



THANK YOU FOR PURCHASING A HOTPOINT - ARISTON PRODUCT

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



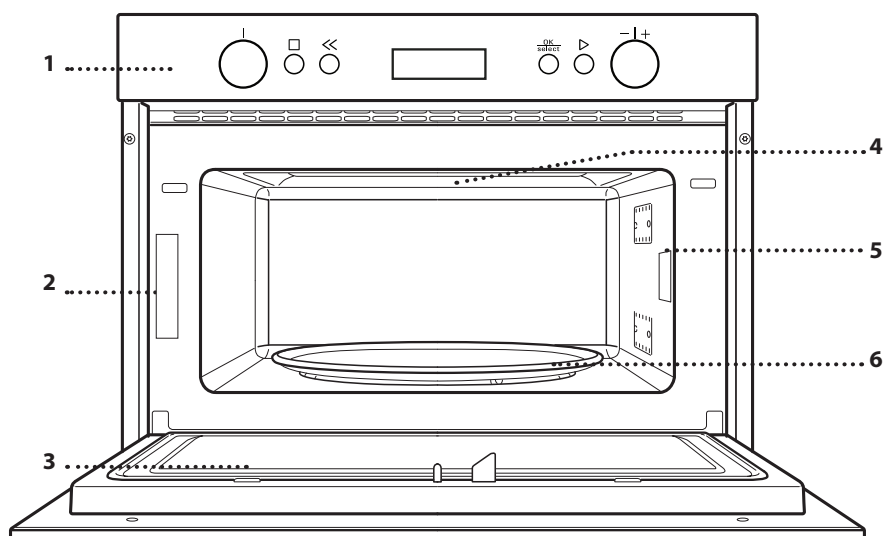
Download the safety instructions and the Use and Care Guide by visiting the website

www.hotpoint.eu, and follow the procedure indicated on the back.



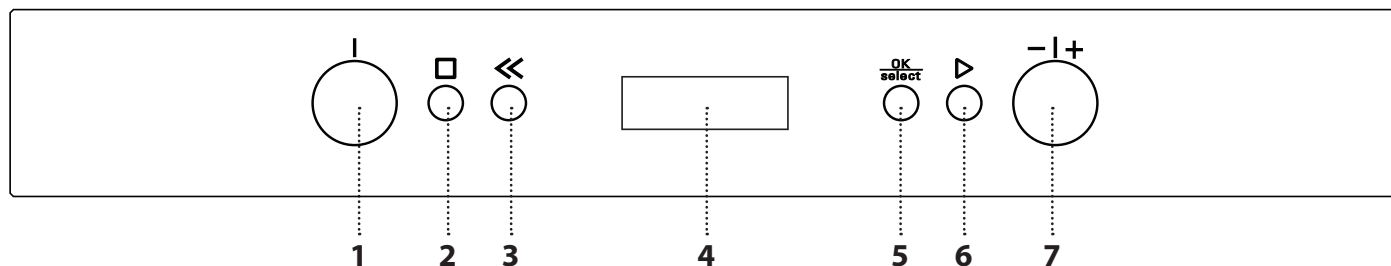
Read the safety instructions carefully before using the product

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. CONFIRMATION BUTTON

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

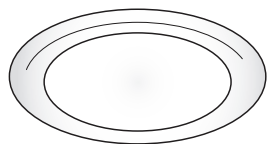
7. ADJUSTMENT KNOB

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

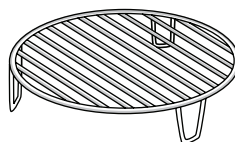
TURNTABLE



containers or accessories.

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

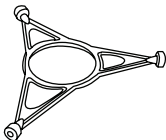
WIRE RACK



surfaces.

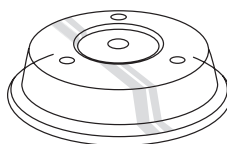
This allows you to place food closer to the grill, for perfectly browning your dish. Place the wire rack on the turntable, making sure that it does not come into contact with other

TURNTABLE SUPPORT



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

COVER (IF SUPPLIED)

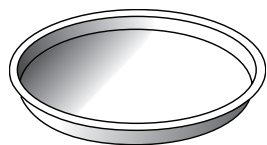


levels.

