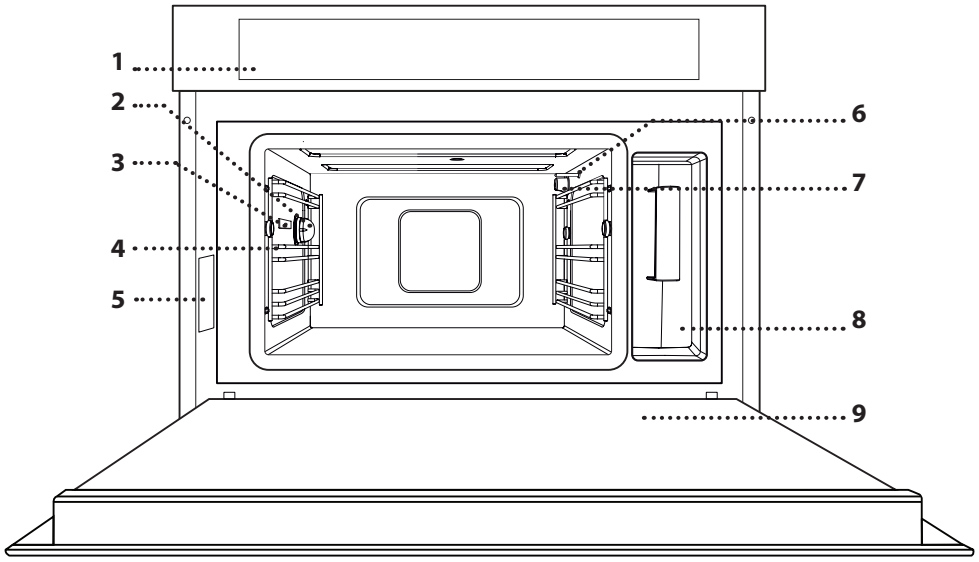
DAILY REFERENCE GUIDE

THANK YOU FOR PURCHASING AN HOTPOINT-ARISTON PRODUCT
To receive more comprehensive help and support, please register your product at **www.hotpoint.eu/register**

You can download the Safety Instructions and the Use and Care Guide by visiting our website **docs.hotpoint.eu** and following the instructions on the back of this booklet.

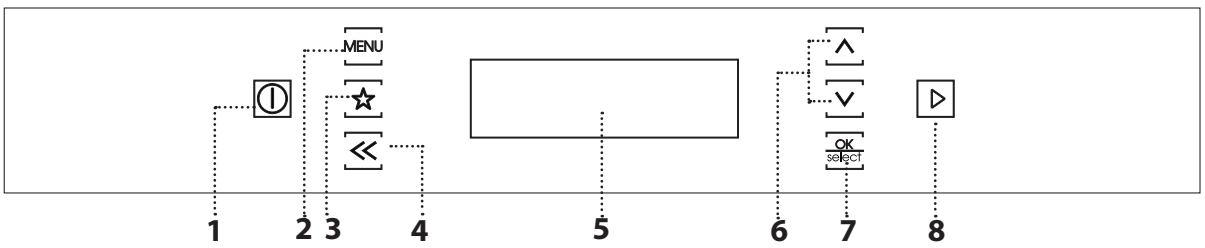
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



1. Control panel
2. Light
3. Connection for food probe
4. Shelf guides
5. Identification plate (do not remove)
6. Temperature sensor
7. Steam inlet valve
8. Water reservoir
9. Door

CONTROL PANEL



1. ON / OFF / PAUSE
For switching the oven on or off and for pausing or stopping a function.

2. MENU
For gaining quick access to the main menu.

3. FAVOURITES
For accessing the 10 most used functions.

4. BACK
For returning to the previous menu.

5. DISPLAY

6. NAVIGATION BUTTONS
For navigating through menus, moving the cursor and changing settings.

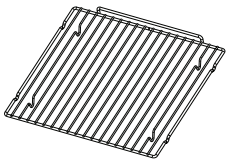
7. OK / SELECT
For selecting functions and confirming settings.

