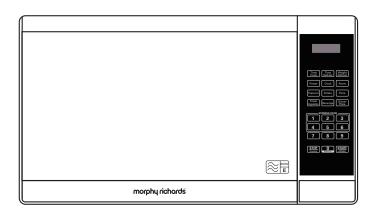
#### Installation & User Instructions – Please keep for future reference

400/7638

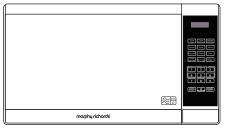


#### **IMPORTANT**

- WARNING: if the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person;
- WARNING: it is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy;
- WARNING: liquids and other food must not be heated in a sealed container since they are liable to explode;
- WARNING: only allow children to use the oven without supervision when adequate instruction have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- WARNING: accessible parts may become hot during use. Young children should be kept away.

## Contents

Safety Information	2-6
Materials you can use in microwave oven	7
Materials to avoid using in the microwave oven	7
Utensils	7
Setting Up your Oven	8-9
Oven components and accessories	8
Turntable installation	8
Microwave cooking principle	
Microwave Food Packaging Symbols Accessories included	9
Installation	10-1
Please Note Electrical connection	10-1
Earthing installation	11
Operating your microwave oven	12-1
	12-1
Clock Setting Microwave Cooking	12
Speed Microwave Cooking	13
Alarm	14
Defrost	14
Microwave Auto Function	15
MICIOWAVE AUTO I UTICLIOTI	
Multi-stage Cooking	18
Memory cooking	18
Checking Stage of Cooking	19
Child Safety Lock Function	19
Warming up, heating	20
Cleaning your microwave oven	21
Troubleshooting and maintenance	22
Questions and Answers	23
Technical Specifications	24
Guarantee	25





# IMPORTANT SAFETY INSTRUTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- 1. The temperature of accessible surfaces may get hot when the appliance is operating especially the metal top area and the warming rack if any.
- 2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 4. Keep the appliance and its cord out of reach of children less than 8 years.
- 5. Children should be supervised to ensure that they do not play with the appliance.



- 6. The appliance is not intended to be operated by means of an external timer or separate remotecontrol system.
- 7. The appliance is intended to be used in household and similar applications such as :
- staff kitchen areas in shops, offices and other working environment;
- by clients in hotels, motels and other residential type environments;
- farm houses;
- bed and breakfast type environments.
- 8. WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- 9. WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- 10. WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- 11. A minimum clearance of 12inches (30cm) must be left above the top of the oven.



- 12. Only use utensils that are suitable for use in microwave ovens.
- 13. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 14. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle and flames.
- 15. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 16. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- 17. 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.
- 18. The oven should be cleaned regularly and any food deposits removed.
- 19. When cleaning door and oven surfaces use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.

# 

- 20. Failure to maintain the oven in a clean condition could lead to deterioration of the surface which could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 21. The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.
- 22. The rear surface of appliances shall be placed against a wall.
- 23. WARNING: The appliance and its accessible parts become hot during use. Care must be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 24. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 25. Do not use steam cleaners inside the cavity.



- The oven must be placed on a level surface.
- The turntable and turntable ring assembly must always be used in the oven during cooking. Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.
- Incorrect use of dish for browning food may cause turntable to break.
- Use only the specified bag size when using pre-prepared 4 popcorn.
- 5 The oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.
- Do not operate the microwave oven when empty. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.
- Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause the turntable to
- 8. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature should be carefully checked before consumption, in order to avoid
- Do not heat narrow-necked containers, such as syrup or sauce bottles.
- Do not attempt to deep-fry in your microwave oven.
- Do not attempt home canning in this microwave oven as it is impossible to be sure all contents of the jar have reached boiling temperature.
- Do not use this microwave oven for commercial purpose. This microwave oven is made for household use only.
- 13. Caution: Stir the liquid prior to and during heating / reheating, let liquid stand for at least 10 seconds after cooking and always take care when adding ingredients to hot liquids. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 14. Check the food in the microwave oven frequently to avoid burning due to overheating
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface which could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Stand at arm's length when opening the door to avoid scalding when steam or hot air is released.
- ALWAYS allow an appropriate standing time after the oven has switched off according to the food being cooked to allow heat to distribute evenly throughout the food.
- Use oven gloves when removing any cookware from 18. oven to reduce chance of being burned or scalded. Read and follow the specific: "precautions for avoiding
- possible exposure to excessive microwave energy".
- As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.

  If a fire should start or smoke is observed:
- Keep the oven door closed.
- Turn the oven off and unplug the appliance. 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. Do not overcook food. Regularly observe the oven if paper, plastic, or other combustible materials are used in the oven
- 23. Do not use the oven cavity for storage purposes. Do not store items such as bread, cookies, paper products, etc. inside the oven
- 24. Remove wire twist-ties and metal handles from paper or
- plastic containers/bags before placing them in the oven. This oven must be earthed. Connect only to properly earthed outlet. See "earthing installation
- Install or locate this oven in accordance with the installation instructions provided.
- Use this appliance only for its intended uses as described in the manual. Do not use corrosive chemicals or vapours in this appliance. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Never allow children to use the oven without supervision unless adequate instructions have been given so that the children are able to use the oven in a safe way and understand the hazards of improper use.

