

HOOVER



Operation Manual

Microwave

Bedienungsanleitung

Mikrowelle

Mode d'Emploi

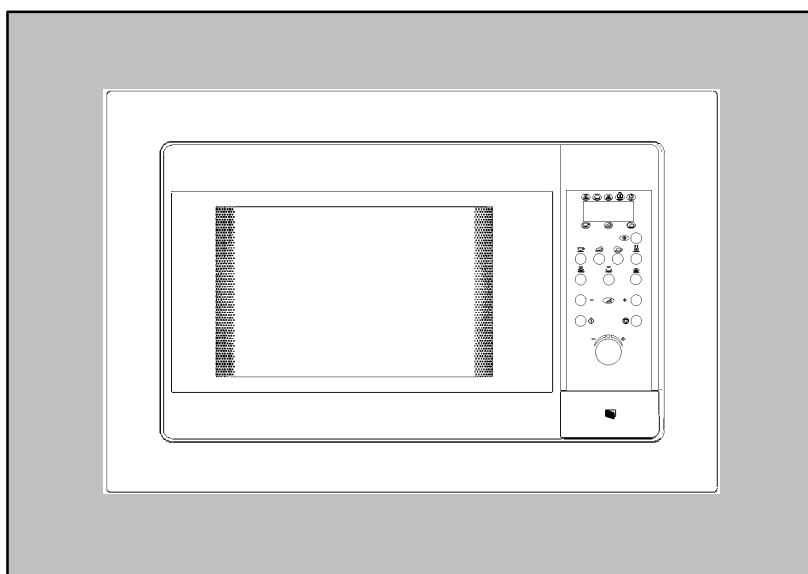
Micro-ondes

Gebruiksaanwijzing

Magnetronoven



HBM 205 X



ENGLISH

Dear Client,

First, we would like to thank you for choosing our product. We are sure that this modern, functional and practical microwave oven, manufactured from the best materials, will satisfy your requirements.

You are advised to read our operation manual carefully and the enclosed pamphlet to enable you to get the best results from your Microwave oven.

PLEASE KEEP THESE DOCUMENTS FOR FUTURE REFERENCE.

NOTE

To benefit from our guarantee, it is vital to present the "Guarantee Certificate" and the receipt of the purchase, dated and stamped by the selling establishment when you request technical assistance.

Without this requirement the guarantee will not be valid.

Contents

Installation Instruction	3
Important Information	4
Description of the Microwave Oven	5
The advantages of a microwave oven:.....	5
How the microwave oven works	5
Why does the food heat up?.....	5
Operating Instruction	7
Setting the clock	7
Safety Block.....	7
Microwave Function	8
Grill Function	8
Microwave and Grill Function.....	8
Defrost by Weight (Automatic).....	9
Defrost by Time (Manual).....	10
Special Function: DRINK.....	10
Special Function: PIZZA	10
Special Function: CHICKEN	11
Programming the Microwave Oven.....	11
While in operation	12
Interrupting the Operation.....	12
Advice for Good Usage of the Oven.....	13
Working with microwaves	13
Functioning of the grill	13
Advice on the use of Cookware.....	14
Metal.....	14
Glass.....	14
Porcelain	14
Glazed Ceramic Dishes	14
Plastic.....	14
Wood.....	15
Recipient Test.....	15
Lids.....	15
Oven Maintenance	16
Cleaning	16
Light Replacement.....	16
Official Technical Assistance Service (T.A.S.)	17
Solving Problems.....	17
Cord Replacement	17

Installation Instruction

Remove oven from packing

Remove all packing materials and accessories from the oven cavity.

Check whether the following parts are in good condition:

- Door and hinges;
- Front of the oven;
- Inside and outside of oven.

Should you find any faults DO NOT USE THE OVEN, and contact your dealer.

Place the oven on a flat stable surface able to support its weight.

- **To allow efficient cooling of the microwave, its installation is recommended in a unit with an opening in the upper part (refer to the installation instructions leaflet enclosed).**

The oven should be kept away from heat and vapour sources (electric oven, toasters, etc.).

The oven has been supplied with a mono-phase power supply cord. The appliance must be earthed.

The manufacturers and dealers are not liable for any breakdowns or personal accidents should these installation instructions not be observed by the purchaser.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Important Information

WARNING: If the door or the door hinges are damaged, the oven should not be switched on until repaired by a qualified technician.

WARNING: It is dangerous for anyone, except a qualified technician, to tamper with the apparatus or try to repair it in any way by removing any lid or covering which assures protection against the exposure to microwave energy.

