

Whirlpool Magicook Pro 31CES-E

Whirlpool Magicook Pro 31CES-E 29 Litres Convection Microwave Oven with Air Fryer User Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Whirlpool Magicook Pro 31CES-E 29 Litres Convection Microwave Oven with Air Fryer. Please read this manual thoroughly before using the appliance and retain it for future reference. This appliance combines microwave, grill, convection, and air frying functionalities to offer versatile cooking options.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, injury to persons, or exposure to excessive microwave energy.

- Do not attempt to operate this oven with the door open as this can result in harmful exposure to microwave energy.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- Ensure proper ventilation around the appliance.
- Do not heat liquids or other foods in sealed containers as they are liable to explode.
- Use only utensils that are suitable for use in microwave ovens.
- Always supervise food when heated in plastic or paper containers to prevent ignition.

3. PRODUCT OVERVIEW

Your Whirlpool Magicook Pro 31CES-E is a versatile kitchen appliance designed for various cooking

methods.

Key Features:

- **29 Litres Capacity:** Suitable for families of 4-6 members.
- **Convection Function:** Ideal for baking, roasting, and grilling.
- **Air Fryer Function:** For healthier fried food with minimal oil.
- **300+ Auto Cook Menus:** Pre-programmed settings for a wide variety of dishes.
- **Stainless Steel Cavity:** Durable and easy to clean interior.
- **Feather Touch Control Panel:** For easy operation.
- **Special Functions:** Includes Sanitization Shield, Immunity Menu, and Zero Waste options.

Components Included:

- Microwave Oven Unit
- Glass Turntable (315mm)
- Turntable Support Ring
- Air Fryer Accessory
- High Grill Rack
- Low Convection Rack
- User Manual with Recipe Book
- Warranty Card

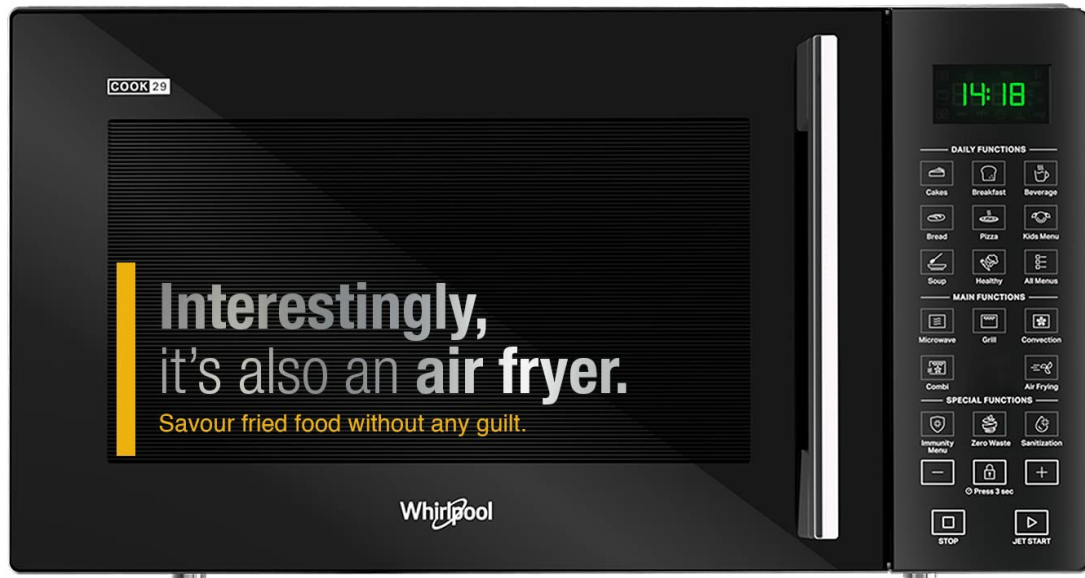


Figure 3.1: Front view of the Whirlpool Magicook Pro 31CES-E Convection Microwave Oven, highlighting its air fryer capability.



Figure 3.2: Dimensions of the microwave oven: 497 mm (depth), 539 mm (width), and 300 mm (height).



**300 Auto Cook
Menus**



**Stainless Steel
Cavity**



**Extra Large
Cavity**



Figure 3.3: Interior view showcasing the stainless steel cavity, extra-large capacity, and the 300 auto cook menus feature.



Sanitization Shield



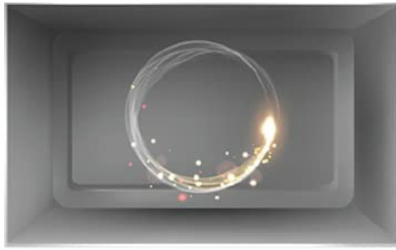
Immunity Touch



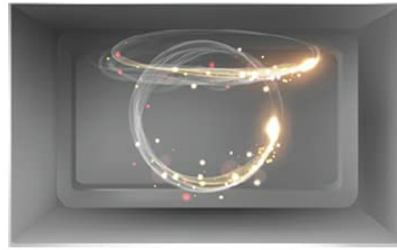
Zero Waste

Figure 3.4: Close-up of the control panel, highlighting special functions like Sanitization Shield, Immunity Touch, and Zero Waste.

