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Warning:

- a) *This oven is not for commercial use.*
- b) *Don't open the cover of the machine except professional person.*

ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.
WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.
 With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

WARNING - THIS APPLIANCE MUST BE EARTHED IMPORTANT

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


Green and yellow:
 Blue:
 Brown:

Earth
 Neutral
 Live



- If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.
- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

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

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

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

1. SPECIFICATIONS

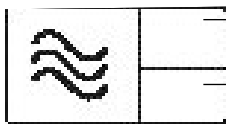
Voltage	:230V 50Hz
Rated input (Watt)	:1300W
Microwave output (Watt)	:800W
Microwave frequency	:2450MHz
Dimension of the cavity in mm	:300x320x200mm
Turntable	:ø270mm
Net weight	:13,6Kg

For additional data, consult the serial plate glued to the back of the equipment.

This equipment is in compliance with EEC Directives 89/336 and 92/31 related to Electromagnetic Compatibility.

O U T P U T P O W E R

The microwave output power is written on the rating plate placed on the rear side of the appliance (see “**MICRO OUTPUT**”). When you consult the tables, always look up your oven's output power. It will be useful also when you are consulting cookbooks intended for use with microwave ovens.



ONLY FOR SOME MODELS: The microwave output power is also indicated inside this symbol, placed on the oven door.

(ONLY FOR U.K.) The letter indicates the **heating category** to which your oven belongs: some pre-cooked food packages (frozen or chilled) give heating instructions corresponding to the various categories. Follow those instructions related to the category indicated for your oven.

2. CHECK AFTER UNPACKING

Please check the followings after unpacking.

1. Any evidence of bumped and stressed oven
2. Oven door flat and switch flexible or not
3. Metal insulation mesh bent, deformed or not.
4. Power cord broken, loosen or not.
5. Check whether the accessories are complete or not
 - a. glass turntable
 - b. roller rest
 - c. instruction manual

Warning: In the event of damaged oven or missed accessories, please do not use it and contact the distributor or call our service telephone number.

3. GENERAL SAFETY INSTRUCTIONS

1. Before commissioning this oven please read this instruction manual and keep it carefully.
2. This oven is not for commercial use.
3. In order to protect children from the danger of electrical appliance, never leave them unsupervised with the oven. Consequently, Please locate the oven in where children do not have accesst and ensure that the cable does not hang down.
4. Check the oven and the cable regularly for damage. If there is any kind of damage, the oven should not be used.
5. Do not repair the oven yourself, please consult an authorized expert.
6. A damaged main lead may only be replaced with a similar cable by a qualified electrician.

4. IMPORTANT SAFEGUARDS

Before beginning to use this oven, read this important information to obtain the best possible result.

- 1) This oven has been designed to thaw, heat up and cook foods at home. It must not be used for other purposes and must not be altered or tampered with in any way.
- 2) Before installing the oven to unit cavity and connecting it to your electrical system, check to be certain that the door closes tightly. Also check to see that the metal frame is not warped and that the hinges and hooks have not loosened. In the event that these parts have been damaged, the microwave oven cannot be used until a qualified technician (trained by the manufacturer or by its Customer Service) has made the necessary repairs.
- 3) Do not try to make the oven operate while the door is open by tampering with the safety devices.
- 4) Do not operate this oven if objects of any type whatsoever get caught between the front of the oven and the oven door. Also keep the **inside of the door and interior side of the frame** completely clean by using a damp cloth and non-abrasive detergent. Do not let dirt or food residue build up between the front of the oven and the oven door.
- 5) Do not operate the oven if its electrical feed cable or plug are damaged (because there is the danger of electric shocks).
- 6) **Adjustments, repairs and replacement of the electrical feed cable must be performed only by qualified technicians trained by the manufacturer.** Repairs made by personnel who are not qualified may become a source of danger.
- 7) If you should see smoke coming out of the oven, **DO NOT OPEN THE OVEN DOOR.** Instead, immediately turn the oven off or pull the plug from its electric socket.
- 8) This oven must be used only by adults. **Never let small children come near the oven when it is operating (because they might get burned).**
- 9) **You must absolutely not pre-heat the oven (i.e., in the absence of foodstuffs) and you must not let it run in idle (in the absence of foodstuffs), because by doing so you might cause hazardous sparks.**
- 10) Before using this oven, check to be certain that the utensils and containers chosen are suitable for microwave oven use.
- 11) Look at the oven from time to time when food is heated or cooked in disposable containers of plastic, paper or other combustible material. Also, small portion of food may become combustible if over heated.
- 12) **Do not use recycled kitchen paper as it may contain metal particles that could cause it to ignite.**
- 13) **Do not cook eggs still in their shell.** The pressure which might form inside the shell would make the egg itself explode (even after it has already been cooked). Never heat up eggs that have already been cooked (unless such eggs are scrambled).
- 14) Always pierce sealed container or loosen the lid before heating or cooking food. Otherwise the pressure inside those containers might build up and cause an explosion, even after the food itself has been cooked.
- 15) When heating liquids (water, coffee, milk, etc.), you may find that, because of delayed boiling, the liquid in question may suddenly boil up and spill out when removing the container scalding to your hand in the process. To prevent such a situation, you must place a heat-resistant plastic spoon or a glass stirrer in the container before starting to heat that liquid.
- 16) Do not heat up liquor having a high alcohol content or large amounts of oil (because overheating could cause such substances to burst into flame).
- 17) Refer to the charts in this instruction manual for the correct heating and cooking times.

