

Hotpoint

ARISTON



Use and Care Guide



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ENGLISH 3

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HEALTH & SAFETY, USE & CARE AND INSTALLATION GUIDE



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Table of contents

Health and Safety guide

SAFETY INSTRUCTIONS	4
----------------------------	---

SAFEGUARDING THE ENVIRONMENT	6
-------------------------------------	---

DECLARATION OF CONFORMITY	6
----------------------------------	---

Use and Care Guide

PRODUCT DESCRIPTION	7
----------------------------	---

WIRE SHELF LEVEL	7
------------------	---

CONTROL PANEL	8
---------------	---

DESCRIPTION OF DISPLAY	8
------------------------	---

ACCESSORIES	9
-------------	---

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES	11
--	----

REMOVING AND REFITTING THE SHELF GUIDES	11
---	----

FUNCTIONS	12
-----------	----

HOW TO USE THE OVEN	13
----------------------------	----

USING THE APPLIANCE FOR THE FIRST TIME	13
--	----

DAILY USE	14
-----------	----

USEFUL TIPS	16
-------------	----

COOKING TABLES	17
----------------	----

TESTED RECIPES	18
----------------	----

MAINTENANCE AND CLEANING	20
---------------------------------	----

TROUBLESHOOTING	21
-----------------	----

PRODUCT FICHE	22
---------------	----

AFTER-SALES SERVICE	22
---------------------	----

<i>Installation guide</i>	24
---------------------------	----

SAFETY INSTRUCTIONS

IMPORTANT: READ AND FOLLOW THESE INSTRUCTIONS

Read the safety instructions carefully before using the appliance.
Keep these instructions in a safe place for future reference. These instructions and the appliance itself provide important safety warnings that must be read and heeded at all times.
The manufacturer does not accept any liability for failure to observe these safety instructions, for inappropriate use of the appliance or for incorrect setting of the controls.

SAFETY WARNINGS

Children under eight years old must be kept away unless they are continuously supervised. Children over eight years old and persons who have reduced physical, sensory or mental capabilities, or persons who lack experience with or knowledge of this appliance, should only use it if they are supervised or have been given instructions on how to use it safely and are aware of the hazards involved. Children must not play with the appliance. Cleaning and maintenance of the appliance must not be carried out by children without adult supervision.

ATTENTION: The appliance and its accessible parts will become very hot during use: Children under eight years old must be kept away unless they are continuously supervised.

ATTENTION: Avoid touching the heating elements and the interior surfaces – risk of burns. Keep clothes and other flammable materials away from the appliance until all its components have cooled down completely.
Never leave the appliance unattended when dehydrating

food.
Overheated oils and fats catch fire easily. Always be vigilant when cooking foods that are high in fat or 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. Once cooking is complete, exercise caution when opening the door and let the hot air or steam escape gradually. Do not obstruct the hot air vents on the front of the oven. If the appliance is designed to be used with a temperature probe, only use the types of temperature probe that have been recommended for this oven.

PERMITTED USE

This appliance is designed for domestic use only.
Do not use the appliance outdoors.
Do not store explosive or flammable substances such as aerosol cans inside the appliance and do not place or use petrol or other flammable materials in or near the appliance: There could be a risk of fire if the appliance were to be switched on inadvertently.

ATTENTION: The appliance is not designed to be operated using an external timer or a separate remote control system. No other use is permitted (e.g. heating rooms).

INSTALLATION

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

away during installation. Keep packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, both during and after installation.
The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.
After unpacking the appliance, make sure that it has not been damaged during transport. In case of problems, contact the dealer or the After-Sales Service. The appliance must be disconnected from the mains before starting installation. During installation, make sure the appliance does not damage the power cable.
Do not switch on the appliance until installation is complete. Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
After installation, the bottom of the appliance must no longer be accessible.
Do not obstruct the minimum gap between the worktop and the upper edge of the oven. Only remove the oven from its polystyrene foam base at the time of installation.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, the appliance must be earthed and fitted with an all-pole disconnect switch with a minimum gap of 3 mm between the contacts.
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 mains power supply. Do not pull the power cable.
If the power cable is damaged

replace it with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer's instructions and current safety regulations. Contact an authorized After-Sales Service.