- 29. If the supply cord or plug is damaged, or if the oven is not working properly or has been dropped it must be replaced or repaired by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard
- This appliance should be serviced only by qualified service technicians. Contact the nearest authorised service facility for examination, repair or adjustment.
- Do not cover or block any vents on the oven. 31.
- Do not store or use this appliance outdoors.
- 33. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool.
- Do not immerse cord or plug in water. Keep cord away from heated surfaces. 35.
- 36 Do not let cord hang over edge of table or counter.
- When cleaning door and oven surfaces use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature should be carefully checked before consumption,in order to avoid burns
- Do not attempt to repair the oven yourself, please consult an authorised service agent.
- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to try an override or tamper with the safety interlocks.
- 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 (i.e. door is not bent or dented), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- The symbol The symbol on the product or on its packaging indicates that this product 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. 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. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
- The lamp holder must be serviced by an authorised service agent.
- The oven should be cleaned regularly and any food deposits removed.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners inside the cavity.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or metal capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- The product is classified as a Group 2, Class B, ISM appliance. Group 2 includes all ISM (Industrial, Scientific or Medical) appliances in which radio frequencies are generated intentionally and/or used in the form of electromagnetic radiation to treat materials, together with electroerosion equipment. Class B includes equipment for domestic use or on premises directly connected to low voltage electricity supply for supplying buildings for residential use.
- This appliance complies with EC directive 2004/108/EC on electromagnetic compatibility and European regulation no.1935/2004 of 27/10/2004 on food contact materials.
- Children should be supervised to ensure that they do not play with the appliance.
- Material and accessories coming into contact with food conform to EC regulation 1935/2004.

#### MATERIALS YOU CAN USE IN MICROWAVE OVEN

Utensils	Remarks
Aluminium foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking.
Arcing can occur if foil is too close to oven walls.	The foil should be a least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or as a wrap during steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labelled "Microwave Safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and sugar thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

#### MATERIALS TO AVOID USING IN THE MICROWAVE OVEN

May cause arcing. Transfer food into microwave-safe dish.	
May cause arcing. Transfer food into microwave-safe dish.	
Metal shields the food from microwave energy. Metal trim may cause arcing.	
May cause arcing and could cause a fire in the oven.	
May cause a fire in the oven.	
Expanded polystyrene may melt or contaminate the liquid inside when exposed to high temperature.	
Wood will dry out when used in the microwave oven and may split or crack.	

#### **UTENSILS**

#### CAUTION

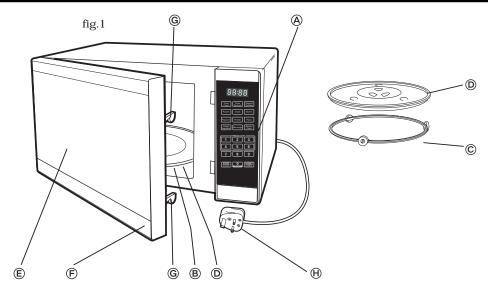
Personal Injury Hazard

Tightly-closed containers could explode. Closed containers should be opened and plastic pouches pierced before cooking. See above for further instructions "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question by following the procedure below.

Utensil test:

- 1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- 2. Cook on maximum power for 1 minute.
- 3. Carefully feel the utensil. If the utensil is warm, do not use if for microwave cooking.
- 4. Do not exceed 1 minute cooking time.

#### **OVEN COMPONENTS AND ACCESSORIES**



Remove the oven and all materials from the carton.

- Control Panel
- B Turntable Shaft
- C Turntable Ring Assembly
- Glass Turntable
- C Observation Window
- F Door Assembly
- G Safety Interlock System
- (H) Plug and Power Cord

NOTE: Oven power turns off automatically if door is opened during operation.

#### **TURNTABLE INSTALLATION**

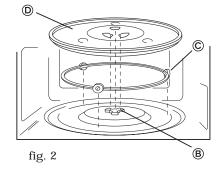
- Turntable Ring Assembly © . To be placed in the centre of the oven to support the glass plate, (see Fig. 2)
- B Hub. Rotates the glass plate D, (see Fig. 2)
- © Glass Plate 

  .To be placed on the turntable ring with the centre fitting located on the hub. (see Fig. 2)
- Both glass turntable 

   and turntable ring assembly 

   must always be used during cooking.
- All food and containers of food should always be placed on the glass tray for cooking.
- d. The glass turntable rotates clockwise or anti-clockwise randomly, this is normal.
- If glass turntable or turntable ring assembly cracks or breaks, contact your nearest authorised service centre.

Warning: Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.



### Setting Up Your Oven

#### Microwave cooking principles

- The microwaves generated by the magnetron are evenly distributed through the food as the glass turntable revolves.
   This ensures that the food is cooked uniformly.
- The microwaves are absorbed by the food up to a depth of approximately 1 inch (2.5cm). Cooking continues as the heat is dissipated through the food.
- Cooking times will vary according to the recipe and the density, weight and water content of the food. The cooking time will also vary according to the temperature at the start of cooking, i.e. depending on whether the food is frozen or not.

