

Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring our Nationalcall Service

0541 500 500

You will automatically be connected to your nearest local Service Office.

• 364 days a year service call booking • Same day/next day service

• Repairs fully guaranteed for 12 months

• Five year parts guarantee from purchase date

FOR GENERAL ENQUIRIES:- Each Service Office has a Help Desk to answer general or technical enquiries about your appliance. Simply ring the Nationalcall Number (above) and ask for the Help Desk.

FOR SPARES AND ACCESSORIES:- Contact your Spares Centre for prices and availability. Telephone numbers for spares enquiries, for the various regions, are listed below.

Service Offices are open between 8.00am-8.00pm Monday to Friday; 8.00am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.

Spares Centres and Help Desks are open between 8.00am-5.00pm Monday-Friday and 8.00am-12.30pm on Saturdays.

- Service Office and Spares Centre
- Service Office only

LONDON

■ HARROW: Unit 10, Crystal Way, Harrow, Middx. HA1 2HP
(0181) 863 4113

MIDLANDS/NORTH WALES

■ ALDRIDGE: Westgate, Aldridge, W Midlands. WS9 8UX
(01922) 743377

■ NOTTINGHAM: Ashling Street, Nottingham. NG2 3JB
(0115) 9860387

NORTH

■ WETHERBY: Sandbeck Lane, Wetherby. L22 4TW
(01937) 581221

■ MANCHESTER: 44/46 Station Rd, Heaton Mersey, Stockport. SK4 30T
(0161) 432 0255

SCOTLAND

■ GLASGOW: West Lodge Rd, Blythswood Est., Renfrew. PA4 9EN
(0141) 886 5611

SOUTH

■ MAIDSTONE: Larkfield Trading Estate, New Hyde Lane, Larkfield. ME20 6SW
(01622) 716631

■ SOUTHAMPTON: Unit B, 5th Hamshire Ind. Park, Salisbury Rd, Totton. SO40 3SA
(01703) 667933

SOUTH WALES/SOUTH WEST

■ BRIDGEND: 18 Western Avenue, Bridgend Ind. Estate, Bridgend CF31 3SL
(01656) 766111

EAST

■ PETERBOROUGH: Celia Road, Peterborough. PE2 9UB

■ CHELMSFORD: Industrial Buildings, Beehive Lane, Chelmsford. CM2 9TE

Note: Neither of the above two offices have Spares Counters. For spares enquiries please ring Central Spares Administration (01733) 556520 - Telephone sales only.

IRELAND

■ NORTHERN: 256 Ormeau Road Belfast. BT7 2EZ. Tel: (01232) 847111

■ EIRE: 49 Airways Ind Estate, Dublin 17
For Service: 01 842 6088
For Spares: 01 842 6836

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications. Hotpoint Ltd, Peterborough, PE2 9UB, England

AGENTS

CHANNEL ISLANDS - Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available.
JERSEY: Heg Manager Services Ltd
19 Dor Street, St Helier.
Tel: (01534) 21025

OR
Quick Fix Services
L'Esperiez, Rue de la Croix
St. Omeriens
Tel: (01534) 854808

GUERNSEY & SARK: Colin Torode Ltd, Granite Rue, St. Martins, Guernsey.
Tel: (01481) 36422

OR
Lakers Appliance Service Ltd
Barras Lane, Vale
Tel: (01481) 51610

ALDERNEY: D.A. Walters, 32 High Street
Tel: (01481) 822686

ISLE OF MAN - Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available.

from Partingtons:
64 Duke St. Douglas
Tel: (01624) 673233

OR
B Pascoe, Tromode Works
Cronkourne Village, Douglas
Tel: (01624) 676066

OR
Manx Electricity Authority
PO Box 177 Victoria Rd
St. Douglas
Tel: (01624) 625811

SHETLAND, ORKNEY AND WESTERN ISLES
Service provided by Agents. Normal Guarantees apply, but Service Schemes are not available.

SHETLAND: Robertson & Paterson
Fort Road, Lerwick
Tel: (01595) 692557

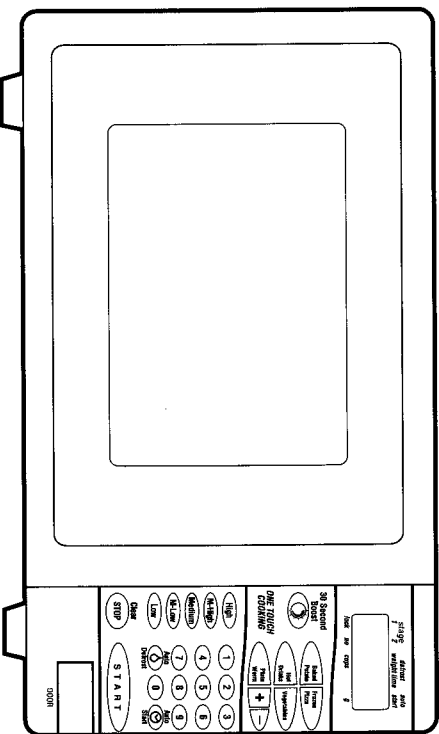
ORKNEYS: Refrigeration Sales and Service
Hastone Ind. Estate, Kirkwall
Tel: (01856) 875457

WESTERN ISLES: N.B. Macleod Church Street
Stornoway, Isle of Lewis
Tel: (01851) 705555

OTHER ISLANDS: EXCEPT ARRAN, BUTE AND SKYE -
Local Hydr0 Shops
Which are covered by Hotpoint

Hotpoint®

Microwave Oven User Handbook



Model MW12P

CONTENTS

Introduction	2
Specifications	3
Installation Instructions	4-5
Important Safety Instructions	6-10
Know Your Microwave Oven	11
Features of Your Appliance	12
Operation Procedure	13
How to Set the Oven Controls	14
Setting the clock	14
Weight defrosting	15
Time defrosting	16
Cooking in stage one	17
Cooking in two stages	18
Auto Start	19
To check Auto Start Time	20
30 Second Boost	21
One Touch Cooking	21
Baked Potatoes and Pizza	22
Beverage/Vegetables	22
Plate Warming: + (more) – (less)	23
Cleaning and Maintenance	24
Cooking Utensils	25
Cooking Techniques	26
Questions and Answers	27-28
Before Calling for Service	29
Recipes	30
Hotpoint Service Cover	31-32
Hotpoint Service Spares	33
Back Cover	

Examine the oven after unpacking for any damage such as:

A misaligned door, Broken door, A dent in cavity. If any of the above are visible, DO NOT INSTALL, and notify dealer immediately.

Do not operate the oven if it is colder than room temperature.

(This may occur during delivery in cold weather.) Allow the oven to come to room temperature before operating.

Introduction

This instruction book has been carefully designed to help you get the most out of your new microwave oven. You will find that it will take you a little time to become familiar with the functions and facilities which your oven offers you. By taking the time to read these instructions and by following them carefully you will learn more quickly, and make fewer mistakes than if you try to manage without reading them.

What the instruction book is designed to do

The purpose of this instruction book is to show you what your oven can do. It will help you to understand the control panel and all the functions of the oven. It takes you through all the different things you can do in easy steps.


As well as this instruction book, you have also been given a cookery book specially designed to accompany your oven. However, all the

information you will need to get started with your new oven is included in this instruction book. The basic cooking information is complemented by more detailed recipes in the cookery book and the two books are designed to be used together.

Your new oven has been labelled in accordance with the new MAF labelling scheme. The label is located on the oven door, and it informs you of the power output in watts (800W) and the heating category (E). Most packaged food suitable for microwaving will be marked with these symbols. After heating always check that the food is piping hot throughout.

