Instructions for use

KitchenAid

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These instructions are also available on our website: docs.kitchenaid.eu

SAFETY INSTRUCTIONS

IMPORTANT: TO BE READ AND OBSERVED
Before using the appliance, carefully read these safety instructions.
Keep them close at hand for future reference.
These instructions and the appliance itself provide important safety warnings, to be observed at all times.
The manufacturer declines any liability resulting from failure to observe these safety instructions, inappropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS
WARNING: The appliance and its accessible parts become hot during use: children under 8 years of age must be kept away, unless continuously supervised.
Children aged 8 years and over, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, may use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved.
Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
WARNING: Avoid touching heating elements or interior surface - risk of burns.
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: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
The microwave oven is intended for heating food and beverages. Drying food or clothing and heating warming pads, slippers, sponges, damp cloths etc. may lead to risk of injury, ignition or fire.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.
Overheated oils and fats catch fire easily. Always be vigilant when cooking foods rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven (if present).
Use oven gloves to remove pans and accessories, taking care not to touch the heating elements. At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.
Only use utensils suitable for use in a microwave oven.
Do not obstruct the hot air vents at the front of the oven.
If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

PERMITTED USE
This appliance is solely for domestic, not professional use.
Do not use the appliance outdoors.
Do not store explosive or flammable substances, such as aerosol cans, and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote-controlled system.
This appliance is intended to be used in the 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).

INSTALLATION
Installation and repairs 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.
Children should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of the reach of children, during and after the installation.
The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.
After unpacking the appliance, make sure that it has not been damaged in transit. In the event of problems, contact the dealer or your nearest After-Sales Service.
The appliance must be disconnected from the power supply before any installation operation.
During installation, make sure the appliance does not damage the power cable.
Only activate the appliance when the installation has been completed.
This appliance is intended to be used built-in. Do not use it freestanding.
Carry out all cabinet cutting works before fitting the appliance in the

furniture and carefully remove all wood chips and sawdust.
After installation, the bottom of the appliance must no longer be accessible.
Do not obstruct the minimum gap between the worktop and the upper edge of the oven.
Only remove the oven from its polystyrene foam base at the time of installation.
After unpacking the appliance, make sure that the appliance door closes properly.
In the event of problems, contact the dealer or your nearest After-Sales Service.

ELECTRICAL WARNINGS
For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.
If the fitted plug is not suitable for your socket outlet, contact a qualified technician.
The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.
If the power cable is damaged, replace with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer's instructions and current safety regulations. Contact an authorised After-Sales Service.
For appliances with a plug fitted, if the plug is not suitable for your socket outlet, contact a qualified technician.
Do not use extension leads, multiple sockets or adapters.
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. Keep the cord away from hot surfaces.
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.
The rating plate is on the front edge of the oven (visible when the door is open).
In case of replacement of the power cable, contact an authorised service centre.
It must be possible to disconnect the appliance from the power supply by unplugging it if the plug is accessible, or by an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.

CLEANING AND MAINTENANCE
Wear protective gloves for cleaning and maintenance.
The appliance must be disconnected from the power supply before any maintenance operation.
Never use steam cleaning equipment.
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: Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface, which can adversely affect the service life of the appliance and possibly result in a hazardous situation.
The oven should be cleaned regularly and any food deposits removed.
Ensure the appliance has cooled down before carrying out any cleaning or maintenance.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass, since these can scratch the surface, which may result in shattering of the glass.

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS
The packaging material is 100% recyclable and is marked with the recycle symbol ♺.
The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES
When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped.
This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations.
For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.
This appliance is marked in compliance 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.

ENERGY-SAVING TIPS
Only preheat the oven if specified in the cooking table or your recipe.
Use dark-lacquered or enamelled baking moulds as they absorb heat far better.
Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

ECO DESIGN DECLARATION

This Appliance meets the Eco Design requirements of European Regulations no. 65/2014 and no. 66/2014 in conformity with European standard EN 60350-1.

Fitting the appliance

Follow the separate fitting instructions supplied 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 that the microwave oven cavity is empty before fitting.
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 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 disconnect switch with minimum contact gap of 3 mm must be used.

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 workshop and the upper edge of the oven.

Accessories

GENERAL

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

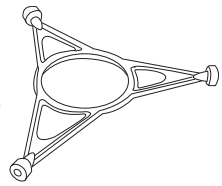
Before cooking, ensure that the utensils you use are ovenproof and allow microwaves to pass through them.

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 containing metal parts.

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

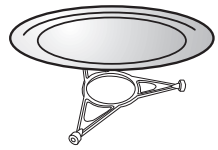
Always ensure that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT



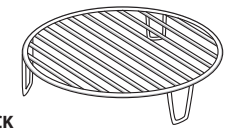
Use the turntable support under the glass turntable. Never put any other utensils on the turntable support. Fit the turntable support in the oven.

