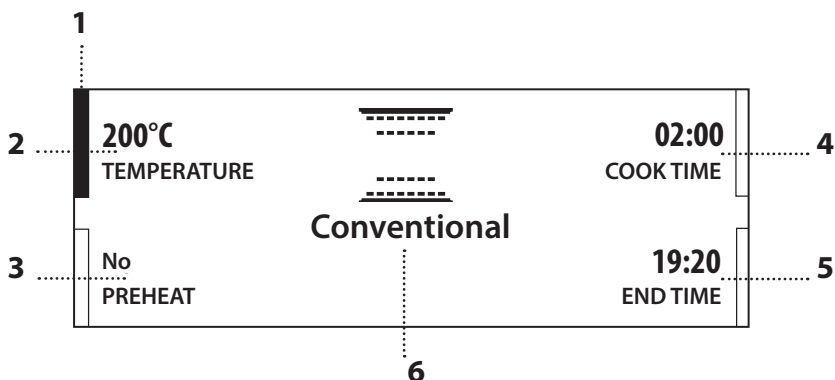
DESCRIPTION OF DISPLAY

MENU DISPLAY



1. Symbol for the function selected
2. Function selected
3. Other available functions
4. Description of the function selected

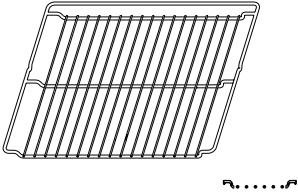
SETTINGS DISPLAY



1. Cursor (highlights the selected value)
2. Temperature/grill power
3. Preheating
4. Duration
5. Time at which the function will finish
6. Name of the function

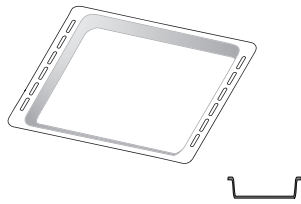
ACCESSORIES

WIRE SHELF



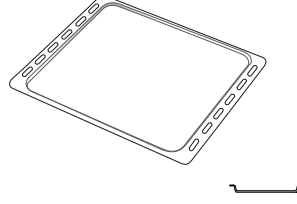
Use to cook food or as a support for pans, baking pans and other ovenproof items of cookware.

DRIP TRAY



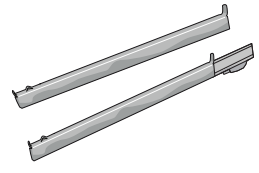
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY



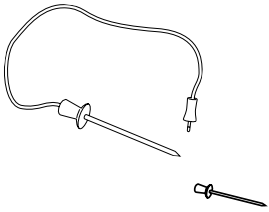
Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

SLIDING RUNNERS



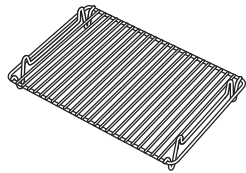
These make it easier to place accessories in and remove accessories from the oven.

MEAT PROBE



For measuring the core temperature of food during cooking.

GRILL PAN SET

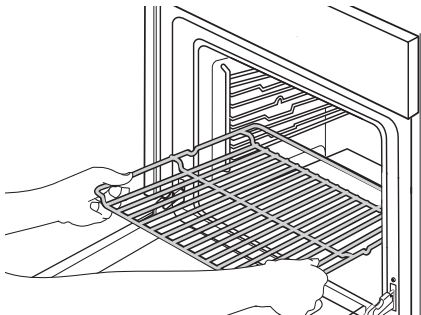


It has to be positioned inside the drip tray, in order to create a unit that can be used to grill meat, fish or vegetables.

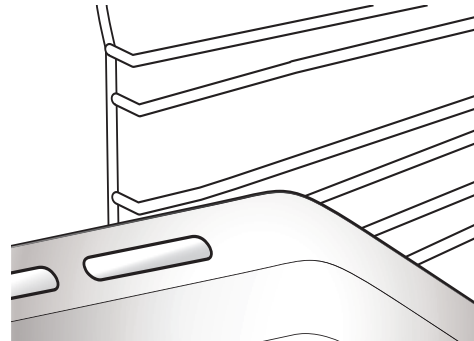
The number of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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

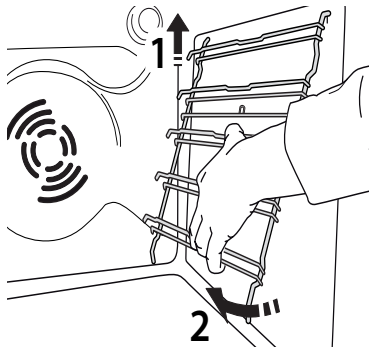


2. Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

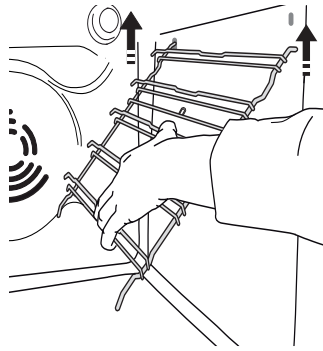


REMOVING AND REFITTING THE SHELF GUIDES

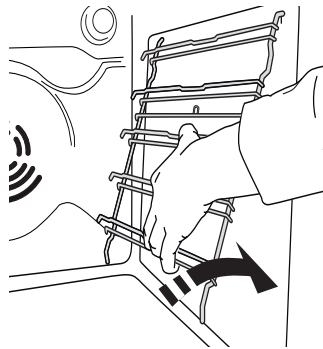
1. To remove the shelf guides, lift the guides up (1) and then gently pull the lower part out of its seating (2): The shelf guides can now be removed.



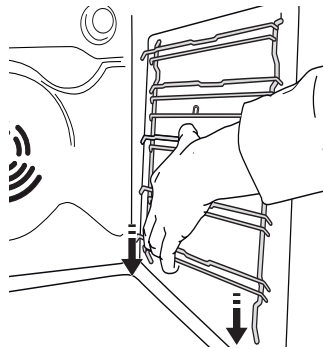
1. To refit the shelf guides, first fit them back into their upper seating.



2. Keeping them held up, slide them into the cooking compartment.

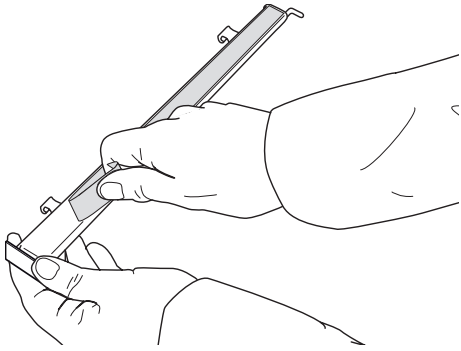


3. Lower them into position in the lower seating.

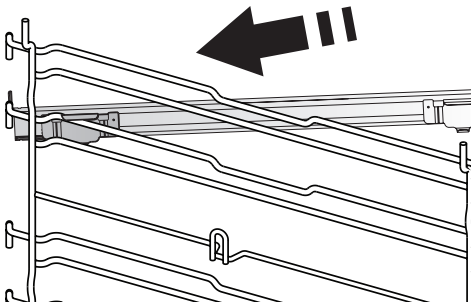


FITTING THE SLIDING RUNNERS

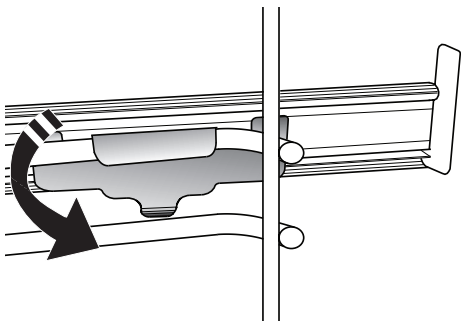
1. Remove the shelf guides.
2. Take the protective plastic off the sliding runners.



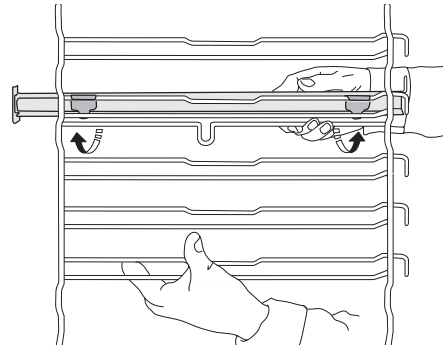
3. Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go (A). Lower the other clip into position.



