

INSTALLATION

After unpacking the appliance, make sure that it has not been damaged during transport and that the appliance door closes properly.

In the event of problems, contact the dealer or the nearest After-sales Service.

To prevent any damage, only remove the appliance from its polystyrene foam base at the time of installation.

Children should not perform installation operations. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

MOUNTING THE APPLIANCE

Follow the supplied separate mounting instructions when installing the appliance.

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in the home.

Do not remove the microwave inlet protection

Plates located on the side of the microwave oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Ensure the microwave oven cavity is empty before mounting.

Ensure that the appliance is not damaged. Check that the microwave oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the microwave oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

The power supply cord must be long enough for connecting the appliance, once fitting in its housing, to the main power supply.

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be utilized.

AFTER CONNECTING

The appliance can be operated only if the microwave oven door is firmly closed.

The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

After installation, the bottom of the appliance must no longer be accessible. For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

USE AND TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best functions to use for any given food. Cooking times, where indicated, start from the moment when food is placed in the microwave oven cavity, excluding preheating (where required).

Cooking settings and times are purely for guidance and will depend on the amount of food and type of accessory used. Always cook food for the minimum cooking time given and check that it is cooked through.

To obtain the best results, carefully follow the advice given in the cooking table regarding the choice of accessories (if supplied) to be used (if present).

CLING FILM AND BAGS

Remove wire twist-ties from paper or plastic bags before placing the bag in the microwave oven cavity.

Cling film should be scored or pricked with a fork to relieve the pressure and to prevent bursting because steam builds up during cooking.

COOKING FOOD

Since microwaves penetrate the food to a limited depth, if there are a number of pieces to cook at once, arrange the pieces in a circle to create more outside pieces.

Small pieces cook more quickly than large pieces. Cut food into pieces of equal size for uniform cooking.

Moisture evaporates during microwave cooking. A microwave-proof cover on the container helps reduce moisture loss.

Most foods will continue to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

Stirring is usually necessary during microwave cooking. When stirring, bring the cooked portions on the outside edges towards the centre and the less-cooked centre portions towards the outside.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over.

To prevent this possibility:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the microwave oven cavity and leave the teaspoon in the container.
3. After heating, stir again before carefully removing the container from the microwave oven.

BABY FOOD

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.

This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure that the lid and the teat are removed before heating.

FROZEN FOOD

For best results, we recommend defrosting directly on the glass turntable. If needed, it is possible to use a light-plastic container that is suitable for microwave.

Boiled food, stews and meat sauces defrost better if stirred during the defrosting time. separate pieces as they begin to defrost.

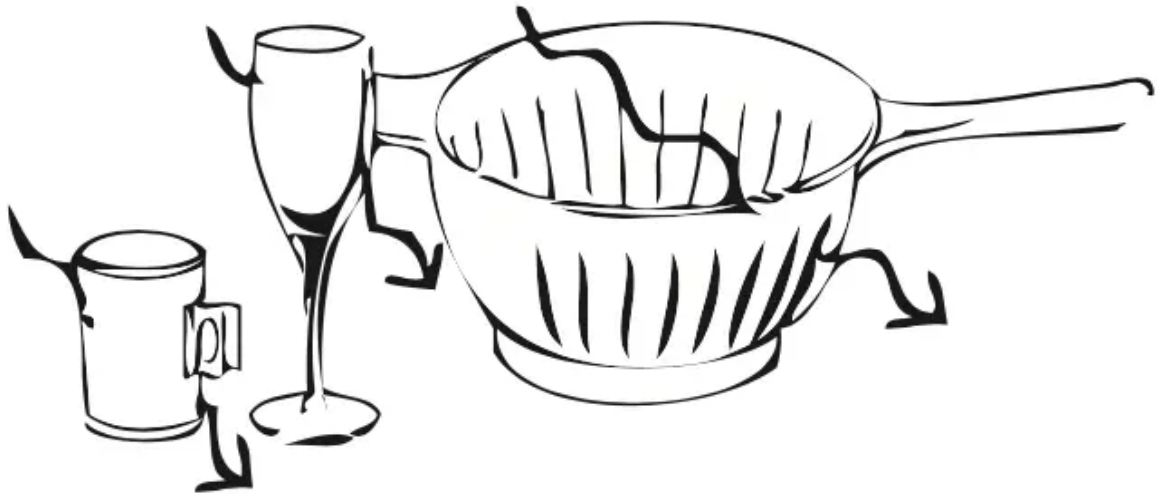
Individual slices defrost more easily.

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.



