IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. Ether:
   a) When cleaning surfaces of door and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth, or
   b) When separate cleaning instructions are provided, See door surface cleaning instructions on.
16. To reduce the risk of fire in the oven cavity:
   a) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
   b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
   c) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
   d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapours from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
18. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
19. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
20. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
   1. Do not overheat the liquid.
   2. Stir the liquid both before and halfway through heating it.
   3. Do not use straight-sided containers with narrow necks.
   4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
   5. Use extreme care when inserting a spoon or other utensil into the container.
21. The contents of feeding bottles and baby jars must be stirred or shaken and the temperature is to be checked before consumption to avoid burns.
22. The appliance must be positioned so that the plug is accessible.

SAVE THESE INSTRUCTIONS
General Use

Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nondry items or for sterilizing purposes. They may catch on fire.

2. Do not use the oven when empty, this could damage the oven.

3. Do not use the oven cavity for any type of storage, such as papers, cookbooks, cookware, etc.

4. Do not operate the oven without the turntable tray in place. Be sure it is properly sitting on the rotating base.

5. Be caution when removing the turntable tray after cooking meats that may have caused an accumulation of grease in the tray.

6. Unlike microwave-only ovens, this oven may become hot on the cabinet and oven door. Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven. Be cautious about touching parts other than control panel during or immediately following grill or combination cooking.

7. If the oven is hot from combination cooking, do not use plastic or Styrofoam cookware for microwave cooking. They may melt.

8. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.

9. Do not continue to cook with metal utensils if sparking appears. See “Accessories” section on page 7 for proper use of cookware.

10. Do not leave the oven unattended during short cooking times. Overcooking and fire may result.

11. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.

12. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it’s commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping, there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.

13. Do not attempt to operate this appliance with the door open.

14. Do not attempt to remove covers, panels, etc.

15. Look at the oven from time to time when food is heated or cooked in disposable containers of plastic, paper or other combustible materials.

16. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

17. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.

18. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.

19. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.

20. Do not pop popcorn longer than the manufacturer’s directions. (Popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorchings and fire. Also, the cooking tray can become too hot to handle or may break.

21. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

22. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.

23. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

24. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.

25. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.

26. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
TO AVOID EXPLOSION AND SUDDEN BOILING

WARNING

Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly boiling over when a spoon or other utensils is inserted into the liquid.

To reduce the risk of injury to persons:

a) Do not overheat the liquid.
b) Stir the liquid both before and halfway through heating it.
c) Do not use straight-sided containers with narrow necks.
d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
e) Use extreme care when inserting a spoon or other utensil into the container.

1. Eggs

Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in the microwave oven.

2. Piercing

Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc. If you don’t pierce them, steam will build up inside and they may explode.

3. Lids

Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don’t, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

WHICH UTENSIL CAN BE USED IN THE OVEN?

Only use utensils that are suitable for use in microwave ovens. Before use, the user should check that utensils are suitable for use in microwave ovens.

<table>
<thead>
<tr>
<th>Material</th>
<th>Grill &amp; Convection cooking</th>
<th>Microwave cooking</th>
<th>Combined cooking</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glass (general)</td>
<td>No</td>
<td>Yes (1)</td>
<td>No</td>
</tr>
<tr>
<td>Glass (heat resistant)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Glass-ceramic and</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ceramic (heat resistant)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Earthenware</td>
<td>Yes</td>
<td>Yes (1)</td>
<td>Yes (1)</td>
</tr>
<tr>
<td>China (heat resistant)</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Plastic (general)</td>
<td>No</td>
<td>Yes (2)</td>
<td>No</td>
</tr>
<tr>
<td>Plastic (heat resistant)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Aluminium foil containers</td>
<td>No</td>
<td>Yes (2)</td>
<td>Yes (2)</td>
</tr>
<tr>
<td>/aluminium foil</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Metal baking tins</td>
<td>Yes</td>
<td>Yes (3)</td>
<td>Yes</td>
</tr>
<tr>
<td>Metal (pots pans, etc.)</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Paper</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Without metal parts or metal trim.
2. Some plastics are heat-proof only to certain temperatures.
   Check carefully!
3. It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).
4. Metal tins can be used in the combination methods; however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, e.g. polypropylene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only. Let the oven work on full power for one minute. A suitable container will only be lukewarm.

Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal e.g. gold, might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.

Microwave function only

Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.

