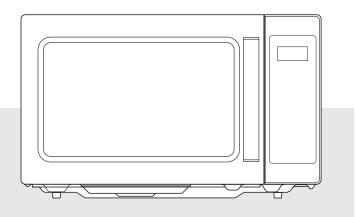
## IRapiance

# MICROWAVE OVEN

### TMW-1100C

OPERATING INSTRUCTIONS



Before operating this oven, please read these instructions completely.

### 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 OR ALLOW SOIL OR CLEANER RESIDUE TO ACCUMULATE ON SEALING SURFACES.
- (C) WARNING: IF THE DOOR OR DOOR SEALS ARE DAMAGED, THE OVEN MUST NOT BE OPERATED UNTIL IT HAS BEEN REPAIRED BY A COMPETENT PERSON; (1) DOOR (BENT), (2) HINGES AND LATCHES(BROKEN OR LOOSENED), (3) DOOR SEALS AND SEALING SURFACES.
- (D) WARNING: IT IS HAZARDOUS FOR ANYONE OTHER THAN A COMPETENT PERSON TO CARRY OUT ANY SERVICE OR REPAIR OPERATION THAT INVOLVES THE REMOVAL OF A COVER WHICH GIVES PROTECTION AGAINST EXPOSURE TO MICROWAVE ENERGY:
- (E) WARNING: ONLY ALLOW CHILDREN TO USE THE OVEN WITHOUT SUPERVISION WHEN ADEQUATE INSTRUCTIONS HAVE BEEN GIVEN SO THAT THE CHILD IS ABLE TO USE THE OVEN IN A SAFE WAY AND UNDERSTANDS THE HAZARDS OF IMPROPER USE.
- (F) WARNING: THIS APPLIANCE CAN BE USED BY CHILDREN AGED FROM 8 YEARS AND ABOVE AND PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE AND KNOWLEDGE IF THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN UNLESS THEY ARE AGED FROM 8 YEARS AND ABOVE AND SUPERVISED.
- (G) WARNING: LIQUIDS AND OTHER FOODS MUST NOT BE HEATED IN SEALED CONTAINERS SINCE THEY ARE LIABLE TO EXPLODE:
- (H) WARNING: MICROWAVE HEATING OF BEVERAGES CAN RESULT IN DELAYED ERUPTIVE BOILING, THEREFORE CARE MUST BE TAKEN WHEN HANDLING THE CONTAINER;
- (I) WARNING: THE CONTENTS OF FEEDING BOTTLES AND BABY FOOD JARS MUST BE STIRRED OR SHAKEN AND THE TEMPERATURE CHECKED BEFORE CONSUMPTION, IN ORDER TO AVOID BURNS;

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### **IMPORTANT SAFETY INSTRUCTIONS**

#### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

WARNING : To prevent fire, burns, electric shock and other warnings: Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

- Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
- 2. Do not use the oven when empty, this could damage the oven.
- 3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
- 4. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
- Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
- Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/ or fires when used during cooking.
- 7. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
- 8. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
- 9. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorchings and fire. Also, the cooking tray can become too hot to handle or may break.
- 10. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 11. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 12. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- 13. 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 oven cooking has stopped.

- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
- 15. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
- Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
- 17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
  - To reduce the risk of injury to persons:
  - a) Do not overheat the liquid.
  - b) Stir the liquid both before and halfway through heating it
  - c) Do not use straight-sided containers with narrow necks.
  - d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - e) Use extreme care when inserting a spoon or other utensil into the container.
- Oven should be cleaned regularly and any food deposits removed.
- 19. 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.
- 20. This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 21. Children should be supervised to ensure that they do not play with the appliance.
- 22. Only use utensils that are suitable for use in microwave ovens.

### SAVE THESE INSTRUCTIONS

### **EARTHING INSTRUCTIONS**

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

**WARNING :** Improper use of the earthing plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

### INSTALLATION

#### 1. Ventilation

Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause a failure. For proper ventilation, allow above 3 inches of space between oven sides, rear and the minimum height of free space necessary above the top surface of the oven is 100mm.