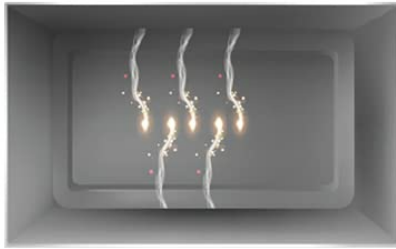
MULTIHEAT TECHNOLOGY



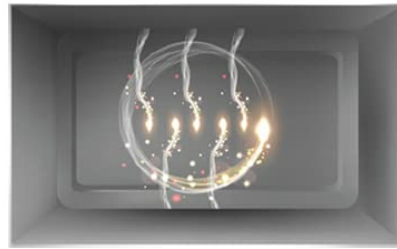
MICROWAVE



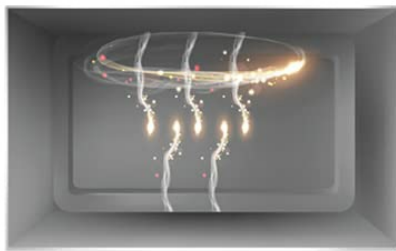
MICROWAVE+GRILL



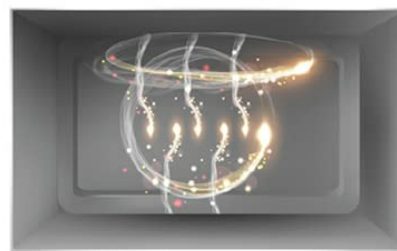
CONVECTION



MICROWAVE+CONVECTION



**GRILL/
GRILL+CONVECTION**



**MICROWAVE+
GRILL+CONVECTION**

Figure 3.5: Multiheat Technology diagram showing various cooking combinations: Microwave, Microwave+Grill, Convection, Microwave+Convection, Grill/Grill+Convection, and Microwave+Grill+Convection.



Figure 3.6: Example of food prepared using the Air Fryer function, demonstrating crispy results.

The Sanitization Shield



Figure 3.7: The Sanitization Shield feature, designed for hygiene.

Extra Large Cavity



Figure 3.8: The spacious extra-large cavity, accommodating various cookware sizes.

Up to 300 Auto Cook Menus



Figure 3.9: Visual representation of the diverse range of over 300 Auto Cook Menus available.



Figure 3.10: The Immunity Touch feature, indicating a specialized menu option.



Figure 3.11: The Feather Touch Control Panel, designed for intuitive and easy interaction.

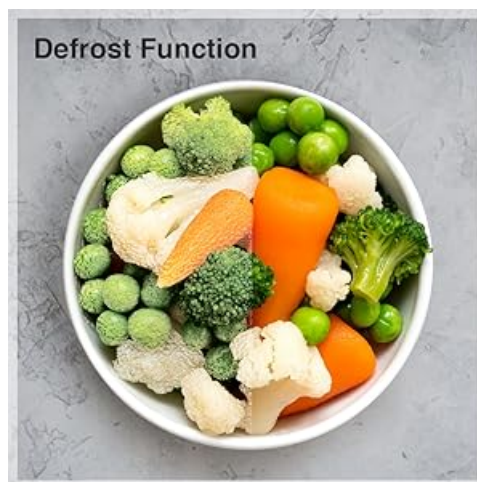


Figure 3.12: Illustration of the Defrost Function, suitable for various frozen foods.

Stainless Steel Cavity



Figure 3.13: Detailed view of the durable and easy-to-clean Stainless Steel Cavity.

Best Out Of Waste



Figure 3.14: The Zero Waste function, promoting efficient use of ingredients.

Glass Turn Table & Support (315mm)



Figure 3.15: The 315mm Glass Turntable and its support, suitable for various dishes like pizza.



Figure 3.16: The included Grill Rack accessory for grilling functions.

4. SETUP AND INSTALLATION

4.1 Unpacking

Carefully remove the oven and all materials from the carton. Remove any protective film from the oven surfaces. Check the oven for any damage, such as dents or a misaligned door. Do not operate the oven if it is damaged. Contact customer service for assistance.

4.2 Placement

- Place the oven on a flat, stable surface that can support its weight (approximately 19 kg).
- Ensure there is adequate space for ventilation: at least 20 cm of space above the oven, 10 cm at the rear, and 5 cm on both sides. Do not block any ventilation openings.
- Keep the oven away from heat sources, steam, or splashing liquids.
- Do not place the oven near a radio or TV, as it may cause interference.

