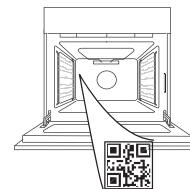**THANK YOU FOR BUYING A HOTPOINT PRODUCT**
In order to receive a more complete assistance, please register your product on **www.hotpoint.eu/register**
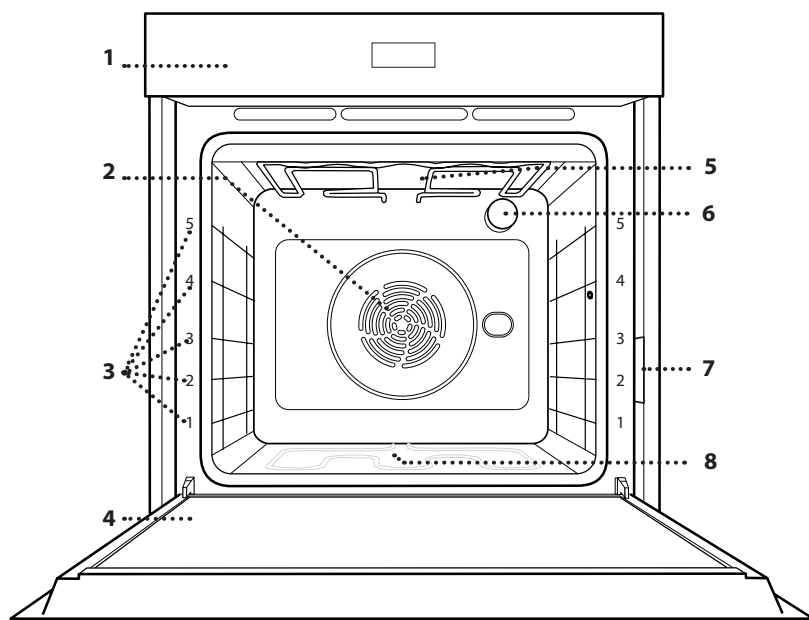
⚠ Before using the appliance carefully read the Safety Instruction.

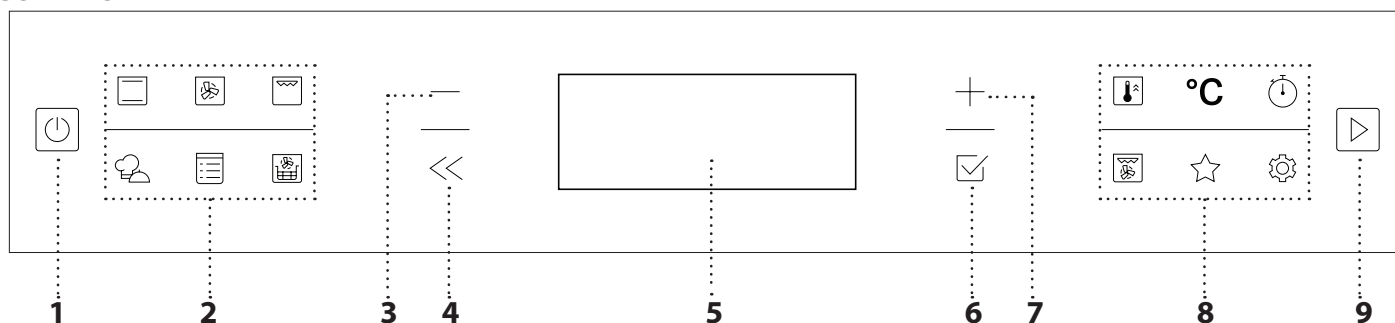**PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION**

PRODUCT DESCRIPTION

1. Control panel
2. Fan and circular heating element (non-visible)
3. Shelf guides (the level is indicated on the front of the oven)
4. Door
5. Upper heating element/grill
6. Lamp
7. Identification plate (do not remove)
8. Lower heating element (non-visible)

