

# JT469

## **Gebrauchsanweisung**

Instructions for use

**Mode d'emploi**

Gebruiksaanwijzing

**Istruzioni per l'uso**



## **Brugsanvisning**

Bruksanvisning

**Käyttöohje**

Manual de utilizare

**Instrucciones para el uso**



## **Οδηγίες χρήσης**

Instrukcje użytkowania

**Használati utasítás**

Инструкция за използване

**Інструкція з експлуатації**



## **Návod k použití**

Návod na použitie

**Instrucțiuni de utilizare**

Инструкция по эксплуатации

تعليمات وكيفية الاستعمال

**Қолдану бойынша нұсқаулық**

[www.whirlpool.com](http://www.whirlpool.com)

# Whirlpool

SENSING THE DIFFERENCE

# INDEX

---

## INSTALLATION

- 3 Installation

## SAFETY

- 4 Important safety instructions
- 5 Trouble shooting guide
- 6 Precautions

## ACCESSORIES AND MAINTENANCE

- 7 Accessories
- 8 Maintenance & Cleaning

## CONTROL PANEL

- 9 Control Panel

## GENERAL USE

- 10 Stand-by Mode
- 10 Start Protection / Child Lock
- 10 Pause or Stop cooking
- 11 Add/stir/turn food
- 11 Set Clock
- 12 Stop Turntable
- 12 Timer

## COOKING FUNCTION

- 13 Microwave
- 14 Jet Start
- 14 Grill
- 15 Crisp
- 16 Forced Air
- 17 6<sup>th</sup> Sense Reheat
- 18 6<sup>th</sup> Sense Defrost
- 19 6<sup>th</sup> Sense Steam
- 20 Combi Grill + Microwave
- 21 Combi Forced Air + Microwave
- 22 6<sup>th</sup> Sense Bread Defrost
- 23 6<sup>th</sup> Sense Menu (Automatic recipes)

## ENVIRONMENTAL HINTS

- 28 Environmental Hints
- 28 Technical Specifications

# INSTALLATION

## -PRIOR TO CONNECTING

Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 20 cm above the oven.

The microwave oven shall not be placed in a cabinet. This oven is not intended to be placed or used on a working surface lower than 85 cm above the floor.

Check that the voltage on the rating plate corresponds to the voltage in your home.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

Ensure that the space underneath, above and around the oven is empty to allow for proper airflow.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

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

Do not use extension cord:

If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

**WARNING:** Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

## -AFTER CONNECTING

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24-hour digital Clock.

When the Clock function is not programmed the display will remain blank until the cooking time or the Timer is set.

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not over-cook food. Fire could result.

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

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.

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

If material inside / outside the oven should ignite or smoke is emitted, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children less than 8 years of age shall be kept away unless continuously supervised.

The Microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children less than 8 years.

**WARNING:** Do not use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.

**WARNING:** 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 a trained service technician.

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

## IMPORTANT SAFETY INSTRUCTIONS

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

Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers or other combustible materials. Fire could result.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

---

## TROUBLE SHOOTING GUIDE

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

- The Glass turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the 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.

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

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

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

**WARNING:** Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do not remove any cover.

## PRECAUTIONS

### - GENERAL

**This appliance is designed for domestic use only!**

The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

### -LIQUIDS

**e.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.**

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

### - CAREFUL

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

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol. Ensure the Lid and the Teat is removed before heating!

## 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 or the Stop turntable function (see Instructions).

### 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

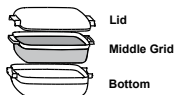
Use the Glass Turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass Turntable on the Turntable Support.



### STEAMER

To steam cook food using the dedicated function (STEAM). Place the food on the middle grid when cooking food as fish and vegetables. Do not use the middle grid when cooking food as pasta, rice or beans. Always place the Steamer on the Glass Turntable.



### WIRE RACK

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

Use the low Wire Rack when cooking with Forced Air or Combi Forced Air+Microwaves.



### 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.



## MAINTENANCE & CLEANING

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

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.

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.

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

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

Do not spray directly on the oven.

This oven is designed to operate with the glass turntable in place.

Do not operate the microwave oven when the glass 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.

Adding some lemon juice to a cup of water, placing this on the glass turntable and boiling for a few minutes can eliminate odors inside the oven.

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.

