

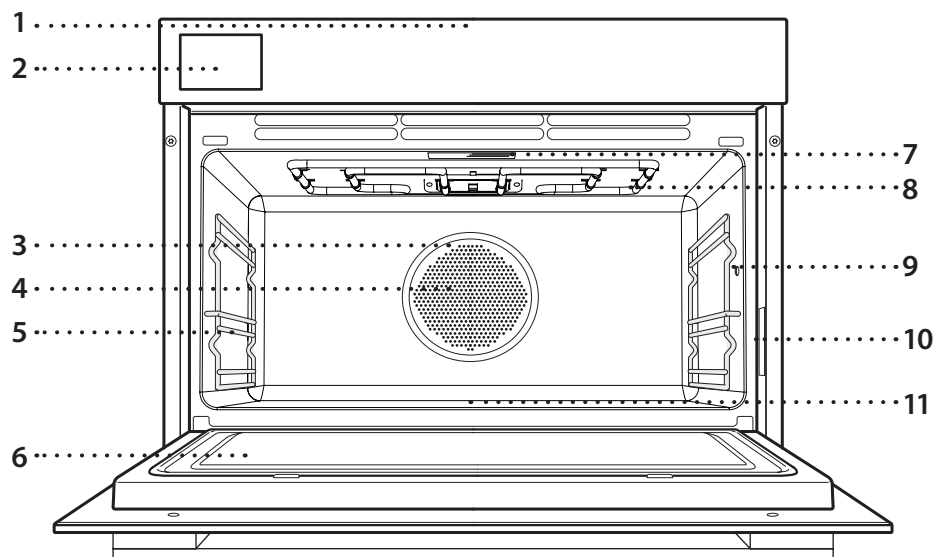


THANK YOU FOR BUYING A HOTPOINT PRODUCT
In order to receive a more complete assistance, please register your product on www.register10.eu



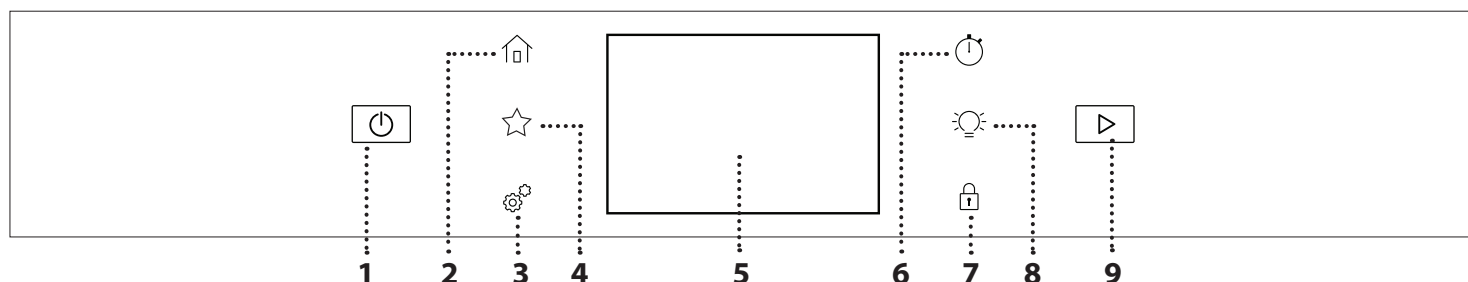
Before using the appliance carefully read the Safety Instruction.

PRODUCT DESCRIPTION



1. Control panel
2. Extractable drawer
3. Fan
4. Circular heating element (not visible)
5. Shelf guides
6. Door
7. Lamp
8. Grill
9. Food probe insert point
10. Identification plate (do not remove)
11. Lower heating element (not visible)

CONTROL PANEL DESCRIPTION



1. ON / OFF

For switching the oven on and off

2. HOME

For quick access to the main menu.

3. TOOLS

To choose from several options and also change the oven settings and preferences.

4. FAVORITES

For retrieving up the list of your favorite functions.

5. DISPLAY

6. TIMER

This function can be activated either when using a cooking function or alone for keeping time.

7. LOCK

Enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.

8. LIGHT

To switch on or off the oven lamp and save energy.

9. START

For starting a function.

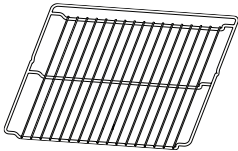
ACCESSORIES

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.



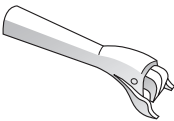
WIRE SHELF

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 ovenware resistant to heat and microwaves.



