

DAILY REFERENCE 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

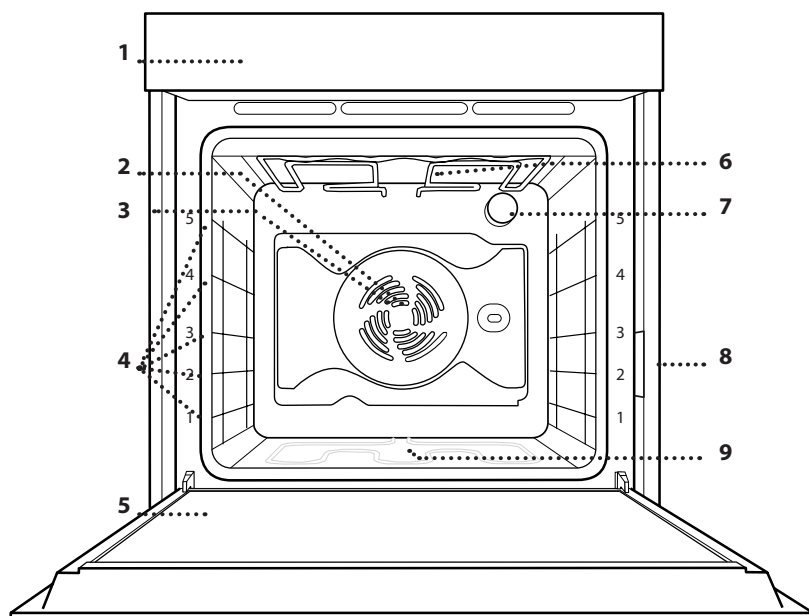


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.hotpoint.eu and following the instructions on the back of this booklet.



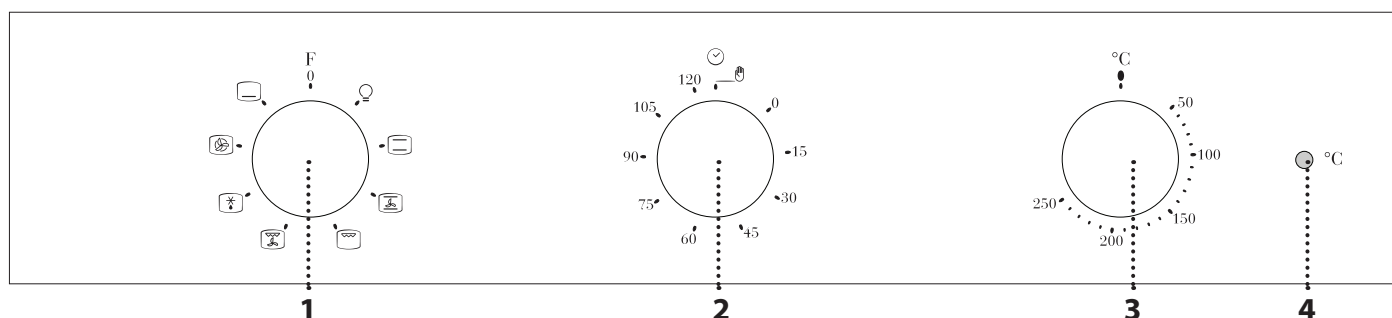
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



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

CONTROL PANEL



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the position (0) to switch the oven off.

2. TIMER KNOB

For setting the desired cooking time.

3. THERMOSTAT KNOB

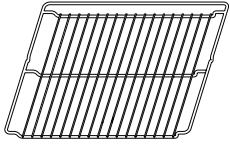
Turn to select the desired temperature.

4. LED THERMOSTAT / PREHEATING

Switches on during the heating process. Switches off once the desired temperature is reached.

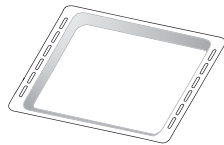
ACCESSORIES

WIRE SHELF



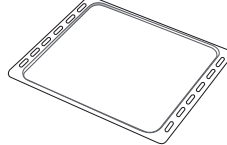
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware

DRIP TRAY*



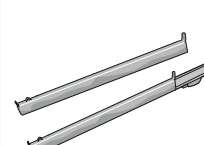
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY*



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

SLIDING RUNNERS*



To facilitate inserting or removing accessories.

* Available only on certain models.

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

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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

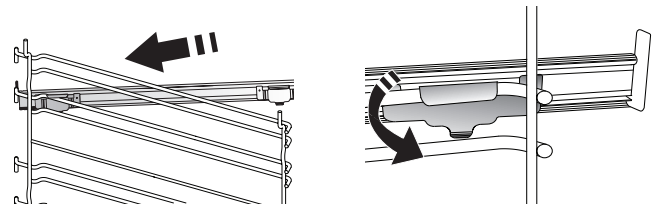
Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

REMOVING AND REFITTING THE SHELF GUIDES

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

FITTING THE SLIDING RUNNERS (IF PRESENT)

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners. Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



Please note: The sliding runners can be fitted on any level.

USING THE APPLIANCE FOR THE FIRST TIME

.HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

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











Heat the oven to 250° C for about one hour, preferably using the “Convection bake” 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.

