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You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL AMW 520 IX. You'll find the answers to all your questions on the WHIRLPOOL AMW 520 IX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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Instructions for use

AMW 520



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Manual abstract:

ENSURE THAT THE APPLIANCE 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 THE OVEN CAN BE OPERATED ONLY** if the oven door is firmly closed. **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. **IN THE CASE OF A PERMANENT CONNECTION,** the appliance should be installed by a qualified technician.

IMPORTANT! A PERMANENT CONNECTION REQUIRES the installation of a separating device. The separating device must have an omnipolar contact opening of more than 3 mm including LS switches, safety valves and relays. The separating device must be connected directly to the terminal. The manufacturers are not liable for any problems caused by the user's failure to observe these instructions. **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.

Follow the supplied separate mounting instructions when installing the appliance. **2 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. **WARNING! ONLY ALLOW CHILDREN** to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. **THIS APPLIANCE IS NOT INTENDED FOR use** by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

WARNING! ACCESSIBLE PARTS MAY BECOME HOT during use, young children should be kept away. **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,** keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel. **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.

DO NOT OVER-COOK FOOD. Fire could result. **WARNING! 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 food. **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. **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. **3 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. **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 USE THE CAVITY** for any storage purposes. **DO NOT REMOVE THE MICROWAVE INLET PROTECTION** located on the side of the oven cavity wall. **PLATES 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. **REMOVE WIRE TWIST-TIES** from paper or plastic bags before placing bag in the oven. **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. **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 are removed before heating! PUSH - PUSH KNOBS The knobs of this oven are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation.

Simply push them back into the panel when you are done with the setting and continue to operate the oven. **4 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. **ENSURE THAT THE UTENSILS YOU USE** are oven proof and allow microwaves to pass through them before cooking. **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. **BAKING PLATE USE THE BAKINGPLATE** when cooking in forced air only or when grilling. Never use it in combination with microwaves.

CRISP HANDLE USE THE SUPPLIED SPECIAL CRISP HANDLE to remove the hot Crisp plate from the oven. **CRISP-PLATE PLACE THE FOOD DIRECTLY ON THE CRISP-PLATE.** 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.



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THE CRISP-PLATE may be preheated before use (max. 3 min). Always use the Crisp function when preheating the crisp-plate. WIRE RACK USE THE WIRE RACK when cooking and baking with Forced air, Grill, Forced air & microwaves, Auto Forced Air Combi or Turbo grill Combi. WHEN GRILLING WITHOUT MICROWAVES, place the wire rack on the baking plate in order to elevate the food closer to the grill element in the ceiling. 5 START PROTECTION / CHILD LOCK THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode".

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". 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 60 seconds if the door is opened and then closed after the cooking is finished. CLOCK F (c) 1(a) 2 6 4 3 (b) 5 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(a). Turn the multifunction knob to the zero position. 2(b). Press the Select button (3 seconds) until the left-hand digit (hour's) flicker. 3. Turn the +/- knob to set the hours. 4. Press the Select button again. (The two right hand digits (minutes) flicker). 5. Turn the +/- knob to set the minutes. 6. Press the Select button again. The Clock is set and in operation. NOTE: When the appliance is first plugged in or after a power failure, the display is blank.

If the clock is not set, the display will remain blank until the cooking time is set. IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, follow steps (a) & (b) and press the Stop button (c). TO REINSTATE THE CLOCK, follow the above procedure. 6 KITCHEN TIMER F USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc. 1 2 AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down. 1. Turn the multifunction knob to the zero position. 2. Turn the +/- knob to set the time to measure. THE TIMER AUTOSTARTS the countdown after 1 second.

COOK & REHEAT WITH MICROWAVES F USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat. 1 3 2 4 5 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. @@@@ Turn the multifunction knob to the microwave position. 2.

Turn the +/- knob to set the cooking time. 3. Press the Select button to select power level. 4. Turn the +/- knob to set the preferred power level. 5. @@@ Turn the multifunction knob to the microwave position. 2. Press the Start button. @@ Each additional press increases the time with 30 seconds. @@@ Turn the multifunction knob to the grill position. 2. Turn the +/- knob to set the cooking time. 3. Press the Start button.

@@@ DO NOT use plastic utensils when grilling. They will melt. @@@ Turn the multifunction knob to the Turbo Grill position. 2. Turn the +/- knob to set the power level. 3. Press the Select button to select cooking time. 4. Turn the +/- knob to set the cooking time. 5.

Press the Start button. The Max. possible weight of the food. @@@ Turn the multifunction knob to the Auto position. 2. Press the Auto button to select the desired auto function. 3. Turn the +/- knob to choose desired food class. 4. Press the Select button (default weight is displayed). 5. Turn the +/- knob to set the weight of the food. 6. @@@@ This setting normally gives you the best result. Perhaps the food you heated became too warm to eat at once. @@@ This is done by selecting a Hi or Low level with the +/- knob. @@@@ — Open the door. — Turn the food. — Close the door and restart by pressing the Start button. @@@ The defrosting time will be longer in this case.

RECOMMENDED WEIGHTS 1 MEAT (100g - 2Kg) Minced meat, cutlets, steaks, roasts. 2 POULTRY (100g - 3Kg) Chicken whole, pieces or fillets. 3 FISH (100 - 2Kg) Whole, steaks or fillets. 4 VEGETABLES (100 - 2Kg) Mixed vegetables, peas, broccoli etc. 5 BREAD (100 - 2Kg) Loaf, buns, rolls. 14 AUTO REHEAT USE THIS FUNCTION when reheating readymade food or milk. Place food onto a microwave-safe heatproof dinner plate or dish. WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle. 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.