4.3 Electrical Connection

The oven operates on 230 Volts, 50 Hz AC power. Ensure your electrical outlet is properly grounded and can handle the oven's wattage (900 Watts for microwave, higher for convection/grill). Do not use extension cords or multiple outlet adapters.

4.4 Turntable Installation

1. Place the turntable support ring in the center of the oven cavity.
2. Place the glass turntable securely on top of the support ring, ensuring it sits correctly on the central hub.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The oven features a feather touch control panel with a digital display and various function buttons. Familiarize yourself with the layout for daily functions, main functions (Microwave, Grill, Convection, Combi, Air Frying), and special functions (Immunity Menu, Zero Waste, Sanitization).

5.2 Basic Microwave Cooking

1. Place food in a microwave-safe container on the glass turntable.
2. Close the oven door.
3. Press the 'Microwave' button.
4. Use the time/weight adjustment buttons to set the desired cooking time.
5. Press 'JET START' to begin cooking.

5.3 Convection Cooking

Convection mode uses a heating element and fan to circulate hot air, ideal for baking and roasting. Use the low convection rack for optimal results.

1. Place food on the low convection rack.
2. Press the 'Convection' button.
3. Set the desired temperature and cooking time using the adjustment buttons.
4. Press 'JET START' to begin. The oven will preheat first if a temperature is set.

5.4 Grill Function

The grill function is suitable for browning and toasting. Use the high grill rack.

1. Place food on the high grill rack.
2. Press the 'Grill' button.
3. Set the desired grilling time.
4. Press 'JET START' to begin.

5.5 Air Fryer Function

This function allows you to cook food with less oil, similar to deep frying.

1. Place food in the air fryer accessory or on a suitable rack.
2. Press the 'Air Frying' button.
3. Select the appropriate air fry menu or set time/temperature manually if available.
4. Press 'JET START' to begin.

5.6 Auto Cook Menus

The oven features over 300 pre-programmed auto cook menus for convenience.

1. Press the 'Auto Cook' button or navigate to the desired category (e.g., Cakes, Breakfast, Pizza).
2. Select the specific menu number using the adjustment buttons.
3. Enter the food weight if prompted.
4. Press 'JET START' to begin.

5.7 Defrost Function

Use the defrost function to thaw frozen foods quickly and evenly.

1. Place frozen food in a microwave-safe container.
2. Press the 'Defrost' button.
3. Select the defrost mode (e.g., by weight or time) and set the parameters.
4. Press 'JET START' to begin.

5.8 Special Functions

- **Sanitization Shield:** This function helps sanitize utensils or baby bottles. Refer to the recipe book for specific instructions.
- **Immunity Menu:** Access specialized recipes designed to support health. Consult the recipe book for details.
- **Zero Waste:** This feature provides recipes or cooking methods that help minimize food waste.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your microwave oven.

6.1 Interior Cleaning

- After each use, wipe the interior with a damp cloth to remove food splatters.
- For stubborn stains, place a bowl of water with lemon slices inside and microwave for 5-10 minutes. The steam will loosen food particles, making them easier to wipe away.
- The stainless steel cavity can be cleaned with a mild detergent and a soft cloth. Avoid abrasive cleaners.

6.2 Exterior Cleaning

- Wipe the exterior surfaces, including the control panel, with a soft, damp cloth.
- Do not use abrasive cleaners, chemical solvents, or spray cleaners on the control panel.

6.3 Turntable and Accessories

- The glass turntable and turntable support ring can be washed in warm soapy water or in a dishwasher.
- Clean the grill rack and air fryer accessory after each use with warm soapy water.
- Ensure all parts are completely dry before placing them back in the oven.

7. TROUBLESHOOTING

If you encounter any issues with your oven, refer to the following common problems and solutions before contacting service.

Problem	Possible Cause	Solution
Oven does not start	Power cord not plugged in; Door not closed properly; Fuse blown or circuit breaker tripped.	Ensure power cord is securely plugged in; Close door firmly; Check household fuse or reset circuit breaker.
Food not heating	Incorrect cooking time/power level; Food not suitable for microwave; Door not closed.	Adjust cooking time/power; Use microwave-safe dishes; Ensure door is fully closed.
Turntable not rotating	Turntable not properly seated; Obstruction under turntable; Turntable motor fault.	Reposition turntable and support ring; Remove any obstructions; Contact service if issue persists.

Problem	Possible Cause	Solution
Sparkling inside oven	Metal in oven; Food splatters on cavity walls; Damaged waveguide cover.	Remove all metal objects; Clean oven interior thoroughly; Contact service if waveguide cover is damaged.
Oven light not working	Light bulb burnt out.	Contact qualified service personnel for bulb replacement.

