



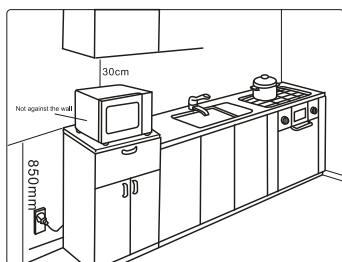
Hotpoint

EN Operating instructions

INSTALLATION

PRIOR TO CONNECTING

Position the microwave oven at a distance from other heating sources. For sufficient ventilation, there must be a space of at least 30 cm above the microwave oven. The microwave oven should not be placed in a cabinet. This microwave oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.



- * Check that the voltage on the rating plate corresponds to the voltage in your home.
- * Place the microwave oven on a stable and even surface that is strong enough to hold the microwave oven and the food utensils you put in it. Use carefully when handling.
- * Ensure that the space underneath, above and around the microwave oven is empty to allow for proper airflow.
- * Ensure that the appliance is not damaged. Check that the microwave oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the microwave oven and clean the interior with a soft, damp cloth.
- * Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.
- * Do not use an extension cord: If the power supply cord is too short, have a qua-

lified electrician or serviceman install an outlet near the appliance.

! WARNING:

- * **Improper use of the grounding plug can result in a risk of electric shock.**
- * **Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if you have doubts as to whether the microwave oven is properly grounded.**

! NOTE:

AFTER CONNECTING

Prior to using the microwave for the first time, it is recommended to remove the protective film from the control panel and the cable tie from the power cord.

- * The microwave oven can be operated only if the microwave oven door is firmly closed.
- * Poor television reception and radio interference may result if the microwave oven is located close to a TV, radio or aerial.
- * The grounding of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.
- * The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

Read Carefully And Keep For Future Reference

- * **If material inside / outside the microwave oven is ignited or smoke is emitted, keep microwave oven door closed and turn the microwave oven off. Disconnect the power or shut off power at the fuse or circuit breaker panel.**
- * **Do not leave the microwave oven unattended, especially when using paper,**

plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

WARNING:

- * If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

- * It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which provides protection against exposure to microwave energy.

WARNING:

- * Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

- * When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

WARNING:

- * The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the microwave oven.
- * Children less than 8 years of age shall be kept away unless continuously supervised.
- * The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

- * This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- * Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children less than 8 years.
- * Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

NOTE:

The appliances are not intended to be operated by means of an external timer or separate remote-control system.

- * Do not leave the microwave oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!
- * Do not heat, or use flammable materials in or near the microwave oven. Fumes can create a fire hazard or explosion.
- * Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers or other combustible materials. Fire could result.
- * Do not use corrosive chemicals or vapors in this appliance. This type of microwave oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- * Do not hang or place heavy items on the door as this can damage the microwave oven opening and hinges. The door handle should not be used for hanging things on.

TROUBLE SHOOTING GUIDE

! NOTE:

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

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

This is to avoid unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the microwave oven (see Service label).

Consult your warranty booklet for further advice.

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

! WARNING:

- * **Service only to be carried out by a trained service technician.**
- * **Do not remove any cover.**

PRECAUTIONS

GENERAL

This appliance is intended to be used in household and similar applications such as:

- * Staff kitchen areas in shops, offices and other working environments;
 - * Farm houses;
 - * By clients in hotels, motels and other residential environments;
 - * Bed and breakfast type environments.
- No other use is permitted (e.g. heating

rooms).

! NOTE:

- * The appliance should not be operated without food in the microwave oven when using microwaves. Operation in this manner is likely to damage the appliance.
- * The ventilation openings on the microwave oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the microwave oven and poor cooking results.
- * If you practice operating the microwave oven, put a glass of water inside. The water will absorb the microwave energy and the microwave oven will not be damaged.
- * Do not store or use this appliance outdoors.
- * Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar area.
- * Do not use the cavity for any storage purposes.
- * Remove wire twist-ties from paper or plastic bags before placing bag in the microwave oven.
- * Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
- * Use hot pads or microwave oven mitts to prevent burns, when touching containers, microwave oven parts, and pans after cooking.

