Read the safety instructions carefully before using the product

PRODUCT DESCRIPTION

1. Control panel
2. Fan
3. Circular heating element (non-visible)
4. Shelf guides (the level is indicated on the front of the oven)
5. Door
6. Upper heating element/grill
7. Lamp
8. Identification plate (do not remove)
9. Bottom heating element (non-visible)

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. BACK
   For returning to the previous settings menu.

3. DISPLAY
4. CONFIRMATION BUTTON
   For confirming a selected function or a set value.

5. 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.

THANK YOU FOR PURCHASING A HOTPOINT - ARISTON PRODUCT

To receive more comprehensive help and support, please register your product at www.hotpoint.eu/register

Download the safety instructions and the Use and Care Guide by visiting the website docs.hotpoint.eu, and follow the procedure indicated on the back.
## ACCESSORIES

<table>
<thead>
<tr>
<th>WIRE SHELF</th>
<th>DRIP TRAY</th>
<th>BAKING TRAY</th>
<th>GRILL PAN SET</th>
</tr>
</thead>
</table>

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

### INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

### REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: The shelf guides can now be removed.

- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

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

WIRE SHELF  DRIP TRAY  BAKING TRAY  GRILL PAN SET

The number of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.
**DIAMOND CLEAN**
The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.

**SETTINGS**
For changing the oven settings (time, language, audible signal volume, brightness, ECO mode, unit of measurement, power).

Please note: When Eco mode is active, the brightness of the display will be reduced and the light switches off to save energy.

**SPECIAL FUNCTIONS**

- **MEAT**
  - This function automatically selects the best temperature and cooking method for meat. This function intermittently activates the fan at low speed to prevent the food from drying out too much.

- **POULTRY**
  - This function automatically selects the best temperature and cooking method for poultry. This function intermittently activates the fan at low speed to prevent the food from drying out too much.

- **CASSEROLE**
  - This function automatically selects the best temperature and cooking method for pasta dishes.

- **BREAD**
  - This function automatically selects the best temperature and cooking method for all types of bread.

- **PIZZA**
  - This function automatically selects the best temperature and cooking method for all types of pizza.

- **PASTRY CAKES**
  - This function automatically selects the best temperature and cooking method for all kinds of cakes (leavened cakes, filled cakes, tarts, etc.).

---

* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014
RISING
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.

WARM KEEPING
For keeping just-cooked food hot and crisp.

SLOW
SLOW COOKING
For cooking meat and fish gently while keeping them tender and succulent. We recommend searing roasting joints in a pan first to brown the meat and help seal in its natural juices. Cooking times range from two hours for fish weighing 300 g to four or five hours for fish weighing 3 kg, and from four hours for joints of meat weighing 1 kg to six or seven hours for joints of meat weighing 3 kg.

USING THE APPLIANCE FOR THE FIRST TIME

1. PLEASE SELECT 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 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 to confirm. The two digits for the minutes will flash on the display.

Turn the adjustment knob to set the minutes and press to confirm.

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

3. SET THE POWER CONSUMPTION
The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW: If your household uses a lower power, you will need to decrease this value.

Turn the selection knob until “SETTINGS” is shown on the display, then press to confirm. Turn the adjustment knob to select the “Power” menu item and press to confirm.

Turn the adjustment knob to select “Low” and press to confirm.

4. HEAT THE OVEN
A new oven may release odours that have been left behind during manufacturing: This is completely normal.
Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.
Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.
Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. “Forced Air” or “Convection Bake”). 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. SELECT A FUNCTION
Turn the selection knob to switch on the oven and show the function you require 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 \( \text{OK} \) 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.

TEMPERATURE/GRILL LEVEL

When the value flashes on the display, turn the adjustment knob to change it, then press \( \text{OK} \) to confirm and continue to alter the settings that follow (if possible).

Please note: Once the function has been activated, the temperature can be changed using the adjustment knob.

DURATION

When the \( \text{C} \) icon flashes on the display, use the adjustment knob to set the cooking time you require, then press \( \text{OK} \) to confirm.

