



## MICROWAVE

Suggested Accessory:  Plate Cover (sold separately)

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

- 1 Press the Microwave button. The maximum power level (800 W) will be shown on the display and the watt icons starts blinking.
- 2 Press Plus/Minus buttons to set the power.
- 3 Press the OK button to confirm.
- 4 Press Plus/Minus buttons to set the cooking time.
- 5 Press OK/the Jet Start button. The function will start.

POWER	SUGGESTED USE:
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.
90 W	Softening ice cream, butter and cheeses. keep warming.



## CLOCK

To set the Clock of your appliance:

- 1 Press & hold the Stop button for 3 seconds.
- 2 Press the Plus /Minus buttons to set the hours.
- 3 Press the OK/ Jet Start button. The minutes will start blinking.
- 4 Press the Plus/Minus buttons to set the minutes.
- 5 Press the OK/ Jet Start button.The clock is set.

Note:

The first time the appliance is plugged in (or after a power failure), the product will automatically enter the Clock Setting mode; in this case, please follow the above procedure starting from step No.2.



## JET START

**To start the Microwave function at maximum power (800W) for 30 seconds, just press the Jet Start button.**

Each additional pressing will increase the cooking time of 30 seconds.

If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.



## CHEF MENU

A selection of automatic recipes with pre-set cooking parameters values to offer optimal cooking results.

- 1 Press the Chef Menu button.
- 2 Press and hold Plus/Minus button to select the recipe (see the below table) and press the OK button to confirm.
- 3 Depending on the recipe, the display could ask you to set the Weight. Use the Plus/Minus button to set the asked values.
- 4 Press OK/Jet Start button. The function will start.

The duration of the function will be automatically calculated on the basis of the selected food and weight.

RECIPE	INITIAL STATE	WEIGHT AMOUNT	DURATION	PREPARATION
 Soup	Room temperature	250-1000g/250g	3-8 min.	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
 Sauce	Room temperature	250-1000g/250g	4-13 min.	Cover the dish, leaving an air ventilation. Stir the food when prompted by the microwave. Allow to rest for 3 minutes before serving.
 Chilled Pizza	Refrigerator temperature	200-600g/50g	3-5 min.	Arrange the pizza on a microwave safe dish. Stacking multiple pizzas is not recommended.
 Dinner plate	Refrigerator temperature	250-350g/50g	7-10 min.	Prepare the dinner plate with meat, mash potato and vegetables.Cover the dish, leaving an air ventilation. Allow to rest for 3 minutes before serving.
 Beverage	Room temperature	150-600ml/150ml	1-5 min.	Put a metal spoon in the cup to prevent over cooking.
 Minced meat	Frozen	100-2000g(100-499g/50g, 500-2000g/100g)	1-29 min.	Minced meat, cutlets, steaks or roasts. After cooking, allow food to rest for at least 5 minutes for better results.Turn food when oven prompted
 Poultry	Frozen	100-2500g(100-499g/50g, 500-2500g/100g)	1-41 min.	Whole chicken, pieces or fillets. After cooking, allow food to rest for 5-10 minutes for better results.Turn food when oven prompted
 Fish	Frozen	100-1500g(100-499g/50g, 500-1500g/100g)	1-18 min	Whole, steaks or fillets. When finish cooking, allow food to rest for 5 minutes for better results.Turn food when oven prompted
 Vegetable	Frozen	100-1500g(100-499g/50g, 500-1500g/100g)	1-18 min	Larger, medium and small cut vegetables. Before serving, allow food to rest for 3-5 minutes for better results.Turn food when oven prompted

RECIPE	INITIAL STATE	WEIGHT AMOUNT	DURATION	PREPARATION
 Bread (standard)*	Frozen	100-550g/50g	1-4 min.	Frozen rolls, baguettes & croissants. Allow food to rest for 5 minutes for better results.Turn food when oven prompted
 Bread(with crisp)*	Frozen	50-500g/50g	2-6 min.	Add bread when Crisp Plate is preheated. Turn food when oven prompts.
 Popcorn	Room temperature	100g	3 min.	Place bag on turntable. Only pop one bag at a time.
 Rice Mixed	Frozen	300-650g	6-11 min.	Remove the food package. Put the food in a microwave safe dish, stir the rice when oven prompts
 Pasta Mixed	Frozen	250-550g	5-10 min.	Remove the food package. Put the food in a microwave safe dish, stir the food when oven prompts
 Mixed Vegetables	Frozen	150-600g	4-12 min.	Put the food in a microwave safe dish. Add 2 tablespoons water to food. Stir the food when oven prompts
 Frozen Lasagna	Frozen	300-600g	14-18 min.	Remove any aluminum foil, put food in a microwave and oven safe dish, then put in the oven.
 Buffalo wings / Chicken nuggets	Frozen	250-500g	9-15 min.	Remove package.Put food in the Crisp Plate. Turn food when oven prompts
 French fries	Frozen	250-500g	10-22 min.	Put the food into Crisp Plate. Stir food when oven prompts
 Frozen Pizza	Frozen	250-750g	7-13 min.	Remove package, put food in the Crisp Plate.
 Quiche	Room temperature	950g	23 min.	Prepare the ready made pastry 370g, line the Crisp Plate with the pastry. Prick it. Put it in the oven and preheat the plate. Prepare the stuffing: 4 eggs ,150ml crème fraiche, 100g diced bacon, 130g (3½dl) grated cheese (Gruyere or similar) , black pepper and ground nutmeg for season. Mix all the ingredients. When oven prompts, add the stuffing. Place back into the oven and continue the cooking.
 Breaded fish/ Fish sticks	Frozen	250-500g	9-15 min.	Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when oven prompts.
 Cordon Bleu/ Chicken Cutlets	Frozen	100-400g	5-11 min.	Lightly grease the Crisp Plate. Add food when Crisp Plate is preheated. Turn food when oven prompts.

