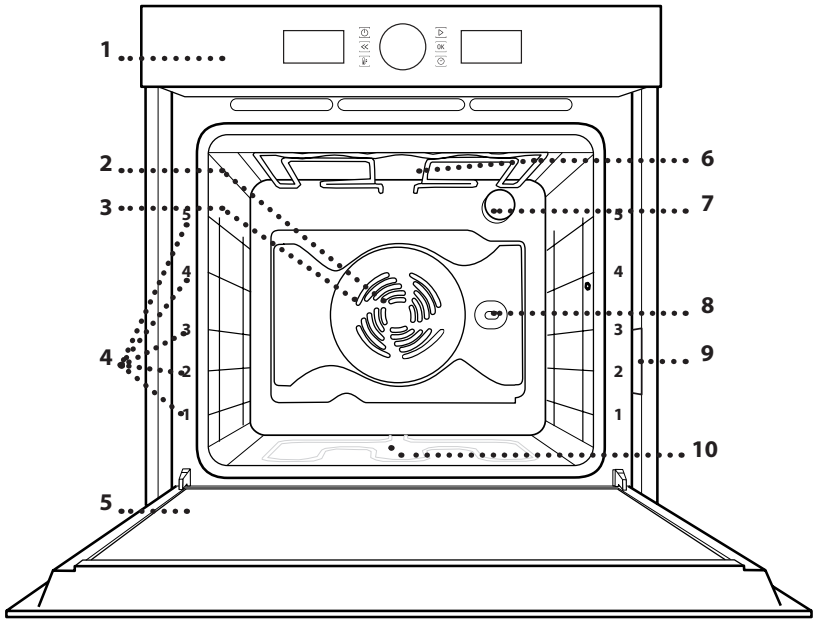
# DAILY REFERENCE GUIDE

**THANK YOU FOR PURCHASING AN HOTPOINT 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.

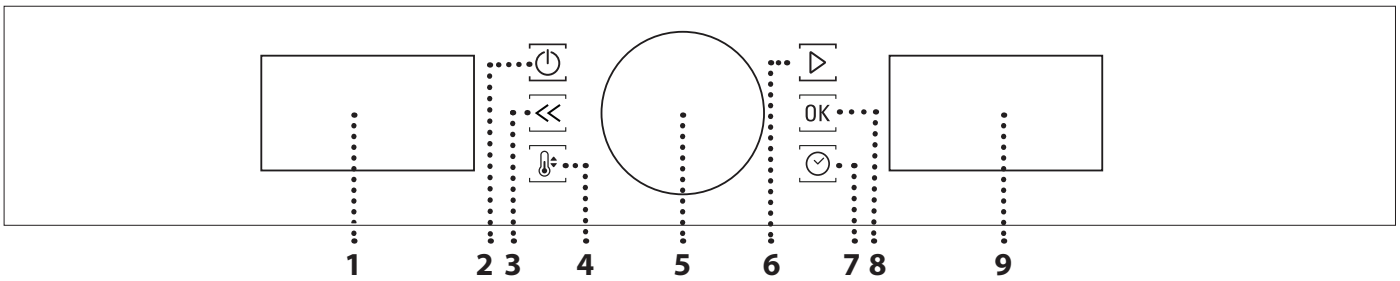
**Before using the appliance carefully read the Health and Safety guide.**

## 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. Turnspit insert point
9. Identification plate (do not remove)
10. Lower heating element (not visible)

### CONTROL PANEL




**1. LEFT-HAND DISPLAY**

**2. ON / OFF**
For switching the oven on and off and for stopping an active function at any time.

**3. BACK**
For returning to the previous menu when configuring settings.

**4. TEMPERATURE**
For setting the temperature.

**5. KNOB**
For selecting menu items and changing or adjusting the settings of a function.

**6. START**
For starting functions and confirming settings.

**7. TIME**
For setting or changing the time and adjusting the cooking time.

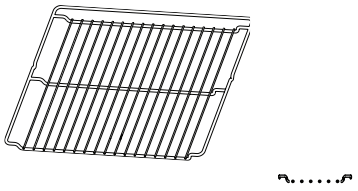
**8. CONFIRM**
For confirming an item you have selected or the settings for a function.