Caution:
- There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.
- When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discoloration may take place.
When blinking, the oven is operating in "Combi" cooking mode.

When blinking, the oven is operating in "Grill" cooking mode.

When blinking, the oven is operating in "Microwave" cooking mode.

When blinking, the oven is operating in "Auto Cook" cooking mode.

When blinking, the oven is operating in "Pie" cooking mode.

When blinking, the oven is operating in "Weight Defrost" cooking mode.

When blinking, the oven is operating in "Time Defrost" cooking mode.

When blinking, the oven is operating in "Convection" cooking mode.

When blinking, the oven is operating in weight input mode.

When lighting, the oven is locked.

Microwave Button - Used to select the variable microwave power level.

Cooking time is increased by 1 minute.

Cooking time is increased by 10 seconds.

FUNCTION BUTTON - Used to select desired oven operation.
- Grill, Combi, Pie, Temp, Auto Cook, MW, Defrost.

START Button - Used to start the selected cycle.

SPEEDY COOK Button - Used to program quickly cooking time in 30 seconds increments. (Time increases by 30 seconds from 30 seconds to 5 minutes.)
ACCESSORIES

This oven comes equipped with several accessories. They can be used in various ways to facilitate cooking.

1. **Metal Turntable** - Center the tray on the roller guide when using the microwave features. Place food or microwave-safe cookware directly on the glass turntable.

   *NOTE:* Metal Turntable is attached to the left cushion.

2. **Roller Guide** - The roller guide must be in place when using the oven.

   *IMPORTANT:* The roller guide must be placed in the center of the oven's cavity and fitted in the rotating shaft exactly.

3. **Metal Rack (option)** - Center the rack on the metal turntable when using the grill cooking.

### HOW TO USE THE ACCESSORIES OF COOKING

<table>
<thead>
<tr>
<th>Metal Turntable</th>
<th>Metal rack (option)</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Microwave cooking</td>
<td></td>
</tr>
<tr>
<td>- Combination cooking</td>
<td></td>
</tr>
<tr>
<td>- Convection cooking</td>
<td></td>
</tr>
<tr>
<td>- Auto cooking</td>
<td></td>
</tr>
<tr>
<td>- Grill cooking</td>
<td></td>
</tr>
<tr>
<td>- Grill cooking</td>
<td></td>
</tr>
</tbody>
</table>
HOW TO SET THE OVEN CONTROLS

Tips:
- Be sure to read the cookbook's introduction before operating the oven.
- Also remember to read this operating instruction for proper safety information and instruction before using the oven.
- See the cookbook for specific recipes.
- Prior to setting the controls, place one cup of water in the oven, on a heat-proof glass measuring cup, for testing purposes.

Note:
- The time setting has an interval of 10 seconds to 10 minutes, from 10 seconds to 5 minutes, 30 seconds from 5 minutes to 10 minutes, 1 minute from 10 minutes to 60 minutes.
- At the end of each cooking, the cooling fan will run for 30 minutes to cool the oven. (The display will show "cool" then the button is pressed after cooking.) However, you can proceed with further cooking immediately even in this stage.

■ CLOCK

This is a 12/24 hours clock. When the oven is plugged in, "0" appears in the display window. The time of day will be displayed at all times, except when the oven is operating. In case of a power failure or if the oven is unplugged, the clock has to be reset for the proper time. Once power is restored or the oven is plugged in, the display will show "0".

SETTING THE CONTROLS

Example: 4:35

1. Press button. Select 12Hr or 24Hr.
   (12Hr or 24Hr can be selected alternatively as the button is pressed in sequence.)
2. Turn the DIAL KNOB to adjust hours.
3. Press Clock button.
4. Turn the DIAL KNOB to adjust minutes.
5. Press buttons.
   The two dots between the hour and the minutes will flash every other second.

■ MICROWAVE COOKING

Note:
- To insure the best microwave and defrost results, be sure to start with a cool oven. This is important if grill, convection, or combination was used prior to microwave cooking.
- The variable power Level settings equal the following wattage.

