



## **Instructions for Installation and Use**

Model no.  
MWH221

**To the Installer**

Before installation fill in the product details on the back cover of this book.  
The information can be found on the rating plate.

**To the User**

You must read the instructions prior to installing and using the appliance and  
then retain them for future reference.

**Data and instruction for Performance Tests according to IEC 705 and EN 60705 (1999-04)**

The International Electrotechnical Commission SC 59H, has developed a Standard for comparative testing of heating performances of microwave ovens.

**We recommend the following for this oven:**

Test Nr. on standard	Item	Duration	Function	Power level	Weight	Standing time	Note
12.3.1	Egg custard	15'-17'	Micro	<b>5</b>	750 gr	5 min.	The upper surface shall be evaluated after the standing time. The inner custard evaluation shall be conducted after two hours.
12.3.2	Sponge cake	5'-7'	Micro	<b>5</b>	475 gr	5 min.	Use the borosilicate glass container stated in the Standard (max dia. 210 mm) or a Pyrex® glass container dia. 210 mm, height 50 mm and wall thick. 6mm.
12.3.3	Meat loaf	19'-21'	Micro	<b>4</b>	900 gr	5 min.	Cover the container with cling film and pierce the film. Use the rectangular borosilicate glass container stated in the Standard or the Arcopal® Cat. nr Z1/B8 (01)10460-1
13.3	Defrosting minced meat	10'-12'	Defrost	-	500 gr	15 min.	Place the frozen load directly on the turnable (G). Turn upsidedown the load after half of the defrosting time.

# INDEX

## CHAP. 1 – GENERAL

1.1 Description of the oven .....	pag. 4
1.2 Description of the control panel .....	pag. 5
1.3 Building-in .....	pag. 6
1.4 Important safety warnings .....	pag. 9
1.5 Technical data .....	pag. 10
1.6 Installation and electrical connection .....	pag. 10
1.7 Ovenware to use .....	pag. 11
1.8 How to get the best results from your oven .....	pag. 12
1.9 Rules and general suggestions for using the oven .....	pag. 13

## CHAP. 2 – USING THE CONTROLS AND SETTING THE MODES

2.1 Setting the clock .....	pag. 14
2.2 Simultaneous cooking on 2 levels .....	pag. 15
2.3 How to programme automatic defrosting .....	pag. 17
2.4 How to programme the oven so as to keep food hot, to reheat and to cook .....	pag. 19
2.5 Using the microwave-only function to keep food hot .....	pag. 20
2.6 Using the microwave-only function to re-heating .....	pag. 20
2.7 Using the microwave-only function to cooking .....	pag. 22
2.81 Programming several operations one after another .....	pag. 25
2.9 Using the "Automatic function" keys .....	pag. 26
2.10 Programme: from 1 to 6 minutes at maximum power .....	pag. 27
2.11 Child safety device .....	pag. 27

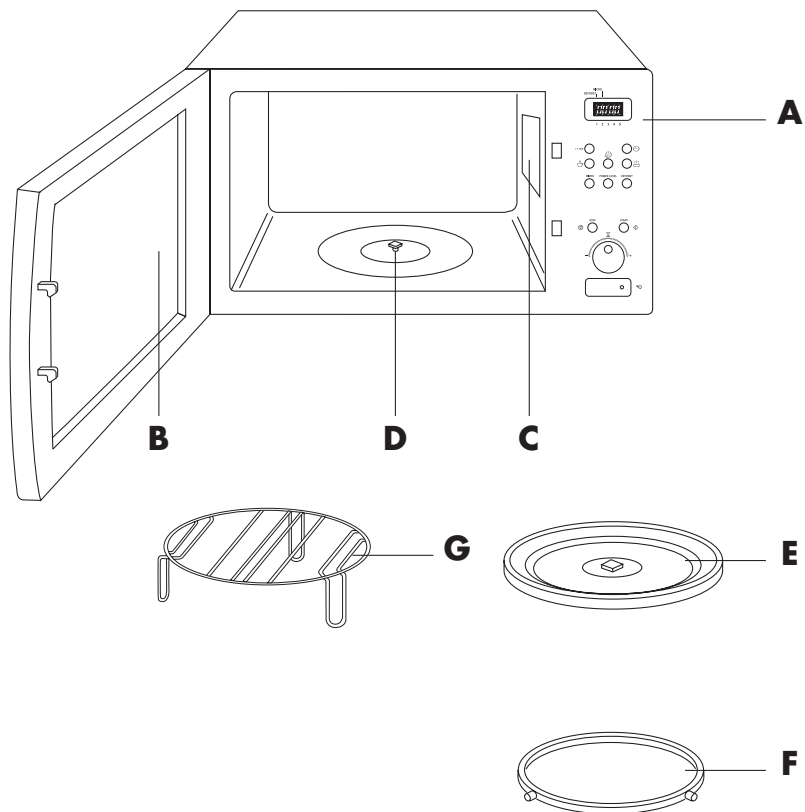
## CHAP. 3 – CLEANING AND MAINTENANCE

3.1 Cleaning .....	pag. 28
3.2 Maintenance .....	pag. 29

# CHAPTER 1 – GENERAL

## 1.1 DESCRIPTION OF THE OVEN

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- A** Control panel
- B** Inside of door
- C** Microwave outlet cover
- D** Turntable spindle

- E** Turntable
- F** Turntable support
- G** Wire rack

## 1.2 DESCRIPTION OF THE CONTROL PANEL

### 1. Display

The control panel shows a 24-hour clock, the pre-set cooking times, the functions chosen (upper indicators) and the microwave level selected (lower indicators).

### 2. +1 Min button

Press this button to set exactly one minute of microwaving at max power level. Each additional touch of this button will increase the set time by 30 seconds, up to a maximum of 6 minutes.

### 3 - 8 - 9:

#### Automatic functions buttons:

Push one of these buttons to warm beverages, ready-to-serve dishes, frozen pizza and pre-cooked frozen food.

### 4. MICRO button:

#### microwave cooking

Push this button to cook or heat foodstuffs.

### 5. STOP BUTTON:

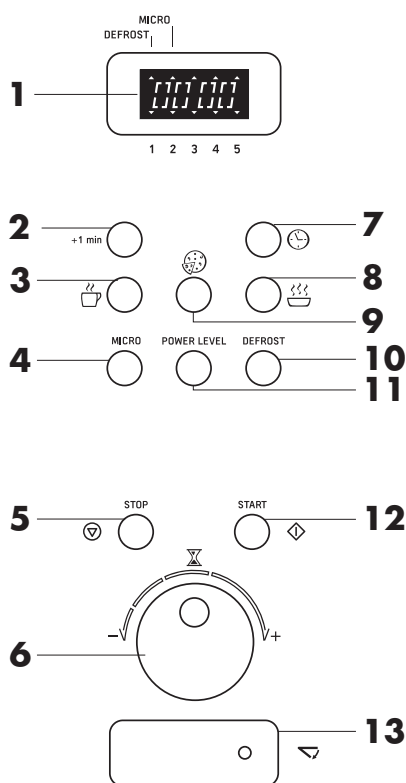
#### Cancelling a function

Push this button to stop the cooking or to cancel the pre-set cooking times.

### 6. Timer knob :

#### Cooking times

Use this knob to set the cooking time or the time of day.



### 7. Clock button :

#### Clock adjustment

Push this button to set the correct time of day and to get a view of the clock while the oven is working.

### 10. DEFROST button:

#### automatic thawing

Push this button to thaw foodstuffs.

### 11. POWER LEVEL button:

#### Microwave power level

Push this button to select the microwave power level required.

The available power levels of the microwaves are the following:

- 1 - 150 W
- 2 - 300 W
- 3 - 450 W
- 4 - 700 W
- 5 - 900 W

### 12. START button:

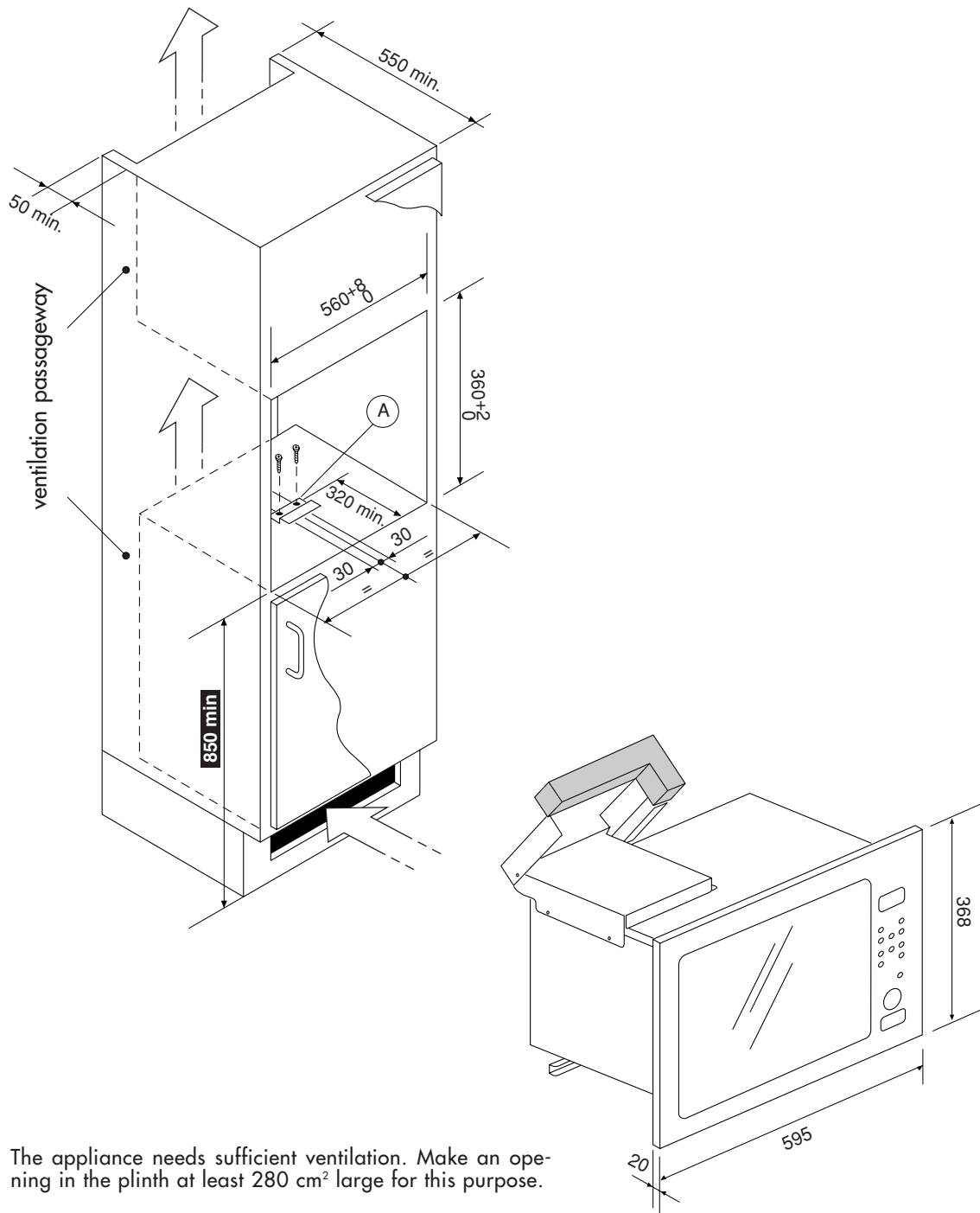
Press this button to turn the oven on, but only after you selected the function and the cooking times.

### 13. Open door button

### 1.3 BUILDING-IN

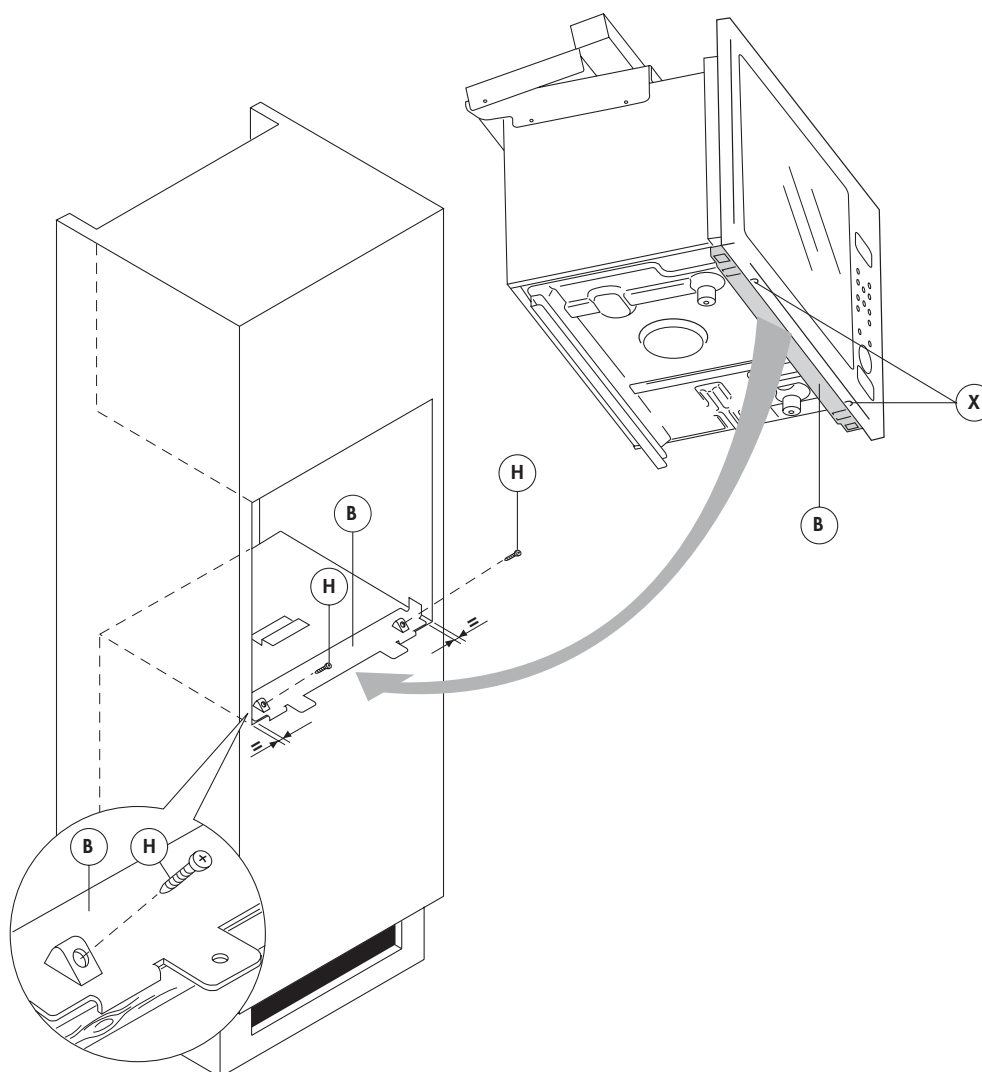
Inside the oven there is a plastic bag with fixing material. Take this bag out of the oven.

1. Fasten metal strip (A) using the two 13 mm. screws (all of which can be found in the accessory bag).



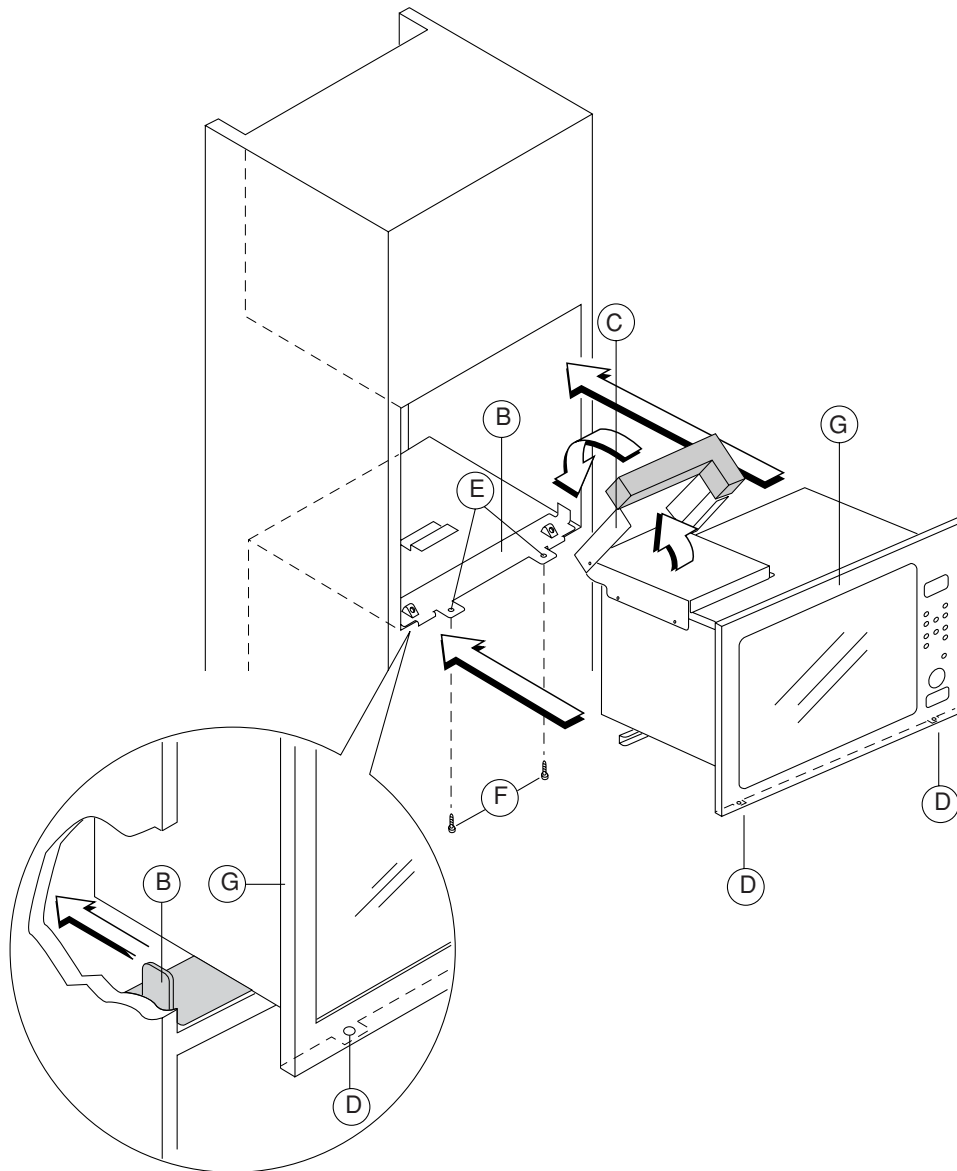
The appliance needs sufficient ventilation. Make an opening in the plinth at least 280 cm<sup>2</sup> large for this purpose.