**9. RIGHT-HAND DISPLAY**

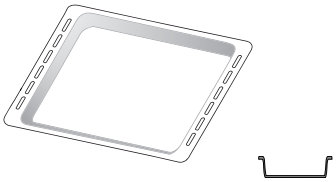
# ACCESSORIES

Download the Use and Care Guide from **docs.hotpoint.eu** for more information

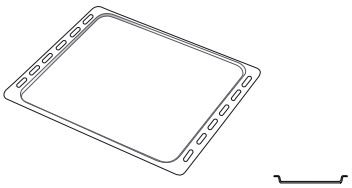
**WIRE SHELF**



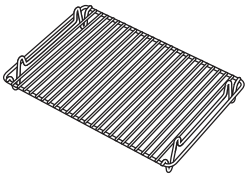
**DRIP TRAY**



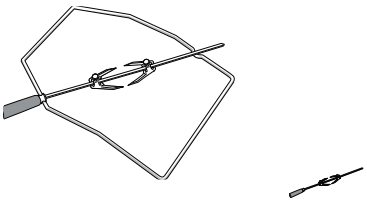
**BAKING TRAY**



**GRILL PAN SET**



**TURNSPIT**



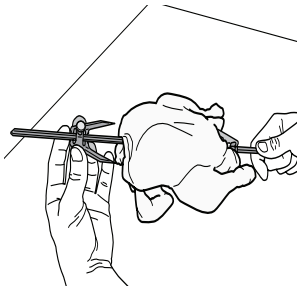
The number of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately from the After-sales Service.

## 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.

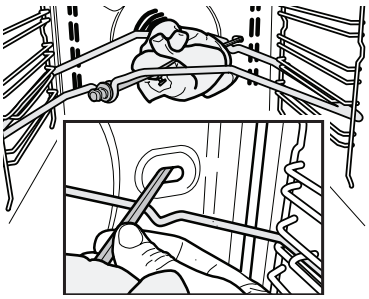
Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

## USING THE TURNSPIT



Push the skewer through the centre of the meat (bound with string if poultry) and slide the meat onto the skewer until it is positioned firmly on the fork and cannot move. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place. Tighten the fixing screw to secure it in position.

Insert the end into the recess provided in the oven's cooking compartment and rest the rounded part on the relevant support.



Please note: To collect the cooking juices, position the drip tray below and add 500 ml of drinking water. To avoid burning yourself when the skewer is hot, only handle it by the plastic handle (which must be removed before cooking).

## 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.

# FUNCTIONS



### CONVENTIONAL
For cooking any kind of dish on one shelf only.

### 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.

### 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.

### CONVECTION BAKE
For cooking meat, baking cakes with fillings or roasting stuffed vegetables on one shelf only. This function uses gentle, intermittent air circulation to prevent food from drying out excessively.

## A AUTOMATIC FUNCTIONS

### A CASSEROLE
This function automatically selects the best temperature and cooking method for pasta dishes.

### A MEAT
This function automatically selects the best temperature and cooking method for meat. This function intermittently activates the fan at low speed to prevent the food from drying out too much.

### A MAXI COOKING
The function automatically selects the best cooking mode and temperature to cook large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.

### A BREAD
This function automatically selects the best temperature and cooking method for all types of bread.

### A PIZZA
This function automatically selects the best temperature and cooking method for all types of pizza.

### A PASTRY CAKES
This function automatically selects the best temperature and cooking method for all types of cake.

## SPECIAL FUNCTIONS

### FAST PREHEATING
For preheating the oven quickly. Once preheating has finished, the oven will select the "Conventional" function automatically. Wait for preheating to finish before placing food in the oven.

