

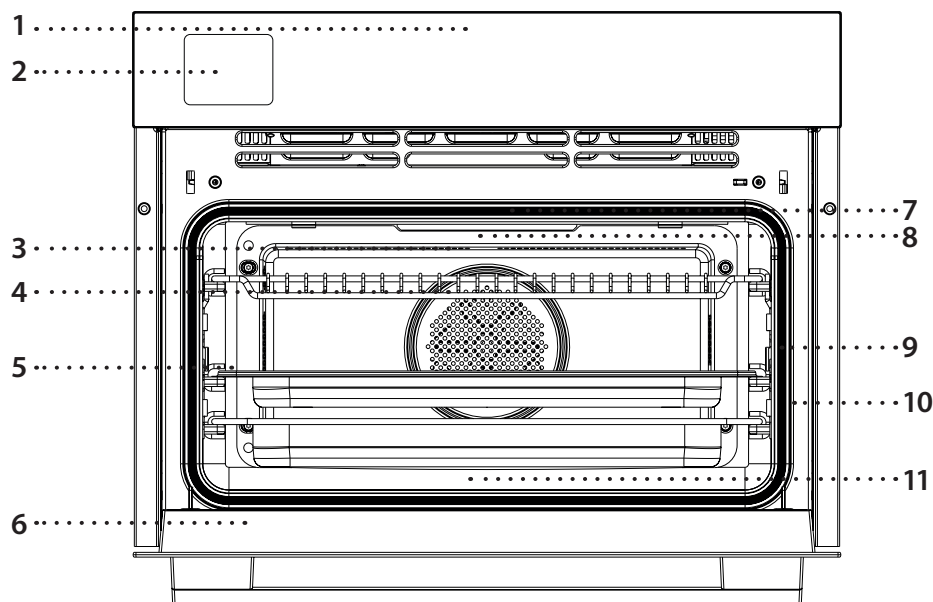


THANK YOU FOR BUYING A HOTPOINT PRODUCT
In order to receive a more complete assistance, please register your product on www.register10.eu



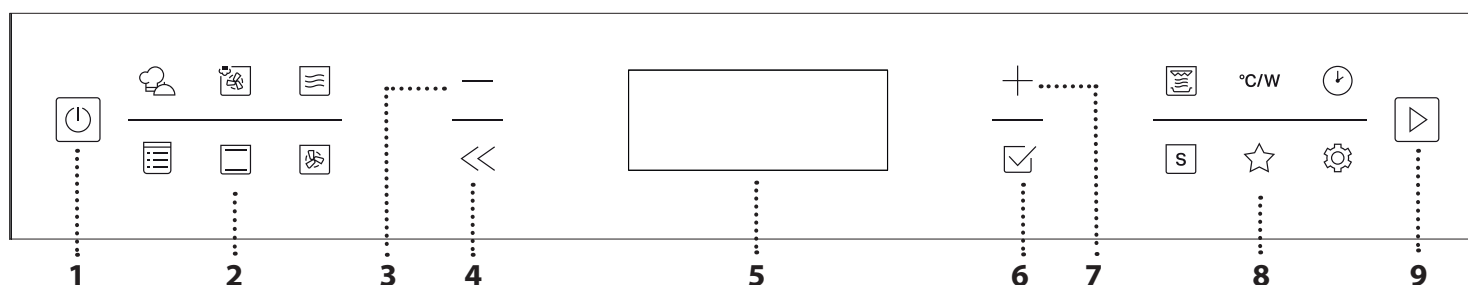
Before using the appliance carefully read the Safety Instruction.

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 and for stopping an active function.

2. MENU / FUNCTIONS DIRECT ACCESS

For quick access to the functions and menu.

3. NAVIGATION BUTTON MINUS

For scrolling through a menu and decreasing the settings or values of a function.

4. BACK

For returning to the previous screen. During cooking, allows settings to be changed.

5. DISPLAY

6. CONFIRM

For confirming a selected function or a set value.

