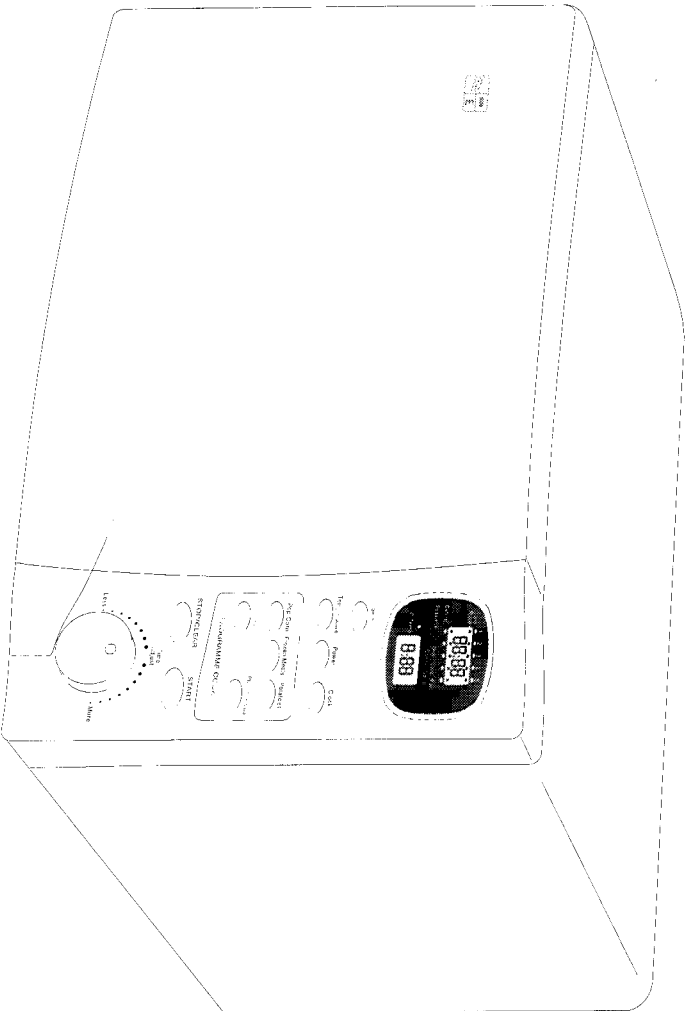


Hotpoint MC43N/H/S



Cooking with your combi-oven

Instruction booklet

Safety

Smoke and fire

In the event of smoke or fire, switch off the oven and leave the door closed to contain any flames.

Carefully follow cooking instructions for food with a high sugar or fat content, such as Christmas pudding or fruit cake. The sugar or fat can overheat and in some cases catch fire. In the event of a fire, switch off the oven and leave the door closed to contain any flames.

Delayed boiling

Take extra care when handling drinks heated in the microwave. Always stir liquids before, during and after cooking, and allow them to stand before serving; they can come to the boil even after the microwave has finished heating.

Baby food and drink

Always stir or shake feeding bottles and baby food jars, and check the temperature before feeding to the baby.

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.

Door

Do not use the oven if the door or door seals are damaged. Have the oven repaired by a qualified repairer.

Repairs and service

Do not remove any covers or attempt to carry out repairs or service. Contact a qualified repairer.

Cooking containers

Use open containers to heat food and drink. Pressure can build up in sealed containers causing them to explode.

Eggs

Do not cook eggs in their shells. Pressure can build up in the shell causing the egg to explode.

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| Using the microwave with the grill | page 22 |
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| Cleaning your microwave | page 30 |
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| Using your oven safely | page 32 |
| Questions and answers | page 34 |
| Cooking guidelines | page 36 |
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Unpacking and getting ready

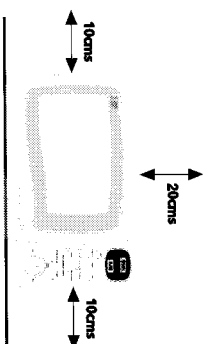
This combination oven is designed for home use. It should not be used for commercial catering.

After unpacking your oven, check that it hasn't been damaged whilst in the box. Make sure there are no dents, that the door closes properly, and that the seal is not damaged. A dented or damaged oven could allow microwave energy to escape.

Make sure that you've taken all the packaging from inside the oven.

Choose a flat work surface, at least 85 cm above the floor, for your microwave away from heat sources such as radiators or fires, and away from anywhere that's very cold.

You should allow a 10cm space all around the oven and 20 cm above the oven, so that warm air can escape from the vents during cooking – it is not designed to be built in.

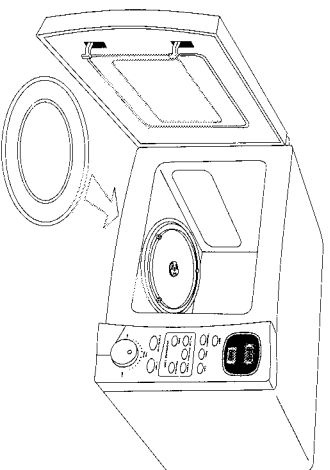


Plug your oven into a standard household electrical socket (240 volt, 13 amp rated).

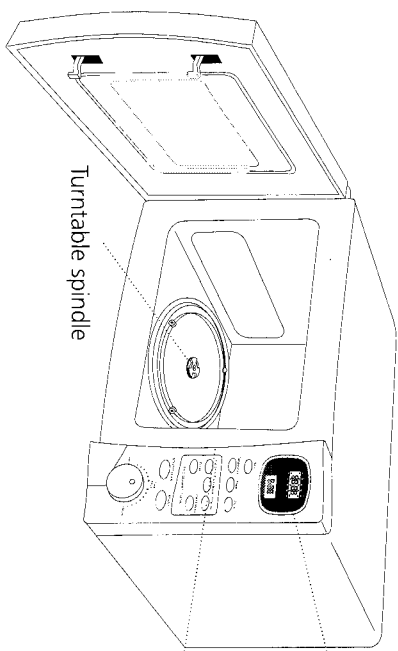
Avoid using a socket that also has an adaptor and other equipment plugged in.

Slot the turntable spindle into its hole in the bottom/middle of your oven. Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle. You must always use the turntable and ring whenever you use the microwave.

The first time you use your oven, there may be an odour of 'newness' and a bit of smoke for a few minutes. This is completely normal, and is caused by substances used to protect the heating element.

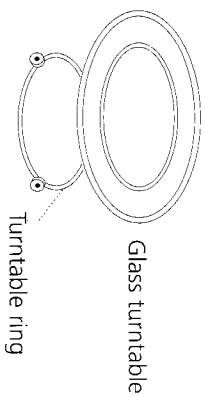
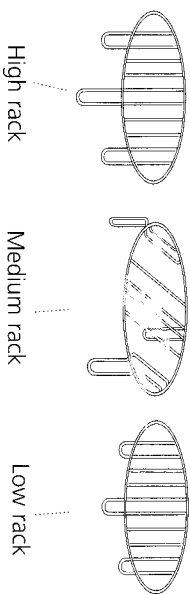


Unpacking



Display
Shows the time of day, cooking power level and cooking category

Control panel
The oven beeps when you choose a setting on the control panel

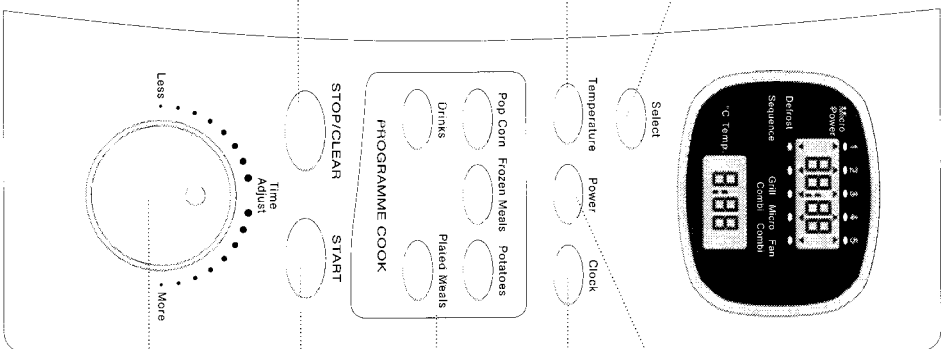


Turntable spindle

Glass turntable

Turntable ring

Stop/clear button
Stops the cooking cycle and cancels any settings you've made



Select button
For auto defrosting, reheating and cooking

Temperature button
For setting the oven temperature

Stop/clear button
Stops the cooking cycle and cancels any settings you've made

Safety

Moisture

Don't allow your oven to be exposed to rain, moisture or dust.

Care for youngsters

Take extra care to test the temperature of food or drink before giving it to babies or children.

Never allow children to play with the oven.

Service

Leave service and maintenance to qualified repairers. Don't remove any fixed covers as this could expose dangerous voltages.

Power

Your oven is supplied with an approved 13 amp fused mains plug. Always use a 13 amp (BS 1362) approved fuse.

Never use this plug without the fuse cover.

Time adjust knob
For selecting and changing time settings

Start
Starts the cooking or defrosting cycle

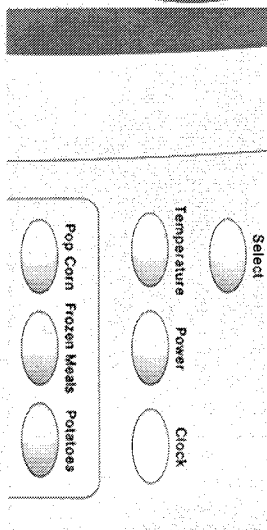
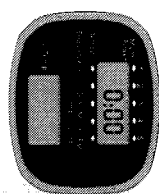
Programme cook
Selects the power and cooking time settings for you

Clock button
For setting and changing the clock

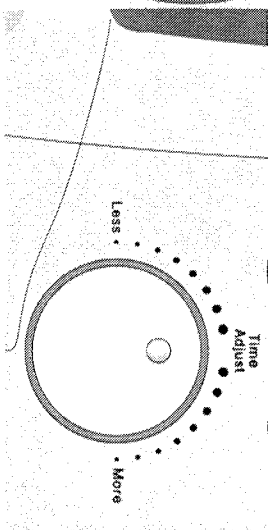
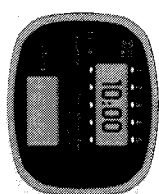
Power button
For setting the oven power

Setting the clock

Press the **clock** button once. The hours will flash on the display.



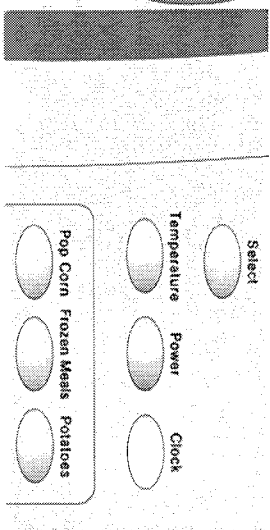
Set the desired time by turning the **time adjust** knob anti-clockwise (less), backwards in time and clockwise (more), forwards in time.



Press the **clock** button for a second time. The minutes will flash on the display.

Follow step two above to adjust the minutes. When the display shows the right time, press **clock**.

Your oven shows the clock whenever it's not being used.



Hint

It is possible to display the current time whilst cooking. Press the **clock** button, the current time will flash for 3 seconds, after which time it will return to the cooking cycle time.



