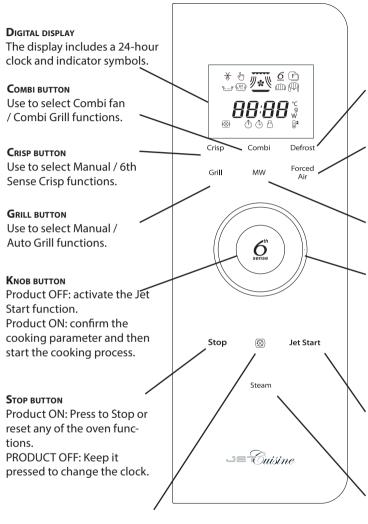


# **QUICK REFERENCE GUIDE**



## **CONTROL PANEL**



#### STOP TURNTABLE BUTTON

Use to stop the turntable. This function can only be used when cooking with microwaves only and Combi functions. The button will not work with other functions.

# DEFROST BUTTON

Use to select Manual / 6th Sense Defrost functions.

#### FORCED AIR BUTTON

Use to select Manual / Auto Forced Air functions. Note: Forced Air is also known as Convection and Fan Forced.

#### MW BUTTON

Use to select Manual / Auto Microwave functions.

#### **A**DJUSTABLE KNOB

According to the different functions, turn to select: Microwave power level Cooking time Weight Temperature Food class

#### **JET START BUTTON**

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

#### **S**TEAM BUTTON

Use to select 6th Sense Steam functions.

### TO PAUSE OR TO 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 Knob Button or Jet Start button *ONCE*. The cooking is resumed from where it was paused.

Pressing the Knob Button or Jet Start button <u>TWICE</u> will increase the time by 30 seconds.

#### IF YOU DON'T WANT TO CONTINUE COOKING:

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

Note: After cooking ends, the fan, turntable and cavity lamp is on before pressing STOP button. This is an added feature that allows the food to turn with the fan on constantly to prevent un-even cooking in the food while the oven cavity is still warm.

**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.



For more recipes and information please visit:



**AUSTRALIA** www.whirlpool.com.au



**NEW ZEALAND** www.whirlpool.co.nz

# **MICROWAVE**

#### MANUAL MODE

MICROWAVES ONLY		
Power	Suggested use:	
JET (950 W)	<b>Reheating</b> 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	Соокіма of fish, meat, vegetables etc.	
650 W	<b>Соокіна</b> 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	<b>Softening</b> butter, cheeses and ice cream.	

## AUTOMATIC MODE

FOOD CLASS		AMOUNT	
1	BAKED POTATOES	<b>200</b> G - 1кG	
2	BEVERAGE	<b>150</b> G - <b>600</b> G	
3	MEAT, FROZEN	<b>200</b> G - <b>500</b> G	
4	PASTA, FROZEN	<b>250</b> G - <b>550</b> G	
5	Popcorn	<b>100</b> G	
5	RICE, FROZEN	<b>300</b> G - <b>650</b> G	
7	SOUP, FROZEN	<b>250</b> G - 1кG	
8	VEGETABLES, CANNED	<b>200</b> G - <b>600</b> G	
9	VEGETABLES, FRESH	<b>200</b> G - <b>800</b> G	
10	VEGETABLES, FROZEN	<b>150</b> G - <b>600</b> G	



# **QUICK REFERENCE GUIDE**



## **DEFROST**

### MANUAL MODE

Use this function for manually defrosting food like Meat, Poultry, Fish, Vegetables and Bread.

#### 6TH SENSE MODE

Use this function for automatically defrosting Meat, Poultry, Fish, Vegetables and Bread.

FOOD CLASS		AMOUNT
1	Fish	<b>100</b> G - <b>1.5</b> кG
2	Меат	100g - 2кg
3	POULTRY	100g - 2.5кg
4	VEGETABLES	<b>100</b> G - <b>1.5</b> кG

# **GRILL**

### MANUAL MODE

Use this function when cooking:

- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchesse
- Gratined fruit

# AUTOMATIC MODE

Use this function to cook Toast, Croque monsieur and Sausages.

