

# COOK 25

MWT25WH - MWT25BK

INSTRUCTION FOR USE



# Whirlpool

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# INDEX

## INSTALLATION

|                    |   |
|--------------------|---|
| Installation ..... | 3 |
|--------------------|---|

## SAFETY

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

## ACCESSORIES AND MAINTENANCE

|                              |   |
|------------------------------|---|
| Accessories .....            | 7 |
| Maintenance & Cleaning ..... | 8 |

## CONTROL PANEL

|                           |    |
|---------------------------|----|
| Control panel .....       | 9  |
| Display Description ..... | 10 |

## GENERAL USE

|                                     |    |
|-------------------------------------|----|
| Stand-by mode .....                 | 11 |
| Start Protection / Child Lock ..... | 11 |
| Pause or Stop cooking .....         | 11 |
| Add / Stir /Turn food .....         | 11 |
| Clock .....                         | 12 |

## COOKING FUNCTIONS

|                      |    |
|----------------------|----|
| Jet Start .....      | 13 |
| Microwave .....      | 14 |
| Defrost .....        | 15 |
| Auto Cook Menu ..... | 16 |
| Soft/Melt .....      | 18 |
| Steam Boil .....     | 19 |
| Keep Warm .....      | 21 |
| Auto Clean .....     | 22 |
| Yogurt .....         | 23 |

## ENVIRONMENTAL HINTS

|                                |    |
|--------------------------------|----|
| Environmental Hints .....      | 23 |
| Technical Specifications ..... | 24 |

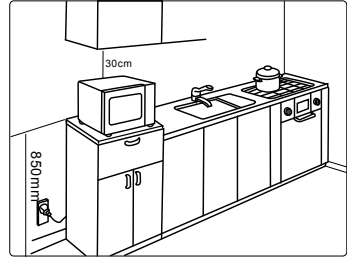
# INSTALLATION

## PRIOR TO CONNECTING

Position the microwave oven at a distance from other heating sources. For sufficient ventilation, there must be a space of at least 30 cm above the microwave oven.

The microwave oven should not be placed in a cabinet. This microwave oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.

The microwave oven shall be placed against a wall



- \* Check that the voltage on the rating plate corresponds to the voltage in your home.
- \* Place the microwave oven on a stable and even surface that is strong enough to hold the microwave oven and the food utensils you put in it. Use carefully when handling.
- \* Ensure that the space underneath, above and around the microwave oven is empty to allow for proper airflow.
- \* Ensure that the appliance is not damaged. Check that the microwave oven door is closed firmly against the door support and the internal door seal is not damaged. Empty the microwave oven and clean the interior with a soft, damp cloth.
- \* Do not operate this appliance if it has a damaged mains cord 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 an 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 you have doubts as to whether the microwave oven is properly grounded.**

## **!** NOTE:

Prior to using the microwave for the first time, it is recommended to remove the protective film from the control panel and the cable tie from the power cord.

## AFTER CONNECTING

- \* The microwave oven can be operated only if the microwave oven door is firmly closed.
- \* Poor television reception and radio interference may result if the microwave oven is located close to a TV, radio or aerial.
- \* The grounding 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 microwave oven ignite or smoke is emitted, keep microwave oven door closed and turn the microwave oven off. Disconnect the power or shut off power at the fuse or circuit breaker panel.
- \* Do not leave the microwave 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:

- \* If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

### WARNING:

- \* It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which provides protection against exposure to microwave energy.

### WARNING:

- \* Liquids and other foods must not be heated in sealed containers since they are liable to explode.

### WARNING:

- \* When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

### WARNING:

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

## **NOTE:**

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

- \* Do not leave the microwave 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 microwave 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 microwave 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 microwave oven opening and hinges. The door handle should not be used for hanging things on.

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## **TROUBLE SHOOTING GUIDE**

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## **NOTE:**

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

- \* 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 microwave oven has ample ventilation.
- \* Wait for 10 minutes, then try to operate the microwave 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 microwave 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.**
- \* **Do not remove any cover.**

# PRECAUTIONS

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## GENERAL

**This appliance is intended to be used in household and similar applications such as:**

- \* Staff kitchen areas in shops, offices and other working environments;
- \* Farm houses;
- \* By clients in hotels, motels and other residential environments;
- \* Bed and breakfast type environments.

No other use is permitted (e.g. heating rooms).

