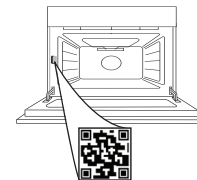




**THANK YOU FOR BUYING A HOTPOINT PRODUCT**

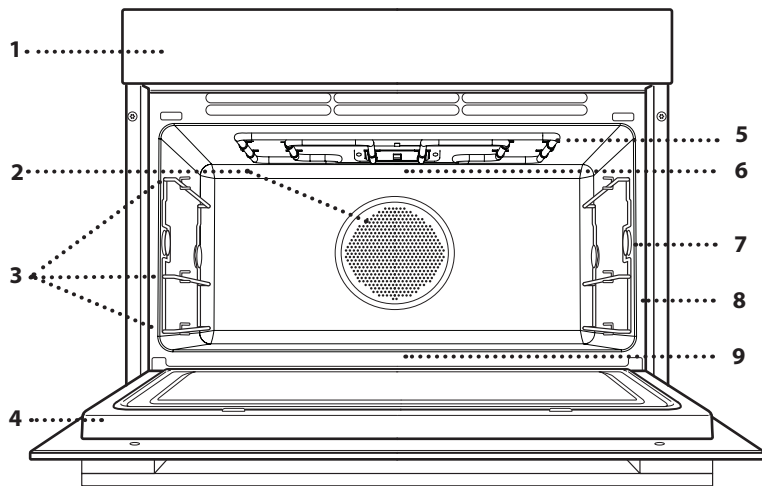
In order to receive a more complete assistance, please register your product on [www.register10.eu](http://www.register10.eu)

**PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION**



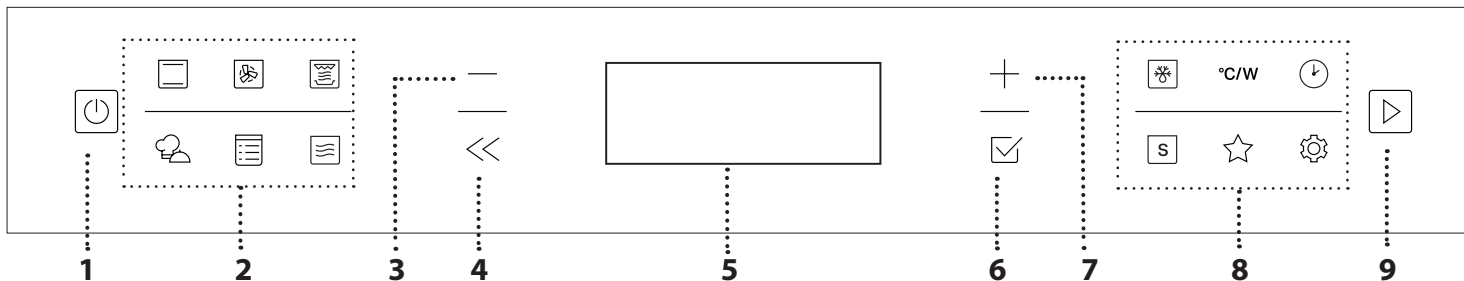
**Before using the appliance carefully read the Safety Instruction.**

**PRODUCT DESCRIPTION**



- 1. Control panel
- 2. Cavity Fan (not visible) and Circular heating element (not visible)
- 3. Ladder racks (the level is indicated on the front of the oven)
- 4. Door
- 5. Upper heating element/grill
- 6. Lamp
- 7. Meat probe insert point (if present)
- 8. Identification plate (do not remove)
- 9. Lower heating element (not visible)

**CONTROL PANEL DESCRIPTION**



**1. ON / OFF**

For switching the oven on and off and for stopping an active function.

**2. MENU / FUNCTIONS DIRECT ACCESS**

For quick access to the functions and menu.

**3. NAVIGATION BUTTON MINUS**

For scrolling through a menu and decreasing the settings or values of a function.

**4. BACK**

For returning to the previous screen. During cooking, allows settings to be changed.

**5. DISPLAY**

**6. CONFIRM**

For confirming a selected function or a set value.

**7. NAVIGATION BUTTON PLUS**

For scrolling through a menu and increasing the settings or values of a function.

**8. OPTIONS / FUNCTIONS DIRECT ACCESS**

For quick access to the functions, settings and favorites.

**9. START**

For starting a function using the specified or basic settings.

## ACCESSORIES

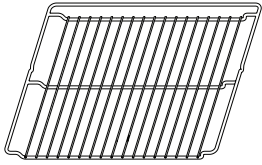
Before purchasing other accessories that are available on the market, make sure that they are heat-resistant and suitable for steaming.