2. Remove the 2 screws (X) from the fastening bar under the microwave oven.
3. Fit the fastening bar (B) at the correct position in the recess. Make sure that there is the same amount of free space at each side of the fastening bar. Fasten the fastening bar using the two 16 mm. screws which can be found in the accessory bag.



Fix the fastening bar such that the two lips stick out over the edge of the bottom of the recess and rest against it at the front.

4. Open the lid of the smoke discharge (C) fully.
5. Slide the appliance into the recess. Slide the front of the appliance over the fastening bar (B). Keep sliding it until the front of the oven (G) is resting against the cupboard and the holes (D) under the oven are aligned with the holes (E) in the fastening bar (B).
6. Fasten the appliance to the fastening bar (B) using the previously removed screws (X).



**Attention:** After the installation has been performed, the power supply cable and the power socket must be easy to access.

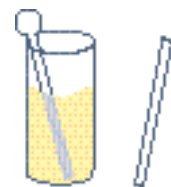
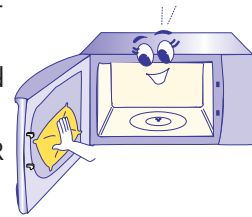


## 1.4 IMPORTANT SAFETY WARNINGS

*Read these instructions carefully and keep for future reference.*

***N.B. This oven has been designed to defrost, heat and cook food in the home. It must never be used for other purposes, modified or tampered with in any way.***

- 1) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person (trained by the manufacturer or by its Customer Service).
- 2) WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- 3) WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
- 4) WARNING: Children should not be allowed to play with the appliance or tamper with its controls. Do not allow children near the oven when it is in operation, as this may result in severe burns.
- 5) Do not attempt to operate the oven with the door open by tampering with the safety devices.
- 6) Do not operate the oven if objects of any kind get stuck between the front panel of the oven and the door. Always keep the inside of the door (B) clean, using a damp cloth and non-abrasive detergents. Do not allow dirt or remains of food to accumulate between the front panel of the oven on the door.
- 7) If the power cable becomes damaged, this must be substituted only by specialised personnel authorised or by the manufacturer.
- 8) If smoke is observed, switch off or unplug the appliance and KEEP THE DOOR CLOSED in order to stifle any flames.
- 9) Only use utensils that are suitable for use in microwave ovens. In order to avoid overheating and the consequent risk of fire, it is advisable to supervise the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials, and when heating small quantities of food.
- 10) Never place the turntable in water after it has been heated for a long time. The high thermal shock resulting would break the turntable.
- 11) You must not either preheat or operate the microwave oven in any way without food in the oven. Sparking can occur if you were to ignore this warning.
- 12) Before using this oven, make sure that the utensil and containers chosen are suitable for microwave oven use (see the section on "Glassware and Similar Items").
- 13) When heating liquids (water, coffee, milk, etc.) it is possible that the contents may suddenly start to boil and spill violently as a result of delayed boiling, causing scalding. To avoid this happening, you should place a heat-resistant plastic spoon or a glass rod in the container before starting to heat liquids. Anyway, care should be taken when handling the container.
- 14) Do not heat spirit with a high alcohol content, nor large quantities of oil, as these could catch fire !
- 15) The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature should be checked before consumption in order to avoid burns. It is



also advisable to stir or shake the food in order to ensure that it has an even temperature.

When using commercially available bottle sterilisers, before turning the oven on, ALWAYS make sure the container is filled with the quantity of water indicated by the manufacturer.



## OUTPUT POWER

The microwave output power is written on the rating plate placed on the control panel (see "MICRO OUTPUT"). When you consult the tables, always look up your oven's output power. It will be useful also when you are consulting cook-books intended for use with microwave ovens.



ONLY FOR SOME MODELS: The microwave output power is also indicated inside this symbol, placed on the door.

(ONLY FOR U.K.) The letter indicates the heating category to which your oven belongs: some pre-cooked food packages (frozen or chilled) give heating instructions corresponding to the various categories. Follow those instructions related to the category indicated for your oven.

## 1.5 TECHNICAL DATA

Outer measurements	(see building-in)
Inner measurements (LxDxH)	322x202x330
Oven's net volume	24 Lt
Approximate weight	20 Kg
Turntable diameter	27,5 cm
Oven light	25 w

### OUTPUT POWER - MICROWAVE: 900 W (IEC705)

For additional data, consult the data plate placed on the front side of the appliance.

This appliance complies to E.E.C. directive no. 89/336 and 92/31 regarding Electromagnetic Compatibility, and to directive 89/109/E.E.C. regarding materials which come into contact with food.

## 1.6 INSTALLAZIONE E COLLEGAMENTO ELETTRICO

The oven must be built-in at a minimum height of 850 mm.

- 1) Remove all the accessories and wash them.
- 2) Clean the inside with a soft, damp cloth.
- 3) Check that there is no damage as a result of transportation, and in particular that the door opens and closes properly.
- 4) Place the support (I) in the centre of the circular groove and fix the turntable (H) to it. The spindle (D) should be inserted in the corresponding groove in the centre of the turntable.
- 5) After the installation has been performed, the power supply cable and the power socket must be easy to access.
- 6) Only a qualified electrician may install or relocate a socket outlet.
- 7) Only connect the appliance to a power socket with a power capacity of at least 16A. Also make sure that the main switch installed in your home has a minimum power capacity of 16A in order to avoid it suddenly tripping while the oven is on.
- 8) Before use, check that the power supply voltage is the same as the one shown on the rating label and that the power outlet is properly earthed: the manufacturer disclaims any liability in the event of non-compliance with this safety regulation.

## ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.  
**WARNING:** Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.  
 With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

**WARNING - THIS APPLIANCE MUST BE EARTHED**  
**IMPORTANT**

The wires in the mains lead are coloured in accordance with the following code:


Green and yellow:	Earth
Blue:	Neutral
Brown:	Live



If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

## 1.7 OVENWARE TO BE USED

You can make use of all types of containers made of glass (preferably Pyrex), ceramics, porcelain and glazed pottery as long as they do not have decorations or metal parts (gilded borders, handles, feet). Heat resistant plastic containers can also be used, but only for "Microwave Only" cooking. If you are still doubtful about using a particular container, you can perform a simple test. Place the empty container in the oven for 30 seconds at maximum power ("Microwave Only" function).

If the container is still cold or only slightly warm, it is suitable for microwave cooking.

If it is very hot or gives out sparks, it is not suitable.

For short heating periods, you may use paper napkins, cardboard trays and plastic "throwaway" plates as a base.

As far as shape and size are concerned, it is absolutely essential that containers be such as to allow the turntable to rotate.

In order to use large-size rectangular containers (which may not be able to rotate inside the cooking cavity), you can remove the spindle (D) from its housing to prevent the turntable (E) moving. Bear in mind that to be assured of good results when carrying this out you must stir the food and turn the container around several times during the cooking process. **Containers made of metal, wood, recycled kitchen paper, cane and plate glass are not suitable for use in microwave ovens.** The metal rack supplied with your microwave have been fully tested for safe use. You should remember, too, that since microwaves heat the food and not the glassware, earthenware or similar containers for that food, it is possible to cook such foods in the serving dish and thereby avoid the problem of having to clean pans later.




However, remember that heat may be transferred from the food itself to the plate, making it necessary to use an oven glove.

In any case, observe the guidelines shown in the following table:

	Glass	Ceramics	Porcelain	Clay plates	Plastic for micro-waves	Paper cups*	Paper plates*	Parchment paper*	Cardboard	Metal containers	Glassware with metal parts	Special roasting paper
<b>Defrosting</b>	YES	YES	YES	YES	YES	YES	YES	YES	YES	NO	NO	YES
<b>Heating</b>	YES	YES	YES	YES	YES	YES	YES	YES	YES	NO	NO	YES
<b>Cooking</b>	YES	YES	YES	YES	YES	NO	NO	NO	NO	NO	NO	YES

\* If the cooking time required is too long, there is a possibility of fire.

