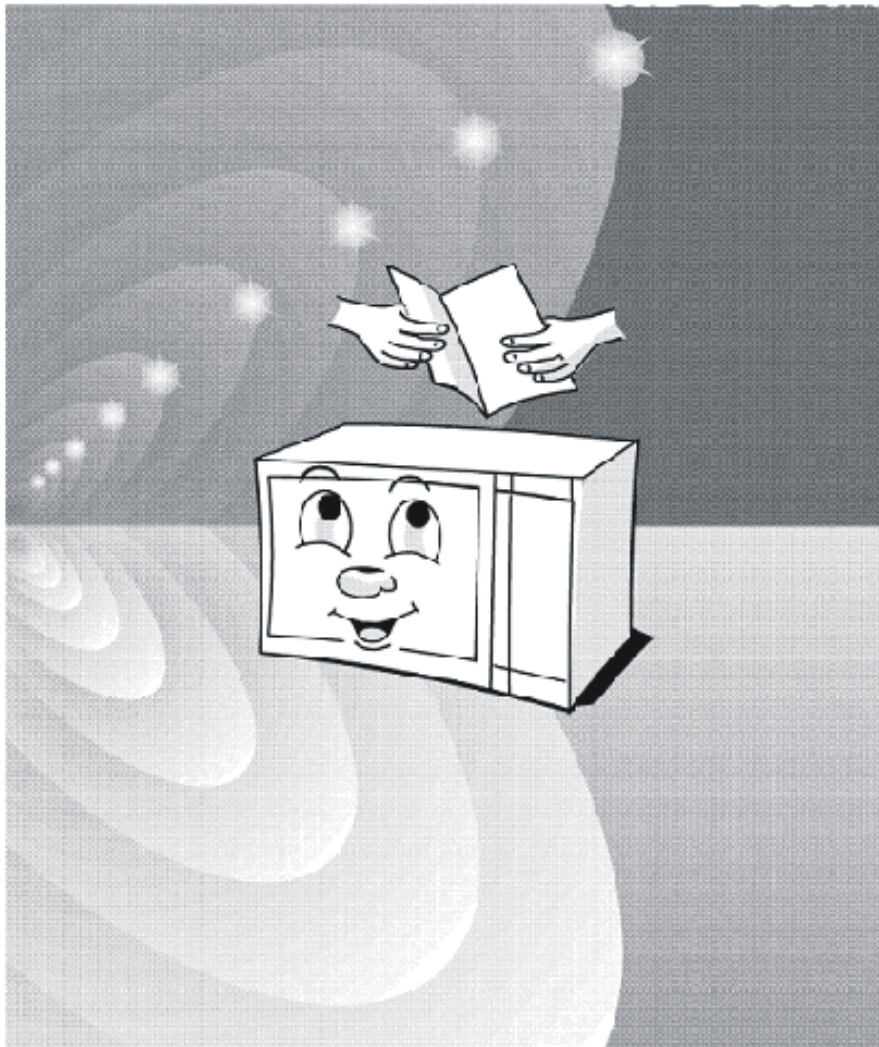


Instructions for use

MWO 605



 **Whirlpool**

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## Specifications

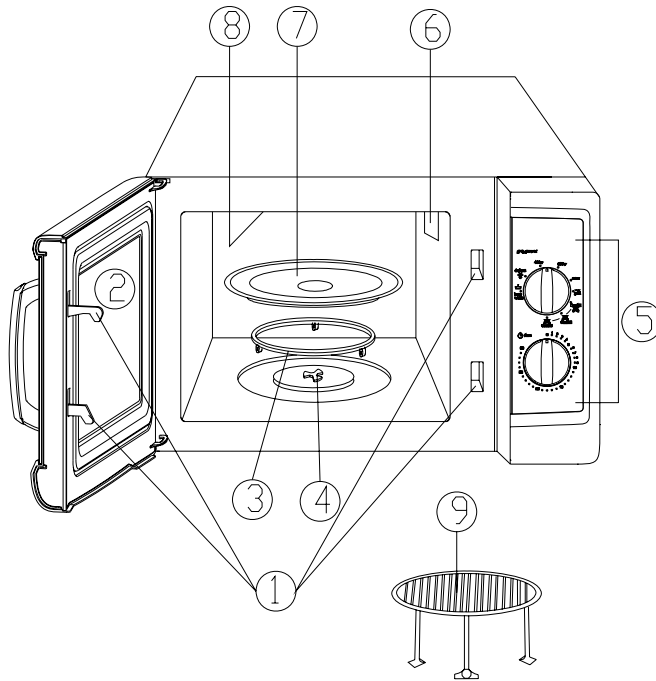
Model	MWO 605
Rated voltage and frequency	230V~50Hz
Rated power input	Microwave: 1200W; Grill: 800W
Microwave power output	800W
Rated microwave frequency	2450MHz
Timer	Can be rotated within 30mins, with bell.
Outside dimensions	295mm×458mm×392mm
Inner dimensions	206mm×300mm×284mm
Inner capacity	20L
Net weight	14.1 kg

(Note: the dimensions are in order of height, width, and depth)

## Installation

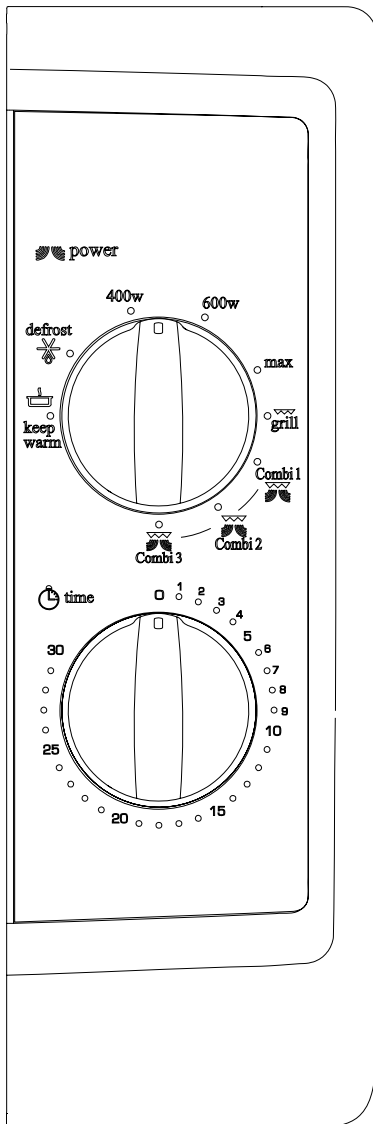
1. Take out all the packaging material from inside the oven.
2. Check carefully if there is any damage to the oven. If damaged, immediately notify dealer or send to the manufacturer's service center.
3. 20L microwave oven weighs 14.1 kg and should be placed on a level surface able to hold it.
4. This oven should be used in a environment that is dry and airy place without acidic gases and must be far away from high temperature and steam.
5. Do not place any article on the oven top and the distance to a top cabinet should be at least 20cm.
6. A 5cm distances to both of the oven's left and right sides must be observed. The backside of the oven should be at least 10cm away from the wall.
7. Warning: to prevent electric shock, it must be well grounded of the oven.

## Performance Diagram



1. Door safety lock system: to ensure when the door is opened, the oven doesn't work; when the door is shut, the oven could work.
2. The Window: there is a metal shield layer, it could be observed of the cooking process through the net holes.
3. Turntable support: these support the turntable and turn around the circle.
4. Shaft: it would turn around the glass plate.
5. Control panel: more detail to be seen on control panel description.
6. Wave-guide hole: the magnetron would emit microwave which enters the cavity through it.
7. Glass turntable: food container is placed on the turntable and turns when heated to make food cooked evenly and achieve the ideal even cooking effect.
8. Grills: placed on top of the cavity.
9. Metal rack: named also grill rack, used for grilling food.

## Control panel description



1. Timer can select time between 0~30mins.

2. Function selector.

A: microwave cooking (there are 5 power levels.)

B: grill (single grill cooking.)