Hint

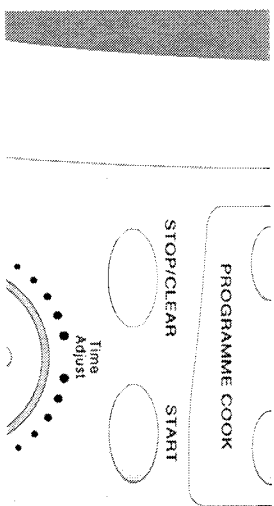
Whenever you unplug the microwave, the clock resets to 0:00.

Child lock

This stops children from accidentally altering cooking times once the cooking is underway.

Press the **stop/clear** button for 5 seconds.

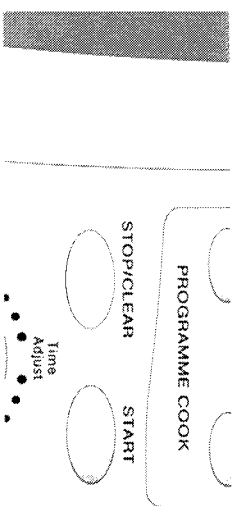
A short beep is emitted: from this point it will no longer be possible to alter the times during cooking cycles.



Cancelling the child lock

Press the **stop/clear** button until the beep is heard.

From this point cooking cycles may be adjusted with the **time adjust** knob.



Microwave leakage

If your oven is operated and maintained in accordance with the instructions in this booklet, it should give you many years of trouble free service. It has been tested for safety to the relevant British Standards by a NAMAS approved lab. You should not be at any risk by using it.

You can arrange for your microwave to be checked in future years to ensure that it is continuing to work safely. **You should always have your microwave checked if it is dropped or damaged.**

Introducing microwave cooking

Always remember the basic safeguards you'd follow when using any cooking equipment or handling hot food.

This page gives some of the basic guidelines for microwave cooking. If you're unfamiliar with using a microwave, there's more information at the back of this guide.

Cooking with a microwave



Cooking with a microwave is much faster than conventional cooking and, whilst you should make sure that food is fully cooked, you should be careful not to overcook it.



If you're cooking a number of individual foods at the same time, such as baked potatoes or small cakes, arrange them evenly on the turntable so that they cook evenly. Never stack food in your microwave.



Meat and poultry which is cooked for 15 minutes or more will brown lightly in it's own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.



Microwaves can heat unevenly so stirring to distribute heat is very important. Always stir from the outside towards the centre.



Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It's also a good idea to turn chops and chicken pieces, especially if they contain the bone.

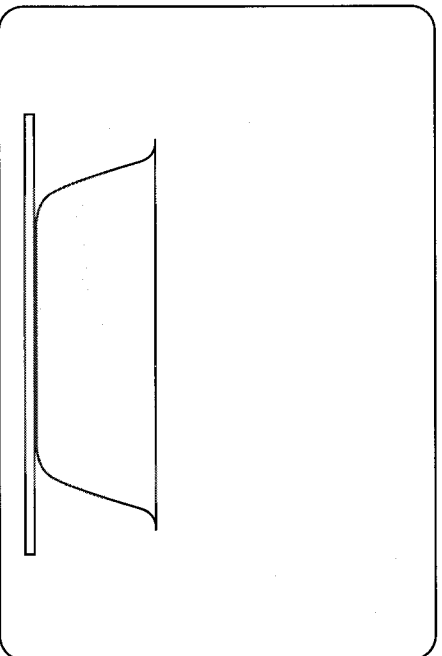


Strips of aluminium foil can be used to cover the thinner pieces of food to stop them overcooking before the thicker parts of the food have had a chance to cook. Use the foil sparingly and wrap around the food or container carefully to stop it touching the inside of the oven which could cause sparks.

Microwave ovens cook food using microwaves that are similar to naturally occurring radio waves. Normally, these "waves" would fade as they disappeared into the atmosphere but in a microwave oven they are concentrated onto food causing it to heat up.

Microwave energy can't pass through metal – so they can't escape from inside your microwave oven – but they can pass through materials like glass, porcelain, plastic and paper. These are the things used to make *microwave-safe* cooking equipment.

Microwave-safe cooking equipment will still get hot as the food it contains heats up.



The microwaves focus on the moisture in the food causing lots of tiny vibrations. The vibrations get so great that the moisture – and the food – heat up.

Checking your cooking utensils

Most heat-resistant, non-metallic cooking utensils are safe to use in your microwave. If you're not sure you can use a utensil in your microwave, follow this simple test:

- 1 Put the utensil into the oven next to a cup of water – use a cup that you know is microwave-safe.
- 2 Press the **select** button. Set the **time adjust** knob to 30 seconds and press the **start** button.
This will microwave the water for 30 seconds.
- 3 At the end of the time, carefully check to see if the water has warmed up.
If the water hasn't warmed up but the utensil has, the utensil is not microwave-safe and should not be used in the oven.

Introducing microwave cooking

Safety

Never use equipment made of metal, except foil, when you microwave.

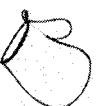
The microwave energy can't pass through the metal so they bounce off and spark against the inside of the oven.

Stop the microwave straight away if any equipment does cause sparks.

Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.

Safety

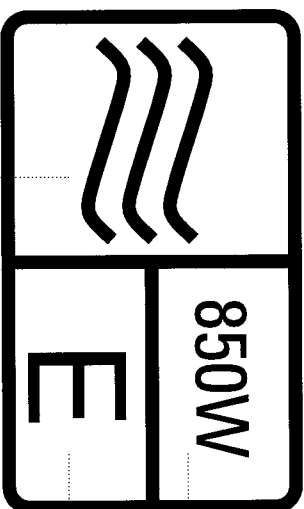
Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.



More about getting the most from microwave cooking

Microwave heating categories

Your oven has been tested and labelled to meet the government's voluntary agreement on the reheating of pre-cooked food.



Three wavy lines show that this oven has been tested to meet the agreement.

850W is the power of the oven.

E is the cooking band for your oven. Check the cooking times for band E on the food's packaging to see how long it should be cooked for.

To Microwave: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.

| Full Power | Heating Category | | Wattage (IEC 705) | |
|---------------|------------------|---------|-------------------|---------|
| | B | D | 650W | 750W |
| Turn | 2 | 2 | 2 | 2 |
| Full Power | 2 | 2 | 2 | 2 |
| Standing Time | 1 | 1 | 1 | 1 |
| | Minutes | Minutes | Minutes | Minutes |

To Microwave from Frozen: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.

| Full Power | Heating Category | | Wattage (IEC 705) | |
|---------------|------------------|---------|-------------------|---------|
| | B | D | 650W | 750W |
| Turn | 3 | 2.5 | 3 | 2.5 |
| Full Power | 2 | 2 | 2 | 2 |
| Standing Time | 1 | 1 | 1 | 1 |
| | Minutes | Minutes | Minutes | Minutes |

The heating characteristics and output power levels of microwave ovens are usually calculated using a relatively large portion of food (a 1000 gram load, IEC 705) but many packs of pre-cooked food are sold in smaller packs, often about 350 grams. The government, in partnership with food companies and microwave manufacturers, have set up a system of heating categories to help you choose the reheating time for pre-cooked food.

Steam

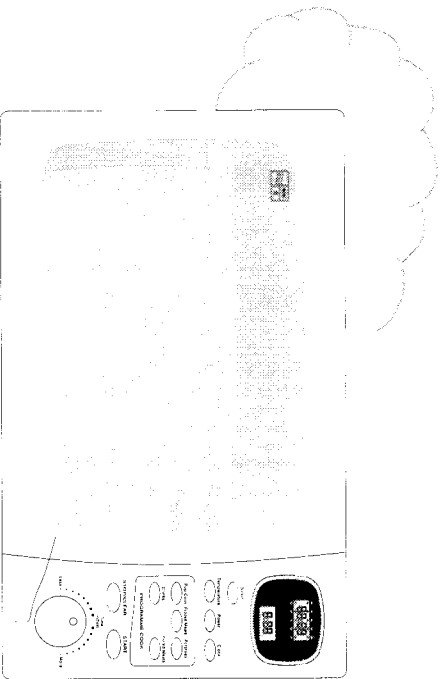
When you microwave food, steam is created as water in the food heats up and evaporates.

The steam formed during microwave cooking is entirely safe. It has to escape from the microwave to prevent pressure from building up inside the oven. It does this through the vents on the back of the oven and from around the door.

Condensation

As the steam cools, you may find the condensation gathers in small pools inside your microwave and on the work surface beneath the door and vents.

Always dry the oven after cooking foods with a high moisture content.



Your microwave is designed to let steam escape from the vents and around the door without microwave energy escaping.

There is no danger of microwave energy escaping with the steam.

Introducing microwave cooking



Safety

For your safety, the microwave stops if the oven door is opened during cooking. Once you have shut the door, your microwave will beep twice to signal it is OK to carry on cooking. Press the **start** button to continue the cooking cycle.

Checking your microwave

Check your microwave is working after unpacking and whenever you think it might not be working properly.

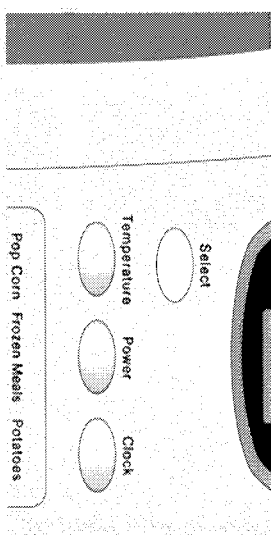
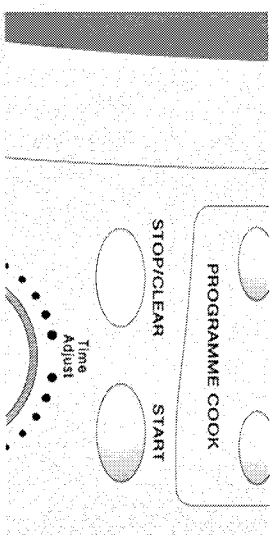
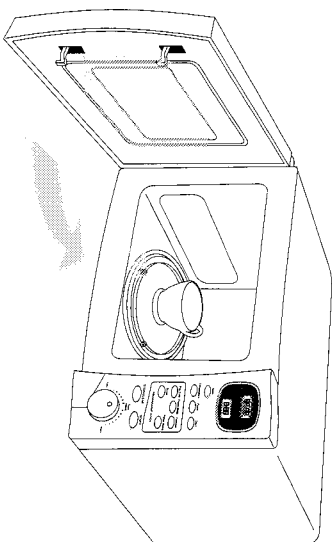
Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle.

You must always use the turntable and ring whenever you use the microwave.

Place a cup of water on the turntable. Make sure the cup is microwave-safe – it shouldn't have any decorative metal trim.

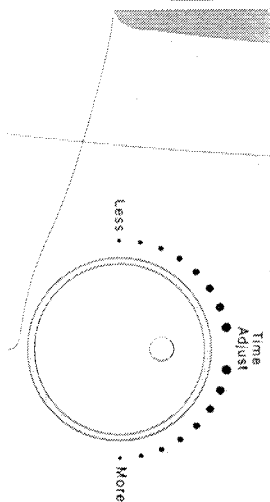
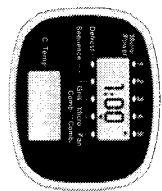
Close the oven door.

Press the **stop/clear** button to clear any settings that have already been made.



Press the **select** button once to choose microwave cooking.

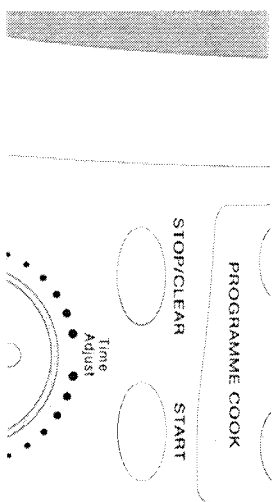
Turn the **time adjust** knob until one minute is displayed.



