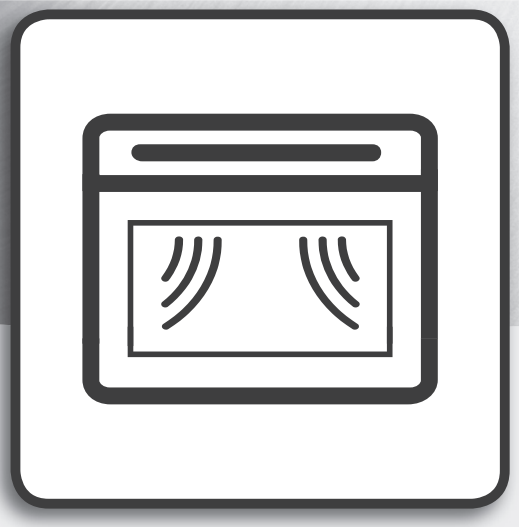
Hotpoint

ARISTON



Health & Safety, **Use and Care** and **Installation** guide

www.hotpoint.eu/register

ENGLISH 3

ENGLISH
HEALTH & SAFETY, **USE & CARE** and **INSTALLATION** GUIDE



THANK YOU FOR BUYING AN HOTPOINT-ARISTON PRODUCT.
In order to receive a more complete assistance,
please register your appliance on **www.hotpoint.eu/register**

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SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance carefully read these safety instructions.
Keep them close at hand for future reference.
These instructions and the appliance itself provide important safety warnings, to be observed at all times.
The manufacturer declines any liability for failure to observe these safety instructions, for inapropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

WARNING: The appliance and its accessible parts become hot during use, children less than 8 years of age shall be kept away unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
WARNING: Avoid touching heating elements or interior surface - risk of burns.
WARNING: If the door or door seals are damaged, the oven must not be operated until it has beenrepaired by a competent person.
WARNING: Liquids and other foods must not be heated in selaed containers since they are liable to explode.
The microwave oven is intended for heating foor and beverages. Drying of food or cloathing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
The contents of feeding bottels and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
Eggs in their shell and shole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.
Overheated oils and fats catch fire easily. Always be vigilant when cooking foods rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.
Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven (if present).
Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.
Only use utensils suitable for use in a microwave oven.
Do not obstruct hot air vents at the front of the oven.
If smoke is emitted switch off or unplug the appliance and keep the door closed in order to stifle any flames.

PERMITTED USE

This appliance is solely for domestic, not professional use.
Do not use the appliance outdoors.
Do not store explosive or flammable substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote controlled system.
This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential environments;
- Bed and breakfast type environments.

No other use is permitted (e.g. heating rooms).

INSTALLATION

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
Children should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation.
The appliance must be handled and installed by two or more persons. Use protective gloves

to unpack and install the appliance.
After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.
The appliance must be disconnected from the power supply before any installation operation.
During installation, make sure the appliance does not damage the power cable.
Only activate the appliance when the installation has been completed.
This appliance is intended to be used built-in. Do not use it freestanding.
Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.
After installation, the bottom of the appliance must no longer be accessible.
Do not obstruct the minimum gap between the worktop and the upper edge of the oven.
Only remove the oven from its polystyrene foam base at the time of installation.
After unpacking the appliance, make sure that the appliance door closes properly.
In the event of problems, contact the dealer or your nearest After-sales Service.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.
If the fitted plug is not suitable for your socket outlet, contact a qualified technician.
The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.
If the power cable is damaged, replace with an identical one.
The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations.
Contact an authorized service center.
For appliances with fitted plug, if the plug is not suitable for you socket outlet, contact a qualified technician.
Do not use extension leads, multiple sockets or adapters.
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces.
The electrical components must not be accessible to the user after installation.
Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
The rating plate is on the front edge of the oven (visible when the door is open).
In case of replacement of power cable, use only following type(s): H05 RR-F 3 x 1.5 mm^2.
It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.

CLEANING AND MAINTENANCE

Wear protective gloves for cleaning and maintenance.
The appliance must be disconnected from the power supply before any maintenance operation.
Never use steam cleaning equipment.
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to microwave energy.
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
The oven shall be cleaned regularly and any food deposits removed.
Ensure the appliance is cooled down before carrying out any cleaning or maintenance.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol ♻.
The various parts of the packaging must therefore be disposed of responsibility and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped.
This appliance is manufactured with recyclable ♻ or reusable materials.
Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchase the appliance.
This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe.
Use dark lacquered or enamelled baking moduls as they absorb heat far better.
Food requiring prolonged cooking will continue to cook
even once the oven is switched off.

