

Instructions for use



JT 358



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START PROTECTION / CHILD LOCK

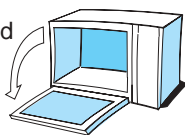
This automatic safety function is **activated one minute after** the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour Clock is displayed, or if the Clock has not been set, when the display is blank).

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”.

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.



If you don't want to continue cooking:

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



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.



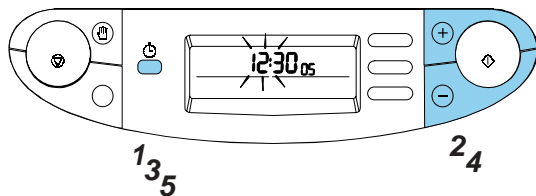
A **beep will signal** once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



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



Clock timeout: each step must be accomplished within 60 seconds. Else, the display will return to stand by mode automatically.

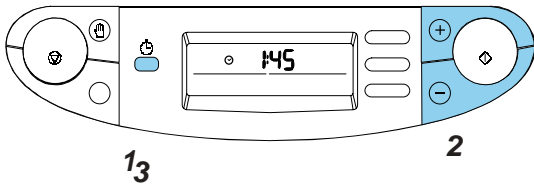
1. Press the Clock button (3 seconds) until the left-hand digit (hour's) flicker.
2. Press the +/- buttons to set the hours.
3. Press the Clock button again. (The two right hand digits (minutes) flicker).
4. Press the +/- buttons to set the minutes.
5. Press the Clock button again.
The Clock is set and 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. Simply press the Clock button (3 seconds) until the left-hand digit (hour's) flicker. Then press the Stop button.

To reinstate the clock, follow the above procedure.

 **KITCHEN TIMER**



1. Press the Clock button once.
2. Press the +/- buttons to set the desired measurement of time.
3. Press the Clock button again to start the Kitchen Timer.

An acoustic signal will be heard when the Kitchen Timer has finished to count down.

One press on the Clock button displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

The Kitchen Timer is completely independent of all other functions and can be used at any time regardless of whether the oven is currently cooking or not.

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.

To stop the Kitchen Timer when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Clock button once more.

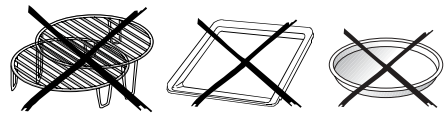
 **JET START**



1. Press the Start button.

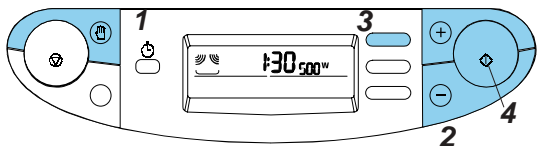
This function automatically starts with full microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

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



Do not use with this function.

Manual  **COOK & REHEAT WITH MICROWAVES**



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

1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the WATTS button repeatedly to set the preferred power level.
4. Press the Start button.



Do not use with this function.

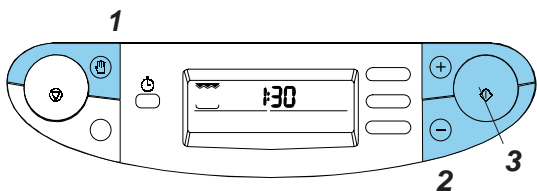
Once the cooking process has been started:

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 cooking time by pressing the +/- buttons to increase or decrease the time.

The power level may also be altered during cooking by pressing the WATTS button.

Manual  **GRILL**



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

1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the Start button.



Do not use with this function.

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

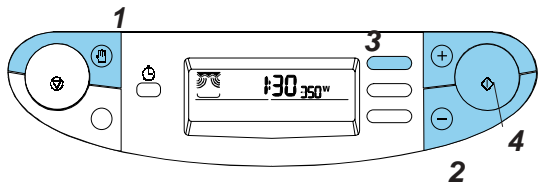
For food like cheese, toast, steaks and sausages, place food on the high wire grid.

! 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.

Manual  **GRILL COMBI**



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



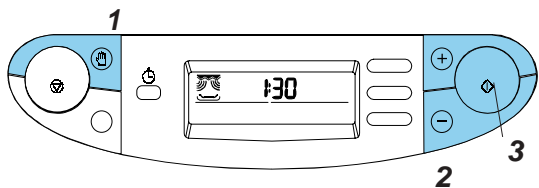
Do not use with this function.

1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the WATTS button repeatedly to set the preferred power level.
4. Press the Start button.

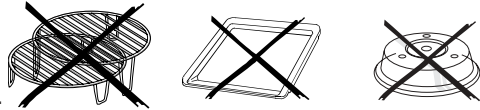
The Max. possible microwave power level when using the Grill Combi, is limited to a factory-preset level.

Place food on the high wire rack or on the glass turntable when cooking with this function.

Manual  **CRISP**



Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.



Do not use with this function.

1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the Start button.

The oven automatically works with Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

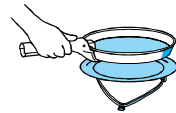
IMPORTANT!