LIQUIDS

e.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility, the following steps should be taken:

- * Avoid using straight-sided containers with narrow necks.
- * Stir the liquid before placing the container in the microwave oven.
- * After heating, allow standing for a short time, stirring again before removing the

container from the microwave oven carefully.

CAREFUL

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

ACCESSORIES AND MAINTENANCE

ACCESSORIES

- * There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.
- * Ensure that the utensils you use are microwave oven proof and allow microwaves to pass through them before cooking.
- * When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the microwave oven.
- * This is especially important with accessories made of metal or metal parts.
- * If accessories containing metal come into contact with the microwave oven interior, while the microwave oven is in operation, sparking can occur and the microwave oven could be damaged.
- * Metallic containers for food and beverage are not allowed during microwave cooking. (This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking)
- * Metallic containers for food and beverage are not allowed during microwave cooking.
- * For better cooking performance, it is suggested that you need to put the accessories in the middle of the inner full flat cavity.

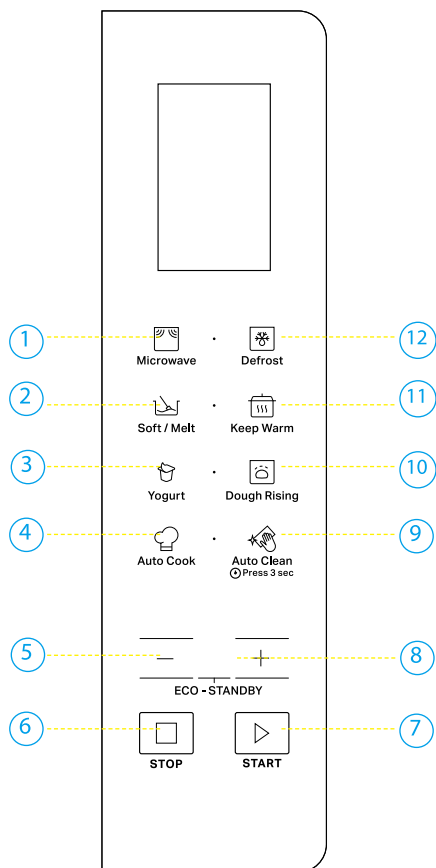
MAINTENANCE & CLEANING

- * Failure to maintain the microwave oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- * Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior microwave oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.
- * Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.
- * Do not use steam cleaning appliances when cleaning your microwave oven.
- * The microwave oven should be cleaned regularly and any food deposits removed.
- * Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.
- * Do not spray directly on the microwave oven.
- * This microwave oven is designed to operate cooking cycles with a proper container in full flat cavity directly.
- * Do not allow grease or food particles to build up around the door.
- * This product offers an AUTO CLEAN function, which allows for easy cleaning of the microwave cavity. For more details, please refer to the AUTO CLEAN section on page 25.

CONTROL PANEL

CONTROL PANEL DESCRIPTION

MWHF 201



- ① Microwave button
- ② Soft/Melt button
- ③ Yogurt button
- ④ Auto Cook button
- ⑤ -/+ button
- ⑥ Stop button
- ⑦ Jet start button
- ⑧ Eco Standby function
(Press -/+ button simultaneously)
- ⑨ Auto clean button.
Clock setting: press for 3 seconds.
- ⑩ Dough Rising button
- ⑪ Keep warm button
- ⑫ Defrost button

DISPLAY DESCRIPTION



- ① Runner icon*
- ② Start Protection / Child Lock icon
- ③ Microwave Power (Watt)
- ④ Food class selection
- ⑤ Time selection
- ⑥ Weight (grams)
- ⑦ Microwave icon
- ⑧ Grill icon*
- ⑨ Defrost icon
- ⑩ Soft/Melt icon
- ⑪ Crisp icon*
- ⑫ Keep Warm icon
- ⑬ Yogurt icon
- ⑭ Auto Cook icon
- ⑮ Dough Rising icon
- ⑯ Crisp Plate on runner icon*
- ⑰ Auto Clean icon
- ⑱ Grill Rack icon*

*This icon is not available in some models. Please check the control panel of your microwave on the previous page.



