



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for HOTPOINT FC 52 C.2 /V IX. You'll find the answers to all your questions on the HOTPOINT FC 52 C.2 /V IX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HOTPOINT FC 52 C.2 /V IX  
User guide HOTPOINT FC 52 C.2 /V IX  
Operating instructions HOTPOINT FC 52 C.2 /V IX  
Instructions for use HOTPOINT FC 52 C.2 /V IX  
Instruction manual HOTPOINT FC 52 C.2 /V IX

## Istruzioni per l'uso

FORNO

<b>IT</b>	<b>GB</b>	<b>FR</b>
Italiano, 1	English, 12	Français, 22
<b>ES</b>	<b>PT</b>	<b>DE</b>
Español, 32	Portugues, 42	Deutsch, 52
<b>AR</b>		
عربي		

FC 52.2  
FC 52.2/V  
FC 52.2 IX  
FC 52 C.2  
FC 52 C.2/V  
FC 52 C.2 IX  
FC 52 C.2/V IX  
FC 55 C.2 IX  
FC 55 C.2/V IX

### Sommario

#### Installazione, 2-3

Posizionamento  
Collegamento elettrico  
Targhette caratteristiche

#### Descrizione dell'apparecchio, 4

Vista d'insieme  
Pannello di controllo

#### Avvio e utilizzo, 5

Avviare il forno  
Utilizzare il timer

#### Programmatore analogico, 6

Impostare l'ora  
Avviare il forno  
Pianificare la cottura

#### Programmi, 7-8

Programmi di cottura  
Consigli pratici di cottura  
Tabella cottura

#### Precauzioni e consigli, 9

Sicurezza generale  
Smaltimento  
Risparmiare e rispettare l'ambiente

#### Manutenzione e cura, 10

Escludere la corrente elettrica  
Pulire l'apparecchio  
Pulire la porta  
Sostituire la lampadina

#### Assistenza, 11

Assistenza attiva 7 giorni su 7  
Estensione di garanzia Airbag



[You're reading an excerpt. Click here to read official HOTPOINT FC 52 C.2 /V IX user guide](http://yourpdfguides.com/dref/4687144)  
<http://yourpdfguides.com/dref/4687144>

**Manual abstract:**

2/VI IX Cooking modes, 18-19 Cooking modes Practical cooking advice Cooking advice table Precautions and tips, 20 General safety Disposal Respecting and conserving the environment Maintenance and care, 19 Switching the appliance off Cleaning the appliance Cleaning the oven door Replacing the light bulb Assistance Installation ! Before placing your new appliance into operation please read these operating instructions carefully. They contain important information for safe use, for installation and for care of the appliance. ! Please keep these operating instructions for future reference. Pass them on to possible new owners of the appliance. Ventilation To ensure good ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (see diagrams). gB Positioning ! Keep packaging material out of the reach of children. The appliance must be installed by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property. Fitting the appliance Use the appropriate cabinet to ensure that the appliance functions properly.

□ The panels adjacent to the oven must be made of heat-resistant material. @@@@Place brackets □A□ up against the oven support □B□. 2. Place the tabs □C□ up against brackets □A□. @@ 3.

@@ 4. Fasten the oven to the cabinet using the screws and plastic washers □E□. Ovens equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (see below). The appliance must not come into contact with electrical parts once it has been installed. @@ 13 GB Fitting the power supply cable 1.

@@@@ 2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws L-N- . Connect the wires to the corresponding terminals: the Blue wire N L to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow Green wire to the terminal marked (see diagram). 3. Secure the cable by fastening the clamp screw. 4. Close the cover of the terminal board. Connecting the supply cable to the mains Install a standardised plug corresponding to the load indicated on the data plate (see side). 4. The supply cable must not come into contact with surfaces with temperatures higher than 50°C.

! The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations. Before connecting to the power supply, make sure that: □ The appliance is earthed and the plug is compliant with the law. □ The socket can withstand the maximum power of the appliance, which is indicated on the data plate (see below). □ The voltage must be in the range between the values indicated on the data plate (see below). □ The socket is compatible with the plug of the appliance. @@@@ ! The cable must not be bent or compressed. ! @@ ! @@@@The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may produce a slightly unpleasant odour caused by the burning away of protective substances used during the manufacturing process. Oven light It goes on when selecting 8 with the SELECTOR knob.