## **!** NOTE:

- \* The appliance should not be operated without food in the microwave oven when using microwaves. Operation in this manner is likely to damage the appliance.
- \* The ventilation openings on the microwave oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the microwave oven and poor cooking results.
- \* If you practice operating the microwave oven, put a glass of water inside. The water will absorb the microwave energy and the microwave 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 area.
- \* Do not use the cavity for any storage purposes.
- \* Remove wire twist-ties from paper or plastic bags before placing bag in the microwave oven.
- \* Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
- \* Use hot pads or microwave oven mitts to prevent burns, when touching containers, microwave oven parts, and pans 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:

- \* Avoid using straight-sided containers with narrow necks.
- \* Stir the liquid before placing the container in the microwave oven.
- \* After heating, allow standing for a short time, stirring again before carefully removing the container from the microwave oven.

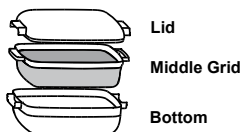
## CAREFUL

**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.**

# ACCESSORIES AND MAINTENANCE

## ACCESSORIES

- \* 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 microwave 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 microwave oven.
- \* This is especially important with accessories made of metal or metal parts.
- \* If accessories containing metal come into contact with the microwave oven interior, while the microwave oven is in operation, sparking can occur and the microwave oven could be damaged.
- \* Metallic containers for food and beverage are not allowed during microwave cooking.
- \* For better cooking performance, it is suggested that you need to put the accessories in the middle of the inner full flat cavity.



### STEAMER

To steam 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.



### 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.



### 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.

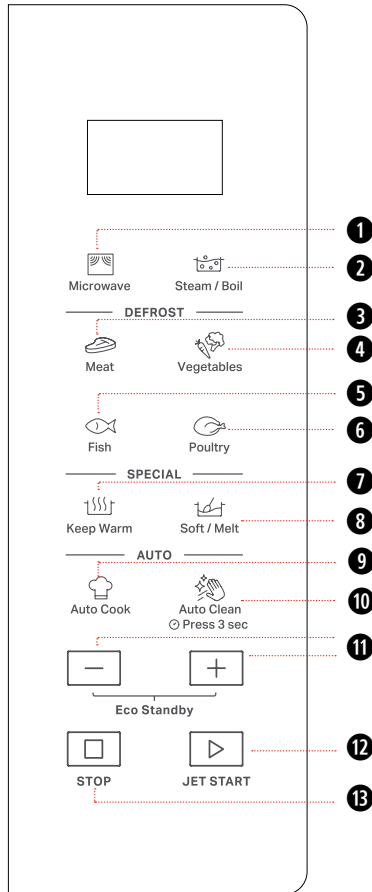
## MAINTENANCE & CLEANING

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- \* Failure to maintain the microwave 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 microwave 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.
- \* 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 microwave oven should be cleaned regularly and any food deposits should be removed.
- \* Cleaning is the only maintenance normally required. It must be carried out after the microwave oven being disconnected.
- \* Do not spray directly on the microwave oven.
- \* This microwave oven is designed to operate cooking cycles with a proper container in a fully flat cavity directly.
- \* Do not allow grease or food particles to build up around the door.
- \* This product offers an AUTO CLEAN function, which allows for easy cleaning of the microwave cavity. For more details, please refer to the AUTO CLEAN section on page 22.



# CONTROL PANEL DESCRIPTION



**1** Microwave - Use to set power level.

**2** Steam/Boil.

**3** Defrost-Meat.

**4** Defrost-Vegetables.

**5** Defrost-Fish.

**6** Defrost-Poultry.

**7** Keep warm-Use to set keep warm function.

**8** Soft/Melt.

**9** Auto Cook—Use to access the automatic recipes menu.

**10** Auto Clean - Use to clean oven  
Press 3 sec.-Use to set clock.

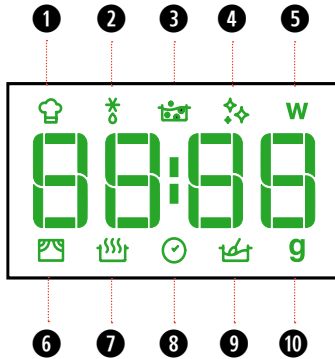
**11** +/- - Use to input food menu code, clock time, cook time, cook weight.