7. NAVIGATION BUTTON PLUS

For scrolling through a menu and increasing the settings or values of a function.

8. OPTIONS / FUNCTIONS DIRECT ACCESS

For quick access to the functions, settings and favorites.

9. START

For starting a function using the specified or default settings.

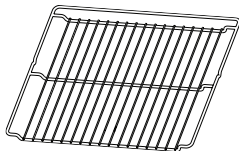
ACCESSORIES

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.



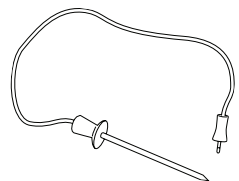
WIRE SHELF

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) positioning the wire shelf 3 cm protruding towards the door. 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.



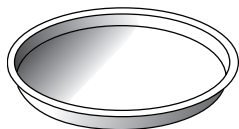
BAKING TRAY

The baking tray is not suitable for cooking using Microwave and Crisp functions. On the baking tray, you can place food either in an additional container or directly without one. This accessory can be used for all traditional cooking functions. You can use it to collect cooking juices by placing it below the wire shelf. To achieve even browning, the baking tray should be positioned on the shelf according to the embossed stopper.



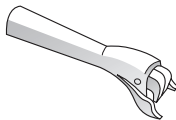
FOOD PROBE

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



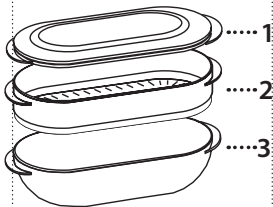
CRISP PLATE

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.



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.

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

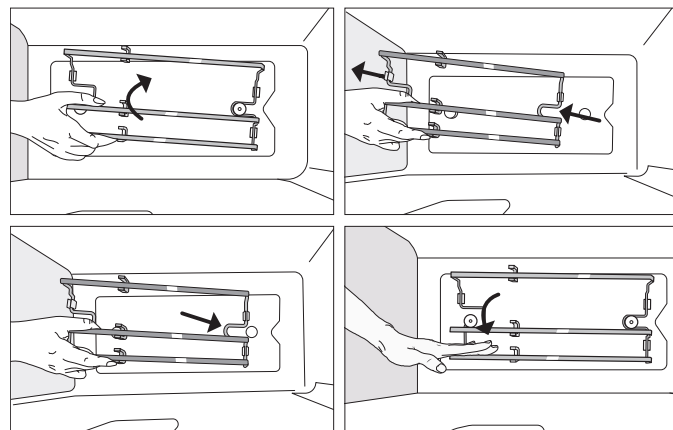
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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



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.

MY MENU SENSE 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.
Frozen Lasagna	400 g - 1.5 kg	Take out from packaging being careful to remove any aluminium foil.
Water	100 - 500 g	Heat uncovered in a single container.

MY MENU MW STEAM

For steam-cooking foods, using the steamer provided. The preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Cooking time may vary based on the food type and food quantity.

Add around 100g of water in the steamer bottom and distribute evenly the food in the steamer basket. Always cover with lid and place the steamer directly on wire shelf on level 1.

Do not open the door during cooking.

Food	Note
Poultry Breast Steamed	Function suitable to cook sliced poultry breasts. Avoid excessively overlapping the different slices. Recommended quantities between 100 and 500g.
Fish Fillets Steamed	Function suitable to cook sliced fish or fish fillets. Avoid overlapping the different slices. Recommended quantities between 100 and 500g.
Roots Vegetables Steamed	Function suitable to cook diced root or hard vegetables. Recommended quantities between 100 and 800g.
Vegetables Steamed [frozen]	Function suitable to cook any frozen vegetables cut in pieces. Recommended quantities between 100 and 800g.

