



Instructions for Installation and Use

Model no.
MWH221

To the Installer

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

To the User

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

ELECTRICAL CONNECTION (U.K. ONLY)

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

WARNING - THIS APPLIANCE MUST BE EARTHED
IMPORTANT

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

Green and yellow: Earth
 Blue: Neutral
 Brown: Live



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

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

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

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

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

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

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

We recommend the following for this oven:

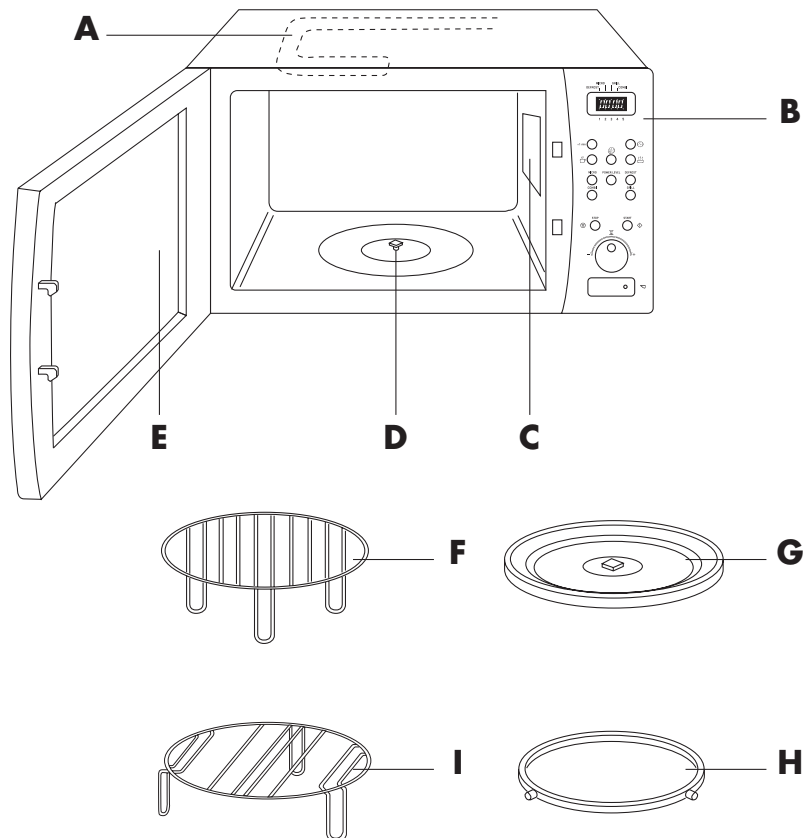
| Test Nr. on standard | Item | Duration | Function | Power level | Weight | Standing time | Note |
|----------------------|------------------------|----------|----------|-------------|---------|---------------|--|
| 12.3.1 | Egg custard | 15'-17' | Micro | 5 | 750 gr | 5 min. | The upper surface shall be evaluated after the standing time. The inner custard evaluation shall be conducted after two hours. |
| 12.3.2 | Sponge cake | 5'-7' | Micro | 5 | 475 gr | 5 min. | Use the borosilicate glass container stated in the Standard (max dia. 210 mm) or a Pyrex® glass container dia. 210 mm, height 50 mm and wall thick. 6mm. |
| 12.3.3 | Meat loaf | 19'-21' | Micro | 4 | 900 gr | 5 min. | Cover the container with cling film and pierce the film. Use the rectangular borosilicate glass container stated in the Standard or the Arcopal® Cat. nr Z1/B8 (01)10460-1 |
| 13.3 | Defrosting minced meat | 10'-12' | Defrost | - | 500 gr | 15 min. | Place the frozen load directly on the turnable (G). Turn upsidedown the load after half of the defrosting time. |
| 12.3.4 | Potato gratin | 24'-26' | Comby | 5 | 1100 gr | 5 min. | Use the borosilicate glass container stated in the Standard (max dia. 210 mm) or a Pyrex® glass container dia. 210 mm, height 50 mm and wall thick. 6mm. Put the container directly on the turnable. Do not preheat the oven. |
| 12.3.6 | Chicken | 38'-40' | Comby | 4 | 1200 gr | 5 min. | The following instructions shall be strictly observed for this type of load: put the chicken in Pyrex® glass container dia. 210 mm, height 50 mm and wall thickness of 6 mm. Pour 1/2 glass of water in the container, put the container directly on the turnable. Do not use any wire rack or drip tray. Turn upsidedown the load after half of the cooking time. |

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CHAPTER 1 – GENERAL

1.1 DESCRIPTION OF THE OVEN



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

- F** High wire rack
- G** Turntable
- H** Turntable support
- I** Low wire rack

1.2 DESCRIPTION AND USE OF THE CONTROLS

1. Display

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

2. +1 min button

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

3 - 9 - 10:

Automatic functions button

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

4. Button MICRO:

microwave cooking

Push this button to cook or heat foodstuffs.

5. Button COMBI:

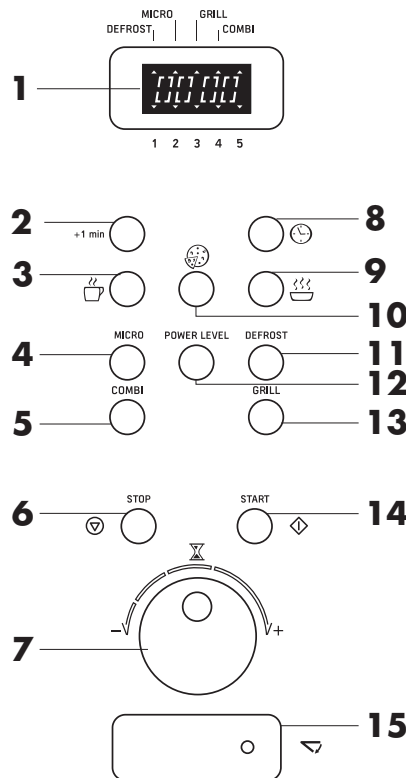
Combined cooking with the grill

Push this button to set up the combined microwave + grill operations.

6. STOP button:

Cancelling a function

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



7. ⏰ knob:

Cooking times

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

8. ⌚ button:

Clock adjustment

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

11. DEFROST button:

automatic thawing

Push this button to thaw foodstuffs.

12. POWER LEVEL button:

Microwave power level

Push this button to select the microwave power level required.

The available power levels of the microwaves are the following:

1 - 150 W

2 - 300 W

3 - 450 W

4 - 700 W

5 - 900 W

13. GRILL button:

Cooking with the grill only

Push this button in order to grill foodstuffs.