Press the **start** button. The oven light comes on during cooking and the turntable rotates.

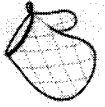
At the end of the minute the water should be hot – be careful when you take the cup out of the oven.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display.



Using the microwave

Basic microwave cooking and reheating

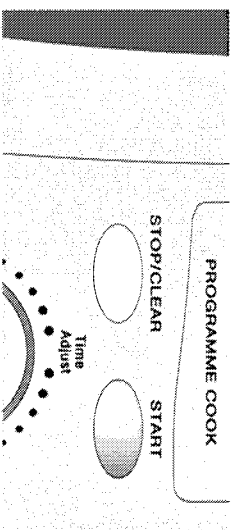


Automatic cancelling

Should the cooking cycle for any reason fail to start, all the setting will be automatically cancelled after 2 minutes.

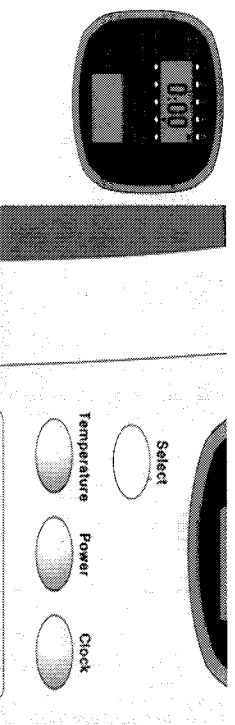
1 Make sure the glass turntable and turntable ring are inside the oven.

After putting your food in the oven, press **stop/clear** to clear any settings that have already been made.



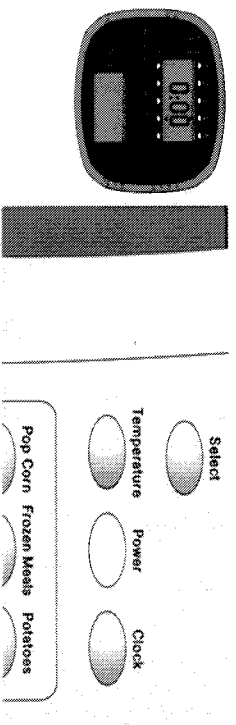
2 Press the **select** button once to choose microwave heating.

The oven automatically selects **5** – the maximum power level.



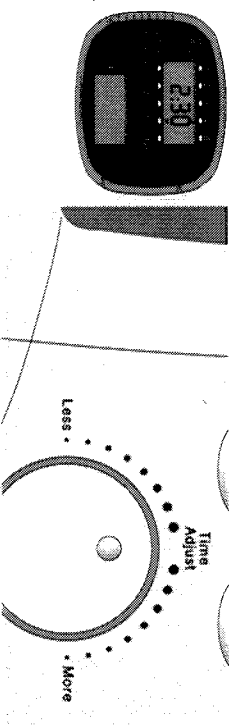
3 Choose the power level you want to cook on by pressing the **power** button. Each press of the button reduces the power level as shown in the table opposite.

There are five different power levels.



4 Set the cooking time.

The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Hint

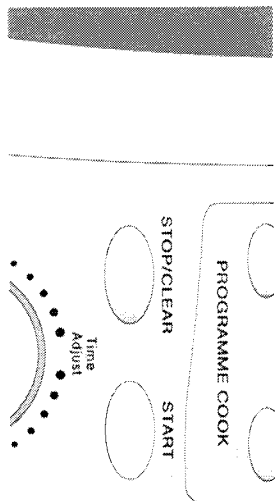
You can use the **time adjust** knob to alter the cooking time at any time during cooking (unless the child lock feature is set - see page 7).

Press start.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

You can open the door to check on your food at any time during cooking. If your food is done, press the **stop/clear** button. If the food is not done close the door, and press the **start** button to begin cooking again.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food (the clock will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin)).



Choosing a suitable power setting

Your microwave has five power settings.

Always choose the setting that's best suited to the food you want to cook.

This table shows the power settings.

| Power | Output |
|-------|--------|
| 5 | 100% |
| 4 | 75% |
| 3 | 50% |
| 2 | 30% |
| 1 | 15% |



Safety

Automatic cooling cycle

Your microwave is equipped with an automatic cooling cycle which comes into action whenever the oven is very hot (for example after something has been cooked for a long time). During this cycle the word 'cool' will appear on display.



Hint

If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

Using the microwave



Hint

It is possible to check the progress of the cooking at any time, by opening the door and inspecting the food. This interrupts the emission of microwaves and the oven stops working until the door is closed again.

Should it be necessary for any reason to suspend the cooking without opening the door, press the **stop/clear** button once (a second press will cancel the set time).

To restart cooking press the **start** button.



Hint

You can use the **time adjust** knob to alter the cooking time at any time during cooking (unless the child lock feature is set - see page 7).

Quick start cooking

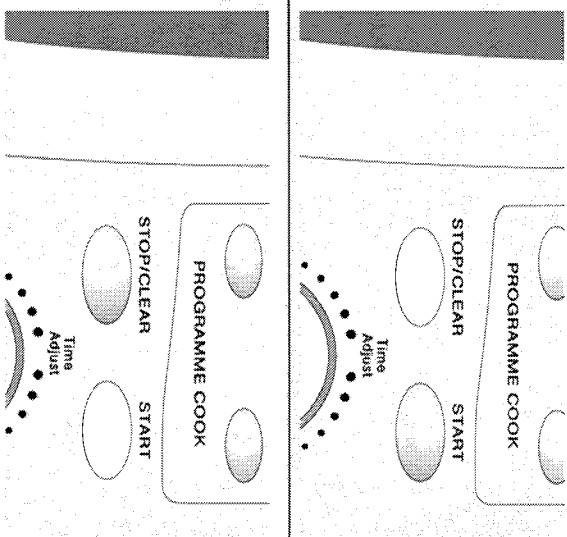
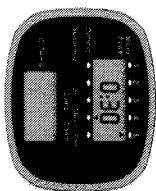
Quick start cooking is useful when you have something which requires cooking on full power for up to 3 minutes.

Press the **stop/clear** button to clear any settings that have already been made.

Press the **start** button. Each time you press the **start** button, the cooking time increases by 30 seconds.

The power level will automatically be set to **5**, although this can be adjusted during the cooking cycle.

Quick start cooking can only be used within 1 minute of placing food in your microwave.



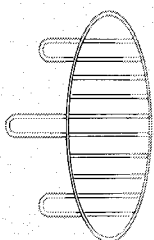
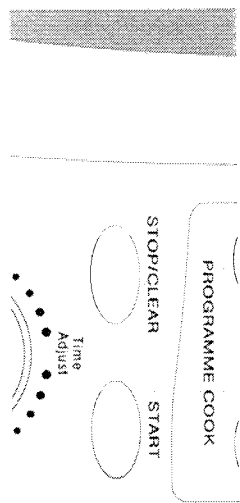
Using the grill

Always use the high wire rack when you use the grill.

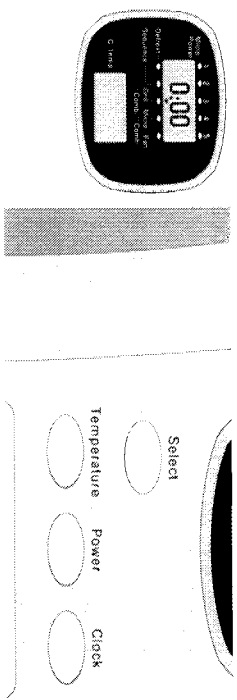
Using the grill

Press the **stop/clear** button to clear any settings that have already been made.

Always use the high wire rack with the grill.



Press the **select** button repeatedly to select grill.



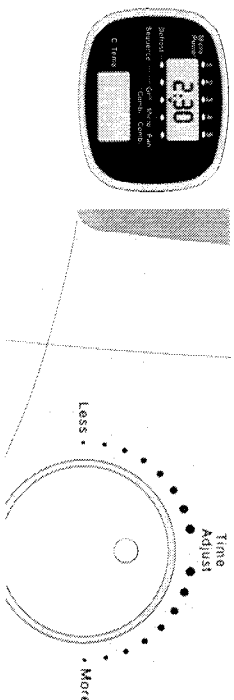
Hint

Always pre-heat the grill for 5 to 8 minutes before starting the cooking process, this will ensure that the food is cooked properly when following cooking times/recipe instructions.



Set the grilling time

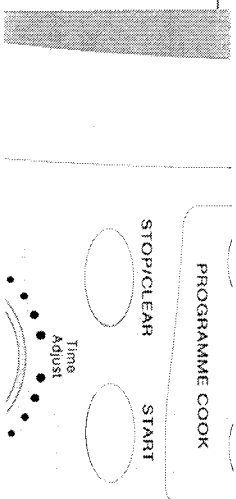
The **time adjust** knob allows you to precisely set the grilling time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour:



Press the **start** button.

The oven light comes on during grilling and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see *automatic cooling cycle in the margin on page 15*).



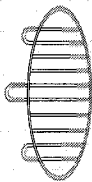
Hint

When opening the oven door after (or to check) grilling, the burners will be red-hot; pay particular attention to not get burned and always use oven gloves.



Using the fan oven

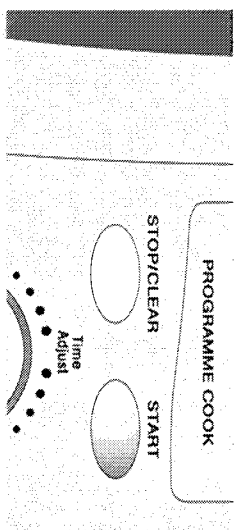
Always use the low wire rack in the fan oven.



Using the fan oven

All types of oven containers can be used in the fan oven. However, do not use microwave only or plastic containers.

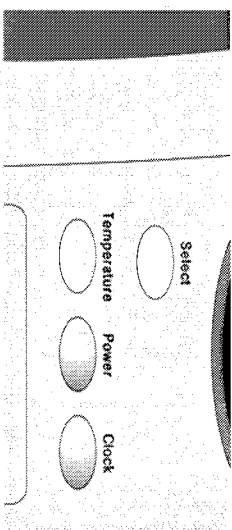
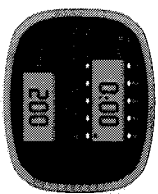
Press the **stop/clear** button to clear any settings that have already been made.



First you need to pre-heat the oven before you put in your food.

Press the **select** button repeatedly to select fan oven.

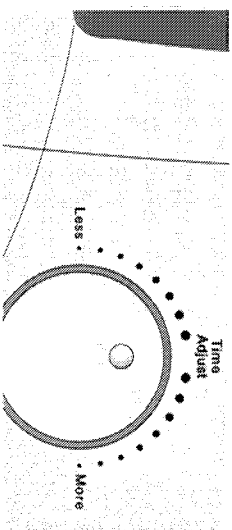
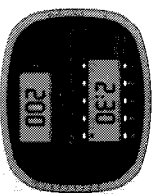
The oven selects 200°C (the maximum temperature is 220°C). Press the **temperature** button until you've selected the temperature you want.



Set the pre-heat time

The **time adjust** knob allows you to precisely set the pre-heat time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 99 minutes.

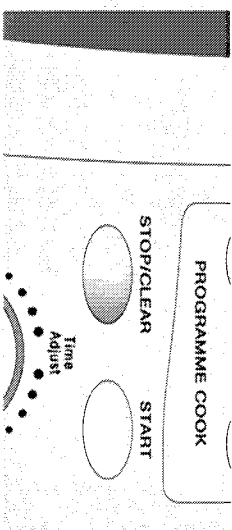
The fan oven will pre-heat at a rate of approximately 25°C every 60 seconds.