MY MENU MELT & SOFT

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.
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 COOK 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	Note	Accessory
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 
	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 around100g of rice for each portion. Use 300g of water for eac portion of rice.	1 
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.	2 
	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.	2 
	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 
FISH	Roasted Whole Fish	-	Brush with oil and season as you prefer. Insert the food probe in the thickest part of the fish.	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 
	Fish and Chips [frozen]	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 
	Fish Fingers [frozen]	200 - 600 g	Distribute evenly in the crisp plate.To get perfect results, during cooking you will be asked to turn food.	1 
VEGETABLES	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 
	Vegetables Steamed [frozen]	-	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 
	Potatoes Fried [frozen]	200 - 600 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

Category	Food	Weight/portions/ pieces	Note	Accessory
SALTY BAKERY	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 [frozen]	250 - 700 g	Take out from packaging being careful to remove any aluminium foil.	 1 + 
EGGS & SNACKS	Popcorn	-	Always place the bag directly on the wire shelf. Pop only one bag at a time. Do not open door during cooking.	 1
	Chicken Nuggets [frozen]	200 - 700 g	Distribute evenly in the crisp plate.	 1 + 



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 and vegetables, MEDIUM for meat and LOW for bread and desserts.

Recommended accessories: Baking tray / Wire rack

STEAM COOKING TABLE

RECIPE	STEAM LEVEL	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	ACCESSORIES
Shortbread / Cookies	LEVEL 1	YES	140-150	35-50	 2
Small cake / Muffin	LEVEL 1	YES	150-160	30-40	 2
Leavened cakes	LEVEL 1	YES	160-170	45-60	 2
Sponge cakes	LEVEL 1	YES	150-160	35-45	 2
Focaccia	LEVEL 1	YES	190-200	40-50	 2
Sandwich loaf	LEVEL 1	YES	180-190	25-35	 2
Small bread	LEVEL 1	YES	220-230	25-25	 2
Baguette	LEVEL 1	YES	220-230	25-35	 2
Big Bread 0.8-1kg	LEVEL 1	YES	200-210	40-50	 2
Veal / Beef / Pork 1 kg	LEVEL 2	YES	200-210	60-80	 2
Veal / Beef / Pork (pieces)	LEVEL 2	YES	180-200	50-70	 2
Roast Beef rare 1 kg	LEVEL 2	YES	200-210	45-55	 2
Roast Beef rare 2 kg	LEVEL 2	YES	190-200	60-80	 2
Leg of Lamb	LEVEL 2	YES	190-200	60-80	 2
Stew pork knuckles	LEVEL 2	YES	160-180	80-100	 2
Chicken / Guinea fowl / Duck 1-1.5 kg	LEVEL 2	YES	210-220	65-75	 2
Chicken / Guinea fowl / Duck (pieces)	LEVEL 2	YES	200-210	60-70	 2
Fish Fillet	LEVEL 3	YES	180-190	15-20	 2
Roast potatoes	LEVEL 3	YES	180-190	60-70	 2
Roast carrots	LEVEL 3	YES	170-180	50-70	 2
Roast broccoli	LEVEL 3	YES	170-180	30-40	 2
Stuffed vegetables (tomatoes, courgettes, aubergines)	LEVEL 3	YES	180-190	30-40	 2

*At the end of the steam cooking process, run a Forced Air cycle at 250 °C for at least 20 minutes with the cavity empty in order to properly dry the steam system

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



MICROWAVE

Use microwave function only with food or beverages inside to preserve the correct functionality of the product.

Required accessories: wire shelf, microwave-safe and heatproof container.

POWER (W)	RECOMMENDED FOR
1000	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	1000	1 - 2
Cook	Sponge cake	600	9 - 10
Cook	Egg custard	750	10 - 12
Cook	Meat loaf	500	18 - 20



OTHER FUNCTIONS MENU

TRADITIONAL FUNCTIONS

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

Recommended cooking setup: single layer at level 3

FOOD	GRILL LEVEL	DURATION (min)
Toast	High	5 - 6

TURBO GRILL

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

Recommended accessories: wire shelf

Recommended cooking setup: single layer at level 2

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

Recommended cooking setup: single layer at level 2

MW COMBI FUNCTIONS

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 + 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 + 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 + 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.

CONVENTION 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.



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.

