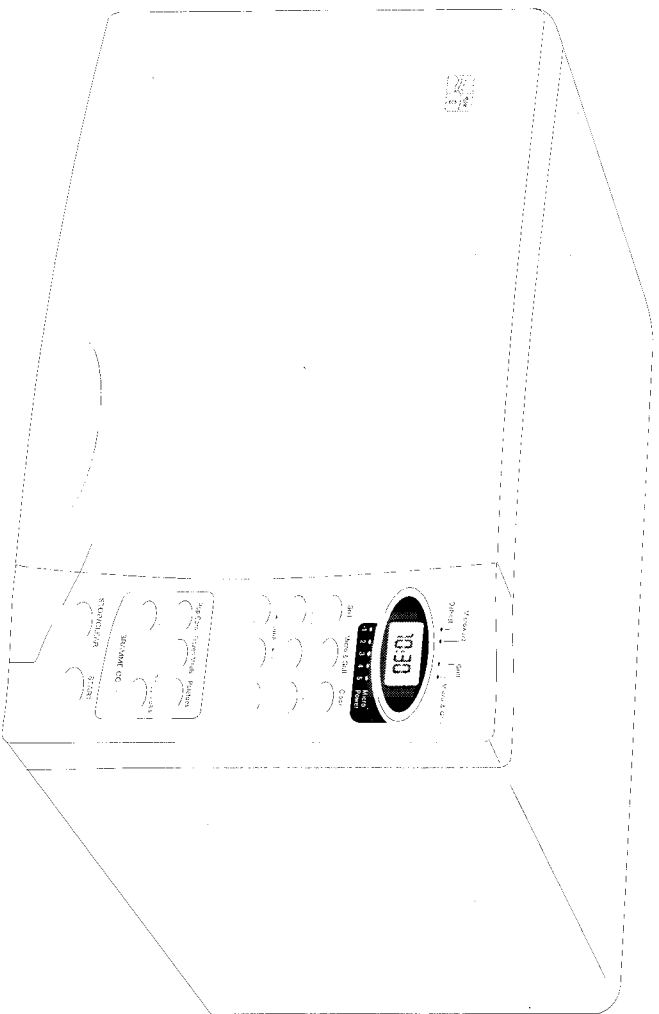


Hotpoint MG23N/H



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.

Door

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

Do not attempt to operate the oven while the door is open by tampering with the safety devices.

Do not let dirt or food residue build up between the front of the oven and the oven door.

Repairs and service

Do not remove any covers or attempt to carry out repairs or service to the oven or power cable. 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.

Children

This oven must only be used by adults, never allow small children to get close to the oven while it is operating (they may burn themselves).

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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 85cm above the floor, for your microwave away from heat sources such as radiators or fires, and away from anywhere that's very cold.

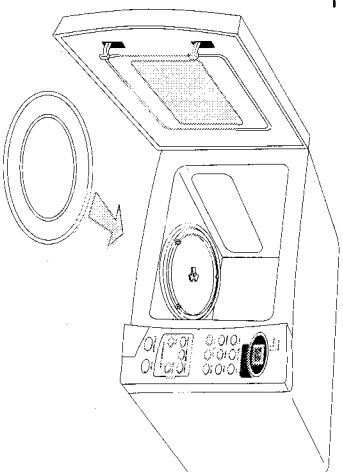
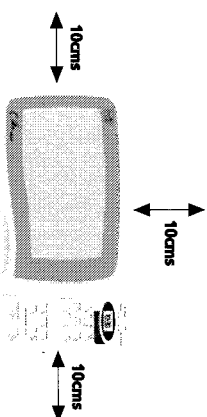
You should allow a 10cm space all around the oven (preferably 20cm above the oven) so that warm air can escape from the vents during cooking – it is not designed to be built in.

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

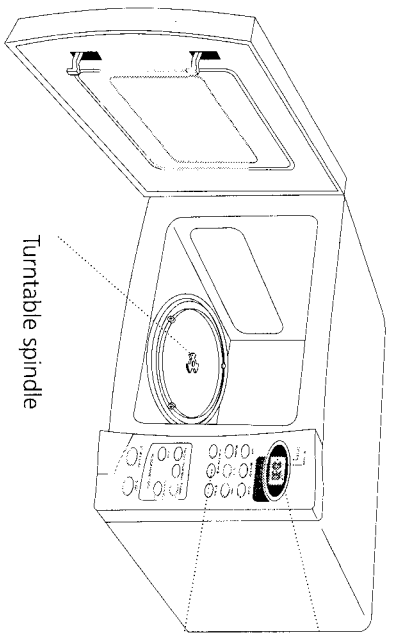
Avoid using a socket that also has an adaptor and other equipment plugged in.

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 elements.

