



## MCP 345 - MCP 346

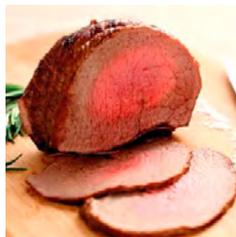
Gebrauchsanweisung  
Instruction for use  
Mode d'emploi  
Gebruiksaanwijzing  
Istruzioni per l'uso



Brugsanvisning  
Bruksanvisning  
Käyttöohje  
Manual de utilização  
Instrucciones para el uso



Οδηγίες χρήσης  
Instrukcje użytkowania  
Használati utasítás  
Инструкция за използване  
Інструкція з експлуатації



Návod k použití  
Návod na použitie  
Instrucțiuni de utilizare  
Инструкция по эксплуатации  
تعليمات وكيفية الاستعمال  
Қолдану бойынша нұсқаулық

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

# Whirlpool

SENSING THE DIFFERENCE

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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 shall 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.

Metallic containers for food and beverages are not allowed during microwave cooking.

Care should be taken not to displace the turntable when removing containers from the appliance.

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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 intended to be used in household and similar applications such as :

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

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

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.

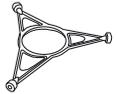
If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

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



## WIRE RACK

Use the high Wire Rack when cooking with Grill or Combi grill.



## CRISP PLATE

Place the food directly on the Crisp Plate. The Crisp Plate may be preheated before use (max. 3 min.). Always use the Glass Turntable as support when using the Crisp Plate.

Do not place any utensils on the Crisp Plate since it will quickly become very hot and is likely to cause damage to the utensil.



## CRISP HANDLE

Use the Crisp Handle to remove the hot Crisp Plate from the oven.



## PLATE COVER (accessory sold separately)

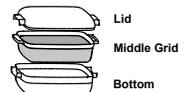
The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

Use the cover for two level reheating.



## STEAMER

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



## 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.

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

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

At regular intervals, especially if spill overs 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.

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.

This product offers an **AUTO CLEAN** function, which allows for easy cleaning of the microwave cavity. For more details, please refer to the **AUTO CLEAN** section on page 19.

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.

### CAREFUL CLEANING:

The Crisp Plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

Always let the Crisp Plate cool off before cleaning.

Do not immerse or rinse with water while the Crisp Plate is hot. Quick cooling may damage it.

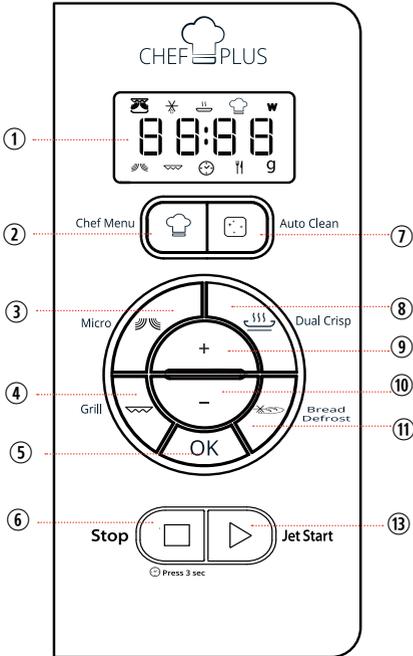
Do not use steel-wool pads. This will scratch the surface.

### DISHWASHER SAFE:

- Turntable Support
- Glass Turntable
- Wire Rack
- Steamer
- Crisp Handle
- Plate cover (accessory sold separately)

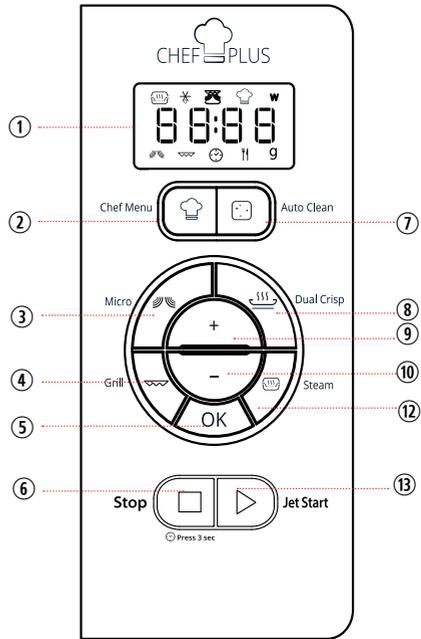
# CONTROL PANEL

## MCP 345



- 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 Bread defrost button
- 12 Steam button
- 13 Jet Start button

## MCP 346



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



## STAND-BY MODE

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



## START PROTECTION / CHILD LOCK

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This automatic safety function is activated one minute after the oven has returned to “Stand-by mode”. When the safety function is active the door must be opened and closed in order to start the cooking, otherwise the display will show “door”.

door



## PAUSE OR STOP COOKING

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To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.

