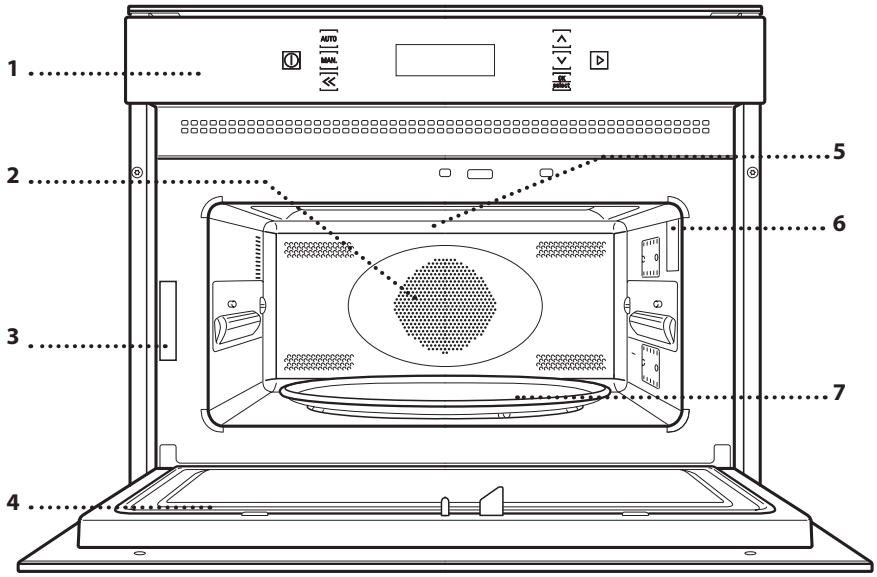
DAILY REFERENCE GUIDE

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.

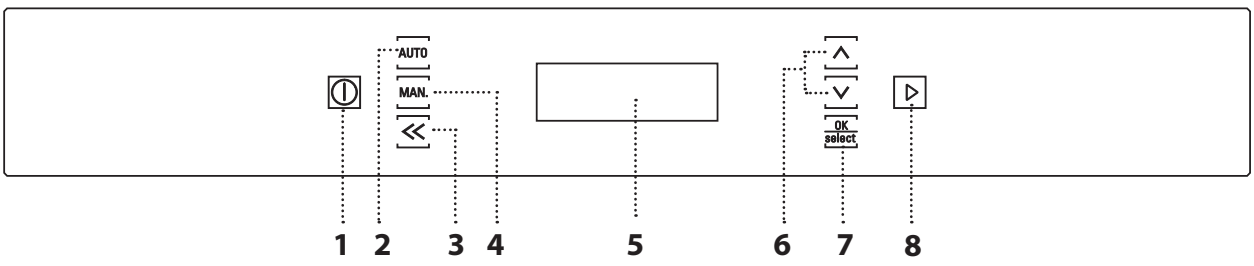
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

CONTROL PANEL



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

2. AUTOMATIC
For scrolling through the list of automatic functions.

3. BACK
For returning to the previous settings menu.

4. MANUAL
For scrolling through the list of manual functions.

5. DISPLAY

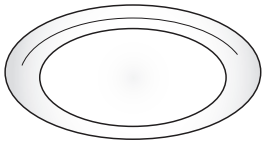
6. NAVIGATION BUTTONS
For changing the settings and values of a function.

7. CONFIRMATION BUTTON
For confirming a function selection or a set value.

8. START
For starting a function.
When the oven is switched off, it activates the "**Jet Start**" microwave function.

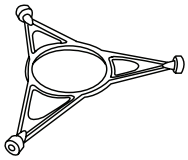
ACCESSORIES

TURNTABLE



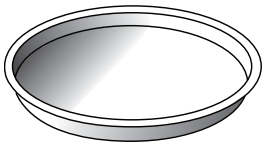
Placed on its support, the glass turntable can be used with all cooking methods.
The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking tray.

TURNTABLE SUPPORT



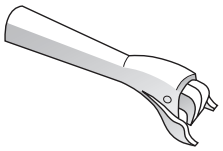
Only use the support for the glass turntable. Do not rest other accessories on the support.