#### Microwave Food packaging Symbols

Microwave Symbols:

On the front of your oven there is a microwave symbol, as shown below. This symbol has been introduced for your benefit when cooking or reheating packaged food.

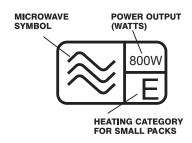
Packaged food is also increasingly using a microwave symbol similar to the one below.

When you see this symbol on food packaging the cooking instructions are based on either IEC Power Output Rating, on the Reheating Categories A,B,C,D or E.

A, B, C, D or E

MORE HEATING TIME

LESS HEATING TIME



#### Accessories included



Turntable Ring Assembly



Glass Tray







Recipe

#### Installation

#### Please Note Electrical connection

The oven is fitted with a plug and must be only connected to a properly installed earthed socket. In accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation and all-pole isolating switch must be present on the installation side with a contact gap of at least 3mm.

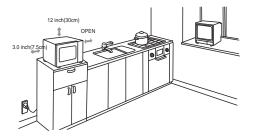
 Select a level surface that provide enough open space for the intake and/or outlet vents.

The rear surface of appliance shall be placed against a wall.

One side must be open.

- (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
- (2) Do not remove the legs from the bottom of the oven.
- (3) Blocking the intake and/or outlet openings can damage the oven.
- (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.



#### Installation

#### **EARTHING INSTALLATION**

#### DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

#### WARNING

Electric Shock Hazard

Improper earthing can result in electric shock.

Do not plug into an outlet until appliance is properly installed and earthed.

Three pin earthed plug Properly polarised and earthed outlet.

This appliance must be earthed. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.

Consult a qualified electrician or serviceman if the earthing instructions are not completely understood or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3 pin earthing plug, and a 3-slot socket which will accept the plug.

- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 2. If an extension cord is used:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b. The extension cord must be earthed, a 3-wire cord.
  - The extension cord should be arranged so that it will not drape over the worktop or tabletop where it can be pulled on by children or tripped over accidentally.

Check that the voltage marked on the product corresponds with your supply voltage.

This product is fitted with a 13 A plug complying with BS1363. If this plug is unsuitable or needs to be replaced, please note the following:

Important: The wires in the mains lead are coloured in accordance with the following code:

GREEN / YELLOW – EARTH.

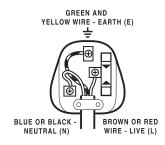
BLUE - NEUTRAL, BROWN - LIVE

For UK use only

Plug fitting details (where applicable):

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows: The GREEN/YELLOW wire is the EARTH and must be connected to the terminal which is marked with the letter (E) or by the earth symbol or coloured GREEN or GREEN/YELLOW.

The BLUE wire is the NEUTRAL and must be connected to the terminal marked with the letter (N) or coloured BLACK. The BROWN wire is the LIVE and must be connected to the terminal marked with the letter(L) or coloured RED. Always ensure that the plug cord grip is fastened correctly. If a 13A (BS 1363) fused plug is used it must be fitted with a 13A fuse conforming to BS1362 and be ASTA approved. If in doubt contact a qualified electrician.





#### 1. CLOCK SETTING

Your microwave oven is equipped with a clock. You must set the clock when you first install your oven or after a power failure.

- 1) Press " Clock ", "00:00" will be displayed and it is a 12 hours clock.
- 2) Press number buttons to set the hour and minute.
- 3) Finally, press " Clock " and the time will be set.

For example: Set the time to 12:12pm.

- 1) Press " Clock ] ";
- 2) Press "1", "2", "1", "2" to input the hour and minute and it displays "12:12";
- 3) Press " Clock " and the time will be set.

Note: 1) ":" will flash when time has been set.

2) During the process of clock setting, if you press " STOP Cancel ", the oven will go back to the previous status automatically.

#### 2. MICROWAVE COOKING

- 1) Press " Time Cook "once, "00:00" displays.
- 2) Input the cooking time by pressing on the number buttons.
- 3) Press " Power " once to select the microwave cooking, then press on number buttons to select the required microwave power.
- 4) Press " START | " to start cooking.

Example: Setting cooking time of 20 minutes on power 80%.

- 1) Press " Time Cook Tonce, "00:00" displays.
- 2) Press "2", "0", "0", "0" to set the cooking time to 20 minutes.
- 3) Press " Power once to microwave power 100%. Then press on "8" to select 80% microwave power.
- 3) Press " START | " to start cooking.
- 4) When the cooking is finished, the oven will beep 5 times.

Microwave power chart

more than a perior chair			
Power on number button	Microwave power level	Display	
9	90%	PL9	
8	80%	PL8	
7	70%	PL7	

6	60%	PL6	
5	50%	PL5	
4	40%	PL4	
3	30%	PL3	
2	20%	PL2	
1	10%	PL1	

Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.

#### 3 . SPEEDY MICROWAVE COOKING

1) In standby state, instant cooking at 100% power level can be started by select a cooking time from 1 to 6 minutes by pressing 1 to 6.

number button	cooking time
1	1 minute
2	2 minutes
3	3 minutes
4	4 minutes
5	5 minutes
6	6 minutes

2) In standby state, press " START | button to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 99 minutes and 99 seconds.

