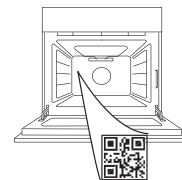



THANK YOU FOR BUYING A HOTPOINT PRODUCT

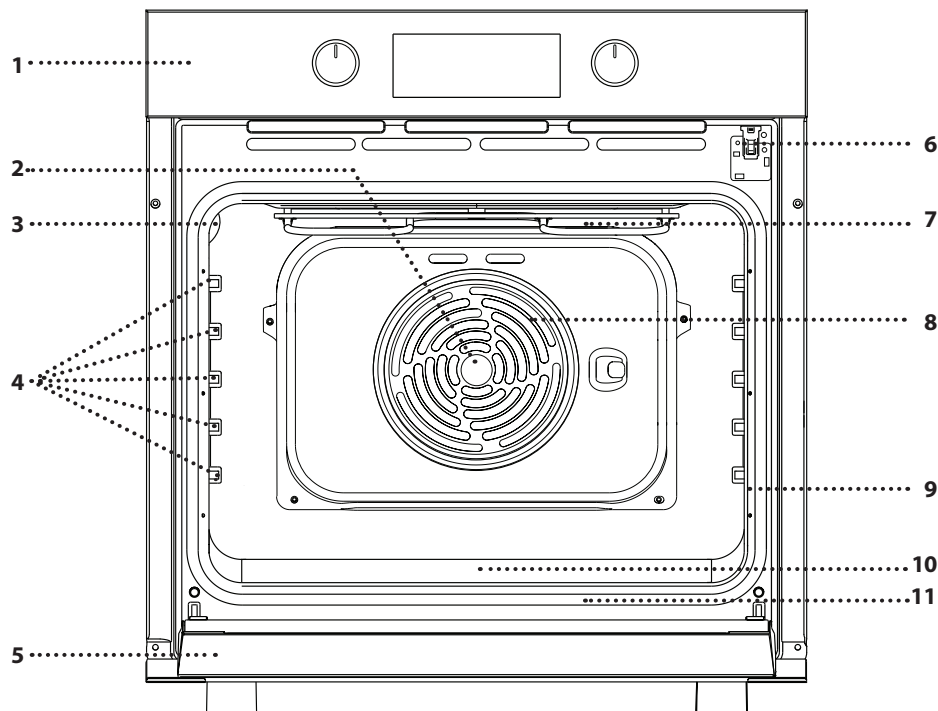
In order to receive a more complete assistance, please register your product on www.register10.eu

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



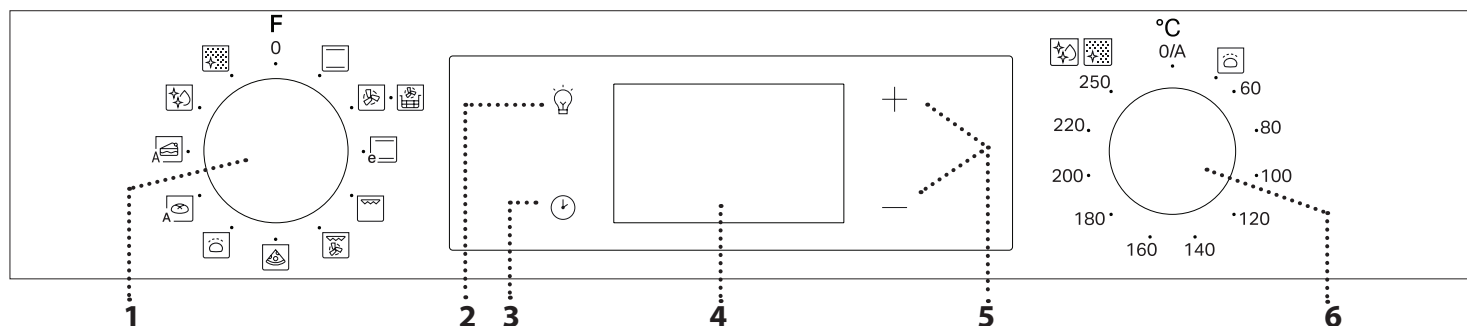
Before using the appliance carefully read the Safety Instruction.

PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Lamp
4. Shelf guides (the level is indicated on the wall of the cooking compartment)
5. Door
6. Door lock (locks the door while automatic cleaning is in progress and afterwards)
7. Upper heating element/grill
8. Circular heating element (not visible)
9. Identification plate (do not remove)
10. Embossing for drinking water
11. Bottom heating element (not visible)


CONTROL PANEL DESCRIPTION



1. SELECTION KNOB

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

2. LIGHT

With the oven switched on, press  to turn the oven compartment lamp on or off.

3. SETTING THE TIME

For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

4. DISPLAY

5. ADJUSTMENT BUTTONS

For changing the cooking time settings.

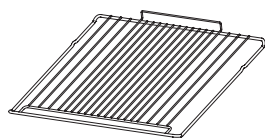
6. THERMOSTAT KNOB

Turn to select the temperature you require when activating manual functions.

Please note: Type of knob may vary from model type. If the knobs are push-activated, push down on the center of the knob to release it from seating.

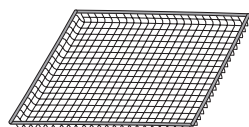
ACCESSORIES

WIRE SHELF



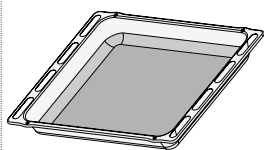
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.

AIR FRY TRAY*



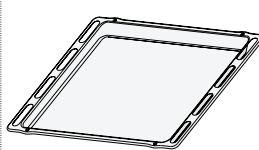
This accessory is designed to be used when cooking foods with Air Fry function, ensuring optimal crispness and crunchiness for your food. To use, place the tray on the wire shelf. It is dishwasher-safe for easy cleaning.

DRIP TRAY *



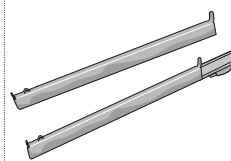
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

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.

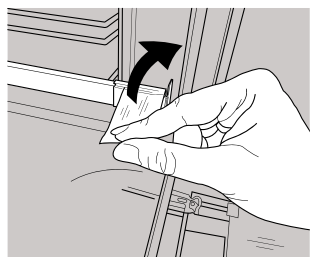
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf 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.

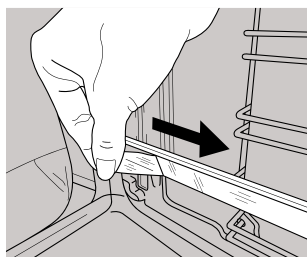
Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners.

SLIDING SHELVES AND SHELF GUIDES

Before using the oven remove the protective tape [a] and then remove the protective foil [b] from the sliding runners.



[a]



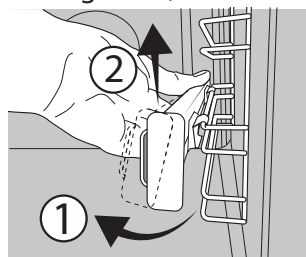
[b]

REMOVING THE SLIDING RUNNERS [c]

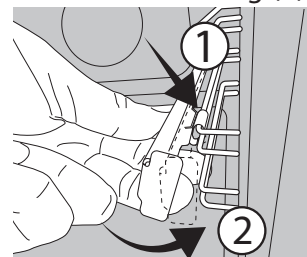
Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the the sliding runners upwards, removing them from the upper hooks (2).

REFITTING THE SLIDING RUNNERS [d]

Hook the upper hooks on the shelf guides (1) then press the lower part of the sliding runners against the shelf guides, until the lower hooks are clicking (2).



[c]








[d]

REMOVING AND REFITTING THE SHELF GUIDES







1. To remove the shelf guides, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.
2. To reposition the shelf guides, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.


FIRST TIME USE

1. SETTING THE TIME


You will need to set the time when you switch on the appliance for the first time: Press  until the  icon and the two digits for the hour  or  and clock  start flashing on the display.





Use  or  to set the hour and press  to confirm. The two digits for the minutes will start flashing. Use  or  to set the minutes and press  to confirm.




