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You can read the recommendations in the user guide, the technical guide or the installation guide for HOTPOINT OK1037ELDP.20 X/HA S. You'll find the answers to all your questions on the HOTPOINT OK1037ELDP.20 X/HA S in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HOTPOINT OK1037ELDP.20 X/HA S
User guide HOTPOINT OK1037ELDP.20 X/HA S
Operating instructions HOTPOINT OK1037ELDP.20 X/HA S
Instructions for use HOTPOINT OK1037ELDP.20 X/HA S
Instruction manual HOTPOINT OK1037ELDP.20 X/HA S

OK 1037ELDP.20 X/HA S

IT
Italiano

Istruzioni per l'uso FORNO

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GB
English

Operating Instructions OVEN

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FR
Français

Mode d'emploi FOUR

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ES
Español

Manual de instrucciones HORNO

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PT
Portugues

Instruções para a utilização FORNO

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Manual abstract:

@@@Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. 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. ?Before initiating the automatic cleaning cycle: ? clean the oven door; ? remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents; ? remove all accessories and the sliding rack kit (where present); ? do not place tea towels? Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. 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.) ? Il numero di serie (S/N) Queste ultime informazioni si trovano sulla targhetta caratteristiche posta sull'apparecchio Assistenza Attiva 7 giorni su 7 Assistance Warning: The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are signalled through messages of the following type: ?F?? followed by numbers.

Call for technical assistance in the event of a malfunction. Before calling for Assistance: ? Check whether you can fix the problem yourself. ? Restart the programme to check whether the malfunction has disappeared. ? If it has not, contact the Authorised Technical Assistance Service. ! 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. 6 Descrizione dell'apparecchio Description de l'appareil Vista d'insieme 1 POSIZIONE 1 2 POSIZIONE 2 3 POSIZIONE 3 4 POSIZIONE 4 5 POSIZIONE 5 6 POSIZIONE DIVIDER ?D? 7 POSIZIONE 6 8 POSIZIONE 7 9 GUIDE di scorrimento dei ripiani 10 Ripiano LECCARDA 11 Ripiano GRIGLIA 12 Ripiano DIVIDER 13 anello di controllo P Vue d'ensemble 1 NIVEAU 1 2 NIVEAU 2 3 NIVEAU 3 4 NIVEAU 4 5 NIVEAU 5 6 POSIZIONE SPARATEUR ?D? 7 NIVEAU 6 8 NIVEAU 7 9 GLISSIERES de coulissement 10 Support LECHEFRITE 11 Support GRILLE 12 Support SPARATEUR 13 ableau de bord T Description of the appliance Descripcin del aparato Overall view 1 POSITION 1 2 POSITION 2 3 POSITION 3 4 POSITION 4 5 POSITION 5 6 DIVIDER ?D? 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Please keep this instruction booklet in a safe place for future reference.



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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: min. 45 mm Centring and fixing Secure the appliance to the cabinet: ? Open the oven door. ? slide out the side gaskets at the top until the 2 fixing holes are exposed; ? 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. 590 mm. 560 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). 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. 26 L N to the terminal marked 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 to the terminal marked (N), the Brown wire to the terminal marked (L) and the Yellow/Green wire (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 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. ? 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 for the other. Between 205C and 300C The temperature difference in relation to the first recess selected is no greater than 100C For example: if you set one recess to 210C, you may set a value of between 110C (210C-100C) and 300C (maximum temperature setting) for the other. 28 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 After connection to the power supply network or after a blackout, the button and the digits on the TIME display will flash for 10 seconds. Adjust the hour figure using the and buttons. 3. Once you have reached the correct hour value, press the button. 4.

Repeat the above process to set the minutes. If a blackout occurs, it will be necessary to reset the clock. If the icon flashes on the display, this indicates that the clock has not been set correctly. 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. ! To make the setting process easier, press and hold the and buttons to scroll through the numbers on the display rapidly. ! Each setting will automatically be stored in the appliance memory after 10 seconds. ! During operation, we recommend the removal of any crockery or delicate foodstuffs from the cavities not being used. ! Once cooking has begun, before the DIVIDER is removed, Setting the minute minder ! The minute minder may be set regardless of whether the oven is switched on or off.