STAND-BY MODE

- * 1 minutes after the microwave oven is plugged in to a power outlet, if there are no operations carried out, it will automatically enter Stand-by mode.
- * In daily use, the microwave oven will automatically enter Stand-by Mode when the door is closed and the product is not in use after 5 minutes.
- * To exit Stand-by mode, simply open the door.



ECO STANDBY MODE

- * Eco Mode reduces standby power usage.
- * Press the +/- button simultaneously to activate the Eco Standby Mode, display will show Eco and minimize power usage.
- * Press the +/- button simultaneously again to come out of this mode.



START PROTECTION / CHILD LOCK

- * This automatic safety function is activated 6 minutes after the last interaction with the microwave oven, when the product is not in use. (Please note the automatic safety function is activated 3 minutes after the cooking cycle is finished).
- * When the Start Protection / Child Lock is active, the dedicated icon is shown on the display and it is not possible to use the Control Panel. Open and close the door to unlock the Control Panel.



PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, add or turn or stir the food by opening the door. The setting will be maintained for 5 minutes.

To continue cooking:

Close the door and press the Jet Start button. The cooking is resumed from where it was paused.

If you don't want to continue cooking you can:

Press the Stop button, remove the food, close the door.

When the cooking is finished:

The display will show the text "End". An acoustic beep will signal once a minute for 2 minutes. This is normal behavior intended for cooling the product. Then if there's no interaction with oven in one minute, the Start Protection / Child Lock will be activated.

After the cooking cycle, before opening the door, the cooling fan and the internal lamp will continue to operate for 2 minutes. If desired, simply press the STOP button or open the door to cancel the signal and stop the cooling time.

Please note that reducing or stopping this programmed cooling cycle will not have a negative impact on the functioning of the product.



ADD / STIR / TURN FOOD

Depending on the selected function, it could be needed to add / stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.

When required, you should:

- * Open the door.
- * Add or Stir or Turn the food (depending on the required action).
- * Close the door and restart by pressing Jet Start button.

Notes:

- * If the door is not opened within 2 minutes from the request to Stir or Turn the food, the microwave oven will continue the cooking process (in this case the final result may not be the optimal one).
- * If the door is not opened within 2 minutes from the request to Add the food, the microwave oven will go to the Stand-by mode.



CLOCK



To set the Clock of your appliance:

- ① Press and hold Auto clean button for 3 seconds, enter the Clock Setting mode.
- ② Press -/+ button to set the hour.
- ③ Press the Jet Start button to confirm the choice. The minutes will start blinking.
- ④ Press -/+ button to set the minutes.
- ⑤ Press the Jet Start button. The clock is set.

! NOTE:

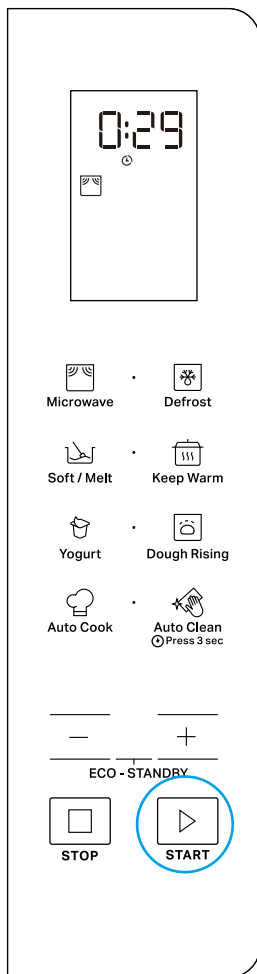
The first time the appliance is plugged in (or after a power failure), the product will automatically enter the Clock Setting mode. Please follow the above procedure starting from step No.2.

i Tips and suggestions:

- If the clock has not been set after plug in, the display will show "12:00".
- During the setting of the clock, if you press the Stop button or if the setting is not completed after a long time, the microwave oven will exit from setting mode and the setting will be invalid, display will show "12:00".



JET START



This function allows to start the microwave oven quickly. It is suggested for quick reheating of liquid foods.

- 1 Press the Jet Start button.

