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You can read the recommendations in the user guide, the technical guide or the installation guide for HOTPOINT FK 832 J X/HA. You'll find the answers to all your questions on the HOTPOINT FK 832 J X/HA in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HOTPOINT FK 832 J X/HA
User guide HOTPOINT FK 832 J X/HA
Operating instructions HOTPOINT FK 832 J X/HA
Instructions for use HOTPOINT FK 832 J X/HA
Instruction manual HOTPOINT FK 832 J X/HA

FK 83 /HA S
FK 83 X /HA S
70FK 838J X RU/HA
70FK 838J RU/HA
70FK 837 J X RU/HA
70FK 837J RU/HA
70FK 838JC X RU/HA
70FK 838JC RU/HA
FK 837 J X/HA S
FK 837J /HA S
FK 93J X /HA S
FK 93J /HA S
FK 939J X /HA S
FK 939J /HA S
FK 932C X /HA S
FK 932C /HA S
FK 83.1 X/HA
FK 83.1 /HA
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IT Italiano

Istruzioni per l'uso FORNO

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GB English

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FR Français

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ES Español

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PT Portugues

Instruções para a utilização FORNO

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Manual abstract:

@@@Children shall not play with the appliance. @@Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Never use steam cleaners or pressure cleaners on the appliance. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock. ! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity. Never use the services of an unauthorised technician. Please have the following information to hand: ? The type of problem encountered. The latter two pieces of information can be found on the data plate located on the appliance. 8 Descrizione dell'apparecchio Descrpcion del aparato Vista d'insieme 1 POSIZIONE 1 2 POSIZIONE 2 3 POSIZIONE 3 4 POSIZIONE 4 5 POSIZIONE 5 6 GUIDE di scorrimento dei ripiani 7 Ripiano LECCARDA 8 Ripiano GRIGLIA 9 Pannello di controllo Vista en conjunto 1 POSICIN 1 2 POSICIN 2 3 POSICIN 3 4 POSICIN 4 5 POSICIN 5 6 GUAS de deslizamiento de las bandejas 7 Bandeja GRASERA 8 Bandeja PARRILLA 9 Panel de control Description of the appliance Descrio do aparelho Overall view 1 2 3 4 5 6 7 8 9 POSITION 1 POSITION 2 POSITION 3 POSITION 4 POSITION 5 GUIDES for the sliding racks DRIPPING PAN GRILL Control panel Vista de conjunto 1 POSIO 1 2 POSIO 2 3 POSIO 3 4 POSIO 4 5 POSIO 5 6 GUIAS de escorrimento das prateleiras 7 Prateleira BANDEJA PINGADEIRA 8 Prateleira GRADE 9 Painel de comandos Description de l'appareil Vue d'ensemble 1 NIVEAU 1 2 NIVEAU 2 3 NIVEAU 3 4 NIVEAU 4 5 NIVEAU 5 6 GLISSIERES de coulissement 7 Support LECHEFRITE 8 Support GRILLE 9 Tableau de bord 9 8 7 6 5 3 1 4 2 9 Beschreibung Ihres Gertes Gerteansicht 1 EINSCHUBHHE 1 2 EINSCHUBHHE 2 3 EINSCHUBHHE 3 4 EINSCHUBHHE 4 5 EINSCHUBHHE 5 6 GLEITFHRUNGEN fr die Einschbe 7 Einschub FETTPFANNE 8 Einschub BACKOFENROST 9 Bedienfeld Beschrijving van het apparaat Algemeen aanzicht 1 POSITIE 1 2 POSITIE 2 3 POSITIE 3 4 POSITIE 4 5 POSITIE 5 6 GLEUVEN om roosters in te schuiven 7 Rooster LEKPLAAT 8 Rooster GRILL 9 Bedieningspaneel 9 8 7 6 5 3 1 4 2 10 Descrizione dell'apparecchio Descrio do aparelho Pannello di controllo 1 Manopola PROGRAMMI 2 Spia TERMOSTATO 3 Manopola TERMOSTATO 4 Programmatore ELETTRONICO* Painel de comandos 1 2 3 4 Selector PROGRAMAS Indicador luminoso do TERMOSTATO Selector do TERMOSTATO Programador ELECTRNICO* * Presente solo in alcuni modelli. * H somente em alguns modelos.

