# Important Safety Instructions

# **Precautions in the Use of Microwave Ovens for Heating Food**

#### **INSPECTION FOR DAMAGE:**

A microwave oven should only be used if an inspection confirms all the following items:

- 1. The grille is not damaged or broken.
- The door fits squarely and securely and opens and closes smoothly.
- 3. The door hinges are in good condition.
- The metal plates of a metal seal on the door are neither buckled nor deformed.
- 5. The door seals are neither covered with food nor have large burn marks.

#### PRECAUTIONS:

Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

- Never tamper with or deactivate the interlocking devices on the door.
- Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
- 3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
- Do not let other metallic articles, e.g. fast food foil containers, touch the side of the oven.
- Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals.
   Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
- Always use the oven with the trays or cookware recommended by the manufacturer.
- Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
- 8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
- Do not place sealed containers in the microwave ovens.
  - Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
- The appliance is not intended for use by young children or infirm persons without supervision.
- 11. Young children should be supervised to ensure that they do not play with the appliance.

#### PRACTICAL HINTS:

- Before using CONVECTION, COMBINATION or GRILL function for the first time, wipe excessive oil off in oven cavity and operate the oven without food and accessories on Grill 1 for 20 minutes. This will allow the oil that is used for rust protection to be burned off.
- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, COMBINATION and GRILL. Use care when opening or closing door and when inserting or removing food and accessories.

#### WARNING

- a) If the door or door seals are damaged, the appliance must not be opened until it has been repaired by a competent person.
- b) 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.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- d) Only allow children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, to use the oven without supervision when adequate instructions have been given so that the child and such person is able to use oven in a safe way and understands the hazards of improper use. And children should be supervised to ensure that they do not play with the appliance.
- e) Accessible parts may become hot during use. Young children should be kept away.
- f) If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacture.
- g) Only use utensils that are suitable for use in microwave ovens.
- h) When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- i) If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

(continued on the following page.)

# SAVE THESE INSTRUCTIONS

#### **WARNING** (continuance)

- j) Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- k) 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.
- Eggs in their shell and hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- m) The door seals and door seal areas should be cleaned with a damp cloth.
- n) 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.
- p) During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the appliance.
- q) A steam cleaner is not to be used.

# Installation and Earthing Instructions

#### **Important Instructions**

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

- Read all instructions before using microwave oven.
- Some products such as whole eggs and sealed containers - (for example, closed glass jars and sealed baby bottles with a teat) - may explode and should not be heated in microwave oven.
- Use this microwave oven only for its intended use as described in this manual.
- 4. As with any appliance, close supervision is necessary when used by children.
- Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.

- 6. Do not store or use this appliance outdoors.
- 7. Do not immerse cord or plug in water.
- 8. Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- 10. To reduce the risk of fire in the oven cavity:
  - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - (b) Remove wire twist-ties from bags before placing bag in oven.
  - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
- 11.Do not remove outer panel from oven.

### **Earthing Instructions**

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

WARNING—Improper use of the earthing plug can result in a risk of electric shock.

#### **Circuits**

Your microwave ovens should be operated on a separate circuits from other appliances. Failure to do this may cause the power board fuse to blow, and/or food to cook slower.

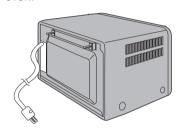
Do not insert higher value fuse in the power board.

## **Fan Motor Operation**

After using the oven, the fan rotates to cool the electric components. Do not switch the electric off for 5 minutes after using the oven. This is perfectly normal, and you can take out the food from the oven while the fan operates.

#### Placement of Oven

- The oven must be placed on a flat, stable surface, more than 85 cm above the floor.
   For correct operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at back and 5 cm on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.
  - (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable unit it has cooled.
  - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
  - (c) Do not operate oven when room humidity is too high.
- The surfaces of top, back and left side of the oven become hot during operation. Do not allow the main cable to come in contact with these surfaces of the oven.



- 3. This oven was manufactured for household use only.
- The microwave oven shall not be placed in a cabinet.

