

VT256

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



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Bruksanvisning
Käyttöohje
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Instrukcje użytkowania
Használati utasítás
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הוראות שימוש



Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفية الاستعمال

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安裝指引

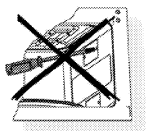
連接電源之前



請檢查電源銘牌上所標的電壓是否與家中的電壓相符，然後方可接上電源線。

確定本產品沒有損壞。請檢查爐門關上時，是否緊貼門框，以及內門的密封件是否完整無缺。將爐具內配件拆除，然後用柔軟的濕布清潔爐腔內部。

不可取出位於微波爐腔壁側面的微波出口保護板。避免油脂與食物進入微波爐的內部管路中。



將微波爐放在平坦及穩固的地方，此處必須足以承托爐具連同食物器皿的總重量。放置時必須小心處理。



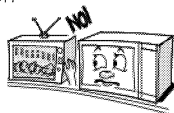
電源線、插頭如有損壞或爐具不能正常操作或受到損壞或翻倒，則切勿使用微波爐。切勿將電源線或插頭浸入水中，並避免接觸灼熱的表面，否則會引致觸電，火災或其它意外。

請將微波爐放在遠離其他熱源的位置。輸入微波爐的冷卻空氣不可以超過溫度 35°C 。為了保持充足的通風，微波爐上方必須預留至少20釐米的空間。確定微波爐下方、上方和周圍有充足的空間，以便通風。本產品可以在環境溫度 $+5^{\circ}\text{C}$ 到 $+35^{\circ}\text{C}$ 的環境中使用。

連接後

微波爐只有在爐門緊閉時才能操作。

如果微波爐位於靠近電視、收音機或天線的位置，可能導致電視接收不良或收音機干擾。



本產品必須接地。用戶若因未遵守規定而導致任何人身或動物傷亡或財物損失，製造商概不負責。

對於使用者未依指示操作微波爐而產生的問題，製造商概不負責。



重要安全说明

請詳讀並保留供將來參考



切勿在爐內或微波爐附近加熱或使用易燃物品。這些物品釋放出的氣體會引起火警或爆炸。



切勿使用微波爐烘乾衣物、紙張、調味料、草藥、木材、花朵、水果或其他易燃物品。以免發生火警。



如物品在微波爐內、外著火或發現冒煙，須保持爐門關閉以抑制火焰蔓延及關閉微波爐電源，然後將電源插頭拔出或切斷保險絲或斷路器的電源。



切勿將食物煮得過熱，以免發生火警。



必須經常留意爐內情況，尤其當使用紙制、塑膠或其他易燃物料製造的器皿時，更應如此。烹煮食物時，紙張可能會著火或燒焦，塑膠甚至會被熔解。



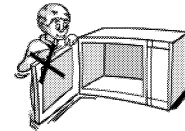
不可在本產品中使用有腐蝕性的化學物品或蒸汽。本微波爐是專為加熱或烹煮食物而設計。它不是適合工業或實驗室的用途。



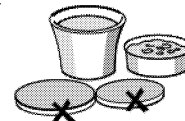
為了確保幼童或體弱人員的安全，在沒有負責人員充份監督下不得使用本家電用品。

幼童或體弱人員不得在沒有成人監督情況下使用本家電用品。為了確保幼童不會拿本產品玩耍，幼童應在有成人監督的情況下才能使用本產品。

如果微波爐有組合模式，由於會產生高溫，因此兒童只能在有成人監督的情況下才能使用。



不可使用您的微波爐加熱密封容器中的任何物品。壓力增加可能導致打開容器時造成人身傷害或爆炸。



定期檢查門封與門封區域是否損壞。如果這些區域損壞，應停止使用本產品，直到受過專業訓練的維修技術人員將它修復為止。

蛋類

微波爐不能用來烹煮或翻熱帶殼的鮮蛋或已熟的蛋，因為在用微波爐加熱時甚至在加熱後，蛋都有可能爆炸。





注意事項



常規

本產品只供一般家居使用！

微波爐中沒有食物時切勿使用微波爐。
否則可能會對爐具造成損壞。

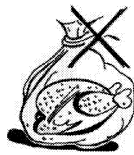
微波爐頂上的排氣孔必須保持暢通。爐具抽氣或排氣受阻，均會對爐具造成損壞，以及影響烹煮效果。

假如你要學習使用的技巧，請在爐內放一杯水。水份會吸收微波能量，因此微波爐不會被損壞。

不可將本產品存放在室外或在室外使用。不可在靠近廚房水槽、潮濕的地下室、游泳池或類似地點的位置使用本產品。

不可使用爐腔存放物品。

將袋子放入爐內之前，請解開紙袋或塑膠袋的線紮。



油炸

不可使用微波爐來油炸食物，因為油溫無法被控制。

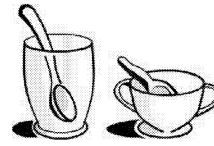


烹煮後，切記使用隔熱墊或隔熱手套以避免碰觸到容器、微波爐零件或平底鍋時造成燙傷。

液體

用微波爐加熱的飲品或清水，即使煮得過熱，甚至超過沸點，也未必會出現沸騰的氣泡，而液體可能會突然溢出。為了避免上述情況發生，請遵守下列各點：

1. 避免使用窄頸的直身容器。
2. 將容器放在爐內之前，請攪拌液體，並且將湯匙留在容內。
3. 加熱後，請短暫放置，在從微波爐中小心取出容器之前，再次攪拌液體。



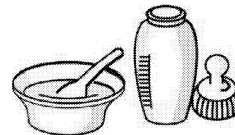
微波爐運作時，玻璃門內可能出現水氣，并稍後消失，此乃正常現象。

小心

相關詳細資料，請參閱微波食譜。特別是在烹煮或翻熱含有酒精的食物時。

加熱嬰兒罐或嬰兒奶瓶內的食物或液後，在喂食之前須將食物加以攪拌及測試溫度，以確保熱力分佈均勻，避免燙傷或灼傷嬰兒。

確保加熱前罐蓋和奶嘴已取出。





配件



常規

市面上出售的配件種類繁多。購買之前請確定要買的配件適用於微波爐。

烹煮之前，**確定您使用的器皿**適合微波爐燒使用，並且可讓微波穿透。



在將食物和配件放進微波爐時，請先確保它們不會接觸到微波爐的內壁。

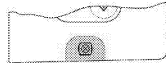
當使用金屬製品或帶有金屬部分的配件時尤應加倍小心。

在微波爐運作時**如果含有金屬的配件**接觸到微波爐內壁，可能產生火花並導致微波爐損壞。

啓動微波爐之前，**務必確保**轉盤可以任意轉動。如果轉盤無法任意轉動，您應使用較小的容器或轉盤停止功能（請參閱「大容器」部分）。

大容器

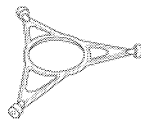
使用的烹煮容器太大，以致於轉盤無法在爐中任意轉動時，請**使用轉盤停止**按鈕。此功能僅適用於使用微波烹煮時。此按鈕無法搭配其他功能操作。