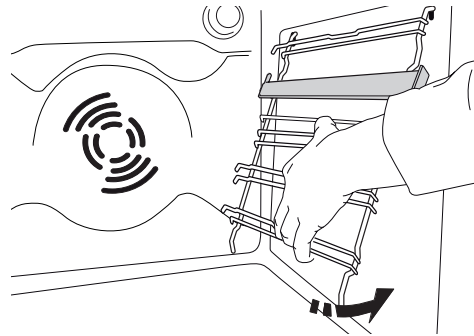
4. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely.



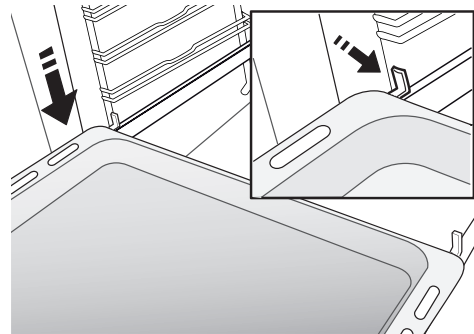
5. Repeat these steps on the other shelf guide on the same level. The sliding runners can be fitted on any level.



6. Reposition the shelf guides.



7. Rest the accessories on the sliding runners.



FUNCTIONS



TRADITIONAL



FAST PREHEATING

For preheating the oven quickly. Refer to the relevant section for instructions on how to use this function.



CONVENTIONAL*

For cooking any kind of dish on one shelf only. Use the 3rd shelf. To cook pizza, pies and desserts with liquid fillings, use the first or second shelf instead. The oven does not have to be preheated.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. We recommend placing food on the 4th or 5th shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position it on the 3rd or 4th shelf, adding approx. 500 ml of water. The oven does not have to be preheated. During cooking the oven door must remain closed.



TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). Position the food on the middle shelves. We recommend using a drip tray to collect the cooking juices: Position it on the 1st or 2nd shelf, adding approx. 500 ml of water. The oven does not have to be preheated. During cooking the oven door must remain closed. The turnspit (if provided) can be used with this function.



FORCED AIR

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time (e.g. fish, vegetables, desserts). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd level to cook on one shelf only; the 1st and 4th levels to cook on two shelves; and the 1st, 3rd and 5th levels to cook on three shelves. The oven does not have to be preheated.



CONVECTION BAKE

For cooking meat and pies with a liquid filling (savoury or sweet) on single shelf. Use the 3rd shelf. The oven does not have to be preheated.



SPECIAL FUNCTIONS



DEFROST

For defrosting food more quickly. We recommend placing food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.



KEEP WARM

For keeping just-cooked food hot and crisp (e.g. meat, fried food or flans). We recommend placing food on the middle shelf. The function will not activate if the compartment temperature is above 65°C.



RISING

For helping sweet or savoury dough to rise effectively. Place the dough on the 2nd shelf. The oven does not have to be preheated. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.



CONVENIENCE

Cooking ready meals kept at room temperature or from refrigerated cabinets (biscuits, liquid cake mixtures, muffins, first courses and bakery products). This function gently cooks all types of food quickly and can also be used to reheat food that has already been cooked. The oven does not have to be preheated. Follow the instructions on the food packaging.



MAXI COOKING

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.



FROZEN FOOD

Lasagne - pizza - strudel - French fries - bread. This function automatically selects the optimum cooking temperature and cooking mode for five different types of frozen convenience food. Use the 2nd or 3rd shelf in the oven. The oven does not have to be preheated.

Select "CUSTOM" to set the temperature for other types of products.

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



SPECIAL FUNCTIONS



SLOW COOKING

For gently cooking meat (at 90 °C) and fish (at 85 °C). This function cooks food slowly to make sure that it stays tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. 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, For meat, times range from 4 hours for 1 kg joints to 6-7 hours for 3 kg joints. For optimum results, it is advisable not to open the oven door during cooking in order to avoid heat dispersion; Use the meat probe (if available) or a standard oven thermometer for measuring the temperature of food.



ECO FORCED AIR*

For cooking stuffed roasting joints and fillets of meat on a single shelf. This function uses gentle, intermittent air circulation to prevent food from drying out excessively. When this function is in use, the ECO light will remain switched off throughout cooking but can be switched back on temporarily by pressing **OK select**. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked. It is advisable to use 3rd level. The oven does not have to be preheated.



SETTINGS

For changing the oven settings (language, time, audible signal volume, brightness, Eco mode).

Please note: When the oven is switched off but Eco mode is active, the brightness of the display will be reduced to save energy. It is reactivated automatically whenever any of the buttons are pressed, etc.



FULLY AUTOMATIC RECIPES

To make sure that you use this function correctly, read and download our cookbook from www.hotpoint.eu

For selecting one of 28 different preset recipes. The oven automatically sets the optimum cooking temperature, function and time. It is important to follow the instructions given in the cookbook on how to prepare food and use the accessories and different levels carefully.



MEAT PROBE RECIPES

This function automatically selects the optimum cooking mode for various different types of meat. It will suggest an optimum temperature for both the cooking compartment and the inside of the food depending on which type of meat is selected. These settings are listed in the relevant cooking table below, however you can vary either temperature as you like during any one stage.

To make sure that you insert and use the probe correctly, follow the instructions given in the relevant paragraph.

Position the meat on the 3rd shelf, placing it on an oven tray on the wire shelf or simply inside the drip tray. There is no need to preheat the oven.

During cooking, the oven door can still be opened to check the meat or add stock, but take care not to move the meat probe.

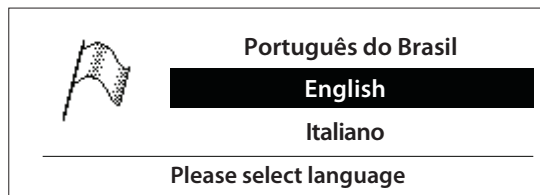
HOW TO USE THE OVEN

! Read the safety instructions carefully before using the product

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.

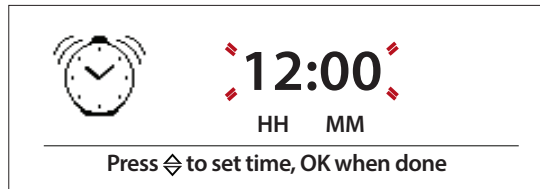


Press **▲** or **▼** to highlight the language you require and then press **OK** to confirm.

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 confirm by pressing **OK**.

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

3. HEAT THE OVEN

New ovens may emit odours due to the processing operations carried out at the factory. 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.

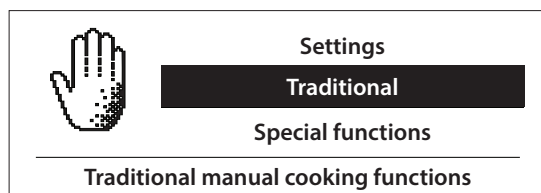
Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. "Forced Air" or "Convection Bake"). Follow the instructions for setting the function correctly.

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

DAILY USE

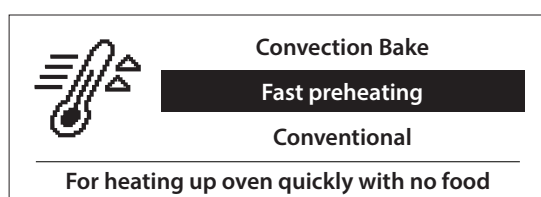
1. SELECT A FUNCTION

Press the **ⓘ** button to switch on the oven: the display will show the main menu and a list of available functions.



Press **▲** or **▼** to navigate through the main menu and highlight the item you would like to select.

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.

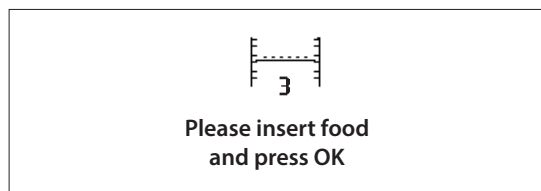


Press **▲** or **▼** to navigate the list on the screen. Press **OK select** to confirm and go to the settings menu: The display will show the basic settings for the function.

2. START

If the default settings are those you require, press the **▶** button.

When prompted, place the food in the oven. For best results, follow the instructions given in the cooking table.

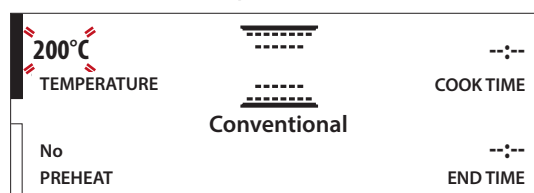


Press **▶** again to start cooking.

