

USER MANUAL

SAFETY INSTRUCTIONS

Before using the appliance, read these safety instructions. Keep them nearby 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.

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

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Do not touch the oven during pyrolytic cycle (self cleaning) - risk of burns. Keep children and animals away during and after the pyrolytic cycle (until the room has been fully ventilated). Excess spillage, especially fats and oils, must be removed from the oven cavity before initiating the pyrolytic cycle. Do not leave any accessory or material within the oven cavity during the pyrolytic cycle.

⚠ If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the pyrolytic cycle. - risk of burn.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

IMPORTANT TO BE READ AND OBSERVED

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a 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, bed & breakfast and other residential environments.

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

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. 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. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burn.

⚠ Do not install the appliance behind a decorative door - risk of fire.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug

is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ In case of replacement of power cable, contact an authorized service center.

CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.

⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electrical shock.

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.

DISPOSAL OF HOUSEHOLD APPLIANCES

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 local authority, the collection service for household waste or the store where you purchased 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 negative consequences for the environment and human health.

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

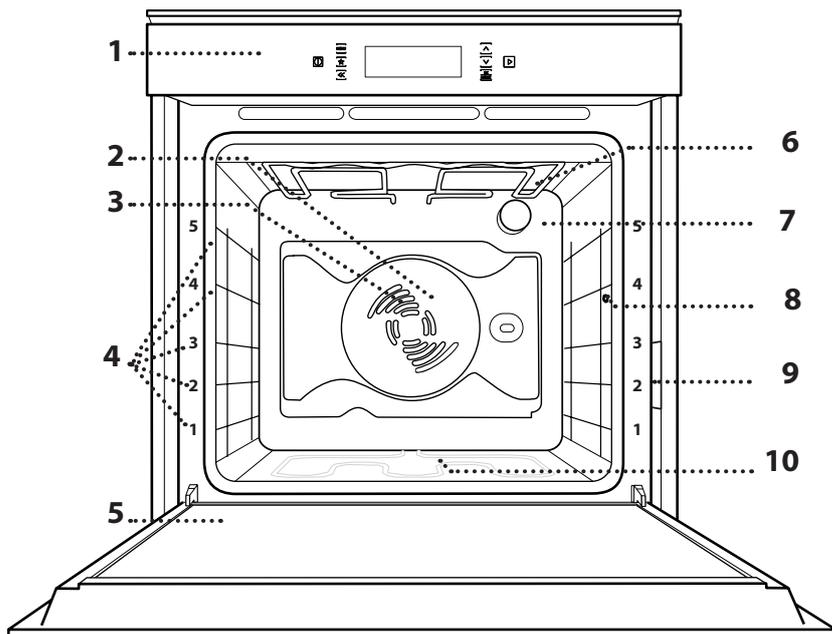
Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

Standard cycle (PYRO): which is suitable for cleaning a very dirty oven. Energy-saving cycle (PYRO EXPRESS/ECO) - only in some models -: which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).

ECO DESIGN DECLARATION

This appliance meets the Eco Design requirements of European Regulations n.65/2014 and 66/2014 in conformity to the European standard EN 60350-.

PRODUCT DESCRIPTION



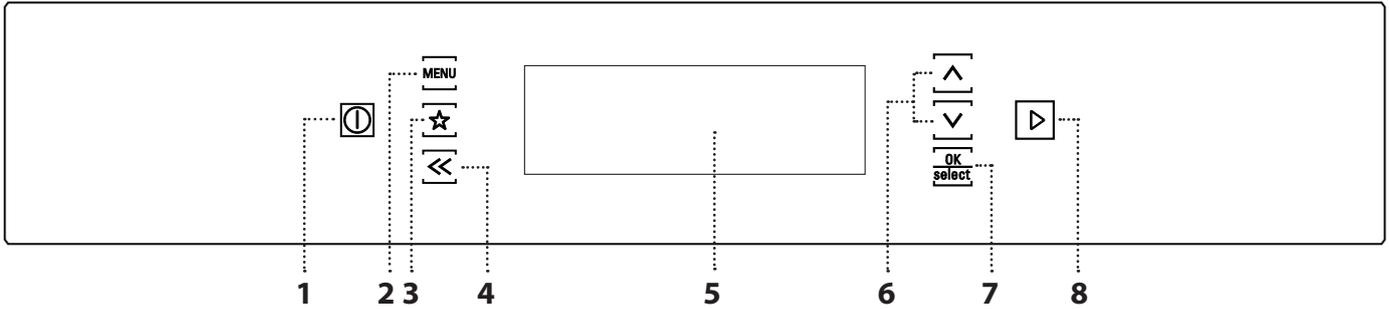
1. Control panel
2. Fan
3. Circular heating element (not visible)
4. Shelf guides (the level is indicated on the front of the oven)
5. Door
6. Upper heating element/grill
7. Lamp
8. Meat probe connection
9. Identification plate (not to be removed)
10. Bottom heating element (non-visible)

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 switching the oven on and off.

2. MENU

For gaining quick access to the main menu.

3. FAVOURITES

To save and quickly retrieve up to 10 favorite functions.

4. BACK

For returning to the previous menu.

5. DISPLAY

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

7. OK / SELECT

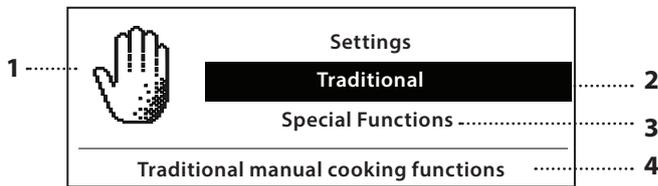
For selecting functions and confirming settings.

8. START

For starting the function that has been selected.

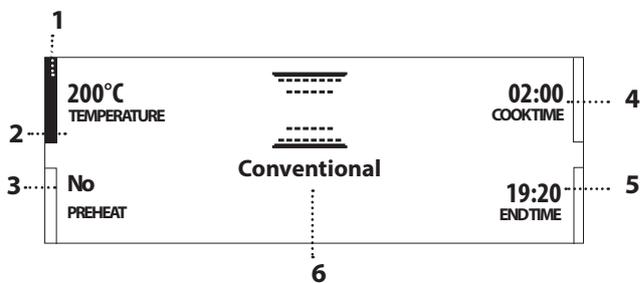
DESCRIPTION OF DISPLAY

MENU DISPLAY



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

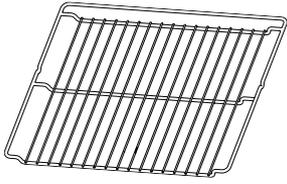
SETTINGS DISPLAY



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



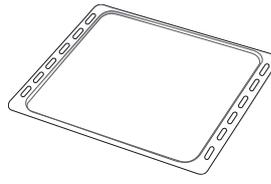
For use in cooking food or as a support for pans, baking pans and other ovenproof cooking receptacles.

DRIP TRAY



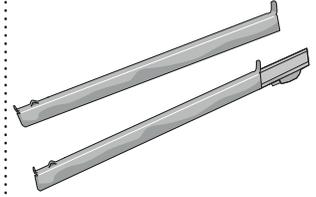
For use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or to collect cooking juices when positioned under the wire shelf.

BAKING TRAY



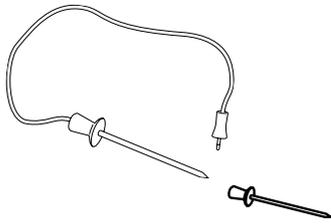
For use in cooking bread and pastry products, but also for meat, fish en papillote, etc.

SLIDING RUNNERS *



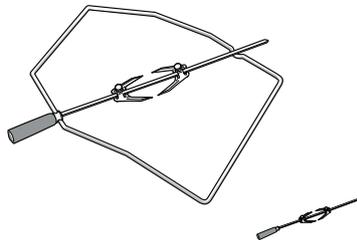
To facilitate inserting or removing accessories.

MEAT PROBE *



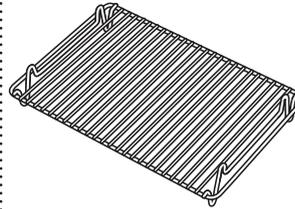
For measuring the core temperature of food during cooking.

TURNSPIT *



For roasting large pieces of meat and poultry uniformly in conjunction with the "Turbo grill" function.

GRILL PAN SET *



To be placed inside the drip tray, creating a useful set for grilling meat, fish or vegetables.

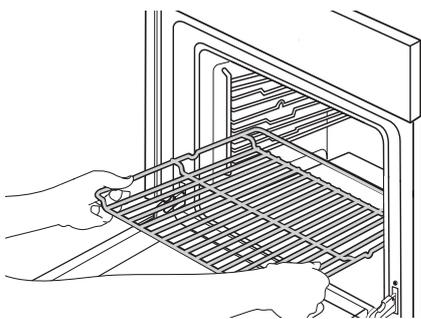
*Available only on certain models.