WARNING: Liquids and other food should not be heated in airtight recipients as these can explode.

WARNING: Children should only be allowed to use the oven without adult supervision if they have been given the appropriate instructions so that they can use the oven safely and understand the dangers of its incorrect use.

When heating food in plastic or paper recipients, check the oven frequently in case they ignite.

If any smoke is detected, then switch off the oven or disconnect it and keep the door closed in order for any flame to die out.

After warming up baby bottles or baby food jars, stir or shake its contents and check the temperature before feeding, to avoid burns.

Warming up drinks in the microwave oven may result in a delayed eruptive boiling, therefore one should be careful when handling the recipient.

Eggs with their shell and whole boiled eggs shouldn't be warmed up in microwave ovens as they may explode.

Do not use any metal utensils inside the oven unless they were supplied with the oven and for that purpose.

Do not warm up liquids or other food in closed recipients as they may explode.

Do not warm up pure alcohol or alcoholic drinks. DANGER OF FIRE.

When in doubt, choose short periods to cook, heat or defrost food with microwaves. With long cooking periods the food may become dry and even begin to burn.

Do not use the oven for anything other than warming, cooking or defrosting food.

Do not operate the oven without its tray nor when empty.

Keep the oven ventilation holes open. Never cover any air vents or openings.

Description of the Microwave Oven

The advantages of a microwave oven:

In a conventional oven the heat radiated by the resistances or gas burners, slowly penetrates the food from the outside to the inside. There is, therefore, a great loss of energy in the heating of the air, oven components and recipients.

On the other hand, in microwave ovens the heat is generated in the interior of the food itself, heating it from the inside outwards. There is therefore no loss of energy as the air, interior walls of the oven and recipients (when adequate) do not heat up with microwaves.

In short, microwave ovens have the following advantages:

1. Save on cooking time: in general there is a 3/4 reduction of the cooking time than with conventional methods.
2. Ultra-quick defrosting that prevents bacteria development.
3. Electricity saving.
4. Maintaining the nutritive value of the food due to the cooking time reduction.
5. Easy cleaning.

How the microwave oven works

In the microwave oven there is a high voltage valve called "Magnetron" that converts electric energy to microwave energy. These electromagnetic waves are conducted to the inside of the oven cavity by means of wave-guide and spread by a mode stirrer or by a turntable.

Inside the oven the microwaves spread out in all directions and are reflected by the metallic walls, penetrating the food evenly.

Why does the food heat up?

Most food contains water, whose molecules vibrate with microwaves.

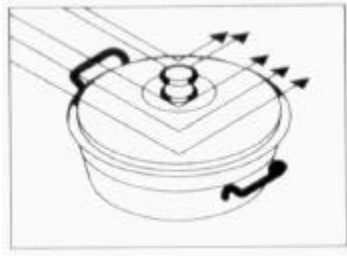
The friction between the molecules generates heat, which causes a temperature rise in the food, defrosting it, cooking it or keeping it warm.

As the heat is formed inside the food:

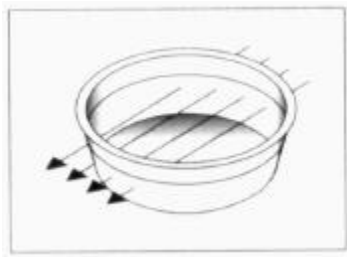
- It may be cooked with little or no liquid or fat;
- Defrosting, heating or cooking in the microwave oven is quicker than in a conventional oven;
- Vitamins, minerals and nutritive substances are preserved;
- There is no change in the natural colour and smell of the food.

The microwaves pass through porcelain, glass, cardboard or plastic but not through metal. Therefore, recipients made of or containing metal should not be used in the microwave oven.

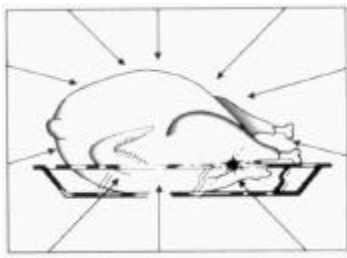
The microwaves are reflected by the metal



They pass through glass, porcelain...



They are absorbed by the food.