When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

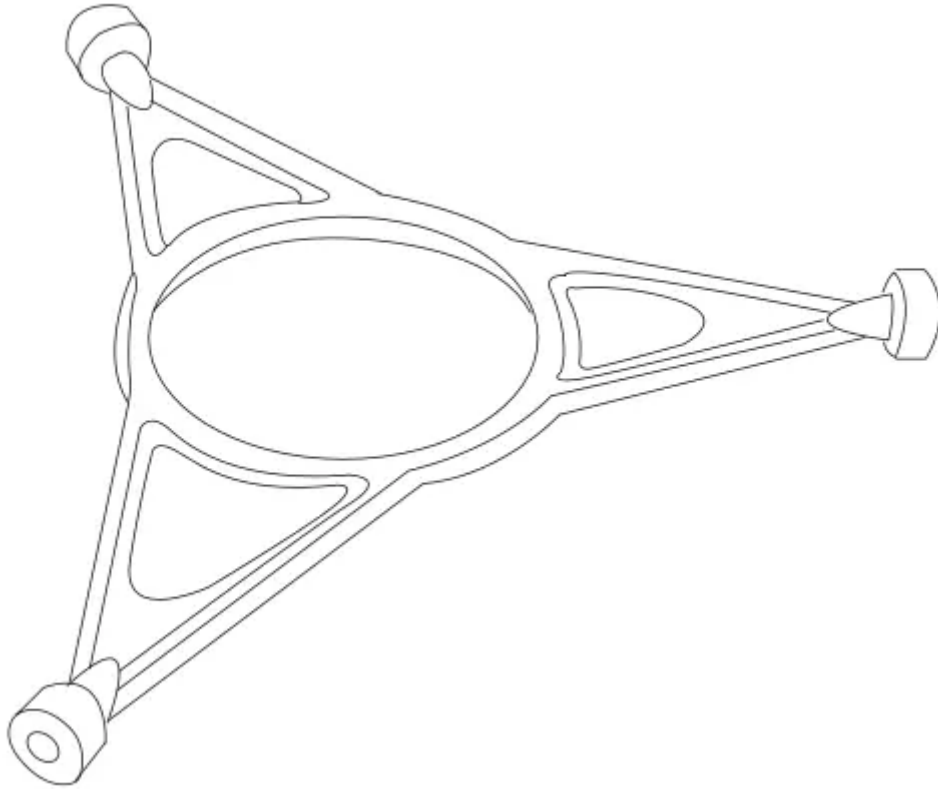
If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.

- Fit the turntable support in the oven.



GLASS TURNTABLE

Use the glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.



START PROTECTION / KEY LOCK

This automatic safety function is activated one minute after the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

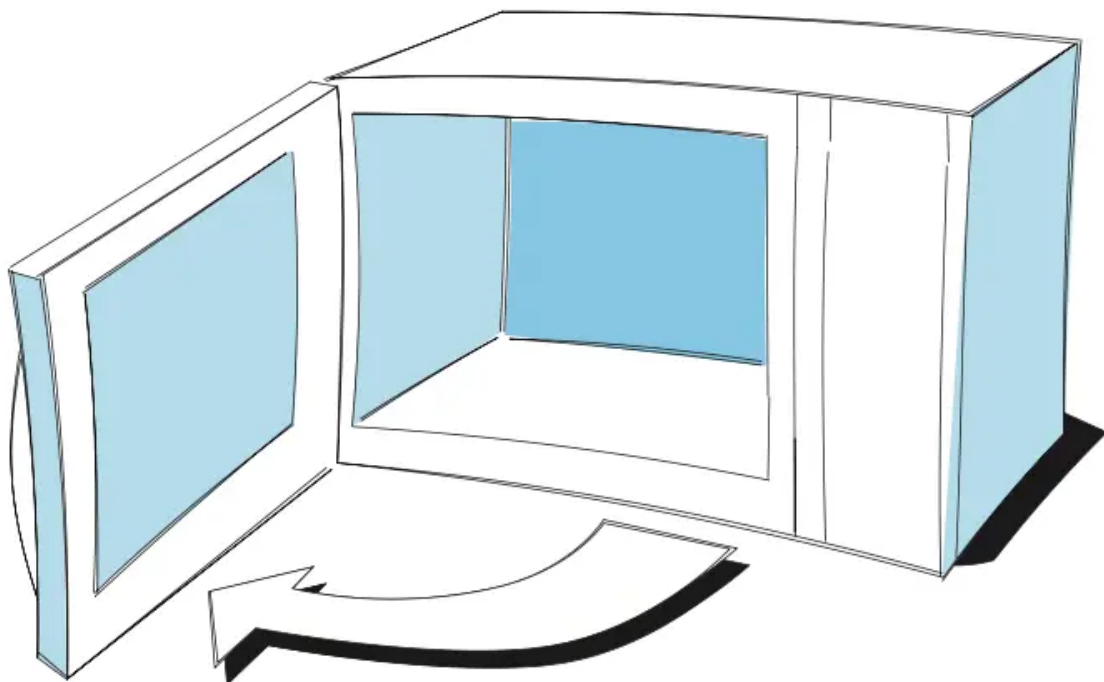


The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show “DOOR”.

