

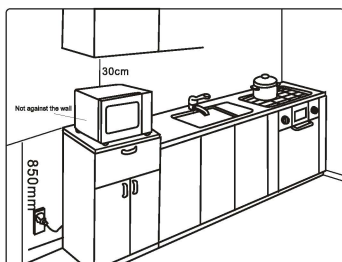


**EN      Operating instructions**

# INSTALLATION

## PRIOR TO CONNECTING

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



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

lified electrician or serviceman install an outlet near the appliance.

### ! WARNING:

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

### ! NOTE:

## AFTER CONNECTING

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

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

## SAFETY

### IMPORTANT SAFETY INSTRUCTIONS

**Read Carefully And Keep For Future Reference**

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

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

### **WARNING:**

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

### **WARNING:**

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

### **WARNING:**

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

### **WARNING:**

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

### **WARNING:**

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

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

### **NOTE:**

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

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

## TROUBLE SHOOTING GUIDE

### ! NOTE:

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

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

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

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

Consult your warranty booklet for further advice.

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

### ! WARNING:

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

## PRECAUTIONS

### GENERAL

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

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

rooms).

### ! NOTE:

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

## LIQUIDS

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

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

container from the microwave oven carefully.

## CAREFUL

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

## ACCESSORIES AND MAINTENANCE

### ACCESSORIES

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



### WIRE RACK

Use the Wire rack with Grill function.

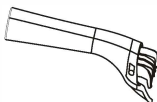
### CRISP PLATE

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



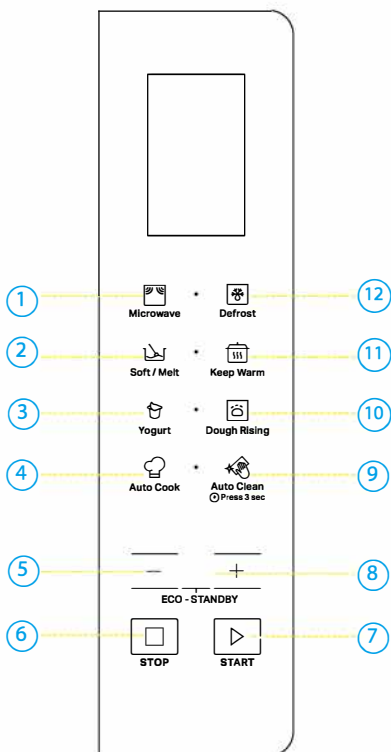
## MAINTENANCE & CLEANING

- \* 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.
- \* Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.
- \* Do not use steam cleaning appliances when cleaning your microwave oven.
- \* The microwave oven should be cleaned regularly and any food deposits removed.
- \* Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.
- \* Do not spray directly on the microwave oven.
- \* This microwave oven is designed to operate cooking cycles with a proper container in full flat cavity directly.
- \* Do not allow grease or food particles to build up around the door.
- \* This product offers an AUTO CLEAN function, which allows for easy cleaning of the microwave cavity. For more details, please refer to the AUTO CLEAN section on page 35.

# CONTROL PANEL

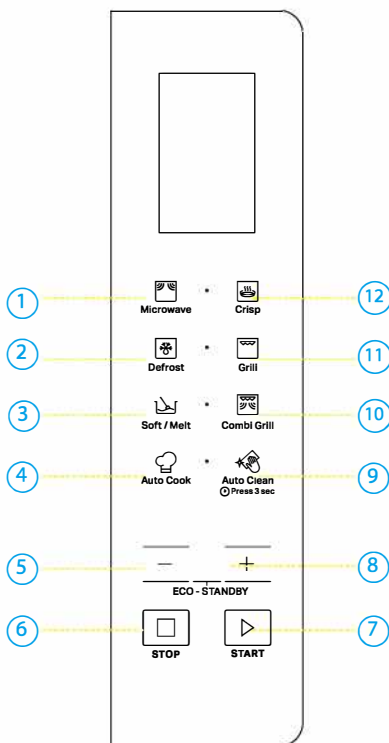
## CONTROL PANEL DESCRIPTION

MWHF 203



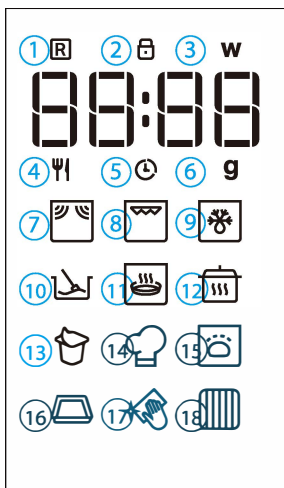
- ① Microwave button
- ② Defrost button
- ③ Yogurt button
- ④ Auto Cook button
- ⑤ +/- button
- ⑥ Stop button
- ⑦ Jet start button
- ⑧ Eco Standby function  
(Press +/- button simultaneously)
- ⑨ Auto clean button.  
Clock setting: press for 3 seconds.
- ⑩ Soft/Melt button
- ⑪ Combi Grill button
- ⑫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

MWHF 206



- ① Microwave button
- ② Defrost button
- ③ Soft/Melt button
- ④ Auto Cook button
- ⑤ +/- button
- ⑥ Stop button
- ⑦ Jet Start button
- ⑧ Eco Standby function  
(Press +/- button simultaneously)
- ⑨ Auto Clean button  
Clock setting: press for 3 seconds.
- ⑩ Combi Grill button
- ⑪ Grill button
- ⑫ Crisp button

# en DISPLAY DESCRIPTION



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

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





## STAND-BY MODE

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



## ECO STANDBY MODE

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



## START PROTECTION / CHILD LOCK

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



## PAUSE OR STOP COOKING

### To pause cooking:

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

### To continue cooking:

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

was paused.