## 1.8 HOW TO GET THE BEST RESULTS FROM YOUR OVEN

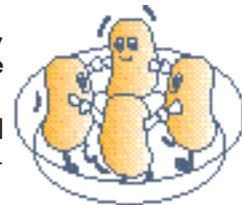
What do I want to do?	What function/power should I choose?		Use instruction page	Amt. & time chart page
• Keep food warm	MICRO	power level 1 (150W)	19 20	
• Defrost	DEFROST		17	18
• Soften chocolate & icing	MICRO	power level 2 (300W) power level 3 (450W)	19 20	21
• Melt butter and soften cheese			20	21
• Heat pastry goods			24	24
• Cook stew, chicken breasts	MICRO	power level 4 (700W)	19 22	22
• Cook fruit, vegetables, rice, soup, fish	MICRO	power level (900W)	19 23	23
• Heat up any type of already cooked or frozen food			20	21
• Defrost, reheat, cook on two levels at the same time	MICRO	with wire rack	15	16
• To heat frozen pre-baked pizza, to reheat frozen pre-cooked food	Automatic functions		27	26
• To heat drinks and liquids			27	26
• To heat chilled ready meals.			27	26

## 1.9 RULES AND GENERAL SUGGESTIONS FOR USING THE OVEN

Microwaves consist of electromagnetic radiation found in nature under the form of light waves (e.g., sunlight). Inside the oven, these waves penetrate food from all directions and heat up the water, fatty and sugar molecules. Heat is produced very quickly only in the food itself, whereas the container being used warms up indirectly by means of heat given off by the heated food. This prevents food from sticking to its container, so you can use very little fatty substance or, in some cases, no fat at all during the cooking process. Therefore cooking in a microwave oven is considered to be healthy and good for one's diet. And in contrast to traditional methods, cooking in a microwave foodstuffs are less dehydrated, lose less of their nutritional value, and retain more of their original flavour.

### Basic rules for correct cooking with a microwave oven

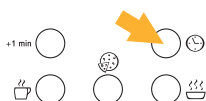
- 1) In order to set cooking times correctly, remember (in referring to the charts on the following pages) that when you increase the amount of foodstuffs the cooking temperature must likewise be proportionately increased and vice-versa. It is important to respect the "standing" times: **standing time** means that period during which the food must be left to "rest" after being cooked so as to allow an even greater spreading of the temperature within. The temperature of meat, for example, will rise about 5°-8° C. (approx. 9°-15° F.) during the standing time. Standing times may be observed either inside or outside the oven.
- 2) One of the main things you must do is **stir** the food several times while it is being cooked. This helps make the temperature distribution more uniform and thus shortens the cooking time.
- 3) It is also advisable to **turn** the foodstuff **over** during its cooking process: this applies especially for meat, whether it is in large pieces (roasts, whole chickens, etc.) or small (chicken breasts, etc.).
- 4) **Foods having a skin, shell or peel (e.g., apples, potatoes, tomatoes, frankfurters, fish) must be pierced with a fork in several points so as to permit steam to escape and to prevent those items from exploding.**
- 5) If you are preparing a large number of portions of the same food item (e.g., boiled potatoes), **place** those portions in a Pyrex dish in order to have them cook in a uniform manner:
- 6) The lower the temperature at which a foodstuff is placed in a microwave oven, the longer the cooking time required. Food having a room temperature will cook more quickly than food having a refrigerator temperature.
- 7) Always do your cooking by placing the food container in the centre of the turntable.
- 8) It is perfectly normal for **condensation to form** inside the oven and near the air outlet. **To reduce such condensation, cover the foodstuffs with clear-sheet, wax paper, a glass lid or simply an overturned plate.** Then, too, foods having a water content (e.g., greens and vegetables) cook better when covered. The covering of food also helps keep the oven clean on the inside. Use clear-sheet made expressly for microwave ovens.
- 9) **Do not cook eggs in their shells:** the pressure which builds up on the inside would cause the egg to explode, even after cooking has finished. Do not heat up eggs which have already been cooked, unless they are scrambled.
- 10) Do not forget to open containers which are air-tight or sealed before heating or cooking food in the oven. The pressure on the inside of the container would rise, causing them to explode even after cooking has finished.



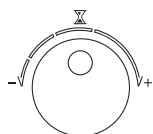
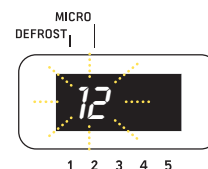
## CHAP. 2 – USING THE CONTROLS AND SETTING THE MODES

### 2.1 HOW TO ADJUST THE CLOCK

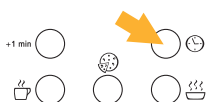
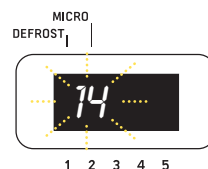
- When this appliance is first plugged in, or after there has been a power failure, the figure 12:00 will start blinking on the display.
- To set the time of day, proceed as follows:



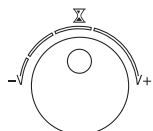
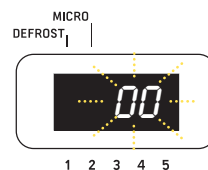
- 1** Push the ⌚ button (7).  
(The hour 12 will begin blinking on the display.)



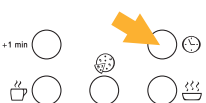
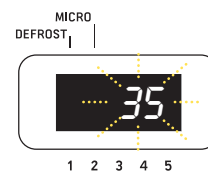
- 2** Set the time you want by turning the knob ⌚ (6). (The hour will begin blinking on the display.)



- 3** Push the ⌚ button (7) once again. (The hour will disappear from the display, and the minutes will begin blinking.)



- 4** Set the time you want by turning the knob ⌚ (6).  
(The minutes will begin blinking on the display.)



- 5** Push the ⌚ button one more time.  
(The time selected will appear on the display.)



- To change the time of the control panel once it has been set, push the ⌚ button (7) and then proceed to a setting of the time as indicated above.
- You can obtain a showing of the time of day even after the oven has started operating simply by pushing the ⌚ button (7). (The time will be shown for 3 seconds.)

## 2.2 - SIMULTANEOUS COOKING ON 2 LEVELS

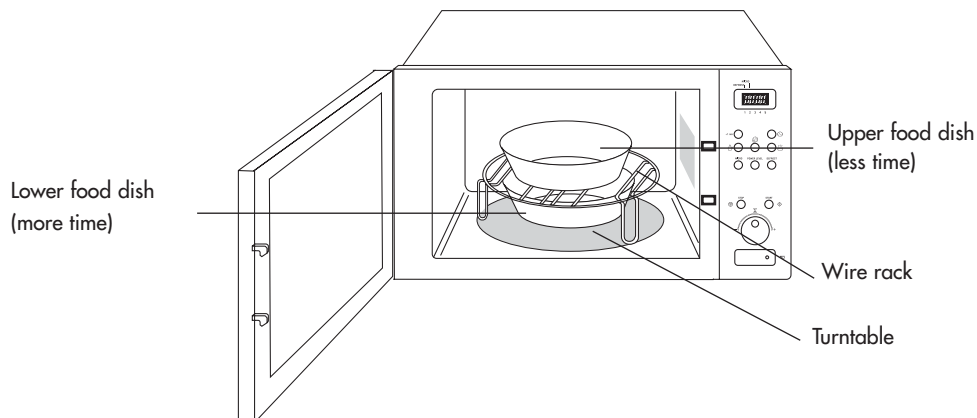
By using the spacer wire rack with the microwave-only function, you can defrost, reheat and cook foods at the same time, even different dishes on two levels. The special double-microwave-emission system makes possible, in fact, a perfect distribution of energy.

When you wish to cook two food dishes at the same time, all you have to do is keep these basic rules in mind:

- 1) The cooking times for food dishes cooked at the same time are different from those for the cooking of single dishes. So always consult the reference table on page 43.

<i>Times for simultaneous cooking</i>	
Potatoes (above)	16 min
Goulash (below)	40 min
<i>Cooking times for single dishes</i>	
Potatoes	7 - 8 min
Goulash	30 - 35 min

- 2) Be careful to ALWAYS place on the WIRE RACK food which requires less cooking time: it will thus be easier to remove the upper pan.  
Take the grill out and finish cooking the food underneath.



- 3) Pay strict attention to the indications and recommendations in the tables. In particular, always check to be sure that the food being reheated is very hot before removing it from the oven.