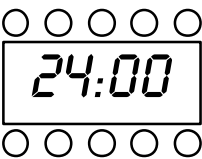


Operating Instruction

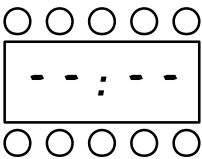

Consult the picture on the enclosed leaflet and proceed as follows:

1. Plug your microwave into a suitable electric current (see Installation Instructions).
2. Open the door by pressing the Door Open button (15). In the models without this button, you need only pull the door open. The oven light should switch on.
3. Place the recipient with food on the turntable or on the grill rack.
4. Select the function and cooking time required, as described in the following chapters.
5. Close the door and press the START button (6).
6. The oven will start working. The Display (1) will show the functioning time decreasing.

Setting the clock

How to Proceed	Display (1)
<ol style="list-style-type: none">1. Press the CLOCK button (7) until the digits start blinking.2. Introduce the hour by turning the ROTATING knob (14) either way.3. Press the CLOCK button (7) again to change the minutes.4. Introduce the minutes by turning the ROTATING knob (14) either way.5. Press the CLOCK button (7) to stop.	

Safety Block

How to Proceed	Display (1)
<ol style="list-style-type: none">1. The oven function can be blocked (for example: to avoid children using it) by pressing the STOP button (13) for 3 seconds. At the end of these seconds there will be an alarm sound, the Display (1) will show 4 lines and the oven won't work. Note: you can see the clock by pressing the START button (6).	
<ol style="list-style-type: none">2. To unblock it, press the START button (6) for 3 seconds. At the end of these seconds there will be an alarm sound and the Display (1) will show the clock once again.	

Microwave Function

How to Proceed	Display (1)
1. Press the MICROWAVE (4) button: the Microwave function indicator will light up.	● ○ ○ ○ ○ 10:00 ○ ○ ○ ○ ○
2. Introduce the functioning time (example: 10 minutes), by turning the ROTATING button either way.	
3. To change the microwave power, press the – (5) and +(12) buttons. If you don't press these buttons, the oven will work as default at maximum power.	● ○ ○ ○ ○ P 05 ○ ○ ○ ○ ○
4. Press the START button (6). The oven will start working.	

Grill Function

How to Proceed	Display (1)
1. Press the GRILL button (10): the Grill function indicator will light up.	○ ● ○ ○ ○
2. Introduce the functioning time (example: 10 minutes), by turning the ROTATING knob (14) either way.	10:00 ○ ○ ○ ○ ○
3. Press the START button (6). The oven will start working.	

Microwave and Grill Function

How to Proceed	Display (1)
1. Press the MICROWAVE + GRILL button (11): the MICROWAVE + GRILL function indicator will light up.	○ ○ ● ○ ○
2. Introduce the functioning time (example: 10 minutes), by turning the ROTATING knob (14) either way.	10:00 ○ ○ ○ ○ ○
3. To change the microwave power, press the – (5) and + (12) buttons. If you don't press these buttons, the oven will work as default at maximum power.	○ ○ ● ○ ○ P 05 ○ ○ ○ ○ ○
4. Press the START button (6). The oven will start working.	

Defrost by Weight (Automatic)

How to Proceed	Display (1)
1. Press the DEFROST button (9): the Defrost by Weight function indicator will light up.	
2. Introduce the type of food, by pressing the – (5) and + (12) buttons. If you don't press these buttons, it will select type 1 food as default.	
3. Introduce the weight of the food (example: 1,2 kg), by turning the ROTATING knob (14) either way.	
4. Press the START button (6). The oven will start working.	
5. When the oven stops and the alarm sounds, open the door and turn the food over. Close the door and press the START button (6).	

The following table describes the different Defrost by Weight programmes; the respective weight ranges; defrost time ranges; standing time ranges (to allow temperature evenness) and recommendations.

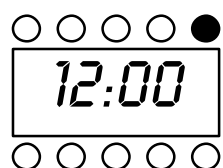
Code	Food	Weight	Defrost Time	Standing Time	Recommendation
1	Meat	0,1 – 1,5 kg	4 – 61 min	20 – 30 min	Cover the thinner ends with tin foil. Turn the meat when the oven whistle sounds.
2	Poultry	0,1 – 1,5 kg	4 – 61 min	20 – 30 min	Cover the thinner ends with tin foil. Turn the meat when the oven whistle sounds.
3	Fish	0,1 – 1,5 kg	4 – 63 min	20 – 30 min	Cover the tail of the fish with tin foil. Turn the fish when the oven whistle sounds.
4	Fruit	0,1 – 0,5 kg	2 – 13 min	5 – 10 min	Place the fruit in a glass dish and cover it during defrosting and standing time.
5	Bread	100 – 800 g	2 – 19 min	5 – 10 min	Place the bread on the glass turntable covered with kitchen paper towel.