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

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

### When the cooking is finished:

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

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

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



## ADD / STIR / TURN FOOD

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

When required, you should:

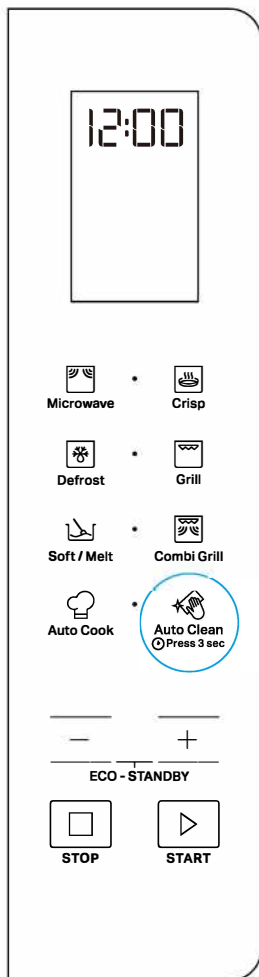
- \* Open the door.
- \* Add or Stir or Turn the food (depending on the required action).
- \* Close the door and restart by pressing Jet Start button.

Notes:

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



## CLOCK



To set the Clock of your appliance:

- ① Press and hold Auto Clean button for 3 seconds, enter the Clock Setting mode.
- ② Press -/+ button to set the hour, the setting could be from 00:00 to 23:59.
- ③ Press the Jet Start button to confirm the choice. The minutes will start blinking.
- ④ Press -/+ button to set the minutes.
- ⑤ Press the Jet Start button. The clock is set.

### ! NOTE:

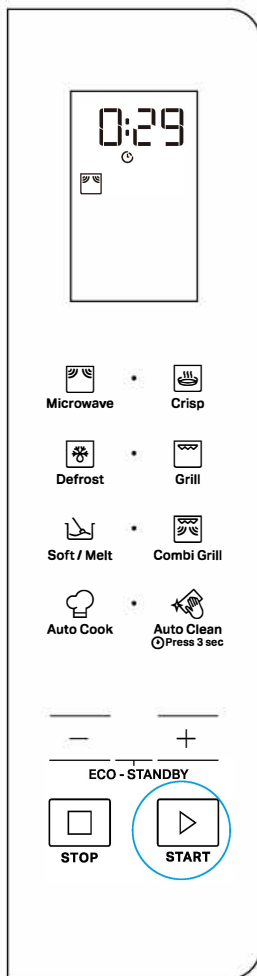
The first time the appliance is plugged in (or after a power failure), the product will automatically enter the Clock Setting mode. Please follow the above procedure starting from step No.2.

### i Tips and suggestions:

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



## JET START



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

- ① Press the Jet Start Button.

### ! NOTE:

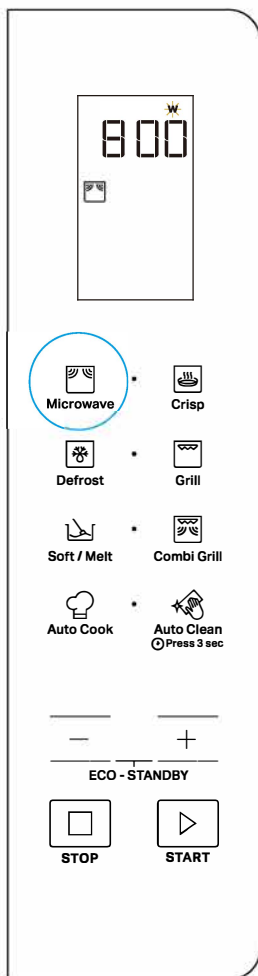
Pressing the Jet Start button, the Microwave function will start at maximum microwave power (800W) for 30 seconds.

### i Tips and suggestions:

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



## MICROWAVE



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

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

## Microwave - Power selection

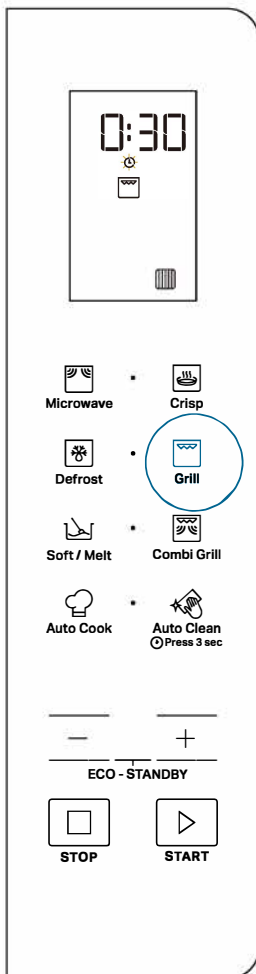
### ! NOTE:

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

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



## GRILL



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

The Grill function allows browning foods like toast, hot sandwiches, potato croquettes, sausages, and vegetables.

