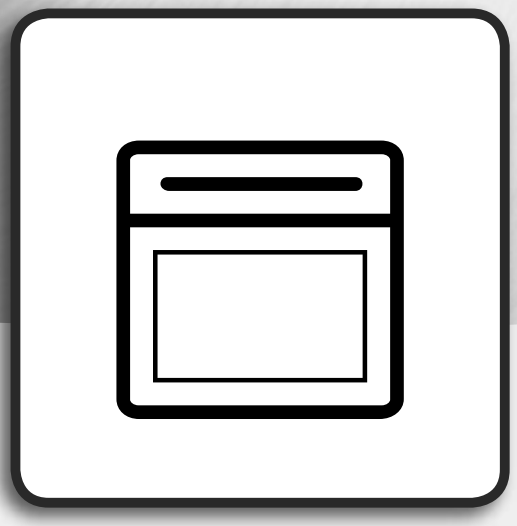
Hotpoint

ARISTON



Use and Care guide

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ENGLISH 3

ENGLISH

HEALTH & SAFETY, USE & CARE AND **INSTALLATION GUIDE**



THANK YOU FOR PURCHASING AN HOTPOINT - ARISTON PRODUCT
To receive more comprehensive help and support, please register your product at **www.hotpoint.eu/register**

Index

Health and Safety guide

SAFETY INSTRUCTIONS....4
SAFEGUARDING THE ENVIRONMENT....6
DECLARATION OF CONFORMITY....6

Use and Care guide

PRODUCT DESCRIPTION....7
CONTROL PANEL....8
DESCRIPTION OF DISPLAY....8
ACCESSORIES....9
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES....9
REMOVING AND REFITTING THE SHELF GUIDES....10
FUNCTIONS....11
HOW TO USE THE OVEN....12
DAILY USE....13
COOKING TABLE....17
TESTED RECIPES....19
CLEANING....20
MAINTENANCE....21
TROUBLESHOOTING....25
PRODUCT FICHE....26
AFTER-SALES SERVICE....26
Installation guide....27

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance read these safety instructions.
Keep them 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 inapropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

Very young (0-3 years) and young children (3-8 years) shall 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, children less than 8 year of age shall be kept away unless continuously supervised.
WARNING: Avoid touching heating elements or interior surface - risk of burns.
Never leave the appliance unattended during food drying.
If the appliance is suitable for probe usage, only use the temperature probe recommended for this oven.
Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.
Overheated oils and fats catch fire easily. Always be vigilant when cooking food rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.
Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.
Do not obstruct hot air vents at the front of the oven.

PERMITTED USE

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote controlled system.
This appliance is solely for domestic, not professional use.
Do not use the appliance outdoors.
Do not store explosive or flammable substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
No other use is permitted (e.g. heating rooms).

INSTALLATION

The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.
Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
Children should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation.
After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.
The appliance must be disconnected from the power supply before any installation operation.
During installation, make sure the appliance does not damage the power cable.
Only activate the appliance when the installation has been completed.
After installation, the bottom of the appliance must no longer be accessible.
Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.
Do not obstruct the minimum gap between the worktop and the upper edge of the oven.
Only remove the oven from its polystyrene foam base at the time of installation.
Do not install the appliance behind a decorative door - Risk of fire.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.
If the power cable is damaged, replace with an identical one.
The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations.
Contact an authorized service center.
It must be possible to disconnect the appliance from the power supply by unplugging

it if plug is accessible, or by means of an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.
The rating plate is on the front edge of the oven (visible when the door is open).
In case of replacement of power cable, contact an authorized service center.
If the fitted plug is not suitable for your socket outlet, contact a qualified technician.
The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.
Do not use extension leads, multiple sockets or adapters.
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces.
The electrical components must not be accessible to the user after installation.
Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

CLEANING AND MAINTENANCE

Never use steam cleaning equipment.
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass since they can scratch the surface, which may result in shattering of the glass.
Wear protective gloves for cleaning and maintenance.
The appliance must be disconnected from the power supply before any maintenance operation.
Ensure the appliance is cooled down before carrying out any cleaning or maintenance operation.

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol. The various parts of the packaging must therefore be disposed of responsibility and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped.
This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchase the appliance.
This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

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

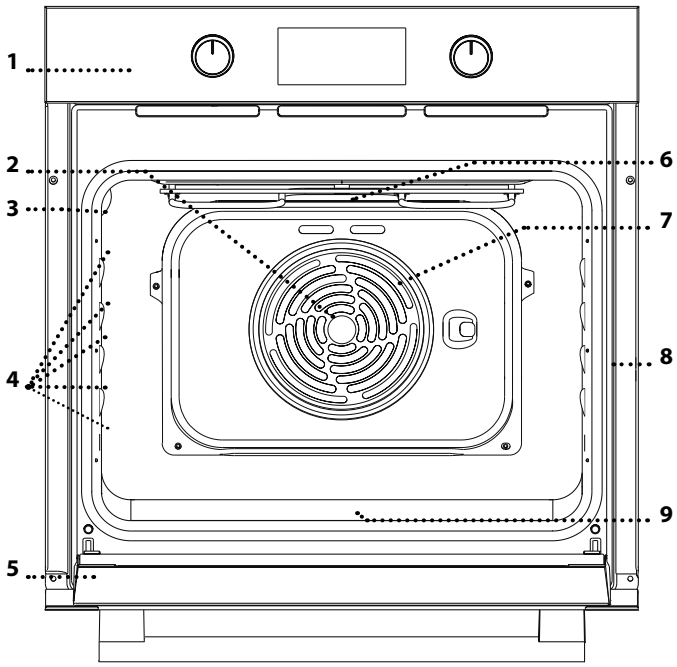
DECLARATION OF CONFORMITY

This appliance has been designed, constructed and distributed in compliance with the requirements of European Directives:
LVD 2014/35/EU, EMC 2014/30/EU and RoHS 2011/65/EU.

This appliance, which is intended to come into contact with foodstuffs, complies with European Regulation CE n. 1935/2004.

This appliance meets the Eco Design requirements of European Regulations n. 65/2014, and n. 66/2014 in conformity to the European standard EN 60350-1.

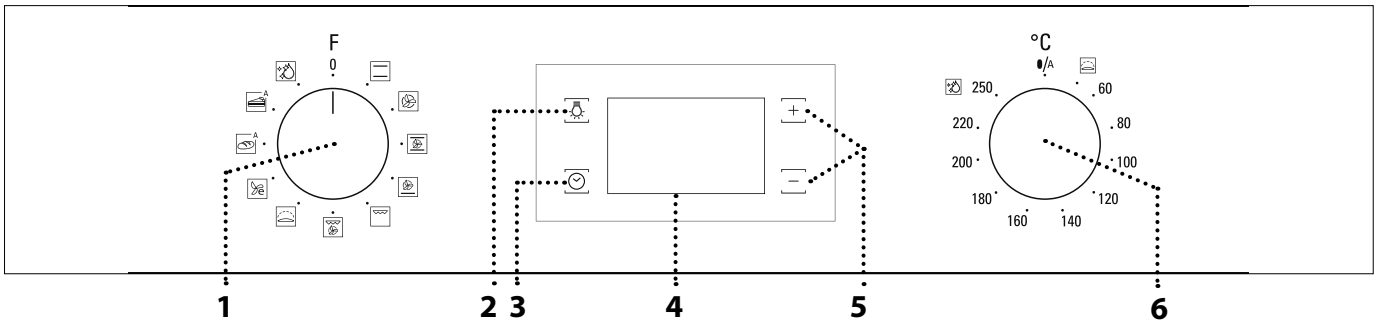
PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Light
4. Runners for accessories
   (the level is indicated on the wall of the cooking compartment)
5. Door
6. Upper heating element/grill
7. Circular heating element
   (not visible)
8. Identification plate
   (do not remove)
9. 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.