# General Instructions

### **General Use**

- In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
- 2. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
- Do not use recycled paper products unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
- Do not use newspapers or paper bags for cooking.

- 5. Do not hit or strike control panel. Damage to controls may occur.
- 6. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the Ceramic Tray. The Ceramic Tray can be very hot after removing the cooking container from the oven.
- 7. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
- 8. Do not cook food directly on Ceramic Tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
- DO NOT use this oven to heat chemicals or other non-food products. DO NOT clean this oven with any product that is labeled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
- 10. When using the COMBINATION mode, never place any aluminum or metal container directly on the Low Rack.
  - Always insert a heat-proof, glass plate or dish between the Low Rack and the aluminum container. This will prevent sparking that may damage the oven.
- 11.It is recommended not to use the Low/High Rack when cooking in the MICROWAVE mode only.
- 12.If Ceramic Tray is hot, allow to cool before cleaning or placing in water.

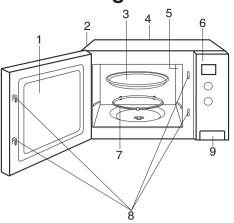
#### General Instructions

#### Food

- Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
- Do not attempt to deep fat fry in your microwave oven.
- Potatoes, apples, egg yolks, chicken wing, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
- 4. When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over the hot liquid. To prevent this possibility the following steps should be taken:
  - Avoid using straight-sided containers with narrow necks.
  - b) Do not overheat.
  - Stir the liquid before placing the container in the oven and again halfway through cooking time.
  - d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
- 5. DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER. Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
- 6. COOKING TIMES given in the cookbook are APPROXIMATE. Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
- It is better to UNDERCOOK RATHER THAN OVERCOOK foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.

- Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. NEVER leave oven unattended when popping popcorn.
- 9. When reheating babies bottles always remove top and teat. Liquid at the top of the bottle will be much hotter than at the bottom and must be shaken thoroughly before checking the temperature. The lid must also be removed from babies food jars, the contents must also be stirred or shaken before the temperature is checked.

# **Feature Diagram**



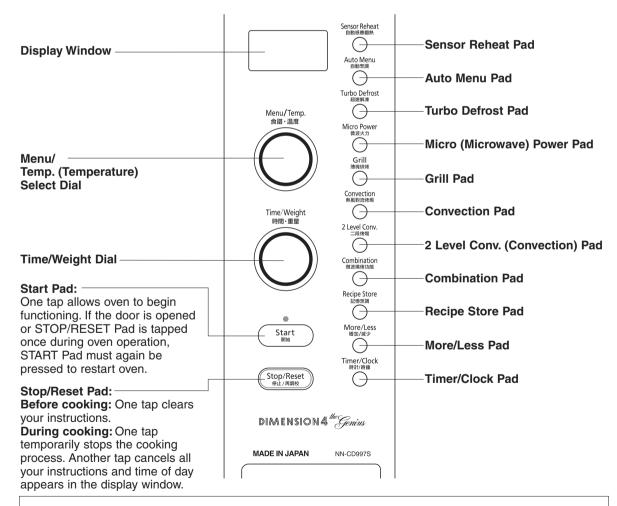
- 1 Door
- 2 External Oven Air Vents
- 3 Ceramic Tray
- 4 Identification Plate (model number)
- 5 Oven Air Vent
- **6 Control Panel**
- 7 Roller Ring

Place the roller ring correctly, then set the ceramic tray exactly

- 8 Door Safety Lock System
- 9 Door Release Button

Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and START Pad is pressed. The oven light will turn on and stay on whenever the door is opened. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

### **Control Panel**



#### **Beep Sound:**

When a pad is pressed correctly, a beep will be heard.

If a pad is pressed and no beep is heard, the unit has not or cannot accept the instruction.

The oven will beep twice between programmed stages.

At the end of preheating on Convection function, the oven will beep 3 times.

At the end of any complete program, the oven will beep 5 times.

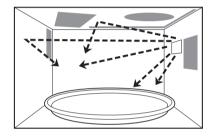
# **Oven Accessories**

The following chart shows you the correct use of the accessories in the oven, unless indicated in Cookbook.