轉盤支架

請使用玻璃轉盤下的**轉盤支架**。絕不可其他器皿直接放在轉盤支架上使用。

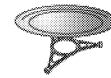
☞ 將轉盤支架裝入爐中。



玻璃轉盤

使用玻璃轉盤配合各種烹調方法。它能承載食物碎屑及餘汁，避免沾汙微波爐內壁。

☞ 請將玻璃轉盤放在轉盤支架上。



量杯

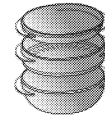
使用量杯測量液體量。



蒸籠

當烹調魚類、蔬菜和馬鈴薯等食物時，請使用帶有**濾網**的蒸籠。

務必將蒸籠放置在玻璃轉盤上。



脆焗盤把手

請使用**附送專用脆焗盤把手**取出微波爐中的燙熱的脆焗盤。



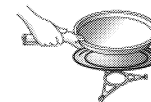
脆焗盤

將食物直接放在脆焗盤上。

使用脆焗盤時，務必使用玻璃轉盤做為支架。

不可放置任何器皿在脆焗盤上，因為脆焗盤升溫很快，而且可能導致器皿損壞。

使用**脆焗盤**之前可以先將它預熱（最多3分鐘）。預熱脆焗盤時，務必使用「脆焗」功能。



燒烤架

使用「燒烤」功能烹煮時，請使用**燒烤架**。

使用**燒烤功能**時，沒有微波的產生，使用烤架可以升高食物高度，讓食物更接近爐頂的燒烤元件。





啓動保護／兒童安全鎖



此自動安全功能在微波爐回復「待機狀態」一分鐘後便會自動開啓。
(當時鐘顯示**24**小時時間或尚未設定時鐘、而顯示屏是空白時,微波爐便外在「待機」狀態)。



安全鎖必須在爐門開啓及關閉後(例如放食物進微波爐中),便可解除。否則顯示屏會顯示「*door*」(爐門)。

door

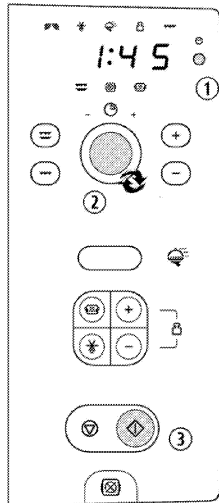


逾時計時器

設定時鐘時,應把爐門開啓,這樣便有**10分鐘**時間來設定時鐘。若爐門已關上,則每一步驟都必須在**60秒**內完成,否則顯示幕會自動返回待機狀態。



廚房計時器



計時器可幫助你測量準確的煮蛋或發酵麵粉等多種用途的時間。

- 按「時鐘」按鈕。
- 旋轉「調整圓鈕」以設定測量時間。
- 按啓動按鈕。

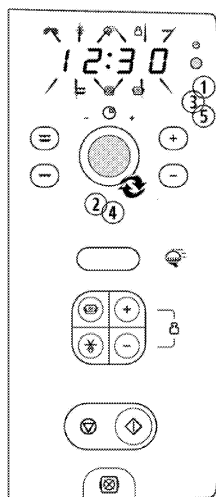
計時器完成倒數計時,會發出**聲音訊號**。

按一下「時鐘」按鈕顯示屏便會顯示計時器剩下的時間。並會持續**3秒**,然後回復顯示烹煮時間(如果您正在烹煮)。

當廚房計時器在其他功能的背景中運作時,若要**停止**它,您必須按「時鐘」按鈕讓它回到前景中,然後按「停止」按鈕讓它停止。



時鐘



微波爐在第一次通電或電源被中斷後，顯示屏是空白的。如果不設定時鐘的時間，顯示屏會保持空白狀態，直到設定烹煮時間為止。

- 持續按下「時鐘」按鈕（3秒），直到左面數字（小時）閃爍為止。
- 旋轉「調整圓鈕」以設定小時。
- 再按一下時鐘按鈕。（右面兩個數字（分鐘）閃爍）。
- 旋轉「調整圓鈕」以設定分鐘。
- 再按一下時鐘按鈕。

時鐘已設定完畢並開始運作。

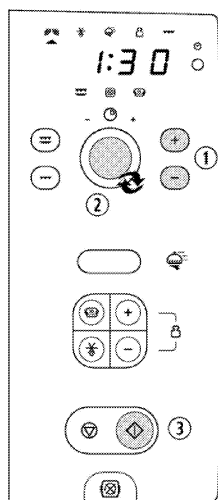
設定時鐘後，如果想要從顯示屏上除去時鐘功能，請按住「時鐘」按鈕3秒，然後按「停止」按鈕便可。

如需重新設定時鐘，請重複上述程式。



使用微波爐烹煮和翻熱

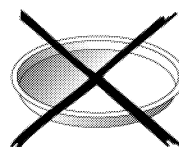
使用此功能正常烹煮和翻熱蔬菜、魚類、馬鈴薯和肉類等食物。



- ❶ 按+/-按鈕設定火力。
- ❷ 旋轉調整圓鈕以設定烹煮時間。
- ❸ 按啟動按鈕。

烹煮程式開始後：

按「啟動」按鈕可輕鬆增加30秒的時間。每按一次就增加30秒。您也可以旋轉「調整圓鈕」以增加或減少時間。



選擇火力

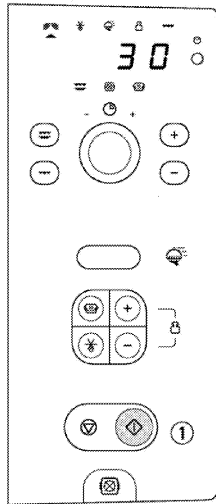
	僅微波
火力	建議使用：
極速 (800瓦)	翻熱飲料、水、清湯、咖啡、茶或其他富含水份的食物。如果食物中包含雞蛋或奶油，請選擇較低的火力。
650瓦	烹煮魚類、肉類、蔬菜等。
500瓦	需要更小心烹煮的食物，例如含有豐富蛋白質的醬料、乳酪和蛋類菜餚與砂鍋菜。
350瓦	燉煮、軟化奶油。
160瓦	解凍、軟化奶油、乳酪。
90瓦	軟化冰淇淋。