<table>
<thead>
<tr>
<th>DISPLAY</th>
<th>POWER LEVEL</th>
<th>DISPLAY</th>
<th>POWER LEVEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>P-HI</td>
<td>100%</td>
<td>P-90</td>
<td>90%</td>
</tr>
<tr>
<td>P-80</td>
<td>80%</td>
<td>P-70</td>
<td>70%</td>
</tr>
<tr>
<td>P-60</td>
<td>60%</td>
<td>P-50</td>
<td>50%</td>
</tr>
<tr>
<td>P-40</td>
<td>40%</td>
<td>P-30</td>
<td>30%</td>
</tr>
<tr>
<td>P-20</td>
<td>20%</td>
<td>P-10</td>
<td>10%</td>
</tr>
<tr>
<td>P-0</td>
<td>0%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SETTING THE CONTROLS

1. Press button. The display will show "P-HI".
   This oven has 10 power levels from P-HI to P-0.
2. Press the button to select the desired microwave power level.
   For example: power level 80
   Press button two times more.
3. Turn the DIAL KNOB for the desired cooking time.
   For example: 18 minutes
   Turn right or left the DIAL KNOB.
   Then, 18:00 will show in the display.

Note:
- If step 2 is omitted, the oven will cook at full power.
- Time can be set up from 10 seconds to 60 minutes.

4. Press button.
   The oven will now start microwave cook for 18 minutes at power level P-80.
5. Three beeps will sound at the end of the cooking time.
TIME DEFROST

Note:
- During the defrosting operation, turn the food over after you hear 4 times of 3 beeps for complete defrost.

SETTING THE CONTROLS
1. Press button twice.
2. Turn the DIAL KNOB for the desired defrosting time.
   For example: 18 minutes
   Time can be set up from 10 seconds to 60 minutes.
3. Press button.
4. Three beeps will sound at the end of the cooking time.

WEIGHT DEFROST

Note:
- This mode allows you to set weight from 200g to 3000g
- During the defrosting operation turn over the food after 3 beeps sound 4 times for complete defrosting.

SETTING THE CONTROLS
1. Press button.
2. Turn the DIAL KNOB for the desired defrosting weight.
   For example: 200g
3. Press button.
4. The display will show the defrosting time.
5. Three beeps will sound at the end of the cooking time.

GRILL COOKING

Note:
- The heating element is located in the top of the oven.

SETTING THE CONTROLS
1. Press button.
2. Turn the dial knob for the desired cooking time.
   For example: 25 minutes
   Time can be set up from 10 seconds to 60 minutes.
3. Press button.
4. Three beeps will sound at the end of the cooking time.

Note:
- While Grilling, be careful as the trays will be hot to the touch. Use oven mitts while handling trays.
- Never touch the oven window and metal interior of the oven when taking food in and out. The temperature inside the oven and door is quite high.
- Do not open the door so often, the temperature inside the oven decreases and the cooking may not be complete in the setting time.

To use metal rack (option):
- Place food on Metal Rack.
- Place the Metal Rack directly on the Turntable.
CONVECTION COOKING

Note:
- This oven can be set between a minimum temperature of 110°C and a maximum temperature of 210°C.
- The heating elements are locked in the top and under of the oven.

SETTING THE CONTROLS

1. Press \[\text{\textcircled{\small{1}}}\] button.
   Press the \[\text{\textcircled{\small{1}}}\] button for the desired temperature.
   - 110°C → 120°C → 130°C → 140°C → 150°C → 160°C → 170°C → 180°C → 190°C → 200°C → 210°C → 110°C

2. Turn the DIAL KNOB for the desired cooking time.
   For example: 18 minutes
   Time can be set from 10 seconds to 60 minutes.

3. Press \[\text{\textcircled{\small{2}}}\] button.
   The oven will now start convection cooking for 18 minutes at the desired temperature.

4. Three beeps will sound at the end of the cooking time.

Note:
- You can check the preset temperature during the oven operation by pressing \[\text{\textcircled{\small{2}}}\].
- The preset temperature shown in the display will change into the cooking time after 3 seconds.

PRE-HEAT

Note:
- This oven can be set between a minimum temperature of 110°C and a maximum temperature of 210°C.
- This function must be used without the food inside the oven (before the food is placed in the cavity).
- The food must be placed after the preheating is over.

TEMPERATURE CONTROL

1. Press \[\text{\textcircled{\small{1}}}\] button.
   Press the \[\text{\textcircled{\small{1}}}\] button for:
   - 110°C → 120°C → 130°C → 140°C → 150°C → 160°C → 170°C → 180°C → 190°C → 200°C → 210°C → 110°C
   For example: 100°C

2. Press \[\text{\textcircled{\small{2}}}\] button.
   Temperature of preheating and “PRE-” blink alternatively in the display.

3. (1) When preheating is completed, three beeps will sound.
   (2) Then, temperature of preheating blinks.

