

Instructions for use



 **Whirlpool**

SENSING THE DIFFERENCE



THIS INSTRUCTION shall also be available on website:
docs.whirlpool.eu

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.

This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.



All safety warnings are preceded by the danger symbol and the following terms:



DANGER

Indicates a hazardous situation which, if not avoided, will cause serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Keep these instructions close at hand for future reference.
- Use protective gloves to perform all unpacking and installation operations.
- The appliance must be handled and installed by two or more persons.
- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Power cable replacement must be carried out by a qualified electrician. Contact an authorised service centre.

- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the Appliance, once fitted in its housing, to the main power supply.
- For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be used.
- Do not use extension leads, multiple socket adapters.
- Do not connect the appliance to a socket which can be operated by remote control or timer.
- Do not pull the power supply cable.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms or outdoor use).
The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.
- 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.
- This appliance is intended to be used built-in. Do not use it freestanding or in a cabinet with door.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised.
- Children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe appliance use and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- During and after use, do not touch the heating elements or interior surfaces of the appliance: risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the appliance. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not use the microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- Do not use the microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.
- Do not leave the appliance 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.
- Use containers suitable for use in a microwave oven only.
- Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- Do not use microwave oven for deep-frying, because the oil temperature cannot be controlled.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. Ensure the lid and the teat is removed before heating.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapors released by the alcohol may catch fire upon coming into contact with the electrical heating element.

- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Do not use microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.
- If material inside/outside the appliance should ignite or smoke is observed, keep appliance door closed and turn the appliance off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. Fire could result.
- Cleaning is the only maintenance normally required. Failure to maintain the appliance 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.
- Never use steam cleaning equipment.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Do not remove any cover. The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by an authorized service technician.
- Service only to be carried out by an authorized service technician. It is hazardous for anyone other than an authorized person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol () .

The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING THE PRODUCT

- This appliance is marked in conformity with European Directive 2012/19/EU, 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 accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

SCRAPPING OF HOUSEHOLD APPLIANCES

- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact a competent local authority, the collection service for household waste or the store where the appliance is purchased.

INSTALLATION

AFTER UNPACKING THE APPLIANCE, make sure that it has not been damaged during transport and that the appliance door closes properly.

IN THE EVENT OF PROBLEMS, contact the dealer or the nearest After-sales Service.

TO PREVENT ANY DAMAGE, only remove the appliance from its polystyrene foam base at the time of installation.

CHILDREN SHOULD NOT PERFORM INSTALLATION OPERATIONS. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

MOUNTING THE APPLIANCE

FOLLOW THE SUPPLIED SEPARATE MOUNTING INSTRUCTIONS when installing the appliance.

PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in the home.

DO NOT REMOVE the microwave inlet protection plates located on the side of the microwave oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

ENSURE THE MICROWAVE oven cavity is empty before mounting.

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, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

IF THE POWER SUPPLY CORD is too short, have a qualified electrician or serviceman install an outlet near the appliance.

THE POWER SUPPLY CORD must be long enough for connecting the appliance, once fitting in its housing, to the main power supply.

FOR INSTALLATION to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be utilized.

AFTER CONNECTING

THE APPLIANCE can be operated only if the microwave oven door is firmly closed.

THE EARTHING OF THIS APPLIANCE IS COMPULSORY. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

THE MANUFACTURERS are not liable for any problems caused by the user's failure to observe these instructions.

AFTER INSTALLATION, the bottom of the appliance must no longer be accessible. For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

RECOMMENDED USE AND TIPS

HOW TO READ THE COOKING TABLE

THE TABLE INDICATES THE BEST FUNCTIONS to use for any given food. Cooking times, where indicated, start from the moment when food is placed in the microwave oven cavity, excluding pre-heating (where required).

COOKING SETTINGS AND TIMES are purely for guidance and will depend on the amount of

food and type of accessory used. Always cook food for the minimum cooking time given and check that it is cooked through.

TO OBTAIN THE BEST RESULTS, carefully follow the advice given in the cooking table regarding the choice of accessories (if supplied) to be used (if present).

CLING FILM AND BAGS

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing the bag in the microwave oven cavity.

CLING FILM SHOULD BE SCORED or pricked with a fork to relieve the pressure and to prevent bursting because steam builds up during cooking.

COOKING FOOD

SINCE MICROWAVES penetrate the food to a limited depth, if there are a number of pieces to cook at once, arrange the pieces in a circle to create more outside pieces.

SMALL PIECES cook more quickly than large pieces.

CUT FOOD into pieces of equal size for uniform cooking.

MOISTURE EVAPORATES during microwave cooking.