CONTROL PANEL



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

2. LIGHT
With the oven switched on, press to turn the oven compartment lamp on or off.

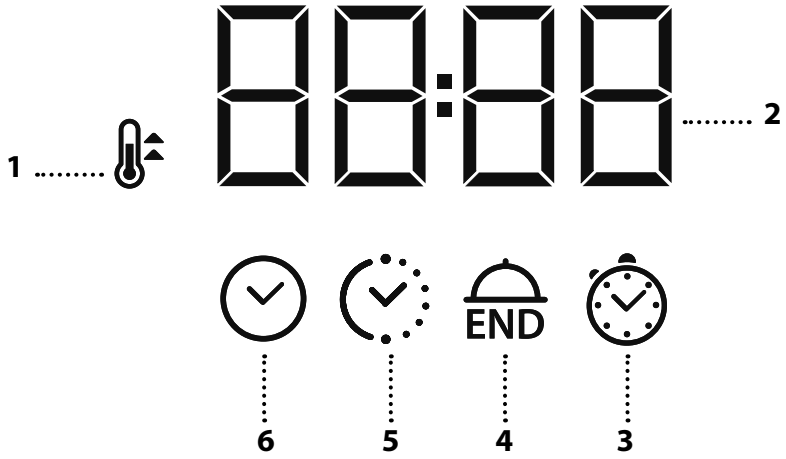
3. TIME SETTING
For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

4. DISPLAY

5. ADJUSTMENT BUTTONS
For changing the cooking time settings.

6. THERMOSTAT KNOB
Turn to select the temperature you require when activating manual functions. Automatic functions use 0/A.

DESCRIPTION OF DISPLAY

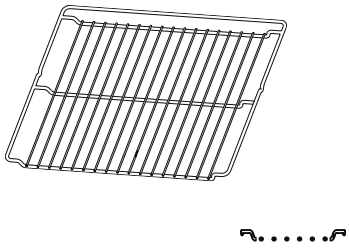


1. Preheating and residual heat icon
2. Clock; information and function duration
3. Kitchen timer
4. End of cooking time
5. Duration
6. Clock

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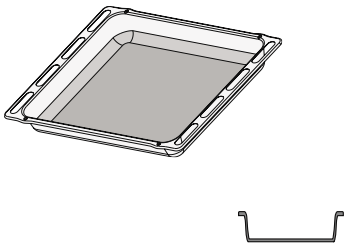
ACCESSORIES

WIRE SHELF



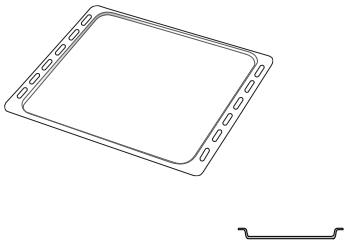
The wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles. Useful for grilling bread, meat, fish and vegetables.

DRIP TRAY



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

BAKING TRAY

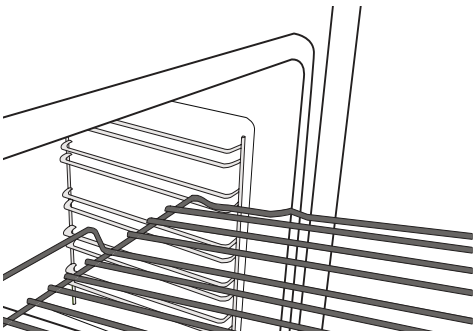


Use for cooking all bread and pastry products, but also for roasts, fish en papillotte, etc.

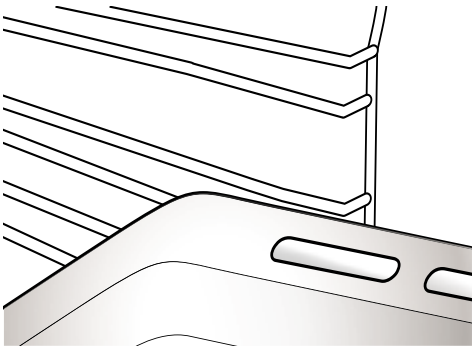
The number of accessories may vary depending on which model is purchased.
ADDITIONAL ACCESSORIES: Other accessories that are not supplied can be purchased separately from the After-sales Service.

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.

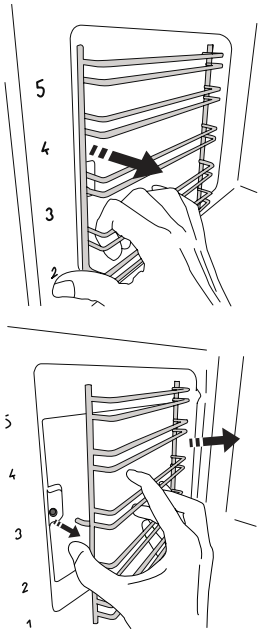


• The other accessories, such as the baking tray, are inserted horizontally in the same way as the wire shelf.

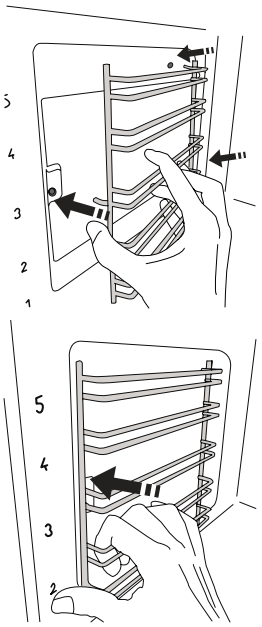


REMOVING AND REFITTING THE SHELF GUIDES

• **To remove the shelf guides**, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.



• **To reposition the shelf guides**, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.



FUNCTIONS

CONVENTIONAL
For cooking any kind of dish on one shelf only. Use the 3rd shelf. If roasting a joint of meat or cooking a pasta bake, however, use the 2nd level. Preheat the oven before placing food inside.

FORCED AIR
For simultaneously cooking food items that require the same cooking temperature, even of different types, on multiple shelves (maximum three), (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 2nd and 4th levels to cook on two shelves; and the 1st, 3rd and 5th levels to cook on three shelves. Preheat the oven before placing food inside.

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

MULTICRISP
For baking different types and sizes of pizza and bread. It is possible to cook simultaneously on multiple shelves (maximum two). It is a good idea to swap the position of the baking trays halfway through cooking. Use the 2nd level to cook on one shelf only, and the 2nd and 4th levels to cook on two shelves.Preheat the oven before cooking.

GRILL
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. We suggest placing food on the 5th shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position it on the 4th shelf, adding approx. 200 ml of drinking water. Preheat the oven for 3-5 minutes. The oven door must remain closed during cooking.

TURBO GRILL
For roasting large joints of meat (legs, roast beef, chicken). Place food on the 2nd shelf. We recommend using a drip tray to collect the cooking juices: Position it on the 1st shelf, adding approx. 200 ml of drinking water. During cooking, the oven door must remain closed.

RISING
For helping sweet or savoury dough to rise effectively. Place the dough on the second level and turn the thermostat knob to the appropriate icon to activate the function. The oven does not need to be preheated; the temperature is automatically set to 40° C. If the temperature inside the oven in greater than 60° C, the message "Hot" will appear on the display, and the function will not be able to be activated; You will need to wait until the oven has cooled down.

