

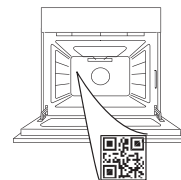
**THANK YOU FOR BUYING A HOTPOINT PRODUCT**

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

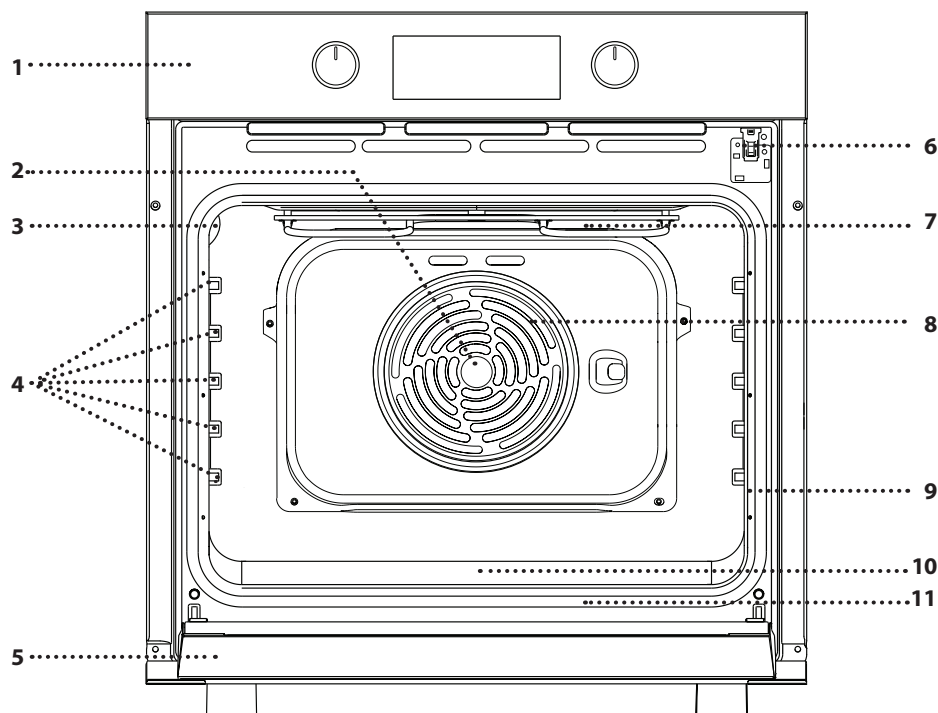


Before using the appliance carefully read the Safety Instruction.