8. SPECIFICATIONS

Feature	Specification
Brand	Whirlpool
Model	Magicook Pro 31CES-E
Capacity	29 Litres
Oven Cooking Mode	Convection
Special Features	Auto Cook, Turntable, Air Fryer, Sanitization Shield, Immunity Menu, Zero Waste
Number of Auto Cook Menus	300+
Installation Type	Freestanding
Colour	Black
Material	Stainless Steel (Cavity)
Voltage	230 Volts
Wattage (Microwave)	900 Watts
Annual Energy Consumption	100 kWh
Defrost System	Auto Defrost
Item Dimensions (LxWxH)	49.7 x 53.9 x 30 Centimeters
Item Weight	19 kg

9. WARRANTY AND SUPPORT

9.1 Warranty Information

Your Whirlpool Magicook Pro 31CES-E Convection Microwave Oven comes with the following manufacturer's warranty:

- **1 year** on the complete product.



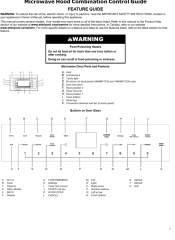
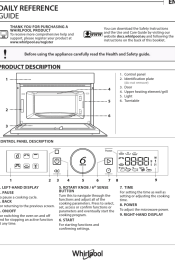
- **5 years** on the magnetron.

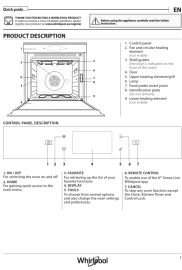
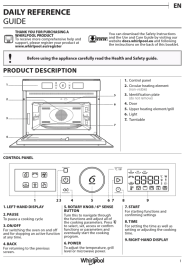
Please refer to the warranty card included in the box for detailed terms and conditions. Keep your purchase receipt as proof of purchase for warranty claims.

9.2 Customer Support

For any service requests, technical assistance, or inquiries regarding your product, please refer to the contact information provided on your warranty card or visit the official Whirlpool India website. Ensure you have your model number (Magiccook Pro 31CES-E) and serial number ready when contacting support.

Related Documents - Magiccook Pro 31CES-E

	<p>Whirlpool MWP201SB Microwave Oven Instructions for Use</p> <p>Comprehensive instructions for the Whirlpool MWP201SB microwave oven, covering installation, safety precautions, operation, cleaning, and troubleshooting.</p>
	<p>Whirlpool CHEF PLUS MCP 341 / MCP 343 Microwave Oven Instruction Manual</p> <p>Comprehensive instruction manual for the Whirlpool CHEF PLUS MCP 341 and MCP 343 microwave ovens, covering installation, safety, operation, functions, maintenance, and technical specifications.</p>
	<p>Whirlpool Microwave Hood Combination Control Guide</p> <p>A comprehensive guide to operating your Whirlpool Microwave Hood Combination, detailing features, functions, and cooking modes. Learn how to use functions like Air Fry, Cook, Popcorn, Grill, Reheat, Defrost, and more, along with settings for temperature, time, and language.</p>
	<p>Whirlpool Microwave Oven: Daily Reference Guide and Functions</p> <p>A comprehensive guide for Whirlpool microwave ovens, detailing functions like 6th Sense, Jet Defrost, and Grill, along with usage instructions, cleaning tips, and troubleshooting advice.</p>

 <p>The image shows the cover page of the Whirlpool Oven User Manual and Cooking Guide. It features a top section with the title 'Whirlpool Oven User Manual and Cooking Guide' and a 'PRODUCT DESCRIPTION' section with a diagram of the oven. Below this is a 'CONTROL PANEL DESCRIPTION' section with a diagram of the control panel. The Whirlpool logo is at the bottom.</p>	<p>Whirlpool Oven User Manual and Cooking Guide</p> <p>Comprehensive user manual for Whirlpool ovens, detailing product description, control panel functions, accessories, various cooking modes (Manual, 6th Sense, Special Functions), touch display operation, daily use instructions, detailed cooking tables for various food types, cleaning and maintenance procedures, WiFi connectivity FAQs, and troubleshooting guidance.</p>
 <p>The image shows the cover page of the Whirlpool Oven Daily Reference Guide. It features a top section with the title 'Whirlpool Oven Daily Reference Guide' and a 'PRODUCT DESCRIPTION' section with a diagram of the oven. Below this is a 'CONTROL PANEL' section with a diagram of the control panel. The Whirlpool logo is at the bottom.</p>	<p>Whirlpool Oven Daily Reference Guide</p> <p>A comprehensive guide to using and maintaining your Whirlpool oven, covering product description, accessories, functions, daily use, cleaning, troubleshooting, and first-time setup.</p>