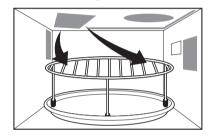
	Ceramic Tray	Low Rack	High Rack
Microwave	YES	NO	NO
Grill	YES	YES	YES
Convection	YES	YES	YES
2 Level Convection	YES	YES	YES
Combination	YES	YES	NO

# **Cooking Modes; Heating Source**

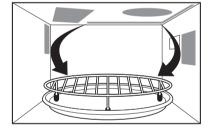
## **Microwave**



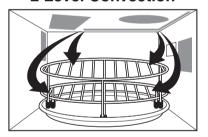
## Grill



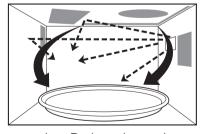
## Convection



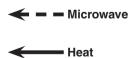
## **2 Level Convection**



# Combination



Low Rack can be used for combination cooking.



# **Word Prompting**

The oven has two different types of display: English and Malay.

You can select one of them just after plugging in.

Tap Start Pad to select type of display.

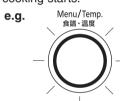


NOTE: Initial display type may differ by countries.

English or Malay display has a special rolling form to prompt the next step, for example, "SET TIME/SET MASA", "PRESS START/TEKAN MULA". When you become familiar with your oven, the word prompting can be turned off by pressing More/Less Pad 3 times. To reactivate, press More/Less Pad 3 times again.

# **Cook Navigator**

This feature allows you to guide you through the cooking process. Once a pad has been selected, the oven will prompt you the NEXT step until cooking starts.



# Set the cooking temperature.

e.g. After pressing the Convection Pad.

#### Select menu.

e.g. After pressing Auto Menu Pad.



# Set the cooking time.

e.g. After selecting the Micro Power level.

# Set the weight.

e.g. After pressing the Turbo Defrost Pad.



#### Press Start Pad.

e.g. After selecting the Micro Power level and time.

# **To Set Clock**

You can use the oven without setting the clock.

1	Timer/Clock 時計/時鐘	Press 2 times. Colon blinks.
2	Time/Weight 時間・重量	Enter time of day using the Time / Weight Dial.
3	Timer/Clock 時計/時鐘	Press. Colon stops blinking; time of day is entered and locked into display.

#### NOTES:

- 1. To reset time of day, repeat step 1 through step 3.
- The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
- 3. Max time available is 12:59. Clock is 12 hour only.

# To Use Child Safety Lock —

This feature allows you to prevent operation of the oven by a young child; however, the door will open. **Note:** Child Lock can be set when colon or time of day is displayed.

#### To Set:

Start mbb Press 3 times.
"LOCK" appears on the screen.

#### To Cancel:

Stop/Reset <sub>停止/再調校</sub> Press 3 times. "LOCK" disappears and colon or time of day appears.

# To Reheat/Defrost/Cook on Microwave ————

How do I program Power and Time?

1 Micro Power 微波火力	Press and select Micro Power Level. e.g. Press 4 times for MEDIUM.
2 Time/Weight 時間·重量	Set Cooking Time using the Time / Weight Dial.  (HIGH→ up to 30 minutes others→ up to 1 hour and 30 minutes)  Time can be entered  10 second intervals up to 5 mins then 1 min intervals.
3 Start 開始	Press. Cooking starts. Cooking time in the display begins to count down.

#### NOTES:

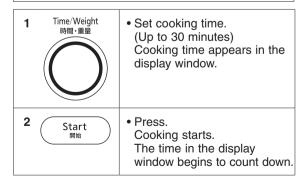
- 1. For 2 or 3 stage cooking, repeat steps 1 and 2 above before pressing Start Pad.
- 2. Micro Power Pad:

No. of taps	Power Level	Power
1	HIGH	1000 W
2	DEFROST	350 W
3	MED HIGH	700 W
4	MEDIUM	550 W
5	MED LOW	350 W
6	LOW	100 W

# To Cook using the Time/Weight Dial

This feature allows you to set cooking times at micro power "HIGH" easily.

