

Hotpoint

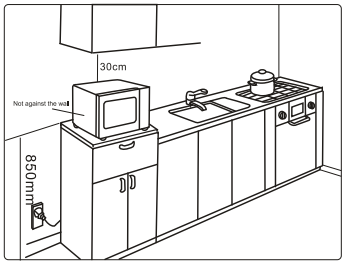
EN Operating instructions

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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.



* 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.
* 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 care 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 extension cord: If the power supply cord is too short, have a qualified 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 doubt as to whether the microwave oven is properly grounded.**

! NOTE:

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.

AFTER CONNECTING

* 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 users failure to observe these instructions.

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

Read Carefully And Keep For Future Reference

* **If material inside / outside the micro-**

wave oven should ignite 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 gives 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 elments inside the microwave oven.
* Accessible parts may become hot during use. 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.

⚠ WARNING:

* 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.

⚠ WARNING:

* 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.

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 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 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:

* **Do not remove any cover.**
* **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.**

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 microwa-

ve 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.
* 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 pan 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 carefully removing the container from the microwave oven.

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.

Ensure the Lid and the Teat is removed before heating!

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 comes 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.
* 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 or the Stop turntable function (see Large vessels).

Food Accessory		Hint
	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.
 	High Rack Low Rack	Use the High Rack when cooking with Grill Combi (Microwave + Grill) . Use the Low Rack when cooking with Forced Air or Combi (Microwave + Forced Air).
	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.

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.
* At regular intervals, especially if spill overs have occurred, remove the turntable, the Turntable Support and wipe the base of the oven clean.
* 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 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 oven is designed to operate with the turntable in place.
* Do not operate the microwave oven when the turntable has been removed for cleaning.
* 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.
* 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.

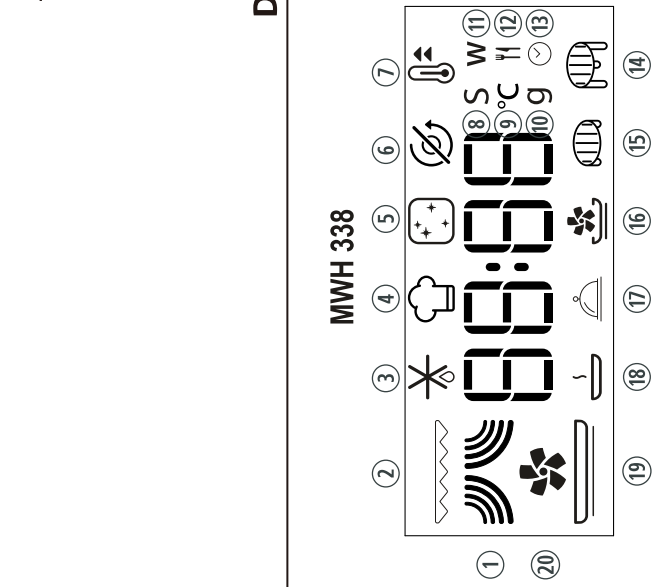
CAREFUL CLEANING:

* The Crisp Plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.
* Always let the Crisp Plate cool off before cleaning.
* Do not immerse or rinse with water while the Crisp Plate is hot. Quick cooling may damage it.
* Do not use steel-wool pads. This will scratch the surface.

DISHWASHER SAFE:

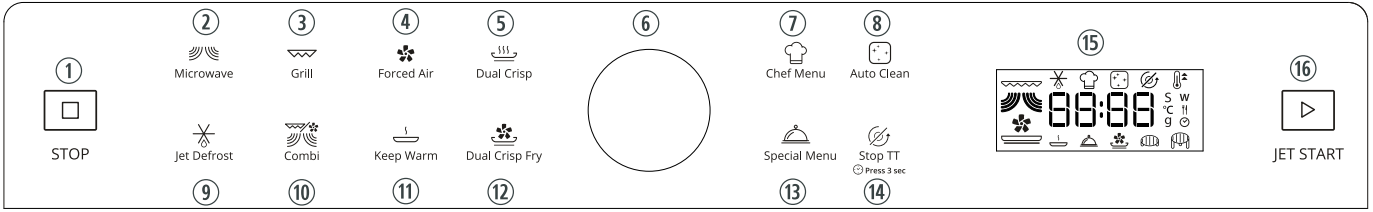
· Turntable Support
· Wire Rack
· Crisp Handle
· Glass Turntable

DISPLAY DESCRIPTION



① Microwave function
② Grill function
③ Jet Defrost function
④ Chef Menu function
⑤ Auto Clean function
⑥ Stop Turntable function
⑦ Preheat function
⑧ Seconds icon
⑨ Celsius icon
⑩ Grams icon
⑪ Watt icon
⑫ Food category selection icon