IMPORTANT NOTES:

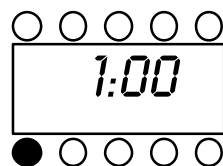
- In the Defrost by Weight function, the introduced weight is that of the food alone, not including the dish.
- Use the Defrost by Weight function only for raw food.
- This function has better results if the food is at a temperature of -18°C and if the food is taken directly from the freezer to the oven.

- If the food is at a higher temperature (either because it isn't a 3 star freezer or because the food has been out of the freezer for more than 20 minutes) the oven calculated time will be more and there may be a risk of fire. In these cases, select a weight which is lower than the real food weight.
- In the cases above and when the food is already cooked and frozen, use the Defrost by Time function, starting with short periods of time.
- When you use tin foil to protect the thinner parts of the food, make sure that it doesn't touch the oven walls, otherwise there may be damages.

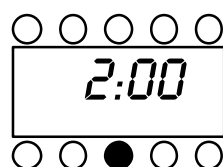
Defrost by Time (Manual)

How to Proceed	Display (1)
<ol style="list-style-type: none"> 1. Press the DEFROST button (9) twice: the Defrost by Time function indicator will light up. 2. Introduce the defrosting time (example: 12 minutes), by turning the ROTATING knob (14) either way. 3. Press the START button (6). The oven will start working. 4. When the oven stops and the alarm sounds, open the door and turn the food over. Close the door and press the START button (6). 	

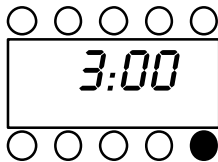
Special Function: DRINK

How to Proceed	Display (1)
<ol style="list-style-type: none"> 1. Place the drink (150 to 300 ml of coffee, tea, milk, water, etc.) in a heat resistant recipient on the turntable. 2. Press the Special Function DRINK button (3): the Special Function DRINK indicator will light up. 3. Press the START button (6). The oven will start working. 	

Special Function: PIZZA

How to Proceed	Display (1)
<ol style="list-style-type: none"> 1. Sprinkle the turntable with flour and place the pizza directly on the turntable. 2. Press the Special Function PIZZA button (2): the Special Function PIZZA indicator will light up. 3. Press the START button (6). The oven will start working. 4. At the end, there will be a standing time during which the oven will continue working and the Special Function PIZZA indicator will blink. 	

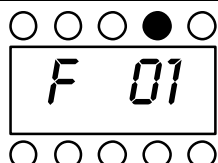
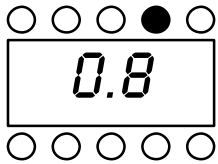
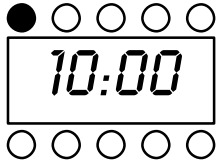
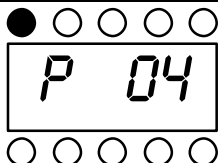
Special Function: CHICKEN

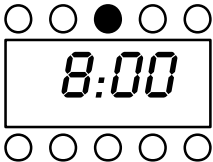
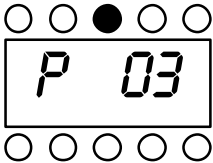
How to Proceed	Display (1)
<ol style="list-style-type: none"> 1. Spread olive oil and spices (salt, pepper, etc.) over the separated chicken pieces (400 to 500 g) and place them in a heat resistant recipient on the turntable. 2. Press the Special Function CHICKEN button (8): the Special Function CHICKEN indicator will light up. 3. Press the START button (6). The oven will start working. 4. The total preparation time is of 30 minutes, divided into 4 periods of 7,5 minutes. At the end of the first 3 periods the oven will stop and the alarm will sound. Turn the chicken pieces over and press the START button (6) again. 5. At the end, there will be a standing time during which the oven will continue working and the Special Function CHICKEN indicator will blink. 	

Programming the Microwave Oven

The Normal Functions (Microwave, Grill, Microwave + Grill, Defrost by Weight and Defrost by Time) can be programmed in sequence to a maximum of 3 functions.