Press the **start** button.

The display shows the temperature as the oven pre-heats to the temperature you've set. When the oven finishes pre-heating, it will beep five times to tell you to put in your food.

The oven will retain its temperature for up to the end of the pre-set time.



Hint

In order to use large rectangular containers (which are not able to rotate in the oven) you can remove the turntable spindle from its slot. Do not remove the spindle for any other type of cooking other than fan oven cooking.

Using the fan oven

Place your food in the oven and adjust the cooking time.

The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 99 minutes.

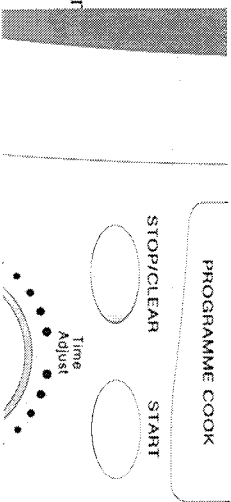
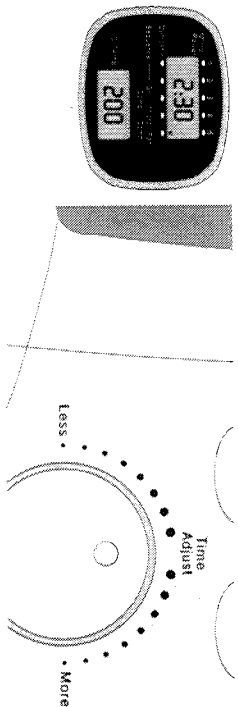
If your oven displays *end*, press the **select** button five times to select fan oven. Then choose the temperature using the **temperature** button and cooking time using the **time adjust** knob.

Be careful – the oven will be hot after pre-heating.

Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



Hint

You can use the **time adjust** knob during cooking to alter the cooking time (unless the child lock feature is set - see page 7).

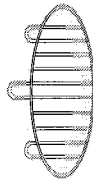


Hint

If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.



Always use the low wire rack in the fan oven.



Hint

There's no need to pre-heat the oven before combination cooking.



Hint

In the combined microwave/fan oven mode the maximum microwave power which can be selected is 4.



Using the microwave with the fan oven

Using the microwave at the same time as the convection oven – combination cooking – means you don't need to pre-heat the oven. The microwave heats the food at the same time as the convection oven bakes or roasts it.

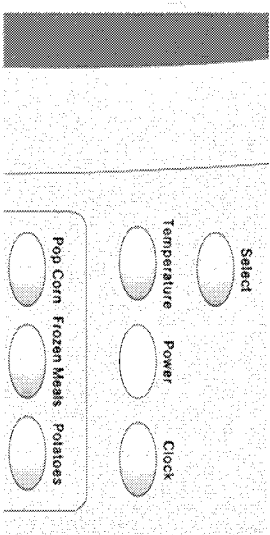
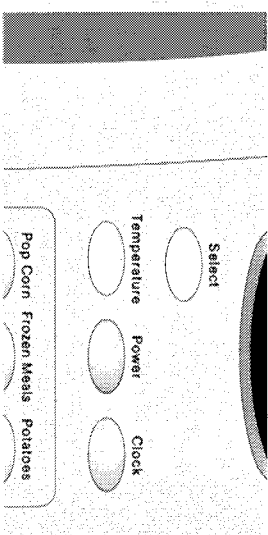
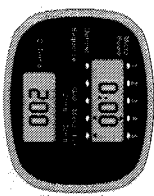
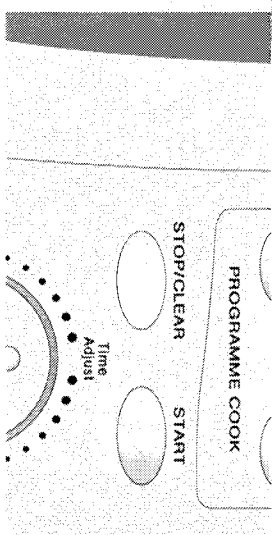
Press the **stop/clear** button to clear any settings that have already been made.

Make sure that any containers you use are ovenproof and will not melt in the oven.

Press the **select** button repeatedly to select combination fan cooking.

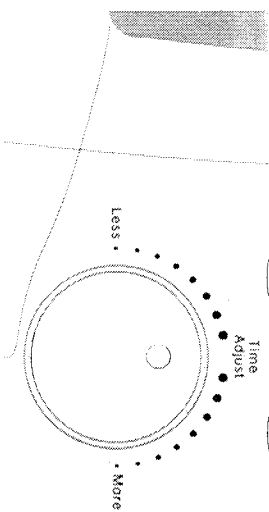
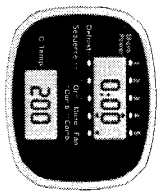
The oven selects 200°C (the maximum temperature is 220°C). Press the **temperature** button until you've selected the temperature you want.

Choose the power level you want to microwave on by pressing the **power** button. Each press of the button reduces the power level from **4** to **1**.



Set the cooking time.

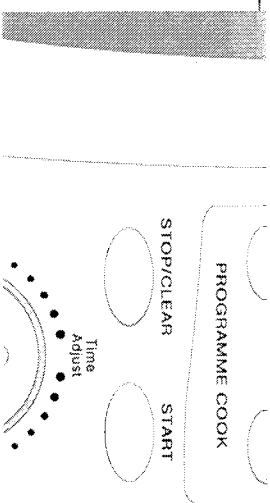
The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the clock will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



Hint

During combination cooking, the microwave will work at reduced power. It doesn't need to work at full power because it's cooking at the same time as the fan oven.



Hint

If you do not open the door or press **stop/clear** when end is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

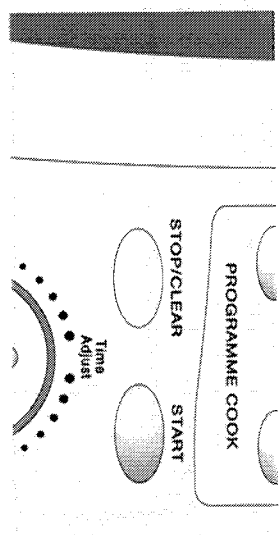


Using the microwave with the grill

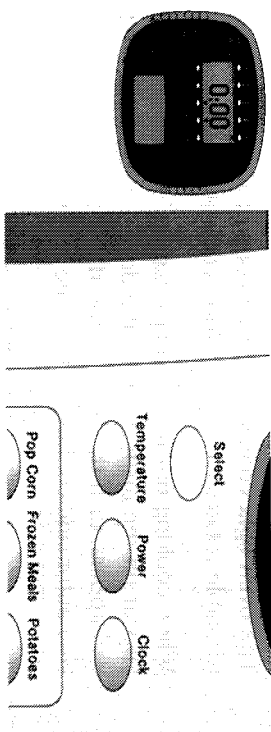
Using the microwave at the same time as the grill gives you crisp food in a shorter time.

1 Press the **stop/clear** button to clear any settings that have already been made.

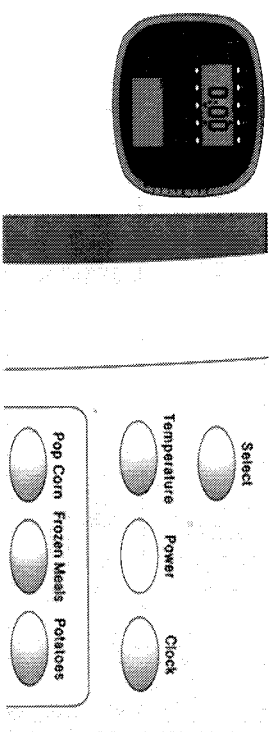
Make sure that any containers you use are ovenproof and will not melt under the grill.



2 Press the **select** button repeatedly to select combination grill cooking.

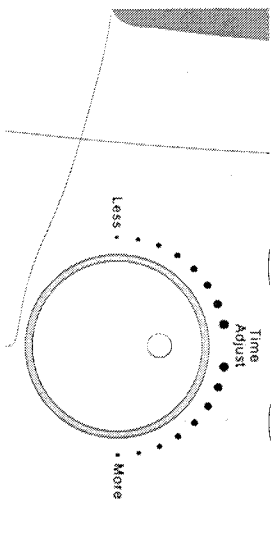
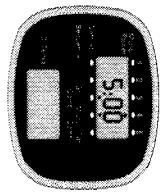


3 Choose the power level you want to microwave on by pressing the **power** button. Each press of the button reduces the power level from **5** to **1**.



Set the cooking time.

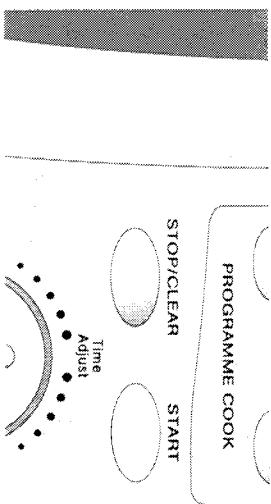
The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food: the time will appear, or if the oven is hot, the word *cool* will be displayed (see automatic cooling cycle in the margin on page 15).



Hint

If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

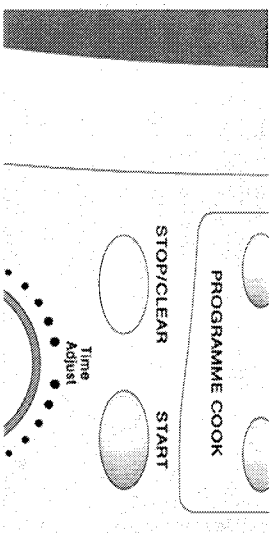


Programme cooking

With programme cooking you don't need to set the power or time – your oven sets them for you.

Press **stop/clear** to clear any settings that have already been made.

Make sure that any containers you use are ovenproof and will not melt in the oven (see details on the table opposite).

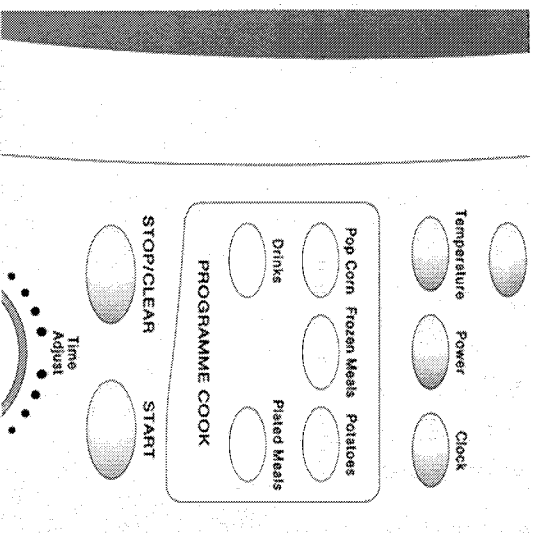


Press the **programme cook** button for the type of food you want to cook. There are five types of instant cook: beverages, pop corn, pizza, jacket potatoes and ready meals

The table gives advice for cooking the different types of food.

Press your chosen **programme cook** button again to choose the number of servings/length of time you want.