#### 2. Steady, flat location

This oven should be set on a steady, flat surface. This oven is designed for counter top use only.

The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.

#### 3. Leave space behind and side

All air vents should be kept a clearance. If all vents are covered during operation, the oven may overheat and, eventually, oven failure.

#### 4. Away from radio and TV sets

Poor television reception and radio interference may result if the oven is located close to a TV, Radio antenna, feeder and so on. Position the oven as far from them as possible.

### 5. Away from heating appliance and water taps

Keep the oven away from hot air, steam or Splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.

#### 6. Power supply

• Check your local power source. This oven requires a current of approximately 7 amperes, 230-240V 50Hz.

- · Power supply cord is about 1.0 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified persons in order to avoid a hazard.

### 7. Examine the oven after unpacking for any damage such as:

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

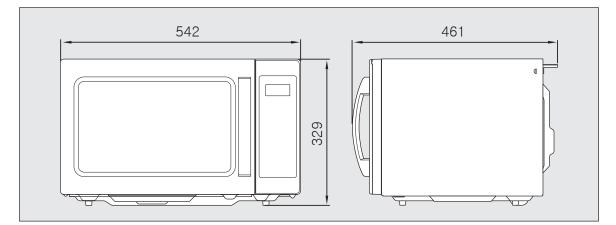
### 8. Do not operate the oven if it is colder than room temperature.

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

### SPECIFICATIONS

POWER SUPPLY		120V AC 60Hz SINGLE PHASE WITH GROUNDING	
	POWER CONSUMPTION	1500 W	
MICROWAVE	OUTPUT POWER	1000 W	
FREQUENCY		2450 MHz	
OUTSIDE DIMENSIONS (W x H x D)		542 x 329 x 461mm (21.34 x 12.95 x 18.15 in.)	
CAVITY DIMENSIONS (W x H x D)		350 x 230 x 357 mm (12.78 x 3.06 x 14.06 in.)	
NET WEIGHT		APPROX. 18Kg (39.68 lbs.)	
TIMER		5 min	
POWER SELECTIONS		1 level (Full Power)	

\* Specifications are subject to change without notice.



### IMPORTANT

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

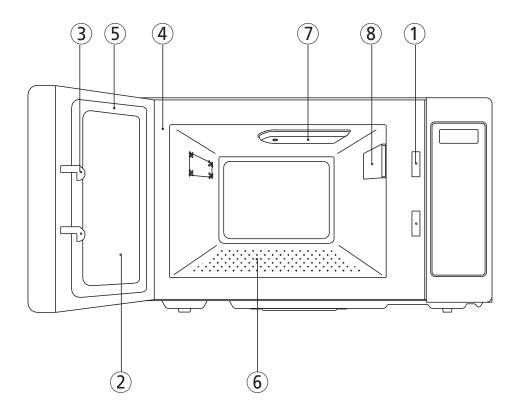
Green-and-yellow	: Earth
Blue	: Neutral
Brown	: Live

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', the earth symbol or coloured green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black.

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

WARNING: This appliance must be earthed.

### **FEATURES DIAGRAM**

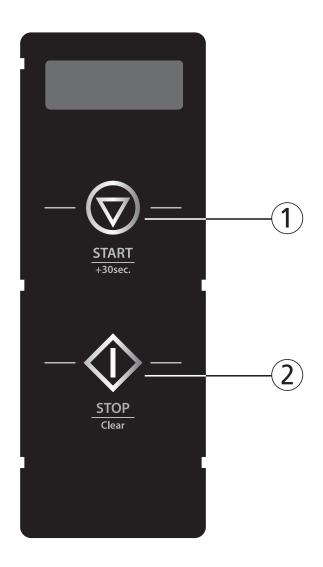


#### **(1) SAFETY INTERLOCK SYSTEM.**

- (2) **DOOR VIEWING SCREEN -** Allows viewing of food. The screen is designed so that light can pass through, but not the microwave.
- (3) **DOOR HOOK -** When door is closed, it will automatically shut off. If the door is opened while the oven is operating, magnetron will immediately stop operating.
- (4) OVEN CAVITY.