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.

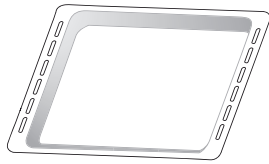
Accessories during microwave function may raise in temperature. It is recommended to use protection to handle accessories at the end of the cycle.

### WIRE SHELF



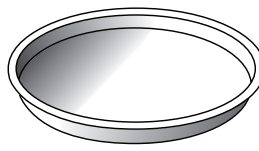
The wire shelf is suitable for all cooking modes, also in Microwave cooking. When using microwaves place the wire shelf always on level 1 (the lower one). You can place food directly on the wire shelf or use it to support baking trays and tins or other oven-ware resistant to heat and microwaves.

### BAKING TRAY



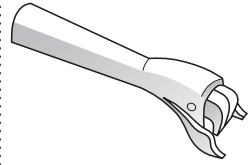
The baking tray is suitable for all cooking modes except for "Microwave" functions. Can be used to cook all kind of foods without container. Use it to collect the cooking juices, placing it below the wire shelf.

### CRISP PLATE



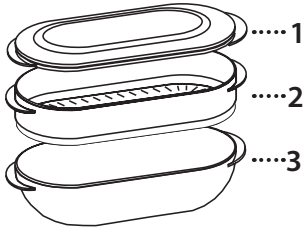
Only for use with the designated functions. The Crisp plate must always be placed in the center of the wire shelf and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate. Place the silicone feet between the bars of the wire shelf for added stability.

### HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

### STEAMER\* (ONLY IN SOME MODELS)



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 potatoes, pasta, rice or cereals, 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 lid (1) provided. Always place the steamer on the wire shelf at level 1 and only use it with the appropriate cooking functions, or with microwave function.

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

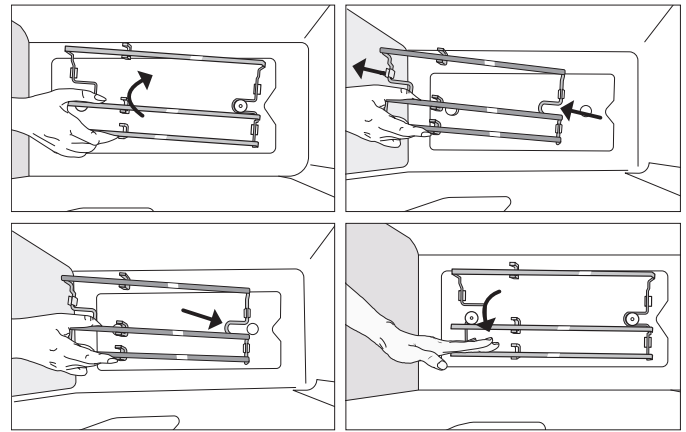
Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first.

Then slide it horizontally along the runners as far as possible. Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners. Push the accessories all the way in, making sure, that it does not touch the appliance door.

## REMOVING AND REFITTING THE LADDER RACKS

There are two ladder racks on both sides of the oven cavity, anchored on two button-shaped supports. The ladder racks are removable to make cleaning more convenient.

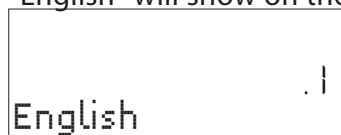
1. To remove the ladder racks, firmly grip the external part of the guide, and pull it upwards to extract it from the frontal support while rotating on the rear support, then slide out the whole part from the cavity.
2. To reposition the ladder racks, slide the back part onto the rear support. Then, once anchored, push the assy down until the ladder rack is inserted into the frontal support.



## FIRST TIME USE

### 1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: "English" will show on the display.



Press **+** or **-** to scroll through the list of available languages and select the one you require.

Press **✓** to confirm your selection.

Please note: The language can subsequently be changed by selecting "LANGUAGE" in "SETTINGS" menu, available by pressing **⚙**.

### 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.



Press **+** or **-** to set the current hour and press **✓**: The two digits for the minutes will flash on the display. Press **+** or **-** to set the minutes and press **✓** to confirm.

Please note: You may need to set the time again following lengthy power outages. Select "CLOCK" in "SETTINGS" menu, available by pressing **⚙**.

## FUNCTIONS

### CONVENTIONAL

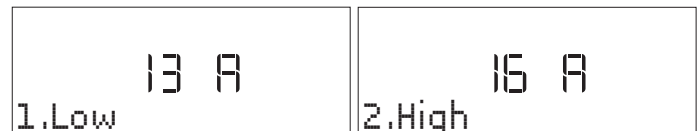
For perfectly cooking and browning both on the top and bottom any kind of dish on one shelf only. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food.