Example: To cook at HIGH Power for 5 minutes.



#### NOTE:

This feature is not available for 2 or 3 stage cooking.

# To Defrost by Turbo Defrost Pad

This feature allows you to defrost meat, poultry and seafood by weight. Weight must be programmed in kilograms and tenths of a kilogram.

1	Turbo Defrost 超速解凍	Press.
2	Time/Weight 時間・重量	Set the weight using the Time / Weight Dial. (up to 3.0 Kg) Weight can be entered in 0.1 Kg intervals.
3	Start 開始	Press. Defrosting time appears in the display window and begins to count down.

#### NOTE:

Stand time or power level may be programmed after Turbo Defrost.

# To Change the Cooking Time

While operating, you can change the cooking time.

- 1. Press the Function Pad you set.
- Change the cooking time to desired amount by using the Time/Weight Dial.

While a light of Dial turns on, setting is possible. (Turn off the light in 1 minute)

When a light disappeared, press the Function Pad you set again.

You can change the oven temperature for Convection cooking.

#### NOTE:

This feature is **not** available for Sensor Reheat or Auto Menu or Turbo Defrost.

# To Cook on Grill by Time Setting ————

1	Grill 薄塊烘烤	Press and select Grill setting. 1 tap - Grill 1 (HIGH) 2 taps - Grill 2 (LOW)
2	Time/Weight 時間 - 重量	Set Cooking Time using the Time / Weight Dial. (up to 1 hour and 30 minutes) Time can be entered in 10 second intervals up to 5 mins then 1 min intervals.
3	Start MM	Press. Cooking starts. The time in the display counts down.

#### NOTE:

There are two Grill settings available.

Grill 1 (HIGH) is suitable for grilling most chic

Grill 1 (HIGH) is suitable for grilling meat, chicken and fish fillets.

Grill 2 (LOW) is ideal for grilling whole fish and oven bake chips and browning cheese and egg dishes.

# To Bake on Convection by Time Setting —

1	Convection 熱風對流拷焗 Or 2 Level Conv. 二段烤焗	Press.
2	Menu/Temp. 食罐·温度	Select the desired oven temperature using the Menu/Temp. Select Dial. (100 - 250°C. 40°C is temperature of fermentation.)
3	Start 開始	Press. The oven begins to preheat. Do not open the door during preheating. ("P" is indicated in the display window.) After preheating, 3 beeps will be heard and "P" will blink in the display window.
4		Place food in the oven.
5	Time/Weight 時間・重量	Set Cooking Time using the Time / Weight Dial. (up to 9 hours) Time can be entered in 1 min intervals.
6	Start 開始	Press. Cooking starts. The time in the display window counts down.

- 1. Place the Ceramic Tray correctly in the oven before preheating.
- If the oven door is not opened after the completion of preheating, the oven will maintain the selected temperature for 30 minutes.
   After 30 minutes, the oven will shut off automatically and revert to the time of day.
- 3. If preheat is not required, eliminate step 3.
- 4. When selected cooking time is less than one hour, the time counts down by seconds.
- When selected cooking time is more than one hour, the time counts down by minutes until only "1H 00(1 hour)" remains.
   The display then counts down by seconds.

# To Cook on Combination by Time Setting ———

There are 6 combination setting modes. There is no need to set the temperature or the Micro Power Level. Refer to your cookbook for further information.

1	Combination 微波燒烤功能	Press and select combination setting. There are 6 settings as below.
2	Time/Weight 時間・重量	Set Cooking Time using the Time / Weight Dial. (up to 9 hours) Time can be entered in 1 min intervals.
3	Start 開始	Press. Cooking starts. The time in the display counts down.

#### **Combination Setting:**

	Oven Temperature	Micro Power Level
COMB 1	150°C	LOW
COMB 2	160°C	LOW
COMB 3	170°C	LOW
COMB 4	180°C	LOW
COMB 5	200°C	MED LOW
COMB 6	230°C	LOW

#### **NOTES:**

- 1. When selected cooking time is less than one hour, the time counts down by seconds.
- When selected cooking time is more than one hour, the time counts down by minutes until only "1H 00 (1 hour)" remains.