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

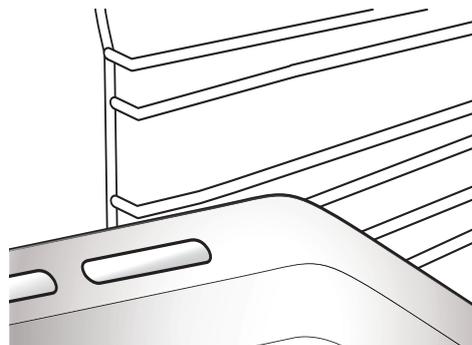
Other accessories that are not supplied can be purchased separately from the After-Sales Service.

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.

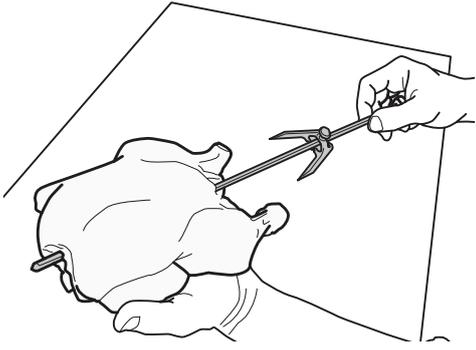


2. Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

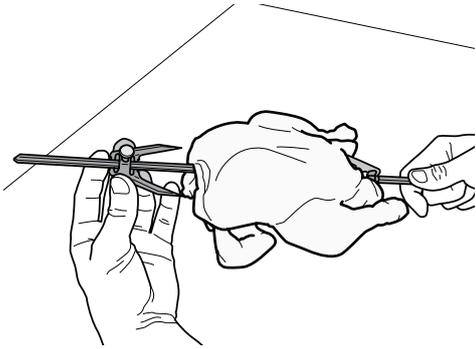


USING THE TURNSPIT (IF PRESENT)

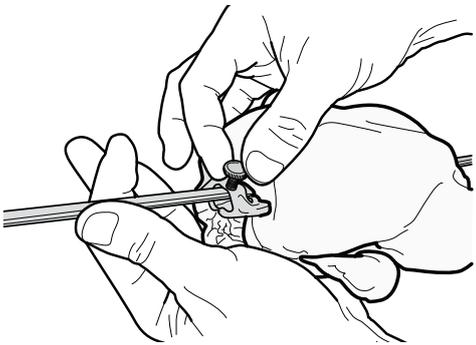
1. Insert the skewer into the centre of the meat and slide it in until it is held firmly in place on the fork.



2. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place.



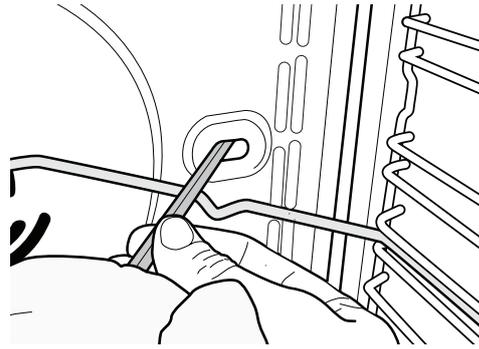
3. Tighten the fixing screw to secure it in position.



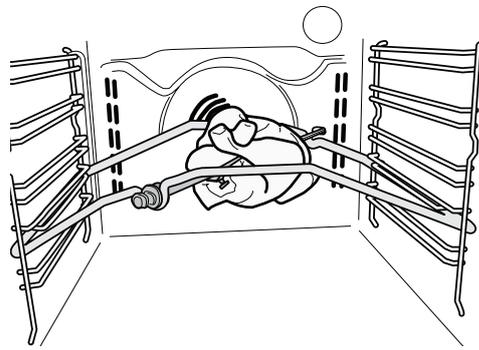
4. If cooking poultry, be sure to secure the meat with twine.



5. Insert the support at the second level, then insert the tip of the skewer in the seating located on the rear wall of the oven compartment.



6. Rest the round part of the skewer on the relevant support.

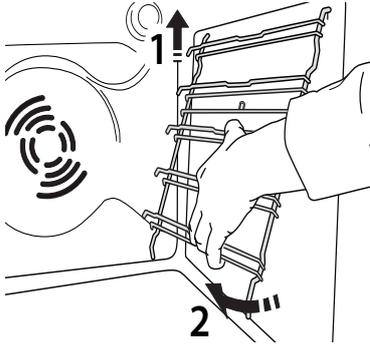


To use the turnspit, select the "Turbo grill" function. To collect the cooking juices, position the drip tray below the meat and add 500 ml of water.

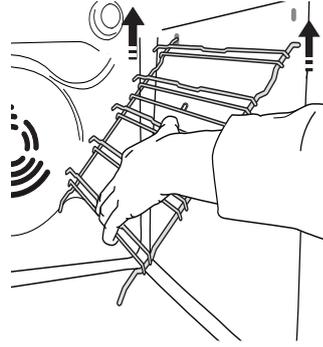
To avoid burning yourself, manipulate the hot skewer with the plastic handle (which must be removed before cooking).

REMOVING AND REFITTING THE SHELF GUIDES

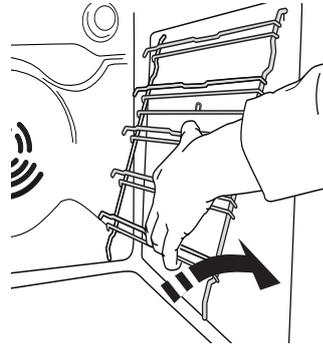
1. To remove the shelf guides, lift the guides up (1) and then gently pull the lower part out of its seating (2): the shelf guides can now be removed.



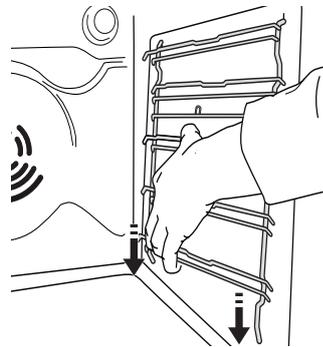
2. To refit the shelf guides, first fit them back into their upper seating.



3. Keep them raised as you bring them nearer to the compartment.

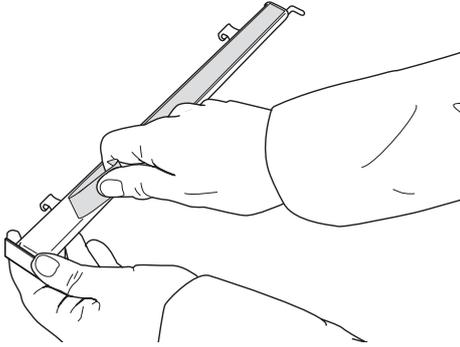


4. Position them into the lower seatings.

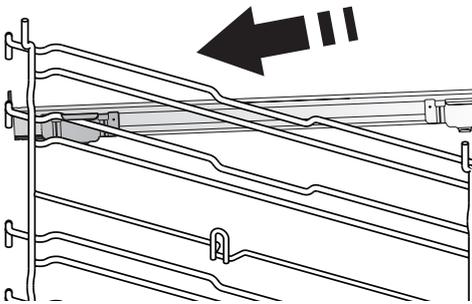


FITTING THE SLIDING RUNNERS (ONLY IN SOME MODELS)

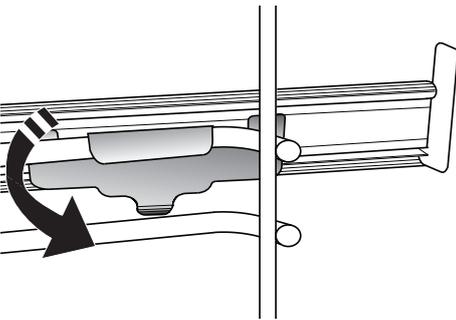
1. Remove the shelf guides.
2. Remove the plastic protection from the sliding runners.



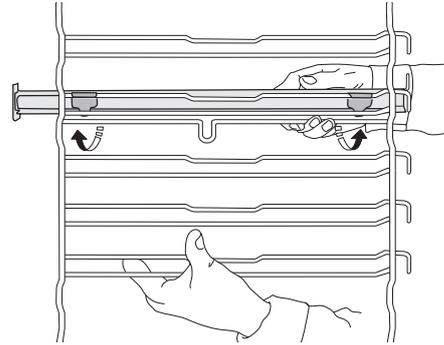
3. Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. (fig. A); lower the other clip into position.