Each time you press the button the time is adjusted accordingly.



| Instant cook type | Presses | What it does | Suggestions |
|-----------------------|---------|--|--|
| Drinks | 1 | Reheat 1 small coffee cup (60cc) | After reheating the liquid, stir well to spread the temperature evenly. |
| | 2 | Reheat 2 small coffee cups (120cc) | |
| | 3 | Reheat 1 large cup (200cc) from chilled | |
| | 4 | Reheat 1 soup dish (300cc) from chilled | |
| Jacket Potatoes | 1 | Cook 200g of potatoes | Wash potatoes thoroughly in their jackets, pierce them and put them on the turntable. |
| | 2 | Cook 400g of potatoes | |
| | 3 | Cook 600g of potatoes | |
| Ready meals (chilled) | 1 | Reheat 100g of chilled dishes | Suitable for cooked portions of food, preserved in the refrigerator on the plate (the one from which the food is to be eaten. The food must never be covered. For pre-cooked dishes in packets, remove the food from the tubs/packets and place on a plate Make sure that any containers you use are ovenproof and will not melt in the oven. |
| | 2 | Reheat 250g of chilled meat (or meat + vegetables) | |
| Frozen meals | 1 | Reheat 1 frozen pizza of 300g | Place the pizza directly on the low wire rack. |
| | 2 | Reheat a packet (300g) of frozen ready meals or 300g of pre-cooked frozen dishes (eg. meat of side dishes) | Place the packet on the turntable, being careful to remove any covers (film bags). If the packet is not suitable for microwaves, however, (eg. metal tubs), remove the food from the packet and place it uncovered on the turntable dishes (eg. meat of side dishes) |
| | 3 | Reheat a packet (550g) of frozen ready meals or 550g of pre-cooked frozen | Make also sure that any containers you use are ovenproof and will not melt in the oven. |
| Pop Corn | 1 | Cook 100g packet of popcorn for microwaves | Follow instructions written on the box closely. Place it on the turntable. |



Hint

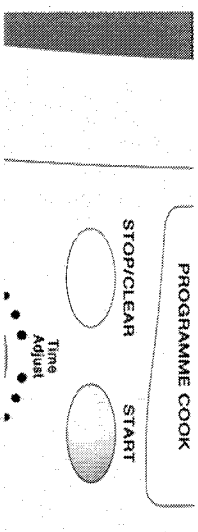
If you do not open the door or press **stop/clear** when end is displayed, your microwave power will stop automatically. However, the light will stay on, the turntable will continue to rotate and the fan will continue to work, this will help to clear cooking smells. Every 30 seconds a beep will remind you to remove the food in the cavity.

Automatic defrosting

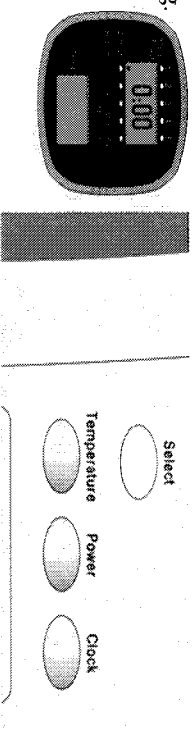
Defrosting with the defrost feature

If you know the weight of the food you need to defrost, you can select the defrosting time using the chart opposite.

Press the **stop/clear** button to clear any settings that have already been made.

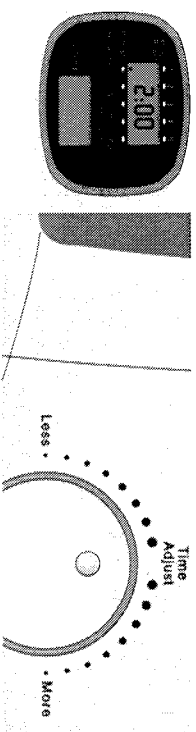


Press the **select** button repeatedly to select auto defrosting.



Set the defrosting time.

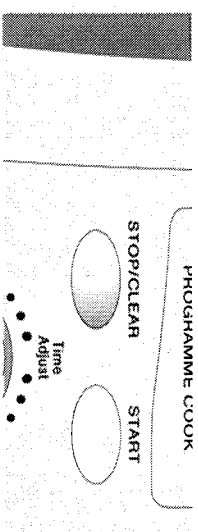
The **time adjust** knob allows you to precisely set the defrosting time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button.

The oven light comes on during defrosting and the turntable rotates to help the food defrost evenly.

When defrosting finishes, 3 beeps can be heard and the word *end* will appear on the display.



Hint

You can use the **time adjust** knob to alter the defrosting time at any time during defrosting (unless the child lock feature is set - see page 7).

Defrost settings

| Type of food | Quantity | Defrost time | Instructions | Standing time |
|-------------------------------|----------|--------------|---|---------------|
| Meat | | | | |
| Roasts | 1kg | 21-23 | Turn over halfway through defrosting | 20 |
| Steaks, chops | 200g | 5-7 | | 5 |
| Stew | 500g | 12-14 | | 10 |
| Mince | 250g | 6-8 | | 15 |
| | 500g | 10-12 | | 15 |
| Hamburgers | 200g | 6-8 | | 10 |
| Sausages | 300g | 8-10 | | 10 |
| Poultry | | | | |
| Duck, turkey | 1.5kg | 27-29 | Turn the poultry over halfway through. When the standing time is over, wash under warm water to remove any ice | 20 |
| Whole chicken | 1.5kg | 27-29 | | 20 |
| Pieces of chicken | 850g | 16-18 | | 10 |
| Chicken breast | 200g | 10-12 | | 10 |
| Vegetables | | | | |
| Shelled peas | 500g | 11-13 | Stir the vegetables occasionally to speed up the defrosting process | 5 |
| Whole broccoli | 500g | 13-15 | | 5 |
| Brussels sprouts | 500g | 13-15 | | 5 |
| Mixed vegetables | 300g | 7-9 | | 5 |
| Fish | | | | |
| Filletts | 300g | 8-10 | Turn the fish over halfway through defrosting Fish is better cooked from frozen if it does not require further preparation | 7 |
| Slices | 400g | 9-11 | | 7 |
| Whole | 500g | 11-13 | | 7 |
| Prawns, shrimps | 400g | 9-11 | | 7 |
| Milk/Dairy products | | | | |
| Butter | 250g | 5-7 | Remove the silver foil or the metal parts. Do not defrost completely. Observe the standing time. The cream should be removed from its container and placed in a dish | 10 |
| Cheese | 250g | 6-8 | | 15 |
| Cream | 200ml | 8-10 | | 5 |
| Bread | | | | |
| 2 medium-sized rolls | 150g | 1-3 | Put the bread directly onto the turntable | 3 |
| 4 medium-sized rolls | 300g | 3-5 | | 3 |
| Sliced bread | 250g | 3-5 | | 3 |
| Sliced wholemeal bread | 250g | 3-5 | | 3 |
| Fruit | | | | |
| Strawberries, plums, cherries | | | Stir every 2-3 minutes | |
| redcurrants, apricots | 500g | 9-11 | | 10 |
| Raspberries | 300g | 6-8 | | 10 |
| Blackberries | 250g | 4-6 | | 6 |

Automatic defrosting



Hint

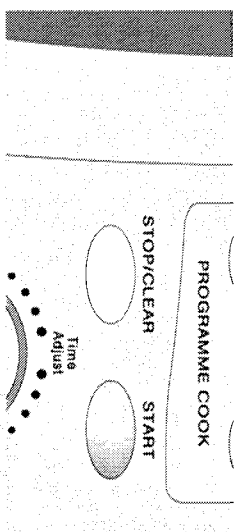
Defrosting can be used in two stage cooking. As food should always be fully defrosted before it's cooked, we recommend that you always check the food before the second stage of cooking starts – especially for meat and poultry.

Advanced features

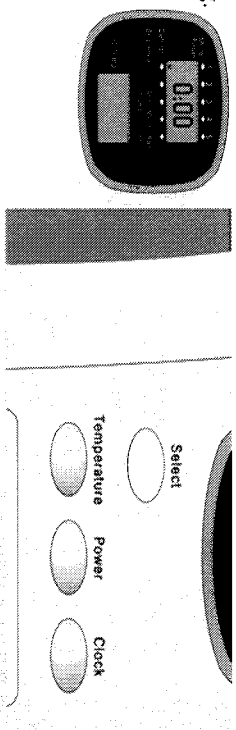
Automatic defrosting and cooking sequence

Food can be defrosted and cooked without needing to reset your microwave

Press the **stop/clear** button to clear any settings that have already been made.

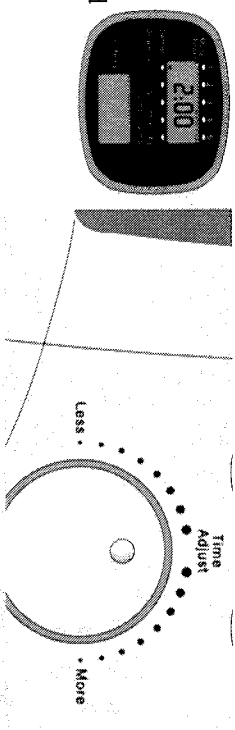


Press the **select** button repeatedly to select auto defrosting.

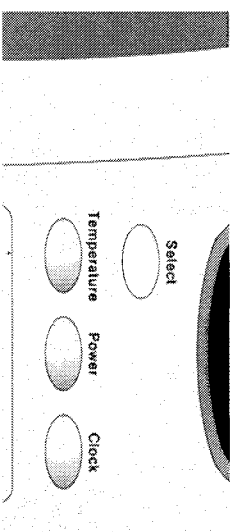


Set the defrosting time.

The **time adjust** knob allows you to precisely set the defrosting time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **select** button a further time to select microwave cooking.

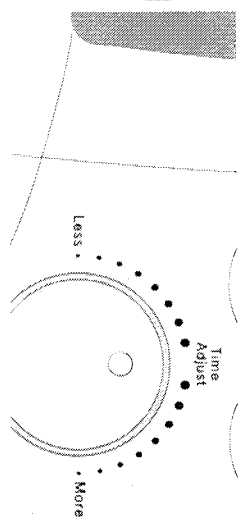
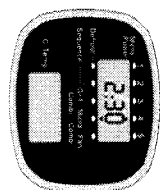


Hint

You can use the **time adjust** knob to alter the defrosting time at any time during defrosting (unless the child lock feature is set - see page 7).

Set the cooking time:

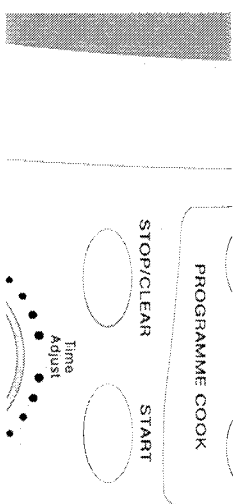
The **time adjust** knob allows you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes and in 60 second increments from 15 minutes to 1 hour.



Press the **start** button. The oven will start the defrosting cycle immediately followed by the cooking cycle.

The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, 3 beeps can be heard and the word *end* will appear on the display. Open the door and take out the food (the time will appear, or if the oven is hot, the word *cool* will be displayed *see automatic cooling cycle in the margin on page 15*).



