

# Montpellier

## Installation and Operating Instructions

### MODEL: MON-MMW25CTWW 25L Combi Microwave Oven



(Picture indicative of model supplied)

**Please read these instructions carefully before attempting to install or use this appliance. It is advisable to keep these instructions in a safe place for future reference.**

**N.B. Should your appliance require attention, our service agents will not be able to book a service call without your unique serial number which can be found on the last page of this manual.**

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# Introduction

Thank you for choosing this Montpellier branded appliance. It has been designed to give years of trouble-free use provided it is installed and maintained correctly.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations that will enable you to take full advantage of all the functions available.

This quality appliance has been tested and certified to meet all applicable UK electrical and safety standards.

**This appliance must be installed and connected in accordance with current regulations.**

**After unpacking the appliance ensure that there is no visible damage. If the appliance has been damaged during transit, do not use it, contact your retailer immediately.**

# **Your 2 year Manufacturer's guarantee**

## **THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.**

Your new **Montpellier** appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

### **What is not covered under the Guarantee:**

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or inexperienced repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Repairtech and/or carried out by a non-approved Repairtech engineer.

### **YOUR GUARANTEE IS VALID ONLY IN THE UK.**

**To Register your Appliance simply complete the card in your appliance pack and return it with a stamp affixed or *Alternatively* you can Register online at [www.repairtechuk.com](http://www.repairtechuk.com)**

### **SERVICE HELP-LINE**

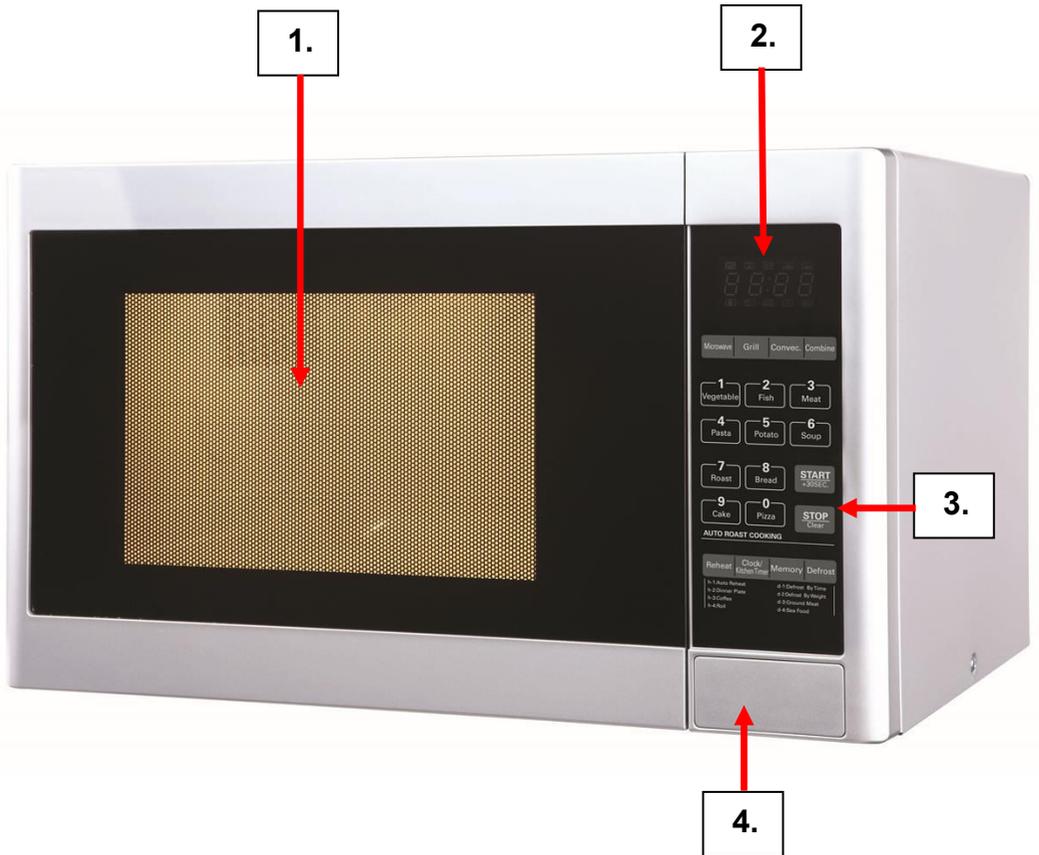
**Should your appliance develop a fault, please call the**