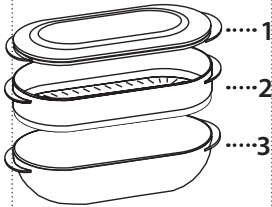
BAKING TRAY

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.



HANDLE FOR CRISP PLATE

Useful for removing the hot Crisp plate from the oven.



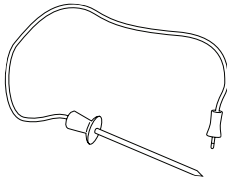
STEAMER*

(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.

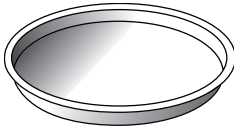
To boil foods such as potatoes, pasta, rice or cereals, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking. For best results, cover the steamer with the lid (1) provided.

Always place the steamer on the wire shelf at level 1 and only use it with the appropriate cooking functions, or with microwave function.



FOOD PROBE

To accurately measure the core temperature of food during cooking. Thanks to its rigid support, it can be used for meat and fish.



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.

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.

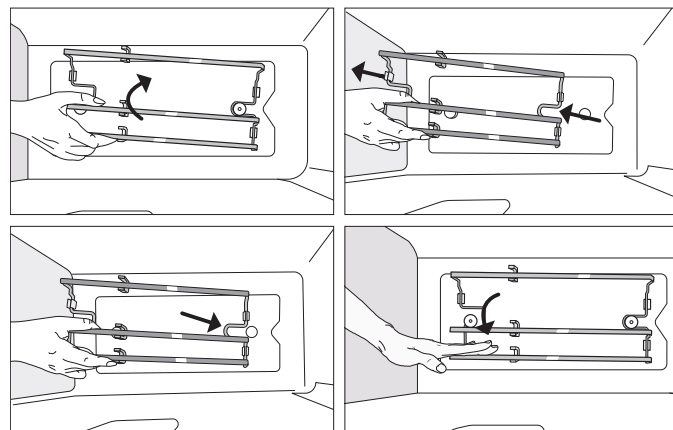
Then slide it horizontally along the runners as far as possible. Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners

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.



FUNCTIONS

MANUAL MODES



MICROWAVE

For quickly cooking and reheating food or drinks.

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	750	10 - 12
Cook	Meat loaf	600	15 - 25



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.



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



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

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

Recommended accessories: wire shelf



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

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



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

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.



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.



STEAM + AIR

Combining the properties of steam with those of the forced air, this function allows you to cook dishes pleasantly crispy and browned outside, but at the same time tender and succulent inside. To achieve the best cooking results, we recommend to select a HIGH steam level for fish cooking, MEDIUM for meat and LOW for bread and desserts.

Recommended accessories: Baking tray / Wire rack



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



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.



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 yogurt.

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.



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 - 2 kg) in a pan to be placed on the wire shelf at level two. Prepare 6-10 chicken drumsticks with diced

potatoes (500 - 800 g) 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



AUTO MODES

With the Auto Modes, 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.

MY MENU 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	100 g - 2.0 kg
Poultry	100 g - 3.0 kg
Fish	100 g - 2.0 kg
Crisp Bread Defrost	50 - 800 g

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]	400 g - 1.5 kg	Take out from packaging being careful to remove any aluminium foil.

a round pan to be placed on the wire shelf at level 3. Prepare pesto lasagna or cannelloni according to your preference (1.5 - 2 kg) in a metal or pyrex tray to be placed on the wire shelf at level two. Prepare fish fillets in foil (700 - 900 g) with sliced vegetables (600 - 900 g) 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.

Food	Weight/portions/pieces	Note
Soup	100 - 800 g	Heat uncovered in a single container.
Milk	100 - 500 g	Heat uncovered in a single container.
Water	100 - 500 g	Heat uncovered in a single container.

MY MENU SOFT & MELT

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 MW SOUS VIDE

Sous vide is a professional cooking technique that requires the use of vacuumized food grade plastic pouches, cooking at precisely controlled temperatures. This innovative function uses microwaves to accelerate the cooking process without losing the accuracy and performance guaranteed by this cooking method. The gradual and accurate cooking process contributes to the development of exceptional tenderness, flavor, and also ensures cooking uniformity within the whole food. This function allows you to cook meat, fish, vegetables and fruits, achieving chef's results. Check the Sous Vide cooking table to properly use the function.

OTHER FUNCTIONS MENU



FAVORITES

For retrieving the list of favorite functions.



SETTINGS

For adjusting the oven settings.

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.



KITCHEN TIMER

This function can be activated either when using a cooking function or alone for keeping time. Once started, the timer will continue to count down independently without interfering with the function itself. Once the timer has been activated, you can also select and activate a function.

The timer will continue counting down at the top-right corner of the screen.