The display then counts down by seconds.

# To Cook using the Recipe Store Pad ————

This feature allows you to conveniently program into memory.

#### To Set Recipe Program:

Example: To program — 1 minute and 30 seconds at MEDIUM power into the Recipe Store Pad

1 Recipe Store 記憶烹調	Press.
2 e.g. Micro Power 微波火力 4 times ↓ Time/Weight 時間・重量	Set the desired cooking program. (See Page 8-10 for directions.)
Recipe Store 記憶烹調  Or  Start  開始	Press Recipe Store Pad. If you press Start Pad, cooking starts and cooking program is set. Time of day or colon appears in the display window.

# To Start Recipe Store Program:

<b>1</b> Recipe Store 記憶烹調	Press. The program appears in the display window.
2 Start 開始	Press. Cooking time in the display begins to count down.

- Auto Control Functions cannot be programmed into Recipe Store.
- A new recipe program will cancel the recipe program previously stored.
- 3. The recipe program will be cancelled if the oven is unplugged.

# **Sensor Reheat**

#### **Sensor Reheat:**

This feature allows you to reheat precooked room temperature or refrigerator temperature food without selecting time and power.

The oven does it automatically.

1 Sensor Reheat 自動感應翻熱	Press.
2 Start 開始	Press. After the burst of steam is detected by SENSOR, the remaining reheating time appears in the display and begins to count down.

# For best results on Sensor Reheat, follow these recommendations:

- All food must be previously cooked and must be at room temperature or refrigerator temperature.
- Food should always be covered loosely but completely with plastic wrap or casserole lid which does not seal. (Do not use any snap closing lids.)
- 3. Food weighing less than 100 g or more than 1 kg should be reheated by power and time only.

#### DO NOT:

- Reheat bread and pastry products. Use manual power and time.
- 2. Reheat raw or uncooked food.
- 3. Use reheat if oven cavity is warm.
- 4. Use reheat for beverages.
- 5. Use reheat for frozen foods.

# More/Less Pad: (Sensor Reheat/Sensor Cook /Weight Cook/Auto Cook)



Preferences for food doneness vary with each individual. After having used Sensor Reheat/Cook, Auto Cook and Weight Cook a few times, you may decide you would prefer your food cooked to a different doneness. By using the More/Less Pad, the programs can be adjusted to cook food for a longer or shorter time. Press More/Less Pad before pressing Start Pad.

- 1 tap = More
- 2 taps = Less
- 3 taps = Original setting

If you are satisfied with the result of the Auto Sensor/ Cook program, you don't have to use this pad.

#### NOTES: (Sensor Reheat/Sensor Cook)

- Auto Sensor system works by detecting a build-up
  of steam on the sensor. All food cooked using the
  Auto Sensor should be covered with a securely
  fitted lid or plastic wrap. Do not pierce holes in
  plastic wrap. As food is cooked in a microwave
  oven, steam is produced. After the burst of steam
  escapes from under the food covering and is
  detected by SENSOR, a two-beep signal is
  heard and the oven automatically calculates the
  remaining cooking time, which counts down in the
  display window.
- When a Sensor Reheat/Cook Category is selected, the oven door should not be opened for longer than one minutes. Opening the door may cause inaccurate cooking results. The oven door may be opened to stir, turn or add food when the cooking time begins to count down in the display window.
- The room air temperature surrounding the oven should not be above 35°C when using the Sensor Reheat/Cook feature.
- Food less than 100 g should be cooked by micro power and time only, not by Sensor Reheat/Cook.
- When the remaining cooking time is over 60 minutes, the time will appear as hours and minutes.
- 6. All food for Sensor Reheat/Cook should be taken from their normal storage place.
- Before using the Sensor Reheat/Cook feature make sure Ceramic Tray in the oven is dry to assure the best results.
- 8. Stand time or a power level can be programmed after Sensor Reheat/Cook is set.
- 9. If the oven has previously been used on Grill Convection or Combination, and it is too hot to be used on an Auto Sensor Program, "HOT" will appear in the display window. After the "HOT" disappears, the Sensor Programs may be used. If in a hurry, cook food manually with selecting the correct Microwave power and cooking time yourself.