! NOTE:

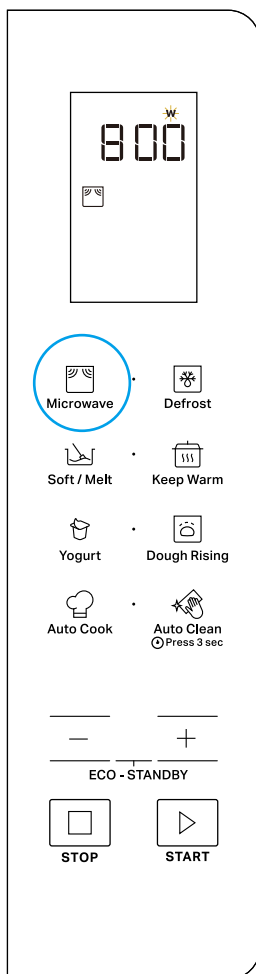
Pressing the Jet Start button, the Microwave function will start at maximum microwave power (800W) for 30 seconds.

i Tips and suggestions:

- It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, press Microwave button to adjust the power. To change the duration time, please press -/+ button, or press the Jet Start button to increase the duration time by 30 seconds.



MICROWAVE



The Microwave function quickly allows to cook or reheat foods and beverages. The longest cooking time is 90min.

- ① Press the Microwave button. The default power level (800W) will be shown on the display and the watt icon starts blinking.
- ② Press -/+ button to adjust the power level, then press Jet Start button to confirm.
- ③ The display will show the default cooking time (30 seconds). Press -/+ button to adjust the cooking time.
- ④ Press Jet Start button to start the cooking cycle.

Microwave - Power selection

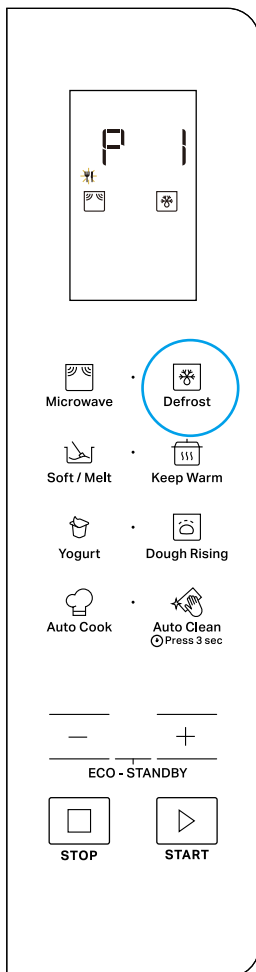
! NOTE:

If you need to change the power, press the Microwave button again, the desired power level can be selected as below table.

| Microwave Power | Suggested use: |
|-----------------|--|
| 90 W | Softening ice cream, butter, cheese and keep warming. |
| 160 W | Defrosting. |
| 350 W | Simmering stews and melting butter. |
| 500 W | More careful cooking of high protein sauces, cheese and egg dishes and finish cooking casseroles. |
| 650 W | Cooking of fish, meat, vegetables and plated meals. |
| 800 W | Reheating of beverages, water, clear soups, coffee, tea or other foods with a high water content. If the food contains eggs or cream choose a lower power. |



MANUAL DEFROST

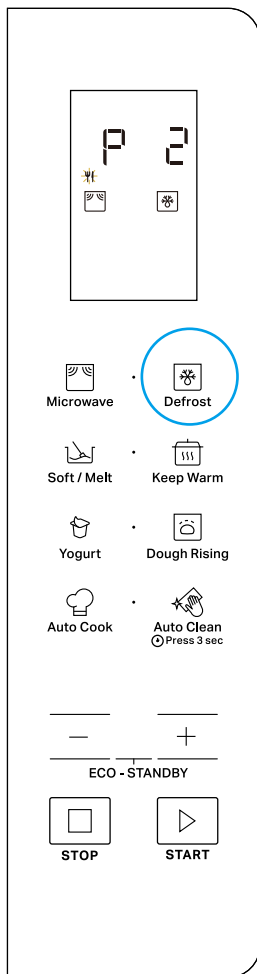


This function allows you to defrost food quickly according to your requirements.

- ① Press the Defrost button.
- ② "P1" shows on display screen, press Jet Start button to confirm.
- ③ Press -/+ button to set the cooking time.
- ④ Press Jet Start button to start cooking.