- (5) **DOOR SEAL -** Door seal maintains the microwave energy within the oven cavity and prevents microwave leakage.
- 6 **PLATE TRAY -** Made of special heat resistant ceramic. Food in a proper receptacle is placed on this plate for cooking.
- (7) **STIRRER COVER -** This is located on the ceiling with the stirrer fan.
- (8) **INLET COVER -** Protect the air hole from splashes of cooking foods.

### FEATURES DIAGRAM (continued)



- 1 START /+30 SEC Used to start the oven and also used to set a reheat time.
- (2) **STOP/CLEAR -** Used to stop the oven operation or to delete the cooking data.

### **OPERATION PROCEDURE**

This section includes useful information about oven operation.

- 1. Plug power supply cord into a standard 3- pronged 230~240 V AC 50Hz power outlet.
- 2. After placing the food in a suitable container, open the oven door and put it on the plate tray.
- The plate tray must always be in place during cooking.
- 3. Close the door and Make sure that it is firmly closed.
- **1** The oven light is on when the microwave oven is operating or the door is opened.
- **2** The oven door can be opened at any time during operation by opening the door. The oven will automatically shut off.
- **3** Each time a pad is touched, a BEEP will sound to acknowledge the touch.
- 4 The oven automatically cooks on full power level.
- **5** The display will show ":0" when the oven is plugged in.

- When the STOP/CLEAR pad is touched during the oven operation, the oven stops cooking and all information retained. To erase all information, touch the STOP/ CLEAR pad once more. If the oven door is opened during the oven operation, all information is retained.
- 7 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 program has been reset.

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

### CONTROLS

#### START/+30 sec.

START/+30 sec. allows you to reheat for 30 seconds at 100% (full power) by simply touching the START/+30 sec. pad.

By repeatedly touching the START/+30 sec. pad, you can also extend reheating time to 5 minutes by 30 second increments.

START/ +30 sec. 1. Touch the START/+30 sec. pad.

When you touch the START/+30 sec. pad, ":30" is displayed and the MICROWAVE indicator lights to show the oven is cooking. The oven will start immediately.

You can add 30 seconds to the cooking time by pressing the START/+30 sec. pad. but the maximum cooking time is 5 minutes (5:00).

**NOTE:** The cooling fan may operate to prevent the oven being overheated.

#### CHILD SAFETY LOCK

The safety lock prevents unwanted oven operation such as by small children. To set, press and hold the STOP/CLEAR pad for 3 seconds, LOCK indicator lights. To cancel, press and hold the STOP/CLEAR pad for 3 seconds, LOCK indicator goes off.

#### TO STOP THE OVEN WHILE THE OVEN IS OPERATING

#### 1. Touch the STOP/CLEAR pad.

- · You can restart the oven by touching the START pad.
- Touch the STOP/CLEAR pad 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 the START pad.

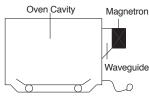
**NOTE:** Oven stops operating when door is opened.

### **MICROWAVING PRINCIPLES**

Microwave energy has been used in this country to cook and reheat food since early experiments with RADAR in World War II. Microwaves are present in the atmosphere all the time, both naturally and manmade sources. Manmade sources include radar, radio, television, telecommunication links and car phones.

### HOW MICROWAVES COOK FOOD

Microwave oven is a Group 2 ISM equipment in which radiofrequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.



Magnetron In a microwave oven, electricity is converted into microwave by the MAGNETRON.

#### **TRANSMISSION**



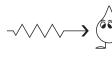
Then they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent.

#### ► REFLECTION



The microwaves bounce off the metal walls and the metal door screen.

#### ABSORPTION





Vibration

Microwave Water Molecule

Absorption

oulos to

The microwaves cause the water molecules to vibrate which causes FRICTION, i.e. HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of  $1\frac{1}{2}$  - 2 inches(4-5cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.