Not suitable for use with any of the grill functions (including "Crisp Dynamic").

Useful for covering containers during microwave cooking and heating. The cover reduces splashes, keeps foods moist and can also be used to create two cooking

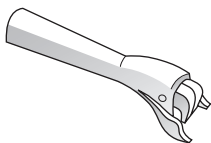
CRISP PLATE



preheated when empty, using the special function for this purpose only. Place the food directly on the crisp plate.

Only for use with the designated function. The crisp plate must always be placed in the centre of the glass turntable and can be

HANDLE FOR THE CRISP PLATE



Useful for removing the hot crisp plate from the oven.

The number of accessories may vary depending on 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



MICROWAVES

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
1000W	Quickly reheating drinks or other foods with a high water content
800W	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 accessory: **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 accessory: **wire rack**



GRILL + MICROWAVES

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

Recommended accessory: **wire rack**

AUTO AUTOMATIC FUNCTIONS

With the automatic functions, simply select the type and weight or the quantity of the food items to obtain the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses.



DEFROST

AUTO

DEFROST DYNAMIC

For quickly defrosting food items weighing 100 g to 3 kg.

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 - 1 kg



REHEAT

AUTO

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.

CATEGORY	FOOD	WEIGHT
 1	CONVENIENCE	250 - 500g
 2*	FROZEN PORTION	250 - 500 g
 3*	FROZEN LASAGNA	250 - 500 g
 4	SOUPS	200 - 800 g
 5	BEVERAGES	1 - 5 dl

AUTOMATIC FUNCTIONS



CRISP

AUTO

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	FOOD	WEIGHT
1*	FRENCH FRIES (spread out in a single layer and sprinkle with salt before cooking)	200 - 500 g
2*	PIZZA, THIN CRUST	200 - 600 g
3*	PIZZA, THICK CRUST	300 - 800 g
4*	CHICKEN WINGS, CHICKEN PIECES (Lightly oil the plate)	200 - 500 g
5*	FISH FINGERS (Crisp plate must be preheated)	100 - 500 g

Required accessories: Crisp plate, handle for the Crisp plate



COOK

AUTO

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	BAKED POTATOES (Turn when prompted)	200g - 1kg
2	FRESH VEGETABLES (Cut uniformly and add 2 to 4 tablespoons of water. Cover)	200 - 800 g
3*	FROZEN VEGETABLES (Turn when prompted. Cover)	200 - 800 g
4	CANNED VEGETABLES	200 - 600 g
5	POPCORN	100 g

SETTI

SETTINGS

For changing the oven settings (language, clock, 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.

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: the word "ENGLISH" will scroll on the display: Turn the *adjustment knob* to scroll through the list of available languages and select the one you require.

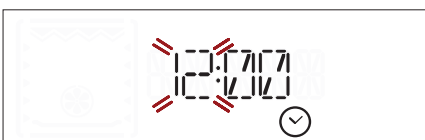


Press **OK select** to confirm your selection.

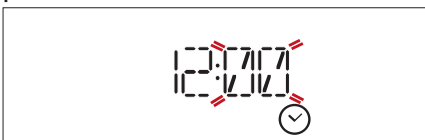
Please note: The language can subsequently be changed from the "Settings" menu.

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.

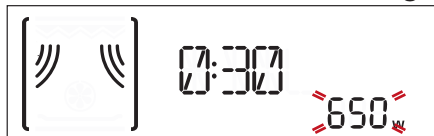
Please note: You may need to set the time again following lengthy power outages.

When the oven is activated for the first time, or following a prolonged power outage, check to make sure that the oven's door is closed, and then proceed to set the time and language.

DAILY USE

1. SELECT A FUNCTION

Turn the *selection knob* until the desired function appears on the display: The display will show the icon for the function and its basic settings.