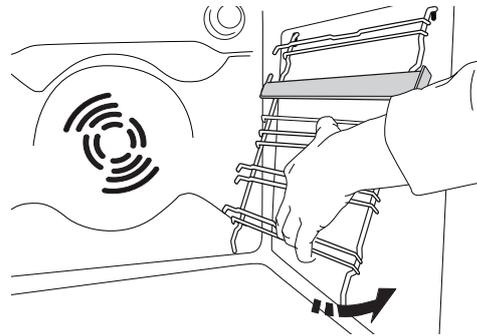
4. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely.



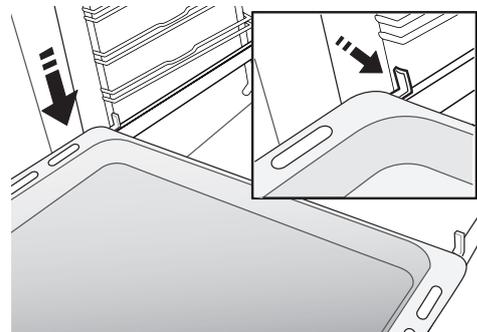
5. Repeat these steps on the other shelf guide on the same level. The sliding runners can be fitted on any level.



6. Refit the shelf guides.



7. Position the accessories on the shelf guides.



FUNCTIONS



TRADITIONAL



CONVENTIONAL

For cooking any kind of dish on one shelf only. Use the 3rd shelf.

To cook pizzas, savoury pies and sweets with juicy fillings, use the 1st or 2nd level.

The oven does not have to be preheated.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. Place food on the 4th or 5th level.

When grilling meat, we recommend using a drip tray to collect the cooking juices: position it on the 3rd or 4th shelf, adding approx. half a litre 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 level, adding approx. half a litre 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

To cook a variety of food on different shelves (maximum three) at the same time if each calls for the same cooking temperature (e.g., fish, vegetables, cakes).

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 to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves.

The oven does not have to be preheated.



CONVECTION BAKE

To cook meat and pies with juicy fillings (savoury or sweet) on single shelf.

Use the 3rd shelf.

The oven does not have to be preheated.



FAST PREHEATING

For preheating the oven quickly. Please refer to the specific paragraph for instructions on use.



SPECIAL FUNCTIONS



DEFROSTING

For defrosting food faster. Place food on the middle shelf. It is advisable to leave food in its packaging in order to prevent it from drying out.



KEEP WARM

For keeping just-cooked food hot and crisp (e.g: meat, fried food or flans). Place 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.

In order to protect the quality of the rising, do not activate this function if the oven has just been used and is still hot.



CONVENIENCE

Cooking ready meals kept at room temperature or from refrigerated cabinets (biscuits, liquid cake mixtures, muffins, main courses and bakery products). This function gently cooks all food quickly; it can also be used to reheat cooked food.

The oven does not have to be preheated.

Follow the instructions on the food packaging.



MAXI COOKING

For cooking large joints of meat (more than 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 best cooking temperature and cooking mode for five different types of frozen convenience food. Use the 2nd or the 3rd shelf.

The oven does not have to be preheated.

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

SLOW COOKING

To gently cook meat (at 90°C) and fish (at 85°C).

This function cooks food slowly to keep it tender and succulent.

Due 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, and from four hours for joints of meat weighing 1 kg to six or seven hours for joints of meat weighing 3 kg. Roasted meat weighing 1 kg should be cooked for 4 hours and a roast weighing 3 kg should be cooked for 6-7 hours.

For best results, keep oven door closed during cooking in order to avoid heat dispersion; use the meat probe (if provided) or a normal oven thermometer.

ECO FORCED AIR*

For cooking stuffed roasts and meat cut into pieces on a single shelf. This function uses intermittent, delicate ventilation to prevent excessive dehydration of the food.

When this ECO function is in use, the light will remain switched off throughout cooking but can be switched back on temporarily by pressing .

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.



AUTOMATIC CLEANING

For eliminating cooking spatters using a cycle at very high temperature (approx. 500 °C). Two self-cleaning cycles are available: a complete cycle (PYRO) and a shorter cycle (PYRO EXPRESS).

It is advisable to use the complete cycle only in case of a very dirty oven, and the shorter cycle if the function is used at regular intervals.



SETTINGS

For changing the oven settings (power, 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.



FULLY AUTOMATIC RECIPES

To make sure that you use this function correctly, read and download the recipe book from our website docs.hotpoint.eu

To select one of 28 different preset recipes. The oven automatically sets the best cooking temperature, function and time. It is important to follow the suggestions for the preparation, accessories and levels to be used, which are outlined in the recipe book.



MEAT PROBE RECIPES (ONLY IN SOME MODELS)

This function automatically selects the best cooking mode for different types of meat. It will suggest the best temperature for both the cooking compartment and the inside of the food, depending on the type of meat being cooked. These temperatures are listed below in the specific cooking table. However, it is possible to vary both temperatures to your liking within a certain range.

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, using an oven tray placed on the wire shelf or the drip tray alone. Preheating the oven is not necessary.

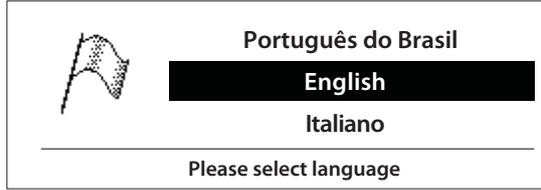
During cooking, the oven door can be opened to check the meat or add stock, but take care not to move the meat probe.

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

USING THE APPLIANCE FOR THE FIRST TIME

1. PLEASE SELECT 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 your desired language, then press **OK** to confirm.

Please note: The language can be changed again later by accessing the "Settings" menu.

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, then press **OK** to confirm.

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

3. HEATING THE OVEN

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

Before you cook food, we therefore recommend heating the empty oven 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).

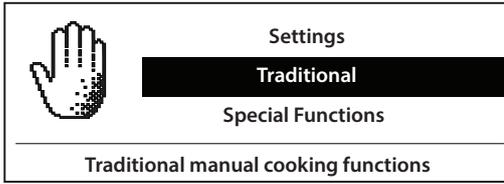
Follow the instructions for setting the function correctly.

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

DAILY USE

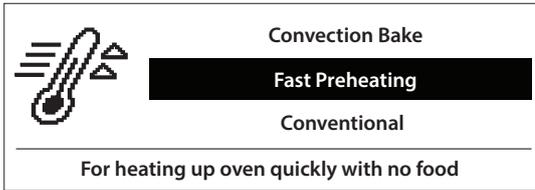
1. SELECT A FUNCTION

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.

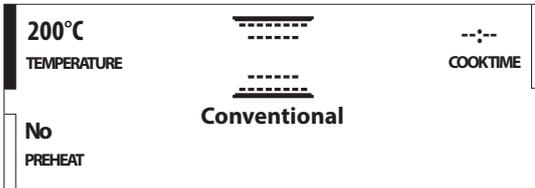
Once the item you would like to select is highlighted on the display, press **OK select** to confirm the selection and go to the settings menu (see below) or to the list of functions.



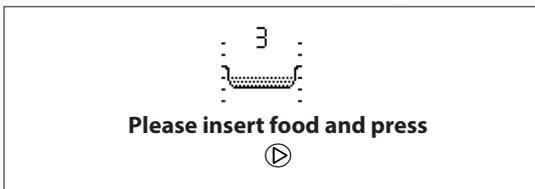
Press **▲** or **▼** to navigate through the list given. Press **OK select** to confirm and go to the Settings menu: The display will show the basic settings for the function.

2. START

When the pre-set values match those desired, press the **▶** button.



When requested, place the food in the oven; follow the instructions in the cooking table for best results.

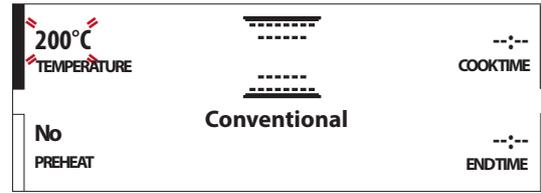


Press **▶** again to start cooking.

Please note: if the selected function calls for preheating, the display will ask you to place the food in the oven when the preheating phase is finished. To stop the function at any time, press the **⏻** button.

3. SET THE TEMPERATURE/ GRILL LEVEL

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



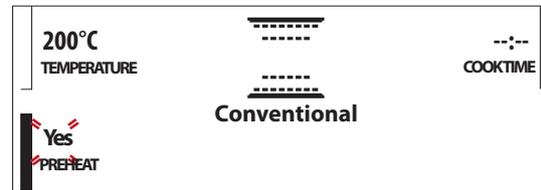
Use **▲** or **▼** to change the setting then press **OK select** to confirm.

Please note: The settings can be changed during cooking by repeating the same operations.

4. PREHEATING

This oven can cook any type of food, even 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** to confirm.



Change the settings by pressing **▲** or **▼**, then press **OK select** to confirm.