GLASS TURNTABLE



Use the glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. Place the glass turntable on the turntable support.

WIRE RACK

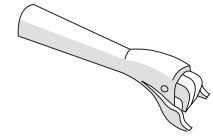


Use the wire rack when grilling using the Grill functions.

Always use the low wire rack to put food on, to allow the air to circulate properly around the food when using the Forced Air functions.



CRISP HANDLE



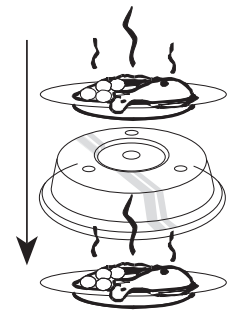
Use the special crisp handle supplied to remove the hot Crisp plate from the oven.

CRISP PLATE



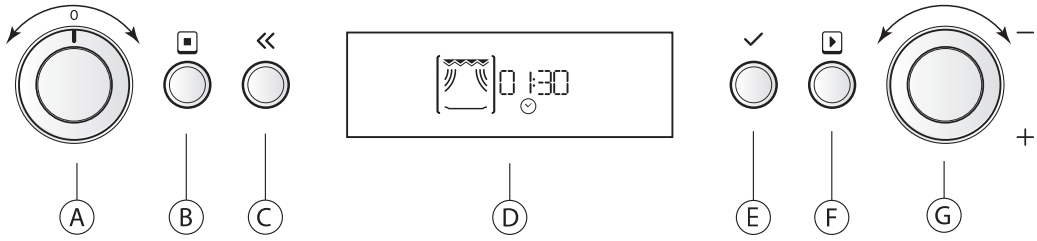
Place the food directly on the crisp plate. Always use the glass turntable as support when using the crisp plate.
Do not place any utensils on the crisp plate, since it will quickly become very hot and is likely to cause damage to the utensil.
The crisp plate may be preheated before use (max 3 min). Always use the Crisp function when preheating the **crisp plate**.

COVER



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 reduce the time needed.
Use the cover for two-level reheating.

Control panel



A. Multifunction knob
B. Stop button
C. Back button
D. Display
E. OK button
F. Start button
G. Adjust knob (+/-)

Start protection/key lock

This automatic safety function is activated one minute after the oven has returned to "standby mode". (The oven is in "standby" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

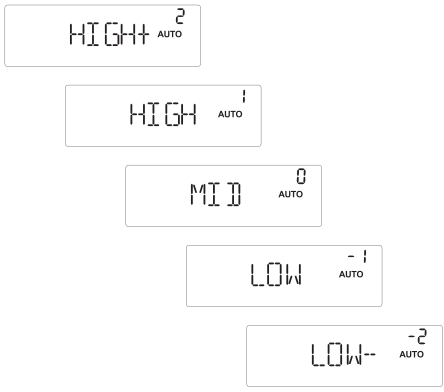
The door must be opened and closed e.g. when putting food into the appliance, before the safety lock is released.



Otherwise, the display will read "DOOR".

Doneness (Auto functions only)

"Doneness" is available in most of the auto functions. You have the option to personally control the end result using the "Adjust doneness" feature. This feature enables you to achieve a higher or lower end temperature compared
to the default standard setting.
When using one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. However, if the food you heated became too warm to eat at once, you can easily adjust it before you use this function the next time.



DONENESS	
Level	Effect
High +2	**Yields highest end temperature**
High +1	**Yields higher end temperature**
Mid 0	**Default standard setting**
Low -1	**Yields lower end temperature**
Low -2	**Yields lowest end temperature**

Note:
The doneness can only be set or altered during the first 20 seconds of operation.

This is done by selecting a doneness level with the +/- knob right after you have pressed the Start button.

Stir or turn food (Auto functions only)

When using some of the auto functions, the oven may stop (depending on the chosen program and food class) and prompt you to STIR FOOD or TURN FOOD.

To continue cooking:

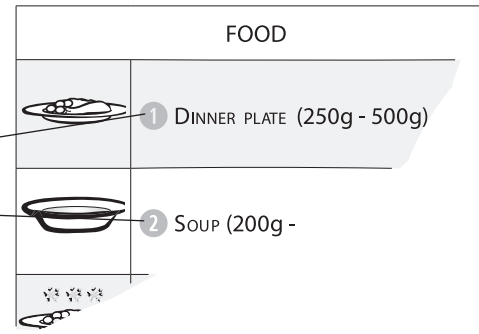
- open the door
- stir or turn the food
- close the door and restart by pressing the start button

Note: the oven continues automatically after 1 min. if the food hasn't been turned or stirred. The heating time will be longer in this case.