CONTROL PANEL (MWH 338)



1. **Stop button**
   Press to stop or reset any of the microwave oven functions.
2. **Microwave button**
   Use to select the Microwave function.
3. **Grill button**
   Use to select the Grill function.
4. **Forced Air button**
   Use to select Forced Air (with preheat) function.
5. **Dual Crisp button**
   Use to select Dual Crisp function.
6. **Confirmation button/ Knob**
   Use to Confirm the selection / Use to adjust the value.
7. **Chef Menu button**
   Use to access the automatic recipes.
8. **Auto Clean button**
   Use to select Auto Clean function.
9. **Jet Defrost button**
   Use to select Auto Defrost function.
10. **Combi (Microwave + Grill) / Combi (Microwave + Forced Air)**
    Use to select Combi (Microwave + Grill) function or Combi (Microwave + Forced Air) function.
11. **Keep Warm button**
    Use to select Keep Warm function.
12. **Dual Crisp Fry button**
    Use to select the Dual Crisp Fry function.
13. **Special Menu button**
    Use to access the convenient special functions.
14. **Stop Turntable button**
    * Use this function when you needed to use very large vessels that could not turn freely in the microwave oven. It works only with the following cooking functions:
    •Forced Air
    •Combi (Microwave + Forced Air)
    * Press and hold this button for 3 seconds to access the clock setting mode.
15. **Display**
    The display will show the operation information.
16. **Jet Start button**
    Use to select Microwave function with Max. power rapidly.

STAND-BY MODE

* If the user does not interact with the product for 15 minutes, the microwave oven enters Stand-by mode. Press any button to exit.

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 opened and closed in order to start the cooking, otherwise the display will show:



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:
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 , this is normal behaviour intended for cooling the product.
Depending on the product, any or all of the following may continue during this cooling cycle: fan, internal lamp, turntable rotation.
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

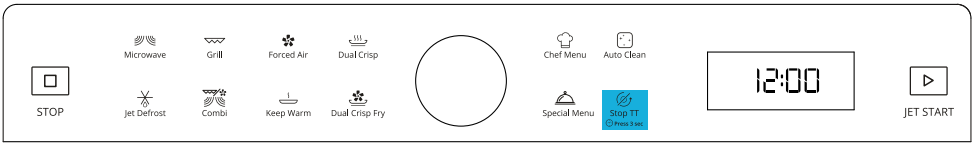
Depending on the selected function, it could be needed to add / stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.
When required, you should:
* Open the door.
* Add or Stir or Turn the food (depending on the required action).
* 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 since the request to Add some food, the oven will go in Stand-by.

STOP TURNTABLE

To get the best possible results, the Glass Turntable has to rotate while cooking.
Anyhow, in case you need to use very large vessels 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 (Microwave + Forced Air)

CLOCK



The first time the appliance is plugged in (or after a power failure), or press and hold the Stop TT button for 3 seconds, the product will enter the clock setting mode.

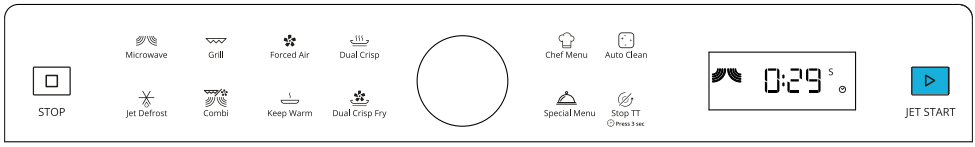
1. Rotate the Knob to set the hours.
2. Press the Jet Start / OK button. The minute numbers will start blinking.
3. Rotate the Knob to set the minutes.
4. Press the Jet Start / OK button. The clock is set.

Tips and suggestions:

- 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 show “12:00”.

JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.



① Press the Jet Start button.

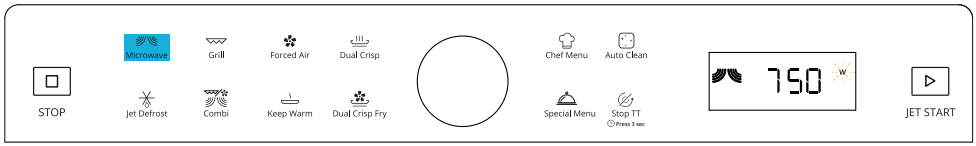
- Pressing the Jet Start button the Microwave function will start at maximum power for 30 seconds, and each additional pressure of the Jet Start button will increase the cooking time of 30 seconds.
- After the function has started, you can also rotate the Knob to increase or decrease the cooking time.

Tips and suggestions:

- With the oven in Stand-by mode, it is possible to use the Jet Start function also rotating the Knob to set the Jet Start duration, and pressing the Confirmation button to start the function.

MICROWAVE

Microwave function allows to quickly cook or reheat food and beverages.