# Auto Menu (Sensor Cook, Weight Cook, Auto Cook) -

# Sensor Cook (Auto Menu 1 - 7):

This feature allows you to cook most of your favorite foods without selecting cooking time and power. The oven does it all automatically.

<b>1</b> Au	uto Menu 自動烹調	Press.
	enu/Temp. 良譜 · 温度	Select the desired food category using the Menu/Temp. Select Dial.  After setting, More/Less Pad is usable. (See page 11.)
3	Start 開始	Press.  After the burst of steam is detected by SENSOR, the remaining cooking time appears in the display and begins to count down except Steam Fish.

NC	<b>NOTE:</b> See page 11.		
Category			
1.	Vegetables		
2.	Casserole Rice		
3.	Congee/Porridge		
4.	Steam Fish		
5.	Steam Frozen Foods		
6.	Quick Soup		
7.	Double Boil		

# Weight Cook (Auto Menu 8 - 12, 19):

1	Auto Menu 自動烹調	Press.
2	Menu/Temp. 食罐·温度	Select the desired food category using the Menu/Temp. Select Dial.
3	Time/Weight 時間·重量	Set the weight using the Time / Weight Dial. Weight can be entered 0.1 Kg intervals.  After setting, More/Less Pad is usable. (See page 11.)
4	Start 開始	Press. Cooking time appears in the display and begins to count down.

- 1. When the weight has been entered, the cooking times will be determined.
- 2. The followings are the recommended weight.

Category	Minimum-Maximum Weight
8. Roast Beef	0.5 kg - 3.0 kg
9. Roast Lamb	0.5 kg - 3.0 kg
10. Whole Chicken	0.5 kg - 3.0 kg
11. Chicken Pieces	0.2 kg - 1.5 kg
12. Meat Skewers	0.1 kg - 1.0 kg
19. Reheat Fried Foods	0.1 kg - 0.5 kg

# Auto Cook (Auto Menu 13 - 17):

1	Auto Menu 自動烹調	Press.
2	Menu/Temp. 食譜·温度	Select the desired food category using the Menu/Temp. Select Dial. After setting, More/Less Pad is usable. (See page 11.)
3	Start 開始	Press. Programmed time appears and begins to count down into the display window.

Category
13. Cookie
14. Cake
15. Meat Stew
16. Vegetable Stew
17. Mix Stew

# Auto Cook (Auto Menu 18, 20):

This feature allows you to cook most of your favorite foods without selecting cooking time and power. The oven does it all automatically.

_	Auto Menu	Duran
1	auto Meriu el misia	Press.
2	Menu/Temp. 食譜·溫度	Select the desired food category using the Menu/Temp. Select Dial.  After setting, More/Less Pad is usable. (See page 11.)
3	Start 開始	Press. The oven begins to preheat. Do not open the door during preheating. ("P" is indicated in the display window.) After preheating, 3 beeps will be heard and "P" will be heard and "P" will be heard window.
4		Place food in the oven.
5	Start 開始	Press. Cooking starts. The time in the display window counts down.

- 1. Place the Ceramic Tray correctly in the oven
- before preheating.

  2. If the oven door is not opened after the completion of preheating, the oven will maintain the selected temperature for 30 minutes. After 30 minutes, the oven will shut off automatically and revert to the time of day.

Category	
18. Pizza	
20. Bread	

## To Set Timer -

This feature allows you to program Standing Time after cooking is completed and to program the oven as a minute timer and/or to program delay start.

#### To Use as a Kitchen Timer:

1	Timer/Clock 時計/時鐘	Press.
2	Time/Weight 時間·重量	Set desired amount of time using the Time / Weight Dial. (up to 1 hour and 30 minutes)
3	Start 開始	Press. Time counts down without operating oven.