#### 4. ALARM

- 1) Press " Alarm ", "00:00" will be displayed.
- 2) Press number buttons to set the minutes and seconds.
- 3) Finally, press "  $\left[\frac{\text{START}}{+30\text{SEC}}\right]$  " and the time will be set.

For example: Set the timer to 12 minutes.

- 1) Press " | Alarm | ";
- 2) Press "1", "2", "0", "0" to input the minute second and second and it displays "12:00";
- 3) Press "  $\left[\frac{\text{START}}{\text{+30SEC}}\right]$  " and the timer will start to count down.
- 4) When the timer count down to zero, it will beep five times.

Note: During alarm, anny program cannot be set.

#### 5. DEFROST

The defrosting function is the gentle thawing of uncooked food. Flat foodstuff thaws better than bulky food. Distribute the food as evenly as possible on the turnable.

#### A. Defrost by weight

- 1) Press " Weight Defrost ", LED will display "dEF1".
- 2) Press number buttons until the desire the weight setting for defrosting is reached. You can set the weight between 100 to 2000 g.
- 3) Press "START | key to start defrosting.
- 4) When the cooking is finished, the oven will beep five times.

#### B. Defrost by time

- 1) Press " Time Defrost | ", the LED will display "dEF2".
- 2) Press number buttons until the desire time setting for defrosting is reached. The maximum setting time is 99 minutes 99 seconds.
- 3) Press " START | key to start defrosting.
- 4) When the cooking is finished, the oven will beeps five times.

#### 6. MICROWAVE AUTO FUCNTION

This auto function has six pre-set cooking. You do not need to set either cooking times or power level. The table below shows the time taken to cook weight of food.

#### A. POPCORN

This function help you to heat up the popcorn under the microwave cooking. The time and power level are pre-set into the programs for your easy control.

- 1) Press " Popcorn " button once, the oven display "50".
- 2) Continue to press " Popcorn " repeatly to select "50" or "100" . (50 or 100 is the weight of food in grams.)
- 3) Press " START | button to start the cooking.

Important Information for popcorn cooking:

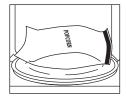
1. When selecting 100 grams of popcorn, it is suggested that you fold down a triangle on each corner of the bag before cooking. Refer to the picture at right.



When the popcorn bag expands and no longer rotates properly, please press
 STOP
 Cancel

button once and open the oven door and adjust the bag position to ensure even cooking.

Press " START | to restart the cooking.



#### **B. POTATO**

- 1) Press " Potato " button once, the oven display "1".
- 2) Continue to press " Potato " repeatly to select "1", "2" or "3" . (1,2 or 3 is the portion of food.)
- 3) Press " $\frac{\text{START}}{+30\text{SEC}}$ " button to start the cooking.

#### C. FROZEN VEGETABLE

- 1) Press " Frozen Vegetable | " button once, the oven display "150".
- 2) Continue to press " Vegetable | " repeatly to select "150", "350" or "500" . (150,350 or 500 is the weight of food in grams.)
- 3) Press " START | button to start the cooking.

#### D. BEVERAGE

- 1) Press " Beverage | " button once, the oven display "1".
  2) Continue to press " Beverage | " repeatly to select "1", "2" or "3".
  - (1,2 or 3 is the cup of the beverage.)
- 3) Press " START | button to start the cooking.

#### E. DINNER PLATE

- 1) Press " Dinner Blate "button once, the oven display "250".
- 2) Continue to press " Plate | " repeatly to select "250", "350" or "500" . (250,350 or 500 is the weight of food in grams.)
- 3) Press " $\left[\frac{\text{START}}{+30\text{SEC}}\right]$ " button to start the cooking.

#### F. PIZZA

- 1) Press " Pizza " button once, the oven display "100".
- 2) Continue to press " Pizza " repeatly to select "100", "200" or "400". (100,200 or 400 is the weight of food in grams.)
- 3) Press "  $\left[\frac{\text{START}}{+30\text{SEC}}\right]$ " button to start the cooking.

#### Auto menu Chart

Menu/Button	Weight(g)	Press Times	Display
Popcorn	50	Once	50
	100	Twice	100
	1(approximately 230g)	Once	1
Potato	2(approximately 460g)	Twice	2
	3(approximately 690g)	Thrice	3
	100	Once	100
Pizza	200	Twice	200
	400	Thrice	400
Frozen Vegetable	150	Once	150
	350	Twice	350
	500	Thrice	500
	1 cup	Once	1
Beverage	2 cups	Twice	2
	3 cups	Thrice	3
	250	Once	250
Dinner Plate	350	Twice	350
	500	Thrice	500

#### 12 . MULTI-STAGE COOKING

This microwave can be set up to 2 stages cooking.