8. START
For starting the function that has been selected.

ACCESSORIES

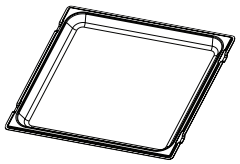
Download the Use and Care Guide from **docs.hotpoint.eu** for more information

WIRE SHELF



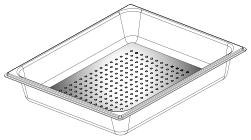
This allows the hot air to circulate effectively. Place food directly on the wire shelf or use it to support baking trays and tins or other heat-resistant ovenware. When cooking food directly on the wire shelf, place the dripping pan on the level below it.
It can also be placed on top of either the dripping pan or the steamer tray on the same level.

DRIPPING PAN



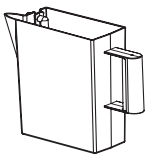
This is used as a baking tray with the "Forced Air" function to cook meat, fish, vegetables, or different types of bread and pastries.
It is also useful for supporting heat-resistant ovenware as it means you do not have to place items on the bottom of the oven.
It collects the cooking juices when placed below the wire shelf or the steamer tray.

STEAMER TRAY



This makes it easier for steam to circulate, which helps cook the food evenly. Place the dripping pan on the level below to collect the cooking juices.

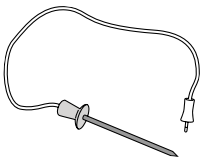
WATER RESERVOIR



The water reservoir can be easily accessed by opening the door. Remove it by lifting it slightly upwards and then pulling it towards you.

Fill the water reservoir with drinking water up to the "MAX" mark.
Once full, put the water reservoir back in its holder.
Make sure that it is positioned correctly: The top and the right-hand side of the water reservoir should be touching the sides of the holder.
Insert the water reservoir fully and then push it downwards until it clicks into place.
Carefully remove the water reservoir and empty it after every use. Take care to pour water out of the tube as well.

FOOD PROBE



For measuring the core temperature of food during cooking.

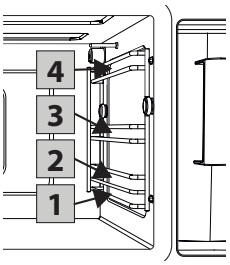
SPONGE



For removing any condensation that forms during cooking.

PLACING ACCESSORIES ON THE SHELF GUIDES

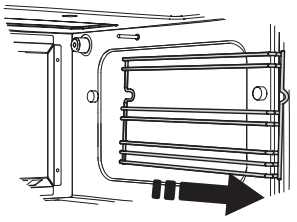
Insert the steamer tray horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.
The levels (shelf guides) on which the accessories can be placed are numbered, with 1 being the lowest and 4 being the highest.



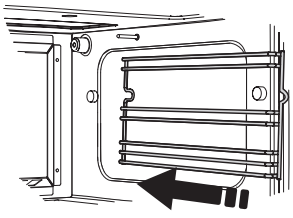
REMOVING AND REFITTING THE SHELF GUIDES

To remove the shelf guides, slide them forwards and pull them towards you to unhook them from the brackets (fig. a).

To refit the shelf guides, hook them into the brackets by pushing down on them gently until they click into place (fig. b).



a.



b.

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 boiler in order to allow steam to flow sufficiently.

FUNCTIONS

MANUAL

STEAM
For cooking natural and healthy dishes using steam. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching.

FORCED AIR
For cooking dishes in a way that achieves similar results to using a conventional oven. We recommend using the wire shelf with this function as it allows the air to circulate effectively. The baking tray or other cookware that is suitable for oven use can be used to cook certain foods.

FORCED AIR + STEAM
This function combines the features of oven cooking with the properties of steam to cook food efficiently and effectively, producing dishes that are crispy on the outside but tender and succulent on the inside.

STEAM DEFROST

For defrosting meat, poultry, fish, vegetables, bread and fruit. For best results, do not defrost the food completely but allow the process to finish during standing time.

REHEATING

For reheating ready-made food that is either frozen, chilled or at room temperature.