You do not have to set the cooking time if you want to manage cooking manually: Press \( \text{OK} \) to confirm and start the function. In this case, you cannot set the end cooking time by programming a delayed start.

Please note: You can adjust the cooking time that has been set during cooking by pressing \( \text{C} \): use the adjustment knob to amend it and then press \( \text{OK} \) to confirm.

3. ACTIVATE THE FUNCTION
Once you have applied the settings you require, press \( \text{OK} \) to confirm the time that cooking will end and activate the function.

Please note: Once cooking has started, the display will recommend the most suitable level for each function.

4. PREHEATING
Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.

Once this phase has finished, an audible signal will...
sound and the display will indicate that the oven has reached the set temperature:

At this point, open the door, place the food in the oven, close the door and start cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result. Opening the door during the preheating phase will stop it.

The cooking time does not include a preheating phase. You can always change the temperature you want the oven to reach using the adjustment knob.

5. END OF COOKING
An audible signal will sound and the display will indicate that cooking is complete.

Press \( \text{CONTINUE COOKING} \) to continue cooking in manual mode (without a programmed cooking time) or turn the adjustment knob to extend the cooking time by setting a new duration.

In both cases, the temperature or the grill level settings will be retained.

BROWNING
Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.

When the display shows the relevant message, if required press \( \text{START BROWNING} \) to start a five-minute browning cycle.

You can stop the function at any time by turning the selection knob to \( 0 \) to switch the oven off.

. TIMER
When the oven is switched off, the display can be used as a timer. To activate this function, make sure that the oven is switched off and turn the adjustment knob: The \( \circ \) icon will flash on the display.

Turn the adjustment knob to set the length of time you require and then press \( \text{NEW TIME} \) again 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.

Use the adjustment knob to change the time set on the timer; press \( \text{OFF} \) to switch the timer off at any time.

Once the timer has been activated, you can also select and activate a function.

Turn the selection knob to switch on the oven and then select the function you require.

Once the function has started, the timer will continue to count down independently without interfering with the function itself.

To switch off the timer, turn the selection knob to \( 0 \) to stop the function that is currently active and then press \( \text{OFF} \).

. KEY LOCK
To lock the keypad, press and hold \( \text{OK} \) and \( \text{CANCELED} \) 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, the oven can be switched off at any time by turning the selection knob to \( 0 \).
Before activating this function, pour 200ml of drinking water on to the bottom of the oven and shut the door.

Turn the selection knob to select the “DIAMOND CLEAN” function and press OK to confirm.

Press to set the end time of the cleaning cycle or to activate the function.

A countdown will indicate the status of the cycle in progress.
To prevent steam from coming out and thus jeopardizing the final results, it is recommended not to open the door during the cleaning cycle.

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

Please note: like with the other manual functions, it is also possible to set the end time for the self-cleaning cycle.
## COOKING TABLE