Please note: When the  icon is flashing, for example following lengthy power outages, you will need to reset the time.

2. SET THE POWER CONSUMPTION

By default the oven is programmed to work at a power higher than 3kW (Hi). To operate the oven at a power that is compatible with a domestic power supply less than 2,9 kW (Lo), you will need to change the settings. To go to the change menu, turn the selection knob to , then turn it back to **0**.

Press and hold  and  for five seconds immediately afterwards.



Use  or  to change the setting, then press and hold  for at least two seconds to confirm.

3. 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. The oven must be empty during this time.

Please note: It is advisable to air the room after using the appliance for the first time.

FUNCTIONS



CONVENTIONAL

For cooking any kind of dish on one shelf only.



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.



AIR FRY

The Air Fry function allows you to cook many types of food with less oil, resulting in pleasantly crispy and healthy dishes. The oven cavity heats up while the fan circulates hot air. For best results, use the Air Fry basket, provided with some models.


To use, place the food in a single layer on the Air Fry basket, avoiding any overlap, and follow the Air Fry Cooking Table instructions. Place the tray on the wire shelf and insert a baking tray at a lower level to collect any crumbs or drips.

Avoid using multiple trays to ensure even cooking.



ECO CONVENTIONAL

For cooking roasts and stuffed roasting joints 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 but can be switched on again by pressing .



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread.

When grilling meat, we recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). We recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



PIZZA

For baking different types and sizes of pizza and bread. It is a good idea to swap the position of the baking trays halfway through cooking.



RISING

For helping sweet or savoury dough to rise effectively. Turn the *thermostat knob* to the icon to activate this function.



BREAD AUTO

This function automatically selects the ideal temperature and baking time for bread. For best results, carefully follow the recipe. Activate the function when oven is cold.



PASTRY AUTO

This function automatically selects the ideal temperature and baking time for cakes. Activate the function when oven is cold.



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 100-120 ml of drinking water on the bottom of the oven then turn the selection knob and the thermostat knob to the icon. It is best to use the function for 35 minutes.

Activate the function when the oven is cold and let it cool down for 15 minutes once the cycle ends. The position of the icon does not correspond to the temperature reached during the cleaning cycle.



AUTOMATIC CLEANING - PYRO

For eliminating cooking spatters using a cycle at very high temperature (over 400 °C).

For eliminating cooking spatters using a cycle at very high temperature. To activate this function move thermostat knob to (Icon on the control panel). The position of the icon does not correspond to the real temperature reached during the cleaning cycle.

DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require: the display will light up and an audible signal will sound.



2. ACTIVATE A FUNCTION

MANUAL

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



Please note: During cooking you can change the function by turning the *selection knob* or adjust the temperature by turning the *thermostat knob*. The function will not start if the *thermostat knob* will be on **0** you can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

RISING

To start the "Rising" function, turn the *thermostat knob* to the relevant symbol; if the oven is set to a different temperature, the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

3. PREHEATING

Once the function starts, an audible signal and a flashing icon on the display indicate that the preheating phase has been activated.

At the end of this phase, an audible signal and the fixed icon on the display will indicate 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.

4. PROGRAMMING COOKING

You will need to select a function before you can start programming cooking.

DURATION

Keep pressing until the icon and "00:00" start flashing on the display.



Use + or — to set the cooking time you require, then press to confirm.

Activate the function by turning the *thermostat knob* to the temperature you require: an audible signal will sound and the display will indicate that cooking is complete.

Please note: To cancel the cooking time you have set, keep pressing until the icon starts flashing on the display, then use — to reset the cooking time to "00:00". This cooking time includes a preheating phase.

PROGRAMMING THE END COOKING TIME/ DELAYED START

After a cooking time has been set, starting the function can be delayed by programming its end time: press until the icon and the current time start flashing on the display.



Use + or — to set the time you want cooking to end and press to confirm.

Activate the function by turning the *thermostat knob* to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

Please note: To cancel the setting, switch the oven off by turning the *selection knob* to the **0** position.

