

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

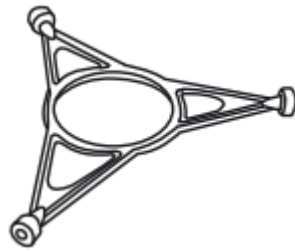
Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

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

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.



TURNTABLE SUPPORT

Use the Turntable Support under the Glass Turntable. Never put any other utensils on the Turntable Support.

- Fit the Turntable Support in the oven.



GLASS TURNTABLE

Use the Glass Turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass Turntable on the Turntable Support.



WIRE RACK

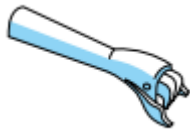
Use the high Wire Rack when cooking with Grill or Combi grill.



CRISP PLATE

Place the food directly on the Crisp Plate. The Crisp Plate may be preheated before use (max. 3 min.). Always use the Glass Turntable as support when using the Crisp Plate.

Do not place any utensils on the Crisp Plate since it will quickly become very hot and is likely to cause damage to the utensil.



CRISP HANDLE

Use the Crisp Handle to remove the hot Crisp Plate from the oven.

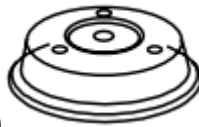


PLATE COVER (accessory sold separately)

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

Use the cover for two level reheating.

MAINTENANCE & CLEANING

Failure to maintain the 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 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.

Do not use steam cleaning appliances when cleaning your microwave oven.

The oven should be cleaned regularly and any food deposits removed.

At regular intervals, especially if spill overs have occurred, remove the turntable, the Turntable Support and wipe the base of the oven clean.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Do not spray directly on 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.

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.

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 19.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

CAREFUL CLEANING:

The Crisp Plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

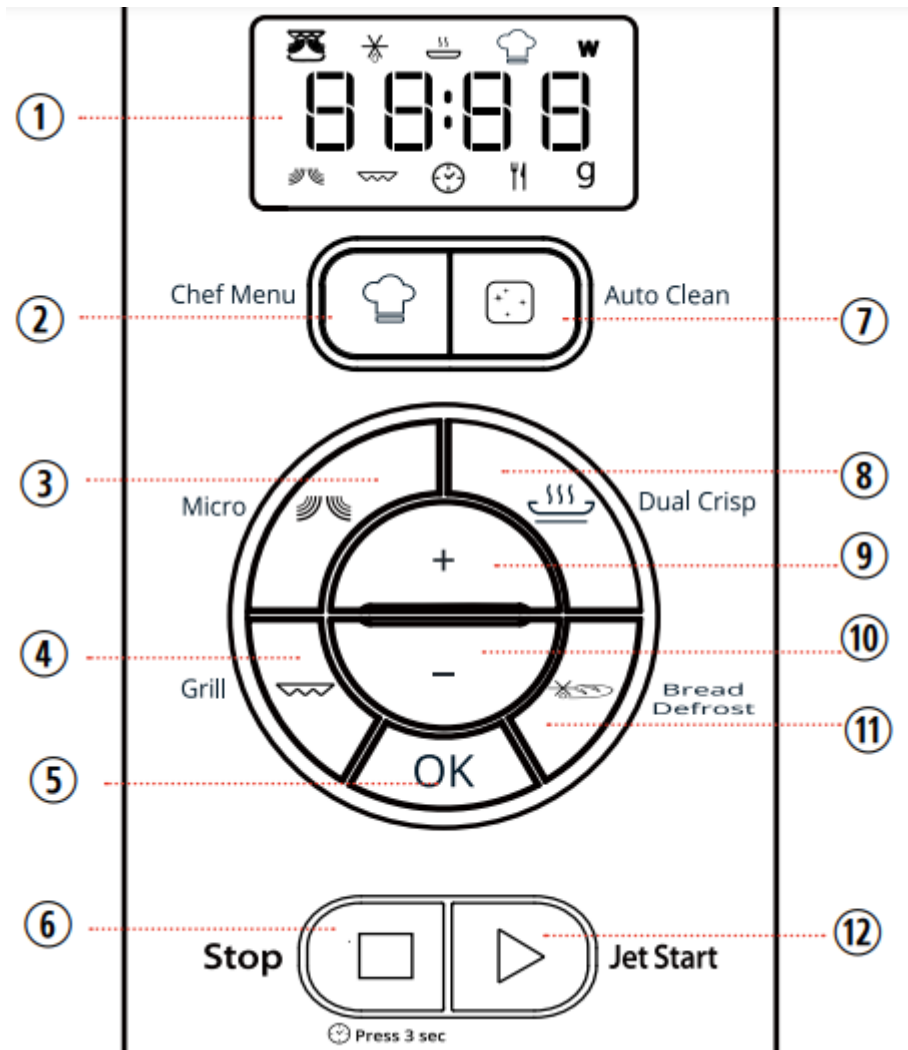
Always let the Crisp Plate cool off before cleaning.