A MICROWAVE-PROOF COVER on the container helps reduce moisture loss.

MOST FOODS WILL CONTINUE to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

STIRRING IS USUALLY NECESSARY during microwave cooking. When stirring, bring the cooked portions on the outside edges towards the centre and the less-cooked centre portions towards the outside.

PLACE THIN SLICES OF MEAT on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

LIQUIDS

LIQUIDS MAY OVERHEAT beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over.

TO PREVENT THIS POSSIBILITY:

- 1 Avoid using straight-sided containers with narrow necks.
- 2 Stir the liquid before placing the container in the microwave oven cavity and leave the teaspoon in the container.
- 3 After heating, stir again before carefully removing the container from the microwave oven.

BABY FOOD

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 avoid the risk of scalding or burns.

ENSURE that the lid and the teat are removed before heating.

FROZEN FOOD

FOR BEST RESULTS, we recommend defrosting directly on the glass turntable. If needed, it is possible to use a light-plastic container that is suitable for microwave.

BOILED FOOD, stews and meat sauces defrost better if stirred during the defrosting time.

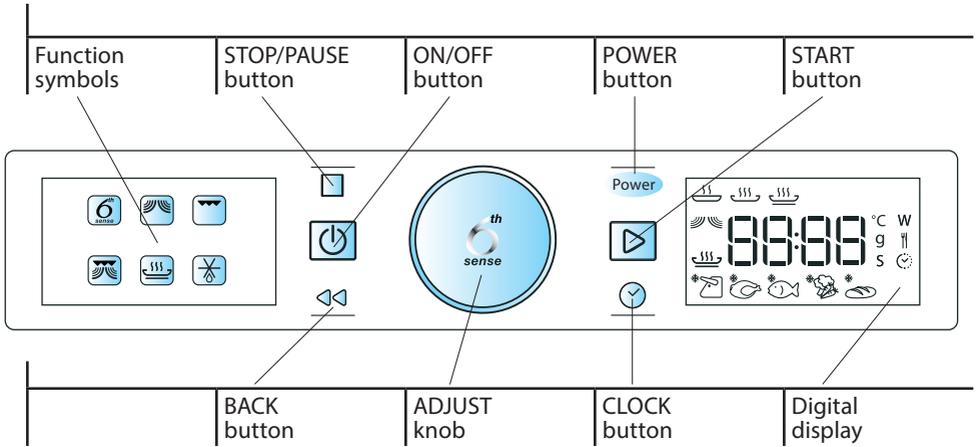
SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.



PANEL DESCRIPTION



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ACCESSORIES



GENERAL

THERE ARE a number of accessories available on the market. Make sure that they are suitable for microwave use before making any purchases.

MAKE SURE THAT THE UTENSILS YOU USE are microwave-safe and test them briefly in the microwave first before using them for cooking.



WHEN PLACING FOOD AND/OR ACCESSORIES in the microwave oven, make sure that they do not come into contact with the interior of the oven.

This is especially important with accessories made of metal or which have metal parts.

IF ACCESSORIES CONTAINING METAL come into contact with the oven interior, sparking may occur while the oven is in operation and the oven could be damaged.

ALWAYS MAKE SURE that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT

USE THE TURNTABLE SUPPORT under the glass turntable. Never put any other utensils on the turntable support.

☞ Fit the turntable support in the oven.



GLASS TURNTABLE

USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that would otherwise stain and soil the interior of the oven.

☞ Place the glass turntable on the turntable support.



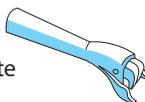
WIRE RACK

USE THE WIRE RACK when cooking with Grill or Grill Combi.



CRISP HANDLE

USE THE SPECIAL CRISP HANDLE SUPPLIED to remove the hot crisp plate from the oven.



CRISP PLATE

PLACE THE FOOD DIRECTLY ON THE CRISP PLATE.

Always use the glass turntable as support when using the crisp plate.



DO NOT PLACE ANY UTENSILS on the crisp plate since it will quickly become very hot and is likely to damage the utensil.

THE CRISP PLATE may be preheated before use (max. 3 minutes). Always use the Crisp function when preheating the crisp plate.



KEY LOCK / SAFETY LOCK



THE KEY LOCK FUNCTION IS ACTIVATED by pressing and holding the BACK button (approx. 5 seconds) until a key symbol appears instead of digits.



To unlock the Key Lock, press and hold the BACK button for 5 seconds.



The key disappears after 3 seconds and the display returns to the previous screen.