Required accessories: baking tray or wire shelf and heatproof container.

FOOD	TEMP. (°C)	DURATION (min)
Cupcake / Smallcake	160	20 - 25
Cookies	165	15 - 20

### 3. SET POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW (16 A): If your household uses a lower power, you will need to decrease this value (13 A). Select POWER in SETTINGS menu available by pressing **⚙** and select desired power setting.



### 4. 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, using the "Fast Preheat" function. Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled. 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.

### FORCED AIR

For cooking sweets and meats with hot air circulation. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food. Is possible to use it for cooking different foods that require the same cooking temperature on several shelves at the same time. This function can be used to cook different foods without odours being transferred from one food to another. Required accessories: baking tray or wire shelf and heatproof container.



## CRISP MENU

### CRISP

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

Required accessories: wire shelf at level 1, Crisp plate, handle for the Crisp plate.

FOOD	DURATION (min)
Leavened cake	10 - 12
Hamburgers*	9 - 15

\*Turn food halfway through cooking

### CRISP FRY: Fresh Foods and Frozen Foods

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows crunchy, tasty frying results to be achieved, with a remarkable reduction of oil needed compared to the traditional way of cooking, even removing the need for oil in some recipes.

To achieve best results with fresh foods brush or season with a little quantity of oil. Cook frozen food directly without any addition of oil.

Required accessories: wire shelf at level 1, Crisp plate, handle for the Crisp plate.



### MY MENU

With the MY MENU, simply select the type and weight or the quantity of the food items to obtain the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses.

To use at best this function, follow the indications on the relative cooking table.

Due to food variability, the cooking duration is set on an average grade. We always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.

Some automatic cycles give the possibility of previously setting a cooking level lower or higher than the default (see the Doneness paragraph in the Daily Use section).

### MY MENU REHEAT

For reheating ready-made food that is either frozen or at room temperature. The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof dinner plate or dish directly on wire shelf at level 1.

Food	Weight/ portions/pieces	Note
Plated Meal	250 - 800 g	Take out from packaging being careful to remove any aluminium foil. At the end of reheating process 1-2 minutes standing time always improves the result.
Lasagna [frozen]	400g - 1.5 kg	Take out from packaging being careful to remove any aluminium foil.
Soup	100 - 800 g	Heat uncovered in a single container.
Water	100 - 500 g	Heat uncovered in a single container.

### MY MENU MELT & SOFT








For melting and softening food . The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof container directly on the wire shelf at level 1.

Food	Weight/portions/ pieces	Note
Butter Soften	100 - 500 g	Place the butter on a container directly on the wire shelf for best results.
Ice Cream Soften	100 - 500 g	If you put the ice cream container directly in the oven, be sure that the container is microwave safe.
Chocolate Melting	100 - 500 g	Cut the chocolate in pieces for best results. At the end stir the chocolate to complete the melt process.
Cheese Melting	100 - 500 g	Cut the cheese in pieces for best results. At the end stir the cheese to complete the melt process.

## MY MENU COOK TABLE

For cooking several kind of dishes and foods and achieving optimal results in the easiest and quickest way. To get the best from this function, follow the indications on the relative cooking table.























Cooking Type	Category	Food	Weight/portions/ pieces	Note	Accessory
Baked	Main dishes	Lasagna	600 g - 2.0 kg	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning.	1  + 
		Salty Cake	800 g - 1.5 kg	Line a pie dish for 8-10 portions with a pastry and pierce it with a fork. Fill the pastry according to your favorite recipe.	1  + 
	Pizza & Bread	Sandwich Loaf	400 g - 1.0 kg	Prepare dough according to your favorite recipe for a light bread. Form into a loaf container before rise. Use the oven's dedicated rise function.	1  + 
		Pizza	400 g - 1.2 kg	Prepare pizza dough according to your favorite recipe. Leave it to rise using the oven's dedicated baking function. Roll out the dough into a lightly greased baking tray. Add topping as you prefer.	2 
		Pizza [frozen]	250 - 700 g	Take out from packaging being careful to remove any aluminium foil.	1  + 
	Cakes & Pastries	Sponge Cake	400 g - 1.2 kg	Prepare a fatless sponge cake batter. Pour into lined and greased baking pan.	1  + 
		Muffins	1 batch	Prepare a batter for 16-18 pieces according to your favorite recipe and fill in paper moulds. Distribute evenly on the baking tray.	2 
		Cookies	1 batch	Make a batch of 500g flour, 200g salted butter, 200g sugar, 2 egg. Flavor with fruit essence. Let cool down. Stretch evenly the dough and shape as you prefer. Lay the cookies on a baking tray.	2 
		Apple Pie	800 g - 1.5 kg	Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the fruit. Fill with chopped fresh fruit mixed with sugar and cinnamon. Roll out the pastry scraps to make a lid, seal the edges and brush with egg.	1  + 
		Brownies	1 batch	Prepare according to your favorite recipe. Spread batter on the baking pan covered with baking paper.	1 
	Eggs & Snacks	Popcorn	90 - 100 g	Always place the bag directly on the wire shelf. Pop only one bag at a time.	1 
		Scrambled Eggs	2 - 10 pieces	Prepare according to your favorite recipe into a single container.	1  + 








