

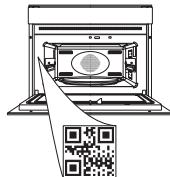
**THANK YOU FOR BUYING HOTPOINT PRODUCT**

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

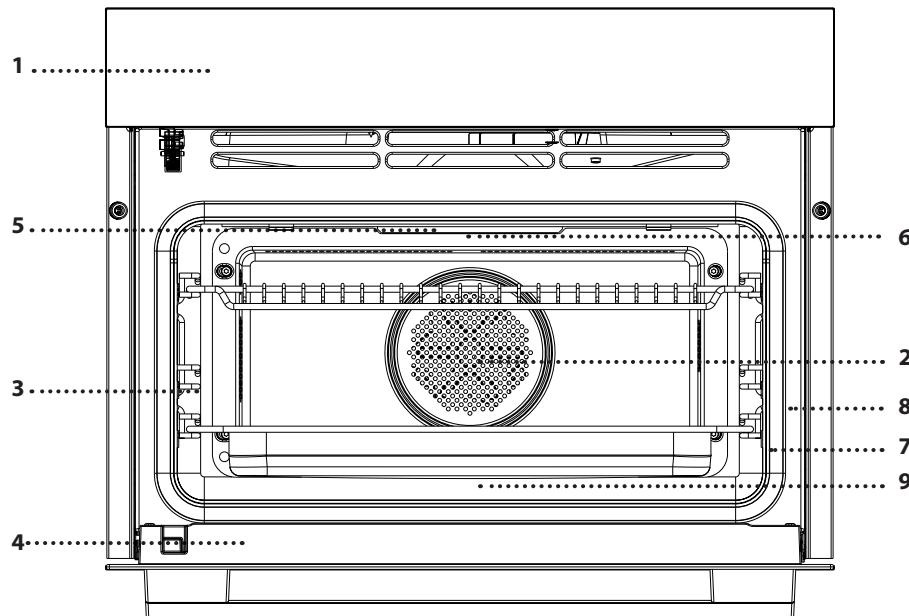


Before using the appliance carefully read the Safety Instruction.

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

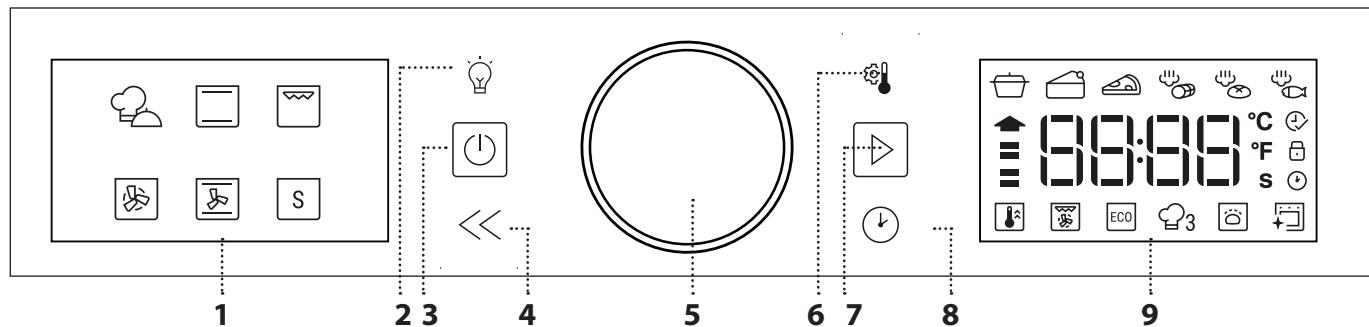


PRODUCT DESCRIPTION



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. Food probe insert point (if present)
8. Identification plate (do not remove)
9. Lower heating element (not visible)

CONTROL PANEL



1. LEFT-HAND DISPLAY

2. LAMP ON/OFF

For switching the lamp on and off to save energy in long cooking cycles.

3. ON/OFF

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

4. BACK

For returning to the previous step. A long press (5s) enable/disable the Keylock function.