To retrieve or change the kitchen timer:

- Press kitchen timer option.

An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

- Tap "PAUSE" if you want to pause the timer. You can then tap "RESUME" to restart the timer.
- Tap "CANCEL" to cancel the timer or set a new timer duration.
- Tap "+1 min" to increase the duration of 1 minute.



LIGHT

To switch on or off the oven lamp.








CONTROL LOCK

The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.














To unlock the appliance, long press the lock key on the touch pad.

AUTO MODES COOKING 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.

Category	Food	Weight/ portions/pieces	Notes	Accessories
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.	1 
	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 
	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 eac portion of rice.	1 
	Spelt	1 - 4 portions	Set recommended cook time for spelt. Add water and spelt all together into the steamer bottom and cover with lid. Consider around 100g of spelt for each portion. Use 300g of water for each portion of spelt.	1 
	Barley	1 - 4 portions	Set recommended cook time for barley. Add water and barley all together into the steamer bottom and cover with lid. Consider around 100g of barley for each portion. Use 300g of water for each portion of barley.	1 

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






















Category	Food	Weight/ portions/pieces	Notes	Accessories
MEAT	Roast Beef	-	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 
	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 
	Roast Beef - Slow cooking	-	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	-	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 Shank	-	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 
	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 
	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 
	Poultry Pieces	1 batch	Brush with oil and season as you prefer. Distribute evenly on the wire shelf. Use wire shelf on level 2 and baking tray with one cup of water on level 1 to collect foods essudates.	2  1 
	Poultry Breast Steamed	-	Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Breaded Fried Chicken	100 - 500 g	Brush with oil. Distribute evenly in the crisp plate.	1 

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

Category	Food	Weight/ portions/pieces	Notes	Accessories
FISH	Roasted Whole Fish	-	Brush with oil and season as you prefer.	1 
	Whole Fish Steamed	-	Add around 100g of water in the steamer bottom and position the fish in the center of the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Roasted Fish Steak	200 - 800 g	Brush with oil and season as you prefer.	1 
	Fish Fillets Steamed	-	Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Mussels Steamed	-	Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Shrimps Steamed	-	Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Fish and Chips [*]	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 [*]	200 - 800 g	Distribute evenly in the crisp plate.	1 
	Fish Fingers [*]	200 - 800 g	Distribute evenly in the crisp plate. To get perfect results, during cooking you will be asked to turn food.	1 
VEGETABLES	Roasted Potatoes	300 g - 1 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 - 2.0 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 
	Potatoes Pieces Steamed	-	Add around 100g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Roots Vegetables Steamed	-	Add around 100g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Soft Vegetables Steamed	-	Add around 100g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Fruit Pieces Steamed	-	Add around 100g of water in the steamer bottom. Cut in pieces and distribute evenly the food in the steamer basket. Cover with lid. This cycle uses sensors: do not open the door during cooking.	1 
	Vegetables Steamed [*]	-	Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Cover with lid.	1 
	Fried Potatoes [*]	200 - 600 g	Distribute evenly in the crisp plate.	1 
	Potato Croquettes [*]	200 - 600 g	Distribute evenly in the crisp plate.	1 
	Fried Pepper	100 - 500 g	Cut in pieces and season with oil. Distribute evenly in the crisp plate.	1 

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

Hotpoint

Category	Food	Weight/ portions/pieces	Notes	Accessories
SALTY BAKERY	Bread Rolls	1 batch	Prepare dough according to your favorite recipe for a light bread. Form to rolls before rise. Use the oven's dedicated rise function.	2 
	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.	2 
	Pizza	400 g - 1.2 kg	Prepare pizza dough according to your favorite recipe. Leave it to rise using the oven's dedicated function. Roll out the dough into a lightly greased baking tray. Add topping as you prefer.	2 
	Pizza [*]	250 - 700 g	Take out from packaging being careful to remove any aluminium foil.	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  + 
SWEET BAKERY	Sponge Cake	400 g - 1.2 kg	Prepare a fatless sponge cake batter. Pour into lined and greased baking pan.	1  + 
	Marble Cake	400 g - 1.2 kg	Prepare a marble cake batter according to your favorite recipe. Pour into lined and greased baking pan.	2 
	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 
	Brownies	1 batch	Prepare according to your favorite recipe. Spread batter on the baking pan covered with baking paper.	1 
	Strudel	1 batch	Prepare a mix of diced apple, pine nuts, cinnamon and nutmeg. Put some butter in a pan, sprinkle with sugar and cook for 10-15 minutes. Roll it into a pastry and fold the external part.	2 
	Apple Pie	-	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  + 
EGGS	Scrambled Eggs	2 - 10 pieces	Prepare according to your favorite recipe into a single container. To get perfect results, during cooking you will be asked to stir food.	1  + 
SNACK	Popcorn	-	Always place the bag directly on the wire shelf. Pop only one bag at a time. This cycle uses sensors: do not open the door during cooking.	1 
	Chicken Nuggets [*]	200 - 700 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	 Food Probe	 Steamer bottom and lid	 Entire steamer	 Crisp plate
-------------	--	---	---	--	--	--	--	---

Hotpoint

MW SOUS VIDE TABLE

This function allows you to cook meat, fish, vegetables and fruits, achieving chef’s results. Check this cooking table to properly use the function.