# To Set Standing Time:

1	Micro Power 微波火力 4 times ↓ Time/Weight 時間・重量	Set the desired cooking program. (See page 8-14 for directions.)
2	Timer/Clock 時計/時鐘	Press.
3	Time/Weight 時間·重量	Set desired amount of Standing Time using the Time / Weight Dial. (up to 1 hour and 30 minutes)
4	Start 開始	Press. Cooking starts. After cooking, standing time will count down without operating oven.

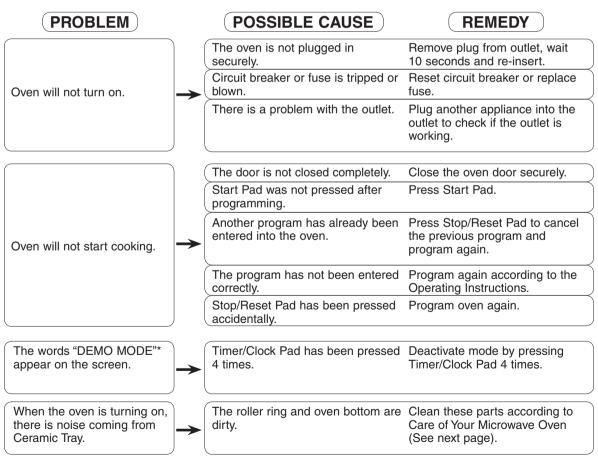
### To Set Delay Start:

1	Timer/Clock 時計/時鐘	Press.
2	Time/Weight 時間・重量	Set desired amount of delay time using the Time / Weight Dial. (up to 1 hour and 30 minutes)
3	Micro Power 微玻火力 4 times ↓ Time/Weight 時間・重量	Set the desired cooking program. (See page 8-14 for directions.)
4	Start 開始	Press. Delayed time counts down. Then cooking will start.

- If the oven door is opened while Standing Time or Kitchen Timer has been set, the time in the display window will continue to count down.
- Delay Start cannot be programmed before any Auto Control Function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate results.

# **Before Requesting Service**

ALL THESE THINGS ARE NORMAL:		
The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.	
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.	
I accidentally operate my microwave oven without any food in it.	Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.	
There are humming and clicking noises from my oven when I cook by Combination.	These noises occur as the oven automatically switches from microwave power to Convection, to create the Combination setting. This is normal.	
The oven has an odor and generates smoke when using the Convection, Combination and Grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.	



<sup>\*</sup> DEMO MODE is designed for retail store display.

Cooking and other functions will not operate during demo mode.

If it seems there is a problem with the oven, contact an authorized Service Center.

# **Care of Your Microwave Oven**

- 1. Turn the oven off and remove the power plug from the wall socket before cleaning.
- Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Non caustic oven cleaners may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.

Note: Do not use oven cleaners on the top of the oven.

- 3. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- 4. Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press STOP/RESET Pad to clear display window.
- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

- It is occasionally necessary to remove the ceramic tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher. If grease accumulates, clean with a nonabrasive nylon mesh scouring pad and non caustic oven cleaners.
- 7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dish washer. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
- 8. When using the GRILL or cooking in the COMBINATION mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to "SMOKE" during use. To avoid smoking, run the oven without food and accessories on Grill 1 for 20 minutes.
- When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

# **Technical Specifications -**

Power Source:		220 V	230-240 V
Power Consumption:			
	Microwave	6.1 Amps, 1,210 W	5.8 Amps, 1,250 W
	Heater	8.2 Amps, 1,800 W	7.5 Amps, 1,800 W
Output:	Microwave*	1,000 W	
	Heater	Approx.	1,800 W
Outside Dimensions:		376 (H) x 626 (W) x 501 (D) mm	
Oven Cavity Dimensions:		242 (H) x 412 (W) x 426 (D) mm	
Operating Frequency		2,450 MHz	
Uncrated Weight:		Approx. 22 kg	

<sup>\*</sup> IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production country and serial number, please refer to the identification plate on the microwave oven.