Once preheating has finished, an audible signal will sound to indicate that the oven has reached the set temperature.

Place the food in the oven and begin 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

It is possible to preheat the oven quickly through this function.

Use **▲** or **▼** to select the function from the main menu, then press **OK select** to confirm.



If the recommended temperature matches what you want, press **▶**, otherwise, proceed as outlined previously to change it.

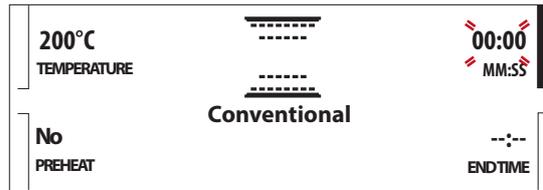


Once preheating has finished, an audible signal will sound to indicate that the oven has reached the set temperature. At this point, place the food in the oven and begin cooking by pressing **▷**: the oven will automatically select the Conventional function. If you wish to set a different cooking function, press **MENU** and select the desired function.

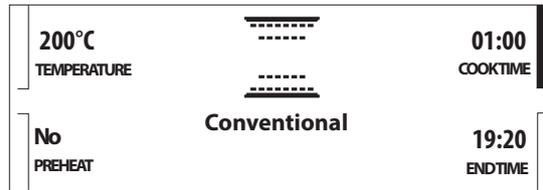
Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

5. SET THE DURATION

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



Use **▲** or **▼** to change the setting: the display will also show the time at which cooking is expected to be complete.



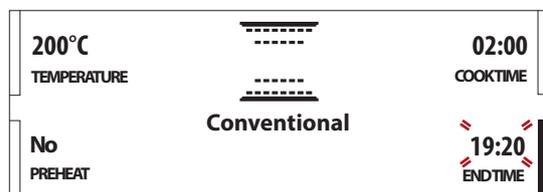
Press **OK select** to confirm.

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 END COOKING TIME / DELAYED START

By changing the end cooking time, it is possible to delay the start time and programme when the cooking will begin. 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 would like 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 a period of time that was calculated so that the cooking ends at the desired time.



To activate the function immediately, cancelling the programmed delay time, press **▷**.

Please note: this setting is only possible when preheating 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. It is also possible to extend the cooking time while maintaining the active function by pressing **▲**.

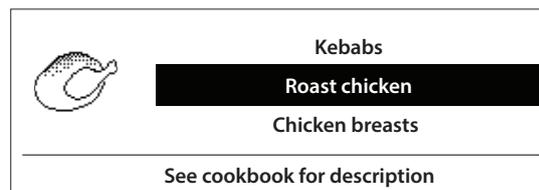
To stop the browning function, press **ⓘ** to switch off the oven or press **MENU** to access the main menu.

• 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 achieve the best cooking results, it is recommended that you read and download the recipe book from our website www.hotpoint.eu.

Select "Recipes" from the main menu using **▲** or **▼**. Press **OK select** to confirm and access the list of available dishes.



Use **▲** or **▼** to scroll through the list, then press **OK select** to confirm your selection.



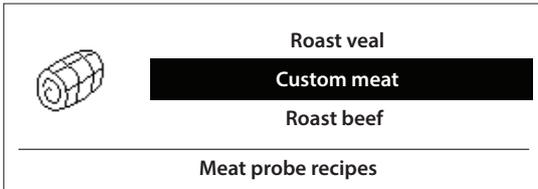
Press **▷** and place the food in the oven. Press **▷** again to activate the function.

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).

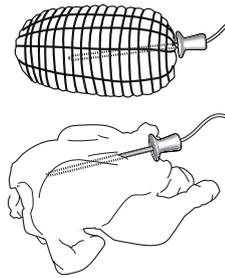
. MEAT PROBE RECIPES  (ONLY IN SOME MODELS)

Using the meat probe enables you to measure the core temperature of the food during cooking. Press **▲** or **▼** to select Meat Probe Recipes from the main menu then press **OK select** to confirm. Press **▲** or **▼** to select a dish from the recommended list, then press **OK select** to confirm.

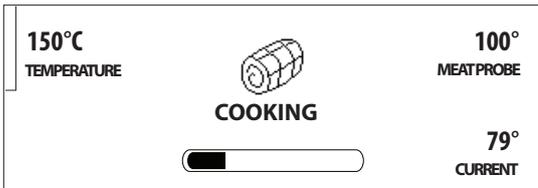


Please note: Selecting "Custom Meat" allows you to alter all of the settings (temperature of the oven and temperature of the probe). The other recipes only allow you to change some of the settings.

Insert the 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 pin by inserting it into the socket located on the right side of the oven compartment.



Change (if possible) the preset settings as required or press **▷**.

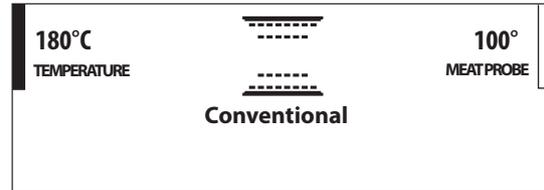


An audible signal will sound and the display will indicate when the food probe has reached the required temperature. Once cooking is complete, the result can be perfected by extending the cooking time. Press **▲** or **▼** to set the length of time: the oven will use the Conventional function automatically.

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 right of the display will show the temperature for the probe to reach.

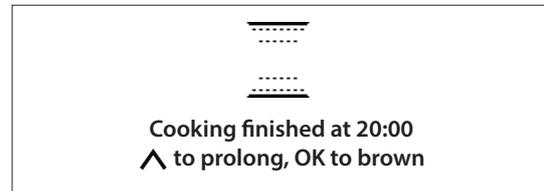


To change this setting, use **▲** or **▼** to move the cursor next to the value and press **OK select**. When the setting starts flashing on the display, set the value you require using **▲** or **▼** and then press **OK select** to confirm.

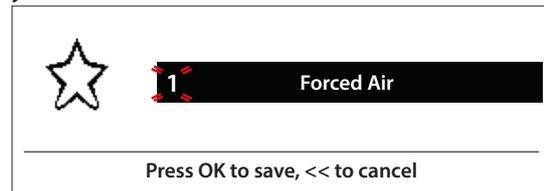
Consult the specific table to see the recommended temperatures for the various types of meat.

. FAVOURITES

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



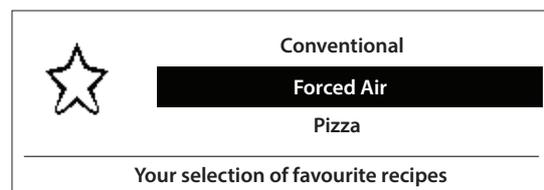
If you would like to save a function as a favourite and store the current settings for future use, press and hold **★** once cooking is complete. Press **OK select** to confirm: the display will prompt you to save the function at a number between 1 and 10 on your list of favourites.



Use **▲** or **▼** to select the number, then press **OK select** to confirm.

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

To access saved functions at a later date, press and hold **★**: the display will show your list of favourite functions.



Use **▲** or **▼** to select the function, confirm by pressing **OK select**, and then press **▷** to activate.

. SETTINGS

Use \wedge or \vee to select Settings from the main menu then press $\frac{OK}{select}$ to confirm. Select the item that you would like to change and press $\frac{OK}{select}$ to enter the Settings menu. Once you have chosen the new setting, press $\frac{OK}{select}$.

Please note: With the Eco Mode activated, the display brightness will be dimmed 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 $\frac{OK}{select}$: the timer will flash on the display.



Press \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 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 \odot .

. KEY LOCK

To lock the keypad, press and hold $\frac{OK}{select}$ and \lll at the same time for at least five seconds.

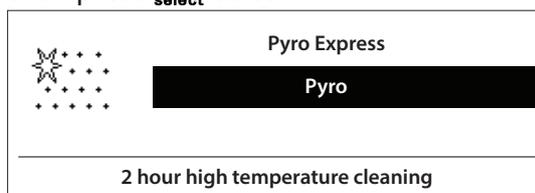


To unlock the keypad, repeat the same procedure.

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 \odot button.

. AUTOMATIC CLEANING

Use \wedge or \vee to select Cleaning from the main menu then press $\frac{OK}{select}$ to confirm.

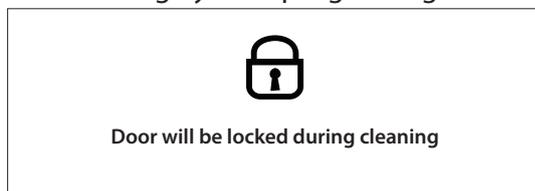


Select "Pyro" or "Pyro Express" from the menu and press $\frac{OK}{select}$: the display will show the duration of the selected cycle and the time it will end. Press the \triangleright button: the display will show the instructions to be followed in order to start the cleaning cycle.



