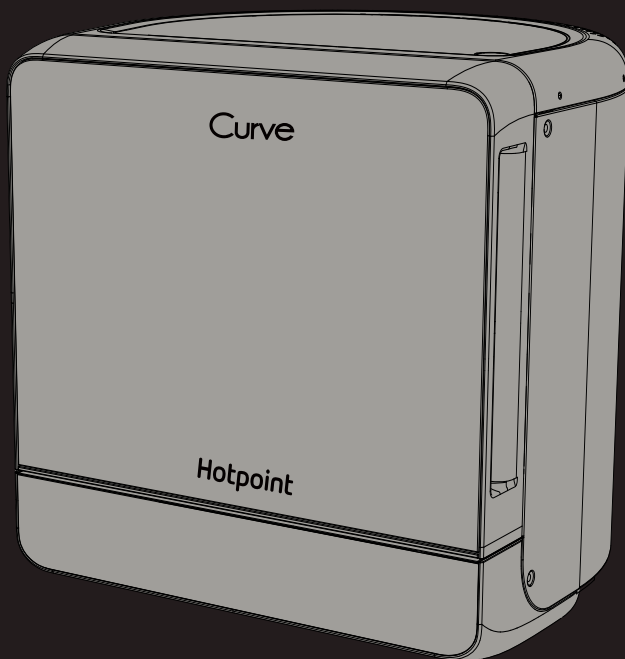





Hotpoint




EN Operating Instructions

INSTALLATION


Prior to connecting

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

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

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

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

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

AFTER CONNECTING

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

arising from the non-observance of this requirement.

- The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

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

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

for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

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

PRECAUTIONS GENERAL

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

DEEP-FRYING

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

LIQUIDS

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

ACCESSORIES GENERAL

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

Ensure that the utensils you use are oven proof and al-

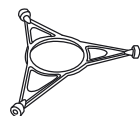
low microwaves to pass through them before cooking. When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

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

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

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

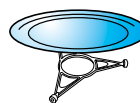
TURNTABLE SUPPORT



Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

- Fit the turntable support in the oven.

GLASS TURNTABLE



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

- Place the Glass turntable on the turntable support.

MAINTENANCE & CLEANING

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

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

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven sur-

faces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven. At regular intervals, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

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

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

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

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

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

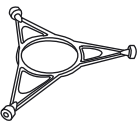
Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

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

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

The ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

Dishwasher safe:



Turntable support

Glass turntable



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

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

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

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

TROUBLE SHOOTING GUIDE

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

**Knob 1**

Select power level and function by turning the multifunction knob.

PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door.

To continue cooking:

- Close the door. The cooking is resumed from where it was paused.

If you don't want to continue cooking:

- Remove the food, turn or adjust knob to zero and close the door.

Knob 2

Turn the adjust knob clockwise to set the desired cooking time. The oven starts automatically.

KEEP WARM

How to use:

1. Place hot cooked food on the turntable, and close the door.
2. Turn function knob to Keep Warm position.
3. Turn the adjust knob to set the desired warming time. The oven starts automatically.

COOK & REHEAT WITH MICROWAVES

MICROWAVES ONLY	
POWER	SUGGESTED USE:
Max (700 W)	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
600 W	Cooking of fish, meat, vegetables, etc.
400 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles. Simmering stews, melting butter.
Deforst	Defrosting. Softening butter, cheeses.
Keep warm	To maintain food in a warm temperature once cooked.

COOKING CHART

The more food you want to cook the longer it takes. A rule of thumb is that double amount of food requires almost double the time. The lower starting temperature, the longer cook-

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Chicken (whole)	1000 G	700 W (MAX)	18 - 20 MIN.	5 - 10 MIN.	Turn the chicken midway through cooking. Check that the meatjuice is uncolored when the cooking is finished.
Chicken (fillets or pieces)	500 G		8 - 10 MIN.	5 MIN.	Check that the meatjuice is uncolored when the cooking is finished.
Bacon	150 G		3 - 4 MIN.	1 - 2 MIN.	Place on kitchen paper, on a plate, in 2 or 3 layers and cover with more kitchen paper.
Vegetables (fresh)	300 G		3 - 4 MIN.	1 - 2 MIN.	Cook covered and add 2 tbs salt.
Vegetables (frozen)	250 - 400 G		3 - 4 MIN. 5 - 6 MIN.	1 - 2 MIN.	Cook covered
Jacket potatoes	1 PC 4 PCS	600 W	4 - 6 MIN. 12 - 15 MIN.	2 MIN. 5 MIN.	Prick with fork. (1 pc = 250 g). Turn midway through cooking.
Meat (loaf)	600 - 700 G		12 - 14 MIN.	5 MIN.	
Fish (whole)	600 G		8 - 9 MIN.	4 - 5 MIN.	Score the skin and cook covered.
Fish (steaks or fillets)	400 G		5 - 6 MIN.	2 - 3 MIN.	Place with thinner parts towards the center of the plate. Cook covered.

ing time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

If you are cooking several items of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.