ECO FORCED AIR*
For cooking (stuffed) roasting joints on one shelf only. This function uses gentle, intermittent air circulation to prevent food from drying out excessively. When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing . To maximise energy efficiency, we advise against opening the door during cooking. We recommend using the 3rd shelf. It is recommended to brown the meat in a pan before placing it in the oven. The oven does not need to be preheated beforehand.

BREAD AUTO
Use this function when baking bread. For best results, we recommend following the recipe carefully. This function automatically selects the ideal temperature and baking time for bread. Cooking will stop automatically and the oven will make a sound when the food is cooked. Activate the function when the oven is cold. If the temperature inside the oven is hotter than that which has been set, the message "Hot" will appear on the display and you will not be able to start cooking. You will need to wait until the oven has cooled down.

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



DESSERT AUTO
Use this function to bake cakes with or without chemical leaveners. Put the item in the oven when the oven is cold. This function automatically selects the ideal temperature and baking time for cakes. Cooking will stop automatically and the oven will make a sound when the food is cooked. Activate the function when the oven is cold. If the temperature inside the oven is hotter than that which has been set, the message "Hot" will appear on the display and you will not be able to start cooking. You will need to wait until the oven has cooled down.



DIAMOND CLEAN
The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.

HOW TO USE THE OVEN

Read the safety instructions carefully before using the product

USING THE APPLIANCE FOR THE FIRST TIME

1. SETTING THE TIME

You will need to set the time when you switch on the appliance for the first time: Press ⏲ until the 🕒 icon and the two digits for the hour start flashing on the display.



Use + or − to set the hour and press ⏲ to confirm. The two digits for the minutes will start flashing. Use + or − to set the minutes and press ⏲ to confirm.

Notes: When the 🕒 icon is flashing, for example following lengthy power outages, you will need to reset the time.

2. REHEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.
Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

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

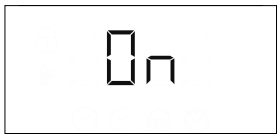
Heat the oven to 250 ° C for about one hour, preferably using the "Maxicooking" function. The oven must be empty during this time.
Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require: The display will light up and an audible signal will sound.



2. ACTIVATE A FUNCTION

MANUAL

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



Please note: During cooking you can change the function by turning the ***selection knob*** or adjust the temperature by turning the ***thermostat knob***.
The function will not start if the thermostat knob is on 0 °C.
You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

AUTOMATIC

To start the automatic function you have selected ("Bread" or "Dessert"), keep the *thermostat knob* at the position for automatic functions /A.
To finish cooking, turn the *selection knob* to position 0.

Please note: You can set the cooking end time and timer.

RISING

To start the "Rising" function, turn the *thermostat knob* to the relevant symbol; if the oven is set to a different temperature, the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

3. PREHEATING AND RESIDUAL HEAT

Once the function starts, an audible signal and a flashing icon on the display indicate that the preheating phase is active.
When the set temperature has been reached, the icon becomes fixed and a new audible signal will sound to indicate that the food can be placed inside and cooking can proceed.

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

After cooking and with the function deactivated, the icon may continue to remain visible on the display even after the cooling fan has switched off to indicate that there is residual heat in the compartment.

Please note: The time after which the icon switches off varies because it depends on a series of factors such as ambient temperature and function used. In any case, the product should be considered to be off when the pointer on the selection knob is at " 0 ".

. PROGRAMMING COOKING

You will need to select a function before you can start programming cooking.

DURATION

Keep pressing until the icon and "00:00" start flashing on the display.



Use or to set the cooking time you require, then press to confirm.
Activate the function by turning the *thermostat knob* to the temperature you require: An audible signal will sound and the display will indicate that cooking is complete.

Please note: To cancel the cooking time you have set, keep pressing until the icon starts flashing on the display, then use to reset the cooking time to "00:00".
This cooking time includes a preheating phase.

PROGRAMMING THE END COOKING TIME/DELAYED START

After a cooking time has been set, starting the function can be delayed by programming its end time: Press until the END icon and the current time start flashing on the display.



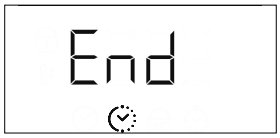
Use or to set the time you want cooking to end and press to confirm.
Activate the function by turning the *thermostat knob* to the temperature you require: The function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.



Notes: To cancel the setting, switch the oven off by turning the ***selection knob*** to position " 0 ".

END OF COOKING

An audible signal will sound and the display will indicate that the function has finished.



Turn the *selection knob* to select a different function or to position " 0 " to switch the oven off.

Please note: If the timer is active, the display will show "END" alternately with the remaining time.

. SETTING THE TIMER

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

Keep pressing ⏲ until the ⏱ icon and "00:00" start flashing on the display.

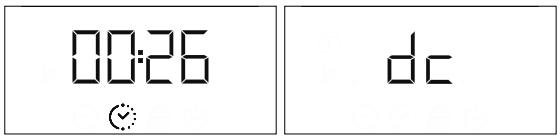


Use + or − to set the time you require and press ⏲ to confirm.
An audible signal will sound once the timer has finished counting down the selected time.

Please note: To cancel the timer, keep pressing ⏲ until the ⏱ icon starts flashing, then use − to reset the time to "00:00".

. DIAMOND CLEAN FUNCTION

To activate the "Diamond Clean" cleaning function, pour 200 ml of drinking water into the bottom of the oven, then turn the selection knob and the thermostat knob to the icon.
The function will activate automatically: the display shows the time remaining to the end, alternating with "DC".



Please note: It is only possible to programme the end time of this function. The duration is automatically set to 35 minutes.

USEFUL TIPS

HOW TO READ THE COOKING TABLE
The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and 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 pans and accessories or ones made from china, but bear in mind that cooking times will be slightly longer. For best results, follow the recommendations in the cooking table carefully when selecting which of the supplied accessories to place on which of the shelves.

COOKING DIFFERENT FOODS AT THE SAME TIME
Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using 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 shelf, select the "Forced Air" function and position the baking pans on different shelves to facilitate the circulation of hot air.
- Use dark-coloured metal baking pans and always place them on the wire shelf supplied.
- 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 cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "Forced Air" function.If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

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 dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When grilling pieces of meat, choose cuts of the same thickness to obtain even cooking. 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. Take care when opening the door as steam will escape.
To collect the cooking juices, we recommend placing a dripping pan filled with 200 ml of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

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 FUNCTION
It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). The rising time for pizza starts at around one hour for 1 kg of dough.

BREAD AUTO FUNCTION
Use this function when baking bread: For best results, follow the instructions given in the recipe carefully.

Recipe for 1000 g of dough:
600 g of flour, 360 g of water, 11 g of salt, 25 g of fresh yeast (or two packets of yeast powder).

Method:
- Mix the flour and salt together in a large bowl.
- Dilute the yeast in the water (this must be slightly warm – around 35° C).
- Make a well in the flour and add the water/yeast mixture, then work into a smooth, slightly sticky dough. Knead the dough with your hands, stretching it out and folding it over for around 10 minutes. Shape the dough into a ball and leave it to rise in a bowl covered with a transparent lid to prevent the surface of the dough from drying out.