CRISP PLATE



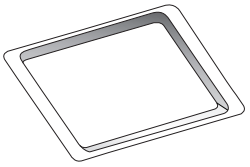
Only for use with the specific "Crisp Dynamic" function.
The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR THE CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

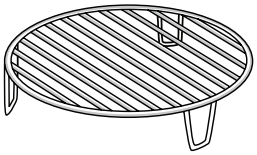
RECTANGULAR BAKING TRAY



Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves. Insert the tray horizontally, resting it on the rack in the cooking compartment.

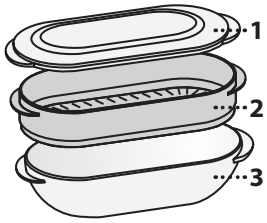
Please note: You do not need to remove the turntable and its support when using the rectangular baking tray.

WIRE SHELF



This allows you to place food closer to the grill, for perfectly browning your dish and for optimal hot air circulation. Place the wire shelf on the turntable, making sure that it does not come into contact with other surfaces.

STEAMER

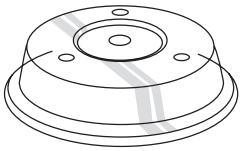


To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

To boil foods such as pasta, rice or potatoes, 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 cover (1) provided.
Always place the steamer on the glass turntable and only use it with the appropriate cooking functions, or with microwave functions.

COVER



Useful for covering food while it is cooking or heating in the microwave.
The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.
It is not suitable for use in convection cooking or with any of the grill functions (including "Crisp Dynamic").

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

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

FUNCTIONS

MAN. MANUAL FUNCTIONS

MICROWAVES
For quickly cooking and reheating food or drinks.

POWER	SUGGESTED USE
900 W	Quickly reheating drinks or other foods with a high water content
750 W	Cooking vegetables
650 W	Cooking meat and fish
500 W	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes
350 W	Slow, gently cooking. Perfect for melting butter or chocolate
160 W	Defrosting frozen foods or softening butter and cheese
90 W	Softening ice cream

Recommended accessories: **Cover**

CRISP DYNAMIC
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: **Crisp plate, handle for the Crisp plate**

GRILL
For browning, grilling and gratins. We recommend turning the food during cooking.
For best results, preheat the grill for 3-5 minutes.

Recommended accessories: **Wire shelf**

GRILL + MICROWAVES
For quickly cooking and gratinating dishes, combining the microwave and grill functions.

Recommended accessories: **Wire shelf**

TURBO GRILL + MICROWAVES
For quickly cooking and browning your food, combining the microwave, grill and convection oven functions.

Recommended accessories: **Wire shelf**

FORCED AIR
For cooking dishes in a way that achieves similar results to using a conventional oven.
The baking tray or other cookware that is suitable for oven use can be used to cook certain foods.

Recommended accessories: **Rectangular baking tray/wire shelf**

FORCED AIR + MICROWAVES
For preparing oven-baked dishes in a short amount of time.

Recommended accessories: **Wire shelf**

QUICK HEAT
For quickly heating the oven before activating a cooking cycle.
Wait for the function to finish before placing food inside the oven.

SETTINGS
For changing the oven settings (language, Eco mode, brightness, audible signal volume, clock).

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.

AUTO AUTOMATIC FUNCTIONS

With the automatic functions, simply select the type and weight or quantity of food to achieve the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses. The total time does not include preparation or preheating phases.

DEFROST DYNAMIC
For quickly defrosting various different types of food simply by specifying their weight.
Food should be placed directly onto the glass turntable. Turn the food when prompted.

CATEGORY	RECOMMENDED FOODS	WEIGHT
1	MEAT (mince, cutlets, steaks, roasting joints)	100 g - 2 kg
2	POULTRY (whole chicken, pieces, fillets)	100 g - 2.5 kg
3	FISH (whole, steaks, fillets)	100 g - 1.5 kg
4	VEGETABLES (mixed vegetables, peas, broccoli, etc.)	100 g - 1.5 kg
5	BREAD (loaves, buns, rolls)	100 g - 2 kg

REHEAT DYNAMIC



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.

CRISP DYNAMIC

For quickly reheating and cooking frozen foods and giving them a golden, crunchy top. Only use this function with the crisp plate provided. Turn the food when prompted.