CONTROL PANEL

1. ON / OFF
For switching the oven on and off and for stopping an active function.

2. 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.
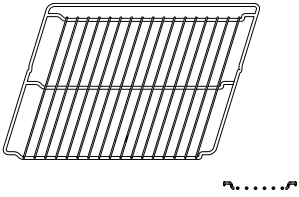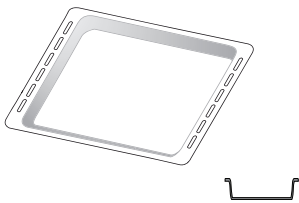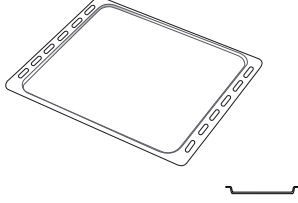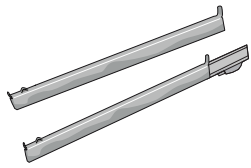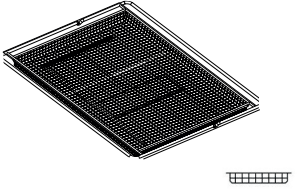
8. OPTIONS / FUNCTIONS DIRECT ACCESS
For quick access to the functions, duration, settings and favorites.

9. START
For starting a function using the specified or basic settings.

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ACCESSORIES

WIRE SHELF	DRIP TRAY	BAKING TRAY	SLIDING RUNNERS
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.	Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.	Use for cooking all bread and pastry products, but also for roasts, fish en papillotte, etc.	To facilitate inserting or removing accessories.

AIR FRY TRAY *			
To be used when cooking foods with Air Fry function, with a baking tray positioned at a lower level to collect possible crumbs and drip. It can be cleaned in the dishwasher.			

The number and the type of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately; for orders and information contact the after sales service.
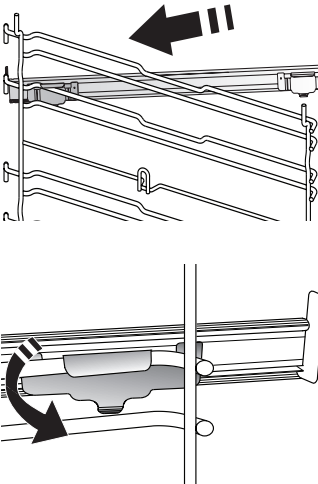* Available only in certain models

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

REMOVING AND REFITTING THE SHELF GUIDES

• To remove the shelf guides, lift them up and pull the lower parts out of their lodgings: The shelf guides can now be removed.

• To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

FITTING THE SLIDING RUNNERS

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position.

To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.

Please note: The sliding runners can be fitted on any level.

Hotpoint

FUNCTIONS

⬚ CONVENTIONAL

For cooking any kind of dish on one shelf only.

⊛ 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.

▤ 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.

🍳 MY MENU

These allow a fully automatic cooking for all types of food (Lasagna, Meat, Fish, Vegetables, Cakes & Pastries, Salt cakes, Bread, Pizza). To get the best from this function, follow the indications on the relative cooking table.

MANUAL FUNCTIONS

- **CONVECT BAKE**

  For cooking any kind of dish on one shelf only.

- **MULTIFLOW MENU**

  For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, cakes, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.

- **FROZEN BAKE**

  The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.

- **SPECIAL FUNCTIONS**

  » **PIZZA**

  This function allows you to cook great homemade pizza, in less than 10 minutes like in a restaurant.
  The dedicated cooking cycle works at temperature level above 300 degree Celsius, delivering pizza soft inside, crunchy on the edges and with a perfectly even browning. Combining this function with the Pizza Stone WPro accessory and preheating for 30 minutes can bake a pizza in 5-8 min. (For orders and information contact the after sales service or www.hotpoint.eu.)

  » **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.

  » **KEEP WARM**

  For keeping just-cooked food hot and crisp.

  » **DEFROST**

  To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.

  » **ECO CYCLE**

  For cooking stuffed roasting joints and fillets of meat on a single shelf. When this Eco Cycle 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.

  » **MAXI COOKING**

  The function automatically selects the best cooking mode and temperature to cook 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.

- **SLOW COOKING**

  To gently cook meat and fish. This function cooks food slowly to keep it tender and succulent. Due to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. We recommend searing roast meat in a pan first to brown the meat and help seal in its natural juices. For best results, keep the oven door closed during cooking in order to avoid heat dispersion.Suggested cooking times ranges for fish (300 g - 3 kg) are between 2-5 hours, for meat (1-3 kg) between 4-7 hours.