ACCESSORIES							
	Wire shelf	Heathproof tray on wire shelf	Drip tray / Baking tray	Heath and MW-proof container	Steamer bottom and lid	Entire steamer	Crisp plate

Cooking Type	Category	Food	Weight/portions/ pieces	Note	Accessory
Roasted & Gratin	Meat	Roast Beef	800 g - 1.7 kg	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving.	1  +
		Roast Pork	800 g - 2.0 kg	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving.	1  +
		Pork Ribs	400 g - 1.5 kg	Brush with oil and season as you prefer. Rub with salt and pepper. Distribute evenly in the container with the bone side downwards.	1  +
		Roast Chicken	800 g - 2.5 kg	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up.	1  +
	Fish	Roasted Whole Fish	400 g - 1.5 kg	Brush with oil and season as you prefer.	1  +
		Fish Steak Roasted	200 - 800 g	Brush with oil and season as you prefer.	1  +
	Vegetables	Roasted Potatoes	300 g - 1.0 kg	Cut in pieces, season with oil, salt and flavor with herbs. Distribute evenly in the crisp plate. To get perfect results, during cooking you will be asked to stir food.	1  +
		Stuffed Vegetables	600 g - 2 kg	Scoop out the vegetable and fill with a mixture of the vegetable flesh itself, minced meat and shredded cheese. Season with garlic, salt and flavor with herbs as you prefer.	1  +
		Potatoes Gratin	400 g - 1.5 kg	Slice and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top.	1  +
	Steamed	Pasta & Cereals	Pasta Boil	1 - 3 portions	Set recommended cook time for the pasta. Add salted water and pasta all together into the steamer bottom and cover with steamer lid. Consider around 100g of pasta for each portion. Use 400g of water for each portion of pasta.
Rice			1 - 4 portions	Set recommended cook time for rice. Add water and rice all together into the steamer bottom and cover with lid. Consider around 100g of rice for each portion. Use 300g of water for each portion of rice.	1  +
Meat		Poultry Breast Steamed	100 - 500 g	Add around 200g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid.	1  +
Fish		Fish Fillets Steamed	100 - 500 g	Add around 200g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid.	1  +
Vegetables		Roots Vegetables Steamed	100 - 800 g	Add around 200g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid.	1  +
		Soft Vegetables Steamed	100 - 800 g	Add around 200g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid.	1  +
		Vegetables Steamed [frozen]	100 - 800 g	Add around 200g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid.	1  +

ACCESSORIES							
	Wire shelf	Heathproof tray on wire shelf	Drip tray / Baking tray	Heath and MW-proof container	Steamer bottom and lid	Entire steamer	Crisp plate



Cooking Type	Category	Food	Weight/portions/ pieces	Note	Accessory
Fried	Meat	Burger Patties	100 - 500 g	Lightly grease the crisp plate before preheating. The crisp plate needs to be preheated before inserting the food. The oven will notify you when it's time to insert the food. To get perfect results, during cooking you will be asked to turn food.	1  + 
		Bacon	50 - 400 g	The crisp plate needs to be preheated before inserting the food. The oven will notify you when it's time to insert the food. Distribute evenly in the crisp plate after preheat. To get perfect results, during cooking you will be asked to turn food.	1  + 
		Sausages & Wurstel	200 g - 1.0 kg	Distribute evenly on the crisp plate. Pierce the sausages with a fork to prevent bursting. To get perfect results, during cooking you will be asked to turn food.	1  + 
		Breaded Fried Chicken	100 - 500 g	Brush with oil. Distribute evenly in the crisp plate.	1  + 
	Fish & Seafood	Fish and Chips [frozen]	1-3 portions	Distribute evenly in the crisp plate alternating the fish fillets and the potatoes. Consider around 100g of fish and 100g of chips for each portion.	1  + 
		Fried Seafood [frozen]	200-600 g	Distribute evenly in the crisp plate.	1  + 
		Fish Fingers [frozen]	200-600 g	Distribute evenly in the crisp plate. To get perfect results, during cooking you will be asked to turn food.	1  + 
	Vegetables	Potatoes Fried [frozen]	200 - 600 g	Distribute evenly in the crisp plate.	1  + 
		Pepper Fried	100 - 500 g	Cut in pieces and season with oil. Distribute evenly in the crisp plate.	1  + 
	Snacks	Chicken Nuggets [frozen]	200 - 700 g	Distribute evenly in the crisp plate.	1  + 
Onion Rings [frozen]		100 - 500 g	Distribute evenly in the crisp plate.	1  + 	