It does not switch the oven on or off. When the set time has elapsed, the minute minder emits a buzzer that will automatically stop after 30 seconds or when any active button on the control panel is pressed. Set the desired time using buttons and . The oven must be switched off using the button. ! Every time the oven is switched on it is set to the CREATION cooking mode.

! The touch controls cannot be activated if the user is wearing gloves. 3. Once you have reached the desired value, press the button again. The lit symbol will remind you that the minute minder is on. Button and use To cancel the minute minder, press the Control panel/door lock the and buttons to set the time to 00:00.

press the button again. The icon will switch off to indicate that the minute minder has been disabled. **Cooling ventilation** In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door, as well as towards the bottom of the oven door. At the beginning of the FAST CLEAN mode, the cooling fan operates at low speed. ! Once cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently. **Oven light** The light comes on when the oven door is opened or when a cooking mode starts. When models featuring LED INSIDE technology begin cooking, the LEDs on the door light up for improved illumination of all cooking levels.



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The button can be used to switch on the light at any time. ! The door and control panel can be locked while the oven is off, once cooking has started or finished and during programming. To lock the door and the oven controls, press and hold the button for at least 2 seconds.

A buzzer will sound and the TEMPERATURE display shows the key symbol ?O?n?. The icon will light up to indicate lock activation. To deactivate the lock, press and hold the button again for at least 2 seconds. ! When cleaning the appliance, the door lock may be closed accidentally (there is an exposed spring). If this happens, reopen it by turning the door lock upwards (see figure). kO OK Setting the clock ! The clock can only be set when the oven is switched off. If the oven is in standby mode, pressing the button once will display the current time setting. Press it again to set the time. Residual heat indicators The appliance is fitted with a residual heat indicator. When the oven is off, the ?residual heat? light on the display comes on to indicate high temperatures inside the oven cavity.

The indicator light switches off when the inside of the oven has cooled down. 29 GB Demo mode The oven can operate in the DEMO mode: all heating elements are deactivated, and the controls remain operative. To activate DEMO mode, press and release button , then buttons and simultaneously for 6 seconds, and then press and release button . A buzzer sounds and the TEMPERATURE display shows ?dEon?. To deactivate DEMO mode, when the oven is off press and hold button and button simultaneously for 3 seconds.

A buzzer sounds and the ?dEoF? message disappears from the display. - the current time, if programming manually; - the duration, if programming is automatic. The oven will begin its preheating stage: the preheating light flashes. 5. When the preheating process has finished, a buzzer sounds and the preheating indicator light shows that this stage has been completed: the food can then be placed in the oven.

6. During cooking it is always possible to: - change the temperature by pressing the button, followed by the and buttons (manual modes only); - set the duration of a cooking mode (see Cooking Modes); - press the button to stop cooking. In this case the appliance stores the temperature modified previously in its memory (manual modes only); - switch off the oven by pressing the button for 3 seconds. 7. In case of a blackout, if the oven was already operating, an automatic system within the appliance will reactivate the cooking mode from where it was interrupted as long as the temperature did not drop below a certain level. Programmed cooking modes which have not yet started will not be restored and must be reprogrammed. ! There is no preheating stage for the BARBECUE mode. cREATION cooking modes ! @@ cREATION cooking modes include all manual programmes. @@@@ observing these suggestions will guarantee perfect results. @@@@MULTILEVEL mode All heating elements and the fan are activated.

@@A maximum of two racks may be used at the same time. Restoring the factory settings The oven factory settings can be restored to reset all selections made by the user (clock and customised durations). To carry out a reset, switch off the oven, then press and hold the button corresponding to the first manual cooking mode (top left) and the button simultaneously for 6 seconds. Once the restore procedure is complete, a buzzer will sound. The first time the button is pressed, the oven will behave as if it is being switched on for the first time. Standby This product complies with the requirements of the latest European Directive on the limitation of power consumption in standby mode. If no buttons are pressed for 30 minutes and the control panel/door lock has not been activated, the appliance automatically reverts to standby mode. standby mode is indicated by the high luminosity ?Clock button? light. As soon as interaction with the machine resumes, system operation is restored. modes ! To guarantee perfectly soft or crispy food, the oven releases water contained within the food in the form of steam.