Description of the appliance Beschreibung Ihres Gertes Control panel 1 SELECTOR knob 2 THERMOSTAT indicator light 3 THERMOSTAT knob 4 ELECTRONIC programmer* Bedienfeld 1 Reglerknopf PROGRAMME 2 Kontrollleuchte THERMOSTAT 3 Reglerknopf THERMOSTAT 4 ELEKTRONISCHER* Programmierer * Only available in certain models. Please keep this instruction booklet in a safe place for future reference. If the appliance is sold, given away or moved, please make sure the booklet is also passed on to the new owners so that they may benefit from the advice contained within it. ! Please read this instruction manual carefully: it contains important information concerning the safe operation, installation and maintenance of the appliance. Ventilation To ensure adequate 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). Do not let children play with the packaging material; it should be disposed of in accordance with local separated waste collection standards (see Precautions and tips). ! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals. Built-in appliances Use an appropriate cabinet to ensure that the appliance operates properly: ? The panels adjacent to the oven must be made of heatresistant material.

? Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100C. ? To install the oven under the counter (see diagram) or in a kitchen unit, the cabinet must have the following dimensions: Centring and fixing Secure the appliance to the cabinet: ? Open the oven door. ? Remove the 2 rubber plugs covering the fixing holes on the perimeter frame. ? Fix the oven to the cabinet using the 2 wood screws. All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool. The appliance must not come into contact with electrical parts once it has been installed. The indications for consumption given on the data plate have been calculated for this type of installation. M Electrical connection 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). fitting the power supply cable 1. Open the terminal board by inserting a screwdriver into the side tabs of the cover.

Use the screwdriver as a lever by pushing it down to open the cover (see diagram). 2. Install the power supply cable by loosening the cable clamp screw and the three wire contact screws. L-NConnect the wires to the corresponding terminals: the Blue wire to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire to the terminal marked (see diagram). ? The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible. ! The cable must not be bent or compressed. ! The cable must be checked regularly and replaced by authorised technicians only (see Assistance). ! The manufacturer declines any liability should these safety measures not be observed.

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 table). The appliance must be directly connected to the mains using an omnipolar switch with a minimum contact opening of 3 mm installed between the appliance and the mains.

The switch must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the switch). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50C at any point (the back panel of the oven, for example). ! The installer must ensure that the correct electrical connection has been performed and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that ? The appliance is earthed and the plug is compliant with the law.



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? The socket can withstand the maximum power of the appliance, which is indicated on the data plate.

? The voltage is in the range between the values indicated on the data plate. directive 2002/40/EC on the label of electric ovens. Standard EN 50304 ENERGY LABEL Energy consumption for Natural convection ? heating mode: Traditional mode Declared energy consumption for Forced convection Class ? heating mode: Baking This appliance conforms to the following European Economic Community directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments ? 2004/108/EEC dated 03/05/89 (Electromagnetic Compatibility) and subsequent amendments 93/68/EEC dated 22/07/93 and subsequent amendments. 2002/96/EC and subsequent amendments. - 1275/2008 standby/off mode * Only for models with drawn rails. ** Only for models with wire rails. 21 GB Start-up and use WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven (1). As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and The electronic programmer* DISPLAY END OF COOKING icon DURATION icon DECREASE TIME button ?? ?? SET TIME button CLOCK icon TIMER icon pull (2). iNCREASE TIME button ! 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. Make sure that the room is well ventilated before switching the oven off and opening the oven door.