14. START button

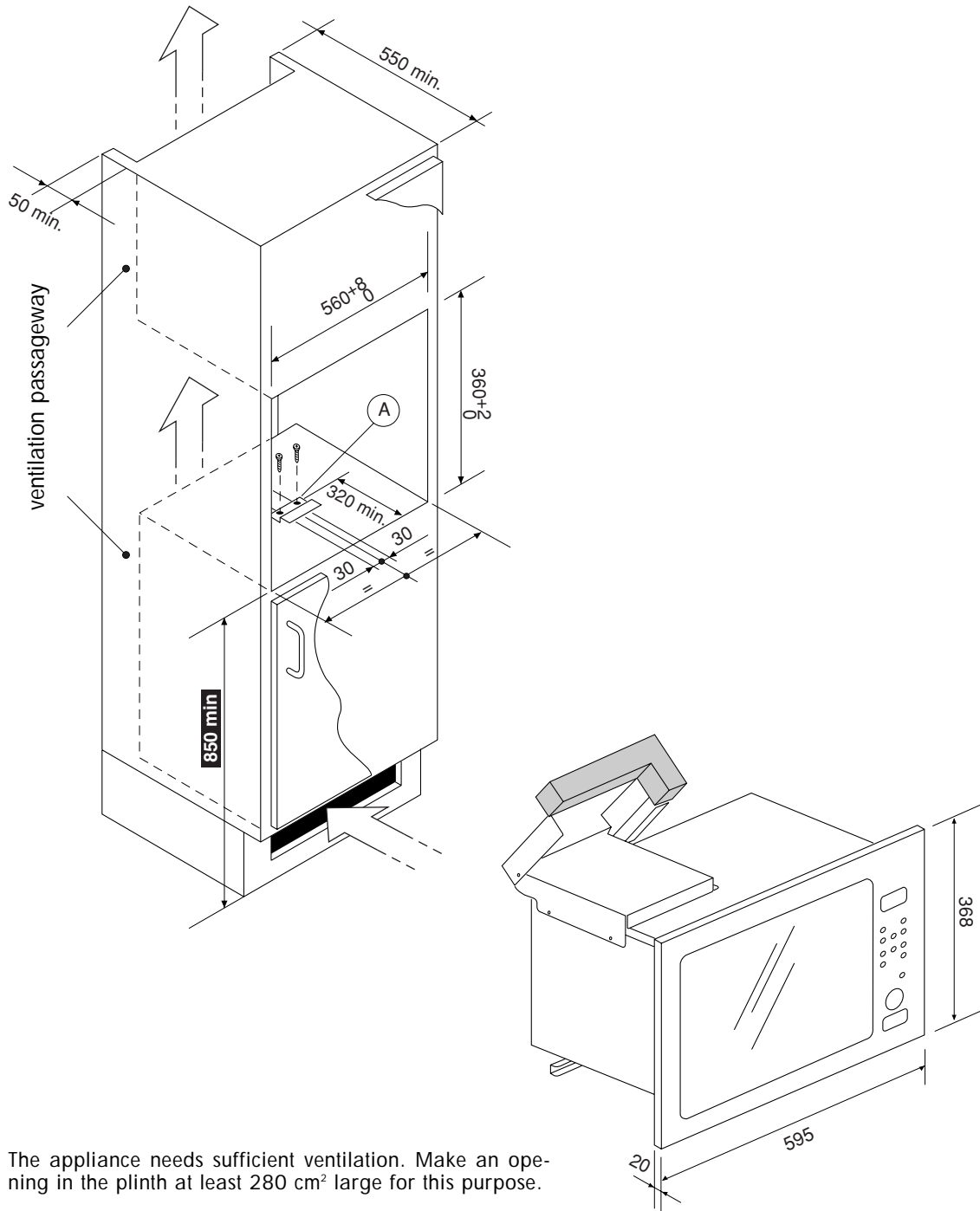
Press this button to turn the oven on, but only after you selected the function and the cooking times.

15. Open door button

1.3 BUILDING-IN

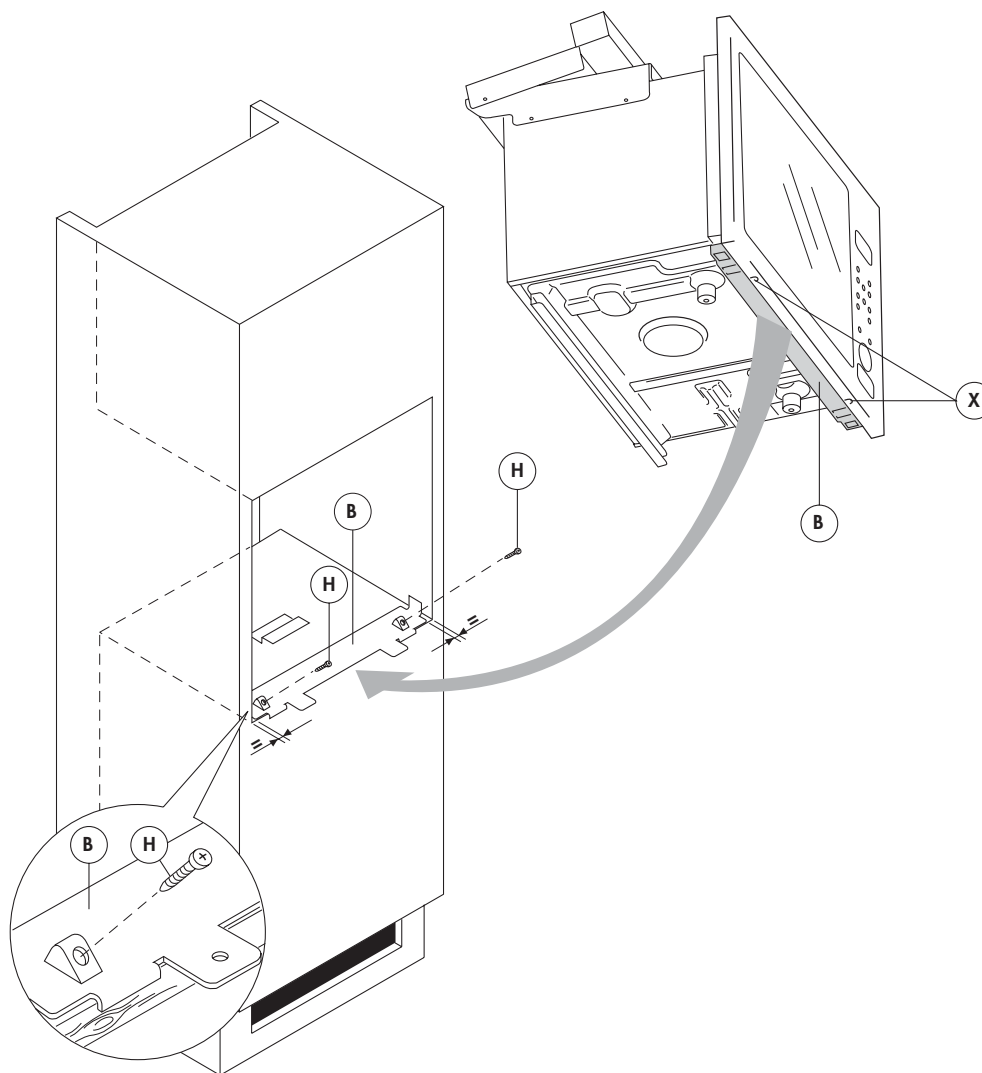
Inside the oven there is a plastic bag with fixing material. Take this bag out of the oven. BEFORE USING THE OVEN, REMOVE THE PLASTIC PROTECTION ANGLES ON THE GLASS DOOR (IF EQUIPPED)