### 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 turnspit (if provided) can be used with this function.

### ECO FORCED AIR*
For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

### KEEP WARM
For keeping just-cooked food hot and crisp.

### RISING
For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.

### AUTOMATIC CLEANING - PYRO
For eliminating cooking spatters using a cycle at very high temperature (approx. 500 °C). Two selfcleaning cycles are available: A complete cycle (PYRO) and a shorter cycle (ECO). We recommend using the quicker cycle at regular intervals and the complete cycle only when the oven is heavily soiled.

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

# USING THE APPLIANCE FOR THE FIRST TIME

## 1. SET THE TIME

You will need to set the time when you switch on the oven for the first time.




The two digits for the hour will start flashing: Turn the knob to set the hour and press OK to confirm.




The two digits for the minutes will start flashing. Turn the knob to set the minutes and press OK to confirm.

Please note: To change the time at a later point, press and hold ⏲ for at least one second while the oven is off and repeat the steps above.

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

## 2. 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 200 °C for around one hour, ideally using a function with air circulation (e.g. “Forced Air” or “Convection Bake”).
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

When the oven is off, only the time is shown on the display. Press and hold ⏻ to switch the oven on.
Turn the knob to view the main functions available on the left-hand display. Select one and press OK .



To select a sub-function (where available), select the main function and then press OK to confirm and go to the function menu.





Turn the knob to view the sub-functions available on the right-hand display. Select one and press OK to confirm.

## 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.

TEMPERATURE/GRILL LEVEL

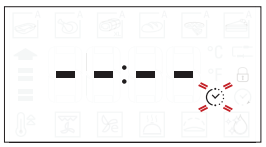



When the °C/°F icon flashes on the display, turn the knob to change the value, then press OK to confirm and continue to alter the settings that follow (if possible).
You can also set the grill level (3 = high, 2 = medium, 1 = low) at the same time.




Please note: Once the function has started, you can change the temperature or the grill level by pressing 🌡 or by turning the knob directly.

DURATION




When the ⏲ icon flashes on the display, use the adjustment knob to set the cooking time you require and then press OK to confirm.

You do not have to set the cooking time if you want to manage cooking manually: Press ▷ to confirm and start the function.
In this case, you cannot set the end cooking time by programming a delayed start.

Please note: You can adjust the cooking time that has been set during cooking by pressing ⏲ : Turn the knob to change the hour and press OK to confirm.

SETTING THE END COOKING TIME/
DELAYED START

In many functions, once you have set a cooking time you can delay starting the function by programming its end time.
Where you can change the end time, the display will show the time the function is expected to finish while the ⏲ icon flashes.




If necessary, turn the knob to set the time you want cooking to end, then press ▷ to confirm and start the function.
Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.




Please note: Programming a delayed cooking start time will disable the oven preheating phase. The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than those listed in the cooking table.

During the waiting time, you can use the knob to change the programmed end time.

Press 🌡 or ⏲ to change the temperature and cooking time settings. Press OK to confirm when finished.

## 3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press ▷ to activate the function.

You can press and hold ⏻ at any time to pause the function that is currently active.

## 4. PREHEATING

Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.




At this point, open the door, place the food in the oven, close the door and start cooking by pressing ▷ .

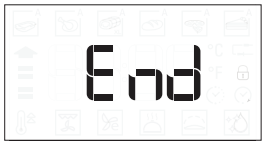
Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

Opening the door during the preheating phase will pause it. The cooking time does not include a preheating phase.

You can always change the temperature you want to reach using the knob.

## 5. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.

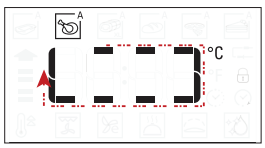



To extend the cooking time without changing the settings, turn the knob to set a new cooking time and press ▷ .

## . AUTOMATIC FUNCTIONS

TEMPERATURE RECOVERY

If the temperature inside the oven decreases during a cooking cycle because the door is opened, a special function will be activated automatically to restore the original temperature.
While the temperature is being restored, the display will show a “snake” animation until the set temperature has been reached.