Do not immerse or rinse with water while the Crisp Plate is hot. Quick cooling may damage it. Do not use steel-wool pads. This will scratch the surface.

DISHWASHER SAFE:

- Turntable Support
- Wire Rack
- Crisp Handle
- Glass Turntable
- Plate cover (accessory sold separately)

CONTROL PANEL





1. Display
2. Chef menu button
3. Microwave button
4. Grill button
5. OK button
6. Stop/Clock button
7. Auto Clean button
8. Dual Crisp button
9. Plus button
10. Minus button
11. Bread defrost button
12. Jet Start button
13. Crisp icon
14. Jet Defrost Menu icon
15. Jet Reheat Menu icon
16. Chef menu icon
17. Microwave power (watt)
18. Microwave icon
19. Grill icon

20. Clock setting / Time selection

21. Food type selection

22. Weight (grams)



STAND-BY MODE

The oven is in Stand-by mode when the clock is displayed (or, if the clock has not been set, when the display will show “:”).



START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to “Stand-by mode”.

When the safety function is active the door must be opened and closed in order to start the cooking, otherwise the display will show “door”.

door



PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, 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 ONCE. The cooking is resumed from where it was paused.

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

Remove the food, close the door and press the Stop button.

When the cooking is finished:

The display will show the text “End”. An acoustic beep will signal once a minute for 10 minutes, this is normal behaviour intended for cooling the product.

Depending on the product, the cooling fan or the internal lamp may continue to operate.

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.

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



ADD / STIR / TURN FOOD

Depending on the selected function, it could be needed to 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:

1. Open the door.
2. Stir /Turn the food (depending on the required action).
3. Close the door and restart by pressing the Jet Start button.

Note: if the door is not opened within 2 minutes since the request to Stir or Turn the food, the oven will continue the cooking process (in this case the final results may not be the optimal ones).



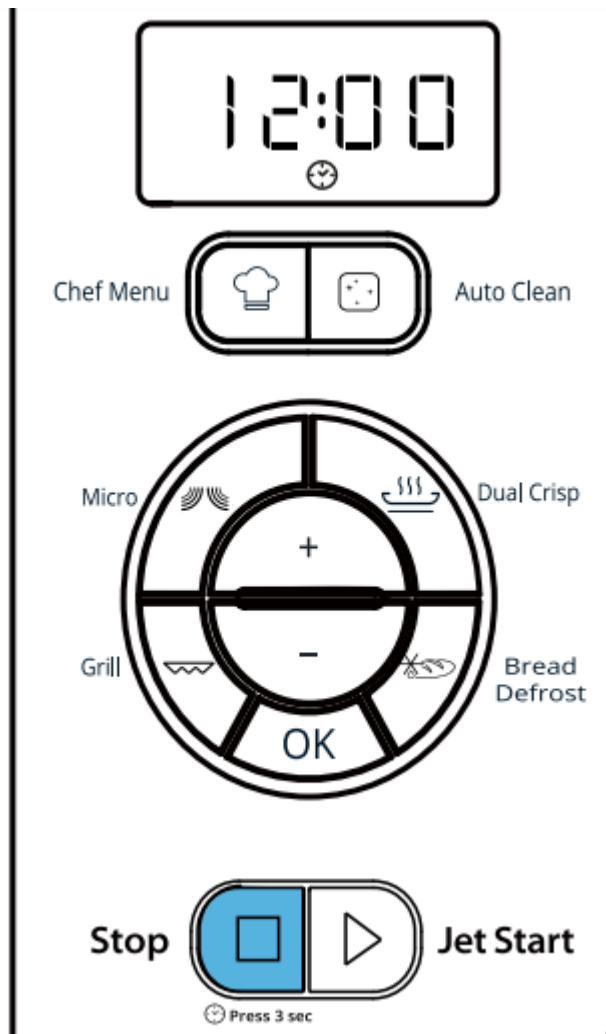
CLOCK

To set the Clock of your appliance:

1. Press & hold the Stop button for 3 seconds.
2. Press the Plus/Minus buttons to set the hours.
3. Press OK/Jet Start button. The minutes will start blinking.
4. Press the Plus/Minus buttons to set the minutes.
5. Press OK/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; in this case, please follow the above procedure starting from step No.2.



