



Hotpoint

**CHEF PLUS**



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 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 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.

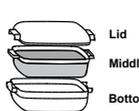
WIRE RACK



Use the high Wire Rack when cooking with Grill or Combi grill.

Use the low Wire Rack when cooking with Forced Air or Combi Air.

STEAMER



To steam cook food using the dedicated function (STEAM).

Place the food on the middle grid when cooking food as fish and vegetables. Do not use the

middle grid when cooking food as pasta, rice or beans. Always place the Steamer on the Glass Turntable.

CRISP PLATE



Place the food directly on the Crisp Plate. The Crisp Plate may be preheated before use (max. 3 min.).

Always use the Glass Turntable as support when using the Crisp Plate.

Do not place any utensils on the Crisp Plate since it will quickly become very hot and is likely to cause damage to the utensil.

CRISP HANDLE



Use the Crisp Handle to remove the hot Crisp Plate from the oven.

PLATE COVER (accessory sold separately)

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed. Use the cover for two level reheating.



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 surfaces. 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
- Wire Rack
- Crisp Handle
- Glass Turntable
- Steam Accessory

TROUBLE SHOOTING GUIDE

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

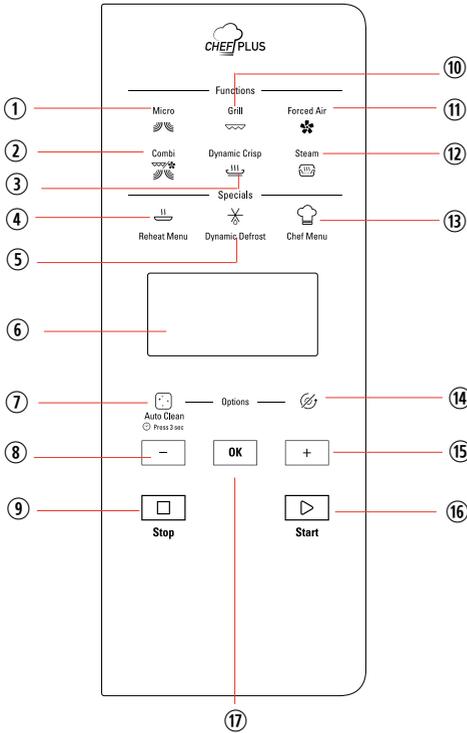
- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.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

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

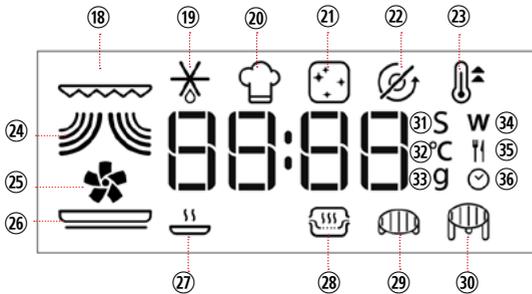
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

⚠ 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.



- ① Microwave button
- ② Combi (Combi Grill / Combi Air) button
- ③ Crisp button
- ④ Jet Reheat Menu button
- ⑤ Jet Defrost Menu button
- ⑥ Display
- ⑦ Auto clean / Clock button
- ⑧ Minus button
- ⑨ Stop button
- ⑩ Grill button
- ⑪ Forced Air button
- ⑫ Steam button
- ⑬ Chef menu button
- ⑭ Stop Turntable button
- ⑮ Plus button
- ⑯ Jet Start button
- ⑰ OK button



- ⑱ Grill icon
- ⑲ Jet Defrost Menu icon
- ⑳ Chef Menu icon
- ㉑ Auto Clean icon
- ㉒ Stop Turntable icon
- ㉓ Pre-heat icon
- ㉔ Microwave icon
- ㉕ Forced Air icon
- ㉖ Crisp icon
- ㉗ Jet Reheat Menu icon
- ㉘ Steam Menu function icon
- ㉙ Low rack icon
- ㉚ High rack icon
- ㉛ Seconds icon
- ㉜ Temperature icon
- ㉝ Weight / Portions selection
- ㉞ Microwave power (Watt)
- ㉟ Food Type selection
- ㊱ Clock setting / Time selection



STAND-BY MODE

The oven is in Stand-by mode when the clock is displayed (or, if the clock has not been set, when the display will show “:.”).