Food classes (Auto functions only)

When using the auto functions, the oven needs to know which food class it must use to achieve good results. The word "FOOD" and a food class digit are displayed when you are choosing a food class with the +/- buttons.



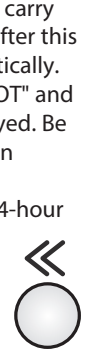


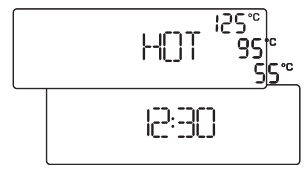
The food classes are listed in the tables placed with each Auto function.

For food not listed in the tables, and if the weight is under or over the recommended weights, follow the procedure for "Cooking and reheating with microwaves".

Cooling down

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure, the oven switches off automatically.
If the temperature is higher than 50°C, "HOT" and the current cavity temperature are displayed. Be careful not to touch the cavity inside when removing food. Use oven mittens.
If the temperature is less than 50°C, the 24-hour clock is displayed.
Press the back button to temporarily view the 24-hour clock when "HOT" is displayed.
The cooling procedure can be interrupted without any harm to the oven by opening the door.





Changing settings

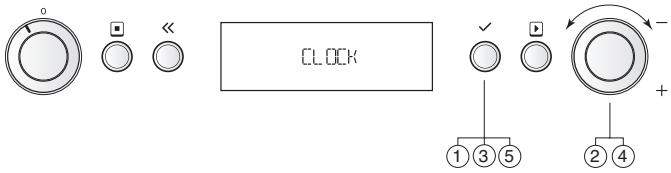
When the appliance is first plugged in it will ask you to set the clock.
After a power failure, the clock will flash and needs to be reset.
Your oven has a number of functions which can be adjusted to your personal taste.



1. **Turn the multifunction knob until "Settings" is shown.**
2. **Use the (+/-) knob** to choose one of the following settings to adjust:
   - Clock
   - Sound
   - Eco
   - Brightness
3. **Press the stop button to exit** the settings function and save all your changes when you are done.

SETTING THE CLOCK

Keep the door open while setting the clock. This gives you 5 minutes to set the clock. Otherwise, each step must be completed within 60 seconds.



1. **Press the OK button** (The two digits on the left (hours) flash).
2. **Turn the+/- knob** to set the hours.
3. **Press the OK button.** (The two digits on the right (minutes) flash).
4. **Turn the+/- knob** to set the minutes.
5. **Press the OK button** again to confirm the change.

The clock is set and in operation.
If you wish to remove the clock from the display once it has been set, simply enter the clock-setting mode again and press the Stop button while the digits are flashing.



SETTING THE VOLUME



1. **Press the OK button**
2. **Turn the +/- knob** to set the buzzer ON or OFF.
3. **Press the OK button** again to confirm the change.

Changing the settings

ECO



1. **Press the OK button**
2. **Turn the (+/-) knob** to choose the ECO setting "ON" or "OFF".
3. **Press the OK button.** again to confirm the change.

When ECO is on, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened. At the end of cooking, the cavity lamp switches off after 30 seconds.
When OFF is set, the display will automatically dim down after three minutes.
It will automatically light up again when a button is pressed or the door is opened. At the end of cooking, the cavity lamp switches off.

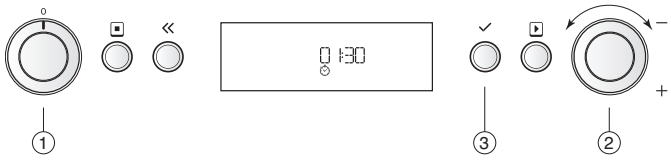
BRIGHTNESS



1. **Press the OK button**
2. **Turn the (+/-) knob** to set the level of brightness suited to your preference.
3. **Press the OK button** again to confirm your selection.

Kitchen timer

Use this function when you need a kitchen timer to measure exact time for various purposes, such as cooking eggs or letting the dough rise before baking, etc.



1. **Make sure that multifunction knob is set to "0".**
2. **Turn the (+/-) knob** to set the desired length of the timer.
3. **Press the OK button**

An acoustic signal will be heard when the timer has finished counting down.
Pressing the stop button before the timer has finished will reset the timer to zero.

During cooking

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.

Turn the +/- knob to toggle between the parameters to select which you wish to alter.



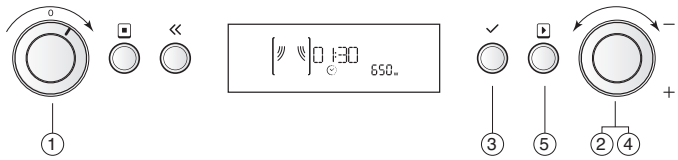
Pressing the OK button selects it and enables it to be changed (it flashes). Use the +/- knob to alter your setting.