FINISHING

For optimising the cooking of read-made food while keeping it soft and juicy. We recommend placing food on the baking tray and steaming it on level 3 with the dripping pan on the level below. You should set the temperature of the oven at the final temperature you would like the food to have.

SPECIAL FUNCTIONS

PROVING
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.

PRESERVATION
For making preserves out of fruit and vegetables.

YOGHURT
For making yoghurt.

DISINFECTION
For disinfecting baby bottles or jars.

DRAIN
For draining the boiler automatically to prevent residual water remaining in there when the appliance will not be used for a certain period of time. The function will only activate if the temperature of the oven is below 60 °C.

DESCALE
For removing limescale deposits from the boiler. We recommend using this function at regular intervals.

STEAM CLEANING
For making it easier to clean the cooking compartment. Regular use prevents deposits from forming, which could damage the surface.

AUTO ASSISTED MODE

For selecting one of the numerous preset recipes that enable you to cook pasta, rice, vegetarian meals, meat, fish, poultry, side dishes, pizzas, pies, bread, cakes, eggs and desserts more effectively. The oven automatically applies the recommended settings for each type of dish and sometimes offers instructions for you to follow in order to achieve optimal results.

SETTINGS

For accessing a menu that allows you to change the settings for the oven and the display (language, time, brightness, volume of the audible signal, Eco mode, calibration).

Please note: When Eco mode is active, the brightness of the display will be reduced after a few seconds to save energy. The display is reactivated automatically whenever any of the buttons are pressed, etc.

USING THE APPLIANCE FOR THE FIRST TIME

1. PLEASE SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: The display will show you a list of available languages.

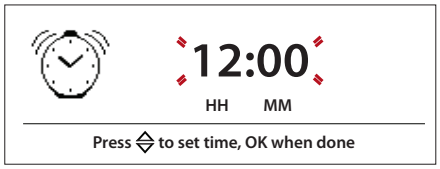


Use ∧ or ∨ to select the language you require and press OK select to confirm.

Please note: The language can also be changed later from the "Settings" menu item.

2. SET THE TIME

After selecting the language, you will need to set the current time: 12:00 will flash on the display.



Use ∧ or ∨ to set the time and press OK select to confirm.

Please note: You may need to set the time again following lengthy power outages.

3. RINSE AND FILL THE WATER RESERVOIR

Remove the sponge, then rinse and fill the water reservoir with drinking water up to the "MAX" mark.

4. CALIBRATING

To enable the oven to produce steam efficiently, it needs to be calibrated before being used for cooking. Once you have filled the water reservoir and put it in place, press ⏻ to switch on the oven, then use ∧ or ∨ to select the "Settings" menu item and press OK select. Select "Calibrate" and press OK select again to confirm. Press ▷ to start calibrating, making sure that the oven door remains closed until the process has ended. Once calibration is complete, leave the oven to cool down and dry the boiler with a cloth.

Please note: A large amount of steam may be generated during this process: This is perfectly normal.

5. REHEAT THE OVEN

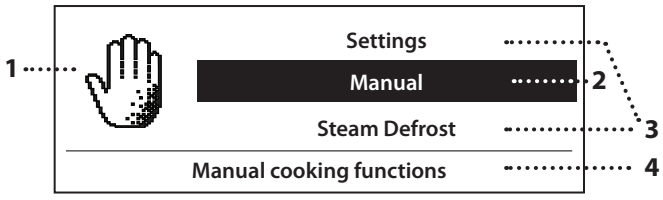
Before starting to cook food, we recommend that you reheat the oven with it empty in order to remove any odours that may have been left behind during manufacturing.

We recommend heating the oven to 200 °C for around one hour using the "Forced Air" 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.

DAILY USE

1. SELECTING A FUNCTION



1. Symbol for the function selected
2. Function selected
3. Other available functions
4. Description of the function selected

SWITCH ON THE OVEN
Press ⏻ : The display will show the main menu.