This means it is possible to achieve optimal cooking results for all dishes. ! Every time the oven is switched on, it suggests the first CREATION cooking mode. ! Never put objects directly on the bottom of the oven; this will prevent the enamel coating from being damaged. ! Always place cookware on the rack(s) provided. extraLarge Space ! Do not use position ?D? for racks. starting the oven 1. Switch the control panel on by pressing the button. The appliance buzzer sounds three times (ascending) and all buttons light up in sequence. 2. Press the button corresponding to the desired cooking mode.

The TEMPERATURE display shows: - the temperature associated with the mode, if programming manually; - ?Auto?, if programming is automatic. The TIME display shows: 30 GRILL mode The top heating element and the rotisserie spit (where present) are activated. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed (see ?Practical cooking advice?). FAN GRILLING mode The top heating element and the rotisserie spit (where present) are activated and the fan begins to operate. During part of the cycle the circular heating element is also activated. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through the forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed. LOW TEMPERATURE modes This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures.

This combination heats the oven rapidly. If you use more than one rack at a time, switch the position of the dishes halfway through the cooking process. FAST COOKING mode Preheating is not necessary for this cooking mode. This mode is particularly suitable for cooking pre-packed food quickly (frozen or pre-cooked). The best results are achieved using one cooking rack only. ECO mode The rear heating element and the fan are switched on, thus guaranteeing the distribution of heat in a delicate and uniform manner throughout the entire oven. This energy saving mode is suitable for cooking small dishes, reheating meat and finishing off cooking processes. Place the rotisserie support in position 3 and insert the spit in the hole provided on the back panel of the oven. When mode is on, the rotisserie will stop if the door is opened. sUCCESS cooking modes ! The temperature and cooking duration are pre-set values, guaranteeing a perfect result every time - automatically.

These values cannot be adjusted and use the C. The cooking cycle stops automatically and the oven indicates when the dish is cooked. You may start cooking whether the oven has been preheated or not.



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The cooking duration can be customised according to personal tastes, modifying it - before the start time - by 5/20 minutes depending on the selected programme. Once cooking has begun, it is still possible to modify its duration.

If the value is modified before cooking begins, it is stored in the appliance memory and suggested again when that cooking mode is next used. If the temperature inside the oven is higher than the suggested value for the selected mode, the text ?Hot? appears on the TEMPERATURE display and it will not be possible to begin cooking; wait for the oven to cool. ! When the cooking stage has been reached, the oven buzzer sounds. ! Do not open the oven door as this will disrupt the cooking time and temperature. BEEF mode Use this function to cook beef and pork.

Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. @@Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. bREAD mode Use this function to bake bread. @@? Do not exceed the maximum weight of the dripping pan. @@? The dough must be left to rise at room temperature for 1 ? @@@@ ? Dilute the yeast in lukewarm water (approximately 35 degrees). ? Make a small well in the mound of flour. @@@@? Cut the dough into equal sized loaves. ? Place them in the dripping pan, on a sheet of baking paper.

? Dust the loaves with flour. ? Make incisions on the loaves. ? Place the food inside the oven while it is still cold. ? Start the BREAD cooking mode. @@@@Place the dish in the oven while it is still cold. The dish may also be placed in a preheated oven. main Space Starting the oven 1. With the DIVIDER inserted, select the MAIN Space cavity. 2. @@ cREATION cooking modes ! @@ cREATION cooking modes include all manual programmes. @@@@ observing these suggestions will guarantee perfect results. @@@@MULTILEVEL mode All heating elements and the fan are activated. @@A maximum of two racks may be used at the same time. LOW TEMPERATURE modes This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. This combination heats the oven rapidly. If you use more than one rack at a time, switch the position of the dishes halfway through the cooking process. SUCCESS cooking modes THE DIVIDER Fit the DIVIDER to the DIVIDER shelf ?D? using the pin, with the arrows turned towards the rear part of the oven. A buzzer will sound to confirm that the DIVIDER has been fitted correctly; it will then be possible to use the two MAIN and SMALL Space compartments separately or at the same time. The selector buttons for the SMALL Space and MAIN Space cavities will be enabled. the MAIN cavity is selected by default.