1. Press the Microwave button. 750W will be shown on the display and the watt icon starts blinking.
2. Rotate the Knob to adjust the power value, then press Confirmation button.
3. The display will show the default cooking time (30 seconds). Rotate the Knob to adjust the cooking time.
4. Press Confirmation button / Jet Start button to start the cooking cycle.

Tips and suggestions:

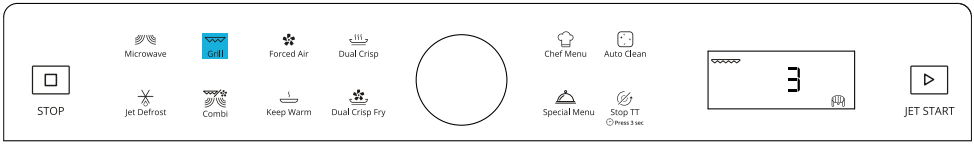
- To use the Microwave function at maximum power, your product is provided with the Jet Start function. You can easily start the Microwave function at maximum power by simply pressing the Jet Start button. Each additional touch of the Jet Start button will increase the duration of the function of 30 seconds. For more details, please see the Jet Start function on page 11.
- 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 rotate the knob, or press Jet Start button to increase the duration time of 30 seconds.

POWER	SUGGESTED USE
900 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.
750 W	Cooking of fish, meat, vegetables etc.
650 W	Cooking dishes, not possible to stir.
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.

GRILL

This function uses a powerful metal tube 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.

Dedicated accessory:  High Rack



1. Press the Grill button.
2. Rotate the Knob to select the power level (see the table below) and press the Confirmation button to confirm.
3. Rotate the Knob to set the cooking time and press the Confirmation button / Jet Statr button to start the cooking cycle.

	POWER LEVEL
1	Low
2	Medium
3	High

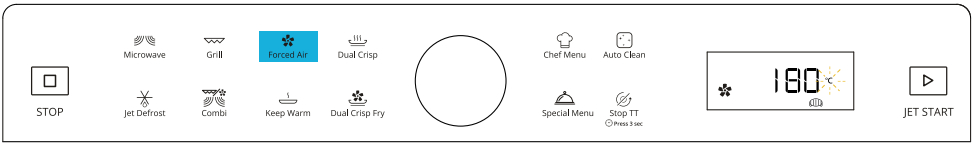
Tips and suggestions:

- For food like cheese, toast, steaks and sausages, place food on the High 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.
- It is possible to change the duration time even after the cooking process has been already started.
- To change the duration time, please rotate the Knob, or press the Jet Start button to increase the duration time of 30 seconds.

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.
It is possible to use the Forced Air function with a Preheat phase. The Preheat phase use both the fan and the Grill to quickly preheat the oven before you start cooking, to achieve the best possible cooking results.

Dedicated accessories:  Low Rack



1. Press the Forced Air button and enter into the preheat stage.
2. Rotate the Knob to set the preheat temperature, press the Confirmation button to confirm. When the temperature has been reached, a beep will signal and ask to add food for next cooking cycle.
3. After adding the food, rotate the Knob to set the time.
4. Press the Confirmation button/ Jet Start button to start the cooking cycle. .

NOTE:

Once the cooking process has been started:

- To increase or decrease the cooking time: Rotate the Knob, or press Jet Start button to increase the cooking time of 30 seconds.

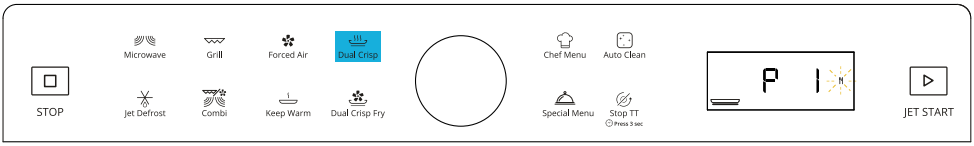
Tips and suggestions:

- Use the Low Rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are oven proof 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 Rack.

DUAL 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 must be used with the Dual 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).

Dedicated accessories:  Crisp Plate  Crisp Handle



For Dual Crisp function:

1. Press the Dual Crisp button, press the Confirmation button to confirm.
2. Rotate the Knob to set the cooking time.
3. Press the Confirmation button / Jet start button to start the cooking cycle.

For Dual Crisp Bread Defrost:

1. Press the Dual Crisp button.
2. Rotate the Knob to select P2 for Dual Crisp Bread Defrost function and press Confirmation button to confirm.
3. Rotate the Knob to adjust the weight.
4. Press the Confirmation button / Jet Start button to start the cooking cycle.

NOTE:

Please use the dedicated Crisp Plate. Other Crisp Plates on the market will not give the correct result when using this function.