Please note: If the function you have selected includes a preheating phase, the display will prompt you to place the food in the oven once it has reached the required temperature. You can stop the function at any time by pressing the **ⓘ** button.

3. SET THE TEMPERATURE/ GRILL LEVEL

Use **▲** or **▼** to move the cursor to TEMPERATURE or GRILL LEVEL and press **OK select**: The value will flash.



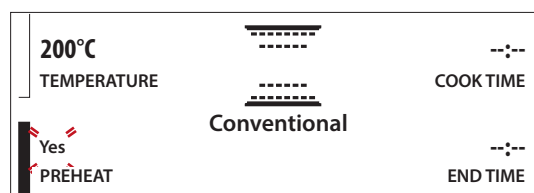
Use **▲** or **▼** to change the setting and press **OK select** to confirm.

Please note: You can change the time you have set, even while cooking is in progress, by following these steps again.

4. PREHEATING

This oven can cook any type of food with or without a preheating phase. Selecting "No" will reduce the overall cooking time (including preheating) and energy consumption by up to 25%.

Use **▲** or **▼** to move the cursor to PREHEAT and press **OK select**.



Change the setting by pressing **▲** or **▼** and press **OK select**. Once preheating has finished, an audible signal will sound to indicate that the oven has reached the set temperature.

Place the food inside and proceed with cooking.

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

. FAST PREHEATING

This function makes it possible to heat the oven quickly. Use **▲** or **▼** to select the function from the main menu and press **OK select**.



If the target temperature suggested is the one you require, press **▶**; if it is not, change it as described previously.

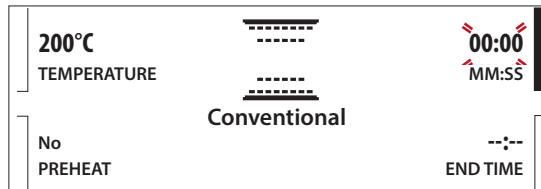


Once preheating has finished, an audible signal will sound to indicate that the oven has reached the set temperature: At this point, place the food inside and proceed with cooking by pressing **▶**: The oven will select the "Conventional" function automatically. If you want to set a different cooking function, press **MENU** and select the function you require.

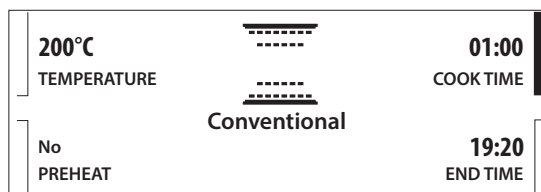
Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

5. SET THE LENGTH

Use **▲** or **▼** to move the cursor to **COOK TIME** and press **OK select**: 00:00 will flash on the display.



Use **▲** or **▼** to change this value: The display will show when cooking is expected to be complete at the same time.



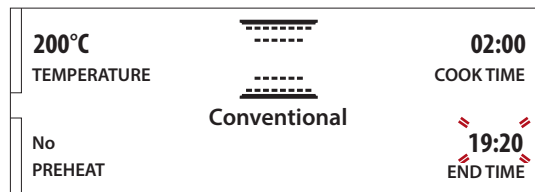
Press **OK select** to confirm.

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.

6. SET THE COOKING END TIME/DELAYED START

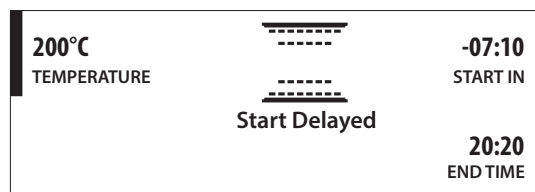
Changing the time for end of cooking makes it possible to program and delay the time at which cooking will start. When setting the duration of the function, the display will show what time cooking is expected to be complete.

Use **▲** or **▼** to move the cursor to **END TIME** and press **OK select**: The time will flash.



Use **▲** or **▼** to select the time you require cooking to end and press **OK select**. Press **▶** and place the food in the oven.

Press **▶** 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 require.

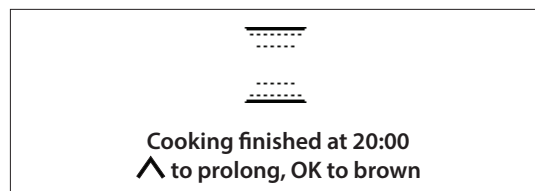


To cancel the delay you have set and start the function immediately, press **▶**.

Please note: This setting can only be applied if preheating of the oven is not required.

. BROWNING

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



If required, press **OK select** to activate a five-minute browning cycle. Cooking using the function that is currently selected can also be extended by pressing **▲**.

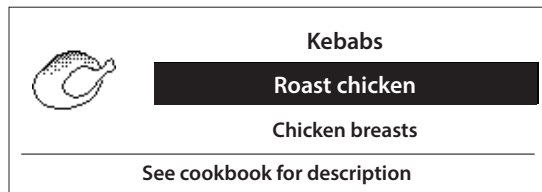
To stop the browning function, press **⏻** to switch off the oven or press **MENU** to access the main menu.

. FULLY AUTOMATIC RECIPES

The oven has 28 fully automatic recipes in which the optimum functions and cooking temperatures are preset.

To make the most of this function and obtain the best possible cooking results, read and download our cookbook from www.hotpoint.eu

Select "Recipes" from the main menu using \wedge or \vee . Press $\frac{OK}{select}$ to confirm and access the list of available dishes.



Use \wedge or \vee to scroll through the list, then press $\frac{OK}{select}$ to confirm your selection.



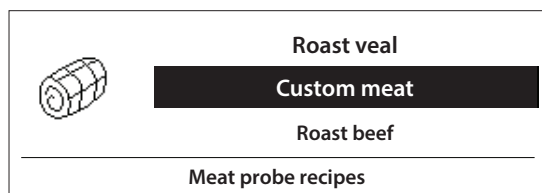
Press \triangleright and place the food in the oven. Press \triangleright again to activate the function. These recipes allow you to set an end cooking time.

Please note: An audible signal will sound and the display will indicate what actions the selected function needs you to take and when, e.g. turning the food or checking the progress of cooking.

. MEAT PROBE RECIPES

Using the food probe enables you to measure the core temperature of the food during cooking. Press \wedge or \vee to select the "Meat Probe Recipes" item from the main menu and press $\frac{OK}{select}$.

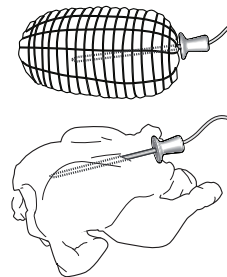
Press \wedge or \vee to select the item you want to cook from the list and confirm by pressing $\frac{OK}{select}$.



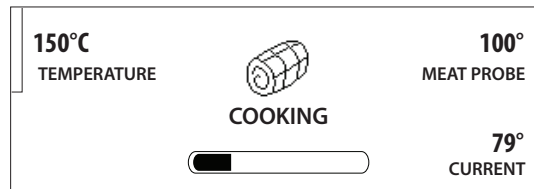
Please note: Selecting "Custom Meat" allows you to alter all of the settings (for the temperature of the oven and the temperature of the probe). The other recipes only allow you to change some of the settings.

Insert the food probe deep into the meat, avoiding bones or fatty areas. For poultry, insert the probe lengthways into the centre of the breast, avoiding hollow areas.

Connect the plug by inserting it into the connection provided on the right-hand side of the oven's cooking compartment.



Change (if possible) the preset settings as required or press \triangleright .



An audible signal will sound and the display will indicate when the food probe has reached the required temperature.

Once cooking is complete, the result can be perfected by extending the cooking time.

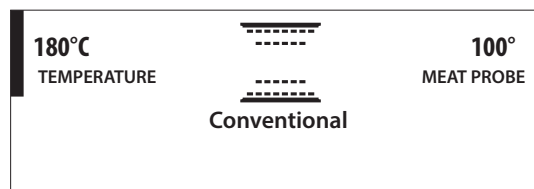
Press \wedge or \vee to set the length of time: The oven will use the "Conventional" function automatically.

Please note: An audible signal will sound and a message will appear if the probe has not been connected correctly.

USING THE MEAT PROBE WITH MANUAL FUNCTIONS

The meat probe can also be used with some of the manual functions to achieve optimal results when cooking meat.

Select a manual function and connect the probe: The top left of the display will show the temperature for the probe to reach.



