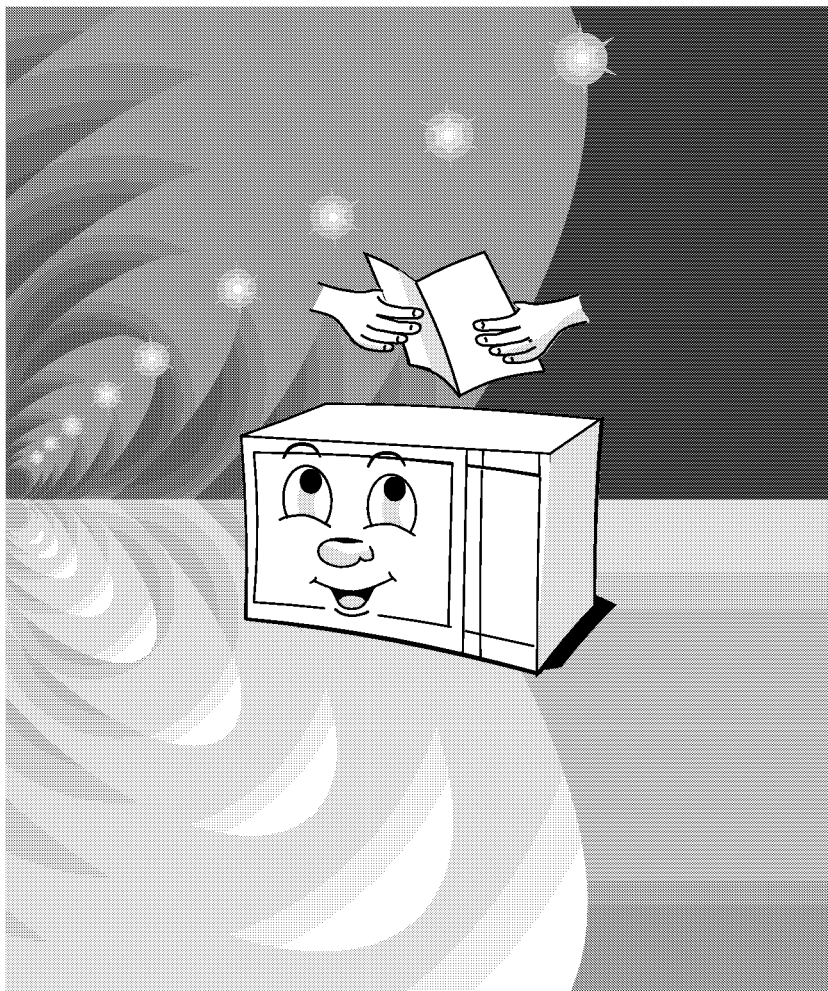


# Instructions for use

**W 201**

**W 204**



The Whirlpool logo consists of a stylized swirl above the word "Whirlpool" in a bold, serif font.

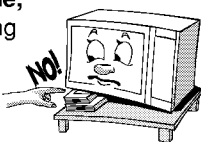
[www.whirlpool.com](http://www.whirlpool.com)

## INSTALLATION

### PRIOR TO CONNECTING

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

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



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

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

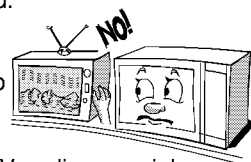
**Do not operate this appliance** if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

### AFTER CONNECTING

**It is necessary** to have the supply cord plug easily accessible after installation of the oven.

**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.

## IMPORTANT SAFETY INSTRUCTIONS

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

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

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

**Do not over-cook food.** Fire could result.

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

### ⚠ WARNING!

**Do not use your microwave** oven for heating anything in airtight sealed containers.

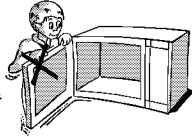
The pressure increases and may cause damage when opening or may explode.



## IMPORTANT SAFETY INSTRUCTIONS

### ⚠ WARNING!

**Only allow children** to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.



### EGGS

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



### ⚠ 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.

## 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.

**Never lean on the door** when the door is open. Injury could result.

**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.

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



### (Model W204 only)

**If the Grill function is not used regularly,** there is a risk of fire, due to the possible buildup of foodparticles and fat, beneath the grillelement. To reduce this risk, the Grill only function should be run for 10 minutes once a month to clean the elements.