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



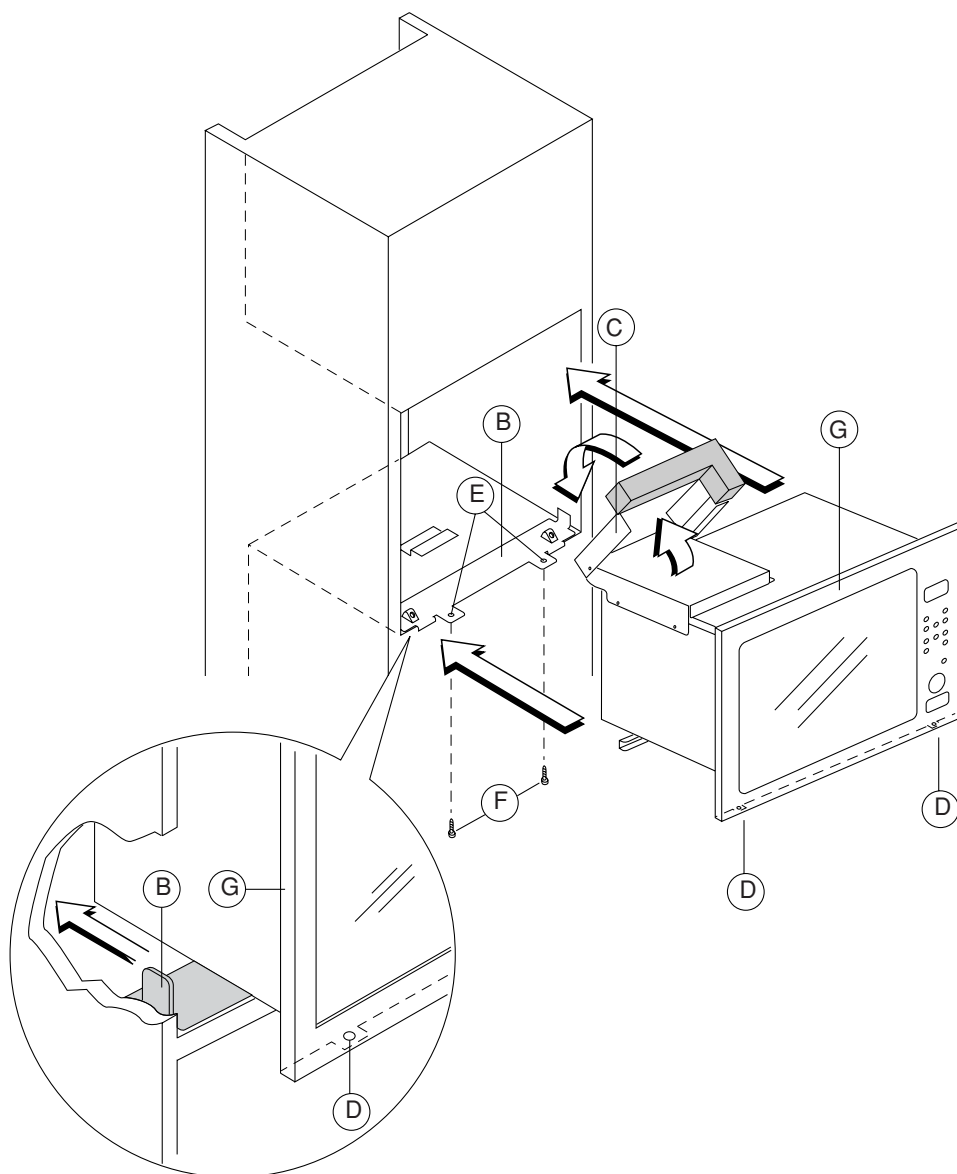
The appliance needs sufficient ventilation. Make an opening in the plinth at least 280 cm² large for this purpose.

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



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

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



ELECTRICAL CONNECTION - IMPORTANT:

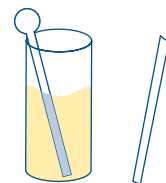
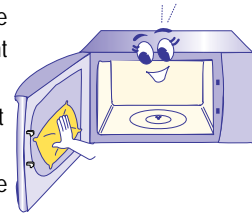
If the appliance is provided with supply cord AND plug, the appliance shall be positioned so that the plug is always accessible. If the appliance is provided with a supply cord WITHOUT the plug, the appliance must be connected to a fixed main wiring incorporating a disconnection switch with contact separation of at least 3 mm in all poles and provided with permanent connection to earth.

1.4 IMPORTANT SAFETY WARNINGS

Read carefully these instructions and keep for future reference.

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

- 1) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person (trained by the manufacturer or by its Customer Service).
- 2) **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- 3) **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
- 4) **WARNING:** The appliance is not intended for use by young children or infirm persons. Young children should be supervised to ensure that they do not play with the appliance.
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 5) **WARNING:** when operating in combi mode, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- 6) Do not attempt to operate the oven with the door open by tampering with the safety devices.
- 7) Do not operate the oven if objects for any kind get stuck between the front panel of the oven and the door. Always keep the inside of the door (E) clean, using a damp cloth and non-abrasive detergents. Do not allow dirt or remains of food to accumulate between the front panel of the oven on the door.
- 8) Do not operate the oven if the supply cable or the plug is damaged, as this may result in electric shocks.
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- 9) If smoke is observed, switch off or unplug the appliance and **KEEP THE DOOR CLOSED** in order to stifle any flames.
- 10) Only use utensils that are suitable for use in microwave ovens. In order to avoid overheating and the consequent risk of fire, it is advisable to supervise the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials, and when heating small quantities of food.
- 11) Never place the turntable in water after it has been heated for a long time. The high thermal shock resulting would break the turntable.
- 12) When cooking "Only MICROWAVE" and "COMBINED WITH MICROWAVE" , you absolutely must not pre-heat the oven (without foodstuffs in it) and you must not operate it when it is empty, because you might cause sparking.
- 13) Before using this oven, check to be certain that the utensil and containers chosen are suitable for microwave oven use (see the section on "Glassware and Similar Items").
- 14) The temperature of the door or the outer surface may be high when the appliance is operating. Do not place anything on top of the oven while in use. Do not touch the heating elements inside the oven.
- 15) When heating liquids (water, coffee, milk, etc.) it is possible that the contents may suddenly start to boil and spill violently as a result of delayed boiling, causing scalding.



ding. To avoid this happening, you should place a heat-resistant plastic spoon or a glass rod in the container before starting to heat liquids. Anyway, care shall be taken when handling the container.

- 16) Do not heat spirit with a high alcohol content, nor large quantities of oil, as these could catch fire !
- 17) The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption in order to avoid burns. It is also advisable to stir or shake the food in order to ensure that it has an even temperature. When using commercially available bottle sterilisers, before turning the oven on, ALWAYS make sure the container is filled with the quantity of water indicated by the manufacturer.

N.B. When the oven is used for the first time it is possible that, for a period of approx. 10 minutes, it may produce a "new" smell and a small amount of smoke. This is only a result of protective substances applied to the heating element.



1.5 TECHNICAL DATA

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

OUTPUT POWER - MICROWAVE: 900 W (IEC705)

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

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

1.6 INSTALLATION AND ELECTRICAL CONNECTION

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

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

1.7 OVENWARE TO BE USED

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

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

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

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

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

In order to use large-size rectangular containers (which may not be able to rotate inside the cooking cavity), you can remove the spindle (D) from its housing to prevent the turntable (G) moving. Bear in mind that to be assured of good results when carrying this out you must stir the food and turn the container around several times during the cooking process.