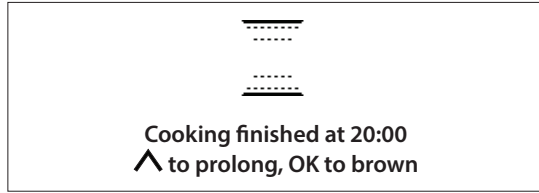
To change this setting, use \wedge or \vee to move the cursor next to the value and press $\frac{OK}{select}$.

When the setting starts flashing on the display, set the value you require using \wedge or \vee and then press $\frac{OK}{select}$ to confirm.

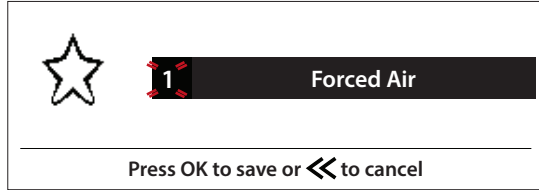
Refer to the specific table to find out which temperatures are recommended for different types of meat.

. FAVOURITES

To make the oven easier to use, it can save up to 10 of your favourite functions.



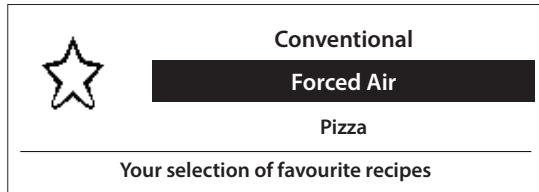
If you would like to save a function as a favourite and store the current settings for future use, press and hold ☆ once cooking is complete. Press ^{OK}/_{select} to confirm: The display will prompt you to save the function in a number between 1 and 10 on your list of favourites.



Use ^ or v to select the number, then conform by pressing ^{OK}/_{select}.

Please note: Press << to cancel. If the memory is full or the number has already been taken, the function will be overwritten.

To call up the functions you have saved at a later time, press and hold ☆: The display will show your list of favourite functions.



Use ^ or v to select the function, confirm by pressing ^{OK}/_{select}, and then press ▷ to activate.

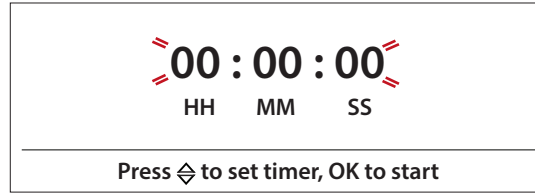
. SETTINGS

Use ^ or v to select the "Settings" from the main menu and press ^{OK}/_{select}. Select the item you would like to change and press ^{OK}/_{select} to go to the settings menu. Once you have chosen a new setting, press ^{OK}/_{select}.

Please note: When Eco mode has been activated, the brightness of the display will be reduced when the oven is switched off. During cooking, the light will switch off after one minute.

. 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.



Press ^ or v 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: The timer does not activate any of the cooking cycles.

To stop the timer at any time, press Ⓚ

. KEY LOCK

To lock the keypad, press and hold ^{OK}/_{select} and << at the same time for at least five seconds.



To unlock the keypad, repeat the same procedure.

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 Ⓚ 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.

Use the accessories supplied and preferably dark-coloured metal baking pans 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.

DESSERTS

Cook delicate desserts with the conventional function on one shelf only.

Use dark-coloured metal baking pans and always place them on the wire shelf supplied.

To cook on more than one shelf, select the "Forced Air" function and position the baking pans on different shelves to facilitate the circulation of hot air.

To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

If using non-stick baking pans, 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.

For desserts with moist fillings or toppings (such as cheesecake or fruit tarts) use the "Convection bake" function.

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.

Scatter the mozzarella over the pizza two thirds of the way through cooking.

RISING

It is always best to cover the dough with a damp cloth before placing it in the oven.

Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C).

The proving time for pizza starts at around one hour for 1 kg of dough.

MEAT















































Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked.

For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10 to 15 minutes, or wrap it in aluminium foil.

When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.










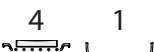




















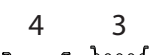



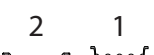


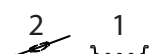











To collect the cooking juices, we recommend placing a drip tray filled with half a litre of water directly underneath the wire shelf on which the meat is placed. Top-up when necessary.

COOKING TABLES





























FOOD	FUNCTION	PREHEAT.	TEMPERATURE. (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Leavened cakes		-	160-180	30-90	2/3 
		-	160-180	30-90	4  1 
Filled cake (cheese cake, strudel, fruit pie)		-	160 - 200	35 - 90	3 
		-	160-200	40-90	4  1 
Biscuits/tartlets		-	170 - 180	20 - 45	3 
		-	160-170	20 - 45	4  1 
		-	160-170	20-45 ***	5  3  1 
Choux buns		-	180 - 200	30-40	3 
		-	180 - 190	35-45	4  1 
		-	180 - 190	35-45 ***	5  3  1 
Meringues		-	90	110-150	3 
		-	90	140-160	4  1 
		-	90	140-160 ***	5  3  1 
Bread/pizza/focaccia		-	190-250	15-50	1 / 2 
		-	190-250	20-50	4  1 
		-	190-250	25 - 50	5  3  1 

FUNCTIONS							
	CONVENTIONAL	GRILL	TURBOGRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR

ACCESSORIES							
	WIRE SHELF	OVENWARE OR BAKING PAN ON THE WIRE SHELF	DRIP TRAY/BAKING TRAY	DRIP TRAY	DRIP TRAY WITH 500 ml OF WATER	BAKING TRAY	MEAT PROBE (optional)

FOOD	FUNCTION	PREHEAT.	TEMPERATURE. (°C)	COOKTIME (Min.)	LEVEL AND ACCESSORIES
Salty cakes (vegetable pie, quiche)		-	180 - 190	40-55	2 / 3 
		-	180 - 190	45-70	4 1 
		-	180 - 190	45-70 ***	5 3 1 
Vols-au-vents/puff pastry crackers		-	190 - 200	20 - 30	3 
		-	180 - 190	20-40	4 1 
		-	180 - 190	20-40 ***	5 3 1 
Lasagne/baked pasta/ cannelloni/flans		-	190 - 200	45-65	3 
Lamb/veal/ beef/pork 1 kg		-	190 - 200	80-110	3  
Poultry/rabbit/duck 1 kg		-	200 - 230	50 - 100	3  
Turkey/goose 3 kg		-	190 - 200	80-130	2  
Baked Whole Fish (fillet, whole)		-	180 - 200	40 - 60	3 
Stuffed vegetables (tomatoes, courgettes, eggplants)		-	180 - 200	50-60	2 
Toasted bread		-	High	3-6	5 
Fish fillets/slices		-	Medium	20 - 30*	4 3 
Sausages/kebabs/ spare ribs/hamburgers		-	Medium - High	15 - 30 *	5 4 
Roast chicken 1-1.3 kg		-	Medium	55-70 **	2 1  
Roast chicken 1-1.3 kg		-	High	60 - 80	2 1  
Roast beef rare 1 kg		-	Medium	35-50 **	3  
Leg of lamb/knuckle		-	Medium	60-90 **	3  
Roast potatoes		-	Medium	35-55 **	3 
Vegetable gratin		-	High	10-25	3 

FUNCTIONS							
	CONVENTIONAL	GRILL	TURBOGRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR

FOOD	FUNCTION	PREHEAT.	TEMPERATURE. (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Lasagne and meat		-	200	50-100 ***	 
Meat and potatoes		-	200	45-100 ***	 
Fish and vegetables		-	190	30-50 ***	 
Complete meal Fruit tart (level 5)/ lasagne (level 3)/ meat (level 1)		-	190	40-120 ***	  
Frozen pizza		-	Auto	10-15	
		-	Auto	15-20	 
		-	Auto	20 - 30	  
		-	Auto	20 - 30	   
Stuffed roasting joints		-	200	80-120 ***	
Cuts of meat (rabbit, chicken, lamb)		-	200	50-100 ***	





MEAT PROBE RECIPES						
RECIPE	RECOMMENDED PROBE TEMPERATURE (°C)	FUNCTION	PREHEAT.	TEMPERATURE (°C)	COOK TIME (Min.)	
Roast beef rare	48	Auto	-	3	40 - 60	
Roast beef medium	60	Auto	-	3	50 - 70	
Roast beef, well done	68	Auto	-	3	60 - 80	
Roast turkey	75	Auto	-	1 / 2	90 - 180	
Roast chicken	83	Auto	-	3	50 - 70	
Roast veal	68	Auto	-	3	60 - 90	
Custom meat	45-90	Auto	-	3	-	

Please note:

*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.

