PRODUCT DESCRIPTION

1. Control panel
2. Fan
3. Lamp
4. Runners for accessories (the level is indicated on the wall of the cooking compartment)
5. Door
6. Door lock (locks the door while automatic cleaning is in progress and afterwards)
7. Upper heating element/grill
8. Circular heating element (not visible)
9. Identification plate (do not remove)
10. Lower heating element (not 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. LIGHT
With the oven switched on, press to turn the oven compartment lamp on or off.

3. SETTING THE TIME
For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

4. DISPLAY

5. ADJUSTMENT BUTTONS
For changing the cooking time settings.

6. THERMOSTAT KNOB
Turn to select the temperature you require when activating manual functions. Automatic functions use 0/A.
CONVENTIONAL
For cooking any kind of dish on one shelf only.

CONVECTION BAKE
To cook on a maximum of two shelves at the same time. It is a good idea to swap the position of the baking trays halfway through cooking.

GRILL
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.

TURBO GRILL
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.

ECO FORCED AIR*
For cooking roasts and stuffed roasting joints on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing .

BREAD AUTO
This function automatically selects the ideal temperature and baking time for bread. For best results, carefully follow the recipe. Activate the function when the oven is cold.

PAstry AUTO
This function automatically selects the ideal temperature and baking time for cakes. Activate the function when the oven is cold.

AUTOMATIC CLEANING
For eliminating cooking spatters using a cycle at a very high temperature (over 400 °C).

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

The number of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.
1. SETTING THE TIME
You will need to set the time when you switch on the appliance for the first time: Press until the icon and the two digits for the hour start flashing on the display.

Use or to set the hour and press to confirm. The two digits for the minutes will start flashing. Use or to set the minutes and press to confirm.

Please note: When the icon is flashing, for example following lengthy power outages, you will need to reset the time.

2. REHEAT 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 250 °C for about one hour, preferably using the “Convection bake” function. The oven must be empty during this time.

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
To select a function, turn the selection knob to the symbol for the function you require: the display will light up and an audible signal will sound.

2. ACTIVATE A FUNCTION
MANUAL
To start the function you have selected, turn the thermostat knob to set the temperature you require.

Please note: During cooking you can change the function by turning the selection knob or adjust the temperature by turning the thermostat knob. The function will not start if the thermostat knob is on 0 °C. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

AUTOMATIC
To start the automatic function you have selected (“Bread” or “Pastry”), keep the thermostat knob at the position for automatic functions (0/A).

To finish cooking, turn the selection knob to position 0.

Please note: You can set the selection knob to position 0.

3. PREHEATING
Once the function starts, an audible signal and a flashing icon on the display indicate that the preheating phase has been activated.

At the end of this phase, an audible signal and the fixed icon on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

4. PROGRAMMING COOKING
You will need to select a function before you can start programming cooking.

DURATION
Keep pressing until the icon and “00:00” start flashing on the display.

Use or to set the cooking time you require, then press to confirm.

Activate the function by turning the thermostat knob to the temperature you require: An audible signal will sound and the display will indicate that cooking is complete.

Please note: To cancel the cooking time you have set, keep pressing until the icon starts flashing on the display, then use to reset the cooking time to “00:00”. This cooking time includes a preheating phase.
PROGRAMMING THE END COOKING TIME / DELAYED START
After a cooking time has been set, starting the function can be delayed by programming its end time: press until the icon and the current time start flashing on the display.

Use or to set the time you want cooking to end and press to confirm. Activate the function by turning the thermostat knob to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

END OF COOKING
An audible signal will sound and the display will indicate that the function has finished.

Use the selection knob to select a different function or to position "0" to switch the oven off.

Please note: To cancel the setting, switch the oven off by turning the selection knob to position "0".

. SETTING THE TIMER
This option does not interrupt or program cooking but allows you to use the display as a timer, either during while a function is active or when the oven is off.

Keep pressing until the icon and “00:00” start flashing on the display.

Use or to set the time you require and press to confirm. An audible signal will sound once the timer has finished counting down the selected time.

Notes: To cancel the timer, keep pressing until the icon starts flashing, then use to reset the time to “00:00”.

. AUTOMATIC CLEANING FUNCTION – PYRO
Do not touch the oven during the Pyro cycle. Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.

Remove all accessories from the oven before activating the function. If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the self-cleaning cycle.

For optimum cleaning results, remove the worst soiling with a damp sponge before using the Pyro function. We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

To activate the automatic cleaning function, turn the selection knob and the thermostat knob to the icon. The function will be activated automatically, the door locked and the light inside the oven switched off: The display will show the time remaining to the end, alternating with “Pyro”.