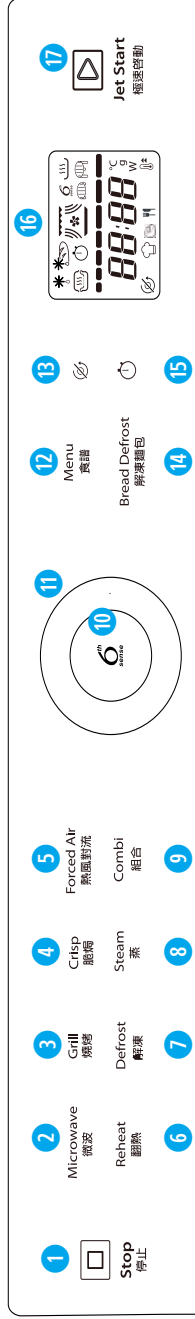
Do not use steel-wool pads. This will scratch the surface.

### DISHWASHER SAFE:

- |                     |             |                |
|---------------------|-------------|----------------|
| • Turntable support | • Wire rack | • Crisp handle |
| • Glass turntable   | • Steamer   |                |



# CONTROL PANEL



## 1 STOP BUTTON

Press to stop or reset any of the oven functions.

## 2 MICROWAVE BUTTON

Use to select Microwave function.

## 3 GRILL BUTTON

Use to select Grill function.

## 4 CRISP BUTTON

Use to select Crisp function.

## 5 FORCED AIR BUTTON

Use to select Forced Air function.

## 6 REHEAT BUTTON

Use to select 6<sup>th</sup> Sense Reheat function.

## 7 DEFROST BUTTON

Use to select 6<sup>th</sup> Sense Defrost function.

## 8 STEAM BUTTON

Use to select 6<sup>th</sup> Sense Steam function.

## 9 COMBI BUTTON

Use to select Combi Grill + Microwave / Combi Fan + Microwave functions.

## 10 CONFIRMATION BUTTON

Product ON: confirm the cooking parameter and then start the cooking process.  
Product OFF: activate the Jet Start function.

## 11 ROTATING KNOB

According to the different functions, turn to select:

- Microwave power level
- Cooking time
- Weight
- Temperature
- Food type/category

## 12 6<sup>TH</sup> SENSE MENU BUTTON

Use to access the automatic recipes.

## 13 STOP TURNABLE BUTTON

Use this function when you needed to use very large vessels that could not turn freely in the oven. It works only with the following cooking functions:

- Forced Air
- Combi Grill + Microwave
- Combi Forced Air + Microwave.

## 14 BREAD DEFROST BUTTON

Use to select 6<sup>th</sup> Sense Bread Defrost function.

## 15 TIMER BUTTON

Use to set the kitchen timer.

## 16 DIGITAL DISPLAY

The display includes a 24-hour clock and indicator symbols.

## 17 JET START BUTTON

Product ON: confirm the cooking parameter and then start the cooking process.

Product OFF: activate the Jet Start function.



## STAND-BY MODE

---

After the pressure of the Stop Button, or if the user does not interact with the product for a certain time, the oven enters Stand-By mode.

When the product is in Stand-By, the display shows the clock time (or it shows blank if the clock has not been set. See the Clock chapter to discover how to set the clock). Turn the Rotating Knob or press any button to exit Stand-By mode.



## START PROTECTION / CHILD LOCK

---

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (see Stand-By Mode chapter for more details).

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 10 minutes.

To continue cooking:

Close the door and press the Jet Start or Confirmation 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:

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP Button or open the door to cancel the signal.

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 add / stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.

When required, you should:

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

Notes:

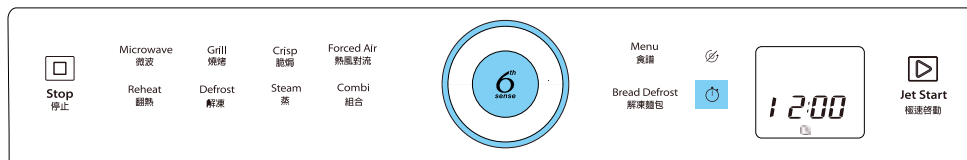
- If the door is not opened within 2 minutes since the request to Add some food, the oven will go in Stand-by mode.
- If the door is not opened within 2 minutes since the request to Stir or Turn the food, the oven will continue the cooking process (in this case the final results may not be the optimal ones).



## CLOCK

The first time the oven is plugged in, or after a power failure, the product will enter clock setting. If the clock is not set, the display will shows blank instead of the clock.