Delay to start functionality is not available for Grill and Turbo Grill functions.

END OF COOKING

An audible signal will sound and the display will indicate that the function has finished.

End



Turn the *selection knob* to select a different function or to 0 to switch the oven off.

Please note: If the timer is active, the display will show "END" alternately with the remaining time.

5. SETTING THE TIMER

This option does not interrupt or program cooking but allows you to use the display as a timer, either during while a function is active or when the oven is off.

Keep pressing until the and "00:00" icon and "00:00" start flashing on the display.



Use + or — to set the time you require and press to confirm. An audible signal will sound once the timer has finished counting down the selected time.

Notes: To cancel the timer, keep pressing until the icon starts flashing, then use — to reset the time to "00:00".

6. AUTOMATIC CLEANING FUNCTION – 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 - including shelf guides - from the oven before activating the function. If the oven is

installed below a hob, make sure that all the burners or electric hotplates are switched off while running the selfcleaning cycle.

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

Avoid activating the pyro cycle cleaning in the presence of limescale residues.

We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

To activate the automatic cleaning function, turn the *selection knob* and the *thermostat knob* to the icon. The function will be activated automatically, the door locked and the light inside the oven switched off: The display will show the time remaining to the end, alternating with "Pyro".












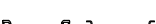





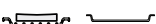











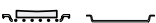

















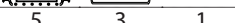























Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level. Air the room during and after running the Pyro cycle.

NOTES

































- Do not cover the inside of the oven with aluminium foil.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Do not place heavy weights on the door and do not hold on to the door.

COOKING TABLE

| RECIPE | FUNCTION | PREHEAT | TEMPERATURE (°C) | DURATION (Min) | LEVEL AND ACCESSORIES |
|--|---|---------|------------------|----------------|--|
| Leavened cakes |  | Yes | 160-180 | 30 - 90 | 2/3  |
| |  | Yes | 160-180 | 30 - 90 | 4 1  |
| Filled cake (cheese cake, strudel, fruit pie) |  | Yes | 160 - 200 | 35 - 90 | 2  |
| |  | Yes | 160 - 200 | 40 - 90 | 4 2  |
| Biscuits / tartlets |  | Yes | 160-180 | 20 - 45 | 3  |
| |  | Yes | 150-170 | 20 - 45 | 4 2  |
| |  | Yes | 150-170 | 20 - 45 | 5 3 1  |
| Choux buns |  | Yes | 180 - 210 | 30 - 40 | 3  |
| |  | Yes | 180 - 200 | 35 - 45 | 4 2  |
| |  | Yes | 180 - 200 | 35 - 45 | 5 3 1  |
| Meringues |  | Yes | 90 | 150 - 200 | 3  |
| |  | Yes | 90 | 140 - 200 | 4 2  |
| |  | Yes | 90 | 140 - 200 | 5 3 1  |
| Pizza / Focaccia |  | Yes | 190 - 250 | 15 - 50 | 1 / 2  |
| |  | Yes | 190 - 250 | 20 - 50 | 4 2  |
| Bread |  | - | - | 60 | 2  |
| Frozen pizza |  | Yes | 250 | 10 - 20 | 3  |
| |  | Yes | 230-250 | 10 - 25 | 3 2  |
| Salty cakes (vegetable pie, quiche) |  | Yes | 180 - 200 | 40 - 55 | 3  |
| |  | Yes | 180 - 200 | 45 - 60 | 4 2  |
| |  | Yes | 180 - 200 | 45 - 60 | 5 3 1  |
| Vols-au-vents / puff pastry crackers |  | Yes | 190 - 200 | 20 - 30 | 3  |
| |  | Yes | 180 - 190 | 20 - 40 | 4 2  |
| |  | Yes | 180 - 190 | 20 - 40 | 5 3 1  |
| Lasagne / baked pasta / cannelloni / flans |  | Yes | 190 - 200 | 45 - 65 | 2  |
| Lamb / veal / beef / pork 1 kg |  | Yes | 190 - 200 | 80 - 110 | 3  |
| Roast pork with crackling 2 kg |  | Yes | 180 - 190 | 110 - 150 | 2  |
| Chicken / rabbit / duck 1 kg |  | Yes | 200 - 230 | 50 - 100 | 2  |
| Turkey / goose 3 kg |  | - | 190 - 200 | 100 - 160 | 2  |
| Stuffed vegetables (tomatoes, courgettes, aubergines) |  | Yes | 180 - 200 | 50 - 70 | 2  |
| Toasted bread |  | - | 250 | 2 - 6 | 5  |