Dedicated  
Accessory:



Wire Rack

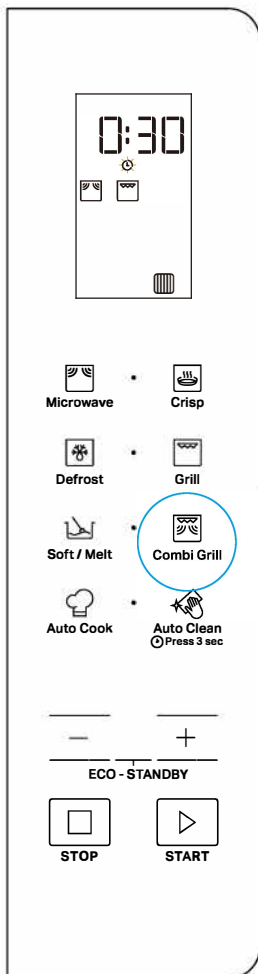
- ① Press the Grill button.
- ② Press -/+ button to set the cooking time.
- ③ Press Jet Start button to start cooking.

### Tips and suggestions:

- For food like, toast, steaks and sausages, place food on the Wire Rack.
- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will be melted. Items of wood or paper are not suitable either.
- Be careful, do not 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 press -/+ button, or press the Jet Start button to increase the duration time by 30 seconds.



## COMBI MICROWAVE + GRILL



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

- ① Press the Combi button.
- ② Press +/- button to adjust the cooking time.
- ③ Press the Jet Start button to start.

### ! NOTE:

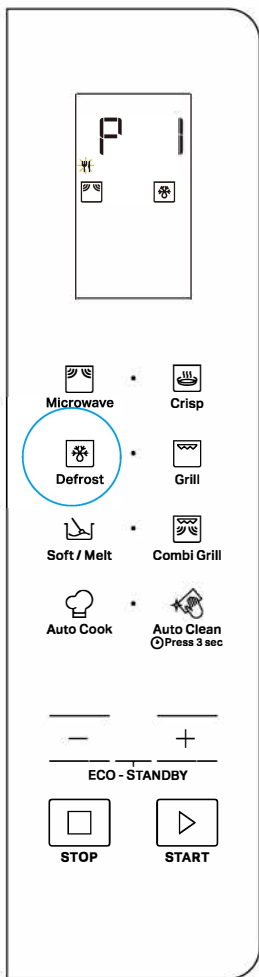
- \* Once the cooking process has been started, press +/- button or press Jet Start button repeatedly to increase the cooking time.
- \* Please do not use wire rack with Combi (Microwave + Grill) function.

### i Tips and suggestions:

- 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, do not touch the ceiling beneath the grill element.
- It is possible to change the duration time even after the cooking process has been already started.



## MANUAL DEFROST



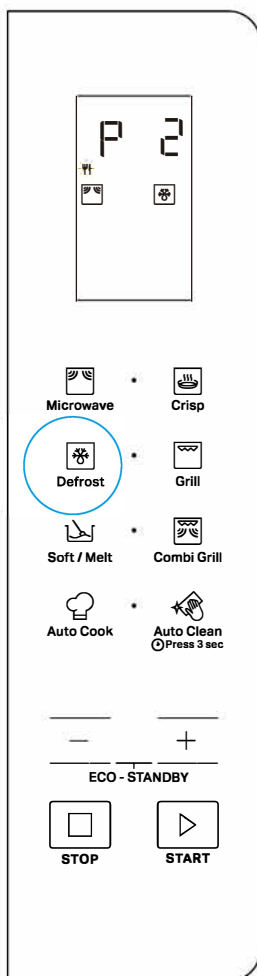
This function allows you to defrost food quickly according to your requirements.

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





## DEFROST MENU



This function allows defrosting food automatically, such as meat, poultry, fish, vegetables and bread.

- ① Press the Defrost button.
- ② Press +/- button to set the food category (P2-P6 for Model MWHF 203, P2-P7 for Model MWHF 206), then press the Jet Start button to confirm.
- ③ The display will show the default weight value. Press +/- button to adjust the weight value.
- ④ Press the Jet Start button. The function will start.














### ! NOTE:

When choosing P7-Crisp bread defrost, please always use Crisp Plate and Crisp Handle as cooking accessories. Please refer to page 5 to see the details on usage for above-mentioned accessories.

### i Tips and suggestions:

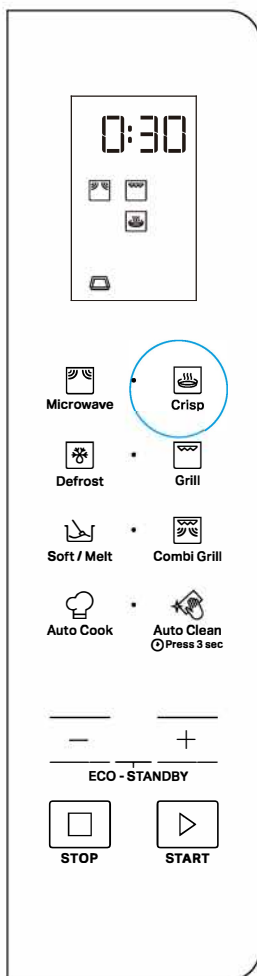
- If the food is warmer than deep-freeze temperature (-18°C), choose a lower weight than the food.
- If the food is colder than deep-freeze temperature (-18°C), choose a higher weight than the food.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- Standing time after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