START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to “Stand-by mode”. When the safety function is active the door must be opened and closed in order to start the cooking, otherwise the display will show “door”.

door



PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, 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 ONCE. The cooking is resumed from where it was paused.

If you don't want to continue cooking you can:
Remove the food, close the door and press the Stop button.

When the cooking is finished:

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the Stop button or open the door to cancel the signal.



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:

1. Open the door.
2. Add / Stir / Turn the food (depending on the required action).

3. Close the door and restart by pressing the Jet Start button.



- If the door is not opened within 2 minutes since the request to Add food, the oven will stop and it will go in Stand-by mode.
- If the door is not opened within 2 minutes since the request to Stir or Turn the food, the oven will continue the cooking process (in this case the final results may not be the optimal ones).



CLOCK

To set the Clock of your appliance:

1. Press & hold the Auto Clean/Clock button for 3 second.
2. Press the Plus/Minus buttons to set the hours.
3. Press the OK/Jet Start. The minutes will start blinking.
4. Press the Plus/Minus buttons to set the minutes.
5. Press the OK/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; in this case, please follow the above procedure starting from step No.2.



- If the clock has not been set after plug in, the clock will shows “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 oven will exit from setting mode and the setting will be invalid, display will shows “:.”.



JET START

This function allows to start the Microwave function at maximum power (800 watt) for 30 seconds, simply pressing the Jet Start button. It is suggested for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. Press the Jet Start Button.

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

Each additional pressing will increase the cooking time of 30 seconds.

If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.



• 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, simply press the Microwave button repeatedly. To change the duration time, please press the Plus/Minus buttons, or press the Jet Start button to increase the duration time of 30 seconds.



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 235ml water into a container (see our recommendations in the below section). 
2. Place the container directly on the middle of Glass Turntable.

TO START THE CYCLE:

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

WHEN THE CYCLET IS FINISHED, a beep will signal once every 10 seconds for 10 minutes when the cleaning cycle is finished.

5. Press the Stop button or open the door to cancel the signal.
6. Remove the container.
7. Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.



• For a better cleaning result, it is recommended to use a container with a diameter of 17- 20cm, and a height that is lower than 6.5cm.

- It is recommended to use a container of light plastic material that is suitable for the microwave.
- As the container will be hot after the cleaning cycle is complete, 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.
- The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.
- If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.



STOP TURNTABLE

To get the best possible results with this particular microwave, the Glass Turntable has to rotate while cooking.

However, in case you need to use very large dishes that could not turn freely in the oven, it is possible to stop the rotation of the Glass Turntable using the Stop Turntable function,

This function works only with the following cooking functions:

- Forced Air
- Combi Grill (Microwave + Grill)
- Combi Air (Microwave + Forced Air)



MICROWAVE

Microwave function allows to quickly cook or re-heat food and beverages.

1. Press the Microwave button. The maximum power level (800 W) will be shown on the display and the watt icons starts blinking.
2. Press Plus/Minus buttons to set the power.
3. Press the OK button to confirm.
4. Press Plus/Minus buttons to set the cooking time.
5. Press the OK/Jet Start button. The function will start.

Once the cooking process has been started:

- To adjust the power: press the Microwave button then press the Plus/Minus button to adjust the value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER	SUGGESTED USE:
800 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.
650 W	Cooking of fish, meat, vegetables etc.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	Defrosting.
90 W	Softening ice cream, butter and cheeses. keep warming.



JET REHEAT MENU

This function allows you to automatically reheat your dishes.

Use this function to reheat: soup, sauce, chilled pizza, plated meal, beverage.

1. Press the Jet Reheat Menu button.
2. Press the Plus/Minus buttons to set the food class (see the below table) and press the OK button to confirm.
3. Press Plus/Minus buttons to set the food weight.
4. Press the OK/Jet Start button. The reheating cycle will start. The duration of the function will be automatically calculated on the basis of the selected food and weight.