**12** JET START - Use to start the cooking. Use too set quick start program.

**13** STOP - Use to stop or cancel cooking.

## DISPLAY DESCRIPTION

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- |                               |                          |
|-------------------------------|--------------------------|
| ❶ Auto cook Icon              | ❹ Microwave Icon         |
| ❷ Defrost Icon                | ❺ Keep warm Icon         |
| ❸ Steam/Boil Icon             | ❻ Clock/Insert time Icon |
| ❹ Auto clean Icon             | ❼ Soft/Melt Icon         |
| ❺ Microwave power (watt) Icon | ❽ Weight (grams) Icon    |



## STAND-BY MODE

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

**ECO STANDBY:** The function is set in order to have power saving. During Standby mode, you can press “+” and “-” buttons simultaneously to enter ECO STANDBY mode. After cooking end, the display will show time or “:” for 10 seconds then go to ECO STANDBY mode. Press the two buttons again to quit the mode.



## START PROTECTION / CHILD LOCK

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

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

door



## PAUSE OR STOP COOKING

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### To pause cooking:

The cooking can be paused to check, add or turn or stir the food by opening the door. The function will be stopped if to press STOP button during cooking. The setting will be maintained for 5 minutes.

### To continue cooking:

Close the door and press the Jet Start button. The cooking is resumed from where it was paused.

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

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

### When the cooking is finished:

The display will show the text “End”. An acoustic beep will signal once a minute for 2 minutes.

Please note that reducing or stopping this programmed cooling cycle will not have a negative impact on the function of the product.



## ADD / STIR / TURN FOOD

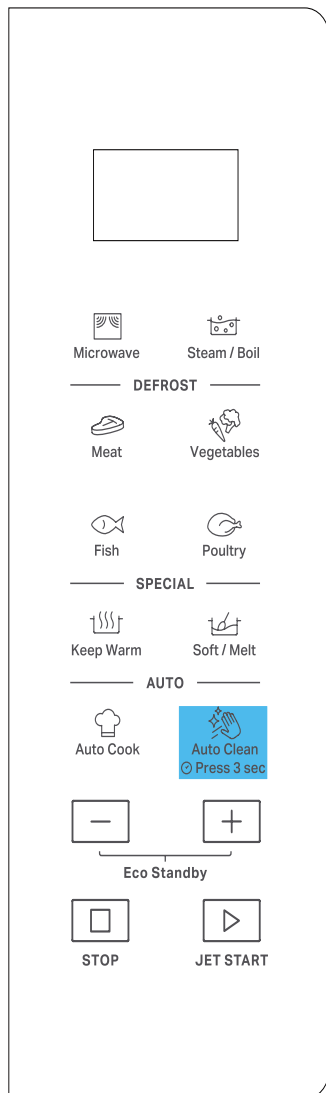
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Depending on the selected function, it could be needed to add / stir / turn food during cooking. In these cases the oven will pause cooking and it will ask you to perform the needed action.

When required, you should:

- \* Open the door.
- \* Add or Stir or Turn the food (depending on the required action).
- \* Close the door and restart by pressing Jet Start button.

Notes: if the door is not opened within 2 minutes from the request to Add or Stir or Turn the food, the microwave oven will continue the cooking process (in this case the final result may not be the optimal one).



## To SET THE CLOCK of your appliance:

- 1 In standby, press the Auto Clean button for 3 seconds. The display shows the current clock.
- 2 Press + / - to set the hour.
- 3 Press Clock/JET START button to confirm.
- 4 Press + / - to set the minute.
- 5 Press Clock/JET START to confirm the setting.

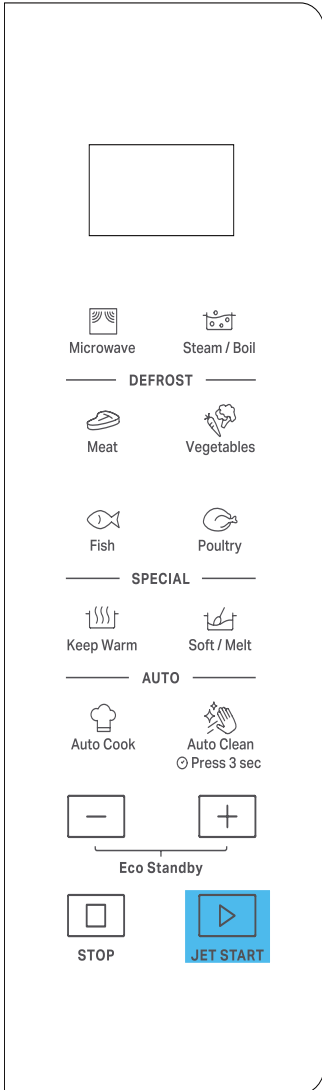
Every time after cooking process is completed, the screen shows "End" and issued a prompt until opened the door to return standby (no operation for 10 minutes automatically return to standby).