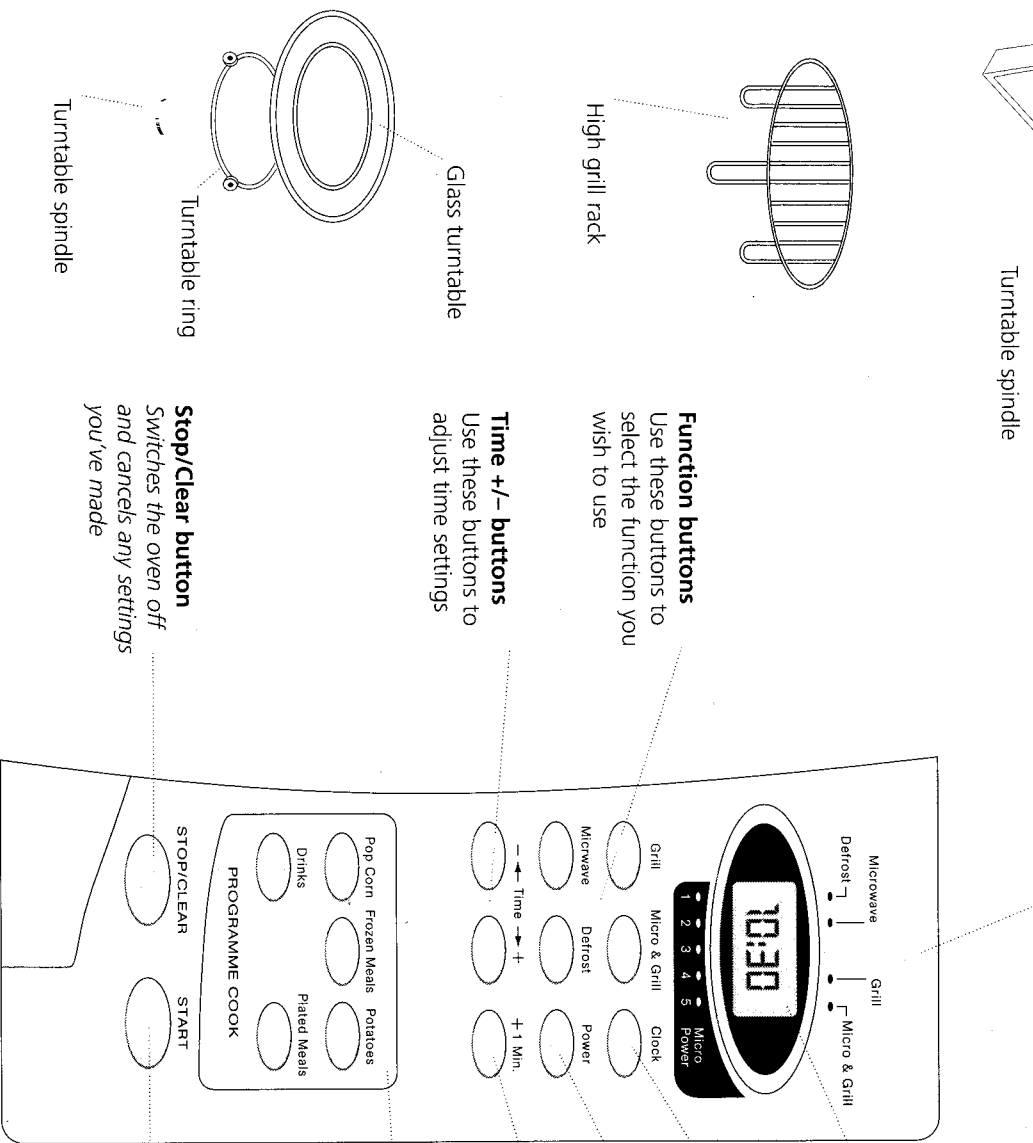


Unpacking



Display
Shows the clock, cooking power level and cooking category

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



LCD display
Shows the clock or cooking time/setting

Clock button
For setting/viewing the clock

Power level button
Select the power level you wish to use

+1 minute button
To quickly set short cooking times

Programme cook buttons
To quickly set cooking times for certain foods

Start button
Switches the oven on

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.

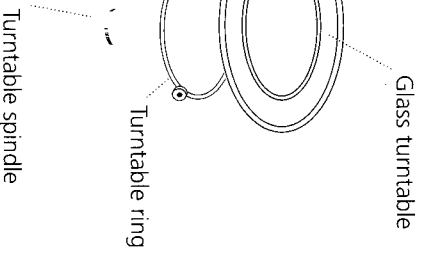
Service

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.



Function buttons
Use these buttons to select the function you wish to use

Time +/- buttons
Use these buttons to adjust time settings

Stop/Clear button
Switches the oven off and cancels any settings you've made

Setting the clock



Hint

The time format of the oven is 24 hour, i.e. 3.35 p.m. will show in the display as 15:35



Hint

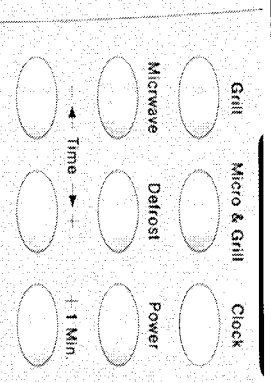
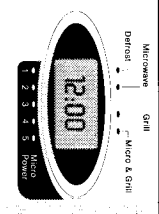
It is possible to display the current time whilst cooking. Press the **clock** button, the current time will flash for 3 seconds, after which time it will return to the cooking cycle time.



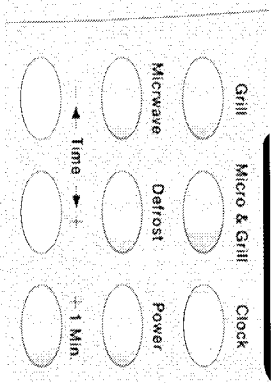
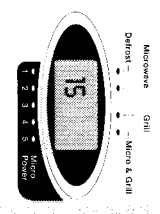
Hint

Whenever you unplug the microwave or there has been a power failure, the clock will flash 12:00 in the display.

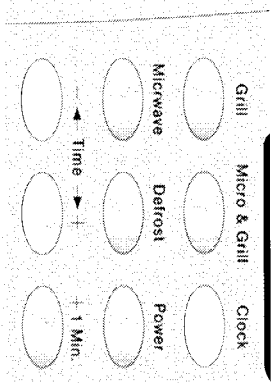
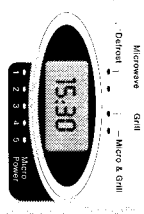
Press the **clock** button once. 12 will flash in the hour display.



Set the desired hour by pressing the **time** buttons; (-), backwards in time, and (+), forwards in time. When the display shows the correct hour, press **clock**.



When the **clock** button is pressed for a second time, 0 will flash in the minutes display.



Set the desired minutes by pressing the **time** buttons; (-), backwards in time, and (+), forwards in time. When the display shows the correct hour, press **clock**.

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

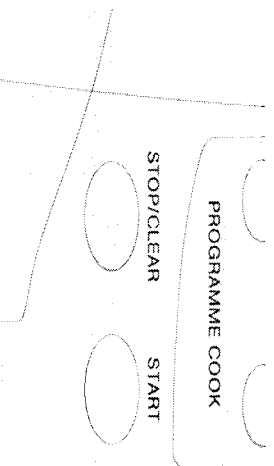
Child lock

To prevent unwanted or accidental use of the oven, the electronic control unit is fitted with two safety devices – start button block and cooking time modification block.

Start button block – press the **stop/clear** button to clear any microwave settings.

Press the **start** button for 5 seconds, you will hear a beep. The **start** button is now disabled and it is not possible to cook with the oven.

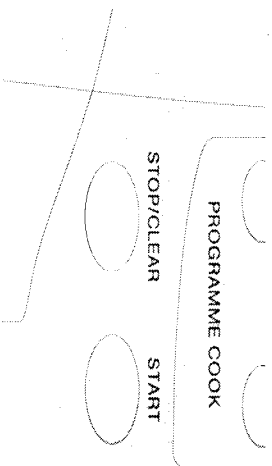
Press **stop/clear** (to clear any settings) then the **start** button again for 5 seconds (until you hear a beep) to cancel the start button block function.



Cooking time modification block – press the **stop/clear** button to clear any microwave settings.

Press the **stop/clear** button for 5 seconds, you will hear a beep. The amount of cooking time set cannot now be altered/tampered with once the **start** button has been pressed and the oven is operating.

Press **stop/clear** (to clear any settings) then the **stop/clear** button again for 5 seconds (until you hear a beep) to cancel the cooking time modification block function.



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 would 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 its own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.



Microwave energy 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.



