

# 4YOU

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Инструкция по эксплуатации

تعليمات وكيفية الاستعمال

Қолдану бойынша нұсқаулық

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 **Whirlpool**<sup>®</sup>  
HOME APPLIANCES

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# INSTALLATION

## -PRIOR TO CONNECTING

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

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

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

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

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

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

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

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

Do not use extension cord:

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

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

## -AFTER CONNECTING

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

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

The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

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

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

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

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

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

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

**WARNING:** The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

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

## IMPORTANT SAFETY INSTRUCTIONS

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

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

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

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

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

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

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## 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 must only be replaced by a trained service technician.

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

Do not remove any cover.

## PRECAUTIONS

### - GENERAL

This appliance is designed for domestic use only!

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

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

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

Do not store or use this appliance outdoors.

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

Do not use the cavity for any storage purposes.

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

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

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

### -LIQUIDS

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

To prevent this possibility the following steps should be taken:

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

### - CAREFUL

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

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

# ACCESSORIES

## GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

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

If accessories containing metal comes into 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.

### Turntable Support

Use the Turntable Support under the Glass Turntable. Never put any other utensils on the Turntable Support.

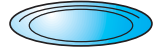
- Fit the Turntable Support in the oven.



### Glass Turntable

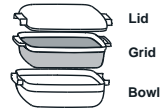
Use the Glass Turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass Turntable on the Turntable Support.



### STEAMER (only available on MWA267 & MWA269)

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



### WIRE RACK (only available on MWA268 & MWA269)

- Use the Wire rack with Grill & Combi Grill functions.



## MAINTENANCE & CLEANING

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

At regular intervals, especially if spillages have occurred, remove the turntable, the Turntable Support and wipe the base of the oven clean.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

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

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

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

Do not spray directly on the oven.

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

Do not operate the microwave oven when the turntable has been removed for cleaning.

Do not allow grease or food particles to build up around the door. For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

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

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

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

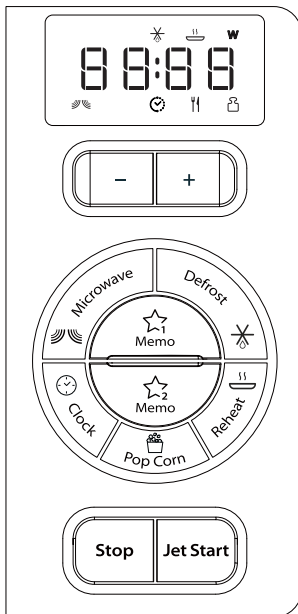
DISHWASHER SAFE:

