



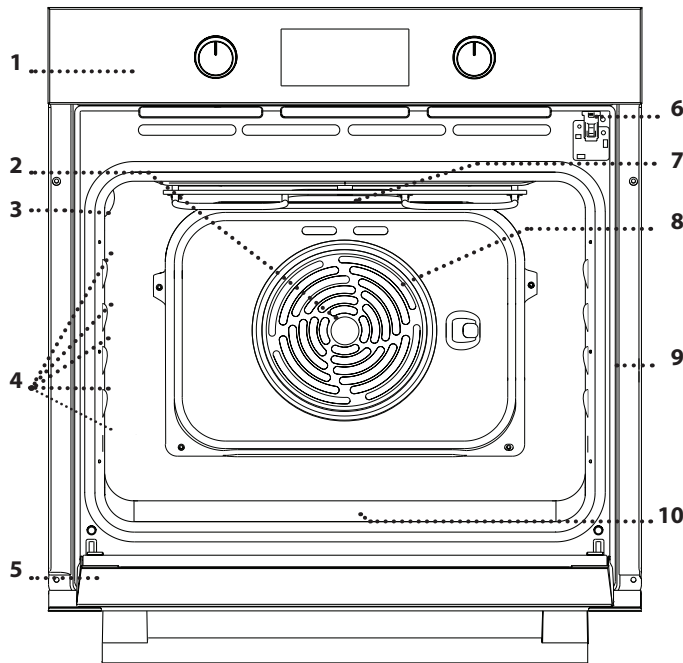
**THANK YOU FOR BUYING A  
HOTPOINT-ARISTON PRODUCT**

In order to receive a more complete assistance, please register your product on [www.hotpoint.eu/register](http://www.hotpoint.eu/register)



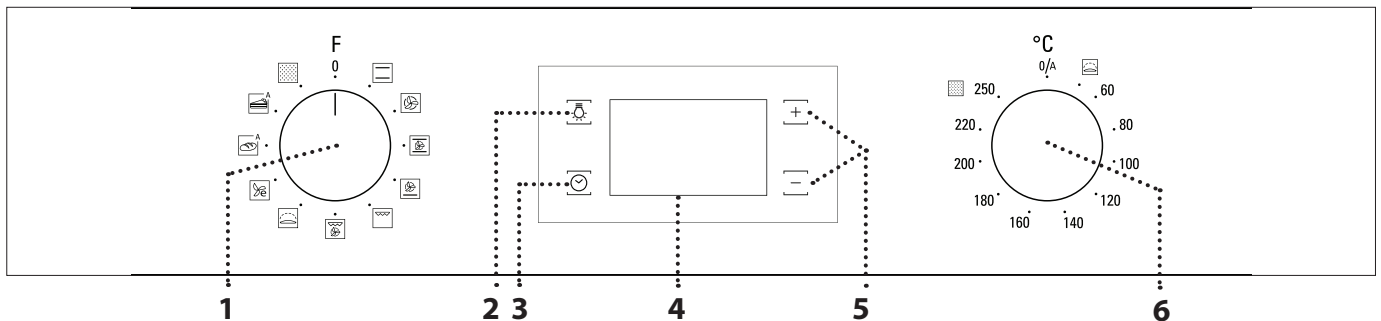
Before using the appliance carefully read the Safety Instruction.

## 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

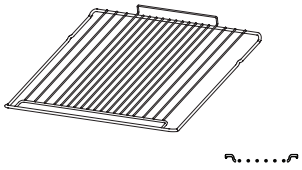
Turn to select the temperature you require when activating manual functions. Automatic functions use 0/A.

# ACCESSORIES

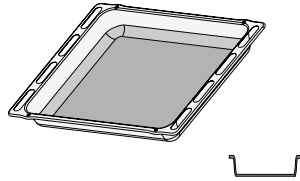


Download the Use and Care Guide from [www.hotpoint.eu](http://www.hotpoint.eu) for more information

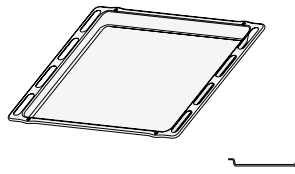
## WIRE SHELF



## DRIPPING PAN



## BAKING TRAY



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 onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Then slide it horizontally along the runners as far as possible.


. Other accessories, like the baking tray, are to be inserted horizontally, letting them slide on the runners.


# FUNCTIONS





Download the Use and Care Guide from [www.hotpoint.eu](http://www.hotpoint.eu) for more information


 **CONVENTIONAL\***  
For cooking any kind of dish on one shelf only.


 **FORCED AIR**  
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.



 **MAXI COOKING**  
For cooking large joints of meat (above 2.5 kg). We recommend turning the meat over during cooking to ensure that both sides brown evenly. We also recommend basting the joint every so often to prevent it from drying out excessively.


 **PIZZA**  
For baking different types and sizes of pizza and bread. 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 dripping pan 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 dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.

 **RISING**  
For helping sweet or savoury dough to rise effectively. Turn the thermostat knob to the icon to activate this function.

 **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 very high temperature (over 400 °C).



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

# Hotpoint







ARISTON


# USING THE APPLIANCE FOR THE FIRST TIME

## 1. SET 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.






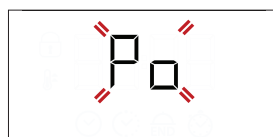
Use  or  to set the hour and press  to confirm. The two digits for the minutes will start flashing. Use  or  to set the minutes and press  to confirm.




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

## 2. SET THE POWER CONSUMPTION

The oven is programmed to work at a power of less than 2.9 kW ("Lo"): To operate the oven at a power that is compatible with a domestic power supply of greater than 3 kW ("Hi"), you will need to change the settings.

To go to the change menu, turn the *selection knob* to , then turn it back to 0. Press and hold  and  for five seconds immediately afterwards.



Use  or  to change the setting, then press and hold  for at least two seconds to confirm.

## 3. 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 250 °C for about one hour, preferably using the "Maxicooking" 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 cooking end time and timer.


### RISING

To start the "Rising" function, turn the *thermostat knob* to the relevant symbol; if the oven is set to a different temperature, the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

## 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.




## . 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.

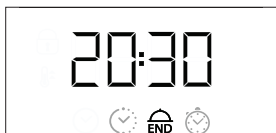
### PROGRAMMING THE END COOKING TIME/ DELAYED START

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.



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

Delay to start functionality is not available for Grill and Turbo Grill functions.

### END OF COOKING

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





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




Please note: If the timer is active, the display will show "END" alternately with the remaining time.

## . 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.







# Hotpoint

ARISTON

# COOKING TABLE

















































RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
<b>Leavened cakes</b>		Yes	160-180	30-90	2/3 
		Yes	160-180	30-90	4 1  
<b>Filled cake</b> (cheese cake, strudel, fruit pie)		Yes	160-200	35-90	2 
		Yes	160-200	40-90	4 2  
<b>Biscuits/tartlets</b>		Yes	160-180	20-45	3 
		Yes	150 - 170	20-45	4 2  
		Yes	150 - 170	20-45	5 3 1   
<b>Choux buns</b>		Yes	180 - 210	30-40	3 
		Yes	180-200	35-45	4 2  
		Yes	180-200	35-45	5 3 1   
<b>Meringues</b>		Yes	90	150 - 200	3 
		Yes	90	140 - 200	4 2  
		Yes	90	140 - 200	5 3 1   
<b>Pizza/bread</b>		Yes	190-250	15-50	1 / 2 
		Yes	190-250	20-50	4 2  
<b>Bread</b>		-	-	60	2 
<b>Frozen pizza</b>		Yes	250	10 - 20	3 
		Yes	230 - 250	10 -25	4 2  
<b>Salty cakes</b> (vegetable pie, quiche)		Yes	180-200	40-55	3 
		Yes	180-200	45 - 60	4 2  
		Yes	180-200	45 - 60	5 3 1   
<b>Vols-au-vents/puff pastry crackers</b>		-	190-200	20-30	3 
		-	180-190	20-40	4 2  
		-	180-190	20-40	5 3 1   

FUNCTIONS								
	Conventional	Grill element	Turbo Grill	Pizza	Air circulation	Maxi Cooking	Bread Auto	Eco Forced Air

ACCESSORIES						
	Wire shelf	Baking dish or baking tray on the wire shelf	Dripping pan/baking tray on the wire shelf	Dripping pan	Dripping pan with 200 ml of water	Baking tray

# Hotpoint

ARISTON

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
<b>Lasagne/pasta bake/cannelloni/flans</b>		Yes	190 - 200	45-65	2 
<b>Lamb/veal/beef/pork</b> 1 kg		Yes	190 - 200	80-110	3 
<b>Roast pork with crackling</b> 2 kg		Yes	180 - 190	110 - 150	2 
<b>Chicken/rabbit/duck</b> 1 kg		Yes	200-230	50-100	2 
<b>Turkey/goose</b> 3 kg		-	190-200	100 - 160	2 
<b>Baked Whole Fish</b> (fillet, whole)		Yes	170 - 190	30 - 50	2 
<b>Stuffed vegetables</b> (tomatoes, courgettes, aubergines)		Yes	180-200	50 - 70	2 
<b>Toasted bread</b>		-	250	2 - 6	5 
<b>Fish fillets/slices</b>		-	230 - 250	20 - 30*	4 3  
<b>Sausages/kebabs/spare ribs/hamburgers</b>		-	250	15 - 30*	5 4  
<b>Roast chicken</b> 1-1.3 kg		Yes	200 - 220	55 - 70**	2 1  
<b>Roast beef rare</b> 1 kg		Yes	200 - 210	35 - 50**	3 
<b>Leg of lamb/knuckle</b>		Yes	200 - 210	60 - 90**	3 
<b>Roast potatoes</b>		Yes	200 - 210	35 - 55**	3 
<b>Vegetable gratin</b>		-	200 - 210	25 - 55	3 
<b>Meat and potatoes</b>		Yes	190-200	45 - 100***	4 1  
<b>Fish and vegetables</b>		Yes	180	30 - 50***	4 1  
<b>Lasagne and meat</b>		Yes	200	50 - 100***	4 1  
<b>Complete meal: fruit tart</b> (level 5)/ <b>lasagne</b> (level 3)/ <b>meat</b> (level 1)		Yes	180 - 190	40 - 120***	5 3 1   
<b>Roast meat/stuffed roasting joints</b>		-	170 - 180	100 - 150	2 















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.