▥ AIR FRY

This function allows you to cook French fries, chicken nuggets and more using less oil, resulting pleasantly crispy. Heating elements cycle to properly heat the cavity, while the fan circulates hot air. Best expected cooking results can be achieved only by using an Air Fry tray (provided with some models). Position the food on the Air Fry tray in a single layer and follow Air Fry Cooking Table instructions for best performances. Avoid using more than one tray to prevent uneven cooking.

⑂ FAST PREHEAT

For preheating the oven quickly.

⏱ MINUTE-MINDER

For keeping time without activating a function.

Hotpoint

⊞ 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.

☆ FAVORITES

For retrieving the list of 10 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. It will be reactivated automatically whenever any of the buttons are pressed. When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off". By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.

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.

```
                    .|
ENGLISH
```
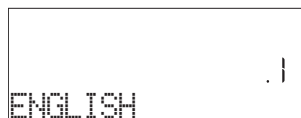
Press + or — to scroll through the list of available languages and select the one you require. Press ☑ to confirm your selection.

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.

```
      12:00
CLOCK
```

Press + or — to set the correct 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 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").

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

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 an item from a menu (the display will show the first available item), press ＋ or — to select the desired one, then press ☑ 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. Pressing ≪ allows you to change the previous setting again.

TEMPERATURE / GRILL LEVEL
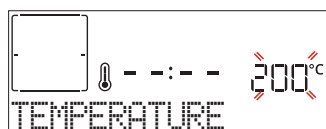
When the value flashes on the display, press ＋ or — to change it, then press ☑ to confirm and continue with the settings that follow (if possible).

In the same way, it is possible to set the grill level: There are three defined power levels for grilling: 3 (high), 2 (mid), 1 (low).

Please note: Once the function has been activated, the temperature/grill level can be changed using ＋ or — .

DURATION
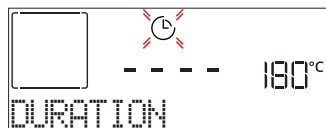
When the 🕒 icon flashes on the display, press ＋ or — to set the cooking time you require and then press ☑ to confirm. You do not have to set the cooking time if you want to manage cooking manually (untimed): Press ☑ or ▷ to confirm and start the function. By selecting this mode, you cannot program a delayed start.

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.

END TIME (START DELAY)

In many functions, once you have set a cooking time you can delay starting the function by programming its end time. The display shows the end time while the ⏱ icon flashes.

Press ＋ or — to set the time you want cooking to end, then press ☑ to confirm and 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 your require gradually, meaning that cooking times will be slightly longer than those listed in the cooking table. During the waiting time, you can press ＋ or — to amend the programmed end time or press ≪ to change other settings. By pressing ⏱ , in order to visualize information, it is possible to switch between end time and duration.

. 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 / HEIGHT (ROUND-TRAY-LAYERS)

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 / BROWNING

In some MyMenu functions it is possible to adjust the doneness level.
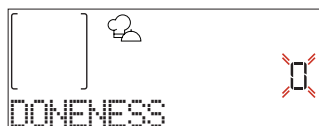
When prompted, press ＋ or — to select the desired level between rare (-1) and well done (+1). Press ☑ or ▷ to confirm and start the function.

In the same way, where allowed, in some MyMenu functions, it's possible to adjust the browning level between low (-1) and high (+1).

3. START 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, by pressing ▷ the oven will ask if you want to skip this phase, starting immediately the function.

Please note: Once a function has been selected, the display will recommend the most suitable level for each function. 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 shown on the display. Press ≪ to return to previous screen and select a different function or wait for a complete cooling.

4. PREHEATING

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

```
 ┌──┐  ╻
 │  │  ╻ - - - -        18.0°c
 └──┘
PREHEATING        ▓▓▓▓
```
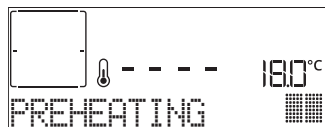
Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature, requiring to "ADD FOOD". At this point, open the door, place the food in the oven, close the door and start cooking by pressing ☑ or ▷ .

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. You can always change the temperature you want the oven to reach using ＋ or ― .