ACCESSORIES	 Wire shelf	 Heathproof tray on wire shelf	 Drip tray / Baking tray	 Heath and MW-proof container	 Steamer bottom and lid	 Entire steamer	 Crisp plate
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## OTHER FUNCTIONS

### TRADITIONAL FUNCTIONS

#### FAST PREHEAT

For quickly preheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven. Once preheating has finished, the oven will select the "Forced Air" function automatically.

Required accessories: wire shelf with pan or baking tray

#### GRILL

For browning, grilling and gratins. We recommend turning the food during cooking.

Recommended accessories: wire shelf

FOOD	GRILL LEVEL	DURATION (min)
Toast	High	5 - 6

#### TURBO GRILL

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

Recommended accessories: wire shelf

#### CONVECTION BAKE

For cooking meat, baking cakes and pies with fillings on one shelf only. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food.

Required accessories: wire shelf with pan or baking tray

### MW COMBI FUNCTIONS

#### GRILL + MW

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

Required accessories: wire shelf at level 1, microwave-safe and heatproof container.

#### TURBO GRILL + MW

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

Required accessories: wire shelf at level 1, microwave-safe and heatproof container.

FOOD	POWER (W)	GRILL LEVEL	DURATION (min)
Roast Chicken	350	Medium	20 - 30

\*Turn food halfway through cooking

#### CONVENTIONAL + MW

For preparing baked dishes more quickly by combining the conventional oven and the microwave.

Required accessories: wire shelf at level 1, microwave-safe and heatproof container.

#### FORCED AIR + MW

For cooking any kind of dish on one shelf only combining hot air circulation and the microwave.

Required accessories: wire shelf at level 1, microwave-safe and heatproof container.

### CONVECTION BAKE + MW

For quickly cooking all food with a liquid filling, by combining the microwave, conventional heating and air convection.

Required accessories: wire shelf at level 1, microwave-safe and heatproof container.



#### MICROWAVE

Use microwave function only with food or beverages inside to preserve the correct functionality of the product.

Required accessories: wire shelf, microwave-safe and heatproof container.

POWER (W)	RECOMMENDED FOR
950	Quickly reheating drinks or other foods with a high water content. If the food contains egg or cream choose a lower power.
750	Cooking vegetables.
600	Cooking meat, fish and dishes that cannot be stirred.
500	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes.
350	Slow, gently cooking. Perfect for melting butter or chocolate.
160	Defrosting frozen foods or softening butter and cheese.
90	Softening ice cream.

ACTION	FOOD	POWER (W)	DURATION (min)
Reheat	2 cups	950	1 - 2
Cook	Sponge cake	750	5 - 6
Cook	Egg custard	500	10 - 12
Cook	Meat loaf	600	15 - 25



#### MY MENU SENSE DEFROST

For quickly defrosting various different types of food. Always place the food in a container directly on the wire shelf for best results, except for Crisp Bread Defrost. At the end let the food stand for 5 minutes.

#### CRISP BREAD DEFROST

This exclusive function allows you to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. The Crisp Plate must be used in combination with this function, directly placed on wire shelf.

FOOD	WEIGHT
Timed Defrost	-
Meat	100g - 2.0 kg
Poultry	100g - 3.0 kg
Fish	100g - 2.0 kg
Crisp Bread Defrost	50 - 800 g





## SPECIAL FUNCTIONS

### KEEP WARM

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

### 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.

Required accessories: wire shelf and heatproof container.

### YOGURT

For making yoghurt.

Required accessories: wire shelf and heatproof container.

### DEHYDRATION

To dehydrate fruits and vegetables. Cut in thin slices and place directly on wire shelf.

Required accessories: wire shelf

### MAXI-COOKING

For cooking 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.

Required accessories: baking tray at level 2.

### ECO CYCLE

For cooking stuffed roasting joints and fillets of meat on a single shelf. 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.

Required accessories: wire shelf with pan or baking tray.