- Wait until the dough has doubled in volume: for optimal rising, allow about 90 minutes at room temperature or 60 minutes in the oven using the “Rising” function.
- Divide the dough into one or two loaves, sprinkle with flour and make little cuts on the surface. Then place the bread on a baking tray lined with baking parchment.
- Place the dough in the (cold) oven, pour 100 ml of cold drinking water onto the bottom of the oven and activate the “Bread Auto” function. After cooking, leave the dough to stand on a wire shelf until completely cooled.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT.	TEMPERATURE (°C)	COOK TIME (MIN.)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	160 - 180	30 - 90	2/3
		Yes	160 - 180	30 - 90	4 1
Filled pies (cheese cake, strudel, apple pie)		Yes	160 – 200	35-90	2
		Yes	160–200	40-90	4 2
Biscuits/tartlets		Yes	160-180	20-45	3
		Yes	150 – 170	20 - 45	4 2
		Yes	150 - 170	20-45	5 3 1
Choux buns		Yes	180 - 210	30-40	3
		Yes	180-200	35-45	4 2
		Yes	180-200	35-45	5 3 1
Meringues		Yes	90	150 - 200	3
		Yes	90	140 - 200	4 2
		Yes	90	140 - 200	5 3 1
Pizza/bread		Yes	190-250	15-50	1 / 2
		Yes	190-250	20-50	4 2
Bread	A	-	-	60	2
Frozen pizza		Yes	250	10 - 20	3
		Yes	230 - 250	10 -25	4 2
Savoury pies (vegetable pie, quiche)		Yes	180 - 200	40-55	3
		Yes	180-200	45 - 60	4 2
		Yes	180-200	45 - 60	5 3 1
Vol-au-vents / puff pastry crackers		-	190 - 200	20 - 30	3
		-	180-190	20-40	4 2
		-	180-190	20-40	5 3 1
Lasagna / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	2
Lamb / Veal / Beef / Pork 1 Kg		Yes	190 - 200	80-110	3

FUNCTIONS	Conventional	Grill	Turbo Grill	Forced Air	Maxi Cooking	Bread Auto	Eco Forced Air

RECIPE	FUNCTION	PREHEAT.	TEMPERATURE (°C)	COOK TIME (MIN.)	LEVEL AND ACCESSORIES
Roast pork with crackling 2kg		Yes	180 - 190	110 - 150	2
Chicken / Rabbit / Duck 1 kg		Yes	200-230	50-100	2
Turkey / Goose 3 kg		-	190 - 200	100 - 160	2
Baked fish / en papillote (fillet, whole)		Yes	170 - 190	30 - 50	2
Stuffed vegetables (tomatoes, zucchini, eggplant)		Yes	180 - 200	50 - 70	2
Toasted bread		-	250	2 - 6	5
Fish fillets/slices		-	230 - 250	20 - 30*	4 3
Sausages/kebabs/spare ribs/ hamburgers		-	250	15 - 30*	5 4
Roast chicken 1-1.3 kg		Yes	200 - 220	55 - 70**	2 1
Roast beef (rare) 1 kg		Yes	200 - 210	35 - 50**	3
Leg of lamb/knuckle		Yes	200 - 210	60 - 90**	3
Roast potatoes		Yes	200 - 210	35 - 55**	3
Vegetable gratin		-	200 - 210	25 - 55	3
Meat and potatoes		Yes	190-200	45 - 100***	4 1
Fish and vegetables		Yes	180	30 - 50***	4 1
Lasagne and meat		Yes	200	50 - 100***	4 1
Complete meal: Fruit tart (level 5)/ lasagne (level 3)/meat (level 1)		Yes	180 - 190	40 - 120***	5 3 1
Roast meat/stuffed roasting joints		-	170 - 180	100 - 150	2

Please note:

*Turn food halfway through cooking
** Turn food two-thirds of the way through cooking (if necessary).
*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

ACCESSORIES	Wire shelf	Baking dish or baking tray on the wire shelf	Drip tray/baking tray on the wire shelf	Drip tray	Drip tray with 200 ml of water	Baking tray

TESTED RECIPES

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

RECIPE	FUNCTION	PRE REHEAT	LEV	TEMP. (°C)	DURATION (MIN)	ACCESSORIES* AND NOTES
Shortbread		Yes	3	150	30-40	Drip tray/baking tray
		Yes	3	150	45 - 55	Drip tray / baking tray
		Yes	2 - 4	150	35-45	Shelf 4: baking tray
						Shelf 2: drip tray / baking tray
		Yes	1 - 3 - 5	150	40 - 50	Shelf 5: baking tray / oven tray on wire shelf
						Shelf 3: baking tray
						Shelf 1: drip tray/baking tray
Small cakes		Yes	3	160	25 - 35	Drip tray/baking tray
		Yes	3	160	25 - 35	Drip tray/baking tray
		Yes	2 - 4	150	35-45	Shelf 4: baking tray
						Shelf 2: drip tray / baking tray
Fatless sponge cake		Yes	3	170	35-45	Cake tin on wire shelf
		Yes	2	160	35-45	Cake tin on wire shelf
		Yes	1 - 4	160	45 - 55	Shelf 4: cake tin on rack
						Shelf 1: Baking pan on wire shelf
2 Apples pies		-	2	185	70 - 90	Cake tin on wire shelf
		-	2	175	70 - 90	Cake tin on wire shelf
		-	1 - 4	175	75 - 95	Shelf 4: baking pan on wire shelf
						Shelf 1: cake tin on rack
Toast		5 min	5	250	2 - 5	Wire shelf
Burgers		5 min	5	250	18 - 30	Shelf 5: rack (turn food halfway through cooking)
						Shelf 4: drip tray with water

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

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

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

FUNCTIONS	Conventional	Grill	Turbo Grill	Forced Air	Maxi Cooking	Bread Auto	Eco Forced Air

CLEANING

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Carry out the required operations when the oven is 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. Dry them 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, let the oven to cool completely and then wipe it with a cloth or sponge.
• Activate the "Diamond Clean" function for optimum cleaning of the internal surfaces.
• The door can be easily removed and refitted to facilitate cleaning of the glass.
• Clean the glass in the door with a suitable liquid detergent.
• The top heating element of the grill can be lowered to clean the upper panel of the oven .

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot.

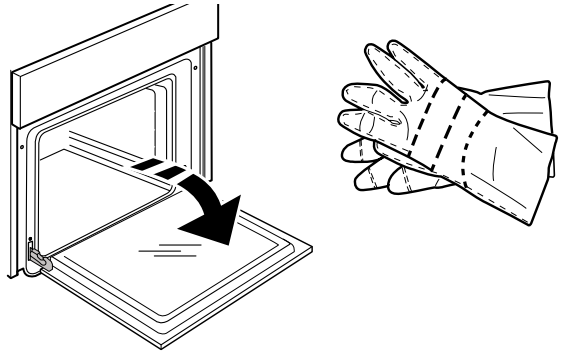
Food residues can be removed using a washing-up brush or a sponge.