Before you do anything with your oven, please read the Important Safety Instructions on pages 6 to 10. This is for your own safety and to make sure you don't damage your new oven.

SPECIFICATIONS

ac Line Voltage:	Single phase 230V, 50Hz
ac Power Required:	1200W
Output Power:	800W (IEC 705) 
Microwave Frequency:	2450MHz
Outside Dimensions:	465mm (W) x 275mm (H) x 355mm (D)
Cavity Dimensions:	290mm (W) x 198mm (H) x 290mm (D)
Cooking Uniformity:	Turntable system
Weight:	Approx. 13.5kg

As part of our policy of continuous improvement, we reserve the right to alter design and specification without notice.

- Simple touch control.
- Variable power selection controls power output from 160W to 800W.
- 1 or 2-stage programmable cooking.
- Smart control panel with flat membrane electronic touch-control keys.
- Tone signal sounds when a key is touched to confirm operation.
- Electronic digital clock with accurate timer for each stage.
- Automatic quick defrosting function provided.
- Delay start cooking available up to 59 minutes 99 seconds.
- Small cooking cavity for family-size meals.
- Painted steel cavity for ease of cleaning.
- Automatic oven light and see through door window allow monitoring of the cooking process.

INSTALLATION INSTRUCTIONS

HOW TO EXAMINE YOUR MICROWAVE OVEN AFTER UNPACKING

1. Take all of the packing material from inside the oven where fitted remove the protective film from the painted outer cabinet and from the control panel touch pad.
DO NOT REMOVE THE PROTECTIVE CLEAR PLASTIC SCREEN FITTED TO THE INSIDE OF THE OVEN DOOR.
SEE PAGE 11 (REF 6).
2. Check the oven for any damage. If you notice any damage please do not use it, contact your dealer.

WHERE TO PLACE YOUR MICROWAVE OVEN

Place the oven on a flat and level surface, strong enough to take the weight, plus the heaviest item likely to be cooked.

IMPORTANT NOTE:

- Take care when lifting the oven, it is heavy.
- The oven must not be located in areas where heat and moisture are generated and not near to easily combustible materials (eg. curtains).
- Do not install the oven in a humid place, where it could damage the oven.
- Do not store or use the oven outdoors.

ELECTRICAL CONNECTION

WARNING – THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE.

Applicable only if the moulded plug is removed

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13amp capacity. You must use a 3 pin plug which should be marked with the number BS1363 and it should be fitted with a BROWN coloured 13amp fuse marked with the number BS1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE

NOTE: CE marking certifies that this appliance complies with the requirements laid down in EEC Directive 89/336 (Electromagnetic compatibility) and subsequent modifications and Low Voltage Directive 73/23/EEC.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique Satisfaction Guarantee promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

- From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.
- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
 - Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
 - After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
 - All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
 - The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
 - You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
 - Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
 - If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
 - Our Guarantee is in addition to and does not affect your legal rights.
 - Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
 - All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties
Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

One Touch Cooking

'Frozen Pizza' Setting

200g pizza
300g pizza

Press setting once.
Press setting twice within 1.5 seconds.

'Baked Potato' Setting

1 x 6oz potato
2 x 6oz potatoes
3 x 6oz potatoes

Press setting once.
Press setting twice within 1.5 seconds.
Press setting three times within 1.5 seconds.

'Hot Drinks' Setting

1 x 250ml cup
2 x 250ml cups
3 x 250ml cups

Press setting once.
Press setting twice within 1.5 seconds.
Press setting three times within 1.5 seconds.


'Vegetables' Setting

200g vegetables
300g vegetables

Press setting once.
Press setting twice within 1.5 seconds.

INSTALLATION INSTRUCTIONS (cont)

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 wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N coloured black, or blue.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red, or brown.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead sheath clamp. Like most appliances in your house, your oven must be connected to a single phase 230 Volt 50-Hz alternating current supply. If your electricity supply point has only two pin socket outlets, **or if you are in doubt, consult a qualified electrician.**

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier is liable if this happens.

MOULDED PLUGS

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement. The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone especially children from plugging it in to a wall socket, which will create a safety hazard.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.

Applicable only if a moulded plug is fitted

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

- Only 13amp replacement fuses which are ASTA approved to BS 1362 should be fitted.
- The socket must be readily accessible to allow easy removal of the plug in an emergency.
- When removing the plug from the wall socket, always grip the plug and never pull out by the mains lead as this will damage the mains lead and the connections inside the plug.
- Make sure that the power supply cord is undamaged, and that it does not run under the oven or over any hot surfaces or sharp edges.
- Do not immerse power supply cord or plug, in water.
- Do insert the plug into the socket completely, otherwise the plug may become overheated and catch fire.
- Do not connect another appliance to the same socket using an adaptor as it may cause the house wiring to become overheated and may catch fire.
- If the plug or socket is loose or if the power supply cord is damaged, do not operate the oven and contact your dealer or an authorised service agent. The defective plug, power supply cord or socket may become hot and catch fire during operation or cause electrical shock.

IMPORTANT SAFETY INSTRUCTIONS

GENERAL – It is recommended that the microwave oven is attended during the cooking stages. Exceeding the cooking time and too high a power level leads to overheating of food, which may burn and cause a risk of fire.

WARNING – To avoid fire, damage to your oven, burns, electric shock or injury:

To avoid fire

- Attendance**
It is recommended that the microwave oven is attended during the cooking operations.
- Times and power**
Follow the instructions in the attached cookery book supplied. Exceeding the specified cooking times and/or the incorrect programming of a microwave power setting could result in overheating of the item of food, and in extreme circumstances the risk of burning your food and damage to the oven. Care should be taken when cooking or heating foods with a high sugar or fat content, such as Christmas pudding, mince pies and fruit cakes.
- Risk of fire**
In the case of overheating the item of food if the food smokes or burns (because of overheating), the following procedure must be carried out:
 - Keep the oven door closed.
 - Turn the oven off and disconnect the plug from the socket.
If you don't follow these instructions, food may catch fire and damage the oven.
- Disposable containers**
Use only microwave suitable materials. Do not leave the oven in unattended operation when food is heated or cooked in disposable containers of plastic, paper or other combustible materials, see page 31.
- Ventilation**
 - Do not block or obstruct the air vent openings.
 - Do not put anything near the air vent openings that may be ignited easily by the hot air coming out of them.
- Roasting bags**
Plastic and wire twist ties should not be used within the oven as they may melt or catch fire due to an electrical discharge.
- Paper products**
Do not use newspaper or re-cycled paper inside the oven, as these may contain materials that could get hot and cause a fire.
- Oil and fat**
Never heat oil or fat. You cannot control the temperature of them so they may overheat and catch fire.
- Popcorn**
Unless you have a special microwave popcorn popper **never** cook popcorn in your oven as it can be dangerous and the results are disappointing. Don't use oil unless the manufacturer recommends the use of it and never heat for longer than stated.
- Bottle fruit**
Do not try to bottle fruit in your microwave oven as it requires prolonged high temperatures to do so properly.
- Storing foods**
Do not keep food or anything inside the oven when it is not being used except in the case of the AUTO START cooking conditions.
- Food splash shield**
After each use wipe the splash shield cover on the ceiling of the oven with a soft damp cloth to remove any splashes. If you leave grease on the shield it might overheat next time the microwave is used and start to smoke or even catch fire.
- Turntable and walls**
Always wipe up spills and splashes on the turntable and inner oven cavity after cooking. If you leave grease on the turntable it might overheat next time the oven is used and start to smoke or even catch fire.
- Check**
Please check the setting after you start the oven, to ensure the oven is operating as desired. Exceeding the cooking time or using too high a power level, leads to overheating of food which may burn and could cause a risk of fire.