**Repairtech Service Helpline on: 01527-888133**

**Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.**

**Your service call cannot progress without this information.**

## Description Of The Appliance



- 1. Door & Viewing Window**
- 2. LED Display Panel**
- 3. Control Panel**
- 4. Push Button Door Control**

(Picture indicative of model supplied)

## **CONTENTS:**

**Section 1. Installation**

**Section 2. Safety Advice**

**Section 3. Operating the Appliance**

**Section 4. Maintenance**

## **Section 1. Installation**

- This is a free-standing oven and must NOT BE BUILT-IN.
- Leave a minimum clearance of 30cm above the appliance.
- Leave a minimum clearance of 20cm between the oven and any rear/side walls.
- Never remove the legs or block the air intake or outlet.
- Remove all packaging, protective film and securing tape from the appliance.
- Wash the interior of the appliance with warm soapy water.
- Position the appliance in a dry atmosphere.
- Keep the microwave oven away from the TV, Radio or antenna as picture disturbance or noise may occur.
- Please note that certain parts of this appliance have been protected with a light film of oil. During initial use you may see light smoke coming from the oven as the oil is burnt off. This is quite normal.
- Connect the plug to an adjacent 'easily accessible' 13amp socket outlet and ensure that the appliance is not standing on the supply cable.
- Never operate this oven without food or liquids inside
- Remove the turntable and rotating ring from the packaging, wash in warm soapy water and dry thoroughly. Fit the rotating ring on the base of the interior and then carefully place the turntable onto the rotating drive, ensuring that it 'locks' into place.
- The turntable and rotating ring can be removed from the appliance and washed using warm soapy water
- Replace the rotating ring on the base of the interior and then carefully place the turntable onto the rotating drive, ensuring that it 'locks' into place
- This appliance is fitted with a safety door interlock. Do not operate the appliance if either of the two interlock levers are damaged. Please note that the appliance will fail to operate if the door has not been closed correctly.
- The turntable rotates whilst the appliance is operating – this helps the food/liquids to cook/heat more evenly.

## **Section 2. Safety Advice**

- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.
- This appliance is guaranteed for Domestic Use Only.
- The appliance shall not 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, unless they have been given supervision or instruction on how to use the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- This appliance must only be used for cooking/heating foods and liquids. Do not use it for any other purpose.
- If using an adaptor, this must be used in accordance with the manufacturers instructions and ensure that the electrical circuit is not overloaded as this could cause overheating.
- Do not twist or bend the cables, and keep them away from hot surfaces.
- If the power supply cord is damaged, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to avoid a hazard.
- Do not plug in or unplug this appliance with wet hands.
- Following installation make sure that the power cable is not trapped underneath the appliance.
- Remove all twist-ties from food bags before placing them in the oven.
- Do not heat oil or fat inside the oven.
- Do not over cook food inside the oven.
- Do not heat sealed containers or try to cook eggs (inside their shells) in this oven – they may explode.
- Potatoes, sausages and items such as chestnuts must be peeled or pierced before placing them in the oven.
- After liquids have been heated in the oven wait a few moments before removing the container – handle with care as the container may be hot – use protective gloves.

- Liquids and foods should be stirred and the temperature checked prior to consumption.
- If you cover a container with cling film, remove it very carefully after the cooking process has finished – steam will escape and may burn your hands.
- Always let the turntable cool down before washing it.
- Never cook foods directly on the turntable.
- Make sure that plates/dishes do not touch the walls when the turntable rotates.
- Keep the interior surfaces clean. Failure to do this could lead to the appliance malfunctioning.

### **Important Utensil Information:**

- Do not use metal pans or dishes with metal handles.
- Do not use anything with a metal trim.
- Do not use paper covered wire twist-ties on plastic bags.
- Do not use melamine dishes as they contain a material which will absorb microwave energy. This may cause the dishes to crack or burn, and will slow down the cooking speed.
- Use only cookware that is approved to be used in a microwave oven.
- Do not cook using a container with a restricted opening, such as bottles, as they may explode.
- Do not heat baby bottles with the teat left on and remove the teat if replacing the bottle back into the oven.
- Only use thermometers that are approved for microwave ovens.
- Do not use the microwave oven for heating utensils.

## **Section 3. Operating the Appliance**

### **3.1. Setting the Clock**

- Press the Clock/Kitchen Timer button once and “00:00” will be displayed.
- Use the number keys to enter the correct time, for example if the actual time is 12:10, enter 1,2,1,0
- Press the Clock/Kitchen Timer button again to set the time.