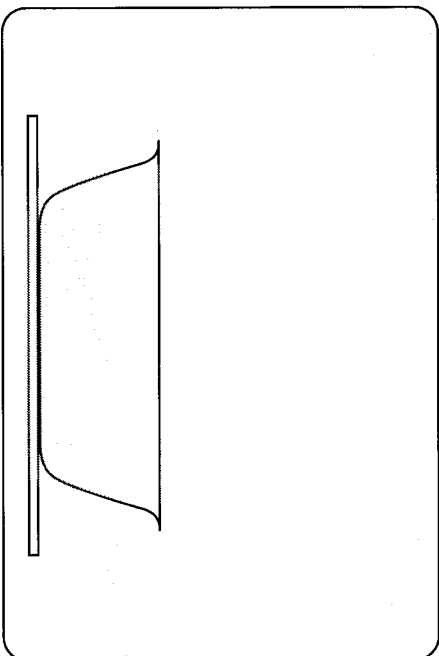
Strips of aluminium foil can be used to cover the thinner pieces of food to stop them overcooking before the thicker parts of the food have had a chance to cook. Use the foil sparingly and wrap around the food or container carefully to stop it touching the inside of the oven which could cause sparks.

Introducing microwave cooking

Microwave ovens cook food using microwave energy that is 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 microwave energy focuses 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 **microwave** button. Set the cooking time to 30 seconds using the **time** buttons, then 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, or the grill rack 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.



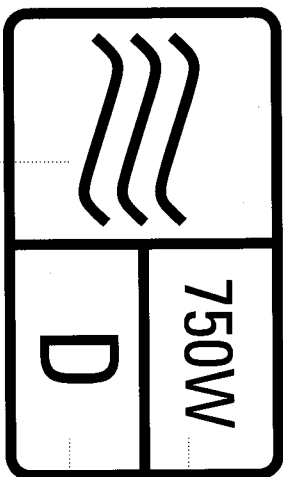
Safety
Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.

Remember
Always check that the food is evenly cooked and piping hot before you serve it.

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.

750W is the input power of the oven.

D is the heating category for your oven.

Check the cooking times for category D on the food's packaging to see how long it should be cooked for.

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.

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

	Heating Category		Wattage (IEC 705)	
	B	D	550W	750W
Full Power	2	2	2	2
Turn	2	2	Turn	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.

	Heating Category		Wattage (IEC 705)	
	B	D	550W	750W
Full Power	3	2.5	3	2.5
Turn	3	2.5	Turn	2.5
Standing Time	1	1	1	1
	Minutes	Minutes	Minutes	Minutes

Steam

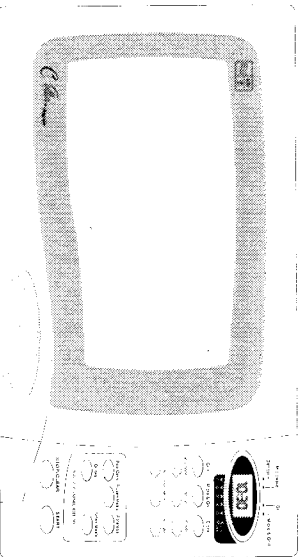
When you microwave food, steam is created as water in the food heats up and evaporates.

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. 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.

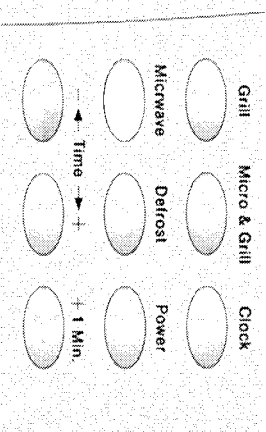
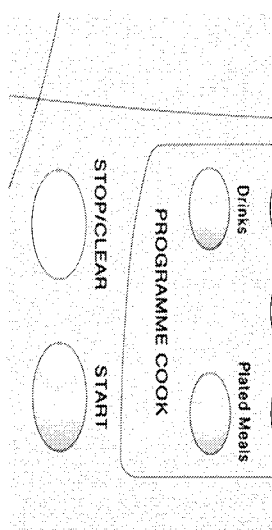
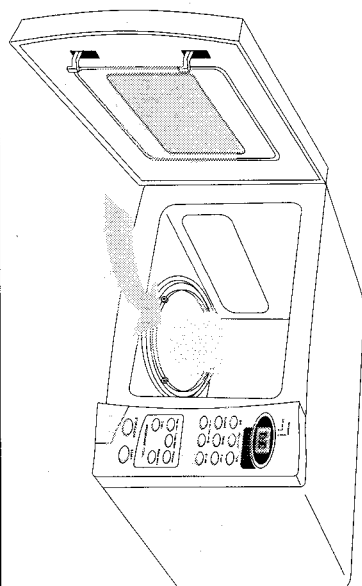
Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle.

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.

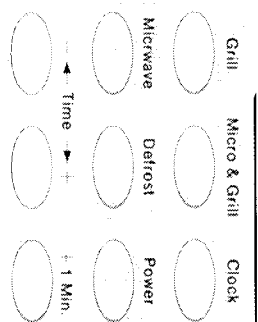
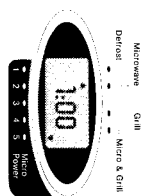
Close the oven door.

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



Press the **microwave** button once.

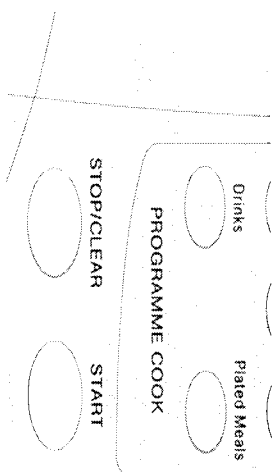
Use the **time +** and **-** buttons to set the time to one minute.



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 in the display.

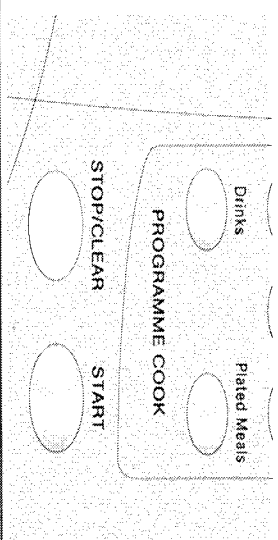


Using the microwave

Basic microwave cooking and reheating

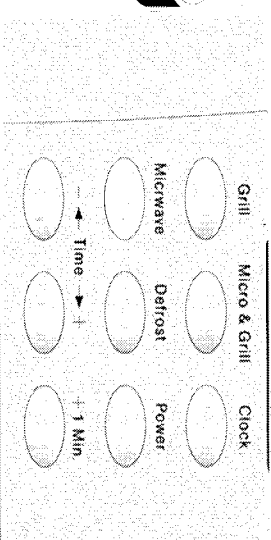
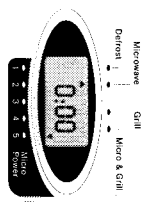
Make sure the glass turntable and turntable ring are inside the oven.