Example: cook with 100% microwave power for 10 minutes + 80% microwave power for 5 minutes. The steps are as following:

- 1) Press " Time Cook "once;
- 2) Press "1","0","0","0" to adjust the cooking time of 10 minutes;
- 3) Press " Power " once, "PL10" will flash;
- 4) Press " Time Cook " once;
- 5) Press "5","0","0" to adjust the cooking time of 5 minutes;
- 6) Press " Power once, then press "8" to adjust the 80% microwave power.
- 7) Press " $\left[\frac{\text{START}}{+30\text{SEC}}\right]$ " to start cooking.

Note: (1) If one of the stages is defrosting, the defrost cooking will be started at the 1st stage automatically.

- (2) The buzzer will ring once after each stage and the next stage will begin.
- (3) Auto menu cannot apply to one of the stages of multi-stage cooking

#### 13 . MEMORY COOKING

2) Set one or two stages program you want.

Example:a) Press " Time Cook " once;

- b) Press number keys "1","0","0" in order to adjust the cooking time;
- c) Press "  $\begin{picture}(60,0)\put(0,0){\line(1,0){100}}\put(0,0){\line(1,0){1$
- 3) Press " $\underbrace{\text{START}}_{+30\text{SEC}}$ " key once to save the memory program setted, or press
  - " START | " twice to start cooking and save the program automatically.
- - "  $\left[\frac{\text{START}}{+30\text{SEC}}\right]$  " to start cooking.

Note: The saved program will not be kept when there is power failure.

#### 14. CHECKING STAGE OF COOKING

- 1) While cooking, press " Power ", it will display the current power, i.e. P100, after three seconds, it will revert to the former time count down.
- 2) While cooking, press " Clock " it will display the current time, i.e. 15:12, after three seconds, it will revert to the former time count down.

#### 15. CHILD SAFETY LOCK FUNCTION

Unlock: In locked state, press " STOP | " for 3 seconds, a long "beep" will be heard denoting that the lock is released. The lock indicator E = 3 will go out and change back to clock display.

#### WARMING UP, HEATING

Times stated are approximate and can vary depending on the quality, size of the chopped pieces, storage temperature and moisture content of the foodstuff. It is advisable to set a shorter cooking time at first, and then if necessary continue the cooking process, until the food is cooked to your satisfaction.