Containers made of metal, wood, recycled kitchen paper, cane and plate glass are not suitable for use in microwave ovens. The metal grill rack supplied with your microwave have been fully tested for safe use.

You should remember, too, that since microwaves heat the food and not the glassware, earthenware or similar containers for that food, it is possible to cook such foods in the serving dish and thereby avoid the problem of having to clean pans later.

If the oven is used in its **grill only** functions, any type of oven container may be used (see chart).

| | Glass | Pyrex | Ceramic-glass | Earthen-ware | Aluminium foil | Plastic | Paper or cardboard | Metal containers |
|----------------------------|-------|-------|---------------|--------------|----------------|---------|--------------------|------------------|
| Microwave only | YES | YES | YES | YES | NO | YES | YES | NO |
| Combined microwave + grill | NO | YES | YES | YES | NO | NO | NO | NO |
| Grill only | NO | YES | YES | YES | YES | NO | NO | YES |

1.8 HOW TO GET THE BEST RESULTS FROM YOUR OVEN

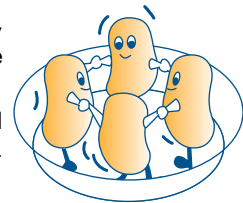
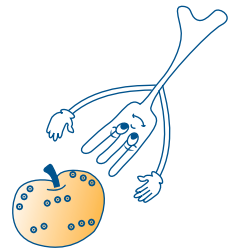
| What do I want to do? | What function/power should I choose? | Use instruction page | Amt. & time chart page |
|---|--------------------------------------|---|----------------------------|
| • Keep food warm | MICRO | pot. 1 (150W) | 50 51 |
| • Defrost | DEFROST | | 48 49 |
| • Soften chocolate & icing • Melt butter and soften cheese | MICRO | pot. 2 (300W) pot. 3 (450W) | 50 51 51 52 52 |
| • Heat pastry goods | | | 55 55 |
| • Cook stew, chicken breasts | MICRO | pot. 4 (700W) | 50 53 54 |
| • Cook fruit, vegetables, rice, soup, fish • Heat up any type of already cooked or frozen food | MICRO | pot. 5 (900W) | 50 53 51 52 |
| • Defrost, reheat, cook on two levels at the same time | MICRO with low wire rack | | 46 47 |
| • Quickly make all kinds of roasts, poultry, skewered meats, potatoes • Au gratin dishes (e.g., lasagne, vegetables au gratin, macaroni) | COMBI | | 56 57 57 57 |
| • Grill hamburgers, chops, frankfurters, sausages, toast, etc. in a "traditional" way | GRILL | | 58 59 59 |
| • To heat frozen pre-baked pizza, to reheat frozen pre-cooked food | Automatic function |  | 62 61 |
| • To heat drinks and liquids | |  | 62 61 |
| • To heat chilled ready meals | |  | 62 61 |

1.9 RULES AND GENERAL SUGGESTIONS FOR USING THE OVEN

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

Basic rules for correct cooking with a microwave oven

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

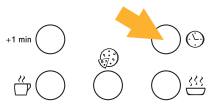



CHAPTER 2 – USING THE CONTROLS AND MODES

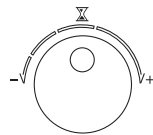
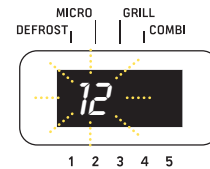
2.1 HOW TO ADJUST THE CLOCK


- When this appliance is first plugged in, or after there has been a power failure, the figure 12:00 will start blinking on the display.

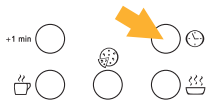
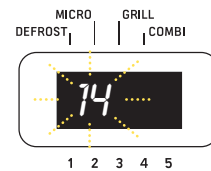
To set the time of day, proceed as follows:




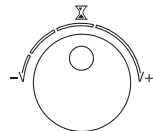
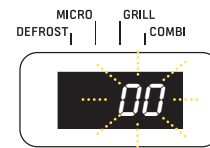
- Push the button  (8).
(An hour will begin blinking on the display.)




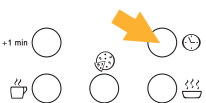
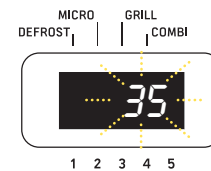
- Set the correct hour by turning the  (7). (The hour will begin blinking on the display.)




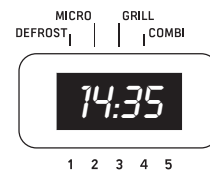
- Push the button  (8) once again. (The hour will disappear from the display and the minutes will begin to blink.)





- Set the number of minutes you want by turning the knob  (7) (The minutes set will begin blinking on the display.)



- Push the button  (8) one more time. (The time set will appear on the display.)



- If you wish to change the time on the control panel once it has been set, push the button  (8) and then proceed to a setting of the time as indicated above.
- You can obtain a showing of the time of day even after the oven has started operating simply by pushing the button  (8). (The time will be shown for 3 seconds.)

2.2 - SIMULTANEOUS COOKING ON 2 LEVELS

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

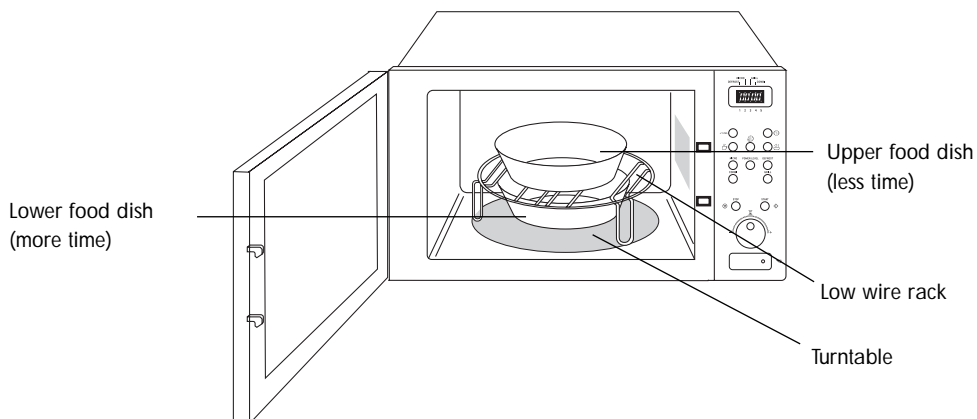
When you wish to cook two food dishes at the same time, all you have to do is keep these basic rules in mind:

- 1) The cooking times for food dishes cooked at the same time are different from those for the cooking of single dishes. So always consult the reference table on page 47.

| <i>Times for simultaneous cooking</i> | |
|--|--------|
| Potatoes (above) | 16 min |
| Goulash (below) | 40 min |

| <i>Cooking times for single dishes</i> | |
|---|-------------|
| Patate | 7 - 8 min |
| Goulash | 30 - 35 min |

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



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

REFERENCE TABLES FOR COOKING ON TWO LEVELS

DEFROSTING TIMES

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

REHEATING TIMES

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

COOKING TIMES

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

2.3 HOW TO PROGRAMME THE AUTOMATIC DEFROSTER

When use this function it is sufficient to set the defrosting time. The microwaves power has already been preset.

| | | |
|--|---|--|
| | <p>1 Push the DEFROST button (11) (The display will blink at 0:00 and the defrost-function indicator at the upper left will light up.)</p> | |
| | <p>2 Set the desired time by turning the knob (7). (The display will start blinking.)</p> | |
| | <p>3 Push the START button (14) (The display will show the time set up.)</p> | |
| | <p>4 Once the set time has elapsed, you will hear three long beeps, and at the same time the word END will appear on the display.</p> | |

- If you open the door to check on the progress of the defrosting, the microwaves will stop and the time remaining will begin blinking on the display. To continue the defrosting, close the door again and push the **START** button (14). The oven will resume the time count at the point it was interrupted.
- To return the set time to zero, instead, do as follows:
 - if the oven door is open, push the **STOP** button (6) once;
 - if the oven is operating, push the **STOP** button (6) twice;
 - If the oven is turned off and its door closed, push the **STOP** button (6) once.

