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.**

CONTROL PANEL DESCRIPTION
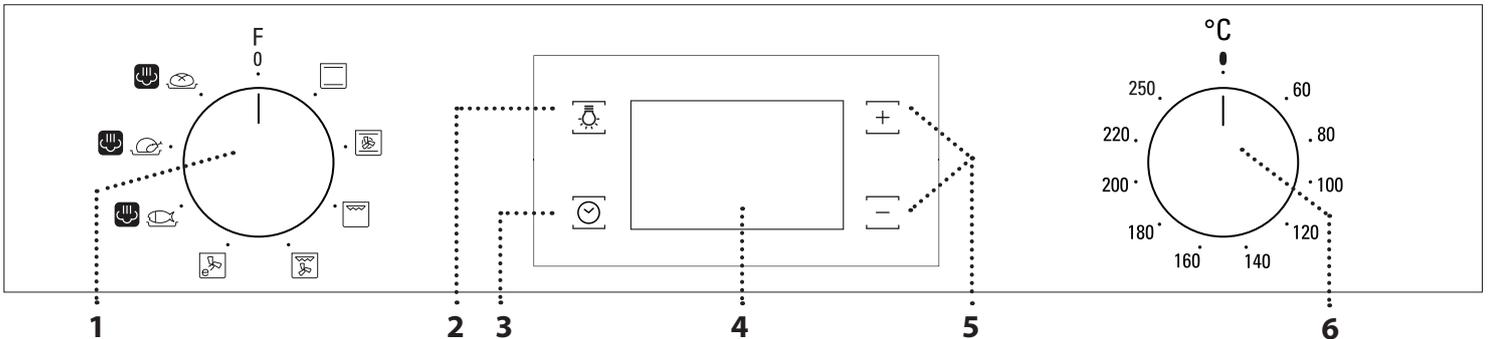
1. SELECTION KNOB
For switching the oven on by selecting a function. Turn to the **0** position to switch the oven off.

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.

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.
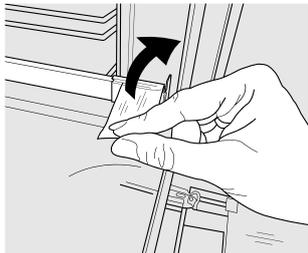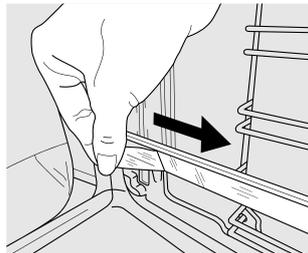

REMOVING THE SLIDING RUNNERS [c]
Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the the sliding runners upwards, removing them from the upper hooks (2).

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).
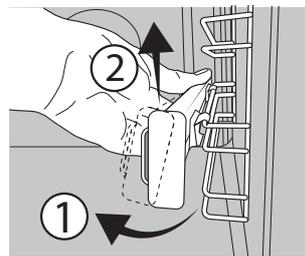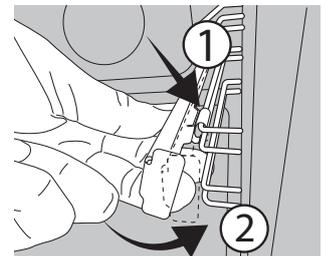
REMOVING AND REFITTING THE SHELF GUIDES
1. To remove the shelf guides, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.

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.

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 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.

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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 & DAILY USE

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.

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.

ECO FORCED AIR
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 🔅 .

steam · ♨

FISH ⬭	MEAT ◔	BREAD ◠

The steam · ♨ functions provide excellent results thanks to the addition of steam in cooking cycles. Only when the oven is cold, pour drinking water on the bottom of the oven and select the specific function for your preparation. The optimal water quantities and temperatures for each food category are listed in the relative cooking table. **Do not preheat the oven before inserting food.**

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 ●. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

steam · ♨
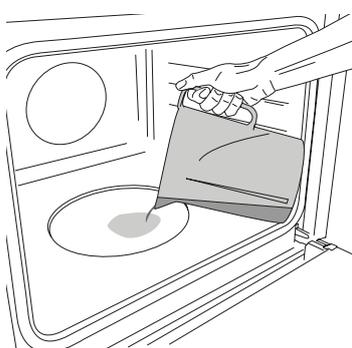
Only when the oven is cold, fill the embossing of the cavity with the quantity of drinking water suggested in the relative cooking table. Place the food in the oven.