極速啟動

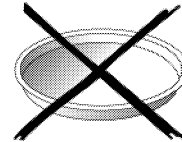


「此功能使用於」快速翻熱富含水份的食物，例如清湯、咖啡或茶等。



● 按啟動按鈕。

此功能是以最大微波火力自動啟動的，且烹煮時間設定為30秒。每多按一次就增加30秒的煮食時間。功能啟動後，您也可以旋轉「調整圓鈕」以增加或減少煮食時間。



手動解凍



請依照「使用微波烹煮和翻熱」程式，並在手動解凍時選擇功率等級160瓦。

定期檢查食物。經驗將讓您知道不同數量的食物所需的時間。

只要包裝中沒有金屬成份（例如金屬紮線），塑膠袋、保鮮膜或紙板包裝中的冷凍食物可以直接放在微波爐中。

包裝形狀會影響解凍時間。薄的包裝比厚的包裝解凍得更快。

請在分開解凍時將食物**分開成幾部份**。分開的食物更容易解凍。

食物開始變熱時，用小片鋁箔將**食物包起來**（例如雞腿尖和雞翅尖）。



解凍期間，**要翻轉大塊食物**。



若在解凍期間攪拌一下煮熟、燉好的食物及肉醬，解凍效果會更好。

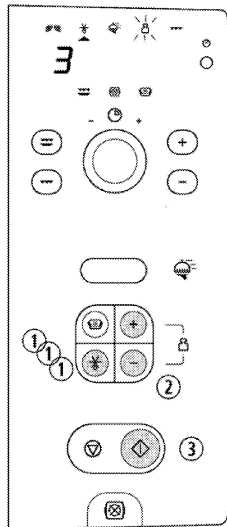
解凍時，最好是稍微進行解凍，讓解凍程式在停放時間中完成。

解凍後的停放時間可以提高烹調效果，因為溫度可以平均分散在食物中。





極速解凍



使用此功能將肉類、家禽、魚類、蔬菜 and 麵包解凍。極速解凍功能僅適用於淨重在100克到2.5公斤的食物。
務必將食物放置在玻璃轉盤上。

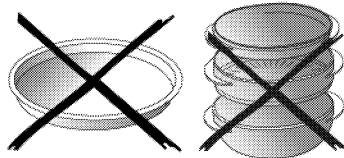
- ❶ 重複按極速解凍按鈕選擇食物種類。
- ❷ 按重量按鈕 (+/-) 設定食物的重量。
- ❸ 按啟動按鈕。

在解凍過程中，微波爐會停下並提示您 **TURN FOOD** (翻轉食物)。

- 🔔 打開爐門。
- 🔄 翻轉食物。
- 🔔 關閉爐門，然後按「啟動」按鈕重新啟動。

注意：若未翻轉食物，微波爐在2分鐘後將自動繼續解凍。
這種情況需要較長的解凍時間。

Turn
Food





極速解凍



使用本功能必須知道食物的淨重。

冷凍食物：

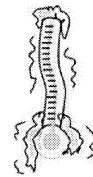
如果重量比建議的重量輕或重：請依照「使用微波烹煮和翻熱」程式並在解凍時選擇160瓦。



冷凍食物：

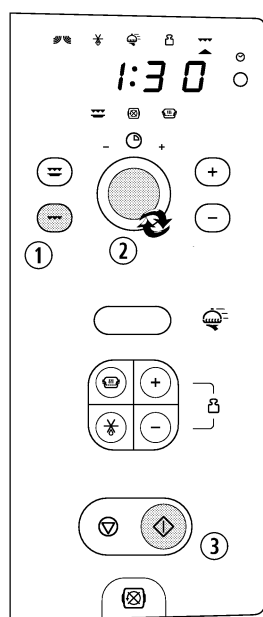
如果食物溫度高於急凍溫度（-18攝氏度），請選擇較輕的食物量。

如果食物溫度低於急凍溫度（-18攝氏度），請選擇較重的食物量。



食物種類		數量	提示
①	肉類	100克 - 2公斤	碎肉、肉片、牛扒或烤肉。
②	家禽	100克 - 2.5公斤	全雞、雞塊或雞扒。
③	魚類	100克 - 1.5公斤	全魚、魚扒或魚片。
④	蔬菜	100克 - 1.5公斤	混合蔬菜、豌豆、花椰菜等。
⑤	麵包	100克 - 1公斤	麵包條、小圓麵包或麵包捲。
如果食物的重量與建議的重量不同，請依照“使用微波烹調及翻熱食物”一節的指示，然後選擇160瓦火力解凍。			

燒烤




此功能可以迅速將食物的表面燒烤成金黃色。

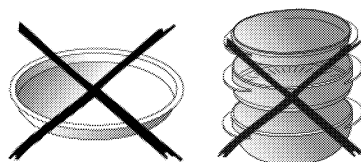
- ① 按燒烤按鈕。
- ② 旋轉調整圓鈕以設定烹煮時間。
- ③ 按啟動按鈕。