Press the OK button again to confirm your selection. The oven continues automatically with the new setting.

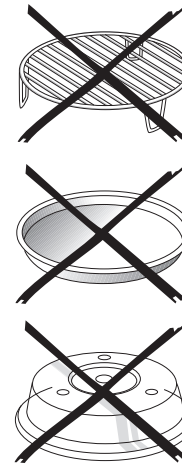
By pressing the back button you may return directly to the last parameter you changed.

Cooking and reheating with microwaves

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. **Turn the multifunction knob** until you find the microwave function.
2. **Turn the (+/-) knob** to set the microwave power level.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to set the cooking time.
5. **Press the Start button.**



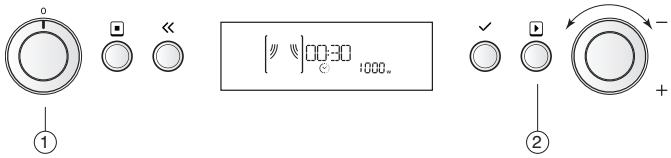
Once the cooking process has been started, the time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time by 30 seconds. You may also alter the time by turning the +/- knob to increase or decrease the time.
Press the << button to go back to change the cooking time and power level. Both can be altered with the +/- knob during cooking.

POWER LEVEL

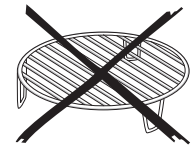
MICROWAVES ONLY	
Power	Suggested use
1000 W	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
800 W	**Cooking of vegetables,** meat etc.
650 W	**Cooking of** fish.
500 W	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering stews,** melting butter or chocolate.
160 W	**Defrosting.** Softening butter, cheeses.
90 W	**Softening** ice cream
0 W	**When using** the timer only.

Jet Start

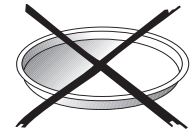
This function is used for quick reheating of food with a high water content such as: clear soups, coffee or tea.



1. **Make sure that multifunction knob is set to "0".**
2. **Press the Start button to automatically start** on full microwave power and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds.

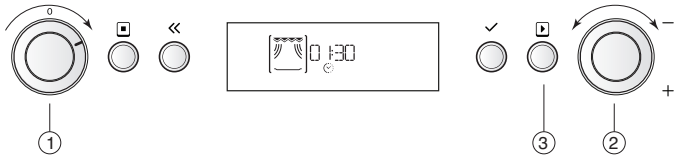


You may also change the time by pressing the +/- knob to increase or decrease the time after the function has started.

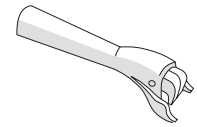


Crisp

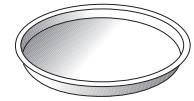
Use this function to reheat and cook pizzas and other dough-based food. It is also good for frying bacon and eggs, sausages, hamburgers, etc.



1. **Turn the multifunction knob** until you find the Crisp function.
2. **Turn the (+/-) knob** to set the cooking time.
3. **Press the Start button.**



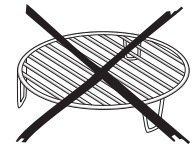
The oven automatically uses microwaves and grill in order to heat the crisp plate. This way the crisp plate will rapidly reach its working temperature and begin to brown and crisp the food. Ensure that the crisp plate is correctly placed in the middle of the glass turntable.



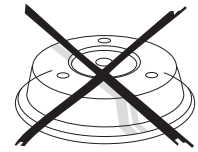
Do not place the hot crisp-plate on any surface susceptible to heat.

Be careful, not to touch the ceiling beneath the grill element.

Use oven mittens or the special crisp handle supplied when removing the hot crisp plate.

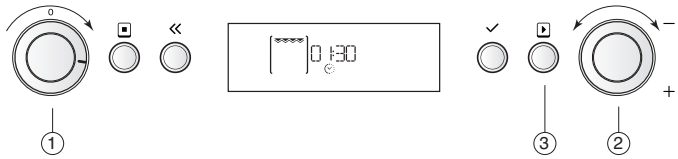


Only use the crisp plate supplied for this function. Other crisp plates available on the market will not give the correct result when using this function.



Grill

Use this function to brown the surface of foods placed on the wire rack.

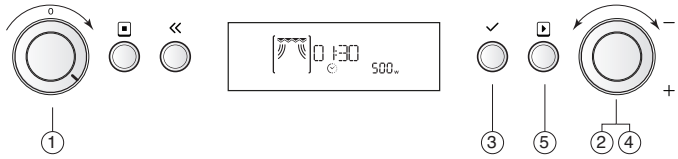


1. **Turn the multifunction knob** until you find the Grill function.
2. **Turn the (+/-) knob** to set the cooking time.
3. **Press the Start button.**

Place food on the wire rack. Turn the food during cooking.
Ensure that the utensils *used are heat-resistant and ovenproof 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

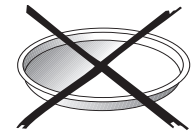
Use this function to cook food such as gratins, lasagne, poultry and baked potatoes.

