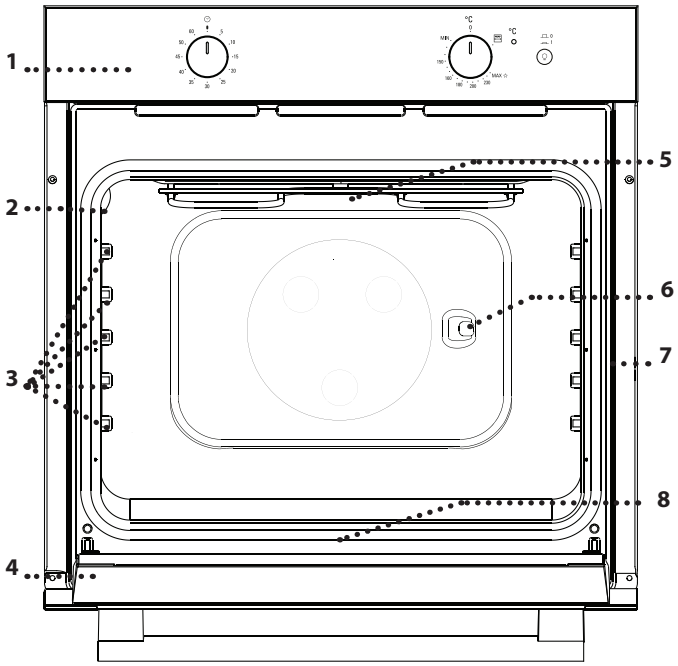
DAILY REFERENCE
GUIDE

THANK YOU FOR PURCHASING AN HOTPOINT-ARISTON PRODUCT
To receive more comprehensive help and support, please register your product at **www.hotpoint.eu/register**

WWW You can download the Safety Instructions and the Use and Care Guide by visiting our website **docs.hotpoint.eu** and following the instructions on the back of this booklet.

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

PRODUCT DESCRIPTION



1. Control panel
2. Lamp
3. Shelf guides (the level is indicated on the wall of the cooking compartment)
4. Door
5. Upper heating element/grill
6. Recess for roasting spit
7. Identification plate (do not remove)
8. Burner (not visible)

CONTROL PANEL



1. TIMER KNOB
Use to set the timer.
Does not start or stop cooking.

2. ADJUSTMENT KNOB
For switching the oven on, adjusting the temperature and selecting the "Grill" function.
Turn to the 0 position to switch the oven off.

3. GRILL LED
This lights up when the grill is in use.

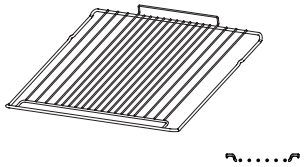
4. LIGHT BUTTON
Press to switch the light on (1) or off (0).

ACCESSORIES

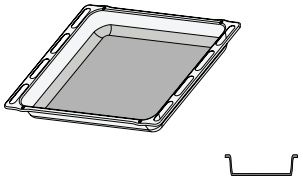
www

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

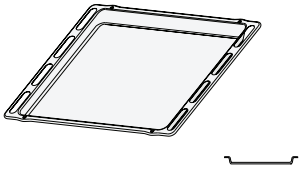
WIRE SHELF



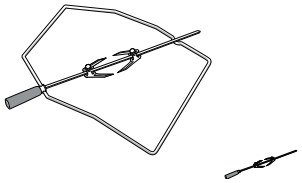
DRIPPING PAN



BAKING TRAY

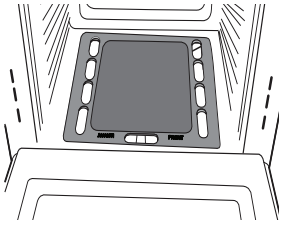


ROASTING SPIT



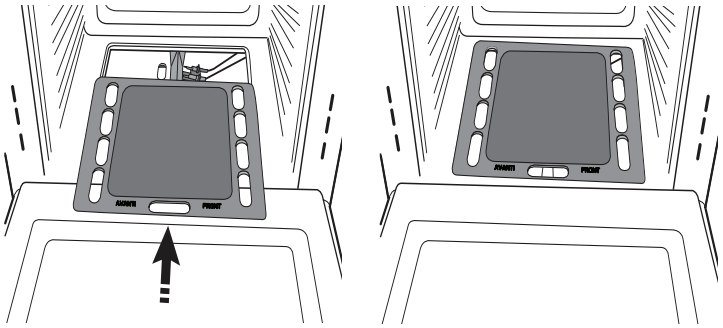
The number of accessories may vary depending on which model is purchased.
Other accessories can be purchased separately from the After-sales Service.

FITTING THE COVER ON THE BURNER



To fit the cover on the burner correctly, place it on the bottom of the cooking compartment.

Position it so that the words "AVANTI - FRONT" are facing the outside and so that the cover cannot move sideways once lowered into position.