You can also set the clock at any time: just keep pressed for a few seconds the Timer Button when the product is in Stand-By mode (see Stand-By Mode chapter).



- 1 The hours digits blink. Turn the Rotating Knob to set the hours.
- 2 Press Confirmation Button: the minutes digits start blinking.
- 3 Turn the Rotating Knob to set the minutes.
- 4 Press the Confirmation Button again.

The clock is set and in operation.

If STOP is pressed in clock setting mode, the clock will be disabled the display shows blank.



## STOP TURNTABLE

To get the best possible results, the Glass Turntable has to rotate while cooking.

Anyhow, in case you need to use very large vessels that could not turn freely in the oven, it is possible to stop the rotation of the Glass Turntable using the Stop Turntable function.

This function works only with the following cooking functions:

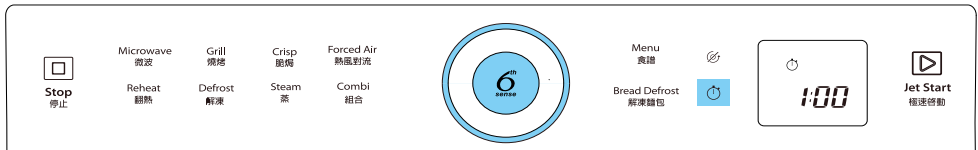
- Forced Air
- Combi Grill + Microwave
- Combi Forced Air + Microwave



## TIMER

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

Note that the Kitchen Timer does NOT activate any cooking cycle.



- 1 With the product is in Stand-By Mode (see Stand-By Mode chapter), press the Timer Button.
- 2 Turn the Rotating Knob to set the minutes to measure.
- 3 Press the Confirmation Button / Timer Button. The function will start.

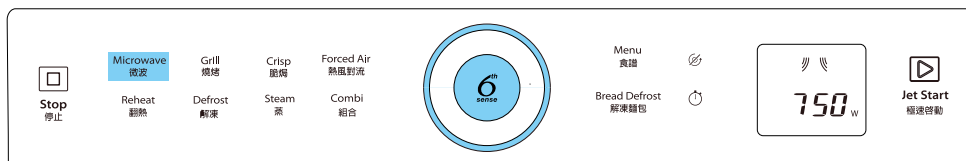
An acoustic signal will be heard when the timer has finished to count down.

Note: after the timer has been started, it is possible to start a cooking function. In this case, pressing the Timer Button the display will show for a few seconds the remaining time of the Timer function.



## MICROWAVE

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



- 1 Press the Microwave Button.
- 2 Turn the Rotating Knob to set the power (see the table below).
- 3 Press the Confirmation Button.
- 4 Turn the Rotating Knob to set the time.
- 5 Press the Confirmation Button/Jet Start Button. The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED:

To adjust the power: press the Microwave Button and rotate the Rotating Knob to adjust value.

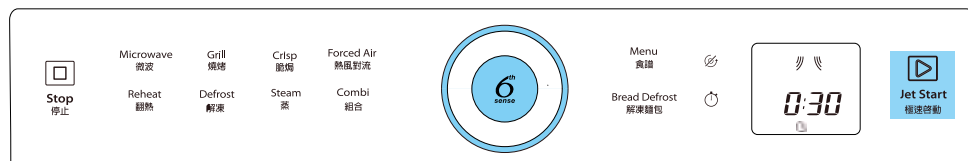
To increase time/decrease time: turn the Rotating Knob, or press Jet Start Button /Confirmation Button to increase the cooking time.

POWER	SUGGESTED USE:
JET	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.
750 W	Cooking of fish, meat, vegetables etc.
650 W	Cooking dishes, not possible to stir.
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 butter, cheeses, ice cream and chocolate.




## JET START

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



- 1 Press the Jet Start Button.

Pressing the Jet Start Button  the Microwave function will start at maximum power for 30 seconds, and each additional pressure of the Jet Start Button will increase the cooking time of 30 seconds. After the function has started, you can also use the Rotating Knob to increase or decrease the cooking time.



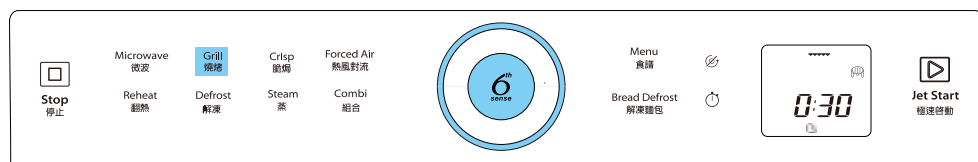
## GRILL

This function uses a powerful quartz 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, vegetables.