## Tips and suggestions:

- When plugged in, the screen shows "12:00" ("12" flashing), 1 minute later return to standby (before returning standby can directly set clock).
- In the process of cooking, press Stop button once to pause, press JET START button to continue cooking, but press STOP twice to cancel this program.
- In the process of cooking set, no operating system automatically return to standby mode in 1 minute:



# JET START



**THIS FEATURE ALLOWS YOU** to start the oven quickly. Press JET START button once, the oven starts work at full power level automatically. During cooking, press JET START to add time. The longest cooking time is 90 minutes.

- 1 Press the JET START Button.

## ! NOTE:

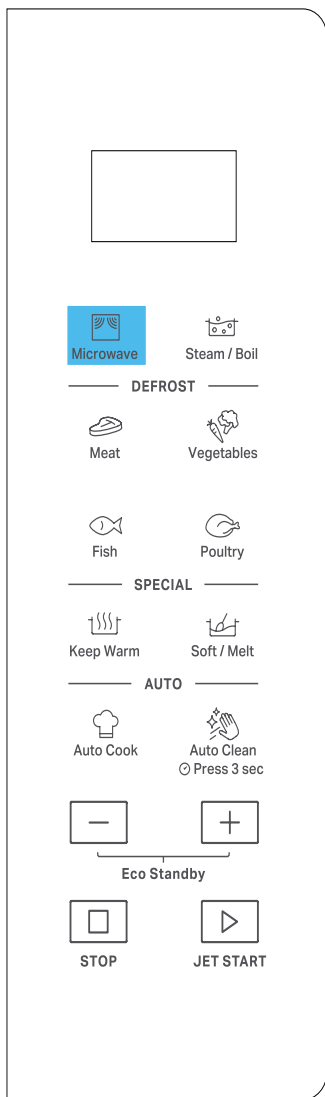
Pressing the JET START button, the Microwave function will start at full microwave power (900W) for 30 seconds.

## i Tips and suggestions:

- It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, simply press the Microwave button repeatedly. To change the duration time, please press +/- button. Or press the JET START button once to increase the duration time by 30 seconds.



# MICROWAVE



**To cook with** microwave power individually, press the Micro button repeatedly to select a cooking power level, then press +/- button to set a desired cooking time. The longest cooking time is 90 minutes.

Suggested  
Accessory:

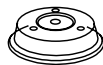


Plate Cover  
(sold separately)

- 1 Press the Microwave button. The default power level (750W) will be shown on the display and the watt icon starts blinking.
- 2 Press the Micro button repeatedly or press +/- button to select suitable cooking power, then press JET START button.
- 3 Press + / - to set the cooking time., then press JET START button to start cooking.

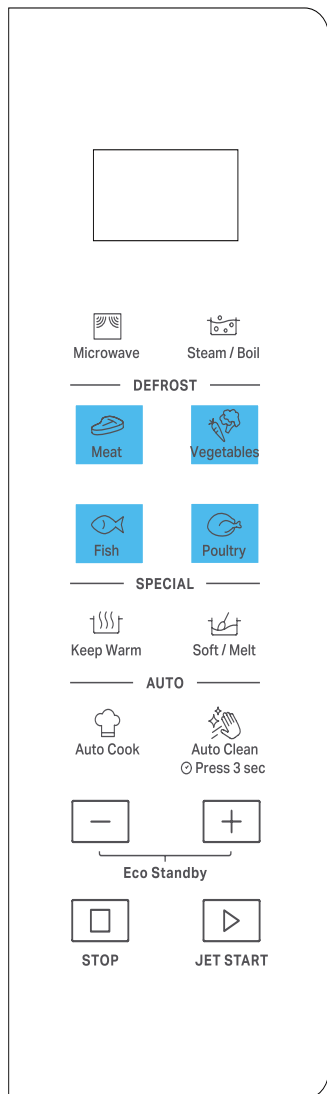
## ! NOTE:

If need to change the power, press the Micro button again, the desired power level can be selected as below table.

| POWER | SUGGESTED USE:   |
|-------|--|
| 90 W  | Softening ice cream, butter and cheeses. keep warming.   |
| 160 W | Defrosting.  |
| 350 W | Simmering stews, melting butter.   |
| 500 W | More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.   |
| 650 W | Cooking dishes, not possible to stir.  |
| 750 W | Cooking of fish, meat, vegetables, etc.  |
| 900 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. |



## DEFROST



**USE THIS FUNCTION** for defrosting Meat, Poultry, Fish, and vegetables.

- 1 Press the Fish/Meat/Poultry/Vegetables button.
- 2 Press the +/- button to set the weight .
- 3 Press JET START button to start.

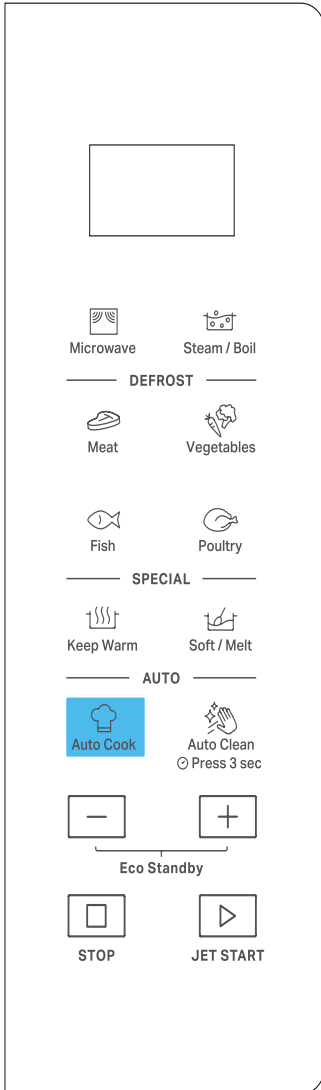
| FOOD TYPE  | WEIGHT       | SUGGESTED USE  |
|------------|--------------|--|
| Meat       | 100g - 2000g | Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results. |
| Vegetables | 100g - 1000g | Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.      |
| Fish       | 100g - 2000g | Whole steaks or fish fillet. Allow food to rest for 5-10 minutes for better results.                                 |
| Poultry    | 100g - 2000g | Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.             |

### Tips and suggestions:

- For better result we recommend to defrost directly on the cavity bottom.
- If the food is warmer than deep-freeze temperature (-18°C), choose a lower weight than the food.
- If the food is colder than deep-freeze temperature (-18°C), choose a higher weight than the food.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



## AUTO COOK MENU



**A SELECTION OF AUTOMATIC RECIPES** with preset values to offer optimal cooking results.

- 1 Press the Auto Cook button, display show as left side.
- 2 Press Auto Cook button repeatedly or press +/- button to select the desired recipe (see the table following).
- 3 Press the JET START button to confirm the recipe and press +/- button to select the weight when there is a weight range in the table.
- 4 Press the JET START button. The function will start.









### ! NOTE:

According to the selected recipe, after a certain time, the display would ask you to add or turn or stir the food. See "Add/Stir/Turn food" chapter on page 11.

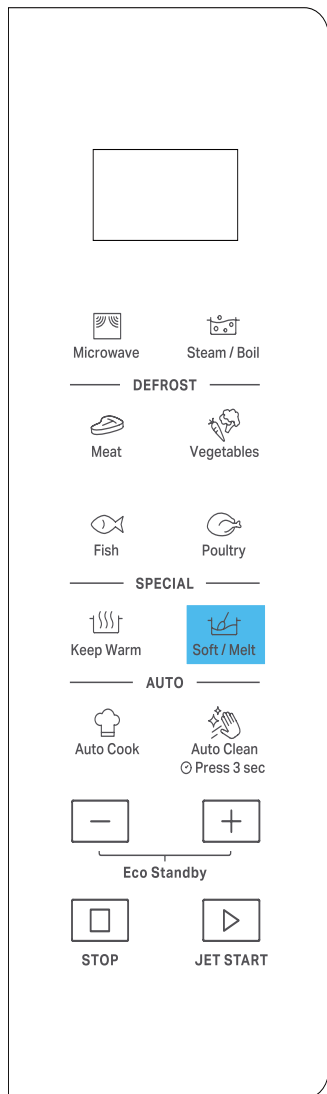
### ! NOTE:

The cooking recipe will be confirmed once you leave the function button for 3 Seconds, press the function key again to change the recipe type.



| RECIPE   | CODE | INITIAL STATE            | WEIGHT AMOUNT   | DURATION  | PREPARATION   |
|--|------|--------------------------|-----------------|-----------|---|
| <br>Dough Rising     | 1    | Room temperature         | 500-1000g       | 65min.    | Put 200ml water into oven. Add the prepared dough when oven prompt. The volume of the container should be at least 3 times of the dough. Please do not open the door during the counting down.  |
| <br>Yogurt           | 2    | Room temperature         | 1000g           | 5Hr20 min | Use boiled water to clean the container. Put 1000ml milk, using heat-resistance yogurt starter would obtain a better result. At the same time, 1g yogurt starter can be replaced by 15g yogurt. Then add 50g sugar. Cover the container during the cooking. Please do not open the door during the counting down. |
| <br>Cupcakes        | 3    | Room temperature         | 300g            | 5-11 min. | Put 125g eggs and 170g sugar into container then stir for 2-3mins, add 170g flour, 10g baking powder, 100g water, 50g butter, mix well, put food into the cups. Put the cups around the turntable to make sure uniform heat.  |
| <br>Vegetable       | 4    | Room temperature         | 250-500g /50g   | 3-6 min.  | Cut the vegetable into pieces, add 2 tablespoon water.  |
| <br>Soup             | 5    | Refrigerator temperature | 300-1200g /300g | 2-7 min.  | Cover the dish, leave an air ventilation.   |
| <br>Green bean      | 6    | Room temperature         | 200-500g /50g   | 4-7 min.. | Add 2 tablespoon water and cover the dish.  |
| <br>fish fillet    | 7    | Refrigerator temperature | 200-500g /50g   | 6-11 min. | Cover the dish and leave a vent.  |
| <br>Scrambled eggs | 8    | Room temperature         | 1-4eggs         | 2-4 min.  | Well beat the egg and water together, cover the measuring cup with plastic wrap.  |

# SOFT/MELT











**A SELECTION OF AUTOMATIC RECIPES** with preset values to offer optimal cooking results.

- 1 Press the Soft/Melt button, display show as left side.
- 2 Press Soft/Melt button repeatedly or press +/- button to select the desired recipe (see the table below).
- 3 Press the JET START button to confirm the recipe and presse +/- button to select the weight when there is a weight range in the table.
- 4 Press the JET START button. The function will start.

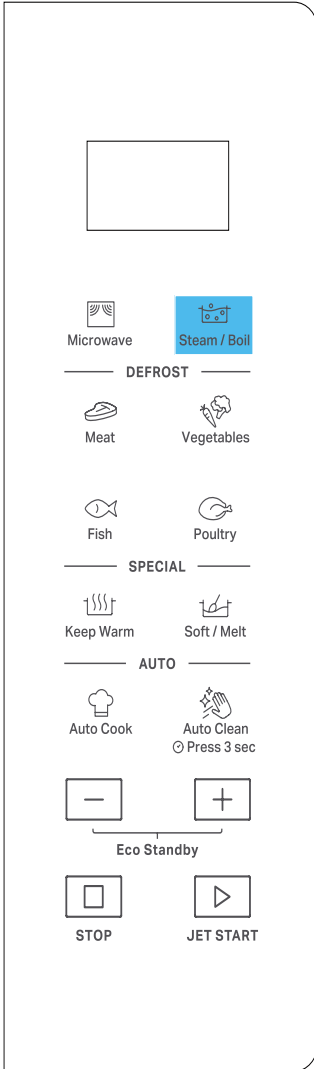
## **! NOTE:**

The cooking recipe will be confirmed once you leave the function button for 3 Seconds, press the function key again to change the recipe type.