ACCESSORIES							
	WIRE SHELF	OVENWARE OR BAKING PAN ON THE WIRE SHELF	DRIP TRAY/BAKING TRAY	DRIP TRAY	DRIP TRAY WITH 500 ml OF WATER	BAKING TRAY	MEAT PROBE (optional)

TESTED RECIPES

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

RECIPE	FUNCTION	PREHEAT.	LEV	TEMP. (°C)	COOK TIME (Min.)	ACCESSORIES* AND NOTES
Shortbread		-	3	150	40-50	Drip tray/baking tray
		-	3	150	35-45	Drip tray/baking tray
		-	1 - 4	150	30 - 45	Shelf 4: baking tray Shelf 1: drip tray/baking tray
Small cakes		-	3	170	25 - 35	Drip tray/baking tray
		-	3	160	20 - 30	Drip tray/baking tray
		-	1 - 4	160	25 - 35	Shelf 4: baking tray Shelf 1: drip tray/baking tray
Fatless sponge cake		-	2	170	30-40	Baking pan on wire shelf
		-	2	160	30-40	Baking pan on wire shelf
		-	1 - 4	160	35-45	Shelf 4: baking pan on wire shelf Shelf 1: baking pan on wire shelf
2 Apples pies		-	2	185	70 - 90	Baking pan on wire shelf
		-	2	175	70 - 90	Baking pan on wire shelf
		-	1 - 4	175	75 - 95	Shelf 4: baking pan on wire shelf Shelf 1: baking pan on wire shelf
Toast		-	5	High	4 - 6	Rack
Hamburgers		-	5	High	18 - 30	Shelf 5: rack (turn food halfway through cooking)
						Shelf 4: drip tray with water

* You can obtain any accessories that are not supplied from our After-sales service.

The guidelines in the table are not intended for use with the sliding runners. You will need to test different temperatures and cooking times, etc. without the sliding runners.

Energy consumption and preheating time

Select the required function and carry out the test with only the "Preheating" option activated ("Yes preheating").

Energy efficiency class (in accordance with the IEC 60350-1 standard): Refer to the specific table to conduct the test.

Testing the accuracy of the control system

Select the required function and carry out the test with only the "Preheating" option deactivated (when preheating is activated, the oven control system intentionally varies the temperature profile).

FUNCTIONS							
	CONVENTIONAL	GRILL	TURBOGRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR

CLEANING

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Carry out the required operations with the oven cold.

Disconnect the oven 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

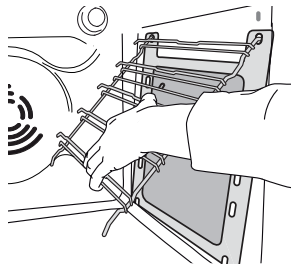
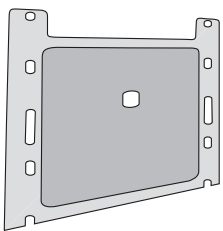
- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately 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 interior surface of the door glass is covered in a special coating that makes it easy to clean. To keep the glass in peak operating condition, clean it with water only using a non-abrasive sponge. To eliminate any residual grease, add a few drops of neutral detergent to the water. To eliminate any residual grease, you can add a few drops of neutral detergent to the water.
- 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 .

CLEANING THE REAR WALL AND THE CATALYTIC PANELS

This oven is equipped with special catalytic panels 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.

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.

MAINTENANCE

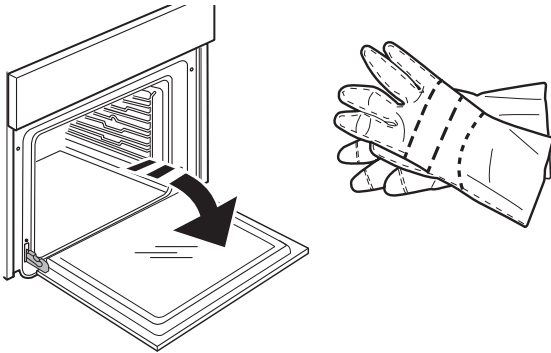
Use protective gloves during all operations.

Carry out the required operations with the oven cold.

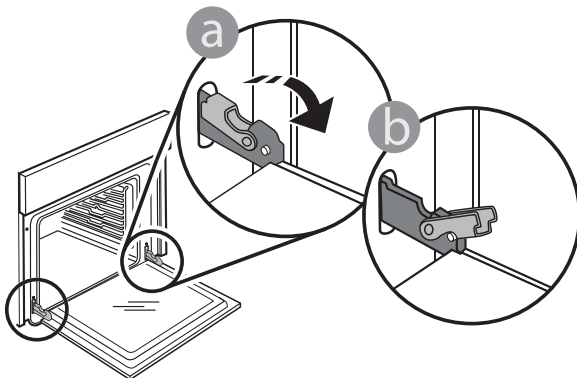
Disconnect the oven from the power supply.

REMOVING THE DOOR

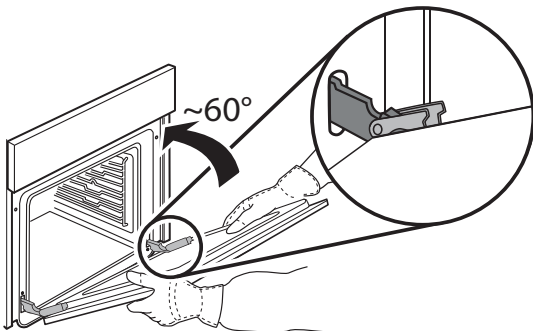
1. Open the door fully.



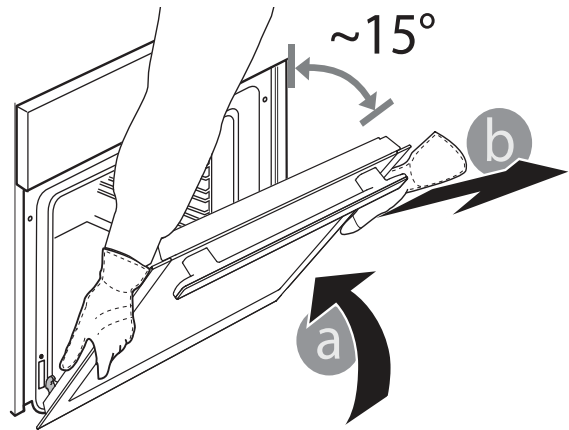
2. Lower the catches as far as possible.



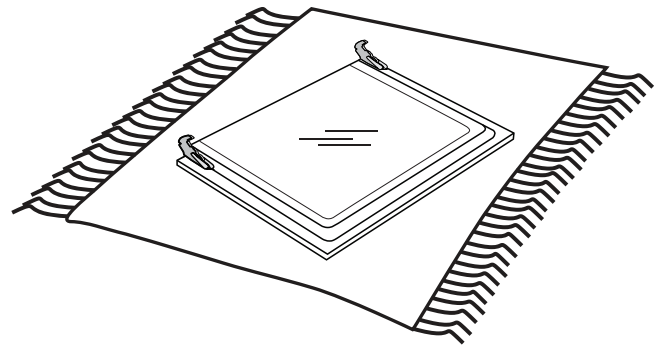
3. Close the door as much as you can.



4. 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.

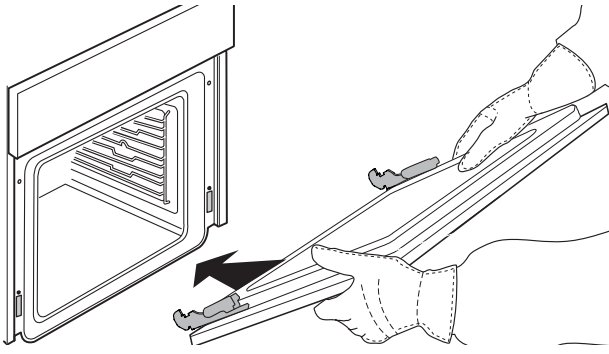


5. Put the door to one side, resting it on a soft surface.

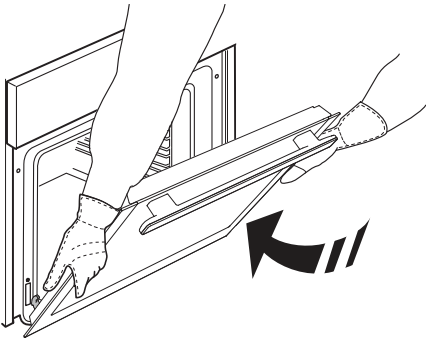


REFITTING THE DOOR

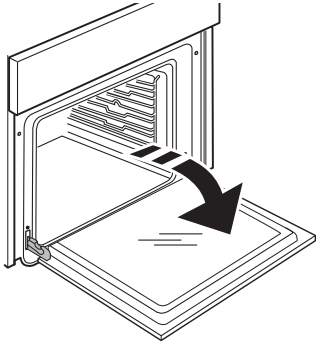
1. Move the door towards the oven, aligning the hooks of the hinges with their seating.