DEFROST MENU









This function allows you to quickly defrost food.

- ① Press the Defrost button.
- ② Press -/+ button to set the food category (see table below), then press the Jet Start button to confirm.
- ③ The display will show the default weight value. Press -/+ button to adjust the weight value.
- ④ Press the Jet Start button. The function will start.

Tips and suggestions:

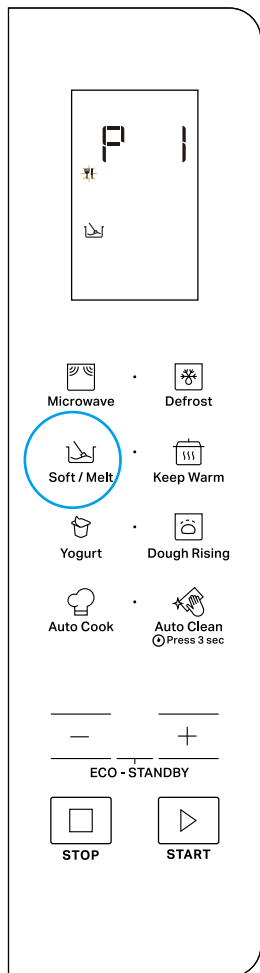
- If the food is warmer than deep-freeze temperature (-18°C), choose a lower weight than the food.
- If the food is colder than deep-freeze temperature (-18°C), choose a higher weight than the food.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Defrost Recipe Guide:

| Food Type | | Weight | Hints |
|---|----------------|----------------|---|
| P1  | Manual defrost | Set duration | Choose manual defrost to select your own defrost time. |
| P2  | Meat | 100-1500g /50g | Minced meat, cutlets, steak or roast. After cooking, it is recommended to allow meat to rest for at least 5 minutes for better results. |
| P3  | Poultry | 100-1500g /50g | Whole chicken, pieces, or fillets. After cooking, it is recommended to allow food to rest for 5-10 minutes. |
| P4  | Fish | 100-1500g /50g | Whole fish, steaks or fillets. After cooking, it is recommended to allow food to rest for at least 5 minutes for better results. |
| P5  | Vegetable | 100-1200g /50g | Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results. |
| P6  | Bread | 50-500g /50g | Frozen rolls, baguettes & croissants. Allow food to rest for 5 minutes for better results. |










SOFT AND MELT



This function allows to melt and soften butter, ice cream, chocolate, cheese, marshmallow, etc, quickly.

- ① Press the Soft / Melt button.
- ② Press -/+ button to select food category, and press Jet Start button to confirm.
- ③ Press -/+ button to set the weight value, and press Jet Start button to start the cycle.

Soft / Melt Recipe Guide:

| Food Type | | | Initial State | Weight | Hints |
|---|---------|--------------|------------------|--------------|---|
| P1  | Soften | Butter | Refrigerator | 50g-500g/50g | Place in microwave safe dish. |
| P2  | Soften | Ice cream | Frozen | 100-1000/50g | Place ice cream container on the middle of cavity. |
| P3  | Soften | Cream Cheese | Refrigerator | 50g-500g/50g | Place in microwave safe dish. |
| P4  | Melting | Butter | Refrigerator | 50g-500g/50g | Place in microwave safe dish. |
| P5  | Melting | Chocolate | Room temperature | 100-500/50g | Place in microwave safe dish. |
| P6  | Melting | Cheese | Refrigerator | 50g-500g/50g | Place in microwave safe dish. |
| P7  | Melting | Marshmallow | Room temperature | 100-250g/50g | Place in microwave safe dish. The dish should contain at least twice the volume of the marshmallows since they expand during cooking. |



KEEP WARM



This function allows to keep the cooked food warm automatically.

- ① Press the Keep Warm button.
- ② Press -/+ button to set the proper time (see below recommended time).
- ③ Press Jet Start button to start the cycle.