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.

FUNCTIONS								
	Conventional	Grill element	Turbo Grill	Pizza	Air circulation	Maxi Cooking	Bread Auto	Eco Forced Air
ACCESSORIES								
	Wire shelf	Baking dish or baking tray on the wire shelf	Dripping pan/baking tray on the wire shelf	Dripping pan	Dripping pan with 200 ml of water	Baking tray		

# Hotpoint

ARISTON

# MAINTENANCE AND CLEANING



Download the Use and Care Guide from [www.hotpoint.eu](http://www.hotpoint.eu) for more information

**Do not use steam cleaning equipment.**

**Use protective gloves during all operations.**

**Carry out the required operations with the oven cold.**

**Disconnect the appliance from the power supply.**

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

## 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.

. If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results.

. Clean the glass in the door with a suitable liquid detergent.

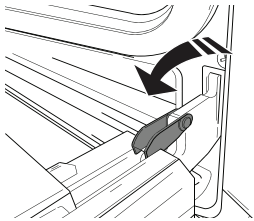
. The door can be easily removed and refitted to facilitate cleaning of the glass .

## ACCESSORIES

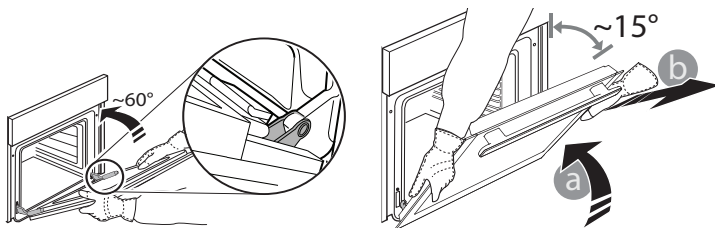
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

## 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).



Put the door to one side, resting it on a soft surface.

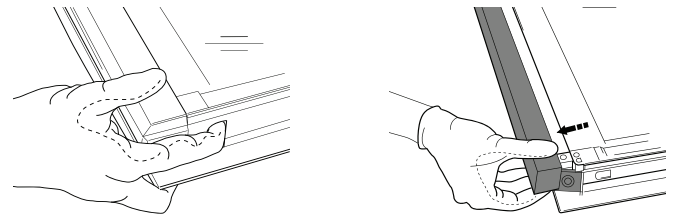
**3.** Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

**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.

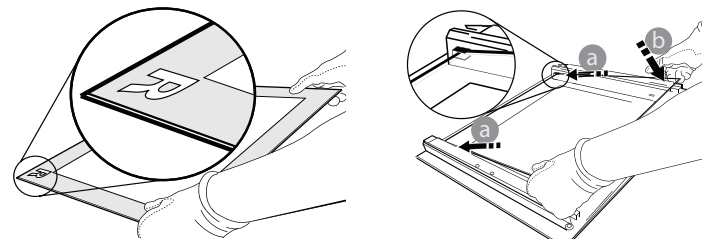
## CLICK TO CLEAN - CLEANING THE GLASS

**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 marked "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.

# Hotpoint

ARISTON

# TROUBLESHOOTING



Download the Use and Care Guide from [www.hotpoint.eu](http://www.hotpoint.eu) for more information

Problem	Possible cause	Solution
The oven does not work	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 display shows the letter "F" followed by a number	Software problem.	Contact you nearest After-sales Service Centre and state the letter or number that follows the letter "F".

# USEFUL TIPS



Download the Use and Care Guide from [www.hotpoint.eu](http://www.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 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

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.

## 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).

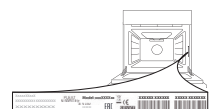
For optimal rising, allow about 90 minutes at room temperature or 60 minutes in the oven using the "Proving" function.

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.



You can download the Safety Instructions, User Manual, Product Fiche and Energy data by:

- Visiting our website [docs.hotpoint.eu](http://docs.hotpoint.eu)
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.



# Hotpoint

ARISTON



400011415643



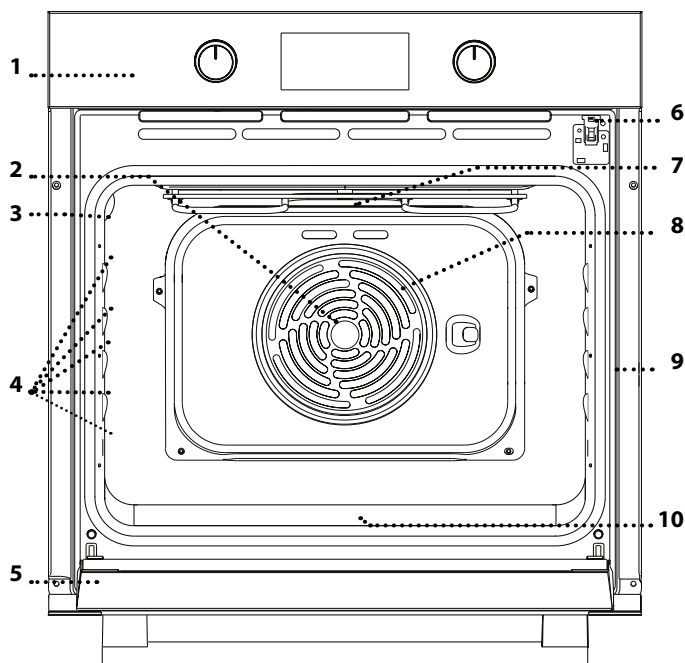

**MERCI D'AVOIR ACHETÉ UN  
PRODUIT HOTPOINT-ARISTON**

Afin de profiter d'une assistance complète,  
veuillez enregistrer votre appareil sur  
[www.hotpoint.eu/register](http://www.hotpoint.eu/register)



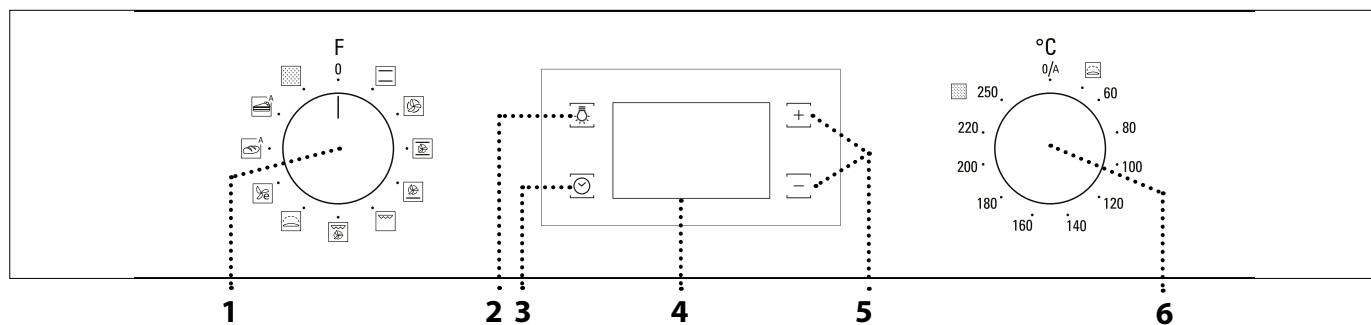
Lisez attentivement les consignes de sécurité avant  
d'utiliser l'appareil.

## DESCRIPTION DU PRODUIT



1. Bandeau de commande
2. Ventilateur
3. Ampoule
4. Guides pour accessoires  
(le niveau est indiqué sur la paroi  
du compartiment du four)
5. Porte
6. Verrou de porte  
(bloque la porte lorsque le  
nettoyage automatique est en  
cours et quelques minutes après)
7. Élément chauffant supérieur/  
gril
8. Résistance circulaire (non  
visible)
9. Plaque signalétique  
(ne pas enlever)
10. Élément chauffant inférieur  
(non visible)

## PANNEAU DE COMMANDE



### 1. BOUTON DE SÉLECTION

Pour allumer le four en  
sélectionnant une fonction.  
Tournez à la position 0 pour  
éteindre le four.

### 2. LAMPE

Avec le four allumé, appuyez pour  
allumer ou éteindre l'ampoule du  
compartiment du four.

### 3. RÉGLAGE DE L'HEURE

Pour accéder les réglages pour le  
temps de cuisson, le départ différé,  
et la minuterie. Pour afficher  
l'heure lorsque le four est éteint.

### 4. ÉCRAN

### 5. BOUTONS DE RÉGLAGES

Pour changer les réglages du  
temps de cuisson.

### 6. BOUTON THERMOSTAT

Tournez pour sélectionner la  
température désirée lorsque vous  
utilisez les fonctions manuelles.  
Utilisez « 0/A » pour les fonctions  
automatiques.