C: comb of microwave and grill cooking (3 styles combination)

### a) Microwave cooking

Max power: 800w, suitable for quick cooking.

600w: suitable for normal cooking.

400w: suitable for slow cooking.

Defrost: suitable for defrosting food.

Keep warm: suitable for preserve food heat.

### b) Grill

Single grill tube make heat, special used for grilling meat slices, such as beef, pork, skewered meat, sausage or chicken wings. This function is all suitable for grill sandwich to make food crisp.

### c) Combination cooking

#### Combi1:

30% time for microwave cooking, 70% for grill cooking. Grill is best.

Apply to cook western food steaks.

#### Combi2:

49% time for microwave cooking, 51% for grill cooking.

Apply to cook meat, chicken.

#### Combi3:

67% time for microwave cooking, 33% for grill cooking. Microwave is fast.

Apply to cook whole chicken, duck, goose, etc. It can make its inner side done well.

## Safety Precautions

### Usage

1. Before using the oven, read the manual most carefully and all the contents.
2. This oven is designed specifically for family use and not for commercial use.
3. Warning: children could use the oven without adult supervision only when they have been given adequate instructions to be able to use it safely and understand the danger if the oven is used inappropriately.
4. The user should check if the container is appropriate for use in a microwave oven.
  - a. Never use a metal rack or other metal container when using microwave cooking. Containers with edges decorated with gold or silver are not to be used in the oven. Ceramics, heat resistant glasses, plastics or paper container are usually used in microwaves.
  - b. When using the combination (microwave and grill) function, do not leave aluminum or other metal container on the metal rack and the metal rack should not contact the inner surface of the cavity to prevent striking fire.
  - c. Bottles with narrow neck should not be directly used in the oven.
  - d. When using paper to cover food cooked in the oven, please leave holes in the paper to let steam out. After done cooking, be careful to open the paper to avoid steam burns.
5. Before using the oven, put the shaft and turntable into place before placing container with foods onto the turntable for cooking.
6. If there is no food in the oven, please do not use the oven to prevent damage to the oven if it is used with no load.
7. Do not cook when there is a temperature thermometer inside the oven to prevent striking fire and damaged.
8. Be very careful in observing the oven if there is very little food cooked in the oven to prevent overheating and striking fire.
9. When food cooked in containers made of plastic, paper or other combustible material, be very careful of the cooking to prevent a fire.
10. When using grilling, the temperature of the cavity may be very high, put on gloves if you need to turn food over. Never touch the top surface of the cavity when the grill heaters is red hot or when cooking just finished.
11. Do not leave the grill function unused for a long time otherwise there may be large amount of smoke produced when next time using it due to too much oily matter laid on the heaters.
12. Do not open the oven door there is a fire produced in the cavity due to cooking otherwise the fire may get bigger due to contact with air, instead the power to the oven should be cut immediately.

13. When taking food out of the oven, tool or gloves may be used to avoid burns due to hot temperature.
14. To prevent damage to the turntable, please observe the following items:
  - a. Cool down the turntable before washing it with water.
  - b. Never place hot food or container onto a cooled turntable.
  - c. Never place freezing food or container onto a hot turntable.
  - d. Note the maximum weight to be placed on the turntable is 5kg.
15. Every time when oven finished use, place a cup of water onto the turntable in the oven to prevent unwarranted operation damaging the oven.
16. Do not use the oven to store any article.
17. Baby bottles or food should be stirred and shaken and checked for its temperature before served to avoid burns.
18. Warning: it is very dangerous for anyone other than a qualified service person to attempt to repair the oven including the operations as disassemble the shield preventing the leakage of microwave energy.
19. Warning: if the oven door or door seal is damaged, the oven must not be used until a qualified serviceman repairs it.
20. Do not heat liquid or other food in a sealed container to avoid explosion.
21. If the power cord is damaged, to avoid danger it must be replaced by professional service persons.
22. Warning: the microwave oven is a product that needs to be looked for, Do not leave the oven if a cooking is taking place.
23. Warning: if cooking boiling water using this oven it is best to use container that's without lid and has a big mouth. If you want to add coffee powder, milk powder, oatmeal or other instant food you must first stir the boiling water or wait for it to cool to avoid burns.