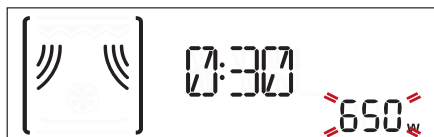
To select an item from the menu (the display will show the first available item), turn the *adjustment knob* until the desired item is displayed.



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.



When the value flashes on the display, turn the *adjustment knob* to change the selected item, press **OK select** to confirm, and proceed with the following settings.



Please note: pressing **<<** allows the user to modify the previous value 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 resume the cooking process, close the door and press **▶**.

. JET START

With the oven off, press **▶** to activate the microwave cooking function at maximum power (1000W) for 30 seconds.

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

AUTOMATIC FUNCTIONS

CATEGORIES

The appropriate food category must be selected when using certain automatic functions. 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 include pauses in order to allow the user to turn or stir the food items.



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 “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 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 timer, turn the *adjustment knob*. To stop the timer and return to the current time display, press ◀.

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 return to the timer, wait for the function to complete or else turn off the oven by pressing ① .

COOKING TABLE

FOOD	FUNCTION	POWER (W)	TIME (MIN)	ACCESSORIES
Sponge cake		-	7 - 15	
Fruit pie		-	12 - 20	
Cookies		-	4 - 6	
Savoury pies or Quiche Lorraine (1 - 1.2 kg)		-	18 - 25	
Ready-made meals (250 - 500 g)		800	4 - 7	-
Lasagna/pasta bake		350 - 500	15 - 25	 
Frozen lasagna (500 - 700 g)		500 - 800	14 - 20	-
Pizza (400 - 500 g)		-	10 - 12	
Meat (chops, steaks)		500	10 - 15	 
Poultry (whole, 800 g - 1.5 kg)		350 - 500	30 - 45 *	 
Chicken fillets or pieces		350 - 500	10 - 17	 
Roasts (800 g - 1.2 kg)		350 - 500	25 - 40 *	 
Sausages/kebabs		-	20 - 40 *	
Sausages/hamburgers		-	6 - 16 *	 **
Fish (slices or fillets)		160 - 350	15 - 20 *	 
Whole fish (800 g - 1.2 kg)		160 - 350	20-30 *	 
Baked potatoes (600 g - 1 kg)		350 - 500	30 - 50 *	 
Potato wedges (500 g - 800 g)		-	20-30	
Baked apples		160 - 350	15 - 25	 

* Turn the food halfway through cooking

** Preheat the crisp plate for 3-5 minutes

 [www](http://www.hotpoint.eu) Download the Use and Care Guide from www.hotpoint.eu to consult the table of tested recipes, which has been compiled for the certification authorities in accordance with the IEC 60350 standard

FUNCTIONS	Crisp 	Grill 	Grill + Microwaves 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 	Rack 	Crisp plate 

CLEANING

Make sure that the oven 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.

EXTERIOR SURFACES

- Clean the surfaces with a damp 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

Problem	Possible cause	Solution
The oven does not work	Power cut Disconnection from the mains	Verify that the mains power supply is functioning and that the oven is connected to the electrical outlet Turn off the oven and restart it to see if the fault persists.
The oven makes noise, even when off	Cooling fan active	Open the door or wait until the cooling process has finished.
"Err" is shown on the display	Software error	Contact you nearest After-sales Service Centre and state the letter or number that follows "Err".

PRODUCT FICHE

 [www](http://www.hotpoint.eu) The product fiche with energy data of this appliance can be downloaded from our website www.hotpoint.eu

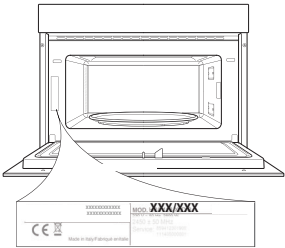
HOW TO OBTAIN THE USE AND CARE GUIDE

- >  [www](http://www.hotpoint.eu) Download the Use and Care Guide from our website <http://www.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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