# Hotpoint

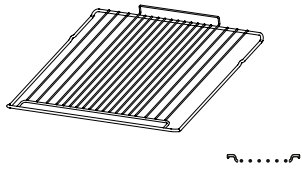
ARISTON

# ACCESSOIRES

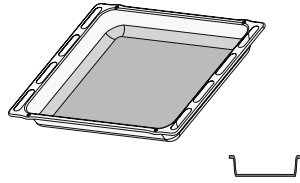


Pour plus d'information, téléchargez le Guide d'utilisation et entretien à partir de [www.hotpoint.eu](http://www.hotpoint.eu)

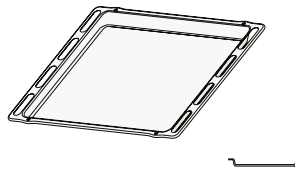
## GRILLE MÉTALLIQUE



## LÈCHEFRITE



## PLAQUE DE CUISSON



Le nombre d'accessoires peut varier en fonction du modèle acheté.  
Il est possible d'acheter séparément d'autres accessoires auprès du Service Après-Vente.

## INSÉRER LA GRILLE ET LES AUTRES ACCESSOIRES

Insérez la grille métallique au niveau désiré en la tenant légèrement inclinée vers le haut et en déposant la partie surélevée arrière (pointant vers le haut) en premier. Glissez-la ensuite horizontalement sur les guides aussi loin que possible.

Les autres accessoires, comme la plaque de cuisson, sont insérés horizontalement en les laissant glisser sur les guides.

# FONCTIONS



Pour plus d'information, téléchargez le Guide d'utilisation et entretien à partir de [www.hotpoint.eu](http://www.hotpoint.eu)

### CONVECTION NATURELLE\*

Pour cuire tout type de plat sur une seule grille.

### CHALEUR PULSÉE

Pour cuire différents aliments demandant la même température de cuisson sur plusieurs grilles (maximum de trois) en même temps. Cette fonction permet de cuire différents aliments sans transmettre les odeurs d'un aliment à l'autre.

### CUISSON GROSSE PIÈCE

Pour cuire de gros morceaux de viande (supérieurs à 2,5 kg). Nous vous conseillons de retourner la viande durant la cuisson pour s'assurer que les deux côtés brunissent de façon égale. Nous vous conseillons d'arroser le rôti de temps en temps pour éviter qu'il ne s'assèche.

### PIZZA

Pour cuire différents types et tailles de pain et de pizza. Nous vous conseillons d'échanger la position des plaques de cuisson à la mi-cuisson.

### GRIL

Pour cuire des biftecks, des brochettes, et des saucisses, faire gratiner des légumes et griller du pain. Pour la cuisson de la viande, nous vous conseillons d'utiliser une lèche-frite pour recueillir les jus de cuisson : placez la lèche-frite, contenant 200 ml d'eau, sur un quelconque niveau sous la grille.


### TURBO GRIL

Pour griller de gros morceaux de viande (gigots, rôti de bœuf, poulets). Nous vous conseillons d'utiliser une lèche-frite pour recueillir les jus de cuisson : placez la lèche-frite, contenant 200 ml d'eau, sur un quelconque niveau sous la grille.

### LEVAGE DE LA PÂTE

Pour obtenir une meilleure fermentation des pâtes sucrées ou salées. Pour activer cette fonction, réglez le bouton du thermostat sur cette icône.

### ÉCO CHALEUR PULSÉE \*

Pour cuire les rôtis farcis et les rôtis sur une seule grille. Les aliments ne s'assèchent pas trop grâce à une légère circulation d'air intermittente. Lorsque vous utilisez la fonction ÉCO, le voyant reste éteint durant la cuisson, mais peut être rallumé temporairement en appuyant sur .

### PAIN AUTO

Cette fonction sélectionne automatiquement la meilleure température et le meilleur temps de cuisson pour le pain. Pour les meilleurs résultats, suivez minutieusement la recette. Activez la fonction lorsque le four est froid.

### PÂTISSERIES AUTO

Cette fonction sélectionne automatiquement la meilleure température et le meilleur temps de cuisson pour les gâteaux. Activez la fonction lorsque le four est froid.

### NETTOYAGE AUTOMATIQUE

Pour éliminer les éclaboussures de cuisson en utilisant un cycle à très haute température (environ 400 °C).



\* Fonction utilisée comme référence pour la déclaration d'efficacité énergétique conformément au Règlement (UE) n° 65/2014

# Hotpoint







ARISTON


# UTILISER L'APPAREIL POUR LA PREMIÈRE FOIS

## 1. RÉGLER L'HEURE

Vous devez régler l'heure lorsque vous allumez l'appareil pour la première fois : Appuyez sur  jusqu'à ce que le voyant  et les deux chiffres indiquant l'heure clignotent à l'écran.






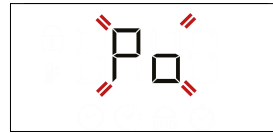
Utilisez  ou  pour régler l'heure et appuyez sur  pour confirmer. Les deux chiffres des minutes clignotent. Utilisez  ou  pour régler les minutes et appuyez sur  pour confirmer.




Veillez noter : Lorsque le voyant  clignote (par exemple après des pannes de courant prolongées), vous devrez régler l'heure de nouveau.

## 2. RÉGLER LA CONSOMMATION D'ÉNERGIE

Le four est programmé pour fonctionner à une puissance inférieure à 2,9 kW (« Lo ») : Pour faire fonctionner le four à une puissance compatible avec une alimentation domestique supérieure à 3 kW (« Hi »), vous devrez modifier les réglages.

Pour passer au menu de modification, tournez le *bouton de sélection* sur , puis reportez-le sur 0. Appuyez sur  et  pour cinq secondes immédiatement après.



Utilisez  ou  pour modifier le réglage, pressez et maintenez enfoncé  pendant au moins deux secondes pour confirmer.

## 3. CHAUFFER LE FOUR

Un nouveau four peut dégager des odeurs provenant de la fabrication : Ceci est parfaitement normal. Avant de cuire des aliments, nous vous conseillons de chauffer le four à vide pour éliminer les odeurs.

Enlevez les cartons de protection ou les pellicules transparentes du four et enlevez les accessoires qui se trouvent à l'intérieur.

Chauffez le four à 250°C pendant environ une heure en utilisant de préférence la fonction « Maxicooking ». Le four doit être vide durant cette opération. Suivez les directives pour régler correctement la fonction.

Veillez noter : Nous vous conseillons d'aérer la pièce après avoir utilisé l'appareil pour la première fois.

# UTILISATION QUOTIDIENNE

## 1. SÉLECTIONNER UNE FONCTION

Pour sélectionner une fonction, tournez le *bouton de sélection* sur le symbole de la fonction désirée : l'écran s'illumine et un signal sonore retentit.



## 2. ACTIVER UNE FONCTION

### MANUEL

Pour lancer la fonction que vous avez sélectionnée, tournez le *bouton du thermostat* pour régler la température requise.



Veillez noter : Lors de la cuisson, vous pouvez changer la fonction en tournant le *bouton de sélection* ou ajuster la température en tournant le *bouton du thermostat*.

La fonction ne démarre pas tant que le *bouton du thermostat* est sur 0°C. Vous pouvez régler le temps de cuisson, le temps de fin de cuisson (seulement si vous réglez le temps de cuisson) et la minuterie.

### AUTOMATIQUE

Pour lancer la fonction automatique que vous avez sélectionnée (« Pain » ou « Pâtisserie »), placez le *bouton du thermostat* à la position pour les fonctions automatiques (0/A). Pour terminer la cuisson, tournez le *bouton de sélection* à la position 0.


Veillez noter : Vous pouvez régler le temps de fin de cuisson et la minuterie.


### LEVAGE DE LA PÂTE

Pour lancer la fonction « Levage de la pâte », tournez le *bouton thermostat* au symbole correspondant; si le four est réglé à une température différente, la fonction de démarrage pas.

Veillez noter : Vous pouvez régler le temps de cuisson, le temps de fin de cuisson (seulement si vous réglez le temps de cuisson) et la minuterie.

## 3. PRÉCHAUFFAGE

Une fois que la fonction est lancée, un signal sonore et un voyant  qui clignote à l'écran confirmant que la phase de préchauffage est activée.

À la fin de cette phase, un signal sonore et un voyant stable  indique que le four a atteint la température désirée : vous pouvez maintenant placer les aliments à l'intérieur et débiter la cuisson.

Veillez noter : Placer les aliments dans le four avant que le préchauffage soit terminé peut affecter la cuisson finale.



# Hotpoint

ARISTON




## . PROGRAMME DE CUISSON

Vous devez sélectionner une fonction avant de pouvoir lancer un programme de cuisson.




### DURÉE

Appuyez sur la touche  jusqu'à ce que le voyant  et « 00:00 » clignotent à l'écran.





Utilisez  ou  pour régler la durée de cuisson et appuyez sur  pour confirmer.

Lancez la fonction en tournant le *bouton du thermostat* à la température désirée : Un signal sonore et l'écran indiquent la fin de la cuisson.




Veuillez noter : Pour annuler le temps de cuisson, appuyez sur  jusqu'à ce que le voyant  clignote sur l'écran, utilisez ensuite  pour remettre le temps de cuisson à « 00:00 ».

Ce temps de cuisson inclut la phase de préchauffage.

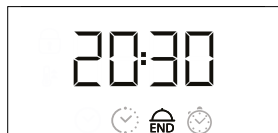
### PROGRAMMER L'HEURE DE FIN DE CUISSON/ DÉPART DIFFÉRÉ

Après avoir réglé le temps de cuisson, vous pouvez retarder le début de la fonction en programmant le temps de fin de cuisson : appuyez sur  jusqu'à ce que l'icône  et l'heure actuelle clignotent à l'écran.