5. ROTARY KNOB

Turn this to navigate through the functions and adjust all of the cooking parameters. Press rotary knob to select, set, access or confirm functions or parameters and eventually start the cooking program.

6. TEMPERATURE

To adjust the temperature or grill level.

7. START

For starting functions and confirming settings.

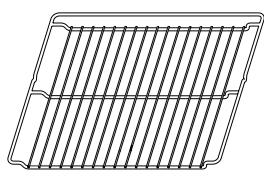
8. TIME

For setting the time as well as setting or adjusting the cooking time.

9. RIGHT-HAND DISPLAY

ACCESSORIES

WIRE SHELF



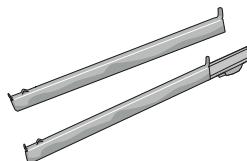
BAKING TRAY



SLIDING SHELVES

RAILS*

(ONLY IN SOME MODELS)

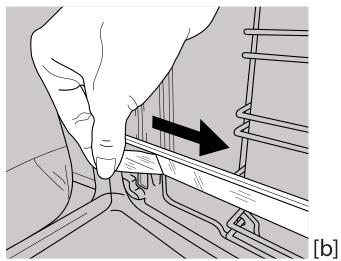
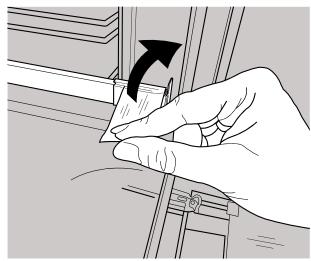


The number of accessories may vary depending on which model is purchased.

*Other accessories can be purchased separately from the After-sales Service.

SLIDING RUNNERS AND LADDER RACKS

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

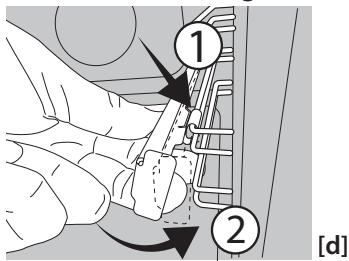
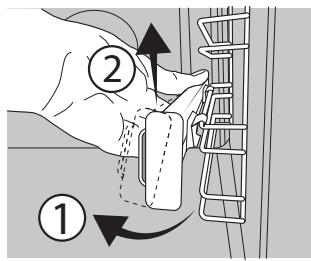


REMOVING THE SLIDING RUNNERS [c]

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

REFITTING THE SLIDING RUNNERS [d]

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



REMOVING AND REFITTING THE LADDER RACKS

1. To remove the ladder racks, 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 ladder racks, 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 ladder racks is properly secured.

FUNCTIONS



MY MENU FUNCTIONS

With the MY MENU functions, 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).



CASSEROLE AND BAKED PASTA

This function automatically selects the best range of temperature and cooking method for pasta dishes. Do not preheat the oven before inserting food.



SWEET BAKERY

This function automatically selects the best range of temperature and cooking method for all types of cake. Do not preheat the oven before inserting food.



PIZZA

This function automatically selects the best range of temperature and cooking method for all types of pizza. Do not preheat the oven before inserting food.



GENTLE STEAM MEAT / GENTLE STEAM BREAD / GENTLE STEAM FISH

The functions provide excellent results thanks to the addition of steam in cooking cycles. Only when the oven is cold, pour 150 ml of drinking water on the bottom of the oven and select the specific function for your preparation. Do not preheat the oven before inserting food.

OTHER FUNCTIONS



CONVENTIONAL

For cooking 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.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.



FORCED AIR

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.

To swap the position of the baking trays during cooking cycle can improve results for some food categories. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food.



CONVECTION BAKE

For cooking meat, baking cakes with fillings or roasting stuffed vegetables on a maximum of two shelves at the same time. It is a good idea to swap the position of the baking trays halfway through cooking. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food.



SPECIAL FUNCTIONS



FAST PREHEATING

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



TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.



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.