MAINTENANCE

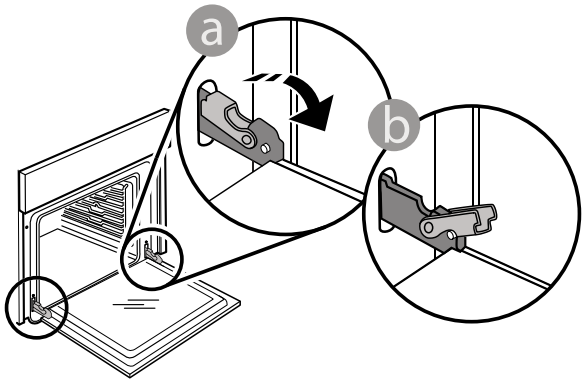
Use protective gloves during all operations.	**Carry out the required operations when the oven is cold.**	**Disconnect the oven from the power supply.**

REMOVING THE DOOR

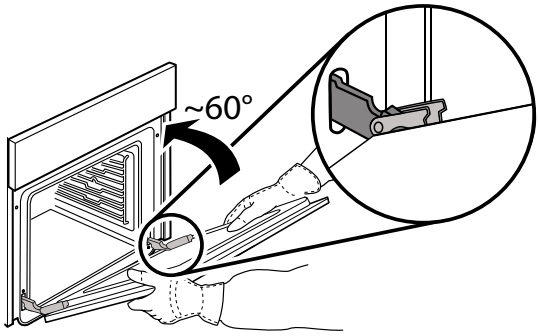
1. Open the door fully.



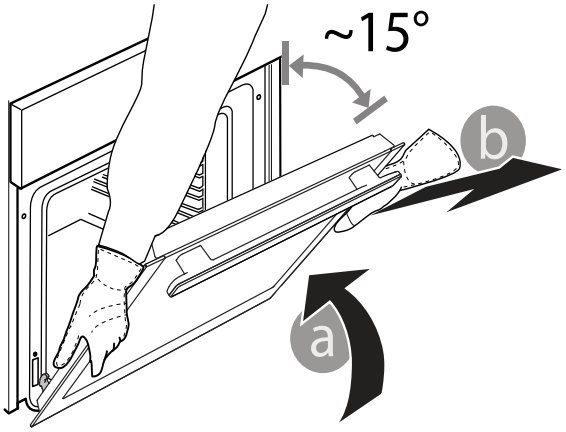
2. Lower the catches as far as possible.



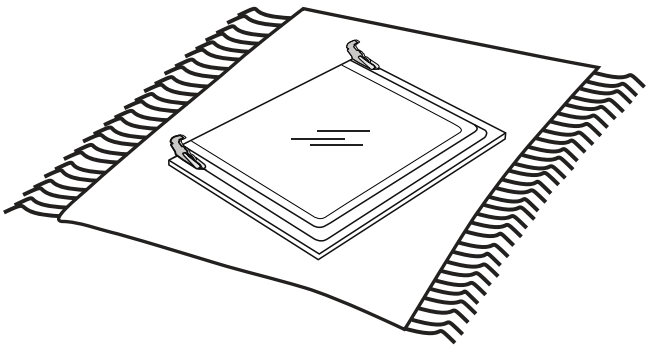
3. Close the door as much as you can.



4. Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating.

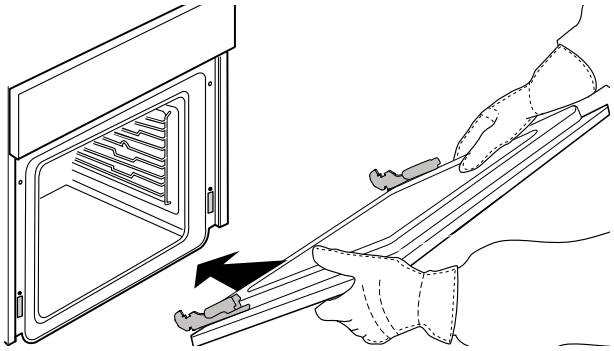


5. Put the door to one side, resting it on a soft surface.

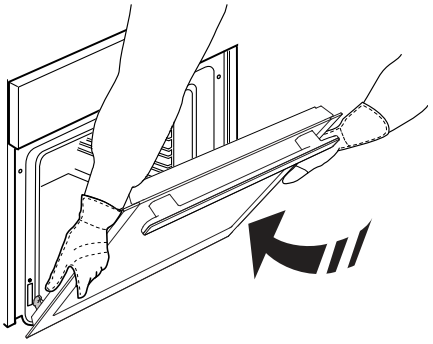


REFITTING THE DOOR

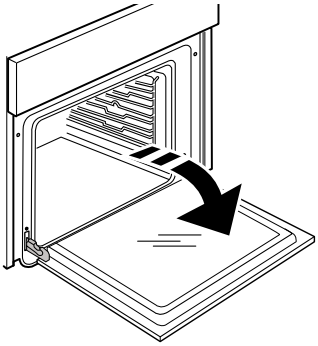
1. Move the door towards the oven, aligning the hooks of the hinges with their seating.



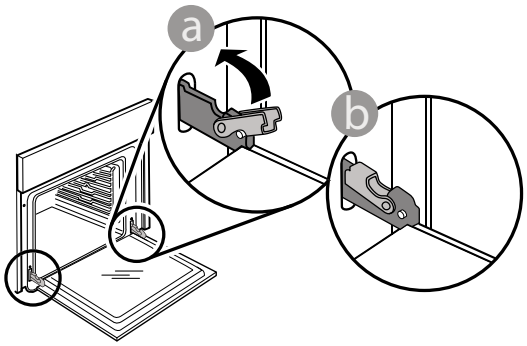
2. Secure the upper part into its seating.



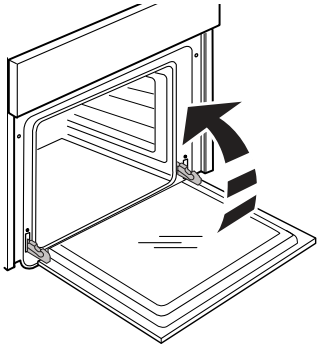
3. Lower the door and then open it fully.

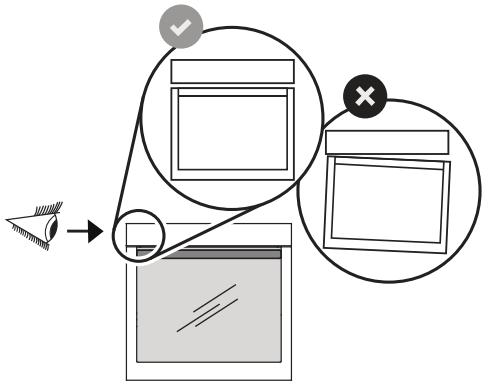


4. Lower the catches into their original position: Make sure that you lower them down completely.



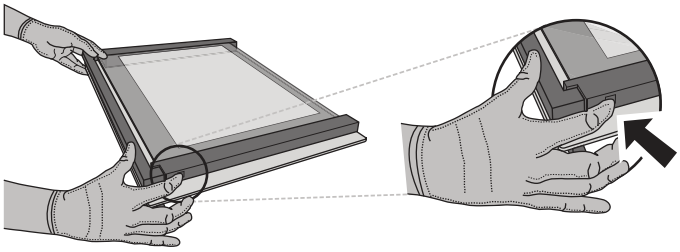
5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