Take particular care to **remove all the accessories from the oven before cleaning, including the shelf guides.**

Once you have followed each instruction, press $\frac{OK}{select}$ to proceed to the next step. Upon the final confirmation, the oven will start the cleaning cycle and the door will be locked automatically: a message will immediately appear on the display showing a progress bar to indicate how the cleaning cycle is progressing.



A message will start flashing on the display once the cycle has finished. The residual temperature will be indicated on the display and the door will remain locked until the temperature inside the oven has returned to a safe level. The display will then show the current time.

HINTS AND TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook 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 plates. You can also use Pyrex or stoneware pans and accessories: in this case, the cooking time may be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

By using the FORCED AIR function, you can cook different foods at the same time (for example: fish and vegetables), placing them on different shelves.

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 level, select the Forced Air function and stagger the position of the baking pans on the wire shelves to facilitate air circulation.

To check whether a leavened 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.

Sweets with moist fillings (cheesecake or fruit pies) require the use of the Convection Bake function.

If the base of the cake is soggy, lower the level of 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 rising time with this function is reduced by approximately one third compared to rising at room temperature (20-25°C).

The rising 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 10-15 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, place a drip-tray with half a litre of water directly under the grill on which the meat is placed. Top-up when necessary.

COOKING TABLE

FOOD	FUNCTION	PREHEAT	TEMPERATURE (°C)	COOKING TIME (MIN.)	LEVEL AND ACCESSORIES
Leavened cakes		-	160-180	30-90	2/3 
		-	160-180	30-90	4 1  
Filled cake (cheesecake, strudel, fruit tart)		-	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   
Savoury pies (vegetable pie, quiche)		-	180-190	40-55	2 / 3 
		-	180-190	45-70	4 1  
		-	180-190	45-70 ***	5 3 1   

						
CONVENTIONAL	GRILL	TURBO GRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR
						
WIRE SHELF	BAKING DISH OR BAKING PAN ON THE WIRE SHELF	DRIP TRAY / BAKING TRAY	DRIP TRAY	DRIP TRAY WITH 500 ml OF WATER	BAKING TRAY	TURNSPIT
						
						MEAT PROBE (optional)

FOOD	FUNCTION	PREHEAT	TEMPERATURE (°C)	COOKING TIME (MIN.)	LEVEL AND ACCESSORIES
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
Chicken / rabbit / duck 1 kg		-	200-230	50-100	3
Turkey / goose 3 kg		-	190-200	80-130	2
Baked fish / en papillote (fillet, whole)		-	180-200	40-60	3
Stuffed vegetables (tomatoes, courgettes, aubergines)		-	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
Lasagne / meat		-	200	50-100 ***	4 1
Meat / potatoes		-	200	45-100 ***	4 1
Fish / vegetables		-	190	30-50 ***	4 1
Complete meal Fruit tart (level 5) / lasagne (level 3) / meat (level 1)		-	190	40-120 ***	5 3 1

CONVENTIONAL	GRILL	TURBO GRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR

WIRE SHELF	BAKING DISH OR BAKING PAN ON THE WIRE SHELF	DRIP TRAY / BAKING TRAY	DRIP TRAY	DRIP TRAY WITH 500 mL OF WATER	BAKING TRAY	TURNSPIT	MEAT PROBE (optional)

FOOD	FUNCTION	PREHEAT	TEMPERATURE. (°C)	COOKING TIME (MIN.)	LEVEL AND ACCESSORIES
Frozen pizza		-	Auto	10-15	3
		-	Auto	15-20	4 1
		-	Auto	20-30	4 2 1
		-	Auto	20-30	4 3-2 1
Stuffed roast		-	200	80-120 ***	3
Meat cut into pieces (rabbit, chicken, lamb)		-	200	50-100 ***	3

MEAT PROBE RECIPES (IF AVAILABLE)						
RECIPE	RECOMMENDED MEAT PROBE TEMPERATURE (°C)	FUNCTION	PREHEAT	LEVEL	TEMPERATURE (°C)	COOKING TIME (MIN.)
Roast beef, rare	48	Auto	-	3	215	40-60
Roast beef, medium	60	Auto	-	3	180	50 - 70
Roast beef, well done	68	Auto	-	3	180	60-80
Roast turkey	75	Auto	-	1 / 2	160	90 - 180
Roast chicken	83	Auto	-	3	205	50 - 70
Roast veal	68	Auto	-	3	170	60 - 90
Custom meat	45-90	Auto	-	3	200	-

Suggested accessories may vary depending which model is purchased.

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.

						
CONVENTIONAL	GRILL	TURBO GRILL	FORCED AIR	CONVECTION BAKE	DEFROSTING	ECO FORCED AIR
						
WIRE SHELF	BAKING DISH OR BAKING PAN ON THE WIRE SHELF	DRIP TRAY / BAKING TRAY	DRIP TRAY	DRIP TRAY WITH 500 ml OF WATER	BAKING TRAY	TURNSPIT
						
						MEAT PROBE (optional)

TESTED RECIPES

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

RECIPE	FUNCTION	PREHEAT	LEVEL	TEMP. (°C)	COOKING 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 Apple 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	Wire shelf
Hamburgers		-	5	High	18 - 30	Shelf 5: Wire shelf (turn food halfway through cooking) Shelf 4: Drip tray with water

* Accessories that are not provided can be purchased from After-Sales Service.

The instructions in the table do not include the use of the running guides. Conduct tests without the running guides.

Energy consumption and preheating time

Select the function and conduct the test with just the

Preheating option activated. ("Yes preheating")
Energy efficiency class (according to standard IEC 60350-1): to carry out the test, use the specific table.

Control Accuracy Test

Select the function and carry out the test with just the Preheating option disabled (when preheating is active, the oven control purposely creates a fluctuation in the temperature profile).

						
CONVENTIONAL	GRILL	TURBO GRILL	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, start cooling down the oven and then clean it while it is still a bit warm, removing any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking food with a high water content, cool the oven completely and then wipe it with a cloth or sponge.

- Clean the glass door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

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 COOKING COMPARTMENT WITH THE PYRO CYCLE

Do not touch the oven during the Pyro cycle.

Keep children and animals away from the oven

during and after (until the room has finished airing) running the Pyro cycle.

This function enables you to eliminate cooking spatters using a temperature of approx. 500°C. At this temperature, food residues turn into deposits that can be easily wiped away with a damp sponge once the oven has cooled down.

If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.

Remove all accessories from the oven before running the Pyro function (including the shelf guides).

For optimum cleaning results, remove the larger bits of dirt with a damp sponge before using the Pyro function.

The oven has two different pyrolytic cleaning functions: The standard cycle (PYRO) provides thorough cleaning if the oven is heavily soiled, while the economic cycle (PYRO EXPRESS) is shorter and consumes less energy than the standard cycle, which makes it suitable for use at regular intervals.

It is advisable to run the Pyro function only when the appliance is very dirty or gives off bad odours during cooking.

Please note: The oven door cannot be opened while pyrolytic cleaning is in progress. It will remain locked until the temperature has returned to an acceptable level.

Ventilate the room during and after the pyrolytic cleaning cycle (until the room has been completely aired out).

MAINTENANCE

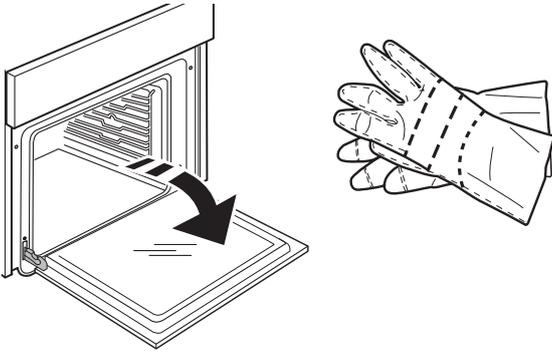
Use protective gloves during all operations.

Carry out the required operations with the oven cold.

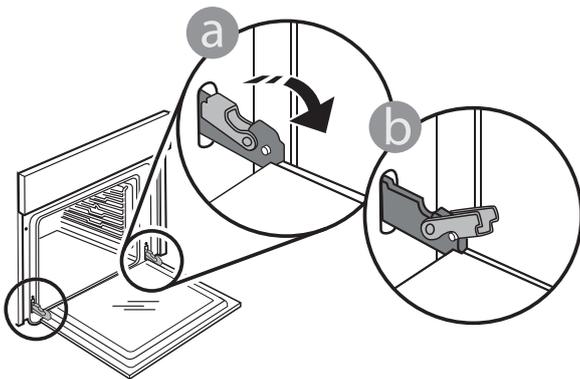
Disconnect the oven from the power supply.