The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away. Setting the clock Starting the oven 1. Select the desired cooking mode by turning the SELECTOR knob. 2. Select the desired temperature using the THERMOSTAT knob. A list detailing cooking modes and suggested cooking temperatures can be found in the Cooking advice table (see Cooking modes). 3. @@ 4. @@position. ! @@ !

Always place cookware on the rack(s) provided.

@@ ! @@@@ 1. @@ 2. Use the ? ? and ? ? @@ 3. @@ setting the timer ! @@ 1. @@ 2.

Use the ? ? and ? ? @@ 3. @@The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated. programming cooking ! A cooking mode must be selected before programming can take place. programming the cooking duration 1.

@@ 2. Use the ? ? and ? ? @@ 3. @@@@And a time of 1 hour and 15 minutes is programmed. Setting the end time for a cooking mode ! @@ 1. Follow steps 1 to 3 to set the duration as detailed above. 2. @@ 3. Use the ? ? and ? ? buttons to adjust the cooking end time; if you press and hold either button, the display will scroll through the values more quickly, making it quickerpan in position 1 to collect cooking residues (sauce and/or grease). @@ ? Place the dripping pan on the bottom and the rack on top. gRILL ? Place the rack in position 3 or 4.

Make sure the food is in the centre of the rack. ? We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly. For a crispy crust, do not use the dripping pan as this extends the total cooking duration and prevents the crust from forming. ? If the pizza has a lot of toppings, we recommend adding the mozzarella cheese to the top of the pizza halfway through the cooking process. 5 1 1 2 2 2 2 2 1 or 2 2 2 1 and 3 1 and 3 1, 2 and 4 1, 2 and 4 1 1 1 1 1 1 1 1 1 and 2 2 1 and 2 3 3 2 2 3 3 2 3 15 15 15 15 15 15 15 15 15 15 15 10 10 10 10 10 10 10 10 10 10 10 200 200 200 180 180 180 180 180 160 200 190 210 180 180 90 250 200 220 200 200 180 220 200 200 180 210 230 180 180 200 180 170 190 180 170 200 220 220 180 Baking Fast cooking Multilevel Pizza 2 1 1 or 2 Grill Gratin Soles and cuttlefish Squid and prawn kebabs Cuttlefish Cod filet Grilled vegetables Veal steak Sausages Hamburgers Mackerels Toasted sandwiches (or toast) With rotisserie (where present) Veal on the spit Chicken on the spit Lamb on the spit Grilled chicken Cuttlefish With rotisserie (where present) Veal on the spit Lamb on the spit Chicken on the spit + potatoes (roasted) 0. Cooking times are approximate and may vary according to personal taste. When cooking using the grill or gratin, the dripping pan must always be placed on the 1st oven rack from the bottom. 25 GB Precautions and tips ! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

Disposal General safety ? The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use. ? The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms. ? When moving or positioning the appliance, always use the handles provided on the sides of the oven. ? Do not touch the appliance while barefoot or with wet or damp hands and feet.

? The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Any other use of the appliance (e. g. For heating the room) constitutes improper use and is dangerous. The manufacturer may not be held responsible for any damage caused as a result of improper, incorrect and unreasonable use of the appliance.

? Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance. ? Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven. ? The ventilation and heat dispersal openings must never be obstructed. ? Always grip the oven door handle in the centre: the ends may be hot. ? Always use oven gloves when placing cookware in the oven or when removing it. ? Do not use aluminium foil to line the bottom of the oven. ? Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire. g. ? When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.

? Do not perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains. ? If the event of malfunctions, under no circumstances should you attempt to perform the repairs yourself. contact an authorised Service Centre (see Assistance). ? Do not rest objects on the open oven door. ? Do not let children play with the appliance. ? The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.



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? The appliance is not intended to be operated by means of an external timer or separate remote-control system. 26 ? When disposing of packaging material: observe local legislation so that the packaging may be reused. @@@@The crossed out ?wheeled bin? @@@@Respecting and conserving the environment ? You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.