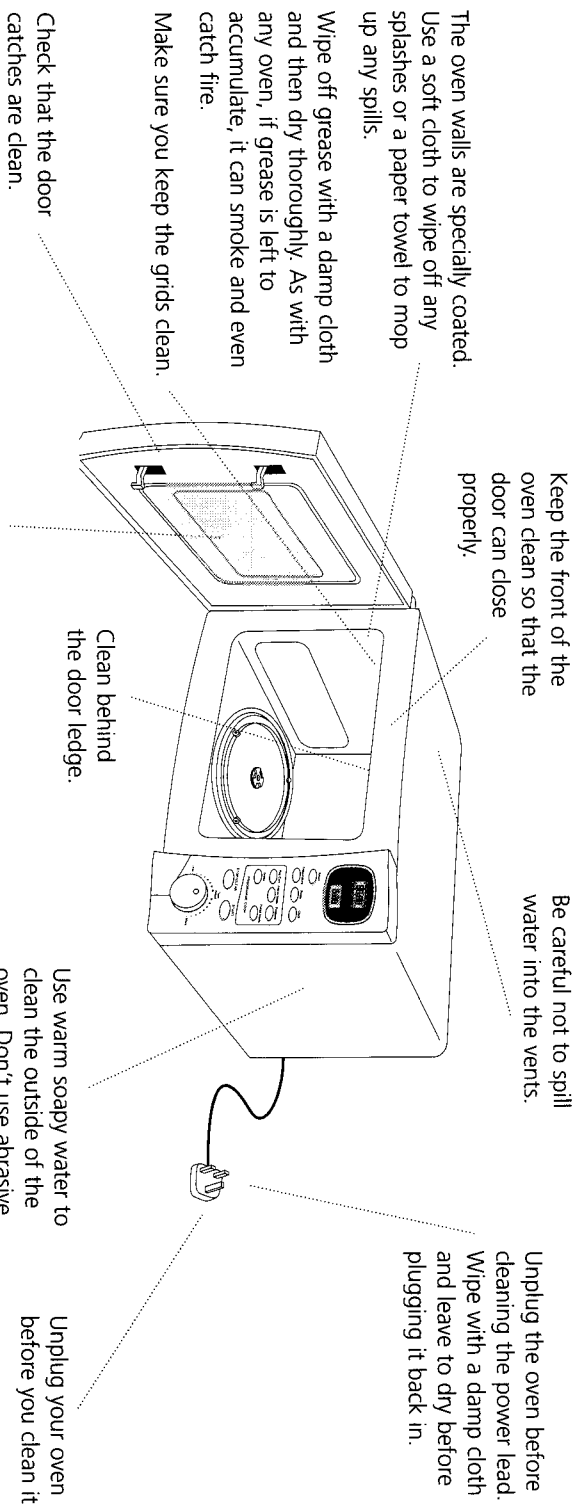
Hint

The fan continues to work for a short while after you've finished cooking. This helps to clear any cooking smells from the oven.



Cleaning your microwave

Cleaning your oven each time you use it will help to prevent stubborn marks that can be difficult to clean.



The oven walls are specially coated. Use a soft cloth to wipe off any splashes or a paper towel to mop up any spills.

Wipe off grease with a damp cloth and then dry thoroughly. As with any oven, if grease is left to accumulate, it can smoke and even catch fire.

Make sure you keep the grids clean.

Check that the door catches are clean.

Keep the front of the oven clean so that the door can close properly.

Be careful not to spill water into the vents.

Clean behind the door ledge.

Keep the inside of the door clean with a damp cloth. Use warm soapy water for stubborn marks and dry thoroughly.

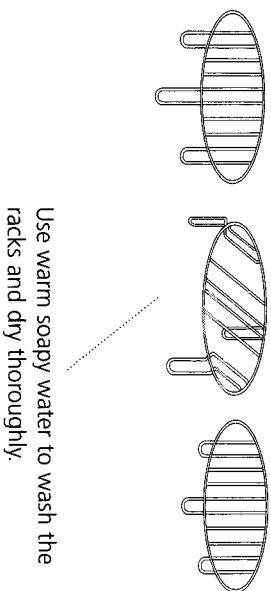
The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders.

Do not use alcohol, ammonia-based detergents, abrasive pads or powders to clean the outside of the door.

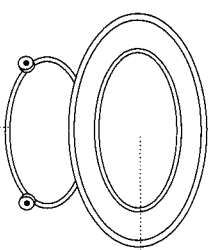
Use warm soapy water to clean the outside of the oven. Don't use abrasive pads or powders that could scratch the surface.

Unplug the oven before cleaning the power lead. Wipe with a damp cloth and leave to dry before plugging it back in.

Unplug your oven before you clean it.



Use warm soapy water to wash the racks and dry thoroughly.



Wash the rotating ring in warm water. Don't use very hot water which could make it warp.

Treat the turntable as you would any glass plate. After you've used it for more than 15 minutes, allow it to cool down before you use it again. Don't wash the turntable in very hot water that could crack it. Make sure the turntable is dry before you put it back in the oven.

Using aluminium foil in your microwave

It's safe to use aluminium foil in your microwave oven as long as you follow these safety guidelines.

As with all metal, microwave energy can't pass through foil, but provided that you keep the foil away from the side of the oven it won't cause sparks and there won't be any damage to your oven.

Using foil is a good way of shielding parts of food that you don't want to cook as quickly as others – perhaps where the food is narrower and would otherwise overcook.

Place the foil over the area you want to shield, taking care that the foil won't touch the sides of the oven when the turntable rotates. Only use one piece of foil at a time so that you don't get sparks between the separate pieces.

Follow these guidelines when using foil in your microwave:

Remove foil lids from containers before using in the microwave. Some lids are made of card with a foil covering – these should be removed too.

Use a microwave-safe transparent lid if possible.

Stir food during cooking if the container has a lid or film cover.

Always use the glass turntable.

Use shallow containers with a large surface area. Do not use containers that are more than 1.25in (3.5cm) deep.

Use oven gloves when handling hot foil containers.

Do not completely cover food with foil. The microwave energy cannot pass through the foil so the food won't cook.

Do not let aluminium foil touch the inside of the oven.

Do not use more than one piece of foil in the oven at the same time.



Hint

You can use aluminium foil with the grill or convection oven just as you would with any other grill or oven. Make sure you remove the metal tray and grill rack before you use the combination oven.

Foil container bureau

If you have any queries about using foil containers in microwave ovens, you can call the Foil Container Bureau free on 0800 413 295.

Using your oven safely

As with any cooking appliance, make sure that you use your microwave oven safely.

Preparing food for babies

Always be very careful when preparing food and drink for babies and small children.

Avoid scalding by allowing a standing time before testing the temperature of food and drink.

Take extra care when warming milk in baby bottles. Narrow necked bottles can burst if overheated in a microwave oven.

Remove the teat from the baby bottle before using the bottle in a microwave oven. If the teat is left on the bottle, heat can't escape and the bottle could burst.

Safe use of your microwave

Use your microwave for food preparation only.

Never use it for drying cloths, sterilising, or other non-food purposes.

Use containers that are wider at the top than at the bottom.

In microwaves, liquids can heat to above their boiling point without bubbling. When the liquid is lifted out of the oven, the movement can make it boil and bubble up out of the container with the danger of scalding.

Using containers that are wider at the top than at the bottom can help to prevent this from happening.

Only heat popcorn which is labelled for microwave use.

Always stir liquids before, during and after cooking, and allow them to stand before serving.

This gives the liquid an even temperature and helps to prevent it from boiling after it has been taken out of the microwave.

Carefully follow cooking instructions for food with a high sugar or fat content, such as Christmas pudding or fruit cake.

The sugar or fat can overheat and in some cases catch fire. In the event of a fire, switch off the oven and leave the door closed to contain any flames.



First aid

Treat scalding by:

- 1 Quickly placing the scald under cold running water for at least 10 minutes.
- 2 Cover with a clean dry dressing. Do not use creams, oils or lotions.

Fire

In the event of fire:

- 1 Keep the oven door closed.
- 2 Turn off the power.
- 3 Unplug from mains.

Be careful when using paper, plastic, wooden or other combustible materials in the oven as they can catch fire.

Only use paper towels if your cookery book instructs you to.

Leave repairs and maintenance to trained repairers.

Never tamper with or adjust: the door; the control panel; the power cable; the door catches.

Be careful not to catch paper towels or other objects between the door and the oven when you close the door.

Microwave energy can escape if the door is not closed properly.

If you wear a pacemaker, consult your doctor before using a microwave.

Never leave the oven unattended during use.

Cooking times given in recipes should be used as a guide only.

The weight, shape and starting temperature of the food will all affect the time actually needed for cooking.

Check the food during cooking.

If you're not sure whether the food is cooked, check it with a fork.

Cooking for too long could cause smoking or even fire.

Do not use capped bottles, vacuum-tight containers or sealed jars in the microwave.

Do not cook eggs or nuts in their shells.

Pierce the skin of fruit and vegetables, such as apples or potatoes, and egg yolks before cooking.

Pressure builds up inside sealed containers, and inside foods with a shell or skin as they heat. This can cause the container or food to explode.

Never use the oven when it is empty.

It's a good idea to leave a cup of water inside the oven at all times in case someone should accidentally switch it on.

Do not heat oil or fat for deep frying. The oil could overheat and catch fire.

Do not leave a conventional meat thermometer in food during cooking. Remove the food from the oven before testing the temperature and remember to remove the thermometer before you put the food back in the microwave.

Do not use metal objects in the microwave.

These include:

- metal cooking utensils
- metal plates or trays
- wire twist ties
- crockery with metal trims.

Questions and answers

Q Why doesn't food seem to cook?

A Check that:

- the cooking time has been set
- the door is closed
- the power socket is not overloaded causing a fuse to blow.

Q Why does the food seem undercooked or overcooked?

A Check that:

- the correct cooking time has been set
- the correct power setting has been used.

Q How can I stop eggs from popping?

A When you bake or poach eggs in the microwave, the yolk can sometimes pop as steam builds up inside it.

You can stop the egg from popping by piercing the yolk with a toothpick before cooking.

Never cook eggs that are still in their shells.

Q Why is it so important that I allow standing time after cooking?

A With microwave cooking, many foods build up

enough heat inside them to continue cooking even after they've been taken out of the oven. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food just right without the outside being overcooked.

Q Why does my oven sometimes take longer to cook than it says in the recipe?

A First check that the oven was set just as the recipe said.

Cooking times and heat settings are suggestions to help prevent overcooking but differences in the weight, size, shape and starting temperature of food will all affect how long it takes to cook – just as it does with a conventional oven.

Use your judgement along with the recipe to check whether food has been cooked properly.

Q Why do I get condensation on the inside of the oven door?

A Condensation is perfectly normal, especially when you're cooking food with a high moisture content such as potatoes.

Does the microwave energy get through the window on the door?

No. The door has a special metal screen with holes in that lets you see inside but stops microwave energy from getting out.

Steam comes out of the side of the door and vents. Can microwave energy get out too?

No. The door and vents are carefully designed to let steam out during cooking but keep microwave energy in. The gaps are not big enough for microwave energy to escape.

What happens if the microwave is switched on while the oven is empty?

The microwave will be damaged. Don't switch the microwave on when there's nothing inside the oven. It's a good idea to keep a cup of water in the oven just in case someone accidentally starts the microwave.

Why won't the oven light come on?

Open the door. If the light doesn't come on, the bulb has probably blown. Call a qualified repairer – don't try to change the bulb yourself.

There are sparks inside the oven when I use the microwave. Will this cause any damage?

Yes. Make sure that you are not using any metal utensils and that your containers don't have a metal trim. You must not use metal in your microwave, except foil, when you cook.

Light is showing through the vents and door. Does this mean the microwave energy can escape?

No. It's normal for the light to be visible and is nothing to be concerned about.

Why do I get interference on my TV and radio when I use the microwave?

Microwave ovens use radio waves similar to those received by TVs and radios. You can lessen the interference by moving your microwave further away from the TV or radio.

Cooking guidelines

Microwave cooking

- Use the cooking times and food quantities as a guide.
The more food you are cooking, the longer you should cook it for.
- Cook in microwave-safe containers.
- Check that the oven is cool before using plastic containers – especially if you've just been using the grill or convection oven.
- If you use cling film to cover your food, turn back a corner or pierce the film before you begin to cook.
Microwave cooking does not brown or crisp food so you may prefer to use the grill or convection oven to cook meat or baked food.