Small Space Starting the oven 1. With the DIVIDER inserted, select the SMALL Space cavity. 2. @@Cooking modes GRILL mode The top heating element and the rotisserie spit (where present) are activated. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed (see ?Practical cooking advice?). FAST COOKING mode Preheating is not necessary for this cooking mode. This mode is particularly suitable for cooking pre-packed food quickly (frozen or pre-cooked). The best results are achieved using one cooking rack only. ! The temperature and cooking duration are pre-set values, guaranteeing a perfect result every time - automatically.

These values cannot be adjusted and use the C. The cooking cycle stops automatically and the oven indicates when the 32 dish is cooked. You may start cooking whether the oven has been preheated or not. The cooking duration can be customised according to personal tastes, modifying it before the start time - by 5/20 minutes depending on the selected programme. Once cooking has begun, it is still possible to modify its duration. If the value is modified before cooking begins, it is stored in the appliance memory and suggested again when that cooking mode is next used. If the temperature inside the oven is higher than the suggested value for the selected mode, the text ?Hot? appears on the TEMPERATURE display and it will not be possible to begin cooking; wait for the oven to cool. ! When the cooking stage has been reached, the oven buzzer sounds. ! Do not open the oven door as this will disrupt the cooking time and temperature. BEEF mode Use this function to cook beef and pork.

Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. @@Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. @@Place the dish in the oven while it is still cold.

The dish may also be placed in a preheated oven. programming the duration 1. Press the button; the button and the numbers on the TIME display will flash. Once you have reached the desired duration, press the button again. When cooking has finished, ?END? appears on the TEMPERATURE display and a buzzer sounds.

A cooking duration must be set before the cooking end time can be scheduled. ! For the delayed programming to work properly, the clock should be set to the correct time. 1. Press the button and repeat steps 1 to 3 as described for the duration setting. 2. Then press the button and set the end time using the and buttons. 3. Once you have reached the desired end time, press the button again. 4. Press the button to activate the programmed mode.

The and buttons will flash alternately to indicate that programming has taken place; in the time before cooking starts, the TIME display will show the duration and the cooking end time alternately. 5. Once cooking has finished, ?END? appears on the TEMPERATURE display and a buzzer sounds. And a time of 1 hour and 15 minutes is programmed, while the end time is set to 12:30. GB Using the Small Space and Main Space at the same time ! Simultaneous operation is only possible when using CREATION cooking modes. Starting the oven For simultaneous use, simply start a cooking mode for both cavities in succession. The TEMPERATURE display shows the cooking parameters for both cavities. ! Thanks to the high energy efficiency of the appliance, it only takes around 15 minutes for the SMALL SPACE cavity to preheat. practical cooking advice MULTILEVEL ? Use positions 1 , 3 , 5 and 6. ? Place the dripping pan at the bottom and the rack at the top.

? When cooking pizzas or focaccia breads, use a lightweight aluminium tray with a maximum diameter of 30 cm, placing it on top of the rack supplied. 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. During the cooking process, it is advisable to change the order of the shelves. ? Use positions 2 and 4, placing the food which requires more heat on 2. ? Place the dripping pan on the bottom and the rack on top.

programming cooking ! A cooking mode must be selected before programming can take place.



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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. ? 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. ? The appliance is not intended to be operated by means of an external timer or separate remotecontrol system. ? When disposing of packaging material: observe local legislation so that the packaging may be reused. ? The European Directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out ?wheeled bin? symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance. GB 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. contact an authorised Service Centre (see Assistance). ? Always keep the oven door closed when using the GRILL and FAN GRILLING 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. ! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode.