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



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

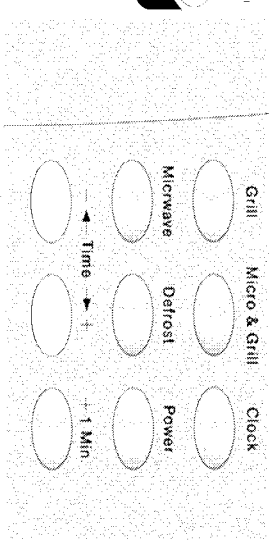
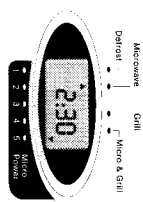
The oven automatically selects **5** – the maximum power level. An indicator in the display will show the currently selected power level.



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.

Set the cooking time using the **time +** and **-** buttons.

The **time +** and **-** buttons allow 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 59 minutes.



Hint

You can use the **time +** and **-** buttons to alter the length of cooking time at any stage during cooking.

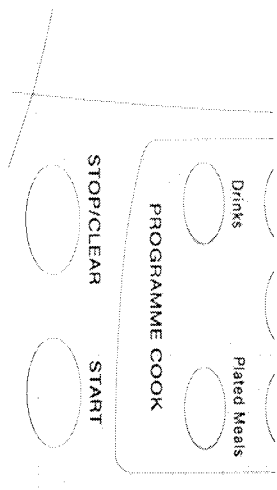


Press **start**.

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 in the display. Open the door and take out the food (the clock will appear).



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 (% of full 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 or with grill). The fan, oven light and turntable remain in operation (for a further few minutes) while the grill element and microwave are off. In addition, when the door is open, to remove the food, the word "**cool**" is displayed until the cycle is completed.



Hint

If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. Press **stop/clear** to return the display to the time.

Using the microwave

Starting and stopping cooking

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 microwave energy 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

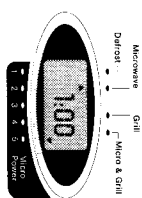
If you do not open the door or press **stop/clear** when *end* is displayed, your microwave power will stop automatically. Press **stop/clear** to return the display to the clock.

Quick start cooking

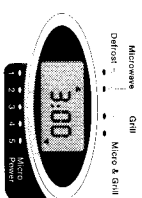
This function is useful when heating small amounts of food or drink, or for adding an extra minute when cooking time has already elapsed.

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

Press the **+1 min** button. The display will flash **1:00** and the microwave indicator will highlight.



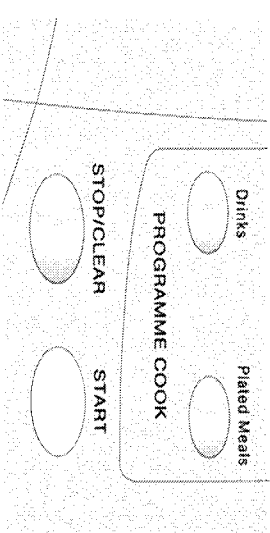
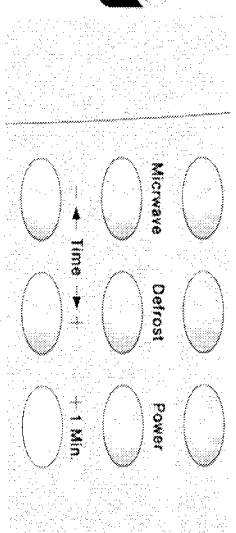
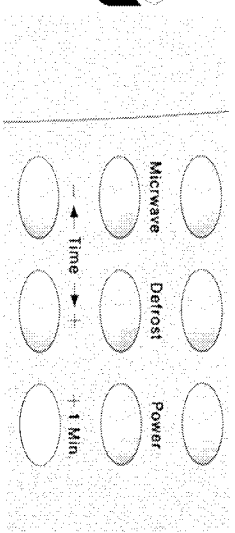
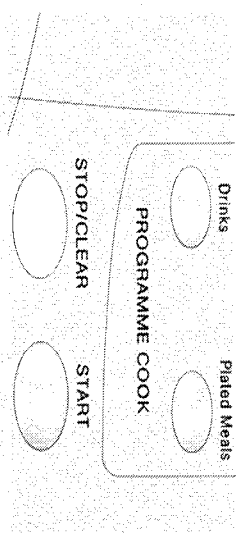
Press the **+1 min** button repeatedly to add further 30 seconds to your cooking time, up to a maximum of 6 minutes.



Press **start**.

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

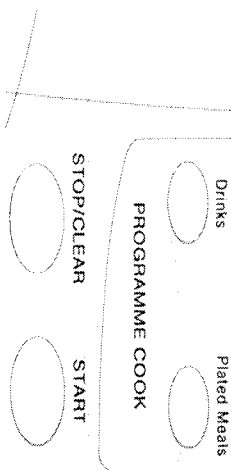
When cooking finishes, 3 beeps can be heard and the word *end* will appear in the display. Open the door and take out the food (the clock will appear).



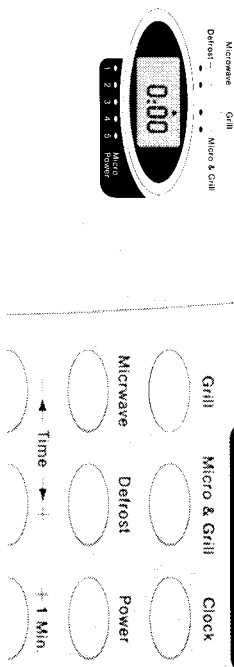
Using the grill

Always use the grill rack when you use the grill.

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

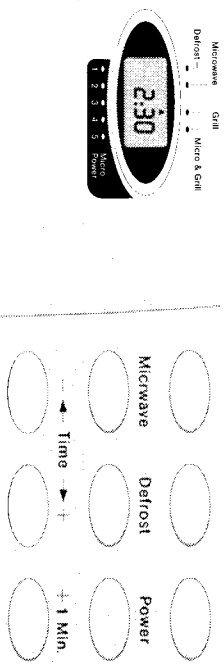


Press the **grill** button to select grill.



Set the grilling time

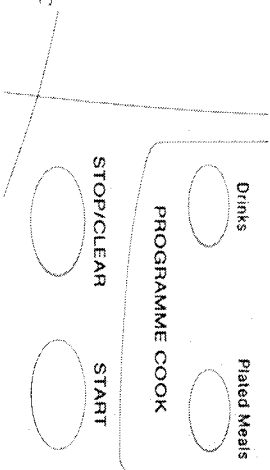
The **time +** and **-** buttons allow you to precisely set the grilling time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes, and in 60 second increments from 15 minutes to 59 minutes.



Press the **start** button.

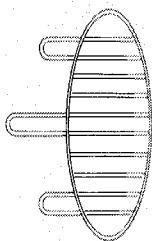
The oven light comes on during grilling and the turntable rotates to help the food cook evenly.

When cooking finishes, the oven will beep 3 times and the word *end* will appear in 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 of page 15).



Using the grill

Always use the high wire rack with the 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.