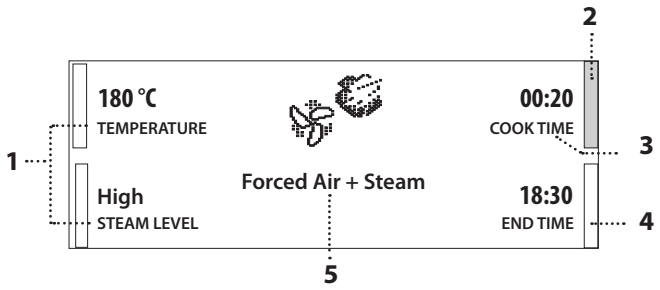
NAVIGATE THE MENU
Press ∧ or ∨ to navigate through the main menu and highlight the function you would like to select.

SELECT AN ITEM FROM THE MENU
Once the item you would like to select is highlighted on the display, press OK select to confirm and go to the settings menu for the function or to the list of functions.

SELECT A FUNCTION
Press ∧ or ∨ to navigate through the list given. Press OK select to confirm and go to the settings menu.

FOOD PROBE OPTION
Once you have selected the function you require, some automatic functions will prompt you to specify whether or not you are using a food probe. Press ∧ or ∨ to highlight the option you require and press OK select to confirm.

2. SETTING AND ACTIVATING A FUNCTION



1. Settings for the function (temperature, steam level, etc.)
2. Cursor (highlights the setting selected)
3. Duration
4. Time at which the function will finish
5. Name of the function

MOVE THE CURSOR

Press ∧ or ∨ to move the cursor onto the settings that you can modify.

APPLY SETTINGS

Once the cursor is in position, change the setting by pressing OK select: The setting you have selected will start to flash.
Use ∧ or ∨ to change the setting and press OK select to confirm.

Please note: You can change the settings later, even while cooking is in progress, by following these steps again.

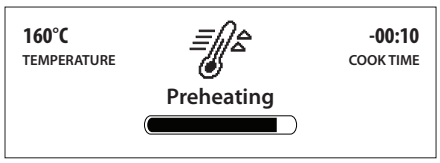
ACTIVATE THE FUNCTION

Once the settings displayed are those that you require, press ▷ to activate the function.

Please note: Once the function has been activated, you can pause it by pressing ⏻ once.
To resume the function, press ▷ .

. PREHEATING

The "Forced Air" function (and automatically for certain recipes in "Assisted Mode") can be used to preheat the oven before cooking.
Selecting "Yes" will activate preheating. Once the function has been activated, the display will show how preheating is progressing.



Once preheating has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature: At this point you can add the food and press ▷ to start cooking.

Please note: The food probe cannot be used during the preheating phase.
Selecting "No" will reduce the overall cooking time (including preheating) and energy consumption by up to 25%.
Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

. SET THE COOKING END TIME/START DELAYED

Many functions allow you to program the cooking end time by delaying the time at which the function starts. When setting the duration of the function, the display will show what time cooking is expected to be complete.

Use ∧ or ∨ to move the cursor to END TIME and press OK select: The time will flash.
Use ∧ or ∨ to select the time you require cooking to end and press OK select .

Press ▷ and place the food in the oven, then press ▷ again to activate the function: The oven will switch on automatically after the period of time that has been calculated in order for cooking to end at the time you have set.



Note: You can activate this function immediately and cancel the waiting time by pressing ▷ .

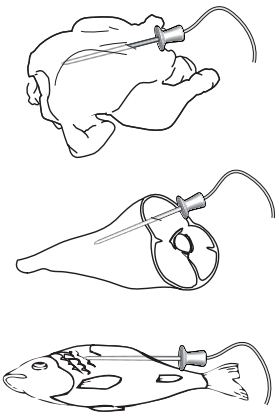
. FUNCTIONS USING STEAM

When you select a function that requires the use of steam, the display will always remind you to fill the water reservoir completely.

Once you have confirmed that you have filled it with drinking water up to the "MAX" mark, press OK select to go to the settings menu for the function.

. USING THE FOOD PROBE

Using the food probe enables you to measure the core temperature of the food during cooking.