Meat

Place the meat on a microwave roasting rack or microwave-proof plate.

Put the rack into the oven on the glass turntable and follow the cooking instructions.

Halfway through cooking, turn the meat over to allow both sides to cook.

At the end of the cooking time, cover the meat and leave it to stand for about 5 to 10 minutes.

Standing time allows the centre of the meat to continue to finish cooking without overcooking the outside.

Always make sure that the meat is fully cooked before serving.



Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger cuts take longer than smaller ones.



Vegetables

Microwave cooking is ideal for vegetables – flavours are more distinct, colours are brighter and more nutrients are retained.

Prepare your vegetables as normal. Try to cut them to roughly equal sizes and spread them out in the dish so that they all cook evenly.

Arrange whole or halved vegetables, such as potatoes, in a circle with centre open. Keep as much space as possible between each vegetable. Pierce any vegetables that have a skin.

Place tender vegetables, such as asparagus or broccoli, with the more tender parts towards the centre.

Add the minimum of water, about 2–4 tbsps is normally enough. Some vegetables will cook in their own moisture.

Add salt according to taste.

Cover the dish with a lid or microwave cling film (always pierce the film to let steam escape).

Place the dish onto the glass turntable.

Shake or stir during cooking.

Leave the vegetables covered for the full standing time.

Standing time allows the centre of the vegetables to continue to cook without overcooking the outside.

Poultry

Remove the giblets and any metal clamps, and prepare the poultry as you would normally. Always make sure that poultry is fully defrosted before you start to cook.

Prick the skin and lightly brush with vegetable oil.

You don't need to use any oil if it is a self-basting bird.

Cooking guidelines Microwave cooking



Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger vegetables take longer than smaller vegetables.



Safety

Be careful when you uncover cooked vegetables as steam burns.

Cooking guidelines

Microwave cooking



Always make sure that poultry is fully cooked before serving. Pierce the thickest part of the meat with a sharp knife. If the juice runs clear and the meat is firm, the meat is cooked.



Hint

Remember that size and shape affect cooking time. Larger portions take longer than smaller portions and larger cuts take longer than smaller ones.

Place the meat on a microwave roasting rack or microwave-proof plate.

Put the rack into the oven on the glass turntable and follow the cooking instructions.

Use the weight of the bird when stuffed to calculate the cooking time.

Turn the meat halfway through the cooking time to allow both sides to cook evenly.

If you don't turn it, poultry can cook unevenly because of its irregular shape.

At the end of the cooking time, cover the meat and leave it to stand for about 5 to 10 minutes.

Standing time allows the centre of the meat to finish cooking without overcooking the outside.

Soups and rice

Soups or broth usually require a small 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.

The temperature required for cooking rice (or pasta) in a microwave oven is more or less the same as that needed to cook it on a regular hob. The advantage of preparing a risotto dish in a microwave oven is you do not have to stir the rice constantly (two or three times is enough).

Make sure 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 5 for about 12 to 15 minutes).

Baked goods and fruit

Baked goods rise more at lower oven power in your microwave than in a conventional oven. Since no crust is formed, it is better to garnish the surface portions with cream or icing after cooking. In addition, you must keep items being baked fully covered, because they tend to dry out.

Fruit is to be pierced, if cooked with its peel on, and is to be kept covered. It is essential that you stick to the standing time (3 to 5 minutes).

In order to obtain uniformly risen baked goods and to guarantee excellent results place a bowl (about 4cm high) over your baking dish (ideally a Pyrex pie plate) and place them in the middle of the turntable.

Microwave cooking chart

| Food | Quantity | Settings | Time (minutes) | Instructions |
|--------------------|----------|----------|-------------------|---|
| Meatloaf | 900g | 4 | 20 | Place in a container and cover with clear film. |
| Goulash | 1500g | 5 | 35-40 | Cook uncovered and stir 2-3 times. |
| Chicken breast | 500g | 4 | 13-15 | Turn halfway through cooking. |
| Risotto | 300g | 5 | 12-15 | Place in a container and cover with clear film. 750 of clear soup is needed for 300g of rice with the microwave on full power for approx. 10-12 mins. |
| Asparagus | 500g | 5 | 3-5 | Cut in to 2 cm pieces and cover |
| Green beans | 500g | 5 | 8-10 | Cut into pieces and cover |
| Broccoli | 500g | 5 | 4-6 | Separate into individual florets |
| Brussels sprouts | 500g | 5 | 5-7 | Leave whole and cover |
| White cabbage | 500g | 5 | 5-7 | Cut into strips and cover |
| Red cabbage | 500g | 5 | 5-7 | Cut into strips and cover |
| Carrots | 500g | 5 | 5-7 | Cut into some-size pieces and cover |
| Cauliflower | 500g | 5 | 5-7 | Separate into stalks and cover |
| Celery | 500g | 5 | 4-6 | Separate into pieces and cover |
| Leek | 500g | 5 | 4-6 | Cut into strips and cover |
| Mushrooms | 500g | 5 | 3-5 | Leave whole and cover. No water |
| Onions | 250g | 5 | 4-6 | Whole, but same size. No water |
| Spinach | 300g | 5 | 3-5 | Cover after washing leaves |
| Peas | 500g | 5 | 3-5 | Cover |
| Baked potatoes | 150g | 5 | 2-3 | Leave to stand |
| Baked potatoes | 200g | 5 | 3-4 | Leave to stand |
| Baked potatoes | 250g | 5 | 4-5 | Leave to stand |
| New potatoes | 500g | 5 | 4-5 | Cut into same-size pieces and cover |
| Old potatoes | 500g | 5 | 5-6 | Cut into same-size pieces and cover |
| Courgette | 500g | 5 | 6-8 | Cut into slices and cover |
| Fish | | | | |
| Filletts | 500g | 5 | 3-4 | Lay in dish with thickest part |
| Steaks | 500g | 5 | 2-3 | Outwards, brush with melted butter or lemon juice, |
| Flat fish | 500g | 5 | 1-2 | cover to cook |
| Whole (small) | 500g | 5 | 2-3 | Slit skin to prevent bursting |
| Whole (over 500gr) | 500g | 4 | 5-6 | Shield head and tail with foil |

Microwave defrosting

For a defrosting chart see page 27

- 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.

Microwave reheating

- We recommend that you heat foodstuffs to a temperature of at least 70° C – the food must be piping hot.
- To heat pre-cooked or frozen foods, follow these guidelines:
 - remove the food from its metal containers;
 - cover it with cling-film (suitable for microwave ovens); this will help to preserve the natural flavour of the food and keep the inside of the oven clean. You could also cover the food with an upside-down plate;
 - stir, or turn over the food frequently, so as to speed up the heating process and keep the heat uniform;
- Frozen foods must be defrosted before the heating process begins.

Microwave reheating chart

| Food | Quantity | Settings | Time (minutes) | Instructions |
|--|-----------|----------|-------------------|--|
| Softening Food | | | | |
| Chocolate | 100g | 3 | 7-9 | Put in a dish. No need to stir |
| Icing | 100g | 3 | 5-7 | Put in a dish, stir once |
| Butter | 50-70g | 5 | 10 seconds | Put in a dish. No need to stir |
| Chilled food (initial temperature of 5-8°C up to 20-30°C) | | | | |
| Yoghurt | 125g | 5 | 1-1.5 | Remove any metal tops |
| Baby feeding bottle | 240ml | 5 | 20-30 seconds | Reheat without the teat, and shake before use. Milk at room temperature takes a shorter time. Mixed dried milk should be stirred thoroughly. Check the temperature before use. |
| Chilled precooked foods (initial temperature 5-8°C) | | | | |
| Lasagna or stuffed pasta | 400g | 5 | 4-6 | For foods to be heated to a temperature of 70°C, remove from foil packaging and put onto plate from which it is to be eaten. Cover with film or an upturned plate. |
| Meat with rice and/or veg. | 400g | 5 | 4-6 | |
| Fish and/or veg. | 300g | 5 | 3-5 | |
| Plate of meat and/or veg. | 400g | 5 | 5-7 | |
| Plate of cannelloni or lasagna | 400g | 5 | 5-7 | |
| Plate of fish and/or rice | 300g | 5 | 4-6 | |
| Frozen foods to reheat/cook (initial temperature -18/-20°C) | | | | |
| Lasagna or stuffed pasta | 400g | 5 | 6-8 | For precooked frozen foods to be heated to a temperature of 70°C, remove from foil packaging and put onto plate from which it is to be eaten. Cover with film or an upturned plate. Place any raw food in a microwave container and cover. |
| Meat with rice and/or veg. | 400g | 5 | 5-7 | |
| Fish and/or precooked veg. | 300g | 5 | 3-5 | |
| Fish and/or raw veg. | 300g | 5 | 8-10 | |
| Portion of meat and/or veg. | 400g | 5 | 6-8 | |
| Portion of cannelloni or lasagna | 400g | 5 | 7-9 | |
| Portion of fish and/or rice | 300g | 5 | 4-6 | |
| Chilled drinks (initial temperature 5-8°C) up to approximately 70°C | | | | |
| 1 cup of water | 180cc | 5 | 2-2.5 | Stif after reheating to distribute heat evenly. |
| 1 cup of milk | 150cc | 5 | 1.5-2 | Stif after reheating to distribute heat evenly. |
| 1 cup of coffee | 100cc | 5 | 1.5-2 | Stif after reheating to distribute heat evenly. |
| 1 bowl of broth | 1 portion | 5 | 4-5 | Cover the soup with an upturned plate. |
| Drinks at room temperature (initial temperature 20-30°C) up to approximately 70°C | | | | |
| 1 cup of water | 180cc | 5 | 1.5-2 | Stif after reheating to distribute heat evenly. |
| 1 cup of milk | 150cc | 5 | 1-1.5 | Stif after reheating to distribute heat evenly. |
| 1 cup of coffee | 100cc | 5 | 1-1.5 | Stif after reheating to distribute heat evenly. |
| 1 bowl of broth | 300cc | 5 | 3-4 | Cover the soup with an upturned plate. |

Cooking with your fan oven

- Use the **low wire rack** during fan oven baking.
- Always pre-heat the oven before fan oven baking.
- Avoid opening the oven door during cooking – each time the door is opened the oven loses heat and this can cause uneven baking.

Combination cooking chart

| Food | Quantity | Settings (micro) | Temp (oven ° C) | Time (minutes) | Instructions | Wire Rack |
|-------------------------|----------|---------------------|--------------------|-------------------|---|--------------|
| Roasts (pork, beef) | 1kg | 3 | 190 | 35-40 | Leave some fat on, not much sauce. | Low |
| Meatloaf | 800g | 3 | 180 | 22-25 | | Low |
| Whole chicken | 1.2kg | 4 | 190 | 38-42 | Prick the skin to allow fat to run off. | Low |
| Pieces of chicken | 850g | 4 | 190 | 25-30 | Stir once during cooking | Low |
| Kebabs | 600g | 3 | 180 | 17-20 | Turn halfway through cooking | Low |
| Roast potatoes (fresh) | 500g | 3 | 190 | 25-30 | Stir 2-3 times | Low |
| Roast potatoes (frozen) | 900g | 3 | 200 | 40 | As above | Low |
| Potato gratin | 1.1kg | 5 | 190 | 25 | Do not cover | Low |
| Fish (oven cooked) | 600g | 2 | 190 | 30 | Do not cover | Low |
| Hazelnut cake | 1.1kg | 2 | 170 | 25-30 | Use a heat-resistant container | Low |
| Cheesecake | 1.5kg | 3 | 170 | 35-40 | As above | Low |

Fan oven cooking chart

| Food | Quantity | Temp (oven ° C) | Time (minutes) | Instructions | Wire Rack |
|------------------------|----------|--------------------|-------------------|----------------------------|--------------|
| Pizza | 800g | 200 | 30 | Put on oven paper. | Low |
| Fresh quiche lorraine | 800g | 160 | 40 | Use a metal cake tin | Low |
| Frozen quiche lorraine | 550g | 190 | 45 | Place on metal baking tray | Low |
| Jam tart | 700g | 160 | 55 | Use a metal cake tin | Low |
| Light sponge cake | 700g | 160 | 40 | As above | Low |
| Walnut cake | 650g | 160 | 40 | As above | Low |

Cooking guidelines Fan oven



Hint and tip

For most baking with the fan oven, light shiny tins give the best results because they prevent overcooking at the edges before the centre has time to cook.