### DEEP-FRYING

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

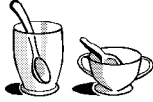


**Use hot pads or oven mitts** to prevent burns, when touching containers, oven parts, and pan after cooking.

## PRECAUTIONS

### LIQUIDS

**E.g. beverages or water** in your microwave oven, 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

**Always refer** to a microwave cookbook (not included) for details. Especially, if cooking or reheating food that contains alcohol.



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

**Ensure the Lid and the Teat is removed before heating!**

## ACCESSORIES

### GENERAL

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

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

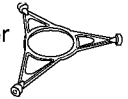
**When you put food and accessories** in the microwave oven, ensure that they do not come in contact with the interior of the oven. **This is especially important with accessories made of metal or metal parts.**

**If accessories containing metal** comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

**Always ensure** that the turntable is able to turn freely before starting the oven.

### 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.

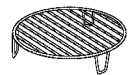


\* Place the Glass turntable on the turntable support.

(Model W204 only)

### WIRE RACK

**Use the Wire rack** to put food on when grilling.



## START PROTECTION / CHILD LOCK

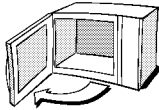
**This automatic safety function is activated one minute after** the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

**The door must be opened and closed** e.g. putting food into it, before the safety lock is released. Else the display will show “door”.

## HOW TO PAUSE OR STOP COOKING

### 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 10 minutes.



### To continue cooking:

Close the door and press the Start button *ONCE*. The cooking is resumed from where it was paused. Pressing the Start button *TWICE* will increase the time by 30 seconds.



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

Remove the food, close the door and press the STOP button



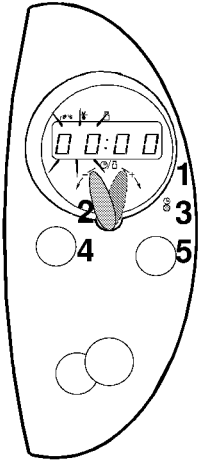
**A beep will signal** once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.





**Note:** The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.



## CLOCK



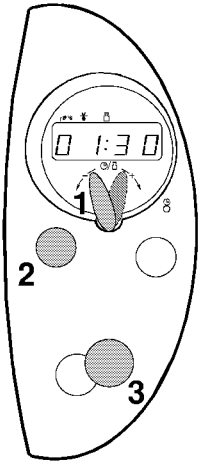
**Keep the door open** while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

1. Press the Clock button.
  2. Turn the +/- knob (  ) to set the hours.
  3. Press the Clock button again.
  4. Turn the +/- knob (  ) to set the minutes.
  5. Press the Clock button again.
- The clock is set and in operation.


**If you wish to remove the Clock** from the display once it has been set, simply press the Clock button again and then press the Stop button.  
**To reinstate the Clock**, follow the above procedure.




## COOK & REHEAT WITH MICROWAVES



**Use this function** for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Turn the +/- knob (  ) to set the time.
2. Press the power button repeatedly to set the power.
3. Press the Start button.

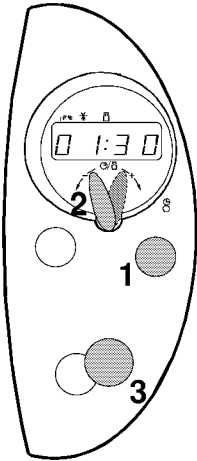
### **Once the cooking process has been started:**

The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the +/- button (  ) to increase or decrease the time.

Pressing the power button may also change the power level. The first press will show you the current powerlevel. Press the power button repeatedly to change power level.



## AUTO DEFROST FUNCTION



Your microwave oven has a special automatic defrosting function, which provides you with good end results. The oven needs to know the type of food to be defrosted and the net weight of the food.

**Auto Defrost is used for defrosting of uncooked foods.**

1. Press the AUTO DEFROST button repeatedly to choose food class.
2. Turn the +/- knob (0.5) to set the weight of the food to be defrosted.
3. Press the START button.