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 microwave with the grill

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

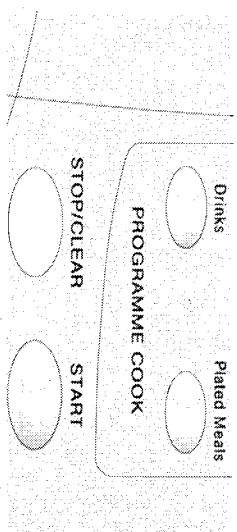


Hint

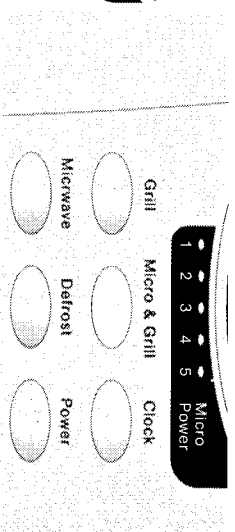
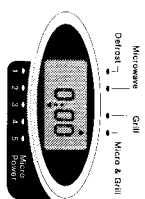
It is not necessary to pre-heat the grill before starting the microwave & grill cooking process.

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

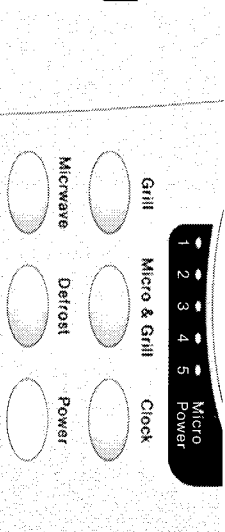
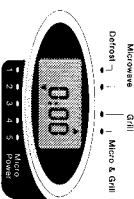
Make sure that any containers you use are ovenproof and will not melt under the grill. Use the high wire rack.



Press the **micro & grill** button to select combination microwave and grill cooking. The display will flash *0:00* and the micro & grill indicator will light.



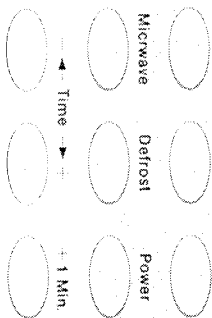
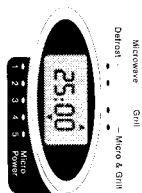
Choose the power level you want to microwave on by pressing the **power** button. Each press of the button reduces the power level according to the table given on page 15.



There are five different power levels. The default power level is 3.

Set the cooking time.

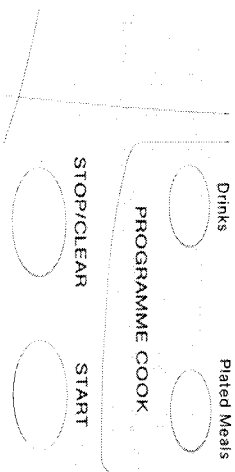
The **time +** and **-** buttons allow you to precisely set the cooking time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes, and in 60 second increments from 15 minutes to 59 minutes.



Press the **start** button.

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

When cooking finishes, the oven will beep 3 times and the word *end* will appear in 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 of page 15).

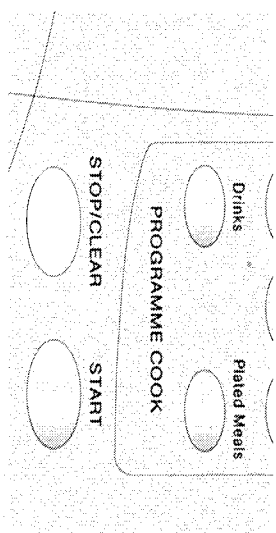


Programme cooking

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.



Hint



Each of the programme cook buttons has a maximum time setting which corresponds with the maximum number of servings that can be cooked at one time, they are:

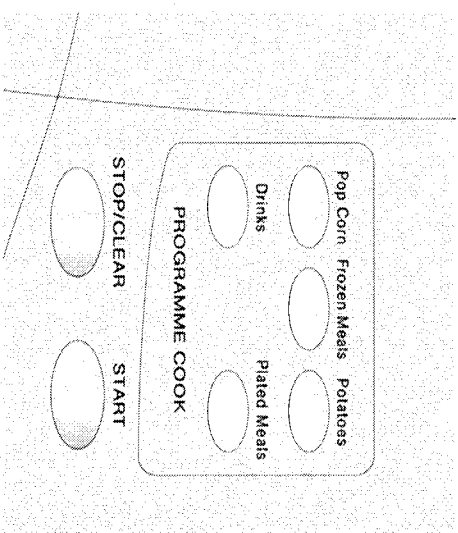
- Drinks** 4 presses/servings
- Pop Corn** 1 press/serving
- Frozen Meals** 3 presses/servings
- Potatoes** 3 presses/servings
- Plated Meals** 2 presses/servings

Press the **programme cook** button for the type of food you want to cook. There are five types of programme cook; **drinks**, **pop corn**, **frozen meals**, **potatoes** and **plated meals**.

The table opposite 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.

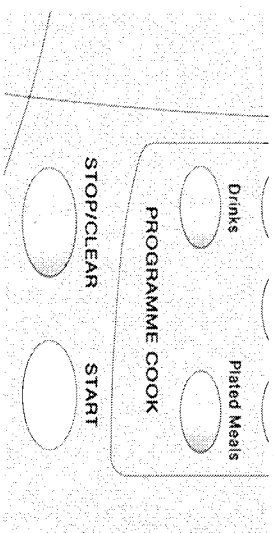
Each time you press the button the time is adjusted accordingly.



Press **start**.

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 show in the display).



Programme 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, pierce their skins with a fork, then place them on the turntable.
	2	Cook 400g of potatoes	
	3	Cook 600g of potatoes	
Plated 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), cover with cling film or an upturned plate. For pre-cooked dishes in packets, remove the food from the tubs/packets and place on a plate
	2	Reheat 250g of chilled meat (or meat + vegetables)	
Pizza (frozen)	1	Reheat 1 frozen pre-cooked pizza of 300g	Place the pizza directly on the turntable. Place the ready meal/s directly on the turntable (if pack is suitable for microwave cooking) or empty onto a serving plate and cover with cling-film or an upturned plate.
	2	Reheat 1 frozen ready meal of 300g	
Pizza and ready meals (frozen)	3	Reheat 2 frozen meals of 550g (total)	
Popcorn	1	Cook 100g packet of popcorn for microwaves	Follow instructions written on the box closely and 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.

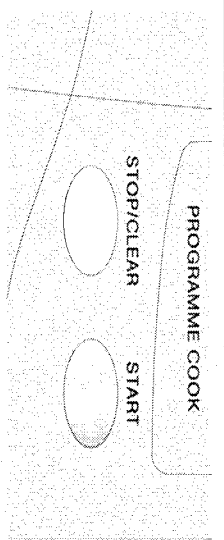


Automatic defrosting

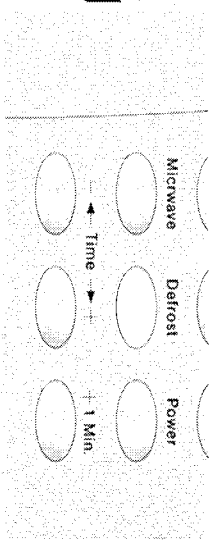
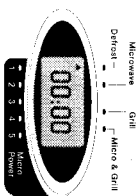
Defrosting with the defrost feature

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.