- Turntable Support
- Wire Rack
- Glass Turntable
- Steamer

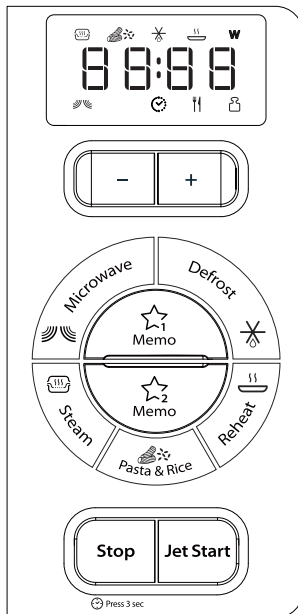


# CONTROL PANEL & DISPLAY DESCRIPTION

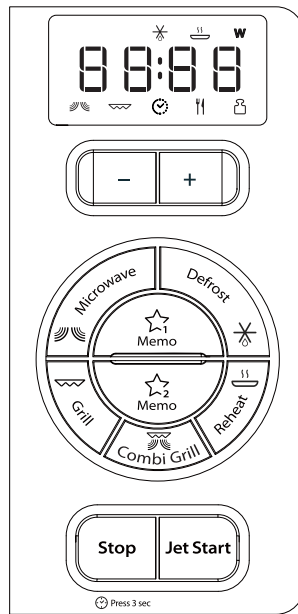
## MWA260



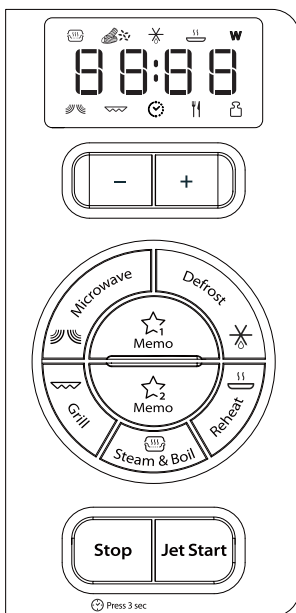
## MWA267



## MWA268



## MWA269



- 1 Steam menu/ Steam & Boil menu functions (\*)
- 2 Pasta & Rice function (\*)
- 3 Defrost menu function
- 4 Reheat menu function
- 5 Microwave power selection
- 6 Microwave function
- 7 Grill function (\*)
- 8 Clock setting / Time selection
- 9 Food Type selection
- 10 Weight / Portions selection

\* This icon is not available in some models. Please check the control panel of your microwave in this page.



## 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". (The oven is in "stand by" when the clock is displayed or if the clock has not been set, when the display is ":",).)

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, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.

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

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

To continue cooking:

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

When the cooking is finished:

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



## STIR/ TURN FOOD

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

When required, you should:

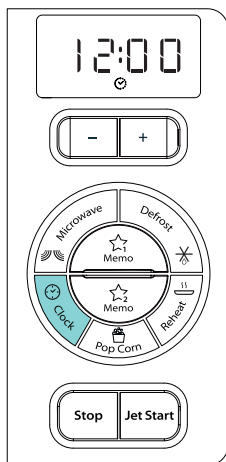
- 1 Open the door.
- 2 Stir or Turn the food (depending on the required action).
- 3 Close the door and restart by pressing the Jet Start button.

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



## CLOCK

### • For model MWA260 only:

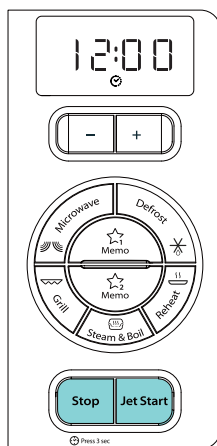


The first time the appliance is plugged in (or after a power failure), the product will enter the clock setting mode.

You can enter the Clock setting mode at any time pressing the Clock button.

- 1 Press Plus/Minus button to set the hours.
- 2 Press the Clock button. The numbers on the right of the display will start blinking.
- 3 Press Plus/Minus button to set the minutes.
- 4 Press the Clock button. The clock is set.

### • For models MWA267, MWA268 and MWA269 only:



The first time the appliance is plugged in (or after a power failure), the product will enter the clock setting mode.

You can enter the Clock setting mode at any time keeping pressed the Stop button at least for 3 seconds.

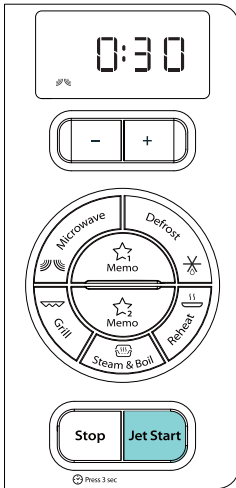
- 1 Press Plus/Minus button to set the hours.
- 2 Press the Jet Start button. The numbers on the right of the display will start blinking.
- 3 Press Plus/Minus button to set the minutes.
- 4 Press the Jet Start button. The clock is set.

### Tips and suggestions:

- If the clock has not been set after plug in, the clock will show "12:00".
- During the setting of the clock, if you press the Stop button or if the setting is not completed after a long time, the oven will exit from setting mode and the setting will be invalid, display will show ".".



## JET START



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

- 1 Press the Jet Start Button.

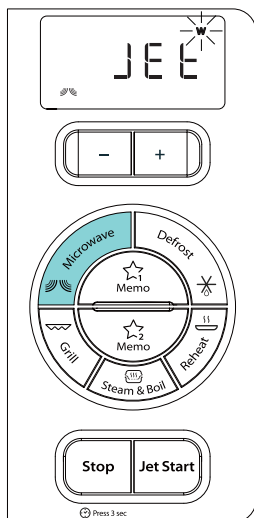
Pressing the Jet Start Button the Microwave function will start at maximum power for 30 seconds.