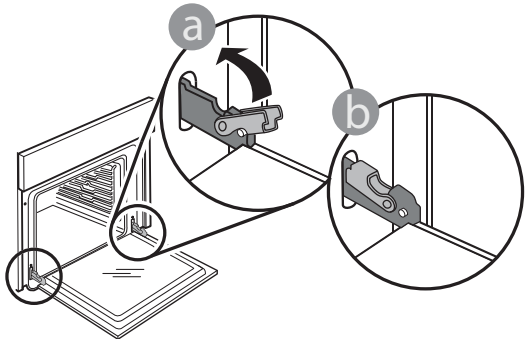
2. Secure the upper part into its seating.



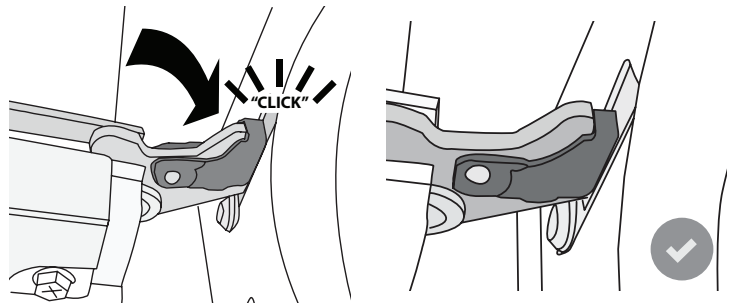
3. Lower the door and then open it fully.



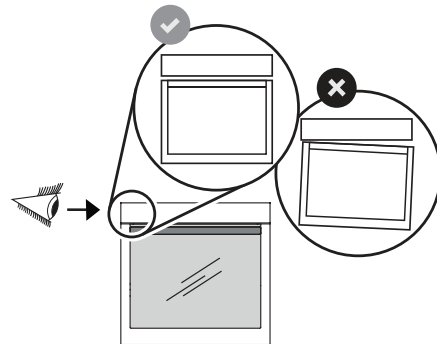
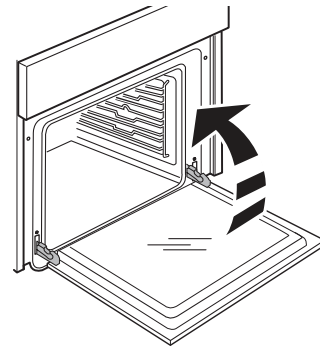
4. Lower the catches into their original position: Make sure that you lower them down completely.



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

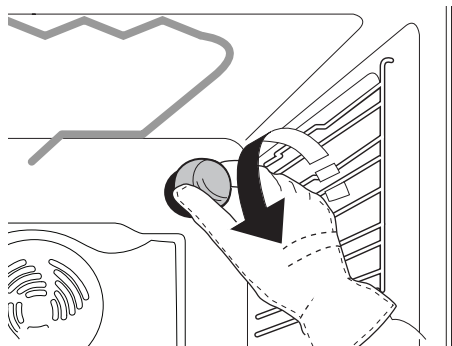


6. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.



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.

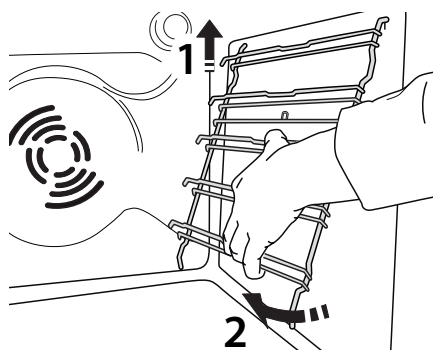
The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

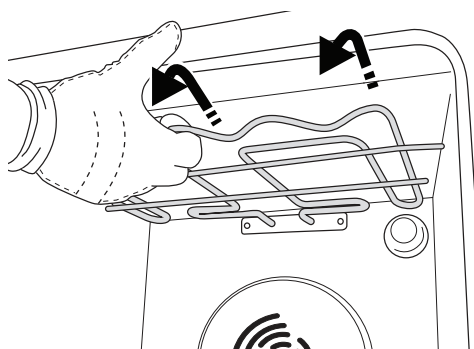
- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

LOWERING THE UPPER HEATING ELEMENT

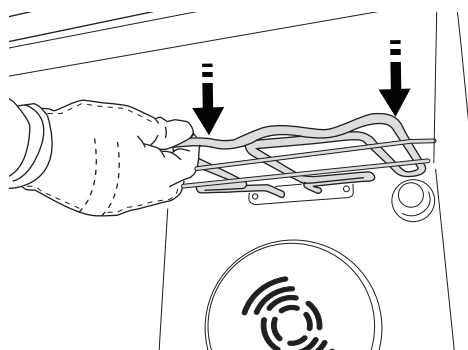
1. Remove the shelf guides.



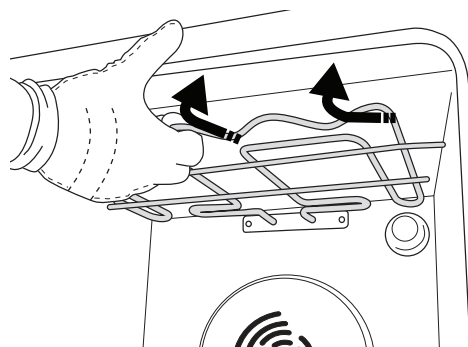
2. Carefully take the heating element out.



3. Lower the heating element.



4. To reposition the heating element, lift it up, pulling it slightly towards you, be sure it comes to rest on the lateral supports.



TROUBLESHOOTING

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



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

Problem	Possible cause	Solution
The oven 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 heating up.	Function selected. Door open.	Select a different function. Turn off the oven and restart it to see if the fault persists. Close the door and see if the fault persists.
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".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Maintenance" section.
Cooking will not start and/or an audible signal sounds.	The selected function is not compatible with the action you wish to perform.	Select the function again. Remove and then reinsert the meat probe.
The light switches off during cooking.	ECO function activated.	From the "Settings" - "ECO" section, select the "No" option to deactivate it.

Problem	Possible cause	Solution
The light is not working.	The bulb needs replacing.	Follow the instructions for replacing the bulb given in the "Maintenance" section.
The brightness of the display is reduced.	ECO function activated.	From the "Settings" - "ECO" section, select the "No" option to deactivate it.
Nothing is happening when the buttons are pressed.	Oven 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 OK select and << buttons at the same time. Clean the surface of the control panel with a microfibre cloth (see the "Cleaning" section).
The oven is making noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.

TECHNICAL DATA

 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 THE CUSTOMER SUPPORT SERVICE

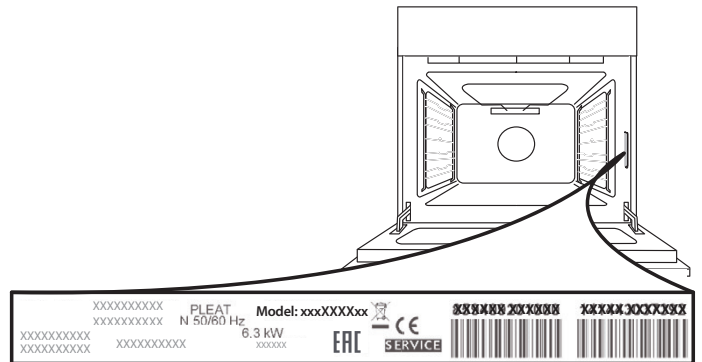
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

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:

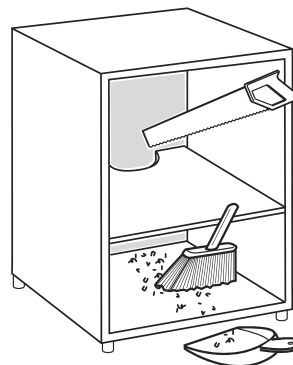
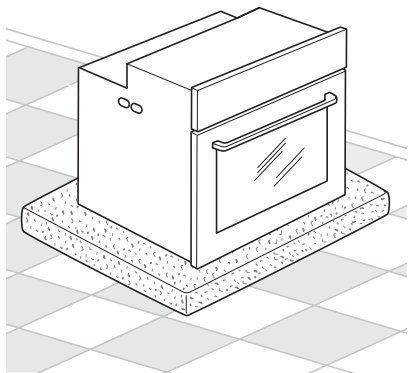
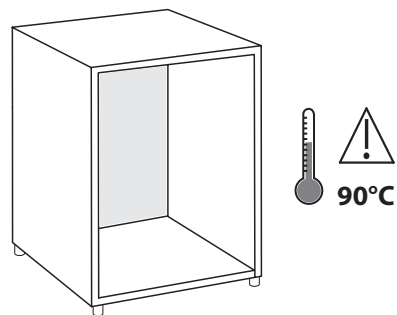
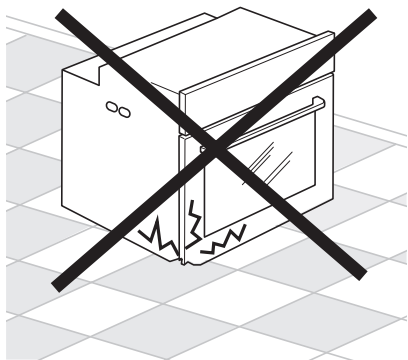
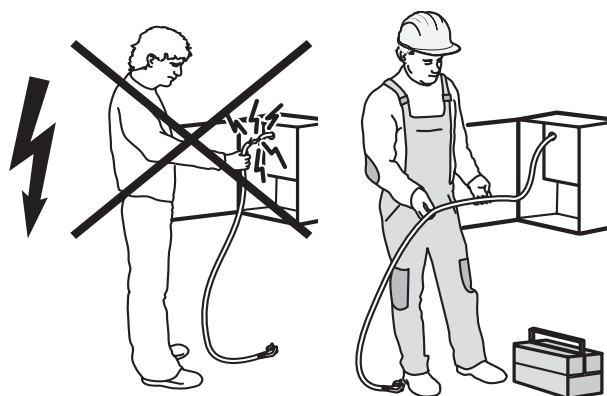
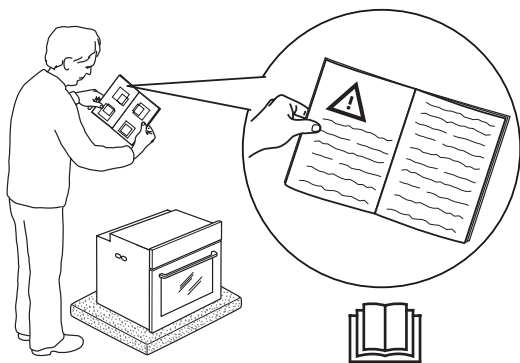
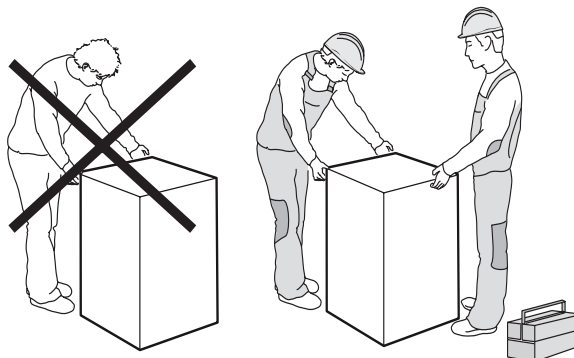
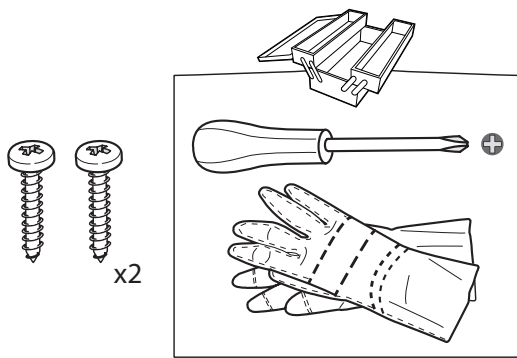
- a brief description of the fault;
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the right-hand edge of the cooking compartment when the oven door is open).
- your full address;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

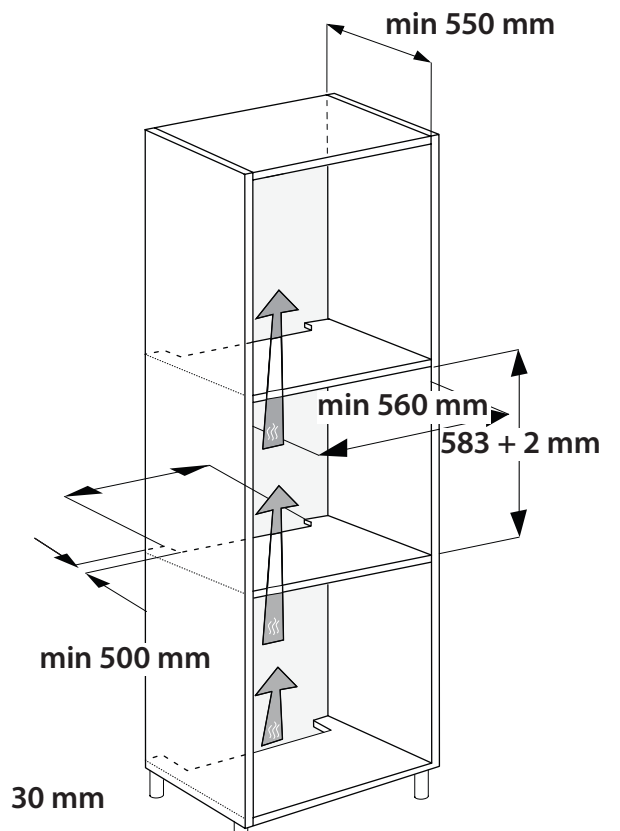
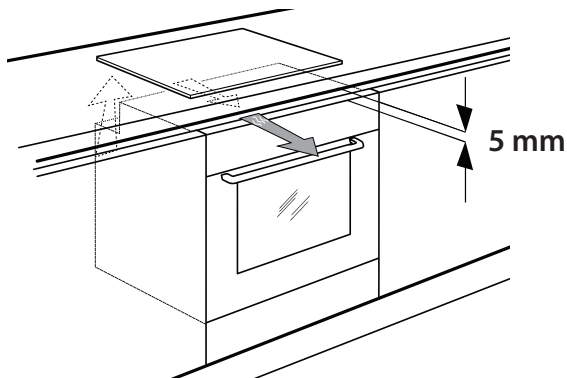
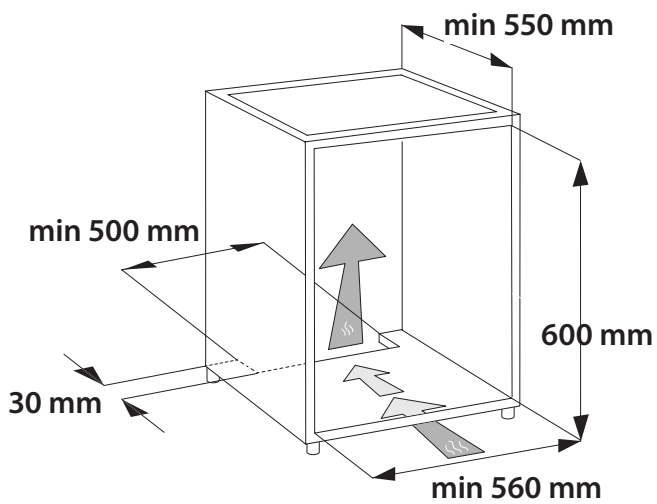
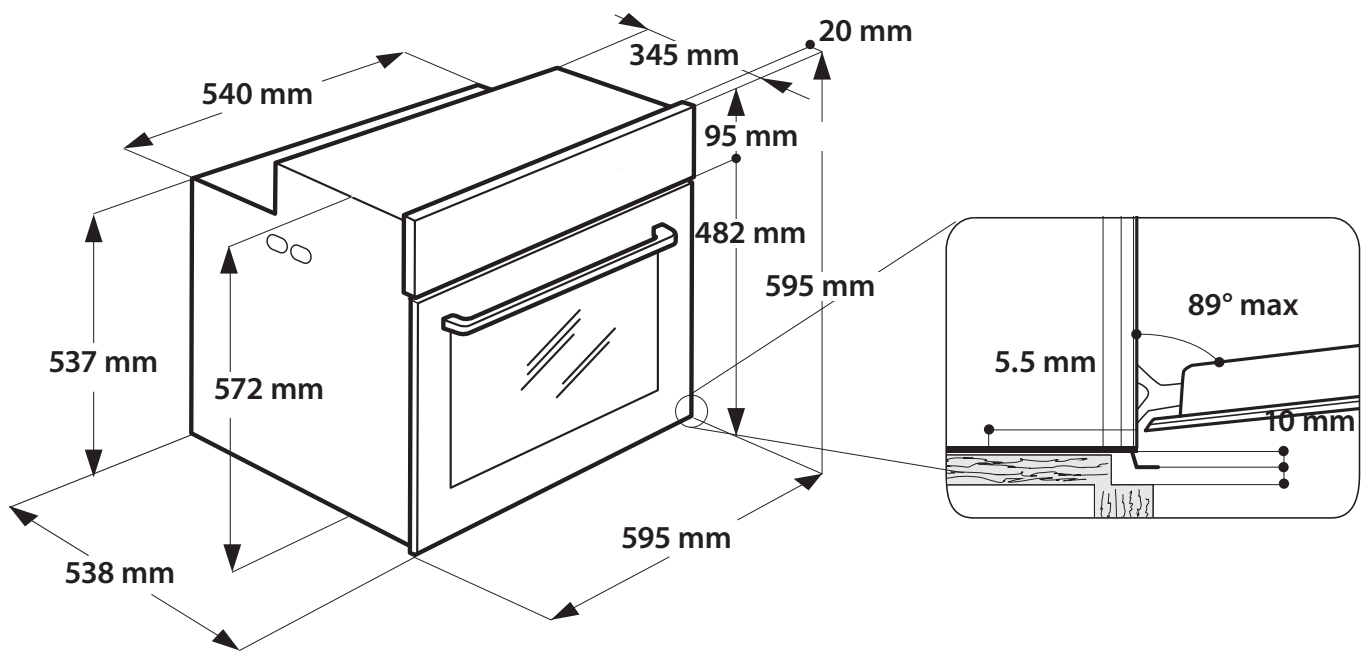


