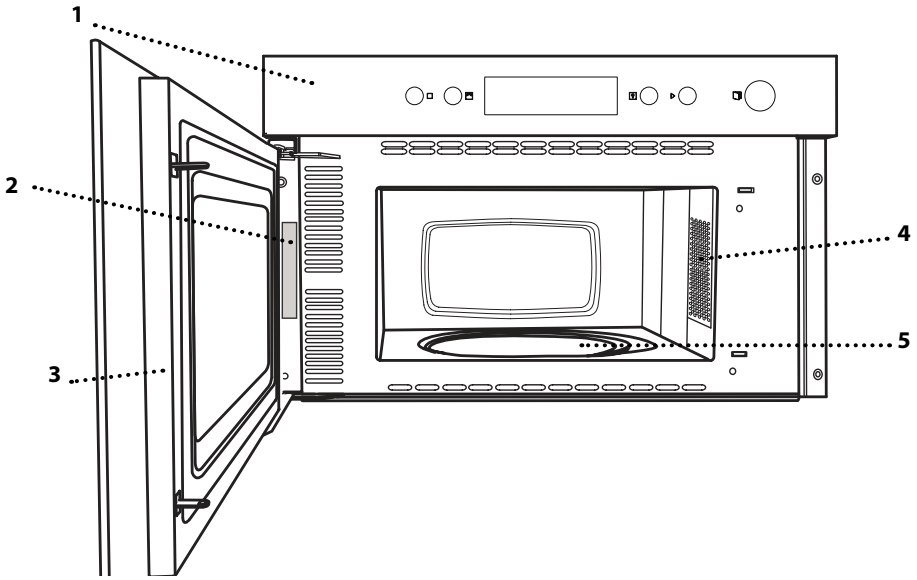
DAILY REFERENCE **GUIDE**

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 Instructions and the Use and Care Guide by visiting our website **www.hotpoint.eu** and following the instructions on the back of this booklet.

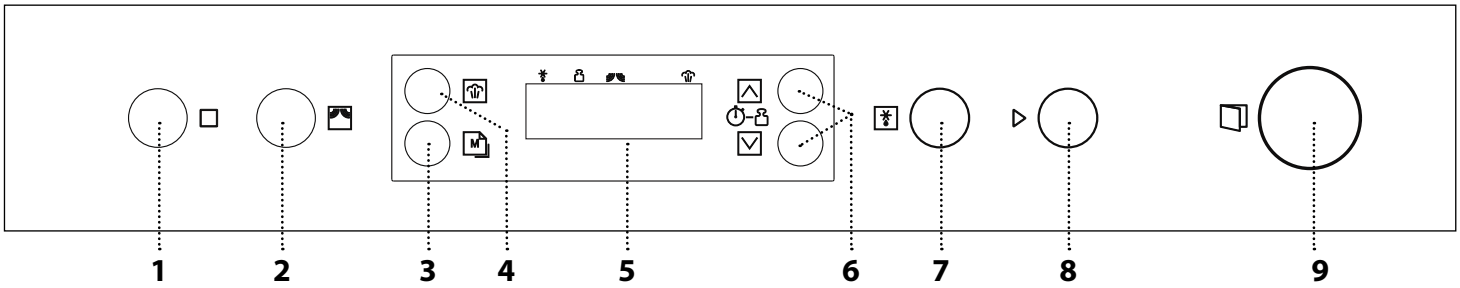
Read the safety instructions carefully before using the product

PRODUCT DESCRIPTION



1. Control panel
2. Identification plate
(do not remove)
3. Door
4. Light
5. Turntable

CONTROL PANEL



1. **STOP**
For stopping a function or an audible signal, cancelling the settings and switching off the oven.

2. **MICROWAVES FUNCTION/ POWER**
For selecting the microwaves function and setting the required power level.

3. **SETTINGS MEMORY**

4. **STEAM FUNCTION**

5. **DISPLAY**

6. **+ / - BUTTONS**
For adjusting the settings of a function (e.g. length, weight).

7. **DEFROST DYNAMIC**

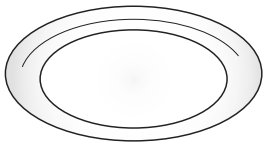
8. **START**
For starting a function. When the oven is switched off, it activates the "**Jet Start**" microwave function.