### **CONVERSION CHARTS**

WEIGHT MEASURES		VOLUME MEASURES		SPOON MEASURES		
15 g	½ OZ.	30 ml	1 fl.oz.	1.25 ml	1⁄4 tsp	
25 g	1 oz.	100 ml	3 fl.oz.	2.5 ml	½ tsp	
50 g	2 oz.	150 ml	5 fl.oz. (¼ pt)	5 ml	1 tsp	
100 g	4 oz.	300 ml	10 fl.oz. (½ pt)	15 ml	1 tbsp	
175 g	6 oz.	600 ml	20 fl.oz. (1pt)			
225 g	8 oz.					
450 g	1 lb.					

FLUID MEASUR	EMENTS	
1 Cup	= 8 fl.oz.	= 240 ml
1 Pint	= 16 fl.oz. (UK 20 fl.oz.)	= 480 ml (UK 560 ml)
1 Quart	= 32 fl.oz. (UK 40 fl.oz.)	= 960 ml (UK 1120 ml)
1 Gallon	= 128 fl.oz. (UK 160 fl.oz.)	= 3840 ml (UK 4500 ml)

### **COOKING INSTRUCTIONS**

#### Utensil Guide

Only use utensils that are suitable for use in microwave ovens.

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken choosing the utensil. If the utensil is marked microwave-safe, you do not need to worry. The following table lists various of utensil and indicates whether and how they should be used in a microwave oven.

Utensil	Safe	Comments
Aluminium foil		Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	•	Do not preheat for more than 8minutes.
China and earthenware	•	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	•	Some frozen foods are packaged in these dishes.
<ul> <li>Fast-food packaging</li> <li>Polystyrene cups containers</li> <li>Paper bags or newspaper</li> <li>Recycled paper or metal trims</li> </ul>	• × ×	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
Glassware • Oven-to-table ware • Fine glassware • Glass jars	•	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
Metal • Dishes • Freezer bag twist ties	××	May cause arcing or fire.
Paper <ul> <li>Plates, cups, napkins and</li> <li>Kitchen paper</li> <li>Recycled paper</li> </ul>	• ×	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
Plastic • Containers	•	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
<ul><li>Cling film</li><li>Freezer bags</li></ul>		Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	•	Can be used to retain moisture and prevent spattering.

• : Recommended use

▲ : Limited Use

X : Not Recommended

### **COOKING TECHNIQUES**

#### STANDING TIME

Dense foods e.g. meat, jacket potatoes and cakes, require standing time(inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the center completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting food, standing time should also be allowed. If food is not cooked after standing time, return to the oven and cook for additional time.

#### **MOISTURE CONTENT**

Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.

#### DENSITY

Porous airy foods heat more quickly than dense heavy foods.

#### **CLING FILM**

Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot.

#### SHAPE

Even shapes cook evenly. Food cooks better by microwave when in a round container rather than square.

#### SPACING

Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other.

#### STARTING TEMPERATURE

The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature.

#### LIQUIDS

All liquids must be stirred before and during heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT.

#### **TURNING & STIRRING**

Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

#### ARRANGING

Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside.

#### QUANTITY

Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions.

#### PIERCING

The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.

#### COVERING

Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items.

### **REHEATING CHART**

- · Baby food particularly needs to be checked carefully before serving to prevent burns.
- · When heating pre-packaged ready-cooked foods, always follow the pack instructions carefully.
- If you freeze foods which were bought from the fresh or chilled counters, remember that they should be thoroughly thawed before following the heating instructions on the packed. It's worth putting a note on them so that other members of the household will remember too.
- Remember that remove the metal ties and transfer food from foil containers before reheating.
- Chilled(refrigerated) food takes longer to reheat than food at room temperature (such as just-cooled food or food from the store cupboard).
- All foods should be reheated using full microwave power.

