DAILY REFERENCE GUIDE

THANK YOU FOR PURCHASING A HOTPOINT - ARISTON PRODUCT
To receive more comprehensive help and support, please register your product at **www.hotpoint-ariston.com/register**
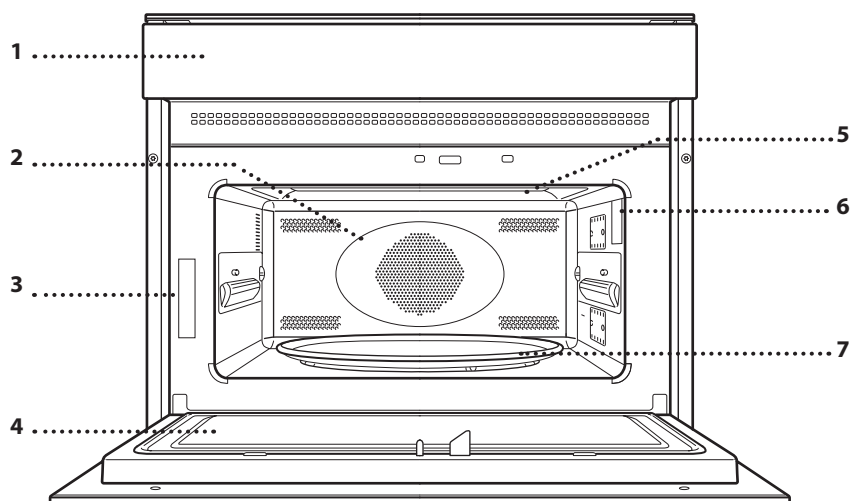
www You can download the Safety Instruction and theUse and Care Guide by visiting our website **www.hotpoint.eu** and following the instructions on the back of this booklet.
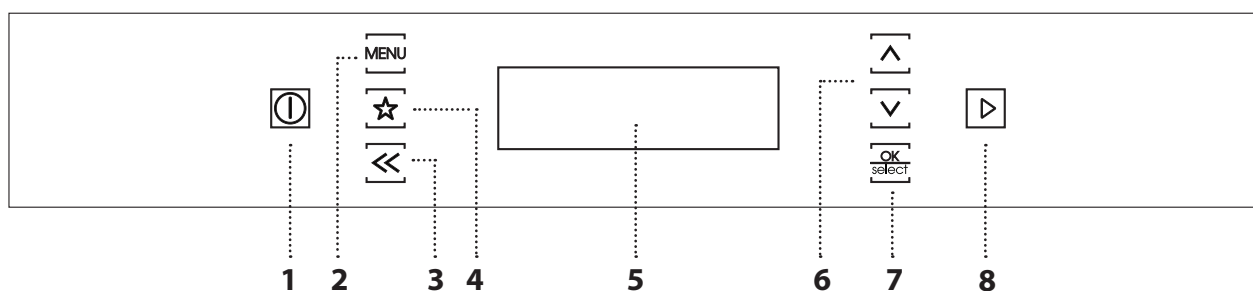
! **Read the safety instructions carefully before using the product**

PRODUCT DESCRIPTION

1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

CONTROL PANEL

1. ON/OFF
For switching the oven on and off and for stopping an active function.

2. MENU
For accessing the list of functions.

3. BACK
For returning to the previous menu.

4. FAVOURITES
For accessing the list of most used functions.

5. DISPLAY

6. NAVIGATION BUTTONS
For scrolling through the list of functions, moving the cursor, and changing the settings for a function.
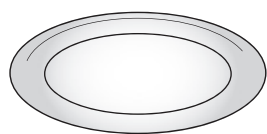
7. CONFIRMATION BUTTON
For confirming a function selection or a set value.

8. START
For immediately starting a function. When the oven is switched off, it activates the "**Jet Start**" microwave function.

ACCESSORIES

www

Download the Use and Care Guide at
www.hotpoint.eu for more information

TURNTABLE

Placed on its support, the glass turntable can be used with all cooking methods.
The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking plate.