**1 MEAT**  
(100 g - 2 Kg)  
\* Pork chops  
\* Steaks  
\* Roasts  
\* Minced meat



**3 FISH**  
(100 g - 2 Kg)  
\* Cod steaks  
\* Plaice fillets  
\* Trout



**2 POULTRY**  
(100 g - 2 Kg)  
\* Chicken, whole or in pieces

### ⚠ IMPORTANT!

**When using the automatic defrost function**, the weight to be entered is the net weight in grams meaning only the weight of the food, the vessel excluded.

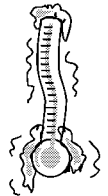
**The Auto defrost function gives best results**, if the food is at -18°C and the food to be defrosted is taken directly from the freezer.

**If the food is warmer than deep-freeze temperature** (-18°C) e.g. is stored in the freezing compartment of the refrigerator, which is not a three star, the defrosting time calculated by the oven will be too long and you may risk overcooking the food.

Choose in that case lower weight of the food and by that shorter defrosting time. Choose also lower weight of the food to be defrosted, if the food is stored outside the freezer for times up to 20 minutes.

**Defrost by time and power** if the food is stored outside the freezer for more than 20 minutes and for defrosting ready-made food. Standing time always improves the result.

**Small pieces of aluminium foil** may be used to shield e.g. chicken wings, leg tips and fish-tails but the foil must not touch the side of the oven as damage may occur.



## MANUAL DEFROST FUNCTION

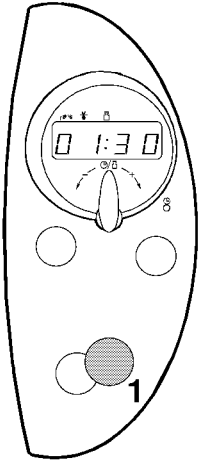
**Follow** the procedure for "Time and Power" and choose Power 160 when defrosting manually.

**Check and inspect the food regularly.** Experience will give you the times needed for various amounts.

**When softening ice-cream** or butter you should adjust the setting to Power 90.



## JET START



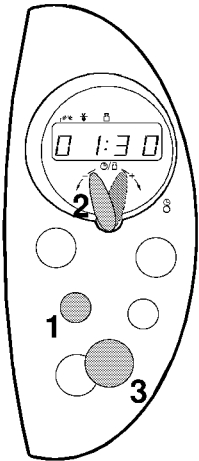
**This function is used** for quick reheating of foods with a high water content such as; clear soups, coffe or tea.

**Press the Jet start button to automatically start** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the +/- knob ( 2 ) to increase or decrease the time after the function has started.



## HOW TO USE THE GRILL

(Model W204 only)



**Use this function to** quickly give a pleasant brown surface to the food.

1. Press the Grill button.
2. Turn the +/- knob ( 2 ) to set the time.
3. Press the Start button.

**Do not leave the oven** door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

**Note:**

Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

**⚠ IMPORTANT!**

**Ensure** that the utensils used are heat resistant and ovenproof before grilling with them.

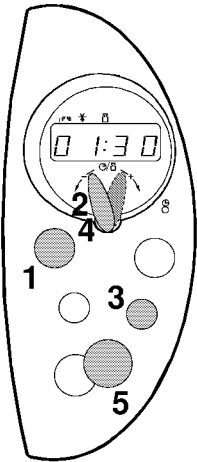
**Do not** use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.







## HOW TO USE THE GRILL & MICROWAVES

(Model W204 only)



**Use this function to** cook such foods as Gratin's, Lasagne, Poultry and Baked potatoes.

1. Press the Power button to set the power.
2. Turn the +/- knob (  ) to set the microwave time.
3. Press the Combi button.
4. Turn the +/- knob (  ) to set the grill time.
5. Press the Start button.

**Ensure** that the utensils used are heat resistant and ovenproof before grilling with them.

**Do not** use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

## COOKING CHART

### GENERAL HINTS:

**The more food you want to cook** the longer it takes. A rule of thumb is that double amount of food requires almost double the time.

**The lower starting temperature**, the longer cooking time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

**If you are cooking several items** of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.

**Some foods are covered by a skin or membrane** e.g. potatoes, apples and egg yolks. These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.

**Smaller pieces of food will cook faster** than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

**Stirring and turning of food** are techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids over-cooking at the outer edges of the food.

