

Whirlpool AMW 230 Instructions For Use Manual

19 20 Table Of Contents 21

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Table of Contents

Troubleshooting

•

Bookmarks

•

Quick Links

1 Auto Defrost

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AMW 230

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1



Table of Contents

Next Page

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Summary of Contents for Whirlpool AMW 230

Page 1 AMW 230 www.whirlpool.com...

Page 2: Installation

INSTALLATION PRIOR TO CONNECTING . Check on the rating NSURE THAT THE APPLIANCE IS NOT DAMAGED HECK THAT THE VOLTAGE that the oven door closes fi rmly against the plate corresponds to the voltage in your door support. Empty the oven and clean the home.

Page 3: Important Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE to use the oven without O NOT HEAT OR USE FLAMMABLE MATERIALS NLY ALLOW CHILDREN or near the oven. Fumes can create a fi re adult supervision after adequate instruc- hazard or explosion.

Page 4: Deep-Frying

PRECAUTIONS GENERAL LIQUIDS . Overheating the liquid BEVERAGES OR WATER HIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY beyond boiling point can occur without evidence of bubbling. without food HE APPLIANCE SHOULD NOT BE OPERATED This could result in a sudden in the oven when using microwaves.

Page 5: Glass Turntable

ACCESSORIES GENERAL a number of accessories available on TURNTABLE SUPPORT HERE ARE under the the market. Before you buy, ensure they are SE THE TURNTABLE SUPPORT suitable for microwave use. Glass turntable. Never put any oth- er utensils on the turntable sup- are oven proof NSURE THAT THE UTENSILS YOU USE port.

Page 6: Pause Or Stop Cooking

PAUSE OR STOP COOKING ' F YOU DON T WANT TO CONTINUE COOKING O PAUSE COOKING , close the door EMOVE THE FOOD HE COOKING CAN BE PAUSED and press the STOP button. check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

Page 7 CLOCK or after a power failure, the dis- HEN THE APPLIANCE IS FIRST PLUGGED IN play is blank. If the clock is not set, the display will remain blank un- til the cooking time is set. q e t (3 seconds) until the left-hand digit RESS THE LOCK BUTTON (hours) flicker.

Page 8 COOK & REHEAT WITH MICROWAVES for normal cooking and reheating, such as vegeta- SE THIS FUNCTION bles, fi sh, potatoes and meat. to set the power. RESS THE OWER BUTTON to set the cooking time. URN THE ADJUST KNOB RESS THE TART BUTTON NCE THE COOKING PROCESS HAS BEEN STARTED The time can easily be increased in 30-second steps by pressing...

Page 9: Jet Start

JET START for quick reheating of food with a high water HIS FUNCTION IS USED content such as clear soups, coff ee or tea. RESS THE TART BUTTON with maximum microwave power HIS FUNCTION AUTOMATICALLY STARTS level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

Page 10: Auto Defrost

AUTO DEFROST for defrosting Meat, Poultry, Fish. AUTO Defrost SE THIS FUNCTION should only be used if the net weight is between 100 g- 2 kg. on the glass turntable. LWAYS PLACE THE FOOD AUTO D repeatedly to select food class. RESS THE EFROST BUTTON to set the weight.

<u>Page 11</u> MEMORY you with an easy way to quickly recall EMORY FUNCTION PROVIDES a preferred setting. is to store whatever setting that HE PRINCIPLE OF THE EMORY FUNCTION is currently displayed. OW TO USE A STORED SETTING RESS THE EMO BUTTON RESS THE TART BUTTON OW TO STORE A SETTING...

Page 12: Cooking Chart

COOKING CHART the longer it techniques HE MORE FOOD YOU WANT TO COOK TIRRING AND TURNING OF FOOD ARE takes. A rule of thumb is that double amount used in conventional cooking as well as in mi- of food requires almost double the time. crowave cooking to distribute the heat quick-, the longer cook- ly to the center of the dish and avoids over-...

Page 13: Reheating Chart

REHEATING CHART , food reheat- it is better to stir S IN TRADITIONAL COOKING METHODS HEN REHEATING STEWS OR SAUCES ed in a microwave oven must always be heat- once to distribute the heat evenly. ed until piping hot. helps to keep the moisture OVERING THE FOOD if the food inside the food, reduces spattering and...

Page 14: Defrosting Chart

DEFROSTING CHART halfway through the defrost- URN LARGE JOINTS , plastic fi lms or card-ROZEN FOOD IN PLASTIC BAGS ing process. board packages can be placed directly in the defrost better OILED FOOD STEWS AND MEAT SAUCES oven as long as the package has no metal if stirred during defrosting time.

Page 15: Maintenance And Cleaning

MAINTENANCE & CLEANING normally re-, water and a soft cloth to LEANING IS THE ONLY MAINTENANCE SE A MILD DETERGENT quired. clean the interior surfaces, front and rear of the in a clean condition door and the door opening. AILURE TO MAINTAIN THE OVEN could lead to deterioration of the surface that or food particles to...

Page 16: Troubleshooting Guide

TROUBLE SHOOTING GUIDE, do not make a service it should F THE OVEN DOES NOT WORK F THE MAINS CORD NEEDS REPLACING call until you have made the following checks: be replaced by the original The Turntable and turntable support is in mains cord, which is avail- place.

Page 20: Technical Specification

IN ACCORDANCE WITH IEC 60705. has developed a standard for comparative testing NTERNATIONAL LECTROTECHNICAL OMMISSION of heating performance of diff erent microwave ovens. We recommend the following for this oven: TEST AMOUNT APPROX. TIME POWER LEVEL CONTAINER 12.3.1 750 W 3.220 YREX 12.3.2...