Please note: It is only possible to programme the end time of this function. The duration is automatically set to 120 minutes.

Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level. Air the room during and after running the Pyro cycle.
<table>
<thead>
<tr>
<th>RECIPE</th>
<th>FUNCTION</th>
<th>PREHEAT</th>
<th>TEMPERATURE (°C)</th>
<th>DURATION (MIN)</th>
<th>LEVEL AND ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leavened cakes</td>
<td></td>
<td>Yes</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</td>
<td></td>
<td>Yes</td>
<td>160 - 200</td>
<td>35 - 90</td>
<td>2</td>
</tr>
<tr>
<td>(cheese cake, strudel, fruit pie)</td>
<td></td>
<td>Yes</td>
<td>160 - 200</td>
<td>35 - 90 ***</td>
<td>4 2</td>
</tr>
<tr>
<td>Biscuits/tartlets</td>
<td></td>
<td>Yes</td>
<td>170 - 180</td>
<td>15 - 45</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>160 - 180</td>
<td>20 - 45 ***</td>
<td>4 2</td>
</tr>
<tr>
<td>Choux buns</td>
<td></td>
<td>Yes</td>
<td>180 - 220</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 2</td>
</tr>
<tr>
<td>Meringues</td>
<td></td>
<td>Yes</td>
<td>90</td>
<td>150 - 200</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>90</td>
<td>140 - 200</td>
<td>4 2</td>
</tr>
<tr>
<td>Bread</td>
<td></td>
<td>-</td>
<td>-</td>
<td>60</td>
<td>2</td>
</tr>
<tr>
<td>Bread/pizza/focaccia</td>
<td></td>
<td>Yes</td>
<td>190 - 250</td>
<td>15 - 50</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>190 - 250</td>
<td>25 - 50 ***</td>
<td>4 2</td>
</tr>
<tr>
<td>Frozen pizza</td>
<td></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 2</td>
</tr>
<tr>
<td>Salty cakes</td>
<td></td>
<td>Yes</td>
<td>175 - 200</td>
<td>45 - 60</td>
<td>3</td>
</tr>
<tr>
<td>(vegetable pie, quiche)</td>
<td></td>
<td>Yes</td>
<td>175 - 200</td>
<td>45 - 60 ***</td>
<td>4 2</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>15 - 40 ***</td>
<td>4 2</td>
</tr>
<tr>
<td>Lasagne/pasta bake/cannelloni/flans</td>
<td></td>
<td>Yes</td>
<td>190 - 200</td>
<td>45 - 65</td>
<td>2</td>
</tr>
<tr>
<td>Lamb/veal/beef/pork 1 kg</td>
<td></td>
<td>Yes</td>
<td>190 - 200</td>
<td>80 - 110</td>
<td>3</td>
</tr>
<tr>
<td>Chicken/rabbit/duck 1 kg</td>
<td></td>
<td>Yes</td>
<td>200 - 230</td>
<td>50 - 100</td>
<td>2</td>
</tr>
</tbody>
</table>

### FUNCTIONS
- Conventional
- Grill
- Turbo Grill
- Convection Bake
- Bread Auto
- Eco Forced Air

### ACCESSORIES
- Rack
- Baking dish or baking plate on the wire shelf
- Baking tray / oven tray on wire shelf
- Baking tray with 200 ml of water
- Baking tray
The time indicated does not include the preheating phase: we recommend placing the food in the oven and setting the cooking time only after the required temperature has been reached.

* 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.  
**** Estimated length of time: Dishes can be removed from the oven at different times depending on personal preference. Switch shelves two thirds of the way through cooking, if necessary.

Download the Use and Care Guide from [www.hotpoint.eu](http://www.hotpoint.eu) for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1.