CATEGORY	RECOMMENDED FOODS	WEIGHT
1	FRENCH FRIES (spread out in a single layer and sprinkle with salt before cooking)	300 - 600 g
2	PIZZA, THIN CRUST	250 - 500 g
3	PIZZA, THICK CRUST	300 - 800 g
4	CHICKEN WINGS, CHICKEN PIECES (Lightly oil the plate)	300 - 600 g
5	FISH FINGERS (Crisp plate must be preheated)	200 - 600 g

Required accessories: **Crisp plate, handle for the crisp plate**

COOK DYNAMIC

For oven-cooking foods quickly and achieving optimal results. Use cookware that is suitable for oven cooking and resistant to microwaves.

CATEGORY	FOOD	WEIGHT
1	ROAST CHICKEN	800 g - 1.5 k g
2	COOKIES	1 batch
3	WHOLE FISH	600 g - 1.2 kg
4	POTATO GRATIN	800 g - 2 kg
5	ROAST BEEF	800 g - 1.5 k g

STEAM DYNAMIC



For steam-cooking foods such as vegetables or fish, using the steamer provided. An initial preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Timings for this phase may vary. The oven then proceeds with steam-cooking the food, according to the time set.

Some indicative cooking times are as follows:
- FRESH VEGETABLES (250-500 g): 4-6 minutes;
- FROZEN VEGETABLES (250-500 g): 5-7 minutes;
- FISH FILLETS (250-500 g): 4-6 minutes.

Required accessory: **Steamer**

USING THE APPLIANCE FOR THE FIRST TIME

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 scroll along the display.



Use ∧ or ∨ to scroll through the list of available languages and select the one you require.
Press OK select to confirm your selection.

Please note: The language can subsequently be changed from the "Settings" menu.

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.



Use ∧ or ∨ to set the correct hour and press OK select : The two digits for the minutes will flash on the display.



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

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

DAILY USE

1. SELECT A FUNCTION

Press ⏻ to switch on the oven, then use **AUTO** or **MAN.** to access the menus for the manual and automatic functions.
To scroll through the menu, keep pressing **AUTO** or **MAN.** until the function you require is shown on the display: The display will show the icon for the function and the basic settings for it that you can change.



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.



When a setting is flashing on the display, use ∧ or ∨ to change it, then press OK select to confirm and continue to alter the settings that follow (if possible).



Note: Pressing ≪ allows you to change the previous setting again.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press ▷ to activate the function.



You can press ⏻ at any time to pause the function that is currently active.

. SAFETY LOCK

This function is automatically activated to prevent the oven from being switched on accidentally.



Open and close the door, then press ▷ to start the function.

.PAUSE

To pause an active function, for example to stir or turn the food, simply open the door.

To start it up again, close the door and press ▷

. JET START

When the oven is switched off, press ▷ to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

Every time the ▷ button is pressed again, the cooking time will be increased by a further 30 seconds.

. AUTOMATIC FUNCTIONS AUTO

CATEGORIES
When using certain automatic functions, you will need to select a category for the food you are cooking in order to achieve the best results.
The reference category corresponds to the number indicated at the top right of the display.
Refer to the table containing descriptions of the functions for information on all of the categories.

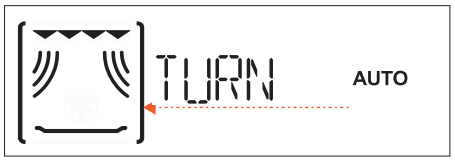


Once you have selected the category, most of the automatic functions will also require you to enter the weight of the food.

DEGREE OF DONENESS
Most of the automatic functions will prompt you to select how well done (minimum, low, medium, high, maximum) you require the food to be.
The degree of doneness can only be altered during the first 20 seconds of operation after activating the function: Activate the function and then press ∧ or ∨ to select the setting you require.



ACTIONS (STIRRING OR TURNING FOOD)
Certain automatic functions require you to turn or stir the food, for example, and will pause in order for you to do so.



Once the oven has paused cooking, open the door and carry out the action you are prompted to perform before closing the door again and pressing ▷ to continue with cooking.

Please note: When using the "Defrost Dynamic" function, the function will start again automatically after two minutes, even if you have not turned or stirred the food.

. RESIDUAL HEAT
In many cases, when food has been cooked, the oven will activate an automatic cooling process, which will be indicated on the display.



To view the clock during this process (with the oven switched off), press ≪ .

Please note: Opening the door will temporarily interrupt the process.

. TIMER
When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, press ∧ or ∨ .



Press OK select to activate the timer: An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

Once the timer has been activated, you can activate a function as well: The timer will continue to count down the selected time automatically without having any effect on the function.