### DIAMOND CLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.

### COOK 3

For cooking different foods that require the same cooking temperature on three levels at the same time without mixing flavors and smells.

This function can be used to cook cookies, tarts, frozen pizzas and to prepare a complete meals. The oven does have to be preheated.

### COOKIES

Use this function to cook three trays of similar shortbread biscuits to maximize results. The function includes a preheat. Take the three trays out of the oven at the same time.

### TART

Use this function to cook three trays of similar tarts to maximize results. The function includes a preheat. Take the three trays out of the oven at the same time.

### PIZZA (frozen)

Use this function to cook three trays of similar frozen pizzas to maximize results. The function includes a preheat. Take the three trays out of the oven at the same time.

### COOK 3 MENU 1

This cycle is designed to cook a complete meat-based meal and a dessert. The oven requires preheating.

*Example of complete meal*

Prepare a fruit tart according to your preferences in a round pan to be placed on the wire shelf at level 3. Prepare a lasagna according to your preferences (1.5-2kg) in a pan to be placed on the wire shelf at level two. Prepare 6-10 chicken drumsticks with diced potatoes (500-800g) directly in the baking tray to be placed on level 1. After preheating, bake all the dishes at the same time. After 50-60 minutes take out the tart, after 60-70 minutes take out the lasagna, after 80-90 minutes take out the chicken with potatoes.

### COOK 3 MENU 2

This cycle is designed to cook a complete fish or vegetarian meal and a dessert. The oven requires preheating.

*Example of complete meal*

Prepare a fruit tart according to your preferences in a round pan to be placed on the wire shelf at level 3. Prepare pesto lasagna or cannelloni according to your preferences (1.5-2kg) in a metal or pyrex tray to be placed on the wire shelf at level two. Prepare fish fillets in foil (700-900g) with sliced vegetables (600-900g) directly in the baking tray to be placed on level 1. After preheating, bake all the dishes at the same time. After 45-55 minutes take out the tart, after 55-65 minutes take out the lasagna, after 60-70 minutes take out the fish with vegetables.

## OTHER FUNCTIONS



### MINUTEMINDER

For keeping time without activating a function.



### FAVORITES

For retrieving the list of 20 favorite functions.



### SETTINGS


For adjusting the oven settings.


When "ECO" mode is active the brightness of the display will be reduced to save energy and lamp switches off after 1 minute.

When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off". By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.

# DAILY USE

## 1. SELECT A FUNCTION

Press  to switch on the oven: the display will show the last running main function or the main menu.

The functions can be selected by pressing the icon for one of the main functions or by scrolling through a menu. To select a function contained in a menu, press  $+$  or  $-$  to select the desired one, then press  to confirm.


Please note: Once a function has been selected, the display will recommend the most suitable level for each function.

## 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. Pressing  $\ll$  allows you to change the previous setting again.

### TEMPERATURE / POWER



When the value flashes on the display, press  $+$  or  $-$  to change it, then press  to confirm and continue with the settings that follow (if possible).

The microwave power or the grill level can be set in the same way.

There are defined three power levels for grilling: 3 (high), 2 (mid), 1 (low).







Please note: Once the function has been activated, the temperature can be changed using  $+$  or  $-$ .



When combined with other functions, microwave power will be reduced to 500 W max.

### DURATION




When the  icon flashes on the display, press  $+$  or  $-$  to set the cooking time you require and then press  to confirm.


Please note: You can adjust the cooking time that has been set during cooking by pressing : press  $+$  or  $-$  to amend it and then press  to confirm.


In not-microwave functions you do not have to set the cooking time if you want to manage cooking manually (untimed): Press  or  to confirm and start the function. By selecting this mode, you cannot program a delayed start.

### END TIME (START DELAY)

In functions which do not activate the microwave such as "Conventional" or "Forced air", once you have set a cooking time you can delay starting the function by programming its end time. In microwaves functions the end time is equal to the duration. The display shows the end time while the  icon flashes.



Press  $+$  or  $-$  to set the time you want cooking to end, then press  to confirm and activate 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.

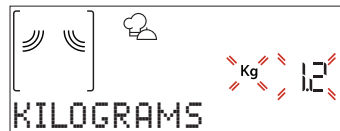
Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than expected. During the waiting time, you can press  $+$  or  $-$  to amend the programmed end time or press  $\ll$  to change other settings. By pressing , in order to visualize information, it is possible to switch between end time and duration.


## 3. MY MENU FUNCTIONS

These functions automatically select the best cooking mode, temperature and duration to cook, roast or bake all the dishes available.

When required, simply indicate the characteristic of food to obtain an optimal result.