烹煮時，按燒烤按鈕開啓和關閉燒烤功能。關閉燒烤功能時，計時器會持續倒數。

使用燒烤功能期間，切勿將爐門間開啓太久，否則會使溫度下降。

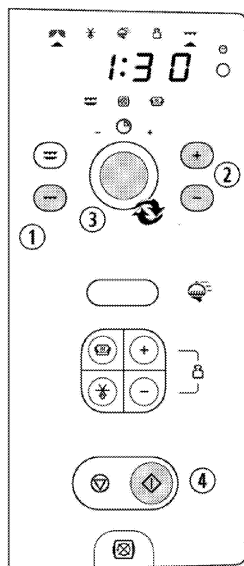
 燒烤之前，請確保使用的耐熱器皿，而且適合微波爐燒煮食物。

 燒烤時，不可使用塑膠器皿。否則它們會熔化。木製或紙質的器皿也不適用。





燒烤和微波功能

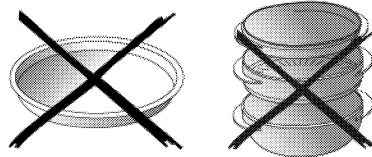


使用此功能烹煮法式奶油烤菜、麵條、家禽肉和烤馬鈴薯等食物。

- 1 按燒烤按鈕。
- 2 按+/-按鈕設定火力。
- 3 旋轉調整圓鈕以設定烹煮時間。
- 4 按啟動按鈕。

在操作期間，您可以按「燒烤」按鈕開啓/關閉燒烤功能。使用燒烤功能時，可供使用的最大微波火力已被原廠預設資料所限制。

將微波火力等級降低到0瓦，可以關閉微波。當調到0瓦時，微波爐將切換到「燒烤」模式。

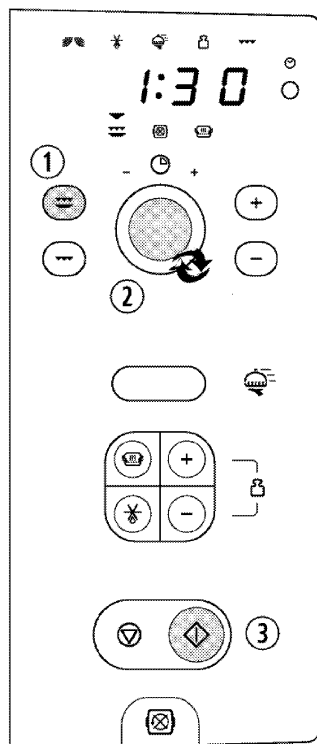


選擇火力

燒烤和微波功能	
功率	建議使用：
650瓦	烹煮蔬菜和法式奶油烤菜
350-500瓦	烹煮家禽和麵條
160-350瓦	烹煮魚類和冷凍法式奶油烤菜
160瓦	烹煮肉類
90瓦	焗水果
0瓦	在烹煮期間，僅讓食物變金黃色



脆焗



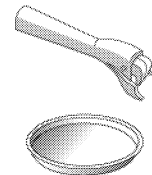
使用此功能翻熱和烹煮披薩與其他麵團類食物。它也非常適用於煎煙豬肉和蛋、香腸、漢堡肉等食物。

- ① 按脆焗按鈕。
- ② 旋轉調整圓鈕以設定烹煮時間。
- ③ 按啟動按鈕。

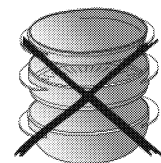
使用「脆焗」功能時，無法變更火力或開啓／關閉燒烤功能。
本微波爐自動使用微波和燒烤功能以加熱脆焗盤。這樣脆焗盤將快速達到工作溫度，並且開始令食物表層烤成黃色而且能令食物變脆。

- 確定脆焗盤已放在玻璃轉盤的中間位置。
- 使用此功能時，微波爐和脆焗盤變得非常燙。
- 切勿將高溫的脆焗盤放在容易受熱的地方。
- 小心不要碰觸到燒烤元件下方的爐頂部分。

使用隔熱手套
或在取出高溫的脆焗盤時，使用隨附的脆焗盤手柄。



僅限使用隨附的脆焗盤搭配此功能。使用此功能時，其他市面上可用的脆焗盤無法保證滿意的效果。





蒸煮

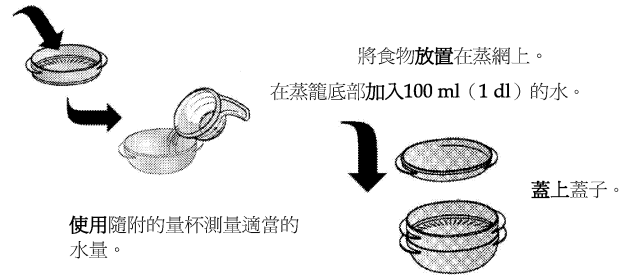
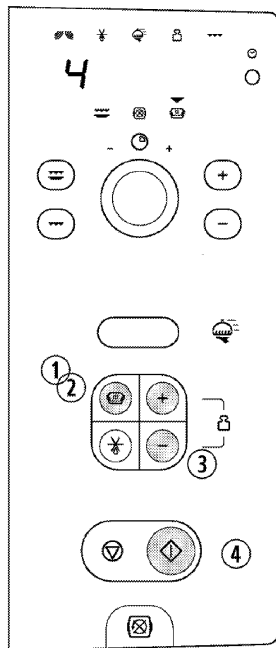


使用此功能來蒸煮蔬菜和魚類等食物。

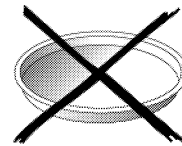
使用此功能時，務必使用隨附的蒸籠。

- ❶ 按**蒸煮**按鈕。
- ❷ 繼續按**蒸煮**按鈕以設定食物種類。
- ❸ 按**+/-**按鈕設定食物的重量。

- ❹ 按**啟動**按鈕。



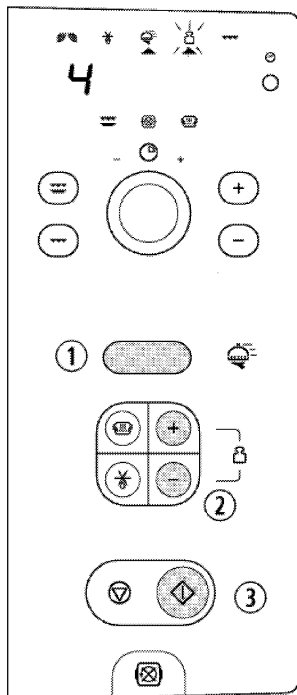
此蒸籠是專供微波使用而設計！
不可將它搭配任何其他功能使用。
在任何其他功能中使用蒸籠可能造成蒸籠損壞。
啟動微波爐之前，務必確保轉盤可以任意轉動。
務必將蒸籠放置在玻璃轉盤上。



❶	馬鈴薯/塊根類蔬菜	150克 - 500克	使用平均尺寸。
❷	蔬菜 (花椰菜和芥蘭菜)	150克 - 500克	將蔬菜切成平均大小的片狀。 烹煮後放置1到2分鐘。
❸	冷凍蔬菜	150克 - 500克	放置1到2分鐘。
❹	魚片	150克 - 500克	將魚片平均放置在蒸網上。交錯放置。烹煮後放置1到2分鐘。



“快脆蒸”（脆焗+蒸煮）



使用此功能烹煮各種類型的冷凍食物。

本微波爐將自動選擇烹煮方法、時間和所需的功率。

- ❶ 按“快脆蒸”選單按鈕以設定食物種類。
（請參閱表格）
- ❷ 按重量按鈕（+/-）設定食物的重量。
- ❸ 按啟動按鈕。

有些食物種類需要在烹煮期間添加、翻動或攪拌食物（視機型而異）。
在這些情況中，本微波爐將停止並提示您執行所需的動作。

如果這時爐門沒有打開（兩分鐘內），本微波爐將顯示：

添加	停止並轉至「待機模式」。
攪拌	繼續烹煮。這種情況下的最終成果可能不盡理想。
翻動	繼續烹煮。這種情況下的最終成果可能不如理想。
🔔 打開爐門。	
🔔 添加、翻動或攪拌食物。	
🔔 關閉爐門，然後按「啟動」按鈕重新啟動。	