## Defrost Function Guide :

Food Type		Weight	Hints
MWHF 203	MWHF 206		
<b>P1</b>  Manual defrost	<b>P1</b>  Manual defrost	Set duration	Choose manual defrost to select your own defrost time.
<b>P2</b>  Meat	<b>P2</b>  Meat	100-1500g /50g	Minced meat, cutlets, steak or roast. After cooking, it is recommended to allow meat to rest for at least 5 minutes for better results.
<b>P3</b>  Poultry	<b>P3</b>  Poultry	100-1500g /50g	Whole chicken, pieces, or fillets. After cooking, it is recommended to allow food to rest for 5-10 minutes.
<b>P4</b>  Fish	<b>P4</b>  Fish	100-1500g /50g	Whole fish, steaks or fillets. After cooking, it is recommended to allow food to rest for at least 5 minutes for better results.
<b>P5</b>  Vegetable	<b>P5</b>  Vegetable	100-1200g /50g	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.
<b>P6</b>  Bread	<b>P6</b>  Bread	50-500g /50g	Frozen rolls, baguettes & croissants. Allow food to rest for 5 minutes for better results.
/	<b>P7</b>  Crisp bread defrost	50-300g /50g	Defrost and reheat frozen bread, rolls, croissants, loaves, baguettes and pastries to produce a crisp and golden result.



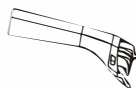
## CRISP(ONLY AVAILABLE ON MODEL MWHF 206)



This exclusive Whirlpool function allows for perfect 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 giving each food its peculiar browning and crispness.



Crisp Plate



Crisp Handle

Dedicated  
Accessory:

- ① Put food on the Crisp plate, then place Crisp plate on the runner.
- ② Press the Crisp button.
- ③ Press +/- button to set the cooking time.
- ④ Press Jet Start button to start cooking.

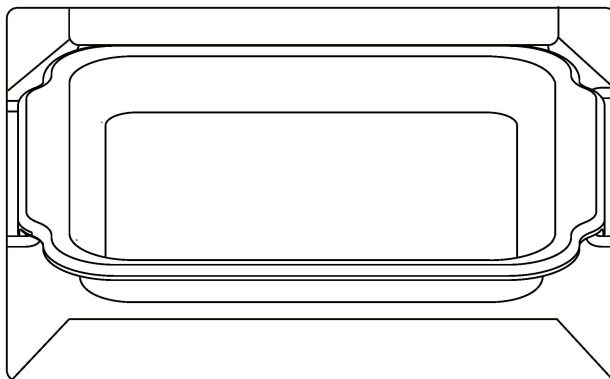
### Tips and suggestions:

Use this function to reheat and cook pizzas, quiches and cake. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers, chicken nuggets, chicken wings, shrimps and nuts, etc. with or without a small amount of oil.

## CRISP PLATE USE: IMPORTANT INFORMATION

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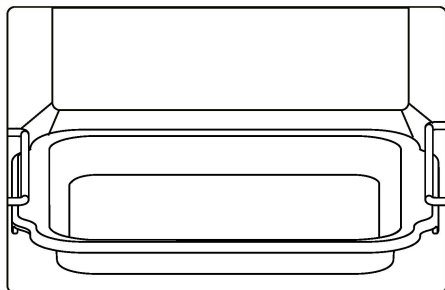
ALWAYS PUT THE CRISP PLATE ON THE LATERAL RUNNER.



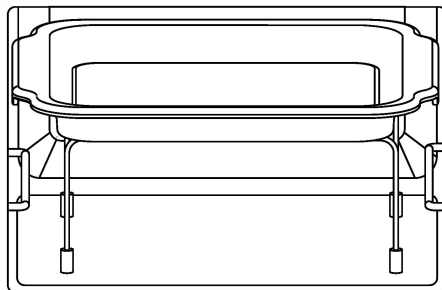
OK



**NEVER**



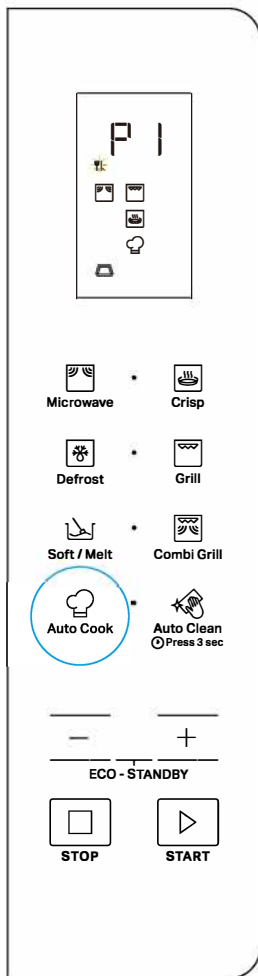
**DON'T PUT THE CRISP PLATE  
DIRECTLY ONTO THE CAVITY  
FLOOR.**



**DON'T PUT THE CRISP PLATE  
ON THE WIRE RACK.**



## AUTO COOK MENU



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

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

### ! NOTE:




According to the selected recipe, after a certain time, the display could ask you to add or turn or stir the food. See "Add/Stir/Turn food" chapter on page 9.