- 18) **ALWAYS** check the temperature of heated infant food before serving it so as to prevent burning. Always mix or shake the food to distribute the heat.

When using commercially available bottle sterilisers, before turning the oven on, **ALWAYS** make sure the container is filled with the quantity of water indicated by the manufacturer.

5. INSTALLATION

- 1) After having removed the oven from its box, check to make certain that the turntable spindle is correctly fitted into its housing. Place the roller rest in the middle of the cooking chamber and set the glass turntable on top of it. The spindle must be inserted in the related turntable housing.
- 2) Check to make certain that this equipment has not been damaged in transport and check especially to see if the door opens and closes correctly.
- 3) Place this oven on a surface **so that there remains a space of about 5 cm. between the oven's surface portions and the walls to the side and the back, and a free space of at least 20 cm. above the oven.**
- 4) Never block up or otherwise obstruct the air outlet holes. In particular, never place anything on the oven and check to be certain that the air and steam outlet slots (located atop the oven) are **ALWAYS FREE**.

6. GLASSWARE AND SIMILAR ITEMS

You can make use of all types of containers made of glass (preferably Pyrex), ceramics, porcelain and glazed pottery as long as they do not have decorations or metal parts (gilded borders, handles, feet). You can also use containers made of heat-resistant plastic. For short heating periods, you may use paper napkins, cardboard trays and plastic "throwaway" plates as a base. If you are still doubtful about using a particular container, you can perform a simple test. Place the empty container in the oven for 30 seconds at maximum power.

If the container is still cold or only slightly warm, it is suitable for microwave cooking.

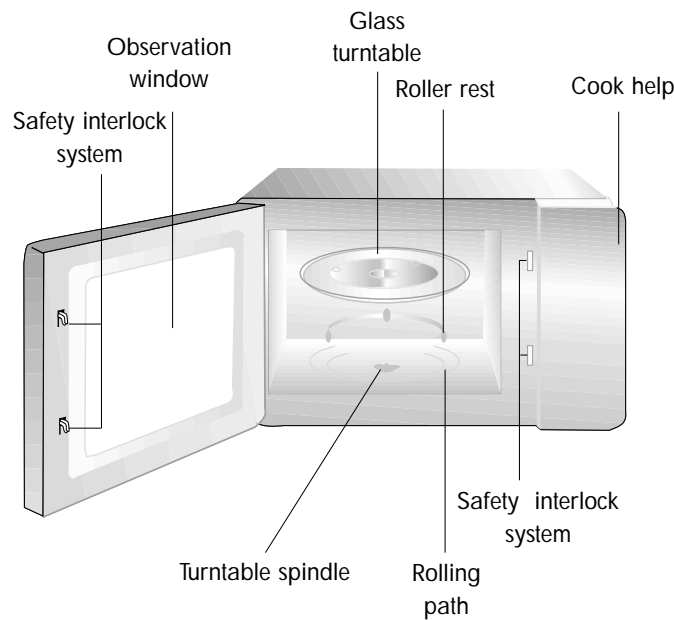
If it is very hot or gives out sparks, it is not suitable. As far as shape and size are concerned, it is absolutely essential that containers be such as to allow the turntable to rotate.

In order to use large-size rectangular containers (which may not be able to rotate inside the cooking cavity), you can remove the spindle from its housing to prevent the turntable moving. Bear in mind that to be assured of good results when carrying this out you must stir the food and turn the container around several times during the cooking process. **Containers made of metal, wood, recycled kitchen paper, cane and plate glass are not suitable for use in microwave ovens.** The metal rack supplied with your microwave have been fully tested for safe use. You should remember, too, that since microwaves heat the food and not the glassware, earthenware or similar containers for that food, it is possible to cook such foods in the serving dish and thereby avoid the problem of having to clean pans later.