Foodstuff   Liquids	the food is cooked to your	satisfaction.			
Liquids	Foodstuff	Quantity	Output Level	Time (Mins)	Remarks
Milk, 1 cup   150g	Liquids		•		
Water		150g	P100 (=100%)	0.5 - 1	reheating, let liquid stand for at least 10 seconds after cooking and always take care when adding
Concourse meals	Water/Coffee/Milk 1 cup	150g	P100 (= 100%)	2 1	reheating, let liquid stand for at least 10 seconds after cooking and always take care when adding
Ready-fo-serve meals   Soury   Soury   Soury   Soury   Stews   Soury   P100 (=100%)   3 - 5   Stir between times.   Stir between times.   Soury   P100 (=100%)   3 - 5   Stir between times.   Stir between times   Star between times   Star between times   Star between times   Star between t	Water	500g	P100 (= 100%)	3 - 5	reheating, let liquid stand for at least 10 seconds after cooking and always take care when adding
Solups   Solups   Solups   P100 (= 100%)   1 - 2   Stir between times		450g	P100 (= 100%)	4 - 6	Cover.
Seews   So0g   P100 (=100%)   3 - 5   Stir between times.		250g	P100 (= 100%)	1 - 2	Stir.
Meat   Poultry   Roast   Poultry   Roast   Sobg   P100 (= 100%)   3 - 4					
Rosale		8	()	0 0	
Rissoles/Meatballs		250g	P100 (= 100%)	2 - 3	
12 Chicken   450g   P100 (=100%)   3 - 4   Lightly brush with oil.					
Vegetables		0			Lightly brush with oil.
Portion x 1		1008	1100 ( 100/0)	0 1	aging brasil wai on
Portions x 2   Side Dishes		150g	P100 (= 100%)	1 - 2	Cover stir
Side Dishes   Noodles   150g					
Noodles		0008	1 100 (- 10070)	₩ 1	Cover, star.
Rice   150 g		150g	P100 (= 100%)	1 - 2	Dampen slightly beforehand, cover stir
Potatoes   SoUg					
Baby Food Meat    Meat					
Meat Beef, Pork in one piece         500g         P 80 (= 80%)         11 - 14         Cover, turn halfway through cooking, leave to stand. for 3-5 minutes.           Lightly smoked pork loin Meatloaf         500g         P 80 (= 80%)         12 - 15 P100 (=1100%)         20 - 25 P100 (=1100%)         Pierce skin with fork.           Poultry         Chicken         1000g         P 80 (= 80%)         4 - 5 P100 (=100%)         20 - 25 P100 (=100%)         Cover, turn once, leave to stand for 5 minutes.           Pieces of Chicken         250g         P 80 (= 80%)         5 - 7 P100 (=100%)         Cover, turn once, leave to stand for 3 minutes.           Pish         300g         P 80 (= 80%)         4 - 5 P100 (=100%)         Cover, turn once, leave to stand for 3 minutes.           Fish         300g         P 80 (= 80%)         4 - 5 P100 (=100%)         Cover, turn once, leave to stand for 3 minutes.           Fish sh         300g         P 80 (= 80%)         4 - 5 P100 (=100%)         Cover, turn once, leave to stand for 3 minutes.           Fresh fish         300g         P 80 (= 80%)         4 - 5 P100 (=100%)         Cover, turn once, leave to stand for 3 minutes.           Frozen fish         400g         P100 (=100%)         10 - 12 P100 (=100%)         P10 - 12 P100 (=100%)           French		0			
Beef, Pork in one piece   500g		арргом, 2008	1100 ( 100/0)	1 2	Sur wear, eneed the temperature.
Meatloaf   P100 (= 100%)   12 - 15		500g	P 80 (= 80%)	11 - 14	
Sausages   200g	Lightly smoked pork loin	500g	P 80 (= 80%)	12 - 15	
Poultry	Meatloaf		P100 (= 100%)	12 - 15	
Pieces of Chicken   250g		200g	P 80 (= 80%)	2 - 3	Pierce skin with fork.
Fish Fresh fish Fresh fish Frozen fish Frozen fish A00g P 80 (= 80%) Frozen fish Frozen fish Frozen fish Frozen fish Vegetables, fresh Cauliflower, broccoli, fennel Jacket potatoes Frozen Leaf spinach Pas Brussel sprouts Spinach Fresh Sugartian S		1000g	P100 (= 100%)		Cover, turn once, leave to stand for 5 minutes.
Fillet of fish 300g P 80 (= 80%) 4 - 5 Cover, turn once, leave to stand for 3 minutes.  Frozen fish 400g P100 (= 100%) 8 - 10 Cover, leave to stand for 3 minutes.  Vegetables, fresh Cauliflower, broccoli, fennel 150g P100 (= 100%) 8 - 10 Chop vegetables into small pieces, cook with liquid, (3-5 tablespoons), stir in between times leave to stand for 3-5 minutes, add spices, (salt before serving).  French beans 500g P100 (= 100%) 10 - 12 Potatoes, boiled potatoes 500g P100 (= 100%) 8 - 10  Jacket potatoes 500g P100 (= 100%) 10 - 12 Carrots 500g P100 (= 100%) 10 - 12 Leaf spinach 300g P100 (= 100%) 10 - 12 Carrots 200g P100 (= 100%) 7 - 9 Leeks 200g P100 (= 100%) 10 - 12 Carrots 200g P100 (= 100%) 6 - 8 Brussel sprouts 250g P100 (= 100%) 6 - 8 Spinach 150g P100 (= 100%) 20 - 22  Deserts		250g	P 80 (= 80%)	4 - 5	
Prozen fish	Fresh fish	300g	P 80 (= 80%)		Cover, turn once, leave to stand for 3 minutes.
Vegetables, fresh         Cauliflower, broccoli, fennel         150g         P100 (= 100%)         8 - 10         Chop vegetables into small pieces, cook with liquid, (3-5 tablespoons), stir in between times leave to stand for 3-5 minutes, add spices, (salt before serving).           French beans         500g         P100 (= 100%)         10 - 12         P100 (= 3-5 minutes, add spices, (salt before serving).           Potatoes, boiled potatoes         500g         P100 (= 100%)         8 - 10         P100 (= 100%)         10 - 12           Carrots         500g         P100 (= 100%)         8 - 10         P10k the jacket for boiling potatoes.           Carrots         500g         P100 (= 100%)         10 - 12         Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.           Peas         300g         P100 (= 100%)         7 - 9         Expressions         Expressions           Leeks         200g         P100 (= 100%)         10 - 12         Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.           Brussel sprouts         250g         P100 (= 100%)         6 - 8         8           Spinach         150g         P100 (= 100%)         3 - 4         4           Poserts         P30 (= 30 %)         20 - 22         P30 (= 20 %)         P30 (= 20 %)					
Cauliflower, broccoli, fennel   150g	Frozen fish	400g	P100 (= 100%)	8 - 10	Cover, leave to stand for 3 minutes.
French beans   500g   P100 (=100%)   10 - 12	Vegetables, fresh				
French beans 500g P100 (= 100%) 10 - 12 Potatoes, boiled potatoes 500g P100 (= 100%) 8 - 10 Jacket potatoes 500g P100 (= 100%) 10 - 12 Carrots 500g P100 (= 100%) 8 - 10 Vegetables, deep frozen Leaf spinach 300g P100 (= 100%) 10 - 12 Prick the jacket for boiling potatoes.  Take note of details on the packaging. Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.  Peas 300g P100 (= 100%) 7 - 9 Leeks 200g P100 (= 100%) 10 - 12 Carrots 200g P100 (= 100%) 6 - 8 Brussel sprouts 250g P100 (= 100%) 6 - 8 Spinach 150g P100 (= 100%) 20 - 22  Deserts	Cauliflower, broccoli, fennel	150g	P100 (= 100%)	8 - 10	(3-5 tablespoons), stir in between times leave to stand
Potatoes, boiled potatoes   500g   P100 (= 100%)   8 - 10   Jacket potatoes   500g   P100 (= 100%)   10 - 12   Prick the jacket for boiling potatoes.	French beans	500g	P100 (= 100%)	10 - 12	
Jacket potatoes         500g Carrots         P100 (=100%) solution (=100%)         10 - 12 solution (=100%)         Prick the jacket for boiling potatoes.           Vegetables, deep frozen         Vegetables, deep frozen         Take note of details on the packaging.           Leaf spinach         300g         P100 (=100%)         10 - 12         Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.           Peas         300g         P100 (=100%)         10 - 12         stand for 3 - 3 minutes.           Leeks         200g         P100 (=100%)         6 - 8         stand for 3 - 3 minutes.           Carrots         200g         P100 (=100%)         6 - 8         stand for 3 - 3 minutes.           Spinach         150g         P100 (=100%) + 3 - 4         6 - 8         stand for 3 - 3 minutes.					
Carrots 500g P100 (= 100%) 8 - 10 Vegetables, deep frozen Leaf spinach 300g P100 (= 100%) 10 - 12 Peas 300g P100 (= 100%) 7 - 9 Leeks 200g P100 (= 100%) 10 - 12 Carrots 200g P100 (= 100%) 6 - 8 Brussel sprouts 250g P100 (= 100%) 6 - 8 Spinach 150g P100 (= 100%) 20 - 20 Deserts  Take note of details on the packaging. Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.		500g	P100 (= 100%)	10 - 12	Prick the jacket for boiling potatoes.
Vegetables, deep frozen         Take note of details on the packaging.           Leaf spinach         300g         P100 (= 100%)         10 - 12         Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.           Peas         300g         P100 (= 100%)         7 - 9         stand for 3 - 3 minutes.           Leeks         200g         P100 (= 100%)         10 - 12         6 - 8           Carrots         200g         P100 (= 100%)         6 - 8         8           Brussel sprouts         250g         P100 (= 100%)         6 - 8         8           Spinach         150g         P100 (= 100%)         3 - 4         4           P 30 (= 30%)         20 - 22         20 - 22		0		8 - 10	3 01
Leaf spinach     300g     P100 (=100%)     10 - 12     Cover, add some liquid, stir in between times, leave to stand for 3 - 3 minutes.       Peas     300g     P100 (=100%)     7 - 9       Leeks     200g     P100 (=100%)     10 - 12       Carrots     200g     P100 (=100%)     6 - 8       Brussel sprouts     250g     P100 (=100%)     6 - 8       Spinach     150g     P100 (=100%)+     3 - 4       P 30 (= 30%)     20 - 22	Vegetables, deep frozen	Ü			Take note of details on the packaging.
Leeks     200g     P100 (=100%)     10 - 12       Carrots     200g     P100 (=100%)     6 - 8       Brussel sprouts     250g     P100 (=100%)     6 - 8       Spinach     150g     P100 (=100%)+     3 - 4       P 30 (= 30%)     20 - 22	Leaf spinach	_			Cover, add some liquid, stir in between times, leave to
Carrots 200g P100 (= 100%) 6 - 8 Brussel sprouts 250g P100 (= 100%) 6 - 8 Spinach 150g P100 (= 100%) + 3 - 4 P 30 (= 30%) 20 - 22  Deserts					
Brussel sprouts $250g$ $P100 (=100\%)$ $6 - 8$ Spinach $150g$ $P100 (=100\%) + 3 - 4$ P30 (=30%) $20 - 22Deserts$		0			
Spinach 150g P100 (=100%)+ 3 - 4 P 30 (= 30%) 20 - 22 Deserts					
P 30 (= 30%) 20 - 22 Deserts					
Deserts	Spinach	150g			
	<b>D</b> .		P 30 (= 30%)	20 - 22	
	Deserts Pudding/Flummery	500g	P100 (= 100%)	6 - 8	