## REFERENCE TABLES FOR COOKING ON TWO LEVELS

### DEFROSTING TIMES

Type	Pan position	Quantity (grams)	Power level	Minutes	Notes
• Ground meat	above	500	DEFROST	20	Turn the meat over after 10 min. When the
• Ground meat	below	500		20	cooking is finished, let the meat sit for 15 min.
• Chicken in pieces	above	500	DEFROST	24	During the defrosting, pull the pieces apart. When
• Stew	below	500		24	the cooking is finished, let the meat sit for 15 min.
• Cauliflower	above	450	DEFROST	22	At the end, let sit for 5 to 10 min.
• Whole fish	below	500		22	At the end, let sit for 5 to 10 min.

### REHEATING TIMES

Type	Pan position	Quantity (grams)	Power level	Minutes	Notes
• Meat, single serving	above	150	5	6	Cover the food with plastic wrap
• Vegetables, single serving	below	250	5	6	Cover the food with plastic wrap
• Plate of lasagne	above	500	5	9	Cover the food with plastic wrap
• Plate of lasagne	below	500	5	9	Cover the food with plastic wrap
• Meat, single serving	above	150	5	6	Cover the food with plastic wrap
• Plate of lasagne	below	500	5	8	Cover the food with plastic wrap

### COOKING TIMES

Type	Pan position	Quantity (grams)	Power level	Minutes	Notes
• Potatoes	above	500	5	16	Cut in equal-size pieces and cover with plastic wrap.
• Potatoes	below	500	5	16	Cut in equal-size pieces and cover with plastic wrap.
• Carrots	above	500	5	18	Cut in equal-size pieces and cover with plastic wrap.
• Carrots	below	500	5	18	Cut in equal-size pieces and cover with plastic wrap.
• Zucchini	above	475	5	14	Leave whole and cover with plastic wrap. After 14 min., take out the rack.
• Sliced fish	below	400	5	16	Cover with plastic wrap.
• Zucchini	above	475	5	13	Leave whole and cover with plastic wrap. After 13 min., take out the rack.
• Whole fish	below	200	5	14	Cover with plastic wrap.
• Whole fish	above	200	5	14	Cover with plastic wrap.
• Whole fish	below	200	5	14	Cover with plastic wrap.
• Potatoes	above	500	5	16	Cut in equal-size pieces and cover with plastic wrap.
• Goulash	below	1500	5	40	After 16 min., take out the grill. Stir 2 or 3 times.
• Cabbage	above	500	5	14	Leave whole and cover with plastic wrap. After 14 min., take out the rack.
• Rice	below	300	5	20	Cover with plastic wrap and stir 2 times
• Brussels sprouts	above	500	5	14	Cover with plastic wrap. After 14 min., take out the rack.
• Peas	below	500	5	18	Cover with plastic wrap.



## 2.3 HOW TO PROGRAMME AUTOMATIC DEFROSTING

When utilising this function, all you have to do is set the defrost time. The microwave power is pre-set.

	<p><b>1</b> Push the <b>DEFROST</b> button (10). (The display will begin blinking at 0:00 and the defrost-function indicator at the top left will come on.)</p>	
	<p><b>2</b> Set the time you wish to use by turning the knob  (6). (The display will begin blinking.)</p>	
	<p><b>3</b> Push the <b>START</b> button (12) to begin the defrosting. (The display will show the time set.)</p>	
<p><b>4</b> Once the set time has elapsed, you will hear three long beeps, and the word "END" will appear on the display.</p>		

- If you open the oven door to check on the progress of the defrosting, the microwaves will stop operating and the time remaining will blink on the display. To continue the defrosting, close the door again and push the **START** button (12). The oven will resume the time count from the point that count was interrupted.
- To return the set time to zero, do as follows:
  - if the oven door is open, push the **STOP** button (5) once;
  - if the oven is operating, push the **STOP** button (5) twice.
  - if the oven is turned off and its door closed, push the **STOP** button (5) once.

### USING THE MICROWAVE-ONLY FUNCTION FOR DEFROSTING

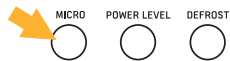
- Foods frozen in bags or plastic sheeting or in their packaging may be placed directly in the oven, as long as they have no metal parts (e.g., bands or closure rivets).
- Certain foods, such as greens, vegetables and fish, do not have to be completely defrosted before you begin cooking them.
- Stewed foods and meats as well as meat sauces defrost better and quicker if they are stirred from time to time, turned over or separated.
- While defrosting, meat and fish lose their liquid content. It is recommended, therefore, that you defrost such items in a tray or basin.
- It is advisable to separate each individual piece of meat from its bag before putting it in the freezer. This will help you save valuable time will preparing foods.
- Be careful about following the cooking times printed on frozen products, because those times are not always correct. It is best to use defrosting times slightly less than those indicated. The time needed for defrosting will vary in terms of the degree to which the food has been frozen.

## DEFROSTING TIME

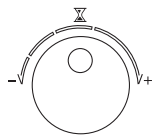
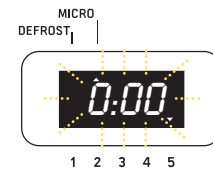
Type	Quantity	Time to be set (minutes)	Notes	Standing time (minutes)
<b>MEAT</b>				
• Roasts (pork, beef, veal, etc.)	1 kg	19 - 21	Turn over halfway through defrosting	20
• Steaks, cutlets, meat slices	200 gr	4 - 6	See note (*)	5
• Stew, goulash	500 gr	10 - 12		10
• Ground meat	500 gr	10 - 12		15
• " "	250 gr	5 - 7		10
• Hamburger	200 gr	5 - 7		10
• Sausages	300 gr	6 - 8		10
<b>POULTRY</b>				
• Duck, turkey	1,5 kg	25 - 27	Turn the poultry over halfway through defrosting. At the end of the rest period, wash under hot water to remove possible ice	20
• Whole chickens	1,5 kg	25 - 27		20
• Cut-up chicken	700 gr	13 - 15		10
• Chicken breasts	300 gr	8 - 10		10
<b>VEGETABLES</b>				
			Frozen vegetables do not need to be defrosted before cooking.	
<b>FISH</b>				
• Filleted fish	300 gr	7 - 9	Turn the fish over halfway through defrosting	7
• Cut-up fish	400 gr	8 - 10		7
• Whole fish	500 gr	10 - 12		7
• Prawn, shrimps	400 gr	8 - 10		7
<b>DAIRY PRODUCTS</b>				
• Butter	250 gr	4 - 6	Remove the silver foil or the metal parts.	10
• Cheese	250 gr	5 - 7	Cheese should not be completely defrosted.	15
• Cream	200 ml	7 - 9	The cream should be removed from its container and placed in a dish.	5
<b>BREAD PRODUCTS</b>				
• 2 average-size rolls	150 gr	1 - 2	Put the bread directly onto the turntable.	3
• 4 average-size rolls	300 gr	2 - 4		3
• Sliced home-style bread	250 gr	2 - 4		3
• Whole-wheat bread	250 gr	2 - 4		3
<b>FRUIT</b>				
• Strawberries, prunes, cherries, currants, apricots	500 gr	8 - 10	Stir 2-3 times	10
• Raspberries	300 gr	5 - 7	Stir 2-3 times	10
• Blackberries	250 gr	3 - 5	Stir 2-3 times	6

- (\*) These indications are suitable for performing the minced meat defrosting test according to Regulation 60705, Par. 13.3 (see page 2). Turn over halfway through the set time. Place directly on the turntable. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

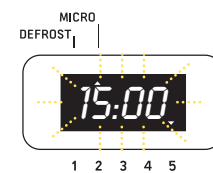
## 2.4 HOW TO PROGRAMME THE OVEN SO AS TO KEEP FOOD HOT, TO REHEAT AND TO COOK



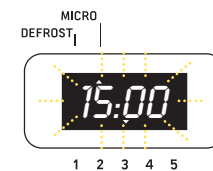
- 1** Push the **MICRO** button (4)  
(The display will begin blinking at 0:00 and the second microwave-function indicator at the top left as well as the first microwave-level indicator at the bottom right will come on.)



- 2** Set the time desired by turning the knob  $\Sigma$  (6). (The display will begin blinking.)



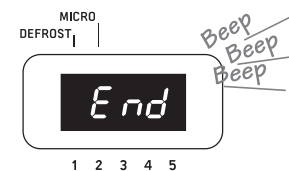
- 3** Push the **POWER LEVEL** button (11) to select the power you wish to employ (5 = maximum, 1 = minimum). If you do not push this button, the oven will operate at full power power 5).  
(On the display, the indicator at the bottom will show the power level selected.)



- 4** Push the **START** button (12) to activate this function. (The display will show the time and the power level selected).



- 5** Once the set time has elapsed, you will hear three long beeps and the word "END" will appear on the display.



- It is possible to access the time of day even while the oven is operating,. Simply push the button  $\odot$  (7). The correct time will appear on the display for about 3 seconds.
- You can check on the progress whenever you please by opening the oven door and taking a close look at the foodstuff. By doing so, you interrupt the microwaves, but their emission will resume when you close the door again and push the **START** button (12).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the door, simply push the **STOP** button (5).
- To stop the cooking, do as follows:
  - if the oven door is open, push the **STOP** button (5) once;
  - if the oven is operating, push the **STOP** button (5) twice;
  - if the oven is turned off and its door closed, push the **STOP** button (5) once.
- The cooking time and the microwave power may be changed even after you have pushed the **START** button (12).