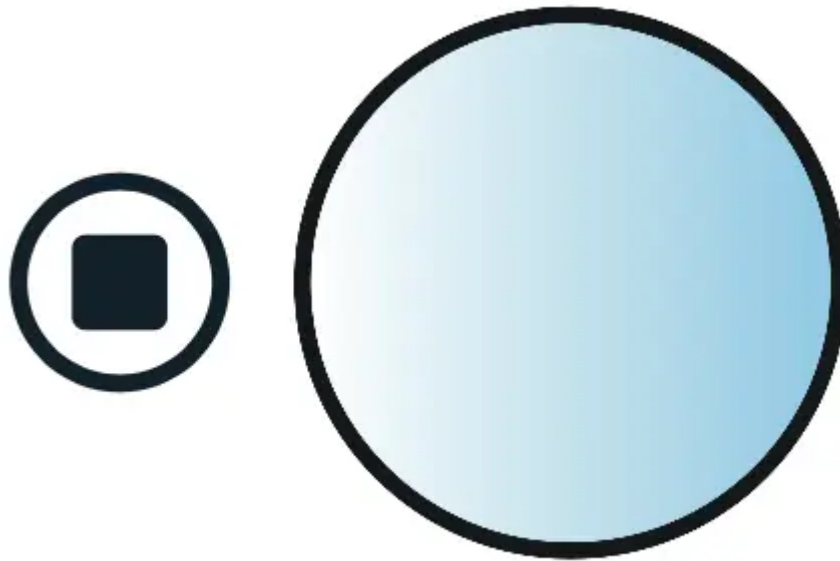


PAUSE OR STOP COOKING

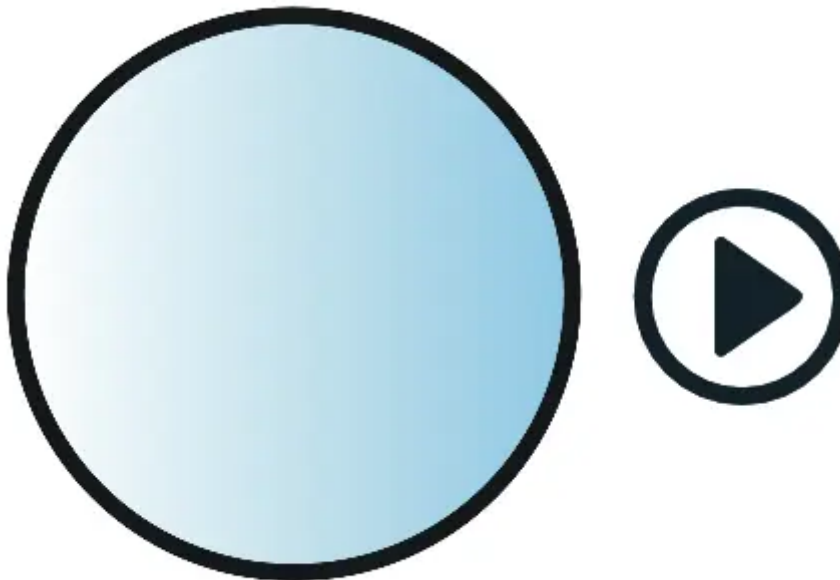
To pause cooking: The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



If you don't want to continue cooking: Remove the food, close the door and press the STOP button.