FUNCTIONS AND DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require.

-  OFF
For switching off the oven.
-  LIGHT
To switch the oven light on.
-  CONVENTIONAL
For cooking any kind of dish on one shelf only.
-  DIAMOND CLEAN (Only in some models)
The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. This function should be activated only when the oven is cold and after having poured 200 ml of water into the bottom of the oven. Set the timer for 30 minutes and the temperature at 90°C. Once the cycle is finished, wait about 15 minutes before opening the door.
-  CONVECTION BAKE
For cooking meat or baking cakes with liquid centre on a single shelf. This function delivers an even, golden, crisp top and base.
-  GRILL
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.
-  TURBO GRILL
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 500 ml of drinking water. The roasting spit (if provided) can be used with this function.
-  DEFROSTING
For defrosting food more quickly.
-  FORCED AIR
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
-  LOWER HEATING
Useful for browning the base of the dish. This function is recommended also for slow-cooking, for

finishing the cooking of juicy dishes, and making sauce concentrates.

2. ACTIVATE A FUNCTION

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

By using the *timer knob*, it is possible to set the cooking time between 1 and 120 minutes. Turn the *timer knob* clockwise as far as it will go, then select the desired cooking time by turning the *timer knob* counter-clockwise.


When the desired cooking time has finished, the oven will switch off automatically and the *timer knob* will remain on 0.

To use the oven manually, make sure that the knob is positioned on 0.

Please note: if the *timer knob* is on 0, you will not be able to activate any of the functions.

To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob* to 0 and ●.

DIAMOND CLEAN (If present)

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.




















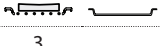











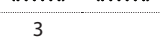






























3. PREHEATING












Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.

At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

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

COOKING TABLE











RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	SHELF AND ACCESSORIES
Leavened cakes / Sponge cakes		Yes	150 - 175	35 - 90	3 
		Yes	150 - 170	30 - 90	4 1 
Filled cakes (cheesecake, strudel, apple pie)		Yes	150 - 190	30 - 85	3 
		Yes	150 - 190	35 - 90	4 1 
Cookies / Small cakes		Yes	160 - 175	20 - 45	3 
		Yes	150 - 175	20 - 45	4 1 
Choux buns		Yes	175 - 200	30 - 40	3 
		Yes	170 - 190	35 - 45	4 1 
Meringues		Yes	100	110 - 150	3 
		Yes	100	130 - 150	4 1 
Pizza / Bread / Focaccia		Yes	190 - 250	12 - 50	3 
		Yes	190 - 250	20 - 50	4 1 
Frozen pizza		Yes	250	10 - 15	3 
		Yes	250	10 - 20	4 1 
Savoury pies (vegetable pie, quiche)		Yes	175 - 200	35 - 55	3 
		Yes	175 - 190	45 - 60	4 1 
Vols-au-vent / Puff pastry crackers		Yes	175 - 200	20 - 30	3 
		Yes	175 - 190	25 - 45	4 1 
Lasagne / Flans / Baked pasta / Cannelloni		Yes	200	45 - 65	3 
Lamb / Veal / Beef / Pork 1 kg		Yes	200	80 - 110	3 
Chicken / Rabbit / Duck 1 kg		Yes	200	50 - 100	3 
Turkey / Goose 3 kg		Yes	200	80 - 130	2 
Baked fish / en papillote (fillets, whole)		Yes	175 - 200	40 - 60	3 
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	175 - 200	50 - 60	2 
Roast chicken 1-1.3 kg		—	200	55 - 70 *	2 1 
Toast		—	200	2 - 5	5 
Fish fillets / Steaks		—	200	20 - 30 *	4 3 
Sausages / Kebabs / Spare ribs / Hamburgers		—	200	30 - 40 *	5 4 
Roast beef rare 1 kg		—	200	35 - 45 **	3 
Leg of lamb / Shanks		—	200	60 - 90 **	3 
Roast potatoes		—	200	45 - 55 **	3 

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	SHELF AND ACCESSORIES
Vegetable gratin		—	200	20 - 30	3 
Lasagna & Meat		Yes	200	50 - 100 ***	4 1  
Meat & Potatoes		Yes	200	45 - 100 ***	4 1  
Fish & Vegetables		Yes	175	30 - 50 ***	4 1  

* 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.

FUNCTIONS	 Conventional	 Grill	 Turbo Grill	 Convection Bake	 Forced Air
ACCESSORIES	 Wire Shelf	 Oven tray or cake tin on wire shelf	 Drip tray / baking tray or oven tray on wire shelf	 Drip tray / Baking tray	 Drip tray with 500 ml of water

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 settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably darkcoloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

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.

CLEANING AND MAINTENANCE

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

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

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

EXTERIOR SURFACES

• Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.

• Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

• After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, 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. (If present).
• Clean the glass in the door with a suitable liquid detergent.
• The oven door can be removed to facilitate cleaning.