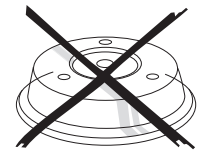


1. **Turn the multifunction knob** until you find the Grill Combi function.
2. **Turn the (+/-) knob** to set the microwave power level.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to set the cooking time.
5. **Press the Start button.**

The maximum possible microwave power level when using the Grill Combi is limited to a factory-preset level.

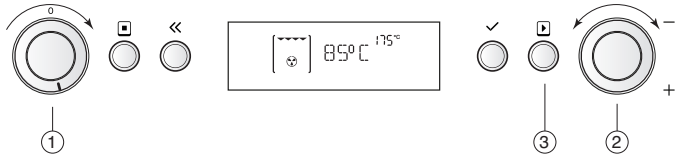
GRILL COMBI	
Power	Suggested use:
650 W	**Cooking** vegetables & gratins
350 – 500 W	**Cooking** poultry & lasagne
160 – 350 W	**Cooking** fish & frozen gratins
160 W	**Cooking** meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking



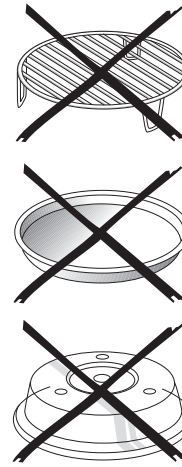


Quick Heat

Use this function to preheat the empty oven.
Preheating is always done with the oven empty, just like you would in a conventional oven before cooking or baking.



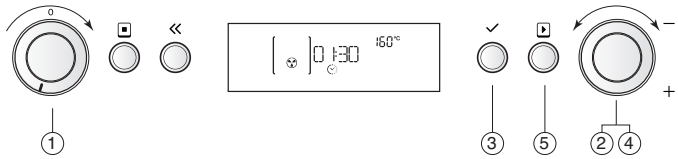
1. **Turn the multifunction knob** until you find the Quick Heat function. (default temperature is displayed).
2. **Turn the (+/-) knob** to set the temperature.
3. **Press the Start button.** The current cavity temperature is displayed during the quick heat process.



Do not place food in the oven before or during preheating the oven. It will be burned by the intense heat. Once the heating process has been started, the temperature can easily be adjusted by turning the +/- knob.
When the set temperature is reached, the oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to insert food and choose a Forced Air function to begin cooking.

Forced air

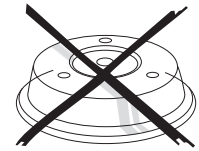
Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



1. **Turn the multifunction knob** until you find the Forced Air function. (default temperature is displayed).
2. **Turn the (+/-) knob** to set the temperature.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to set the cooking time.
5. **Press the Start button.**

Always use the wire rack to put food on, to allow the air to circulate properly around the food.
Use the crisp plate when baking small items like cookies or rolls.
Once the heating process has been started, the cooking time can easily be adjusted with the +/- knob.
Use the back button (<<) to go back to change the end temperature.

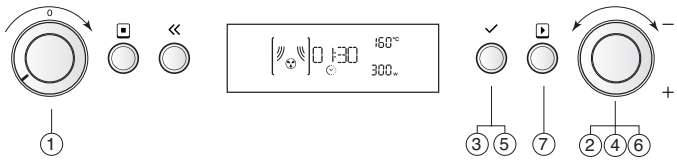




FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
Roast beef, medium (1.3 - 1.5 kg)	**Dish** on wire rack	170 – 180 °C	40 – 60 mins
Roast pork (1.3 – 1.5 kg)	**Dish** on wire rack	170 - 190°C	70 - 80 mins
Whole chicken (1.0 – 1.2 kg)	**Dish** on wire rack	210 – 220 °C	50 – 60 mins
Sponge cake (heavy)	**Cake dish** on wire rack	160 – 170 °C	50 – 60 mins
Sponge cake (light)	**Cake dish** on wire rack	170 – 180 °C	30 - 40 mins
Cookies	**Crisp plate** on wire rack	170 - 190°C, Preheated oven	10 – 12 mins
Bread loaf	**Baking dish** on wire rack	200 - 210°C, Pre-heated oven	30 - 35 mins
Rolls	**Crisp plate** on wire rack	225°C, Pre-heated oven	10 – 12 mins
Meringues	**Crisp plate** on wire rack	100 - 125°C, Pre-heated oven	40 - 50 mins

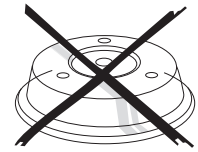
Forced Air Combi

Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



1. **Turn the multifunction knob** until you find the Forced Air Combi function. (default temperature is displayed).
2. **Turn the (+/-) knob** to set the temperature.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to set the microwave power level.
5. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
6. **Turn the (+/-) knob** to set the cooking time.
7. **Press the Start button.**





Always use the wire rack to put food on, to allow the air to circulate properly around the food.