#### **CLEANING YOUR MICROWAVE OVEN**

#### Attention

Your microwave oven should be cleaned regularly to prevent grease and food particles from building up on the inside surface. The accumulated grease / food particles may cause a fire hazard.

It is important to clean the interior of your microwave oven after each use.

To clean the oven interior, use a mild detergent solution, such as washing-up liquid, with warm water on a soft cloth. It is suggested to place half a lemon in a bowl and add 300ml water inside the oven. Then heat it on 100% microwave power setting for 10 minutes. Wipe the oven clean with a soft, dry cloth.

#### IMPORTANT:

ALWAYS switch off oven and unplug from power supply.

ALWAYS use a branded cleaning spray, and for stubborn spots inside the oven, spray a small amount of cleaner onto a damp cloth. DO NOT SPRAY DIRECTLY INSIDE THE OVEN.

#### Removable Parts

- The turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during
  use.
- 2. The turntable roller rest should be cleaned regularly.
- 3. Do not immerse the turntable glass in cold water.

#### Special Care

For best performance and safety, the inner door panel and the oven front frame should be free of food residue. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

### Troubleshooting and maintenance

#### NORMAL CONDITION

Microwave oven interfering with TV reception.

Radio and TV reception may be interfered with when microwave oven is in operation. It is similar to the interference of small electrical appliances such as food mixers, vacuum cleaners and electric fans. This is normal.

Oven light dim.

In low power microwave cooking, oven light may become dim. This is normal.