**When cooking food of uneven shape or thickness**, place the thinner area of food towards the center of the dish, where it will be heated last.

**Food with lot of fat and sugar** will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

**Always allow the food to stand** for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.

Type of food	Quantity	Power level	Time	Standing time	Hints
Chicken whole	1000 g	800	18 - 20 min	5 - 10 min	Turn the chicken midway through cooking. Check that the meat juice is uncolored when the cooking is finished.
Chicken fillets or pieces	500 g	800	8 - 10 min	5 min	Check that the meat juice is uncolored when the cooking is finished.
Meat loaf	600 - 700 g	650	12 - 14 min	5 min	
Bacon	150 g	800	3 - 4 min	1 - 2 min	Place on kitchen paper on a plate in 2 or 3 layers. Cover with kitchen paper.
Fish (whole)	600 g	650	8 - 9 min	4 - 5 min	Score the skin. Cook covered.
Fish, steaks or fillets	400 g	650	5 - 6 min	2 - 3 min	Place with thinner parts towards center. Cook covered.
Fresh vegetables	300 g	800	3 - 4 min	1 - 2 min	Cook covered and add 2 - tbs water.
Frozen vegetables	250 g 400 g	800	3 - 4 min 5 - 6 min	1 - 2 min	Cook covered.
Jacket potatoes	1 pcs 4 pcs	800	4 - 6 min 12 - 15 min	2 min 5 min	Prick with fork. (1 pcs =250 g) Turn midway through cooking.

## REHEATING CHART

### GENERAL HINTS:

**As in traditional cooking methods**, food reheated in a microwave oven must always be heated until piping hot.

**The best results are achieved** if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre.

**Place thin slices of meat** on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

**When reheating stews or sauces** it is better to stir once to distribute the heat evenly.

**Covering the food** helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

**When reheating frozen food** portions follow the manufactures instruction on the package.

**Food which cannot be stirred**, like gratin is best reheated on level 500 - 650.

**Some minutes standing time** will make sure the temperature is evenly distributed throughout the food.

Type of food	Quantity	Power level	Time	Standing time	Suggestions
Plated meal	300 g 450 g	800	3 -4 min 4 - 5 min	1-2 min	Cover the plate.
Rice	200 ml 600 ml	800	1 - 2 min 3 - 4 min	1 min 2 min	Cover the dish.
Meat balls	250 g	800	2 min	1-2 min	Heat uncovered.
Hot dogs	1 pcs 2 pcs	650	½ - 1 min 1 - 1½ min	1 min	
Lasagne	500 g	650	5-6 min	2-3 min	
Beverage	200 ml	800	1-1½ min	1 min	Put a metal spoon in the cup to prevent over cooking.
Soup, clear	250 ml	800	2 - 2½ min	1 min	Reheat uncovered in a soup plate or bowl.
Milkbased Soups or Sauces	250 ml	800	3 - 4 min	1 min	Don't fill the container more than ¾. Stir once during heating.

## DEFROSTING CHART

### GENERAL HINTS:

**Frozen food in plastic bags**, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

**The shape of the package** alters the defrosting time. Shallow packets defrost more quickly than a deep block.

**Separate pieces** as they begin to defrost. Individual slices defrost more easily.

**Shield areas of food** with small pieces of aluminium foil if they start to become warm (e.g. chicken legs and wing tips).

**Turn large joints** halfway through the defrosting process.

**Boiled food, stews and meat sauces** defrost better if stirred during defrosting time.

**When defrosting** it is better to under-thaw the food slightly and allow the process to finish during standing time.

**Standing time after defrosting** always improves the result since the temperature will then be evenly distributed throughout the food.

Type of food	Quantity	Power level	Time	Standing time	Suggestions
Roast	800 - 1000 g	160	20 - 22 min	10 - 15 min	Turn halfway through defrosting.
Minced meat	500 g	160	8 - 10 min	5 min	Turn halfway, separate thawed parts.
Chops, cutlets, steaks	500 g	160	7 - 9 min	5-10 min	Turn halfway.
Chicken, whole	1200 g	160	25 min	10 - 15 min	Turn halfway.
Chicken pieces or fillets	500 g	160	7 - 9 min	5 - 10 min	Turn/separate halfway. Shield wingtips and legs with foil to prevent overheating
Fish, whole	600 g	160	8 - 10 min	5 - 10 min	Turn halfway shield the tail with foil to prevent over-heating.
Fish filets / steaks	400 g	160	6 - 7 min	5 min	Turn/separate half way.
Bread loaf	500 g	160	4 - 6 min	5 min	Turn halfway.
Rolls / Buns	4 pcs ( 150 - 200 g)	160	1½ - 2 min	2-3 min	Place in a ring pattern.
Fruit/Berries	200 g	160	2 - 3 min	2-3 min	Separate during standing time.