Once the heating process has been started, the cooking time can easily be adjusted with the +/- knob.
Use the back button (<<) to go back to change the power level or the end temperature.
The maximum possible microwave power level when using Forced Air is limited to a factory-preset level.

FORCED AIR COMBI	
Power	Suggested use:
350 W	**Cooking** poultry, fish and gratins
160 W	**Cooking** roasts
90 W	**Baking** bread and cakes
0 W	**Browning** only during cooking

Manual Defrost

Follow the procedure for "Cooking and reheating with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. With experience, you will learn the times needed for various amounts.

Frozen food in plastic bags, cling film or cardboard packages can be placed directly into the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield 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.

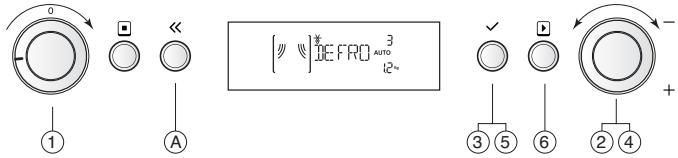
Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting, it is better to underthaw the food slightly and allow the process to finish during standing time.

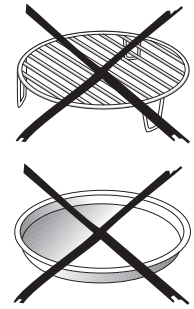
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Jet Defrost

Use this function for defrosting meat, poultry, fish, vegetables and bread. Jet Defrost should only be used if the net weight is 100 g - 2.5 kg.
Always place the food on the glass turntable.



1. **Turn the multifunction knob** until you find the Jet Defrost function.
2. **Turn the (+/-) knob** to select the food class. ("FOOD" and the food class are displayed).
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to set the weight.
5. **Press the OK button** to confirm your selection.
6. **Press the Start button.**



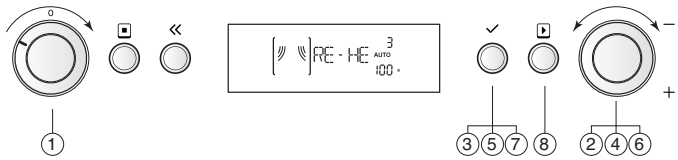
WEIGHT:
This function needs to know the net weight of the food. The oven will then automatically calculate the time required to finish the procedure.
If the weight is less or greater than the recommended weight: follow the procedure for "Cooking and reheating with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:
If the food is warmer than deep-freeze temperature (-18 °C), choose a lower weight for the food.
If the food is colder than deep-freeze temperature (-18 °C), choose a higher weight for the food.

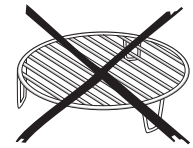
FOOD		HINTS
	1 **Meat** (100 g - 2.0 kg)	Minced meat, cutlets, steaks or roasts. **Turn the food** when the oven prompts.
	2 **Poultry** (100 g - 2.5 kg)	Chicken whole, pieces or fillets. **Turn the food** when the oven prompts.
	3 **Fish** (100 g - 2.0 kg)	Whole, steaks or fillets. **Turn the food** when the oven prompts.
	4 **Vegetables** (100 g - 2.0 kg)	Mixed vegetables, peas, broccoli, etc. **Turn the food** when the oven prompts.
	5 **Bread** (100 g - 1.0 kg)	Loaf, buns or rolls. **Turn the food** when the oven prompts.
For food not listed in this table and if the weight is under or over the recommended weight, you should follow the procedure for "Cooking and reheating with microwaves" and choose 160 W when defrosting.		

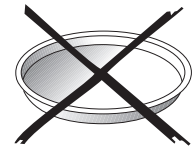
Auto Reheat

Use this function when reheating ready-made food from frozen, chilled or room temperature.
Place food onto a microwave-safe heatproof plate or dish.