RECIPES

- 2 x Jacket Potatoes**
or alternatively use the 'Baked Potato Setting'
 - Rice Pudding**
500ml (1 pint) milk
50g (2oz) short grain rice
25g (1oz) sugar
 - 240ml milk for coffee**
or alternatively use the 'Hot Drinks Setting'.
 - 500ml (1 pint) dehydrated soup**
 - 405g (14oz) Tinned Soup**
 - Spaghetti**
175g (6oz) Spaghetti
750ml (1½ pints) water
15ml (1 tbsp) oil
 - Carrots 450g (1lb)**
or alternatively use the 'Vegetables Setting'
 - Broccoli 450g (1lb)**
or alternatively use the 'Vegetables Setting'
 - Porridge (2-3 servings)**
1 cup porridge oats
2½ cups of hot water
pinch of salt
 - Victoria Sandwich**
100g (4oz) butter/margarine
100g (4oz) caster sugar
2 eggs
100g (4oz) self raising flour
- Wash potatoes and prick them using a fork.
 - Wrap potatoes in kitchen paper and microwave on power level HI for 7 minutes, turning after half the cooking time.
 - After cooking, leave to stand, wrapped in tin foil, shiny side in.
 - Place all ingredients in a buttered 2½ litre (5 pint) glass basin.
 - Microwave on power level HI for 6 minutes, reduce to power level 4 and cook for 30 minutes, stir after half the cooking time, breaking the rice down with a fork, stand for 5 minutes.
 - Microwave on programme 4 (1 minute 30 seconds) leave to stand for 2 minutes.
 - Add 500ml (1 pint) water to mix, stir well and cover.
 - Microwave on power level HI for 3½-4 minutes, stirring half way through cooking time, leave to stand for 3 minutes.
 - Place soup in a suitable container and cover.
 - Microwave on power level HI for 2½ minutes, stirring half way through cooking time. Leave to stand for 3 minutes.
 - Put oil and water in a 2½litre (5 pint) microwavable bowl and microwave on power level HI for 10 minutes until boiling.
 - Add pasta and microwave on power level HI for 4 minutes, reduce to power level 2 and cook for 8 minutes. Stir and leave to stand for 5 minutes.
 - Place prepared carrots in a suitable bowl and add 4 tbsp water, cover.
 - Microwave on power level HI for 10 minutes, stir and leave to stand for 3 minutes.
 - Place prepared broccoli in a suitable bowl and add 6 tbsp of water, cover.
 - Microwave on power level HI for 10 minutes, stir and leave to stand for 3 minutes.
 - Mix ingredients in a glass basin.
 - Microwave on power level HI for 2 minutes (until porridge boils), reduce to power level 6 and cook for 4 minutes, stir and leave to stand for 3 minutes.
 - Cream together fat and sugar, beat in eggs, fold in sieved flour.
 - Place mixture in a greased and base lined 17.5cm (7in) soufflé dish and stand on an upturned saucer.
 - Microwave on power level HI for 4 minutes.
 - Leave to stand for 5 minutes before turning out.

BEFORE CALLING FOR SERVICE

Refer to following checklist, you may prevent an unnecessary service call.

The oven doesn't work

1. Check that the power cord is securely plugged in.
2. Check that the door is firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your house.

Sparking in the cavity

1. Check that utensils are not metal containers or dishes with metal trim.
2. Check that metal skewers do not touch the interior walls.

If there is still a problem, notify the nearest Spares Centre (listed on the back page).

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **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 defeat or tamper with the safety interlocks.
- (b) **Do not place any object** between the oven front face and the door to allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **Do not operate the oven** if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- (d) **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS (cont)

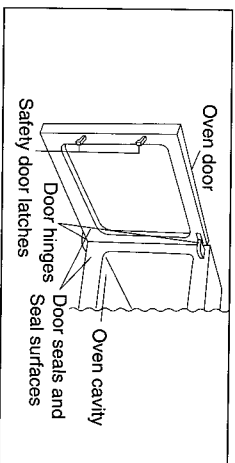
To avoid damage to your oven

1. Visual check

Check the oven carefully for any signs of damage. Pay particular attention to:

- a) The door, make sure the door closes properly and make sure it is not misaligned or warped.
- b) The hinges and safety door latches, check and make sure they are not broken or loose.
- c) The door seals and seal surfaces, make sure that they have not been damaged.
- d) Inside the oven cavity or on the door, check to be certain that there are no dents or damaged surfaces.

If there is any damage, please do not operate the oven. Contact your dealer or an authorised service agent, because the damaged oven may cause leakage of microwaves.



It is dangerous for this oven to be adjusted or repaired by anyone except a properly qualified service technician trained by the manufacturer.

2. Door

- a) Do not attempt to operate the oven with the door open. It is important not to deface or tamper with the safety door latches as it could result in exposure to microwave energy with the door open.
- b) Do not operate the oven with any object caught in the door seal between the oven front face and the oven door as this may cause microwaves to leak out.
- c) Never allow grease or dirt to build up on the door seal and sealing surfaces as this may stop the door working correctly and may cause microwaves to leak out. Wipe the seals and door regularly with a damp cloth, preferably before splashes and grease become dried on to the surface.

To avoid electric shock

1. Outer cabinet

Never remove the outer cabinet, it is very dangerous because there are some high voltage parts inside which can be fatal if touched.

2. Holes

Do not insert fingers or objects in the holes of the door latches or air vent openings. It may cause an electric shock or damage the oven.

To avoid explosion and sudden boiling

1. Lids

Always remove the lids of jars, foil containers and takeaway food containers, before you microwave them. If you don't, steam and pressure might build up inside, and cause an explosion even after the microwave cooking has stopped.

2. Liquids

Warning: When heating liquids, eg. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without the evidence of bubbling. This could result in a sudden 'boil over' of the hot liquid. To help prevent this happening the following steps should be followed:

1. Avoid straight sided containers with narrow tops or necks.
2. Do not overheat.
3. Stir the liquid before placing the container in oven and again halfway through the heating time.
4. After heating, allow to stand in the oven for a short time, stir again before carefully removing the container.

3. 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 your microwave oven.

4. 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.

IMPORTANT SAFETY INSTRUCTIONS (cont)

To avoid burning

1. Do not heat baby foods/feeds in a microwave oven. The container may feel cool but the contents could be scalding hot.
2. **Oven gloves**
Always use dry, good quality oven gloves to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
3. **Face and hands**
Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
4. **Standing back**
Always stand back when opening the oven door to allow any build-up of heat or steam to disperse. Keep the door closed when the oven is not in use to prevent accidents.
5. **Foods with filling**
Cut baked foods with filling after heating to release steam and avoid burns from their jam and liquid contents.
6. **Temperature**
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 cooking has stopped.
7. The temperature of the outside of the container is not a good indication of the temperature of the food or drink inside, so you must test the temperature of the actual contents.