5. TURN OR CHECK FOOD

Some MyMenu functions will require the food to be turned during cooking.

```
 ┌──┐
 │  │       1:00    18.0°c
 └──┘
TURN FOOD
```

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.
In the same way, at 10% of time before the end of cooking, the oven prompts you to check the food.

```
 ┌──┐
 │  │       1:00    18.0°c
 └──┘
CHECK ON FOOD
```

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

Please note: Press ▷ to skip these actions. Otherwise, if no action is done after a certain time the oven will continue the cooking.

6. END OF COOKING

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

```
 ┌──┐  ╻
 │  │  ╻ - -:- -  s    18.0°c
 └──┘
END
```
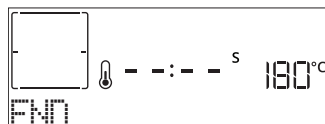
Press ▷ to continue cooking in manual mode (untimed) or press ＋ to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

BROWNING

Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.

```
 ┌──┐  ╻
 │  │  ╻ - -:- -  s    18.0°c
 └──┘
PRESS v TO BROWN
```
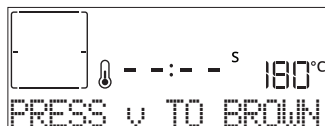
When the display shows the relevant message, if required press ☑ to start a five-minute browning cycle. You can stop the function at any time by pressing ⏻ to switch the oven off.

8. FAVORITES

Once cooking is complete the display will prompt you to save the function in a number between 1 and 10 on your list of favorites.

```
 ┌──┐  ╻
 │  │  ╻ - -:- -  s    18.0°c
 └──┘
ADD FAVORITE?
```
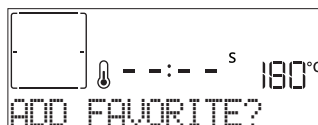
If you would like to save a function as a favorite and store the current settings for future use, press ☑ otherwise, to ignore the request press ≪ .

Once ☑ has been pressed, press the ＋ 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.

```
 ┌──┐
 │  │      2:00  s   18.0°c
 └──┘
1. CONVENTIONAL
```

Press ＋ or ― to select the function, confirm by pressing ☑ , and then press ▷ to activate.

. MINUTEMINDER

To activate this function press the ⏱ icon. Press ＋ or ― to set the length of time you require and then press ☑ to activate the timer.

```
              ⏱
 ┌──┐
 │  │      00:5
 └──┘
MINUTE-MINDER
```

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

Please note: The minuteminder does not activate any of the cooking cycles.

The minute minder can be activated also when a 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 edit the

minuteminder you can press the ⏱ icon and set the time using the + or — icon.

To cancel the minuteminder, press the ⏱ icon, then select — until the time displayed is "--:--". Press ☑ to confirm.

. KEYLOCK

To lock the keypad, press and hold ≪ for at least five 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 ⏻ .

. 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.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

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.

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.

🍳 MY MENU COOKING TABLE

FOOD CATEGORIES			QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES
BAKED	Main dishes	Lasagna	0.5 - 3 kg	-	0	-	2
		Salty cakes	0.8 - 1.2 kg	-	0	-	2
		Stuffed Vegetables	0.1 - 0.5 kg [each]	-	-	-	3
	Pizza & bread	Bread Rolls	60 - 150g [each]	-	-	-	3
		Sandwich Loaf	400 - 600 g [each]	-	-	-	2
		Big Bread	0.7 - 2.0kg	-	-	-	2
		Baguettes	200 - 300g [each]	-	-	-	3
		Round Pizza	round	-	-	-	2
		Thick Pizza	tray	-	-	-	2
		Pizza [frozen] 1 layer*	1 layer*	-	-	-	2
		Pizza [frozen] 2 layers*	2 layers*	-	-	-	4 1
		Pizza [frozen] 3 layers*	3 layers*	-	-	-	5 3 1
		Pizza [frozen] 4 layers*	4 layers*	-	-	-	5 4 2 1
	Sweet bakery	Sponge Cake	0.5 - 1.2 kg	-	-	-	2
		Cookies	0.2 - 0.6 kg	-	-	-	3
		Choux Pastry	one tray*	-	-	-	3
		Tart	0.4 - 1.6kg	-	-	-	3
		Strudel	0.4 - 1.6kg	-	-	-	3
		Fruit Pie	0.5 -2 kg	-	-	-	2
ROASTED	Meat	Roast Beef	0.6 - 2 kg	0	0	-	3
		Roast Pork	0.6 - 2.5 kg	-	0	-	3
		Roast Chicken	0.6 - 3 kg	-	0	-	2
	Side dish	Roasted Vegetables	0.5 - 1.5 kg	-	0	-	3
		Roasted Potatoes	0.5 - 1.5 kg	-	-	-	3
GRILLED	Meat	Burger	1.5 - 3 cm	0	-	3/5	5 4
		Sausages & Wurstel	1.5 - 4.5 cm	-	-	2/3	5 4
		Kebabs	one grid	-	-	1/2	5 4
		Fillet & Breast	1 - 5 cm	-	-	2/3	5 4
	Fish & seafood	Fillets	0.5 - 3 (cm)	-	-	-	3 2
		Fillets [frozen]	0.5 - 3 (cm)	-	-	-	3 2
		Whole fish	0.2 - 1.5 kg*	-	-	-	3 2