USING THE MICROWAVE-ONLY FUNCTION FOR DEFROSTING

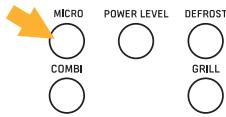
- Foods frozen in bags or plastic sheeting or in their packaging may be placed directly in the oven, as long as they have no metal parts (e.g., bands or closure rivets).
- Certain foods, such as greens, vegetables and fish, do not generally require defrosting before you begin cooking them.
- Stewed foods and meats as well as meat sauces defrost better and quicker if they are stirred from time to time, turned over or croken cup.
- 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 timings printed on frozen products, because they are guideline and may not always be correct. It is best to use defrosting times slightly less than those indicated. The time needed for defrosting will vary in terms of the degree to which the food has been frozen.

DEFROSTING TIME

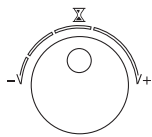
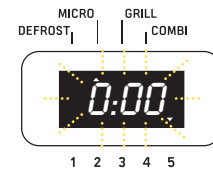
| Type | Quantity | Time to be set (minutes) | Notes | Standing time (minutes) |
|--|----------|--------------------------|--|-------------------------|
| MEAT | | | | |
| • Roasts (pork, beef, veal, etc.) | 1 kg | 19 - 21 | Turn over halfway through defrosting | 20 |
| • Steaks, cutlets, meat slices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

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

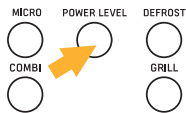
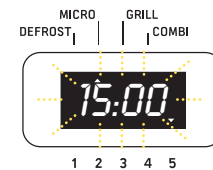
2.4 HOW TO PROGRAMME THE OVEN TO KEEP FOOD HOT, TO REHEAT, AND TO COOK



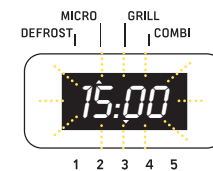
- 1** Push the button **MICRO** (4)
(The display will start blinking at 0:00 and the second microwave-function indicator at the top left will come on, as will the first microwave-level indicator at the bottom right.)



- 2** Set the time you wish to employ by turning the knob Σ (7). (The display will start blinking.)



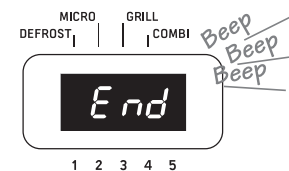
- 3** Push on the **POWER LEVEL** button (12) until you have selected the desired power (5 = maximum, 1 = minimum). If you do not use this button, the oven will operate at full power (power 5). (The indicator in the lower portion of the display will indicate the power level selected.)



- 4** Push the button **START** (14). (The display will show the time and power set up.)



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



- It is possible to access the time of day even while the oven is operating. Simply push the button (8). The correct time will appear on the display for about 3 seconds.
- You can check on the progress whenever you please by opening the door and taking a close look at the food. The microwave energy will automatically stop but it will start again when you close the door and push the **START** button (14).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **STOP** button (6).
- To stop the cooking, instead, do as follows:
 - if the oven door is open, push the **STOP** button (6) once;
 - if the oven is operating, push the **STOP** button (6) twice;
 - if the oven is turned off and its door closed, push the **STOP** button (6) once.
- The cooking time and microwave power can be changed even after you have pushed the **START** button (14) to activate the function desired.

2.5 USING THE MICROWAVE-ONLY FUNCTION TO KEEP FOOD HOT

This function enables you to keep food hot, whether that food be just cooked or re-heated, without it drying out or sticking to its container and is suitable for most foods.

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

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

2.6 USING THE MICROWAVE-ONLY FUNCTION FOR RE-HEATING

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

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

HEATING TIMES

N.B.: Some foodstuffs can easily be reheated by using the AUTOMATIC FUNCTION (see page 61).

| Type | Quantity | power level | Time to be set (minutes) | Notes |
|---|-----------|-------------|--------------------------|--|
| SOFTENING FOOD | | | | |
| • Chocolate/icing | 100 gr | 3 | 4 - 5 | Put on a plate. Mix the icing once. To melt butter, add one minute. |
| • Butter | 50 -70 gr | 5 | 0'.10" - 0'.15" | |
| CHILLED FOOD (INITIAL TEMP. 5/8°C) UP TO 20/30°C | | | | |
| • Yoghurt | 125 gr | 5 | 0'.15" - 0'.20" | Remove metal foil Heat the baby's bottle without the teat and mix it immediately after heating to make the temperature uniform. Check the temperature of the contents before use. With milk at room temperature the heating time is lower. To avoid risk of fire when using dried milk please stir evenly. Please use already sterilized milk. |
| • Baby's bottle | 240 gr | 5 | 0'.30" - 0'.35" | |
| CHILLED PRECOOKED FOOD (INITIAL TEMP. 5/8°C) UP TO APPROX. 70°C | | | | |
| • Packet of lasagne or of pasta with filling | 400 gr | 5 | 3 - 5 | Packets of any kind of commercially available pre-cooked food, to be heated to a temp. of 70° C. Remove the food from any rice metal packets and put it directly onto the plate from which it is to be eaten. For best results, always cover the food. |
| • Packet of meat with and/or vegetables | 400 gr | 5 | 3 - 5 | |
| • Packet of fish and/or vegetables | 300 gr | 5 | 2 - 4 | |
| • Plate of meat and/or vegetables | 400 gr | 5 | 4 - 6 | Portions of any kind of already cooked food, to heat to a temp. of 70°C. The food is placed directly onto the plate from which it is to be eaten and is always covered either with a transparent film or with an upturned plate. |
| • Plate of pasta, cannelloni or lasagne | 400 gr | 5 | 4 - 6 | |
| • Plate of fish and/or rice | 300 gr | 5 | 3 - 5 | |
| FROZEN FOOD TO REHEAT/COOK (INITIAL TEMP. -18°/-20°C) UP TO APPROX. 70°C | | | | |
| • Packet of lasagne or of pasta with filling | 400 gr | 5 | 5 - 7 | Packets of any kind of commercially available pre-cooked frozen food, to be heated to a temp. of 70° C directly in its packet. Remove the food from any metal containers and put it directly onto the plate from which it is to be eaten, increasing cooking time by a few minutes. |
| • Packet of meat with rice and/or vegetables | 400 gr | 5 | 4 - 6 | |
| • Packet of fish and/or pre-cooked vegetables | 300 gr | 5 | 2 - 4 | |
| • Packet of fish and/or raw vegetables | 300 gr | 5 | 6 - 8 | Remove the raw food from the packets and place it in a container suitable for microwaves and cover. |
| • Portion of meat and/or vegetables | 400 gr | 5 | 5 - 7 | Portions of any kind of already cooked frozen food, to be heated to a temperature of 70°C. Place the frozen food in the plate from which it is to be eaten and cover it with another upturned plate or pyrex dish. Check that it is hot in the centre; where possible, mix the food. |
| • Portion of pasta, cannelloni or lasagne | 400 gr | 5 | 6 - 8 | |
| • Portion of fish and/or rice | 300 gr | 5 | 3 - 5 | |
| CHILLED DRINKS (INITIAL TEMP. 5°/8° C) UP TO APPROX. 70°C | | | | |
| • 1 cup of water | 180 cc | 5 | 1'.30" - 2 | All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate. |
| • 1 cup of milk | 150 cc | 5 | 1'.15" - 1'.45" | |
| • 1 cup of coffee | 100 cc | 5 | 1'.15" - 1'.45" | |
| • 1 plate of broth | 300 cc | 5 | 3 - 4 | |
| DRINKS AT ROOM TEMPERATURE (INITIAL TEMP. 20°/30°C) UP TO APPROX. 70° C | | | | |
| • 1 cup of water | 180 cc | 5 | 1'.15" - 1'.45" | All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate. |
| • 1 cup of milk | 150 cc | 5 | 1 - 1'.30" | |
| • 1 cup of coffee | 100 cc | 5 | 0'.45" - 1'.15" | |
| • 1 plate of broth | 300 cc | 5 | 2 - 3 | |