Insert the food probe deep into the meat, avoiding bones or fatty areas.
Poultry: Insert the tip into the centre of the breast, avoiding hollow areas.
Joints or legs of meat: Insert the tip into the thickest part.
Fish (whole): Position the tip in the thickest part, avoiding the spine.

USING THE MANUAL FUNCTION

Place the food in the oven. We recommend placing the food on the wire shelf and positioning the dripping pan below it to collect any cooking juices.

Remove the cap covering the handle of the food probe and connect the plug. Make sure that the cable is to free to move before closing the oven door.

Select a manual function: The settings menu for the function allows you to change the temperature of the oven or the steam and the temperature required for the food probe.



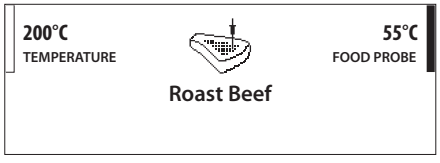
Once you have applied all the settings you require, press START to activate the function: An audible signal will sound and the display will indicate when the food probe has reached the required temperature.

Please note: You cannot connect the food probe once the function has been activated.

AUTO IN ASSISTED MODE

Some of the recipe functions in Assisted Mode allow you to use the food probe: Select the FOOD PROBE option and then follow the instructions given on the display.

When prompted to do so, place the dishes in the oven and connect the food probe to the appropriate plug.



Note: If preheating has been selected, you will not be able to add food or connect the food probe until this has finished.

. USING THE SPECIAL FUNCTIONS

PRESERVATION

We recommend using only fresh, high-quality fruit or vegetables to make jams and preserves.

Fill the jars with fruit or vegetables (precooked, if possible) and top them up with preserving liquid or canning syrup, leaving approx. 2 cm at the top. Then put the lids on loosely without tightening them. Place the wire shelf on level 2 with the dripping pan on the level below and place the jars on the wire shelf. Alternatively, you can place the jars directly on the dripping pan.

Activate the function. Once finished, tighten the lids on the jars fully (wearing oven gloves or protecting you hands with a heat-resistant cloth when doing so) and then leave them to cool down to room temperature.

Please note: We recommend using the "Disinfection" function to clean the jars effectively.

YOGHURT

Before activating the function, add approx. 100 g of commercially available fresh whole yoghurt to one litre of whole milk at room temperature.

Please note: If using unpasteurised milk, heat it to a simmer before leaving it to cool down to room temperature.

Pour the mixture into heat-resistant jars, cover them with heat-resistant lids or film and then place them on the wire shelf, inserted at level 2.
Select the function and set the duration to five hours (the temperature cannot be changed).
Once the function has finished, leave the yoghurt to cool in the refrigerator for several hours before serving. It will keep for 1-2 weeks. You can use some of this yoghurt to make another batch within 5-7 days.

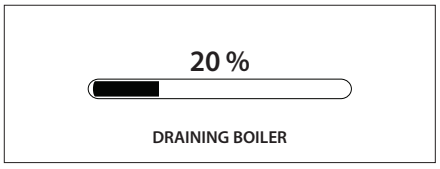
Please note: We recommend using the "Disinfection" function to thoroughly clean the utensils and jars you need to make yoghurt.

DRAIN

To prevent residual water from remaining inside the boiler, it is advisable to activate this function every time the oven will not be used for a certain period of time.

Please note: If the boiler is too hot, the function will not be activated until the temperature in the oven is below 60 °C. The function will be activated automatically once the compartment has reached this temperature.

Activate the function and follow the steps given on the display. Once finished, drain and rinse the water reservoir with drinking water.



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ARISTON

DESCALE

When used at regular intervals, this special function keeps the boiler in optimum condition.

Activate the function and follow the steps given on the display, pressing OK select to proceed.
For best results, we recommend filling the water reservoir with 250 ml of white vinegar and then topping it up with drinking water until the “MAX” mark.

Descaling takes around 30 minutes: Do not switch off the oven during this time. Cooking functions cannot be activated during the cleaning cycle.



Once finished, to prevent any residue from forming, rinse the water reservoir with drinking water and then activate the “Steam Cleaning” function with the oven empty.