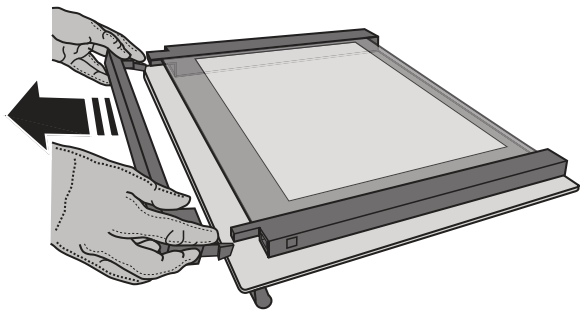




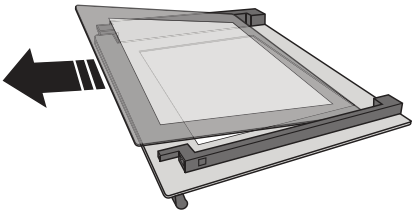
CLICK TO CLEAN - CLEANING THE GLASS

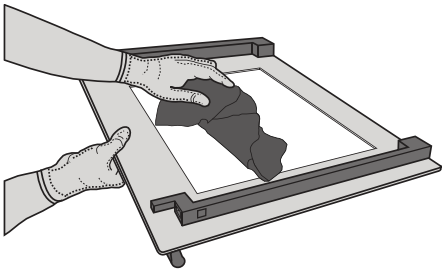
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



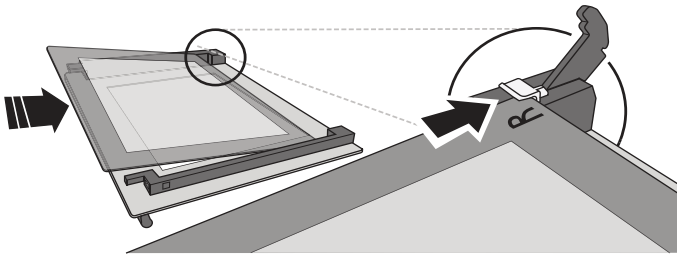


2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

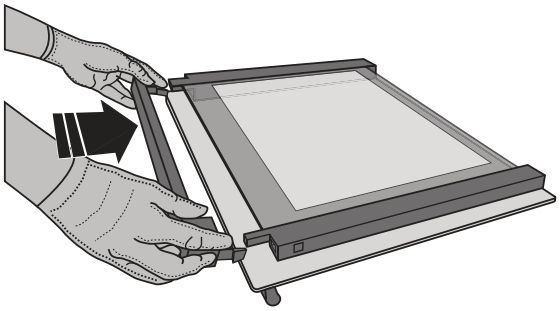


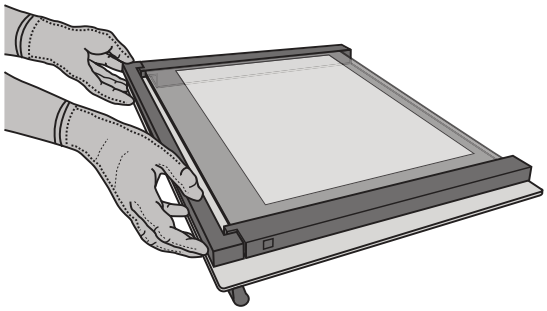


3. **To correctly reposition the inner glass**, make sure that the "R" is visible in the right-hand corner and the clear surface (not printed) is facing up. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.

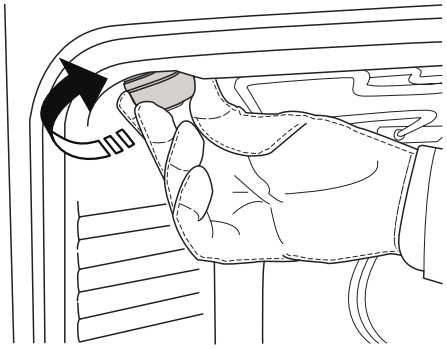




REPLACING THE LIGHT

1. Disconnect the oven from the power supply.

2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



3. Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps.

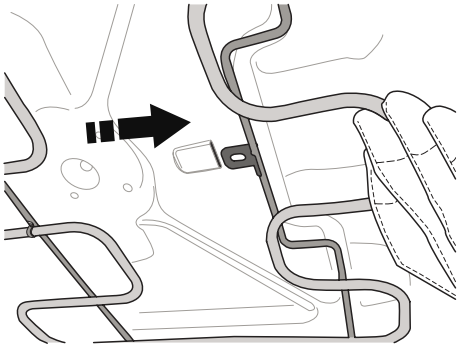
The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

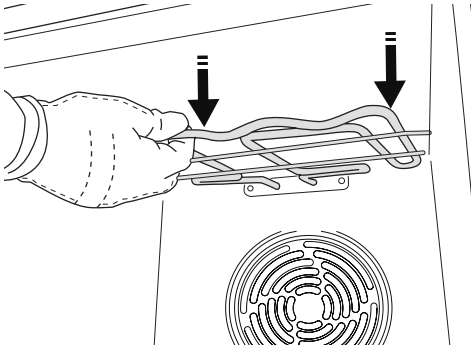
- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

LOWERING THE UPPER HEATING ELEMENT

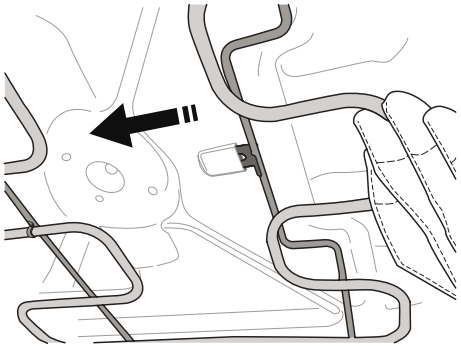
1. Remove the heating element from its seating.



2. Lower the heating element.



3. To return the heating element to its position, lift it up, pull it slightly towards you and make sure that the tab support is in its proper seating.



TROUBLESHOOTING

Any problems that arise or faults that occur can often be resolved easily.
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.	Disconnection from the mains electricity. Fault.	Make sure that the oven is connected to the main electricity supply. Turn off the oven and restart it to see if the fault persists.
The display is showing the message "Hot" and the selected function will not start.	Temperature too high.	Allow the oven to cool down before activating the function. Select a different function.
Cooking will not start.	Temperature not set/***thermostat knob*** in the wrong position.	Turn the ***thermostat knob*** to the temperature or the position you require to activate the function you have selected.
The time is flashing.	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.
The display shows the letter "F" followed by a number.	Software fault.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F".
The light is not working.	Oven OFF. Bulb gone.	Turn the ***selection knob*** to select a function and switch on the oven. If the fault persists, follow the instructions for replacing the bulb given in the "Maintenance" section.

PRODUCT FICHE

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

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

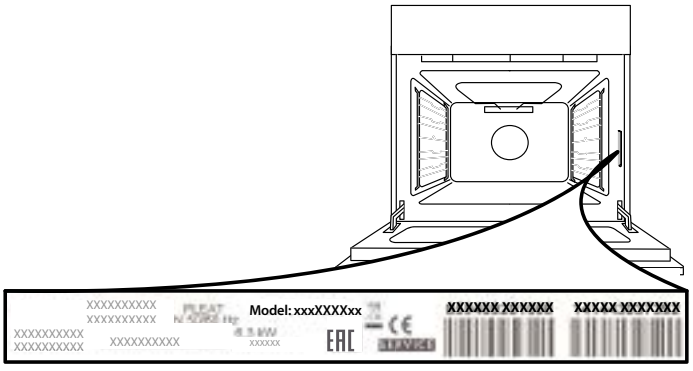
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

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

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

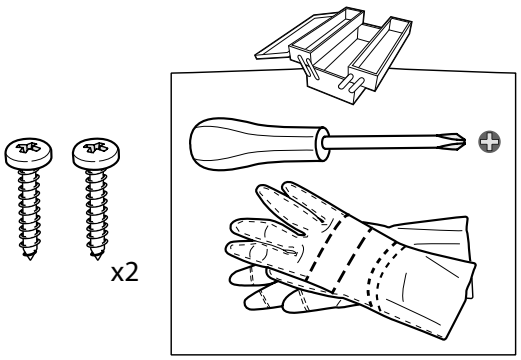
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