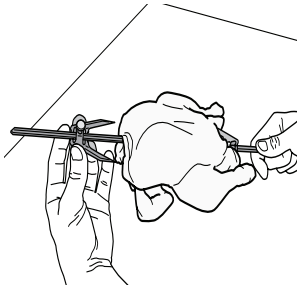
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

• 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 shelf guide as far as possible.

• The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf guides.

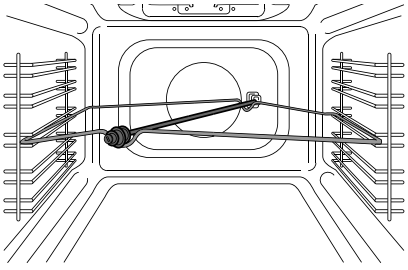
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Push the skewer through the centre of the meat (bound with string if poultry) and slide the meat onto the skewer until it is positioned firmly on the fork and cannot move. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place.



Tighten the fixing screw to secure it in position.

Insert the end into the recess provided in the oven's cooking compartment and rest the rounded part on the support (placed on the third level).



To use the roasting spit, start the oven by selecting the "Grill" function.

To collect the cooking juices, position a dripping pan below and add 200 ml of drinking water.

To avoid burning yourself when the skewer is hot, only handle it by the plastic handle (which must always be removed before cooking).

USING THE APPLIANCE FOR THE FIRST TIME

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.
Follow the instructions for setting the function correctly.

Notes: It is advisable to air the room after using the appliance for the first time.

DAILY USE

. STARTING THE OVEN

Keeping the oven door closed, push and turn the adjustment knob to the maximum temperature mark MAX. Hold the adjustment knob down for a couple of seconds to make sure that the oven switches on.

The electronic switch-on knob must not be pressed and held for more than 15 seconds.

To change the temperature, turn the *adjustment knob* to the temperature you require.

0 MIN 150 160 180 200 230 MAX

If you want to stop cooking at any point and switch the oven off, turn the *adjustment knob* to the 0 position.

If the oven fails to switch on or it switches off accidentally, turn the adjustment knob back to the 0 position, open the oven door and wait at least one minute before attempting to switch the oven on again.

GRILL FUNCTION

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread.
We suggest placing food on the 5th shelf. When grilling meat, we recommend using a dripping pan to collect the cooking juices: Position it on the 4th shelf, adding approx. 200 ml of drinking water.

Preheat the oven for 3-5 minutes. The oven door must remain closed during cooking.
The roasting spit (if provided) can be used with this function.

To select the “Grill” function, turn the *adjustment knob* to symbol.

Once the function has started, the LED will light up to indicate that the function has been activated.

. SETTING THE TIMER

This option does not interrupt or activate cooking but allows you to use the display as a timer, both while a function is active and when the oven is off.

To activate the timer, turn the *timer knob* to the desired length of time: An audible signal will sound once the timer has finished counting down the selected time.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes	-	10′	160-180	40 - 90	4
Filled cake (cheese cake, strudel, fruit pie)	-	10′	170 - 190	40 - 90	4
Biscuits/tartlets	-	10′	160-180	25 - 45	4
Choux buns	-	10′	180-200	30 - 50	4
Pizza/bread	-	10′	190 - 210	30 - 50	4
Bread	-	10′	180-200	30 - 80	3
Frozen pizza	-	10′	MAX	10 - 20	4
Savoury cakes (vegetable pie, quiche)	-	10′	180-200	40 - 70	4
Vols-au-vents/ puff pastry crackers	-	10′	180-200	20 - 40	3
Lasagna/pasta bake/ cannelloni/ flans	-	10′	190 - 200	55 - 65	3
Lamb/veal/ beef/pork 1 kg	-	10′	190 - 200	50 - 90	3
Chicken/rabbit/duck 1 kg	-	10′	190 - 200	55 - 100	3
Turkey/goose 3 kg	-	10′	190 - 200	150 - 200	3
Baked fish / en papillote 0.5 kg (fillet, whole)	-	10′	170 - 190	30 - 45	4
Stuffed vegetables (tomatoes, courgettes, aubergines)	-	10′	180-200	50 - 70	4
Roast potatoes	-	10′	190 - 210	60 - 80	3
Toasted bread		5′	250	2 - 6	5
Fish fillets/slices		-	230 - 250	15 - 30 *	4 3
Sausages/kebabs/ spare ribs/ hamburgers		-	250	15 - 30 *	5 4

* Turn food halfway through cooking

Download the Use and Care Guide from **docs.hotpoint.eu** for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1

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

FUNCTIONS	Grill

Hotpoint ARISTON

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best function to use with certain types of food cooked on a single shelf. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and 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 pans and accessories or ones made from china, but bear in mind that cooking times will be slightly longer. For best results, follow the recommendations in the cooking table carefully when selecting which of the supplied accessories to place on which of the shelves.

DESSERTS

- Use dark-coloured metal baking pans and always place them on the wire shelf supplied.

- To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.

- If the item “swells” during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.

MEAT

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape.
To collect the cooking juices, we recommend placing a dripping pan filled with half a litre of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

MAINTENANCE AND CLEANING

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

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Carry out the required operations when the oven is 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 the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Dry them 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, let the oven to cool completely and then wipe it with a cloth or sponge.