| FUNCTIONS |  |  |  |  |  |  |  |
|-----------|---|---|---|---|--|---|---|
| | Conventional | Forced Air | Pizza | Bread Auto | Grill | Turbo Grill | Eco Conventional |












| ACCESSORIES |  |  |  |  |  |
|-------------|---|---|---|---|---|
| | Wire shelf | Baking dish or cake tin on the wire shelf | Baking tray/Drip tray or Baking dish on the wire shelf | Drip tray / Baking tray | Drip tray / Baking tray with 200 ml of water |





















| RECIPE | FUNCTION | PREHEAT | TEMPERATURE (°C) | DURATION (Min) | LEVEL AND ACCESSORIES |
|--|---|---------|------------------|----------------|--|
| Fish fillets / slices |  | - | 230 - 250 | 20 - 30 * | 4 3   |
| Sausages / kebabs / spare ribs / hamburgers |  | - | 250 | 15 - 30 * | 5 4   |
| Roast chicken 1-1.3 kg |  | Yes | 200 - 220 | 55 - 70 ** | 2 1   |
| Roast beef rare 1 kg |  | Yes | 200 - 210 | 35 - 50 ** | 3  |
| Leg of lamb / knuckle |  | Yes | 200 - 210 | 60 - 90 ** | 3  |
| Roast potatoes |  | Yes | 200 - 210 | 35 - 55 ** | 3  |
| Vegetable gratin |  | - | 200 - 210 | 25 - 55 | 3  |
| Meat and potatoes |  | Yes | 190 - 200 | 45 - 100 *** | 4 1   |
| Fish and vegetables |  | Yes | 180 | 30 - 50 *** | 4 1   |
| Lasagne and meat |  | Yes | 200 | 50 - 100 *** | 4 1   |
| Complete meal: fruit tart (level 5) / lasagne (level 3) / meat (level 1) |  | Yes | 180 - 190 | 40 - 120 *** | 5 3 1    |
| Roast meat / stuffed roasting joints |  | - | 170 - 180 | 100 - 150 | 3  |

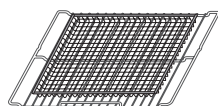
* Turn food halfway through cooking

** 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.

| | | | | | | |
|-------------|---|---|---|---|---|---|
| FUNCTIONS |  |  |  |  |  |  |
| | Conventional | Forced Air | Pizza | Grill | Turbo Grill | Eco Conventional |
| ACCESSORIES |  |  |  |  |  | |
| | Wire shelf | Baking dish or cake tin on the wire shelf | Baking tray/Drip tray or Baking dish on the wire shelf | Drip tray / Baking tray | Drip tray / Baking tray with 200 ml of water | |

| AIR FRY COOKING TABLE | | | | | | | |
|-----------------------|------------------------|---|--------------------|---------|------------------|----------------|---|
| CATEGORY | RECIPE | FUNCTION | SUGGESTED QUANTITY | PREHEAT | TEMPERATURE (°C) | DURATION (MIN) | LEVEL AND ACCESSORIES |
| Frozen Food | Frozen French Fries |  | 500 - 700 | ✓ | 200 | 20 - 30 |  |
| | Frozen Chicken Nuggets |  | 500 - 700 | ✓ | 200 | 15 - 20 |  |
| | Fish Sticks |  | 500 - 700 | ✓ | 220 | 15 - 20 |  |
| Vegetables | Fresh Breaded Zucchini |  | 400 | ✓ | 200 | 15 - 20 |  |
| | Homemade Fries |  | 300 - 800 | ✓ | 200 | 25 - 40 |  |
| | Mixed Vegetables |  | 300 - 800 | ✓ | 200 | 20 - 35 |  |
| Meat and Fish | Chicken Breast |  | 1 - 4 cm | ✓ | 200 | 20 - 50 |  |
| | Chicken Wings |  | 2300 - 800 | ✓ | 220 | 20 - 40 |  |
| | Breaded Cutlet |  | 1 - 4 cm | ✓ | 220 | 15 - 40 |  |
| | Fish Fillet |  | 1 - 4 cm | ✓ | 200 | 15 - 25 |  |



Please note: the special Air Fry tray has always to be placed on the wire shelf.