Maintenance and care Switching the appliance off Cleaning the appliance Disconnect your appliance from the electricity supply before carrying out any work on it. ? Slight differences in colour on the front of the oven are due to the different materials used, i. ? Any shady areas resembling grooves on the oven door glass are caused by reflections from the oven light. ? The enamel is branded at very high temperatures. This process may cause colour variations. This is normal and will not affect appliance operation in any way. The thin edges of the sheet metal cannot be entirely enamelled and may therefore appear to be unfinished. This will not affect the rust protection.

? 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. 37 GB ? 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. ? We recommend that detergents are not sprayed directly onto the control panel, but that a sponge is used instead. ! Never use steam cleaners or pressure cleaners on the appliance.

*! Do not touch the light bulb directly with your hands. ! Do not use the oven lamp as/for ambient lighting. sliding rack kit assembly To assemble the sliding racks: 1. Remove the two frames, lifting them away from the spacers A (see figure). a Cleaning the oven door ! The door of LED INSIDE models cannot be removed. 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). left guide rail Right guide rail B C
o Dire f e ct xt 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. 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. d 3. @@@@ 4. Finally, fit the frames on the spacers A. ! Do not place the sliding racks in position 5.

*Inspecting the seals Check the door seals around the oven regularly. @@@@Automatic cleaning with the FAST CLEAN function Replacing the light bulb
Lamp Holder compartment Lamp Glass cover To replace the oven light bulb: 1.*



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Remove the glass cover of the lamp-holder. 2. Remove the light bulb and replace it with a similar one: halogen lamp voltage 230 V, wattage 25 W, cap G 9. 3. Replace the glass cover (see diagram). With the FAST CLEAN mode, the internal temperature of the oven reaches 500C. The pyrolytic cycle is activated, burning away food and grime residues. dirt is literally incinerated.

Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot. Particles may ignite inside the oven as a result of the combustion process. There is no cause for concern: this process is both normal and hazard-free. Before initiating the FAST CLEAN mode: ? clean the oven door; ? remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents; ? remove all accessories and the sliding rack kit (where present); ? do not place tea towels or pot holders over the oven handle. 38 ! If the oven is too hot, the pyrolytic cycle may not start. Wait for the oven to cool down. ! The programme may only be started once the oven door has been closed. to activate the Fast Clean programme: 1. Switch the control panel on by pressing the button.

programming delayed automatic cleaning ! Programming is possible only after selecting the FAST CLEAN mode. 1. Press the button and set the end time using the and buttons. 2. Once you have reached the desired end time, press the button again. 3. Press the button to activate the programmed mode. 4. When the selected time has elapsed, ?END? appears on the TEMPERATURE display and a buzzer sounds. And the Economy (ECO) FAST CLEAN level has been selected, with the default duration of 1 hour.

The icons and flash to indicate that programming has taken place. Press the button; the TIME display will show the default duration of 1:30 h (normal cycle), while the TEMPERATURE display will show ?Piro? and ?nor? alternately; 3. The desired cleaning level can be selected by pressing the button, then: - pressing to switch to the intensive cycle: the duration is 2 h and the TEMPERATURE display shows the text ?Piro? and ?int? alternately; - pressing to switch to the economy cycle: the duration is 1 h and the TEMPERATURE display shows the text ?Piro? and ?eco? alternately. Safety devices ? the door locks automatically as soon as the temperature reaches a high value; the display; icon lights up on the Once the automatic cleaning cycle is over Before you can open the oven door, you will have to wait for the icon to switch off: this indicates the oven temperature has dropped to an acceptable level. You will notice some white dust deposits on the bottom and the sides of your 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 completely harmless and will not affect your food in any way. ? pressing the button cancels the cleaning cycle t any time; ? if a malfunction occurs, the heating elements will be switched off; ? once the oven door has been locked, you cannot change the duration and end time settings. Troubleshooting Problem The ?Clock button? and the digits on the display flash. ?Hot? appears on the display and cooking does not start. Fan-assisted cooking has been selected and the food looks burnt.

set the clock. The appliance has just been connected to the electricity mains or there has been a blackout. The appliance is in standby mode Press any button to exit standby mode. The temperature inside the oven Wait for the oven to cool down. Is higher than the suggested value for the selected mode. Positions 1 and 5: the direct heat could cause temperature-sensitive foods to burn. .



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