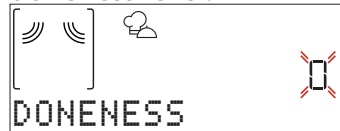
### WEIGHT / PORTIONS / BATCH / PIECES





To set the function correctly, follow the indications on the display, when prompted, and press  $+$  or  $-$  to set the required value then press  to confirm.


### DONENESS


In some My Menu functions it is possible to adjust the doneness level.




When prompted, press  $+$  or  $-$  to select the desired level from rare (-1) to well done (+1). Press  or  to confirm and start the function.

## 4. ACTIVATE THE FUNCTION


At any time, if the default values are those desired or once you have applied the settings you require, press  to activate the function.

During the delay phase, press  to skip this phase and start the function immediately.

Please note: At any time you can stop the function that has been activated by pressing .

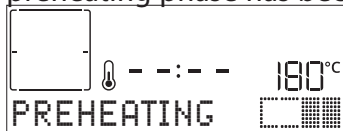
If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Press  $\ll$  to return to previous screen and select a different function or wait for a complete cooling.

### JET START

When the oven is switched off, press  to activate cooking with the microwave function set at full power (950 W) for 30 seconds.

## 5. 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, requiring food to be added. At this point, open the door, place the food in the oven, close the door and start cooking by pressing  or .

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 stop pause it.

The cooking time does not include a preheating phase. You can always change the temperature you want the oven to reach by using + or - .

## 6. PAUSE COOKING / ADD OR TURN FOOD

### PAUSE

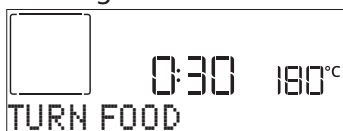
By opening the door, the cooking will be temporarily paused through deactivating heating elements.

To resume the cooking, close the door and press .

Please note: During My Menu functions open the door only when prompted.

### ADD OR TURN FOOD

Some My Menu Cook recipes will require the food to be added after the preheating phase or ingredients to be added to complete cooking. In the same way, there will be prompts to turn or stir the food during cooking.



An audible signal will sound and the display shows the action to be done.

Open the door, do the action prompted by the display and close the door, then press  to continue cooking.

Please note: When turning is needed, after 2 minutes, even if no action is performed, the oven will resume the cooking. The "ADD FOOD" phase last 2 minutes: if no action is taken, the function will be ended.

In the same way, near to the cooking completeness, the oven should ask you to check on food.

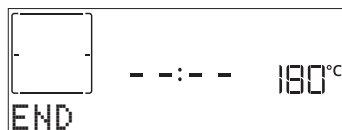


An audible signal will sound and the displays shows the action must to be done. Check the food, close the door and press  or  to continue cooking.

Please note: Press  to skip these actions. Otherwise, after a certain time with no action taken, the oven will continue cooking.

## 7. END OF COOKING

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



Press  to continue cooking in manual mode (untimed) or press + to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

## 8. FAVORITES

To make the oven easier to use, it can save up to 20 of your favorite functions. Once cooking is complete the display will prompt you to save the function in a number between 1 and 20 on your list of favorites.



If you would like to save a function as a favorite and store the current settings for future use, press  otherwise, to ignore the request press << . Once  has been pressed, press + or - to select the number position, then press  to confirm.

Please note: If the memory is full or the number chosen has already been taken, the oven will ask you to confirm overwriting the previous function.

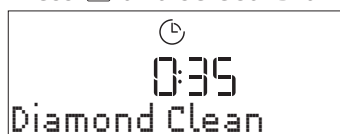
To call up the functions you have saved at a later time, press ☆ : The display will show your list of favorite functions.



Press + or - to select the function, confirm by pressing  , and then press  to activate.

## 9. DIAMOND CLEAN FUNCTION

Press  and select "Diamond Clean" Function.



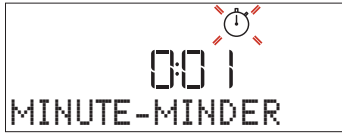
Press  to activate the function: the display will prompt you to carry out all actions needed to obtain the best cleaning results: Follow the indications and then press  when done. Once all the steps have been completed, when required, press  to activate the cleaning cycle.


Please note: It is recommended to do not open the oven door during the cleaning cycle to avoid a loss of water vapor that could get an adverse effect on the final cleaning result.


An appropriate message will start flashing on the display once the cycle has finished. Leave the oven to cool and then wipe and dry the interior surfaces with a cloth or sponge.

## 10. MINUTEMINDER

When the oven is switched off, the display can be used as a timer. To activate this function, make sure that the oven is switched off and press ⌚ : The ⌚ icon will flash on the display.





