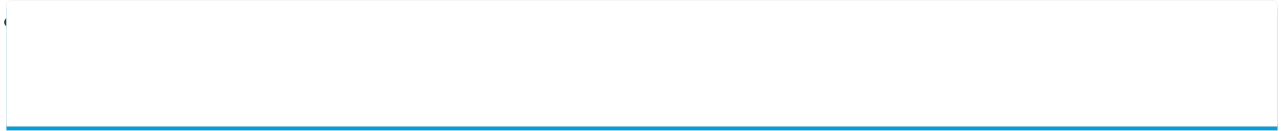




Whirlpool JT469 Instructions For Use Manual

1
Table Of Contents
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17

18
19
20
21
22
23
24
25
26
27
28



•

-

Troubleshooting

•

Bookmarks

Table of Contents

1 Table of Contents

2 Installation

3 Trouble Shooting Guide

4 Precautions

5 Maintenance & Cleaning

6 Start Protection / Child Lock

7 Add/Stir/Turn Food

8 Stop Turntable

9 Jet Start

10 Crisp

11 Forced Air

12 Th Sense Steam

13 Combi Grill + Microwave

14 Combi Forced Air + Microwave

15 Th Sense Bread Defrost

16 Technical Specifications

[Download this manual](#)



JT469

www.whirlpool.com

1

GB



Gebrauchsanweisung

Instructions for use

Mode d'emploi

Gebruiksaanwijzing

Istruzioni per l'uso

Brugsanvisning

Bruksanvisning

Käyttöohje

Manual de utilizaçã

Instrucciones para

Table of Contents

[Next Page](#)

1
2
3
4
5

Related Manuals for Whirlpool JT469

[Microwave Oven Whirlpool JT479 Instructions For Use Manual](#)

(36 pages)

[Microwave Oven Whirlpool JT479 Quick Manual](#)

(4 pages)

[Microwave Oven Whirlpool JT479IX Instructions For Use Manual](#)

(37 pages)

[Microwave Oven Whirlpool JT 369 SL Instructions For Use Manual](#)

(25 pages)

[Microwave Oven Whirlpool JT 355 WHITE Service Manual](#)

Micro-ondes (6 pages)

[Microwave Oven Whirlpool Jet Chef JT 368 Instructions For Use Manual](#)

Convection combo (29 pages)

[Microwave Oven Whirlpool JT 379 IX Instructions For Use Manual](#)

(33 pages)

[Microwave Oven Whirlpool JT 357/BL Service Manual](#)

(6 pages)

[Microwave Oven Whirlpool JT 367 Instructions For Use Manual](#)

(29 pages)

[Microwave Oven Whirlpool jet Chef JT 358 Instructions For Use Manual](#)

(21 pages)

[Microwave Oven Whirlpool JT 379 Instructions For Use Manual](#)

(33 pages)

[Microwave Oven Whirlpool JT 379 Instructions For Use Manual](#)

(33 pages)

[Microwave Oven Whirlpool JT 359 Instructions For Use Manual](#)

(25 pages)

[Microwave Oven Whirlpool jet Chef JT 356 Instructions For Use Manual](#)

(21 pages)

[Microwave Oven Whirlpool JT 359/BL Service Manual](#)

(6 pages)

[Microwave Oven Whirlpool JT 359/ALU Service Manual](#)

(6 pages)

Summary of Contents for Whirlpool JT469

[Page 1](#) JT469 www.whirlpool.com...

[Page 2: Table Of Contents](#)

INDEX INSTALLATION Installation SAFETY Important safety instructions Trouble shooting guide Precautions ACCESSORIES AND MAINTENANCE Accessories Maintenance & Cleaning CONTROL PANEL Control Panel GENERAL USE 10 Stand-by Mode 10 Start Protection / Child Lock 10 Pause or Stop cooking 11 Add/stir/turn food 11 Set Clock 12 Stop Turntable 12 Timer...

[Page 3: Installation](#)

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.

Page 4 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.

[Page 5: Trouble Shooting Guide](#)

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.

[Page 6: Precautions](#)

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.

Page 7 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.

[Page 8: Maintenance & Cleaning](#)

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.

[Page 10: Start Protection / Child Lock](#)

STAND-BY MODE After the pressure of the Stop Button, or if the user does not interact with the product for a certain time, the oven enters Stand-By mode. When the product is in Stand-By, the display shows the clock time (or it shows blank if the clock has not been set).

[Page 11: Add/Stir/Turn Food](#)

ADD/ STIR/ TURN FOOD Depending on the selected function, it could be needed to add / 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: □...