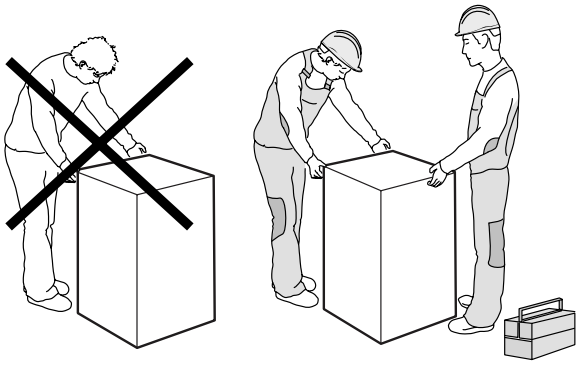
- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand edge of the cooking compartment when the oven door is open).
- Your full address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

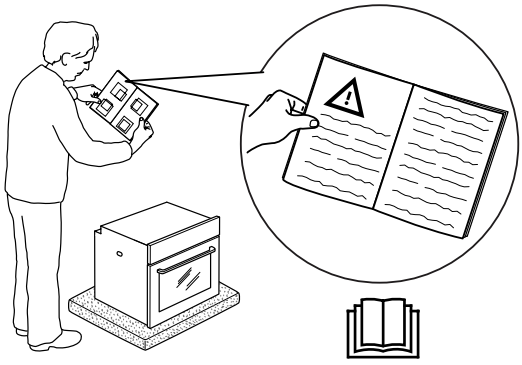


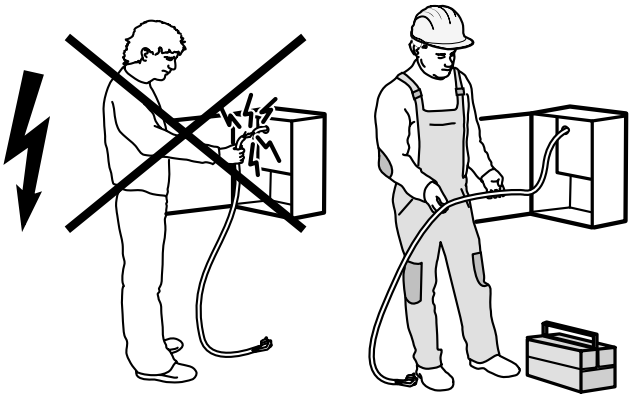
Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

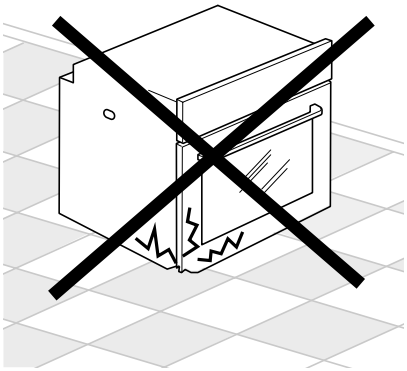
Please refer to the enclosed warranty leaflet for more information on the warranty.

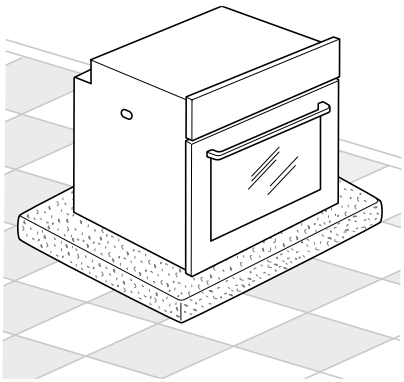

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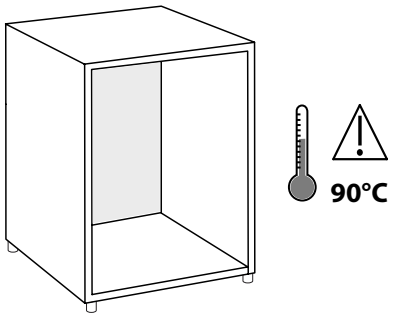