Utilisez  ou  pour régler la durée de cuisson et appuyez sur  pour confirmer.

Lancez la fonction en tournant le *bouton du thermostat* à la température désirée : la fonction reste en veille et démarre automatiquement après la période d'attente calculée pour que la cuisson se termine à l'heure désirée.



Veuillez noter : Pour annuler le réglage, éteindre le four en tournant le *bouton de sélection* à la position « 0 ».

Le démarrage différé de la fonctionnalité n'est pas disponible pour les fonctions Grill et Turbo-grill.

### FIN DE CUISSON

Un signal sonore se fait entendre et l'écran s'illumine pour indiquer que la fonction est terminée.





Tournez le *bouton de sélection* pour sélectionner une différente fonction ou le placer à la position « 0 » pour éteindre le four.




Veuillez noter : Si la minuterie fonctionne, l'écran affiche « END » en alternance avec le temps restant.

## . RÉGLER LA MINUTERIE




Cette option n'interrompt pas ou ne programme pas la cuisson, mais permet d'utiliser l'écran comme minuterie, durant le fonctionnement d'une fonction ou quand le four est éteint.

Appuyez sur la touche  jusqu'à ce que le voyant  et « 00:00 » clignotent à l'écran.



Utilisez  ou  pour régler l'heure désirée et appuyez sur  pour confirmer.

Un signal sonore se fait entendre lorsque la minuterie a terminé le compte à rebours.

Remarques : Pour annuler la minuterie, appuyez sur  jusqu'à ce que le voyant  clignote, utilisez ensuite  pour remettre le temps à « 00:00 ».


## . FONCTION DE NETTOYAGE AUTOMATIQUE - PYRO

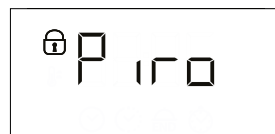
**Ne touchez pas le four pendant le cycle Pyro.**

**Éloignez les enfants et les animaux du four pendant et après (le temps que la pièce soit bien aérée) le cycle de nettoyage Pyro.**

Retirez tous les accessoires du four avant d'activer la fonction. Si le four est installé sous une table de cuisson, assurez-vous que les brûleurs ou les plaques électriques sont éteints pendant le cycle d'auto-nettoyage.

Pour de meilleurs résultats, éliminez les résidus les plus tenaces à l'aide d'une éponge humide avant d'utiliser la fonction Nettoyage Pyro. Utilisez la fonction Pyro uniquement si l'appareil est très sale ou s'il dégage de mauvaises odeurs lors de la cuisson.

Pour activer la fonction de nettoyage automatique, tournez le *bouton de sélection* et le *bouton du thermostat* sur l'icône . La fonction est activée automatiquement, la porte verrouillée et la lumière dans le four s'éteint : l'écran affiche le temps restant en alternance avec « Pyro ».






































































Veuillez noter : Il est uniquement possible de programmer la fin de cette fonction. La durée est réglée automatiquement à 120 minutes.















Une fois le cycle terminé, la porte reste verrouillée jusqu'à ce que la température à l'intérieur du four atteigne un niveau sécuritaire. Aérez la pièce pendant et après avoir utilisé le cycle Pyro.

# Hotpoint

ARISTON

# TABLEAU DE CUISSON

RECETTE	FONCTION	PRÉCHAUFFER	TEMPÉRATURE (°C)	DURÉE (MIN)	NIVEAU ET ACCESSOIRES
<b>Gâteaux à pâte levée</b>		Oui	160-180	30-90	2/3 
		Oui	160-180	30-90	4 1  
<b>Gâteau fourré</b> (gâteau au fromage, strudel, tarte aux fruits)		Oui	160 - 200	35-90	2 
		Oui	160 - 200	40 - 90	4 2  
<b>Biscuits/tartelettes</b>		Oui	160-180	20-45	3 
		Oui	150 - 170	20-45	4 2  
		Oui	150 - 170	20-45	5 3 1   
<b>Choux ronds</b>		Oui	180 - 210	30 - 40	3 
		Oui	180-200	35 - 45	4 2  
		Oui	180-200	35 - 45	5 3 1   
<b>Meringues</b>		Oui	90	150 - 200	3 
		Oui	90	140 - 200	4 2  
		Oui	90	140 - 200	5 3 1   
<b>Pizza/pain</b>		Oui	190-250	15-50	1 / 2 
		Oui	190-250	20-50	4 2  
<b>Pain</b>		-	-	60	2 
<b>Pizza surgelée</b>		Oui	250	10 - 20	3 
		Oui	230 - 250	10 -25	4 2  
<b>Quiches et tartes salés</b> (tarte aux légumes, quiche)		Oui	180-200	40-55	3 
		Oui	180-200	45 - 60	4 2  
		Oui	180-200	45 - 60	5 3 1   
<b>Vol-au-vent/biscuits à pâte feuilletée</b>		-	190-200	20 - 30	3 
		-	180-190	20 - 40	4 2  
		-	180-190	20 - 40	5 3 1   

FONCTIONS	 Convection naturelle	 Gril	 Turbo Gril	 Pizza	 Circulation d'air	 Cuisson grosse pièce	 Pain Auto	 Éco Chaleur pulsée
ACCESSOIRES	 Grille métallique	 Casserole ou plaque de cuisson sur la grille	 Lèche-frite/plaque de cuisson sur la grille	 Lèche-frite	 Lèche-frite contenant 200 ml d'eau	 Plaque de cuisson		

# Hotpoint

ARISTON

RECETTE	FONCTION	PRÉCHAUFFER	TEMPÉRATURE (°C)	DURÉE (MIN)	NIVEAU ET ACCESSOIRES
<b>Lasagnes/pâtes au four/cannellonis/tartes</b>		Oui	190 - 200	45-65	2
<b>Agneau/veau/bœuf/porc</b> 1 kg		Oui	190 - 200	80-110	3
<b>Rôti de porc avec grattons</b> 2 kg		Oui	180 - 190	110 - 150	2
<b>Poulet/lapin/canard</b> 1 kg		Oui	200-230	50-100	2
<b>Dinde/oie</b> 3 kg		-	190-200	100 - 160	2
<b>Poisson au four</b> (darne, entier)		Oui	170 - 190	30 - 50	2
<b>Légumes farcis</b> (tomates, courgettes, aubergines)		Oui	180-200	50 - 70	2
<b>Pain grillé</b>		-	250	2 - 6	5
<b>Filets/tranches de poisson</b>		-	230 - 250	20 - 30*	4 3
<b>Saucisses/brochettes/côtes levées/hamburgers</b>		-	250	15 - 30*	5 4
<b>Poulet rôti</b> 1 - 1,3 kg		Oui	200 - 220	55 - 70**	2 1
<b>Rosbif saignant</b> 1 kg		Oui	200 - 210	35 - 50**	3
<b>Gigot d'agneau/jarret</b>		Oui	200 - 210	60 - 90**	3
<b>Pommes de terre rôties</b>		Oui	200 - 210	35 - 55**	3
<b>Gratin de légumes</b>		-	200 - 210	25 - 55	3
<b>Viandes et pommes de terre</b>		Oui	190-200	45 - 100***	4 1
<b>Poisson et légumes</b>		Oui	180	30 - 50***	4 1
<b>Lasagnes &amp; viande</b>		Oui	200	50 - 100***	4 1
<b>Repas complet : tarte aux fruits</b> (niveau 5)/ <b>lasagne</b> (niveau 3)/ <b>viande</b> (niveau 1)		Oui	180 - 190	40 - 120***	5 3 1
<b>Rôtis/rôtis farcis</b>		-	170 - 180	100 - 150	2

La durée de cuisson ne comprend pas la phase de préchauffage : nous vous conseillons de placer les aliments dans le four et de régler le temps de cuisson seulement après avoir atteint la température désirée.

\* Tourner les aliments à mi-cuisson.

\*\*Au besoin, retournez les aliments aux deux tiers de la cuisson).

\*\*\*Temps approximatif : les plats peuvent être retirés en tout temps, selon les préférences personnelles.

Téléchargez le Guide d'utilisation et d'entretien sur [www.hotpoint.eu](http://www.hotpoint.eu) pour obtenir le tableau de recettes testées, compilé pour les autorités de certification, conformément à la norme CEI 60350-1.

FONCTIONS								
	Convection naturelle	Gril	Turbo Gril	Pizza	Circulation d'air	Cuisson grosse pièce	Pain Auto	Éco Chaleur pulsée
ACCESSOIRES								
	Grille métallique	Casserole ou plaque de cuisson sur la grille	Lèchefrite/plaque de cuisson sur la grille	Lèchefrite	Lèchefrite contenant 200 ml d'eau	Plaque de cuisson		

# Hotpoint

ARISTON

# NETTOYAGE ET ENTRETIEN



Pour plus d'information, téléchargez le Guide d'utilisation et entretien à partir de [www.hotpoint.eu](http://www.hotpoint.eu)

**N'utilisez pas d'appareil de nettoyage à vapeur.**

**Utilisez des gants de protection lors des opérations.**

**Effectuez les opérations nécessaires lorsque le four est froid.**

**Débranchez l'appareil de l'alimentation électrique.**

**N'utilisez pas de laine d'acier, de tampons à récurer abrasifs, ou des détergents abrasifs ou corrosifs, ils pourraient endommager les surfaces de l'appareil.**

## SURFACES EXTÉRIEURES

. Nettoyez les surfaces à l'aide d'un chiffon en microfibre humide. Si elles sont très sales, ajoutez quelques gouttes de détergent à pH neutre. Essuyez avec un chiffon sec.