### ! NOTE:





PRE-HEAT procedure can start after the Crisp Plate being put into the cavity.

### ! NOTE:






The display will show "PRE- HEAT"(last for 2mins30s ) and the oven will preheat the Crisp Plate. When the required temperature is reached, a message ("Add Food") will inform you that you can add your food. Preheat procedure is only used in some recipes.




Food Type		Initial State	Weight	Ingredients	Procedure
<b>P1</b> 	Bolognese meat	Room temp.	1 recipe (700g)	300g beef minced meat 340g tomato sauce 4 tablespoons olive oil ½ teaspoon dried basil 1 bouillon tablet a pinch of salt	In a pyrex casserole dish with lid, dissolve the bouillon tablet in olive oil to form a mixture. Add the remaining ingredients and mix well. Cover the dish with the lid. Press the Auto Cook button once to select desired recipe, then press the Jet Start button. When prompted remove the dish from the microwave and stir well, then place it back into the microwave oven. Press Jet Start button to continue the cooking cycle.
<b>P2</b> 	Meat cake	Room temp.	1 recipe (1200g)	800g of ground beef 2 slices of bread 4 tablespoons of tomato sauce 1 beaten egg 50g grated mozzarella 1 small onion 8 chopped green olives 4 tablespoons Worcestershire sauce 2 tablespoons chopped parsley Garlic, oregano, salt and pepper for a better taste	Grind the bread, onion, garlic and parsley. Mix the meat with egg and spices. Add the mix to a greased mould, filling the edges and sides well. Spread the tomato sauce and the cheese evenly over the top and cover with film. Press the Auto Cook button repeatedly to select desired recipe, then Press Jet Start button to continue the cooking cycle.
<b>P3</b> 	Salmon with vegetables	Room temp.	1 recipe (1200g)	800g of salmon cut into slices of 3 cm 150g cherry tomatoes, halved 100g broccoli 100g cauliflower 20g leek 2 tablespoons extra virgin olive oil Juice of 1 lemon Salt and pepper	In a dish suitable for microwaves, season the salmon and vegetables with salt, pepper, olive oil and lemon. Cover the dish, leaving a vent to allow steam to escape. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the cover carefully in order to allow the steam to escape from the dish.





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



Food Type		Initial State	Weight	Ingredients	Procedure
<b>P7</b> 	Rice	Room temp.	1 recipe (720g)	1 cup parboiled white rice (180g) 3 cups of water (540ml) at room temperature 1 teaspoon salt 1 tablespoon olive oil	In a dish suitable for microwaves with high edges (approx. 10cm), combine all ingredients. Place the dish uncovered in the microwave. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the container from the microwave using heat resistant gloves. If there is water remaining in the dish, mix vigorously, then leave uncovered for 2min before serving.
<b>P8</b> 	Popcorn	Room temp.	1 recipe (100g)	This function is suitable for the preparation of 100g popcorn bag.	Place the package of popcorn in the center of the cavity. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button.
<b>P9</b> 	Scrambled eggs	Fresh (raw)	1- 4	15ml water for 1 egg	Beat the egg(s) and add the right amount of water, mix well, cover the measuring cup with plastic wrap.
<b>P10</b> 	Hot fudge sauce	Fresh (raw)	4 servings (300g)	50g butter 100g dark chocolate 100g sugar 1 tablespoon cocoa powder 80ml cream 1 teaspoon vanilla extract	Combine 50g butter and 100g chopped dark chocolate into a microwave-safe bowl. Select cooking program and follow prompts. At the prompt, add 100g caster sugar, 1 tablespoon cocoa powder, 80ml cream and 1 teaspoon vanilla extract and mix well. Return to microwave and press start to continue cooking. Carefully remove sauce from microwave and stir well, stand for 2 minutes. Serve with ice cream or your favourite dessert.













Food Type		Initial State	Weight	Ingredients	Procedure
<b>P11</b> 	Bruschetta	Room temp.	1 recipe	2 slice of Italian bread approximately 1.5 cm thick 30ml extra virgin olive oil 10 cherry tomatoes peeled and diced 3 tablespoons chopped fresh basil Salt, pepper and garlic Diced mozzarella	Place the slices of bread on the Wire Rack. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. When prompted remove the Wire Rack and carefully turn the bread - then return back to the microwave and press the Jet Start button. Meanwhile, season the tomatoes with the salt, black pepper and olive oil. At the end of the cooking cycle, remove the bread from the microwave oven, rub the garlic cloves on the bread, place the tomatoes and basil on top and serve immediately with the diced mozzarella.
<b>P12</b> 	Sausages	Fresh (raw).	100-400/100g	sausages	Slice the sausage's skin with a knife and place them in the centre of wire rack; turn the sausages after receiving the indication from the microwave oven.
<b>P13</b> 	Toast	Room temp.	40g	toasts	Place the toast in the centre of Wire Rack, turn the toasts when microwave oven prompts.
<b>P14</b> 	Keep warm			300-1200g rice 200-400g pizza	Put food into the microwave. Press the Auto Cook button repeatedly to select desired recipe. Press +/- button to select suitable time, Press Jet Start button.
<b>P15</b> 	Dough rising	Room temp.	250-500g	6g yeast 200ml water 2ml salt 2tablespoon oil 300g flour	Pour warm water (at 37°C) directly into the mixing bowl and dissolve the yeast into the water. Add flour, oil and salt to the water. Knead well with the dough hooks until a dough is formed (takes about 5 minutes). Put 200ml water into a container. Place the container directly on the middle of the cavity. Press the Jet Start button. When microwave oven prompts, open the door, remove the container, put the dough on the middle of the cavity. Close the door, press Jet Start button to continue. Don't open the door during the counting down. The volume of the container should be at least 3 times of the dough.