For example, to defrost by weight 800 g of meat, cook it in Microwaves for 10 minutes at power 4 and finally using the Microwave + Grill function for 8 minutes at power 3, you should proceed as follows:

How to Proceed	Display (1)
<ol style="list-style-type: none"> 1. Press the DEFROST button (9): the Defrost by Weight function indicator will light up. 	
<ol style="list-style-type: none"> 2. Introduce the type of food, (meat = type 1) by pressing the - (5) and + (12) buttons. 	
<ol style="list-style-type: none"> 3. Introduce the weight of the food (0,8 kg), by turning the ROTATING knob (14). 4. Press the CLOCK / PROGRAMMING (7) to activate the next function. 	
<ol style="list-style-type: none"> 5. Press the MICROWAVE button (4): the Microwave function indicator will light up. 6. Introduce the functioning time (10 minutes), by turning the ROTATING knob (14). 	
<ol style="list-style-type: none"> 7. Press the - button (5) to change the microwave power to 4. 8. Press the CLOCK / PROGRAMMING (7) to activate the next function. 	

How to Proceed	Display (1)
<p>9. Press the MICROWAVE + GRILL button (11): the Microwave + Grill function indicator will light up.</p> <p>10. Introduce the functioning time (8 minutes), by turning the ROTATING knob (14).</p>	
<p>11. Press the – button (5) twice to change the microwave power to 3.</p> <p>12. Press the START button (6). The oven will start working.</p>	

While in operation ...

You can open the oven door at any time while the food is being cooked; this way:

- THE PRODUCTION OF MICROWAVES IS IMMEDIATELY INTERRUPTED;
- the Grill will be switched off, however, remaining very hot;
- the Timer will automatically stop, indicating the time still left.

Then, if you wish you may:

- Stir or turn the food, to improve even heating;
- Change the microwave power level by pressing the - (5) or + (12) buttons;
- Select another function by pressing the Function (2, 3, 4, 8, 9, 10, 11) buttons;
- Change the functioning time left by turning the ROTATING knob (14).

Close the door again and press the START button (6). The oven will restart working.

Interrupting the Operation

To stop the oven before completing its programmed time, press the STOP (13) button or open the door.

If you don't wish to continue cooking the food, close the door and press the STOP (13) button again. The oven will emit a sound and the Display (1) will show the Clock.

At the end of the functioning time, the oven will stop, emit 3 signal sounds and the Display (1) will show the word **"End"**. The sound signals are repeated every 30 seconds until the door is opened or the STOP button (13) pressed.

Advice for Good Usage of the Oven

Working with microwaves

Before using any dish, make sure that it is appropriate for use in microwaves (SEE ADVICE ON THE USE OF UTENSILS AND RECIPIENTS).

Always make a slit in the food's shell before cooking it.

Whenever heating liquids use a recipient with a large opening to allow the vapour to escape.

Remember that:

1. Larger quantities of food require more cooking time.
2. The lower the food temperature the more cooking time is needed.
3. Less dense foods cook faster.
4. An even distribution of the food in the oven guarantees better results. The cooking of different types of foods simultaneously is possible by placing the dense food in an outside circle and the less dense in the centre of the plate.
5. Better results are achieved by allowing the food to stand before serving because it continues to cook for some time after the oven is switched off.
6. The cooking time may be shortened and the liquids preserved (the food doesn't dry out) by covering the food. The lids should be transparent to allow the microwaves through and they should have a small opening for the vapour to escape.

Functioning of the grill

For best results of the grill, use the grill rack supplied with the appliance.

Do not place the grill rack in contact with the cavity's metal surface as there may be an electric arc and consequent damages.

IMPORTANT NOTES:

1. While the grill is being used for the first time, the producing of fumes and odours is normal, due to the oils used in the manufacturing process.
2. After the first uses Of the grill, it is normal for the perforated area that protects the heating elements of the grill to deform and to become a golden colour due to the high temperatures that the grill reaches during use.
3. The glass on the door reaches high temperatures during grilling. Therefore the oven should be installed at least 80 cm above the floor, SO AS TO BE OUT OF REACH OF CHILDREN.
4. While in operation, the inside walls of the oven and the grill become very hot, therefore the use of kitchen gloves is recommended.
5. During extended use of the grill it is normal for the heating elements to switch off for short periods due to the action of the safety temperature limiter.
6. Do not use plastic containers or others that have poor temperature resistance, as these could be destroyed due to the high temperatures that the grill reaches.

Advice on the use of Cookware

Metal

Do not use metal dishes, tinned food, food wrapped in tin foil and cutlery inside the microwave oven. The metal reflects the microwaves and food is not heated.

The food should be removed from its tin foil containers and placed in dishes adequate for use in the microwave oven. As microwaves don't penetrate tin foil, the food heats only on the surface. By using appropriate dishes, the heat is evenly distributed throughout the food.