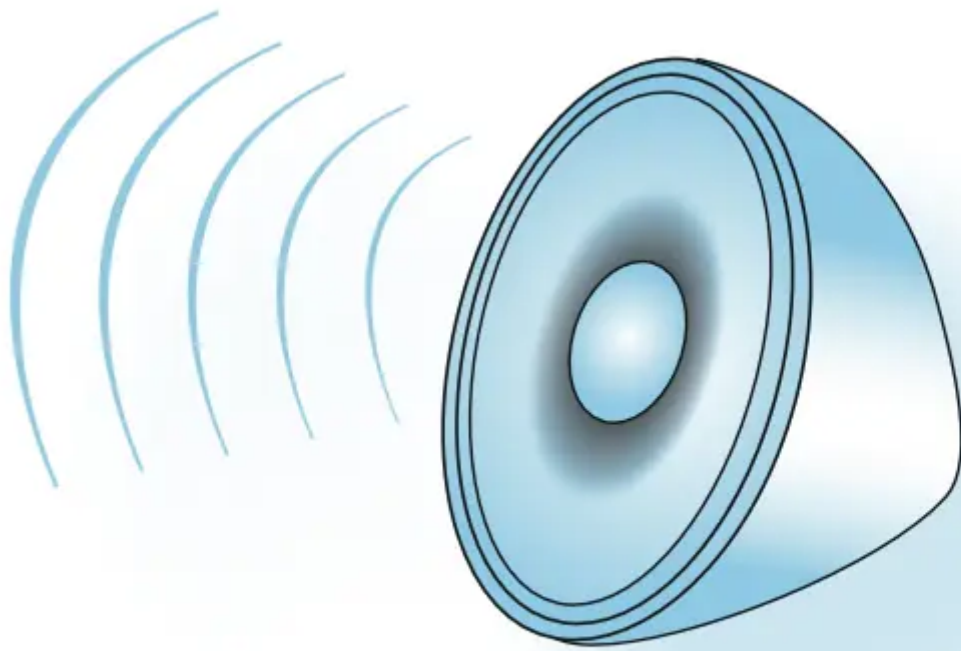


To continue cooking: Close the door and press the Start button ONCE. The cooking is resumed from where it was paused. pressing the start button TWICE will increase the time by 30 seconds.



A beep will signal once or twice a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

NOTE: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.



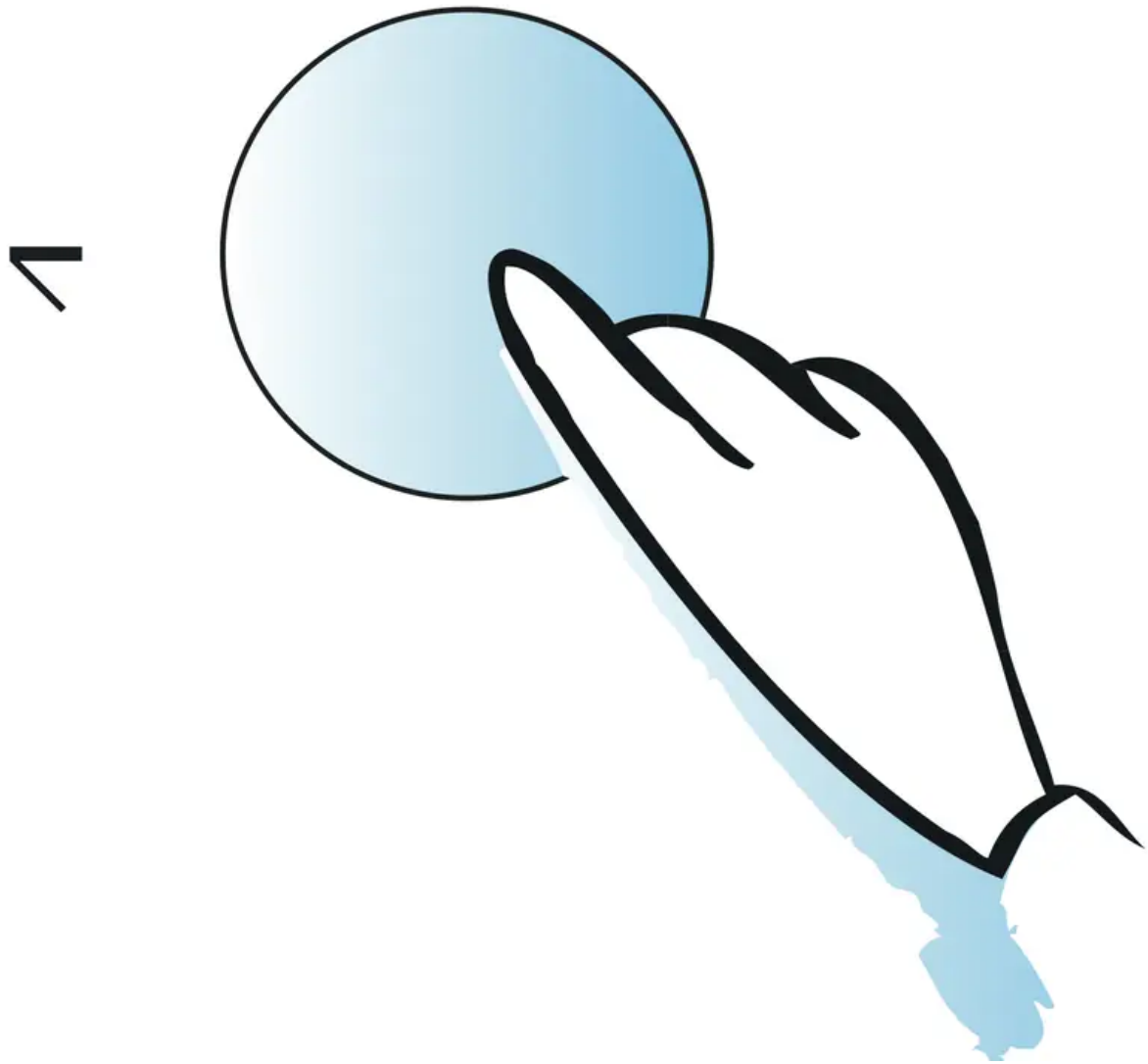
COOLING DOWN

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

The cooling procedure can be interrupted without any harm to the oven by opening the door.