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

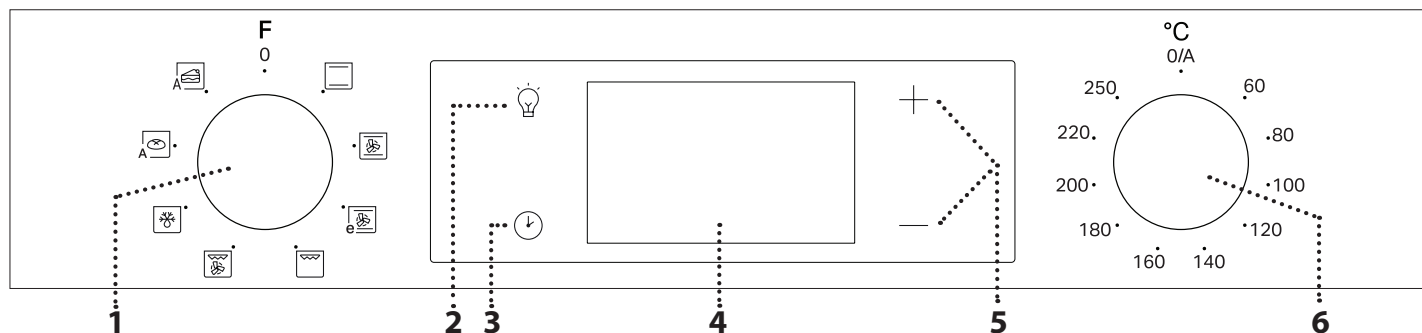


PRODUCT DESCRIPTION



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

CONTROL PANEL DESCRIPTION

**1. SELECTION KNOB**

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

2. LIGHT

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

3. SETTING THE TIME

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

4. DISPLAY**5. ADJUSTMENT BUTTONS**

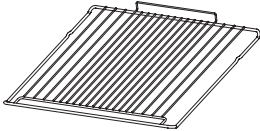
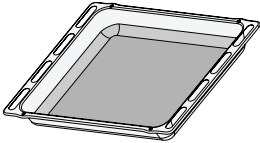
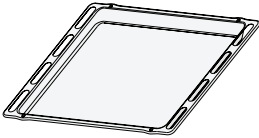
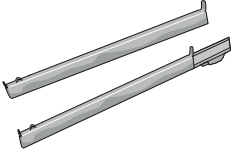
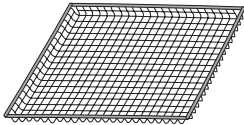
For changing the cooking time settings.

6. THERMOSTAT KNOB

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

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

ACCESSORIES

WIRE SHELF  Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.	DRIP TRAY *  Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.	BAKING TRAY *  Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.	SLIDING RUNNERS *  To facilitate inserting or removing accessories.
AIR FRY TRAY*  This accessory is designed to be used when cooking foods with Air Fry function, ensuring optimal crispness and crunchiness for your food. To use, place the tray on the wire shelf. It is dishwasher-safe for easy cleaning.	GRILLING ACCESSORY  The Grilling Accessory consist of two grill baskets designed for oven grilling. They enhance the cooking experience, thanks to their great flexibility and to the possibility to quickly turn the food. A dedicated handle has been designed to easily manage and turn the grill baskets. The accessory is dishwasher-safe for easy cleaning.		

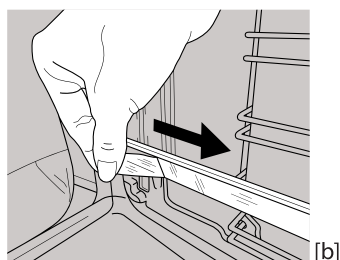
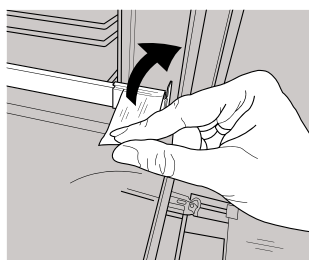
* Availble only on certain models
The number and the type of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Then slide it horizontally along the runners as far as possible. Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners.

SLIDING SHELVES AND SHELF GUIDES

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

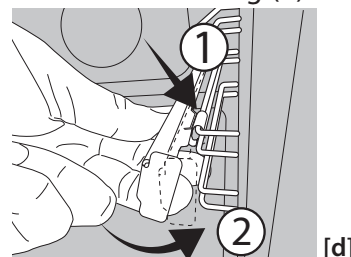
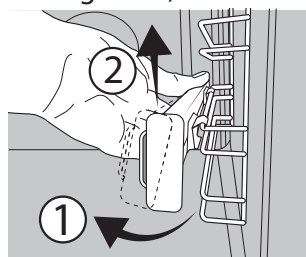


REMOVING THE SLIDING RUNNERS [c]

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

REFITTING THE SLIDING RUNNERS [d]

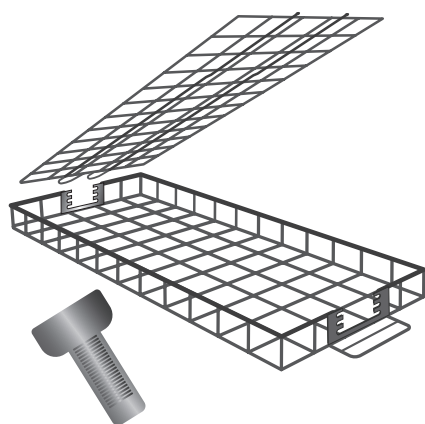
Hook the upper hooks on the shelf guides (1) then press the lower part of the sliding runners against the shelf guides, until the lower hooks are clicking (2).



REMOVING AND REFITTING THE SHELF GUIDES

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

USING THE GRILLING ACCESSORY



Grilling Accessory is compatible with Grill and Turbogrill functions, enabling you achieve the best results grilling a variety of foods.

For optimal performance, refer to the cooking table.

Arrange food in a single layer inside each grill basket.