## 2.5 USING THE MICROWAVE-ONLY FUNCTION TO KEEP FOOD HOT

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This function enables you to keep food hot, whether that food be just cooked or re-heated, without having it get dry or stick to its container.

Selecting the **1** power level and covering the food with a plate or plastic film, you will find that foods will remain warm up to serving time

You can leave foods in their cooking container if they are covered.

## 2.6 USING THE MICROWAVE-ONLY FUNCTION TO RE-HEATING

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Heating food in a microwave oven is much quicker and energy efficient than traditional methods.

- We recommend that you heat foodstuffs (especially if they are frozen) to a temperature of at least 70° C. (it must be piping hot!). Leave to stand for a few minutes as you will not be able to eat that food immediately because it will be too hot.  
This will ensure that any possible bacteria present in food will have been killed.
- To heat pre-cooked or frozen foods, follow these rules:
  - remove the food from its metal containers;
  - cover it with plastic wrap (the clear-film type suitable for microwave ovens) or wax paper; in this way, all the food's natural flavour will be preserved and the oven will stay cleaner; you may also cover the food with an upside-down plate;
  - if possible, stir or turn the food over frequently so as to speed up the heating process and keep the heat uniform at the same time;
  - follow the cooking times listed with great caution; remember that under certain conditions the timings given must be lengthened
- Frozen foods must be defrosted before the heating process begins. The lower the food's initial temperature, the longer the time needed for heating.
- Foodstuffs and drinks may be heated briefly in paper or plastic containers. In any event, however, such containers may become misshapen if the heating time is too long.

## HEATING TIMES

N.B.: Some foodstuffs can easily be reheated by using the automatic functions (see page 53).

Type	Quantity	power level	Time to be set (minutes)	Notes
<b>SOFTENING FOOD</b>				
<ul style="list-style-type: none"><li>Chocolate/icing</li><li>Butter</li></ul>	100 gr 50 -70 gr	<b>3</b> <b>5</b>	4 - 5 0'.10" - 0'.15"	Put on a plate. Mix the icing once. To melt butter, add one minute.
<b>CHILLED FOOD (INITIAL TEMP. 5/8°C) UP TO 20/30°C</b>				
<ul style="list-style-type: none"><li>Yoghurt</li><li>Baby's bottle</li></ul>	125 gr 240 gr	<b>5</b> <b>5</b>	0'.15" - 0'.20" 0'.30" - 0'.35"	Remove metal foil <b>Heat the baby's bottle without the teat and mix it immediately after heating to make the temperature uniform. Check the temperature of the contents before use.</b> With milk at room temperature the heating time is lower. To avoid risk of fire when using dried milk please stir evenly. Please use already sterilized milk.
<b>CHILLED PRECOOKED FOOD (INITIAL TEMP. 5/8°C) UP TO APPROX. 70°C</b>				
<ul style="list-style-type: none"><li>Packet of lasagne or of pasta with filling</li><li>Packet of meat with and/or vegetables</li><li>Packet of fish and/or vegetables</li><li>Plate of meat and/or vegetables</li><li>Plate of pasta, cannelloni or lasagne</li><li>Plate of fish and/or rice</li></ul>	400 gr 400 gr 300 gr 400 gr 400 gr 300 gr	<b>5</b> <b>5</b> <b>5</b> <b>5</b> <b>5</b> <b>5</b>	3 - 5 3 - 5 2 - 4 4 - 6 4 - 6 3 - 5	Packets of any kind of commercially available pre-cooked food, to be heated to a temp. of 70° C. Remove the food from any rice metal packets and put it directly onto the plate from which it is to be eaten. For best results, always cover the food.  Portions of any kind of already cooked food, to heat to a temp. of 70°C. The food is placed directly onto the plate from which it is to be eaten and is always covered either with a transparent film or with an upturned plate.
<b>FROZEN FOOD TO REHEAT/COOK (INITIAL TEMP. -18°/-20°C) UP TO APPROX. 70°C</b>				
<ul style="list-style-type: none"><li>Packet of lasagne or of pasta with filling</li><li>Packet of meat with rice and/or vegetables</li><li>Packet of fish and/or pre-cooked vegetables</li><li>Packet of fish and/or raw vegetables</li><li>Portion of meat and/or vegetables</li><li>Portion of pasta, cannelloni or lasagne</li><li>Portion of fish and/or rice</li></ul>	400 gr 400 gr 300 gr 300 gr 400 gr 400 gr 300 gr	<b>5</b> <b>5</b> <b>5</b> <b>5</b> <b>5</b> <b>5</b> <b>5</b>	5 - 7 4 - 6 2 - 4 6 - 8 5 - 7 6 - 8 3 - 5	Packets of any kind of commercially available pre-cooked frozen food, to be heated to a temp. of 70° C directly in its packet. Remove the food from any metal containers and put it directly onto the plate from which it is to be eaten, increasing cooking time by a few minutes.  Remove the raw food from the packets and place it in a container suitable for microwaves and cover.  Portions of any kind of already cooked frozen food, to be heated to a temperature of 70°C. Place the frozen food in the plate from which it is to be eaten and cover it with another upturned plate or pyrex dish. Check that it is hot in the centre; where possible, mix the food.
<b>CHILLED DRINKS (INITIAL TEMP. 5°/8° C) UP TO APPROX. 70°C</b>				
<ul style="list-style-type: none"><li>1 cup of water</li><li>1 cup of milk</li><li>1 cup of coffee</li><li>1 plate of broth</li></ul>	180 cc 150 cc 100 cc 300 cc	<b>5</b> <b>5</b> <b>5</b> <b>5</b>	1'.30" - 2 1'.15" - 1'.45" 1'.15" - 1'.45" 3 - 4	All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate.
<b>DRINKS AT ROOM TEMPERATURE (INITIAL TEMP. 20°/30°C) UP TO APPROX. 70° C</b>				
<ul style="list-style-type: none"><li>1 cup of water</li><li>1 cup of milk</li><li>1 cup of coffee</li><li>1 plate of broth</li></ul>	180 cc 150 cc 100 cc 300 cc	<b>5</b> <b>5</b> <b>5</b> <b>5</b>	1'.15" - 1'.45" 1 - 1'.30" 0'.45" - 1'.15" 2 - 3	All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate.

## 2.7 USING THE MICROWAVE-ONLY FUNCTION TO COOKING

### MEATS

You can make roasts, braised meats and stews. Turn over and rotate those large pieces which cannot be stirred. Be careful not to be deceived by the meat's outward appearance (during and at the end of the cooking), because it may not have the brownish colour common to meats prepared in a regular oven. In return, however, the nutritional values and flavour of meat are retained to an exceptional degree.

### POULTRY

You can defrost and then cook all types of poultry in a microwave oven. Poultry skin may not roast to the colour usually associated with other ovens: to obtain a golden brown tone, baste the skin with a brush dipped in melted butter or margarine.

### FISH

In a microwave oven, fish can be prepared very quickly and with excellent results. You can season it with a little oil or butter (or not season it at all, if you so prefer). Cover the fish with clear-sheet. The skin is to be slit, of course, and filleted fish must be placed in a uniform fashion. We recommend that **you not use** this oven to cook fish which has been dipped in egg batter.

### COOKING TIMES FOR MEAT, POULTRY AND FISH

Type	Quantity	Power level	Time to be set (minutes)	Notes	Standing time (minutes)
<b>BEEF</b>					
Meat loaf	900 gr	<b>4</b>	19 - 21	(*)	5
Meat loaf	800 gr	"	15 - 20	Mix together <b>500 grams of ground beef</b> , eggs, ham, bread crumbs, etc.	5
Loin	600 gr	"	17 - 22		5
Roast, leg	1 kg	"	25 - 30	Turn at the halfway point	10
<b>VEAL</b>					
Stew	700 gr	"	17 - 22	Stir 2 or 3 times	8
Roast (rolled loaf)	1 kg	"	25 - 30	Turn at the halfway point	10
Sliced rump steak	200 gr	"	10 - 15	Turning not necessary	2
<b>PORK</b>					
Coscia	500 gr	"	15 - 20	Turn at the halfway point	5
Arrosto	1 kg	"	25 - 30	Turn at the halfway point	10
Arista	700 gr	"	17 - 22	Turn at the halfway point	8
<b>AGNELLO</b>					
Leg	1 kg	"	25 - 30	Turn at the halfway point	10
Fresh hamburgers	100 gr	"	7 - 10		3
Goulash	1,5 kg	<b>5</b>	30 - 35	Stir 2 or 3 times	3
Sausages	300 gr	<b>4</b>	10 - 14		3
<b>POULTRY: CHICKEN</b>					
Whole	1,5 kg	"	40 - 45	Turn at the halfway point	10
Half	500 gr	"	15 - 20	Turning not necessary	5
Pieces	500 gr	"	15 - 20	Turning not necessary	5
Breast	500 gr	"	10 - 15	Turning not necessary	3
<b>TURKEY</b>					
Pieces	1,5 kg	"	40 - 45	Turn at the halfway point	8
Breast	500 gr	"	15 - 20	Turning not necessary	8
<b>DUCK</b>					
Whole	1,5 kg	"	40 - 45	Turn at the halfway point	10
<b>FISH</b>					
Filleted	300 gr	<b>4</b>	5 - 7	Cover while cooking	2
Slices	300 gr	"	7 - 9	Cover while cooking	2
Whole	500 gr	"	8 - 10	Cover while cooking	2
Whole	250 gr	"	5 - 7	Cover while cooking	2
Crayfish	500 gr	"	7 - 9	Cover while cooking	2
Cut-up fish	400 gr	"	7 - 9	Cover while cooking	2

(\*) These indications are suitable for performing the minced meat cooking test according to Regulation 60705, Para. 12.3.3. Cover the container with clear film for microwave use. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

## GREENS AND VEGETABLES

Greens and vegetables cooked in a microwave oven retain more of their colour and nutritional value than when cooked in traditional ovens.

