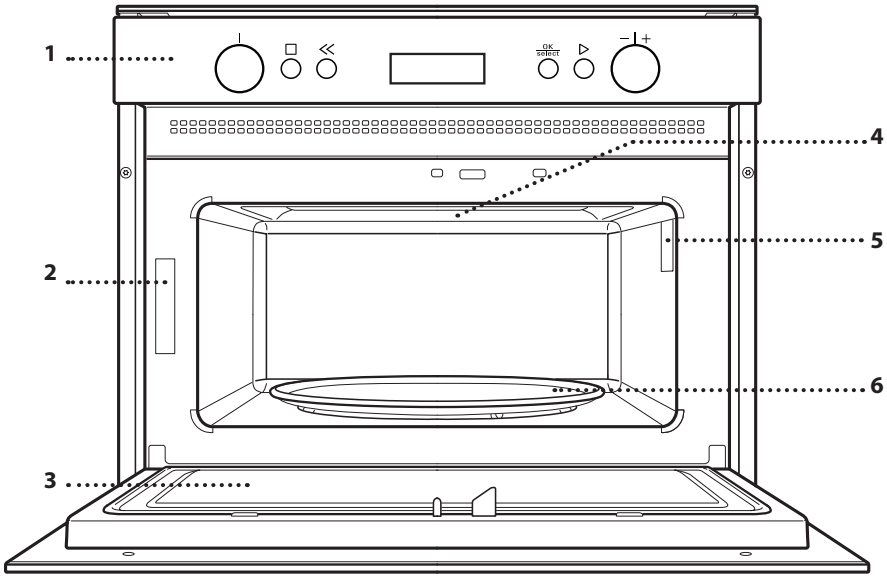
DAILY REFERENCE GUIDE

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.

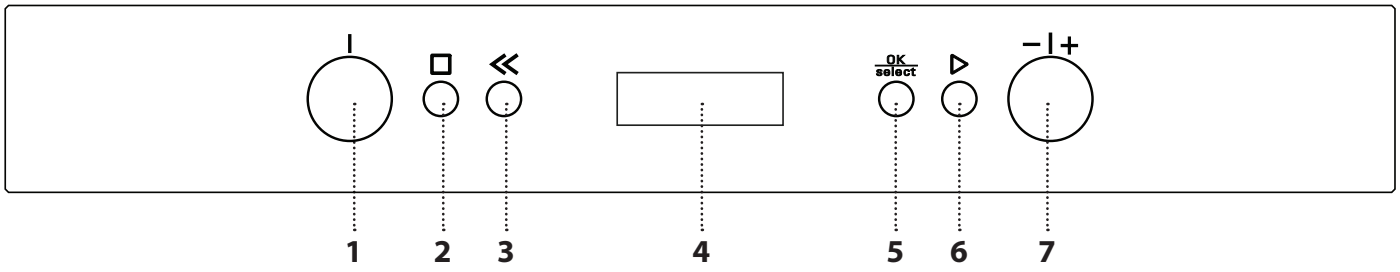
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



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

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.

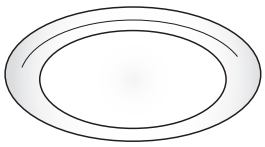
6. START
For immediately starting a function. When the oven is switched off, it activates the "**Jet Start**" microwave function.

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

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

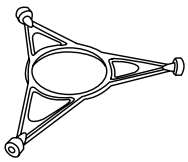
ACCESSORIES

TURNTABLE



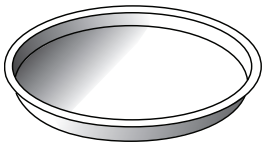
Placed on its support, the glass turntable can be used with all cooking methods.
The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking tray.

TURNTABLE SUPPORT



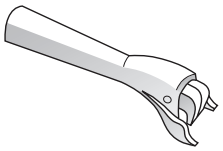
Only use the support for the glass turntable. Do not rest other accessories on the support.

CRISP PLATE



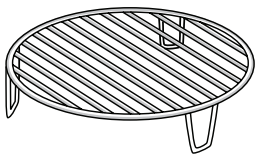
Only for use with the specific "Crisp Dynamic" function.
The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR THE CRISP PLATE



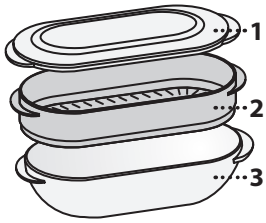
Useful for removing the hot Crisp plate from the oven.

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

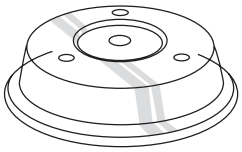


To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

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**

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**

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**

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.

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 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.

DAILY USE

1. SELECT A FUNCTION

Turn the *selection 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.



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.

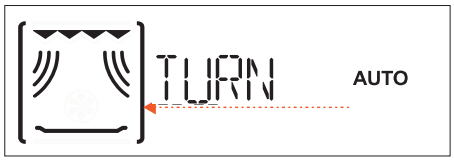


Refer to the table containing descriptions of the functions for information on all of the categories.

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 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.

. 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 activate 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 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.



COOKING TABLE

FOOD	FUNCTION	HEATING UP	GRILL LEVEL	POWER (W)	TIME (MIN)	ACCESSORIES
Sponge cake		-	-	-	7 - 15	
Fruit pie		-	-	-	12 - 20	
Biscuits		-	-	-	5 - 10	
Savoury bakes or 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 *	
Baked 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

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

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**

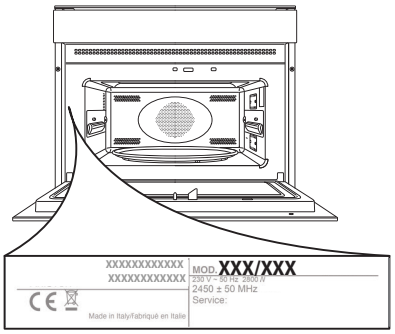
HOW TO OBTAIN THE USE AND CARE GUIDE

> 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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Printed in Italy

Hotpoint ARISTON