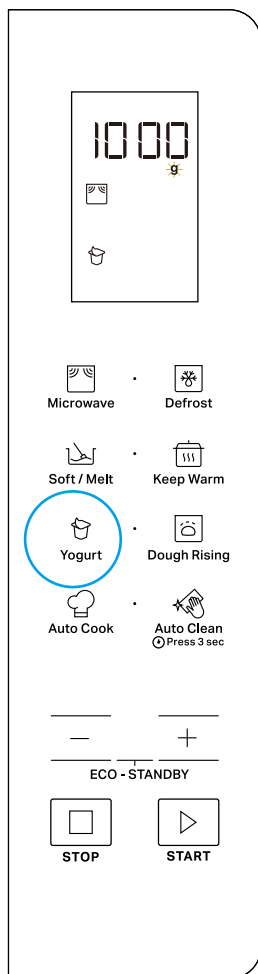
| Food Type | Weight | time |
|-----------|-----------|----------|
| Pizza | 200-400g | 30-60min |
| Rice | 300-1200g | 30-60min |

! NOTE:

The keep warm cycle is 15minutes, for best results, please select the time more than 30minutes.



YOGURT



This function allows you to obtain healthy and natural yogurt.

Preparation for Making Yogurt:

- ① Use boiled water to clean the container.
- ② Put 1000ml milk and 15g yogurt into container, then add 50g sugar and mix well. Cover the container with plastic wrap.

Start to Make Yogurt:

- ① Press the Yogurt button.
- ② Put prepared food on the middle of the cavity.
- ③ Press the Jet Start button to start.



NOTE:

Please do not open the door during the counting down.



Tips and suggestions:

- It needs 5h15min for this recipe.
- Adding 15g yogurt to milk to ferment yogurt would obtain a better result.
- Putting the yogurt in 4°C refrigerator for 12h after the cooking cycle would obtain a better result.
- You can add fruits, vegetables, juices, etc. to yogurt to make your desired food.



This function allows to let the dough rise automatically.

Prepare the Dough:

- ① Pour warm water (at 37°C) directly into the mixing bowl and dissolve the yeast into the water.
- ② Add flour, oil and salt to the water. Knead well with the dough hooks until a dough is formed (takes about 5 minutes).

! NOTE:

For better result, use the following ingredients proportion: 6g yeast, 200ml water, 2ml salt, 2tablespoon oil and 300g flour.

Make Dough Rise:

- ① Press the Dough Rising button.
- ② Add 200ml water into a container, and put the container on the middle of cavity.
- ③ Press Jet Start button.
- ④ When the oven prompts, remove the container, put the prepared dough into the cavity.
- ⑤ Press the Jet Start button again, the dough rising cycle will start.

i Tips and suggestions:

- The weight range of dough should be 250-500g.
- Don't open the door during the dough rising cycle counting down.
- The whole dough rising cycle takes about 45mins.
- Don't let salt touch yeast directly when make the dough.
- The volume of the container should be at least 3 times of the dough.
- Prepare the dough for pizza, bread, etc. as you like.



AUTO COOK MENU





A selection of automatic recipes with preset values to offer optimal cooking results.

- ① Press the Auto Cook button.
- ② Press -/+ button to select the desired recipe (see the table below).
- ③ Press the Jet Start button to confirm the recipe and press the -/+ button to select the weight when the recipe allows it.
- ④ Press the Jet Start button. The function will start.




! NOTE:

According to the selected recipe, after a certain time, the display could ask you to add or turn or stir the food. See "Add/Stir/Turn food" chapter on page 8.




Auto cook Recipe Guide:

| Food Type | Initial State | Weight | Ingredients | Procedure |
|--|------------------------|------------------|---|--|
| P1  | Bolognese meat | 1 recipe (700g) | 300g beef minced meat 340g tomato sauce 4 tablespoons olive oil ½ teaspoon dried basil 1 bouillon tablets a pinch of salt | In a pyrex casserole dish with lid, dissolve the bouillon tablets in olive oil to form a mixture. Add the remaining ingredients and mix well. Cover the dish with the lid. Press the Auto Cook button once to select desired recipe, then press the Jet Start button. When prompted remove the dish from the microwave and stir well, then place it back into the microwave oven. Press Jet Start button to continue the cooking cycle. |
| | Meat cake | 1 recipe (1200g) | 800g of ground beef 2 slices of bread 4 tablespoons of tomato sauce 1 beaten egg 50g grated mozzarella 1 small onion 8 chopped green olives 4 tablespoons Worcestershire sauce 2 tablespoons chopped parsley Garlic, oregano, salt and pepper for a better taste | Grind the bread, onion, garlic and parsley. Mix the meat with egg and spices. Add the mix to a greased mould, filling the edges and sides well. Spread the tomato sauce and the cheese evenly over the top and cover with film. Press the Auto Cook button repeatedly to select desired recipe, then Press Jet Start button to continue the cooking cycle. |
| P3  | Salmon with vegetables | 1 recipe (1200g) | 800g of salmon cut into slices of 3 cm 150g cherry tomatoes, halved 100g broccoli 100g cauliflower 20g leek 2 tablespoons extra virgin olive oil Juice of 1 lemon Salt and pepper | In a dish suitable for microwaves, season the salmon and vegetables with salt, pepper, olive oil and lemon. Cover the dish, leaving a vent to allow steam to escape. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the cover carefully in order to allow the steam to escape from the dish. |

Auto cook Recipe Guide:

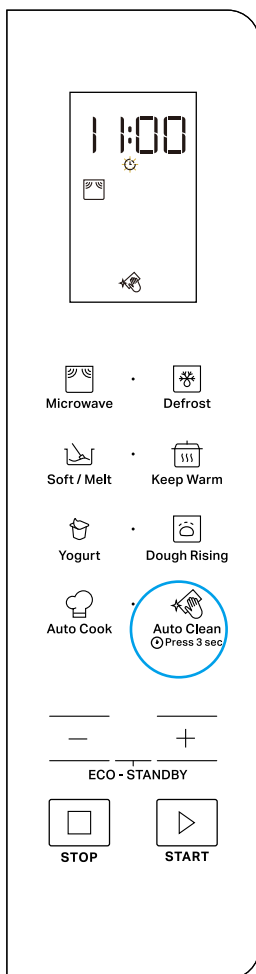
| Food Type | Initial State | Weight | Ingredients | Procedure |
|---|---------------|-----------------|---|--|
| P4  Vegetables soup | Room temp. | 1 recipe (700g) | 200g potatoes cut into cubes 100g broccoli 1 ripe tomato, diced 200 ml of water Salt, pepper and grated parmesan cheese | In a dish suitable for microwaves, mix all ingredients together, excluding the cheese. Cover the dish, leaving a vent to allow steam to escape. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, beat all ingredients in a blender and serve while still hot with parmesan cheese on top. In a dish suitable for microwaves, add all ingredients and mix well. Close it and move it into microwave oven. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the dish using heat resistant gloves, being careful of the steam. Remove garlic before serving (if desired). |
| P5  Vegetables | Room temp. | 1 recipe (450g) | 350g of your favorite vegetable, cut into small cubes 100ml water at room temperature 1 tablespoon olive oil 1 teaspoon salt garlic cut in half | Wash and dry the potatoes, pierce them with a fork. Place the potatoes in a dish suitable for microwaves. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. When prompted by the user interface, turn over the potatoes - being careful as the potatoes will be hot. At the end of the cooking cycle, allow the potatoes to cool down, then cut them into half and remove the potato from the skin - set the skin aside for later. Knead the potato to form a puree, and mix with the remaining ingredients. Fill the potato skins with the mixture, sprinkle the top with cheese and place in the microwave oven and choose 800W for 2 minutes to melt. |
| P6  Baked potatoes | Room temp. | 1 recipe (650g) | 2 medium sized potatoes 4 tablespoon butter 100g grated cheese of your choice Salt, pepper and cheese to sprinkle | |