While a programmed cooking cycle is in progress, the cooking time will be increased according to how long the door was open in order to guarantee best results.

## . SPECIAL FUNCTIONS

AUTOMATIC CLEANING - PYRO

**Do not touch the oven during the Pyro cycle.**

**Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.**

**Remove all accessories from the oven before running the Pyro function.**
If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.
For optimum cleaning results, remove the worst soiling with a damp sponge before using the Pyro function. Only run the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

Access special functions and turn the knob to select from menu. Then press OK to confirm.

Press ▷ to start immediately the cleaning cycle or turn the knob to select the shorten cycle (ECO).
Press ▷ to start immediately the cleaning cycle, or press OK to set the end time/start delayed.

The oven will start the cleaning cycle and the door will be locked automatically.
The oven door cannot be opened while pyrolytic cleaning is in progress: It will remain locked until the temperature has returned to an acceptable level.
Air the room during and after running the Pyro cycle.

Please note: The duration and temperature of cleaning cycle cannot be set.

## . KEY LOCK

To lock the keypad, press and hold ≪ for at least 5 seconds.




Do this again to unlock the keypad.

Please note: The key lock can also be activated while cooking is in progress.
For safety reasons, the oven can be switched off at any time by pressing ⏻ .

# USEFUL TIPS



## HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook 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 dark-coloured 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.

## 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 you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. 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 half a litre of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

## 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 stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.

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 baking pans, 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 desserts with moist fillings or toppings (such as cheesecake or fruit tarts), use the "Convection bake" 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.

## 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

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.

# COOKING TABLE

| RECIPE | FUNCTION | PREHEAT. | TEMPERATURE (°C) | COOK TIME (Min.) | LEVEL AND ACCESSORIES |
|---|---|---|---|---|---|
| **Leavened cakes** |  | - | 160 - 180 | 30 - 90 | 2/3 |
| |  | Yes | 160 - 180 | 30 - 90 | 4 1 |
| **Filled cake** (cheese cake, strudel, fruit pie) |  | - | 160 - 200 | 30 - 85 | 3 |
| |  | Yes | 160 - 200 | 35 - 90 | 4 1 |
| **Biscuits/tartlets** |  | - | 170 - 180 | 15 - 45 | 3 |
| |  | Yes | 160 - 170 | 20 - 45 | 4 1 |
| |  | Yes | 160 - 170 | 20 - 45 *** | 5 3 1 |
| **Choux buns** |  | - | 180 - 200 | 30 - 40 | 3 |
| |  | Yes | 180 - 190 | 35 - 45 | 4 1 |
| |  | Yes | 180 - 190 | 35 - 45 *** | 5 3 1 |
| **Meringues** |  | Yes | 90 | 110 - 150 | 3 |
| |  | Yes | 90 | 130 - 150 | 4 1 |
| |  | Yes | 90 | 140 - 160 *** | 5 3 1 |
| **Pizza** (Thin, thick, focaccia) |  | - | 220 - 250 | 20 - 40 | 2 |
| |  | Yes | 220 - 240 | 20 - 40 | 4 1 |
| |  | Yes | 220 - 240 | 25 - 50 *** | 5 3 1 |
| **Bread loaf** 0,5 kg |  | - | 180 - 220 | 50 - 70 | 2 |
| **Rolls** |  | - | 180 - 220 | 30 - 50 | 2 |
| **Bread** |  | Yes | 180 - 200 | 30 - 60 | 4 1 |
| **Frozen pizza** |  | - | 250 | 10 - 20 | 2 |
| |  | Yes | 250 | 10 - 20 | 4 1 |
| **Salty cakes** (vegetable pie, quiche) |  | Yes | 180 - 190 | 45 - 60 | 2 |
| |  | Yes | 180 - 190 | 45 - 60 | 4 1 |
| |  | Yes | 180 - 190 | 45 - 70 *** | 5 3 1 |
| **Vols-au-vents/puff pastry crackers** |  | Yes | 190 - 200 | 20 - 30 | 3 |
| |  | Yes | 180 - 190 | 20 - 40 | 4 1 |
| |  | Yes | 180 - 190 | 20 - 40 *** | 5 3 1 |
| **Lasagne/soufflé** |  | - | 190 - 200 | 40 - 65 | 3 |
| **Baked pasta/cannelloni** |  | - | 190 - 200 | 25 - 45 | 3 |