For appliances with fitted plug, if the plug is not suitable for your socket outlet, contact a qualified technician.

Do not use extension leads, multiple sockets or adapters. Do not operate the appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cable away from hot surfaces.

The electrical parts must not be accessible to the user after installation.

Do not touch the appliance with wet hands and do not operate it when barefoot.

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

If you need to replace the power cable, contact an authorised Technical After-sales Service Centre.

It must be possible to disconnect the appliance from the mains by unplugging it (if

the plug is accessible) or by using a multi-pole switch that has been installed in an accessible place upstream of the socket in compliance with national electrical safety standards.

CLEANING AND MAINTENANCE

Wear protective gloves when carrying out cleaning and maintenance.

The appliance must be disconnected from the mains before performing maintenance work.

Never use steam cleaning equipment.


ATTENTION: Make sure 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 oven door glass since they can scratch the surface, which may result in shattering of the glass.


Make sure that the appliance has cooled down before carrying out any maintenance or cleaning.


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 packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

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

disposal regulations. For more information on the treatment, recovery and recycling of domestic appliances, contact your local authorities, the household waste collection service or the shop where you purchase the product. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring that this product is disposed of correctly, you will help to prevent any negative consequences for the environment and human health which could otherwise arise. The symbol 

on the product or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to a suitable centre for collection and recycling of electrical and electronic equipment.

ENERGY-SAVING TIPS

Check to make sure that the oven door is properly closed before

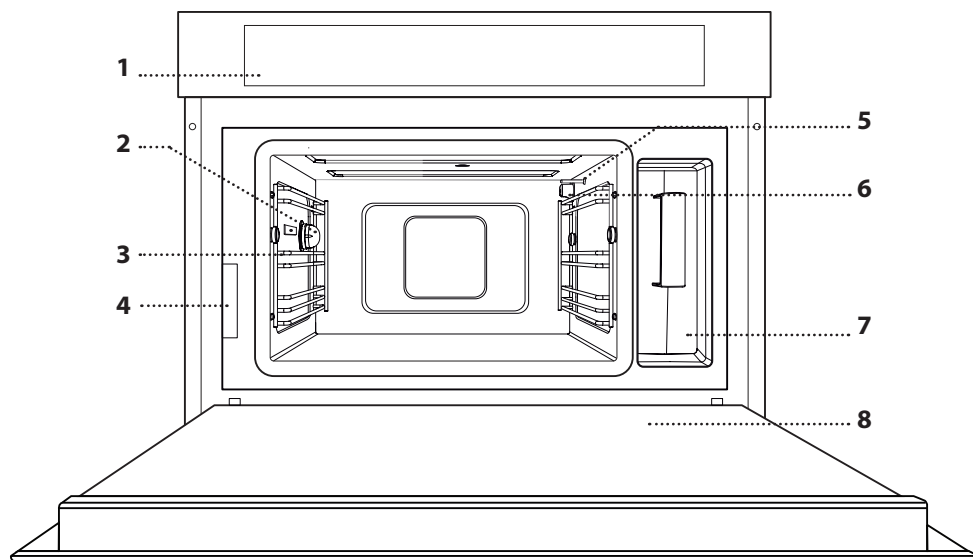
switching on the appliance and keep it closed as much as possible while cooking is in progress. To reduce cooking times and energy consumption, cut food into small pieces of equal size. If the cooking time is longer than 30 minutes, lower the temperature of the oven during the final stage (the last 3-10 minutes), adjusting it according to the overall cooking temperature. The residual heat inside the oven will be sufficient to continue cooking until the end.