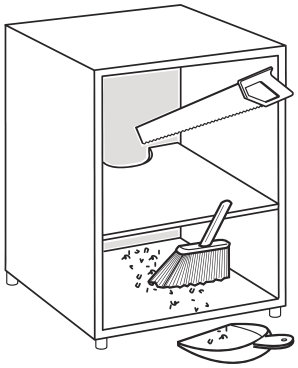


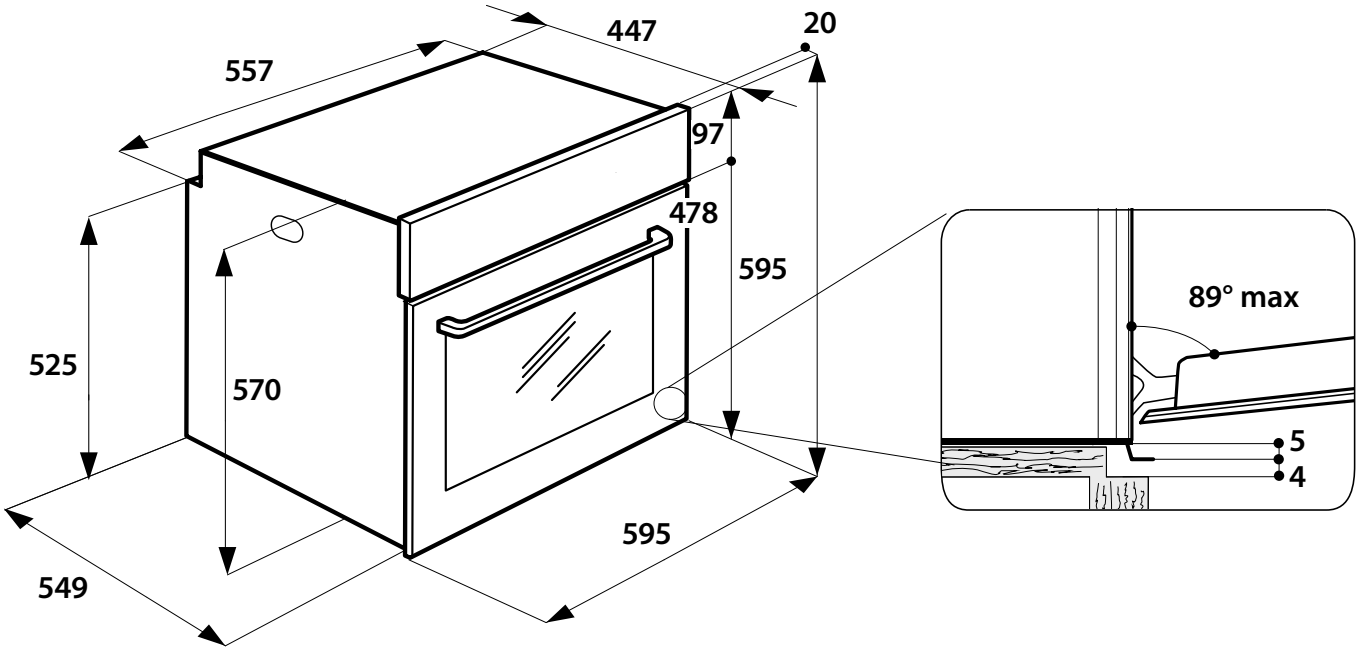


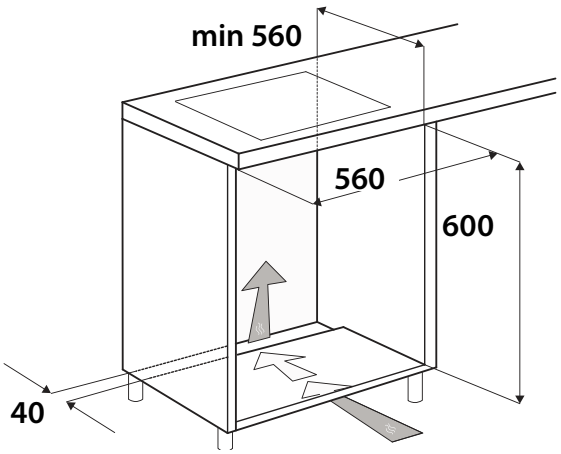


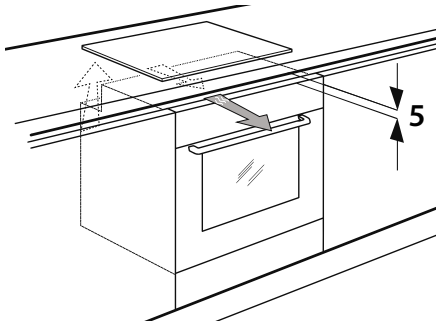


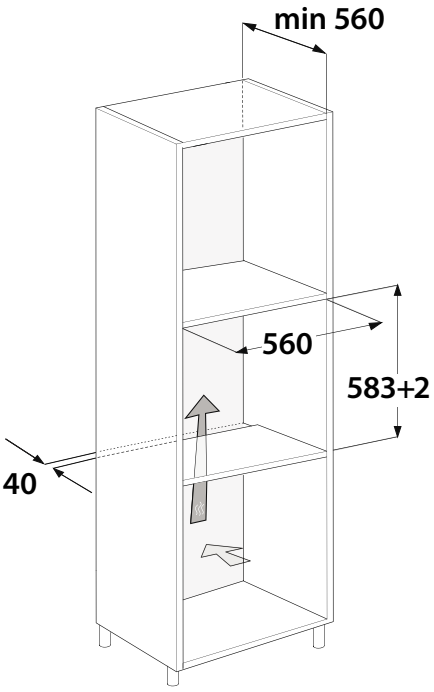

90°C



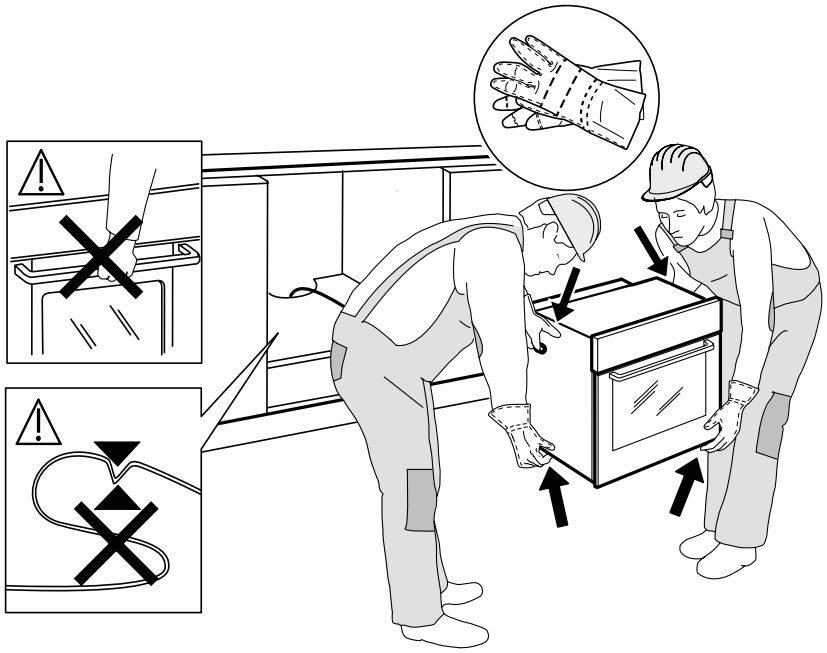


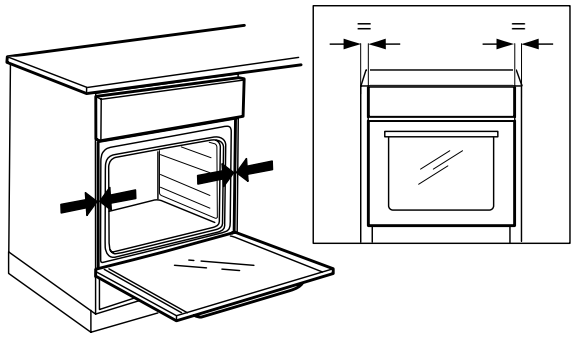


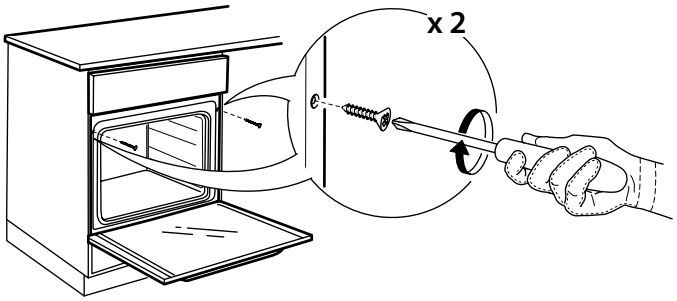


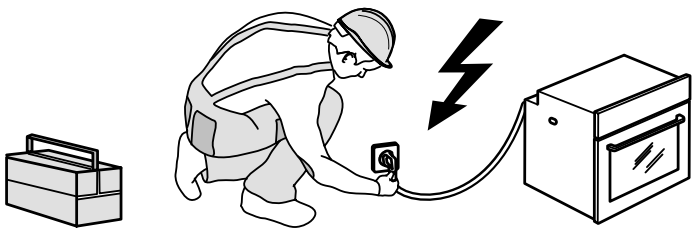


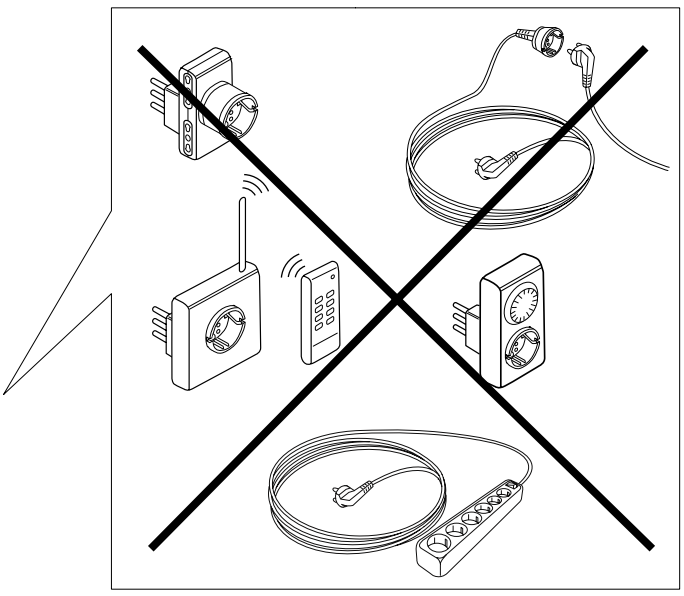
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