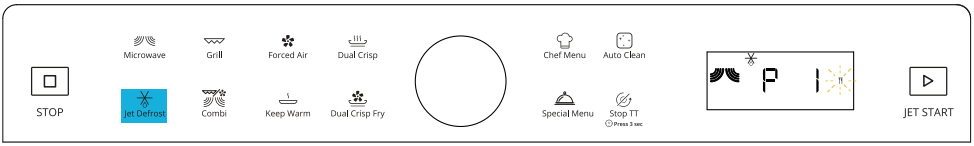
Tips and suggestions:

- 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 preheat the Crisp plate 2-3 minutes in advance.

FOOD CATEGORY		COOKING METHOD	WEIGHT OR TIME	HINT
P1	Manual Dual Crisp	Dual Crisp	Set duration	Reheat and cook desired food like pizza, quiches and other dough based food.
P2	Dual Crisp Bread defrost	Dual Crisp	50 - 500g	Defrost and heat frozen Rolls, Baguettes & Croissants. The oven will automatically select cooking method, time and power needed.

JET DEFROST

This function allows you to quickly defrost food automatically.
Use this function to defrost Meat, Poultry, Fish, Vegetables or Bread.



1. Press the Jet Defrost button.
2. Rotate the Knob to select the food category (See the table below).
3. Press the Confirmation button to confirm, and rotate the Knob to adjust the weight value.
4. Press the Confirmation button / Jet Start button to start the cooking cycle.

Tips and suggestions:

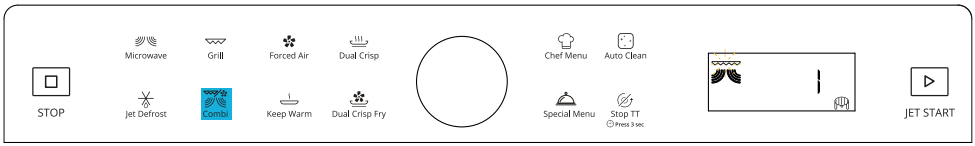
- For best result we recommend to defrost directly on the Glass Turntable. If needed, it is possible to use a container of light plastic suitable for microwave.
- Boiled food, stews and meat sauces defrost is better if stirred during defrosting time.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- Turn/Stir large portions of food halfway through the defrosting process.

FOOD CLASSES		WEIGHT	HINT
P1	Meat	100 - 2000g	Minced meat, cutlets, steaks or roasts. After cooking, please wait for 5mins at least for better performance.
P2	Chicken	100 - 2000g	Chicken whole, pieces or fillets. After cooking, please wait for 5-10mins.
P3	Fish	100 - 1500g	Fish whole, pieces or fillets. After cooking, please wait for 5mins.
P4	Vegetable	100 - 1500g	Mixed vegetable, cauliflower, carrots. After cooking, please wait for 5mins.
P5	Bread	50-600g	Frozen rolls, baguettes & croissants. After cooking, please wait for 3mins.

COMBI (MICROWAVE + GRILL)

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

Dedicated accessory:  High Rack



1. Press the Combi button.
2. The display will show:" 1 ", press the Confirmation button to enter into Combi grill setting mode.
3. Rotate the Knob to adjust the power value (see the table below) and press the Confirmation button to confirm.
4. Rotate the Knob to set the cooking time.
5. Press the Confirmation button / Jet Start button to start the cooking cycle.

POWER LEVEL	SUGGESTED USE
650 W	Vegetables
500 W	Lasagne
350 W	Poultry & Fish
160 W	Meat
90 W	Gratined fruit

NOTE:

Once the cooking process has been started:
to increase or decrease the cooking time: rotate the Knob, or press Jet Start button to increase the duration time of 30 seconds.

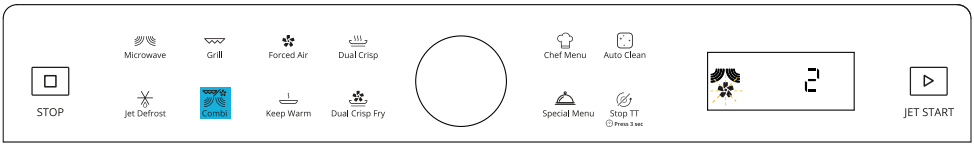
Tips and suggestions:

- 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 turntable 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 and oven 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.

COMBI (MICROWAVE + FORCED AIR)

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

Dedicated accessory:  Low Rack



1. Press the Combi button.
2. Rotate the Knob to see number "2" and press the Confirmation button to enter into Combi Forced Air setting mode.
3. Rotate the Knob to set the temperature and press the Confirmation button to confirm.
4. Rotate the Knob to adjust the power value (see the table below) and press the Confirmation button to confirm.
5. Rotate the Knob to set the time.
6. Press the Confirmation button / Jet Start button to start the cooking cycle.