Dedicated  
accessory:



High Rack



- 1 Press the Grill Button.
- 2 Turn the Rotating Knob to set the time.
- 3 Press the Confirmation Button/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.



## 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).

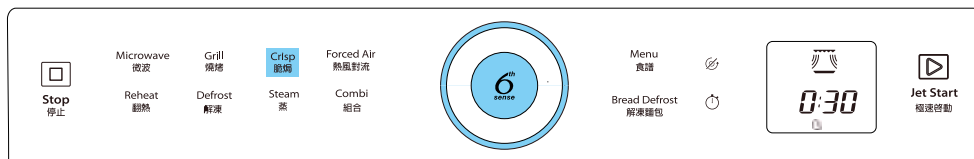
Dedicated accessories:



Crisp Plate



Crisp Handle



- 1 Press the Crisp Button.
- 2 Turn the Rotating Knob to set the cooking time.
- 3 Press the Confirmation Button/Jet Start Button. The function will start.

Only use the 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.



## FORCED AIR

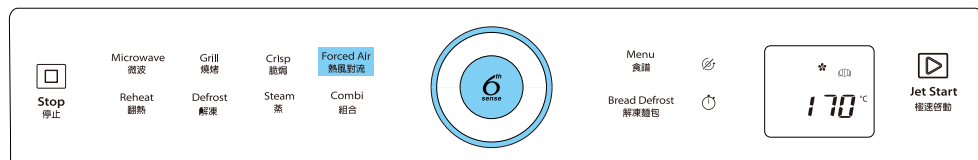
This function allows you to obtain oven-baked dishes. Using a powerful heat element and fan, the cooking cycle is just like that of a traditional oven. Use this function to cook meringues, pastry, cakes, soufflés, poultry and roast meats.

It is possible to use the Forced Air function with or without a Preheat phase. The Preheat phase use both the fan and the Grill to quickly preheat the oven before you start cooking, to achieve the best possible cooking results.

Dedicated accessory:



Low Rack



### ■ 1: WHIT PREHEAT:

- 1 Press the Forced Air Button.
- 2 Turn the Rotating Knob to set the temperature and press the Confirmation Button to confirm.
- 3 The display will show the text "Pre" (Preheat): pressing the Confirmation Button you will start the Pre-heat cycle (the display will show the text "Pre-Heat"). When the temperature has been reached, a message informs you to add the food.
- 4 Insert the food, then turn the Rotating Knob to set the time.
- 5 Press the Confirmation Button/Jet Start Button. The function will start.

### ■ 2: WITHOUT PREHEAT:

- 1 Press the Forced Air Button.
- 2 Turn the Rotating Knob to set the temperature and press the Confirmation Button to confirm.
- 3 The display will show the text "Pre" (Preheat): to skip the Preheat cycle do NOT press the Confirmation Button, and just turn the Rotating Knob to set the cooking time.
- 4 Press the Confirmation Button/Jet Start Button. The function will start.

### ONCE THE COOKING PROCESS HAS BEEN STARTED:

To adjust the temperature: press the Forced air Button and rotate the Rotating Knob to adjust value.

To increase time/decrease time: rotate the Rotating Knob, or press Jet Start /Confirmation Button to increase the cooking time.



### Tips and suggestions:

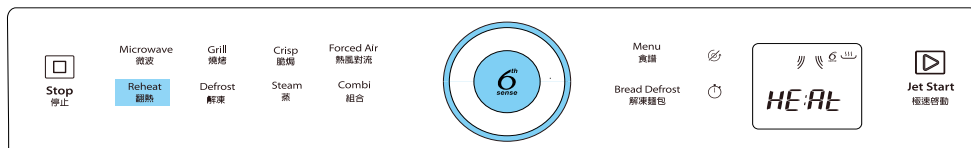
- Use the low Wire rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are ovenproof when you use this function.
- Use the Crisp Plate as a baking plate when you bake small items like cookies and muffins. Place the plate on the low wire rack.