“快脆蒸”菜單重量建議



	食物品種	建議重量	使用器皿	過程操作
①	即食薄餅	300克-700克	脆焗盤	
②	煎雞中翼	250克-500克	脆焗盤	翻食物Turn food
③	手指炸魚條	250克-500克	脆焗盤	翻食物Turn food
④	炒飯	300克-650克	脆焗盤	炒勻食物Stir food
⑤	炒即食麵	250克-500克	脆焗盤	炒勻食物Stir food
⑥	煮即食麵	約 100克	蒸籠	
⑦	快熟湯	610克（1罐）- 1220克（2罐）	蒸籠	
⑧	湯圓	80克（4只）- 200克（10只）	蒸籠	
⑨	蒸菜	150克-600克	蒸籠	攪勻食物Stir food
⑩	煎銀鱈魚扒	100克-500克	脆焗盤	翻食物Turn food
⑪	蒸魚	250克-450克	蒸籠	
⑫	蒸肉餅	250克-450克	蒸籠	
⑬	蒸包	70克（2個）- 280克（8個） 螢幕顯示"bun"表示數量單位"個"	蒸籠	
⑭	煎包	140克（4個）- 280克（8個） 螢幕顯示"bun"表示數量單位"個"	脆焗盤	
⑮	煮水餃	60克（4只）- 180克（12只）； 螢幕顯示"pc"表示數量單位"只"	蒸籠	
⑯	煲粥	30克（1碗）- 90克（3碗） 螢幕顯示"BL"表示數量單位"碗"	蒸籠	
⑰	蒸點心	80克（4件）- 240克（12件）； 螢幕顯示"pc"表示數量單位"件"	蒸籠	
⑱	串燒	70克（2串）- 280克（8串） 螢幕顯示"St"表示數量單位"串"	脆焗盤	翻食物Turn food
⑲	炸春卷	30克（2條）- 150克（10條） 螢幕顯示"rl"表示數量單位"條"	脆焗盤	翻食物Turn food
⑳	煎牛扒	100克-500克（厚度不超過15釐米）	脆焗盤	翻食物Turn food
如果食物沒有在此表列出,或者食物重量小於或大於建議重量的時候,請參考"微波煮食和加熱"程式來進行煮食。				

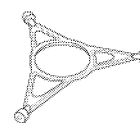
保養與清潔

其實微波爐只要勤加清潔，便是最佳的護理方法。
未將微波爐保持在乾淨的狀態可能導致表面劣化，
而且對使用壽命有不良影響，並可能發生危險的情況。

下列配件，可用洗碗碟機清洗：

轉盤支架

- 切勿使用金屬刷、腐蝕性清潔劑、鋼絲絨、砂布等可能損壞控制面板、微波爐內部與外部表面等物品。使用沾有性清潔劑的海綿或沾有噴霧式玻璃清潔劑的紙巾。將噴霧式玻璃清潔劑噴灑在紙巾上。切勿直接噴灑在微波上。



定期取出轉盤、轉盤支架並將微波爐底座擦乾淨，特別是發生食物溢出情況時。

玻璃轉盤

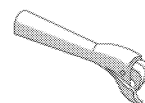
此爐具經精心設計，當轉盤安放妥當後，才可操作。



- 當取出轉盤清潔時，切勿使用微波爐。

脆焗盤手柄

使用中**性清潔劑**、水和軟布清潔內部表面、爐門的正面與背面和門封。



- 不可讓**油脂**或食物殘渣在爐門四周堆積。

若要清除頑垢，請在爐中煮沸一杯水2或3分鐘。蒸汽可以軟化頑垢。在杯水中加入一些檸檬汁，然後將這杯檸檬水放在轉盤上並煮沸幾分鐘可消除爐內的臭味。

蒸籠

- 當清潔微波爐時，切勿使用水蒸氣清潔。

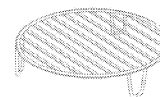
燒烤元件不需要經常清潔，因為烤管的熱力會將污垢燒去，但爐腔頂部，則需定期清潔。清潔時，必須使用暖水、清潔劑及海綿。

量杯



若燒烤功能並不常用，每月都必須將此功能運作10分鐘，以燒掉任何殘餘物，並減少火警發生。

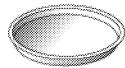
燒烤架



保養與清潔

請小心清潔：

脆焗盤必須用溫和的清潔劑清洗。要去除頑固汗漬，可用百潔海綿和溫和的去垢劑清洗。清潔之前，務必讓脆焗盤冷卻。



當脆焗盤仍熱時，請勿用水將它浸泡或清洗。將脆焗盤快速冷卻或會令它損毀。



切勿使用鋼絲刷，它會刮花表面。

故障排除指南

如果微波爐不能操作，請檢查下列各項後才致電維修中心：

- ❖ 轉盤和轉盤托架是否在正確位置上。
- ❖ 插頭是否完全插入電源插座中。
- ❖ 爐門是否完全關閉。
- ❖ 檢查保險絲，並確定已接上電源。
- ❖ 檢查微波爐的通風是否充足。
- ❖ 等待10分鐘，然後再次操作微波爐。
- ❖ 再次嘗試前請先打開爐門，然後關閉爐門。

以上檢查，可避免不必要的檢查維修，維修服務可能會收費。

致電維修服務中心時，請讀出機身編號和微波爐型號（請參閱維修服務標籤）。有關詳細資料，請參閱保修卡。



如果電線需要更換，必須使用原廠產品，並由原廠的維修技師負責更換。有關的電源線可聯絡我們的維修中心。



維修工作應交由專業的技師執行，若由非合資格的人員進行維修並涉及拆除防止微波外泄的保護蓋，均屬非常危險操作。



環保建議

包裝盒

用來盛載本微波爐的紙盒印有環保標籤，可以完全循環再造。棄置有關的包裝材料時，請遵循本地的廢物棄置條例。請把可能會引致危險的包裝材料（如膠袋、聚苯乙烯等）放置在小孩接觸不到的地方。

本家電產品符合歐盟廢舊電子電器設備（WEEE）指令2002/96/EC。確保正確處理本產品，可防止不當廢棄處理本產品，造成對環境和人類健康的潛在負面影響。

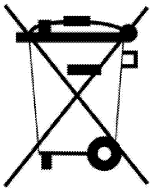


產品或產品上隨附的文件上的這個符號表示本產品不得視為一般家庭廢舊物處理。請交給合法的電子電器設備回收點做回收處理。

必須依您當地有關廢舊物處理的環保法規處理本產品。

關於處理和回收或循環再用本產品的更多詳細資訊，請聯絡您當地相關的政府辦事處、家庭廢舊物處理服務中心或購買本產品所在的商店。

廢棄之前，請將電線剪下，使本用品無法連接電源。



符合 IEC 60705

國際電工協會已開發出一套標準以比較測試不同微波爐的加熱性能。我們建議使用以下方法測試本微波爐：

測試	數量	大約時間	功率等級	容器
12.3.1	1000 克	14分鐘	650 瓦	PYREX 3.227
12.3.2	475 克	5分半鐘	800 瓦	PYREX 3.827
12.3.3	900 克	16分鐘	650 瓦	PYREX 3.838
12.3.4	1100 克	20-22分鐘	燒烤+650 瓦	PYREX 3.827
13.3	500 克	3分6秒	極速解凍	





INSTALLATION

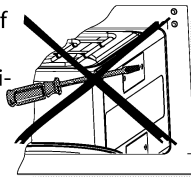


PRIOR TO CONNECTING



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.