Guidelines to destroying harmful bacteria

1. Check to see if the food is thoroughly cooked. Look for the following signs indicating that cooking temperatures have been reached and food is cooked.
 - Food steams throughout, not just at edge.
 - Centre bottom of dish is very hot to touch.
 - Poultry and thigh joints move easily.
 - Poultry juices show no pinkness.
 - Fish is opaque and flakes easily with a fork.
2. To test that the food is cooked fully, insert a meat thermometer in the thickest or densest area, away from areas such as fat and bone. Never leave the thermometer in food during cooking, unless it is approved for microwave oven use.
3. **Standing time** (see page 28)
Always allow standing time after microwave cooking/defrosting. Standing time is part of the microwave cooking process – it is not an optional extra. If you do not leave microwaved food to stand for the time stated in the recipe there is a chance that it will not be properly cooked.
4. **Turn over, rearrange and stir**
It is important to turn or rearrange food and if possible stir it during microwave cooking. If you don't do this, some parts of it may be undercooked or not properly defrosted.
5. **Bacteria**
Select, store, and handle food carefully to preserve its high quality and minimise the spread of foodborne bacteria.
6. **Cook chilled food**
When reheating Cook Chilled Food, ensure the food is **piping hot** and if in doubt, extend the heating time declared by the Food Manufacturer.
7. **Sterilising**
Do not sterilise baby feeding bottles in microwave ovens, as air bubbles can get trapped, causing incomplete sterilisation. Sterilising solution should not be heated in a microwave oven.
8. It is essential to wash meat, poultry products and the cooking utensil before cooking immediately after defrosting.
9. It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

QUESTIONS AND ANSWERS

- Q: I accidentally ran my microwave oven without any food in it. Is it damaged?**
A: We do not recommend operating the microwave oven without any food. However, running the oven empty for a short time will not damage the oven.
- Q: Can I open the door when the oven is operating?**
A: The door can be opened anytime during the cooking operation. Microwave energy will be instantly switched off and the time setting will be maintained until the door is closed.
- Q: Can the oven be used with the glass tray or roller guide removed?**
A: No. Both the glass tray and roller guide must be positioned correctly in the oven before cooking.
- Q: My microwave oven causes interference with my TV. Is this normal?**
A: 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, blow dryers, etc. It does not indicate a problem with your oven.
- Q: How can we know whether the microwave is generated or not?**
A: Microwave is generated only when the door is closed and a programme has been selected.
- Q: Why does my oven light dim?**
A: When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims, and clicking noises can be heard when the oven cycles.
- Q: When I turn on my oven, there is noise coming from the glass tray.**
A: This noise occurs when the roller guide and oven bottoms are dirty. Frequent cleaning of these parts should eliminate or reduce the noise.
- Q: Why does steam accumulate on the oven door?**
A: During cooking, steam is given off from the food. Most of the steam is 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.
- Q: Sometimes warm air comes from the oven vents. Why?**
A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.
- Q: Does microwave energy pass through the viewing screen in the door?**
A: No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

Microwave cooking techniques

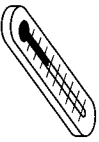
You also need to know the important techniques for microwave cooking. The important techniques of the food are:

Quality of the food

1. As microwaves will cook quickly, when roasting meat, better cuts should be used.
2. More economical cuts are recommended to be cooked by casseroiling, stewing, pot roasting.
3. Vegetables and fish should be as fresh as possible to obtain best results.

The starting temperature

1. Cold food takes longer to cook than food at room temperature.



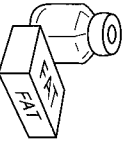
2. Recipes assume that food has been stored at its normal storage temperature eg. fish and chicken from a fridge, vegetables and soup at room temperature.

The density

1. Dense or solid foods eg. whole potatoes will take longer to cook than less dense foods eg. fresh peas.

The composition

1. Food with high fat or sugar content will heat more quickly than food with a lower content.
2. Take care when you reheat mince pies and Christmas pudding which are both high in sugar and fat.

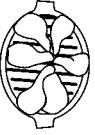


Size and shape

1. This affects the overall cooking times.
2. When cooking more than one of a particular food eg. jacket potatoes – choose items of the same size so they cook evenly.
3. If different sized items are cooked together uneven cooking will occur.

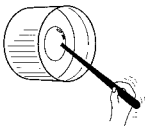
The arrangement

1. Arrange food so that the thickest part is towards the outside of the dish.
2. A good example is chicken drumsticks where the thinner bony ends won't require as much cooking as the thicker ends.



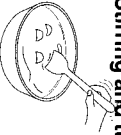
Covering

1. Certain types of food benefit from being covered during microwave cooking.
2. Covering will prevent splattering and help foods cook evenly.
3. Use a lid or microwave plastic wrap.



Piercing

1. Always pierce foods which have a skin or membrane. These include: eggs, potatoes, tomatoes, apples, sausages, aubergines.
2. If you don't pierce them steam will build up inside and they may explode.



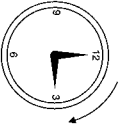
Stirring and turning

1. Always either stir or turn food during cooking wherever possible, for example, casseroles so that the hot food on the outside is mixed with the cooler food.
2. Turn joints of meat or poultry over halfway through their cooking time to ensure even cooking.



Standing time

- This is an essential part of the cooking time to ensure food is completely cooked. This standing time allows the heat to spread evenly through the food. All food needs to stand and the amount of standing time you should allow is usually given in the recipe. However, as a rough guide you should stand food for about a third to a half of the cooking time. So for example if you cooked some food for 12 minutes you should let it stand for between 4-6 minutes approx. Food defrosted in the microwave oven must also be left to stand.



To avoid misuse by children

1. Children should not be allowed to operate or remove items from the oven.
2. **Leaning or swinging**
Do not allow anyone to lean or swing on the oven door. And do not allow anyone to play with the oven.

Other warnings

1. **Repair**
It is very dangerous for anyone other than a service technician trained by the manufacturer, to perform a repair or service of the oven. **Never** adjust or repair the oven by yourself, and never allow anyone who is not a trained service technician to do so.
2. **Modification**
Never attempt to modify the oven in any way.
3. **Working**
Do not operate the oven if it is not working properly.
4. **Moving**
Never attempt to move the oven while it is operating.
5. **Purpose**
Only use the microwave oven for cooking/defrosting or heating of food. This product is not suitable for any other use.
6. **Domestic use**
Please note, that the microwave oven is designed for commercial, industrial or laboratory use. The manufacturer declines any liability for damages caused by improper use.
7. **Keep clean**
Please clean your microwave oven regularly and remove any stains or fat residues without delay. Failure to do this may affect the quality and safety of the product or prejudice your guarantee.
8. **Plastic wrap**
Plastic wrap that is specially marked for microwave use can be used for cooking and heating. It is recommended that the plastic wrap does not touch food because it may melt. Vent plastic wrap so steam can escape.
9. **Installation**
Never install the oven at a height where a hazard could be created when removing hot food and liquids.

CAUTION – To reduce the possibility of trouble with the oven or damaging it:

1. **Ventilation**
 - a) Do not block the air vent openings of the oven.
 - b) When water or food drops into the inside of the oven through the air vent openings, stop the oven immediately, unplug it and call for the service agent.
2. **Empty oven**
Never use the microwave function with an empty oven as it will damage the oven.
3. **Checking utensils**
Before you use any dishes or utensils for microwave cooking you must check that they are suitable. Instructions on what kind of dishes and utensils are suitable are found on page 26.
4. **Browning dish**
Should you wish to use a browning dish, we would suggest that a heat proof plate be placed between turntable and browning dish in order to prevent the glass turntable and roller guide from damage by heat stress. It is important that the recommended preheating time of the dish should not be exceeded.
5. **Self heating material**
Do not place self heating materials directly onto the turntable (see Browning dish above).
6. **Metal**
Metal utensils should NOT be used for MICROWAVE cooking. Metal reflects microwave energy and may cause an electrical discharge known as arcing.
 - If metal (such as aluminium foil) is used for a special purpose, it must never come into contact with the oven walls during operation, because they may get damaged. **The distance to the oven walls must be kept to at least 2cm.**
7. **Canned food**
Never heat cans of food in the microwave oven. (See Metal above).
8. **Turntable**
For all operations, the roller guide should be correctly installed on the coupling and the turntable should be correctly placed upon it. If you do not do so, the turntable may not turn or may rattle, as a result it may damage the oven. If you operate the oven without the above accessories, the food will not be heated thoroughly.