EXCEPTIONS:

To cook or defrost pieces of meat of irregular sizes, you may cover the thinner parts with tin foil, which should be kept at least 2 cm away from the oven walls, otherwise these may cause an electric arc.

Metal spits may be used as long as they are smaller than the pieces of meat.

Glass

All heat proof glass containers may be used.

Crystal contains a percentage of lead, which may cause it to crack if used in the microwave oven. The same may happen to glass dishes with jagged edges.

Porcelain

Porcelain dishes may be used but they should not have hollow handles. Humidity may be formed inside the hollow handles, which will cause an increase in pressure that may cause them to break.

Glazed Ceramic Dishes

This type of dish may heat considerably.

Painted glazed ceramic dishes may be used if the painting is done under the glaze.

Many glazes and colours contain metallic substances. If this is the case they should not be used in the microwave as they may be damaged.

Recipients with silver and gold glazes may go dark.

Plastic

Plastic dishes should be heat resistant (at least 180° C) or they may be deformed when used in the microwave. Melamine dishes are not suitable for use in the microwave as they heat up too much.

To cook or heat food in plastic bags, they should be perforated to allow vapour to escape thus preventing the bag from bursting.

Wood

Wooden recipients should not be used in the microwave. Wood contains water which evaporates and may cause the recipient to crack.

Recipient Test

If in doubt about the use of glass, glazed ceramic or porcelain dishes in the microwave oven, do the following test:

1. Place the empty dish and a glass of water inside the microwave oven;
2. Close the door;
3. Set the Power Level Selector at maximum power;
4. Adjust the timer to 1 minute;

Note: the oven starts

If during this test you hear any noise along with sparks, turn off the oven immediately.

Any kind of cookware that has this kind of behaviour or is very hot when removed from the oven should not be used in the microwave oven.

EXCEPTIONS:

Glazed ceramic dish recipients contain many water molecules and heat a lot, but can be used in the microwave oven.

If in doubt, contact the supplier of the cookware, and make sure that they are appropriate for microwaves.

Lids

The use of glass lids, plastic lids or plastic film is advisable because:

1. They prevent the release of excessive vapours especially when cooking for longer periods.
2. They increase the speed of heating food.
3. They prevent the food from drying up.
4. They prevent the loss of the food aroma.

The lids should have holes to avoid pressure. Plastic film should be perforated.

Baby bottles, baby food jars and other similar recipients should be warmed up without lids as they can burst.

Oven Maintenance

Cleaning

MAKE SURE THAT THE OVEN IS UNPLUGGED BEFORE CLEANING THE OVEN.

DON'T USE ABRASIVE CLEANING PRODUCTS.

OUTSIDE

1. Clean the outside surface with a neutral detergent, warm water and dry it with a damp cloth.
2. Avoid water from entering the oven ventilation holes.

INSIDE

1. Clean the oven walls with a damp cloth after each use.
2. Avoid water from entering the ventilation holes in the oven's interior.
3. If some time has passed by since the last cleaning and the oven's interior is dirty, place a glass of water on the tray and switch on the oven for 4 minutes on the highest setting. Moisture will form on the oven walls that will be easily cleaned.
4. The tray can be washed with regular dish washing detergent or in the dishwasher.

DOOR, DOOR SEAL, AND OVEN FRONT

1. **These parts should always be clean, especially the contact surface between the door and the oven front, to prevent microwave leakage.**
2. Use neutral detergent, warm water and dry the surface with a soft cloth.

Light Replacement

In some models the light may be replaced by the user. These ovens have a lid on the left-hand side.

To replace the light, do as follows:

1. Unplug the oven;
2. Remove the lid from the light compartment;
3. Replace the light bulb for a new one (25 W);
4. Replace the lid.

WARNING: in the models without the lid to replace the light bulb, this should be done by the Technical Assistance Service because special tools are required.

Official Technical Assistance Service (T.A.S.)

Solving Problems

Repairs or interventions carried out by an unqualified serviceman can cause dangerous situations.

Every and any kind of repair or intervention should be done by the manufacturer, authorised agents or qualified technicians.

If you detect any abnormalities in the oven, check the following before you contact T.A.S:

1. Check if the outlet into which the oven is plugged has power. To do so, plug another appliance into the same outlet and check if it works.
2. If the oven lamp switches on, but the food does not heat up, check if the door is well closed (if the door is not properly closed, no microwaves will be produced).

Cord Replacement

If the cord is damaged, it should be replaced by the manufacturer, authorised agents or qualified technicians in order to avoid any dangerous situation and also because special tools are required.