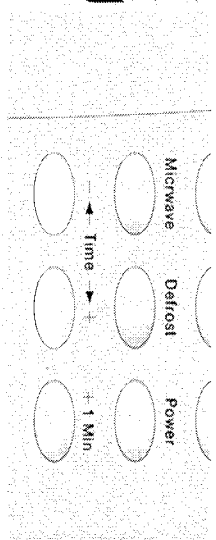
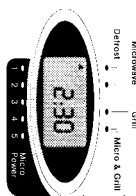


Press the **defrost** button to select auto defrosting. The display will flash 00:00 and the defrost indicator will light.



Set the defrosting time.

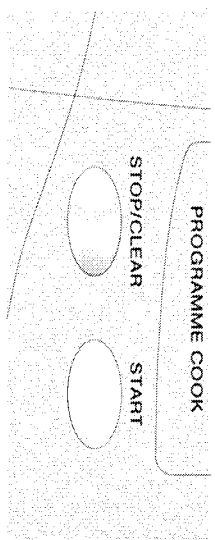
The **time +** and **-** buttons allow you to precisely set the defrosting time in 10 second increments up to 3 minutes, in 30 second increments from 3 minutes to 15 minutes, and in 60 second increments from 15 minutes to 59 minutes.



Press the **start** button.

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

When defrosting finishes, 3 beeps can be heard and the word *end* will appear in the display. Open the door and take out the food (the time will appear).



Hint

You can alter the defrosting time with the **time + or -** buttons.

Defrost settings

Type of food	Quantity	Defrost time (minutes)	Instructions	Standing time (minutes)
Meat				
Roasts (pork etc.)	1kg	25-28	Turn over halfway through defrosting	20
Steaks, chops	200g	7-10		5
Stew, goulash	500g	14-17		10
Minced meat	250g	8-11		10
	500g	12-14		15
Hamburgers	200g	8-11		10
Sausages	300g	10-13		10
Poultry				
Duck, turkey	1.5kg	29-32	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	29-32		20
Pieces of chicken	500g	14-18		10
Chicken breast	300g	13-17		10
Vegetables				
Frozen vegetables are better cooked from frozen and therefore do not require defrosting first.				
Fish				
Filets	300g	10-14	Turn the fish over halfway through defrosting	7
Cut up fish	400g	11-15	Fish is better cooked from frozen if it does not require further preparation	7
Whole	500g	13-17		7
Prawns, shrimps	400g	11-15		7
Dairy products				
Butter	250g	7-10	Remove the silver foil or metal parts	10
Cheese	250g	8-12	Do not completely defrost. Needs the standing time	15
Cream	200ml	10-14	Remove from container and place in a dish	5
Bread				
2 medium-sized rolls	150g	2-3	Put the bread directly onto the turntable	3
4 medium-sized rolls	300g	5-7		3
Sliced bread	250g	5-7		3
Wholemeal bread	250g	5-7		3
Fruit				
Strawberries, plums, cherries				
redcurrants, apricots	500g	11-13	Stir 2-3 times during defrosting	10
Raspberries	300g	7-9		10
Blackberries	250g	6-8		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.

Starting and stopping defrosting

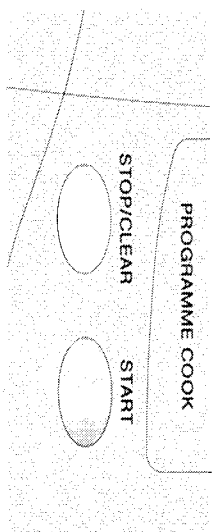
It is possible to check the progress of the defrosting at any time, by opening the door and inspecting the food. This interrupts the emission of microwave energy and the oven stops working.

To restart cooking, close the door and press the **start** button.

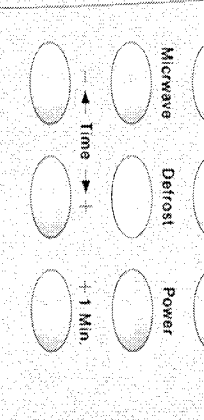
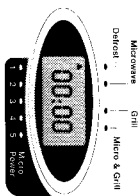
Automatic defrosting and cooking sequence

Food can be defrosted and cooked without needing to reset your microwave. You may: defrost + cook; cook 1 + cook 2; defrost + cook 1 + cook 2.

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

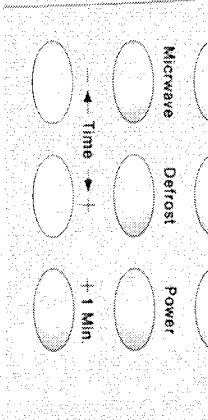
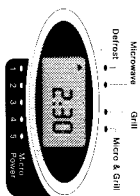


Press the **defrost** button to select defrosting. The display will flash 00:00 and the defrost indicator will highlight in the display.

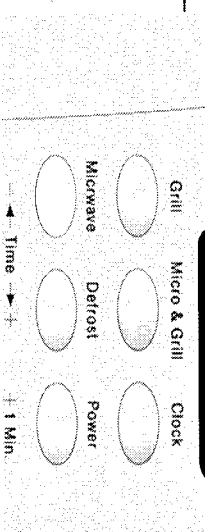


Set the defrosting time.

The **time +** and **-** buttons allow 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 59 minutes.



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



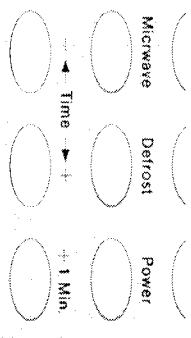
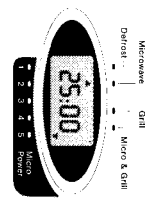
Hint

You can alter the heating time with the **time +** and **-** buttons.

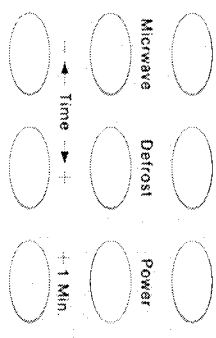
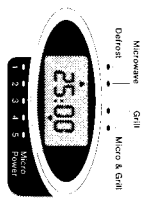


Set the cooking time (cook 1).

The **time +** and **-** buttons allow 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 59 minutes.



Choose the power level you want to cook on by pressing the **power** button. Each press of the button reduces the power level according to the table given on page 15.



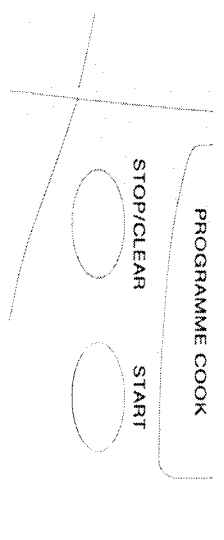
There are five different power levels.