IMPORTANT SAFETY INSTRUCTIONS (cont)

NOTE – Information you need to know.

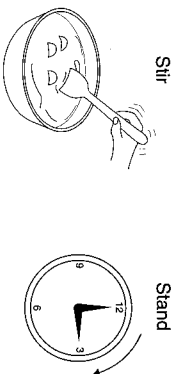
- 1. Guarantee claim (see guarantee card)**
In the unlikely event of this equipment requiring repair during the guarantee period you will need to provide proof of date of purchase to the repairing company. Please keep your invoice or receipt, which is supplied at the time of purchase.
- 2. Turntable**
The turntable will rotate in either direction. The rotary direction of the turntable may change every time you start the oven. The direction of rotation of the turntable does not affect the performance of the oven.
- 3. Oven light**
The oven light comes on only when the oven is in operation.
- 4. Rack**
When defrosting and/or cooking meat, we recommend the use of a microwave proof roasting rack and dish. This will help to prevent spillage of the juices into the cavity.
- 5. Steam**
Sometimes food with a high moisture content may give off a lot of steam during cooking. This is quite normal.
- 6. Microwave oven wattage**
Due to the adoption of the IEC705 power rating you may find that when following old cook book timings (which have not been rated to IEC705) they may require adjustment. Either increase or decrease the cooking time according to the condition of the food.
- 7. Door seal**
The door seal stops microwaves from leaking out of the oven during cooking, but it does not form an airtight seal. This means that you may sometimes see drops of water, light, or feel warm air coming out from around the door. This is quite normal and does not mean that the oven is allowing microwaves to leak out.
- 8. Operation of key pads**
The key pads will only operate once the oven door is closed.
- 9. Turntable (continued)**
Do not place food heavier than 5kg (10lb) as the turntable motor could become damaged.
- 10. Disposal**
At the end of the microwave's life, it must be disposed of safely to avoid further use. To make it safe, snap off the door latches, and remove the mains cable. This will prevent the door latching shut and the oven from being powered up.

MICROWAVE COOKING TECHNIQUES

The Background to Cooking by microwaves

How microwaves cook and heat food

- Microwaves are absorbed by the water, sugar and fat which are in the food. The microwaves make the individual particles vibrate very quickly causing the food to heat up by friction, in the same way that your hands get warm when you rub them together. Most parts of the food are heated by microwaves directly as mentioned above. The rest of it is heated by conduction of heat from hot food next to it. This is why it is very important that you turn food around, rearrange or stir it so that hot and cooler parts are mixed together for even cooking. You must allow the food to stand (the standing time), otherwise some parts may be cool and slightly undercooked and other parts may be very hot. Standing guide, see page 28.



- Microwaves can pass straight through dishes and utensils which are non-metallic and can then heat the food inside the container. Information about the best type of dishes to use is given on page 26.
- Microwaves are reflected by metal, which is why the oven is lined with metal and there is a fine metal mesh in the door. This will make sure that there is no danger of the microwaves leaking out.

MICROWAVE COOKING UTENSILS

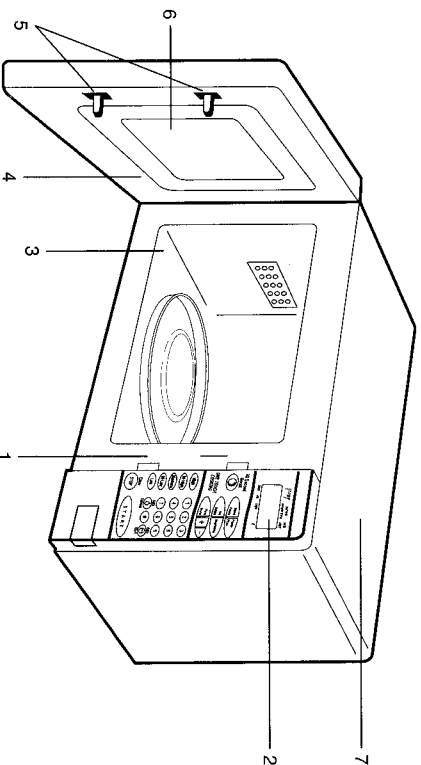
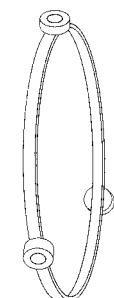
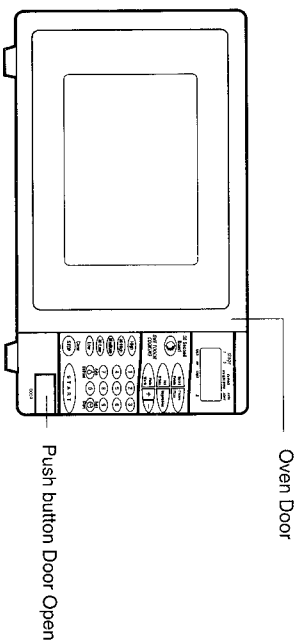
Microwave cooking utensils

You can use a variety of cookware in your microwave oven as long as it allows microwaves to pass through into the food. You should try and choose round or oval dishes rather than square or oblong ones. It is very easy to overcook food in the corners of square dishes if they are not shielded during microwave cooking and defrosting.

Utensil	Use	Advice
Ovenproof glass	YES	Ideal for cooking, reheating and defrosting.
Plastic microwave cookware	YES	Ideal for cooking, reheating and defrosting.
Microwave plastic wrap Microwave bags Roasting bags	YES	You should always pierce the bags or wraps to let the steam out. Do not use metal ties to fasten the bags. Most oven proof china and ceramic dishes are suitable, as long as they do not have any gold or silver decoration. These metallic decorations will cause the microwaves to arc (flash). This may cause damage to both your oven and your china. Do not use antique dishes.
China and ceramics (heat resistant)	YES/NO	Only suitable for warming food in. Straw and wood are not high temperature resistant material, therefore excessive over heating of these materials may cause a fire in your microwave oven.
Thin plastic, straw and wood	YES	Only suitable for warming food in. Can also be crumpled up and used to absorb fat and splashes when you cook bacon. Paper is not high temperature resistant material, therefore excessive over heating of this material may cause a fire in your microwave oven.
Kitchen paper towel (not re-cycled)	YES	
Metal bakeware	NO	Reflects microwaves so cannot pass into the food and may cause arcing. You can use small pieces of foil to stop overheating of parts of foods you are cooking. But you should not use large pieces of foil, as microwaves are reflected by metal and they must not touch the walls of the oven to avoid arcing. Preferably take food out of foil trays and place in a microwave proof dish. Where microwaveable covering or no lid fitted, always remember to stir the product immediately. It is defrosted and halfway through the heating cycle. Foil board lids must not be used and must always be removed before heating in microwave oven. Do not place any empty foil container in a microwave oven. If the microwave oven has been used to reheat a product for more than 15 minutes, allow the glass turntable to cool before using again. Care should be exercised when removing any lid or covering from heated food, as hot steam may escape.
Foil and foil container	YES/NO	