1. **Turn the multifunction knob** until you find the Auto function.
2. **Turn the (+/-) knob** until you find the Auto Reheat function.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to select the food class. ("FOOD" and the food class are displayed).
5. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
6. **Turn the (+/-) knob** to set the weight.
7. **Press the OK button** to confirm your selection.
8. **Press the Start button.**



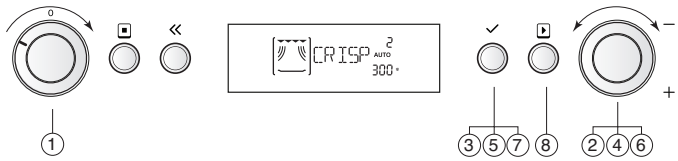


When you are saving a meal in the refrigerator or plating a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.
Place thin slices of meat on top of each other or interlace them.
Thicker slices (e.g. meat loaf) or sausages must be placed close to each other.
1-2 minutes standing time always improves the result, especially for frozen food.
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 already has a cover, the package should be cut with 2-3 scores to allow the excess pressure to escape during reheating.
Cling film should be pierced or pricked with a fork to relieve pressure and prevent bursting, as steam builds-up during cooking.

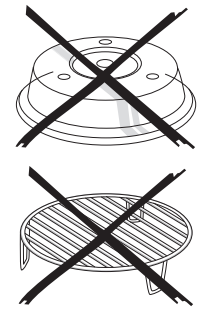
FOOD		HINTS
	1 **Dinner plate** (250 g - 500 g)	**Prepare food** in line with the recommendations above. Heat covered.
	2 **Soup** (200 g - 800 g)	**Reheat uncovered** in separate bowls or in a large one.
	3 **Frozen portion** (250 g - 500 g)	**Follow the directions on package** concerning ventilation, pricking etc.
	4 **Beverages** (0.1 - 0.5 L)	**Heat uncovered** and use a metal spoon in a mug or cup.
	5 **Frozen lasagne** (250 g - 500 g)	**Place** in an ovenproof and microwave-safe dish.
For food not listed in this table and if the weight is under or over the recommended weight, follow the procedure for "Cooking and reheating with microwaves".		

Auto Crisp

Use this function to quickly reheat your food from frozen to serving temperature.
Auto crisp is used only for frozen ready-made food.



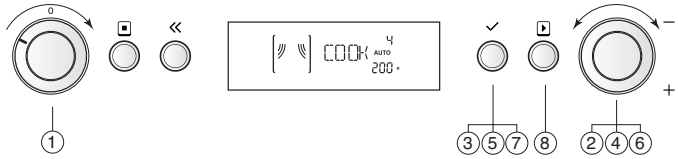
1. **Turn the multifunction knob** until you find the Auto function.
2. **Turn the (+/-) knob** until you find the Auto Crisp function.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to select the food class. ("FOOD" and the food class are displayed).
5. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
6. **Turn the (+/-) knob** to set the weight.
7. **Press the OK button** to confirm your selection.
8. **Press the Start button.**



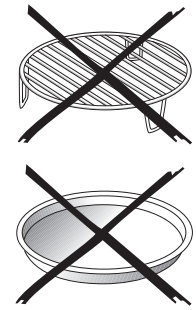
FOOD		HINTS
	1 **French fries** (200 g - 500 g)	**Spread out the fries** in an even layer on the crisp plate. Sprinkle with salt if desired. **Stir/turn the food** when the oven prompts.
	2 **Pizza,** thin crust (200 g - 600 g)	**For pizzas** with a thin crust.
	3 **Pizza, deep-pan** (300 g - 800 g)	**For pizzas** with a thick crust.
	4 **Chicken wings** (200 g - 500 g)	**For chicken nuggets,** oil the crisp plate and cook with Doneness set to "Lo 2". **Turn the food** when the oven prompts.
	5 **Quiche** (200 g - 500 g)	**For quiche** and pies.
For food not listed in this table, and if the weight is under or over the recommended weight, the procedure for "Cooking and reheating with microwaves"		

Auto Cook

Use this function for cooking ONLY. Auto Cook can only be used for food in the categories listed in the table.
Place food onto a microwave-safe heatproof plate or dish.



1. **Turn the multifunction knob** until you find the Auto function.
2. **Turn the (+/-) knob** until you find the Auto Cook function.
3. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
4. **Turn the (+/-) knob** to select the food class. ("FOOD" and the food class are displayed).
5. **Press the OK button** to confirm your selection. You will automatically be taken to the next setting.
6. **Turn the (+/-) knob** to set the weight.
7. **Press the OK button** to confirm your selection.
8. **Press the Start button.**



Canned vegetables: Always open the can and pour the contents into a microwave-safe dish. Never cook vegetables in their tin packaging.
Cook fresh, frozen or canned vegetables covered.
Cling film should be pierced or pricked with a fork to relieve pressure and prevent bursting, as steam builds-up during cooking.