. N'utilisez pas de détergents corrosifs ou abrasifs. Si l'un de ces produits entre en contact avec des surfaces de l'appareil, nettoyez immédiatement à l'aide d'un chiffon en microfibre humide.

## SURFACES INTÉRIEURES

. Après chaque utilisation, laissez le four refroidir et nettoyez-le, de préférence lorsqu'il est encore tiède, pour enlever les dépôts ou taches laissés par les résidus de nourriture. Pour enlever la condensation qui se serait formée lors de la cuisson d'aliments avec une forte teneur en eau, laissez le four refroidir complètement et essuyez-le avec un chiffon ou une éponge.

. En cas de taches obstinées sur les surfaces intérieures, nous recommandons la fonction de nettoyage automatique pour un résultat optimal de nettoyage.

. Nettoyez le verre dans la porte avec un détergent liquide approprié.

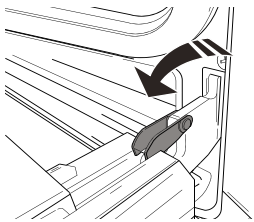
. La porte peut facilement être enlevée et remplacée pour faciliter le nettoyage de la vitre .

## ACCESSOIRES

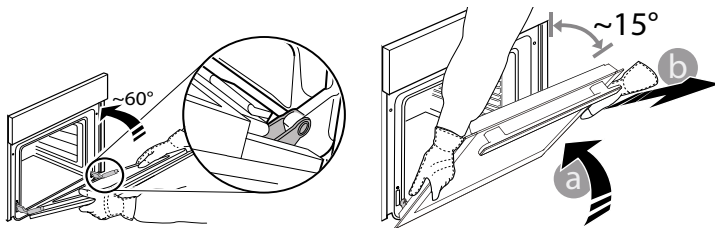
Faites tremper les accessoires dans de l'eau contenant un détergent à vaisselle, utilisez des gants de cuisine s'ils sont encore chauds. Utilisez une brosse à vaisselle ou une éponge pour enlever les résidus d'aliments.

## ENLEVER ET RÉINSTALLER LA PORTE

**1.** Pour enlever la porte, ouvrez-la complètement et abaissez les loquets jusqu'à qu'ils soient déverrouillés.



**2.** Fermez le plus possible la porte. Tenez la porte fermement avec les deux mains – ne la tenez pas par la poignée. Enlevez simplement la porte en continuant à la fermer tout en la tirant vers le haut (a) jusqu'à ce qu'elle soit dégagée de ses appuis (b).



Placez la porte de côté, l'appuyant sur une surface souple.

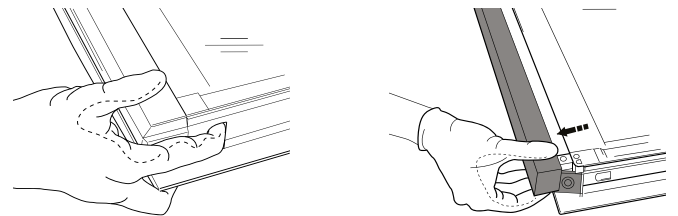
**3.** Réinstallez la porte en la plaçant devant le four pour aligner les crochets des charnières avec leurs appuis et attacher la partie supérieure sur son appui.

**4.** Abaissez la porte pour ensuite l'ouvrir complètement. Abaissez les loquets dans leur position originale : Assurez-vous de les abaisser complètement.

**5.** Essayez de fermer la porte et assurez-vous qu'elle est alignée avec le panneau de commande. Sinon, répétez les étapes précédentes.

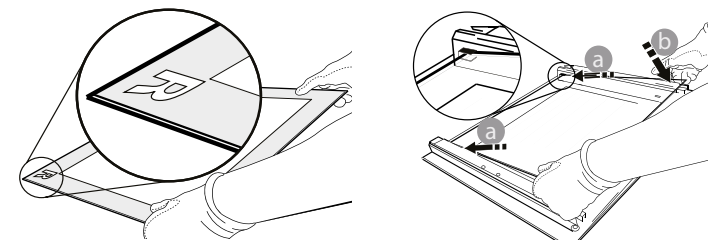
## CLIQER POUR NETTOYER - NETTOYER LA VITRE

**1.** Après avoir enlevée la porte et l'avoir placée sur une surface matelassée, les poignées vers le bas, appuyez sur les deux fermetures en même temps et enlevez le bord supérieur de la porte en la tirant vers vous.



**2.** Tenez fermement les vitres à deux mains, enlevez-les et placez-les sur une surface souple avant de les nettoyer.

**3.** Remontez la vitre intermédiaire (marquée « R ») avant de replacer la vitre intérieure : Pour placer les vitres correctement, assurez-vous que la marque « R » soit visible dans le coin gauche. **Introduisez d'abord la section longue de la vitre marquée « R » dans les appuis des guides (a), abaissez-la ensuite dans la bonne position (b).** Répétez cette procédure pour les deux vitres.



**4.** Remontez le bord supérieur : un déclic indique le positionnement correct. Assurez-vous que le joint est bien placé avant de replacer la porte.

# Hotpoint

ARISTON

Problème	Cause possible	Solution
Le four ne fonctionne pas	Coupure de courant. Débranchez de l'alimentation principale.	Assurez-vous qu'il n'y a pas de panne de courant et que le four est bien branché. Éteignez puis rallumez le four pour voir si le problème persiste.
L'écran affiche la lettre « F » suivi d'un numéro	Problème de logiciel.	Contactez le Service après-vente le plus proche et mentionnez la lettre ou le numéro suivant la lettre « F ».

## CONSEILS UTILES



Pour plus d'information, téléchargez le Guide d'utilisation et entretien à partir de [www.hotpoint.eu](http://www.hotpoint.eu)

### COMMENT LIRE LE TABLEAU DE CUISSON

Le tableau indique la meilleure fonction, les accessoires, et le niveau à utiliser pour la cuisson des différents types d'aliments. Les temps de cuisson commencent au moment de l'introduction du plat dans le four et ne tiennent pas compte du préchauffage (si nécessaire). Les températures et temps de cuisson sont approximatifs et dépendent de la quantité d'aliments et du type d'accessoire. Pour commencer, utilisez les valeurs conseillées les plus basses, et si les aliments ne sont pas assez cuits, augmentez-les. Utilisez les accessoires fournis, et de préférence des moules à gâteau en métal foncés et des plats de cuisson. Vous pouvez aussi utiliser des plaques et accessoires en pyrex ou en céramique; cependant, les temps de cuisson seront sensiblement plus longs.

### CUISSON D'ALIMENTS DIFFÉRENTS EN MÊME TEMPS

La fonction « CHALEUR PULSÉE » permet de cuire simultanément plusieurs aliments nécessitant la même température de cuisson (par exemple : poisson et légumes), sur différentes grilles. Enlevez les aliments qui demandent moins de cuisson et laissez dans le four les aliments qui ont besoin de plus de cuisson.

### FONCTION PAIN AUTO

Pour les meilleurs résultats, suivez minutieusement les consignes en utilisant la recette pour mélanger 1000 g de pâte : 600 g de farine, 360 g d'eau, 11 g de sel, 25 g de levure fraîche (ou deux paquets de levure en poudre).

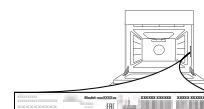
Pour la meilleure fermentation, laissez environ 90 minutes à la température de la pièce ou 60 minutes dans le four en utilisant la fonction « Levage ».

Placez la pâte dans le four froid, versez 100 cc d'eau potable froide dans le fond du four et lancez la fonction « Pain Auto ». Après la cuisson, laissez la pâte sur la grille métallique jusqu'à ce qu'elle soit complètement refroidie.



**Vous pouvez télécharger les consignes de sécurité, le manuel de l'utilisateur, la fiche produit et les données énergétiques :**

- En visitant notre site Web [docs.hotpoint.eu](http://docs.hotpoint.eu)
- En utilisant le code QR
- Vous pouvez également **contacter notre service après-vente** (voir numéro de téléphone dans le livret de garantie). Lorsque vous contactez notre Service après-vente, veuillez indiquer les codes figurant sur la plaque signalétique de l'appareil.