4. Open the door and place the food inside oven. Then, close the door of the oven and set the desired cooking time.
   For example: 18 minutes

5. Press \[\text{\textcircled{\small{2}}}\] button.
   The oven will now start convection cooking for 18 minutes at 110°C. Three beeps will sound at the end of the cooking time.
   The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

Note:
- After preheating, you should cook immediately.
- The preheated condition will last for 15 minutes at maximum then stop to protect the oven.
COMBI COOKING

Note:
- Microwave, top heater and bottom heater operate simultaneously (or alternately) in this mode.
- This oven can be set between a minimum temperature of 110°C and a maximum temperature 210°C.

Simultaneous Operation Only

<table>
<thead>
<tr>
<th>DISPLAY</th>
<th>POWER LEVEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>C-O</td>
<td>40%</td>
</tr>
<tr>
<td>C-Hi</td>
<td>50%</td>
</tr>
<tr>
<td>C-Lo</td>
<td>30%</td>
</tr>
</tbody>
</table>

(Above percentage in the power level indicates power level of microwave output)

SETTING THE CONTROLS

1. Press button. "C-O" will show in the display.
2. Select the desired power level. For example: C-Hi
   - Press button once again. "C-Hi" will show in the display.
3. Press the button for the desired temperature:
   110°C → 120°C → 130°C → 140°C → 150°C → 160°C → 170°C → 180°C → 190°C → 200°C → 210°C → 110°C
4. Turn the DIAL KNOB for the desired cooking time.
5. Press button.

(Alternate Operation Only)
This function works at alternate model.

SETTING THE CONTROLS

1. Press button. "C-O" will show in the display.
2. Press the button for the desired temperature:
   110°C → 120°C → 130°C → 140°C → 150°C → 160°C → 170°C → 180°C → 190°C → 200°C → 210°C → 110°C
3. Turn the DIAL KNOB for the desired cooking time.
4. Press button.

Note:
- You can check the preset temperature during the oven operation by pressing .
- The preset temperature shown in the display will change into the cooking time after 3 seconds.

AUTO COOK

Note:
- When using COMBI mode, please refer to cooking guide.
- When cook a large piece of food (e.g. Chicken, roast pork, etc.) steam or water droplets may leak from the door surround.
- This emissions do not mean that the oven is faulty.

SETTING THE CONTROLS

1. Press button. Then, "AC-1" will show in the display.
2. Select the desired cooking menu. For example: roast beef.
   - Press button once again then "AC-2" will show in the display.
3. If you want to select other cooking, touch the button again, until display shows your desired menu.
4. Turn the DIAL KNOB for the desired weight.
5. Press button.
The oven will now start programmed cook for menu 2.
6. The display will show the cooking time
7. Three beeps will sound at the end of the cooking time.
### Auto Cook Menu Chart