To continue cooking:

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

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

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

When the cooking is finished:

The display will show the text “End”. An acoustic beep will signal once a minute for 10 minutes, this is normal behaviour intended for cooling the product.

Depending on the product, the cooling fan or the internal lamp may continue to operate.

If desired, simply press the STOP button or open the door to cancel the signal and stop the cooling time. Please note that reducing or stopping this programmed cooling cycle will not have a negative impact on the functioning of the product.

Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.



## ADD / 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.

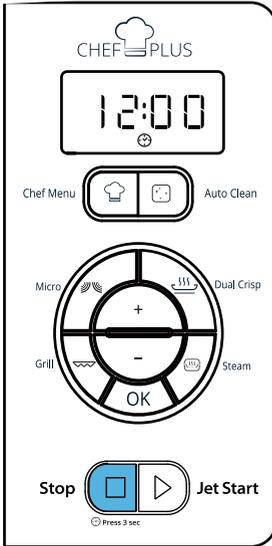
When required, you should:

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

Note: 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



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 OK/Jet Start button. The minutes will start blinking.
- 4 Press the Plus/Minus buttons to set the minutes.
- 5 Press OK/Jet Start button. The clock is set.

Note:

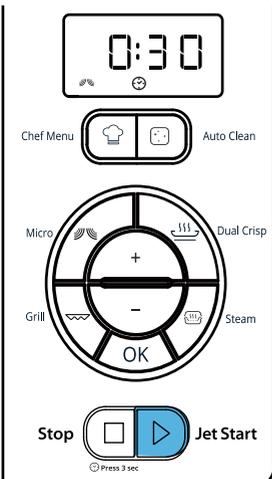
The first time the appliance is plugged in (or after a power failure), the product will automatically enter the Clock Setting mode; in this case, please follow the above procedure starting from step No.2.

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 allows to start the Microwave function at maximum power for 30 seconds, simply pressing the Jet Start button. It is suggested 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 microwave power (800W) for 30 seconds.**

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

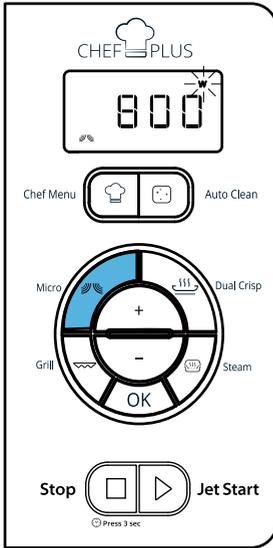
If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.

Tips and suggestions:

- It is possible to change the power level and the duration time even after the cooking process has been already started. To adjust the power level, simply press the Microwave button repeatedly. To change the duration time, please press the Plus/Minus buttons, or press the Jet Start button to increase the duration 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. 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 the OK/Jet Start button. The function will start.

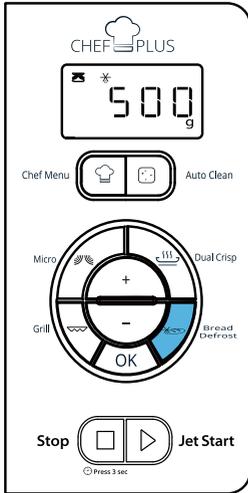
Once the cooking process has been started:

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

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.



## BREAD DEFROST (only available on MCP 345)

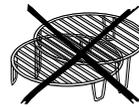


This exclusive Whirlpool function allows you to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. Bread Defrost can be used if the net weight is between 50g-500g. The following accessories must be used with this function:

- The Crisp Plate;
- The Crisp Handle to manage the hot Crisp Plate.