DOOR OPENING

Press the button to open the door.



KITCHEN TIMER

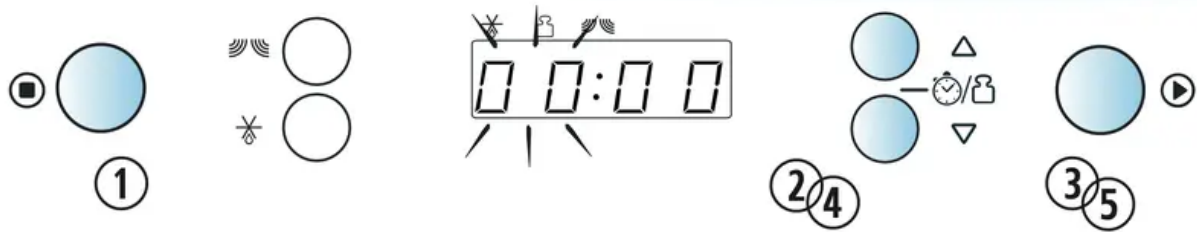


Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

1. Press the +/- buttons to set the time to measure.
2. Press the power button repeatedly to set the power to 0W.
3. Press the start button.

An acoustic signal will be heard when the timer has finished to count down.

CLOCK



When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

1. Press the stop button (3 seconds) until the left-hand digit (hour's) flicker.
2. Press the +/- buttons to set the hours.
3. Press the start button. (The two right hand digits (minutes) flicker).
4. Press the +/- buttons to set the minutes. press The start button again.

The clock is set and in operation.

NOTE: Keep the door open while setting the clock. This gives you 10 minutes To complete the setting of the clock. Otherwise, each step must be accomplished within 60 seconds.

COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Press the +/- buttons to set the time.
2. Press the power button repeatedly to set the power.
3. Press the start button.

Once the cooking process has been started:

The time can easily be increased in 30-second steps by pressing

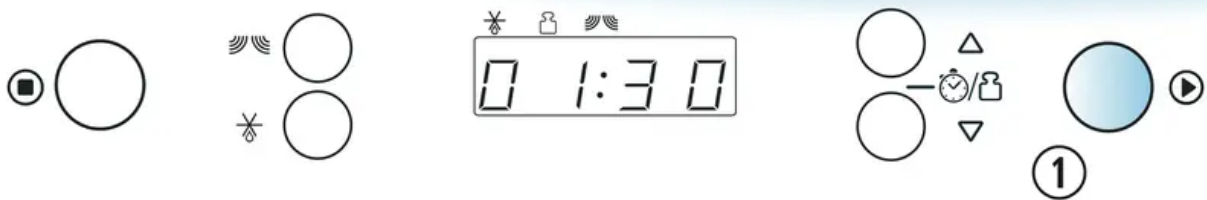
The Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time.

Pressing the power button may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.

POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
750 W	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. Cooking of fish, meat, vegetables etc.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING . Softening butter, cheeses and ice cream.
0 W	SETTING the standing time (when using the timer only).

JET START



This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. Press the start button.

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

MANUAL DEFROST

Follow the procedure for “cook & reheat with microwaves” and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