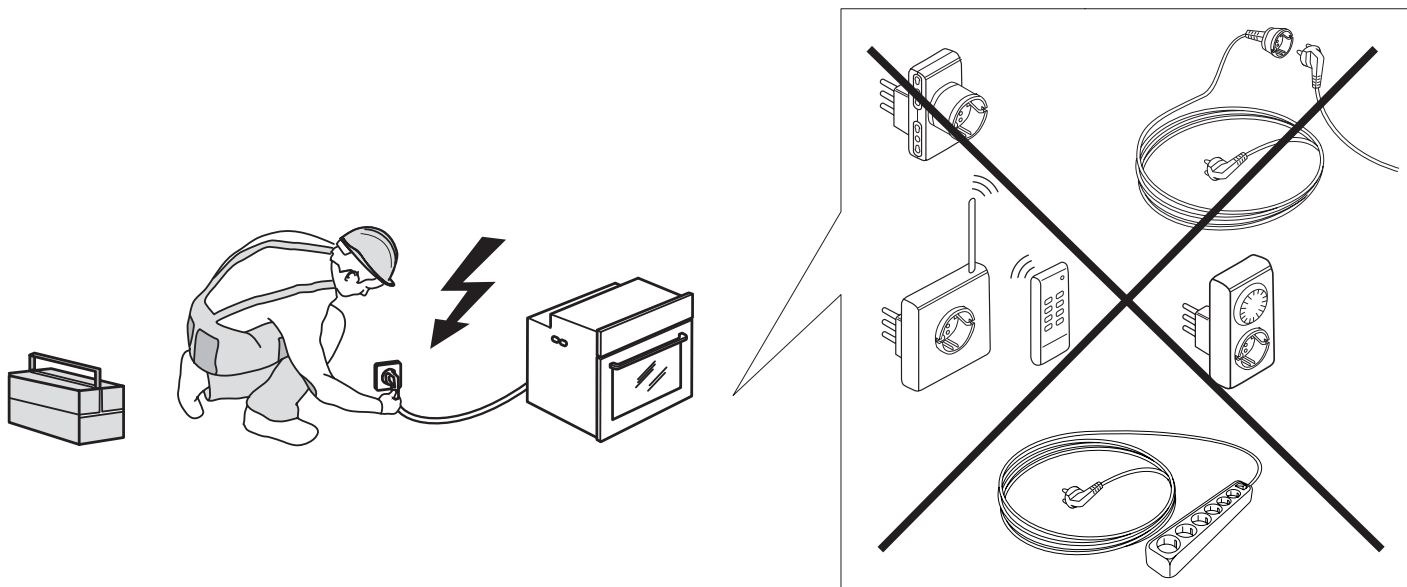
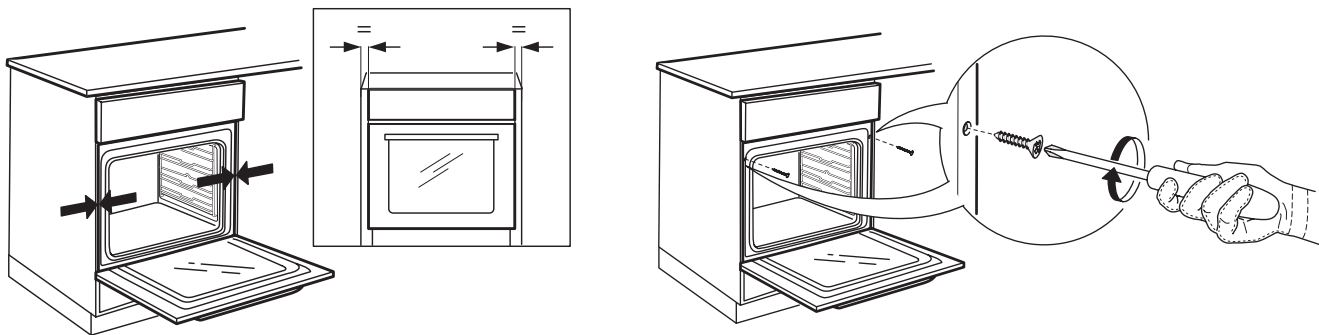
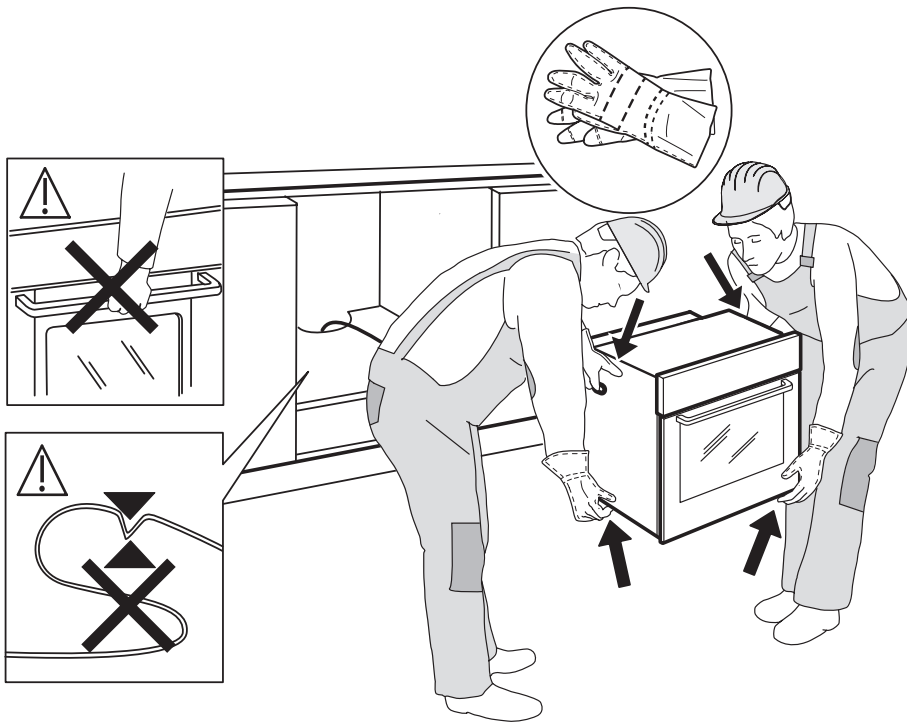
Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

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

Manufacturer:
Whirlpool Europe s.r.l. - Socio Unico
Viale Guido Borghi 27
21025 Comerio (VA)
Italy









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