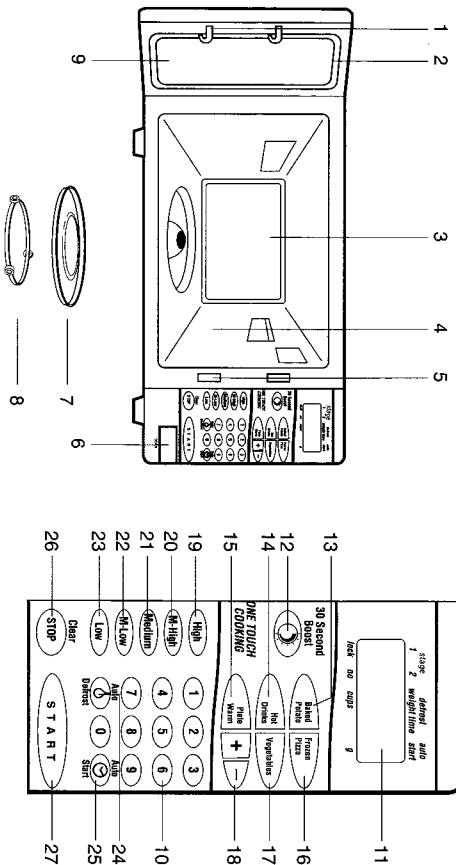
Note: If you are not sure if a dish is suitable to use, ask the dish manufacturer.

KNOW YOUR MICROWAVE OVEN



- 1. Safety interlock system.**
- 2. Digital display** – Time of day clock, programmed cooking time and power levels shown here.
- 3. Oven cavity.**
- 4. Door seal** – Door seal keeps the microwaves within the oven cavity and prevents microwave leakage.
- 5. Safety door latches** – When door is closed, it will automatically lock up. If door is opened while oven is operating, magnetron will immediately stop operating.
- 6. Door screen** – Centre section allows user to view the food during cooking. Do not remove.
- 7. Cabinet.**

FEATURES OF YOUR APPLIANCE



- Door latch** – When the door is closed it will automatically lock shut. If the door is opened while the oven is operating, The magnetron will automatically shut off.
- Door seal** – The door seal maintains the microwave within the oven cavity and prevents microwave leakage.
- Oven cavity.**
- Oven shield** – Protects the microwave outlet from splashes of cooking foods.
- Safety interlock system** – Prevents the oven from operating while the door is opened.
- Door release button** – Pushing this button stops oven operation and opens the door.
- Glass cooking tray** – Made of special heat resistant glass. The tray must always be in the proper position before operating. Do not cook food directly on the tray.
- Roller guide** – Supports the glass cooking tray.
- Door screen** – Allows viewing of food. The screen is designed so that light can pass through, but not the microwaves.
- Time set pad** – Used to set the cooking time and the present time.
- Display** – Cooking time, power level, present time are displayed.
- 30 Second Boost** – Touch to set to any desired reheat setting.
- Baked Potato** – Used to bake potatoes.
- Hot Drinks** – Used to heat and reheat beverages.
- Plate Warming.**
- Frozen Pizza** – Used to reheat frozen pizza.
- Vegetables** – Used to cook fresh vegetables.
- + More** – Used to 'add' to one touch cooking.
 - **Less** – Used to 'remove' from one touch cooking see page 24.
- High** – Used to set power level.
- M-High** – Used to set power level.
- Med** – Used to set power level.
- M-Low** – Used to set power level.
- Low** – Used to set power level.
- Auto defrost** – Used to defrost frozen foods.
- Clock/Auto Start** – Used to set clock and used to set auto start.
- Stop/Clear** – Used to stop the oven operation or to delete the cooking data.
- Start** – Used to start a selected operation.

CLEANING AND MAINTENANCE

Cleaning

Switch Off and remove plug from socket. It is easier to clean the microwave oven than a conventional cooker as oven surfaces are flat and cool. The daily cleaning procedure is as follows:

Make sure the oven is turned off before cleaning any part.

Interior

1. Do not allow grease, soil and splashes to build up. A build up of grease or food particles on the oven interior can result in damage to the oven as well as loss of cooking power.

2. Use only a mild detergent, water and a soft cloth to clean the door surface and interior. **DO NOT** use scouring pads, powder or other abrasive materials.

3. To loosen stubborn food particles, place a measuring cup filled with water on the turntable. Operate the oven until the water boils, the steam will help loosen any stubborn particles.

4. Odours can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes.

5. Ensure that the oven door seal and front rim of the oven are kept clean and free from soil. Wipe excess moisture from the inside of the oven, including the door and door seal, **AFTER EACH USE.**

Note: The moisture on the inside of your microwave oven is normal, and nothing to worry about. It is caused by the steam from the cooking food coming into contact with the cool oven surface.

Never Pour Water into the Oven

As a safety measure, frequently wipe the inner oven door seal.

The turntable is removable. To clean spills remove and wash in sink or dishwasher. Periodic cleaning under the turntable may be required.

Never try to rapidly cool the turntable (or other cookware) in water while it is still hot. If the turntable is used successively for a long time, it will be heated up to a high temperature. Never dip it into cold water or wipe with a cold dish cloth. Such rapid cooling will possibly cause the turntable to crack or break.

Exterior

The outer cabinet is painted. Clean with a cloth or sponge, moistened in a mild detergent solution, and then dry with a clean cloth. Do not spill water into the vents. Do not use Petroleum spirit, thinners or any kind of chemical solvent to clean the outer cabinet.

The control panel and trim are best wiped with a clean damp cloth, and then wiped immediately with a dry cloth. The door window's outer panel is plastic. Use a damp cloth to wipe clean. Do not use Petroleum spirit, thinners or any kind of chemical solvent to clean the oven door or control panel. **Do not use scouring pads, or abrasive powder.**

Storage

If you must store your microwave oven, choose a dry, dust-free place. Dust and dampness can affect the oven's working parts. If your oven has been stored in an area where the temperature is colder than normal room temperature, allow the oven to warm to room temperature **before** use.

PLATE WARMING

Pressing this button will allow you to warm plates automatically. To change the quantity, press the button again.

- To warm 2 plates, press the **PLATE WARM** button once.
- To warm 4 plates, press the **PLATE WARM** button twice.
- To warm 6 plates, press the **PLATE WARM** button three times.

Note:

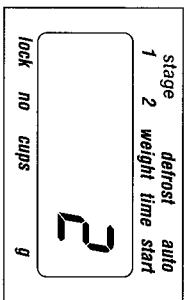
1. **Wet all plates with cold water before placing in microwave.**

2. **Use the appropriate plates or utensils for microwave.**

3. **Plates will be hot after microwave. Use oven gloves to handle the plates.**



1. Press the **Plate Warm** pad.



When you press the **PLATE WARM** button, "2" is displayed corresponding to 2 plates. Pressing again will change the quantity to 4 or 6 plates.

After 1.5 seconds, the oven will operate. When plate warming is complete, you will hear three beeps.

MORE, LESS



MORE pad: adds from 10 seconds to 20 seconds.



LESS pad: deducts from 10 seconds to 20 seconds. These pads only work on one touch cooking and plate warm mode. This will only operate when a time has already been set.