Recommended cooking setup: single layer at level 2

FOOD	TEMP. (°C)	DURATION (min)
Cupcake / Smallcake	160	20 - 25
Cookies	165	15 - 20



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.

Recommended cooking setup: double layer at level 2 and 3, single layer at level 2. It is suggested to use both baking trays from this current technical model.

FOOD	TEMP. (°C)	DURATION (min)
Cupcake/Smallcake - Single Layer	150-160	35-45

FOOD	TEMP. (°C)	DURATION (min)
Cupcake/Smallcake - Double Layer	145-155	40-55
Cookies - Double Layer	140-150	35-60



CRISP MENU

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	12 - 15
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.



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 yoghurt.

Required accessories: wire shelf and heatproof container.

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.

DEHYDRATION

To dehydrate fruits and vegetables. Cut in thin slices and place directly on wire shelf.

Required accessories: wire shelf

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 (1.5-2kg) in a pan to be placed on the wire shelf at level two. Prepare 6-10 chicken drumsticks with diced potatoes (500-800g) 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 a round pan to be placed on the wire shelf at level 3. Prepare pesto lasagna or cannelloni according to your preference (1.5-2kg) in a metal or pyrex tray to be placed on the wire shelf at level two. Prepare fish fillets in foil (700-900g) with sliced vegetables (600-900g) 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.



COOK TIME / END TIME / MINUTE-MINDER

Press once this button when programming a function or while the function is active to set the cook time, press it again to set the End Time. Keep this button pressed to set a Minute Minder (it does not activate any cooking function).



FAVORITES

For retrieving the list of 20 favorite functions.



SETTINGS

For adjusting the oven settings.

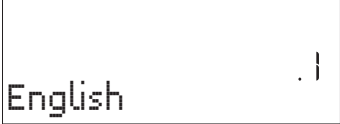
When "ECO" mode is active the brightness of the display will be reduced to save energy and lamp switches off after 1 minute.

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".

FIRST TIME USE

1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: "English" will show on the display.



Press **+** or **-** to scroll through the list of available languages and select the one you require.

Press **✓** to confirm your selection.

Please note: The language can subsequently be changed by selecting "LANGUAGE" in "SETTINGS" menu, available by pressing **⚙**.

2. SET THE TIME

After selecting the language, you will need to set the current time: The two digits for the hour will flash on the display.



Press **+** or **-** to set the current hour and press **✓**: The two digits for the minutes will flash on the display. Press **+** or **-** to set the minutes and press **✓** to confirm.

Please note: You may need to set the time again following lengthy power outages. Select "CLOCK" in "SETTINGS" menu, available by pressing **⚙**.

3. HEAT THE OVEN

A new oven may release odours that have been left

DAILY USE

1. SELECT A FUNCTION

Press **⏻** to switch on the oven: the display will show the last running main function or the main menu. The functions can be selected by pressing the icon for one of the main functions or by scrolling through a menu. To select a function contained in a menu, press **+** or **-** to select the desired one, then press **✓** to confirm (in case of no press, it will be auto-confirmed after a few seconds).

Please note: Once a function has been selected, the display will recommend the most suitable level for each function.

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. Pressing **<<** allows you to change the previous setting again.

TEMPERATURE / POWER



When the value flashes on the display, press **+** or **-**

By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.

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.

4. SET THE WATER HARDNESS LEVEL

To set it, switch on the oven by pressing **⏻**, press **⚙** and use navigation buttons **+** and **-** to select "WATER HARDNESS". Press **✓** to confirm.

Use navigation buttons **+** and **-** to select the correct level for the water of your area, based on the following table:

WATER HARDNESS LEVELS TABLE

Level		°dH German degrees	°fH French degrees	°Clark English degrees
1	Very soft	0-6	0-10	0-7
2	Soft	7-11	11-20	8-14
3	Mid	12-16	21-29	15-20
4	Hard	13-34	30-60	21-42
5	Very hard	35-50	61-90	43-62

Press **✓** to confirm.