2.7 USING THE MICROWAVE-ONLY FUNCTION FOR COOKING

SOUPS AND RICE

Soups or broth usually require a smaller amount of liquid because the evaporation in microwave ovens is rather limited. Because it is a dehydrating agent, salt must be added only when the cooking is finished or during the standing time.

It is correct to say that the temperature required for cooking rice in a microwave oven (as is true also for pasta) is more or less the same as that needed to cook this foodstuff over a burner on a regular stove. The advantage of preparing a risotto dish in a microwave oven lies in the fact that you do not have to stir the rice constantly (two or three times is enough).

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

MEATS

When using the microwave-only function to cook meat, you should cover the meat with plastic wrap made for microwave oven use; in this way, the heat is distributed better and you will prevent the loss of juices that often leads to dried-up and stringy meat. This oven function is suitable for making stews, goulash, chicken breasts, etc. To prepare roasts and skewered meat dishes (among others), you must use the combined function.

FISH

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

GREENS AND VEGETABLES

Greens and vegetables cooked in a microwave oven retain more of their colour and nutritional value than when cooked in traditional ovens. Before cooking greens and vegetables, wash and clean them.

Larger-sized varieties of this category are to be cut up into uniform pieces.

Per every 500 gr. of greens or vegetables add about 5 teaspoons of water (fibre-type vegetables need more water).

Greens and vegetables must **always** be covered with plastic wrap.

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

COOKING TIMES

| Type | Quantity | power level | Time to be set (minutes) | Notes | Standing time (minutes) |
|------------------------------|----------|-------------|--------------------------|---|-------------------------|
| FISH | | | | | |
| • Filleted | 300 gr | 4 | 5 - 7 | Cover with plastic wrap | 2 |
| • Slices | 300 gr | " | 7 - 9 | Cover with plastic wrap | 2 |
| • Whole | 500 gr | " | 8 - 10 | Cover with plastic wrap | 2 |
| • Whole | 250 gr | " | 5 - 7 | Cover with plastic wrap | 2 |
| • Cut-up fish | 400 gr | " | 7 - 9 | Cover with plastic wrap | 2 |
| • Crayfish | 500 gr | " | 7 - 9 | Cover with plastic wrap | 2 |
| GREENS AND VEGETABLES | | | | | |
| • Asparagus | 500 gr | 5 | 8 - 9 | Cut into 2-cm. pieces. | 4 |
| • Artichokes | 300 gr | " | 10 - 11 | It would be better to use artichoke bottoms. | 4 |
| • Green beans | 500 gr | " | 10 - 11 | Cut into pieces. | 4 |
| • Broccoli | 500 gr | " | 6 - 7 | Separate into individual "florets". | 4 |
| • Brussels sprouts | 500 gr | " | 6 - 7 | Leave whole. | 4 |
| • White cabbage | 500 gr | " | 6 - 7 | Leave whole. | 4 |
| • Red cabbage | 500 gr | " | 6 - 7 | Leave whole. | 4 |
| • Carrots | 500 gr | " | 8 - 9 | Cut into same-size pieces. | 4 |
| • Cauliflower | 500 gr | " | 10 - 11 | Separate into stalks. | 4 |
| • Celery | 500 gr | " | 6 - 7 | Separate into pieces . | 4 |
| • Eggplant | 500 gr | " | 5 - 6 | Cut into cubes. | 4 |
| • Leek | 500 gr | " | 5 - 6 | Leave whole. | 4 |
| • Mushrooms | 500 gr | " | 5 - 6 | Leave whole. No water is needed. | 4 |
| • Onions | 250 gr | " | 4 - 5 | Whole, but of the same size. No water is needed. | 4 |
| • Spinach | 300 gr | " | 5 - 6 | Cover after having washed and drained the leaves. | 4 |
| • Peas | 500 gr | " | 9 - 10 | | 4 |
| • Fennel | 500 gr | " | 11 - 12 | Cut into quarters. | 4 |
| • Peppers | 500 gr | " | 8 - 9 | Cut into pieces. | 4 |
| • Potatoes | 500 gr | " | 7 - 8 | Cut into same-size pieces. | 4 |
| • Zucchini | 500 gr | " | 6 - 7 | Leave whole. | 4 |
| MEATS | | | | | |
| • Stew | 1,5 kg | " | 30 - 35 | Cook covered and stir 2 or 3 times. | 10 |
| • Chicken breasts | 500 gr | 4 | 10 - 15 | Turn over at the halfway point | 3 |
| • Meat loaf | 900 gr | " | 19 - 21 | (*) | 5 |

N.B: These cooking times are but approximate and are better determined by the weight as well as the starting temperature of the foodstuffs and — for greens and vegetables — by the foodstuffs' consistency and general make-up.