## **Food**

1. Never cook an egg with shell intact for pressure will make it explode, in addition, the yolk and white should be pierced several times.
2. Do not cook food for too long because it could not be helped if it is overcooked.
3. The cooking recipe provides approximate time of the cooking because there are a number of factors that influence it such as the preferred doneness of the food, initial temperature and shape of food, weight and amount of food and the shape of container used in cooking and its size, the arrangement of food, whether it is covered or not, if it is turned for uniform cooking, etc. please have a look of the “techniques of the microwave cooking” and adjust the cooking time if needed.
4. For food such as egg, chestnut, potato, sausage which there is no holes on them, the skin of these food should be cut or some holes or cracks should be made on its skin to prevent explosion due to

expansion through heat.

5. Do not use the microwave oven to fry food.
6. Do not cover food when grilling because of the food's need of direct absorption of heat radiation.

## Operation method

### Microwave cooking method

Note: take out the metal rack when microwave cooking.

1. First turn the **Timer** to "0".
2. Insert the plug into a reliable earth socket.
3. Place food in oven before closing oven door.
4. Turn the **Function selector** to Microwave cooking, there are 5 microwave power levels suitable for different sorts of food.
5. Turn the **Timer** to the needed time place. After selected cooking time, microwave cooking start.

Note:

- If you want to reserve a time no more than 2 min, you need turn **Timer** over 3 min, then turn back the time you wanted.
  - If the oven no need to work or taking food out before the time designed, you should turn **Timer** to "0" lest damaging machine when working without any food in it.
6. When designed the cooking program, if you want the oven stop working, just open the oven door, the door safety lock system will shut off automatically, microwave stop.
  7. After **Timer** finish the designed time, there will a beep, microwave stop working automatically, oven light put out.

Example: heat 5 min with mid power.

Operation steps:

1. Turn **Function selector** to mid power (400w) of microwave.
2. Turn **Timer** set 5 min cooking time, microwave start to work.

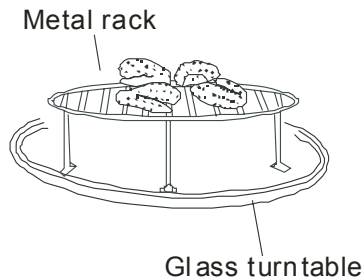
### Grill cooking method

1. First turn the **Timer** to "0".
2. Put food on metal rack, the rack placed on glass turntable. The distance between food and top grill heater can not less than 5cm.
3. Turn **Function selector** to **Grill** cooking mode.
4. Close oven door.
5. Turn the **Timer** to the needed time place. After selected cooking time, grill cooking start.
6. In the course of cooking, you need open door to check or turn food over often, when open the door, grill stop, close the door, grill resume.

Note:

- When taking food out, please wear heatproof glove, do not touch the top grill heater of oven.
- If the oven no needs to work, you should turn **Timer** to “0”.

Example: grill chicken wing.



Materials: chicken wings 3~4 piece, some seasoning.

Method:

1. Put the seasoning on chicken wing and keep for several hours.
2. Put chicken wings on metal rack, the rack placed on glass turntable.
3. Turn **Function selector** to grill cooking mode.
4. Turn **Timer** to set 20 min cooking time.
5. In the middle course of cooking, turn food over for even grill cooking.
6. Adjust time according to wing size and different taste.

### Combination cooking method

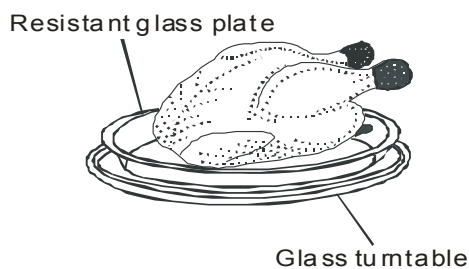
This oven has 3 modes of Combination function, which suit for different types of food.