Select the food category you want to cook and follow the suggested settings. Select the food weight (and the cooking temperature, only for beef) and follow thickness indications if present. Enter the suggested cooking time: this is the specific cooking time for the type of food and its quantity and will start after a Sensing phase in which the oven brings the food to the optimal temperature condition to begin cooking in order to ensure optimal performance. The Sensing phase will be longer for heavier weights. To better plan your meals, use the column in the table indicating the approximate times of the Sensing phase.

Use a maximum of 2 bags with similar amounts of food and select the total weight of the two in the function.

Remember that suggested cooking times are referred to refrigerated food. Results are dependent on the quality of the ingredients and good hygiene manners. Prefer to use fresh and high quality food to experience the best results. Do not use this function to reheat the food. Place the vacuum-sealed food on the wire shelf at level 1. Do not place the bags on top of one other to ensure the heat is evenly distributed.

Recipe	Food	Thickness (not selectable)	Weight (selectable)	Temperature [°C]	Sensing Phase (time to reach temperature - not editable)	Cooking time*
Beef	Tender cuts (tenderloin)	2 - 3 cm	100 - 250 g	60 - 65	25 - 45 min	40 - 60 min
		4 - 5 cm	275 - 500 g		50 - 70 min	70 - 120 min
	Tough cuts (chuck)	2 - 3 cm	100 - 250 g	65 - 70	25 - 45 min	60 - 80 min
		4 - 5 cm	275 - 500 g		50 - 70 min	70 - 120 min
Pork	Tender cuts (tenderloin)	3 - 5 cm	100 - 250 g	-	30 - 50 min	40 - 60min
			275 - 500 g	-	55 - 75 min	70 - 90 min
	Tough cuts (shoulder)	2 - 3 cm	100 - 250 g	-	30 - 50 min	50 - 80 min
		4 - 5 cm	275 - 500 g	-	55 - 75 min	90 - 120 min
Fish	Fatty (salmon)	2 - 3 cm	100 - 250 g	-	20 - 40 min	40 - 60 min
		4 - 5 cm	275 - 500 g	-	45 - 65 min	40 - 60 min
	Lean (cod)	2 - 3 cm	100 - 250 g	-	20 - 40 min	30 - 60 min
		4 - 5 cm	275 - 500 g	-	45 - 65 min	30 - 60 min
Vegetables	Root (potatoes, carrots)	pieces	100 - 225 g	-	10 min	5 min
			250 - 350 g	-	15 min	10 min
			375 - 500 g	-	20 min	15 min
	Soft (asparagus, zucchini)	whole, pieces	100 - 225 g	-	10 min	3 min
			250 - 350 g	-	15 min	8 min
			375 - 500 g	-	20 min	12 min
Fruit	Apple, pear, pineapple	pieces, wedges	100 - 250 g	-	35 min	5 min
			275 - 500 g	-	45 min	5 min

* Cooking time: lower values refer to lower weights and doneness; higher values refer to higher weights and doneness.

HOW TO COOK BY COOKING METHOD

To increase the ease of use of the product, following menus groups together all the functions sharing the same cooking method which are already present in the menus divided by food.

Crisp Recipes

Crisp cooking method allows you to automatically achieve a perfect golden brown results both on the top and bottom of the food. Crisp plate is always needed. To get the best results from this function, follow the indications on the relative cooking table.

Crisp Fry Recipes

Crisp Fry cooking method 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. Crisp plate is always needed. To get the best results from this function, follow the indications on the relative cooking table.

MW Steam Recipes

MW Steam cooking method allows you to achieve optimal results, similar to traditional Steam cooking method, but in easier and quicker way. Steamer accessory is always required. To get the best results from this function, follow the indications on the relative cooking table or oven display.

Steam + Air Recipes

This cooking method, combining the properties of steam with those of the forced air, allows you to cook dishes pleasantly crispy and browned outside, but at the same time tender and succulent inside. To get the best results from this function, follow the indications on the relative cooking table.