Per every 500 gr. of greens or vegetables add about 5 teaspoons of water

**Greens and vegetables must always be covered with clear-sheet.**

Sturdier Items (e.g., carrots) should be cut into regular-sized pieces.

Stir greens and vegetables at least once at the halfway point. Add a little salt only at the end.

## COOKING TIMES FOR GREENS AND VEGETABLES

Type	Quantity	Power level	Time to be set (minutes)	Notes	Standing time (minutes)
• Asparagus	500 gr	5	8 - 9	Cut into 2-cm. pieces.	4
• Artichokes	300 gr	"	10 - 11	It would be better to use artichoke bottoms.	4
• Green beans	500 gr	"	10 - 11	Cut into pieces.	4
• Broccoli	500 gr	"	6 - 7	Separate into individual "florets".	4
• Brussels sprouts	500 gr	"	6 - 7	Leave whole.	4
• White cabbage	500 gr	"	6 - 7	Cut into strips.	4
• Red cabbage	500 gr	"	6 - 7	Cut into strips.	4
• Carrots	500 gr	"	8 - 9	Cut into same-size pieces.	4
• Cauliflower	500 gr	"	10 - 11	Separate into stalks.	4
• Celery	500 gr	"	6 - 7	Separate into pieces.	4
• Eggplant	500 gr	"	5 - 6	Cut into cubes.	4
• Leek	500 gr	"	5 - 6	Cut into strips.	4
• Mushrooms	500 gr	"	5 - 6	Leave whole. No water is needed.	4
• Onions	250 gr	"	4 - 5	Whole, but of the same size. No water is needed.	4
• Spinach	300 gr	"	5 - 6	Cover after having washed and drained the leaves.	4
• Peas	500 gr	"	9 - 10		4
• Fennel	500 gr	"	11 - 12	Cut into quarters.	4
• Peppers	500 gr	"	8 - 9	Cut into pieces.	4
• Potatoes	500 gr	"	7 - 8	Cut into same-size pieces.	4
• Zucchini	500 gr	"	6 - 7	Cut into slices.	4

N.B: The cooking times on this table are approximate and depend on the weight, the temperature before cooking, and the sturdiness as well as the constitution of the greens and vegetables.

## SOUPS AND RICE

- Soups or broth usually require a smaller amount of liquid because the evaporation in microwave ovens is rather limited. Because it is a dehydrating agent, salt must be added only when the cooking is finished or during the standing time.
- It is correct to say that the temperature required for cooking rice in a microwave oven (as is true also for pasta) is more or less the same as that needed to cook this foodstuff over a burner on a regular stove. The advantage of preparing a risotto dish in a microwave oven lies in the fact that you do not have to stir the rice constantly (two or three times is enough).

The ingredients are placed in a container suitable for microwave ovens and covered with clear-sheet (for about 300 gr. of rice, you need 750 gr. of broth with the oven programmed at top power for about 12 to 15 minutes). In addition, the rice will not stick to the bottom of its container and, since it can be cooked in a tureen or some other such receptacle to be brought to the table, you will not have to transfer that rice to a serving plate.

## BROWNING

The foodstuffs most difficult to brown while being cooked in a microwave oven are usually cutlets, scaloppine, and chicken breasts. To obtain such a browning effect, however, you are advised to grease the outer portion with butter (preferably combined with paprika). You will find on the market sauces especially researched to give colour to foodstuffs cooked in a microwave oven. In each and every case, you must allow the meats or fish to be browned to absorb some fatty and colouring substances.

## FRUIT AND BAKED GOODS

Baked goods rise (at lower oven power) much more than then do with regular baking. Since no crust is formed, it is better to garnish the surface portions with cream or icing (e.g., chocolate); in addition, you must keep the item being baked fully covered, because such foodstuffs tend to dry out more quickly than those baked in a regular oven. Fruit is to be pierced if cooked with its peel on and is to be kept covered: it is essential that you adhere to the standing time (3 to 5 minutes).

## COOKING TIMES FOR BAKED GOODS AND FRUIT

Type/quantity	Power level	Time to be set (minutes)	Standing time (minutes)	Notes
Nut cake (700 gr)	3	15 - 17	5	May be used in combination with any cream whatsoever
Viennese torte (850 gr)	"	19 - 21	5	To be filled with jam or jelly.
Pineapple cake (800 gr)	"	17 - 19	5	The pineapple slices can be laid on the bottom of the pin plate or cut into pieces and mixed into the dough.
Apple cake (1000 gr)	"	19 - 21	5	The apples are spread on top as a decorative effect.
Coffee cake (750 gr)	"	15 - 17	5	Excellent when filled with cream.
Zabaione	4	2 - 4	3	Mix with a whisk every 30 seconds
Cooked pears (300 gr)	5	4 - 6	3	The pears are to be cut into quarters.
Cooked apples (300 gr)	"	5 - 7	3	The apples are to be cut into pieces.
Egg custard (750 gr)	"	15 - 17	5	These indications are suitable for performing the cooking tests according to Regulation 60705, Para. 12.3.1.
Sponge cake (475 gr)	"	5 - 7	5	These indications are suitable for performing the cooking tests according to Regulation 60705, Para. 12.3.2. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.


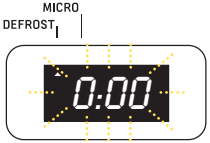
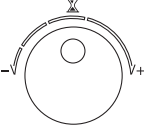

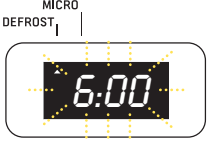

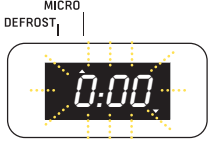
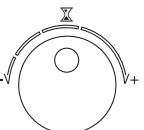

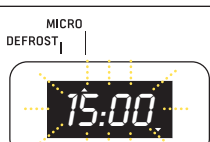



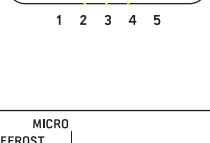

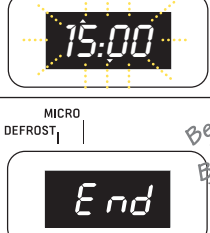


## 2.8 PROGRAMMING SEVERAL OPERATIONS ONE AFTER ANOTHER

- You may set up the following sequences:




- defrosting + cooking
- cooking 1 + cooking 2
- defrosting + cooking 1 + cooking 2

**Example:** Setting up a defrosting + cooking sequence

	<p><b>1</b> Push the <b>DEFROST</b> button (10). (The display will begin blinking at 0:00 and the defrosting function indicator at the upper left will come on).</p>	
	<p><b>2</b> Set the time desired by turning the knob  (6). (The display will begin blinking.)</p>	
	<p><b>3</b> Push the <b>MICRO</b> button (3). (The display will begin blinking at 0:00 and the microwave-function indicator at the upper left as well as the maximum-power indicator on the right will come on.)</p>	
	<p><b>4</b> Set the time desired by turning the knob  (6). (The display will begin blinking.)</p>	
	<p><b>5</b> Push the <b>POWER LEVEL</b> button (11) until you have selected the power you wish to employ (5 = maximum, 1 = minimum). If you do not push this button, the oven will operate at full power. (On the display, the indicator at the bottom will show the power level selected.)</p>	
	<p><b>6</b> Push the <b>START</b> button (12) to initiate the sequence. (The display will show in order the time for the function selected.)</p>	
		
	<p><b>7</b> Once the set time has elapsed, you will hear three long beeps and the word "END" will appear on the display.</p>	

## 2.9 USING THE “AUTOMATIC FUNCTIONS” KEYS

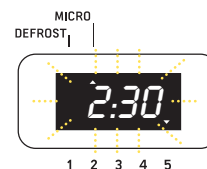
The AUTOMATIC FUNCTIONS keys are 3 different programmes with “pre-memorised” length of cooking time, power level and oven temperature; they afford excellent results for the dishes described in the following table.