DECLARATION OF CONFORMITY

This appliance, which is intended to come into contact with food products, complies with European Regulation n. 1935/2004/EC.

This appliance meets the ecodesign and energy labelling 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. Light
3. Side grids
4. Identification plate
(do not remove)
5. Temperature sensor
6. Steam inlet valve
7. Water reservoir
8. Door

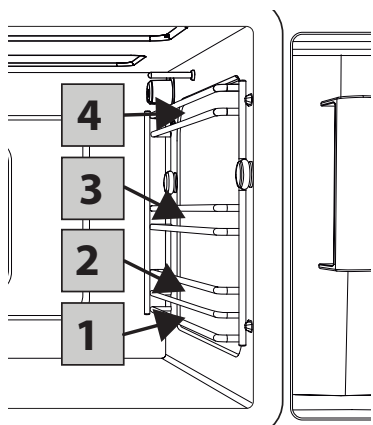
Please note:

The cooling fan may switch itself on every so often during cooking in order to reduce energy consumption.

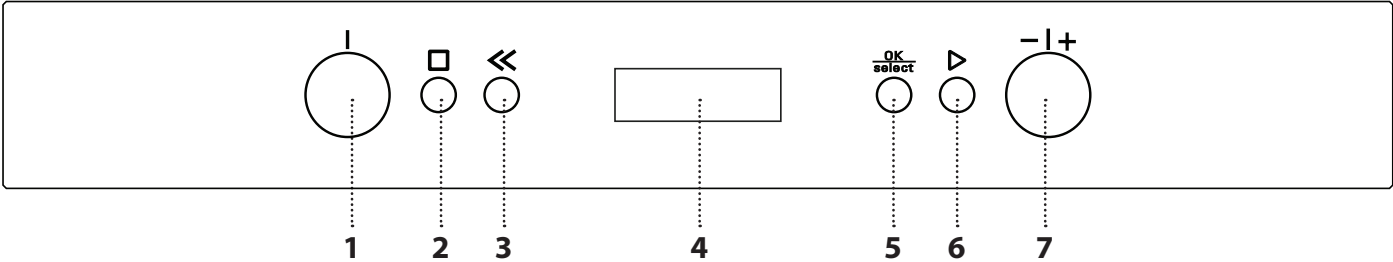
Once cooking is complete and the oven has been switched off, the cooling fan may continue to run for a certain period of time.

WIRE SHELF LEVEL

The levels (shelf guides) on which the wire shelf and other accessories can be placed are numbered, with 1 being the lowest and 4 being the highest.



CONTROL PANEL



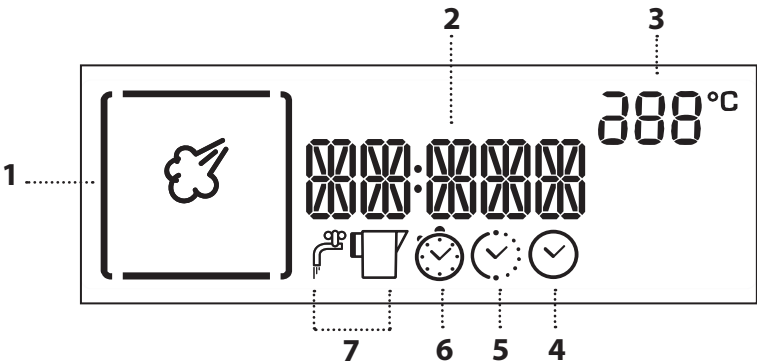
- 1. SELECTION KNOB**
For switching the oven on by selecting a function.
Turn to the "0" position to switch the oven off.
- 2. STOP**
For stopping the function that is currently active at any time and putting the oven into standby mode.

- 3. BACK**
For returning to the previous menu.
- 4. DISPLAY**
- 5. CONFIRMATION BUTTON**
For confirming a selected function or a set value.

- 6. START**
For starting a function.
- 7. ADJUSTMENT KNOB**
For scrolling through the menus and applying or changing settings.