TURNTABLE SUPPORT
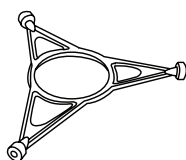
Only use the support for the glass turntable. Do not rest other accessories on the support.

CRISP PLATE
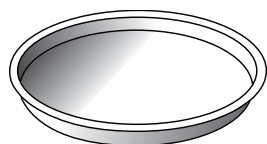
Only for use with the specific "Dynamic Crisp" function.
The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR THE CRISP PLATE
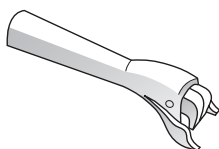
Useful for removing the hot Crisp plate from the oven.

RECTANGULAR BAKING PLATE
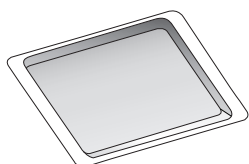
Only use the baking plate with functions that allow for convection cooking; it must never be used in combination with microwaves. Insert the plate horizontally, resting it on the rack in the cooking compartment.
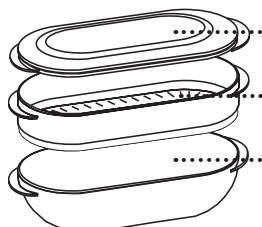
Please note: You do not need to remove the turntable and its support when using the rectangular baking plate.

LOW WIRE SHELF
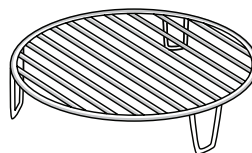
This allows you to place food closer to the grill, for perfectly browning your dish and for optimal hot air circulation. Place the wire shelf on the turntable, making sure that it does not come into contact with other surfaces.

STEAMER

To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

To boil foods such as pasta, rice or potatoes, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking.

For best results, cover the steamer with the cover (1) provided.
Always place the steamer on the glass turntable and only use it with the appropriate cooking functions, or with microwave functions.

COVER
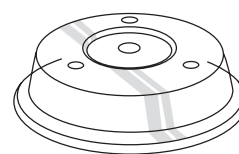
Useful for covering food while it is cooking or heating in the microwave.
The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.
It is not suitable for use in convection cooking or with any of the grill functions (including "Dynamic Crisp").

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

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

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✋ MANUAL

〰〰 MICROWAVE

For quickly cooking and reheating food or drinks.

POWER	SUGGESTED USE
900 W	Rapid heating of drinks or other foods with a high water content
750 W	Cooking vegetables
650 W	Cooking meat and fish
500 W	Cooking meat sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes
350 W	Slow, gently cooking. Perfect for melting butter or chocolate
160 W	Defrosting frozen foods or softening butter and cheese
90 W	Softening ice cream

Recommended accessories: **Cover**

DYNAMIC CRISP

For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.

Required accessories: **Crisp plate, handle for the Crisp plate**

GRILL

For browning, grilling and gratins. We recommend turning the food during cooking.
For best results, preheat the grill for 3-5 minutes.

Recommended accessories: **wire shelf**

GRILL + MW

For quickly cooking and gratinating dishes, combining the microwave and grill functions.

Recommended accessories: **wire shelf**

TURBO GRILL

For perfect results, combining the grill and convection functions. We recommend turning the food during cooking.

Recommended accessories: **wire shelf**

TURBO GRILL + MICROWAVE

For quickly cooking and browning your food, combining the microwave, grill and convection oven functions.

Recommended accessories: **wire shelf**

CONVECTION BAKE

For cooking dishes in a way that achieves similar results to using a conventional oven.
The baking plate or other cookware that is suitable for oven use can be used to cook certain foods.

Recommended accessories: **Rectangular baking plate/wire shelf**

CONVECTION + MICROWAVE

To prepare oven dishes in a short time.

Recommended accessories: **wire shelf**

QUICK HEAT

For quickly reheating the oven before a cooking cycle.
Wait for the function to finish before placing food inside the oven.

(((•))) SENSOR

The sensor functions adapt continuously during cooking, allowing you to achieve brilliant results.
The total time does not include preparation or preheating phases.

DYNAMIC REHEAT

For reheating ready-made food that is either frozen or at room temperature.
The oven automatically calculates the values necessary to achieve the best results possible, in the shortest time. Place food onto a microwave safe and heatproof dinner plate or dish.