	Glass	Ceramics	Porcelain	Clay plates	Plastic for micro-waves	Paper cups*	Paper plates*	Parchment paper*	Card-board	Metal containers	Glassware with metal parts	Special roasting paper
<i>Defrosting</i>	YES	YES	YES	YES	YES	YES	YES	YES	YES	NO	NO	YES
<i>Heating</i>	YES	YES	YES	YES	YES	YES	YES	YES	YES	NO	NO	YES
<i>Cooking</i>	YES	YES	YES	YES	YES	NO	NO	NO	NO	NO	NO	YES

* If the cooking time required is too long, there is a possibility of fire.

7. COMPOSITION DIAGRAM



8. USING THE MICROWAVE OVEN

This microwave oven uses modern electronic control to adjust cooking parameters to better meet your needs for cooking.

CLOCK SETTING


When the oven is initially energized, the LED indication is "0:00". Example set "12:12".

1 Press the  CLOCK key, the hour figures flash.



2 Press **10min** (in this case 10min = 10 hours) once and **1min** (in this case 1min = 1 hour) twice to adjust the hour figures.




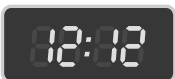
3 Press the  CLOCK key, the minute figures flash.



4 Press **10min** once and **1min** twice to adjust the minute figures.



5 Press the  CLOCK key, the clock adjustment is completed.





MICROWAVE COOKING

Basic rules for correct cooking with a microwave oven



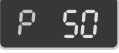


- 1) In order to set cooking times correctly, remember (in referring to the charts on the following pages) that when you increase the amount of foodstuffs the cooking temperature must likewise be proportionately increased and vice-versa. It is important to respect the "standing" times: **standing time** means that period during which the food must be left to "rest" after being cooked so as to allow an even greater spreading of the temperature within. The temperature of meat, for example, will rise about 5°-8° C. (approx. 9°-15° F.) during the standing time. Standing times may be observed either inside or outside the oven.
- 2) One of the main things you must do is **stir** the food several times while it is being cooked. This helps make the temperature distribution more uniform and thus shortens the cooking time.
- 3) It is also advisable to **turn** the foodstuff **over** during its cooking process: this applies especially for meat, whether it is in large pieces (roasts, whole chickens, etc.) or small (chicken breasts, etc.).
- 4) **Foods having a skin, shell or peel (e.g., apples, potatoes, tomatoes, frankfurters, fish) must be pierced with a fork in several points so as to permit steam to escape and to prevent those items from exploding.**
- 5) If you are preparing a large number of portions of the same food item (e.g., boiled potatoes), **place** those portions in a Pyrex dish in order to have them cook in a uniform manner:
- 6) The lower the temperature at which a foodstuff is placed in a microwave oven, the longer the cooking time required. Food having a room temperature will cook more quickly than food having a refrigerator temperature.
- 7) Always do your cooking by placing the food container in the centre of the turntable.
- 8) It is perfectly normal for **condensation to form** inside the oven and near the air outlet. **To reduce such condensation, cover the foodstuffs with clear-sheet, wax paper, a glass lid or simply an overturned plate.** Then, too, foods having a water content (e.g., greens and vegetables) cook better when covered. The covering of food also helps keep the oven clean on the inside. Use clear-sheet made expressly for microwave ovens.

How to set a cooking process:


Select different microwave power and set cooking time as you wish.

- 1 Five microwave power levels are available. Press  **POWER LEVEL**, several times to choose different power as per the following chart.
- 2 Maximum microwave cooking time is 99 minutes 90 seconds: select the desired cooking time by pressing **10min**, **1min** or **10sec** keys .
- 3 Press the  **START** key.


Microwave Power Chart

Press POWER LEVEL	Microwave power	Display	Application
Once	100%		Reheat, Boil water, Cook vegetables and chicken
Twice	80%		Cook rice, fish and seafood, cookie, meats
Thrice	50%		Cook milk cake, stew food
4 times	30%		Defrost
5 times	10%		Keep temp. soften ice cream

SPEEDY COOKING

When the oven is in the waiting state, press directly the **10min**, **1min** and **10sec** keys to input cooking time. And then press the  **START** key, and the oven goes into 100% microwave heat power cooking state.