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

NOTE:

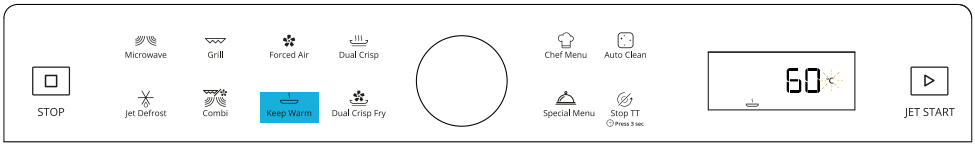
Once the cooking process has been started:
to increase or decrease the cooking time: rotate the Knob, or press Jet Start button to increase the duration time of 30 seconds.

Tips and suggestions:

- Use the Low Rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are microwave safe and oven proof when you use this function.

KEEP WARM

This function will allow to keep warm the fresh cooked food.



① Press the Keep Warm button.

② Rotate the Knob to adjust the temperature range from 60 ℃ to 80 ℃, and press the Confirmation button to confirm (please see the table below for recommended recipes).

③ The cooking cycle will start with 30mins count down and press the Confirmation button / Jet Start button to start the cooking cycle.

! NOTE:

Once the keep warm process has been started:

* Open the door to pause the keep warm cycle, and close the door to continue the cycle with remaining time.
* Press the Stop button to stop the whole keep warm cycle.

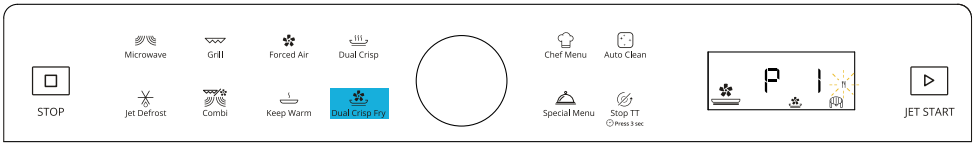
FOOD CATEGORY	WEIGHT	TEMP	TIME	CONTAINER
Pizza	300 - 800g	80 ℃	30 min	Crisp Plate
Roasted meat	800 - 1500g	80 ℃	30 min	Oven proof dish
Bread	100 - 500g	60 ℃	30 min	Crisp Plate
Muffin	336g(28g*12pcs)	60 ℃	30 min	Crisp Plate
Plates	220-620g	70 ℃	30 min	Oven proof dish
Ceramic dishes	250-850g	70 ℃	30 min	Oven proof dish

DUAL CRISP FRY

This function allows for perfectly crispy results both on the top and bottom surfaces, keeps tender of inner parts of the food. Using Microwave, Grill and FC cooking, meanwhile, please always place the Crisp Plate on the high rack.
The following accessories must be used with this function:

* the Crisp Plate
* the Crisp Handle to manage the hot crisp plate
* the High Rack

Dedicated accessories:  Crisp Plate  Crisp Handle  High Rack



Place the empty Crisp Plate on the High Rack in the oven.

1. Press the Dual Crisp Fry button.
2. Rotate the Knob select the food category and press the Confirmation button to confirm.
3. Rotate the Knob to adjust the weight.
4. Press the Confirmation button/ Jet Start button to start the cooking cycle.

Tips and suggestions:

- Ensure that the Crisp Plate is correctly placed on the High Rack in the oven.
- The High Rack and the Crisp Plate will become very hot when using this function.
- Do not place the hot Crisp Plate on any surface susceptible to heat.
- Use oven mittens or the Crisp Handle when removing the hot Crisp Plate.
- Only use the dedicated Crisp Plate with this function. Other Crisp Plates on the market will not give the correct result when using this function.
- For details requested to add / stir / turn food, see table in page 9.

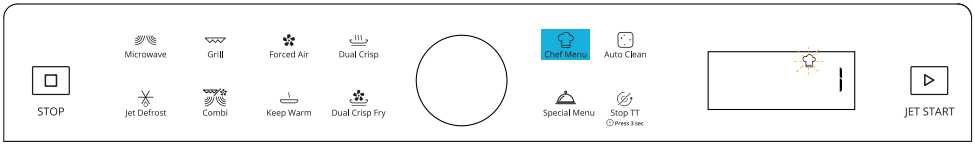
DUAL CRISP FRY

Food Category Guide:

FOOD CATEGORY		WEIGHT	HINT
P1	 French fries	300-600g	Lightly grease the Crisp Plate. Sprinkle with salt before cooking. Turn when oven prompts.
P2	 Chicken nuggets	200-600g	Lightly grease the Crisp Plate. Turn when oven prompts.
P3	 Breaded fish	250-600g	Lightly grease the Crisp Plate. Turn food when oven prompts.
P4	 Chicken wings	200-600g	Season the chicken wings. Grease the Crisp Plate. Turn when oven prompts.
P5	 Potato wedges	300-800g	Peel and cut potatoes. Season and lightly oil the Crisp Plate and drizzle oil on top. Stir when oven prompts.
P6	 Falafel	4 servings	Mix the chickpeas with parsley, salt, pepper, ground cumin and coriander seeds, let it rest in the fridge for about 30 mins, mix the flour with some fresh water to create a compound similar to a batter, form the burgers and dip them first in the flour batter, then in the breadcrumbs lay it on the Crisp Plate previously sprinkled with extra virgin olive oil (2 tablespoons).
P7	 Spicy Breaded Cod	4 servings	In a bowl, mix breadcrumbs, paprika, garlic powder, turmeric, salt and pepper with the albumen, cover the fillets of cod with the seasoned breadcrumbs and press them with your hands, arrange the fillets on the Crisp Plate.

CHEF MENU

Chef Menu is a simple and intuitive guide, offering automatic recipes that guarantee perfect results every time.
Use this menu to prepare the dishes listed in the following tables. Simply select a recipe and follow the instructions on the display: Chef Menu will automatically adjust the cooking parameters to get the best results.



1. Press the Chef Menu button.
2. Rotate the Knob to select the food category (see the table below).
3. Press the Confirmation button / Jet Start button to confirm.
4. Rotate the knob to select the recipe and press the confirmation button to confirm.
5. Rotate the Knob to adjust the weight value and press the Confirmation button / Jet Start button to start the cooking cycle.

Tips and suggestions:

- 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.
- For details requested to add / stir / turn food, see table in page 9.
- For the steam recipes in the chef menu, please use the single steam(cover, lower grid and bottom) . For the rice, pasta, spelt and quinoa (please use steamer) only with cover and bottom).

ACCESSORIES

 Microwave Proof Dish	 Microwave and Oven Proof Dish	 Crisp Plate & Crisp Handle	 Low Rack	 High Rack

CHEF MENU

FOOD RECIPES		AMOUMT	COOKING DURATION	ACCESSORIES	PREPARATION
1-VEGETABLES					
P1	 Stuffed Potato	200g-1000g	5.5-21.5min		Cut the potatoes into halve, along the longer side. Add cheese on the potato surface when oven prompts.
P2	 Potatoes	200g-1000g	5.5-17.5min		Suitable for potatoes: 200-300g each. Wash and pierce. Turn when oven prompts.
P3	 Tomatoes	300g-800g	11-15min		Cut in halves, season and sprinkle cheese on top.
2-CHICKEN					
P1	 Chicken Fillets	200g-1000g	13.1-32.6min		Lightly grease the Crisp Plate. Season and add fillets when Crisp Plate is preheated. Turn food when oven prompts.
P2	 Chicken Legs	400g-1000g	15-28.6min		Season the chicken legs. Grease the Crisp Plate. Add legs when Crisp Plate is preheated, turn when oven prompts.
P3	 Crisp thin breaded chicken	4 servings	14min		Prepare 4 chicken breast (100g for each), 100g breadcrumbs, 20g flour, 1 egg, 3 tablespoons of extra Virgin olive oil, salt and pepper. Dip the chicken in the flour covering both sides breast, soak the floured breasts in the egg and then cover them with breadcrumbs, lay the breasts on the Crisp Plate.
P4	 Scrambled eggs	1-4pcs	1-5min		Microwave safe dish Unshelled the egg, prick the egg yolk by using the toothpick.
3-MEAT					
P1	 Beef	800g-1500g	24-40min		Season the roast and place in cold oven, turn the roast when oven prompts.


Microwave Proof Dish


Microwave and Oven Proof Dish


Crisp Plate & Crisp Handle


Low Rack


High Rack

CHEF MENU

FOOD RECIPES		AMOUMT	COOKING DURATION	ACCESSORIES	PREPARATION
3-MEAT					
P2	 Lamb	1000g-1500g	31-39min		Season the roast and place in cold oven. Turn the roast when oven prompts.
P3	 Entrecote	150g-600g	15-24min		Season the Entrecote, turn when oven prompts.
P4	 Bacon	50g-150g	3.5-7min		Add meat when Crisp Plate is preheated and turn when oven prompts.
P5	 Meat balls	200-400g	12-18min		Microwave-oven safe dish low rack use the fresh meat balls from market or made by your favourite recipes, 15g for each, turn when oven prompts.
4-FISH/SEA FOOD					
P1	 Frozen coated fillets	200g-600g	12-22min		Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when oven prompts.
P2	 Breaded Shrimps	200g-600g	9.5-21.1min		Use king size shrimps, breaded. Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when oven prompts.
5-PIZZA / QUICHE					
P1	 Home made pizza	850g	17min		Prepare a dough based on 150ml water, 15g fresh yeast, 200-225g flour, salt and oil. Let rise. Roll it out on greased Crisp Plate and prick it. Add topping like tomatoes, mozzarella cheese and ham.
P2	 Quiche Lorraine	900g	19min		Prepare the pastry (250g flour, 150g butter + 2½ tblsp water) or use ready made pastry. (400-450g) Line the Crisp Plate with the pastry. Mix 100g of bacon, 130g cheese and 4 eggs and 150ml yogurt. Season with black pepper and nutmeg.
P3	 Pan Style pizza	300g-700g	9-13.1min		Remove package.