Insert the lid at the back of the basket, placing it at the appropriate height (depending on the food thickness), then adjust it at the front.

Consider a possible shrinkage during cooking, to keep the food stable while turning the grill baskets.

Insert the designated frame within the oven (at level 4), then place the grill baskets on the frame.

To avoid smoke and to collect residual fat, pour 200 ml of water in a baking tray and place it within the oven (at level 1).

Halfway through cooking, turn the grill baskets using the handle provided.

When cooking is about to end, check the food. If needed, you can turn the food again, as many times as necessary, until it reaches the desired degree of doneness and browning.

FIRST TIME USE

1. SETTING THE TIME

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



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

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

2. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 250 °C for about one hour. The oven must be empty during this time.

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

FUNCTIONS



CONVENTIONAL

For cooking any kind of dish on one shelf only.



CONVECTION BAKE

To cook 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.



ECO CONVECTION BAKE

For cooking roasts and stuffed roasting joints on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing .

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



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



TURBO GRILL

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



DEFROST

For defrosting food more quickly. To activate the defrosting function turn the selection knob to the icon then turn the thermostat knob clockwise to any temperature. This function does not heat so any temperature can be used. When defrosting is completed turn the two controls to the 0 and 0/A positions.



BREAD AUTO

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



PASTRY AUTO

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

DAILY USE

1. SELECT A FUNCTION

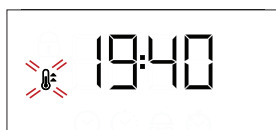
To select a function, turn the *selection knob* to the symbol for the function you require: the display will light up and an audible signal will sound.



2. ACTIVATE A FUNCTION

MANUAL

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



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

3. PREHEATING

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

At the end of this phase, an audible signal and the fixed icon  on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

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

4. PROGRAMMING COOKING

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

DURATION

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



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

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

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

PROGRAMMING THE END COOKING TIME/ DELAYED START

After a cooking time has been set, starting the

function can be delayed by programming its end time: press  until the  icon and the current time start flashing on the display.



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

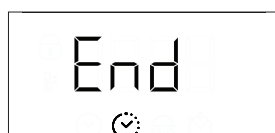
Activate the function by turning the *thermostat knob* to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

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

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

END OF COOKING

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



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

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

5. SETTING THE TIMER

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

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



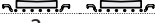
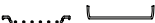
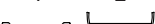
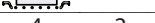
Use + or — to set the time you require and press  to confirm. An audible signal will sound once the timer has finished counting down the selected time.

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

NOTES

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

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	160-180	30 - 90	2/3 
		Yes	160-180	30 - 90***	4 1 
Filled cake (cheese cake, strudel, fruit pie)		Yes	160 - 200	35 - 90	2 
		Yes	160 - 200	35 - 90***	4 2 
Biscuits / tartlets		Yes	170 -180	15 - 45	3 
		Yes	160 -180	20 - 45***	4 2 
Choux buns		Yes	180 - 220	30 - 40	3 
		Yes	180 - 190	35 - 45***	4 2 
Meringues		Yes	90	150 - 200	3 
		Yes	90	140 - 200	4 2 
Bread		-	-	60	2 
Bread/Pizza / Focaccia		Yes	190 - 250	15 - 50	2 
		Yes	190 - 250	25 - 50***	4 2 
Frozen pizza		Yes	250	10 - 20	3 
		Yes	250	10 - 20***	4 2 
Salty cakes (vegetable pie, quiche)		Yes	175 - 200	40 - 60	3 
		Yes	175 - 200	45 - 60***	4 2 
Vols-au-vents / puff pastry crackers		Yes	190 - 200	20 - 30	3 
		Yes	180 - 190	15 - 40***	4 2 
Lasagne / baked pasta / canneloni / flans		Yes	190 - 200	45 - 65	2 
Lamb / veal / beef / pork 1 kg		Yes	190 - 200	80 - 110	3 
Chicken / rabbit / duck 1 kg		Yes	200 - 230	50 - 100	2 
Turkey / goose 3 kg		-	190 - 200	100 - 160	2 
Baked fish / en papillote (fillets, whole)		Yes	170 - 190	30 - 50	2 
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	2 
Toasted bread		5'	250	2 - 6	5 
Fish fillets / slices		-	230 - 250	15 - 30 *	4 3 
Sausages / kebabs / spare ribs / hamburgers		-	250	15 - 30 *	5 4 
Roast chicken 1-1.3 kg		Yes	200 - 220	55 - 70 **	2 1 
Roast beef rare 1 kg		Yes	200 - 210	35 - 50 **	3 
Leg of lamb / knuckle		Yes	200 - 210	60 - 90 **	3 