FOOD CLASS		AMOUNT
1	CROQUE MONSIEUR	<b>60-120</b> G
2	Sausages	<b>100-400</b> G
3	Toast	<b>40-80</b> G

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# **COMBI**



PRESS COMBI BUTTON to select either Combi grill or Combi Fan functions.

## COMBI GRILL

Use this function to cook loads food that are thicker in dimension, that require browning on the top surface, such as Gratins, Lasagne, Poultry and Baked potatoes.

CHOOSING POWER LEVEL		
Power	Suggested use:	
650 W	<b>Соокіна</b> Vegetables & Gratins	
350 - 500 W	Соокіна Poultry & Lasagne	
160 - 350 W	Соокіна Fish & frozen gratins	
160 W	Соокіng Meat	
90 W Gratined Fruit		
0 W	Browning only during cooking	

## COMBLEAN

Use this function to cook loads food that are thicker in dimension, that require browning on the surface, such as roast meats, poultry, jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

CHOOSING POWER LEVEL		
Power	Suggested use:	
350 W	<b>Соокінс</b> Poultry, Jacket potatoes, Lasagne & Fish	
160 W	<b>Соокіна</b> Roast meat & Fruit cakes	
90 W	<b>Соокін</b> Cakes & Pastry	

# FORCED AIR (Convection)

#### MANUAL MODE

**Use this function** when cooking:

- Merinaues
- ~: Pastry
- Cakes
- Poultry
- Roast meats

### AUTOMATIC MODE

Use this function for baking of cake mix, cookies. muffins and rolls.

**ALWAYS PLACE THE FOOD** on the low wire rack.

FOOD CLASS		AMOUNT
1	CAKE MIX	<b>400-800</b> G
2	Cookies	<b>600</b> G
3	Muffins	<b>600</b> G
4	ROLLS FROZEN	<b>300</b> G
5	ROLLS PRE BAKED	<b>300</b> G

# **STEAM**

**STEAM** is a 6th Sense function.

Use this function for food types such as vegetables and fish. Always use the supplied Steamer when using this function.

FOOD CLASS		AMOUNT
1	FISH FILETS	<b>150-500</b> G
2	Vegetables	150-500g
3	FROZEN VEGETABLES	150-500g
4	POTATOES / ROOT VEGETABLES	150-500g

# **CRISP**

## MANUAL MODE

Use this function to reheat and cook pizzas and other dough based food. It is also be used to fry bacon and eggs, sausages, hamburgers etc. Use oven mitts of the special Crisp handle supplied

when removing the hot Crisp-plate

### 6TH SENSE MODE

Use this function to cook various types of frozen

THE OVEN WILL automatically select cooking method, time and power needed.

	FOOD CLASS	AMOUNT
1	CHICKEN NUGGETS WINGS	<b>250-500</b> <sub>G</sub>
2	CORDON BLEU	1 - 4 PIECES
3	FISH STICKS	<b>250-500</b> G
4	FRENCH FRIES	<b>250-500</b> G
5	PIZZA PAN STYLE	<b>300-750</b> <sub>G</sub>
5	PIZZA THIN	<b>250-750</b> <sub>G</sub>
7	QUICHE	<b>250-600</b> G
8	BREAD DEFROST	<b>50-650</b> G

# **TECHNICAL SPECIFICATION**

SUPPLY VOLTAGE	240 V/50 Hz
RATED POWER INPUT	2100 W
Fuse	10 A
MW OUTPUT POWER	950 W
GRILL	1050 W
FORCED AIR (Convection)	1350 W
OUTER DIMENSIONS (HxWxD)	333 x 548 x 525
INNER DIMENSIONS (HxWxD)	225 x 353 x 340