STEAM CLEANING

This function softens deposits and food residues, which makes it easier to clean the oven. When used regularly, it enables you to easily remove any food residues or deposits in the compartment.

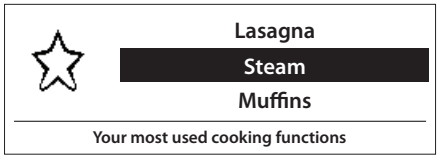
Please note: We recommend removing any accessories from the oven before activating this function.



Once finished, wait for the oven to cool down and then finish cleaning by drying the surfaces with a sponge or cloth.

. FAVOURITES

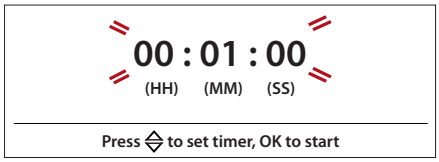
The oven will automatically compile a list of the functions that you use the most.
Press the ⏻ button to switch on the oven, then press ☆ to display the list of functions you use most frequently.



Use ∧ or ∨ to select the function you require, press OK select to confirm and then modify – if necessary – the settings according to your needs (those suggested are basic settings).
Once finished, press ▷ to activate the function.

. TIMER

When the oven is switched off, the display can be used as a timer.
To activate the function, make sure that the oven is switched off and then press OK select: The timer will flash on the display.



Use ∧ or ∨ to set the length of time you require and then press OK select to activate the timer. An audible signal will sound once the timer has finished counting down the selected time.

Please note: You can stop the timer at any time by pressing ⏻.

. KEYPAD LOCK

To lock the keypad, press and hold OK select and ≪ at the same time 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, it can be switched off at any time by pressing the ⏻ button.

COOKING TABLE

FOOD	FUNCTION	PREHEAT	TEMPERATURE (°C)	STEAM LEVEL	DURATION	LEVEL AND ACCESSORIES
Gateaux (cakes)		Yes	160	-	35-40	2
Cookies		Yes	165 - 175	-	12 - 15	2
Choux buns		Yes	190 - 200	-	25 - 30	2
Bread		Yes	180 - 190	Low - medium	35 - 40	2
Swiss rolls		Yes	230	-	7 - 8	2
Quiche		Yes	180 - 190	-	35 - 40	2
Puff pastry		Yes	180 - 190	-	15 - 20	2
Gnocchi		-	90 - 100	-	10 - 15	3 1
Frozen Buffalo wings		Yes	190 - 200	-	15 - 18	2
Turkey breast		Yes	200 - 210	Medium	50 - 60	2 1
Ribs		Yes	160 - 170	Low	80 - 90	2 1
Fish gratin		Yes	190 - 200	Low	15- 25	2 1
Fish terrine		-	75 - 80	-	60 - 90	3
Boiled eggs		-	90	-	20 - 25	3
Roasted vegetables		Yes	200 - 210	Medium - high	20 - 30	2 1
Beetroot		-	100	-	50 - 60	3 1
Red cabbage		-	100	-	30 - 35	3 1
White cabbage		-	100	-	25 - 30	3 1
White beans		-	100	-	75 - 90	3 2/1
Ready meal		-	100	-	18 - 25	3 2/1
Soup / broth		-	100	-	20 - 25	3
Vegetables		-	100	-	20 - 25	3 2/1
Rice / pasta		-	100	-	15 - 20	3 2/1
Potatoes		-	100	-	20 - 25	3 2/1
Meat in slices		-	100	-	15 - 20	3 2/1
Meat in sauce		-	100	-	25 - 30	3
Fish fillets		-	100	-	10 - 15	3 2/1