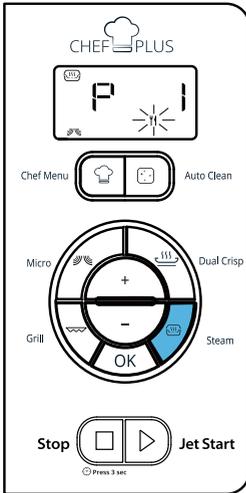
Dedicated accessories:  Crisp Plate  Crisp Handle

- 1 Press the Bread Defrost button.
- 2 Press Plus/Minus buttons to select the weight.
- 3 Place the empty Crisp Plate on the Glass Turntable, close the door and press the OK/Jet start button. The display will show "PRE HEAT" and the oven will use Microwaves and Grill in order to preheat the Crisp Plate. When the temperature will be reached, a message ("ADD") will inform you that you can add your bread.
- 4 Place your bread on the crisp plate, close the door and press the OK/Jet Start button. The function will start.





## STEAM MENU (only available on MCP 346)



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

The provided steamer accessory must always be used with this function. You will be asked to set the boiling time for the rice and pasta according to your food package recommendation.

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

Dedicated Accessory:  Lid  Bowl  Steamer without the grid

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

Follow the process below (Example for pasta):

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



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

 Please use water at room temperature.

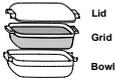
Set the function on the control panel:

- Press the Steam menu button.
- Press Plus/Minus buttons to set the food type (see the table below) and press the OK button to confirm.
- Press Plus/Minus buttons to set the level (according to the portions table above).
- Press the OK/Jet Start button. The function will start.

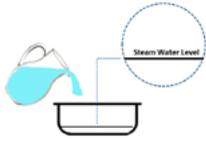
FOOD TYPE		HINT
<b>P1</b>	 Pasta	Preset the boiling time according to the package before cooking.
<b>P2</b>	 Rice	Preset the boiling time according to the package before cooking.

## To cook vegetables or fish (P3-P8):

Dedicated  
Accessory:



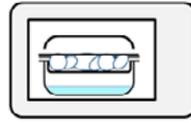
Steamer



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:

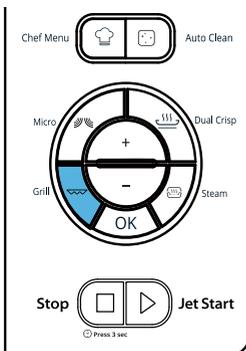
- 1 Press the Steam button.
- 2 Press Plus/Minus buttons to set the food type (see the table below) and press the OK button to confirm.
- 3 Press Plus/Minus buttons to set the food weight (min: 150 - max: 500g).
- 4 Press the OK/Jet Start button. The function will start.

**i** Tips and suggestions:

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



## GRILL



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

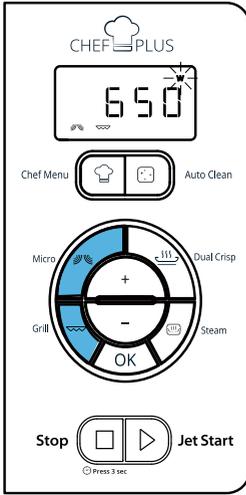
- 1 Press the Grill button.
- 2 Press Plus/Minus buttons to set the cooking time.
- 3 Press the OK/Jet Start button. The function will start.

**i** 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, not to touch the ceiling beneath the grill element.



## COMBI GRILL (MICROWAVE +GRILL)



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

Dedicated Accessory:  High Rack

- 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.

Note: alternatively, you can first press the Microwave button and then the Grill button.

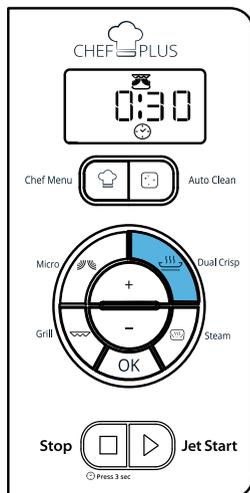
Once the cooking process has been started:

- To adjust the power: first press the Microwave button then press the Plus/ Minus button to adjust the value.
- To increase time/decrease time: press the Plus/Minus buttons, or press Jet Start button to increase the cooking time of 30 seconds.
- If Grill is pressed, we enter in MW mode (so basically Combi Grill function is exited). Then if Grill is pressed again, we enter in Combi Grill function again.