? Always keep the oven door closed when using the GRILL and GRATIN modes: this will achieve improved results while saving energy (approximately 10%). ? Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat. Maintenance and care Switching the appliance off Cleaning the appliance Disconnect your appliance from the electricity supply before carrying out any work on it. ? The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains.

After cleaning, rinse and dry thoroughly. do not use abrasive powders or corrosive substances. ? The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. do not use abrasive products.

? All accessories - with the exception of the sliding racks - can be washed like everyday crockery, and are even dishwasher safe. ! Never use steam cleaners or pressure cleaners on the appliance. Cleaning the oven door Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

For more thorough cleaning purposes, the oven door may be removed: 1. Use a screwdriver to lift up and turn the small levers F located on the two hinges (see diagram). sliding rack kit assembly To assemble the sliding racks: 1. Remove the two frames, lifting them away from the spacers A (see figure). gB A F 3. Grip the door on the two outer sides and close it approximately half way.

Pull the door towards you, lifting it out of its slot (see diagram). To replace the door, reverse this sequence. left guide rail Right guide rail B C o Dire f e ct ion ra ct io n 2. Choose which shelf to use with the sliding rack. Paying attention to the direction in which the sliding rack is to be extracted, position joint B and then joint C on the frame. Inspecting the seals Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Service Centre (see Assistance). We recommend that the oven is not used until the seals have been replaced. Secure the two frames with the guide rails using the holes provided on the oven walls (see diagram). The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.

4. Finally, fit the frames on the spacers A. ! Do not place the sliding racks in position 5. 48 Tabela de cozedura Programmas Alimentos Peso (Kg) Posio das prateleiras Pr aquecimento (minutos) Temperatura aconselhada Durao da cozedura (minutos) 65-75 70-75 70-80 15-20 30-35 20-30 40-45 40-50 25-30 30-35 20-25 15-20 20-25 20-25 180 12 20 30-35 25 35 25-30 15-20 20-25 15-18 45 10-12 15-20 30-35 40-45 60-70 30-35 40-50 20-25 10-15 15-20 20-25 25-30 15-20 25-30 60-70 10-12 8-10 10-15 10-15 15-20 15-20 15-20 10-12 15-20 3-5 80-90 70-80 70-80 55-60 30-35 70-80 70-80 70-75 70-75 PT

Descongelamento Todos os alimentos congelados Pato Carne de vitela ou vaca assada Carne de porco assada Biscoitos (de massa tenra) Tortas doces Tortas doces Torta de fruta Plum cake Po-de-l Crpes recheadas (em 2 prateleiras) Queques pequenos (em 2 prateleiras) Salgadinhos folhados como queijo (em 2 prateleiras) Bigns (em 3 prateleiras) Biscoitos (em 3 prateleiras) Merengues (em 3 prateleiras) Congelados Pizza Misto abbora e camaro panado Torta rstica de espinafre Panzerotte Lasanha Pezinhos doirados Bolinhos de frango Pr-cozidos Asas de frango doiradas Comidas Frescas Biscoitos (de massa tenra) Plum cake Salgadinhos folhados de queijo Pizza (em 2 prateleiras) Lasanha Cordeiro Frango assado com batatas Cavala Plum cake Bigns (em 2 prateleiras) Biscoitos (em 2 prateleiras) Po-de-l (em 1 prateleira) Po-de-l (em 2 prateleiras) Tortas salgadas Pizza Carne de vitela ou vaca assada Frango Linguado e chocas Espetinhos de calamares e camaro Chocas Fil de bacalhau Verduras na grelha Bife de vitela Chourias Hambrgueres Cavala Tostas Com espeto giratrio (se houver) Vitela no espeto Frango no espeto Cordeiro no espeto Frango na grelha Chocas Com espeto giratrio (se houver) Vitela no espeto Cordeiro no espeto Frango (no espeto) com batatas (na bandeja pingadeira) 1 1 1 1 0. .



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