Food Type		Initial State	Weight	Ingredients	Procedure
<b>P1</b> 	Chicken nuggets	Frozen	200g-450g/50g	Chicken nuggets	Lightly grease the Crisp Plate. Add food when the Crisp Plate is preheated. Turn food when microwave oven prompts.
<b>P2</b> 	French fries	Frozen	150g-300g/50g	French fries	This recipe is not intended for the Frozen french fries with skin. Lightly grease the Crisp Plate. Add food when the Crisp Plate is preheated. Turn food when microwave oven prompts.
<b>P3</b> 	Frozen thin Pizza	Frozen	100g-200g/100g	Frozen Sliced thin Pizza	Remove package, put food onto Crisp Plate.
<b>P4</b> 	Quiche	Room temp.	1 batch(850g)	400g chilled puff pastry 4 eggs 150ml crème fraiche 100g bacon, diced 130g (3½dl) grated cheese (Gruyere or similar) black pepper and ground nutmeg	Put a baking paper in the bottom of the plate ,line the Crisp Plate with the puff pastry, Whisk eggs together with crème fraiche and stir in the cheese and bacon. Season with pepper and nutmeg. Fill the pastry with the stuffing. Bake the quiche until the color on top is golden brown.
<b>P5</b> 	Breaded fish/ Fish sticks	Frozen	200g-450g/50g	Breaded fish/ Fish sticks	Lightly grease the Crisp Plate. Add food when the Crisp Plate is preheated. Turn food when microwave oven prompts.
<b>P6</b> 	Chicken wings	Fresh (raw)	200g-650g/50g	Chicken wings	Season the chicken wings. Grease the Crisp Plate. Add wings when Crisp Plate is preheated, turn when the microwave oven prompts.

Food Type		Initial State	Weight	Ingredients	Procedure
<b>P7</b> 	Crisp cake	Fresh (raw)	350g	30g margarine 2 eggs 95g sugar 95g wheat flour 5g baking powder 56ml milk (3% fat) Margarine and "light" breadcrumbs for the Crisp Plate.	Place margarine in small glass bowl and cover. Melt it in microwave on medium-low power. Whisk eggs and sugar on high speed for 2 minutes. Stir with the melted margarine and flour plus baking powder. Finally add the milk and mix together on low speed until blended. Grease the Crisp Plate and sprinkle with bread crumbs Pour the batter into the Crisp Plate. Bake the cake until the color on top is golden brown.
<b>P8</b> 	Nuts	Room temp.	100g-200g/50g	Nuts	Stir food when microwave oven prompts.
<b>P9</b> 	Shrimps	Fresh (raw)	150g-300g/50g	Shrimps	Use king size shrimps. Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when microwave oven prompts.
<b>P10</b> 	Bolognese meat	Room temp.	1 recipe(700g)	300g beef minced meat 340g tomato sauce 4 tablespoons olive oil ½ teaspoon dried basil 1 bouillon tablets a pinch of salt	In a pyrex casserole dish with lid, dissolve the bouillon tablet in olive oil to form a paste. Add the remaining ingredients and mix well. Cover the dish with the lid. Press the Auto Cook button once to select desired recipe, then press the Jet Start button. When prompted by the user interface, remove the dish from the microwave oven and stir well, then place it back in the microwave. Press Jet Start button to continue the cooking cycle.

Food Type		Initial State	Weight	Ingredients	Procedure
P11 	Meat cake	Room temp.	1 recipe (1200g)	800g of ground beef 2 slices of bread 4 tablespoons of tomato sauce 1 beaten egg 50g grated mozzarella 1 small onion 8 chopped green olives 4 tablespoons Worcestershire sauce 2 tablespoons chopped parsley Garlic, oregano, salt and pepper for a better taste	Grind the bread, onion, garlic and parsley. Mix the meat with egg and spices. Add the mix to a greased mould, filling the edges and sides well. Spread the tomato sauce and the cheese evenly over the top and cover with film. Press the Auto Cook button repeatedly to select desired recipe, then press Jet Start button to continue the cooking cycle.
				800g of salmon cut into slices of 3 cm 150g cherry tomatoes, halved 100g broccoli 100g cauliflower 20g leek 2 tablespoons extra virgin olive oil Juice of 1 lemon Salt and pepper	In a dish suitable for microwaves, season the salmon and vegetables with salt, pepper, olive oil and lemon. Cover the dish, leaving a vent to allow steam to escape. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the cover carefully in order to allow the steam to escape from the dish.
P13 	Vegetables soup	Room temp.	1 recipe (700g)	200g potatoes cut into cubes 100g broccoli 1 ripe tomato, diced 200ml of water Salt, pepper and grated parmesan cheese	In a dish suitable for microwaves, mix all ingredients together, excluding the cheese. Cover the dish, leaving a vent to allow steam to escape. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, beat all ingredients in a blender and serve while still hot with parmesan cheese on top.