FUNCTIONS						
	Conventional	Convection Bake	Bread Auto	Grill	Turbo Grill	Eco Convection Bake
ACCESSORIES						
	Wire shelf	Baking dish or cake tin on the wire shelf	Baking tray/Drip tray or Baking dish on the wire shelf	Drip tray / Baking tray	Drip tray / Baking tray with 200 ml of water	

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min)	LEVEL AND ACCESSORIES
Roast potatoes		Yes	200 - 210	35 - 55**	3 
Vegetable gratin		-	200 - 210	25 - 55	3 
Meat and potatoes		Yes	190 - 200	45 - 100 ***	4 1  
Fish and vegetables		Yes	180	30 - 50 ***	4 1  
Lasagne and meat		Yes	200	50 - 100 ***	4 1  
Roast meat / stuffed roasting joints		-	170 - 180	100 - 150	2 

* Turn food halfway through cooking

** Turn food two thirds of the way through cooking (if necessary).

*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

FUNCTIONS						
	Conventional	Convection Bake	Bread Auto	Grill	Turbo Grill	Eco Convection Bake
ACCESSORIES						
	Wire shelf	Baking dish or cake tin on the wire shelf	Baking tray/Drip tray or Baking dish on the wire shelf	Drip tray / Baking tray	Drip tray / Baking tray with 200 ml of water	

GRILLING ACCESSORY COOKING TABLE

FOOD CATEGORY	RECIPE	QUANTITY for single rack	FUNCTION	TEMPERATURE (°C)	PREHEAT TIME (MIN)	DURATION (MIN)	LEVEL AND ACCESSO- RIES	
Beef Burger	Hamburger	125 - 750g d=8-9 cm		250	0	25 - 30*	 4	 1
Sausages, Wurstel & Skewers	Pork Sausages***	150 - 500g		250	0	25 - 30*	 4	 1
	Chicken Sausages***	150 - 500g		250	0	20 - 25*	 4	 1
	Chicken & Pork Wurstel	150 - 500g		250	0	15 - 20*	 4	 1
	Chicken & Pork Skewer	200 - 800g		250	0	25 - 30*	 4	 1
Pork	Bacon	20 - 60g		250	0**	10 - 12*	 4	 1
	Ribs	200 - 500g		250	0	30 - 40*	 4	 1
	Cup	200 - 600g		250	0	25 - 30*	 4	 1
	Chop	200 - 500g		250	0	30 - 35*	 4	 1
Poultry	Chicken & Turkey Breast Slice	150 - 300g		250	0	30 - 35*	 4	 1
	Chicken leg	200 - 500g		250	0	30 - 35*	 4	 1
Fish	Salmon filet	200 - 400g		250	0	20 - 25*	 4	 1
	Whole seabass	300 - 400g		250	0	20 - 25*	 4	 1
	Whole brean	300 - 400g		250	0	20 - 25*	 4	 1
Vegetables	Pepper	100 - 300g		250	0	20 - 25*	 4	 1
	Aubergine	100 - 200g 1-2 cm		250	0	20 - 25*	 4	 1
	Zucchini	50 - 200g 1 - 1.5 cm		250	0	20 - 25*	 4	 1
	Onion	50 - 150g 2-3 cm		250	0	20 - 25*	 4	 1
Bread	Toasted bread	80 - 200g 2-3 cm		250	0	10 - 15*	 4	 1
	Toast	30 - 100g		250	0	10 - 15*	 4	 1

*Halfway through cooking, turn the grill baskets using the handle provided.

**For optimal food performances insert bacon after 3 minutes of preheat.

*** For optimal food performances punch holes in sausages before inserting the accessory in the oven.

Oil spreaded both on the rack and on the food to avoid sticking the food especially for vegetables and poultry.
When using both racks select food categories that have the same cooking function (grill or turbo grill).