HOW TO USE THE TOUCH DISPLAY



To select or confirm:

Tap the screen to select the value or menu item you require.



To scroll through a menu or a list:

Simply swipe your finger across the display to scroll through the items or values.

To confirm settings or access the next screen:


Tap "SET" or "NEXT".

To go back to the previous screen:

Tap ← .

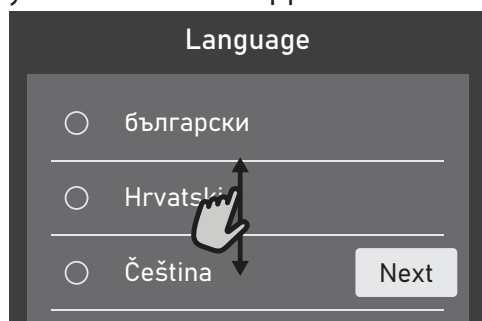
FIRST TIME USE

You will need to configure the product when you switch on the appliance for the first time.

The settings can be changed subsequently by pressing  to access the "Tools" menu.

1. SELECT THE LANGUAGE PREFERENCES

You will need to set the language and the time when you switch on the appliance for the first time.



- Swipe across the screen to scroll through the list of available languages.
- Tap the language you require.

You can change the language later by opening the settings menu.

2. SETTING THE TIME AND DATE

- Tap the relevant numbers to set the time.
- Tap "SET" to confirm.

Once you have set the time, you will need to set the date

- Tap the relevant numbers to set the date.
- Tap "SET" to confirm.

After a long power loss, you need to set the time and date again.

3. SET THE 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 Ampere): If your household uses a lower power, you will need to decrease this value (13 Ampere).

- Tap the value on the right to select the power.
- Tap "OKAY" to complete initial setup.

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. 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


To switch on the oven, press  or touch anywhere on the screen.

The display allows you to choose between Manual Modes and Auto Modes.



- Tap the main function you require to access the corresponding menu.
- Scroll up or down to explore the list.
- Select the function you require by tapping it.

JET START

When the oven is switched off, press  to activate cooking with the microwave function set at full power (1000 W) for 30 seconds.

2. SET MANUAL FUNCTIONS

After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

MICROWAVE POWER / TEMPERATURE / GRILL LEVEL


- Tap the main function you require to access the corresponding menu.

According to the selected function, you can activate or deactivate the preheat with a specific toggle.

DURATION

You do not have to set the cooking time if you want to manage cooking manually. In timed mode, the oven cooks for the length of time you select. At the end of the cooking time, the cooking is stopped automatically.

- To set the duration, tap the Time section or the "Set Cook Time" after pressing START.
- Tap the relevant numbers to set the cooking time you require.
- Tap "NEXT" to confirm.

To cancel a set duration during cooking and so manage manually the end of cooking, you can tap the duration value and set "0" or you can open the three dots  menu and edit the cooking time.

If you want to stop the cycle, open the three dots menu and select "Stop Cooking".

3. SET AUTO MODES

The Auto Modes enable you to prepare a wide variety of dishes, choosing from those shown in the list. Most cooking settings are automatically selected by the

appliance in order to achieve the best results.

Furthermore, thanks to a special sensor able to recognize the moisture content of the food, some of the AUTO MODES functions allow you to achieve optimal cooking for any kind of food without any setting: the sensor will stop the cooking at the perfect time. During the last few minutes of cooking only, a countdown will appear on the display, indicating the remaining cooking time.

- Choose a recipe from the list.

Functions are displayed by food categories in the "Auto Modes" menu (see relative tables).

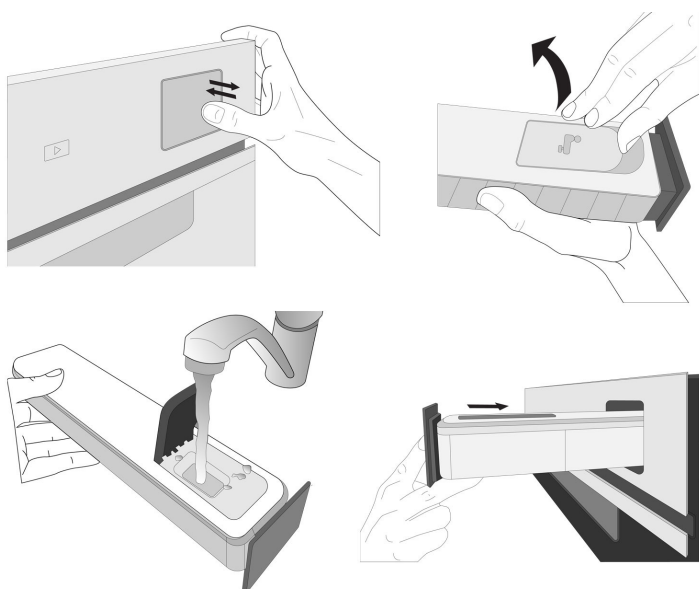
- Once you have selected a function, simply indicate the characteristic of the food (quantity, weight, etc.) you want to cook to achieve the perfect result.