Once the cooking process has been started:


- to adjust the power: press the Microwave button to adjust value.
- to increase time/decrease time: press Plus/Minus Button, or press Jet Start Button to increase the cooking time of 30 seconds.



# MICROWAVE



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

Suggested Accessory:  Plate Cover (sold separately)

- 1 Press the Microwave button repeatedly to set the power (see the table below for the suggested uses).
- 2 Press Plus/Minus Button to set the cooking time.
- 3 Press Jet Start button to start cooking.

Once the cooking process has been started:

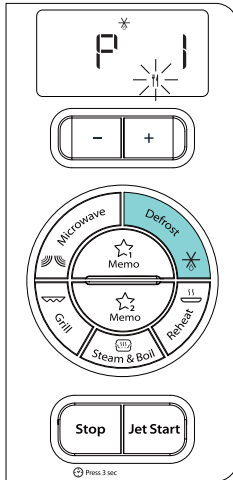
- to adjust the power: press the Microwave button to adjust value.
- to increase time/decrease time: press Plus/Minus Button, or press Jet Start Button to increase the cooking time of 30 seconds.

POWER	SUGGESTED USE:
JET	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
600 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.
90 W	Softening ice cream, butter and cheeses. keep warming.



## DEFROST MENU

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



Suggested Accessory:  Plate Cover (sold separately)

- 1 Press the Defrost button repeatedly to set the food type.
- 2 Press Plus/Minus Button to set the weight.
- 3 Press the Jet Start button. The function will start.

Note: after a certain time, the display could ask you to turn or stir the food for a better defrost. See "Stir/Turn food" chapter on page 10.

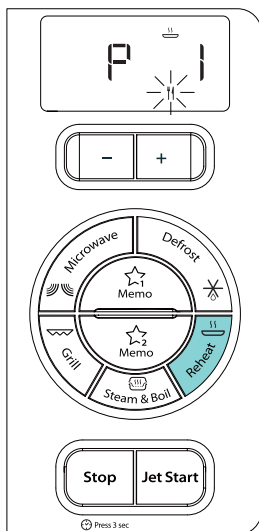
FOOD TYPE	WEIGHT	HINT
<b>P1</b> Meat	100g - 1500g	Minced meat, cutlets, steaks or roasts. After cooking, please standing meat for 5mins at least for better performance.
<b>P2</b> Poultry	100g - 1500g	Chicken whole, pieces or fillets. After cooking, please stand poultry 5-10 minutes.
<b>P3</b> Fish	100g - 1500g	Whole, steaks or fillets. When finish cooking, please wait for 5 mins at least for good result.
<b>P4</b> Vegetable	100g - 1000g	Larger, midium and small cut vegetables. Before using, please stand for 3-5minutes.
<b>P5</b> Bread	100g - 600g	Frozen rolls, baguettes & croissants. Please wait for 5minutes before you used.

### Tips and suggestions:

- For best results we recommend to defrost directly on the Glass Turntable. If needed, it is possible to use a container of light plastic suitable for microwave.
- For food not listed in this table and if the weight is less or more than recommended weight, you should choose manual function with lower microwave power (like microwave 160W).
- If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
- If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Boiled food, stews and meat sauces defrost better if stirred during defrosting time.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- For details requested to stir/turn food, see "Stir/Turn food" chapter on page 10.



## REHEAT MENU



This function allows you to automatically reheat your dishes. Use this function to reheat: plated meal, sauce, chilled pizza, frozen lasagna, beverage and frozen pizza.

Suggested Accessory:  Plate Cover (sold separately)

- 1 Press the Reheat button repeatedly to set the food type.
- 2 Press Plus/Minus Button to set the food weight.
- 3 Press the Jet Start button. The function will start.

Note: after a certain time, the display could ask you to turn or stir the food for a better defrost. See "Stir/Turn food" chapter on page 10.