FUNCTIONS	 Grill	 Turbog grill
ACCESSORIES	 Grilling Accessory	 Drip tray / Baking tray with 200 ml of water

CLEANING AND MAINTENANCE

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

Do not use steam cleaners.

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

Wear protective gloves.

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

EXTERIOR SURFACES

Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.

Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To

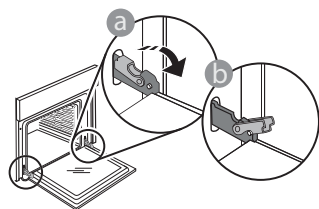
dry any condensation that has formed as a result of cooking foods with a high water content, leave the oven to cool completely and then wipe it with a cloth or sponge.

- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.

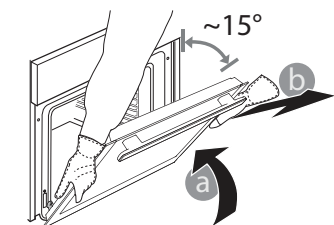
ACCESSORIES

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

REMOVING AND REFITTING THE DOOR



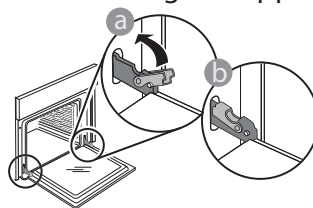
1. To remove the door, open it fully and lower the catches until they are in the unlock position.



2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is

released from its seating. Put the door to one side, resting it on a soft surface.

3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.



4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.

Apply gentle pressure to check that the catches are in the correct position.

5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

REPLACING THE LAMP

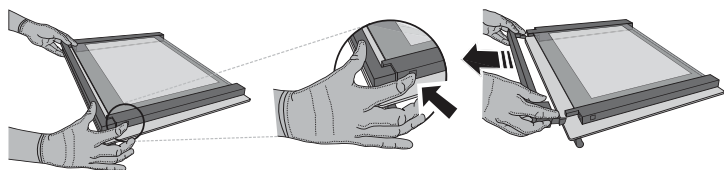
- Disconnect the oven from the power supply.
- Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
- Reconnect the oven to the power supply.

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

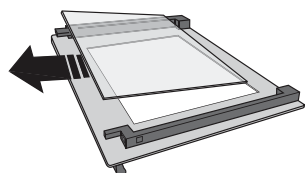
Light bulbs are available from our After-sales Service. - Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

CLEANING OF THE DOOR GLASSES

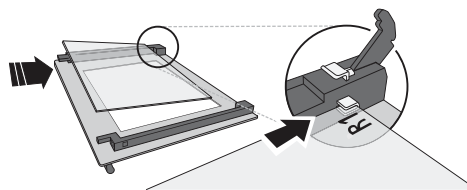
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



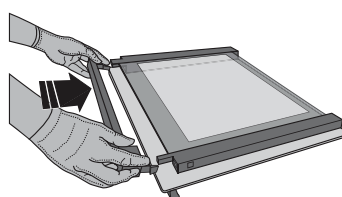
2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.



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

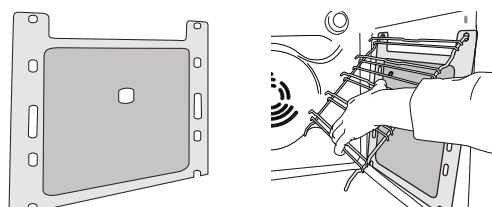


4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



CLEANING THE CATALYTIC PANELS

This oven is equipped with special catalytic liners that facilitate cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime. These panels are fitted to the shelf guides: when repositioning and then refitting the shelf guides, make sure that the hooks at the top are slotted into the appropriate holes in the panels.



To make best use of the catalytic panels self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the "Convection Bake" function. The oven must be empty during this time. Then leave the oven to cool down before removing any remaining food residues using a non-abrasive sponge.

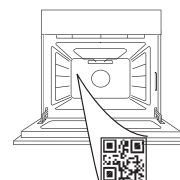
Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties. Please contact our After-Sales Service if you require replacement panels.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
The display is showing the message "Hot" and the selected function will not start.	Temperature too high.	Allow the oven to cool down before activating the function. Select a different function.

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

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



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