THE DOOR MUST BE OPENED AND CLOSED, for example to put food in it, before the safety lock is released. Otherwise the display will show "door".

door



STIR OR TURN FOOD (6TH SENSE FUNCTIONS ONLY)



WHEN USING SOME OF THE 6TH SENSE FUNCTIONS the oven may stop (depending on the chosen program and food class) and prompt you to **TURN FOOD**.

To continue cooking:

- 🌀 Open the door.
- 🌀 Turn the food.
- 🌀 Close the door and restart by pressing the Start button.

NOTE: IN JET DEFROST MODE, THE OVEN CONTINUES AUTOMATICALLY AFTER 2 MINUTES if the food has not been turned. The defrost time will be longer in this case.

ON / OFF

TURN THE APPLIANCE ON OR OFF by pressing the On/Off button for ½ a second. 

WHEN THE APPLIANCE IS TURNED ON, all buttons and knobs function normally and the 24-hour clock is not displayed.

WHEN THE APPLIANCE IS TURNED OFF, all the buttons and the adjust knob are non-responsive (apart from the Start button). The 24 hour clock is displayed.

NOTE: THE DESCRIPTIONS IN THESE INSTRUCTIONS FOR USE assume that the oven is turned ON.

STANDBY MODE

AFTER PRESSING THE STOP BUTTON, or if the user does not interact with the product for a certain time, the oven enters Standby mode.

When the appliance is in Standby, the dimmed 24-hour clock is displayed. Turn the rotary knob or press any button to exit Standby mode.

STOP / PAUSE / CONTINUE COOKING

TO PAUSE COOKING:

COOKING CAN BE PAUSED to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

TO CONTINUE COOKING:

CLOSE THE DOOR and press the Start button ONCE. Cooking is resumed from where it was paused. 

PRESSING THE START BUTTON TWICE will increase the time by 30 seconds.

TO CONTINUE AFTER A FUNCTION IS FINISHED:

WHEN END IS DISPLAYED, you can prolong the cooking time by 30 seconds by pressing the Start button. Each time the button is pressed, another 30 seconds is added to the cooking time.

End

A BEEP SOUNDS once a minute for 10 minutes when cooking is finished. Press the STOP button or open the door to stop the beeping.



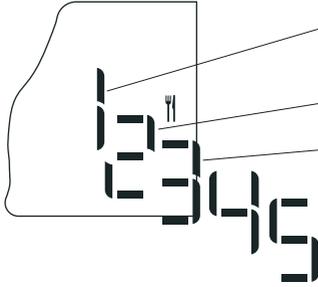
NOTE: The oven will only maintain the settings for 60 seconds if the door is opened and then closed after cooking is finished.



FOOD CLASSES (6TH SENSE FUNCTIONS ONLY)



WHEN USING THE 6TH SENSE FUNCTIONS the oven needs to know which food class it needs to use in order to achieve good results. The food class digit and food class symbol is displayed when you are choosing a food class with the adjust knob.



| FOOD | |
|------|-------------------------|
| | 1 MEAT (100 g - 2.0 kg) |
| | 2 POULTRY (100 g - |
| | |

FOR FOOD NOT LISTED IN THE TABLES and if the weight is lesser or greater than the recommended weights, you should follow the procedure for "Cook & Reheat with microwaves".

THE FOOD CLASSES are listed in the tables for each 6th Sense function.

THE FOOD CLASS GUIDE on this oven indicates which food class is used in the functions that apply food classes.

| 6 th SENSE | Reheat | | | | |
|-----------------------|--------------|----------------|----------------|------|----------|
| | Dinner plate | Frozen portion | Frozen lasagne | Soup | Beverage |
| | | | | | |

| 6 th SENSE | Cook | | | | |
|-----------------------|--------------|------------------|-------------------|-------------------|---------|
| | Baked potato | Fresh vegetables | Frozen vegetables | Canned vegetables | Popcorn |
| | | | | | |

| 6 th SENSE | Crisp | | | | |
|-----------------------|--------------|-------------------|-----------------|---------------------------------|--------------|
| | French fries | Pizza, thin crust | Pizza, deep pan | Buffalo wings / chicken nuggets | Fish fingers |
| | | | | | |



COOLING DOWN



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WHEN A FUNCTION IS FINISHED, the oven may perform a cooling process. This is normal and the display shows "Cool On".

After this process, the oven switches off automatically.

PRESS THE BACK BUTTON to temporarily view the 24-hour clock when "Cool On" is displayed.