CHILD SAFETY LOCK

The safety lock prevents unwanted oven operation eg. by small children. To set, press **STOP/CLEAR** for 3 seconds, **LOCK** indicator lights. To cancel, press **STOP/CLEAR** for 3 seconds, **LOCK** indicator goes off.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press **STOP/CLEAR** pad.
 - You can restart the oven by touching **START** pad.
 - **STOP/CLEAR** once more to erase all instructions.
 - You must enter in new instructions.
2. Open the door.
 - You can restart the oven by closing the door and touching **START**.

Note: The oven stops operating when the door is opened.

OPERATION PROCEDURE

This section includes useful information about the oven operation and takes into account that the clock time etc has been selected.

- Plug the appliance into a socket outlet, switch on the electricity.
- After placing the food in a suitable container, open the oven door and put it on the glass tray. **The glass tray must always be in place during cooking.**
- Shut the door. Make sure that it is firmly closed.
- When the oven door is opened, the light goes out.
- The oven door can be opened at any time during operation by touching the door release button on the control panel. The oven will automatically shut off. To restart the oven, close the door and then touch **START**.
- Each time a pad is touched, a **BEEP** will sound to acknowledge the touch.
- The oven automatically cooks on full power unless set to a lower power level.
- The display will show "0" when the oven is plugged in.
- The time clock returns to the present time when the cooking time ends.
- When the **STOP/CLEAR** pad is touched during the oven operation, the oven stops cooking and all the information is retained. To erase all information (except the present time), touch the **STOP/CLEAR** pad once more. If the oven door is opened during the oven operation, all information is retained.
- If the **START** pad is touched and the oven does not operate, check the area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed or the programme has been reset.

Make sure the oven is properly installed and plugged into the electrical outlet.

WATTAGE OUTPUT CHART

The power-level is set by pressing the power-level pads. The chart shows the display, the power level, the percentage of power and wattage for each power level.

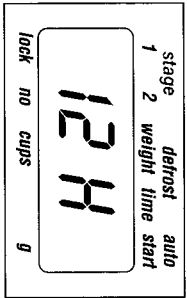
Touch Power Level Pad	Power Level (Display)	Approximate Percentage (%) of Power + Wattage
High	P-HIGH	100% 800W
M-High	P-80	80% 640W
Medium	P-60	60% 480W
M-Low	P-40	40% 320W
Low	P-20	20% 160W

CONTROLS

When the oven is first plugged in, the display will flash "0" and a 'beep' will sound. If the power supply is interrupted, the display will flash "0" when power is restored.

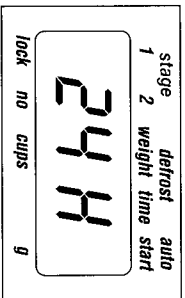
Setting the clock

1. Touch **Clock/Auto Start** pad.



This is a 12 hour clock system.

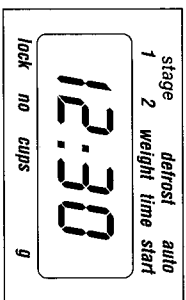
2. Touch **Clock/Auto Start** pad once more.



This is a 24 hour clock system.

Note: This oven has a multiple clock system. If you want a 12 hour clock system, the 24 hour clock can be omitted at this stage.

3. Enter the correct time of day by touching the numbers in sequence.



The display will then begin blinking.

4. Touch **Clock/Auto Start** pad.



The display stops blinking and the colon starts blinking.

If you selected 12 hour clock system this digital clock allows you to set from 1:00 to 12:59.

If you selected 24 hour clock system, this digital clock allows you to set from 0:00 to 23:59.

Note: If you attempt to enter an incorrect time, the time will not be set and an error signal tone will sound. Touch the CLOCK/AUTO START pad and re-enter the time.

ONE TOUCH COOKING (cont)

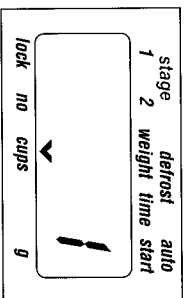
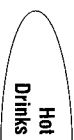
HOT DRINKS (250ml/cup/mug)

- 1 cup/mug: Touch HOT DRINKS once.
- 2 cups/mugs: Touch HOT DRINKS twice within 1.5 seconds.
- 3 cups/mugs: Touch HOT DRINKS three times within 1.5 seconds.

Note:

1. This setting is good for reheating cooled drinks.
2. Stir after cooking.

1. Touch the **Hot Drinks** pad.



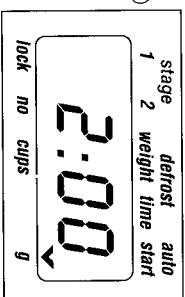
When you touch HOT DRINKS pad, "1" is displayed.

After the 1.5 seconds, the display changes into cooking time of quantity and the oven starts cooking.

FRESH VEGETABLES

- 200g: Touch VEGETABLES once.
- 300g: Touch VEGETABLES twice within 1.5 seconds.

1. Touch the **Vegetables** pad.



When you touch VEGETABLES pad, "2:00" is displayed.

After the 1.5 seconds, the display changes into cooking time of quantity and the oven starts cooking.

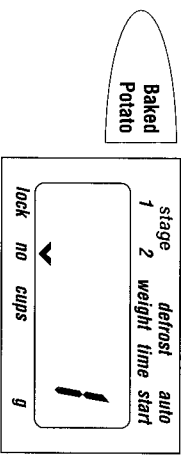
ONE TOUCH COOKING

ONE TOUCH COOKING allows you to cook or reheat many of your favourite foods by touching just one pad. To increase the quantity, touch the chosen pad until the number in the display is the same as the quantity of items you wish to cook.

BAKED POTATO

- 1 potato (ea.): Touch BAKED POTATO once.
- 2 potatoes (ea.): Touch BAKED POTATO twice within 1.5 seconds.
- 3 potatoes (ea.): Touch BAKED POTATO three times within 1.5 seconds.

1. Touch the **Baked Potato** pad.



When you touch BAKED POTATO pad, "1" is displayed.
After the 1.5 seconds, the display changes into the cooking time for that quantity and the oven starts cooking.

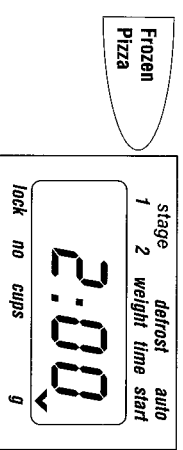
FROZEN PIZZA

Note:

1. Use only one frozen pizza at a time.
2. Use only frozen pizza for microwave oven.
3. If the cheese of frozen pizza does not melt sufficiently, cook a few seconds longer.
4. Some brands of frozen pizza may require more, or less, cooking time.

- 200g: Touch FROZEN PIZZA once.
- 300g: Touch FROZEN PIZZA twice within 1.5 seconds.

1. Touch the **Frozen Pizza** pad.

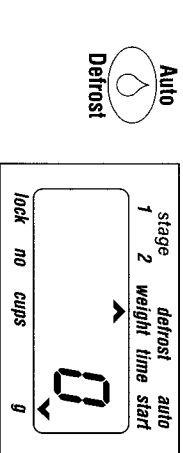


When you touch FROZEN PIZZA pad, "200" is displayed.
After the 1.5 seconds, the display changes into cooking time for that quantity and the oven starts cooking.

WEIGHT DEFROSTING

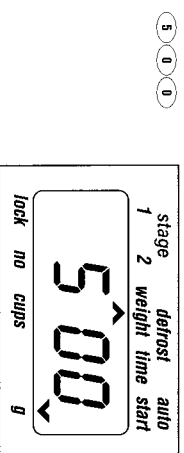
WEIGHT DEFROST lets you easily defrost food by eliminating guesswork in determining defrosting time. The **minimum** weight for WEIGHT DEFROST is 200 grams. The **maximum** weight for WEIGHT DEFROST is 3000 grams. Follow the steps below for easy defrosting.