### **3.2. Microwave Cooking**

**Please refer to [Section 2. Safety Advice](#) for important utensil information.**

- Press Microwave once, the LED will display P100
- Press the same button repeatedly to select either P100, P80, P50, P30 or P10 (see power levels below).
- Press the number keys to select the required cooking time, for example if you want to cook for 10 minutes enter 1,0,0,0, and the display will show “10:00”.
- Press the Start button to begin cooking.
- Press Stop/Clear twice at any time to end or cancel the cooking time

Please note the following power levels:

- P100 = 100%
- P80 = 80%
- P50 = 50%
- P30 = 30%
- P10 = 10%

### **3.3. Quick Start**

- Press Start/+30Sec to start cooking with 100% power.
- Each additional press will increase the time by 30 seconds up to a maximum of 99 minutes & 99 seconds.

### **3.4. Defrost by Time**

- Press Defrost once, 'd-1' will be displayed.
- Enter the required cooking time up to a maximum 99 minutes & 99 seconds.
- Press Start/+30Sec to start defrosting.

### **3.5. Defrost by Weight**

- Press Defrost twice, 'd-2' will be displayed.
- Enter the weight of the food to be defrosted using the number keys. The input figure must be between 100-2000g.
- Press Start/+30Sec to start defrosting.

You can also press three times ('d-3') to defrost minced meat and four times ('d-4') for defrosting fish.

### **3.6. Kitchen Timer**

- Press the Clock/Kitchen Timer button twice. The screen will display "00:00".
- Use the number keys to enter the required time, for example, enter 1,0,0,0 for 10 minutes .
- Press Start/+30Sec to confirm and start the timer.
- When the required time has been reached the display will go out and a buzzer will sound.

### **3.7. Grill Cooking**

- Press the Grill button. The screen will display "G-1"
- Use the number keys to input the grilling time, i.e. 3,5,0,0 for 35 minutes.
- Press Start/+30Sec to start grilling. An audible signal will sound half way through the set time – this is a reminder to turn the food over.

### 3.8. Convection Cooking

Convection allows you to cook food in a similar way to a traditional oven. You should always pre-heat the microwave oven to the required temperature prior to placing the food in the oven.

- Press the Convec. button repeatedly in order to select the required cooking temperature. The range is 140-230°C.
- Press Start/+30Sec to start pre-heating to start pre-heating.
- An audible signal will sound when the oven has reached the required temperature.
- Place the food in the oven.
- Use the number keys to enter the required cooking time and press Start/+30Sec to start cooking.

If you do not want to pre-heat the oven simply use step 1 above and then go straight to step 4.

### 3.9. Combination Cooking

- Press the Combine button repeatedly to select programme “C-1”, “C-2”, “C-3” or “C-4” (see chart below)
- Use the number keys to select the cooking time, i.e. 3,0,0,0, for 30 minutes.
- Press Start/+30Sec to start cooking.

Presses Instructions	Display	Microwave Power	Grill Power	Convection Power
1	C-1	●		●
2	C-2	●	●	
3	C-3		●	●
4	C-4	●	●	●

### 3.10 Reheat

- Press the Reheat button repeatedly to select “h-1”, “h-2”, “h-3” or “h-4” (See chart below).
- Press the Start/+30Sec button to confirm.
- Press Reheat repeatedly to select the weight of the food.
- Press Start/+30Sec to start cooking.

Reheat Chart

Menu	Weight	Display
h-1 (Auto Reheat)	150g	150
	250g	250
	350g	350
	450g	450
	600g	600
h-2 (Dinner Plate)	250g	250
	350g	350
	450g	450
h-3 (Coffee)	1cup (approximately 240g)	1
	2cups (approximately 480g)	2
	3cups (approximately 720gl)	3
h-4 (Roll)	1(approximately 70g)	1
	2(approximately 140g)	2
	3(approximately 210g)	3

### 3.11. Child Lock

- Press Stop/Clear for 3 seconds, you will hear a ‘beep’.
- To unlock simply press Stop/Clear again for 3 seconds until you the ‘beep’.

### 3.12. Auto Menu Cooking

The number keys 0 to 9 provide 10 different auto-menu programmes as follows:

Pad	Cook	Pad	Cook	Pad	Cook	Pad	Cook
1	VEGETABLE	4	PASTA	7	ROAST CHICKEN	0	PIZZA
2	FISH	5	POTATO	8	BREAD		
3	MEAT	6	SOUP	9	CAKE		

- Press the required programme number, i.e. press 1 for Vegetable or 7 for Roast Chicken.
- Press the programme number again (repeatedly) to select the required weight/volume.
- Press Start/+30Sec to start cooking. Auto will flash and time will count-down.