COOKING WITH STEAM

By selecting the "Forced Air + Steam" inside the Manual Functions or one of the several Auto Modes dedicated recipes, it is possible to cook any kind of food, thanks to the use of the steam. Steam spreads more quickly and more evenly through food compared to just the hot air typical of Conventional Functions: this reduces cooking times, locking in food's precious nutrients and ensuring you obtain excellent, truly delicious results with all your recipes.

To proceed with steam cooking, it will be necessary to provide water to the boiler located inside the oven using the extractable drawer on the control panel.

When requested on the display with "FILL THE DRAWER" indications, extract the drawer, open drawer's lid and fill it with drinking water until the level requested on the display. Close the drawer by pushing it carefully towards the panel until completely closed. After the drawer insertion, press START to proceed with the cooking cycle. The drawer must always remain closed, except for water filling.



After the first filling, in case of longer cooking cycles, once water will have ran out, it could be necessary to add it again, in order to complete the cycle: the oven will prompt it in case

it will be needed.

4. SET START TIME DELAY

You can delay cooking before starting a function: The function will start at the time you select in advance.

- Tap “DELAY” to set the start time you require. You can either select the start time or the time at which you would like the food to be ready according to the selected functions.
- Once you have set the required delay, tap “SET” to start the waiting time.
- Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated.

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.

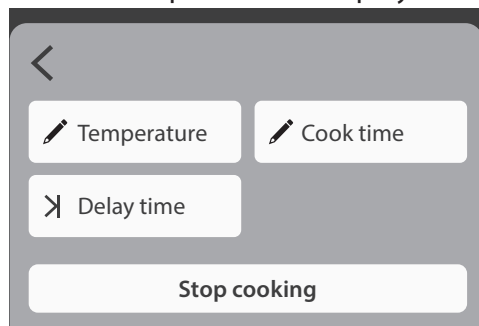
- To activate the function immediately and cancel the programmed delay time, tap “SKIP DELAY”.


5. START THE FUNCTION

- Once you have configured the settings, tap “START” to activate the function.

If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. You can change the values that have been set at any time during cooking by tapping the value you want to amend.


All the options available to be modified can be explored by opening the three dots (⋮) menu in the bottom left part of the display.



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

6. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase. Once this phase has been finished, an audible signal will sound and the display will indicate “OVEN READY.”

- Open the door.
- Place the food in the oven.
- Close the door and tap the “Start now” or the “START” button  to start cooking.

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 change the default setting of the preheating option for cooking functions that allow you to do that manually.

- Select a function that allows you to select the preheating function manually.
- Use the *Preheating* dedicated toggle in the bottom right of the display to activate or deactivate preheating. It will be set as a default option.

7. TURN OR CHECK FOOD

Some Auto Modes will require the food to be turned during cooking. An audible signal will sound and the display shows the action to be done.

- Open the door.
- Carry out the action prompted by the display.
- Close the door, then tap “START” to resume cooking.

In the same way, in the last 5% of the cook time, before the end of cooking, the oven prompts you to check the food.

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

- Check the food
- Close the door, then tap “START” to resume cooking.

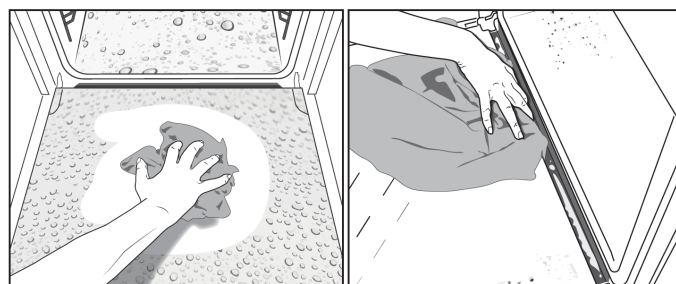
8. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete. With some functions, once cooking has finished you can extend the cooking time or save the function as a favorite.

- Tap “+ 5 min” to prolong the cooking
- Tap “ADD TO FAV” to save it as a favorite.

Please note: At the end of a steam cycle, open the door carefully in order to avoid water leakage.