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



COOK 3 MENU

For cooking different foods that require the same cooking temperature on three levels at the same time. This function can be used to prepare a complete meal. To achieve best results this function have the preheating phase: wait the end of preheat to insert the food.



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.



DIAMOND CLEAN

Selecting the icon press 1 to run diamond clean function. 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. Start the function only when the oven is at room temperature.



PYRO

Selecting the icon press 2 to run pyro function. To eliminate cooking splatters from the oven cavity walls, two self-cleaning cycles at high temperatures are provided. A full cycle (Pyro) of 2h and a shorter cycle (Pyro Eco) of 1h 15' (turn the knob to set the ECO duration time).

It is possible to set a delayed start.

Before starting the Pyro function you have to open the door to remove or check the contents inside the oven cavity (accessories - including shelf guides).

We recommend using the quicker cycle at regular intervals and the complete cycle only when the oven is heavily soiled.

- 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).
- 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 Pyro cycle.
- For optimum cleaning results, remove excessive residuals inside the cavity and clean the inner door glass before using the Pyro function.
- During the Pyro function the door remains locked until the temperature inside the oven at the end of the Pyro function has returned to a lower level. Wait for the oven to cool completely before cleaning the internal surfaces.

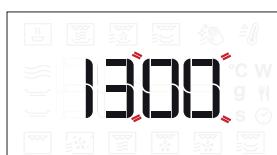
FIRST TIME USE

1. SETTING THE TIME

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



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



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

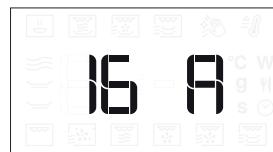
Please note: To change the time at a later point, press and hold for at least one second while the oven is off and repeat the steps above.

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

2. SETTING THE POWER CONSUMPTION

Turn On the appliance.

Turn off the appliance, and right after* keep pressed Temperature button for 5 seconds, until the display shows current power setting (i.e. "13 A" or "16 A"), blinking.



Rotate the knob to change the value, and push the knob to confirm the selected value.

When the value is confirmed, it stops it's blinking and it is shown fixed for 3s, and a long tone is played. Then the appliance goes off.

* the long button press will produce an effect only if it happens not later than 30s since the appliance entered Off (Idle) state. This is why it is needed to turn on and off the appliance and press the button immediately.

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

Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

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



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



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

2. SET THE FUNCTION

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

TEMPERATURE/GRILL LEVEL



When the °C icon flashes on the display, turn the knob to change the value, then press the rotary knob to confirm and continue to alter the settings that follow (if possible).

You can also set the grill level (3 = high, 2 = medium, 1 = low) at the same time.



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

DURATION



Hotpoint

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

You do not have to set the cooking time if you want to start an untimed cycle press rotary knob to confirm and start the function.

In this case, you cannot set the end cooking time by programming a delayed start.

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

SETTING THE END COOKING TIME/ DELAYED START

In many functions, once you have set a duration you can delay starting the function by programming its end time. Where you can set the end time, the display will show the time the function is expected to finish while the  icon flashes, then press rotary knob to confirm.



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 if compared with a cooking with preheating phase. During the waiting time, you can use the knob to change the programmed end time.

Press  to change the cooking cycle duration. Use the rotating knob to modify the delay in waiting phase then press rotary knob to confirm.

3. ACTIVATE THE FUNCTION

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

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

4. PREHEATING

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



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



At this point, open the door, place the food in the oven, close the door to start the cycle.

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

Opening the door during the preheating phase will pause it. The cooking time does not include a preheating phase. You can always change the temperature you want to reach using the knob.

5. END OF COOKING

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



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

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

. KEY LOCK

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

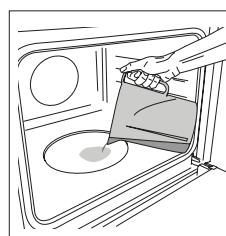


Do this again to unlock the keypad.

Please note: The key lock can also be activated while cooking is in progress.

For safety reasons, the oven can be switched off at any time by pressing .

GENTLE STEAM



Only when the oven is cold, fill the embossing of the cavity with 200 ml of drinking water. Place the food in the oven.