# Hotpoint

ARISTON



400011415643

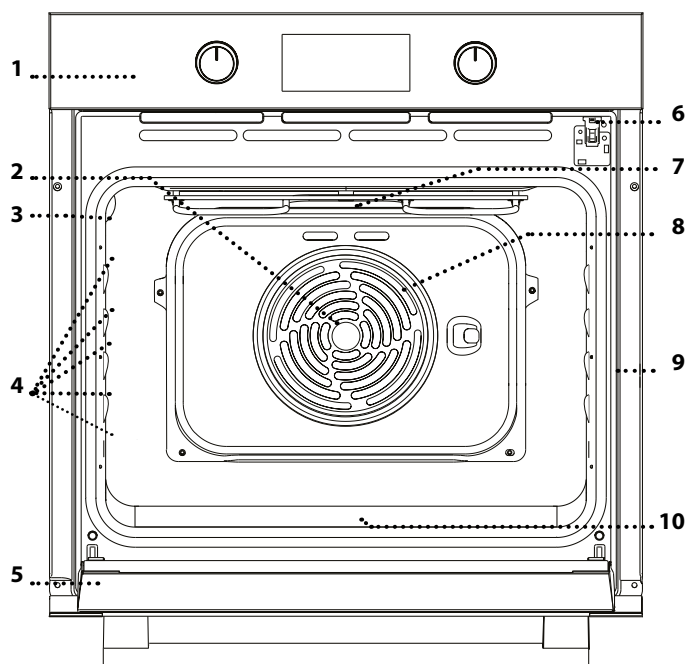



**GRAZIE PER AVERE ACQUISTATO UN  
 PRODOTTO HOTPOINT-ARISTON**

 Per ricevere un'assistenza più completa, registrare il prodotto su [www.hotpoint.eu/register](http://www.hotpoint.eu/register)

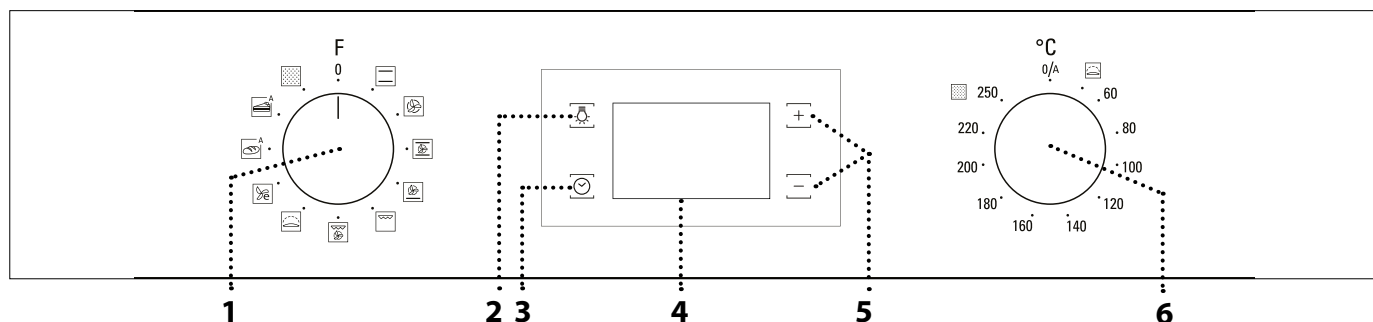
**Prima di utilizzare l'apparecchio, leggere attentamente le istruzioni relative alla sicurezza.**

## DESCRIZIONE PRODOTTO



1. Pannello di controllo
2. Ventola
3. Lampada
4. Guide accessori (il livello è indicato sulla parete della cavità)
5. Porta
6. Blocca porta (blocca la porta durante e dopo la funzione di pulizia automatica)
7. Resistenza superiore / Grill
8. Resistenza circolare (non visibile)
9. Targhetta matricola (da non rimuovere)
10. Resistenza inferiore (non visibile)

## PANNELLO DI CONTROLLO



### 1. MANOPOLA DI SELEZIONE

Per accendere il forno selezionando una funzione. Per spegnere il forno, ruotare sulla posizione 0.

### 2. LUCE

A forno acceso, premere per accendere o spegnere la luce di cavità del forno.

### 3. IMPOSTAZIONE TEMPO

Per accedere alle impostazioni della durata di cottura, dell'avvio ritardato e del timer. A forno spento, per visualizzare l'ora.

### 4. DISPLAY

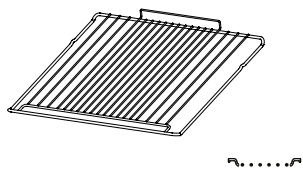
### 5. TASTI DI REGOLAZIONE

Per modificare le impostazioni di durata.

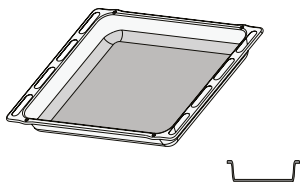
### 6. MANOPOLA TERMOSTATO

Ruotare per selezionare la temperatura desiderata attivando le funzioni manuali. Su 0/A attiva le funzioni automatiche.

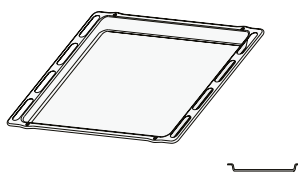
## GRIGLIA



## LECCARDA



## PIASTRA DOLCI



Il numero di accessori può variare a seconda del modello acquistato. È possibile acquistare separatamente altri accessori presso il Servizio Assistenza Clienti.

## INSERIRE LA GRIGLIA E ALTRI ACCESSORI

. Inserire la griglia tenendola leggermente inclinata verso l'alto, appoggiando dapprima il lato posteriore rialzato orientato verso l'alto sul livello desiderato. In seguito, farla scivolare orizzontalmente sulle guide fino a fine corsa.

. Gli altri accessori, per esempio la piastra dolci, si inseriscono orizzontalmente, facendoli scivolare sulle guide.

# FUNZIONI

### STATICO\*

Per cuocere qualsiasi tipo di pietanza su un solo ripiano.

### TERMOVENTILATO

Per cuocere contemporaneamente su più ripiani (massimo tre) alimenti, anche diversi, che richiedono medesima temperatura di cottura. La funzione permette di cuocere senza trasmissione di odori da un alimento all'altro.

### MAXI COOKING

Per cuocere carni di grosse dimensioni (superiori ai 2,5 kg). Si suggerisce di girare la carne durante la cottura per ottenere una brunitura omogenea in entrambi i lati e inumidirla di tanto in tanto per non farla seccare eccessivamente.

### PIZZA

Per cuocere diversi tipi e formati di pizza e focaccia. Si consiglia di invertire la posizione delle teglie a metà cottura.

### GRILL

Per grigliare costate, spiedini e salsicce, gratinare verdure o dorare il pane. Per la grigliatura delle carni, si consiglia di utilizzare una leccarda per raccogliere il liquido di cottura: posizionarla un livello sotto la griglia e aggiungere 200 ml di acqua potabile.

### TURBOGRILL

Per arrostiti grossi pezzi di carne (cosciotti, roast beef, polli). Si consiglia di utilizzare una leccarda per raccogliere il liquido di cottura: posizionarla un livello sotto la griglia e aggiungere 200 ml di acqua potabile.

### LIEVITAZIONE

Per ottenere una lievitazione ottimale di impasti dolci o salati. Ruotare la manopola termostato sull'icona per attivare la funzione.

### ECO TERMOVENTILATO\*

Per cuocere arrostiti e arrostiti ripieni su un solo ripiano prevenendo l'eccessiva disidratazione delle pietanze grazie a una ventilazione discontinua e delicata. In questa funzione ECO la luce rimane spenta durante la cottura e può essere riaccesa premendo .

### <sup>A</sup> PANE AUTO

Questa funzione seleziona automaticamente temperatura e tempo ideali per la cottura del pane. Per ottenere i migliori risultati seguire attentamente la ricetta. Attivare la funzione a forno freddo.

### <sup>A</sup> DOLCI AUTO

Questa funzione seleziona automaticamente temperatura e tempo ideali per la cottura dei dolci. Attivare la funzione a forno freddo.



### PULIZIA AUTOMATICA

Per eliminare lo sporco generato dalla cottura tramite un ciclo ad altissima temperatura (superiore a 400 °C).







\* Funzione di riferimento per la dichiarazione di efficienza energetica in accordo con il Regolamento europeo 65/2014

# PRIMO UTILIZZO

## 1. IMPOSTARE L'ORA

Alla prima accensione, è necessario impostare l'ora: premere  fino a che sul display non lampeggiano l'icona  e le due cifre relative all'ora.






Utilizzare  o  per impostare l'ora e premere  per confermare. Sul display lampeggiano le due cifre relative ai minuti: utilizzare  o  per impostare l'ora e premere  per confermare.

Nota: quando l'icona  lampeggia, ad esempio dopo una prolungata interruzione di corrente, è necessario impostare l'ora.




## 2. IMPOSTARE L'ASSORBIMENTO DI POTENZA

Il forno è programmato per operare con un assorbimento di potenza inferiore a 2,9 kW ("Lo"): per operare con un assorbimento di potenza compatibile con una rete domestica superiore a 3 kW di capacità ("Hi"), è necessario modificare le impostazioni.

Per accedere alla schermata di modifica, ruotare la *manopola di selezione* su , quindi riportarla su 0.

Subito dopo, premere  e  per cinque secondi.



Utilizzare  o  per modificare l'impostazione, quindi tenere premuto per almeno due secondi  per confermare.

## 3. RISCALDARE IL FORNO

Un nuovo forno può rilasciare degli odori dovuti alla lavorazione di fabbrica: questo è normale. Prima di cucinare gli alimenti è dunque raccomandato di riscaldare a vuoto il forno per rimuovere ogni odore.

Rimuovere protezioni di cartone o pellicole trasparenti e togliere gli accessori dal forno.

Riscaldare il forno vuoto alla temperatura di 250° per circa 1 ora utilizzando preferibilmente la funzione "Maxicooking".

Seguire le istruzioni a seguire per impostare correttamente la funzione.

Nota: è opportuno ventilare la stanza durante e dopo il primo utilizzo.

# USO QUOTIDIANO

## 1. SELEZIONARE UNA FUNZIONE

Per selezionare una funzione, ruotare la *manopola di selezione* in corrispondenza del simbolo della funzione desiderata: il display si accende e il forno emette un segnale acustico.



## 2. AVVIARE UNA FUNZIONE

### MANUALE

Per avviare la funzione selezionata, ruotare la *manopola termostato* per impostare la temperatura desiderata.



Note: durante la cottura sarà possibile modificare la funzione ruotando la *manopola di selezione* o regolare la temperatura ruotando la *manopola termostato*.

La funzione non si avvierà fino a quando la *manopola termostato* sarà su 0°C. Sarà possibile impostare durata, ora di fine cottura (solo se è impostata una durata) e timer.

