

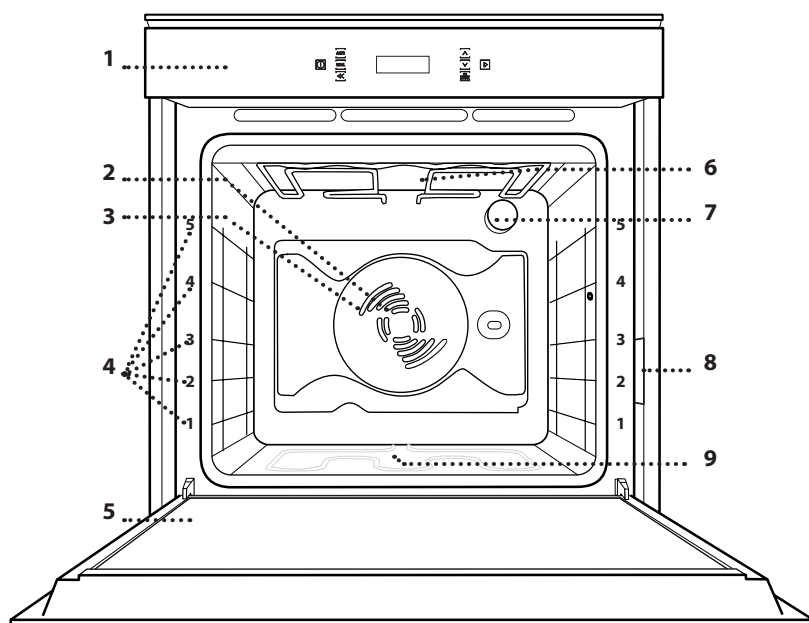


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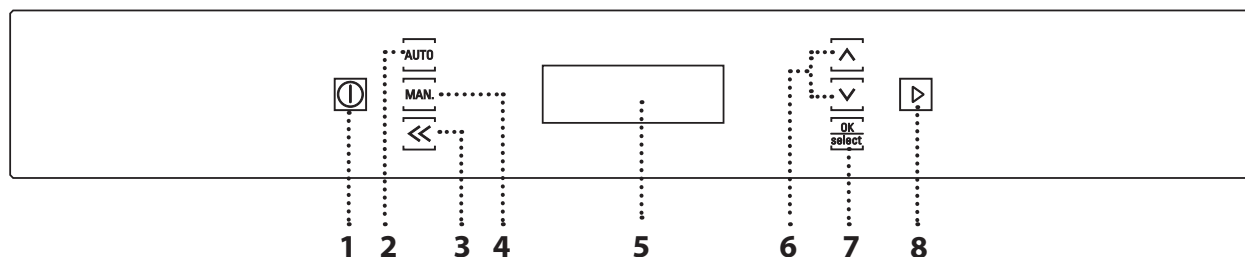
Before using the appliance carefully read the Safety Instruction.

PRODUCT DESCRIPTION



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

CONTROL PANEL



1. ON/OFF

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

2. AUTOMATIC FUNCTIONS

For scrolling through the list of automatic functions.

3. BACK

For returning to the previous settings menu.

4. MANUAL FUNCTIONS

For scrolling through the list of manual functions.

5. DISPLAY

6. NAVIGATION BUTTONS
For changing the settings and values of a function.

7. CONFIRMATION BUTTON

For confirming a selected function or a set value.

8. START

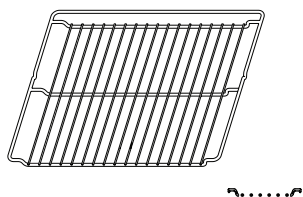
For starting a function using the specified or basic settings.

ACCESSORIES

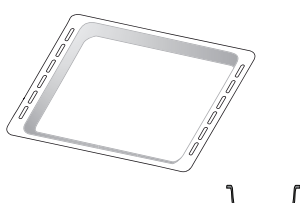


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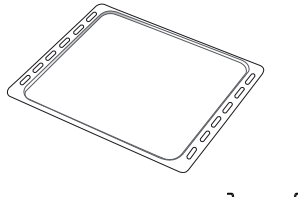
WIRE SHELF



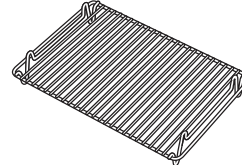
DRIP TRAY



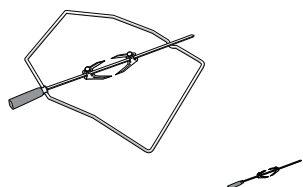
BAKING TRAY



GRILL PAN SET



TURNSPIT



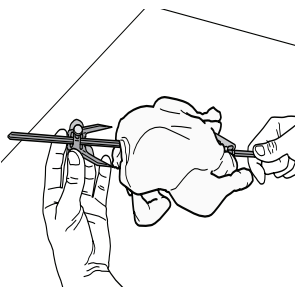
The number of accessories may vary according to which model is purchased. Other accessories can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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

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

USING THE TURNSPIT

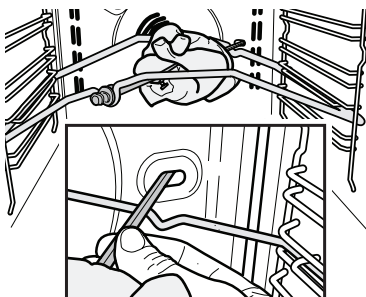


Push the skewer through the centre of the meat (bound with string if poultry) and slide the meat onto the skewer until it is positioned firmly on the fork and cannot move. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place.