Please note: All knobs are push-activated knobs. Push down on the centre of the knob to release it from its seating.

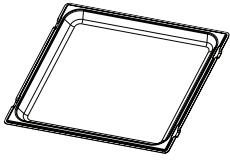
DESCRIPTION OF DISPLAY



1. Symbol for the function selected
2. Clock; information and function duration
3. Temperature
4. Setting the time
5. Duration
6. Timer
7. Information on water reservoir and cooking compartment

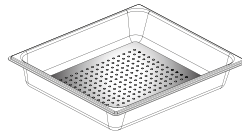
ACCESSORIES

DRIP TRAY



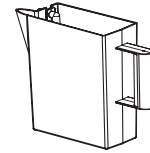
Can be used as a support for heatproof containers. It collects the cooking juices when placed below the wire shelf or the steamer tray.

STEAMER TRAY



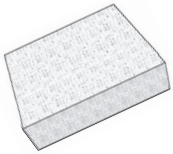
This makes it easier for steam to circulate, which helps the food to cook, defrost or reheat evenly. We recommend placing the drip tray on the level below to collect the cooking juices.

WATER RESERVOIR



Fill with drinking water every time you use one of the steam functions.

SPONGE



For removing any condensation that forms during cooking

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

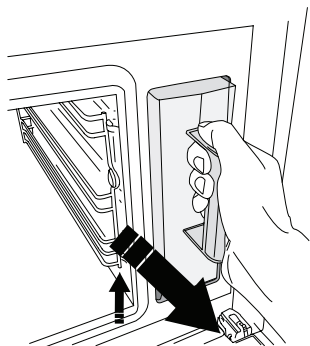
ADDITIONAL ACCESSORIES: Other accessories that are not supplied can be purchased separately from the After-sales Service.

Before purchasing other accessories that are available on the market, make sure that they are heat-resistant and suitable for steaming.

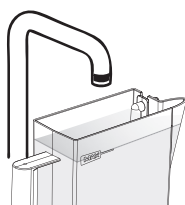
Make sure that there is a gap of at least 30 mm between the top of any container and the walls of the cooking compartment in order to allow steam to flow sufficiently.

USING THE WATER RESERVOIR

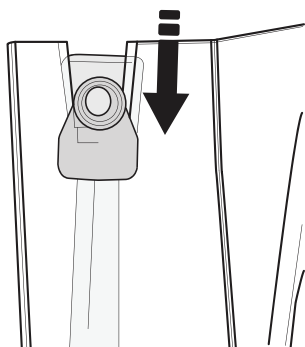
The water reservoir can be easily accessed by opening the door. Remove it by lifting it slightly upwards and then pulling it towards you.



The water reservoir must be filled before activating any of the cooking functions: Fill it with drinking water up to the "MAX" mark.

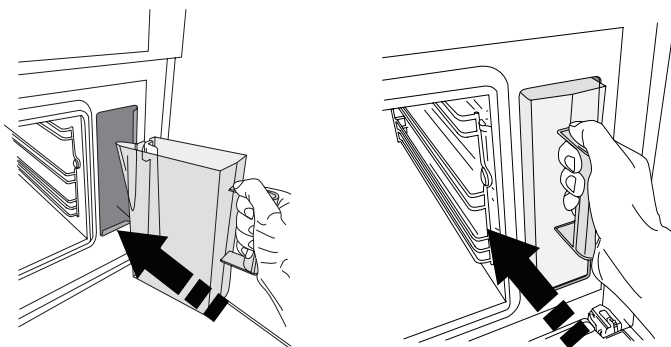


Before placing the water reservoir in its holder, make sure that the water tube is correctly positioned in the hollow at the top edge of the water reservoir.



Fill the water reservoir up to the "MAX" mark and place it in its holder: Make sure that it is positioned correctly: The top and the right-hand side of the water reservoir should be touching the sides of the holder.