Some foods are covered by a skin or membrane e.g. potatoes, apples and egg yolks. These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.

Smaller pieces of food will cook faster than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

Stirring and turning of food are techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids over-cooking at the outer edges of the food.

When cooking food of uneven shape or thickness, place the thinner area of food towards the center of the dish, where it will be heated last.

Food with lot of fat and sugar will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

Always allow the food to stand for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.

DEFROSTING CHART

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

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

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

Shield areas of food with small pieces of aluminium foil if they start to become warm (e.g. chicken

legs and wing tips).

Turn large joints halfway through the defrosting process.

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

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

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

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Roast	800 - 1000 G	DEFROST	20 - 22 MIN.	10 - 15 MIN.	Turn halfway through defrosting.
Minced meat	500 G		8 - 10 MIN.	5 MIN.	Turn halfway through defrosting. Separate thawed parts.
Chops, cutlets, steaks	500 G		7 - 9 MIN.	5 - 10 MIN.	Turn halfway through defrosting.
Chicken (whole)	1200 G		25 MIN.	10 - 15 MIN.	Turn halfway through defrosting.
Chicken pieces or fillets	500 G		7 - 9 MIN.	5 - 10 MIN.	Turn / separate halfway through defrosting. Shield wingtips and legs with foil to prevent overheating.
Fish (whole)	600 G		8 - 10 MIN.	5 - 10 MIN.	Turn halfway through defrosting and shield the tail with foil to prevent overheating.
Fish (steaks or fillets)	400 G		6 - 7 MIN.	5 MIN.	Turn halfway through defrosting. Separate thawed parts.
Loaf of bread	500 G		4 - 6 MIN.	5 MIN.	Turn halfway through defrosting.
Rolls & Buns	4 PCS (150 - 200 G)		1 ½ - 2 MIN.	2 - 3 MIN.	Place in a ring pattern.
Fruit & Berries	200 G		2 - 3 MIN.	2 - 3 MIN.	Separate during defrosting.

REHEATING CHART

As in traditional cooking methods, food reheated in a microwave oven must always be heated until piping hot.

The best results are achieved if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

When reheating stews or sauces it is better to stir once to distribute the heat evenly.

Covering the food helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

When reheating frozen food portions follow the manufactures instruction on the package.

Food which cannot be stirred, like gratin is best reheated on 400–600 W.

Some minutes standing time will make sure the temperature is evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Plated meal	300 G 450 G	700 W (MAX)	3 - 5 MIN. 4 - 5 MIN.	1 - 2 MIN.	Cover the plate
Rice	2 DL 6 DL		1 - 2 MIN. 3 - 4 MIN.	1 MIN. 2 MIN.	Cover the dish
Meat balls	250 G		2 MIN.	1-2 MIN.	Heat uncovered
Beverage	2 DL		1 - 2 ½ MIN.	1 MIN.	Put a metal spoon in the cup to prevent overcooking.
Soup (clear)	2½ DL		2 - 2 ½ MIN.	1 MIN.	Reheat uncovered in a soup plate or bowl.
Milkbased soups or sauces	2 ½ DL		2 ½ - 3 MIN.	1 MIN.	Do not fill the container more than 3/4. Stir once during heating.
Hot dogs	1 PC 2 PCS	600 W	½ - 1 MIN. 1 - 1 ½ MIN.	1 MIN.	
Lasagna	500 G		5 - 6 MIN.	2 - 3 MIN.	

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Input Power	1100 W
Outer dimensions (HxWxD)	360X 392 X 350
Inner dimensions (HxWxD)	149 X 290 X 290

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.

DISPOSAL OF OLD ELECTRICAL APPLIANCES



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



Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Hotpoint

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Peterborough PE2 9JB

www.indesitcompany.com



MWH 1311 B UK