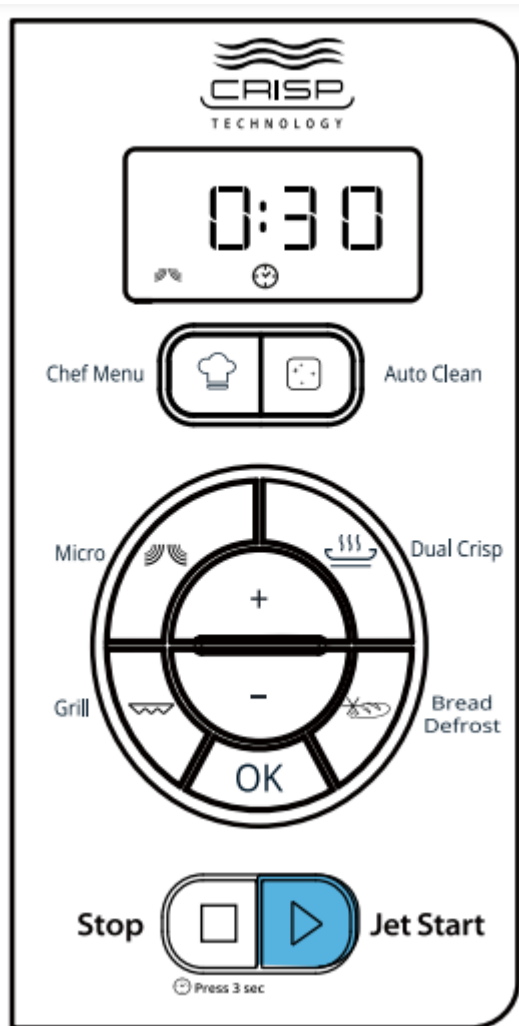
Tips and suggestions:

- If the clock has not been set after plug in, the clock 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 oven will exit from setting mode and the setting will be invalid, display will show “:”.



JET START

This function allows to start the Microwave function at maximum power for 30 seconds, simply pressing the Jet Start button. It is suggested for quick reheating of food with a high water content such as clear soups, coffee or tea.



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1. Press the Jet Start Button.

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

Each additional pressing will increase the cooking time of 30 seconds.

If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.

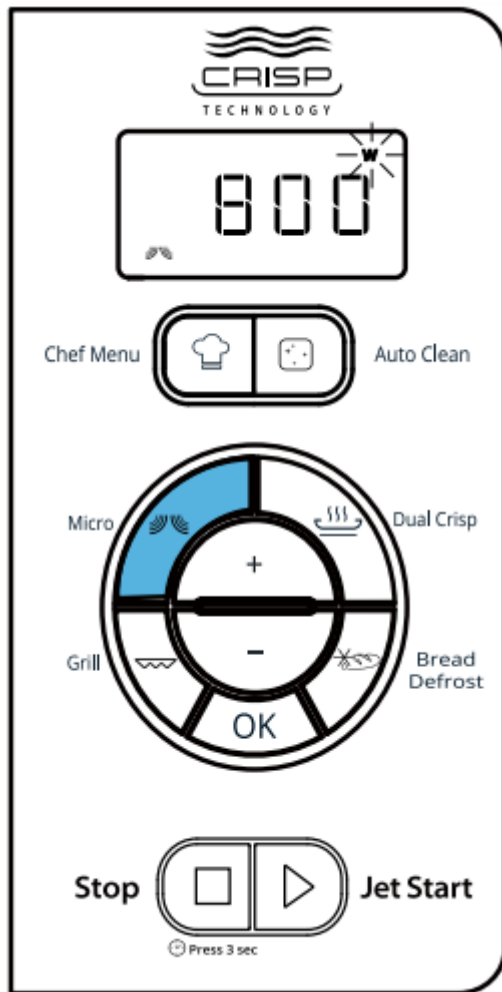
Tips and suggestions:

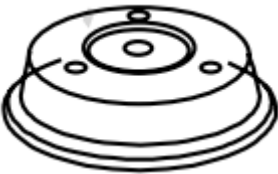
- It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, simply press the Microwave button repeatedly. To change the duration time, please press the Plus/Minus buttons, or press the Jet Start button to increase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



MICROWAVE

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



Suggested Accessory		Plate Cover (sold separately)
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1. Press the Microwave button. The maximum power level (800 W) will be shown on the display and the watt icons starts blinking.
2. Press Plus/Minus buttons to set the power.
3. Press the OK button to confirm.
4. Press Plus/Minus buttons to set the cooking time.
5. Press the OK/Jet Start button. The function will start.