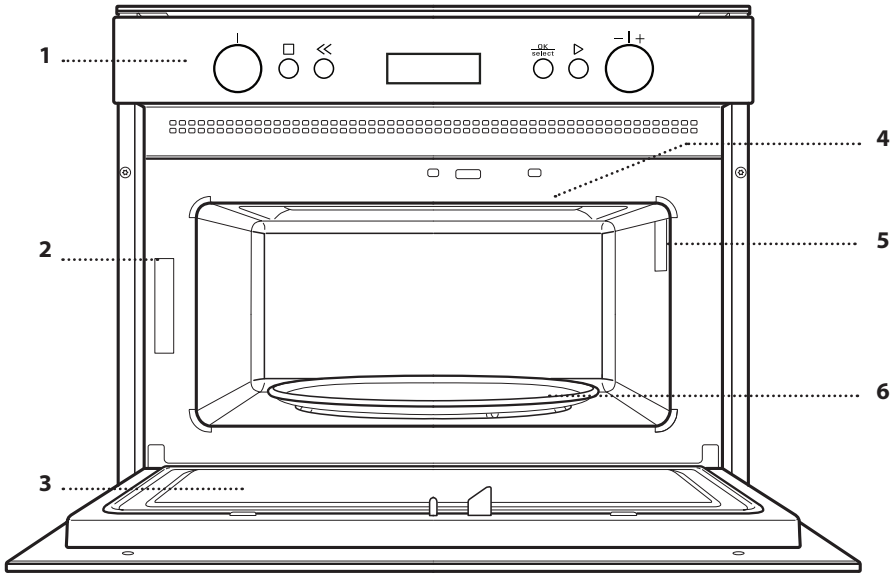
DECLARATION OF CONFORMITY

This appliance has been designed, constructed and distributed in compliance with the requirements of European Directives:
LVD 2014/35/EU, EMC 2014/30/EU and RoHS 2011/65/EU.

This appliance, which is intended to come into contact with foodstuffs, complies with European Regulation n. 1935/2004/EC.

This appliance meets the Eco Design requirements of European Regulations n. 65/2014, and n. 66/2014 in conformity to the European standard EN 60350-1.

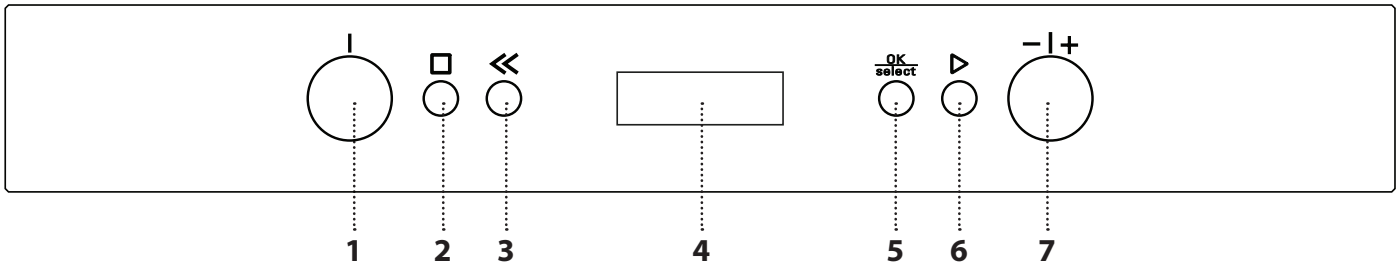
PRODUCT DESCRIPTION



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

Please note: Once cooking is complete and the oven has been switched off, the cooling fan may continue to run for a certain period of time.

CONTROL PANEL



1. SELECTION KNOB
For switching the oven on by selecting a function.
Turn to the "0" position to switch the oven off.

2. STOP
For stopping the function that is currently active at any time and putting the oven into standby mode.

3. BACK
For returning to the previous menu.

4. DISPLAY

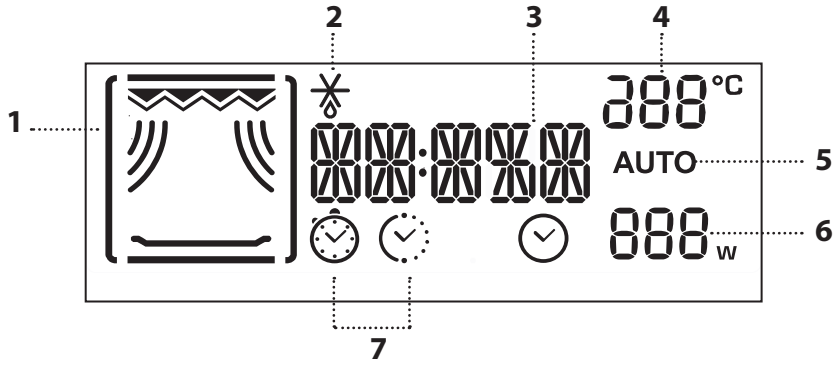
5. CONFIRMATION BUTTON
For confirming a selected function or a set value.

6. START
For starting a function immediately. When the oven is switched off, this button activates the "Jet Start" microwave function.

7. ADJUSTMENT KNOB
For scrolling through the menus and applying or changing settings.

Please note: The knobs are push-activated. Press down on the centre of the knob to release it from its seating.

DESCRIPTION OF DISPLAY



1. Symbol for the function selected
2. Defrost function
3. Clock; information and function duration
4. Function settings (type of food, grill level)
5. Automatic functions
6. Microwave power
7. Setting the time and function duration

ACCESSORIES

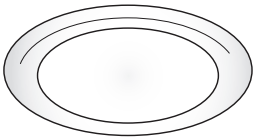
There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used for 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.

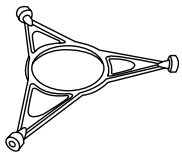
TURNTABLE



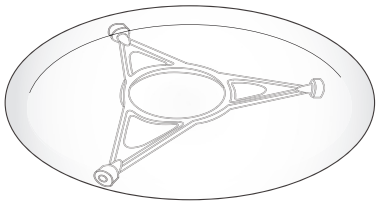
Placed on its support, the glass turntable can be used with all cooking methods.

The turntable must always be used as a base plate for other containers and accessories.