Microwave Proof Dish


Microwave and Oven Proof Dish


Crisp Plate & Crisp Handle


Low Rack


High Rack

CHEF MENU

	FOOD RECIPES	AMOUMT	COOKING DURATION	ACCESSORIES	PREPARATION
5-PIZZA / QUICHE					
P4	Thin pizza	250g-400g	9-12min		Remove package.
P5	Fresh pizza	900g	16.5min		Prepare a dough based on 150ml water, 15g fresh yeast, 200-225g flour , salt and oil. Let rise. Roll it out on greased Crisp Plate and prick it. Add topping like tomatoes, mozzarella cheese and ham. When oven preheating is completed, insert the Crisp Plate in the microwave using the low rack
6-PASTA/ LASAGNA					
P1	Fresh lasagna	1200g	27min		Melting 50g butter in the pan, mix in 900ml milk, 50g flour, nut met and salt, use middle power to cook the mixture while keep stir; stop when the bechamel become thick. Prepare 400g minced beef, 40g chopped onions, 100g diced carrots, 40g chopped celery, 30g tomato concentrate, 40g water, 4 tablespoons extra virgin olive oil, 80g grated Parmigiano Reggiano cheese, salt and pepper together. Put one sheet of Lasagna pastry on the bottom of the container, cover with 100g bechamel, then 200g beef mixture. Repeat three times. Cover with 100g bechamel on the top layer of Lasagna pastry and 100g mozzarella cheese or Prepare your favorite recipe.
P2	Frozen lasagna	300g - 1000g	18-33min		Remove any aluminium foil.
7-DESSERTS/ PASTRIES					
P1	Home Made Fruit Pie	1200g	28min		Make a pastry of 180g flour, 125g butter and 1 egg. (or use ready made pastry) Line the Crisp Plate with the pastry, prick it and fill with 700-800g sliced apples mixed with sugar and cinnamon.
P2	Scones	560g	14min		Mix well 275 to 300g strong flour, 10g baking powder, 4g salt, 50g melted margarine, 200ml milk, shape into one piece which diameter is 20cm on greased Crisp Plate.


Microwave Proof Dish


Microwave and Oven Proof Dish


Crisp Plate & Crisp Handle


Low Rack


High Rack

CHEF MENU

FOOD RECIPES		AMOUMT	COOKING DURATION	ACCESSORIES	PREPARATION
7-DESSERTS/ PASTRIES					
P3	Cake	600g	9.5min		Mix well 170g flour, 10g baking powder, 170g sugar, 50g melted margarine, 100ml milk, pour into greased with breadcrumbs Crisp Plate.
P4	Nuts roasted	50g-200g	2-4min		Add nuts when the Crisp Plate is preheated. Stir when oven prompts.
P5	Sponge cake(-light)	900g	45min		Mix well 250g flour, 15g baking powder, 250g sugar, 75g melted margarine, 150ml cold water, 185g eggs(without shell), pour into container with baking sheet.
P6	Muffins	350g	22min		Beat together 170g margarine and 170g sugar,until it becomes soft and pale in color. Beat in the 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 them evenly on the baking plate. When oven preheating is completed, insert the Crisp Plate in the microwave using the low rack
P7	Biscuits	250g	17.5min		Mix together 250g flour, 100g sugar and 1.5g salt. Rub in the 125g margarine. Beat 1 egg and add to the mixture. Mix all ingredients, weight 20g for each, rub into a ball, then use fork to cross press the ball two times. When oven preheating is completed, insert the microwave and oven proof dish in the microwave using the low rack
P8	Meringues	100g	38.5min		Whisk 2 eggwhites and 80g sugar. Season with vanilla and almond essence. Shape into 10-12 pieces on the Crisp Plate. When oven preheating is complete, insert the microwave and oven proof dish in the microwave using the low rack.
P9	Yogurt	600g (150g*4)	6hrs		Put 62g yogurt in 4 ceramic cups(15.5g for each), add 125ml milk in each cup use long life milk, at room temperature, fat 3.5%, cover the bowl with microwave cling film and place them in a circle on the turntable.