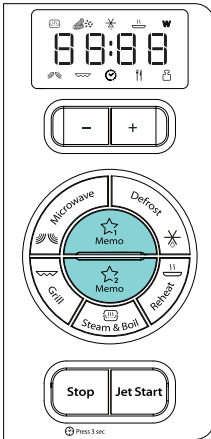
FOOD TYPE	WEIGHT	HINT
<b>P1</b> Plated meal	200 - 500g	Cover the plate.
<b>P2</b> Sauce	250 - 1000g	Please use microwave safe dish. Cover the plate. After cooking, you should wait for 3 minutes in order to get better result.
<b>P3</b> Chilled pizza	200 - 600g	Remove the package, arrange the pieces on the microwave safe dish.
<b>P4</b> Frozen lasagna	250 - 500g	Take out the lasagna from freezer, remove the package cover, put into the center of oven.
<b>P5</b> Beverage	150ml – 600ml	Put a metal spoon in the cup to prevent over cooking.
<b>P6</b> Frozen Pizza	200 - 600g	Better to use microwave safe dish or crisp plate.

### Tips and suggestions:

- Arrange the thicker, denser food to the center of the plate and the thinner or less dense food the outside of the plate.
- Place thin slices of meat on top of each other or interlace them.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.
- Waiting 1-2 minutes before serving the reheated food will improve the results, especially for frozen food.
- Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.
- Place food onto a microwave safe and heatproof dinner plate or dish.
- For details requested to stir/turn food, see "Stir/Turn food" chapter on page 10.



## MEMO



The Memo function provides you with an easy way to quickly store and recall a favourite recipe.  
The principle of the Memo function is to store one function of whatever setting that is currently displayed.

### HOW TO SAVE A MEMO:

- 1 Start a favourite cooking function.
- 2 Press and hold for a few seconds the Memo button.
- 3 A beep will be played and the function will be stored.

Note: it is possible to replace an existing Memo with a new one.

### HOW TO RECALL A MEMO:

- 1 Press the Memo button.

Note: when the appliance is plugged in or after a power failure, your Memo function will be reset to default value: maximum microwave power for 2 minutes.

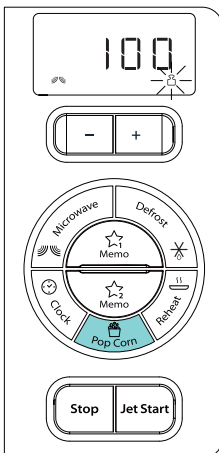


### Tips and suggestions:

- If some parameters have not been set yet, the favourite will store their default values.
- For details requested to stir/turn food, see "Stir/Turn food" chapter on page 10.



## POPCORN (only available on MWA260)



This function allow to cook Popcorn microwaveable bags (net weight of the bag has to be between 90g and 100g). The oven will automatically select the cooking time and power needed, after select popcorn weight.

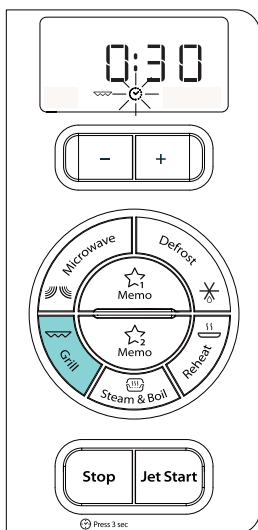
- 1 Press the Popcorn button.
- 2 Press Plus/Minus Button to set the Popcorn weight.
- 3 Press Jet Start button to start cooking.

Note: it is possible to cook only one bag at a time.





## GRILL (only available on MWA268 and MWA269)



This function uses a powerful grill to brown foods, creating a grill or a gratin effect.

Grill function allows to brown foods like cheese toast, hot sandwiches, potato croquettes, sausages, and vegetables.

Dedicated  
Accessory:



High Rack

- 1 Press the Grill button.
- 2 Press Plus/Minus Button to set the cooking time.
- 3 Press Jet Start button to start cooking.

### Tips and suggestions:

- For food like cheese, toast, steaks and sausages, place food on the high Wire Rack.
- Ensure that the utensils used are heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, do not touch the ceiling beneath the grill element.



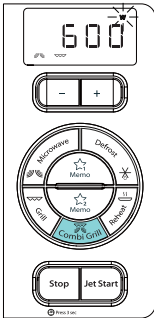
## COMBI GRILL + MICROWAVE (only available on MWA 268 and MWA269)

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

Dedicated  
Accessory:



High Rack

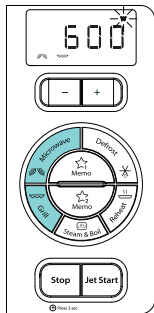


**For model MWA268:**

- 1 Press the Combi Grill button repeatedly to set the power (see table below).
- 2 Press Plus/Minus Button to set the cooking time.
- 3 Press Jet Start button to start cooking.