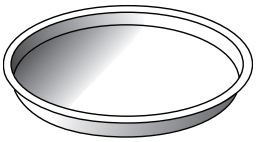
TURNTABLE SUPPORT



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

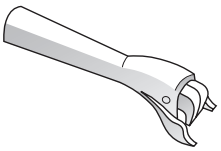


CRISP PLATE

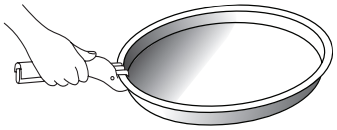


Only for use with the specific "Dynamic Crisp" function.
The crisp plate must always be placed in the centre of the glass turntable and can be preheated when empty, using the special function for this purpose only.
Place the food directly on the crisp plate. Do not place any other accessories on the crisp plate as the intense heat could damage them.

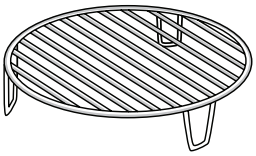
HANDLE FOR THE CRISP PLATE



The crisp plate heats up very quickly: The handle supplied allows it to be removed from the oven safely.
Hook the handle to the edge of the crisp plate and squeeze firmly to ensure a good grip.

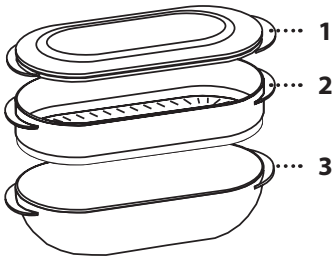


WIRE SHELF



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

STEAMER



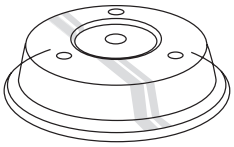
For steam cooking food using the function designed specifically for this purpose.

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.

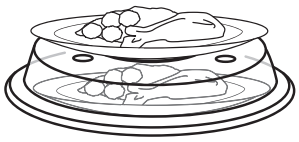
To boil foods such as pasta, rice or potatoes, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking. To make best use of the properties of steam and guarantee the best possible cooking results, close the steamer with the appropriate cover (1).

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 reheating 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 with convection cooking or with any of the grill functions (including “Crisp Dynamic”).



Please note: The number and type of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately from the After-sales Service.

FUNCTIONS

MICROWAVE

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
900 W	Quickly heating drinks or other foods with a high water content
750 W	Cooking vegetables
650 W	Cooking meat and fish
500 W	Cooking meat-based sauces, or sauces containing cheese or egg. For finishing meat stews 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 accessory: **cover**

CRISP DYNAMIC

Using microwaves and the grill, the crisp plate quickly reaches the ideal temperature for perfectly browning both the upper and lower surfaces of the food.
This function is designed for reheating or cooking pizzas and other pastry-based foods. It can also be used for frying bacon and eggs, sausages, potatoes, French fries, hamburgers and other meats, etc. without adding oil (or by adding only a very small amount of oil). This function must only be used with the special crisp plate provided, which must be placed in the centre of the glass turntable.
We recommend preheating the plate for 2-3 minutes before cooking any foods that do not require long cooking times, such as pizza or desserts.

Accessories required: **crisp plate, handle for the crisp plate**

GRILL

For browning and grilling food or for making gratins. We recommend turning the food during cooking.
It is designed for browning foods such as cheese on toast, hot sandwiches, potato croquettes, sausages and vegetables. We recommend arranging the items of food on the wire shelf and turning them during cooking.
Make sure that the utensils you use are heat resistant and suitable for oven cooking. For best results, preheat the grill for 3-5 minutes.

Recommended accessory: **wire shelf**

GRILL + MICROWAVE

For quickly cooking and gratinating dishes, combining the microwave and grill functions. It is designed for lasagne, fish and potato gratins.
Place the food on the wire shelf, on the glass turntable or in microwave-safe containers suitable for oven use.

Recommended accessory: **wire shelf**

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 on the glass turntable. Turn the food when prompted.
Food should be placed directly on the glass turntable.
Turn the food when prompted. Allowing the food to stand for a couple of minutes once the defrosting program has finished will always improve the result.

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 will automatically calculate the power level and the time required to obtain the best possible results in the least amount of time. Allowing the food to stand for a couple of minutes once the program has finished will always improve the result, especially when defrosting frozen foods. Place the food on a heatproof, microwave-safe dish and cover it if possible.

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. If necessary, wait for the crisp plate to finish preheating before adding food.

CATEGORY	FOOD	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

Accessory required: **crisp plate, handle for the crisp plate**

STEAM DYNAMIC

For cooking natural and healthy dishes using the properties of steam, which is supplied by the special steamer provided. Use this function to steam cook foods such as fish or vegetables.

The 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 to steam cook the food according to the time set.

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

Required accessory: **steamer**

SETTI **SETTINGS**

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

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

HOW TO USE THE MICROWAVE OVEN

Read the safety instructions carefully before using the product

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: Turn the *adjustment knob* to scroll through the list of available languages and select the one you require.

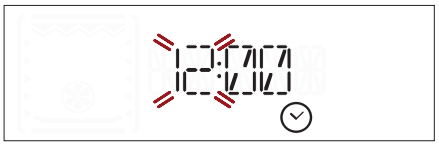


Press OK select to confirm your selection.

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.



Turn the *adjustment knob* to set the correct hour and press OK select: The two digits for the minutes will flash on the display.



Turn the *adjustment knob* to set the minutes and press OK select to confirm.

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

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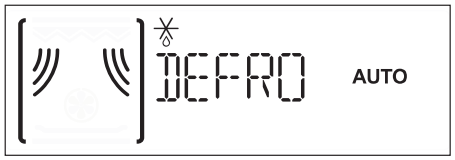
DAILY USE

1. SELECT A FUNCTION

Turn the *adjustment knob* until the function you require is shown on the display: The display will show the icon for the function and its basic settings.