To set the buzzer, turn the COOKING TIMER knob clockwise almost one complete revolution. 2. Turn the knob anticlockwise to set the desired time: align the minutes shown on the COOKING TIMER knob with the indicator on the control panel. 3. When the selected time has elapsed, a buzzer sounds and the oven turns off.

4. When the oven is off the cooking timer can be used as a normal timer. ! @@ starting the oven 1. Select the desired cooking mode by turning the SELECTOR knob. 2.

Select the desired temperature with the THERMOSTAT knob. @@ 3. @@ 4. @@ - change the temperature by turning the THERMOSTAT knob. - stop cooking by turning the SELECTOR knob to the □0□ position. ! @@ ! Always place cookware on the rack(s) provided. @@ ! @@@@ ! The clock can only be set if the oven is connected to the mains. @@ 1. @@ 2. @@A click will indicate the end of the programming phase.

3. Select the desired cooking mode using the SELECTOR knob. @@ 4. @@And a time of 1 hour and 15 minutes is programmed. The programme stops automatically at 10:15 a. @@ 2. @@ 3. Select the desired cooking mode using the SELECTOR knob. @@ 4. @@@@The programme starts automatically at 11:00 and ends at 12:15.

! @@ starting the oven 1. @@ 2. @@A click will indicate the end of the programming phase. 3. Select the desired cooking mode using the SELECTOR knob.

4. To turn the oven off, set the SELECTOR knob back to the □0□ position. 17 Cooking modes GB Cooking modes ! A temperature value can be set for all cooking modes between 60°C and Max, except for □ GRILL (recommended: set only to MAX power level); □ GRATIN (recommended: do not exceed 200°C). practical cooking advice ! Do not place racks in position 1 and 5 during fanassisted cooking. In the GRILL and GRATIN cooking modes, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

MULTI-COOKING □ Use position 2 and 4, placing the food that requires more heat on 2. □ Place the dripping pan on the bottom and the rack on top. gRILL □ Insert the rack in position 3 or 4. Place the food in the centre of the rack. □ We recommend that you set the maximum power level. The top heating element is regulated by a thermostat and may not always be on. PIZZA □ For best results when cooking pizza, use the MULTI-COOKING mode.

@@@@@A maximum of two racks may be used at the same time. c TOP OVEN mode The top heating element comes on. This mode can be used to brown food at the end of cooking.

d GRILL mode The top heating element comes on. @@The grill is also highly recommended for dishes that require a high temperature on the surface: such as beef steaks, veal, rib steak, filets, hamburgers etc. Some grilling examples are included in the □Practical Cooking Advice□ paragraph. Always cook in this mode with the oven door closed. E GRATIN mode The top heating element, as well as the fan, will come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Always cook in this mode with the oven door closed. 18 Cooking advice table Preheating time (min) 15 15 15 15 15 15 10 15 10 10 10 10 15 15 5 5 5 5 5 5 5 5 5 5 GB Weight (in kg) 1e afternoon and early morning, you can help reduce the work load placed on electrical companies. @@@@Inspecting the seals Check the door seals around the oven periodically.

If the seals are damaged, please contact your nearest After-sales Service Centre (see Assistance).



[You're reading an excerpt. Click here to read official HOTPOINT FC](#)

[52 C.2 /V IX user guide](#)

<http://yourpdfguides.com/dref/4687144>

We recommend not using the oven until the seals have been replaced. GB Cleaning the appliance □ The stainless-steel or enamel-coated external parts as well as the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. @@After cleaning, rinse and dry thoroughly. do not use abrasive powders or corrosive substances.

@@Use hot water and detergent, rinse and dry with a soft cloth. do not use abrasive products. @@@@To clean more thoroughly, you can remove the oven door. Remove the glass cover of the lamp-holder. 2.

Remove the light bulb and replace it with a similar one: Wattage 25 W, cap E 14. 3. Replace the glass cover (see diagram). assistance Communicating: □ appliance model (Mod. ) □ serial number (S/N) This information is found on the data plate located on the appliance and/or on the packaging. 2. Lift up and turn the small levers located on the two hinges (see diagram) 3. Grip the door on the two external sides and close it approximately half way. Then pull the door towards you lifting it out of its seat (see diagram). To replace the door, reverse this sequence.



[You're reading an excerpt. Click here to read official HOTPOINT FC 52 C.2 /V IX user guide](http://yourpdfguides.com/dref/4687144)  
<http://yourpdfguides.com/dref/4687144>