* Suggested quantity

ACCESSORIES	Wire shelf	Oven tray / Cake tray / Round pizza tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water

Hotpoint

⌂ MY MENU COOKING TABLE

FOOD CATEGORIES			QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES
GRILLED	Side dish	Tomatoes Gratin	one tray	-	-	-	3 ⎰▭⎱
		Peppers Gratin	one tray	-	-	-	3 ⎰▭⎱
		Broccoli Gratin	one tray	-	-	-	3 ⎰▭⎱
		Cauliflower Gratin	one tray	-	-	-	3 ⎰▭⎱
		Vegetables Gratin	one tray	-	-	-	3 ⎰▭⎱

* Suggested quantity

ACCESSORIES	⌒······⌒	⎰▭⎱	⌒___⌒	⌳⌄⌄⌄⌵
	Wire shelf	Oven tray / Cake tray / Round pizza tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water

Hotpoint

⊞ AIR FRY COOKING TABLE

	RECIPE	FUNCTION	SUGGESTED QUANTITY	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
FROZEN FOOD	Frozen French Fries	⊞	650 - 850g	Yes	200	25 - 30	4 / 2
	Frozen Chicken Nugget	⊞	500g	Yes	200	15 - 20	4 / 2
	Fish Sticks	⊞	500g	Yes	220	15 - 20	4 / 2
	Onion Rings	⊞	500g	Yes	200	15 - 20	4 / 2
VEGETABLES	Fresh Breaded Zucchini	⊞	400g	Yes	200	15 - 20	4 / 2
	Homemade Fries	⊞	300 - 800 g	Yes	200	20 - 40	4 / 2
	Mixed Vegetables	⊞	300 - 800 g	Yes	200	20 - 30	4 / 2
MEAT AND FISH	Chicken Breasts	⊞	1 - 4 cm	Yes	200	20 - 40	4 / 2
	Chicken Wings	⊞	200 - 1500 g	Yes	220	30 - 50	4 / 2
	Breaded Cutlet	⊞	1 - 4 cm	Yes	220	20 - 50	4 / 2
	Fish Fillet	⊞	1 - 4 cm	Yes	220	15 - 25	4 / 2

For cooking fresh or homemade foods, spread a thin layer of oil across the food surface.
In order to guarantee uniform cooking results, mix food halfway through the recommended cooking time.

FUNCTIONS	⊞ Air Fry		
ACCESSORIES	Air Fry tray	Oven tray or cake tray on wire shelf	Drip tray / Baking tray or oven tray on wire shelf