Auto cook Recipe Guide:

| Food Type | Initial State | Weight | Ingredients | Procedure |
|---|-----------------|-------------|---|---|
| P7  | Rice | Room temp. | 1 cup parboiled white rice (180g) 3 cups of water (540ml) at room temperature 1 teaspoon salt 1 tablespoon olive oil | In a dish suitable for microwaves with high edges (approx. 10cm), combine all ingredients. Place the dish uncovered in the microwave oven. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the container from the microwave oven using heat resistant gloves. If there is water remaining in the dish, mix vigorously, then leave uncovered for 2min before serving. |
| P8  | Popcorn | Room temp. | This function is suitable for the preparation of 100g pop corn bag. | Place the package of popcorn in the center of the cavity. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. |
| P9  | Scrambled eggs | Fresh (raw) | 15ml water for 1 egg | Beat the egg(s) and add the right amount of water, mix well, cover the measuring cup with plastic wrap. |
| P10  | Hot fudge sauce | Fresh (raw) | 50g butter 100g dark chocolate 100g sugar 1 tablespoon cocoa powder 80ml cream 1 teaspoon vanilla extract | Combine 50g butter and 100g chopped dark chocolate into a microwave-safe bowl. Select cooking program and follow prompts. At the prompt, add 100g caster sugar, 1 tablespoon cocoa powder, 80ml cream and 1 teaspoon vanilla extract and mix well. Return to microwave oven and press start to continue cooking. Carefully remove sauce from microwave and stir well, stand for 2 minutes. Serve with ice cream or your favourite dessert. |



AUTO CLEAN



This automatic cleaning cycle will help you to clean the microwave oven cavity and to remove unpleasant odors.

Before starting the cycle:

- ① Put 250ml water into a container (see our recommendations in the below section "Tips and suggestions").
- ② Place the container directly on the middle of the cavity.

To Start The Cycle:

- ① Press the Auto Clean button, the cleaning cycle duration will be visible on the display.
- ② Press the Jet Start button to start the function.

When The Cycle Is Finished:

- ① Press the Stop button.
- ② Remove the container.
- ③ Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

Tips and suggestions:

- For a better cleaning result, it is recommended to use a container with a diameter of 17-20cm, and a height lower than 6.5cm.
- It is recommended to use a light plastic container, suitable for the microwave.
- As the container will be hot after the cleaning cycle is completed, it is recommended to use a heat resistant glove when removing the container from the microwave.
- For a better cleaning effect and removal of unpleasant odors, add some lemon juice to the water.

In accordance with IEC 60705:2010-04 and IEC 60350-1:2011-12

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this microwave oven:

| Test | Amount | Power level | Approx. time |
|-------------------------------|--------|-------------|--------------|
| Egg custard (12.3.1) | 750g | 800W | 10-11 mins |
| Sponge cake (12.3.2) | 475 g | 800W | 7-8 mins |
| Meat loaf (12.3.3) | 900 g | 800W | 12-13 mins |
| Minced meat defrost (13.3) | 500 g | 160W | 12-14 mins |

Technical Specification

| | |
|--------------------------|-----------------|
| Data Description | MWHF 201 |
| Supply Voltage | 220-230V~50 Hz |
| Rated Input Power | 1350W |
| Oven Fuse | 10A |
| UK Plug Fuse | 10A |
| Outer dimensions (HxWxD) | 303 x 473 x 384 |
| Inner dimensions (HxWxD) | 217 x 291 x 321 |

GUARANTEE

**12 months Standard Guarantee
Enhanced to 2 years upon product registration**

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

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

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

This Guarantee is subject to the following conditions:

- Documentary proof of original purchase date is provided.
- Cosmetic damage must be reported within 14 days from the date of purchase.
- The product has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The product is used only on the electricity supply printed on the rating plate.
- The product has been used for normal domestic purposes only.
- The product has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any product that is replaced become our property.
- The product is used in the United Kingdom or Republic of Ireland.

The Guarantee does not cover:

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

After Sales Service

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

Essential Contact Information Advice Line

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

UK: 03448 240 055

Republic of Ireland 0818 904 041

www.hotpointservice.co.uk

Please note:

Our advisors will require the following information:

Model number:

Serial number:

Consumables and Accessories

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

UK: 03448 225 225

Republic of Ireland: 0818 313 413

parts.hotpoint.co.uk/shop

Recycling and Disposal Information

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

Please dispose of packaging and old products carefully.

Register your new product and receive 1 additional year FREE!

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

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could

otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the

recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.



Hotpoint

Whirlpool EMEA S.p.A.
via Carlo Pisacane n.1,
20016 Pero (MI), Italy



MWHF 201

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