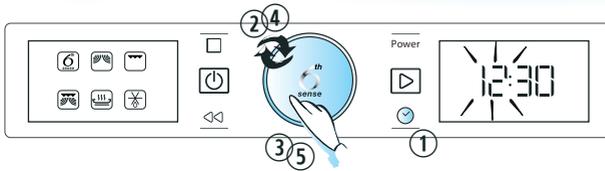


THE COOLING PROCESS can be interrupted without damaging the oven by opening the door.

Cool On



SETTING THE CLOCK



WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the clock.

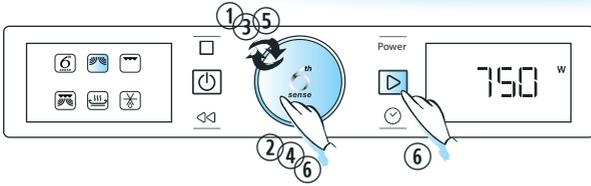
AFTER A POWER FAILURE, the clock will flash and needs to be reset.

- 1 **PRESS THE CLOCK BUTTON (½ A SECOND)**. (The two digits on the left (hours) flash).
- 2 **TURN THE ADJUST KNOB** to set the hours.
- 3 **PRESS THE ADJUST KNOB**. (The two digits on the right (minutes) flash).
- 4 **TURN THE ADJUST KNOB** to set the minutes.
- 5 **PRESS THE ADJUST KNOB** again to confirm the change.

THE CLOCK IS SET AND IS IN OPERATION.



COOK & REHEAT WITH MICROWAVES



USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

Switch on the microwave by pressing the button and proceed as follows:

- 1 TURN THE ADJUST KNOB until you find the microwave function.
- 2 PRESS THE ADJUST KNOB to confirm your selection.
- 3 TURN THE ADJUST KNOB to set the microwave power level.
- 4 PRESS THE ADJUST KNOB to confirm your selection.
- 5 TURN THE ADJUST KNOB to set the cooking time.
- 6 PRESS THE START BUTTON OR ADJUST KNOB.



ONCE THE COOKING PROCESS HAS BEEN STARTED:

The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.



DURING COOKING you can change the cooking time and/or power level.

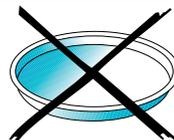
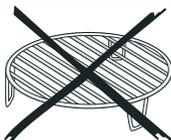
Power

<= by pressing the desired button: =>



POWER LEVEL

| MICROWAVES ONLY | |
|-----------------|---|
| POWER | SUGGESTED USE: |
| 1000 W | REHEATING OF BEVERAGES, water, clear soup, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. |
| 800 W | COOKING vegetables, meat etc. |
| 650 W | COOKING fish. |
| 500 W | MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles. |
| 350 W | SIMMERING STEWS, melting butter and chocolate. |
| 160 W | DEFROSTING. Softening butter, cheeses. |
| 90 W | SOFTENING ice cream |
| 0 W | WHEN USING the Timer only. |

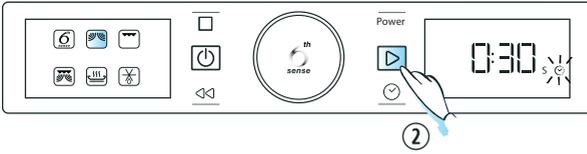




JET START



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THIS FUNCTION IS USED to quickly re-heat food with a high water content such as clear soup, coffee or tea.

Switch on the microwave by pressing the  button and proceed as follows:

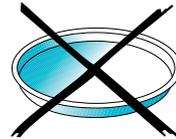
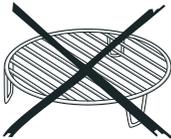
- 1 **OPEN THE DOOR** and place food in the oven. Close the door.
- 2 **PRESS THE START BUTTON TO AUTOMATICALLY START** the oven with full microwave power (1000 W) and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds.



YOU CAN ALSO ALTER THE TIME BY TURNING THE ADJUST KNOB to increase or decrease the time after the function has started.

NOTE:

THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in Standby mode while the multifunction knob is in the Microwave position.





MANUAL DEFROST



FOLLOW THE PROCEDURE for “Cook & Reheat with microwaves” and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. You will learn the times required for various amounts from experience.

FROZEN FOOD IN PLASTIC BAGS, plastic film or cardboard packaging can be placed directly in the oven provided the packaging does not have any metal parts (e.g. metal twist ties).

THE SHAPE OF THE PACKAGE changes the defrosting time. Shallow packaging defrosts more quickly than deep packaging.

SEPARATE ITEMS as they begin to defrost. Individual slices defrost more easily.

COVER AREAS OF FOOD with small pieces of aluminium foil if they start to become warm (e.g. chicken legs and wing tips).



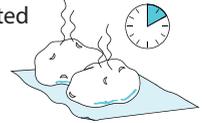
TURN LARGE JOINTS halfway through the defrosting process.



BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting.

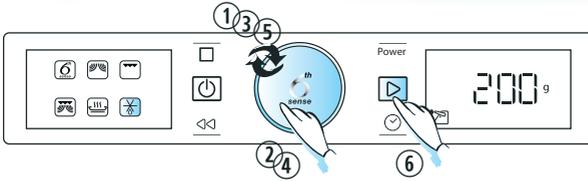
WHEN DEFROSTING it is better to under thaw the food slightly and allow the process to finish during standing time.

STANDING TIME AFTER DEFROSTING ALWAYS PRODUCES BETTER RESULTS since the temperature will then be evenly distributed throughout the food.





JET DEFROST



USE THIS FUNCTION for defrosting meat, poultry, fish, vegetables and bread.

Jet Defrost should only be used if the net weight is between 100 g and 2.5 kg.

ALWAYS PLACE THE FOOD on the glass turntable.

Switch on the microwave by pressing the  button and proceed as follows:

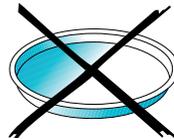
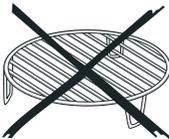
- 1 **TURN THE ADJUST KNOB** until you find the Jet Defrost function.
- 2 **PRESS THE ADJUST KNOB** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** to select the food class.
- 4 **PRESS THE ADJUST KNOB** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to set the weight.
- 6 **PRESS THE START BUTTON.**



MIDWAY THROUGH THE DEFROSTING PROCESS, the oven stops and prompts you to "TURN" the food.

-  Open the door.
-  Turn the food.
-  Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 2 minutes if the food has not been turned. The defrosting time will be longer in this case.





WEIGHT:

THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the time needed to finish the process.

IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.



FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose a lower food weight.

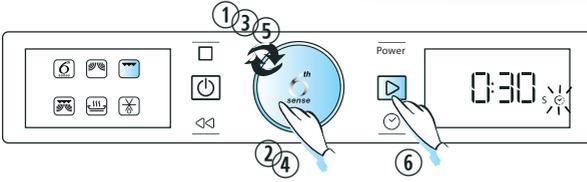
IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose a higher food weight.



| | FOOD | TIPS |
|---|--------------------------------------|---|
|  | 1 MEAT (100 g - 2.0 kg) | MINCED MEAT , cutlets, steaks or roasts. |
|  | 2 POULTRY (100 g - 2.5 kg) | CHICKEN, WHOLE , pieces or fillets. |
|  | 3 FISH (100 g - 1.5 kg) | WHOLE STEAKS or fillets. |
|  | 4 VEGETABLES (100 g - 1.5 kg) | MIXED VEGETABLES , peas, broccoli etc. |
|  | 5 BREAD (100 g - 1.0 kg) | LOAF , buns or rolls. |
| <p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & reheat with microwaves" and choose 160 W when defrosting.</p> | | |

GRILL

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USE THIS FUNCTION TO quickly turn the surface of any food placed on the wire rack golden brown.

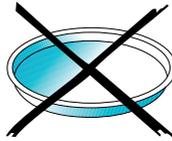
Switch on the microwave by pressing the  button and proceed as follows:

- 1** TURN THE ADJUST KNOB until you find the Grill function.
- 2** PRESS THE ADJUST KNOB to confirm your selection.
- 3** TURN THE ADJUST KNOB to set the cooking time.
- 4** PRESS THE START BUTTON.

PLACE FOOD on the wire rack. Turn food during cooking.

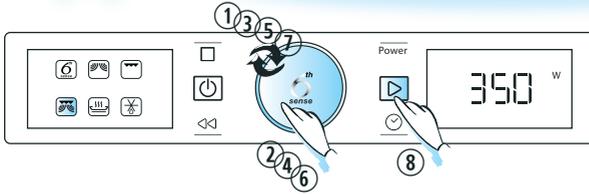
MAKE SURE THAT THE UTENSILS used are heat resistant and microwave-safe before grilling with them.

DO NOT USE PLASTIC utensils when grilling. They will melt. Items made of wood or paper are not suitable either.





GRILL COMBI



USE THIS FUNCTION TO COOK FOOD SUCH as lasagne, fish and potato gratin.

Switch on the microwave by pressing the  button and proceed as follows:

- 1 **TURN THE ADJUST KNOB** until you find the Grill Combi function.
- 2 **PRESS THE ADJUST KNOB** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** to set the Microwave power level.
- 4 **PRESS THE ADJUST KNOB** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to set the cooking time.
- 6 **PRESS THE START BUTTON.**



ONCE THE COOKING PROCESS HAS BEEN STARTED:

The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time by 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.