To select an item from the menu (the display will show the first available item), turn the *adjustment knob* until the item you require is shown.



Press OK select to confirm your selection: The display will show the basic settings.

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.



With the setting flashing on the display, turn the *adjustment knob* to change the setting, then press OK select to confirm and continue with the settings that follow.



Please 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

CATEGORIES
When using certain automatic functions, you will need to select a category for the food you are cooking.
The reference category corresponds to the number indicated at the top right of the display.

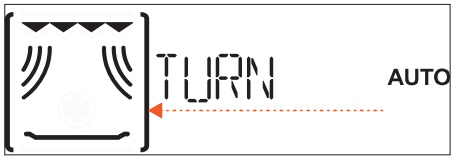


Refer to the table containing descriptions of the functions for information on all of the categories.

DEGREE OF DONENESS
Most of the automatic functions will prompt you to select how well done you require the food to be. The degree of doneness can be altered during the first 20 seconds of operation after activating the function: Activate the function, then turn the *adjustment knob* to select the setting you require.



ACTIONS (STIRRING OR TURNING FOOD)
Certain automatic functions will pause to allow you to turn or stir the food.



Once the oven has paused cooking, open the door and carry out the action you are prompted to perform. Then close the door again and press ▷ to continue cooking.

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

. 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, turn the *adjustment knob*.



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

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.

Once the timer has started, you can activate a function: The timer will continue to count down independently without interfering with the function itself.



To go back to viewing the timer, wait for the function to finish or stop the oven function by pressing □

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USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best functions to use for any given food.
The cooking times refer to the cooking cycle for the food inside the oven, excluding the preheating phase (where required).
The settings and cooking times are approximate and depend on the amount of food and the type of accessory/ies used.
Always cook food for the minimum cooking time given and check that is it cooked through.
For best results, follow the recommendations in the cooking table carefully when selecting accessories.

MICROWAVE COOKING TIPS

Microwaves only penetrate food to a certain depth; you should therefore space the food out as much as possible when cooking multiple items at the same time.
Smaller items cook more quickly than larger items: To ensure uniform cooking, cut food into pieces of equal size.

Moisture evaporates during the microwave cooking process: Using a microwave-resistant cover helps to reduce moisture loss.

When you remove food from a microwave, it will often continue cooking for some time afterwards. We therefore recommend always allowing a couple of minutes of standing time once the cooking cycle has finished.

It is a good idea to stir food when cooking it in the microwave, as this brings the more well-cooked parts at the outside edges towards the middle and vice versa.

Place thin slices of meat one on top of the other or overlapping. Thicker slices, such as meat loaf and sausage, should be placed next to one another.

CLING FILM AND PACKAGING
Remove any twist ties from paper or plastic bags before placing them in the oven for microwave cooking.
Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during cooking.

LIQUIDS
Liquids may overheat beyond boiling point without visibly bubbling.
This could cause hot liquids to suddenly boil over.
To prevent this possibility:
. Avoid using containers with narrow necks.
. Stir the liquid before placing the container in the microwave oven and leave the teaspoon in the container.
. After heating, stir again before carefully removing the container from the microwave oven.

FROZEN FOOD
For best results, we recommend defrosting food directly on the glass turntable. You can also use a lightweight, microwave-safe plastic container if needed.
Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting.
Separate food once it starts to defrost: the separated portions will defrost more quickly.

FOOD FOR INFANTS
When heating food or liquids in a baby bottle or a baby food jar, always stir and check the temperature before serving.
This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.
Make sure the lid and the teat are removed before heating.

PIZZA

To ensure uniform cooking and make the pizza base crispy in a short amount of time, we recommend using the “Crisp Dynamic” together with the special accessory supplied.

MEAT AND FISH

To obtain perfect surface browning quickly while keeping the inside of the meat or fish soft and juicy, we recommend using the “Grill + MW” function. For best results, set the microwave power to between 160 and 350 W.

COOKING TABLES

FOOD	FUNCTION	PRE HEATING	GRILL LEVEL	POWER (W)	TIME (MIN)	ACCESSORIES
Sponge cake		-	-	-	7 - 15	
Fruit pie		-	-	-	12 - 20	
Cookies		-	-	-	5 - 10	
Savoury tarts and quiche lorraine (1 - 1.2 kg)		-	-	-	18 - 25	
Ready meals (250 - 500 g)		-	-	750	4 - 7	-
Lasagne/pasta bake		-	2	350 - 500	15 - 40	
Frozen lasagne (500 - 700 g)		-	-	500 - 750	14 - 20	-
Pizza (300 g)		-	-	-	14 - 16	
Meat (chops, steak)		-	3	500	10 - 15	
Poultry (whole, 800 g - 1.5 kg)		-	3	350 - 500	30 - 45 *	
Chicken fillets or pieces		-	3	350 - 500	10 -17	
Roasts		-	2	350 - 500	25 - 40 *	
Sausages/kebabs		-	2 / 3	-	20 - 40 *	
Sausages/hamburgers		Yes **	-	-	6 - 16 *	
Fish (steaks or fillets)		Yes	3	160 - 350	15 - 30 *	
Whole fish		-	3	160 - 350	20 - 40 *	
Roast potatoes		-	2	350 - 500	30 - 50 *	
Potato wedges		-	-	-	25 - 30	
Baked apples		-	2	160 -350	15 -25	

* Turn the food halfway through cooking

** Preheat the crisp plate for 3-5 minutes

FUNCTIONS	Crisp Dynamic	Grill	Grill + Microwave
ACCESSORIES	Heatproof plate/container suitable for microwave use	Wire shelf	Crisp plate

TESTED RECIPES

Compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350-1.