<table>
<thead>
<tr>
<th>RECIPE</th>
<th>FUNCTION</th>
<th>PREHEAT.</th>
<th>TEMPERATURE (°C)</th>
<th>COOK TIME (Min.)</th>
<th>LEVEL AND ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leavened cakes</td>
<td>PASTR</td>
<td>-</td>
<td>160-180</td>
<td>30-90</td>
<td>2/3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>160-180</td>
<td>30-90</td>
<td>4 1</td>
</tr>
<tr>
<td>Filled cake (cheesecake, strudel, fruit pie)</td>
<td>PASTR</td>
<td>-</td>
<td>160–200</td>
<td>30 - 85</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>160–200</td>
<td>35-90</td>
<td>4 1</td>
</tr>
<tr>
<td>Biscuits/tartlets</td>
<td>PASTR</td>
<td>-</td>
<td>170 – 180</td>
<td>15 - 45</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>160-170</td>
<td>20-45</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>160-170</td>
<td>20-45 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Choux buns</td>
<td></td>
<td>Yes</td>
<td>180-200</td>
<td>30-40</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>35-45</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>35-45 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Meringues</td>
<td></td>
<td>Yes</td>
<td>90</td>
<td>110-150</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>90</td>
<td>130 - 150</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>90</td>
<td>140-160 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Pizza (Thin, thick, focaccia)</td>
<td>PIZZA</td>
<td>-</td>
<td>220 - 250</td>
<td>20-40</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>220 - 240</td>
<td>20-40</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>220 - 240</td>
<td>25-50 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Bread loaf 1 kg</td>
<td>BREAD</td>
<td>-</td>
<td>180 - 220</td>
<td>50 - 70</td>
<td>2</td>
</tr>
<tr>
<td>Rolls</td>
<td>BREAD</td>
<td>-</td>
<td>180 - 220</td>
<td>30 - 50</td>
<td>2</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
<td>Yes</td>
<td>180-200</td>
<td>30 - 60</td>
<td>4 1</td>
</tr>
<tr>
<td>Frozen pizza</td>
<td>PIZZA</td>
<td>Yes</td>
<td>250</td>
<td>10 - 15</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>250</td>
<td>10 - 20</td>
<td>4 1</td>
</tr>
<tr>
<td>Salty cakes (vegetable pie, quiche)</td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>40-55</td>
<td>2 / 3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>45 - 60</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>45-70 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Vols-au-vents/puff pastry crackers</td>
<td></td>
<td>Yes</td>
<td>190-200</td>
<td>20-30</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>20-40</td>
<td>4 1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>180-190</td>
<td>20-40 ***</td>
<td>5 3 1</td>
</tr>
<tr>
<td>Lasagne/soufflé</td>
<td>CASSE</td>
<td>-</td>
<td>190-200</td>
<td>40 - 65</td>
<td>3</td>
</tr>
<tr>
<td>Baked pasta/cannelloni</td>
<td>CASSE</td>
<td>-</td>
<td>190-200</td>
<td>25 - 45</td>
<td>3</td>
</tr>
<tr>
<td>RECIPE</td>
<td>FUNCTION</td>
<td>PREHEAT.</td>
<td>TEMPERATURE (°C)</td>
<td>COOK TIME (Min.)</td>
<td>LEVEL AND ACCESSORIES</td>
</tr>
<tr>
<td>---------------------------------------</td>
<td>----------</td>
<td>----------</td>
<td>------------------</td>
<td>------------------</td>
<td>-----------------------</td>
</tr>
<tr>
<td>Lamb/veal/beef/pork 1 kg</td>
<td>MEAT</td>
<td>-</td>
<td>190-200</td>
<td>60 - 90</td>
<td>3</td>
</tr>
<tr>
<td>Chicken/rabbit/duck 1 kg</td>
<td>POULT</td>
<td>-</td>
<td>200-230</td>
<td>50 - 80</td>
<td>3</td>
</tr>
<tr>
<td>Turkey/goose 3 kg</td>
<td>POULT</td>
<td>-</td>
<td>190-200</td>
<td>90 - 150</td>
<td>2</td>
</tr>
<tr>
<td>Baked fish/en papillote (fillet, whole)</td>
<td></td>
<td>Yes</td>
<td>180-200</td>
<td>40-60</td>
<td>3</td>
</tr>
<tr>
<td>Stuffed vegetables (tomatoes, courgettes, aubergines)</td>
<td></td>
<td>Yes</td>
<td>180-200</td>
<td>50-60</td>
<td>2</td>
</tr>
<tr>
<td>Toasted bread</td>
<td></td>
<td>-</td>
<td>3 (High)</td>
<td>3-6</td>
<td>5</td>
</tr>
<tr>
<td>Fish fillets/slices</td>
<td></td>
<td>-</td>
<td>2 (Medium)</td>
<td>20-30 *</td>
<td>4</td>
</tr>
<tr>
<td>Sausages/kebabs/spare ribs/hamburgers</td>
<td></td>
<td>-</td>
<td>2 - 3 (Medium - High)</td>
<td>15 - 30 *</td>
<td>5</td>
</tr>
<tr>
<td>Roast chicken 1-1.3 kg</td>
<td></td>
<td>-</td>
<td>2 (Medium)</td>
<td>55-70 **</td>
<td>2</td>
</tr>
<tr>
<td>Roast beef rare 1 kg</td>
<td></td>
<td>-</td>
<td>2 (Medium)</td>
<td>35-50 **</td>
<td>3</td>
</tr>
<tr>
<td>Leg of lamb/knuckle</td>
<td></td>
<td>-</td>
<td>2 (Medium)</td>
<td>60-90 **</td>
<td>3</td>
</tr>
<tr>
<td>Roast potatoes</td>
<td></td>
<td>-</td>
<td>2 (Medium)</td>
<td>35-55 **</td>
<td>3</td>
</tr>
<tr>
<td>Vegetable gratin</td>
<td></td>
<td>-</td>
<td>3 (High)</td>
<td>10-25</td>
<td>3</td>
</tr>
<tr>
<td>Lasagne and meat</td>
<td></td>
<td>Yes</td>
<td>200</td>
<td>50-100 ***</td>
<td>4</td>
</tr>
<tr>
<td>Meat and potatoes</td>
<td></td>
<td>Yes</td>
<td>200</td>
<td>45-100 ***</td>
<td>4</td>
</tr>
<tr>
<td>Fish and vegetables</td>
<td></td>
<td>Yes</td>
<td>180</td>
<td>30-50 ***</td>
<td>4</td>
</tr>
<tr>
<td>Complete meal: Fruit tart (level 5)/lasagne (level 3)/meat (level 1)</td>
<td></td>
<td>Yes</td>
<td>190</td>
<td>40-120 ***</td>
<td>5</td>
</tr>
<tr>
<td>Stuffed roasting joints</td>
<td></td>
<td>-</td>
<td>200</td>
<td>80-120 ***</td>
<td>3</td>
</tr>
<tr>
<td>Cuts of meat (rabbit, chicken, lamb)</td>
<td></td>
<td>-</td>
<td>200</td>
<td>50-100 ***</td>
<td>3</td>
</tr>
</tbody>
</table>

