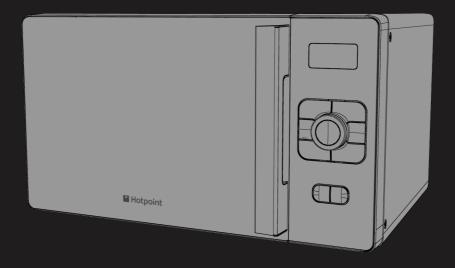


Hotpoint



EN Operating Instructions



INSTALLATION Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in your home.

- Do not remove the microwave inlet protection plates located on the side of the oven cavity wall.
 They prevent grease & food particles from entering the microwave inlet channels.
- Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.
- Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.
- Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

 Do not use extension cord: If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

This appliance MUST be Earthed or this could result in the risk of electric shock. It MUST be connected to a properly installed earthed socket or fused earthed switched spur. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly earthed.

AFTER CONNECTING

- The oven can be operated only if the oven door is firmly closed.
- Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.
- The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects

- arising from the non-observance of this requirement.
- The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUC-TIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.
- Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.
- If material inside / outside the oven should ignite or smoke is emitted, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. Fire could result.
- Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods. Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!
- Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Do not hang or place heavy items on the door as this can damage the oven opening and hinges.
 The door handle should not be used for hanging things on.
- The Microwave oven is intended for heating food and beverages.

Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

- This appliance can be used by children ages from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of expperience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- This appliance is not intended for use by per-sons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, un-less they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- · Do not use your microwave oven

- for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

PRECAUTIONS GENERAL

- This appliance is designed for domestic use only!
- The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.
- The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.
- If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.
- Do not store or use this appliance outdoors.
- Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.
- Do not use the cavity for any storage purposes.
- Remove wire twist-ties from paper or plastic

bags before placing bag in the oven.

DEEP-FRYING

- Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
- Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

- E.g. beverages or water.
 Overheating the liquid beyond
 boiling point can occur without
 evidence of bubbling. This could
 result in a sudden boil over of
 the hot liquid.
- To prevent this possibility the following steps should be taken:
 - Avoid using straight-sided containers with narrow necks.
 - Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
 - After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
- Ensure the Lid and the Teat is removed before heating!

ACCESSORIES GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for mi-

crowave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT



• Fit the turntable support in the oven

GLASS TURNTABLE



Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Place the Glass turntable on the turntable support.

CRISP HANDLE (only available in specific models)



Use the supplied special Crisp handle to remove the hot Crisp plate from the soven.

CRISP-PLATE (only available in specific models)



Place the food directly on the C r i s p - p l a t e . Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the

Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

The Crisp-plate may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.

WIRE RACK (only available in specific models)

Use the high wire rack when cooking with grill.

Use the low wire rack when cooking with forced air or cooking in combination with other heat sources. Steamer (only available in specific models)

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.

Always place the steamer on the Glass Turntable.

Steamer (only available in specific models)



Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.

Always place the steamer on the Glass Turntable.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven. At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support

and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

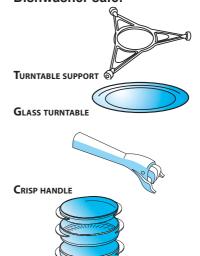
Do not use steam cleaning appliances when cleaning your microwave oven.

The oven should be cleaned regularly and any food deposits removed.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire

Dishwasher safe:

STEAMER







WIRE RACK

face.

CAREFUL CLEANING:

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

Always let the crisp-plate cool off before cleaning. Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it. Do not use steel-wool pads. This will scratch the sur-

TROUBLE SHOOTING GUIDE

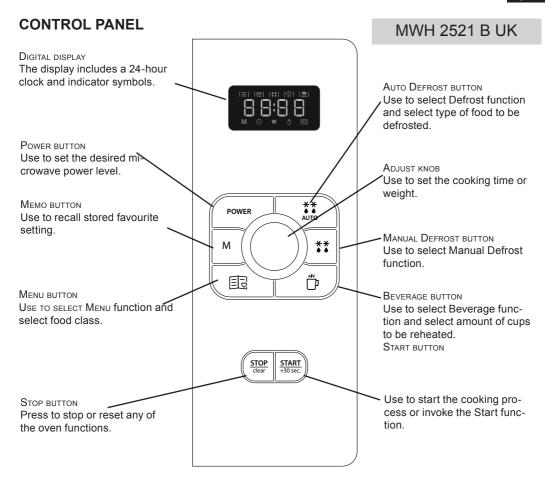
If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged. When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy. Do not remove any cover.



PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

To continue cooking:

- Close the door and press the Start button ONCE.
 The cooking is resumed from where it was paused.
- Pressing the Start button TWICE will increase the time by 30 seconds.

If you don't want to continue cooking:

 Remove the food, close the door and press the STOP button. Note: After cooking ends, the fan, turntable and cavity lamp is on before pressing STOP button, it's normal. A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

CHILD LOCK

This automatic safety function is activated 1 minutes after the oven has returned to "standby mode". In this mode the door will be locked.

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".



START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

Press the Start button.

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.

CLOCK

When the appliance is first plugged in or after a power failure, it will enter clock setting mode automatically.

- Turn the adjust knob to set the hour when the left-hand digit (hours) blinking.
- 2. Press Start button to set the hours.
- Turn the adjust knob to set the minute when the two right hand digit (minutes) blinking.
- 4. Press Start button to set the minutes.

The clock is set and in operation.

During your setting, if you press the Stop button it will exit the setting and enter standby mode with only colon shown.

If current clock setting is not completed till clock set mode time out (1 minute), it will enter Standby mode with only colon shown.

COOK & REHEAT WITH MICRO-WAVES

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

- Press the Power button repeatedly to set the power.
- 2. Turn the adjust knob to set the cooking time.
- Press the Start button.

Once the cooking process has been started: The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

| MICROWAVES ONLY | | | | |
|-----------------|--|--|--|--|
| Power | Suggested use: | | | |
| 700 W | Reheating of Beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. | | | |
| 500 W | More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles. | | | |
| 350 W | SIMMERING STEWS, melting butter. | | | |
| 160 W | DEFROSTING. Softening butter, cheeses. | | | |
| 90 W | Softening Ice cream. | | | |

BEVERAGE REHEAT

The Beverage Reheat function provides you with an easy way to quickly reheat 1-4 cups of beverage.

- Press the Beverage Reheat button repeatedly to select the amount of cups to be reheated.
- Press the Start button.

DEFROST

Use this function for defrosting Meat, Poultry, Fish, vegetables and bread. Defrost should only be used if the net weight is between 100 g- 2.5 kg.

Always place the food on the glass turntable.

- Press the Defrost button repeatedly to select food class.
- Turn the adjust knob to set the weight of the food.
- 3. Press the Start button.

Midway through the defrosting process the oven stops and prompts you to TURN FOOD.

- · Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Frozen foods:

If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting. If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food. If the food is colder than deep-freeze temperature

(-18°C), choose higher weight of the food.

| FOOD CLASS | | AMOUNT | HINTS | |
|------------|------------|--------------|---|--|
| 1 | Меат | 100g - 2Kg | Minced meat, cutlets, steaks or roasts. | |
| 2 | Poultry | 100g - 2.5Kg | Chicken whole, pieces or fillets. | |
| 3 | Fish | 100g - 1.5Kg | Whole, steaks or fillets. | |
| 4 | VEGETABLES | 100g - 1.5Kg | Mixed vegetables, peas, broccoli etc. | |
| 5 | BREAD | 100g - 1Kg | Loaf, buns or rolls. | |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.

The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

MANUAL DEFROST

- 1. Press the Manual Defrost button.
- 2. Turn the adjust knob to set the cooking time.
- Press the Start button.

In this mode the MW power level can not be adjusted, and it will be fixed to 160w.

Check and inspect the food regularly. Experience will give you the times needed for various amounts. Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to under-thaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

MENU

Use this function to cook various types of frozen foods. the oven will automatically select cooking method, time and power needed.

- 1. Press the Menu button repeatedly to select the food class. (see table)
- Turn the Adjust knob to set the weight of the food.
- 3. Press the Start button.

Some food classes require the food to be added or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

- · Open the door.
- · Add or Stir the food.
- Close the door and restart by pressing the Start button.