ACCESSORIES

• Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

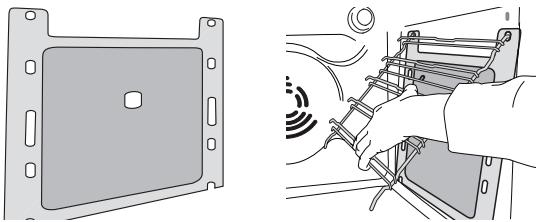
CLEANING THE CATALYTIC PANELS

(ONLY IN SOME MODELS)

This oven could be equipped with special catalytic liners that facilitate cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime. These panels are fitted to the shelf guides: When repositioning and then refitting the shelf guides, make sure that the hooks at the top are slotted into the appropriate holes in the panels.

To make best use of the catalytic panels’ self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the “Convection Bake” function. The oven must be empty during this time. Then leave the oven to cool down before removing any remaining food residues using a non-abrasive sponge.

Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties. Please contact our After-sales Service if you require replacement panels.



REPLACING THE LAMP

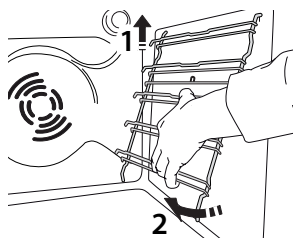
1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.

Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.
- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

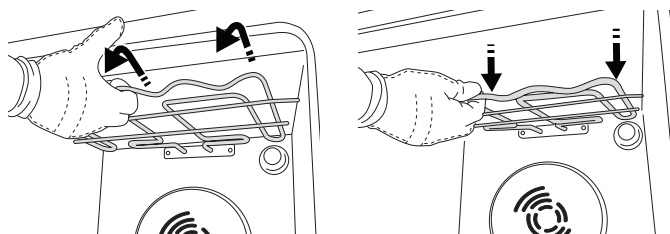
LOWER THE TOP HEATING ELEMENT

(ONLY IN SOME MODELS)

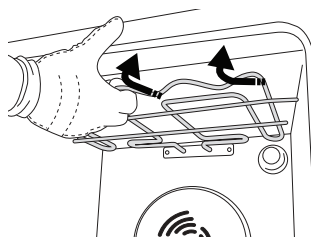
1. Remove the lateral shelf guides.



2. Pull the heating element out a little and lower it.

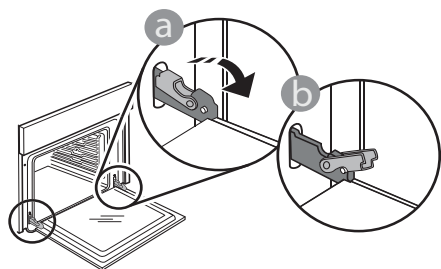


3. To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral supports.

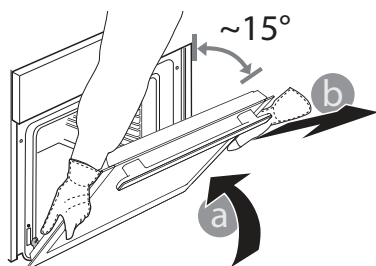


REMOVING AND REFITTING THE DOOR

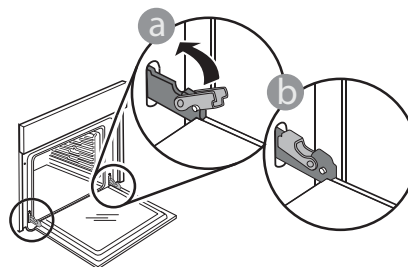
1. To remove the door, open it fully and lower the catches until they are in the unlock position.



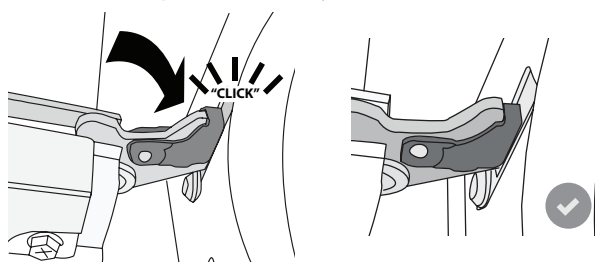
2. Close the door as much as you can. Take a firm hold of the door with both hands - do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.



3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.
4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.




Apply gentle pressure to check that the catches are in the correct position (only in some models).




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


TROUBLESHOOTING

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.
Cooking will not start.	Timer knob set to 0 .	Turn the timer knob to  or select a cooking time as indicated in the Daily Use chapter.
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Cleaning and Maintenance" section.

PRODUCT FICHE

 [www](http://www.docs.hotpoint.eu) The product fiche with energy data of this appliance can be downloaded from the website **docs.hotpoint.eu**

HOW TO OBTAIN THE USE AND CARE GUIDE

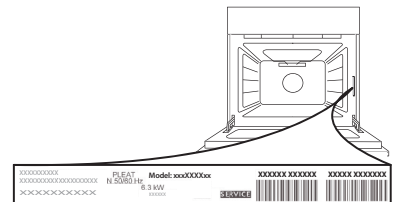
>  [www](http://www.docs.hotpoint.eu) Download the Use and Care Guide from our website **docs.hotpoint.eu** (you can use this QR Code), specifying the product's commercial code.



> 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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