• The door can be easily removed and refitted to facilitate cleaning of the glass .
• Clean the glass in the door with a suitable liquid detergent.

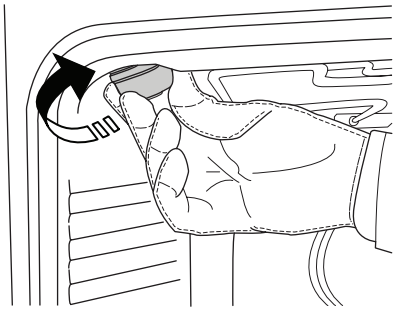
ACCESSORIES

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

REPLACING THE LIGHT

1. Disconnect the oven from the power supply.

2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



3. Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps.

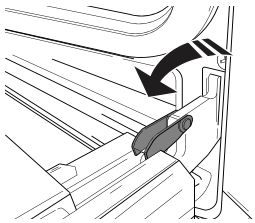
The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

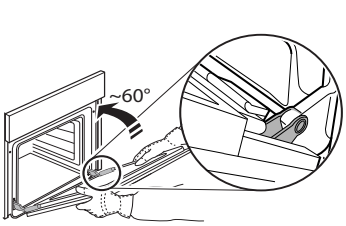
- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

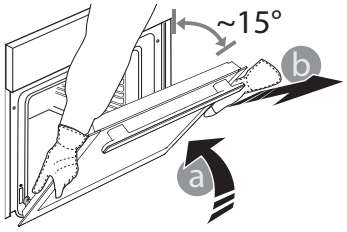
REMOVING AND REFITTING THE DOOR

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



2. Close the door as much as you can.
Take a firm hold of the door with both hands – do not hold it by the handle.
Simply remove the door by continuing to close it while pulling it upwards (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.

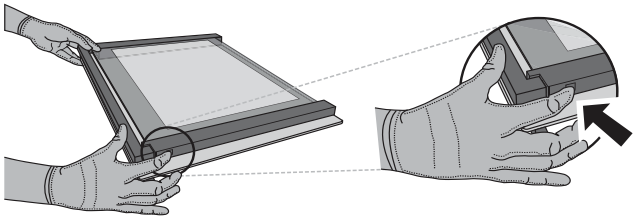
3. To refit the door, move it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

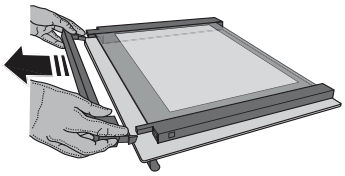
4. Lower the door and then open it fully.
Lower the catches into their original position: make sure that you lower them down completely.

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

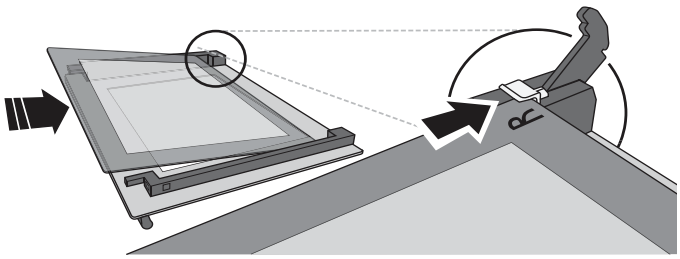
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



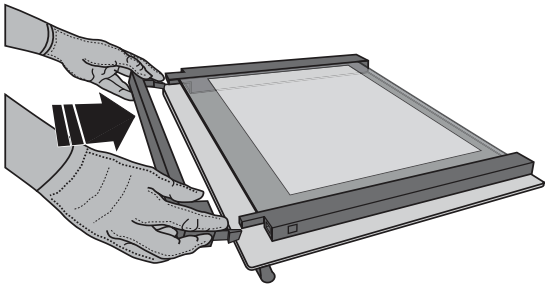


2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.

3. To reposition the internal glass properly, be sure that the "R" can be seen in the left corner.
First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



TROUBLESHOOTING

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

Problem	Possible cause	Solution
The oven or the burner will not switch on.	Power cut. Disconnection from the mains electricity.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Wait at least one minute, then try to switch the oven on again and see if the problem persists.
	Gas supply interrupted.	Check that the gas tap upstream of the oven is open or that the liquid gas cylinder (if being used) is not empty.
	Switch-on procedure carried out incorrectly.	Wait at least one minute and then repeat the steps described in the “Daily use” section.

In the event of problems, turn the adjustment knob back to the 0 position and open the oven door.

PRODUCT FICHE

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

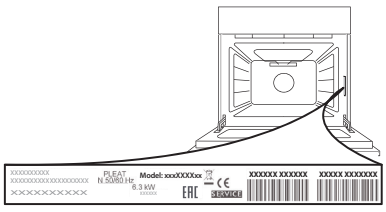
HOW TO OBTAIN THE USE AND CARE GUIDE

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

> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual.When contacting our Client After-sales Service, please state the codes provided on your product’s identification plate.



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