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

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

3. PREHEATING AND RESIDUAL HEAT
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.

After cooking and with the function deactivated, the icon 🌡 may continue to remain visible on the display even after the cooling fan has switched off to indicate that there is residual heat in the compartment.

Please note: The time after which the icon switches off varies because it depends on a series of factors such as ambient temperature and function used. In any case, the product should be considered to be off when the pointer on the selection knob is at "0".

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.

```
20:30
⏱ 🔚
```

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 forcooking 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.

Please note: 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" start flashing on the display.

```
00:00
⏱
```

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".

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES	
Leavened cakes	⊡	Yes	170	30 - 50	2	
	⊛	Yes	160	30 - 50	2	
	⊛	Yes	160	40 - 60*	4	1
Biscuits / tartlets	⊡	Yes	160	25 - 35	3	
	⊛	Yes	160	25 - 35	3	
	⊛	Yes	160	20 - 35*	4	2
Pizza / Focaccia	⊡	Yes	190 - 250	15 - 50	2	
	⊛	Yes	190 - 250	25 - 50*	4	2
Lasagne / baked pasta / cannelloni / flans	⊡	Yes	190 - 200	45 - 65	2	
Lamb / veal / beef / pork 1 kg	⊡	Yes	190 - 200	80 - 110	3	
Baked fish/en papillote 0.5 kg (fillets, whole)	⊡	Yes	170 - 190	30 - 45	2	
Chicken / rabbit / duck 1 kg	⊡	Yes	200 - 230	50 - 100	2	
Toasted bread	▱	5'	250	2 - 6	5	
Roast potatoes	⊟	Yes	200 - 210	35 - 55**	3	

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

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

steam · 🖐

RECIPE	FUNCTION	♒ WATER (ML)	PREHEAT	🌡 TEMPERATURE (°C)	⏱ DURATION (MIN)	🎚 LEVEL AND ACCESSORIES
Fish fillets / cutlets 0.5 - 2 cm	steam · 🖐 ⊂⊃	250	-	190 - 210	15 - 25	3
Whole fish 300 - 600 g	steam · 🖐 ⊂⊃	250	-	190 - 210	15 - 30	3
Whole fish 600 g - 1.2 kg	steam · 🖐 ⊂⊃	250	-	180 - 200	25 - 45	3

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RECIPE	**FUNCTION**	**WATER (ML)**	**PREHEAT**	**TEMPERATURE (°C)**	**DURATION (MIN)**	**LEVEL AND ACCESSORIES**
Roast Beef rare 1 kg	steam·✋	250	-	190 - 210	40 - 55	3
Lamb shank 500 g - 1.5 kg	steam·✋	250	-	170 - 190	60 - 75	2
Chicken / guinea fowl / duck Whole 1 - 1.5 kg	steam·✋	250	-	200 - 220	55 - 75	2
Chicken / guinea fowl / duck Pieces 500 g - 1.5 kg	steam·✋	250	-	200 - 220	40 - 60	3
Chicken / turkey / duck Whole 3 kg	steam·✋	250	-	160 - 180	100 - 140	2
Lamb / Beef / Pork 1 kg	steam·✋	250	-	170 - 190	60 - 100	3
Small bread 80 - 100 g	steam·✋	200	-	200 - 220	30 - 45	3
Sandwich loaf in tin 300 - 500 g	steam·✋	250	-	170 - 190	45 - 60	3
Bread loaf 500 g - 2 kg	steam·✋	250	-	160 - 170	50 - 100	2
Baguettes 200 - 300 g	steam·✋	250	-	200 - 220	30 - 45	3

The time indicated includes the preheating phase: we recommend placing the food in the oven and setting the cooking time when starting the function.

To remove the remaining limescale from the bottom of the cavity after the steam·✋ cooking, just pour 250 ml of white vinegar onto the embossing of the cavity (alternatively, use a specific descaling product.

For availability please contact the After Sales Service). Leave it to work at room temperature for 30 minutes, then clean the cavity with warm drinking water and a soft cloth. Cleaning is recommended at least for every 5 to 10 steam·✋ cooking cycles.

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 you nearest Client After-sales Service Centre and state the number following the letter "F".

▼ Download the complete Use and Care Guide from **docs.hotpoint.eu** for more informations about your product

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