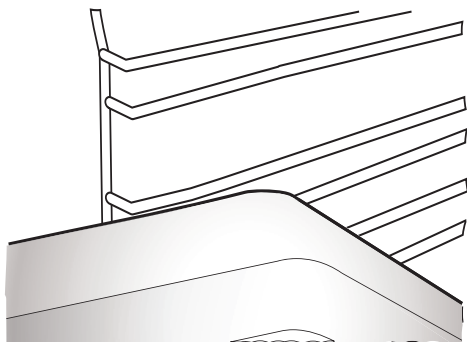
Insert the water reservoir fully and then push it downwards until it clicks into place.



Carefully remove the water reservoir and empty it after every use. Take care to pour water out of the tube as well.

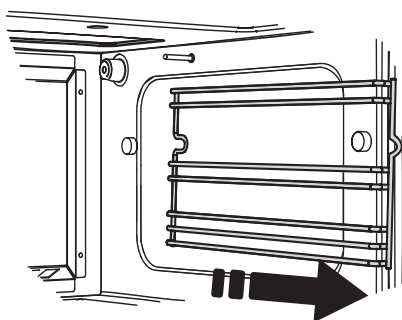
INSERTING THE ACCESSORIES

The accessories, such as the drip tray and the steamer tray, are inserted horizontally onto the wire shelf.

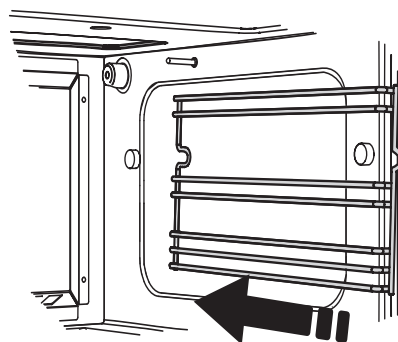


REMOVING AND REFITTING THE SHELF GUIDES

1. To remove the shelf guides, slide them forwards and pull them towards you to unhook them from the brackets.



2. To refit the shelf guides, hook them into the brackets by pushing down on them gently until they click into place.



FUNCTIONS



STEAM

For cooking natural and healthy dishes using steam. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching.



FISH

STEAM FISH

This function uses gentle steam to obtain optimum results when cooking fish (whole, steaks or fillets), shellfish and molluscs, keeping them soft and full of flavour.



VEGET

STEAM VEGETABLES

This function uses gentle steam to obtain optimum results when cooking fish (whole, steaks or fillets), shellfish and molluscs, keeping them soft and full of flavour.



POULT

STEAM POULTRY

This function cooks white meat slowly and gently, making it beautifully tender and succulent.

SPECIALS



DRAIN

For draining the cooking compartment automatically to prevent residual water remaining in there when the oven will not be used for a certain period of time. The function will only activate if the temperature of the oven is below 60 °C.



DESCALE

For removing limescale deposits from the cooking compartment. We recommend using this function at regular intervals.



SETTINGS

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

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.

HOW TO USE THE OVEN

Read the safety instructions carefully before using the product.

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.



Turn the *adjustment knob* to scroll through the list of available languages and select the one you require.

Press **OK select** to confirm your selection.

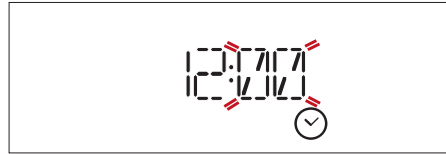
Please note: The language can subsequently be changed from the "Settings" menu.

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.



Turn the *adjustment knob* to set the correct hour and press **OK select**: The minutes will flash on the display.



Turn the adjustment knob to set the minutes and press **OK select** to confirm.

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

3. RINSE AND FILL THE WATER RESERVOIR

Remove the sponge, then rinse and fill the water reservoir with tap water up to the "MAX" mark.

4. CALIBRATING

To enable the oven to produce steam efficiently, it needs to be calibrated before being used for cooking.