### AUTOMATICA

Per avviare la funzione automatica ("Pane" o "Dolci") selezionata, mantenere la *manopola termostato* sulla posizione dedicata alle funzioni automatiche (0/A). Per terminare la cottura, ruotare la *manopola di selezione* in corrispondenza della posizione 0.


Note: sarà possibile impostare ora di fine cottura e timer.


### LIEVITAZIONE

Per avviare la funzione "Lievitazione", ruotare la *manopola termostato* in corrispondenza del simbolo della funzione; se in corrispondenza di temperature differenti, la funzione non si avvierà

Note: sarà possibile impostare durata, ora di fine cottura (solo se è impostata una durata) e timer.

## 3. PRERISCALDAMENTO

Una volta avviata la funzione, un segnale acustico e l'icona  lampeggiante sul display segnalano che si è attivata la fase di preriscaldamento.

Al termine di questa fase, un segnale acustico e l'icona  fissa sul display indicheranno che il forno ha raggiunto la temperatura impostata: a questo punto, inserire gli alimenti e procedere alla cottura.

Note: inserire gli alimenti nel forno prima della fine del preriscaldamento può compromettere i risultati di cottura.



# Hotpoint

ARISTON




## . PROGRAMMARE LA COTTURA




Per programmare la cottura è necessario aver selezionato precedentemente una funzione.

### DURATA



Premere  tante volte fino a che sul display lampeggiano l'icona  e "00:00".






Utilizzare  o  per impostare la durata desiderata, quindi premere  per confermare.  
Avviare la funzione ruotando la *manopola termostato* in corrispondenza della temperatura desiderata: un segnale acustico e il display avviseranno del termine della cottura.

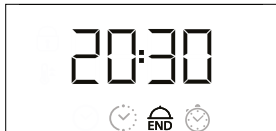
Note: per annullare la durata impostata, premere  tante volte fino a che sul display lampeggia l'icona , quindi utilizzare  per riportare la durata a "00:00".  
La durata impostata include la fase di preriscaldamento.

### PROGRAMMARE L'ORA DI FINE COTTURA / AVVIO RITARDATO

Una volta impostata una durata sarà possibile posticipare l'avvio della funzione, programmandone l'ora di fine: premere  fino a che sul display non lampeggiano l'icona  e l'ora corrente.



Utilizzare  o  per impostare l'ora di fine cottura desiderata e premere  per confermare.  
Attivare la funzione ruotando la *manopola termostato* in corrispondenza della temperatura desiderata o necessaria: la funzione resterà in pausa fino ad avviarsi automaticamente dopo un periodo di tempo calcolato per terminare la cottura all'orario impostato.



Note: per annullare l'impostazione, spegnere il forno ruotando la *manopola di selezione* sulla posizione "0".

Il ritardo di avvio della funzionalità non è disponibile per le funzioni Grill e Turbo Grill.

### FINE COTTURA

Un segnale acustico e il display avvisano del termine della funzione.





Ruotare la *manopola di selezione* per selezionare una funzione differente o sulla posizione "0" per spegnere il forno.




Nota: se attivo il timer, il display mostrerà la scritta "END" in alternanza al tempo rimanente.




## . IMPOSTARE IL TIMER

Questa opzione non interrompe né programma la cottura ma permette di utilizzare il display come contaminuti, sia durante una funzione attiva che quando il forno è spento.

Premere  tante volte fino a che sul display lampeggiano l'icona  e "00:00".



Utilizzare  o  per impostare la durata desiderata e premere  per confermare.  
Un segnale acustico avviserà del termine del conto alla rovescia.

Note: per disattivare il timer, premere  tante volte fino a che l'icona  lampeggia, quindi utilizzare  per riportare la durata a "00:00".


## . FUNZIONE PULIZIA AUTOMATICA - PIROLISI

**Non toccare il forno durante il ciclo di pirolisi.**

**Tenere i bambini e gli animali lontani dal forno durante e dopo (fino a una completa areazione della stanza) il ciclo di pirolisi.**

Gli accessori devono essere rimossi dal forno prima dell'attivazione della funzione. Nel caso in cui il forno sia installato sotto un piano di cottura, accertarsi che durante il ciclo di autopulizia i bruciatori o le piastre elettriche siano spente.

Per ottenere risultati di pulizia ottimali, eliminare i depositi di grandi dimensioni con una spugna umida prima di avviare la funzione di pirolisi. Si consiglia di attivare la funzione pirolisi soltanto in presenza di molto sporco o cattivi odori generati durante la cottura.

Per attivare la funzione di pulizia automatica *manopola di selezione* e la *manopola termostato* in corrispondenza dell'icona .

La funzione si attiva automaticamente bloccando la porta e spegnendo la luce all'interno del forno: il display mostra il tempo rimanente al termine, alternato alla scritta "Piro".






































































Note: sarà possibile programmare solo l'ora di fine della funzione. La durata è automaticamente impostata a 120 minuti.















A ciclo ultimato, la porta rimane bloccata fino a quando non viene raggiunta una temperatura sicura. Ventilare la stanza durante e dopo il ciclo di pirolisi.

# Hotpoint

ARISTON

# TABELLA DI COTTURA

RICETTA	FUNZIONE	PRE RISCALDARE	TEMPERATURA (°C)	DURATA (MIN)	LIVELLO E ACCESSORI
<b>Torte a lievitazione</b>		Sì	160 - 180	30 - 90	2/3 
		Sì	160 - 180	30 - 90	4 1  
<b>Torte ripiene</b> (cheese cake, strudel, torta di frutta)		Sì	160 - 200	35 - 90	2 
		Sì	160 - 200	40 - 90	4 2  
<b>Biscotti/Tortine</b>		Sì	160 - 180	20 - 45	3 
		Sì	150 - 170	20 - 45	4 2  
		Sì	150 - 170	20 - 45	5 3 1   
<b>Bignè</b>		Sì	180 - 210	30 - 40	3 
		Sì	180 - 200	35 - 45	4 2  
		Sì	180 - 200	35 - 45	5 3 1   
<b>Meringhe</b>		Sì	90	150 - 200	3 
		Sì	90	140 - 200	4 2  
		Sì	90	140 - 200	5 3 1   
<b>Pizza / Focaccia</b>		Sì	190 - 250	15 - 50	1 / 2 
		Sì	190 - 250	20 - 50	4 2  
<b>Pane</b>		-	-	60	2 
<b>Pizze surgelate</b>		Sì	250	10 - 20	3 
		Sì	230 - 250	10 - 25	4 2  
<b>Torte salate</b> (torta di verdura, quiche)		Sì	180 - 200	40 - 55	3 
		Sì	180 - 200	45 - 60	4 2  
		Sì	180 - 200	45 - 60	5 3 1   
<b>Voulevant / Salatini di pasta sfoglia</b>		-	190 - 200	20 - 30	3 
		-	180 - 190	20 - 40	4 2  
		-	180 - 190	20 - 40	5 3 1   

FUNZIONI								
	Statico	Grill	Turbo Grill	Pizza	Termoventilato	Maxi Cooking	Pane Auto	Eco Termoventilato
ACCESSORI								
	Griglia	Tortiera o teglia su griglia	Leccarda / Teglia su griglia	Leccarda	Leccarda con 200 ml di acqua	Piastra Dolci		

## Hotpoint

ARISTON

RICETTA	FUNZIONE	PRE RISCALDARE	TEMPERATURA (°C)	DURATA (MIN)	LIVELLO E ACCESSORI
<b>Lasagna / Pasta al forno / Cannelloni / Sformati</b>		Sì	190 - 200	45 - 65	2
<b>Agnello / Vitello / Manzo / Maiale 1 kg</b>		Sì	190 - 200	80 - 110	3
<b>Arrosto di maiale con cotenna 2 kg</b>		Sì	180 - 190	110 - 150	2
<b>Pollo / Coniglio / Anatra 1 kg</b>		Sì	200 - 230	50 - 100	2
<b>Tacchino / Oca 3 kg</b>		-	190 - 200	100 - 160	2
<b>Pesce al forno / al cartoccio</b> (filetto, intero)		Sì	170 - 190	30 - 50	2
<b>Verdure ripiene</b> (pomodori, zucchine, melanzane)		Sì	180 - 200	50 - 70	2
<b>Pane tostato</b>		-	250	2 - 6	5
<b>Filetti / tranci di pesce</b>		-	230 - 250	20 - 30*	4 3
<b>Salsicce / Spiedini / Costine / Hamburger</b>		-	250	15 - 30*	5 4
<b>Pollo arrosto 1-1,3 kg</b>		Sì	200 - 220	55 - 70**	2 1
<b>Roast beef al sangue 1 kg</b>		Sì	200 - 210	35 - 50**	3
<b>Cosciotto di agnello / Stinchi</b>		Sì	200 - 210	60 - 90**	3
<b>Patate arrosto</b>		Sì	200 - 210	35 - 55**	3
<b>Verdure gratinate</b>		-	200 - 210	25 - 55	3
<b>Carne &amp; Patate</b>		Sì	190 - 200	45 - 100***	4 1
<b>Pesce &amp; Verdure</b>		Sì	180	30 - 50***	4 1
<b>Lasagna &amp; Carne</b>		Sì	200	50 - 100***	4 1
<b>Pasto completo: Crostata (Liv. 5) / Lasagna (Liv. 3) / Carne (Liv. 1)</b>		Sì	180 - 190	40 - 120***	5 3 1
<b>Arrosti / Arrosti ripieni</b>		-	170 - 180	100 - 150	2

La durata indicata non comprende la fase di preriscaldamento: si consiglia di inserire gli alimenti nel forno e di impostare la durata della cottura solo al raggiungimento della temperatura desiderata.

