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› [Hotpoint](#) /

› Hotpoint FA4S 844 P IX HA Electric Oven User Manual

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Model: FA4S 844 P IX HA | Brand: Hotpoint

INTRODUCTION

This manual provides essential information for the safe and efficient use of your Hotpoint FA4S 844 P IX HA electric oven. Please read these instructions carefully before installation and use, and keep them for future reference. This oven features advanced electric technology, a 71-liter capacity, and a stainless steel finish, designed for optimal cooking performance and energy efficiency.



Image: Front view of the Hotpoint FA4S 844 P IX HA electric oven, showcasing its stainless steel finish and control panel.

SETUP AND INSTALLATION

The Hotpoint FA4S 844 P IX HA is designed as a built-in electric oven. Proper installation is crucial for safety and performance. It should be installed by a qualified technician in accordance with local regulations and the provided installation guide (not included in this manual). Ensure adequate ventilation around the appliance.

Power Connection

This oven is designed to operate with power requirements that may exceed a standard 3 kW household meter. If your home has a 3 kW meter, a simple power limitation operation may be necessary. Refer to the detailed installation instructions provided with the appliance for guidance on this procedure. Always ensure the oven is correctly earthed.

OPERATING INSTRUCTIONS

Familiarize yourself with the control panel and its functions before first use.



Image: Close-up of the oven's control panel, showing the function selector, digital display, and temperature knob.

Cooking Functions

- **Multiflow Technology:** This advanced ventilation system, with an optimized rear panel, ensures an even distribution of heat throughout the oven cavity. This eliminates cold spots and guarantees consistent cooking results on every level.
- **Active Steam:** Enhance your cooking with steam. The oven offers three Active Steam functions specifically designed for various recipes:
 - *Bread:* For perfectly baked bread with a crispy crust.
 - *Meat:* To keep meats tender and juicy.
 - *Fish:* For delicate and moist fish dishes.
- **Convection Cooking:** Ideal for cooking on up to two shelves simultaneously. For best results, it is recommended to swap the position of baking trays halfway through the cooking process to ensure uniform browning.
- **Automatic Cooking Programs (C.O.P.):** Simply select the desired function, and the oven will automatically set the optimal cooking parameters. The C.O.P. (Cottura Ottimale Programmata) system maintains a stable temperature until cooking is complete, simplifying the cooking process.
- **Forced Air:** This function allows you to cook different types of food that require the same cooking temperature on multiple shelves simultaneously. The efficient air circulation prevents odors from transferring between different dishes.



Image: The interior of the Hotpoint oven with the door open, showing the racks and internal fan.

MAINTENANCE AND CLEANING

Pyrolytic Cleaning

The Hotpoint FA4S 844 P IX HA oven features two automatic pyrolytic cleaning cycles. These cycles use high temperatures (approximately 420°C) to incinerate food residues into ash, eliminating the need for chemical cleaning products. Select the appropriate cycle based on the level of dirt. Once the cycle is complete and the oven has cooled, the pulverized residues can be easily wiped away with a damp cloth.



Image: Close-up view of the internal fan and rear wall of the oven cavity.

General Cleaning

For routine cleaning, ensure the oven is cool and disconnected from the power supply. Use a soft cloth and mild detergent to clean the exterior and interior surfaces. Avoid abrasive cleaners or scouring pads, which can damage the finish.

TROUBLESHOOTING

- **Loud Fan Noise:** Some users have reported that the cooling fan can be noisy, and may continue to operate for an extended period (over 30 minutes) after cooking, even when the oven is off. This is part of the oven's design to ensure proper cooling. If the noise seems excessive or unusual, contact customer support.
- **Ineffective Grilling:** If food is not browning adequately under the grill function, ensure the oven door is closed (if required by the specific grill function) and that the food is placed at the correct height. Verify that the grill element is heating properly. If issues persist, consult the full service manual or contact support.
- **Oven Not Heating:** Check the power supply and ensure the oven is correctly plugged in. Verify that the circuit breaker has not tripped. Ensure the timer is not set to a delayed start or that a program is not paused.
- **Error Codes:** If an error code appears on the display, refer to the comprehensive user manual for a list of codes and their corresponding solutions.

SPECIFICATIONS

Feature	Detail
Brand	Hotpoint

Feature	Detail
Model	FA4S 844 P IX HA
Product Type	Electric Built-in Oven
Capacity	71 Liters
Color	Inox (Stainless Steel)
Heating Method	Convection
Fuel Type	Electric
Installation Type	Built-in
Special Features	Pyrolytic Cleaning, Active Steam, Multiflow Technology, Automatic Programs, Forced Air
Timer Function	Available
Door Opening Direction	Front
Material	Stainless Steel
Dimensions (D x W x H)	55.1D x 59.5W x 59.5H cm
Item Weight	27100 Grams (27.1 kg)
Energy Class	A+

WARRANTY AND SUPPORT

Product Warranty

The Hotpoint FA4S 844 P IX HA electric oven comes with a warranty period of **2 years for private consumers** and **1 year for businesses**. This warranty covers manufacturing defects and ensures repair or replacement of faulty components under normal use conditions. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, service requests, or further information regarding your Hotpoint oven, please contact Hotpoint customer support. Contact details can typically be found on the official Hotpoint website or in the separate warranty documentation provided with your appliance.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question