<table>
<thead>
<tr>
<th>Press auto cook key</th>
<th>Auto Cook Menu</th>
<th>Minimum Weight</th>
<th>Maximum Weight</th>
<th>Weight Step</th>
</tr>
</thead>
<tbody>
<tr>
<td>Once</td>
<td>ROAST PORK</td>
<td>500 g</td>
<td>2000 g</td>
<td>100 g</td>
</tr>
<tr>
<td>Twice</td>
<td>ROAST BEEF</td>
<td>600 g</td>
<td>2000 g</td>
<td>100 g</td>
</tr>
<tr>
<td>3 times</td>
<td>ROAST CHICKEN</td>
<td>800 g</td>
<td>2000 g</td>
<td>100 g</td>
</tr>
<tr>
<td>4 times</td>
<td>ROAST FISH</td>
<td>300 g</td>
<td>900 g</td>
<td>100 g</td>
</tr>
<tr>
<td>5 times</td>
<td>FRESH VEGETABLE</td>
<td>100 g</td>
<td>900 g</td>
<td>50 g</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Auto Cook Menu</th>
<th>Start Temp.</th>
<th>Method</th>
<th>Cookware</th>
</tr>
</thead>
</table>
| ROAST PORK           | Chilled temp.     | 1. Tie the joint into a neat shape.  
2. Brush with a little oil.  
3. Place roast fat-side down on the turntable.  
4. Cook on "AUTO COOK-ROAST PORK or ROAST BEEF".  
5. Turn over when hearing the beep.  
6. Remove from oven. Drain off any excess juices.  
7. Stand for 10 minutes in foil before serving. | Place the meat directly on the turntable. |
| ROAST BEEF           |                   | 1. Wash and dry chicken. Tie the legs loosely together with string.  
2. Pierce the skin a couple of times just under the legs.  
3. Brush butter mixture all over the chicken.  
4. Place roasts breast-side down on the turntable.  
5. Cook on "AUTO COOK-ROAST CHICKEN".  
6. Turn over when hearing the beep.  
7. Remove from oven. Drain off any excess juices. Season with salt if required. Stand for 10 minutes in foil before serving. | Place the chicken directly on the turntable. |
| ROAST CHICKEN        | Chilled temp.     | 1. All types of fresh fish(except battered or breadcrumb fish) can be cooked whether whole, fillets or steaks.  
2. Place the prepared fish in a buttered dish.  
3. Season with salt and pepper, sprinkled lemon juice and dot with butter. Do not cover dish.  
4. Place on dish on the turntable.  
5. Cook on "AUTO COOK-ROAST FISH". | Micro and heat proof shallow dish, (e.g Pyrex) |
| ROAST FISH           | Chilled temp.     | 1. Wash and trim.  
2. Place prepared vegetables into a suitable sized container.  
3. Sprinkle with 4-5 tbs. of water.  
4. Cover with pierced cling film or a lid.  
5. Place on dish on the turntable.  
6. Cook on "AUTO COOK- FRESH VEGETABLES".  
* For best results cut vegetables into similar sized pieces. | Microwareproof dish, (e.g Pyrex) |
**GENERAL COOKING HINTS**
1. When cooking a roast with an excess amount of fat, it is helpful to remove the fat at turnover times to prevent pattering.
2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meats, fish or poultry which is tightly covered by a skin or membrane.
3. Reduce suggested cooking times. It is always better to under-cook foods rather than to overcook them. If a range of times is stated in a recipe, cook the food at the minimum suggested time, check for doneness, and then cook slightly longer if necessary.

**SPEEDY COOK**

*Note:*
*The cooking time increases by 30 seconds from 30 seconds to 5 minutes.*

**SETTING THE CONTROLS**
1. Press button.
2. "30" will appear in the display window. The oven will now start.
3. Whenever this button is pressed, cooking time is increased by 30 seconds.
4. Three beeps will sound at the end of the cooking time.

**TIME PLUS**

1. Press button.

   - Cooking time is increased by 1 minute.
2. Press button.

   - Cooking time is increased by 10 seconds

*Note:*
*The cooking time can be increased during the oven operation by pressing buttons. This function is not valid in speedy cook and defrost mode.*

**PIE COOK**

1. Press button. "PIE" will show in the display
2. Turn the DIAL KNOB for the desired cooking time.
3. Press button.
4. Three beeps will sound at the end of the cooking time.

---

<table>
<thead>
<tr>
<th>Menu</th>
<th>Time</th>
<th>Ingredients</th>
<th>Method</th>
<th>Cookware</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple pie</td>
<td>35 min.</td>
<td>250g flour, 150g margarine, 60g sugar, 2 ea. egg yolk, 30g water, 2 tbsp. apples, 1 tsp. cinnamon, 2 tbsp. raisin</td>
<td>1. Combine flour and margarine. Add the egg yolks, sugar, and water. Mix well. 2. Wrap the dough in plastic wrap and chill in the refrigerator for 1 hour. 3. Roll out the dough and place on the pie dish. 4. Place apple on the dough and sprinkle sugar, cinnamon and raisin. 5. Cook on &quot;PIE&quot;.</td>
<td>21cm(8&quot;) pie dish</td>
</tr>
<tr>
<td>Pizza pie</td>
<td>25 min.</td>
<td>150g flour 90g milk, lukewarm 3g dry yeast 1.5 tsp. oil 1 pinch of salt 1 onion, thinly sliced 1 tomato, chopped 150g mozzarella cheese pizza sauce</td>
<td>1. Place the flour, yeast, salt, milk, oil in a large bowl and mix well. 2. Knead well on a floured board then return the dough to the bowl and prove until doubled in size. 3. Roll out the dough to form a round shape and place on the pie dish. 4. Place the chopped tomato, onion, cheese on the pizza dough. 5. Cook on &quot;PIE&quot;.</td>
<td>21cm(8&quot;) pie dish</td>
</tr>
</tbody>
</table>
CHILD LOCK AND POWER SAVE MODE

Child lock: The child lock prevents the oven from being used. For example because children could hurt themselves on hot liquids etc.
Power save mode: This function is used for saving energy.