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.

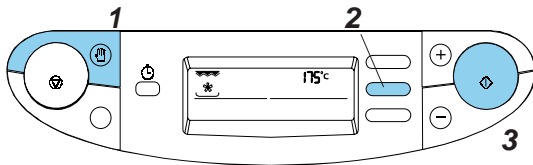
Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate.



Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



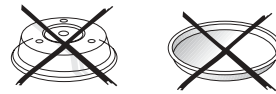
Manual  QUICK HEAT



Use this function to preheat the empty oven.

Do not place food before or during preheating in the oven. It may be burned from the intense heat.

1. Press the MANUAL button to select desired function.
2. Press the temperature button repeatedly to set the preferred end temperature.
3. Press the Start button.



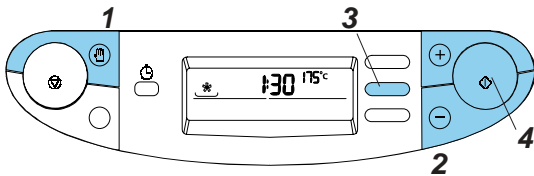
Do not use with this function.

During the heating process, symbols in the display are animated, PRE- HEAT is displayed and the current temperature is displayed with flickering digits until the set temperature is reached.

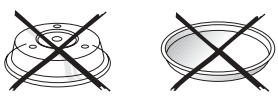
When the set temperature is reached, the oven automatically switches to the Manual Forced Air function and keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food, set the desired cooking time and press the START button to begin cooking.

Preheating is always done with the oven empty.

Manual  **FORCED AIR**



Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



Do not use with this function.

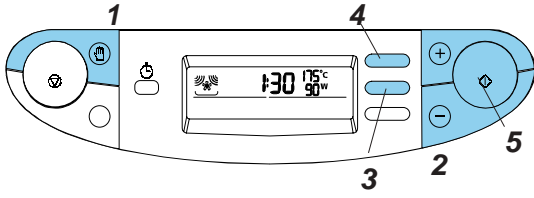
1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the temperature button repeatedly to set the preferred end temperature.
4. Press the Start button.

Use the low Wire rack to put food on to allow the air to circulate properly around the food.

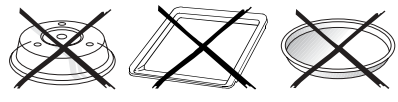
Use the baking plate when baking small items like cookies or rolls.

Once the heating process has been started the temperature can easily be adjusted by pressing the temperature button.

Manual  **FORCED AIR COMBI**



Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



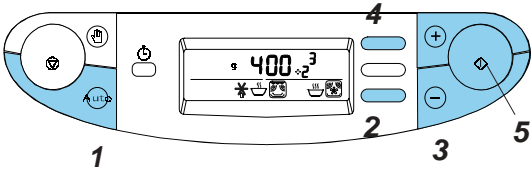
Do not use with this function.

1. Press the MANUAL button to select desired function.
2. Press the +/- buttons to set the cooking time.
3. Press the temperature button repeatedly to set the preferred end temperature.
4. Press the WATTS button repeatedly to set the preferred power level.
5. Press the Start button.

Use the low Wire rack to put food on to allow the air to circulate properly around the food.

Once the heating process has been started the temperature can easily be adjusted by pressing the temperature button. Also the microwave power level is possible to change. The Max. possible microwave power level when using the Forced air Combi is limited to a factory- preset level.

AUTO **AUTO FUNCTIONS**



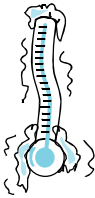
The auto functions on this oven need to know the net weight of the food. The oven will then automatically calculate the needed time to finish the defrost / cooking procedure.

1. Press the AUTO button to select desired function.
2. Press the FOOD button repeatedly to set the food class.
3. Press the +/- buttons to set the net weight of the food to be cooked.
4. Press the WATTS button repeatedly to adjust doneness.
5. Press the Start button.

If the weight is lesser or greater than recommended weight:
Use the "Cook and reheat with microwaves" to cook / defrost the food.

Note: In Auto forced air, some of the programs do not have any weight input.

Frozen foods:
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



(A) Adjusting doneness

When using the Auto functions (except the Jet Defrost function), you also have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature or longer and shorter time.

By choosing one of the Auto functions you choose the standard setting. This setting normally gives you the best result. Perhaps the food you heated became too warm to eat at once. You can easily adjust this before you use that function the next time. This is done by selecting a higher or lower level with the WATTS button.

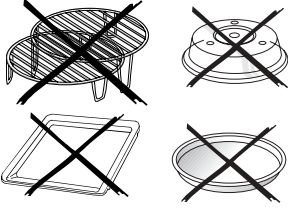
- +** Increases the end temperature.
- Decreases the end temperature.

Note:
The doneness can only be set or altered before operation.

AUTO  **JET DEFROST**

Use this function for defrosting Meat, Poultry, Fish, vegetables and bread.