Set and activate the function: At the end, carefully open the door and let steam escape slowly.

Please note: During steam cooking, do not open the door and never top up the water.

USEFUL TIPS

COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

MEAT

Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil. When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape.

To collect the cooking juices, we recommend placing a dripping pan filled with half a litre of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

DESSERTS

Cook delicate desserts with the conventional function

on one shelf only.

Use dark-coloured metal baking pans and always place them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.

To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

If using non-stick baking pans, do not butter the edges as the cake may not rise evenly around the edges. If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently. For desserts with moist fillings or toppings (such as cheesecake or fruit tarts), use the "Convection bake" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

PIZZA

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

RISING

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). The rising time for pizza starts at around one hour for 1 kg of dough.

CLEANING AND MAINTENANCE

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

Do not use steam cleaners.

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

surfaces of the appliance.

Wear protective gloves.

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

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth.
- If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results.
- The oven door can be removed to facilitate cleaning.

ACCESSORIES

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

REPLACING THE LIGHT

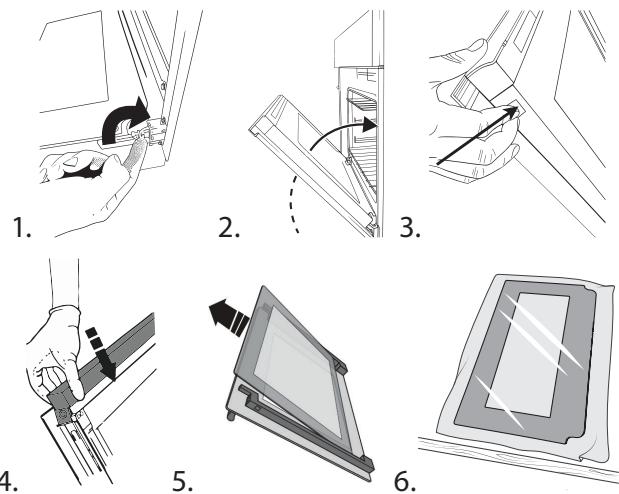
1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.

Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

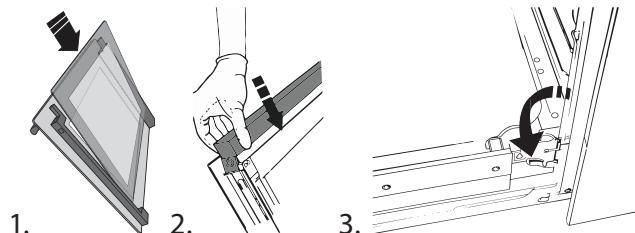
CLEAN THE INTERNAL GLASS OF THE DOOR

1. Open the oven door completely and activate hinge stopper on both sides.
2. Then close the door until it stops in a safe position.
3. Simultaneously press the two retaining clips.
4. Remove the upper edge of the door by pulling it towards you.
5. Lift and firmly hold the inner glass with both hands and remove it
6. Place it on a soft surface before cleaning it. Do not remove intermediate glass from the door assembly.



HOW TO REPOSITION THE DOOR GLASS

1. Insert inner glass after cleaning into the door assembly with glossy side towards the oven cavity.
2. Insert the upper edge of the door and gently press until it snaps in place
3. Remove hinge stopper on both sides and then close the door.

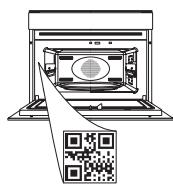


TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	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. Check if DEMO mode is active, if yes, enter in the settings menu and deactivate it.
The display shows letter 'F' followed by a number or letter.	Oven failure.	Contact the Call Center and state the number following the letter 'F'.
The display shows unclear text and appears to be broken.	Another language set.	Contact Call Center
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 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.	To exit DEMO mode, follow this procedure: Press in sequence (6 taps in total, within 10 seconds). You will hear a beep signal that the operation has been successful. The clock flashes waiting for the hour setting. At this point, the oven is ready to be used.

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

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



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