Press + or – to set the length of time you require and then press  to activate the timer.

An audible signal will sound and the display will indicate once the minuteminder has finished counting down the selected time. Once the minuteminder has been activated, you can also select and activate a function. Press  to switch on the oven and then select the function you require. Once the function has started, the timer will continue to count down independently without interfering with the function itself. During this phase, it isn't possible to see the

#### ATTENTION!

Observe these instructions when using the microwave.


- If metal comes into contact with the cooking compartment wall, sparks occur which can damage the appliance or destroy the internal glass of the door.
- Metal components, for example teaspoons contained in glasses, must remain at a distance of no less than 2 cm from the walls of the cooking compartment and from the inside of the door. Accessories placed directly on top of each other generate sparks.
- Do not combine the grill with the dripping pan.
- Insert accessories only at their respective heights. The universal drip tray or baking tray are not suitable for microwave operation only.

minuteminder (only the  icon will be displayed), that will continue counting down in background. To retrieve the minuteminder screen press  to stop the function that is currently active.

#### 11. KEYLOCK

To lock the keypad, press and hold for at least three seconds. Do this again to unlock the keypad.



Please note: This function can also be activated during cooking. For safety reasons, the oven can be switched off at any time by pressing .

Sparks could form and damage the cooking compartment.

- Use the supplied grill as a support base. The aluminum trays in the appliance can cause sparks. The appliance is damaged due to the formation of sparks.
- Do not use aluminum trays in the appliance.
- Operating the appliance without food inside the cooking compartment leads to an overload.
- Never start the microwave oven without first placing the food in it. The only exception allowed is that of a short test for dishes. When preparing microwave popcorn at too high a power, the door panel may crack due to overload.
- Never set the microwave power too high.
- Use a maximum of 600 watts.
- Always place the popcorn bag on a glass plate.

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## USEFUL TIPS

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### MICROWAVE COOKING TIPS

Microwaves only penetrate food to a certain depth, so when cooking several items at the same time space them out as much as possible to allow the maximum surface area to be exposed to the microwaves.

Small pieces cook more quickly than large pieces: in order to ensure uniform cooking, cut the food items into pieces of equal size.

Most foods will continue to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

Remove any twist ties from paper or plastic bags before placing them in the oven for microwave cooking.

Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during the cooking process.

### LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over. To prevent this, avoid using narrow-necked containers, stir the liquid before placing the container in the microwave oven and leave a teaspoon immersed in the container.

After heating, stir again before carefully removing the container from the microwave oven.

### FROZEN FOOD

For best results, we recommend defrosting directly on the wire shelf. If needed, it is possible to use a light-plastic container that is suitable for microwave.

Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting. Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

### FOOD FOR INFANTS

When heating food or liquids in a baby food container or a baby bottle, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure that the container lid or bottle teat are removed before heating.

### CAKES AND BREAD

For cakes and bread products we recommend using the "Forced Air" function, while for cakes containing liquid we recommend the "Convection bake" function. Alternatively, to shorten the cooking times, select "Forced Air + microwave", with the microwave set to a maximum power of 160 W in order to keep the products soft and fragrant.

With the "Forced Air" and "Convection Bake" functions use dark metal cake tins and place them on the wire shelf supplied.

### MEAT AND FISH

To obtain perfect surface browning quickly while keeping the inside of the meat or fish soft and juicy, we recommend using functions combining convection heating and microwave cooking.

In order to obtain the best possible cooking results, set the microwave power level to the value of 160 W.



# CLEANING AND MAINTENANCE

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

Do not use steam cleaners.

Wear protective gloves.

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.

## 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.
- Clean the glass in the door with a suitable liquid detergent.

## ACCESSORIES

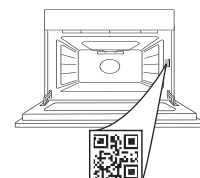
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

# TROUBLESHOOTING

Problem	Possible cause	Solution
The display shows letter 'F' followed by a number or letter different from F4E1.	Oven failure.	Contact the Call Center and state the number following the letter 'F'.
The oven is not switching on.	Power cut. Disconnection from the mains.	Check 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 shows unclear text and appears to be broken.	Another language set.	Contact the Call Center
The oven makes noises, even when it is switched off.	Cooling fan active.	Open the door or hold and wait until the cooling process has finished.
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. DEMO appears on display every 60 seconds.	Access "DEMO" from "SETTINGS" and select "Off".

Policies, standard documentation and additional product information can be found by:

- Visiting our website [docs.hotpoint.eu](https://docs.hotpoint.eu)
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.



# Hotpoint