1. Touch **Auto Defrost** pad.



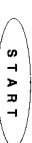
The WEIGHT DEFROST indicator lights and "0" is displayed, and the 'g' (grams) indicator starts blinking.

2. Touch the number pads for the defrosting weight you want.



The display will show the numbers you pressed in the order you touched.

3. Touch **START** pad.



WEIGHT DEFROSTING begins. The defrosting time is automatically determined by the weight in grams, entered.

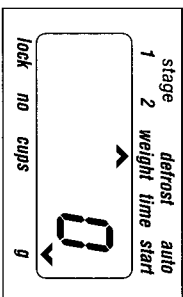
The 'g' indicator goes off and the WEIGHT DEFROST indicator blinks and the defrosting time counts down in the display window. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged.
When the defrosting time ends, you will hear 3 beeps.

Note: To prevent over defrosting, thin areas or edges can be shielded with strips of aluminium foil.

TIME DEFROSTING

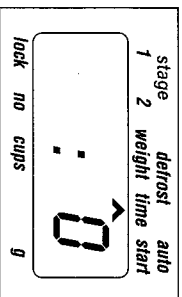
When TIME DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

1. Touch **AUTO DEFROST** pad.



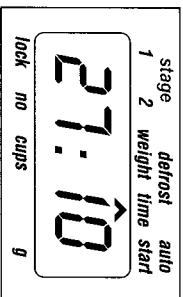
The WEIGHT DEFROST indicator lights and "0" is displayed, and the 'g' indicator starts blinking.

2. Touch **AUTO DEFROST** pad once more.



The TIME DEFROST indicator lights and ":0" is displayed.

3. Touch the number pads for the defrosting time you want.



The display will show the numbers you pressed in the order you touched.

Note: Your oven can be programmed for 59 minutes 99 seconds. (59:99).

4. Touch **START** pad.



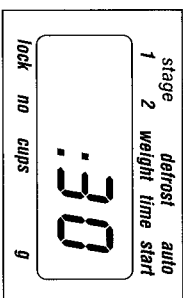
When you touch START pad, the TIME DEFROST indicator starts blinking to show the oven is in the TIME DEFROST mode. The display counts down the time to show you how much defrosting time is left in the TIME DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged. When the defrosting time ends, you will hear 3 beeps.

Note: To prevent over defrosting, thin areas or edges can be shielded with strips of aluminium foil.

30 SECOND BOOST

30 SECOND BOOST allows you to reheat for 30 seconds at 100% (full power) by simply touching the 30 SECOND BOOST pad. By repeatedly touching the 30 SECOND BOOST pad, you can also extend reheating time to 5 minutes in 30 second stages.

1. Touch **30 SECOND BOOST** Pad.



When you touch 30 SECOND BOOST, ":30" is displayed. After 1.5 seconds, the oven starts reheating.

TO CHECK AUTO START TIME

Once you have correctly programmed the oven for AUTO START, the present time will appear on the display.

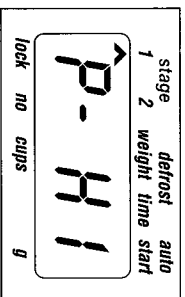
1. Touch the **CLOCK/AUTO START** pad.



The programmed AUTO START time will appear on the display for 3 seconds.

COOKING IN STAGE ONE

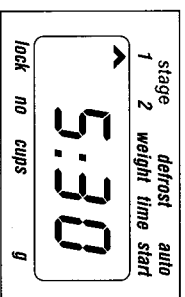
1. Touch the power level pad for the power level you want from **HIGH, M-HIGH, MED, M-LOW** and **LOW**.



The STAGE 1 indicator lights and "P-HI" is displayed. The display will show what you touched. This example shows power level HIGH.

Note: If this step is omitted the oven will cook at full power.

2. Touch number pads for the cooking time.



The display will show the numbers you pressed in the order you touched.

Note: Your oven can be programmed for 59 minutes and 99 seconds (59:99).

3. Touch **START** pad.



When you touch START pad, the STAGE 1 indicator starts blinking to show the oven is cooking. The display counts down the time to show how much cooking time is left. When the cooking time ends, you will hear 3 beeps.

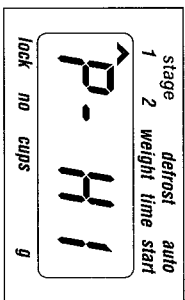
Note: If you choose to use a lower power level from that indicated, when cooking recipes with cheese and milk or the slow cooking of meat, you may need to increase the cooking time from that recommended.

COOKING IN TWO STAGES

For the best results, some recipes call for one power level for a certain length of time and another power level for a different length of time. Your microwave oven can be set to change from one to another.

1. Touch the power level pad for the power level you want from **HIGH**, **M-HIGH**, **MED**, **M-LOW** and **LOW** in the second stage.

High

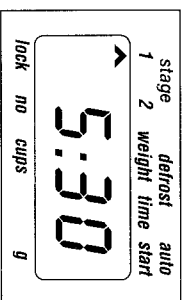


The STAGE 1 indicator lights and "P-HI" is displayed. The display will show what you touched. This example shows power level HIGH.

Note: If this step is omitted, the oven will cook at full power.

2. Touch number pads for the cooking time you want in the first stage.

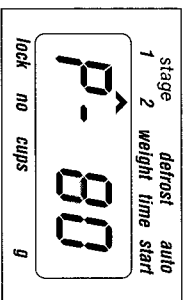
5 3 0



The STAGE 1 indicator lights and the display will show the numbers you pressed in the order you touched. This example shows 5 minutes 30 seconds at full power.

3. Touch the power level pad for the power level you want among **HIGH**, **M-HIGH**, **MED**, **M-LOW** and **LOW** in the second stage.

M-High



The STAGE 2 indicator lights and "P-80" is displayed.

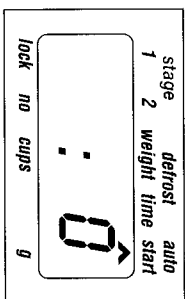
The display will show what you touched.

AUTO START

Allows you to programme cooking to start at a time you select. The food will automatically start cooking at the desired time (not possible on DEFROST).

1. Programme the desired power level and cooking time.

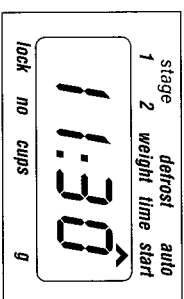
2. Touch **CLOCK/AUTO START** pad.



The AUTO START indicator lights and ":00" is displayed.

3. Enter the desired start time by pressing the number pads.

1 1 3 0



The display will show the numbers you pressed in the order you touched. This example shows 11:30.

4. Touch **START** pad.

START

When you touch START pad, the present time appears in the display and the cooking programme indicators come on.

The AUTO START indicator and the colon start blinking. When the selected start time arrives the oven begins operating and the oven light turns on. The AUTO START indicator goes off and the next stage indicator begins to blink. When the cooking is completed you will hear 3 beeps. The oven turns off and the present time appears in the display.

Note: AUTO START can be used for time cooking, if the clock is set. If the oven door is opened after programming AUTO START, it is necessary to touch the START pad for the time of day to appear in the readout so that the oven will automatically begin programmed cooking at the chosen AUTO START time. Before setting, check to make sure the clock is showing the correct time of day.

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