Once the cooking process has been started:

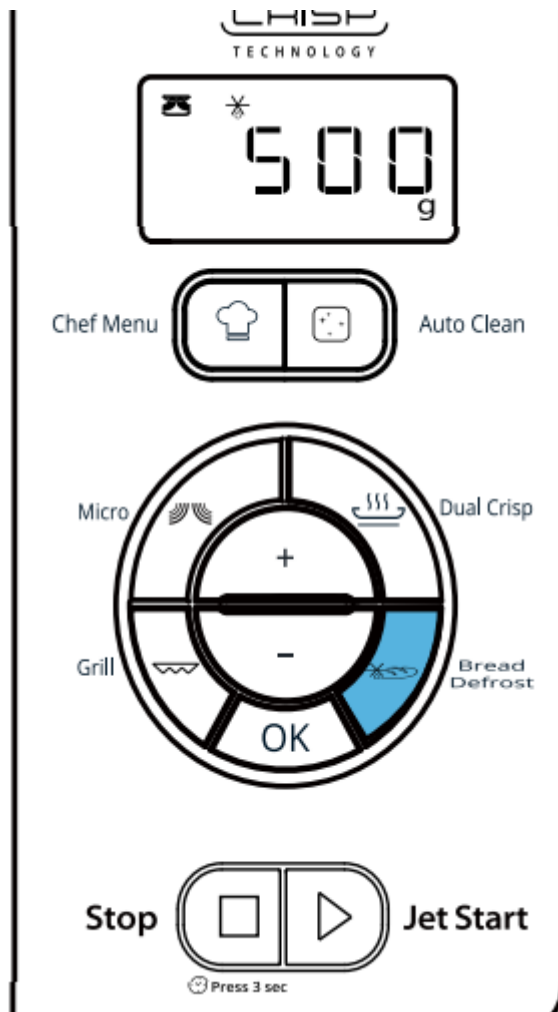
-To adjust the power: first press the Microwave button then press the Plus/ Minus button to adjust the value.

-To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

POWER	SUGGESTED USE:
800 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
650 W	Cooking of fish, meat, vegetables etc.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	Defrosting.
90 W	Softening ice cream, butter and cheeses. keep warming.



BREAD DEFROST



This exclusive Whirlpool function allows you to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked.

Use this function to quickly defrost and heat frozen rolls, baguettes & croissants.

Bread Defrost can be used if the net weight is between 50g-500g. The following accessories must be used with this function:

- The Crisp Plate;
- The Crisp Handle to manage the hot Crisp Plate.

Dedicated accessories:



Crisp Plate



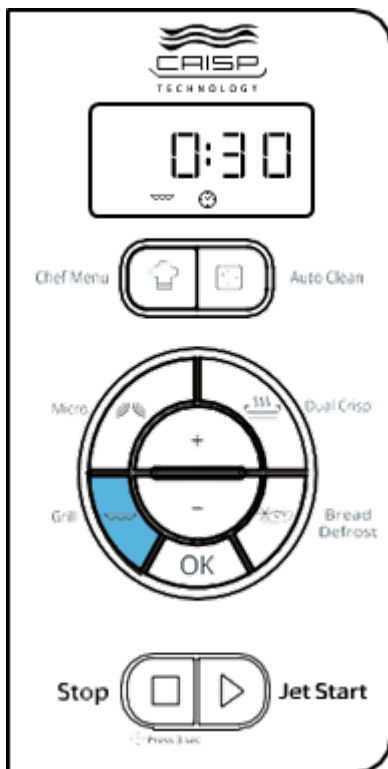
Crisp Handle

1. Press the Bread Defrost button.
2. Press Plus/Minus buttons to select the weight.

- Place the empty Crisp Plate on the Glass Turntable, close the door and Press the OK/Jet start button. The display will show "PRE HEAT" and the oven Will use Microwaves and Grill in order to preheat the Crisp Plate. When the temperature will be reached, a message ("ADD") will inform you that you can add your bread.
- Place your bread on the crisp plate,close the door and press the OK/Jet Start button.The function will start.