* Turn food halfway through cooking.
** Turn food two thirds of the way through cooking (if necessary).
*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

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 standard IEC 60350-1
MAINTENANCE AND CLEANING

<table>
<thead>
<tr>
<th>Make sure that the oven has cooled down before carrying out any maintenance or cleaning.</th>
<th>Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.</th>
<th>The oven must be disconnected from the mains before carrying out any kind of maintenance work.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do not use steam cleaners.</td>
<td>Wear protective gloves.</td>
<td></td>
</tr>
</tbody>
</table>

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.
• Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

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 dry any condensation that has formed as a result of cooking foods with a high water content, leave the oven to cool completely and then wipe it with a cloth or sponge.
• Clean the glass in the door with a suitable liquid detergent.
• Activate the “Diamond Clean” function for optimum cleaning of the internal surfaces.
• The oven door can be removed to facilitate cleaning.
• The top heating element of the grill can be lowered to clean the upper panel of the oven.

ACCESSORIES
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.

Please note: Only use 25-40 W/230 V type E-14, T300 °C incandescent bulbs, or 20-40 W/230 V type G9, T300 °C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.
- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.
**REMOVING AND REFITTING THE DOOR**

1. To remove the door, open it fully and lower the catches until they are in the unlock position.

2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.

5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

---

**TROUBLESHOOTING**

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oven is not working.</td>
<td>Power cut. Disconnection from the mains.</td>
<td>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.</td>
</tr>
<tr>
<td>The display shows the letter “F” followed by a number or letter.</td>
<td>Software problem.</td>
<td>Contact your nearest Client After-sales Service Centre and state the number following the letter “F”.</td>
</tr>
</tbody>
</table>

Download the Use and Care Guide from [docs.hotpoint.eu](http://docs.hotpoint.eu) for more information.
HOW TO READ THE COOKING TABLE
The table lists the best function, accessories and level to use to cook various different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking plates. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME
Using the “Forced Air” function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

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

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.