**N.B. The full auto-menu chart is shown on the next page.**

### 3.13. Memory

You can memorise three cook settings as follows:

- Press the Memory button repeatedly for 1, 2 or 3.
- Press Microwave & required Power (100%, 80% etc)
- Set the cooking time.
- Press the Memory button to save the setting, once for 1, twice for 2 or three times for 3.
- Press Start/+30Sec to start cooking.
- The next time you want to use the same setting simply press the Memory button once, twice or three times depending which number you saved the setting under, i.e. if you saved the setting under Memory 2, simply press the Memory button twice to recall the setting, then press Start/+30Sec to auto start the cooking setting.

### Auto menu Chart

Menu	Weight	Press Times	Display
Vegetable	150g(add water 30g)	Once	150
	350g(add water 60g)	Twice	350
	500g(add water 120g)	Thrice	500
Fish	150g	Once	150
	250g	Twice	250
	350g	Thrice	350
	450g	4 times	450
	650g	5 times	650
Meat	150g	Once	150
	300g	Twice	300
	450g	Thrice	450
	600g	4 times	600
Pasta	50g(with cold water 450 g)	Once	50
	100g(with cold water 800 g)	Twice	100
	150g(with cold water 1200 g)	Thrice	150
Potato	1(approximately230g)	Once	1
	2(approximately460g)	Twice	2
	3(approximately690g)	Thrice	3
Soup	200ml	Once	200
	400ml	Twice	400
	600ml	Thrice	600
Roast Chicken	500g	Once	500
	750g	Twice	750
	1000g	Thrice	1000
	1200g	4 times	1200
Bread	50g	Once	50
	100g	Twice	100
	150g	Thrice	150
Cake	475g	Once	475
Pizza	200g	Once	200
	300g	Twice	300
	400g	Thrice	400

### 3.14. Unsuitable Materials/Utensils

Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

### 3.15. Suitable Materials/Utensils

Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

### **3.16. Cooking Tips**

- a) Place thicker areas of food towards the outer area of the turntable and thinner food towards the centre
- b) Always follow the cooking instructions on the food packaging
- c) Turn or stir food during the cooking to ensure even cooking
- d) Allow the cooked food to 'stand' for a while before consuming
- e) If you use a 'browning' dish, stand it on a plate in the oven
- f) Do not let plastic 'cling film' to come in contact with the food during the cooking process

### **3.17. Normal Operating Points to Note**

You will hear the sound of the motor during operation – this is quite normal.

There will be an audible 'buzzer/beep' at the end of the cooking period.

You may hear the turntable rotating inside the oven, this is normal.

You may see water on the inside of the door – this is quite normal due to condensation forming from some foods and/or liquids during the cooking process.

The microwave oven light may appear dim at times – this may happen during the cooking process and is quite normal, particularly during low power cooking.

## **Section 4. Maintenance**

**Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply and ensure that the appliance is completely cool.**

### **4.1. Internal Cleaning**

Clean the interior and accessories with warm soapy water. Rinse and dry thoroughly. Do not use detergents, abrasive powders, highly perfumed cleaning products, wax polishes or cleaning products containing bleach or alcohol.

### **4.2. External Cleaning**

Wash the fascia and door with warm soapy water. Do NOT use abrasive products.

### **4.3. What to do if something goes wrong**

There is no power to the appliance:

- Check there is not a power cut
- Check there is power to the electric socket/appliance
- Check the fuse in the plug (Must be 13 amp)

The oven will not operate:

- Is the Timer control set to the required time?
- Has the door been closed correctly?

**Should your appliance develop a fault, please call the**

**Repairtech Service Helpline on: 01527-888133**

**Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.**

**Your service call cannot progress without this information.**

Domestic Appliance Distribution, Henry John House, Northway Lane, Ashchurch,  
Tewkesbury, Gloucestershire, GL20 8JH

## Important Note:

This appliance is marked according to the European directive 2002/96/EC 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, the Crossed Out Wheelie Bin, 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 authority, your household waste disposal service or the retailer where you purchased the product.



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We continuously try to improve our products for the benefit of our customers.

For this reason we reserve the right to make changes to any product at any time, without notice

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