FOOD	FUNCTION	WEIGHT (g)	COOKING TIME (min:sec)	TEMP./ GRILL LEVEL	POWER (W)	PREHEAT.	ACCESSORIES
Pastry cream		1000	12:00 - 13:00	-	650	-	Microwave-safe container (Pyrex 3.227)
Sponge cake		475	8:00 - 10:00	-	750	-	Microwave-safe container (Pyrex 3.827)
Meat loaf		900	13:00 - 14:00	-	750	-	Microwave-safe container (Pyrex 3.838)
Potato gratin		1100	28:00 - 30:00	190	350	-	Microwave-safe container (Pyrex 3.827)
Chicken		1200	35:00 - 40:00	210	350	-	Microwave-safe container (Pyrex 3.220)
Defrosting meat (turn halfway through the defrosting process)		500	10:30	-	160	-	Turntable
Toast		-	4:00 - 6:00	3	-	Yes	Wire shelf 

FUNCTIONS	Grill	Grill + Microwave
		

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 cloth. If they are very dirty, add a few drops of mild 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.
- To remove particularly stubborn food residue, we recommend boiling a cup of tap water by placing it in the microwave at maximum power for a few minutes: The steam created will soften the residue and make it easier to remove.

Note: Adding lemon juice to the water helps to eliminate cooking odours.

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. To remove stubborn dirt, rub gently with a cloth. Always leave the crisp plate to cool down before cleaning.

TROUBLESHOOTING

Any problems that arise or faults that occur can often be resolved easily.
Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself.
If the problem persists, contact your nearest After-sales Service Centre.

! Read the safety instructions carefully before carrying out any of the following work

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
	Fault	Turn the oven off and on again to see whether the fault persists
The buttons are not working	Oven is switched off.	Turn the ***selection knob*** to select a function and switch on the oven.
The time is flashing	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section
The display is showing "Err"	Software fault.	Contact you nearest After-sales Service Centre and state the letter or number that follows "Err".
The brightness of the display is reduced	ECO function enabled.	From the "Settings" - "ECO" section, select the "No" option to deactivate it.
The oven is making noises, even when it is switched off	Cooling fan active.	Open the door or wait until the cooling process has finished.

TECHNICAL DATA

www A complete product specification, including the energy efficiency ratings for this oven, can be consulted at and downloaded from our website **www.hotpoint.eu**

AFTER-SALES SERVICE

BEFORE CONTACTING THE CUSTOMER SUPPORT SERVICE

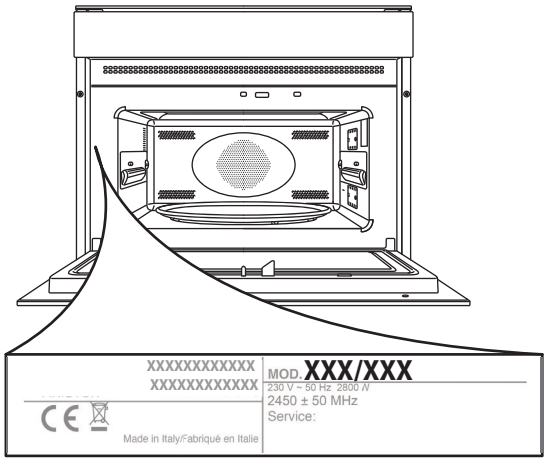
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

2. Turn the oven off and on again to see whether the fault persists.

IF THE FAULT PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

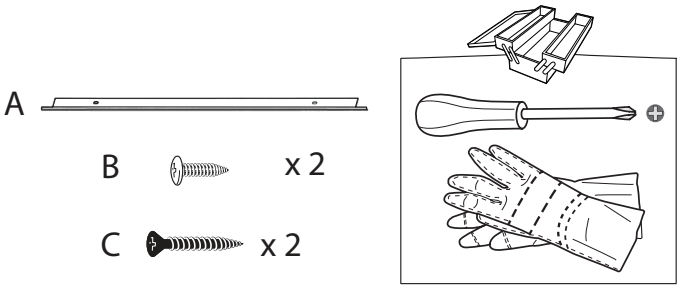
- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand edge of the cooking compartment when the oven door is open).
- Your full address
- A contact telephone number

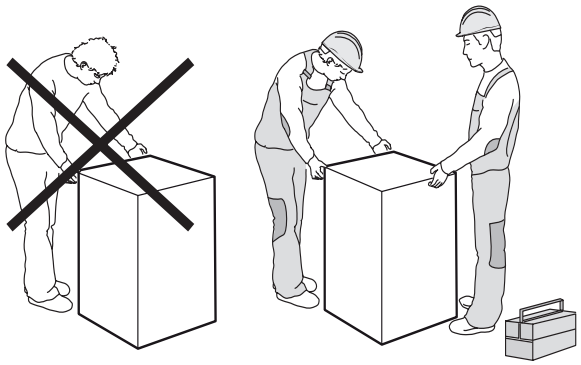


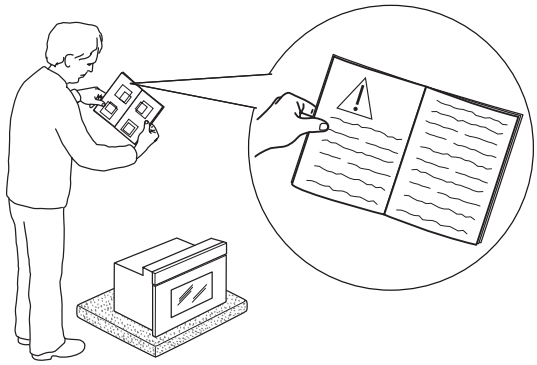
Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

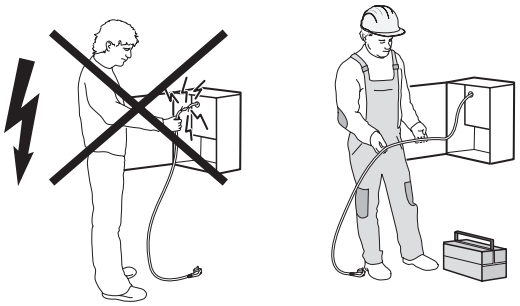
Please refer to the enclosed warranty leaflet for more information on the warranty.