Hotpoint

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Leavened cakes / Sponge cakes	▭	Yes	170	30 - 50	2
	🌀	Yes	160	30 - 50	2
	🌀	Yes	160	30 - 50	4 1
Filled cakes (cheesecake, strudel, apple pie)	🌀	Yes	160 - 200	30 - 85	3
	🌀	Yes	160 - 200	30 - 90	4 1
Cookies	▭	Yes	150	20 - 40	3
	🌀	Yes	140	30 - 50	4
	🌀	Yes	140	30 - 50	4 1
	🌀	Yes	135	40 - 60	5 3 1
Small cakes / Muffin	▭	Yes	170	20 - 40	3
	🌀	Yes	150	30 - 50	4
	🌀	Yes	150	30 - 50	4 1
	🌀	Yes	150	40 - 60	5 3 1
Choux buns	▭	Yes	180 - 200	30 - 40	3
	🌀	Yes	180 - 190	35 - 45	4 1
	🌀	Yes	180 - 190	35 - 45 *	5 3 1
Meringues	▭	Yes	90	110 - 150	3
	🌀	Yes	90	130 - 150	4 1
	🌀	Yes	90	140 - 160 *	5 3 1
Pizza / Bread / Focaccia	▭	Yes	190 - 250	15 - 50	2
	🌀	Yes	190 - 230	20 - 50	5 3 1
Pizza (Thin, thick, focaccia)	🍕	Yes	310	7 - 12	2
	🌀	Yes	220 - 240	25 - 50 *	5 3 1
Frozen pizza	▭	Yes	250	10 - 15	3
	🌀	Yes	250	10 - 20	4 1
	🌀	Yes	220 - 240	15 - 30	5 3 1
Savoury pies (vegetable pie, quiche)	🌀	Yes	180 - 190	45 - 55	3
	🌀	Yes	180 - 190	45 - 60	4 1
	🌀	Yes	180 - 190	45 - 70 *	5 3 1

	FUNCTIONS									
FUNCTIONS	Conventional	Forced Air	Convection Bake	Grill	Turbo Grill	MaxiCooking	Multiflow Menu	Eco Cycle	ECO	Pizza

	ACCESSORIES				
ACCESSORIES	Wire shelf	Oven tray or cake tray on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water

Hotpoint

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Vols-au-vent / Puff pastry crackers	⬜	Yes	190 - 200	20 - 30	3
	✿	Yes	180 - 190	20 - 40	4 1
	✿	Yes	180 - 190	20 - 40 *	5 3 1
Lasagna / Flans / Baked pasta / Cannelloni	⬜	Yes	190 - 200	45 - 65	3
Lamb / Veal / Beef / Pork 1 kg	⬜	Yes	190 - 200	80 - 110	3
Roast pork with crackling 2 kg	XL	-	170	110 - 150	2
Chicken / Rabbit / Duck 1 kg	⬜	Yes	200 - 230	50 - 100	3
Turkey / Goose 3 kg	⬜	Yes	190 - 200	80 - 130	2
Baked fish / en papillote (fillets, whole)	⬜	Yes	180 - 200	40 - 60	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	✿	Yes	180 - 200	50 - 60	2
Toast	〰	-	3 (High)	3 - 6	5
Fish fillets / Steaks	〰	-	2 (Mid)	20 - 30 **	4 3
Sausages / Kebabs / Spare ribs / Hamburgers	〰	-	2 - 3 (Mid - High)	15 - 30 **	5 4
Roast chicken 1-1.3 kg	✿	-	2 (Mid)	55 - 70 ***	2 1
Leg of lamb / Shanks	✿	-	2 (Mid)	60 - 90 ***	3
Roast potatoes	✿	-	2 (Mid)	35 - 55 ***	3
Vegetable gratin	✿	-	3 (High)	10 - 25	3
Cookies	≡ Cookies	Yes	135	50 - 70	5 4 3 1
Tarts	≡ Tarts	Yes	170	50 - 70	5 3 2 1
Round pizzas	≡ Pizza	Yes	210	40 - 60	5 3 2 1
Complete meal: Fruit tart (level 5) / lasagna (level 3) / meat (level 1)	✿	Yes	190	40 - 120 *	5 3 1
Complete meal: Fruit tart (level 5) / roasted vegetables (level 4) / lasagna (level 2) / cuts of meat (level 1)	≡ Menu	Yes	190	40 - 120 *	5 4 2 1
Lasagna & Meat	✿	Yes	200	50 - 100 *	4 1
Meat & Potatoes	✿	Yes	200	45 - 100 *	4 1
Fish & Vegetebles	✿	Yes	180	30 - 50 *	4 1
Stuffed roasting joints	ECO	-	200	80 - 120 *	3
Cuts of meat (rabbit, chicken, lamb)	ECO	-	200	50 - 100 *	3

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

** Turn food halfway through cooking.

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

FUNCTIONS	⬜ Conventional	✿ Forced Air	✿ Convection Bake	〰 Grill	✿ Turbo Grill	XL MaxiCooking	≡ Multiflow Menu	ECO Eco Cycle	◁ Pizza
ACCESSORIES	Wire shelf		Oven tray or cake tray on wire shelf	Drip tray / Baking tray or oven tray on wire shelf		Drip tray / Baking tray		Drip tray with 500 ml of water	

Hotpoint

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food.
Cooking times start from the moment food is placed in the oven, excluding preheating (where required).
Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.
Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings.
Use the accessories supplied and preferably darkcoloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

MAINTENANCE AND CLEANING

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.