Dark or dull finishes, glass and oven dishes absorb heat and this can lead to dry, crisp crusts.

Cooking with your grill

- Use the grill for grilling crisp foods such as bacon, fish fingers, toast or cheese on toast.
- You can use the **high wire rack** when you want to crisp the surface of foods in casserole dishes but be careful not to burn the surface – you may need to place the dish directly onto the turntable plate and leave to grill for a little longer.
- Use the cooking times given on food packaging and in recipes as a guide.
- Cook on the **high wire rack** or ovenproof plate.
- Check that the oven is cool before using plastic containers – especially if you've just been using the grill or fan oven.

Microwave and grill combination cooking chart

| Food | Quantity | Settings (micro) | Time (minutes) | Instructions |
|-------------------------------|----------|------------------|----------------|--|
| Lasagna | 1.1kg | 5 + grill 5 | 8 12 | Use raw pasta |
| Gnocchi alla romana | 600g | 5 + grill | 12 | Arrange flat |
| Macaroni | 1.5kg | 5 + grill | 8 | The pasta should have been boiled separately |
| Cauliflower in bechamel sauce | 1kg | 5 + grill 5 | 10 8 | Use raw cauliflower |
| Grilled tomatoes | 800g | 3 + grill | 10 | Use tomatoes of the same size |
| Stuffed peppers | 1.4kg | 5 + grill 5 | 13 10 | |

Grill cooking chart

| Food | Quantity | Settings (micro) | Time (minutes) | Instructions | Wire Rack |
|-------------------|----------|------------------|----------------|--|-----------|
| Veal or pork chop | 3 pieces | grill | 17-19 | Preheat for 3 mins. Turn while cooking | High |
| Sausages | 3 pieces | grill | 10-12 | As above. | High |
| Hamburgers | 3 pieces | grill | 10-12 | As above | High |

Cooking guidelines Grill cooking



Hint

Microwave cooking does not brown or crisp food so you may prefer to use the grill or fan oven to cook meat or baked food.

Cooking on two levels

Cooking on two levels enables you to cook an entire meal in one go.

By using the **medium spacer wire rack** you can defrost, reheat and cook two different dishes at the same time. The special double-microwave-emission system makes this possible.

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

- 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.
- Be careful to always place on the spacer grill the food that requires less cooking time: it will be easier to remove the upper pan. Take the grill out and finish cooking the food underneath.
- Pay attention to the indications and recommendation in the table opposite. In particular, always check to be sure that the food being reheated is very hot before removing it from the oven.

Cooking on two levels chart

Cooking guidelines Cooking on two levels

| Process | Type | Pan position | Quantity | Power | Time (minutes) | Notes |
|---------|--------------------|--------------|----------|---------|----------------|---|
| Defrost | Ground meat | above | 500g | defrost | 22 | Turn over after 15 minutes. Stand for a further 15 minutes. |
| | Ground meat | below | 500g | defrost | 22 | |
| | Chicken pieces | above | 500g | defrost | 26 | Pull meat apart during defrosting. |
| | Stew | below | 500g | defrost | 26 | Stand for a further 15 minutes |
| | Cauliflower | above | 450g | defrost | 24 | Stand for 5 to 10 minutes |
| | Whole fish | below | 500g | defrost | 24 | Stand for 5 to 10 minutes |
| Reheat | Meat, single | above | 150g | 5 | 8 | Cover the food with plastic wrap |
| | Vegetables, single | below | 250g | 5 | 8 | As above |
| | Plate of lasagna | above | 500g | 5 | 11 | As above |
| | Plate of lasagna | below | 500g | 5 | 11 | As above |
| | Meat single | above | 150g | 5 | 8 | As above |
| | Plate of lasagna | below | 500g | 5 | 10 | As above |
| | Potatoes | above | 500g | 5 | 12 | Cut into pieces and cover with wrap |
| | Potatoes | below | 500g | 5 | 12 | Cut into pieces and cover with wrap |
| | Carrots | above | 500g | 5 | 10 | Cut into pieces and cover with wrap |
| | Carrots | below | 500g | 5 | 10 | Cut into pieces and cover with wrap |
| | Sliced fish | above | 400g | 5 | 12 | Cover the food with plastic wrap |
| | Courgette | below | 475g | 5 | 14 | Leave whole and cover with wrap |
| | Whole fish | above | 200g | 5 | 8 | Cover the food with plastic wrap |
| | Courgettes | below | 475g | 5 | 13 | Leave whole and cover with wrap |
| | Whole fish | above | 200g | 5 | 8 | Cover the food with plastic wrap |
| | Whole fish | below | 200g | 5 | 8 | Cover the food with plastic wrap |
| | Potatoes | above | 500g | 5 | 12 | Cut into pieces and cover with wrap |
| | Goulash | below | 1.5kg | 5 | 45 | After 24 mins remove wire rack |
| | Rice | above | 300g | 5 | 24 | Cover with plastic wrap and stir twice |
| | Cabbage | below | 500g | 5 | 24 | Leave whole and cover with wrap |
| | Peas | above | 500g | 5 | 10 | Cover the food with plastic wrap |
| | Brussels sprouts | below | 500g | 5 | 10 | Cover the food with plastic wrap |
| | Meatloaf | above | 500g | 5 | 25 | Turn over at 15 minutes |
| | Potatoes | below | 500g | 5 | 12 | Cover with plastic wrap |
| | Sausages | above | 300g | 5 | 14 | Stir 1 or 2 times |
| | Sausages | below | 300g | 5 | 14 | As above |
| | Stew | above | 700g | 5 | 30 | As above |
| | Pork roast | below | 700g | 5 | 30 | Turn over at 18 minutes |



Specification

Electrical Supply

Specification

| | |
|-------------------------------|---|
| Input | 230-240V AC, 50Hz |
| Output | 850 Watts (IEC 705 rating standard – 1988, measured at 240V) |
| Microwave frequency | 2450MHz |
| Outside dimensions | 520mm wide x 305mm high x 480mm deep |
| Oven cavity dimensions | 322mm wide x 193mm high x 322mm deep |
| Power consumption | |
| Microwave + oven | 1450 Watts |
| Grill | 1400 Watts |
| Fan | 1450 Watts |
| Combination | 2850 Watts |
| Input current | 11,8A (approx. in combination) |
| Net weight | 20,5kg approx |
| Gross weight | 22,2kg approx |

Complies with EEC directive 89/336/EEC and 92/31/EEC.

Dimensions shown are approximate.

Because we continually strive to improve our products, we may change specifications without prior notice.

WARNING: This appliance must be earthed.

Fuses

Your appliance comes fitted with a plug and a 13A fuse. If you need to replace the fuse, only those rated at 13A and ASTA approved to BS1362 should be used.

Changing the Plug

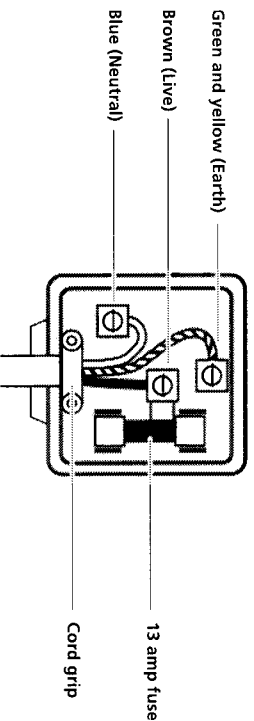
Cut off and dispose of the supplied plug if it does not fit your socket.

WARNING: To avoid a shock hazard do not insert the discarded plug into a socket anywhere else.

IMPORTANT: WIRES IN THE MAINS LEAD ARE COLOURED IN ACCORDANCE WITH THE FOLLOWING CODE:

| | |
|--------------|---------|
| Green/Yellow | Earth |
| Blue | Neutral |
| Brown | Live |

If you change the plug, the colour of wires in the mains lead may not correspond with the colour of the markings identifying terminals in the plug. You should therefore wire it as shown.



Changing the Mains Lead

A special lead can be ordered from Hotpoint Service UK: 08709 066 066 or Republic of Ireland: 1850 302 200

If you have damaged the existing lead or require a longer one a charge will be made. It is strongly advised that this work is carried out by a qualified electrician.

CE CE marking certifies that this appliance conforms to the following EEC directives:

Low Voltage Equipment – 72/23/EEC & 93/68 EEC
Electromagnetic Compatibility – 89/336/EEC & 92/31 EEC & 93/68/EEC

Hotpoint Service

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, call Hotpoint Service. If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back.

Hotpoint After Sales Service

Hotpoint appliances carry for the first 12 months a fully inclusive parts and labour guarantee. When the 12 months parts and labour guarantee expires we offer two after sale service options:

Repair Service

UK: 08709 066 066 or Republic of Ireland: 1850 302 200

All repairs carry a fully inclusive parts and labour guarantee for 12 months from the date of the repair.

Note: Chargeable service is offered on the basis of payment on completion to our Service Engineer, who will issue a receipt.

Extended Warranties

UK 08709 088 088 or Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint offer two Service Cover Plans to give you complete peace of mind. They enable you to extend your first 12 months labour guarantee by either 1 or 4 years, so that you can have FREE repairs during the membership period.

Service Cover. FREE service repairs during the period of cover. At an additional cost Service Cover

with Maintenance includes an Annual Electrical and Safety check along with replacement of any parts necessary.

Kitchen Cover. An annual payment covers repairs for all your Hotpoint appliances which are less than ten years old. Additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover are automatically included during the annual period of cover without further charge.

Easy Payment Methods

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit. For further details telephone: 08709 088 088

Appliance Registration

To benefit from the above options, complete and return the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our service options together with an application form, will then be sent to you at the end of the 12 month guarantee period.

Hotpoint Genuine Parts & Accessories

A wide range of parts and accessories are available from Hotpoint Genuine Parts & Accessories Mail Order Hotline UK 08709 077 077 or Republic Of Ireland: 01 842 6836

Key Contacts

Hotpoint Service

Hotpoint Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for 12 months.

- Hotpoint appliances carry a fully inclusive 12 months parts and labour guarantee.

- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Republic of Ireland. We will be happy to deal with any problems which you may have.

Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Guarantee Terms & Conditions

Your Guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to provision(s) that your appliance:

- Has been used solely for domestic purposes and is on domestic premises i.e. not for commercial or trade use.
- Has been used solely in accordance with this instruction book.
- 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 our own Service Engineers.

Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked to quote the Model Number and Serial Number, which can be found on the inside of the door.

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

For further product information

0541 50 60 70

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.

Applicable to UK only.

Hotpoint

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.

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