If you require a second cooking time (cook 2) repeat steps 4, 5 and 6.

Press the **start** button.

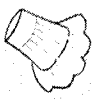
The oven light comes on during cooking and the turntable rotates to help the food cook evenly.

When cooking finishes, the oven will beep 3 times, and the word *end* will appear in the display. Open the door and take out the food (the clock will appear in the display).



Hint

If you do not specify which power level you require the oven will automatically operate at full power.



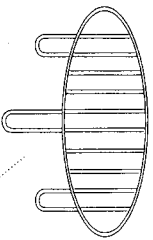
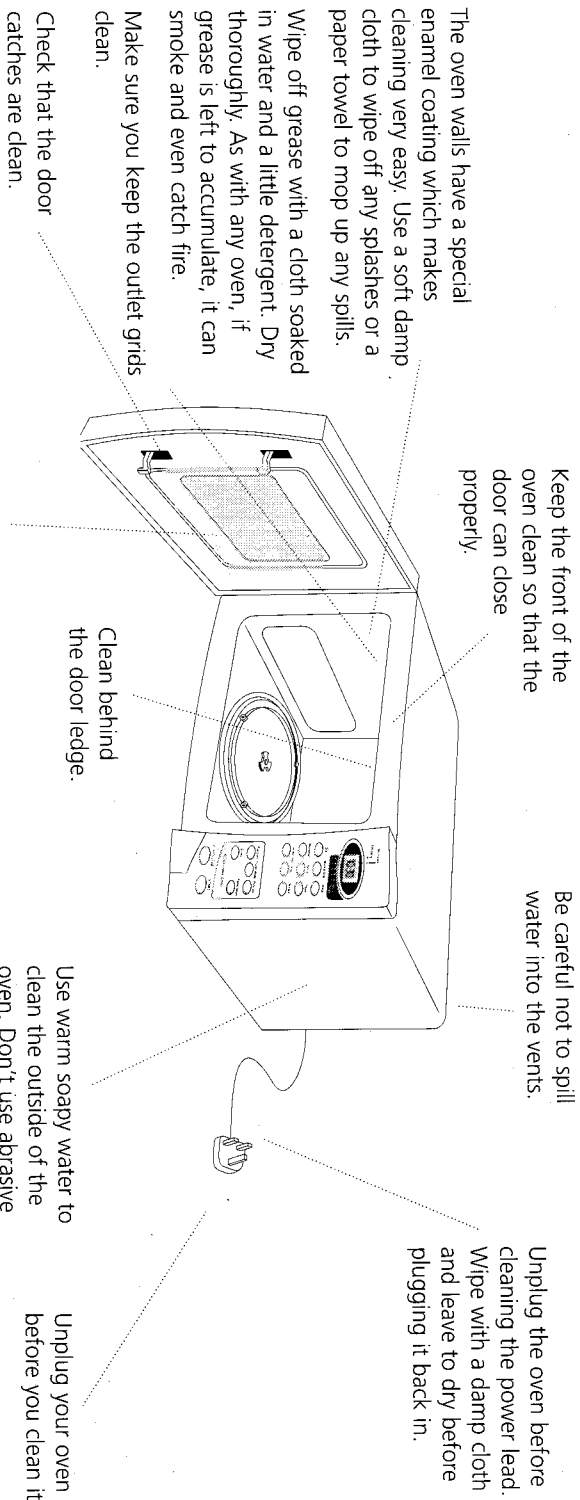
Cleaning your microwave

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

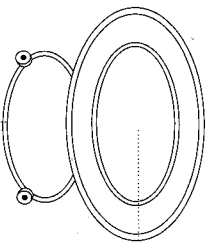


Hint

Unplug your microwave from the mains and wait for the oven to cool down completely before cleaning.



Use warm soapy water to wash the rack 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 just as you would with any other grill.

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 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

Why doesn't food seem to cook?

Check that:

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

Why does the food seem undercooked or overcooked?

Check that:

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

How can I stop eggs from popping?

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.

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

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.

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

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.

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

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 to cook meat or baked food.

Meat

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

If using a rack, place in 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 meat is fully cooked before serving.



Hint

Remember that size and shape effect cooking time. Larger portions take longer to cook than smaller portions and larger cuts take longer to cook 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 an open centre. 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 tbsp is normally enough.

Some vegetables will cook in their own moisture.

Add salt 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 effect cooking time. Larger portions take longer to cook than smaller portions and larger vegetables take longer to cook 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 effect cooking time. Larger portions take longer to cook than smaller portions and larger cuts take longer to cook than smaller ones.

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

If using a rack, place in 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	Cooking time (minutes)	Instructions	Standing time (minutes)
Beef (Roast Joint)	Rare	4	6	Turn at the halfway point	15-20
	Medium	4	6-7	Wrap in foil when cooked	15-20
	Well done	4	7-8	and leave to stand	15-20
Lamb	Roast Joint	4	7-8	As above	15-20
Pork	Roast Joint	4	7-8	As above	15-20
	Baked Ham	4	8	As above, leave to cool	15-20
Bacon/Burgers	Beef burgers	4	5-6		
	Bacon rashers	2	1.5		
	Bacon rashers	4	2.5		
	Bacon rashers	6	4		
Poultry	Whole Chicken	4	10-12	Start cooking breast side down	15-20
	Duck	4	10-12	and turn at halfway point	15-20
	Turkey	4	10-12	Wrap in foil when cooked and leave to stand	15-20

Microwave cooking chart (continued)

Food	Quantity	Settings	Cooking time (minutes)	Instructions	Standing time (minutes)
Fish	Filletts	5	4	Lay in dish with thickest part outwards, brush with melted butter	3
	Steaks	per 500g	5	or lemon juice, cover to cook.	3
	Flat fish	per 500g	5	Slit skin to prevent bursting. Shield head and tail with foil	3
	Whole (small)	per 500g	5		5-10
	Whole (over 500g)	per 500g	4		5-10
	Vegetables	Asparagus	500g	4-6	Cut in to 2 cm pieces and cover
Green beans		500g	10-12	Cut into pieces and cover	4
Broccoli		500g	6-8	Separate into individual florets & cover	4
Brussels sprouts		500g	7-8	Leave whole (slit base) and cover	4
White cabbage		500g	5	Cut into strips and cover	4
Red cabbage		500g	5	Cut into strips and cover	4
Carrots		500g	5	Cut into same-size pieces and cover	4
Cauliflower		450g	5	Separate into stalks and cover	4
Celery		500g	5	Separate into pieces and cover	4
Leek		500g	5	Cut into slices and cover	4
Mushrooms		500g	5	Leave whole and cover. No water	4
Onions		250g	5	Whole, but same size. No water	4
Spinach		300g	5	Cover after washing & draining leaves	4
Peas		500g	5	Cover	4
Baked Potatoes		150g	5	Leave to stand	5-10
Baked Potatoes		200g	5	Leave to stand	5-10
Baked Potatoes		250g	5	Leave to stand	5-10
New Potatoes		500g	5	Cut into same-size pieces and cover	4
Old Potatoes		500g	5	Cut into same-size pieces and cover	4
Courgette		500g	5	Cut into slices and cover	4
Cakes	Nut cake	700g	18-23		5
	Viennese torte	850g	22-27		5
	Pineapple cake	800g	20-25	Mix pineapple pieces	5
	Apple cake	1kg	22-27		5
	Coffee cake	750g	18-23		5
Fruit	Zabaione		4-6	Mix with a whisk every 30 seconds	3
	Cooked pears	300g	6-8	Cut into quarters	3
	Cooked apples	300g	7-10	Cut into quarters	3

Microwave reheating

- We recommend that you heat foodstuffs to a temperature of at least 70° C – the food must be piping hot.