Once the cooking process has been started:

- to adjust the power: press the Combi Grill button to adjust value.
- to increase time/decrease time: press Plus/Minus Button, or press Jet Start Button to increase the cooking time of 30 seconds.



**For model MWA269:**

- 1 Press the Microwave button repeatedly to set the power (see table below).
- 2 Press the Grill button.
- 3 Press Plus/Minus Button to set the cooking time.
- 4 Press Jet Start button to start cooking.

Note: alternatively, you can first press the Grill button and then the Microwave button. In this case, the power will be set at his default value for Combi Grill (600W).

Once the cooking process has been started:

- to adjust the power: press the Microwave button and press Plus/Minus Button to adjust value.
- to increase time/decrease time: press Plus/Minus Button, or press Jet Start Button to increase the cooking time of 30 seconds.
- if you press the Grill button, the product will enter in only Microwave mode. Then if Grill is pressed again, the product will enter in Combi Grill function again.

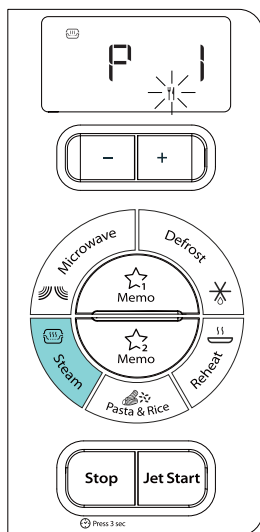
POWER LEVEL	SUGGESTED USE
600 W	Vegetables & Gratin
500 W	Poultry & Lasagne
350 W	Fish
160 W	Meat
90 W	Gratnating fruit

**i** Tips and suggestions:

- Ensure that the utensils used are microwave safe and heat resistant when you use this function.
- Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.
- Be careful, do not touch the ceiling beneath the grill element.



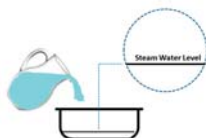
## STEAM MENU (only available on MWA267)



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

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

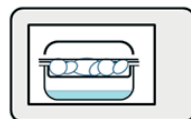
Dedicated Accessory:  Steamer



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 to set the food type (see table below).
- 2 Press Plus/Minus button to set the food weight.
- 3 Press Jet Start button to start cooking.

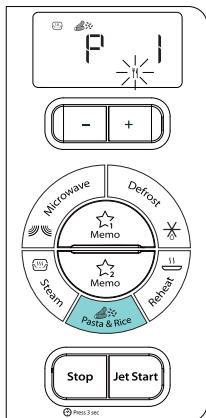
FOOD TYPE	WEIGHT	HINT
<b>P1</b> Potatoes / Root vegetables	150g - 500g	Use even sizes. Cut the vegetables into even pieces.
<b>P2</b> Soft Vegetables	150g - 500g	Allow to stand for 1 - 2 minutes, after cooking.
<b>P3</b> Frozen vegetables	150g - 500g	Allow to stand for 1 - 2 minutes.
<b>P4</b> Fish fillets	150g - 500g	Distribute fillets evenly on the steam grid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.

### Tips and suggestions:

- The water used for steam should be 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.
- Always place the steamer on the Glass Turntable.



## PASTA & RICE (only available on MWA267)



This function allows you to use the Steamer (without the grid) to boil short pasta and long rice in your microwave oven. The graduation levels marked on the steamer will help you to do the right amount of water.

Dedicated  
Accessory:



Steamer without the grid

Food	Portions	Amount	Level
Rice		100G	L1
		200G	L2
		300G	L3
		400G	L4
Pasta		70G	L1
		140G	L2
		210G	L3

Follow the process below (Example for pasta):

A) Weight 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
Always follow 'Portions' quantity as in the table above.		Please use water at room temperature.	

E: Set the function on the control panel:

- 1 Press the Pasta & Rice button repeatedly to set the food type (see the table below).
- 2 Press Plus/Minus button to set the level (according to the portions table above).
- 3 Press Jet Start button to start cooking.