AUTOMATIC DEFROSTING

1 Press the  **DEFROST** key several times to select defrosting weight (g);







Times	once	twice	thrice	four times
Display	200	400	600	800
Times	five times	six times	seven times	eight times
Display	1000	1500	2000	3000

2 Press the  **START** key to start defrosting.

AUTOMATIC MENU COOKING


1 Press the corresponding menu key several times to select menu weight according to the following table

2 Press the  **START** key to start cooking.

Menu	Portions	Press time	Display
 (pop corn)	50g	Once	00:50
	100g	Twice	01:00
 (potato)	1 Portion	Once	00:01
	2 Portions	Twice	00:02
	3 Portions	Thrice	00:03
 (pizza)	200g	Once	02:00
	300g	Twice	03:00
 (cake)	1 Portion	Once	00:01
	2 Portions	Twice	00:02
	3 Portions	Thrice	00:03
 (vegetable)	250g	Once	02:50
	350g	Twice	03:50
 (beverage)	1 Glass	Once	00:01
	2 Glasses	Twice	00:02

DELAYED START


Example: Set a cooking starting at 12.12

- 1 Press  **TIMER**, the hour figures flash;



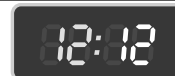
- 2 Press **10min** (in this case 10min = 10 hours) once and **1min** (in this case 1min = 1 hour) twice to adjust the hour figures;



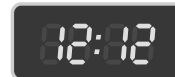
- 3 Press  **TIMER**, the minute figures flash;




- 4 Press **10min** once and **1min** twice to adjust the minute figures;







- 5 Set cooking procedure;



- 6 Press  **START** to start appointment cooking.


STOP/CLEAR

- 1 If the oven is working, press  **STOP/CLEAR** to pause.
(Press  **START** to continue operating). Press  **STOP/CLEAR** twice to stop operating.
- 2 When setting program, press  **STOP/CLEAR** to cancel previous cooking programs.




DOOR OPEN PROTECTION

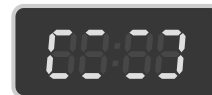
In normal operating, you can open door at any time to check cooking.




When door is opened, oven will stop running automatically and the rest cooking time displayed remains the same.

Close the door and press  **START** again. Oven will continue cooking as it was set in the program till end.

CHILD - LOCK FUNCTION

Lock: Press  **START** and  **STOP/CLEAR** key simultaneously, after a long "beep". it shows  and enters the Locked status.





Unlock: Press  **START** and  **STOP/CLEAR** key simultaneously,  disappears and machine returns to normal status.



Note: Indication explanation

- When the oven is in the waiting states, the charactron indicates the clock and the indication for second figures does not flash.

Remark:

- 1 When the oven is out of use, or the food is taken out ahead of time, please press  STOP/CLEAR key.
- 2 When the cooking is to be stopped after cooking steps are set, just open the door and door safety system will stop generating microwave. If don't use the left time, please press  STOP/CLEAR key before closing the door.
- 3 This oven works with microwave radiation, which heats up water particles in food in a very short time. There is no heat radiation and therefore no browning. For this reason this appliance is not suitable for drying objects.
- 4 Only food should be heated with this oven

9. CLEANING AND MAINTENANCE

Disconnect the plug from its electrical outlet before beginning any cleaning or maintenance operations.

To keep your microwave oven in the best condition, you are advised to clean regularly the door as well as the interior and exterior with a damp cloth and neutral soap or liquid detergent. Always keep the microwave outlet cover free of fat or splashed grease. **Never use abrasive detergents, scouring pads or tools with metal rivets when you clean the oven's exterior and interior.** In addition, be careful not to let water or liquid detergent seep into the air and steam outlet slots located atop the oven. Do not use ammonia-based detergents. We likewise recommend that you do not use alcohol, steel wool or abrasive detergents to clean the inside and outside door surfaces in order to avoid scratches. To ensure of perfect closing, always keep the inner portion of the oven door clean, being careful not to let any dirt or food residue get caught between the door and the front of the oven.

Give a regular cleaning to the air intake holes found on the back of the oven so that they will not become blocked up with dust or dirt deposits as time goes by.

Every now and then, it will be necessary to remove the turntable and its support device and clean them, just as you must for the floor of the oven itself. Wash the turntable and its support device in warm soapy water obtained by using neutral soap (**these pieces may likewise be cleaned in a dishwasher**). **Never place the turntable in cold water after a prolonged heating session; the extreme thermal shock could irreparably damage the turntable.** The turntable motor is sealed tight. When you are cleaning the floor of the oven, however, be careful not to let water seep under the turntable spindle.

10. TROUBLE SHOOTING

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door; It is normal.
Oven started accidentally with no food in.	It does no damaged to oven if oven operates empty for quite short time. But it should be avoided.

Trouble	Possible Cause	Remedy
Oven can not be started	Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	Door not closed well.	Close door well.
Glass turntable makes noise when microwave oven operates	Dirty roller rest and oven bottom	Refer to "Maintenance of Microwave" to clean dirty parts.

This appliance conforms with the CE directives for radio interference suppression and low-voltage safety and has been built to meet current safety requirements.
Subject to technical changes without prior notice.