REMOVING THE DOOR

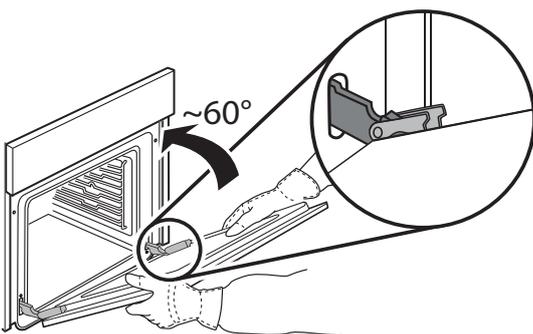
1. Open the door fully.



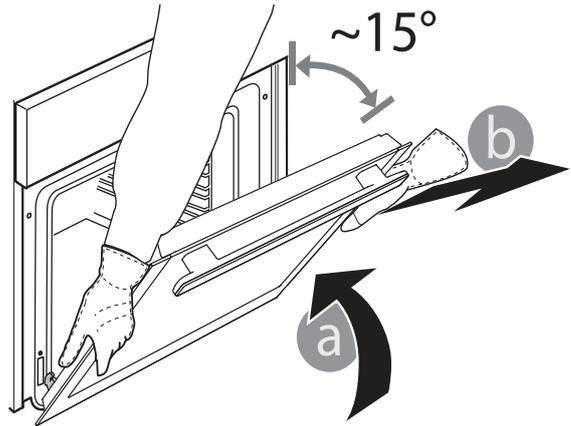
2. Lower the catches as far as they will go.



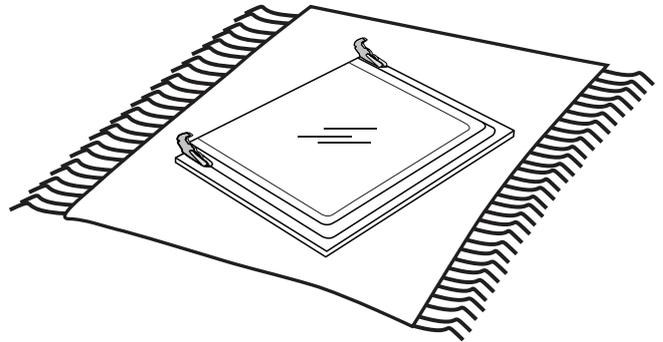
3. Close the door as much as you can.



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.

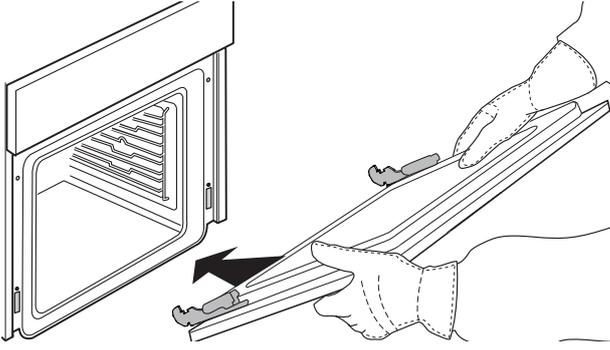


5. Put the door to one side, resting it on a soft surface.

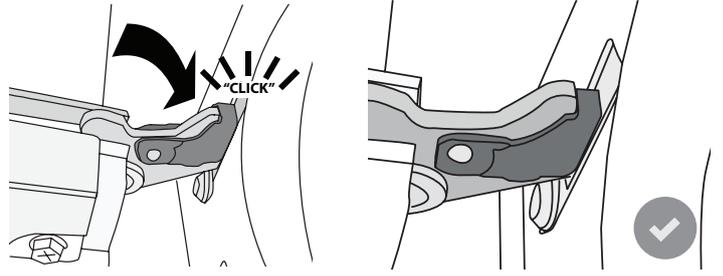


REFITTING THE DOOR

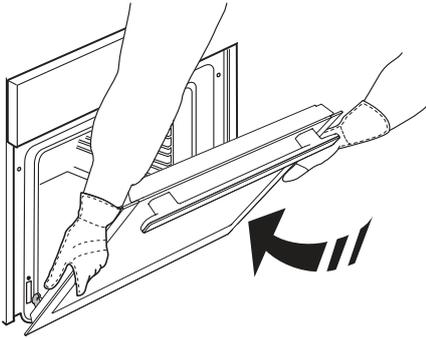
1. Hold the door near the oven and line up the hinge hooks with their seatings.



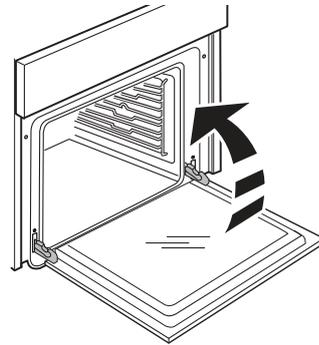
5. Apply gentle pressure to check that the catches are in the correct position.



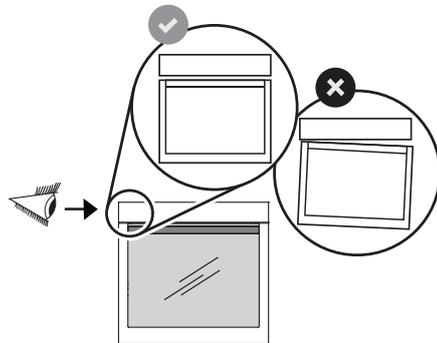
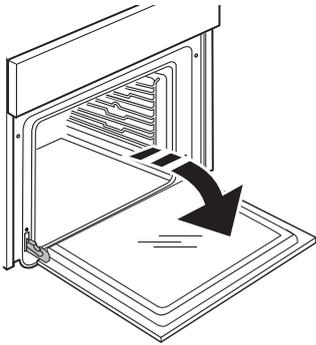
2. Fasten the upper part to the slots.



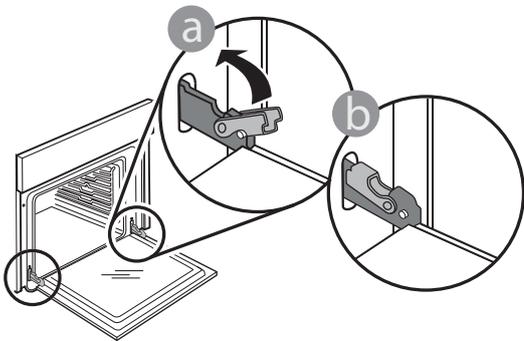
6. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: the door could become damaged if it does not work properly.



3. Lower the door and then open it fully.

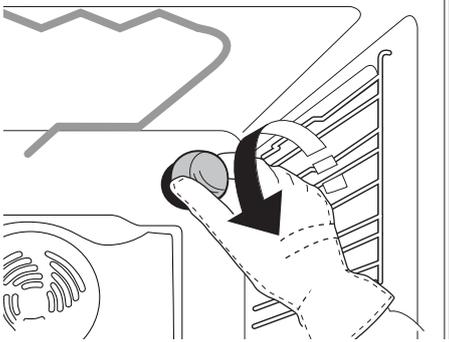


4. Lower the catches into their original position: make sure that you lower them down completely.



REPLACING THE LAMP

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 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.

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	REMEDY
The oven is not working.	Power cut. Disconnection from the mains. Malfunction.	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 problem persists.
The oven does not heat up.	Function selected.	Select a different function. Turn off the oven and restart it to see if the problem persists.
	The door is open.	Close the door and see if the problem 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 malfunction.	Contact your nearest After-Sales Service Centre and provide the number following the letter "F".
The door will not open.	The door lock is malfunctioning.	Turn off the oven and restart it to see if the problem persists.
	Cleaning cycle is activated.	Please wait until the function ends and the oven cools down.
The door does not close properly.	The security catches are not in their proper position.	Be sure that the security catches are positioned properly as described in the instructions for assembling and disassembling the door in the Maintenance section.

PROBLEM	POSSIBLE CAUSE	REMEDY
Cooking does 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.	The ECO function is enabled.	Select ECO from the Settings menu, then select "No" to deactivate it.
The light is not working.	The bulb needs replacing.	Follow the instructions for replacing the bulb provided in the Maintenance section.
The brightness of the display is low.	The ECO function is enabled.	Select ECO from the Settings menu, then select "No" to deactivate it.
Nothing is happening when the buttons are pressed.	<p>The oven is off.</p> <p>The keypad lock is activated.</p> <p>The control panel is dirty.</p>	<p>Press  to switch on the oven and see whether the problem persists. Deactivate the keypad lock by pressing the  and  buttons at the same time. Clean the surface of the control panel with a microfibre cloth (see the Cleaning section).</p>
The oven is making noises, even when it is switched off.	The cooling fan is active.	Open the door or wait until the cooling process has finished.