RELEASING PRESSURE ALWAYS COVER THE FOOD with the Cover or some plastic foil. PLASTIC FOIL should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up during cooking. Do not use with this function. STIRRING DURING HEATING DURING THE HEATING PROCESS the oven may stop (depending on program) and prompts you to "STIR" food. — Open the door.

— Stir the food. — Close the door and restart by pressing the Start button. NOTE: the oven continues automatically after 2 min if the food hasn't been stirred. The heating time will be longer in this case. STANDING TIME 1-2 minutes standing time always improves the result, especially for frozen food.

RECOMMENDED WEIGHTS 1 DINNER PLATE (250g - 600g) Prepare food in line with recommendations above. Heat under cover. Reheat uncovered in separate bowls or in a large one. Follow the directions on package, IE. ventilation, pricking and so on. Heat uncovered and use a metal spoon in a mug or cup. 2 SOUP (200g - 800g) 3 FROZEN PORTION (250g - 600g) 4 MILK (100 - 500g) 5 CASSEROLE (200 - 800g) Reheat under cover. 15 AUTO CRISP USE THIS FUNCTION TO quickly reheat your food from frozen to serving temperature. DURING THE HEATING PROCESS the oven may stop (depending on program) and prompts you to "STIR" or "TURN" food. — Open the door.

— Stir or turn the food. — Close the door and restart by pressing the Start button. NOTE: the oven continues automatically after 2 min if the food hasn't been stirred or turned. The heating time will be longer in this case. AUTO CRISP IS USED ONLY for frozen ready-made food and fish fingers. Do not use with this function. RECOMMENDED WEIGHTS 1 FRENCH FRIES (200g - 600g) Spread out the fries in an even layer on the crisplate.



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Sprinkle with salt if desired. 2 PIZZA, thin crust (200g - 500g) For pizzas with thin crust. 3 PAN PIZZA (300g - 800g) For pizzas with thick crust. 4 CHICKEN WINGS (200 - 600g) For chicken nuggets, oil the crispplate and cook with donness set to Lo 2 Preheat the crispplate with a little butter or oil. Add the fish fingers when the oven stops and prompts you to "Add Food". Turn the fish when the oven beeps. 5 FISH FINGERS (200 - 600g) 16 AUTO FORCED AIR COMBI USE THIS FUNCTION FOR foods listed in the table below. FOR CHICKEN AND LASAGNE; ensure that the dish you use, is oven proof and allow microwaves to pass through it before cooking.

Else, you may obtain a poor end result. ALWAYS USE the baking plate when making cookies and canned or frozen rolls. Grease the baking plate lightly or cover it with baking paper. During use of the programs for cookies and canned or frozen rolls the oven needs to preheat before you can put food in it. When the correct temperature is reached, the oven will prompt you to put the food in.

— Open the door. — Place the baking plate with food on the guides situated on the cavity walls. — Close the door and restart by pressing the Start button. Do not use with this function. RECOMMENDED WEIGHTS Sprinkle the chicken with salt and spices. Brush with oil if needed. Place on an ovenproof and microwave safe dish. Place the dish on the wire rack. Place in an ovenproof and microwave safe dish. Place the dish on the wire rack.

Place (9 - 12 pieces) on the lightly greased baking plate. Put the plate in the oven when it prompts you to "Add food". To be used for items like croissants and rolls. Place the unbaked bread on the baking plate. Put the plate in the oven when it prompts you to "Add food". To be used for ready baked frozen rolls. Place the rolls on the baking plate. Put the plate in the oven when it prompts you to "Add food". 1 CHICKEN (800g - 1½Kg) 2 FROZEN LASAGNE (400g - 1Kg) 3 COOKIES 4 CANNED BREAD DOUGH 5 FROZEN ROLLS 17 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. THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge.

If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes. Push the fastening thread gently towards the back of the ceiling and then lower it to release the grill element. Return the fastening thread to its original position after cleaning. AT REGULAR INTERVALS, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean. 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. 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. 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. ABRASIVE CLEANSERS, steel-wool pads, gritty wash cloths, etc. @@@@Apply spray glass cleaner to a paper towel. DO NOT spray directly on the oven. 18 DISHWASHER SAFE: Turntable support.

Glass turntable. Crisp handle. Wire rack. @@@@ALWAYS let the crisp-plate cool off before cleaning. DO NOT immerse or rinse with water while the crispplate is hot. Quick cooling may damage it. DO NOT use steel-wool pads. This will scratch the surface. 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.

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.

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. 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. 19 SPECIAL NOTE WHEN A FUNCTION IS FINISHED, the oven carries out a cooling procedure This is normal. After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door. DATA FOR TEST AND HEATING PERFORMANCE In accordance with IEC 60705. 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 12.



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3.1 12.3.2 12.3.

3 12.3.4 12.3.5 12.

3.6 13.3 Amount Approx. time 1000 g 475 g 900 g 1100 g 700 g 1000 g 500 g 11 min 5 min 15 min 28-30 min 25 min 30-32 min 2 min 12 sec Power level 750
W 750 W 750 W Forced air 200 °C + 350 W Forced air 200 °C + 90 W Forced air 225 °C + 350 W Jet defrost Container Pyrex 3.227 Pyrex 3.827 Pyrex
3.838 Pyrex 3.827 Pyrex 3.827 Anchor pie plate Ø230 mm 4619-694-44243 © Whirlpool Sweden AB 2009. All rights reserved.

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