For Water Hardness level, "Hard" is preset.

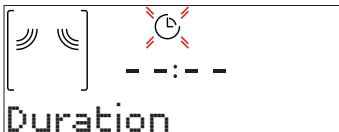
to change it, then press **✓** to confirm and continue with the settings that follow (if possible).

The microwave power or the grill level can be set in the same way. There are defined three power levels for grilling: 3 (high), 2 (mid), 1 (low).



When combined with other functions, the maximum selectable microwave power is reduced to 350 W or 500 W depending by the function.

DURATION



When the **⌚** icon flashes on the display, press **+** or **-** to set the cooking time you require and then press **✓** to confirm.

Please note: Once the function has been activated, the temperature can be changed using **+** or **-**.

Please note: You can adjust the cooking time that has been

set during cooking by pressing : press $+$ or $-$ to amend it and then press to confirm.

In not-microwave functions you do not have to set the cooking time if you want to manage cooking manually (untimed): Press or to confirm and start the function.

By selecting this mode, you cannot program a delayed start.

END TIME (START DELAY)

In functions which do not activate the microwave such as "Conventional" or "Forced air", once you have set a cooking time you can delay starting the function by programming its end time. In microwave functions the end time is equal to the duration. The display shows the end time while the icon flashes.



If you do not intend to postpone the cycle, press when NO DELAY is shown on the display: the function will start. Otherwise, press $+$ or $-$ buttons to set the time at which you would like the cycle to end, then press to activate the function.

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 than expected. During the waiting time, you can press $+$ or $-$ to amend the programmed end time or press $\ll$ to change other settings. By pressing , in order to visualize information, it is possible to switch between end time and duration.

3. MY MENU

These functions automatically select the best cooking mode, temperature and duration to cook, roast or bake all the dishes available.

When required, simply indicate the characteristic of food to obtain an optimal result.

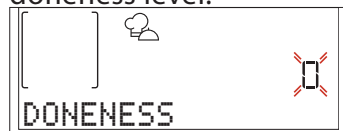
WEIGHT / PORTIONS / BATCH / PIECES



To set the function correctly, follow the indications on the display, when prompted, and press $+$ or $-$ to set the required value then press to confirm.

DONENESS

In some My Menu functions it is possible adjust the doneness level.



When prompted, press $+$ or $-$ to select the desired level from rare (-1) to well done (+1). Press or to confirm and start the function.

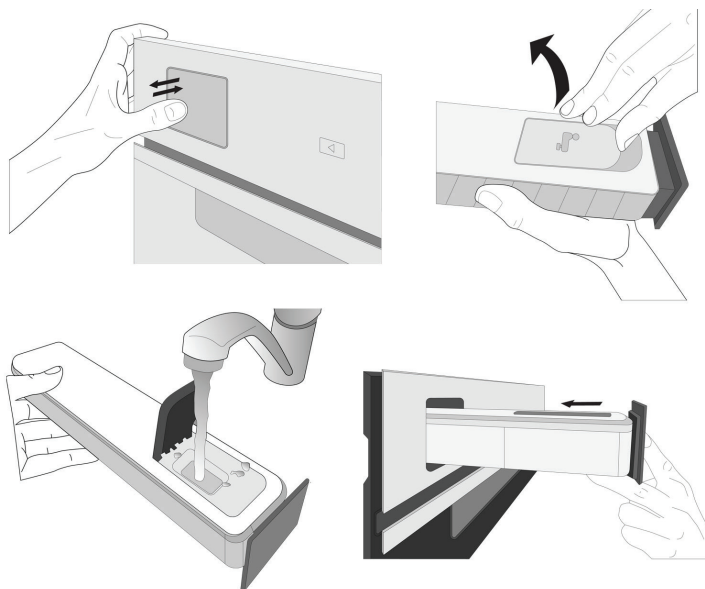
COOKING WITH STEAM

By selecting the "Steam + Air" inside the Manual Functions or one of the several My Menu dedicated

recipes it is possible 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 reduce cooking times, locking in food's precious nutrients and ensuring you obtain excellent, truly delicious results with all your recipes. Through the complete duration of the steam cooking the door must be kept closed.