To set child lock

1. Press STOP/CLEAR button.
   " : 0" or clock appears in the display.
2. Press and then hold STOP/CLEAR button for 3 seconds.
   The oven will lock indicator lights. Now the oven cannot be operated.
3. To cancel child lock simply repeat procedure 2.
   The oven will beep and lock indicator disappears.
   The oven is again available for normal use.

To set power save mode

1. Press STOP/CLEAR button.
   " : 0" or clock appears in the display.
2. Press and then hold Clock button for 3 seconds.
   The display will turn off and a beep sounds.
   To operate the oven in power save mode, press any key or turn the knob.
   Then " : 0" or clock will be shown and the operation of all function key will be same as in the normal mode. But if there is no operation within 10 seconds in clear mode or while manipulating the key, all the contents of display will disappear.
3. To cancel power save simply repeat setting procedure. When the display is on.
   The power save mode will be canceled and a beep sounds.
   The oven is again available for normal use.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Open the door.
   • Oven stops operating.
   • You can restart the oven by closing the door and touching START button.
2. Press the STOP/CLEAR button.
   • Oven stops operating.
   • If you wish to cancel the cooking settings, press the STOP/CLEAR button again.

ABNORMAL MESSAGE

If the inside temperature of the oven is higher than expected or the temperature sensor doesn't work properly, "Err 2" message will be shown in the display.
Unplug the power and call our technical service.

When the temperature sensor is disconnected, "Err 3" message will be shown in the display.
Unplug the power and call our technical service.

ARINC

If you see arcing, press STOP/CLEAR button and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:
• Metal or foil touching the side of the oven.
• Foil not molded to food (upturned edges act like antennas).
• Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
• Recycled paper towels containing small metal pieces being used in the microwave.
GENERAL GUIDE LINES

Since microwave cooking is to some extent different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven.

If the food is undercooked
Check if:
• You have selected the correct power level.
• The selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.
• The container is appropriate.

If the food is overcooked,i.e. dried out or burnt
Before you cook again, consider whether:
• The power level was too high.
• The set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.

Points to remember when defrosting:
• The shape of the package alters the defrosting time. Shallow rectangular pockets defrost more quickly than a deep block. Separate pieces as they begin to defrost; freeze low slices defrost more easily.
• Shield areas of food with small pieces of foil if they start to become warm.
• When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time.

The amount of food
The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food
The lower the temperature of the food which is being put into the microwave oven, the longer it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of the food
Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.

The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes.

Size and shape
Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish.

Stirring, turning of foods
Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoid overheating at the outer edges of the food.

Covering food helps:
• To reduce spattering
• To shorten cooking times
• To retain food moisture

All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the oven?"

Releasing pressure in foods
Several foods are lightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to release the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to potatoes, chicken livers, sausages, egg yolks and some fruits.

Standing time
Always allow the food to stand for some time after using the oven. Standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed throughout the food.

In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food. The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. During standing, the internal temperature of the food will rise by as much as 5°C and the food finish cooking in this time.

Arranging food
This is done in several ways in microwave cooking to give more even cooking results.

If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last.

Uneven foods such as fish should be arranged in the oven with the tails to the centre. If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle. Place thick 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. Gravy or sauce should be reheated in a separate container.

Choose a tall, narrow container rather than a low and wide container. When reheating gravy, sauce or soup, do not fill the container more than 2/3.

When you cook or reheat whole fish, score the skin this prevents cracking. Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven.
KEEP THE OVEN CLEAN

INSIDE THE OVEN
The interior three side walls and floor are stainless steel. For easy cleaning, wipe spills and splatters as they occur with a damp cloth or sponge with water and a mild detergent. Rinse the cavity of any cleaning residue with a clean damp or sponge after cleaning. Dry with a soft cloth.

These areas can also be cleaned by using plastic or nylon scouring pads recommended for use of Teflon and Silverstone®.

For hard to remove soil, use a mild non-abrasive cleaner. Use on the stainless steel areas, turntable and rotating base only.

Warning
Just as your traditional oven becomes hot also this oven will become hot during use of the grill functions or in combination with microwaves. Children should be supervised at all times when using the oven.