Microwave reheating chart

Food	Quantity	Settings	Time (minutes)	Instructions
Softening Food				
Chocolate	100g	3	5-6	Put in a dish. No need to stir
Iceing	100g	3	5-6	Put in a dish, stir once
Butter	50-70g	5	7-12 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	12-17 seconds	Remove any metal tops
Baby feeding bottle	240gr	5	35-40 seconds	Reheat without the teat, and shake before use to make temperature even. Check temperature before use. Milk at room temperature requires less time
Chilled precooked food (initial temperature of 5/8°C)				
Lasagna or stuffed pasta	400g	5	6-8	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 vegetables	400g	5	6-8	
Fish and/or vegetables	300g	5	5-7	
Plate of meat and/or vegetables	400g	5	7-9	
Plate of pasta/cannelloni/lasagne	400g	5	7-9	
Plate of fish and/or rice	300g	5	6-8	
Frozen food to reheat/cook (initial temperature of -18/-20°C)				
Lasagna or stuffed pasta	400g	5	8-10	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.
Meat with rice and/or vegetables	400g	5	7-9	
Fish and/or pre-cooked vegetables	300g	5	5-7	
Fish and/or raw vegetables	300g	5	10-12	Cover with film or an upturned plate
Portion of meat and/or vegetables	400g	5	8-10	Place any raw food in a microwave container and cover
Portion pasta/cannelloni/lasagne	400g	5	9-11	
Portion of fish and/or rice	300g	5	6-8	
Chilled drinks (initial temperature 5/8°C) up to approximately 70°C				
1 cup of water	180cc	5	2-5-3	Stir after reheating to distribute heat evenly
1 cup of milk	150cc	5	2-2.5	Stir after reheating to distribute heat evenly
1 cup of coffee	100cc	5	2-2.5	Stir after reheating to distribute heat evenly
1 bowl of soup	1 portion	5	5-6	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	2-2.5	Stir after reheating to distribute heat evenly
1 cup of milk	150cc	5	1.5-2	Stir after reheating to distribute heat evenly
1 cup of coffee	100cc	5	1.5-2	Stir after reheating to distribute heat evenly
1 bowl of soup	300cc	5	4-5	Cover the soup with an upturned plate

Combined microwave and grill cooking

This function is ideal for all dishes that need to be 'au gratin' or need to be browned on top; keep the following in mind:

- Do not generally add seasonings.
- Turn roasts and large cuts of meat over when they are half cooked.
- Use the cooking times given on food packaging and in recipes as a guide.
- If cooking with the combined microwave and grill function, do not pre-heat the oven, and do not operate the oven if there are no foodstuffs in it.

Microwave and grill cooking chart

Food	Quantity	Settings	Cooking time (minutes)	Instructions	Standing time (minutes)
Lasagna	1.1kg	5	13+11(micro only)	Time is for uncooked pasta	5
Gnocchi alla romana	600g	5	18	Avoid excessive melting	5
Well-seasoned macaroni	1.5kg	5	13	Par boil the pasta first	5
Cauliflower cheese	1kg	5	20	Time is for raw cauliflower	5
Tomatoes au gratin	800g	3	25	Tomatoes should all be the same size	5
Stuffed peppers	1.4kg	5	25	Short wide peppers are best	5
Aubergine with parmesan cheese	1.3kg	5	18	Aubergine may first be grilled/fried	5
Roast potatoes	750g	4	35	Stir 2 or 3 times	5
Roasts (pork, beef)	1kg	2	60	Turn at the halfway point	10
Meatloaf	800g	3	25		10
Whole chicken	1.2kg	4	40	Prick skin with a fork to release fat	10
Skewered meat (Kebabs)	600g	3	25	Turn at the halfway point	10
Lamb	1kg	3	45	As above	10
Turkey (pieces)	1kg	3	50	As above	10
Duck	1kg	3	45	As above	10

Grill cooking

- Use the grill for grilling crisp foods such as bacon, fish fingers, toast or cheese on toast.
- You can use the 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 grill racks or ovenproof plate.
- Check that the oven is cool before using plastic containers – especially if you've just been using the grill.

Grill cooking chart

Food	Quantity	Time (minutes)	Instructions
Veal or pork chops	3	20-24	Turn over at the halfway point
Sausages	3	14-16	Must always be pierced with a fork or cut in half. Turn at the halfway point
Hamburger	3	14-17	Turn over at the halfway point
Peppers	1	12-14	Cut into quarters. Turn over at the halfway point
Aubergine	4 slices	12-14	Cut into 1cm thick slices. Turn over at the halfway point
Courgette	6 strips	12-15	As above
Toast	4 slices	4	Trim the crusts carefully. Turn over at the halfway point

Microwave defrosting

For a defrosting chart see page 23

- 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.

Specification

Electrical Supply

Specification

Input	230-240V AC, 50Hz
Output	750 Watts (IEC 705 rating standard – 1988 measured at 240V)
Microwave frequency	2450MHz
Outside dimensions	480mm wide x 272mm high x 360mm deep
Oven cavity dimensions	285mm wide x 180mm high x 290mm deep
Power consumption	
Microwave	1250 Watts
Grill	1000 Watts
Combination	2250 Watts
Input current	9,7A (approx., in combination)
Net weight	15kg approx.
Gross weight	16kg approx.

Complies with EEC directives 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

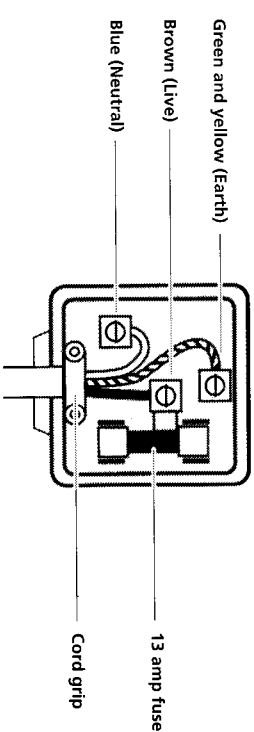
Cut off and dispose of the supplied plug if it does not fit your socket.

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 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

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Applicable to UK only.

Hotpoint

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