In "add food" status, if the door isn't opened at this time (within 2 minutes) the oven will stop and go to "standby mode". In "turn food"/"stir food" status, it will continue to cook if the door isn't opened within 2 minutes.

| FOOD CLASS | | RECOMMENDED AMOUNT | ACCESSORIES TO USE | DURING COOKING |
|------------|----------------------------|-----------------------|----------------------------|----------------|
| 1 | R ICE MIX | 300g - 650g | MICROWAVE SAFE VES- SEL | STIR FOOD |
| 2 | Pasta mix | 250g - 550g | MICROWAVE SAFE VES- SEL | STIR FOOD |
| 3 | Soup | 250g- 1000g | MICROWAVE SAFE VES- SEL | STIR FOOD |
| 4 | DINNER PLATE / FROZEN MEAL | 200g - 500g | MICROWAVE SAFE PLATE | |
| 5 | MIXED VEGETABLES | 150g - 600g | MICROWAVE SAFE VES- SEL | STIR FOOD |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".

MEMORY

The Memory function provides you with an easy way to quickly recall a preferred setting.

The principle of the Memory function is to store whatever setting that is currently displayed.

How to use a stored setting:

- 1. Press the Memo button.
- 2. Press the Start button.

How to store a setting:

- Select any function.
- 2. Program your settings.
- Press and keep the Memo button pressed for 3 seconds until an acoustic signal is heard. The setting is now stored. You may reprogram the memory as many times as you wish.

When the appliance is plugged in or after a power failure, your Memo function will have stored 2 minute at full microwave power as default setting.

TECHNICAL SPECIFICATION

| SUPPLY VOLTAGE | 230 V/50 Hz | |
|--------------------------|-----------------|--|
| Max rated power input | 1100 W | |
| Fuse | 10 A (UK 13 A) | |
| MW OUTPUT POWER | 700 W | |
| OUTER DIMENSIONS (HxWxD) | 299 x 521 x 391 | |
| INNER DIMENSIONS (HxWxD) | 200 x 326 x 320 | |

GUARANTEE

12 months Standard Guarantee Enhanced to 2 years upon product registration

This certificate of guarantee represents the guarantee ("Guarantee" hereinafter) offered by Indesit Company UK Limited with registered office at Peterborough PE2 9JB in relation to products purchased in the United Kingdom and Indesit Ireland Limited with registered office in Dublin 9, Ireland for products purchased in the Republic of Ireland. This Guarantee does not affect your statutory rights.

Your product has the benefit of our manufacturer's Guarantee, which covers the product for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your product is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the product at no cost to you.

This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
- Cosmetic damage must be reported within 14 days from the date of purchase.
- The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The product is used only on the electricity supply printed on the rating plate.
- The product has been used for normal domestic purposes only.

- The product has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any product that is replaced become our property.
- The product is used in the United Kingdom or Republic of Ireland.

The Guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Accidental damage, this includes but is not limited to, damage which occurs as a result of an external action.
- Replacement of any consumable item or accessory. These include but are not limited to:
- plugs, cables, light bulbs, hoses, brushes, covers and filters.
- Replacement of any removable parts made of glass or plastic.

After Sales Service

No one is better placed to care for your Hotpoint product during the course of its working life than us – the manufacturer.

Essential Contact Information Advice Line

We have a dedicated team who can provide free advice and assistance with your product if you experience any technical difficulties. Simply call our Hotpoint Service Hotline for telephone assistance.

UK: 03448 240 055

Republic of Ireland 0818 904 041 www.hotpointservice.co.uk

Please note:

Serial number:

| Our advisors w | ill require the | following | informa- |
|----------------|-----------------|-----------|----------|
| tion: | | | |
| Model number | | | |

22440.005.005

We supply a full range of consumables and accessories to keep your product functioning efficiently throughout its life.

UK: 03448 225 225

Republic of Ireland: 0818 313 413 parts.hotpoint.co.uk/shop

Consumables and Accessories

Recycling and 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 products carefully.

Register your new product and receive 1 additional year FREE!

As an additional benefit of owning your Hotpoint product, we are offering 1 years additional free guarantee. To be eligible for this you will need to contact us to register your product within 28 days of purchase. If you do not register your appliance within the 28 days you will still be entitled to 1 years manufacturer's guarantee. To activate your 2 year guarantee register online at www.hotpoint.co.uk. Please note that the extended guarantee is only available in the UK and Ireland and is subject to the same terms and conditions as the 1 year guarantee. Please refer to the certificate of guarantee for more information.

DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European Directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stre-

am.

CE

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.

Hotpoint