GRILL



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

Grill function allows to brown foods like cheese toast, hot sandwiches, potato croquettes, sausages, and vegetables.

Dedicated Accessory:



High Rack

- Press the Grill button.
- Press Plus/Minus buttons to set the cooking time.

3. Press the OK/Jet Start button. The function will start.

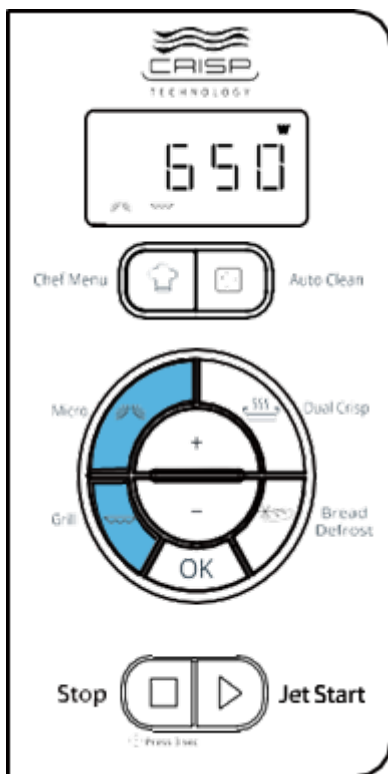
Tips and suggestions:

- For food like cheese, toast, steaks and sausages, place food on the high Wire Rack.
- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, not to touch the ceiling beneath the grill element.



COMBI GRILL (MICROWAVE +GRILL)

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



**Dedicated
Accessory:**



High Rack

1. Press the Grill button.
2. Press the Microwave button.
3. Press Plus/Minus buttons to set the Microwave power (see the below table).






4. Press the OK button to confirm.
5. Press Plus/Minus buttons to set the cooking time.
6. Press the OK/Jet Start button. The function will start.

Note: alternatively, you can first press the Microwave button and then the Grill button. Once the cooking process has been started:

-To adjust the power: first press the Microwave button then press the Plus/ Minus button to adjust the value.

-To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.

-If Grill is pressed, we enter in MW mode (so basically Combi Grill function is exited).Then if Grill is pressed again, we enter in Combi Grill function again.

POWER LEVEL	SUGGESTED USE:
650 W	 Vegetables
500 W	 Poultry
350 W	 Fish
160 W	 Meat
90 W	 Gratined Fruit

Tips and suggestions:

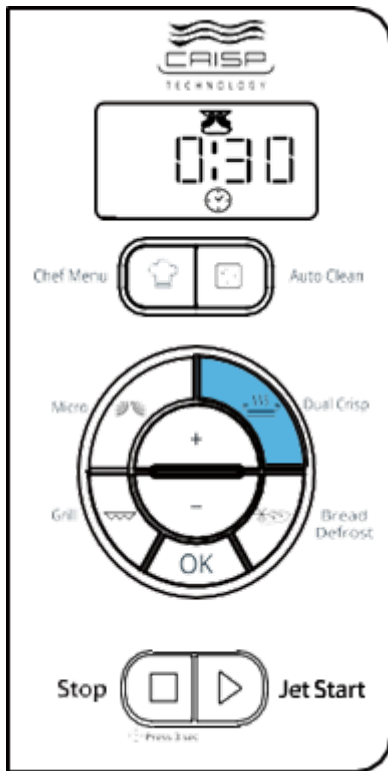
- Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.
- If you cook large gratins which require stopped turntable rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.
- Ensure that the utensils used are microwave safe and heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.



- Be careful, not to touch the ceiling beneath the grill element.
- If you cook large food such as poultry, put food on microwave and oven safe dish, directly put on the turntable.



CRISP



This exclusive Whirlpool function allows for perfectly golden brown results both on the top and bottom surfaces of the food. Using both Microwave and Grill cooking, the Crisp Plate will rapidly reach the right temperature and begin to brown and crisp the food.

The following accessories must be used with the Crisp function:

- The Crisp Plate;
- The Crisp Handle to manage the hot Crisp Plate.

Use this function to reheat and cook pizzas, quiches, and other dough based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats etc. without adding oil (or by adding only a very limited quantity of oil).