TECHNICAL DATA

 [www](http://www.docs.hotpoint.eu) A complete product specification, including the energy efficiency ratings for this oven, can be read and downloaded from our website **docs.hotpoint.eu**

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

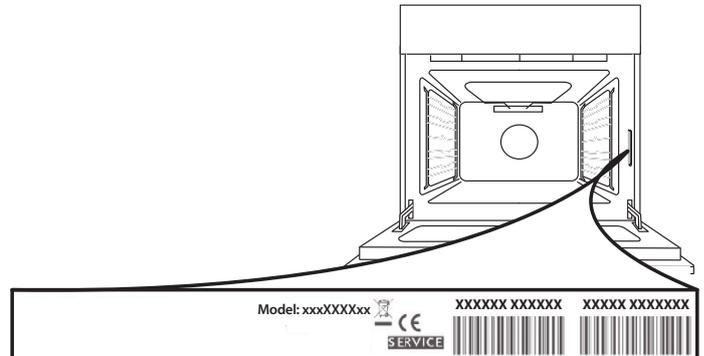
1. Check whether you can resolve the problem yourself using any of the measures described in the Troubleshooting section.

2. Turn off the oven and restart it to see if the problem persists.

IF THE PROBLEM PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

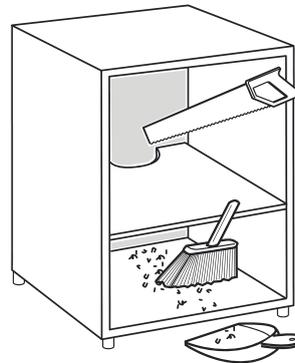
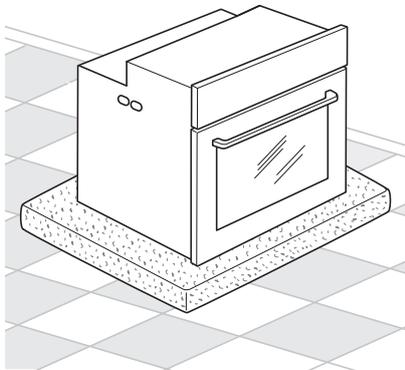
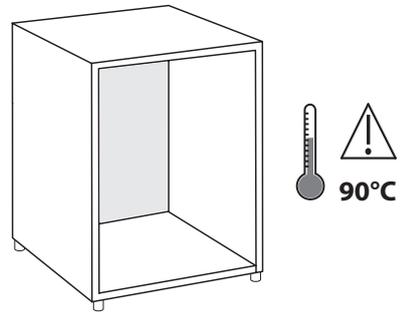
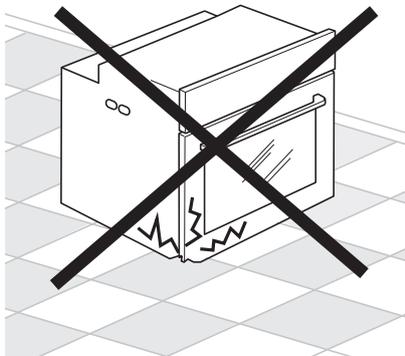
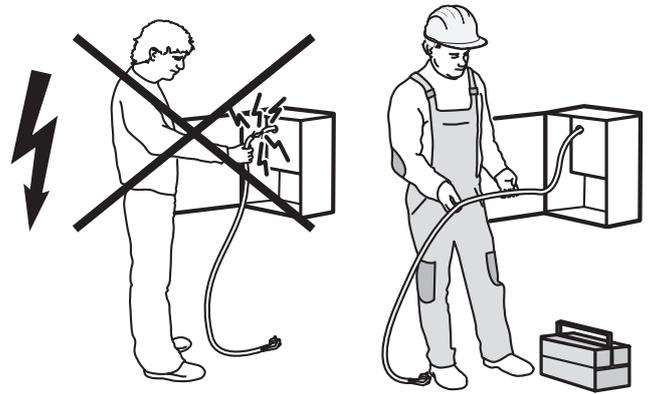
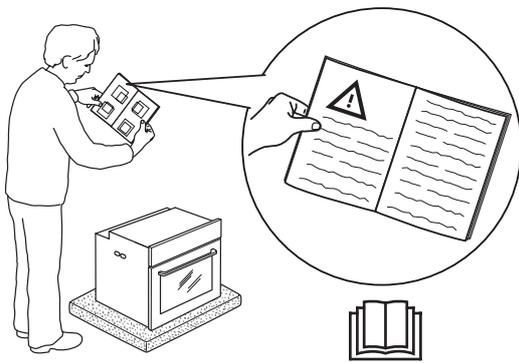
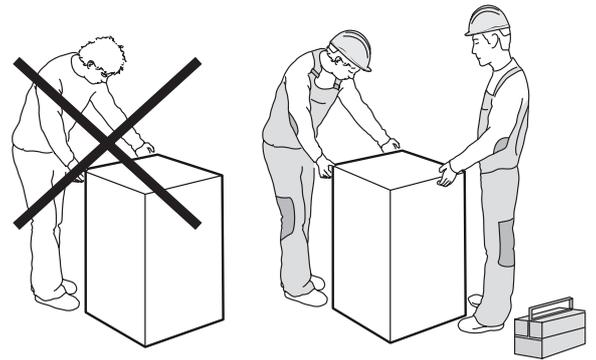
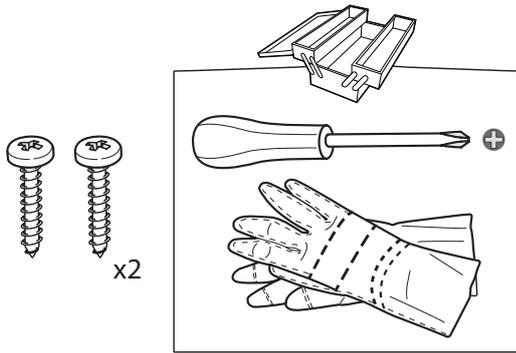
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

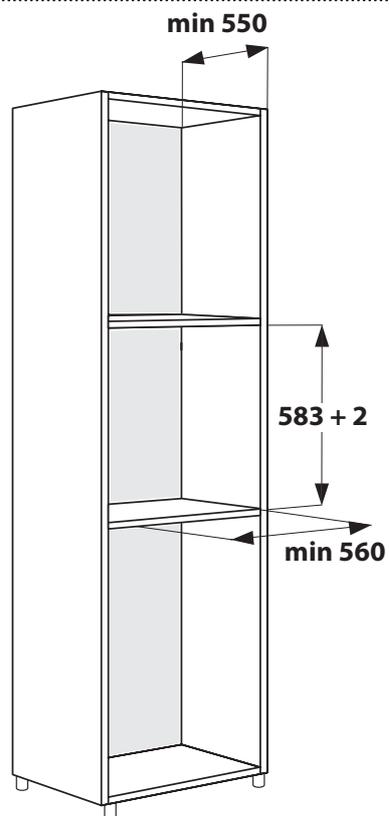
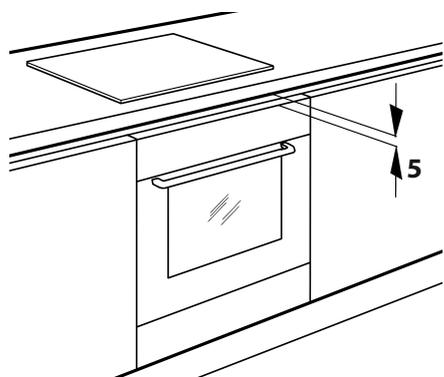
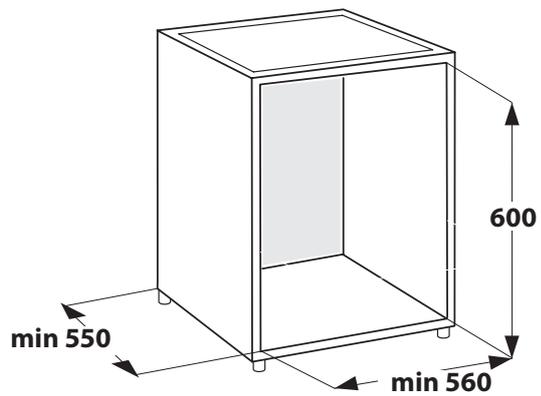
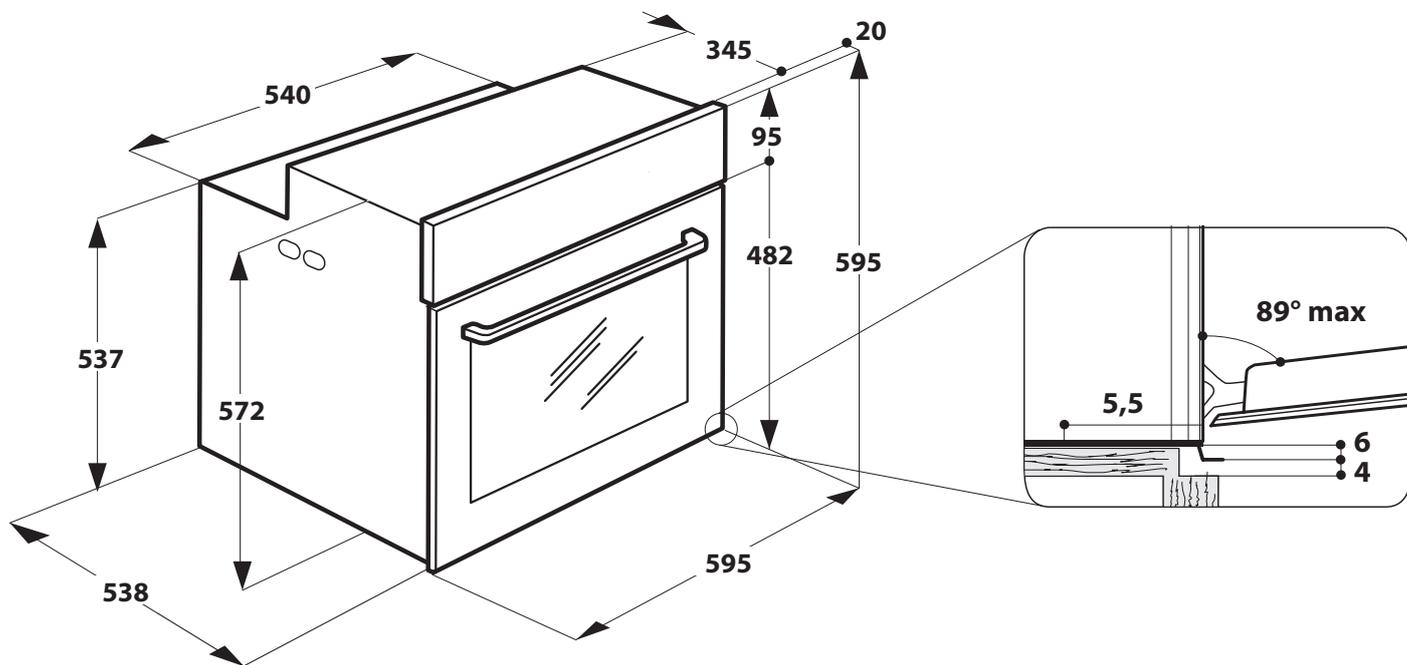
- a brief description of the problem;
- the exact model type of your product;
- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the left-hand inside edge when the oven door is open);
- your full address;
- a contact telephone number.