ltem	Cooking time	Special Instructions
Baby food	20-30 sec.	Empty into a small serving bowl.
128g jar		Stir well once or twice during heating.
		Before serving, check the temperature carefully.
Baby milk		
100ml / 4fl.oz.	20-30 sec.	Stir or shake well and pour into a sterilized bottle.
225ml / 8fl.oz.	40-50 sec.	Before serving, shake well and check the temperature carefully.
Sandwich roll or bun		
1 roll	20-30 sec.	Wrap in paper towel and place on glass microwaveable rack.
		*Note : Do not use recycled paper towels.
Lasagna		
1 serving	4-6 min.	Place lasagna on microwaveable plate.
(10 ½ oz./300g)		Cover with plastic wrap and vent.
Casserole		
1 cup	1 ½-3 min.	Cook covered in microwaveable casserole.
4 cups	5-7 min.	Stir once halfway through cooking.
Mashed potatoes		
1 cup	2-3 min.	Cook covered in microwaveable casserole.
4 cups	6-8 min.	Stir once halfway through cooking.
Baked beans		
1 cup	2-3 min.	Cook covered in microwaveable casserole.
		Stir once halfway through cooking.
Ravioli or pasta in sauce		
1 cup	2-3 min.	Cook covered in microwaveable casserole.
4 cups	6-9 min.	Stir once halfway through cooking.

### **VEGETABLE CHART**

Use a suitable glass pyrex bowl with lid. Add 30-45ml cold water(2-3 tbsp.) for every 250g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table.

Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint : cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All vegetables should be cooked using full microwave power.

Vegetables	Weight	Time	Comments
Broccoli	1⁄2 lb./250g	2-3 min	Prepare even sized florets.
	1 lb./500g	4-6 min	Arrange the stems to the centre.
Brussels sprouts	1⁄2 lb./250g	3-4 min	Add 60-75ml(5-6tbsp.) water.
Carrots	1⁄2 lb./250g	2-3 min	Cut carrots into even sized slices.
Cauliflower	½ lb./250g 1 lb./500g	2-3 min 4-6 min	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	½ lb./250g	2-3 min	Cut courgettes into slices. Add 30ml(2tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	½ lb./250g	2-3 min	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	1⁄2 lb./250g	2-3 min	Cut leeks into thick slices.
Mushrooms	0.3 lb./125g ½ lb./250g	1-2 min 2-4 min	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	½ lb./250g	2-3 min	Cut onions into slices or halves. Add only 15ml(1tbsp.) water.
Pepper	1⁄2 lb./250g	2-4 min	Cut pepper into small slices.
Potatoes	½ lb./250g 1 lb./500g	4-6 min 7-9 min	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	½ lb./250g	4-6 min	Cut turnip cabbage into small cubes.

#### Cooking Guide for fresh vegetables

#### Cooking Guide for frozen vegetables

Vegetables	Weight	Time	Instructions
spinach	0.3 lb./125g	1-2 min	Add 15ml(1tbsp.) cold water.
broccoli	½ lb./250g	2 ½-4 min	Add 30ml(2 tbsp.) cold water.
Peas	½ lb./250g	2 ½-4 min	Add 15ml(1 tbsp.) cold water.
Green beans	½ lb./250g	3-5 min	Add 30ml(2t tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	½ lb./250g	2 ½-4 min	Add 15ml(1ttbsp.) cold water.
Mixed vegetables (Chinese style)	½ lb./250g	3-5 min	Add 15ml(1 tbsp.) cold water.

### **CARE OF YOUR MICROWAVE OVEN**

- Turn the oven off before cleaning.
- 2 Keep the inside of the oven clean. When food spatters or spilled liquids adhere to **oven walls**, **plate tray**, **stirrer cover and inlet cover** wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- **3** The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- 4 If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.
- **5** If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

#### IMPORTANT CAUTIONS

- 1. Do not operate after removed food.
- 2. Do not operate the oven without stirrer cover in place.
- 3. Do not remove the stirrer cover and plate tray.