| RECIPE | FUNCTION | PREHEAT. | TEMPERATURE (°C) | COOK TIME (Min.) | LEVEL AND ACCESSORIES |
|---|---|---|---|---|---|
| **Lamb/veal/ beef/pork** 1 kg | A | - | 190 - 200 | 60 - 90 | 3 |
| **Roast pork with crackling** 2 kg | A XL | - | 170 | 110 - 150 | 2 |
| **Chicken / rabbit / duck** 1 kg | A | - | 200 - 230 | 50 - 80 | 3 |
| **Turkey / goose** 3 kg | A | - | 190 - 200 | 90 - 150 | 2 |
| **Baked Whole Fish** (fillet, whole) | | Yes | 180 - 200 | 40 - 60 | 3 |
| **Stuffed vegetables** (tomatoes, courgettes, eggplants) | | Yes | 180 - 200 | 50 - 60 | 2 |
| **Toasted bread** | | - | 3 (High) | 3 - 6 | 5 |
| **Fish fillets/slices** | | - | 2 (Medium) | 20 - 30 * | 4 3 |
| **Sausages / kebabs / spare ribs / hamburgers** | | - | 2 - 3 (Medium - High) | 15 - 30 * | 5 4 |
| **Roast chicken** 1-1.3 kg | | - | 2 (Medium) | 55 - 70 ** | 2 1 |
| **Roast beef rare** 1 kg | | - | 2 (Medium) | 35 - 50 ** | 3 |
| **Leg of lamb/knuckle** | | - | 2 (Medium) | 60 - 90 ** | 3 |
| **Roast potatoes** | | - | 2 (Medium) | 35 - 55 ** | 3 |
| **Vegetable gratin** | | - | 3 (High) | 10 - 25 | 3 |
| **Lasagne and meat** | | Yes | 200 | 50 - 100 *** | 4 1 |
| **Meat and potatoes** | | Yes | 200 | 45 - 100 *** | 4 1 |
| **Fish and vegetables** | | Yes | 180 | 30 - 50 *** | 4 1 |
| **Complete meal: Fruit tart** (level 5)**/ lasagne** (level 3)**/meat** (level 1) | | Yes | 190 | 40 - 120 *** | 5 3 1 |
| **Stuffed roasting joints** | | - | 200 | 80 - 120 *** | 3 |
| **Cuts of meat** (rabbit, chicken, lamb) | | - | 200 | 50 - 100 *** | 3 |

* 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.

*www* Download the Use and Care Guide from **docs.hotpoint.eu** for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1.

| | | | | | | |
|---|---|---|---|---|---|---|
| MANUAL FUNCTIONS | Conventional | Grill | Turbo Grill | Forced Air | Convection Bake | Eco Forced Air |
| AUTOMATIC FUNCTIONS | Casserole | Meat | Maxi Cooking | Bread | Pizza | Pastry cakes |

| | | | | | |
|---|---|---|---|---|---|
| ACCESSORIES | Wire shelf | Oven tray or cake tin on the wire shelf | Drip tray / Baking tray / Oven tray on wire shelf | Drip tray / Baking tray | Drip tray with 500 ml water |

# MAINTENANCE AND CLEANING

Download the Use and Care Guide from **docs.hotpoint.eu** for more information

**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.
• 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 COOKING COMPARTMENT WITH THE PYRO CYCLE

**Do not touch the oven during the Pyro cycle.**

**Remove all accessories from the oven before running the Pyro cycle.**

**Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.**

This function enables you to eliminate cooking spatters using a temperature of approx. 500 °C. At this temperature, food residues turn into deposits that can be easily wiped away with a damp sponge once the oven has cooled down.
If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.