## GRILLING CHART

(Model W204 only)

### GENERAL HINTS:

**By combining** Microwaves and Grill you can use the advantages of both cooking methods. At the same time as the Grill is browning the food the Microwaves shortens the cooking time and the result is often better.

**The cooking time** is often half of the time required in an ordinary oven.

**The Grill-grid** may be used with the combi function.

**You may place** vessels or gratins directly on the Glass turntable.

### IMPORTANT!

**Ensure** that the utensils you use are heat resistant, ovenproof and allow microwaves to pass through them before Grilling with microwaves combined.

**Do not** use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Type of food	Quantity	Setting	Time	Suggestions
Cheese toast	3 pcs	Grill	4-5 min	Place on grid
Sausages	2 - 3 pcs (100 g each)	Grill	10 - 12 min	Place on grid. Turn over midway through cooking.
Chicken pieces	1000 g	800 Then grill	13 - 15 min 8 - 9 min	Place with the skin up in a dish.
Frozen Lasagne	500 g	650 Then grill	18 - 20 min 5 - 6 min	Place vessel on the turntable
Frozen fish gratin	600 g	650 Then grill	15 - 18 min 5 - 7 min	Place vessel on the turntable
Potato gratin	4 portions	800 Then grill	18 - 20 min 5 - 6 min	Place vessel on the turntable
Pommes Duchesse	2 portions	Grill	6-8 min	Place dish on grid

## MAINTENANCE & CLEANING

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

**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** on the inside of the oven cavity. They will scratch the surface.



**At regular intervals**, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

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

**Do not allow grease** or food particles to build up around the door.

**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.

**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.**

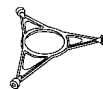
**The Grill element** does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill function is not regularly used the Grill only function *must be run for at least 10 minutes* once every month to reduce the risk of fire.

**Abrasive cleansers**, steel-wool pads, gritty wash cloths, etc. can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

**Do not spray directly on the oven.**

DISHWASHER SAFE:

**Turntable support.**

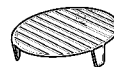


**Glass turntable.**



(Model W204 only)

**Wire rack.**



## 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 ten minutes and 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.

### **Important:**

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.




### **⚠ 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.***

## ENVIRONMENTAL HINTS

### **Packing**

 **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.

### **Appliance**

**The appliance** is built from reusable materials. If you decide to scrap the appliance, it must be disposed of in compliance with local waste disposal regulations. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

## CHOOSING POWER LEVEL

<b>Level</b>	<b>To be used for:</b>
800 W	Reheating of beverages, water, clear soups, vegetables, chicken, 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, gratins etc.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews.
160 W	Defrosting.
90 W	✳ Softening butter, cheeses and ice cream.
0 W	When using the Timer only.

## TECHNICAL DATA

<b>Type number</b>	<b>W 204</b>	<b>W 201</b>
<b>Supply voltage</b>	230 V/50 Hz	
<b>Rated Power Input</b>	1250 W	
<b>MW output power</b>	800 W	
<b>Grill Output power</b>	1000 W	
<b>Dimensions:</b>	<b>H x W x D</b>	
Outer dimensions:	285 x 456 x 402	285 x 456 x 392
Oven compartment:	196 x 292 x 295	

### In accordance with IEC 705.

The International Electrotechnical Commission, SC. 59H, 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	750 g	10 min	800	Pyrex 3.220
12.3.2	475 g	5 min	800	Pyrex 3.827
12.3.3	900 g	14 min	800	Pyrex 3.838
12.3.4	1100 g	18 - 20 min 5 - 6 min	Combi / 800	Pyrex 3.827
13.3.0	500 g	Auto defrost		Place on turntable



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