Note: after a certain time, the display could ask you to add / stir / turn the food for a better reheat. See "Add / Stir / Turn food" chapter on page 7.



- Arrange the thicker, denser food to the center of the plate and the thinner or less dense food the outside of the plate.
- Place thin slices of meat on top of each other or interlace them.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.
- Place food onto a microwave safe and heat-proof dinner plate or dish.

	FOOD TYPE	WEIGHT	HINT
P1	 Soup	250 - 1000g	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
P2	 Sauce	250 - 1000g	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
P3	 Chilled pizza	200 - 600g	Remove the pizza from the package, arrange the pizza on a microwave safe dish. Stacking multiple pizzas is not recommended.
P4	 Dinner plate	250 - 350g	Cover the dish, leaving an air ventilation. Allow to rest for 3 minutes before serving.
P5	 Beverage	150ml - 600ml	Put a metal spoon in the cup to prevent over cooking.



JET DEFROST MENU

This function allows you to quickly defrost food automatically.

Use this function to defrost Meat, Poultry, Fish, Vegetables and Bread.

1. Press the Jet Defrost Menu button.
2. Press the Plus/Minus buttons to set the food type (see the below table) and press the OK button to confirm.

3. Press Plus/Minus buttons to set the food weight.
4. Press the OK/Jet Start button. The defrosting cycle will start. The duration of the function will be automatically calculated on the basis of the selected food and weight.

	FOOD TYPE	WEIGHT	SUGGESTED USE
P1	 Minced meat	100g - 2000g	Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results.
P2	 Poultry	100g - 2500g	Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.
P3	 Fish	100g - 1500g	Whole, steaks or fillets. When finish cooking, allow food to rest for 5 minutes for better results.
P4	 Vegetables	100g - 1500g	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.
P5	 Bread (standard)	100g - 550g	Frozen rolls, baguettes & croissants. Allow food to rest for 5 minutes for better results.
P6	 Bread Defrost* (using Crisp Plate)	50g - 500g	The exclusive Whirlpool function to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. Place the empty Crisp Plate on the Glass Turntable, close the door, then select the Bread Defrost program, set the bread weight and press the OK button. The display will show "PRE HEAT" and the oven will use Microwaves and Grill in order to preheat the Crisp Plate. When the temperature will be reached, a message ("ADD") will inform you that you can add your bread. Place your bread on the Crisp Plate, close the door and press the Jet Start button. The function will start, turn food when oven prompts.

In order to achieve the best possible results the product will ask you to turn/stir the food when needed. See "Add / Stir/ Turn food" chapter on page 7.



• Arrange the thicker, denser food to the center of the plate and the thinner or less dense food the outside of the plate. Place thin slices of meat on top of each other or interlace them.

• **For food not listed in this table and if the weight is less or more than recommended weight, you should choose manual function with lower microwave power (like microwave 160W).**

- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.
- Place food onto a microwave safe and heatproof dinner plate or dish.



GRILL

This function uses a powerful quartz grill to brown foods, creating a grill or a gratin effect.

Grill function allows to brown foods like cheese toast, hot sandwiches, potato croquettes, sausages, vegetables.

1. Press the Grill button.
2. Press Plus/Minus buttons to set the cooking time.
3. Press the OK/Jet Start button. The function will start.



• For food like cheese, toast, steaks and sausages, place food on the high Wire Rack.

- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, not to touch the ceiling beneath the grill element.



COMBI GRILL

This function combines Microwave and Grill heating, allowing you to cook gratin in less time.

1. Press the Combi button.
2. Press Plus/Minus buttons to select "1" and press the OK Button to confirm.
3. Press Plus/Minus buttons to set the Microwave power (see the table below).
4. Press the OK button to confirm.
5. Press Plus/Minus buttons to set the cooking time.
6. Press the OK/Jet Start button. The function will start.

Once the cooking process has been started:

- To adjust the power: press the Microwave button then press the Plus/Minus button to adjust the value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER LEVEL	SUGGESTED USE:	
650 W		Vegetables
500 W		Poultry
350 W		Fish
160 W		Meat
90 W		Gratined Fruit



• Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

- If you cook large gratins which require stopped turn-table rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.
- Ensure that the utensils used are microwave safe and heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, not to touch the ceiling beneath the grill element.
- If you cook large food such as poultry, please use microwave and oven safe dish, put the dish on turn-table directly.