For cooking fresh or homemade foods, spread the oil evenly.

We suggest adding an empty tray on Level 1 in order to collect eventual grease residual coming from the Air Fry tray during the cooking.

In order to guarantee uniform cooking results, mix food halfway through the recommended cooking time.

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, leave the oven to cool completely and then wipe it with

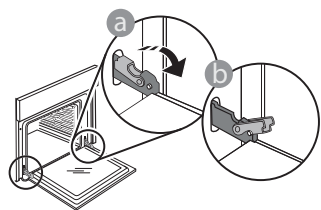
a cloth or sponge.

- If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results. Avoid activating the pyrolytic cycle cleaning in the presence of limescale residues. Before activating, perform limescale cleaning as described above.
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.

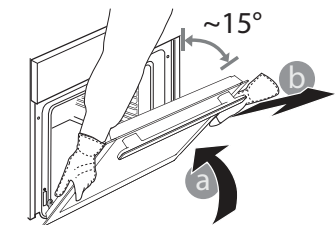
ACCESSORIES

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.

REMOVING AND REFITTING THE DOOR



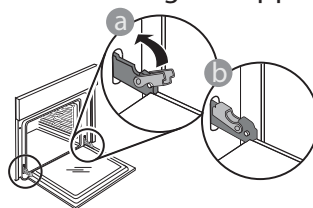
1. To remove the door, open it fully and lower the catches until they are in the unlock position.



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.

REPLACING THE LAMP

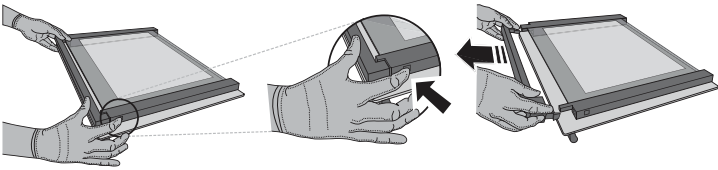
- Disconnect the oven from the power supply.
- Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
- Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

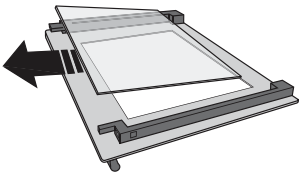
Light bulbs are available from our After-sales Service. - Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

CLEANING THE DOOR GLASSES

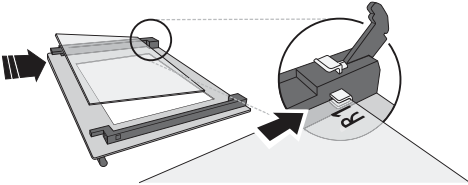
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



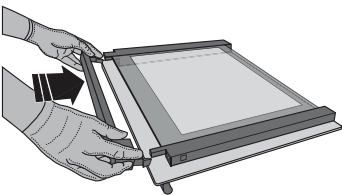
2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.



3. Refit the intermediate pane (marked with "1R") before refitting the inside pane: To position the panes of glass correctly, make sure that the "R" mark can be seen in the left-hand corner. First insert the long side of the glass marked "R" into the support seats, then lower it into position. Repeat this procedure for both panes of glass.



4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



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. |
| The display shows the letter "F" followed by a number or letter. | Oven failure. | Contact you nearest Client After-sales Service Centre and state the number following the letter "F". |
| The display is showing the message "Hot" and the selected function will not start. | Temperature too high. | Allow the oven to cool down before activating the function. Select a different function. |

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

- Using the QR code in your appliance
- Visiting our website **docs.hotpoint.eu**
- 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.