## 6<sup>TH</sup> SENSE REHEAT

This function allows you to automatically reheat your dishes. The microwave will automatically calculate the needed microwave power level and time to get the best possible result in the shortest time. Use this function to reheat ready-made food either frozen, chilled or at room temperature. Place food onto a microwave safe and heatproof dinner plate or dish.



- 1 Press the 6<sup>th</sup> Sense Reheat Button. The text “Heat” will appear on the display.
- 2 Press the Confirmation Button/Jet Start Button. The function will start.

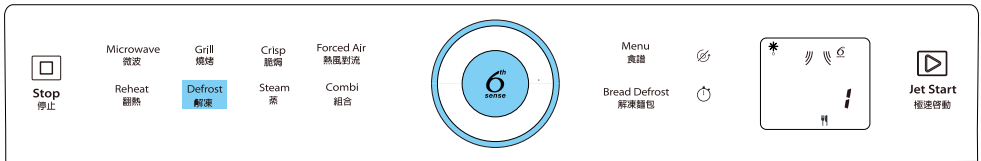
### Tips and suggestions:

- The net weight shall be kept within 250g - 600g when using this function.
- Ensure the oven is at room temperature before using this function in order to obtain the best result.
- 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 such as meat loaf and sausages have to be placed close to each other.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.



## 6<sup>TH</sup> SENSE DEFROST

This function allows you to quickly defrost food automatically.  
Use this function to defrost Meat, Poultry, Fish, Vegetables or Bread.



- 1 Press the 6<sup>th</sup> Sense Defrost Button.
- 2 Turn the Rotating Knob to select the food type (see table below) and press the Confirmation Button to confirm.
- 3 Turn the Rotating Knob to set the weight of the food to defrost.
- 4 Press the Confirmation Button/Jet Start Button. The function will start.

FOOD CATEGORY		WEIGHT
1	Meat	100g - 2Kg
2	Chicken	100g - 2Kg
3	Fish	100g - 2Kg
4	Vegetables	100g - 2Kg
5	Bread	100g - 2Kg

### Tips and suggestions:

- For best result we recommend to defrost directly on the Glass Turntable. If needed, it is possible to use a container of light plastic suitable for microwave.
- For food not listed in this table and if the weight is less or more than recommended weight, you should use the Microwave function at 160W..
- If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
- If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.
- Boiled food, stews and meat sauces defrost better if stirred during defrosting time.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- For details requested to add/stir/turn food, see table in page 11.



## 6TH SENSE STEAM

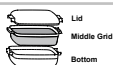
This function allows you to obtain healthy and natural tasting dishes by cooking with steam. Use this function to steam cook foods such as vegetables and fish.

The provided steamer accessory must always be used with this function.

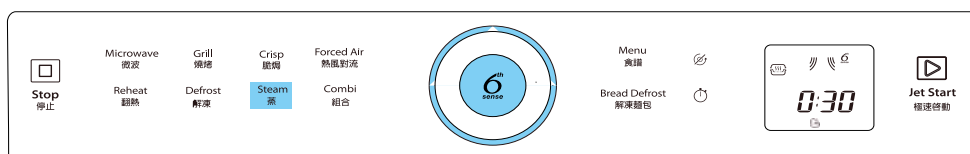
This function works in 2 phase.

- The first phase quickly brings the water to boiling temperature.
- The second phase automatically adjusts to simmering temperature in order to avoid over boiling. The display will show the steam time and count down at this step.

Dedicated  
accessory:



Steamer



- 1 Press the 6<sup>th</sup> Sense Steam Button.
- 2 Turn the Rotating Knob to set the cooking time.(If time is not set, the program will only run to boiling point before switching off).
- 3 Press the Confirmation Button/Jet Start Button. The function will start.

### ■ Cooking vegetables:

Place the vegetables on the middle grid. Pour 50-100 ml water into the bottom part. Cover with the lid and set the time.

Soft vegetables such as broccoli and leek require 2-3 minutes cooking time.

Harder vegetables such as carrots and potatoes require 4-5 minutes cooking time.

### ■ Cooking fish:

Pour water up to the "Steam" level inside the bottom (base) of the steamer (about 100ml).

Put the fish on the middle grid, cover with the lid and set the cooking time.

### Tips and suggestions:

- The steamer is designed to be used with microwaves only!
- Never use the steamer with any other function at all. Using the steamer in any other function may cause damage.
- Always place the steamer on the Glass Turntable.