Microwave Proof Dish


Microwave and Oven Proof Dish

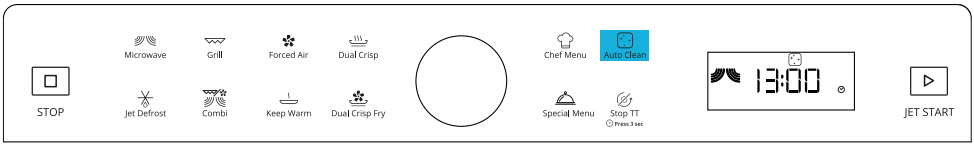

Crisp Plate & Crisp Handle


Low Rack


High Rack

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 room temperature water into microwave safe container(see our recommendations in the below section "Tips and suggestions").
2. Place the container directly on the glass turntable .

TO START THE CYCLE:

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

WHEN THE CYCLE IS FINISHED:

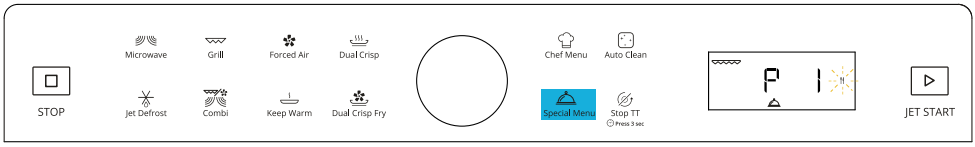
1. Press the Stop button.
2. Remove the container.
3. Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

Tips and suggestions:

- For a better cleaning result, it is recommended to use a container with a diameter of 17-20cm, and a height that is lower than 6.5cm. For the models that have steamer as accessory, just use the steamer bottom to start this function.
- 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.

SPECIAL MENU

The Special menu is a convenient button that contains different functions that support the cooking process. Allowing you to make the dough rise, soften and melt butter, ice cream, cream cheese, etc.



1. Press the Special Menu button.
2. Rotate the Knob to select the food category (see the table below), and press the Confirmation button to confirm.
3. Rotate the Knob to adjust the weight.
4. Press the Confirmation button / Jet Start button to start the cooking cycle.

FOOD RECIPES	METHOD	WEIGHT	HINTS
P1 Dough rising	Dough rising	250 - 500g	For pizza dough, measure 37°C water directly into the container and dissolve the yeast into the water, add 250g flour, 2 tablespoon vegetable oil, 2 teaspoon salt, Knead well until a dough is formed. It is feasible for other of your favorite dough recipes.
P2 Butter	Soften	50 - 500g	From refrigerator state, unwrap and place in microwave-safe dish.
P3 Ice cream	Soften	100 -1000g	From frozen state, place ice cream container on turntable.
P4 Cream Cheese	Soften	50 - 500g	From refrigerator state, unwrap and place in microwave-safe dish.
P5 Frozen Juice	Soften	250g-1000g(here 1 ml equal to 1 g)	From frozen state, remove lid from container.
P6 Butter	Melting	50 - 500g	From refrigerator state, unwrap and place in microwave-safe dish. Stir at signal.

SPECIAL MENU

FOOD RECIPES	METHOD	WEIGHT	HINTS
 Chocolate Chips	Melting	100 -500g	From room temperature, place in microwave-safe dish. Stir at signal.
 Cheese	Melting	50 - 500g	From refrigerator state, place in microwave-safe dish. Stir at signal.
 Marshmallows	Melting	100 - 500g	From room temperature, place in microwave-safe dish. The dish should be at least double volume with the marshmallows since they are expanded during cooking.

In accordance with IEC 60705, Edition 4, 2010-04.

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

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1 (custard)	750 g	15-16min	750W	Pyrex 3. 222-R
12.3.2 (sponge cake)	475 g	7min30s	750W	Pyrex 3.827
12.3.3 (meat loaf)	900 g	13-14min	750W	Pyrex 3.838
12.3.4 (Potato gratin)	1200 g	23-26min	Grill + 500W	Pyrex 3.827
12.3.5 (Chicken)	1200 g	37-38min	Forced Air 200°C + 90W	Low rack
12.3.6 (Lemon cake)	800 g	34min	Forced Air 200°C + 90W	Schott glass dish
13.3 (Manual defrost)	500 g	15min	160W	Place on turntable with 3mm thickness plastic plate.

TECHNICAL SPECIFICATION

Data Description	MWH 338
Supply Voltage	220-230V~50Hz
Microwave Power Input	1650 W
Rated Power Input	2000 W
Oven Fuse	10A
UK Plug Fuse	13A
Grill	1150-1250 W
Forced Air	1650-1750 W
Outer dimensions (HXWXD)	373 X 490 X 540
Inner dimensions (HXWXD)	225 X 395 X 370

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.
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20016 Pero (MI), Italy



MWH338
01/2018-ver. 1.0