DURING COOKING you can change the cooking time and/or power level.

Power

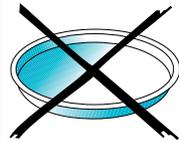
<= by pressing the desired button: =>



THE MAX. POSSIBLE microwave power level when using the Grill Combi is limited to a factory-preset level.

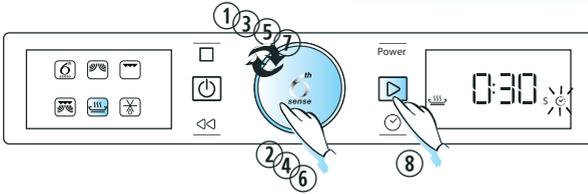
PLACE FOOD on the wire rack or on the glass turntable.

| GRILL COMBI | |
|-------------|---------------------------------|
| POWER: | SUGGESTED USE: |
| 650 W | COOKING VEGETABLES AND GRATINS |
| 350 - 500 W | COOKING POULTRY AND LASAGNE |
| 160 - 350 W | COOKING FISH AND FROZEN GRATINS |
| 160 W | COOKING MEAT |
| 90 W | FRUIT GRATINS |
| 0 W | BROWNING ONLY DURING COOKING |





CRISP

**EN**

USE THIS FUNCTION TO reheat and cook pizzas and other dough-based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

Switch on the microwave by pressing the  button and proceed as follows:

- 1** TURN THE ADJUST KNOB until you find the Crisp function.
- 2** PRESS THE ADJUST KNOB to confirm your selection.
- 3** TURN THE ADJUST KNOB to set the cooking time.
- 4** PRESS THE START BUTTON.

THE OVEN AUTOMATICALLY uses Microwaves and Grill to heat the crisp plate. This way the crisp plate will rapidly reach its working temperature and begin to brown and crisp the food.

MAKE SURE that the crisp plate is correctly placed in the middle of the glass turntable.



THE OVEN AND THE CRISP PLATE become very hot when using this function.

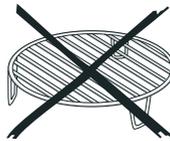
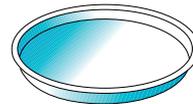
DO NOT PLACE THE HOT CRISP PLATE on any surface susceptible to heat.

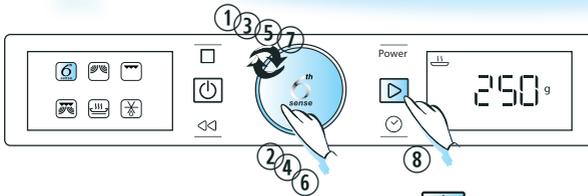
TAKE CARE NOT TO TOUCH the grill element.



USE OVEN MITTS or the special crisp handle supplied when removing the hot crisp plate.

ONLY USE the crisp plate supplied with this function. Other available crisp plates on the market will not give the correct results when using this function.





USE THIS FUNCTION when reheating ready-made food from frozen, chilled or room temperature.

PLACE FOOD onto a microwave-safe heat-proof dinner plate or dish.

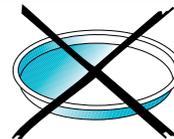
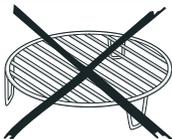
Switch on the microwave by pressing the  button and proceed as follows:

- 1 **TURN THE ADJUST KNOB** until you find the 6th Sense function.
- 2 **PRESS THE ADJUST KNOB** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** until you find the 6th Sense Reheat function.
- 4 **PRESS THE ADJUST KNOB** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to select the desired food class.
- 6 **PRESS THE ADJUST KNOB** to confirm your selection.
- 7 **TURN THE ADJUST KNOB** to set the weight.
- 8 **PRESS THE START BUTTON.**



| | FOOD | TIPS |
|---|---|---|
|  | 1 DINNER PLATE (250 g - 500 g) | HEAT COVERED. FOR PERFECT RESULTS, prepare food in line with the recommendations on next page. |
|  | 2 FROZEN PORTION (250 g - 500 g) | FOLLOW THE DIRECTIONS ON THE PACKAGING, i.e. ventilation, pricking, etc.. |
|  | 3 FROZEN LASAGNE (250 g - 500 g) | REHEAT COVERED Turn if needed. |
|  | 4 SOUP (200 g - 800 g) | REHEAT UNCOVERED in separate bowls or in a large one. |
|  | 5 BEVERAGE (100 g - 500 g) | HEAT UNCOVERED. |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".