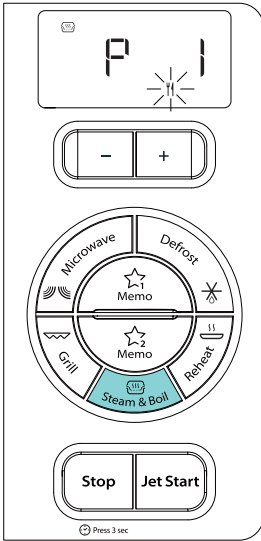
FOOD TYPE	HINT
<b>P1</b> Pasta	Use the short pasta. The recommendation boil time is 10-12 minutes.
<b>P2</b> Rice	Use the long rice.

Tips and suggestions:

- The steamer is designed to be used with microwaves only!
- Never use the steamer with any other function at all. Using the steamer in any other function may cause damage.
- Always place the steamer on the Glass Turntable.
- Due to food variability, the cooking duration is set on an average shape, we always recommend to check the internal doneness of food and in case prolong the cooking time to achieve proper doneness.



## STEAM & BOIL MENU (only available on model MWA269)



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

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

### To cook rice (P1) or pasta (P2):

Dedicated Accessory: Lid Bowl ~~Grid~~ Steamer without the grid

Food	Portions	Amount	Level
Rice		100G	L1
		200G	L2
		300G	L3
		400G	L4
Pasta		70G	L1
		140G	L2
		210G	L3

Follow the process below (Example for pasta):

A) Weight 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
Always follow Portions' quantity as in the table above.		Please use water at room temperature.	

E: Set the function on the control panel

- 1 Press the Steam & Boil button repeatedly to set the food type (see the table below).
- 2 Press Plus/Minus Button to set the level (according to the portions table above).
- 3 Press Jet Start button to start cooking.

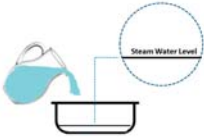
FOOD TYPE	HINT
<b>P1</b> Pasta	Use the short pasta. The recommendation boil time is 10-12 minutes.
<b>P2</b> Rice	Use the long rice.

## To cook vegetables or fish (P3-P6):

Dedicated  
Accessory:



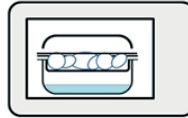
Steamer



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 Menu button repeatedly to set the food type (see the table below).
- 2 Press Plus/Minus Button to set the food weight (min: 150 - max: 500g).
- 3 Press Jet Start button to start cooking.

FOOD TYPE		WEIGHT	HINT
P3	Potatoes / Root vegetables	150g - 500g	Use even sizes. Cut the vegetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking.
P4	Soft Vegetables	150g - 500g	
P5	Frozen vegetables	150g - 500g	Allow to stand for 1 - 2 minutes.
P6	Fish filets	150g - 500g	Distribute fillets evenly on the steam grid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.

**i** Tips and suggestions:

- Please use water 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.
- 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 in case prolong the cooking time to achieve proper doneness.

## ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children. This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



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

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



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



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

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

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

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1 (Egg custard)	750 G	For MWA260 and MWA267, 10min. For MWA268 and MWA269, 10min30sec.	JET	Pyrex 3.220
12.3.2 (Sponge cake)	475 G	For MWA260 and MWA267, 7min30sec. For MWA268 and MWA269, 7min.	JET	Pyrex 3.827
12.3.3 (Meatloaf)	900 G	17 min.	JET	Pyrex 3.838
12.3.4 (Potato gratin)	1100 G	25 min.	Combi (600W+Grill)	Pyrex 3.827
13.3 (Minced meat)	500 G	For MWA260 and MWA267, 16min. For MWA268 and MWA269, 15min.	Manual Defrost	Place on turntable with 3mm thickness plastic plate

### TECHNICAL SPECIFICATION

Data Description	MWA260 & MWA267	MWA268 & MWA269
Supply Voltage	220-230V~50 Hz	220-230V~50 Hz
Rated Input Power	1100 W	1850 W
MW output power	750 W	750 W
Grill	N/A	650-700 W
Outer dimensions (HxWxD)	287 x 474 x 382	287 x 474 x 402
Inner dimensions (HxWxD)	225 x 308 x 336	200 x 308 x 336