Dedicated accessories:



Crisp Plate



Crisp Handle

1. Press the Crisp button.

2. Press the Plus/Minus buttons to set the cooking time.
3. Press the OK/Jet Start button. The function will start.

Use only the provided Crisp Plate with this function. Other available Crisp Plates on the market will not give the correct result when using this function.

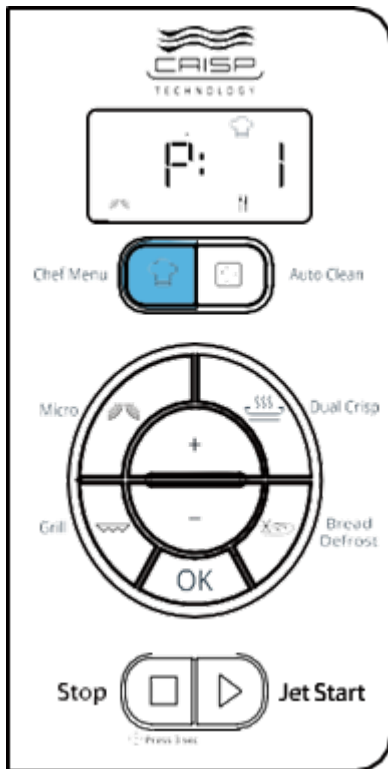
Tips and suggestions:

- Ensure that the Crisp Plate is correctly placed in the middle of the Glass Turntable.
- The oven and the Crisp Plate become very hot when using this function.
- Do not place the hot Crisp Plate on any surface susceptible to heat.
- Be careful, not to touch the ceiling beneath the Grill element.
- Use oven mittens or the Crisp Handle when removing the hot Crisp Plate.
- Before cooking food that does not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp Plate 2-3 minutes in advance.



CHEF MENU

A selection of automatic recipes with pre-set cooking parameters values to offer optimal cooking results.



1. Press the Chef Menu button.
2. Press and hold Plus/Minus buttons to select the food type (**see the CHEF MENU table in your Quick Reference Guide**).
3. Press the OK button to confirm.
4. Depending on the food type, the display could ask you to set the Weight. Use the Plus/Minus buttons to set the asked values.
5. Press the OK/Jet Start button. The function will start.

The duration of the function will be automatically calculated on the basis of the selected food and weight.

Tips and suggestions:

- For large amounts/pieces of food like roasts and oven baked fish a stand- ing time of 8 - 10 minutes is recommended.
- For food like vegetables, hot dogs and steamed fish recommended stand- ing time is 2 - 3 minutes.
- For details requested to add/stir/turn food, see “Add / Stir /Turn food” chapter in page 10.



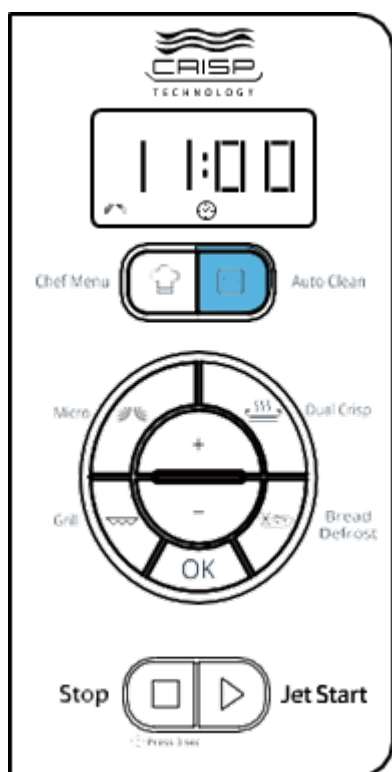
Discover all the recipes available on your product!

Go to the **Chef  Menu** section of your **QUICK REFERENCE GUIDE.**



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 235ml water into a container (see our recommendations in the below section “Tips and suggestions”).
2. Place the container directly on the Glass Turntable.

TO START THE CYCLE:

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

WHEN THE CYCLE IS FINISHED, a beep will signal once every 10 seconds for 10 minutes when the cleaning cycle is finished:

1. Press the Stop button or open the door to cancel the signal.
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 container of light plastic material that is suitable for the microwave.
- As the container will be hot after the cleaning cycle is complete, it is recommended to use a heat resistant glove when removing the container from the microwave.
- For a better cleaning effect and removal of unpleasant odors, add some lemon juice to the water.
- The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.
- 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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