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 "ADD WATER" indications, extract the drawer, open drawer's lid and fill it with 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.

Please note: The levels indications are visible on the side of the water drawer.



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 is needed.
Avoid to fill the drawer when the oven is switched off or up to it is requested from the display. We suggest emptying the drawer after the cooking steam cycle.

4. ACTIVATE THE FUNCTION

At any time, if the default values are those desired or once you have applied the settings you require, press  to activate the function.

During the delay phase, press  to skip this phase and start the function immediately.

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

If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Select a different function or wait for a complete cooling.

JET START

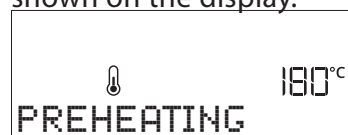
When the oven is switched off, press  to activate cooking with the microwave function set at full power (1000W) for 30 seconds.

Each further press of the Start button  will increase the time by 30s (for example to start a MW cycle of 1m30s it will be sufficient to press the Start button  3 times).

5. PREHEATING

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

The temperature currently reached by the appliance is shown on the display.



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

At this point, open the door, place the food in the oven, close the door and start cooking by pressing  or .

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 stop pause it.

The cooking time does not include a preheating phase.

6. PAUSE COOKING / ADD OR TURN FOOD

PAUSE

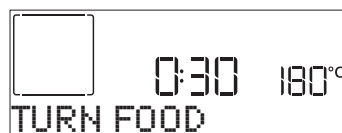
By opening the door, the cooking will be temporarily paused through deactivating heating elements.

To resume the cooking, close the door and press .

Please note: During "MY MENU" functions open the door only when prompted.

ADD, TURN OR STIR FOOD

Some MY MENU Cook recipes will require the food to be added after the preheating phase or ingredients to be added to complete cooking. In the same way, there will be prompts to turn or stir the food during cooking.

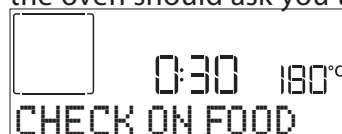


An audible signal will sound and the display shows the action to be done.

Open the door, do the action prompted by the display and close the door, then press  to continue cooking.

Please note: When turning is needed, after 2 minutes, even if no action is performed, the oven will resume the cooking. The "ADD FOOD" phase last 2 minutes: if no action is taken, the function will be ended.

In the same way, near to the cooking completeness, the oven should ask you to check on food.

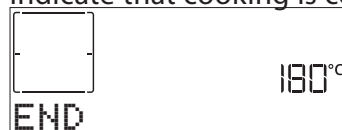


An audible signal will sound and the displays shows the action must to be done. Check the food, close the door and press  or  to continue cooking.

Please note: Press  or  to skip this actions. Otherwise, after a certain time with no action taken, the oven will continue cooking.

7. END OF COOKING

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

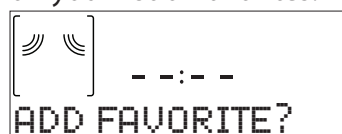


Press  to continue cooking in manual mode (untimed) or press  to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

8. FAVORITES

To make the oven easier to use, it can save up to 20 of your favorite functions.

Once cooking is complete the display will prompt you to save the function in a number between 1 and 20 on your list of favorites.



If you would like to save a function as a favorite and store the current settings for future use, press  otherwise, to ignore the request press .

Once  has been pressed, press  or  to select the number position, then press  to confirm.

Please note: If the memory is full or the number chosen has already been taken, the oven will ask you to confirm overwriting the previous function.

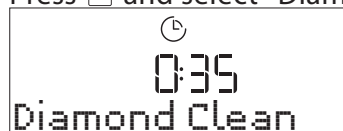
To call up the functions you have saved at a later time, press : The display will show your list of favorite functions.



Press  or  to select the function, confirm by pressing , and then press  to activate.