Position the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 20-cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The oven can operate in an ambient temperature ranging from +5°C to +35°C.

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.

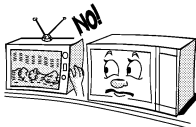


DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

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



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, fruit or other combustible materials. Fire could result.



IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, 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 OVER-COOK FOOD. Fire could result.



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.



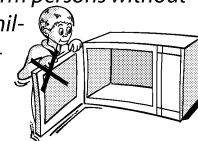
Do NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.



This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



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.



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.

EGGS

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.





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.

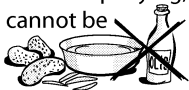
DO NOT USE THE CAVITY for any storage purposes.

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



DEEP-FRYING

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.

When operating the oven, you might see condensation inside the door glass. This is normal and the condensation will disappear after a while.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

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.

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.

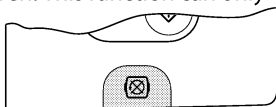
This is especially important with accessories made of metal or metal parts.

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 TurnTable stop function (see Large vessels).

LARGE VESSELS

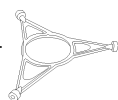
USE THE TURNTABLE STOP button when cooking with vessels that is so large that they can not turn freely in the oven. This function can only be used when cooking with microwaves only. The button will not work with other functions.



TURNTABLE SUPPORT

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

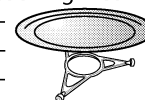
☞ Fit the turntable support in the oven.



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.



DOZER

USE THE DOZER to measure the amount of liquid needed.



STEAMER

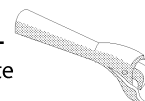
USE THE STEAMER WITH THE STRAINER in place for such foods as fish, vegetables and potatoes.

ALWAYS PLACE the steamer on the Glass Turntable.



CRISP HANDLE

USE THE SUPPLIED SPECIAL CRISP HANDLE 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.



WIRE RACK

USE THE WIRE RACK when cooking with Grill functions.

WHEN GRILLING WITHOUT MICROWAVES, use the wire rack to elevate the food closer to the grill element in the ceiling.





START PROTECTION / CHILD LOCK



THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" 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. putting food into it, before the safety lock is released. Else the display will show "door".

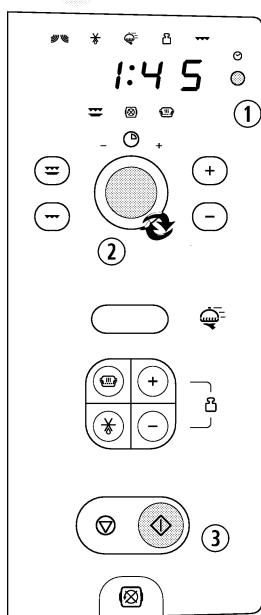
door

TIME OUT TIMER

When the door is closed, each setting must be accomplished within 60 seconds. Else, the display will return to stand by mode automatically. When the door is open, users have 10 minutes to accomplish each setting.



KITCHEN TIMER



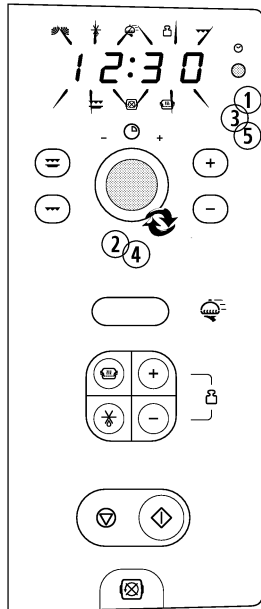
USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

- ① **PRESS THE CLOCK BUTTON.**
- ② **TURN THE ADJUST KNOB TO SET THE TIME** to measure.
- ③ **PRESS THE START BUTTON.**

AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

ONE PRESS ON THE CLOCK BUTTON displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

TO STOP THE KITCHEN TIMER when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Stop button.



CLOCK



WHEN THE APPLIANCE IS FIRST PLUGGED IN or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

- 1 **PRESS THE CLOCK BUTTON** (3 seconds) until the left-hand digit (hours) flicker.
- 2 **TURN THE ADJUST KNOB** to set the time to set the hours.
- 3 **PRESS THE CLOCK BUTTON AGAIN.** (The two right hand digits (minutes) flicker).
- 4 **TURN THE ADJUST KNOB** to set the time to set the minutes.
- 5 **PRESS THE CLOCK BUTTON AGAIN.**

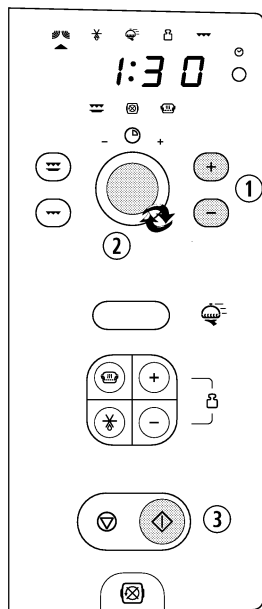
The clock is set and in operation.

IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.

TO REINSTATE THE CLOCK, follow the above procedure.



COOK & REHEAT WITH MICROWAVES

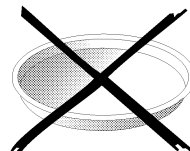


USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

- 1 **PRESS THE +/- BUTTONS** to set the power.
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **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 with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

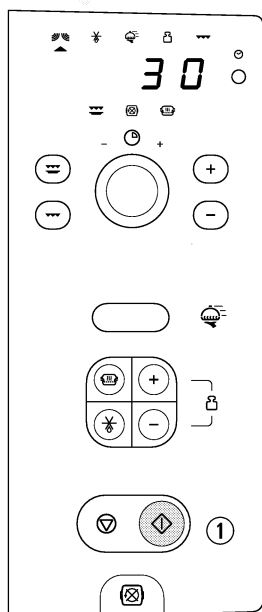


CHOOSING POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
JET (800 W)	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
650 W	COOKING OF fish, meat, vegetables etc.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING. Softening butter, cheeses.
90 W	SOFTENING Ice cream



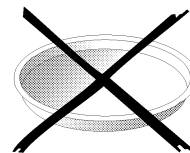
JET START



THIS FUNCTION IS USED for quick reheating of food with a high water content such as clear soups, coffee or tea.