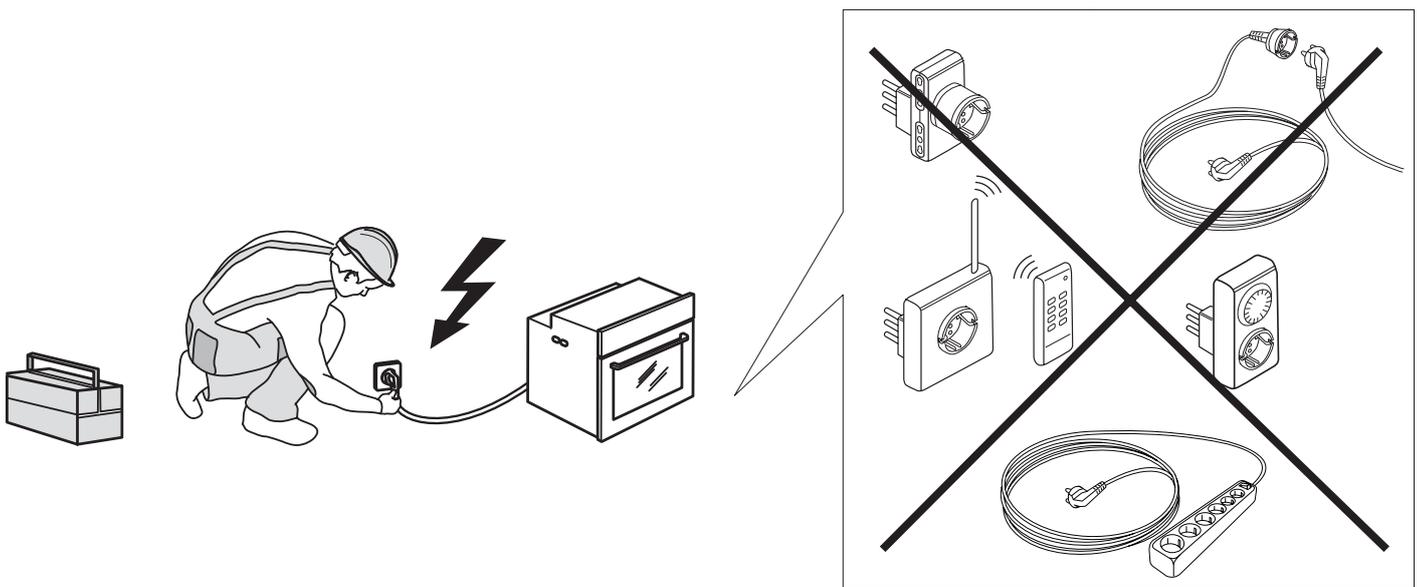
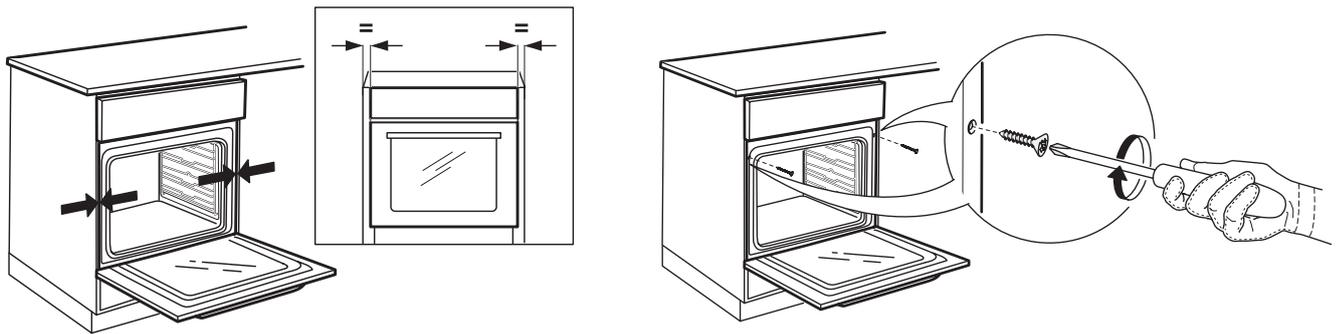
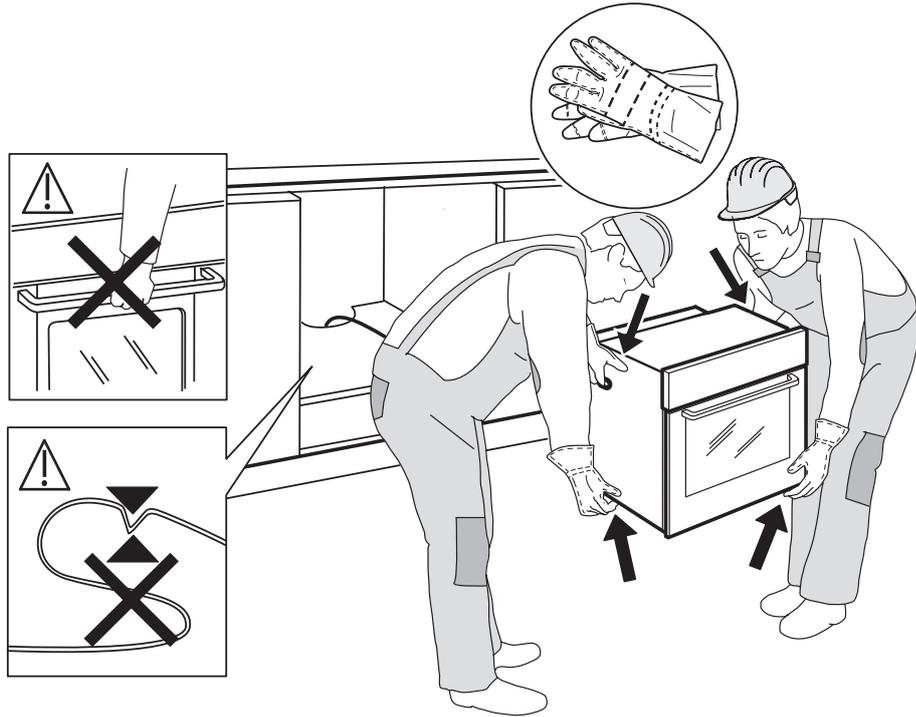


Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

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







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