9. DIAMOND CLEAN FUNCTION

Press **S** and select "Diamond Clean" Function.



Press **▷** to activate the function: the display will prompt you to carry out all actions needed to obtain the best cleaning results: follow the indications and then press **✓** when done. Once all the steps have been completed, when required, press **▷** to activate the cleaning cycle.

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

10. MINUTEMINDER

It is possible to start a minute minder at any moment.. To activate this function, press **⌚** 3s: The **⌚** icon will flash on the display.



Press **+** or **-** to set the length of time you require and then press **✓** to activate the timer.

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

It is possible to activate a minute-minder also while a cooking function is running.

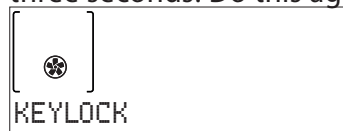
While a cooking function is running, the timer will continue to count down independently without interfering with the function itself.

During this phase, it isn't possible to see the minuteminder (only the **⌚** icon will be displayed), that will continue counting down in background. To change the minute minder value, keep pressed for 3s the MINUTE MINDER icon **⌚** and use **+** or **-** to change its value.

Please note: if "- :- -" value will be set, the minute minder will be deactivated.

11. KEYLOCK

To lock the keypad, press **<<** and hold for at least three seconds. Do this again to unlock the keypad.



Please note: this function can also be activated during cooking. For safety reasons, the oven can be switched off at any time by pressing **⏻**.

12. USING THE PROBE

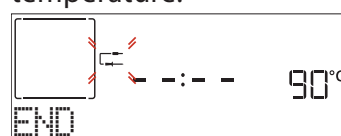
Using the probe enables you to measure the core temperature of the food during cooking to ensure that it reaches the optimum temperature. The temperature of the oven varies according to the function that you have selected, but cooking is always programmed to finish once the specified temperature has been reached.

Once you have inserted the probe, an audible signal is activated and "Probe Plugged In" appears on the display.



Select the function you require from those that are compatible (Conventional, Forced Air, Convection Bake, Turbogrill, Eco Forced Air, Maxi Cooking, My Menu functions): When the Probe icon **⌚** will blink on the display, it will be possible to edit the target temperature of the probe. Press **+** or **-** to set it and press **✓** to set the following cooking parameters. As cooking is programmed to finish once the required temperature has been reached, it is not possible to set the cooking time or set a specific time for cooking to end. The light will remain switched on until the probe is removed.

An audible signal will sound and the display will indicate when the probe has reached the required temperature.



Please note: To change the temperature settings, press **°C/W** (it can be pressed several times to toggle through the different settings). An audible signal and a message will tell you if use of the probe is not compatible with the action done. If this is the case, remove the 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 My Manu functions, cooking will be stopped automatically when the selected recipe reaches the ideal core temperature, without the need to set the oven temperature.

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.
- Do not combine the grill with the dripping pan.
- 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.

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.

When cleaning, avoid forcing or turning the supports for the ladder racks.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut.	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.
	Disconnection from the mains.	
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".
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up.	Access "DEMO" from "SETTINGS" and select "Off".
	DEMO appears on display every 60 seconds.	
Generation of sparks inside the cavity during microwave functions.	Metal elements in contact with the cavity walls.	Verify that the wire shelf is correctly fitted within the cavity, avoiding rotations that could result in points of contact or near contact with the cavity walls. Avoid using baking tray or aluminum containers with microwave functions.
	Use of microwave functions with an empty cavity or minimal load.	Raise the food quantity within the cavity.
Sizzling or bubbling sounds may occur during the Steam + Air function.	This is normal and part of the correct operation of the function.	The oven is working properly.
Limescale marks or water residues appear on the bottom of the oven cavity.	This may occur if the recommended drying cycle was not performed after using the Steam + Air function.	Clean the oven cavity with an anti-scale product and/or remove any accumulated water, then run a drying cycle.
Water is dripping into the cavity from the lower area.		If the issue persists, run an additional drying cycle.

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.