### **CARE AND CLEANING**

Although your oven is provided with safety features, it is important to observe the following:

- 1. It is important not to defeat or tamper with safety interlocks.
- Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads.
- 3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a competent service technician. It is particularly important that the oven closes properly and that there is no damage to the:
  - i) Door(bent)
  - ii) Hinges and Hookes(broken or loosened)
  - iii) Door seals and sealing surfaces.
- 4. The oven should not be adjusted or repaired by anyone except a properly competent service technician.
- 5. The oven should be cleaned regularly and any food deposits removed;
- 6. 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.

### **USE YOUR MICROWAVE OVEN SAFELY**

#### **General Use**

Do not attempt to defeat or tamper with safety interlocks.

Do not place any object between the oven front frame and the door or allow residue to build up on sealing surfaces. Wipe with a mild detergent, rinse and dry. Never use abrasive powders or pads. Do not subject the oven door to strain or weight such as a child hanging on an open door.

This could cause the oven to fall forward resulting in injury to you and damage to the oven.

#### Food

Never use your microwave oven for home canning. The oven is not designed for proper home canning. Improperly canned food may spoil and be dangerous to consume.

Always use the minimum recipe cooking time. It is better to undercook rather than overcook foods. Undercooked foods can be returned to the oven for more cooking. If food is overcooked, nothing can be done.

Heat small quantities of food or foods with low moisture carefully. These can quickly dry out, burn or catch on fire.

Do not heat eggs in the shell. Pressure may build up and eggs can explode.

Potatoes, apples, egg yolks and sausages are examples of food with non-porous skins.

These must be pierced before cooking to prevent bursting.

Do not attempt to deep fat fry in your microwave oven.

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the

Do not operate the oven if door seals or sealing surfaces are damaged; or if door is bent; or if hinges are loose or broken.

Do not operate the oven empty. This will damage the oven.

Do not attempt to dry clothes, newspapers or other materials in the oven. They may catch on fire. Do not use recycled paper products as they may contain impurities which may cause sparks or fires. Do not hit or strike the control panel with hard objects. This can damage the oven.

temperature to even out, stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating. Do not leave the oven unattended while popping corn.

Do not pop corn in a paper bag unless it is the commercially prepared Microwave Popcorn product. The kernels can overheat and ignite a brown paper bag.

Do not put packaged Microwave Popcorn bags directly on the oven tray. Place the package on a microwave safe glass or ceramic plate to avoid overheating and cracking the oven tray. Do not exceed the Microwave Popcorn manufacturers suggested popping time. Longer popping does not yield more popcorn but it can result in scorch, burn of fire. Remember, the Popcorn bag and tray can be too hot to handle. Remove with caution and use pot holders.

### ARCING

*If you see arcing, open the door and correct the problem.* Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

### **BEFORE YOU CALL 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 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 metal containers or dishes with metal trim.
- 2. Check that metal skewers touch the interior walls.

If there is still a problem, contact the service station. A list of these stations is included in the oven.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!

# DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

### QUESTIONS AND ANSWERS

- \* Q : I accidentally ran my microwave oven without any food in it. Is it damaged?
- A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.
- \* Q : Can I open the door when the oven is operating?
- A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.
- \* Q : Why do I have moisture in my microwave oven after cooking?
- A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.
- \* 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.
- \* Q : Why do eggs sometimes pop?
- A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.
- \* Q : Why this standing time recommended after the cooking operation has been completed?
- A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

- \* Q : What does "standing time " mean?
  - A : "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.
- \* Q : Why does my oven not always cook as fast as the microwave cooking guide says?
  - A : Check your cooking guide again, to make sure you've followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking... the most common problem in getting used to a microwave oven.
    Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.
- \* Q : Will the microwave oven be damaged if it operates while empty?
  - A: Yes. Never run it empty.
- \* Q : Can I pop popcorn in my microwave oven? How do I get the best results?
  - A : Yes. Pop packaged microwave popcorn following manufacture's guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.

### IIRADIANCE

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