Tighten the fixing screw to secure it in position.

Insert the tip into the appropriate lodging inside the oven's cooking compartment and rest the rounded part on the relative support.

Please note: To collect the cooking juices, position the drip tray below and add 500 ml of potable water. To avoid burning yourself when the skewer is hot, only handle it by the plastic handle (which must be removed before cooking).



REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, lift them up and pull the lower parts out of their lodgings: The shelf guides can now be removed.
- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

MAN. MANUALS

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

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

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

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

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

QUICK PREHEAT 6-9
For preheating the oven quickly.

ECO FORCED AIR* 7-9
For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this function is in use, the ECO light will remain switched off throughout cooking but can be switched back on temporarily by pressing the OK button. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

AUTOMATIC CLEANING – PYRO 8-9
For eliminating cooking residues with an extra-high temperature cycle. Two self-cleaning cycles are available: a complete cycle and a quick cycle (ECO). 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.

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

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

AUTO AUTOMATIC MODES

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

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

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

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

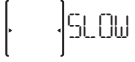
PIZZA 5-9
This function automatically selects the best temperature and cooking method for all types of pizza.

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

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

WARM KEEPING 8-9
For keeping just-cooked food hot and crisp.

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

 **SLOW COOKING 9-9**
For cooking meat and fish gently while keeping them tender and succulent. We recommend searing roasting joints in a pan first to brown the meat and help seal in its natural juices. The cooking times range from 2 hours for 300 g of fish, to 4 or 5 hours for 3 kg of fish; for meats they range from 4 hours for 1 kg roasts, to 6 or 7 hours for 3 kg roasts.

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: "ENGLISH" will scroll along the display.



Use  or  to scroll through the list of available languages and select the one you require. Press  to confirm your selection.

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

2. SET THE TIME

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



Use  or  to set the correct hour and press  to confirm: The two digits for the minutes will flash on the display.



Use  or  to set the minutes and press  to confirm.

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

3. SET THE POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW: If your household uses a lower power, you will need to decrease this value. Press **MAN.** until "SETTING" appears on the display and press  to confirm. Press  or  to select the "Power" menu item and press  to confirm.



Use  or  to select "Low" and press  to confirm.



4. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: This is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours. Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. "Forced Air" or "Convection Bake"). Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

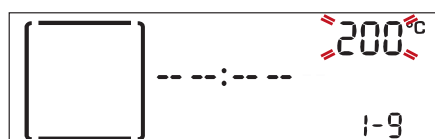
Press **ⓘ** to switch on the oven, then press **AUTO** or **MAN.** to scroll through the menus of the manual and automatic functions. Keep pressing **MAN.** or **AUTO** until the function you require is shown on the display and then press **OK select** to confirm.



2. SET THE FUNCTION

After having selected the function you require, you can change its settings. The display will show the settings that can be changed in sequence.

TEMPERATURE/GRILL LEVEL



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

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

DURATION



When the **⌚** icon flashes on the display, use **▲** or **▼** to set the cooking time you require and then press **OK select** to confirm.

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

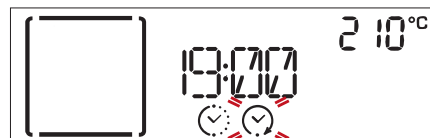
In this case, you cannot set the end cooking time by programming a delayed start.

Please note: the selected cooking time can be adjusted while the cooking is in progress by pressing **⏪**: Use **▲** or **▼** to adjust it and **OK select** to confirm.

SETTING THE END COOKING TIME (DELAYED START)

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

The display shows the end time while the **⌚** icon flashes.



Use **▲** or **▼** to set the desired end cooking time, and press **OK select** to confirm.

Insert the food into the oven, close the door, and press **▶** to activate the function: the oven will switch on automatically after the period of time calculated for the cooking to end at the set time.



Notes: whatever the case, it is possible to cancel the waiting time and activate the function immediately by pressing **▶**. This setting also deactivates the oven's preheating phase. Press **⏪** at any time to change the previously set value.

Delay to start functionality is not available for Grill and Turbo Grill functions.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press **▶** to activate the function.



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

4. PREHEATING

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



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



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

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

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

The cooking time does not include a preheating phase.

You can always change the temperature you want to reach by pressing $\wedge$ or $\vee$.

5. END OF COOKING

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



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

BROWNING

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



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



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

. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function, make sure that the oven is switched off and then press $\wedge$ or $\vee$: The $\textcircled{1}$ icon will flash on the display.



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

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



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

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

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

Press $\textcircled{1}$ to turn on the oven, then select the desired function.