RECOMMENDED WEIGHTS		
	1 **Baked potatoes** (200 g - 1 kg)	**Prick the potatoes** and place them in a microwave-safe, ovenproof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot. **Turn the food** when the oven prompts.
	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. **Stir the food** when the oven prompts.
	3 **Frozen vegetables** (200 g - 800 g)	**Cook under cover.** Stir when the oven beeps. **Stir the food** when the oven prompts.
	4 **Canned vegetables** (200 g - 600 g)	**Cook in a microwave-safe** dish, covered.
	5 **Popcorn** (100 g)	**Only cook one bag** at a time. If more popcorn is needed, cook the bags one after another.
For food not listed in this table and if the weight is under or over the recommended weight, follow the procedure for "Cooking and reheating with microwaves" and choose 160 W when defrosting.		

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 can adversely affect the service life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, abrasive cleaners, *steel-wool pads, gritty washcloths etc., which can damage the control panel and the interior and exterior oven surface.*
Use a sponge with a mild detergent or apply spray glass cleaner to a paper towel.
Do not spray *directly onto the oven.*

At regular intervals, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

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 stains.

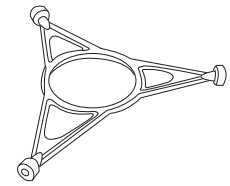
Do not use steam-cleaning appliances when cleaning your microwave oven.

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.

The grill element does not need cleaning since the intense heat will burn off any splashes, but the cavity ceiling below 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 to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

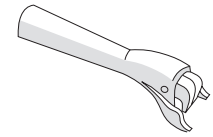
Turntable support.



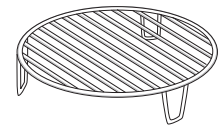
Glass turntable.



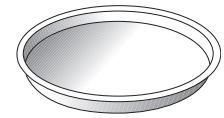
Crisp plate handle.



Wire rack.



CAREFUL CLEANING:



The crisp plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.
Always allow the crisp plate to cool 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.

In accordance with IEC 60705.

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

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	13 mins	650 W	Pyrex 3.227
12.3.2	475 g	5½ mins	650 W	Pyrex 3.827
12.3.3	900 g	16 mins	650 W	Pyrex 3.838
12.3.4	1100 g	28 - 30 min	Forced Air 200°C + 350 W	Pyrex 3.827
12.3.5	700 g	25 mins	Forced Air 200°C + 90 W	Pyrex 3.827
12.3.6	1000 g	30 - 32 min	Forced air 225°C + 350 W	Pyrex 3.827
13.3	500 g	10 mins	Jet defrost	

In accordance with IEC 60350.

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

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	25 - 28 mins	160 °C	No	Crisp plate on wire rack
8.4.2	22 - 24 mins	175 °C	Yes	Crisp plate on wire rack
8.5.1	33 – 35 mins	180 °C	Yes	Wire rack
8.5.2	65 – 70 mins	160 °C	Yes	Wire rack

TECHNICAL SPECIFICATION

Supply voltage	**230 V/50 Hz**
Rated Power Input	**2300 W**
Fuse	**10 A**
MW output power	**1000 W**
Grill	**800 W**
Forced air	**1200 W**
Outer dimensions (H x W x D)	**385 x 595 x 514**
Inner dimensions (H x W x D)	**200 x 405 x 380**

Recommended use and tips

How to read the cooking table
The table indicates the best functions to use for any given type of 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 is it cooked through.
To obtain the best results, carefully follow the advice given in the cooking table regarding the choice of accessories to be used (if supplied).

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 pierced or pricked with a fork to relieve the pressure and to prevent bursting, as steam builds up during cooking.

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.

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 so that there are more pieces on the outside.
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 the microwave cooking time has finished. 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 (e.g. meat loaf) and sausages must be placed close to each other.

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 microwaving.
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.

Troubleshooting guide

The appliance does not work
- The turntable support is in place.
- The door is properly closed.
- Check the fuses and ensure that there is power available.
- Check that the appliance has ample ventilation. Wait for 10 minutes, then try to operate the appliance once more.
- Open and then close the door before you try again.
- Disconnect the appliance from the power supply. Wait for 10 minutes before reconnecting and trying again.

The electronic programmer does not work
If the display shows the letter "F" followed by a number, contact the nearest After-Sales Service. In this case, quote the number that follows the letter "F".

After-Sales Service

Before calling the After-Sales Service
1. See whether you can solve the problem with the help of the suggestions given in the "Troubleshooting guide".
2. Switch the appliance off and back on again to see if the fault persists.

If the above checks have been carried out and the fault still occurs, get in touch with the nearest After-Sales Service.

Always specify:
- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word "Service" on the rating plate), located on the right-hand edge of the appliance cavity (visible when the appliance door is open).



The service number is also indicated in the guarantee booklet.
- your full address;
- your telephone number.

NOTE: if any repairs are required, please contact an authorised **After-Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

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 was purchased.



FOR THE WAY IT'S MADE.

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Printed in Italy
05/16

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