WHEN YOU ARE KEEPING a meal in the refrigerator or “plating” a meal for reheating, arrange the



thicker, denser food around the outside of the plate and the thinner or less dense food in the middle.

ALWAYS COVER FOOD when using this function except when reheating chilled soups, in which case a cover is not needed.

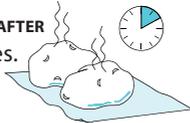


IF THE FOOD IS PACKAGED in such way that it is already covered, the packaging should be cut with 2-3 scores to allow excess pressure to escape during reheating.

PLACE THIN SLICES of meat on top of each other or interlace them.

THICKER SLICES such as meat loaf and sausages should be placed close to each other.

THE RESULTS ARE ALWAYS BETTER AFTER A STANDING TIME .of 1-2 minutes.



PLASTIC FOIL should be scored or pricked with a fork to relieve the pressure and to prevent bursting as steam builds up during cooking.

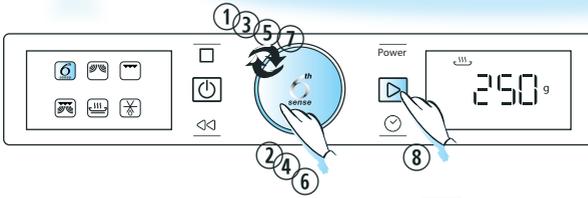


STIRRING DURING HEATING

DURING THE HEATING PROCESS the oven may stop (depending on program) and prompt you to “STIR” the food.

- 🌀 Open the door.
- 🌀 Stir the food.
- 🌀 Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 1 minute if the food has not been stirred. The heating time will be longer in this case.



USE THIS FUNCTION FOR COOKING ONLY. 6th Sense Cook can only be used for food in the categories listed here.

Switch on the microwave by pressing the  button and proceed as follows:

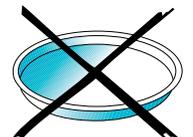
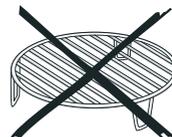
- 1 **TURN THE ADJUST KNOB** until you find the 6th Sense function.
- 2 **PRESS THE ADJUST KNOB** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** until you find the 6th Sense Cook function.
- 4 **PRESS THE ADJUST KNOB** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to select the desired food class.
- 6 **PRESS THE ADJUST KNOB** to confirm your selection.
- 7 **TURN THE ADJUST KNOB** to set the weight.
- 8 **PRESS THE START BUTTON.**

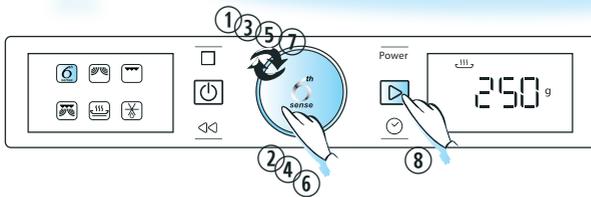


| FOOD | | TIPS |
|---|--|--|
|  | 1 BAKED POTATOES (200 g - 1.0 kg) | PRICK THE POTATOES and place them in a microwave-safe and oven-proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot. |
|  | 2 FRESH VEGETABLES (200 g - 800 g) | CUT VEGETABLES into even-sized pieces. Add 2-4 tablespoons of water and cover. Stir when the oven beeps. |
|  | 3 FROZEN VEGETABLES (200 g - 800 g) | COOK COVERED. Stir when the oven beeps. |
|  | 4 CANNED VEGETABLES (200 g - 600 g) | POUR AWAY most of the liquid and cook – covered – in a microwave-safe dish. |
|  | 5 POPCORN (100 g) | ONLY COOK ONE BAG AT THE TIME. If more popcorn is needed, cook the bags one after another. |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".

PLASTIC FILM should be scored or pricked with a fork to relieve the pressure and to prevent bursting as steam builds up during cooking.





USE THIS FUNCTION FOR CRISPING ONLY. 6th Sense Crisp can only be used for food in the categories listed here.

PLACE FOOD onto the crisp plate.