WHEN THE APPLIANCE HAS COOLED DOWN:



1. Wipe the inner glass door and the condensation trim with a cloth or a sponge.
2. Wipe the cavity surfaces paying particular attention not to leave water deposits.

9. FAVORITES

The Favorites feature stores the oven settings for your favorite recipe.

The oven automatically recognizes the most used functions. After a certain number of uses, you will be prompted to add the function to your favorites.

HOW TO SAVE A FUNCTION

Once a function has finished, tap “ADD TO FAV” to save it as a favourite. This will enable you to use it quickly in the future, keeping the same settings.

ONCE SAVED

To view the favorite menu, press ☆ : All the saved functions will be listed in this Menu. Tap “START” to activate the selected cooking function.

CHANGING THE SETTINGS

In the favorite screen, you can add an image or name to the favorite to customize it to your preferences.

- Select the function you want to change.
- Tap the three dots icon ⋮ on the top right corner.
- Select the attribute you want to change.
- Tap “SAVE” to confirm your changes.

If you want to remove a specific function you will find in this Menu the “DELETE FAVORITE” 🗑 option.

10. TOOLS

Press ⚙ to open the “Tools” menu at any time. This menu enables you to choose from several options and also change the settings or preferences for your product or the display.

MUTE

To quickly turn your device’s sounds on or off.

Other specific sound volume settings can be managed in the Preferences menu, under Sound & Volume.

🔄 DIAMOND CLEAN

The action of water vapor released during this special cycle of cleaning by means of a low temperature, facilitates removal of grime. Activate the function when the oven is cold.

Press ▶ to activate the function: the display will prompt you to carry out all actions needed to obtain the best cleaning results.

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 down and then wipe and dry the interior surfaces with a cloth or a sponge.

PREFERENCES

For changing several oven settings, selecting Sabbath Mode and switching off “Demo Mode”.

📄 INFO

For obtaining further information about the product.

FOOD PROBE

Using the probe enables you to measure the core temperature of different food types during cooking to ensure that it reaches the optimum temperature. The temperature of the oven varies according to the function that you have selected, but cooking is always programmed to finish once the specified temperature has been reached. Place food in the oven and connect the food probe to the socket. Keep the probe as far away from the heat source as possible. Close the oven door. You can choose

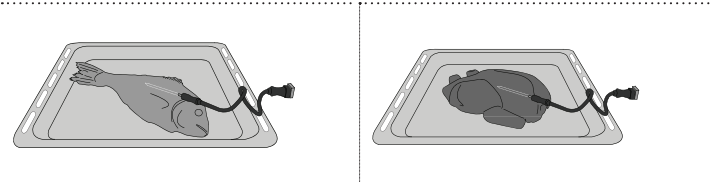
between the manual (by cooking method) and AUTO MODES (by food type) functions if use of the probe is allowed or required.

Once a cooking function has been started, it will be cancelled if the probe is removed.

Always unplug and remove the probe from the oven when taking out the food.

USING THE FOOD PROBE

Place the food in the oven and connect the plug by inserting it into the connection provided on the righthand side of the oven’s cooking compartment. Make sure that the cable does not touch the top heating element during cooking.



MEAT: Insert the probe deep into the meat, avoiding bones or fatty areas. For poultry, insert the probe lengthways into the centre of the breast, avoiding hollow areas.

FISH (whole): Position the tip in the thickest part, avoiding the thorns.

If you use the probe when cooking with the AUTO MODES functions, cooking will be stopped automatically when the selected recipe reaches the ideal core temperature, without the need to set the oven temperature.

DESCALE

This special function, activated at regular intervals, allows you to keep the steam system in the best condition. Once the function is started, follow all the steps indicated on the display.

The duration of the full function may take up to 120 minutes and cannot be stopped.

Descale can be started anytime by the user from the Cleaning Menu.

The display will show you when it is time to run a Descale cycle (see the table below).

DESCALE MESSAGE	MEANING
<DESCALE RECOMMENDED> It appears after around 15 hours of steam cycles*	It is recommended to run a Descale cycle.
<DESCALE NEEDED> It appears after around 20 hours of steam cycles*	Descale is mandatory. It is not possible to run a Steam cycle until a Descale cycle will be carried out.

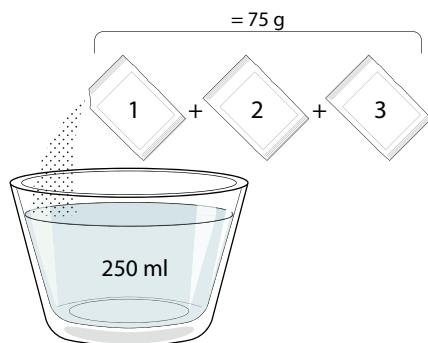
*considering the default value (4 - Hard) of water hardness level. The number of hours of steam cycles that must pass before the Descale messages are shown depends on the water hardness level set on the appliance.