DYNAMIC CRISP

For quickly reheating and cooking frozen foods, for a golden, crunchy top. Only use this function with the Crisp plate provided.

Required accessories: **Crisp plate, handle for the Crisp plate**

DYNAMIC STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided.

The preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Timings for this phase may vary. The oven then proceeds with steam-cooking the food, according to the time set.

Some indicative cooking times are as follows:

- fresh vegetables (250-500 g): 4-6 minutes;
- frozen vegetables (250-500 g): 5-7 minutes;
- fish fillets (250-500 g): 4-6 minutes.

Required accessories: **Steamer**

KEEP WARM

For keeping just-cooked food hot and crisp, including meat, fried foods or cakes.

AUTO   AUTOMATIC

With the automatic functions, simply select the weight or quantity of food to achieve the best possible results.

DYNAMIC DEFROST
For quickly defrosting meat, poultry, fish, vegetables and bread weighing between 100 g and 3 kg.
Food should be placed directly onto the glass turntable.

CRISPY BREAD DEFROST
For quickly defrosting and reheating rolls, croissants and baguettes. The oven automatically calculates the values necessary to achieve the best results possible (time, power and cooking method).

Required accessories: Crisp plate, handle for the Crisp plate

RECIPES
This allows you to choose from a range of automatic recipes with pre-set values for optimal cooking. For best results, follow the instructions provided on the display.

Please note: For more information, recipes and helpful advice on using this function, read and download the Use and Care Guide at **www.hotpoint.eu**
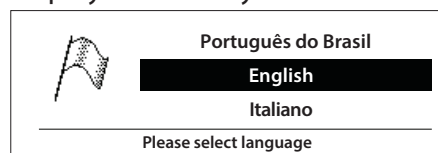
SETTINGS

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

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

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.
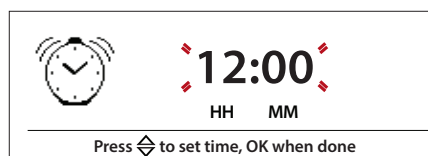
| Português do Brasil |
| **English** |
| Italiano |
| Please select language |

Use ∧ or ∨ to select the language you require and press OK/select to confirm.

Please note: The language can also be changed later from the "Settings" menu item.

2. SET THE TIME
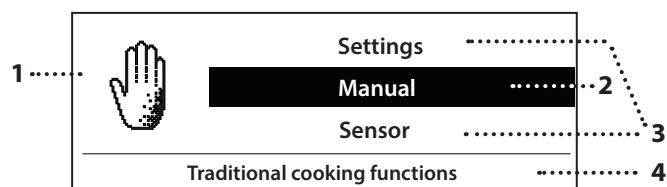After selecting the language, you will need to set the current time: 12:00 will flash on the display.

12:00
HH   MM
Press ⇕ to set time, OK when done

Use ∧ or ∨ to set the time and press OK/select to confirm.

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

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DAILY USE

1. SELECT A FUNCTION

1 ······
Settings ············
Manual ········· 2
Sensor ············ 3
Traditional cooking functions ·········· 4

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

SWITCH ON THE OVEN
Press ① : The display will show the main menu.

NAVIGATE THE MENU
Press ∧or∨ to navigate through the main menu and highlight the item you would like to select.

SELECT AN ITEM FROM THE MENU
Once the item you would like to select is highlighted on the display, press $\frac{OK}{select}$ to confirm the selection and go to the settings menu (see below) or to the list of functions.

SELECT A FUNCTION
Press ∧ or ∨ to navigate through the list given.
Press $\frac{OK}{select}$ to confirm and go to the settings menu.