• Activate the "Diamond Clean" function for optimum cleaning of the internal surfaces. (Only in some models).

• Clean the glass in the door with a suitable liquid detergent.

• 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.
Do not clean Food Probe and Meat Probe (if present) in the dishwasher.
Air Fry tray (if present) can be cleaned in the dishwasher.

CLEANING THE CATALYTIC PANELS
(ONLY IN SOME MODELS)

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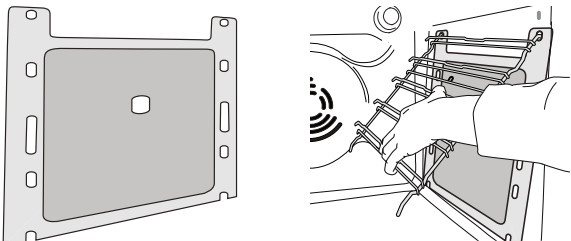
To make best use of the catalytic panels' self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the "Convection Bake" function. The oven must be empty during this time. Then leave the appliance to cool down before removing any remaining food residues using a nonabrasive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

REMOVING AND REFITTING THE DOOR

1. To remove the door, open it fully and lower the catches until they are in the unlock position.
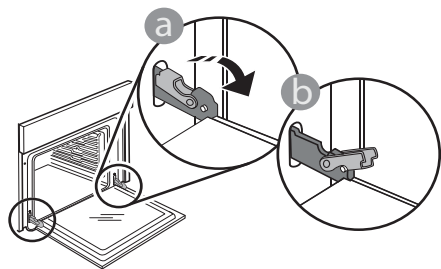
2. Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

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.

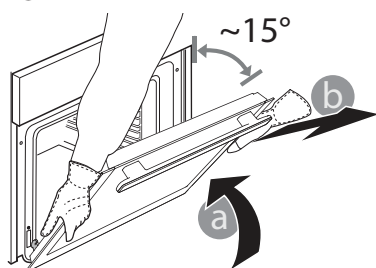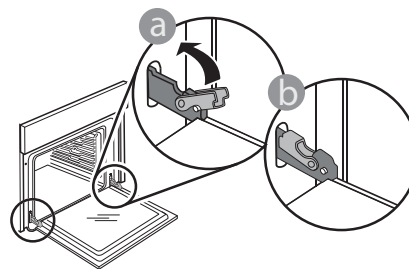**4.** Lower the door and then open it fully.
Lower the catches into their original position: Make sure that you lower them down completely.

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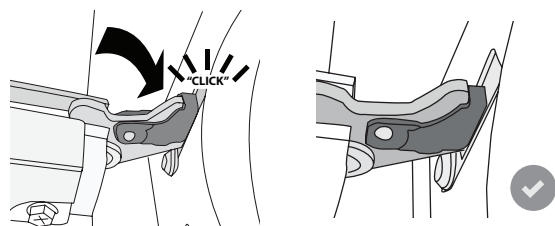
5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

REPLACING THE LAMP

For the replacement of the lamp, contact the after sales service.

Hotpoint

TROUBLESHOOTING

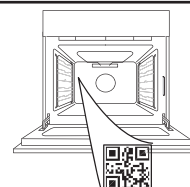| Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number.	Software problem.	Contact you nearest Field test reference person 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. DEMO appears on display every 60 seconds.	Access "DEMO" from "SETTINGS" and select "Off".
The light switches off.	"ECO" mode is "On".	Access "ECO" from "SETTINGS" and select "Off".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Cleaning and Maintenance" section.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. Access "POWER" from "SETTINGS" and select "LOW".
Cooking cycle with probe ended without evident cause or error F3E3 is printed on the screen	Food Probe is not properly connected	Food Probe is not properly connected

Hotpoint

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