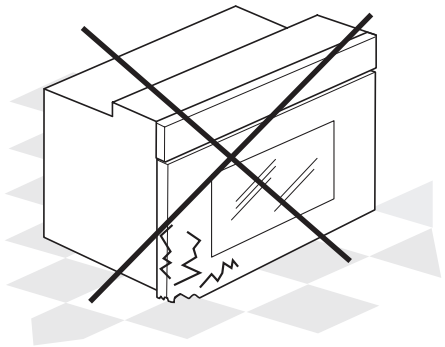
Manufacturer:
Whirlpool Europe s.r.l. - Socio Unico
Viale Guido Borghi 27
21025 Comerio (VA)
Italy

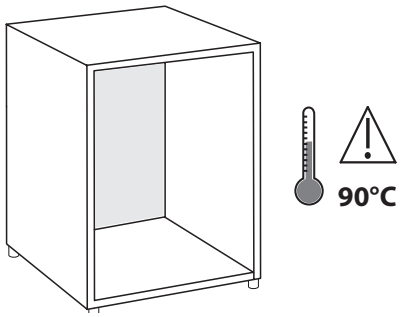

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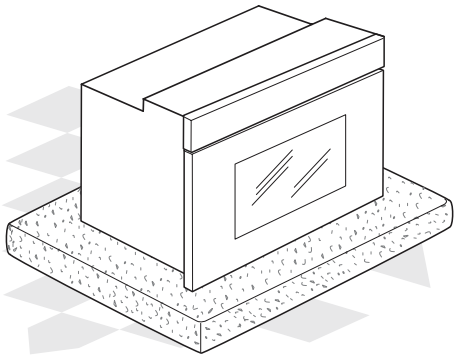