After filling the water reservoir and putting it in place, turn the *adjustment knob* to select the "Settings" menu item. Press **OK select**, select "Calibrate" and then press **OK select** again to confirm.

Press **▶** to start calibrating, making sure that the oven door remains closed until the process has ended.

Once calibration is complete, leave the oven to cool down and dry the cooking compartment with a cloth.

Please note: A large amount of steam may be generated during this process: This is perfectly normal.

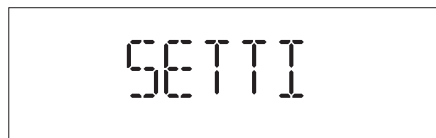
DAILY USE

1. SELECT A FUNCTION

Turn the *adjustment knob* until the function you require is shown on the display. If necessary, press **OK select** to confirm and view the settings menu for the function.



To select an item from the menu (the display will show the first available item), turn the *adjustment knob* until the item you require is shown.



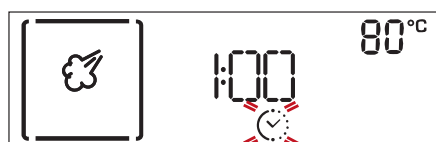
Press **OK select** to confirm your selection: The display will show the settings menu or the steps you then need to follow.

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.



With the setting flashing on the display, turn the *adjustment knob* to change the setting, then press **OK select** to confirm and continue with the settings that follow.



Note: Pressing **<<** allows you to change the previous setting again.

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.

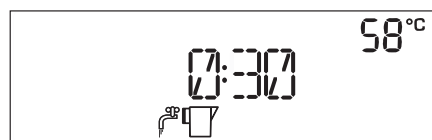
. PAUSE

To pause an active function, for example to stir or turn the food, simply open the door.

Cooking will resume automatically when you close the door again.

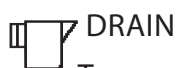
. AUTOMATIC DRAINING

The automatic emptying function may activate automatically once cooking has finished in order to prevent residual water remaining in the cooking compartment.



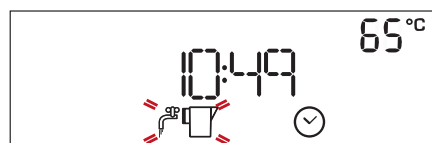
Wait until the emptying process is complete before draining and rinsing the water reservoir with drinking water.

SPECIALS



To prevent residual water from remaining inside the cooking compartment, it is advisable to activate this function every time the oven will not be used for a certain period of time. Activate the function and follow the steps given on the display. Once finished, drain and rinse the water reservoir with drinking water.

Please note: If the cooking compartment is too hot, the function will not be activated until the temperature in the oven is below 60 °C. The function will be activated automatically once the compartment has reached this temperature.



When used at regular intervals, this special function keeps the cooking compartment in optimum condition.

Activate the function and follow the steps given on the display, pressing **OK select** to proceed. For best results, we recommend filling the water reservoir with 250 ml of white vinegar and then topping it up with drinking water until the "MAX" mark.

Descaling takes around 30 minutes: Do not switch

off the oven during this time.

Cooking functions cannot be activated during the cleaning cycle.

Once finished, drain and rinse the water reservoir with drinking water to remove any residue.

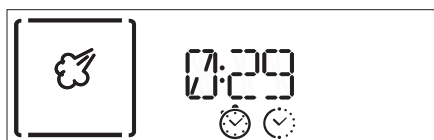
. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, turn the *adjustment knob*.



Press **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.

Once the timer has been activated, you can activate a function as well: The timer will continue to count down the selected time automatically without having any effect on the function.



To go back to viewing the timer, wait for the function to finish or stop the oven function by pressing **□**

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

To change the time set for the timer, press **◀** to pause it and then press **◀** twice to go back to viewing the current time.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook various different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values.

We recommend using the accessories supplied and preferably dark-coloured metal cake tins and baking trays that are heat- and steam-resistant.