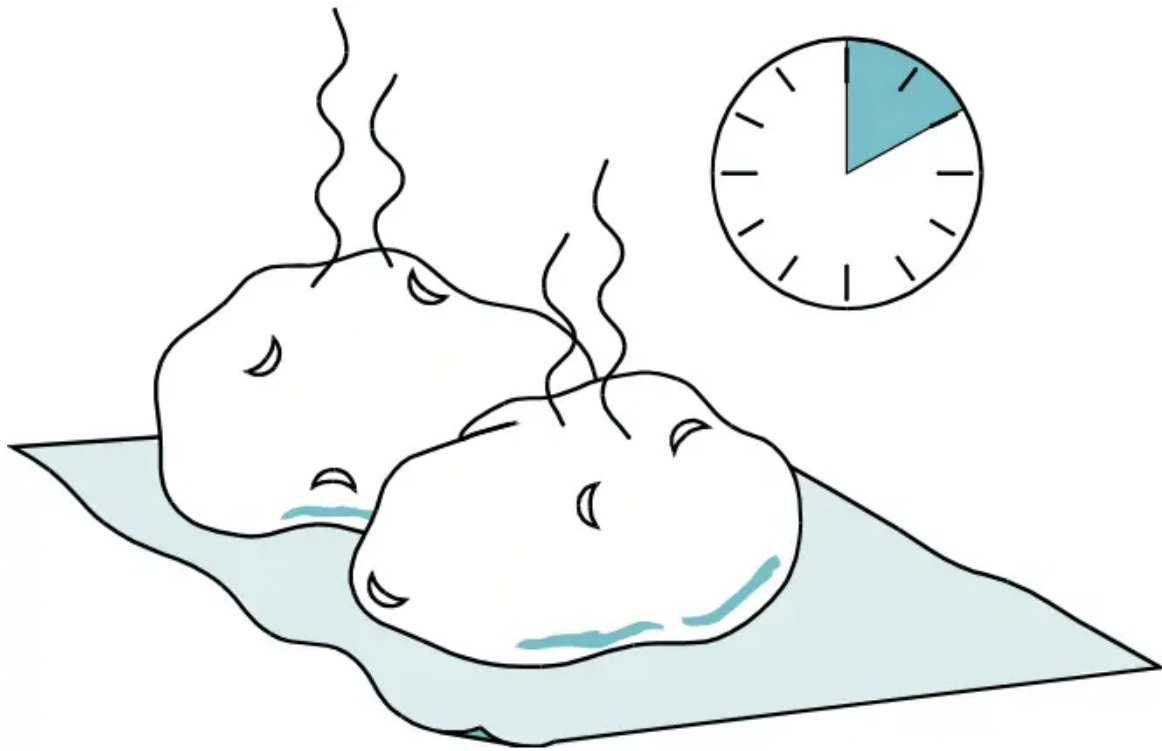


Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



JET DEFROST



Use this function only if the net weight is between 100 g- 2 Kg. Always place the food on the glass turntable.

1. Press the jet defrost button.
2. Press the + / - buttons to set the weight of the food.
3. Press the start button.

Midway through the defrosting process the oven stops and prompts you to **TURN FOOD**.

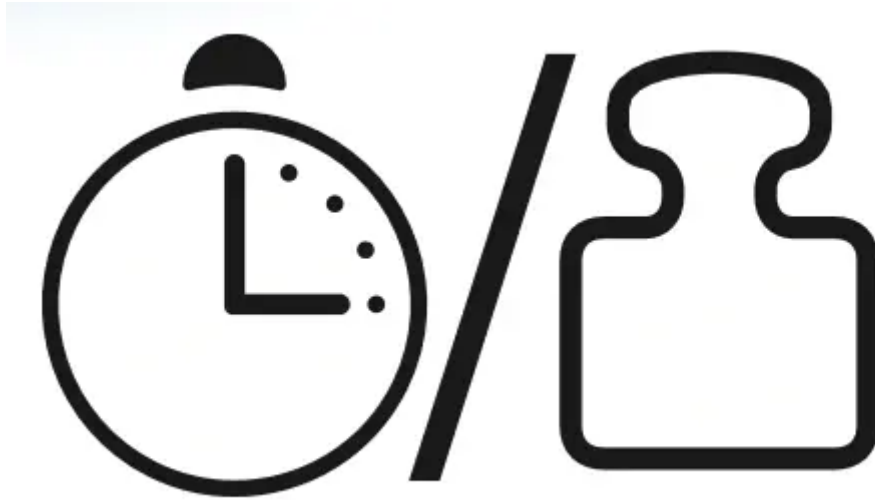
- Turn the food.
- Open the door.
- Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.

WEIGHT:

This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

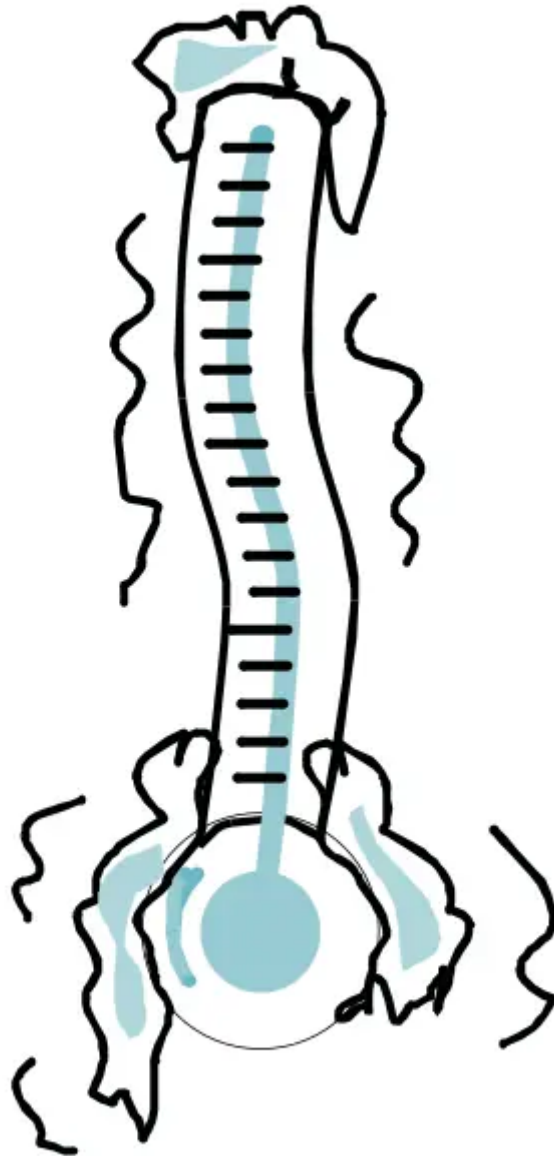
If the weight is lesser or greater than recommended weight: Follow the procedure for “Cook & Reheat with microwaves” and choose 160 W when defrosting.