COMBI AIR

This function combines Microwave and Forced Air cooking, allowing you to prepare oven-baked dishes in less time. Combi Air allows you to cook dishes like roast meat, poultry, jacket potatoes, precooked frozen foods, fish, cakes and pastry.

1. Press the Combi button.
2. Press Plus/Minus buttons to select "2" and press the OK Button to confirm.
3. Press Plus/Minus buttons to set the temperature and press the OK button to confirm.
4. Press the Plus/Minus buttons to set the Microwave power (see the table below) and press the OK button to confirm.
5. Press Plus/Minus buttons to set the time.
6. Press the OK/Jet Start button. The function will start.

FOOD TYPE		PARAMETERS	WEIGHT	TIME	HINTS
	Whole chicken	200°C - 350W	1200g	60min	Place the chicken on the low rack. It is recommended to put a plate under the rack to collect any food that may drip.
	Sponge cake	180°C - 90W	700g	55min	Place the microwave and oven safe dish on turntable.
	Lemon cake	160°C - 90W	800g	55min	Place the microwave and oven safe dish on turntable.



FORCED AIR

This function allows you to obtain oven-baked dishes. Using a powerful heat element and fan, the cooking cycle is just like that of a traditional oven. Use this function to cook meringues, pastry, cakes, soufflés, poultry and roast meats.

1. Press the Forced Air button.
2. Press Plus/Minus buttons to set the temperature.
3. Press the OK button to confirm.
4. Press Plus/Minus buttons to set the cooking time.
5. Press the OK/Jet Start button. The function will start. The Forced Air icon will blink as soon as the set temperature will be reached.

Once the cooking process has been started:

- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER LEVEL	SUGGESTED USE:
350 W	Poultry, Jacket potatoes, Lasagne & Fish
160 W	Roast meat & Fruit cakes
90 W	Cakes & Pastry



• Use the low Wire Rack to put food on to allow the air to circulate properly around the food.

- Ensure that the utensils used are microwave safe and ovenproof when you use this function.
- The below table shows some recipes you can prepare using the Combi Air function:

Once the cooking process has been started:

- To adjust the temperature: press the Forced Air button then press the Plus/Minus buttons to adjust value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.



• Use the low Wire Rack to put food on to allow the air to circulate properly around the food.

- Ensure that the utensils used are ovenproof when you use this function.
- You can use the Crisp Plate as a Baking Plate when you bake small items like cookies and muffins. Place the plate on the low Wire Rack.



STEAM MENU

This function allows you to obtain healthy and natural tasting dishes by cooking with steam. Use this function to steam cook food such as pasta, rice, vegetables and fish.

The provided steamer accessory must always be used with this function.

You will be asked to set the boiling time for the rice and pasta according to your food package recommendation.

To cook pasta (P1) or rice (P2):

Dedicated Accessory:  Lid  Bowl  ~~Grid~~ Steamer without grid

Food	Portions	Amount	Level
Pasta		70G	L1
		140G	L2
		210G	L3
Rice		100G	L1
		200G	L2
		300G	L3
		400G	L4

Follow the process below (Example for pasta):

A) Weigh the pasta B) Put pasta in the Bowl, add salt C) Pour water up to level indicated D) Cover with Lid and insert in the oven



Always follow Portions' quantity as in the table above.

Please use water at room temperature.

Set the function on the control panel:

1. Press the Steam Menu button.
2. Press the Plus/Minus buttons to set the food type (see the below table) and press the OK button to confirm.
3. Press Plus/Minus buttons to set the level (according to the portions table above).
4. Press the OK/Jet Start button. The function will start.

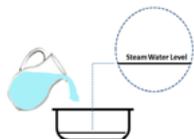
FOOD TYPE		HINT
P1	 Pasta	Preset the boiling time according to the package before cooking.
P2	 Rice	Preset the boiling time according to the package before cooking.