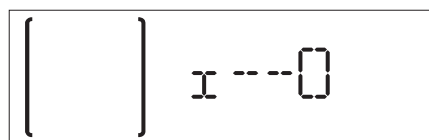
Once the function has started, the timer will continue to count down independently without interfering with the function itself.



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

. KEY LOCK

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



Do this again to unlock the keypad.

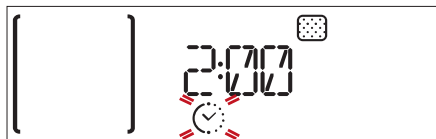
Please note: This function can also be activated during cooking.

For safety reasons, the oven can be switched off at any time by pressing and holding $\textcircled{1}$

. AUTOMATIC CLEANING – PYRO

Before activating this function, make sure that you have removed all the accessories from the oven, including the shelf guides.

Press **MAN.** repeatedly to select “PYRO” from the main menu and press **** to confirm.



There are two self-cleaning cycles available: a complete cycle and a quick cycle (ECO).



Press **▲** or **▼** to select the desired cycle and press ****.

Please note: like with the other manual functions, it is also possible to set the end time for the self-cleaning cycle.

Press **▶**: the oven begins the self-cleaning cycle, and the door locks automatically: a warning message appears on the display, along with a countdown indicating the status of the cycle in progress.



Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level.



The display will then show the current time.

COOKING TABLE

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

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

* Turn food halfway through cooking.

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

*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

www.docs.hotpoint.eu Download the Use and Care Guide by visiting the website **docs.hotpoint.eu** to consult the table of tested recipes filled out for the assessment institutes in accordance with the IEC 60350-1 standard.

MANUAL FUNCTIONS	Conventional	Grill	TurboGrill	Forced Air	Convection Bake	Forced Air Eco
AUTOMATIC FUNCTIONS	MEAT AUTO Meat	POULT AUTO Poultry	CASSE AUTO Casserole	BREAD AUTO Bread	PIZZA AUTO Pizza	PASTR AUTO Gateaux (cakes)
ACCESSORIES	Rack	Baking tray or cake tin on the wire shelf	Drip tray / Dessert tray / Baking tin on wire shelf	Drip tray	Drip tray with 500 ml of water	Baking tray

Hotpoint

MAINTENANCE AND CLEANING



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

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

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

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

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, leave the oven to cool completely and then wipe it with a cloth or sponge.

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

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 high temperature. 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 excessive residuals inside the cavity and clean the inner door glass before using the Pyro function.

Then oven has two different pyrolytic cleaning functions: the complete cycle provides for a thorough cleaning if the oven is extremely dirty, while the quick cycle (ECO) is shorter and consumes less energy, thus making it suitable for use at regular intervals. Only run the Pyro function if the appliance contains heavy soiling 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 aerated).

REPLACING THE LAMP

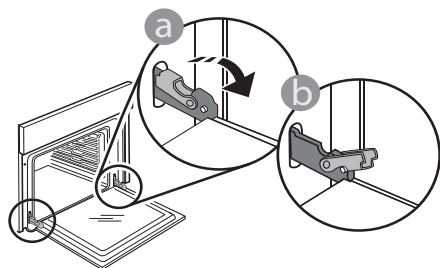
1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.

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

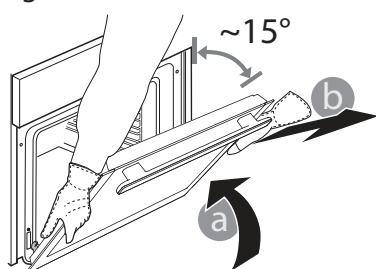
- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

REMOVING AND REFITTING THE DOOR

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

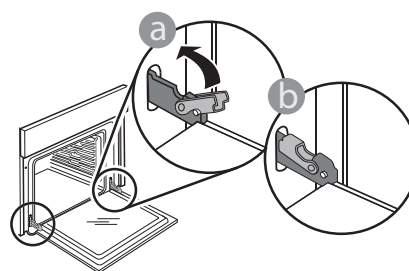


2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

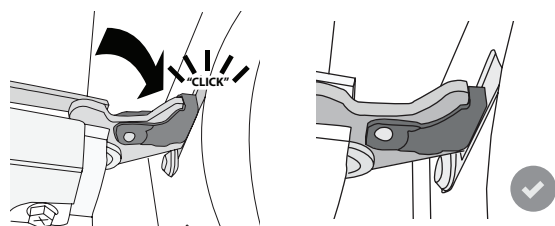


3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

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



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



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

TROUBLESHOOTING



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Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The door will not open.	Fault with the door lock. Cleaning cycle in progress.	Switch the oven off and on again to see if the fault persists. Wait for the function to finish and for the oven to cool down.
The display shows the letter "F" followed by a number.	Software problem.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".

USEFUL TIPS



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docs.hotpoint.eu for more information

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook various different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

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



Policies, standard documentation and additional product information can be found by:

- Visiting our website **docs.hotpoint.eu**
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.