FROZEN FOODS:

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



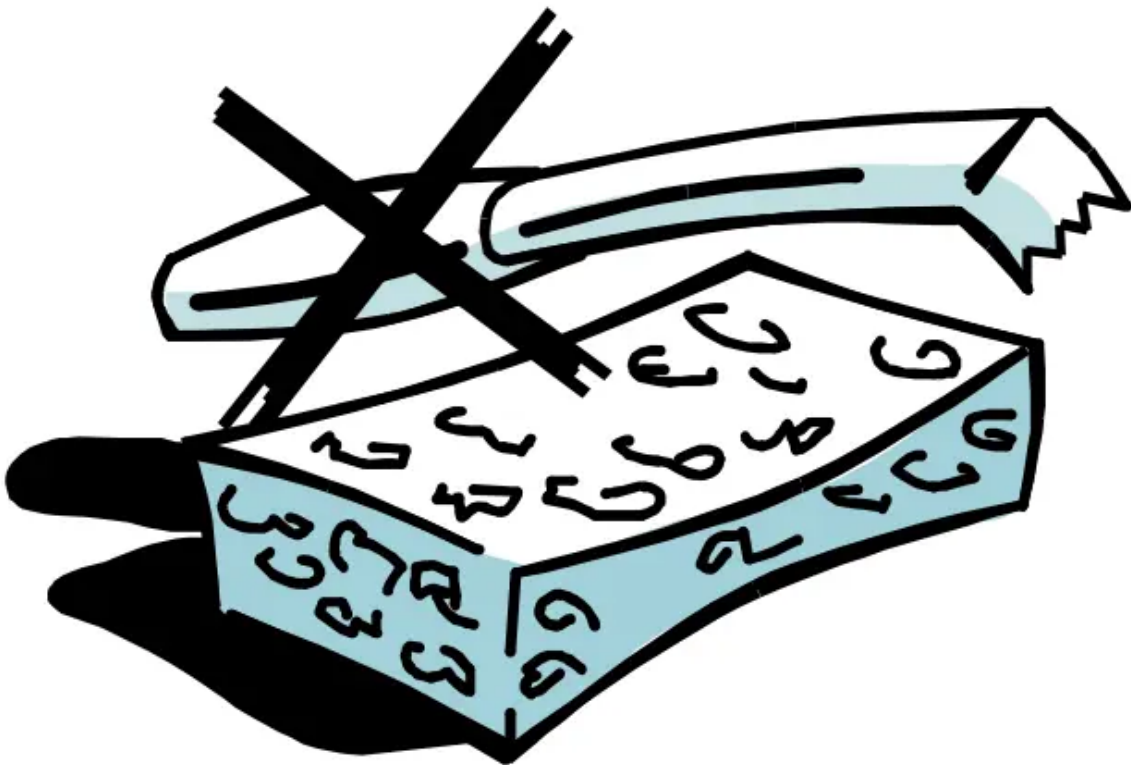
	FOOD	HINTS
*** 	MEAT (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. TURN FOOD when oven prompts.
*** 	POULTRY (100g - 2.0Kg)	Chicken whole, pieces or fillets. TURN FOOD when oven prompts.
*** 	FISH (100g - 2.0Kg)	Whole, steaks or fillets. TURN FOOD when oven prompts.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.</p>		

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required.

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.

NOTE: Do not use metal scouring pads, abrasive cleansers, steelwool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. Do not spray directly on the oven.



At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



This oven is designed to operate with the turntable in place.

NOTE: Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

NOTE: Do not allow grease or food particles to build up around the door.