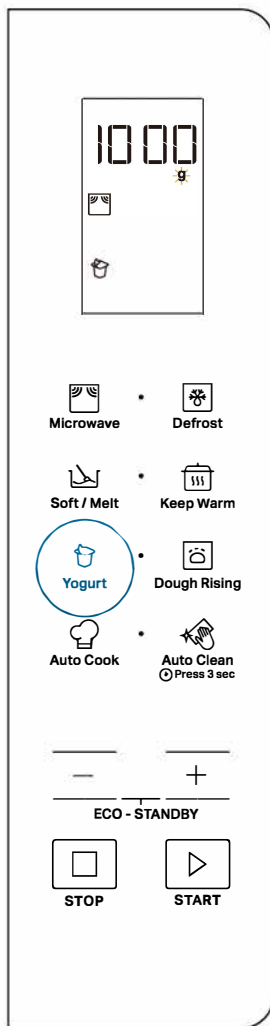
Food Type		Initial State	Weight	Ingredients	Procedure
<b>P14</b> 	Vegetable	Room temp.	1 recipe (450g)	350g of your favorite vegetable, cut into small cubes 100ml water at room temperature 1 tablespoon olive oil 1 teaspoon salt garlic cut in half	In a dish suitable for microwaves, add all ingredients and mix well. Close it and move it into microwave. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the dish using heat resistant gloves, being careful of the steam. Remove garlic before serving (if desired).
<b>P15</b> 	Baked potatoes	Room temp.	1 recipe (650g)	2 medium sized potatoes 4 tablespoon butter 100g grated cheese of your choice Salt, pepper and cheese to sprinkle	Wash and dry the potatoes, pierce them with a fork. Place the potatoes in a dish suitable for microwaves. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. When prompted turn over the potatoes - being careful as the potatoes will be hot. At the end of the cooking cycle, allow the potatoes to cool down, then cut them into half and remove the potato from the skin - set the skin aside for later. Knead the potato to form a puree, and mix with the remaining ingredients. Fill the potato skins with the mixture, sprinkle the top with cheese and place in the microwave oven and choose 800W for 2 minutes to melt.
<b>P16</b> 	Rice	Room temp.	1 recipe (720g)	1 cup parboiled white rice (180g) 3 cups of water (540ml) at room temperature 1 teaspoon salt 1 tablespoon olive oil	In a dish suitable for microwaves with high edges (approx. 10cm), combine all ingredients. Place the dish uncovered in the microwave. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. At the end of the cooking cycle, remove the container from the microwave using heat resistant gloves. If there is water remaining in the dish, mix vigorously, then leave uncovered for 2 mins before serving.
<b>P17</b> 	Popcorn	Room temp.	1 recipe (100g)	This function is suitable for the preparation of 100g pop corn bag.	Place the package of popcorn in the center of the cavity. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button.
<b>P18</b> 	Scrambled eggs	Fresh (raw)	1- 4	15ml water for 1 egg	Beat the egg(s) and add right amount of water, mix well, cover the measuring cup with plastic wrap.

Food Type		Initial State	Weight	Ingredients	Procedure
<b>P19</b> 	Hot fudge sauce	Fresh (raw)	4 servings (300g)	50g butter 100g dark chocolate 100g sugar 1 tablespoon cocoa powder 80ml cream 1 teaspoon vanilla extract	Combine 50g butter and 100g chopped dark chocolate into a microwave-safe bowl. Select cooking program and follow prompts. At the prompt, add 100g caster sugar, 1 tablespoon cocoa powder, 80ml cream and 1 teaspoon vanilla extract and mix well. Return to microwave and press start to continue cooking. Carefully remove sauce from microwave and stir well, stand for 2 minutes. Serve with ice cream or your favourite dessert.
<b>P20</b> 	Bruschetta	Room temp.	1 recipe	2 slice of Italian bread approximately 1.5 cm thick 30ml extra virgin olive oil 10 cherry tomatoes peeled and diced 3 tablespoons chopped fresh basil Salt, pepper and garlic Diced mozzarella	Place the slices of bread on the Wire Rack. Press the Auto Cook button repeatedly to select desired recipe, then press the Jet Start button. When prompted by the user interface, remove the Wire Rack and carefully turn the bread - then return back to the microwave and press the Jet Start button. Meanwhile, season the tomatoes with the salt, black pepper and olive oil. At the end of the cooking cycle, remove the bread from the microwave, rub the garlic cloves on the bread, place the tomatoes and basil on top and serve immediately with the diced mozzarella.
<b>P21</b> 	Sausages	Fresh (raw)	100g-400g /100g	sausages	Slice the sausage's skin with a knife and place them in the centre of wire rack; turn the sausages after receiving the indication from the microwave oven.
<b>P22</b> 	Toast	Room temp.	40g	toasts	Place the toast in the centre of wire rack, turn the toasts when microwave oven prompts.
<b>P23</b> 	Keep warm			300-1200g rice 200-400g pizza	Put food into the microwave. Press the Auto Cook button repeatedly to select desired recipe. Press +/- button to select suitable time, Press Jet Start button.