PRESS THE START BUTTON.

THIS FUNCTION AUTOMATICALLY STARTS with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST



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

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



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

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

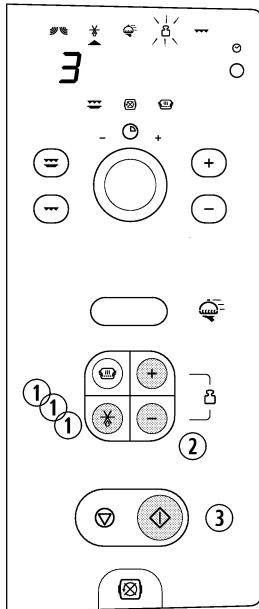
SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

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



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 between 100 g- 2.5 kg.

ALWAYS PLACE THE FOOD on the glass turntable.

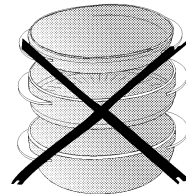
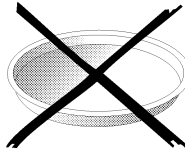
- ❶ **PRESS THE JET DEFROST BUTTON** repeatedly to select food class.
- ❷ **PRESS THE WEIGHT BUTTONS (+/-)** to set the weight of the food.
- ❸ **PRESS THE START BUTTON.**

MIDWAY THROUGH THE DEFROSTING PROCESS the oven stops and prompts you to *TURN FOOD*.

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

NOTE: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

Turn
Food





JET DEFROST



THIS FUNCTION NEEDS TO KNOW the net weight of the food.

FROZEN FOODS:

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



FROZEN FOODS:

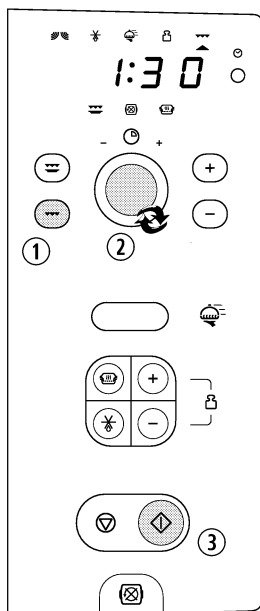
IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

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



FOOD CLASS		AMOUNT	HINTS
①	MEAT	100g - 2Kg	Minced meat, cutlets, steaks or roasts.
②	POULTRY	100g - 2.5Kg	Chicken whole, pieces or fillets.
③	FISH	100g - 1.5Kg	Whole, steaks or fillets.
④	VEGETABLES	100g - 1.5Kg	Mixed vegetables, peas, broccoli etc.
⑤	BREAD	100g - 1Kg	Loaf, buns or rolls.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.			

GRILL



USE THIS FUNCTION to quickly give a pleasant brown surface to the food.

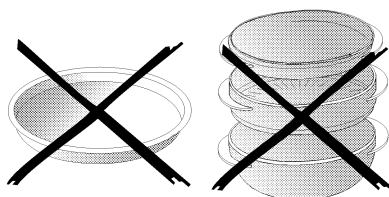
- 1 **PRESS THE GRILL BUTTON.**
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE START BUTTON.**

PRESSING THE GRILL BUTTON DURING COOKING switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

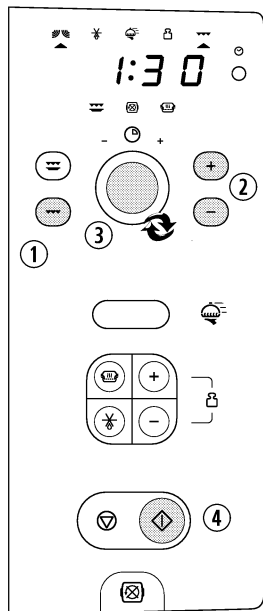
ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

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





GRILL COMBI

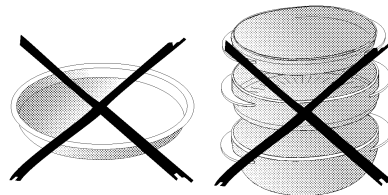


USE THIS FUNCTION TO cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

- 1 PRESS THE **GRILL** BUTTON.
- 2 PRESS THE **+/-** BUTTONS to set the power.
- 3 TURN THE **ADJUST KNOB** to set the cooking time.
- 4 PRESS THE **START** BUTTON.

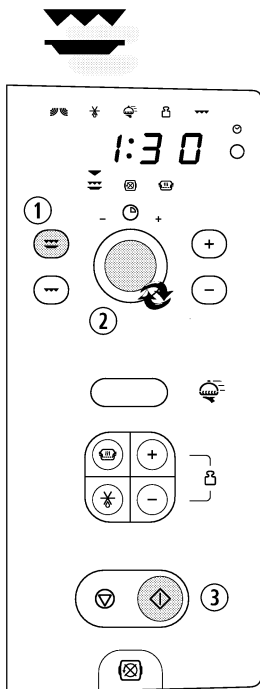
DURING OPERATION you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

IT IS POSSIBLE to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.



CHOOSING POWER 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







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.

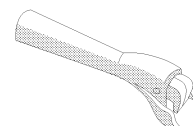
- 1 **PRESS THE CRISP BUTTON.**
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE START BUTTON.**

IT IS NOT POSSIBLE TO CHANGE OR SWITCH, the Power level or Grill, on/off, when using the Crisp function.

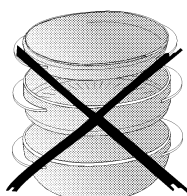
THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

-  **ENSURE** that the Crisp-plate is correctly placed in the middle of the Glass turntable.
-  **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 special Crisp handle** supplied when removing the hot Crisp-plate.

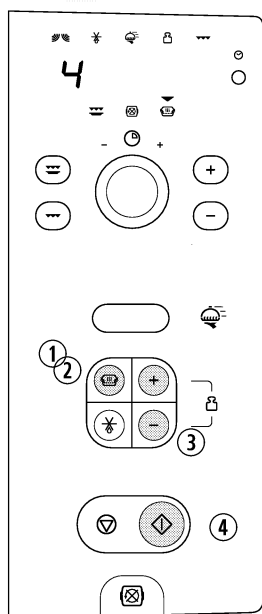


ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





STEAM



USE THIS FUNCTION for such food as vegetables and fish.
ALWAYS USE THE SUPPLIED STEAMER when using this function.

- ① **PRESS THE STEAM BUTTON.**
- ② **CONTINUE TO PRESS THE STEAM BUTTON** to set the food class.
- ③ **PRESS THE +/- BUTTONS** to set the weight of the food.
- ④ **PRESS THE START BUTTON.**

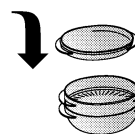


PLACE the food on the steam grid.