TURNTABLE AND ROTATING BASE
These two parts are easily removable for cleaning. The turntable should be cleaned frequently and is dishwasher proof. If food spills are accumulated under the rotating base, the oven will not operate efficiently. Be sure to wipe up any spills as they occur in this area.

Clean these parts as described in the same method of cleaning inside the oven. Be sure to properly reinstall these parts into the cavity after cleaning.

Note:
Do not use any other Turntable in the oven. Do not operate the oven without the Turntable and Rotating Base properly in place.

DOOR
While the oven door is still warm, any spatters or food soils should be wiped off with a damp sudsy cloth or sponge. Rinse with water and wipe dry with a cloth.

If steam or condensation appears around this area, wipe with a cloth. This may occur when the oven is operating under high humidity and with foods containing lots of moisture. This is a normal part of microwave cooking.

Note:
• Although your oven is provided with safety features, it is important to observe the following:
  1. It is important not to defeat or tamper with safety interlocks.
  2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads.
  3. When opened, the door must not be subjected to strain, for example, a child hanging on an open door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a service technician. It is particularly important that the oven closes properly and that there is no damage to the:
     1) Door(bent)
     2) Hinge and Hook(s(broken or loosened)
     3) Door seals and sealing surface
  4. The oven should not be adjusted or repaired by anyone except a properly competent service technician.
  5. The oven should be cleaned regularly and any food deposits removed;
  6. 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.

EXTERIOR
CONTROL PANEL
Exercise care when cleaning this area. To clean, wipe the panel with a slightly dampened cloth, using only water. Wipe dry. Do not scrub this area or use any sort of chemical cleaner. Avoid use of excess water.

OUTSIDE SURFACE
The outside surfaces should be cleaned with soap and water, rinsed and dried with a soft cloth. Do not use any type of household or abrasive cleanser.

Note:
• DO NOT USE ANY TYPE OF OVEN CLEANER, SUCH AS STEAM CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.
• The oven should be cleaned regularly and any food deposits removed.
• 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.
BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave/grill oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem.

If the microwave/grill oven still does not work properly, contact the nearest Service Center.

Note:
It is quite normal for steam to be emitted around the door during the cooking cycle. The door is not intended to seal the oven cavity completely but its special design contributes to the complete safety of the appliance.

Caution:
1. Do not attempt to operate the oven while empty as this will cause damage.
2. As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet.

If the microwave/grill oven still does not work properly, contact the nearest Service Center.

PROBLEM

| Oven will not start | X | X | X | X |
| Arcing or sparking  |   | X |   |   |
| Unevenly cooked foods |   | X | X | X | X |
| Overcooked foods    |   |   | X |   |
| Undercooked foods   |   | X | X | X | X |
| Improper defrosting |   | X | X | X | X | X |

SOLUTION

Is start button pressed?
Is power cord plugged in?
Is door closed?
Set the cooking time.
Use approved cookware only.
Do not operate with oven empty.
Supplied tray must be used.
Turn of stir food.
Completely defrost food.
Turn correct dial knob / Press correct Function buttons
Check to see that oven ventilation parts are not blocked.
Do "manual cooling" over 10 minutes.
**QUESTIONS AND ANSWERS**

* Q: I accidentally ran my microwave oven without any food in it. Is it damaged?
  A: Running the oven empty for a short time will not damage the oven. However, it is not recommended.

* Q: Can the oven be used with the tray or tray rack removed?
  A: No. Both the glass tray and roller guide must always be used in the oven before cooking.

* Q: Can I open the door when the oven is operating?
  A: The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

* Q: Why do I have moisture in my microwave oven after cooking?
  A: The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.

* Q: Does microwave energy pass through the viewing screen in the door?
  A: No. The metal screen bounces the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

* Q: Why do eggs sometimes pop?
  A: When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

* Q: Why this standing time recommended after the cooking operation has been completed?
  A: Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables, and cakes is to allow the inside to cook completely, without overcooking the outside.

* Q: What does "standing time" mean?
  A: "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

* Q: Why does my oven not always cook as fast as the microwave cooking guide says?
  A: Check your cooking guide again, to make sure you’ve followed directions exactly; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent overcooking ... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

* Q: Will the microwave oven be damaged if it operates while empty?
  A: Yes. Never run it empty.

* Q: Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?
  A: No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

* Q: Is it normal for the turntable to turn in either direction?
  A: Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.

* Q: Can I pop popcorn in my microwave oven? How do I get the best results?
  A: Yes. Pop packaged microwave popcorn following manufacturer’s guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.