food type		initial state	weight	ingredients	procedure
P24 	Yogurt	Room temp.	1000g	1000ml milk 15g yogurt 50g sugar	Use boiled water to clean the container. Put 1000ml milk and 15g yogurt into container, then add 50g sugar. Cover the container during the cooking. Please do not open the door during the counting down.
P25 	Dough rising	Room temp.	250g-500g	6g yeast 200ml water 2ml salt 2tablespoon oil 300g flour	Pour warm water (at 37°C) directly into the mixing bowl and dissolve the yeast into the water. Add flour, oil and salt to the water. Knead well with the dough hooks until a dough is formed (takes about 5 minutes). Put 200ml water into a container. Place the container directly on the middle of the cavity. Press the Jet Start button. When microwave oven prompts, open the door, remove the container, put the dough on the middle of the cavity. Close the door, press Jet Start button to continue. Don't open the door during the counting down. The volume of the container should be at least 3 times of the dough.



## YOGURT(ONLY AVAILABLE ON MODEL MWHF 203)



This function allows you to obtain healthy and natural yogurt.

### Preparation for Making Yogurt:

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

### Start to Make Yogurt:

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

### ! NOTE:

Please do not open the door during the counting down.

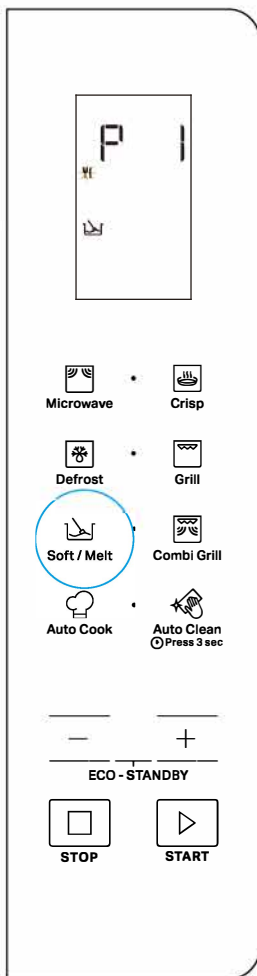
### i Tips and suggestions:

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












## SOFT AND MELT



This function allows to melt and soften butter, ice cream, frozen Juice, etc. quickly.

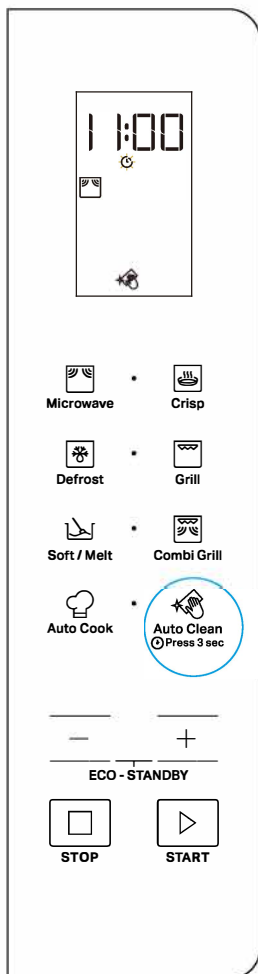
- ① Press the Soft & Melt button.
- ② Press -/+ button to select food category, and press Jet Start button to confirm.
- ③ Press -/+ button to set the weight value, and press Jet Start button to start the cycle.

## Soft / Melt Recipe Guide:

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



## AUTO CLEAN



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

### Before starting the cycle:

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

### To Start The Cycle:

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

### When The Cycle Is Finished:

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

### Tips and suggestions:

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

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

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

Test	Amount	Power level	Approx. time
Egg custard (12.3.1)	750g	800W	10-11 mins
Sponge cake (12.3.2)	475 g	800W	7-8 mins
Meat loaf (12.3.3)	900 g	800W	12-13 mins
Minced meat defrost (13.3)	500 g	160W	12-15 mins
Potato gratin (12.3.4)	1100 g	Grill Combi	30-35 mins

Test	Preheat	Function	Approx. time
Toast (9.1)	-	Grill	8-9 mins
Hamburger (9.2)	-	Grill	80-90 mins

### Technical Specification

Data Description	MWHF203	MWHF206
Supply Voltage	220-230V~50 Hz	220-230V~50 Hz
Rated Input Power	1350 W	2100 W
Microwave Power	1350W	1350W
Oven Fuse	10A	10A
UK Plug Fuse	10A	10A
Grill	850 W	850 W
Outer dimensions (HxWxD)	303 x 473 x 384	303 x 473 x 384
Inner dimensions (HxWxD)	212 x 291 x 321	212 x 291 x 321

## GUARANTEE

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

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

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

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

This Guarantee is subject to the following conditions:

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

The Guarantee does not cover:

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

## After Sales Service

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

## Essential Contact Information Advice Line

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

**UK: 03448 240 055**

**Republic of Ireland 0818 904 041**

**[www.hotpointservice.co.uk](http://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](http://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](http://www.hotpoint.co.uk). Please note that the extended guarantee is only available in the UK and Ireland and is subject to the same terms and conditions as the 1 year guarantee. Please refer to the certificate of guarantee for more information.

## ENVIRONMENTAL HINTS

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

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

otherwise be caused by inappropriate waste handling of this product.



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

recycling of electrical and electronic equipment.

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

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

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



# Hotpoint

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



MWHF 203&MWHF 206

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