|    | FOOD TYPE   | WEIGHT             | HINT   |
|----|---|--------------------|--|
| P1 | Soften  Butter           | 50g - 500g/50g     | From refrigerator state, unwrap and place in microwave safe dish   |
| P2 | Soften  Ice Cream        | 50g - 1000g/50g    | From frozen state, place ice cream container on turntable.   |
| P3 | Soften  Cream Cheese     | 50g - 500g/50g     | From refrigerator state, unwrap and place in microwave safe dish   |
| P4 | Soften  Frozen Juice     | 250g - 1000g /250g | From frozen state, remove lid from container.  |
| P5 | Melting  Butter        | 50g - 500g/50g     | From refrigerator state, unwrap and place in microwave safe dish   |
| P6 | Melting  Choco late    | 100g - 500g/50g    | From room temperature, place in microwave safe dish.   |
| P7 | Melting  Cheese        | 50g - 500g/50g     | From refrigerator state, place in microwave safe dish.   |
| P8 | Melting  Marsh melloWS | 50g - 500g/50g     | From room temperature, place in microwave safe dish. The dish should be at least double volume with the marshmallows since they are expanded during cooking. |



# STEAM/BOIL



**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.

### To cook Rice (P1) or Pasta (P2):

Dedicated Accessory:



- 1 Press the Steam button repeatedly or press +/- button to select the food type.
- 2 Press the JET START button to confirm. Press +/- button to select the time.
- 3 Press the JET START button to start the function.

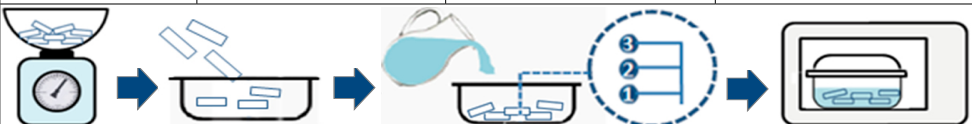
### ! NOTE:

You will be asked to set the cooking time for the rice and pasta according to your food package recommendation.

| Food  | Portions | Amount | Level |
|-------|----------|--------|-------|
| Rice  |          | 100g   | L1    |
|       |          | 200g   | L2    |
|       |          | 300g   | L3    |
|       |          | 400g   | L4    |
| Pasta |          | 100g   | L1    |
|       |          | 200g   | L2    |
|       |          | 300g   | L3    |

### Follow the process below (Example for pasta):

- A) Weigh the pasta    B) Put pasta in the bowl, add salt    C) Pour water up to level    D) Cover with lid and insert in the oven

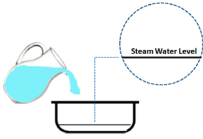
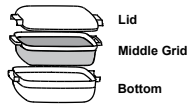


**i** Always follow Portions' quantity as in the table above.

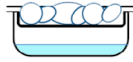
**i** Please use water at room temperature.

## To cook vegetables, fish, chicken or fruit (P3-P5):

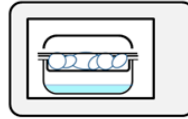
Dedicated  
Accessory:



A. Pour water up to the steam water level marked on the bowl.



B. Insert the grid and put the food in.



C. Cover with lid and insert in the oven.

D. Set the function on the control panel:

- 1 Press the Steam button repeatedly or press +/- button to select the food type.
- 2 Press JET START button to confirm.
- 3 Press +/- button to select the portion level / weight, press the JET START button, the function will start.

|    | FOOD TYPE         | WEIGHT      | HINT  |
|----|-------------------|-------------|---|
| P3 | Soft Vegetables   | 150g - 500g | Use even size.<br>Cut vegetables into even pieces.<br>Add 100ml water into the steamer bottom.  |
| P4 | Frozen vegetables | 150g - 500g | Add 100ml water at the steamer bottom.  |
| P5 | Fish fillets      | 150g - 500g | Distribute fillets evenly on the steam grid. Interlace thin parts. Add 100ml water into the steamer bottom. Allow to stand for 1 - 2 minutes after cooking. |
| P6 | Chicken fillets   | 150g - 500g | Add 100ml water at the steamer bottom.  |
| P7 | Fruit             | 150g - 500g | Add 100ml water into the steamer bottom.  |

### ! NOTE:

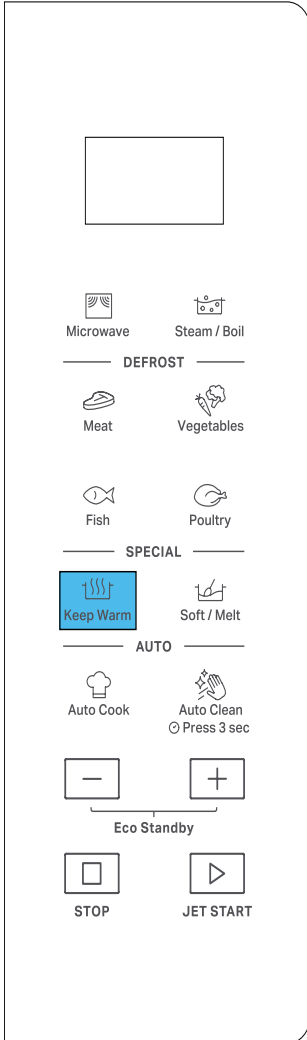
The cooking recipe will be confirmed once you leave the function button for 3 Seconds, press the function key again to change the recipe type.