To cook vegetables or fish (P3-P8):

Dedicated
Accessory:



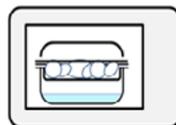
Steamer



A: Pour water up to the steam water level marked on the bowl.



B: Insert the grid and put the food in.



C: Cover with lid and insert in the oven.

D: Set the function on the control panel:

1. Press the Steam Menu button.
2. Press the Plus/Minus buttons to set the food type (see the below table) and press the OK button to confirm.
3. Press Plus/Minus buttons to set the food weight (min: 150 - max: 500g).
4. Press the OK/Jet Start button. The function will start.

	FOOD TYPE	WEIGHT	HINT
P3	Potatoes / Root vegetables	150g - 500g	Use even sizes. Cut the vegetables into even pieces. Add 100ml water at the steamer bottom.
P4	Soft Vegetables	150g - 500g	
P5	Frozen vegetables	150g - 500g	Add 100ml water at the steamer bottom.
P6	Fish fillets	150g - 500g	Distribute fillets evenly on the steam grid. Interlace thin parts. Add 100ml water at the steamer bottom. Allow to stand for 1 - 2 minutes, after cooking.
P7	Chicken fillets	150g - 500g	Add 100ml water at the steamer bottom.
P8	Fruit	150g - 500g	Add 100ml water at the steamer bottom.

- Please use water at room temperature.
- The steamer is designed to be used with microwaves only!
- Never use the steamer with any other function at all. Using the steamer in any other function may cause damage to the accessory.
- Always place the steamer on the Glass Turntable.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.



CRISP

This exclusive Whirlpool function allows for perfectly golden brown results both on the top and bottom surfaces of the food. Using both Microwave and Grill cooking, the Crisp Plate will rapidly reach the right temperature and begin to brown and crisp the food.

The following accessories are designed to be used with the Crisp function:

- the Crisp Plate
- the Crisp Handle to manage the hot Crisp Plate.

Use this function to reheat and cook pizzas, quiches, and other dough based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats etc. without adding oil (or by adding only a very limited quantity of oil).

1. Press the Crisp button.
2. Press Plus/Minus buttons to set the cooking time.
3. Press the OK/Jet Start button. The function will start.

Use only the provided Crisp Plate with this function. Other available Crisp Plates on the market will not give the correct result when using this function.



- Ensure that the Crisp Plate is correctly placed in the middle of the Glass Turntable.
- The oven and the Crisp Plate become very hot when using this function.
- Do not place the hot Crisp Plate on any surface susceptible to heat.
- Be careful, not to touch the ceiling beneath the Grill element.
- Use oven mittens or the Crisp Handle when removing the hot Crisp Plate.
- Before cooking food that does not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp Plate 2-3 minutes in advance.



CHEF MENU

A selection of automatic recipes with pre-set cooking parameters values to offer optimal cooking results.

1. Press the Chef Menu button.
2. Press and hold Plus/Minus buttons to select the food type (see the below table).
3. Press the OK button to confirm.
4. Depending on the food class, the display could ask you to set the Weight. Use the Plus/Minus buttons to set the asked values.
5. Press the OK/Jet Start button. The function will start.

The duration of the function will be automatically calculated on the basis of the selected food and weight.



- For large amounts/pieces of food like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended.
- For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.
- For details requested to add/stir/turn food, see table in page 7.

RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
①  Popcorn	Room temperature		100g	3Min.	Place bag on turntable. Only pop one bag at a time.
②  Rice Mixed	Frozen		300-650g	6-11Min.	Remove the food package, put food onto microwave safe dish, stir food when oven prompts.
③  Pasta Mixed	Frozen		250-550g	5-10Min.	Remove the fod outside package, Put food onto microwave safe dish, stir food when oven prompts
④  Mixed Vegetables	Frozen		150-600g	4-12Min.	Put food onto microwave safe dish, Add 2 tablespoons water to food. Stir food when oven prompts.
⑤  Frozen Lasagna	Frozen		300-600g	26-40Min.	Remove any aluminum foil, put food onto microwave and oven safe dish on the low rack.
⑥  Frozen Pizza	Frozen		250-750g	6-11Min.	Remove package, put food onto Crisp Plate.
⑦  Quiche	Room temperature		950g	18Min.	Prepare the ready made pastry 370g, Line the Crisp Plate with the pastry. Prick it. Put into oven and prebake. Prepare the stuffing: 4 eggs ,150ml crème fraiche, 100g diced bacon, 130g (3½dl) grated cheese (Gruyere or similar) , Black pepper and ground nutmeg for season, mix them. When oven prompts, add the stuffing, Place back into the oven and continue the cooking.
⑧  Cordon Bleu/ Chicken Cut- lets	Frozen		100-400g /100g	6-11Min.	Lightly grease the Crisp Plate. Add food when the Crisp Plate is preheated. Turn food when oven prompts.
⑨  French Fries	Frozen	√	200-400g /50g	9-11Min.	Not for the Frozen french fries with skin. Add food to Crisp Plate without oil. Put the Crisp Plate on the high rack. Stir center food to side when oven prompts.
⑩  Chicken Nug- gets	Frozen	√	200-500g /50g	8-11Min.	Add food to Crisp Plate without oil. Put Crisp Plate on the high rack.Turn when oven prompts.

RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
11  Breaded Fish	Frozen	√	250-500g /50g	8-11.in.	Add food to Crisp Plate without oil. Turn when oven prompts.
12  Potato Wedge	Room temperature	√	300-550g /50g	12-20Min.	Peel and cut potatoes. Season and lightly oil the Crisp Plate + drizzle oil on top. Stir when oven prompts.
13  Chicken Wings	Frozen	√	200-600g /50g	9-19min.	Add food to Crisp Plate without oil. Put Crisp Plate on the high rack. Turn when oven prompts.
14  Sponge Cake (Light)	Room temperature		400g	23Min.	Whisk the two eggs and 125g sugar with an electric mixer for 2-3 minutes. Melt 37g margarine and stir into the egg-sugar mixture. Mix 125g flour with 7,5g baking powder and gradually add it together with 75g of water. Place a round baking paper on the bottom of a microwave and oven-safe dish and pour in the batter. When oven pre-heating is complete, insert the dish in the microwave using the low rack.
15  Fresh Pizza	Room temperature		700g	21min	Measure 37°C 150g water directly into the mixing bowl and dissolve 15g yeast into the water. Measure 2ml salt and 2tbs oil and weigh 225g flour and add to the water. Knead well until a dough is formed (takes about 5 minutes). Cover with a towel and let rise for 30 minutes at room temperature. Knead the dough until it is set. Roll out the dough with the baking roll, put it on the lightly greased Crisp Plate and prick with fork. Spread evenly out 10ml tomato sauce on dough, then sprinkle with 60g ham and 125g cheese (and oregano) on top. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.
16  Muffins	Room temperature		350g	23min	Beat together 170g margarine and 170g sugar in an electric mixer, until it becomes soft and pale in color. Beat in 3 eggs, one at a time. Gently fold in the 225g sifted flour mixed with 7g baking powder and 0.25g salt. Weigh 28g of the mixture into paper moulds and place 11-13 pcs evenly on the Crisp Plate. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.

RECIPE	INITIAL STATE	CRISP FRY RECIPES	WEIGHT AMOUNT	DURATION	PREPARATION
 17 Biscuits	Room temperature		180g	14min	Stir cookie mix, 80g butter and 1 extra large egg in a large bowl with a wooden spoon until just combined. Use hands to fully mix to form a soft dough. Measure tablespoons of cookies dough and roll into balls(20g for each). Place onto the Crisp Plate, spacing them 5cm apart. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.
 18 Meringues	Room temperature		100g	60min	Whisk 2 eggwhites and 80g sugar. Season with vanilla and almond essence. Shape into 10-12 pieces on the Crisp Plate. When oven pre-heating is complete, insert the Crisp Plate in the microwave using the low rack.

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Input Power	1900 W
Outer dimensions (HxWxD)	310X 520 X 458
Inner dimensions (HxWxD)	222 x 336 x 331

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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