[Page 12: Stop Turntable](#)

STOP TURNTABLE To get the best possible results, the Glass Turntable has to rotate while cooking. Anyhow, in case you need to use very large vessels that could not turn freely in the oven, it is possible to stop the rotation of the Glass Turntable using the Stop Turntable function. This function works only with the following cooking functions: - Forced Air - Combi Grill + Microwave...

Page 13 MICROWAVE Microwave function allows to quickly cook or reheat food and beverages. Suggested Plate Cover accessory: (sold separately) □ Press the Microwave Button . □ Turn the Rotating Knob to set the power (see the table below). □ Press the Confirmation Button. □...

[Page 14: Jet Start](#)

JET START This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea. □ Press the Jet Start Button. Pressing the Jet Start Button the

Microwave function will start at maximum power for 30 seconds, and each additional pressure of the Jet Start Button will increase the cooking time of 30 seconds.

[Page 15: Crisp](#)

CRISP 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.

[Page 16: Forced Air](#)

FORCED AIR This function allows you to obtain oven-baked dishes. Using a powerful heat element and fan, the cooking cycle is just like that of a traditional oven. Use this function to cook meringues, pastry, cakes, soufflés, poultry and roast meats. It is possible to use the Forced Air function with or without a Preheat phase.

Page 17 SENSE REHEAT This function allows you to automatically reheat your dishes. The microwave will automatically calculate the needed microwave power level and time to get the best possible result in the shortest time Use this function to reheat ready-made food either frozen, chilled or at room temperature.. Place food onto a microwave safe and heatproof dinner plate or dish.

Page 18 SENSE DEFROST This function allows you to quickly defrost food automatically. Use this function to defrost Meat, Poultry, Fish, Vegetables or Bread. Press the 6 Sense Defrost Button . Turn the Rotating Knob to select the food type (see table below) and press the Confirmation Button to confirm.

[Page 19: Th Sense Steam](#)

SENSE STEAM 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. This function works in 2 phase.

[Page 20: Combi Grill + Microwave](#)

COMBI GRILL + MICROWAVE This function combines Microwave and Grill heating, allowing you to cook au gratin in less time. Dedicated accessory: High Rack Press the Combi Button . The display will show the number "1", corresponding to the Combi Grill + Microwave function. Press the Confirmation Button.

[Page 21: Combi Forced Air + Microwave](#)

COMBI FORCED AIR + MICROWAVE This function combines Microwave and Forced Air cooking, allowing you to prepare oven-baked dishes in less time. Combi Forced Air + Microwave allows you to cook dishes like roast meat, poultry, jacket potatoes, precooked frozen foods, fish, cakes and pastry. Dedicated accessory: Low Rack...

[Page 22: Th Sense Bread Defrost](#)

SENSE BREAD DEFROST 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.

Page 23 SENSE MENU 6th Sense Menu is a simple and intuitive guide, offering automatic recipes that guarantee perfect results every time. Use this menu to prepare the dishes listed in the following tables. Simply select a recipe and follow the instructions on the display: 6th Sense Menu will automatically adjust the cooking parameters to get the best results.

Page 24 SENSE MENU FOOD ACCESSORIES FOOD TYPE AMOUNT PREPARATION CATEGORY 1.
Beef 800g- 1500g Season the roast and place in oven when [Roasted] preheated. Turn the roast when oven prompts. 2. Lamb 1000g- Season the roast and place in cold oven. MEAT [Roasted] 1500g...

Page 25 SENSE MENU FOOD ACCESSORIES FOOD TYPE AMOUNT PREPARATION CATEGORY 15. Home made 1 batch Prepare a dough based on 150ml water, pizza [Crisp] 15g fresh yeast, 200-225g flour and salt + oil. Let rise. Roll it out on greased crisp- plate and prick it.

Page 26 SENSE MENU FOOD ACCESSORIES FOOD TYPE AMOUNT PREPARATION CATEGORY

21. Pasta 1 - 3 Place from 1 to 3 servings of pasta on the [Steam] servings bottom (base) of the steamer, considering that each serving corresponds to 70g. Add salted water up to the appropriate level shown inside the steamer, below the text "Pasta + Water"...

[Page 27](#) SENSE MENU FOOD ACCESSORIES FOOD TYPE AMOUNT PREPARATION CATEGORY
28. Nuts 50g-200g Add nuts when the crisplate is pre heated. Stir when oven prompts. [Crisp] 29. Frozen 250g- Add nuggets when Crisp Plate is pre heated. SNACKS Nuggets 600g ed.

[Page 28: Technical Specifications](#)

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).