The descaling procedure can also be performed whenever the user desires a deeper cleaning of the internal steam circuit.

Before to run the descaling phase, the appliance will check if some residual water is contained into the boiler, and a Drain cycle could be performed, if needed. In this case, you will have to empty the drawer after the Drain cycle, before continuing with the Descale Phase.


Please note: to ensure that the water is cold, it is not possible to perform this activity before 30 minutes have elapsed from the last cycle (or the last time the product was powered). During this waiting time, the display will show the following feedback "WATER IS HOT".

» **PHASE 1/2: DESCALING (70 MIN)**




When display will show <ADD 0.25 L OF SOLUTION>, please pour the descaling solution in the drawer. For best results in descaling, we recommend filling the tank with a solution composed of 75 g of the specific WPRO product and 250 ml of drinking water. WPRO descaler is the suggested professional product for the maintenance of the best performance of your steam function in the oven. For orders and information contact the after sales service.

Hotpoint will not be held responsible for any damage caused by the use of other cleaning products available on the market.

Once the descaling solution is poured inside the drawer, press  to start the main descaling process. The descaling phases do not need you to stay in front of the appliance. After each phase is completed, an acoustical feedback will be played and the display will show instructions to proceed with the next phase.

Once the descaling phase has been completed, the boiler will be drained: the descaling solution used during this phase will be poured into the extractable drawer.

» **PHASE 2/2: RINSING (30 MIN.)**

To remove descale residuals from the drawer and the steam circuit, rinse cycle has to be done. When display shows <ADD 0.25 L OF WATER> fill the tank with 0,25 L of drinking water, then press  to start the rinsing. Do not turn off the oven until all the steps required by the function have been completed.

Please note: if needed from the system, it could be requested to empty the drawer and to repeat this operation.

When Descale procedure is completed, it is suggested to dry the cavity from potential water residuals. It will be then possible to use all the steam functions.

Please note: during the Descale cycle, some noise could potentially be heard since the oven pumps are activated in order to guarantee the optimal descale efficiency.

Once the maintenance cycle has started, do not remove the drawer unless requested by the appliance.

Please note: After the boiler gets filled by the descaling solution and the display shows "DESCALING PHASE 1/2", the cycle should not be interrupted and/or the door opened, otherwise the entire descaling cycle must be repeated before being able to run any steam function.

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.

- Insert accessories only at their respective heights.
- Sparks could form and damage the cooking compartment.
- 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

USEFUL TIPS

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.
- The steamer can be washed either by hand or in a dishwasher.
- Never clean Food Probe and Crisp plate in the dishwasher.
- The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

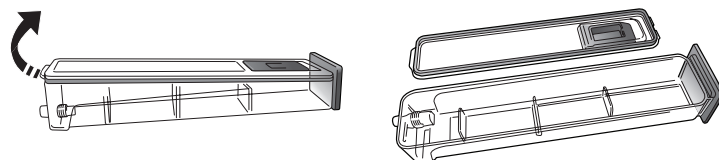
WATER DRAWER MAINTENANCE

Caution: The water drawer is not suitable for dishwasher use: risk of damage!

At the end of each cooking cycle with steam, after about 30 min the oven automatically performs a drain cycle lasting about one minute, thus transferring all the water in the system to the extractable drawer.

Note: Avoid to leave the water in the system more than 2 days.

In order to completely remove the water inside or clean the internal surfaces, you can open the water drawer:



1. Push towards the top the back flap to remove the water drawer top cover.


2. Once the cleaning is done, you can close the drawer by inserting the two front flaps inside the front openings and pushing down the back side.

Use only room temperature water when filling the water drawer: hot water may affect the operation of the steam system. Use only drinking water.

BOILER

To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the "Descale" function regularly. After a long period of non-use of the "Steam" functions, it is highly suggested to activate a cooking cycle with the empty oven by filling completely the tank.

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 oven makes noises, even when it is switched off.	Cooling fan active.	Open the door or hold or wait until the cooling process has finished.
The display shows the letter "F" followed by a number.	Software fault.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F". Press  , tap "Info" and then select "Factory Reset". All settings saved will be deleted.
The display shows F3E3.	The probe is not well connected or may not be making contact properly.	First of all check the probe; if it is entered correctly but the error persists, please call After-sales Service Centre. Notify the error that appears on the display.
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".
The product resets every 10 seconds.	Oven failure.	Contact the Call Center.

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

- Visiting our website **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.