You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

SAVING ENERGY






















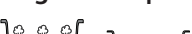













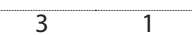



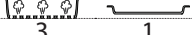
Make sure that the oven door is closed when the oven is in operation and keep it closed as much as possible during cooking.







If possible, place food directly on the accessories supplied and do not use additional cookware.






















Do not preheat the oven before cooking if this is not necessary.

Cutting food into small, equally sized pieces will allow you to reduce cooking times and save energy as a result.

COOKING TABLES







FOOD	FUNCTION	TEMPERATURE (°C)	DURATION	LEVEL AND ACCESSORIES	NOTES
Black rice		100	20-60	3 	(300 g + 500 ml water)
Basmati rice		100	25-30	3 	(300 g + 450 ml water)
Long White Rice		100	35-40	3 	(300 g + 450 ml water)
Bulgur		100	10-40	3 	(300 g + 600 ml water)
Couscous		100	10-15	3 	(300 g + 300 ml water)
Hard-boiled eggs		100	15-18	3 1 	
Medium-boiled eggs		100	12-15	3 1 	
Soft-boiled eggs		100	9-12	3 1 	
Hot dog, boiled		75	10-15	3 1 	Spread out in a single layer
Chicken pieces	 POULT	100	30-40	3 1 	Season and spread out in a single layer
Chicken breasts	 POULT	100	25-30	3 1 	Season and spread out in a single layer
Whole fish	 FISH	75	35-55	3 1 	Season first and sprinkle aromatic herbs inside
Steamed cutlets	 FISH	75	12-18	3 1 	Season and spread out in a single layer
Fish fillets	 FISH	75	15-20	3 1 	Season and spread out in a single layer
Mussels, shrimps	 FISH	75	8-12	3 1 	Spread out in a single layer
Frozen vegetables	 VEGET	100	12-20	3 1 	Spread out in a single layer
Carrots, asparagus, peas	 VEGET	100	20-30	3 1 	
Artichokes	 VEGET	100	40-55	3 1 	
Broccoli	 VEGET	100	15-25	3 1 	
Brussels sprouts	 VEGET	100	20-35	3 1 	







Functions	Steam 	Poultry  POULT	Fish  FISH	Vegetables  VEGET
Accessories	Drip tray 		Steamer tray 	

FOOD	FUNCTION	TEMPERATURE (°C)	DURATION	LEVEL AND ACCESSORIES	NOTES
Peppers	 VEGET	100	8-12	<div>31</div>  	Cut into pieces
Squash	 VEGET	100	5-10	<div>31</div>  	Cut into pieces
Corn on the cob	 VEGET	100	25-35	<div>31</div>  	
Whole potatoes	 VEGET	100	30-40	<div>31</div>  	Use potatoes of a similar size
Potato wedges	 VEGET	100	20-30	<div>31</div>  	Cut into pieces of a similar size
Fruit compote		100	10-20	<div>31</div>  	Cut the fruit into pieces.
Crème brûlée		90	20-30	<div>31</div>  	For four portions: Mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla. Heat 100 ml of cream + 200 ml of milk and add this to the eggs (or use your own favourite recipe). Pour the mixture into individual moulds and cover with film.

TESTED RECIPES

Compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350

	Function	Cooking time (mins)	Temperature. (°C)	Preheat.	Accessories
Broccoli (500 g)		15 - 18	100	-	<div>2</div> 
Broccoli (300 g)		12 - 15	100	-	<div>2</div> 
Frozen peas (2 kg)		25 - 30	100	-	<div>2</div> 

Functions	Steam 	Poultry  POULT	Fish  FISH	Vegetables  VEGET
Accessories	Drip tray 			Steamer tray 

MAINTENANCE AND CLEANING

Failure to carry out regular cleaning may cause the surfaces of the appliance to deteriorate. This in turn may shorten the service life of the oven and cause dangerous situations to arise.