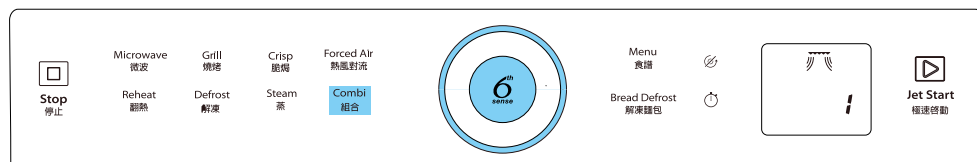
## COMBI GRILL + MICROWAVE

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

Dedicated  
accessory:



High Rack



- 1 Press the Combi Button.
- 2 The display will show the number “1”, corresponding to the Combi Grill + Microwave function. Press the Confirmation Button.
- 3 Turn the Rotating Knob to set the power (see the table below) and press the Confirmation Button.
- 4 Turn the Rotating Knob to set the time.
- 5 Press the Confirmation Button/Jet Start Button. The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED:

To adjust the Microwave power: press the Microwave Button and turn the Rotating Knob to adjust value.

To increase time/decrease time: turn the Rotating Knob, or press Jet Start Button /Confirmation Button to increase the cooking time.

POWER LEVEL	SUGGESTED USE:
650 W	Vegetables
500 W	Poultry & Lasagne
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.



## COMBI FORCED AIR + MICROWAVE

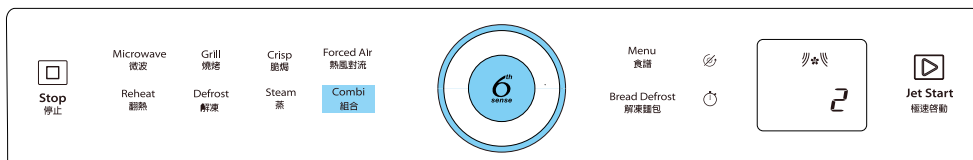
This function combines Microwave and Forced Air cooking, allowing you to prepare oven-baked dishes in less time.

Combi Forced Air + Microwave allows you to cook dishes like roast meat, poultry, jacket potatoes, precooked frozen foods, fish, cakes and pastry.

Dedicated  
accessory:



Low Rack



- 1 Press the Combi Button.
- 2 The display will show the number "1", corresponding to the Combi Grill + Microwave function. Turn the Rotating Knob to select the number "2", corresponding to the Combi Forced Air + Microwave function, then press the Confirmation Button.
- 3 Turn the Rotating Knob to set the temperature range between 50-200°C and press the Confirmation Button.
- 4 Turn the Rotating Knob to set the power (see the table below) and press the Confirmation Button.
- 5 Turn the Rotating Knob to set the time.
- 6 Press the Confirmation Button/Jet Start Button. The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED:

To adjust the temperature/power: press the Forced Air Button and turn the Rotating Knob to adjust value.

To increase time/decrease time: turn the Rotating Knob, or press Jet Start /Confirmation Button to increase the cooking time.

Power	Suggested use:
350 W	Cooking Poultry, Jacket potatoes, Lasagne & Fish
160 W	Cooking Roast meat & Fruit cakes
90 W	Cooking Cakes & Pastry



Tips and suggestions:

- Use the low Wire rack to put food on to allow the air to circulate properly around the food.
- Ensure that the utensils used are microwave safe and ovenproof when you use this function.



## 6TH SENSE 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.

6th Sense Bread Defrost can be used if the net weight is between 50g- 400g.

The following accessories must be used with this function:

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

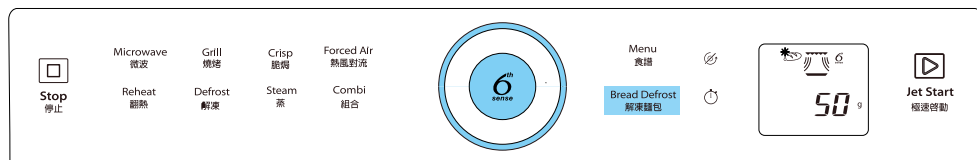
Dedicated accessories:



Crisp Plate



Crisp Handle



- 1 Insert the empty Crisp Plate and press the Bread Defrost button.
- 2 Turn the Rotating Knob to select the weight of the bread to defrost.
- 3 Press Confirmation Button. Press the Confirmation Button. The Preheat cycle will start, and the display will show the text "Pre-Heat". When the temperature has been reached, the display will show the text "Add Food" to inform you that you have to insert the bread to defrost. Place the bread on the preheated Crisp Plate.
- 4 Press the Confirmation Button/Jet Start Button. The function will start.