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

FRUIT AND BAKED GOODS

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

COOKING TIMES FOR BAKED GOODS AND FRUIT

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

2.8 COMBINED MICROWAVE + GRILL FUNCTION

This function is suitable for:

- Quick preparation of roasts, poultry, skewered meat and potatoes.pag 26
- Au gratin dishes (e.g., lasagne, vegetables au gratin, macaroni)pag. 26

HOW TO PROGRAMME THE COMBINED MICROWAVE + GRILL FUNCTION

| | | |
|---|--|--|
| | <p>1 Push the COMBI button (5) (The display will blink at 0:00, and the upper indicator for the combined microwave + grill function will come on, as will the microwave-power indicator at the lower left.)</p> | |
| | <p>2 Set the time you wish to employ by turning the knob ⌘ (7). (The display will begin to blink.)</p> | |
| | <p>3 Push down on the button POWER LEVEL (12) until you have selected the power you wish to employ (5 = maximum, 1 = minimum). If you do not push this button, the oven will operate at power level 3. (The indicator on the lower portion of the display will indicate the power selected.)</p> | |
| | <p>4 Push the START button (14). (The display will show the time and the power set up.)</p> | |
| <p>5 Once the set time has elapsed, you will hear three long beeps, and at the same time the word END will appear on the display.</p> | | |

- It is possible access the time of day while the oven is operating. Simply push the button ⌚ (8). The correct time will appear on the display for about 3 seconds.
- You can check the progress of the set function whenever you please by opening the door and taking a close look at the food. The microwave energy will automatically stop but it will start again when you close the door and push the **START** button (14).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **STOP** button (6).
- To stop the cooking, instead, do as follows:
 - if the oven door is open, push the **STOP** button (6) once;
 - if the oven is operating, push the **STOP** button (6) twice;
 - if the oven is turned off and its door closed, push the **STOP** button (6) once.
- The cooking time and microwave power can be changed even after you have pushed the **START** button (14) to activate the function desired.

NOTE: This model has an automatic cooling cycle activated when the oven is too hot after cooking with "combined microwave+grill" or "grill only" functions. The fan, oven light and turntable remain in operation (for a further five minutes) while the grill element and microwave components are off. In addition, when the door is opened and closed to remove food, the word "COOL" is displayed until the cycle is completed.

USING THE COMBINED MICROWAVE + GRILL FUNCTION TO COOK

This setting is ideal for all those dishes which have to be "au gratin" or must be given a certain colour. You must keep the following in mind.

- Do not spunkle with seasonings in general (**use only 1/2 cup of water to keep meat tender**).
- Turn roasts and large cuts of meat over when they are half-cooked.
- If, while the cooking is in progress, the top surface of the foodstuff is sufficiently browned before the set time has elapsed, push the **STOP** button (6) to re-set the time remaining for microwaves only. To check on the progress of the cooking itself, open the oven door. Always be careful to wear padded gloves made for oven use because the heating element is hot. The act of opening the door will interrupt the operations of both the microwaves and the grill. To resume the cooking, all you have to do is close the oven door and push the **START** button (14).
- In cooking with the combined grill function, do not pre-heat the oven and do not operate the oven if there are no foodstuffs in it.

COOKING TIMES

| Type | Quantity | power level | Time to be set (minutes) | Notes | Standing time (minutes) |
|--|----------|-------------|--------------------------|--|-------------------------|
| • Lasagne | 1100 gr | 5 | 8+ 8 only microwave | Times listed are for uncooked pasta. If pasta is pre-cooked, use the combined function until the desired color is obtained. | 5 |
| • Gnocchi alla romana | 600 gr | " | 12 | Avoid excessive melting. | 5 |
| • Well-seasoned macaroni | 1500 gr | " | 8 | The pasta should first be partly boiled. | 5 |
| • Cauliflower in bechamel sauce | 1000 gr | " | 17 | Times listed are for raw cauliflower. If raw cauliflower is pre-boiled, use the combined function until the desired color is obtained. | 5 |
| • Tomatoes au gratin | 800 gr | 3 | 10 | The tomatoes should all be of the same size. | 5 |
| • Stuffed peppers | 1400 gr | 5 | 17 | Short wide peppers are best. | 5 |
| • Aubergine alla parmigiana | 1300 gr | " | 10 | The aubergine may first be fried or grilled. | 5 |
| • Roast potatoes | 750 gr | 4 | 30 | Stir 2 or 3 times. | 5 |
| • Potatoes au gratin | 1100 gr | 5 | 25 | (*) | 5 |
| • Roasts (pork, beef) | 1000 gr | 2 | 55 | Turn at the halfway point. Turn after 35'-40'. | 10 |
| • Meat loaf <small>These instructions do not refer to test 12.3.3 of IEC regulation 60705 which is represented in the table on page 2</small> | 800 gr | 3 | 20 | Mix together 500 grams of ground beef, eggs, ham, bread crumbs, etc. | 10 |
| • Whole chicken | 1200 gr | 4 | 40 | (**) | 10 |
| • Skewered meat | 600 gr | 3 | 20 | Turn at the halfway point. | 10 |
| • Lamb | 1000 gr | " | 40 | Turn at the halfway point. | 10 |
| • Turkey (pieces) | 1000 gr | " | 45 | Turn at the halfway point. | 10 |
| • Duck | 1500 gr | " | 50 | Turn at the halfway point | 10 |

(*) These indications are suitable for performing the cooking test according to Regulation 60705, Para. 12.3.4. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

(**) These indications are suitable for performing the cooking test according to Regulation 60705, Para. 12.3.6. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

2.9 GRILL-ONLY FUNCTION

This function is suitable for:

- All types of traditional grilling (e.g., chops, hamburgers, frankfurters, toast, etc.) pag. 59

HOW TO PROGRAMME COOKING WITH THE GRILL-ONLY FUNCTION

| | | |
|--|---|--|
| | <p>1 Push the GRILL button (13) (The display will start blinking at 0:00, and the grill function indicator on top will come on.)</p> | |
| | <p>2 Set the time desired by turning the knob (7). (The display will start blinking.)</p> | |
| | <p>3 Put the food on the high wire rack and place everything on the turn-able. Close the door. Push the START button (14). (The display will set up.)</p> | |
| | <p>4 Once the set time has elapsed, you will hear three long beeps, and at the same time the word END will appear on the display.</p> | |

- It is possible to access the time of day while the oven is operating. Simply push the button (8). The correct time will appear on the display for about 3 seconds.
- You can check on the progress of the set function whenever you please by opening the door and taking a close look at the food. The grill function will thus be interrupted, but it will resume operating when you close the oven door and push the **START** button (14).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **STOP** button (6).
- To stop the cooking, instead, do as follows:
 - if the oven door is open, push the **STOP** button (6) once;
 - if the oven is operating, push the **STOP** button (6) twice.
 - if the oven is turned off and its door closed, push the **STOP** button (6) once.
- The cooking time may be changed even after you have pushed the **START** button (14) to start the cooking.

NOTE: This model has an automatic cooling cycle activated when the oven is too hot after cooking with "grill only" functions. See page 56.

USING THE OVEN-GRILL-ONLY FUNCTION FOR GRILLING

By using this function, you can make all kinds of delicious grilled dishes.

Always pre-heat the grill for 5 to 8 minutes before starting the cooking process.

All dishes being prepared must be turned over at the halfway point, to archive even browning.