Key	What to do	Suggestions
(3)  • Press <b>1</b> time • Press <b>2</b> times • Press <b>3</b> times • Press <b>4</b> times	• Reheat one small cup of coffee (60 cc) already at room temperature. • Reheat 2 small cups or one large cup of coffee (120 cc) already at room temperature • Reheat one large cup (200 cc) still at refrigerator temperature • Reheat one serving of soup (300 cc) still at refrigerator temperature.	After having heated the liquid, stir well to give it an even temperature
(8)  Chilled Ready Meals • Press <b>1</b> time • Press <b>2</b> times	• Reheat a 100-gr. serving still at refrigerator temperature. • Reheat 250 gr. of meat or meat + vegetables still at refrigerator temperature	Suggested for reheating foods cooked and placed in the refrigerator the previous day. Cover with transparent film or an upturned plate.
(9)  Pizza frozen pre-cooked food • Press <b>1</b> time • Press <b>2</b> times • Press <b>3</b> times	• Heat 1 frozen pre-cooked pizza (300 gr.). • To reheat one pack (max. 300 gr. of frozen pre-cooked food or a max. of 300 gr. of frozen ready meals (eg. meat or vegetables). • To reheat two packs (max. 550 gr. of frozen pre-cooked food or a max. of 550 ge. of frozen ready meals (eg. meat or vegetables).	Place the pizza right on the turntable. If the pack is suitable for microwave cooking, rest it directly on the turntable. Alternatively tip the contents of the tray onto the serving plate and cover it with transparent film or an upturned plate.

## TO SET PRE-MEMORISED COOKING TIMES, PROCEED AS FOLLOWS



- 1 Press the Automatic function button desired. (The pre-set time will blink on the display, while the second indicator in the upper left and the one below it for the pre-set microwave power will switch on.)



- 2 Push the **START** button (12) to turn the oven on.

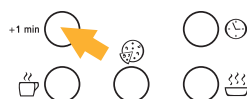


- 3 When the set time has expired, you will hear three (3) long beeps and the word "END" will appear on the display.

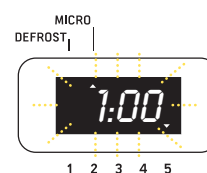


### 2.10 PROGRAMME: FROM 1 TO 6 MINUTES AT MAXIMUM POWER

This function is very useful when heating small amounts of food or drink, or for adding an extra minute when cooking time has already elapsed.



- 1 Push the **+ 1 MIN** button (2). (The display will begin blinking at 1:00 and the second indicator at the upper left for the microwave function as well as the first indicator at the lower right for the microwave power will come on.)



The temperature increases by 30 seconds every time you push the button up to a maximum of 6 minutes.



- 2 Push the **START** button (12) to activate the microwaves.



- 3 Once the set time has elapsed, you will hear three long beeps and the word "END" will appear on the display.



### 2.11 CHILD SAFETY DEVICE

To prevent unwanted and accidental use of the oven, the electronic control unit is fitted with the following safety devices:

#### 1 **START button block** (12)

- When the oven is off and programming has not begun (the clock is displayed), keep the **START** button (12) depressed for 5 seconds.
- You will hear a short beep and it will no longer be possible to cook with the oven.
- To turn off the safety block, keep the **START** button (12) pressed until you hear a beep.

#### 2 **Cooking time modification block**

- When set, this safety device prevents cooking times from being tampered with or modified while cooking is underway. This avoids the time being accidentally and dangerously prolonged (the food might burn!).
- When the oven is off and programming has not begun (the clock is displayed), press the **STOP** button (5) for 5 seconds.
- You will hear a short beep and it will no longer be possible to modifying cooking times while cooking is underway.
- To turn off the safety block, keep the **STOP** button (5) pressed until you hear a "beep".

# CHAPTER 3 - CARE AND CLEANING

## 3.1 CLEANING

**Always switch off at the power socket, disconnect the plug and wait for the appliance to cool down, before any cleaning and maintenance is carried out.**

The internal cavity of your oven is covered with a special non-stick finish to which splashes and food particles do not stick, making cleaning particularly simple. Always keep the microwave outlet cover (C) clean and free from grease and splashes of fat.

Do not use abrasive detergents, wire sponges and sharp metal tools when cleaning the external surface of the oven. Also be careful to ensure that water or liquid detergent does not penetrate the air and steam vent grilles on the top of the appliance.

It is also advisable not to use alcohol, abrasive detergents or ammonia-based detergents to clean the internal and external surfaces of the door.

Always keep the inside of the door clean to ensure that it closes properly, so that dirt and food residues do not become trapped between the door and the front panel of the oven.

Check from time to time that the ventilation openings located on the back and underneath the cabinet which houses the appliance are free from any obstructions or dust.

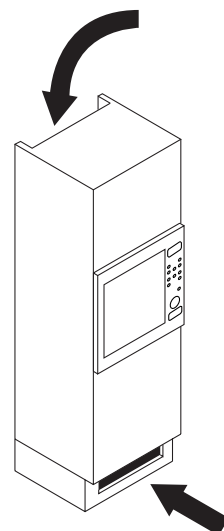
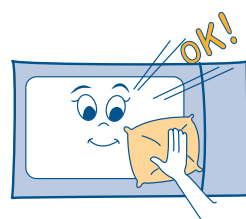
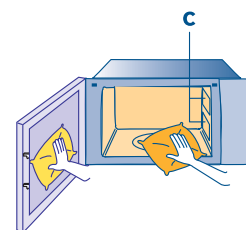
Contact your Service Assistance Centre for any necessary controls of the ventilation openings found on the back of the appliance.

It is necessary to remove the turntable (E) and its corresponding support (F) periodically in order to clean them; the bottom of the oven should also be cleaned.

Wash the turntable and its support in soapy water using mild soap. They can also be washed in a dishwasher.

Do not immerse the turntable in cold water after prolonged heating; the sudden change in temperature would cause it to crack.

The turntable motor is sealed. When cleaning the bottom, you should nevertheless take care to avoid water penetrating under the turntable spindle (D)



### 3.2 MAINTENANCE

Before calling Service for assistance, check through the following list, there may be nothing wrong:

PROBLEM	CAUSE/SOLUTION
The appliance does not work	<ul style="list-style-type: none"><li>• The door is not closed properly.</li><li>• The plug is not correctly inserted.</li><li>• No power at the socket (check the fuse box)</li><li>• The time has not been set correctly.</li></ul>
Condensation on the work surface, inside the oven or around the door.	<ul style="list-style-type: none"><li>• When food is cooked which contains water it is quite normal for the steam which is generated inside the oven to escape and condense inside the oven, on the cooking surface or around the doorframe.</li></ul>
Sparks inside the oven	<ul style="list-style-type: none"><li>• Do not turn the oven on without food in Microwave and Combined cooking modes.</li><li>• Do not use metal containers for the above cooking modes or bags or packets with metal parts.</li></ul>
The food does not heat or cook properly	<ul style="list-style-type: none"><li>• Select the correct cooking mode or reduce the cooking time.</li><li>• The food has not been completely defrosted before being cooked.</li></ul>
The food burns	<ul style="list-style-type: none"><li>• Select a lower power level or reduce the cooking time.</li></ul>
The food does not cook evenly	<ul style="list-style-type: none"><li>• Stir the food during cooking. Remember that food cooks better when cut in evenly-sized pieces.</li><li>• The turntable does not rotate.</li></ul>

**NOTE:** The oven may be used safely even if the light bulb is not working. Contact an authorised Service Centre for bulb replacement.



## After Sales Service

**“No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer”**

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

### Repair Service and Information Help Desk

UK: 08709 066 066

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance.

Available 364 days of the year with a fast, effective and value for money service. We have the largest white goods repair service in the UK, with over 1000 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

### Extended Warranties

UK: 08709 088 088

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

### Genuine Parts and Accessories

UK: 08709 077 077

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site. **Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:**

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

# Hotpoint

## Guarantee

### **“Satisfaction guaranteed or your money back”**

We give you a unique ‘satisfaction guaranteed’ promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair Service or visit our web-site at [www.hotpointservice.co.uk](http://www.hotpointservice.co.uk) and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your appliance or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 months parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

### **Guarantee terms and conditions**

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre-purchase information on any other Hotpoint product call: 08701 50 60 70  
or visit: [www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)



## Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.

# Key Contacts

## After Sales Service

Over 1000 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.

### Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon-Fri, 8 to 5,30 Sat, 10 to 4 Sun & Bank Holidays)

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

### Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon-Sun)

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: 1850 502 200

### Genuine Parts and Accessories

UK: 08709 077 077

(Open 8.30 to 5.30 Mon-Fri, 9 to 12 Sat)

[www.hotpointservice.co.uk](http://www.hotpointservice.co.uk)

Republic of Ireland: (01) 842 6836

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