### 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.
- Use oven mittens or the Crisp handle when removing the hot Crisp Plate.
- Only use the supplied Crisp Plate with this function. Other available Crisp Plates on the market will not give the correct result when using this function.
- For details requested to add/stir/turn food, see table in page 11.



## 6<sup>TH</sup> SENSE MENU

6th Sense Menu is a simple and intuitive guide, offering automatic recipes that guarantee perfect results every time.

Use this menu to prepare the dishes listed in the following tables. Simply select a recipe and follow the instructions on the display: 6th Sense Menu will automatically adjust the cooking parameters to get the best results.

- 1 Press the Menu button.
- 2 Turn the Rotating Knob to select the recipe number (see the table below).
- 3 Press the Confirmation Button to confirm.
- 4 Depending on the selected recipe, the display could ask you to set the Time / Amount / Weight. Use the Rotating Knob and the Confirmation Button to set the asked values.
- 5 Press the Confirmation Button/Jet Start Button. The function will start.



### Tips and suggestions:

- For large amounts/pieces of food like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended.
- For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.
- For details requested to add/stir/turn food, see table in page 11.

### ACCESSORIES



Microwave and Oven  
Proof Dish



Crisp Plate



Steamer



Steamer  
(bottom and lid)
























Low Rack



High Rack



## 6<sup>TH</sup> SENSE MENU

FOOD CATEGORY	ACCESSORIES	FOOD TYPE	AMOUNT	PREPARATION
 MEAT	 	1. Beef [Roasted]	800g- 1500g	Season the roast and place in oven when preheated. Turn the roast when oven prompts.
	 	2. Lamb [Roasted]	1000g- 1500g	Season the roast and place in cold oven. Turn the roast when oven prompts.
		3. Entrecote [Grilled]	2pcs-4pcs	Brush with oil and place in cold oven. Turn when oven prompts. Season.
 CHICKEN		4. Wings [Crisp]	400g- 1000g	Season the chicken wings. Grease the Crisp Plate. Add wings when Crisp Plate is preheated, turn when oven prompts.
		5. Fillets [Crisp]	300g- 1000g	Lightly grease the Crisp Plate. Season and add fillets when Crisp Plate is pre-heated. Turn food when oven prompts.
 FISH & SEAFOOD		6. Fish fillets [Steam]	300g-800g	Season and place at steam grid. Add 100ml water in bottom and cover with lid.
		7. Frozen gratin [Baked] *	600g-1200g	Remove any aluminium foil.
		8. Frozen coated fillets [Crisp] *	200g-600g	Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when oven prompts.
		9. Shrimps [Steam]	100g- 400g	Put the 100-400g food in the bottom, add 400-700ml water into the bottom, cover with the lid.
 VEGETA-BLES		10. Potatoes [Baked]	200g-1000g	Suitable for potatoes:200-300g each. Wash and pierce. Turn when oven prompts.
	 	11. Tomatoes [Baked]	300g-800g	Cut in halves, season and sprinkle cheese on top.
		12. Carrots [Steam]	200g-500g	Place in steam grid. Add 100ml water in bottom and cover with lid.
		13. Broccoli [Steam]	200g-500g	Place in steam grid. Add 100ml water in bottom and cover with lid.
		14. Potato Wedges [Crisp]	300g-800g	Peel and cut potatoes. Season and lightly oil the crispplate + drizzle oil on top. Stir-when oven prompts.

  
Microwave and  
Oven Proof Dish

  
Crisp Plate

  
Steamer

  
Steamer  
(bottom and lid)