ADD 100 ml (1dl) water in the bottom part of the steamer.

USE the supplied Dozer for measuring correct amount of water.



COVER with the lid.



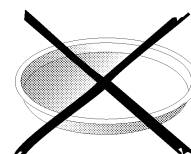
***THE STEAMER** is designed to be used with microwaves only!*

NEVER USE IT WITH ANY OTHER FUNCTION AT ALL.

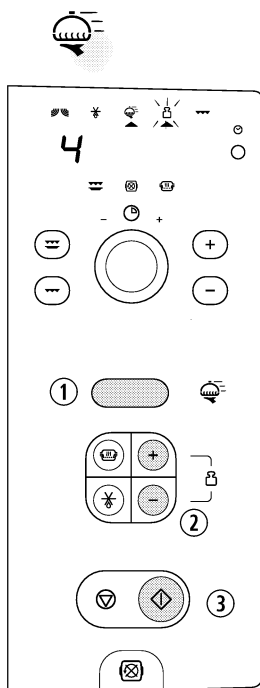
***USING THE STEAMER** in any other function may cause damage.*

***ALWAYS ENSURE** that the turntable is able to turn freely before starting the oven.*

***ALWAYS PLACE** the steamer on the Glass Turntable.*



①	POTATOES / ROOT VEGETABLES	150G - 500G	USE EVEN SIZES. Cut the vegetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking
②	VEGETABLES (Cauliflower and Broccoli)	150G - 500G	
③	FROZEN VEGETABLES	150G - 500G	ALLOW TO STAND for 1 - 2 minutes.
④	FISH FILLETS	150G - 500G	DISTRIBUTE FILLETS EVENLY on the steamgrid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.



JET MENU CRISP + STEAM

USE THIS FUNCTION TO cook various types of frozen foods.

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

- 1 PRESS THE **JET MENU CRISP + STEAM** BUTTON to set the food class. (see table)
- 2 PRESS THE **WEIGHT** BUTTONS (+/-) to set the weight of the food.
- 3 PRESS THE **START** BUTTON.

SOME FOOD CLASSES REQUIRE the food to be added, turned or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

IF THE DOOR ISN'T OPENED AT THIS TIME (WITHIN 2 MINUTES) THE OVEN WILL:	
ADD	Stop and go to "stand by mode".
STIR	Continue the cooking process. End result may not be optimal in this case.
TURN	Continue the cooking process. End result may not be optimal in this case.
? Open the door. ? Add, Stir or turn the food. ? Close the door and restart by pressing the Start button.	



JET MENU CRISP + STEAM



Food Class		Recommended amount	Accessories to use	During cooking
①	Pizza, pan style	300g-700g	Crisp plate	
②	Buffalo wings	250g-500g	Crisp plate	Turn food
③	Breaded fish sticks	250g-500g	Crisp plate	Turn food
④	Fried rice	300g-650g	Crisp plate	Stir food
⑤	Fried noodles	250g-500g	Crisp plate	Stir food
⑥	Instant noodles	Around 100g	Steamer	
⑦	Instant soup	610g(1 can)-1220g(2 cans)	Steamer	
⑧	Sweet dumplings	80g (4 pc)-200g(10 pc)	Steamer	
⑨	Vegetables	150g-600g	Steamer	Stir food
⑩	Fried silver cord	100g-500g	Crisp plate	Turn food
⑪	Steam fish	250g-450g	Steamer	
⑫	Steam minced pork	250g-450g	Steamer	
⑬	Steam Chinese buns	70g (2 buns)-280g(8 buns)	Steamer	
⑭	Pan fried Chinese buns	140g (4 buns)-280g(8 buns)	Crisp plate	
⑮	Dumplings in soup	60g (4 pcs)-180g(12 pcs); "pc" shown on screen indicates "piece"	Steamer	
⑯	Porridge	30g (1 Bowl)-90g (3 Bowls); "BL" shown on screen indicates "bowl"	Steamer	
⑰	Steam dim sum	80g (4 pcs)-240g (12 pcs); "pc" shown on screen indicates "piece"	Steamer	
⑱	BBQ skewers	70g(2 Skewers)-280g(8 Skewers); "St" shown on screen indicates "Stick"(skewer)	Crisp plate	Turn food
⑲	Spring rolls	30g (2 rolls)-150g (10 rolls); "rl" shown on screen indicates "roll"	Crisp plate	Turn food
⑳	Pan fried steak	100g-500g (not more than 15cm thick)	Crisp plate	Turn food

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

MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

i **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 sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.



Do NOT SPRAY directly on 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.

i **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.

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

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

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

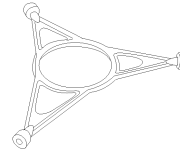
i **Do NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

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 warm water, detergent and a sponge.

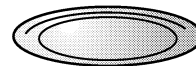
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

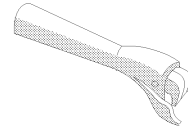
TURNTABLE SUPPORT.



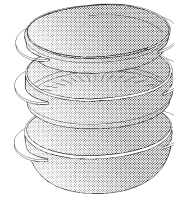
GLASS TURNTABLE.



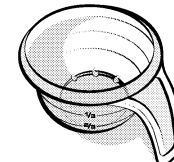
CRISP HANDLE.



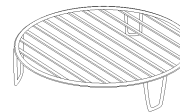
STEAMER



DOZER



WIRE RACK



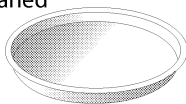
MAINTENANCE & CLEANING

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 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.

TROUBLE SHOOTING GUIDE

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

- ☞ The Turntable and turntable support is in place.
- ☞ The 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 may only be replaced by a trained service technician.



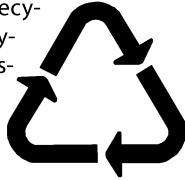
SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do NOT REMOVE ANY COVER.



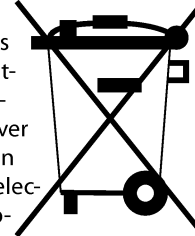
ENVIRONMENTAL HINTS

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.

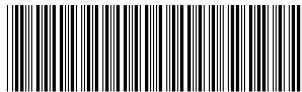
FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

IN ACCORDANCE WITH IEC 60705.

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

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 G	14 MIN	650 W	PYREX 3.227
12.3.2	475 G	5 ½ MIN	800 W	PYREX 3.827
12.3.3	900 G	16 MIN	650 W	PYREX 3.838
12.3.4	1100 G	20-22 MIN	GRILL + 650 W	PYREX 3.827
13.3	500 G	3 MIN 6 SEC	JET DEFROST	



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