1. First turn the **Timer** to “0”.
2. Put food on metal rack, the rack placed on glass turntable. The distance between food and top grill heater can not less than 5cm.
3. Turn **Function selector** to **Combi** cooking, select one of the three modes.
4. Close oven door.
5. Turn the **Timer** to the needed time place. After selected cooking time, Combination cooking start.
6. In the course of Combination cooking, you need open door to check or turn food over often, when open the door, Combination cooking stop automatically.

Note:

- When taking food out, please wear heatproof glove, do not touch the top grill heater of oven.
- If the oven no needs to work, you should turn **Timer** to “0”.

Example: grill whole chicken



Material: a whole chicken, some seasoning.

Method:

1. Put the seasoning on chicken and keep for several hours (the longer, the more delicious).
2. Weight the chicken and put in resistant glass plate, then place on the glass turntable.



3. Turn **Function selector** to **Combi 2**.
4. Turn the **Timer** to the needed time place.
5. In the course of cooking, you should turn food over twice or thrice for cooking equally, keep watching to avoid overburn.

### Microwave usage common sense

The following phenomena all are normal	
Phenomena	Reason
Steam gathers oven door and hot wind comes out of exhaust duct.	When cooking the steam emits from food and large part will go off from exhaust but will descend on cool place such as doorframe.
When using the combination cooking or single grill function, there are white smoke observed and produce foreign smell.	The microwave oven must be cleaned regularly especially after using combination or grill cooking. Any oil deposit on the tube will cause white smoke.
Voltage fluctuations will influence microwave or grill cooking time and effects.	When voltage fluctuates, microwave still works but its output power will increase or decrease causing cooking time and effects to change and it is normal.

Notes:

1. According to different cooking modes, select appropriate container is important. If choice is wrong, not only cooking effect is influenced but will cause damage to container or oven bad result.
2. The following table circle represents applicable and two intersect lines represent not applicable.
3. When using combination function, if select metal rack, please refer to the safety instructions the forth point to carry out.

Utensil	Combination	Grill	Microwave
Heat resistant glass	○	○	○
Ceramics	×	×	○
General glass	×	×	×
Heat resistant plastics	×	×	○
General plastics	×	×	×
Microwave film	×	×	○
Metal rack	○	○	×
Metal container	×	○	×

1. If the oven does not work, should check:
  - If plugged in properly.
  - Oven door shut properly.
  - If the child lock is locked.
- Household protector is cut or burned.
2. The oven accidentally starts unloaded.  
Please open the oven door or turn **TIMER** to "0" immediately to stop it.

## Microwave oven cleaning and care

### Important

Never use powerful cleaning agent, benzine, sand powder or metal brush to clean any parts of the oven.

1. Before cleaning the cavity, shut off the microwave oven, and plug off from the socket.
2. Regularly keep clean the cavity. When food or soup spatters onto the cavity wall, clean with a wet cloth. If it gets very dirty, use a soft detergent, never use rough or abrasive detergents.
3. Glass tray must be cleaned regularly. First use warm soap water then use clean water to wipe.
4. Turntable shaft or cavity floor must be cleaned regularly. Soft detergent may be applied, warm soap water may be used to clean shaft and replace it after cleaning.
5. The door seal must be clean regularly, first use soft dry cloth dipped in the soap water then use a soft dry cloth wipes it.
6. After using a soft dry cloth dipped in soap water to clean the outer surface of the oven, wipe clean with a dry cloth, be careful do not let water sip into oven seals or air duct.
7. If control panel gets wet, use a soft cloth to clean it, do not use crude, abrasive detergent to wipe the control panel, when do it, open the door to avoid accidentally start the oven.
8. If there is water drops due to steam, wipe off with a soft cloth.
9. When using the grill or combination cooking functions, there may be oil stains on inner surface of the cavity and if it is not cleaned regularly smoke may be observed. It must be cleaned immediately.
10. If there is foreign smell inside the oven, erase it with a cup of lemon water for 5-7 minutes.
11. If the oven is not used for a long time, plug off from power source and place it in a airy and no erosive gas environment.
12. If the oven malfunctions, it must be repaired by a qualified person from the manufacturer, anyone other than a qualified person try to repair it would be dangerous.