- Midway through the defrosting process** the oven stops and prompts you to "TURN" food.
- Open the door.
 - Turn the food.
 - Close the door and restart by pressing the Start button.



Do not use with this function.

Note: the oven continues automatically after 2min if the food hasn't been turned. The defrosting time will be longer in this case.

Always place the food on the glass turntable.

This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the defrost / cooking procedure.

RECOMMENDED WEIGHTS		
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.		
1	MEAT (100g - 2Kg)	Minced meat, cutlets, steaks or roasts.
2	POULTRY (100g - 3Kg)	Chicken whole, pieces or fillets.
3	FISH (100g - 2Kg)	Whole steaks or fillets.
4	VEGETABLES (100g - 2Kg)	Mixed vegetables, peas, broccoli etc.
5	BREAD (100g - 2Kg)	Loaf, buns or rolls.

AUTO**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.

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 1 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.



Do not use with this function.

RECOMMENDED WEIGHTS

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".

1	DINNER PLATE (250g - 600 g)	Prepare food in line with recommendations above. Heat under cover.
2	SOUP (200g - 800 g)	Reheat uncovered in separate bowls or in a large one.
3	FROZEN PORTION (250 g - 600 g)	Follow the directions on package, I.E. ventilation, pricking and so on.
4	MILK (100g - 500 g)	Heat uncovered and use a metal spoon in a mug or cup.
5	CASSEROLE (200g - 800 g)	Reheat under cover. Stir when oven beeps.

AUTO**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.

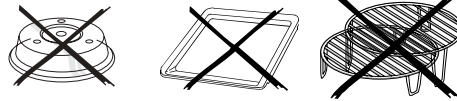
- Open the door.
- Stir or turn the food.
- Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been stirred or turned. The heating time will be longer in this case.

Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



This function is used only for frozen ready-made food.



Do not use with this function.

⚠ IMPORTANT!

Do not place any containers or wrappings on the Crisp plate!

Only the food is to be placed on the Crisp plate.

RECOMMENDED WEIGHTS		
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.		
1	FRENCH FRIES (200g - 600g)	Spread out the fries in an even layer on the crispplate. Sprinkle with salt if crispier fries are desired.
2	PIZZA, thin crust (200g - 500g)	For pizzas with thin crust.
3	PAN PIZZA (300g - 800g)	For pizzas with thick crust.
4	HAMBURGERS (180g - 450g)	Preheat the crispplate with a little butter or oil. Add the food when the oven stops and prompts you to "Add Food". Turn the food when the oven beeps.
5	FISH FINGERS (200g - 600g)	Preheat the crispplate with a little butter or oil. Add the food when the oven stops and prompts you to "Add Food". Turn the food when the oven beeps.

AUTO**AUTO COOK**

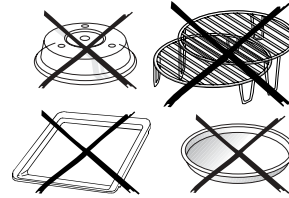
Use this function for cooking ONLY. This function can only be used for food belonging to the categories listed here. Use "Cook & Reheat with microwaves" for other food or weights not listed.

Plastic foils or lids should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds-up within them during cooking.

During the heating process the oven may stop (depending on program) and prompt you to "TURN or STIR" food.

- Open the door.
- Stir the food.
- Close the door and restart by pressing the Start button.

Note: the oven continues automatically after 1 min if the food hasn't been turned / stirred. The heating time will be longer in this case.



Do not use with this function.

RECOMMENDED WEIGHTS		
1	BAKED POTATOES (200g - 1Kg)	Prick the potatoes and place them in a microwave safe and oven proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot.
2	FRESH VEGETABLES (200g - 800g)	Cut vegetables into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps
3	FROZEN VEGETABLES (200g - 800g)	Cook under cover. Stir when oven beeps.
4	CANNED VEGETABLES (200g - 600g)	Pour away most of the liquid and cook in a microwave safe dish with cover.
5	POPCORN (90g - 100g)	Only cook one bag at the time. If more popcorn is needed, cook the bags one after another.

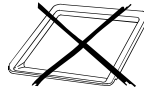
AUTO**AUTO FORCED AIR**

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.

Do not use the baking plate with foodclasses 1 & 2.



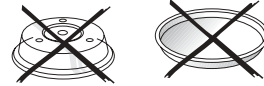
During use of the programs for cookies and canned or frozen rolls the oven needs to pre-heat before you can put food in it.

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.

Always use the baking plate when making cookies and canned or frozen rolls.

Grease the baking plate lightly or cover it with baking paper.



Do not use with this function.

RECOMMENDED WEIGHTS		
1	CHICKEN (800g - 1½Kg)	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 low wire rack.
2	FROZEN LASAGNE (400g - 1Kg)	Place in an ovenproof and microwave safe dish. Place the dish on the low wire rack.
3	COOKIES	Place (9 - 12 pieces) on the lightly greased baking plate. Put the plate in the oven when it prompts you to "Add food".
4	CANNED BREAD DOUGH	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".
5	FROZEN ROLLS	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".