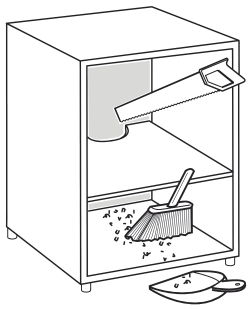


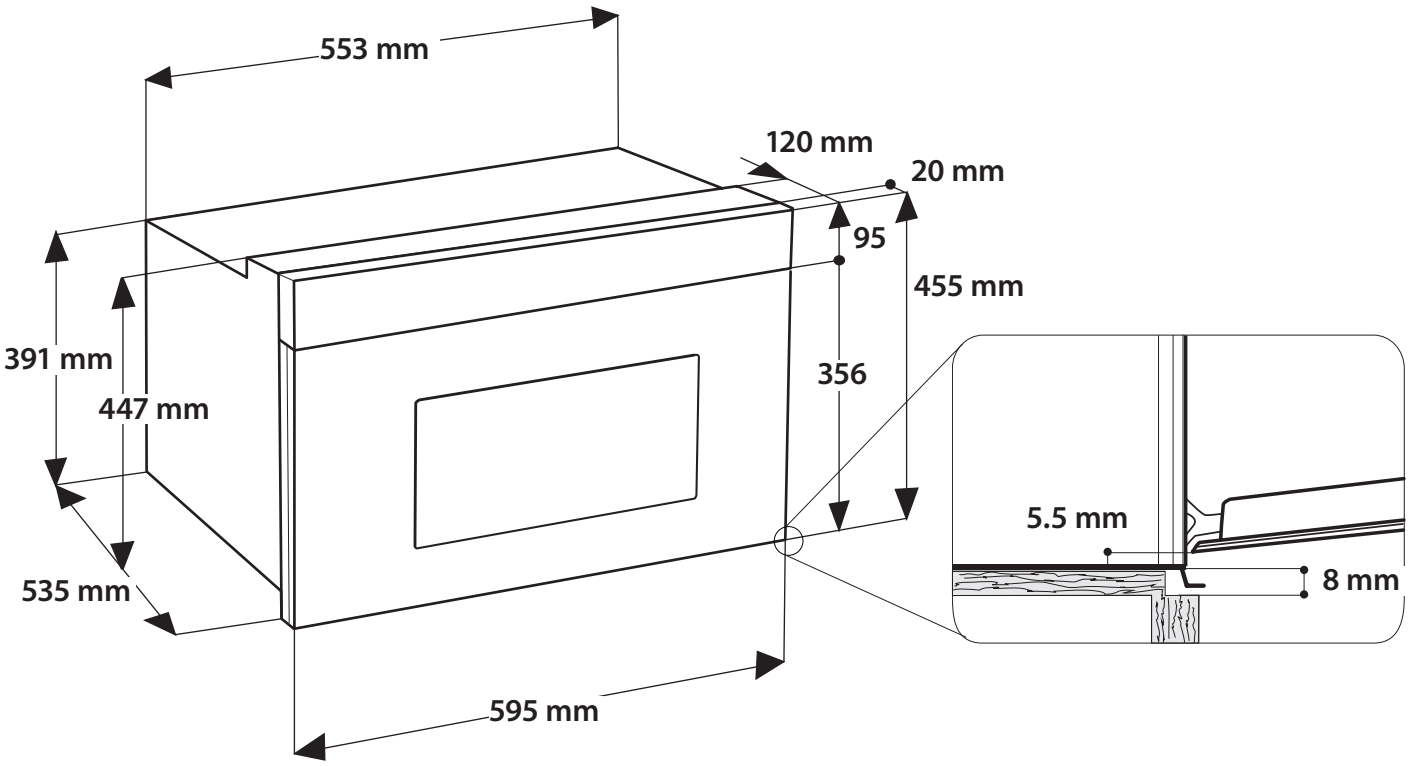


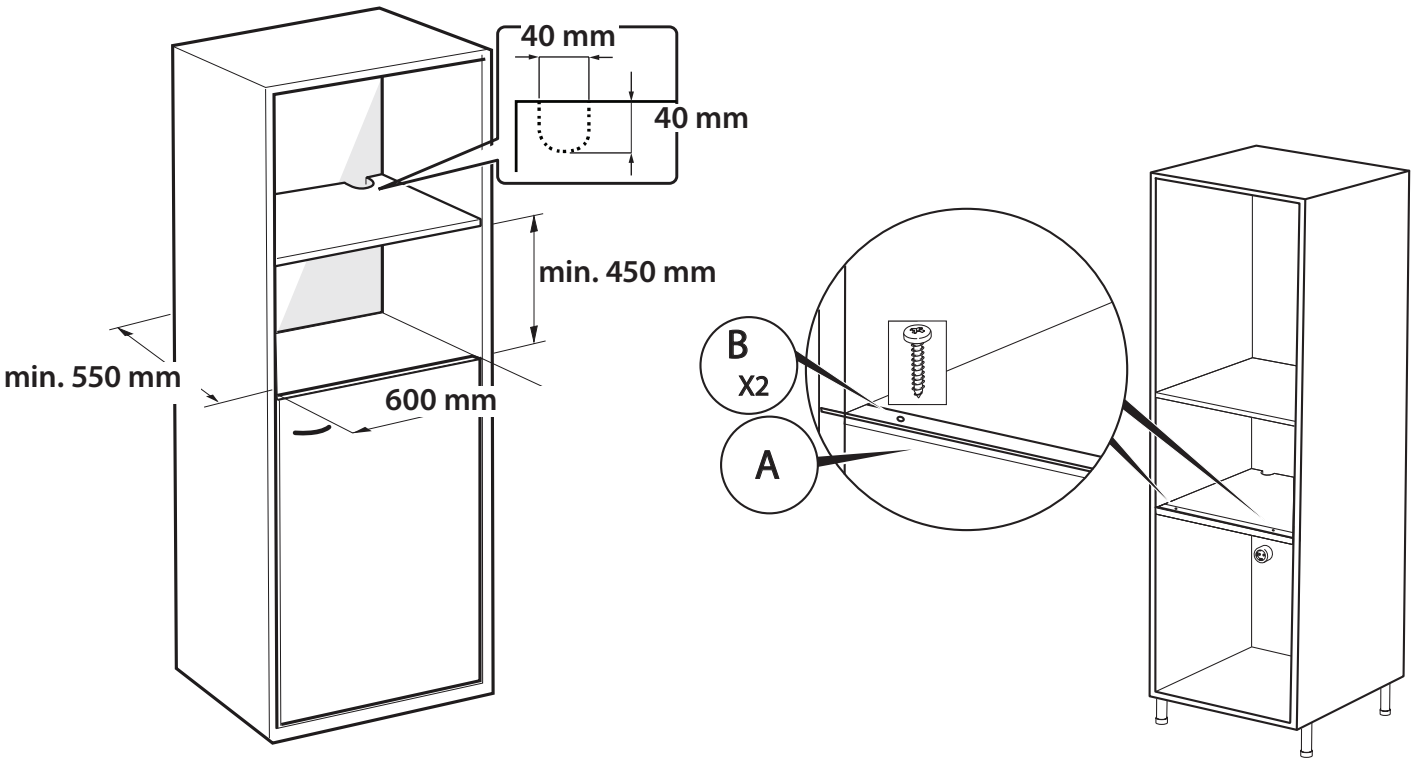



90°C