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.

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

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

Wear protective gloves.

Do not use steam cleaners.

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.

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 remove the moisture generated by steaming, leave the oven to cool and then wipe the compartment with a cloth or the sponge provided.

ACCESSORIES

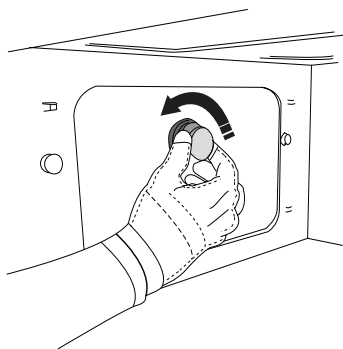
- The majority of accessories can be washed in the dishwasher, including the shelf guides.
- The water reservoir is not dishwasher-safe. Clean the water reservoir carefully using a sponge and a little pH-neutral detergent. Rinse with drinking water.

COOKING COMPARTMENT

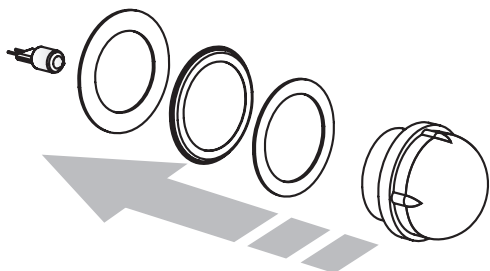
To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the "Drain" and "Descale" functions regularly.

REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light and carefully remove the seals and the washers.



3. Replace the light and screw the cover back on, taking care to refit the seals correctly.



4. Reconnect the oven to the power supply.

Please note: Use 10 W/12 V type G4, 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). Lamps 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 lamp cover has been refitted.

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	Solution
The oven is not working.	Power cut. Disconnection from the mains. Fault.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The oven is not producing steam.  flash on the display after activating a function.	Water reservoir not inserted correctly. Water reservoir empty.	Check whether the water reservoir has been placed in the correct position and whether it is filled with drinking water up to the "MAX" mark, then start the function you require again.
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 is showing "Err".	Software fault.	Contact your nearest After-sales Service Centre and state the letter or number that follows "Err".
Cooking will not start or an audible signal sounds.	The selected function is not compatible with the action you wish to perform.	Select the function again. Perform the necessary actions.
The light is not working.	The bulb needs replacing.	Follow the instructions for replacing the bulb given in the "Maintenance and cleaning" section.
The brightness of the display is reduced.	Eco mode is activated.	Select "Off" in the settings for "Eco mode".
Nothing is happening when the buttons are pressed.	Oven switched off. Keypad lock activated. Control panel dirty.	Press  to switch on the oven and see whether the problem persists. Deactivate the keypad lock by pressing the  and  buttons at the same time. Clean the surface of the control panel with a microfibre cloth (see the "Cleaning" section).

TECHNICAL DATA

 **www** A complete product specification, including the energy efficiency ratings for this oven, can be consulted at and downloaded from our website **docs.hotpoint.eu**

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

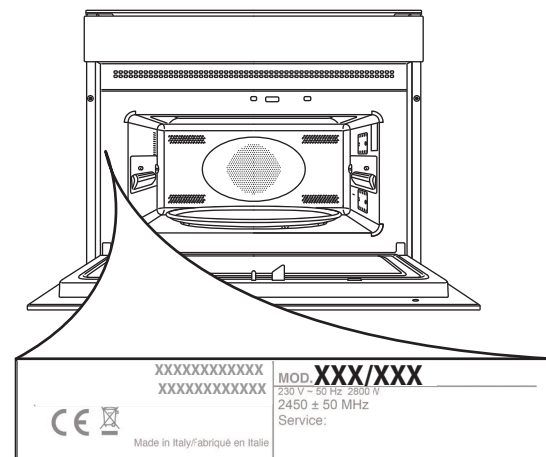
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

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

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

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

- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the 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.