9. **DOOR OPENING BUTTON**

ACCESSORIES

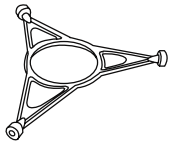
Download the Use and Care Guide at **www.hotpoint.eu** for more information

TURNTABLE



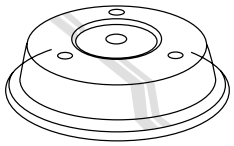
Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base plate for other containers and accessories.

TURNTABLE SUPPORT



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

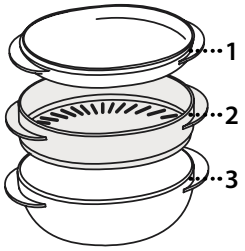
COVER (IF SUPPLIED)



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.

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.

Other accessories that are not supplied 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.

FUNCTIONS

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

MICROWAVES

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
750 W	Quickly reheating drinks or other foods with a high water content or meat and vegetables.
500 W	Cooking fish, meaty 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 food or softening butter and cheese.
0 W	When using the timer only

AUTO-STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided. Pour 100 ml of drinking water into the bottom of the steamer, place the food on the wire shelf and cover it, then proceed with cooking.

CATEGORY	FOOD
1	Tubers and root vegetables (e.g. potatoes, carrots, turnips)
2	Fresh vegetables (e.g. cauliflower, broccoli)
3	Frozen vegetables
4	Fillets of fish

Required accessory: **Steamer**

DEFROST DYNAMIC

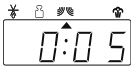
For quickly defrosting food such as meat, poultry and fish weighing between 100 g and 2 kg. Food should be placed directly onto the glass turntable. Turn the food when prompted.

DAILY USE

. SELECT A FUNCTION

Simply press the button for the function you require to select it.

. SET THE LENGTH



After selecting the function you require, use ⌃ or ⌄ to set the length for it to run.
The time can be changed during cooking by pressing ⌃ or ⌄ or by increasing the length for 30 seconds each time by pressing ▷

. SET THE POWER OF THE MICROWAVE



Press ⏦ as many times as required to select the power level for the microwave.

Please note: You can also change this setting during cooking by pressing ⏦.

. AUTO-STEAM



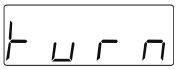
Press ⏦ until the food category you require is shown, then use ⌃ or ⌄ to set the weight of the food.

. DEFROST DYNAMIC



Press ⏦, then use ⌃ or ⌄ to set the weight of the food.

During defrosting, the function will pause briefly to allow you to turn the food.



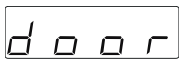
Once the operation is complete, close the door and press ▷.

. 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.

. SAFETY LOCK



This function is automatically activated to prevent the oven from being switched on accidentally. Open and close the door, then press ▷ to start the function.

. 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 (750 W) for 30 seconds.

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

. MEMORY FUNCTION

The save the function and settings shown on the display once you have selected a function and adjusted its settings as required, press and hold M: An audible signal will indicate that the settings have been saved correctly.

To recall one of your favourite functions at a later date, press M and then press ▷ to activate the function.

Please note: You can resave the settings at any time by repeating these steps.

. SET THE TIME



With the oven switched off, press □ until the two digits for the hour (on the left) starting flashing.
Use ⌃ or ⌄ to set the correct hour and press ▷ to confirm: The minutes will flash on the display.
Use ⌃ or ⌄ to set the minutes and press ▷ to confirm.

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

. 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, use ⌃ or ⌄. Press ⏦ to set the power to 0 W, then press ▷ to activate the countdown.

Please note: The timer does not activate any of the cooking cycles.
To stop the timer at any time, press □

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

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 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.

ACCESSORIES

All the accessories can be cleaned in the dishwasher.

TROUBLESHOOTING

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

Problem	Possible cause	Solution
The oven does not work	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 display is showing “Err”.	Software fault.	Contact you nearest After-sales Service Centre and state the letter or number that follows “Err”.

TECHNICAL SPECIFICATION

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

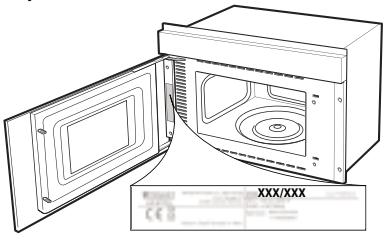
HOW TO OBTAIN THE USE AND CARE GUIDE

> 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 After-sales Service

CONTACTING OUR AFTER-SALES SERVICE

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



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