<table>
<thead>
<tr>
<th>RECIPE</th>
<th>FUNCTION</th>
<th>PREHEAT</th>
<th>TEMPERATURE (°C)</th>
<th>DURATION (MIN)</th>
<th>LEVEL AND ACCESSORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey/goose 3 kg</td>
<td></td>
<td>Yes</td>
<td>190 - 200</td>
<td>100 - 160</td>
<td>2</td>
</tr>
<tr>
<td>Baked Whole Fish (fillet, whole)</td>
<td></td>
<td>Yes</td>
<td>170 - 190</td>
<td>30 - 50</td>
<td>2</td>
</tr>
<tr>
<td>Stuffed vegetables (tomatoes, courgettes, aubergines)</td>
<td></td>
<td>Yes</td>
<td>180 - 200</td>
<td>50 - 70</td>
<td>2</td>
</tr>
<tr>
<td>Toasted bread</td>
<td></td>
<td>5'</td>
<td>250</td>
<td>2 - 6</td>
<td>5</td>
</tr>
<tr>
<td>Fish fillets/slices</td>
<td></td>
<td>-</td>
<td>230 - 250</td>
<td>15 - 30 *</td>
<td>4 3</td>
</tr>
<tr>
<td>Sausages/kebabs/spare ribs/hamburgers</td>
<td></td>
<td>-</td>
<td>250</td>
<td>15 - 30 *</td>
<td>5 4</td>
</tr>
<tr>
<td>Roast chicken 1-1.3 kg</td>
<td></td>
<td>Yes</td>
<td>200 - 220</td>
<td>55 - 70 **</td>
<td>2 1</td>
</tr>
<tr>
<td>Roast beef rare 1 kg</td>
<td></td>
<td>Yes</td>
<td>200 - 210</td>
<td>35 - 50 **</td>
<td>3</td>
</tr>
<tr>
<td>Leg of lamb/knuckle</td>
<td></td>
<td>Yes</td>
<td>200 - 210</td>
<td>60 - 90 **</td>
<td>3</td>
</tr>
<tr>
<td>Roast potatoes</td>
<td></td>
<td>Yes</td>
<td>200 - 210</td>
<td>35 - 55 **</td>
<td>3</td>
</tr>
<tr>
<td>Vegetable potatoes</td>
<td></td>
<td>-</td>
<td>200 - 210</td>
<td>25 - 55</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 1</td>
</tr>
<tr>
<td>Meat and potatoes</td>
<td></td>
<td>Yes</td>
<td>190 - 200</td>
<td>45 - 100 ****</td>
<td>4 1</td>
</tr>
<tr>
<td>Fish and vegetables</td>
<td></td>
<td>Yes</td>
<td>180</td>
<td>30 - 50 ****</td>
<td>4 1</td>
</tr>
<tr>
<td>Roast meat/stuffed roasting joints</td>
<td></td>
<td>-</td>
<td>170 - 180</td>
<td>100 - 150</td>
<td>2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FUNCTIONS</th>
<th>Conventional</th>
<th>Grill</th>
<th>Turbo Grill</th>
<th>Convection Bake</th>
<th>Bread Auto</th>
<th>Eco Forced Air</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCESSORIES</td>
<td>Rack</td>
<td>Baking dish or baking plate on the wire shelf</td>
<td>Baking tray / oven tray on wire shelf</td>
<td>Baking tray with 200 ml of water</td>
<td>Baking tray</td>
<td></td>
</tr>
</tbody>
</table>

[Hotpoint ARISTON]
MAINTENANCE AND CLEANING

Do not use steam cleaning equipment.
Use protective gloves during all operations.

EXTERIOR SURFACES
- Clean 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.

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 (a) at the same time until it is released from its seating (b).
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.

CLICK TO CLEAN - CLEANING THE GLASS
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.
2. Firmly hold the panes of glass with both hands, remove them and place them on a soft surface before cleaning.
3. Refit the intermediate pane (marked with “R”) before refitting the inside pane: To position the panes of glass correctly, make sure that the “R” mark can be seen in the left-hand corner. First insert the long side of the glass indicated by “R” into the support seats (a), then lower it into position (b). Repeat this procedure for both panes of glass.
4. Refit the upper edge: a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

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.

Carry out the required operations with the oven cold.
Disconnect the appliance from the power supply.

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.

Download the Use and Care Guide from www.hotpoint.eu for more information.
### TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oven does not work</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</td>
<td>Software problem.</td>
<td>Contact your nearest After-sales Service Centre and state the letter or number that follows the letter “F”.</td>
</tr>
</tbody>
</table>

### USEFUL TIPS

**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 trays. 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**

The “Convection Bake” function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

**BREAD AUTO FUNCTION**

For best results you should carefully follow the instructions, using the recipe for mixing 1000 g of dough: 600 g of flour, 360 g of water, 11 g of salt, 25 g of fresh yeast (or two packets of yeast powder).

For optimal rising, allow about 90 minutes at room temperature.

Put the dough into the (cold) oven, pour 100 cc of cold drinking water on to the bottom of the oven and activate the “Bread Auto” function. After cooking, leave the dough to stand on a wire shelf until completely cooled.

**PRODUCT FICHE**

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

**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.

---

**HOW TO OBTAIN THE USE AND CARE GUIDE**

> Download the Use and Care Guide from our website www.hotpoint.eu (you can use this QR Code), specifying the product’s commercial code.

> Alternatively, contact our Client After-sales Service.