2. SETTING AND ACTIVATING THE FUNCTION

High
GRILL POWER

350W
POWER

TurboGrill + Microwave

00:05
MM:SS

19:20
END TIME

1
2
3
4
5
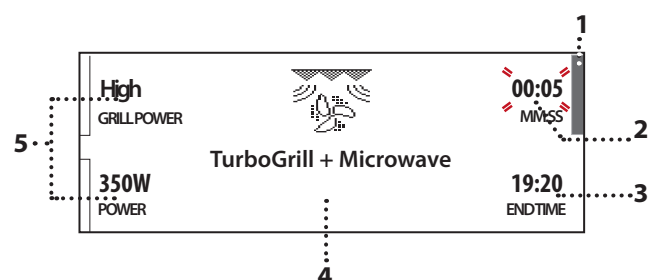
1. Selector cursor
   (highlights the setting selected)
2. Duration
3. Time at which the function will finish
4. Name of the function
5. Settings for the function
   (power, temperature, grill level, weight or quantity, desired degree of cooking, etc.)

APPLY SETTINGS
Initially, it is possible to set the values of the chosen function based on the sequence given on the display. When the value is flashing, use ∧ or ∨ to set the value and press $\frac{OK}{select}$ to confirm.

If necessary, use ∧ or ∨ to move the cursor next to the value that you want to change, and press $\frac{OK}{select}$. The value will flash.

Use ∧ or ∨ to change the value and press $\frac{OK}{select}$ to confirm.

ACTIVATE THE FUNCTION
Once the settings displayed are those that you require, press ▷ to activate the function.

Please note: Where possible, some values can even be changed during cooking.

. SAFETY LOCK
This function is automatically activated to prevent the oven from being switched on accidentally.

Safety lock is activated
Close the door, press ▷

Open and close the door, and then press ▷ to start the function selected.

. PAUSE
To pause an active function, for example to stir or turn the food, simply open the door.
To start it up again, close the door and press ▷

### . JET START
When the oven is switched off, press ▷ to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

Every time the ▷ button is pressed again, the cooking time will be increased by a further 30 seconds.

. FAVOURITES

The oven will automatically compile a list of the functions that you use the most. Press the ① button to switch on the oven, then press ☆ to display the list of functions you use most frequently.

	Dynamic Crisp
☆	**Lasagna**
	Convection Bake + Microwave
	Your most-used cooking functions
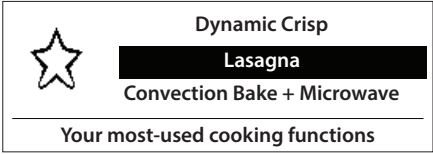
Use ∧ or ∨ to select the function you require, press $\frac{OK}{select}$ to confirm and then modify – if necessary – the settings according to your needs (those suggested are basic settings).
Once finished, press ▷ to activate the function.

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. RESIDUAL HEAT

In many cases, when food has been cooked, the oven will activate an automatic cooling process, which will be indicated on the display.
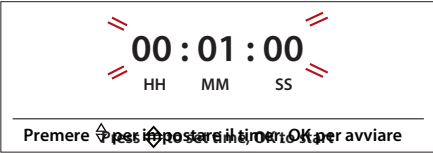
168°C
▬▬▬▬▭▭▭
Cooling Down
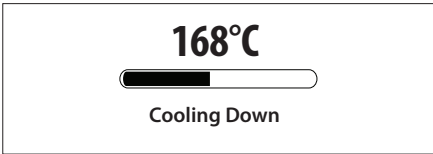
To view the clock during this process, press ≪

Please note: Opening the door temporarily interrupts the process.

. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function, press $\frac{OK}{select}$. The timer will appear on the display.

00 : 01 : 00
HH   MM   SS

Premere ⬦ per impostare il timer, OK per avviare
Press ⬦ to set the timer, OK to start

Press ∧ or ∨ 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 ①

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. KEY LOCK

To lock the keypad, press and hold $\frac{OK}{select}$ and ≪ at the same time for at least five seconds. Do this again to unlock the keypad.