### i Tips and suggestions:

- Please use water at room temperature.
- 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 to the accessory.
- Always place the steamer on the Glass Turntable.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and prolong the cooking time timely to achieve proper doneness.



# KEEP WARM



**THIS FUNCTION ALLOWS YOU** to keep your dishes warm automatically.

Suggested Accessory:



Plate Cover(sold separately)

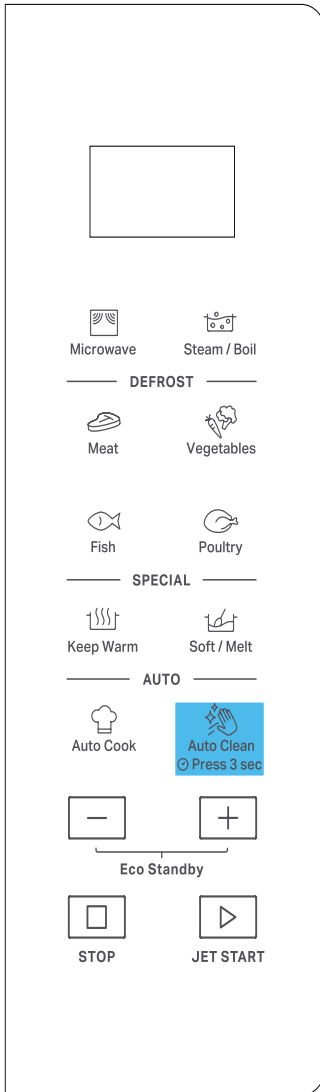
- 1 Press the Keep Warm button. The display shows as left side.
- 2 Press +/- button to select suitable time, then press JET START button.

## ! NOTE:

The keep warm cycle is 15minutes, to ensure keep perfect effect, please select the time more than 15minutes.



## AUTO CLEAN



**THIS AUTOMATIC CLEANING** cycle will help you to clean the microwave oven cavity and remove unpleasant odors.

### Before starting the cycle:

- 1 Put 300ml water into a container (see our recommendations in the below section "Tips and suggestions").
- 2 Place the container directly on the middle of the cavity.

### To Start The Cycle:

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

### When The Cycle Is Finished:

- 1 Press the Stop button.
- 2 Remove the container.
- 3 Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

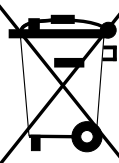
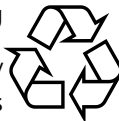


### Tips and suggestions:

- For a better cleaning result, it is recommended to use a container with a diameter of 17-20cm, and a height that is lower than 6.5cm.
- It is recommended to use a container of light plastic material that is suitable for the microwave.
- As the container will be hot after the cleaning cycle is completed, it is recommended to use a heat resistant glove when removing the container from the microwave.
- For a better cleaning effect and removal of unpleasant odors, add some lemon juice or vinegar to the water.

## 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 2012/19/EU 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 60705:2010-04 and IEC 60350-1:2011-12

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

| Test                          | Amount | Power level | Approx. time |
|-------------------------------|--------|-------------|--------------|
| Egg custard<br>(12.3.1)       | 1000g  | 900W        | 16 mins      |
| Sponge cake<br>(12.3.2)       | 475 g  | 900W        | 7-8 mins     |
| Meat loaf<br>(12.3.3)         | 900 g  | 900W        | 15-16mins    |
| Minced meat defrost<br>(13.3) | 500 g  | 160W        | 17 mins      |

### Technical Specification

|                          |                 |
|--------------------------|-----------------|
| Data Description         | MWT25WH/MWT25BK |
| Supply Voltage           | 230-240V~50 Hz  |
| Rated Input Power        | 1400 W          |
| Outer dimensions (HxWxD) | 281 x 483 x 414 |
| Inner dimensions (HxWxD) | 220 x 344 x 340 |