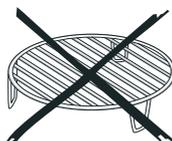
Switch on the microwave by pressing the button and proceed as follows:

- 1 **TURN THE ADJUST KNOB** until you find the 6th Sense function.
- 2 **PRESS THE ADJUST KNOB** to confirm your selection.
- 3 **TURN THE ADJUST KNOB** until you find the 6th Sense Crisp function.
- 4 **PRESS THE ADJUST KNOB** to confirm your selection.
- 5 **TURN THE ADJUST KNOB** to select the desired food class.
- 6 **PRESS THE ADJUST KNOB** to confirm your selection.
- 7 **TURN THE ADJUST KNOB** to set the weight.
- 8 **PRESS THE START BUTTON.**



| | FOOD | TIPS |
|--|--|---|
| | 1 FRENCH FRIES (200 g - 500 g) | SPREAD OUT THE FRIES in an even layer on the crisp plate. Sprinkle with salt if desired. |
| | 2 PIZZA, THIN CRUST (200 g - 500 g) | FOR PIZZAS WITH THIN CRUST. |
| | 3 PIZZA, DEEP PAN (200 g - 800 g) | FOR PIZZAS WITH THICK CRUST. |
| | 4 BUFFALO WINGS / CHICKEN NUGGETS (200 g - 500 g) | FOR CHICKEN NUGGETS , oil the crisp plate. |
| | 5 FISH FINGERS (200 g - 500 g) | PLACE THE FISH FINGERS IN THE APPLIANCE , leaving sufficient space between them. Turn the food when the appliance asks you to do so. |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".



MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface, which 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, rough cloths, etc. which could damage the control panel and interior and exterior oven surfaces.** Use a sponge with a mild detergent or paper towel with spray glass cleaner. Apply spray glass cleaner to paper towel.
DO NOT SPRAY directly on the oven.



AT REGULAR INTERVALS, and especially after any spillovers, remove the turntable, the turntable support and wipe clean the base of the oven.



THIS OVEN IS DESIGNED to operate with the turntable in place.

 **DO NOT** operate the microwave oven when the turntable has been removed for cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

 **DO NOT ALLOW GREASE** or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odours inside the oven.

 **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

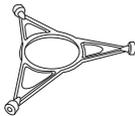
THE GRILL ELEMENT does not need cleaning since the intense heat burns off any splashes, although the ceiling above it may need regular cleaning.

This should be done using warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes a month.

MAINTENANCE & CLEANING

DISHWASHER-SAFE:

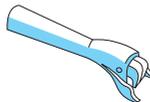
TURNTABLE SUPPORT.



GLASS TURNTABLE.



CRISP HANDLE.

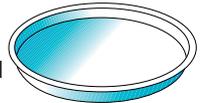


WIRE RACK.



CAREFUL CLEANING:

THE CRISP PLATE should be cleaned in water with a mild detergent. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



ALWAYS let the crisp plate cool before cleaning.

 **DO NOT** immerse or rinse the crisp plate while it is hot. Rapid cooling may damage it.

 **DO NOT USE STEEL-WOOL PADS.** They will scratch the surface.

TROUBLESHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❗ The turntable and turntable support is in place.
- ❗ The door is properly closed.
- ❗ Check the fuses and make sure that there is power available.
- ❗ Check that the oven has ample ventilation.
- ❗ Wait for 10 minutes, then try to operate the oven once more.
- ❗ Open and then close the door before you try again.
- ❗ Disconnect the oven from the power supply. Wait for 10 minutes before reconnecting and trying again.

THIS IS TO AVOID making unnecessary calls for which you will be charged. When calling Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

DATA FOR TESTING HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60705 AND IEC 60350.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of the heating performance of different microwave ovens. We recommend the following for this oven:

| TEST | FUNCTION | AMOUNT (GR) | COOKING TIME (MIN:SEC) | POWER | ACCESSORY |
|---------------------|------------|-------------|------------------------|------------|-------------------|
| EGG CUSTARD | MW | 750 | 12:00 – 13:00 | 650 | PYREX #220 |
| SPONGE CAKE | MW | 475 | 8:30 – 9:30 | 650 | PYREX #827 |
| MEATLOAF | MW | 900 | 18:00 – 19:00 | 800 | PYREX #838 |
| MEAT DEFROST | MW | 500 | 12:00 – 13:00 | 160 | |
| POTATO GRATIN | MW + GRILL | 1100 | 30:00 – 35:00 | 500 | PYREX #827 |
| CHICKEN | MW + GRILL | 1000 | 40:00 – 45:00 | 350 | PYREX #220 |
| TOAST | GRILL | - | 6:00 – 7:00 | - | GRID |

TECHNICAL SPECIFICATIONS

| | |
|---------------------------------|-----------------|
| SUPPLY VOLTAGE | 230 V/50 Hz |
| RATED POWER INPUT | 2300 W |
| FUSE | 10 A |
| MW OUTPUT POWER | 1000 W |
| GRILL | 800 W |
| OUTER DIMENSIONS (HxWxD) | 385 x 595 x 468 |
| INNER DIMENSIONS (HxWxD) | 200 x 405 x 380 |



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