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

### Tips and suggestions:

- Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.
- If you cook large gratins which require stopped turntable rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.
- 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, not to touch the ceiling beneath the grill element.
- If you cook large food such as poultry, put food on microwave and oven safe dish, directly put on the turntable.



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 must 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, quiches, 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).

Dedicated accessories:



Crisp Plate



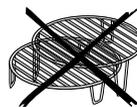
Crisp Handle

- 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.

Use only the provided Crisp Plate with this function. Other available Crisp Plates on the market will not give the correct result when using this function.

### Tips and suggestions:

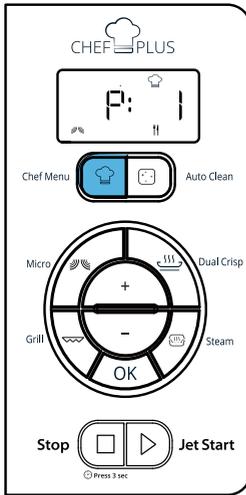
- Ensure that the Crisp Plate is correctly placed in the middle of the Glass Turntable.
- The oven and the Crisp Plate become very hot when using this function.
- Do not place the hot Crisp Plate on any surface susceptible to heat.
- Be careful, not to touch the ceiling beneath the Grill element.
- Use oven mittens or the Crisp Handle when removing the hot Crisp Plate.
- Before cooking food that does not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp Plate 2-3 minutes in advance.





## 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 buttons to select the food type (**see the CHEF MENU table in your Quick Reference Guide**).
- 3 Press the OK button to confirm.
- 4 Depending on the food type, the display could ask you to set the Weight. Use the Plus/Minus buttons to set the asked values.
- 5 Press the 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.

### **i** Tips and suggestions:

- For large amounts/pieces of food like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended.
- For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.
- For details requested to add/stir/turn food, see "Add / Stir /Turn food" chapter in page 10.



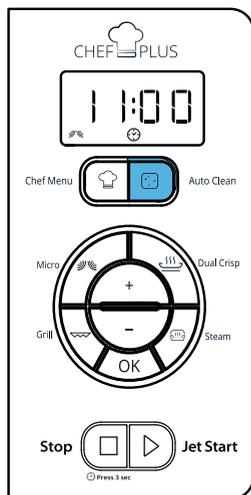
Discover all the recipes available on your product!

Go to the **Chef  Menu** section of your **QUICK REFERENCE GUIDE**.



## AUTO CLEAN

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



### BEFORE STARTING THE CYCLE:

- 1 Put 235ml water into a container (see our recommendations in the below section "Tips and suggestions").
- 2 Place the container directly on the Glass Turntable.

### TO START THE CYCLE:

- 3 Press just once the Auto Clean button, the cleaning cycle duration will be visible on the display.
- 4 Press the OK/Jet Start button to start the function.

WHEN THE CYCLE IS FINISHED, a beep will signal once every 10 seconds for 10 minutes when the cleaning cycle is finished:

- 5 Press the Stop button or open the door to cancel the signal.
- 6 Remove the container.
- 7 Use a soft cloth or a paper towel with mild detergent to clean the interior surfaces.

### Tips and suggestions:

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

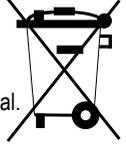
## ENVIRONMENTAL HINTS

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)	1000 g	11-12 min.	800W	Pyrex 3.227
12.3.2 (Sponge cake)	475 g	7 min.	800W	Pyrex 3.827
12.3.3 (meat loaf)	900 g	14-15 min.	800W	Pyrex 3.838
12.3.4 (Potato gratin)	1100 g	18-20 min.	Grill+650W MW	Pyrex 3.827
13.3 (Manual defrost)	500 g	12-14 min.	160W	3mm plastic plate

## TECHNICAL SPECIFICATION

Data Description	MCP 345	MCP 346
Supply Voltage	230V~50 Hz	230V~50 Hz
Rated Input Power	1750W	1750W
Outer dimensions (HxWxD)	301 x 520 x 425	301 x 520 x 425
Inner dimensions (HxWxD)	222 x 336 x 331	222 x 336 x 331