\* Ruotare il cibo a metà cottura.

\*\* Ruotare il cibo a due terzi di cottura se necessario.

\*\*\* La durata è approssimata: le pietanze possono essere tolte dal forno in tempi differenti secondo preferenza.

Scaricare le Istruzioni per l'uso collegandosi al sito [www.hotpoint.eu](http://www.hotpoint.eu) per consultare la tabella delle ricette testate, compilata per gli istituti di valutazione secondo la norma IEC 60350-1.

FUNZIONI								
	Statico	Grill	Turbo Grill	Pizza	Termoventilato	Maxi Cooking	Pane Auto	Eco
ACCESSORI								
	Griglia	Tortiera o teglia su griglia	Leccarda / Teglia su griglia	Leccarda	Leccarda con 200 ml di acqua	Piastra Dolci		

# Hotpoint

ARISTON

**Non usare pulitrici a getto di vapore.**

**Utilizzare guanti protettivi durante tutte le operazioni.**

**Eseguire le operazioni indicate a forno freddo.**

**Scollegare l'apparecchio dalla rete elettrica.**

**Non usare pagliette metalliche, panni abrasivi e detersivi abrasivi o corrosivi che possano danneggiare le superfici.**

## SUPERFICI ESTERNE

. Pulire le superfici con un panno in microfibra umido. Se molto sporche, aggiungere qualche goccia di detersivo neutro. Asciugare con un panno asciutto.

. Non usare detersivi corrosivi o abrasivi. Se inavvertitamente uno di questi prodotti dovesse venire a contatto con le superfici, pulire subito con un panno in microfibra umido.

## SUPERFICI INTERNE

. Dopo ogni uso, lasciare raffreddare il forno e pulirlo preferibilmente quando è ancora tiepido per rimuovere incrostazioni e macchie dovute a residui di cibo; per asciugare la condensa dovuta alla cottura di alimenti con un elevato contenuto di acqua, usare a forno freddo un panno o una spugna.

. Si consiglia di attivare la funzione di pulizia automatica per una pulizia ottimale delle superfici interne in caso di sporco ostinato.

. Pulire i vetri della porta con detersivi liquidi specifici.

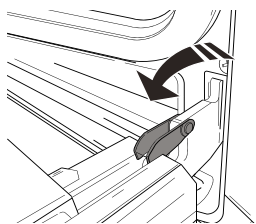
. Per facilitare la pulizia dei vetri è possibile rimuovere e smontare facilmente la porta .

## ACCESSORI

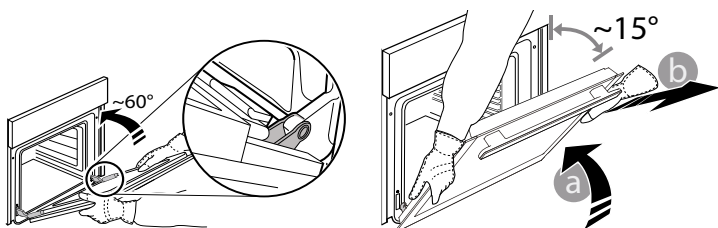
Mettere a bagno gli accessori con detersivo per piatti dopo l'uso, maneggiandoli con guanti da forno, se ancora caldi. I residui di cibo possono essere rimossi con una spazzola per piatti o con una spugna.

## TOGLIERE E RIMONTARE LA PORTA

**1.** Per rimuovere la porta, aprirla completamente e abbassare i fermi fino alla posizione di sblocco.



**2.** Chiudere la porta fino a quando è possibile. Prendere saldamente la porta con entrambe le mani, evitando di tenerla per la maniglia. Per estrarla facilmente, continuare a chiuderla e contemporaneamente tirarla verso l'alto (a) finché non esce dalle sedi (b).



Togliere la porta e appoggiarla su un piano morbido.

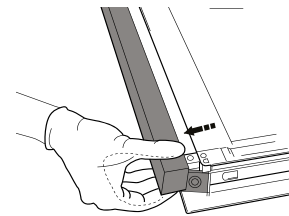
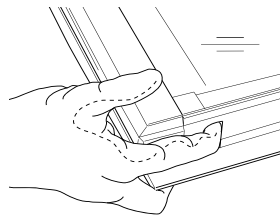
**3.** Per rimontare la porta, avvicinarla al forno allineando i ganci delle cerniere alle proprie sedi e ancorare la parte superiore agli alloggiamenti.

**4.** Abbassare la porta e poi aprirla completamente. Abbassare i fermi nella posizione originale: fare attenzione che siano completamente abbassati.

**5.** Provare a chiudere la porta, verificando che sia allineata al pannello di controllo. Se non lo fosse, ripetere tutte le operazioni.

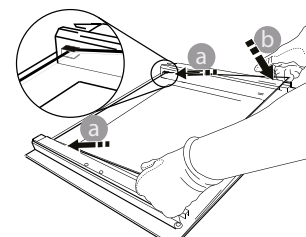
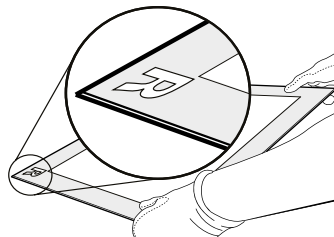
## CLICK TO CLEAN - PULIRE I VETRI

**1.** Dopo aver smontato la porta e averla appoggiata su un ripiano morbido con la maniglia verso il basso, premere contemporaneamente le due clip di fissaggio ed estrarre il profilo superiore della porta tirandolo verso di sé.



**2.** Prendere saldamente i vetri con due mani, rimuoverli e appoggiarli su un piano morbido prima di eseguire la pulizia.

**3.** Riposizionare dapprima il vetro intermedio (identificato dalla scritta "R"), quindi quello interno: per riposizionarli correttamente, fare attenzione che la "R" sia visibile nell'angolo sinistro. **Inserire dapprima il lato lungo del vetro indicato dalla "R" nelle sedi di sostegno (a)**, quindi abbassarlo in posizione (b). Ripetere l'operazione per entrambi i vetri.



**4.** Rimontare il profilo superiore: un clic indica il corretto posizionamento. Verificare che la tenuta sia salda prima di rimontare la porta.

# RISOLUZIONE DEI PROBLEMI



Per maggiori informazioni scaricare  
le istruzioni per l'uso da [www.hotpoint.eu](http://www.hotpoint.eu)

Problema	Possibile causa	Soluzione
Il forno non funziona	Interruzione di corrente elettrica. Disconnessione dalla rete principale.	Verificare che ci sia tensione in rete e che il forno sia collegato all'alimentazione elettrica. Spegnere e riaccendere il forno e verificare se l'inconveniente persiste.
Il display mostra la lettera "F" seguita da un numero	Problema software.	Contattare il più vicino Servizio Assistenza Clienti e specificare il numero che segue la lettera "F".

## CONSIGLI UTILI



Per maggiori informazioni scaricare  
le istruzioni per l'uso da [www.hotpoint.eu](http://www.hotpoint.eu)

### COME LEGGERE LA TABELLA DI COTTURA

La tabella indica la funzione, gli accessori e il livello migliore da utilizzare per cuocere svariati tipi di cibo. I tempi di cottura si riferiscono all'introduzione del cibo nel forno, escluso il preriscaldamento (dove richiesto). Le temperature e i tempi di cottura sono indicativi e dipendono dalla quantità di cibo e dal tipo di accessori. Utilizzare inizialmente i valori più bassi consigliati e, se il risultato della cottura non è quello desiderato, passare a quelli più alti. Si consiglia di utilizzare gli accessori in dotazione e tortiere o teglie possibilmente in metallo scuro. È possibile utilizzare anche pentole e accessori in pyrex o in ceramica, i tempi di cottura si allungheranno leggermente.

### CUCINARE DIFFERENTI ALIMENTI CONTEMPORANEAMENTE

Utilizzando la funzione "Termoventilato", è possibile cuocere contemporaneamente cibi diversi (ad esempio: pesce e verdure), su ripiani diversi. Estrarre i cibi che richiedono tempi di cottura inferiori e lasciare continuare la cottura per quelli con tempi più lunghi.

### FUNZIONE PANE AUTO

Per ottenere i migliori risultati è opportuno seguire attentamente le indicazioni, rispettando la ricetta per 1000g d'impasto: 600g di farina, 360g di acqua, 11g di sale, 25g di lievito fresco (oppure 2 bustine di lievito in polvere).

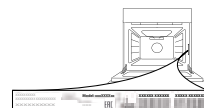
Per una lievitazione ottimale, sono necessari circa 90 minuti a temperatura ambiente oppure 60 minuti all'interno del forno attivando la funzione "Lievitazione".

Infernare a forno freddo, versare 1 dl di acqua potabile fredda sul fondo del forno e avviare la funzione "Pane Auto". Al termine della cottura, lasciare riposare su una griglia fino a completo raffreddamento.



Per scaricare le istruzioni di sicurezza, il manuale d'uso, la scheda tecnica e i dati energetici:

- Visitare il sito web [docs.hotpoint.eu](http://docs.hotpoint.eu)
- Usare il codice QR
- Oppure, **contattare il Servizio Assistenza Tecnica** (al numero di telefono riportato sul libretto di garanzia). Prima di contattare il Servizio Assistenza Tecnica, prepararsi a fornire i codici riportati sulla targhetta matricola del prodotto.



**Hotpoint**

ARISTON



400011708525