Steam accumulating on door, hot air out of vents.

In cooking, steam may come out of food. Most will come out from vents but some may condense on cool places such as the oven door. This is normal.

Oven started accidentally with no food in.

Although starting the oven with no food in it should be avoided, it does no damage to the oven provided it is only operated empty for a very short time. It is advised that a glass or microwave safe container of water is always left in the oven to absorb any heat should the oven be turned on accidentally.

#### **MAINTENANCE**

#### Troubleshooting

Check for problems by using the chart below. If the microwave oven still does not work properly, contact the nearest authorised service centre.

PROBLEM	POSSIBLE CAUSE
Oven will not start	a. Plug not secure in power socket, or not switched on.     b. Door is open.     Wrong operation is set.
Arcing or sparking	a. Materials which should be avoided in microwave oven are used.     b. The oven is operated when empty.     c. Spilled food remains in the cavity.
Unevenly cooked food	a. Materials which should be avoided in microwave oven are used.     b. Food is not defrosted completely.     c. Power setting for cooking time is incorrect.     d. Food is not turned or stirred.
Overcooked food	Power setting for cooking time is incorrect.
Undercooked food	a. Materials to be avoided in microwave oven are used.     b. Food is not defrosted completely.     c. Oven ventilation ports are restricted.     d. Power setting for cooking time is incorrect.
Incomplete defrosting	a. Materials to be avoided in microwave oven are used.     b. Power setting for cooking time is incorrect.     c. Food is not turned or stirred.
Noise comes from turntable when oven is turned on	Food residue exists between the turntable roller rest and cavity bottom.
Oven light does not glow	The light bulb has burned out, a new bulb must be fitted by a qualified service engineer.     START has not been pressed.

#### **Questions and Answers**

- Q: When the oven is plugged into a wall outlet for the first time, it does not work properly. What's wrong?
- A: The microcomputer used in the oven control may temporarily become scrambled and fail to function as programmed. Unplug the oven from the wall outlet and then plug it back in. The microcomputer will then reset for proper functioning.
- Q: Why is there noise coming from the oven when using a lower power level?
- A: When cooking with power other than 100%, the oven automatically switches on and off to obtain the correct power output. The clicking noise can be heard when the oven switches on and off . This is normal
- Q: Why is there steam coming out of the air exhaust vent?
- A: Steam is produced during cooking. The microwave oven has been made to vent this steam.
- Q: What is wrong when the oven light will not glow?
- A: There may be several reasons why the oven light will not glow. The light bulb has burned out or START has not been pressed.
- Q: Why do eggs sometimes burst?
- A: The egg yolk may burst because of steam build-up inside the membrane. Pierce the membrane with a toothpick before cooking it.

  Never microwave eggs in the the shell as they may explode.
- Q: How is boiling over avoided?
- A: Use a larger utensil than usual for cooking. If you open the oven door or touch STOP/CLEAR, the food will stop boiling.

#### IMPORTANT NOTES

- 1. Before first using this oven please read this instruction manual and keep it carefully.
- 2. Do not attempt to repair the oven yourself, please consult an authorised expert.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature should be carefully checked before consumption. in order to avoid burns.
- 4. Check the oven and the cable regularly for damage. If there is any kind of damage, the oven should not be used. Warning:
- a. 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.
- b. Never allow children to use the oven without supervision unless adequate instructions have been given so that the children are able to use the oven in a safe way and understand the hazards of improper use.
- c. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

#### NOTE

- Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to try and override or tamper with the safety interlocks.
- · Carefully clean door seals and 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 (i.e. door is not bent or dented), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- · Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- · When heating food in plastic or paper containers, check the oven frequently to avoid any possibility of ignition.
- · Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the contai ner.
- If smoke is observed, switch off or unplug the appliance immediately and keep the door closed in order to stifle any flames.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode.
- If the door or door seals are damaged the oven must not be operated until it has been repaired by a trained person.
- Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- · Warning: Children should only use this oven under adult supervision.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use.
   Keep cord away from heated surface, and do not cover any events on the oven.
- · Children should be supervised to ensure that they do not play with the appliance.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

#### **BULB REPLACEMENT**

If the interior light bulb fails, it can be easily replaced by a qualified service engineer. Do not attempt to remove the outercasing, as this will expose live components. Please consult a qualified service engineer.

## **Technical Specifications**

Model	EM820CPT(F)-PM
Power Source:	230-240V~50Hz
Microwave Power Consumption:	1200-1270 Watt
Maximum Output:	750-800 Watt
Oven Capacity:	20 litres
Turntable Diameter:	Ø 255 mm
External Dimensions (L x W x H):	440mm x 330mm x 258mm
Net Weight:	Approx. 10.0 Kg

We apologise for any inconvenience caused by any minor inconsistencies in these instructions, which may occur as a result of product improvements and development.

For future help please call the Customer Helpline: 0345 640 0800



#### PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalided if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- In the event of a problem with the product within the guarantee period call the Customer Helpline on 0345 640 0800.

Guarantor: Argos Ltd 489 - 499 Avebury Boulevard Central Milton Keynes MK9 2NW