COOKING TIMES

| Type | Quantity | Time to be set (minutes) | Notes |
|------------------------|----------|--------------------------|--|
| • Veal or pork chops | 3 | 16 - 18 | Turn over after 7-8 minutes. |
| • Sausages | 3 | 10 - 12 | Must always be pierced. If particularly fatty, the sausages should be cut in half. Turn over after 4-5 minutes. |
| • Hamburger | 3 | 10 - 12 | Turn over after 3-4 minutes. |
| • Peppers | 1 | 9 - 11 | Cut in quarters. Turn over after 3-4 minutes |
| • Aubergine (eggplant) | 4 slices | 9 - 11 | Slices one cm. thick. Turn over after 3-4 minutes. |
| • Zucchini | 6 strips | 8 - 10 | Slices one cm. thick. Turn over after 2-3 minutes. |
| • Toasted bread | 4 slices | 2,30 | Trim the crusts carefully. Turn over after 1,15 minutes. |

2.10 PROGRAMMING SEVERAL OPERATIONS ONE AFTER ANOTHER




- You can set up the following sequences:
 - defrosting + cooking
 - cooking 1 + cooking 2
 - defrosting + cooking 1 + cooking 2

Example: Setting up a defrosting + cooking sequence

| | | |
|--|---|--|
| | <p>1 Push the button DEFROST (11). (The figure <i>0:00</i> will start blinking and the defrost-function indicator at the upper left will come on).</p> | |
| | <p>2 Set the time you wish by turning the knob (7). (The display will start blinking)</p> | |
| | <p>3 Push the button MICRO (4). (The display will start blinking at <i>0:00</i>, and the second microwave-function indicator at the upper left will come on as well as the first microwave-level indicator at the lower right.)</p> | |
| | <p>4 Set the time you wish to employ by turning the knob (7). (The display will start blinking)</p> | |
| | <p>5 Push down on the button POWER LEVEL (6) until you have selected the power desired (5 = maximum, 1 = minimum). (The indicator at the bottom of the display will show the power level selected.)</p> | |
| | <p>6 Push the START button (14) to begin the sequence. (The display will show in order the time of the function selected).</p> | |
| <p>7 At the end of the sequence set up, you will hear three long beeps, and the word <i>END</i> will appear on the display.</p> | | |

2.11 USING THE "AUTOMATIC FUNCTION" BUTTONS

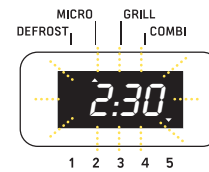
The Automatic function buttons apply to five (5) different programmes with "pre-memorised" cooking times and power levels. These programmes guarantee **excellent results** for the dishes indicated in the table below.

| Button | What you can make | Recommendations |
|---|--|--|
| (3)  • Press 1 time • Press 2 times • Press 3 times • Press 4 times | <ul style="list-style-type: none"> Reheat one small cup of coffee (60 cc) already at room temperature. Reheat 2 small cups or one large cup of coffee (120 cc) already at room temperature Reheat one large cup (200 cc) still at refrigerator temperature Reheat one serving of soup (300 cc) still at refrigerator temperature. | After having heated the liquid, stir well to give it an even temperature |
| (9)  Chilled Ready Meals • Press 1 time • Press 2 times | <ul style="list-style-type: none"> Reheat a 100-gr. serving still at refrigerator temperature. Reheat 250 gr. of meat or meat + vegetables still at refrigerator temperature | Suggested for reheating foods cooked and placed in the refrigerator the previous day. Cover with transparent film or an upturned plate. |
| (10)  frozen pre-cooked food • Press 1 times • Press 2 times • Press 3 times | <ul style="list-style-type: none"> Heat 1 frozen pre-cooked pizza (300 gr.). To reheat one pack (max. 300 gr. of frozen pre-cooked food or a max. of 300 gr. of frozen ready meals (eg. meat or vegetables). To reheat two packs (max. 550 gr. of frozen pre-cooked food or a max. of 550 ge. of frozen ready meals (eg. meat or vegetables). | Place the pizza right on the turntable. If the pack is suitable for microwave cooking, rest it directly on the turntable. Alternatively tip the contents of the tray onto the serving plate and cover it with transparent film or an upturned plate. |

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



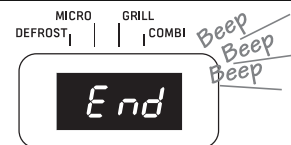
- 1 Press the **AUTOMATIC FUNCTION** button desired (see page 61). (The pre-set time will blink on the display, while the second indicator in the upper left and the one below it for the pre-set microwave power will switch on.)



- 2 Push the **START** button (14) to turn the oven on.



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

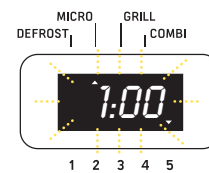


PROGRAMME: FROM 1 TO 6 MINUTES AT MAXIMUM POWER

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



- 1 Push the **+1 MIN** button (2). (The display will start blinking at **1:00** and the second indicator at the top left [the microwave function] as well as the first indicator at the bottom right [microwave power] will come on.)



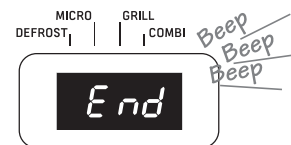
The temperature increases by 30 seconds every time you push the button up to a maximum of 6 minutes.



- 2 Push the **START** button (14) to activate the microwaves.



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



2.12 CHILD SAFETY DEVICE

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

1 START button block

- When the oven is off and programming has not begun (the clock is displayed), keep the **START** button depressed (14) for 5 seconds.
- You will hear a short beep and it will no longer be possible to cook with the oven.
- To turn off the safety block, keep the **START** button (14) pressed until you hear a beep.

2 Cooking time modification block

- When set, this safety device prevents cooking times from being tampered with or modified while cooking is underway. This avoids the time being accidentally and dangerously prolonged (the food might burn!).
- When the oven is off and programming has not begun (the clock is displayed), press the **STOP** button (6) for 5 seconds.
 - You will hear a short beep and it will no longer be possible to modifying cooking times while cooking in underway.
 - To turn off the safety block, keep the **STOP** button (6) pressed until you hear a "beep".

CHAPTER 3 - CARE AND CLEANING

3.1 CLEANING

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

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

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

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

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

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

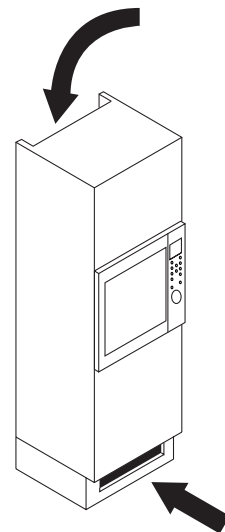
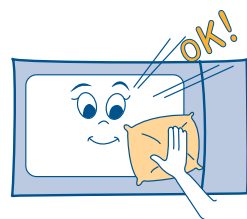
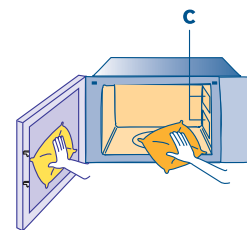
Contact your Service Assistance Centre for any necessary controls of the ventilation openings found on the back of the appliance.

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

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

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

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



3.2 MAINTENANCE

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

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

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



After Sales Service

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

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

Repair Service and Information Help Desk

UK: 08709 066 066

www.hotpointservice.co.uk

Republic of Ireland: 1850 302 200

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

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

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

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

Extended Warranties

UK: 08709 088 088

www.hotpointservice.co.uk

Republic of Ireland: 1850 502 200

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

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

Genuine Parts and Accessories

UK: 08709 077 077

www.hotpointservice.co.uk

Republic of Ireland: (01) 842 6836

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

www.hotpointservice.co.uk



Guarantee

“Satisfaction guaranteed or your money back”

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

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

Guarantee terms and conditions

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

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



For pre-purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpointservice.co.uk



Recycling & Disposal Information

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

Please dispose of packaging and old appliances carefully.

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

Key Contacts

After Sales Service

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

Repair Service and Information Desk

UK: 08709 066 066

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

www.hotpointservice.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon-Sun)

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