Steam	Forced Air	Forced Air + Steam	Finishing

STEAM DEFROST

FOOD		WEIGHT (g)	DURATION	RESTING TIME	TEMPERATURE (°C)	LEVEL AND ACCESSORIES
MEAT	Minced	500	25 -30	30 - 35	60	3 1
	Sliced			20 - 25	60	3 1
	Bratwurst	450	10 - 15	10 - 15	60	3 1
POULTRY	Whole	1000	60 - 70	40 - 50	60	3 1
	Fillets	500	25 - 30	20 - 25	60	3 1
	Legs		30 - 35	25 - 30	60	3 1
FISH	Whole	600	30 - 40	25 - 30	60	3 1
	Fillets	300	10 - 15	10 - 15	60	3 1
	Block	400	20 - 25	20 - 25	60	3 1
VEGETABLES	Block	300	25 - 30	20 - 25	60	
	Pieces	400	10 - 15	5 - 10	60	
BREAD	Bread loaf	500	15 - 20	25 - 30	60	
	Slices	250	8 - 12	5 - 10	60	
	Rolls / buns		10 - 12	5 - 10	60	
	Cake	400	8 - 10	15 - 20	60	
FRUIT	Mixed	400	10 - 15	5 - 10	60	
	Berries	250	5 - 8	3 - 5	60	

AUTO ASSISTED FUNCTIONS *

	RECIPE	DURATION	LEVEL AND ACCESSORIES
RICE AND PASTA	Lasagna	25 - 35	2
	Frozen Lasagna	40 - 50	2
	Black rice (300 g + 450 ml water)	20 - 60	3
	Basmati rice (300 g + 450 ml water)	25 - 30	3
	Long White Rice (300 g + 450 ml water)	35 - 40	3
	Bulgur (300 g + 600 ml water)	10 - 40	3
	Couscous (300 g + 300 ml water)	10 - 15	3

	RECIPE	DURATION	LEVEL AND ACCESSORIES
VEGETARIAN MEALS	Potato gratin	40 - 50	2
	Baked Potatoes	45 - 55	2
	Frozen gratin	20 - 30	2
	Stuffed tomatoes	30 - 35	2
	Stuffed peppers	35 - 40	2
	Stuffed Squash	20 - 30	2
	Stuffed Egg Plant	35 - 40	2

* Please note: For more information, recipes and helpful advice on using this function, read and download the Use and Care Guide at **docs.hotpoint.eu**

Wire shelf	Ovenware on the wire shelf	Dripping pan	Steamer tray	Food probe (optional)

	RECIPE	DURATION	LEVEL AND ACCESSORIES
MEAT	Hot dog, boiled	10 - 15	3 / 1
	Meat loaf	35 - 45	2
	Roast lamb	60 - 90	2 / 1
	Roast beef	40 - 60	2 / 1
	Roast veal	50 - 70	2 / 1
POULTRY	Steamed fillets	25 - 30	3 / 1
	Roast chicken	50 - 60	2 / 1
	Chicken pieces	25 - 30	3 / 1
	Roast duck	60 - 90	2 / 1
FISH	Steamed cutlets	12 - 18	3 / 1
	Fish fillets	15 - 20	3 / 1
	Steamed whole fish	35 - 55	3 / 1
	Baked Whole Fish	25 - 40	2
	Frozen gratin	35 - 45	2
	Mussels	8 - 12	3 / 1
	Shrimps	8 - 12	3 / 1
SIDE DISHES	Frozen vegetables	12 - 20	3 / 1
	Whole potato	30 - 40	3 / 1
	Potato pieces	20 - 30	3 / 1
	Broccoli	15 - 25	3 / 1
	Carrots	20 - 30	3 / 1
	Cauliflower	20 - 30	3 / 1
	Corn on cob	20 - 30	3 / 1
	Green beans	20 - 30	3 / 1
	Steamed peppers	8 - 12	3 / 1
	Steamed squash	5 - 10	3
	Asparagus	20 - 30	3 / 1
	Artichokes	40 - 55	3 / 1
	Brussels sprouts	20 - 35	3 / 1
	Potato wedges	30 - 40	2
	Frozen French fries	15 - 25	2