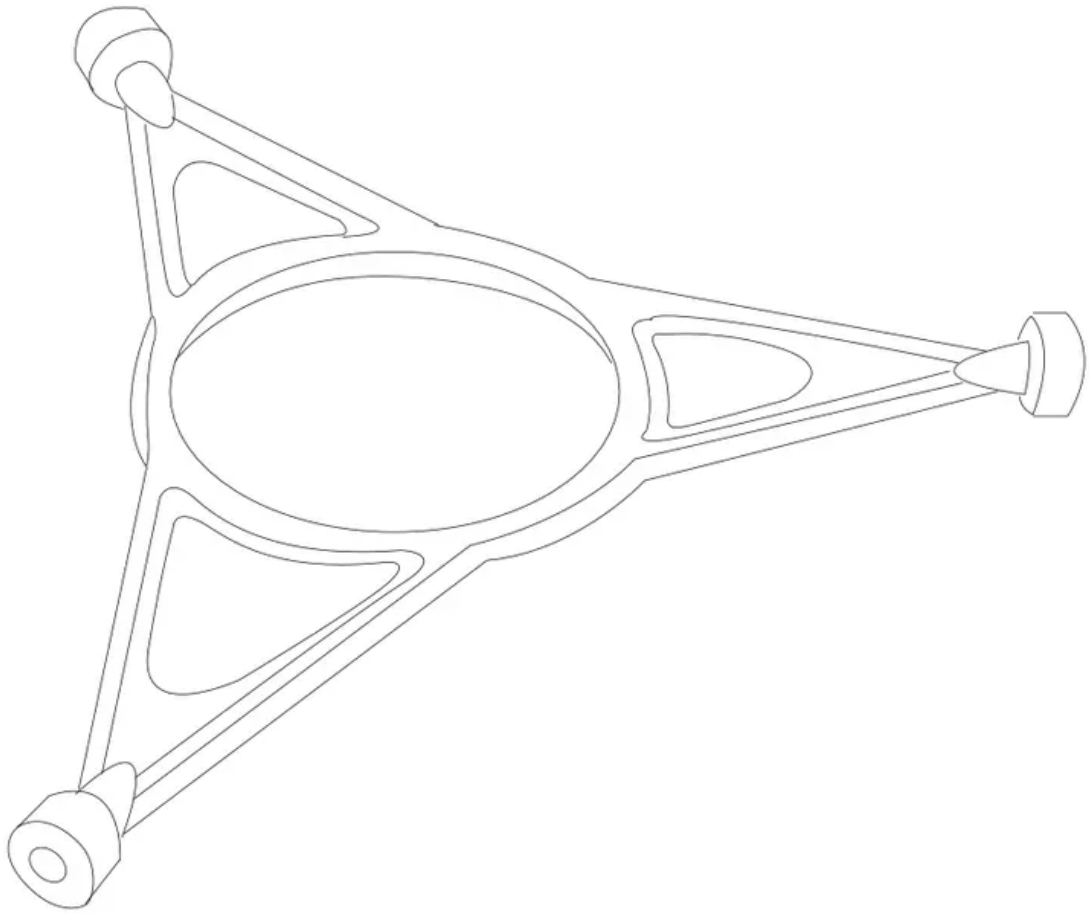
For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

NOTE: Do not use steam cleaning appliances when cleaning your microwave oven.

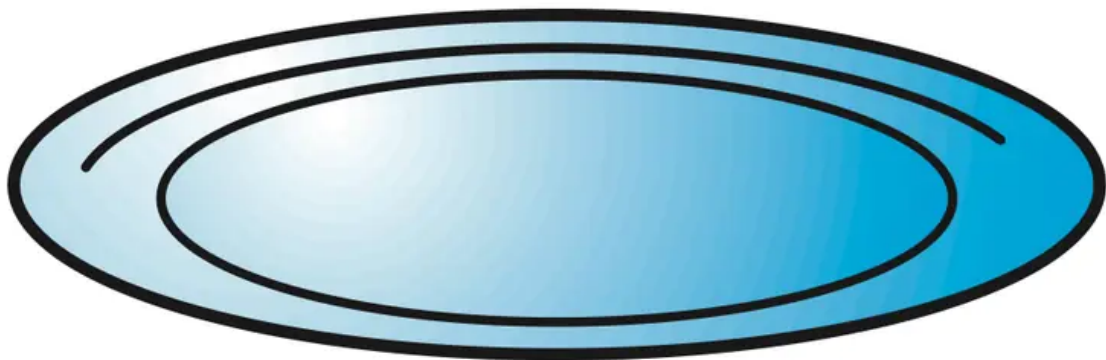
Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

DISHWASHER SAFE:

Turntable support.



Glass Turntable.



TROUBLESHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.

- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation. Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

WARNING: If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

WARNING: Service only to be carried out by a trained service technician.

It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do not remove Any cover.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.