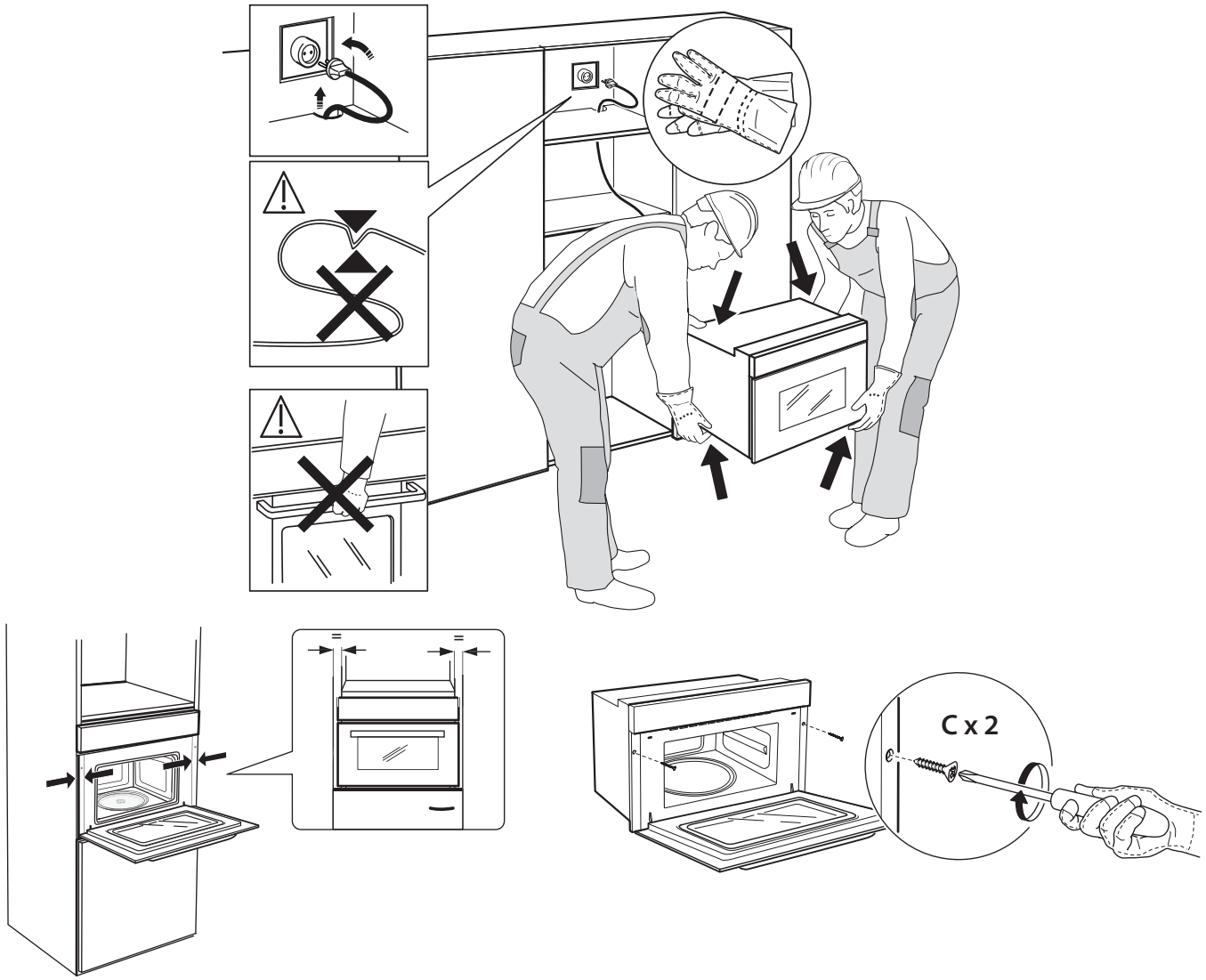


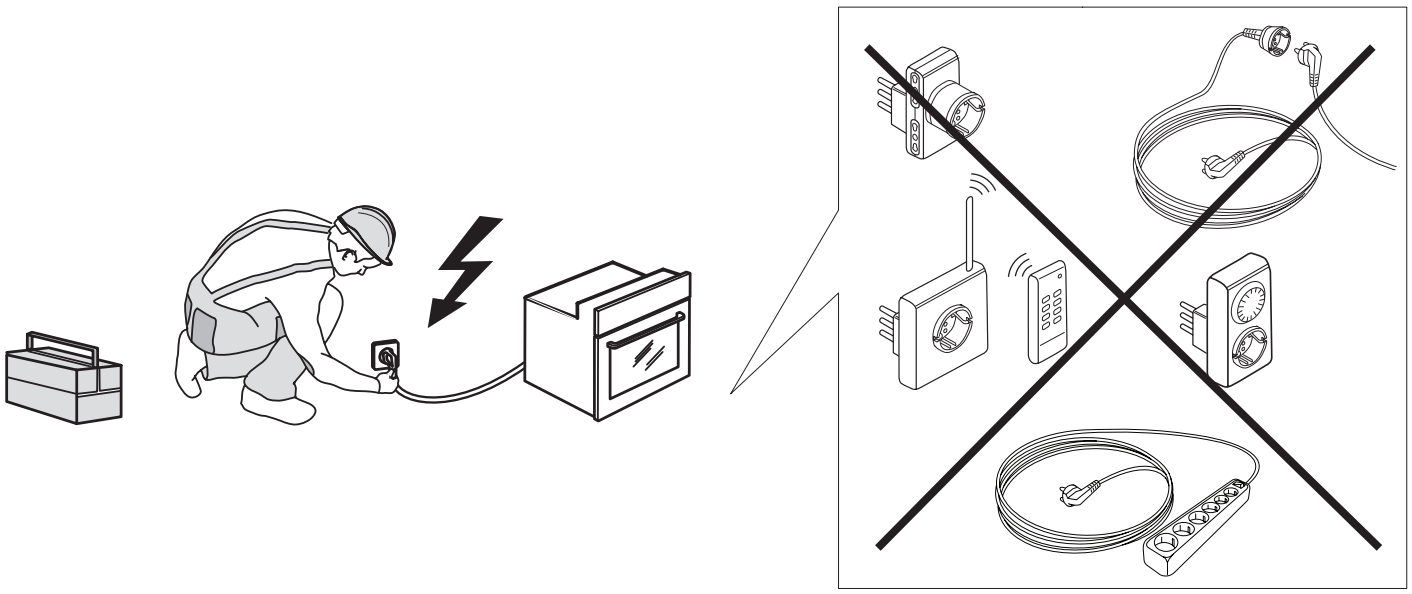






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