To go back to viewing the timer, wait for the function to finish or switch off the oven by pressing ⏻ .

Please note: The timer does not activate any of the cooking cycles.
To change the time set for the timer, press ≪ to pause it and then press ≪ twice to go back to viewing the current time.

. SETTINGS
To change the oven settings, keep pressing **MAN.** until "SETTINGS" appears on the display and then press OK select to access the menu.
Use ∧ or ∨ to scroll through the menu and press OK select to access the setting you would like to change.
Use ∧ or ∨ to change the setting and press OK select to confirm.

COOKING TABLE

FOOD	FUNCTION	TEMP. (°C)/ GRILL LEVEL	POWER (W)	TIME	ACCESSORIES
Sponge cakes		160-180	-	30-60	
		160-180	90	25-50	
Filled pies (cheesecake, strudel, apple tart)		160-190	-	35-70	
Biscuits		170-180	-	10-20	
Meringues		100-120	-	40-50	
Rolls		210-220	-	10-12	
Loaves of bread		180-200	-	30-35	
Pizza/bread		190-220	-	20-40	
Pizza (0.4-0.5 kg)		-	-	14-16	
Quiche (vegetable tart, quiche lorraine)		180-190	-	40-55	
Quiche lorraine (1-1.2 kg)		-	-	18-20	
Lasagne/pasta bake		Medium	350-500	15-40	

FOOD	FUNCTION	TEMP. (°C)/ GRILL LEVEL	POWER (W)	TIME	ACCESSORIES
Roast lamb/veal/roast beef (1.3-1.5 kg)		170-180	-	70-80*	
		160-180	160	50-70*	
Roast beef – medium (1.3-1.5 kg)		170-180	-	40-60*	
Roast chicken/rabbit/duck (whole 1-1.2 kg)		210-220	-	50-70*	
		210-220	350	45-60*	
Chicken/rabbit/duck (fillets/pieces)		Medium - High	350-500	20-40*	
Chicken pieces (0.4-1 kg)		-	-	12-18	
Baked fish (whole)		High	160-350	20-40	
Fish fillets/slices		High	-	15-30*	
Stuffed vegetables (tomatoes, courgettes, aubergines)		Medium	500-650	25-50	
Toasted sandwiches		High	-	3-6	
Sausages/kebabs/spare ribs/ hamburgers		Medium - High	-	20-40*	
Sausages/burgers (0.2-1 kg)		-	-	6-16**	
Baked potatoes		Medium	350-500	20-40*	
Potato wedges (0.3-0.8 kg)		-	-	10-20**	
Baked fruit		Medium	160-350	15-25	
Vegetable gratin		High - Medium	-	15-25	
Fried vegetables (0.3-0.8 kg)		-	-	8-18	

* Turn the food halfway through cooking

** Preheat the Crisp plate for 3-5 minutes

www Download the Use and Care Guide from **docs.hotpoint.eu** for the table of tested recipes, compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350.

FUNCTIONS	Crisp	Grill	Grill + Microwaves	Turbo Grill + Microwaves	Forced Air	Forced Air + Microwaves

ACCESSORIES	Heatproof plate/container suitable for use in microwaves	Wire shelf	Crisp plate	Rectangular baking tray

CLEANING

Make sure that the appliance 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.

INTERIOR AND 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 door glass with a suitable liquid detergent.
• At regular intervals or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
• The grill does not need to be cleaned as the intense heat burns away any dirt: Use this function on a regular basis.

ACCESSORIES

All accessories are dishwasher safe with the exception of the crisp plate.
The crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the crisp plate to cool down before cleaning.

TROUBLESHOOTING

www 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 makes noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.
The display is showing "Err".	Software fault.	Contact you nearest After-sales Service Centre and state the letter or number that follows "Err".

PRODUCT FICHE

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

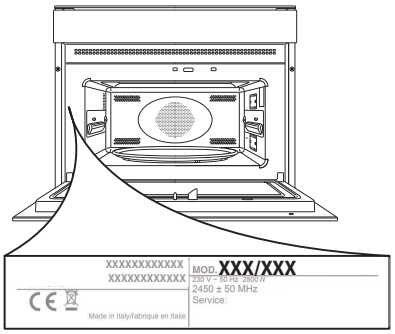
HOW TO OBTAIN THE USE AND CARE GUIDE

> www 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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