For optimum cleaning results, remove the worst soiling with a damp sponge before using the Pyro function.

The oven has two different pyrolytic cleaning functions: The standard cycle (PYRO) provides thorough cleaning if the oven is heavily soiled, while the economic cycle (ECO) is shorter and consumes less energy than the standard cycle, which makes it suitable for use at regular intervals.
Only run the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

Please note: The oven door cannot be opened while pyrolytic cleaning is in progress. It will remain locked until the temperature has returned to an acceptable level. Air the room during and after running the Pyro cycle.

## REPLACING THE LIGHT

**1.** Disconnect the oven from the power supply.

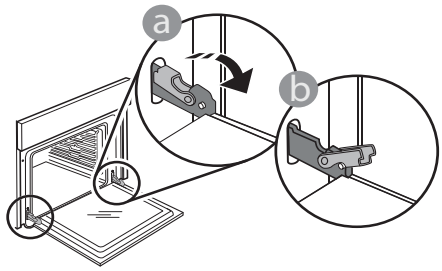
**2.** Unscrew the cover from the light, replace the bulb and screw the cover back on the light.

**3.** Reconnect the oven to the power supply.

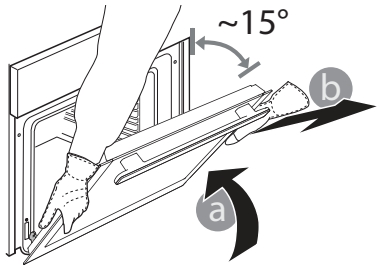
Please note: Only use 25-40 W/230 ~ V types E-14, T300°C incandescent bulbs or 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs 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.

## REMOVING AND REFITTING THE DOOR

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

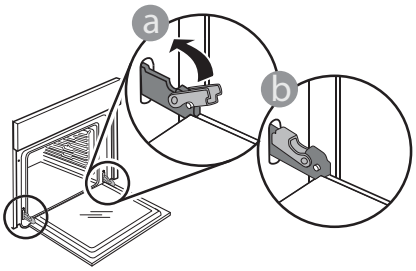



**2.** Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

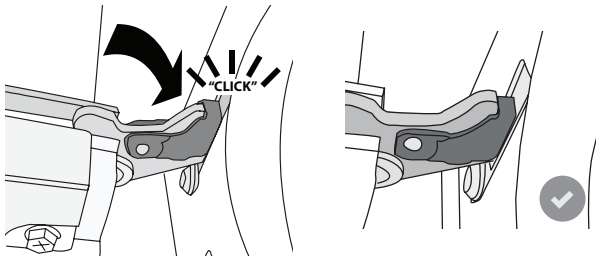



**3.** Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

**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.




**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

Download the Use and Care Guide from **docs.hotpoint.eu** for more information

| Problem | Possible cause | Solution |
|---|---|---|
| The oven is not working. | Power cut.<br>Disconnection from the mains. | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply.<br>Turn off the oven and restart it to see if the fault persists. |
| The door will not open. | Fault with the door lock.<br>Cleaning cycle in progress. | Switch the oven off and on again to see if the fault persists. Wait for the function to finish and for the oven to cool down. |
| The display shows the letter "F" followed by a number. | Software problem. | Contact you nearest Client After-sales Service Centre and state the number following the letter "F". |

## PRODUCT FICHE

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

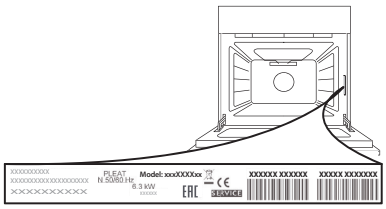
## HOW TO OBTAIN THE USE AND CARE GUIDE

> 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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