	RECIPE	DURATION	LEVEL AND ACCESSORIES
PIZZA & SALTY CAKES	Frozen pan pizza	12 - 20	2
	Frozen thin pizza	8 - 12	2
	Chilled pizza	7 - 12	2
	Home Made Pizza	12 - 18	2
	Quiche Lorraine	30 - 45	2
	Frozen quiche	20 - 30	2
BREAD / CAKES	Bread loaf	30 - 40	2
	Bread dough	10 - 15	2
	Frozen rolls	10 - 13	2
	Vacuum-packed rolls	8 - 10	2
	Canned rolls	10 - 14	2
	Cookies	10 - 15	2
	Meringues	50 - 60	2
	Muffins	15 - 20	2
	Sponge cake	35 - 50	2
	Scones	9 - 13	2
EGGS	Hard	15 - 18	3 / 1
	Medium	12 - 15	3 / 1
	Soft-boiled	9 - 12	3 / 1
DESSERT	Fruit compote	10 - 20	3 / 1
	Pre baked frozen fruit pie	15 - 20	2
	Fruit pie	20 - 30	2
	Soufflé	35 - 50	2
	Baked apples	20 - 30	2
	Crème brûlée	20 - 30	2 / 1

PRESERVATION			
FOOD	QUANTITY	TIME (MIN)	LEVEL AND ACCESSORIES
VEGETABLES	1 l	40 - 120	3 / 2/1
	500 ml	25 - 105	3 / 2/1
FRUIT	1 l	30 - 50	3 / 2/1
	500 ml	15 - 35	3 / 2/1

Note: This table of tested recipes has been compiled for certification authorities in accordance with the standard IEC 60350-1. It can be read by downloading the Use and Care Guide at **docs.hotpoint.eu**

Wire shelf	Ovenware on the wire shelf	Dripping pan	Steamer tray	Food probe (optional)

MAINTENANCE AND CLEANING

www

Download the Use and Care Guide from **docs.hotpoint.eu** for more information

Make sure that the appliance 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 appliance 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.
• Clean the glass in the door with a suitable liquid detergent.

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 remove the moisture generated by steaming, leave the oven to cool and then wipe the compartment with a cloth or the sponge provided. We recommend using the steam cleaning function regularly.

ACCESSORIES

• The majority of accessories can be washed in the dishwasher, including the shelf guides.
• The water reservoir and the food probe, however, are not dishwasher safe. Clean the water reservoir carefully using a sponge and a little pH-neutral detergent. Rinse with drinking water.
• The food probe can be cleaned using a damp cloth or kitchen towel.

BOILER

To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the "Drain" and "Descale" functions regularly.

REPLACING THE LIGHT

1. Disconnect the oven from the power supply.

2. Unscrew the cover from the light and carefully remove the seals and the washer.

3. Replace the light and screw the cover back on, taking care to refit the seals and the washer correctly.

4. Reconnect the oven to the power supply.

Please note: Use 10 W/12 V type G4, T300 °C halogen lamps. The bulb used in the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Lamps are available from our After-sales Service.
- Do not handle bulbs with your bare hands as your fingerprints could damage them.
Do not use the oven until the lamp cover has been refitted.

TROUBLESHOOTING

Download the Use and Care Guide from **docs.hotpoint.eu** for more information

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 oven is not producing steam.	Water reservoir not inserted correctly. Water reservoir empty.	Check whether the water reservoir has been placed in the correct position and whether it is filled with drinking water up to the "MAX" mark, then start the function you require again.
The display shows the letter "F" followed by a number.	Software problem.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F".

PRODUCT FICHE

The product fiche with energy data of this appliance can be downloaded from our website **docs.hotpoint.eu**

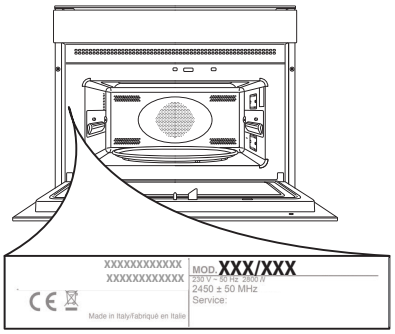
HOW TO OBTAIN THE USE AND CARE GUIDE

> Download the Use and Care guide from our website **docs.hotpoint.eu** (you can use this QR code), specifying the product's commercial code.

> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.



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