COOKING TABLE

FOOD	FUNCTION	PREHEAT	TEMP. (°C)/ GRILL LEVEL	POWER (W)	DURA-TION	ACCESSO-RIES
Sponge cakes	🍃	-	160-180	-	30-60	🍞 ≈🌡
	🍃	-	160-180	90	25-50	🍞 ≈🌡
Filled pies (cheesecake, strudel, apple tart)	🍃	Yes	160-190	-	35-70	🍞 ≈🌡
Cookies	🍃	Yes	170-180	-	10-20	⌣
Meringues	🍃	Yes	100-120	-	40-50	⌣
Rolls	🍃	Yes	210-220	-	10-12	⌣
Bread Loaf	🍃	Yes	180-200	-	30-35	⌣
Pizza/Pie	🍃	Yes	190-220	-	20-40	⌣
Pizza (0.4-0.5 kg)	⚏	-	-	-	14-16	⬭

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FOOD	FUNC-TIONS	PREHEAT	TEMP. (°C)/ GRILL LEVEL	POWER (W)	TIME (MIN)	ACCESSORIES
Savoury pies (vegetable pie, quiche Lorraine)		Yes	180-190	-	40-55	
Quiche Lorraine (1-1.2 kg)		-	-	-	18-20	
Lasagna/baked pasta			Medium	350-500	15-40	
Roast lamb/Veal/Roast beef (1.3-1.5 kg)		-	170-180	-	70-80*	
		-	160-180	160	50-70*	
Roast beef – medium (1.3-1.5 kg)		-	170-180	-	40-60*	
Roast Chicken/Rabbit/Duck (whole 1-1.2 kg)		-	210-220	-	50-70*	
		-	210-220	350	45-60*	
Chicken / Rabbit/ Duck (fillets/pieces)		-	Medium - High	350-500	20-40*	
Chicken Pieces (0.4-1 kg)		-	-	-	12-18	
Baked Whole Fish (whole)		-	High	160-350	20-40	
Fish fillets/slices		Yes	High	-	15-30*	
Stuffed vegetables (tomatoes, zucchinis, eggplants)		-	Medium	500-650	25-50	
Toast		-	High	-	3-6	
Sausages/Kebabs/Spare ribs/ Hamburgers		-	Medium - High	-	20-40*	
Sausages/Burgers (0.2-1 kg)		Yes**	-	-	6-16	
Baked Potatoes		-	Medium	350-500	20-40*	
Potato Wedges (0.3-0.8 kg)		-	-	-	10-20	
Baked fruit		-	Medium	160-350	15-25	
Vegetable gratin		-	High - medium	-	15-25	
Fried vegetables (0.3-0.8 kg)		Yes**	-	-	8-18	

* Turn the food halfway through cooking ** Preheat the Crisp plate for 3-5 minutes

www For more information, recipes and helpful advice on using the automatic functions, read and download the Use and Care Guide at **www.hotpoint.eu**

www Download the Use and Care Guide from **www.hotpoint.eu** for the table of tested recipes, compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350

FUNCTIONS	Crisp	Grill	Grill + MW	Turbo Grill	Convection Bake	Convection Bake + Microwave

ACCESSO-RIES	Heatproof plate/container suitable for use in microwaves	Low wire shelf	Crisp plate	Rectangular baking plate

CLEANING

Make sure that the appliance 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.

INTERIOR AND 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.
•   Clean the glass in the door with a suitable liquid detergent.
•   At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
•   The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.

ACCESSORIES

All accessories are dishwasher safe with the exception of the Crisp plate.
The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

TROUBLESHOOTING

⬇www   Download the Use and Care Guide at **www.hotpoint.eu** for more information

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 oven makes noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.
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".

PRODUCT FICHE
⬇www A complete specification for the product, including energy efficiency ratings, can be downloaded from our website
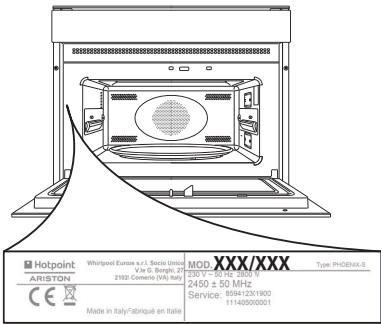**www.hotpoint.eu**

HOW TO OBTAIN THE USE AND CARE GUIDE
> ⬇www Download the Use and Care Guide
from our website **www.hotpoint.eu**
(you can use this QR code), specifying the product's commercial code.

> Alternatively, contact our Client After-sales Service

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.

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