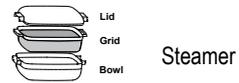


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## STEAM MENU

Dedicated Accessory:



Steamer

This function allows you to obtain healthy and natural tasting dishes by cooking with steam. You can also use the steamer to boil pasta and rice.

- 1 Press the Steam button.
- 2 Press Plus/Minus button to set the food type (see the table below) and press the OK button to confirm.
- 3 Press Plus/Minus button to set the level (according to the portions table included in the complete instructions manual).
- 4 Press the OK/Jet Start button. The function will start.

FOOD TYPE		WEIGHT
P1	Pasta	L1=70g L2=140g L3=210g
P2	Rice	L1=100g L2=200g L3=300g L4=400g
P3	Potatoes / Root vegetables	150g - 500g
P4	Soft Vegetables	150g - 500g
P5	Frozen vegetables	150g - 500g
P6	Fish fillets	150g - 500g
P7	Chicken fillets	150g - 500g
P8	Fruit	150g - 500g



## CRISP

Dedicated accessories:



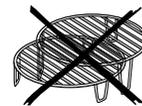
This exclusive Whirlpool function allows for perfectly golden brown results both on the top and bottom surfaces of the food. Using both Microwave and Grill cooking, the Crisp Plate will rapidly reach the right temperature and begin to brown and crisp the food.

The following accessories are designed to be used with the Crisp function:  
- The Crisp Plate;  
- The Crisp Handle to manage the hot Crisp Plate.

Use this function to reheat and cook pizzas, and other dough based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats etc. without adding oil (or by adding only a very limited quantity of oil).

- 1 Press the Crisp button.
- 2 Press the Plus/Minus buttons to set the cooking time.
- 3 Press the OK/Jet Start button. The function will start.

Before cooking food that do not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp Plate 2-3 minutes in advance.



## AUTO CLEAN

This automatic cleaning cycle will help you to clean the microwave oven cavity and to remove unpleasant odors.

Put 235ml water into a plastic container, place it on the turntable.

Press the Auto Clean button, then press the Jet Start button to start the Cleaning cycle.

At the end a beep will signal once every 10 seconds for 10 minutes when the cleaning cycle is finished, then press the Stop button or open the door to cancel the signal. Finally remove the container and wipe the interior surfaces with a soft cloth or paper towel.



## GRILL

Dedicated Accessory:



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.

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



## COMBI GRILL

Dedicated Accessory:



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

- 1 Press the Grill button.
- 2 Press the Microwave button.
- 3 Press Plus/Minus buttons to set the Microwave power (see the below table).
- 4 Press the OK button to confirm.
- 5 Press Plus/Minus buttons to set the cooking time.
- 6 Press the OK/Jet Start button. The function will start.

POWER LEVEL	SUGGESTED USE:
650 W	Vegetables
500 W	Poultry
350 W	Fish
160 W	Meat
90 W	Gratined Fruit

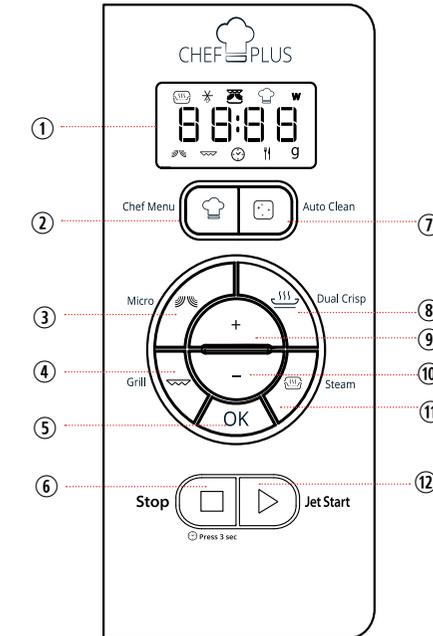


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## QUICK REFERENCE GUIDE

MCP 346



- 1 Display
- 2 Chef menu button
- 3 Microwave button
- 4 Grill button
- 5 OK button
- 6 Stop/Clock button
- 7 Auto Clean button
- 8 Dual Crisp button
- 9 Plus button
- 10 Minus button
- 11 Steam button
- 12 Jet Start button



- 13 Steam icon
- 14 Jet Defrost Menu icon
- 15 Crisp icon
- 16 Chef Menu icon
- 17 Microwave power (watt)
- 18 Microwave icon
- 19 Grill icon
- 20 Clock setting / Time selection
- 21 Food type selection
- 22 Weight (grams)