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You can read the recommendations in the user guide, the technical guide or the installation guide for HOTPOINT FZ 61 P.1 IX /Y. You'll find the answers to all your questions on the HOTPOINT FZ 61 P.1 IX /Y in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HOTPOINT FZ 61 P.1 IX /Y
User guide HOTPOINT FZ 61 P.1 IX /Y
Operating instructions HOTPOINT FZ 61 P.1 IX /Y
Instructions for use HOTPOINT FZ 61 P.1 IX /Y
Instruction manual HOTPOINT FZ 61 P.1 IX /Y

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Manual abstract:

1 Precautions and tips, 19 General safety Disposal Respecting and conserving the environment Maintenance and care, 20-21 Switching the appliance off
Cleaning the appliance Cleaning the oven door Replacing the light bulb Automatic cleaning with the FAST CLEAN function 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. @@@@ 45 m m. @@@@The appliance must not come into contact with
electrical parts once it has been installed. The consumption indications on the data plate have been calculated for this type of installation. Secure the
appliance to the cabinet by opening the oven door and putting 4 screws into the 4 holes of the outer frame.

! @@@ 13 GB Electrical connections ! @@ fitting the power supply cable 1. @@Use the screwdriver as a lever by pushing it down to open the cover (see
diagram). 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. 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. @@@@ - 2002/96/EC 2. @@@@ 3. Secure the cable by fastening the clamp screw. 4.

Close the cover of the terminal board. @@ 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. 14 Description of the appliance Overall view

Control panel GUIDES for the sliding racks position 5 position 4 position 3 position 2 position 1 GB GRILL DRIPPING PAN Control panel SELECTOR knob
TIMER knob* THERMOSTAT knob Indicator light - PREHEATING (blinks) - COOKING UNDER WAY (constant) - ERROR (blinks rapidly) SELECTOR
knob COOKING TIMER* Knob DOOR LOCK indicator light* THERMOSTAT knob Indicator light - PREHEATING (blinks) - COOKING UNDER WAY
(constant) - ERROR (blinks rapidly) * Only available on certain models DOOR LOCK indicator light* 15 Start-up and use GB ! 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 with the SELECTOR knob. it stays on when a
cooking mode is selected. @@ starting the oven 1.

Select the desired cooking mode by turning the SELECTOR knob. 2. @@ 3. Select the desired temperature with the THERMOSTAT knob. @@ 4.
@@ 5. @@ 6. @@ ! There is no preheating in the BARBECUE mode. @@ □□Always place cookware on the rack(s) provided. @@How to use the timer* 1.
@@ 2. @@ 3. @@ □□The timer does not turn the oven on or off. using the cooking timer* 1. @@ 2. @@ 3. @@ 4. When the oven is off the cooking timer
can be used as a normal timer. @@@@ 4. @@A maximum of two racks may be used at the same time.

@@Always cook in this mode with the oven door closed. GRATIN mode 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. PIZZA mode This combination heats the oven rapidly by producing
a considerable amount of heat, particularly from the bottom element. If you use more than one rack simultaneously, switch the position of the dishes halfway
through the cooking process. Do not place racks in position 1 and 5 during fanassisted cooking. In the BARBECUE 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.

barBECUE □ 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.
@@@@@Cleaning the appliance □ Never use steam cleaners or pressure cleaners on 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.
If these stains are difficult to remove, use only specialised products. After cleaning, rinse and dry thoroughly. do not use abrasive powders or corrosive
substances. □ Ideally, the inside of the oven should be cleaned after each use, when it is still lukewarm. Use hot water and detergent, rinse and dry with a soft
cloth.

do not use abrasive products. □ The accessories can be washed like everyday crockery (even in your dishwasher). inspecting the seals 3. Grip the door on the
two external sides and close it approximately half way. Pull the door towards you lifting it out of its seat (see diagram). To replace the door, reverse this
sequence. Check the door seals around the oven periodically. @@We recommend not using the oven until the seals have been replaced. @@@@To clean
more thoroughly, you can remove the oven door. Remove the glass lid using a screwdriver.

2. Remove the light bulb and replace it with a similar one: Wattage 15 W, cap E 14. Replace the glass cover taking care to position the seal correctly (see
diagram). 2. Lift up and turn the small levers located on the two hinges (see diagram) 20 Automatic cleaning with the FAST CLEAN function With the FAST
CLEAN modes, the internal temperature of the oven reaches 500°C.



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The pyrolysis process is activated and burns away food and grime residues. Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. @@Do not worry, this process is both normal and hazard-free. @@ Do not place tea towels or pot holders over the oven handle. ! The programme may only be started once the oven door has been closed.

@@@ Should a malfunction occur , the heating elements will switch off. Once the automatic cleaning cycle is over The COOKING UNDER WAY indicator light will turn off and the DOOR LOCK indicator light will stay on. You will have to wait until the temperature inside the oven has cooled down sufficiently before you can open the oven door and the DOOR LOCK indicator light will turn off. White powder deposits may remain on the bottom and sides of the oven, remove these deposits with a damp sponge once the oven has cooled down completely. Alternatively, you can make use of the already heated oven, in which case it is not necessary to remove the deposits, they are c.



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