  
Low Rack

  
High Rack





## 6<sup>TH</sup> SENSE MENU

FOOD CATEGORY	ACCESSORIES	FOOD TYPE	AMOUNT	PREPARATION
 PIZZA & QUICHE		15. Home made pizza [Crisp]	1 batch	Prepare a dough based on 150ml water, 15g fresh yeast, 200-225g flour and salt + oil. Let rise. Roll it out on greased crisp-plate and prick it. Add topping like tomatoes, mozzarella cheese and ham.
		16. Quiche Lorraine [Crisp]	1 batch	Prepare the pastry (250g flour, 150 g butter + 2½ tbsp water) or use ready made pastry.(400-450g) Line the Crisp Plate with the pastry. Prick it. Prebake the pastry. When oven prompts to add the stuffing, add 200g of ham and 175g cheese and pour over a mix of 3 eggs and 300 ml cream. Place back into the oven and continue the cooking.
		17. Frozen pan pizza [Crisp] *	300g-800g	Remove package.
		18. Frozen thin pizza [Crisp] *	250g-500g	Remove package.
		19. Prebaked Frozen Quiche [Crisp]	200g-800g	Remove package.
 RICE		20. Rice [Steam]	1 - 4 servings	Place from 1 to 4 servings of rice on the bottom (base) of the steamer, considering that each serving corresponds to 100g. Add salted water up to the appropriate level shown inside the steamer, below the text "Rice + Water" (1 = 1 serving, 2 = 2 servings, etc.). Cover with the steamer lid. Do not use the middle grid of the steamer. As prompted by the display, select the number of servings to be cooked (L1 = 1 serving, L2 = 2 servings, etc.).

  
Microwave and  
Oven Proof Dish

  
Crisp Plate

  
Steamer















  
Steamer  
(bottom and lid)

  
Low Rack

  
High Rack



## 6<sup>TH</sup> SENSE MENU

FOOD CATEGORY	ACCESSORIES	FOOD TYPE	AMOUNT	PREPARATION
 PASTA & LASAGNA MEAT		21. Pasta [Steam]	1 - 3 servings	Place from 1 to 3 servings of pasta on the bottom (base) of the steamer, considering that each serving corresponds to 70g. Add salted water up to the appropriate level shown inside the steamer, below the text "Pasta + Water" (1 = 1 serving, 2 = 2 servings, etc.). Cover with the steamer lid. Do not use the middle grid of the steamer. As prompted by the display, select the number of servings to be cooked (L1 = 1 serving, L2 = 2 servings, etc.).
	 	22. Meat lasagna	4 - 8 servings	Prepare your favorite recipe or follow the recipe on the lasagne package.
	 	23. Frozen lasagna *	500g-1200g	Remove any aluminium foil.
 DESSERT	 	24. Crème brûlée	2 - 6 servings	For 4 portions, heat up 100ml cream + 200ml milk. Whisk 2 eggs + 2 egg yolks with 3 table-spoons sugar and 1 teaspoon vanilla. Whisk the hot liquid into the eggs. Fill the mixture into 4 portion dishes (microwave- and oven proof) and place them into the crisplate. Boil up ½ liter water and pour besides the dishes in the Crisp Plate. Cook and let cool down. Sprinkle brown sugar on top or use white sugar + burner to brown the sugar.
 CAKES & PASTRIES		25. Home made fruit pie	1 batch	Make a pastry of 180g flour, 125g butter and 1 egg. (or use ready made pastry) Line the crisplate with the pastry, prick it and fill with 700g-800g sliced apples mixed with sugar and cinnamon.
		26. Scones [Crisp]	1 batch	Shape into one large piece or in smaller pieces on greased Crisp Plate.
	 	27. Sponge cake	1 batch	Mix a recipe with the total weight of 700g - 800g. Add the cake when oven is pre heated.

  
Microwave and  
Oven Proof Dish

  
Crisp Plate

  
Steamer





  
Steamer  
(bottom and lid)

  
Low Rack

  
High Rack



## 6<sup>TH</sup> SENSE MENU

FOOD CATEGORY	ACCESSORIES	FOOD TYPE	AMOUNT	PREPARATION
 SNACKS & CONVE- NIENCE		28. Nuts roasted [Crisp]	50g-200g	Add nuts when the crispplate is pre heated. Stir when oven prompts.
		29. Frozen Nuggets [Crisp] *	250g-600g	Add nuggets when Crisp Plate is pre heated. Turn when oven prompts.
		30. French Fries [Crisp]	300g-600g	Sprinkle with salt before cooking.



Microwave and  
Oven Proof Dish



Crisp Plate



Steamer



Steamer  
(bottom and lid)



Low Rack



High Rack

## ENVIRONMENTAL HINTS

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

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

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

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

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

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



---

## In accordance with IEC 60705, Edition 4, 2010-04.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens.

## TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	2200 W
MW output power	1000 W
Grill	1300 W
Forced air	1600 W
Outer dimensions (HxWxD)	379 x 491 x 540
Inner dimensions (HxWxD)	210 x 395 x 370



W 1 0 7 8 2 3 9 9 /B