



MICROWAVE/GRILL/ CONVECTION OVEN OWNER'S MANUAL

MH-1261MD

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

GENERAL INSTRUCTIONS

INSTALLATION

Install your oven by following four simple steps:

1. Remove all packing materials and accessories.
2. Place the oven in the level location of your choice, but make sure there is at least 2.5 cm of space on the top and at the rear for proper ventilation. The top of the oven should be kept clear so there is air flow for ventilation.
An exhaust outlet is located on top of the oven. Blocking the outlet can damage the oven.
3. Plug your oven into a standard 230 volt household outlet. Be sure the electrical circuit is at least 15 amp and that your microwave oven is the only appliance on the circuit.
4. When your microwave oven is plugged in for the first time or when power resumes after a power interruption, the display window will show "0". This means that the clock must be set. Refer to "TO SET THE TIME OF DAY".(See page 15.)

NOTE: If your oven does not operate properly, unplug it from the 230-volt household outlet and then plug it back in.

INTRODUCTION FOR MICROWAVE COOKING

HOW YOUR MICROWAVE OVEN WORKS

Microwaves are a form of energy similar to radio and television waves and to ordinary daylight. Everything emits microwaves — the kitchen sink, a coffee pot, even people — but ordinarily microwaves spread outward as they travel through the atmosphere and disappear without effect. Our microwave oven, however, is constructed in such a way as to take advantage of microwave energy. Electricity is converted into microwave energy by the magnetron tube, and microwaves are then sent into the cooking area through openings at the side of the oven.

Microwaves cannot pass through the metal walls of the oven, but they can penetrate such materials as glass, porcelain, paper, and wicker, the materials out of which microwave-safe cooking dishes are constructed. Microwaves do not heat the cookware, though cooking vessels will eventually get hot from the heat generated by the food. Rather, microwaves are attracted to the moisture in foods and cause the water molecules to vibrate, 2,450 million times per second. As the water molecules vibrate they rub against each other, producing friction. This friction, in turn, causes the food to heat.

A very safe appliance: Your Microwave oven is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves.

Factors affecting cooking times: The cooking times given in the recipes in this guide are approximate rather than exact. Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking time.

For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature.

Also, the power setting will determine the cooking time.

UTENSILS

Never use metal or metal-trimmed utensils in your microwave oven. Microwaves cannot penetrate metal. They will bounce off any metal object in the oven — just as they bounce off the metal walls of the oven — and cause "arcing" a phenomenon that resembles lightning.

Most heat-resistant, non-metallic cooking utensils are safe for use in your microwave oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in your microwave oven.

Testing utensils for microwave use: Place the utensil in question next to a glass measure filled with water in the microwave oven.

Microwave at maximum power for 1 minute. If the water heats up, but the utensil remains cold to touch, the utensil is microwave-safe.

However, if the water does not change temperature, but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in the microwave oven.

HOW CHARACTERISTICS OF FOODS AFFECT MICROWAVE COOKING

Height of foods: The upper portion of tall foods, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall foods during cooking, sometimes several times.

Density of foods: Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous foods that the outer edges do not become dry and brittle. Shield edges with foil or microwave at a low power level.

Starting Temperatures: The initial temperature of foods directly affects the length of time they must cook or heat. As in a conventional oven, frozen food takes longer to cook than does refrigerated food, while food at room temperature cooks most quickly.

Moisture content of foods: Since microwaves are attracted by moisture, relatively dry foods such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered so as to retain steam.

Size of foods: The smaller and more uniform the pieces of food in the oven, the better. It is also a good idea to microwave cut-cup foods in a roomy pan so that the microwaves can get to the pieces from all sides, thus ensuring even cooking.

Quantity of foods: The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer the cooking time. Remember to decrease cooking times by at least one-third when having a recipe.

Bone and fat content of foods: Bones conduct heat, and large amounts of fat attract microwave energy. Therefore, care must be taken when cooking bony or fatty cuts of meat that the meats do not cook unevenly and do not become overdone.

Foods with a high fat and sugar content (Christmas puddings and mince pies, for instance) need careful timing, they can get very hot and burn easily — possibly even causing a fire in your oven.

Shape of foods: Microwaves penetrate only about 2.5cm into foods: the interior portion of thick foods is cooked as the heat generated on the outside travels inward. In other words, only the outer 2.5cm of any food is actually cooked by microwave energy the rest is cooked by convection. It follows, then, that the worst possible shape for a food that is to be microwaved is a thick square; the corners will burn long before the centre is even warm. Round thin foods and ring-shaped foods microwave the most successfully.

SPECIAL TECHNIQUES IN MICROWAVE COOKING

Arranging and spacing: Individual foods such as baked potatoes, cupcakes, and hors d'oeuvres will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

Stirring: Stirring is one of the most important of all microwaving techniques. In conventional cooking, foods are stirred for the purpose of blending. Microwaved foods, however, are stirred in order to spread and redistribute heat. Always stir from the outside toward the centre, as the outside of foods heats first.

Turning over: Large, tall foods such as roasts and whole chickens should be turned, so that the top and bottom will cook evenly. It is also a good idea to turn cut-up chicken and chops.

Shielding: Strips of aluminum foil, which block microwaves, are sometimes placed over the corners or edges of square- and rectangular-shaped foods to prevent those portions from overcooking. Never use too much foil, and make sure the foil is tightly secured to dish or else you may cause "arcing".

Elevating: Thick or dense foods are often elevated so that microwaves can be absorbed by the underside and centre of the foods.

Browning: Meats and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Foods that are cooked for a shorter period of time may be brushed with a browning sauce to achieve all appetising colour.

The most commonly used browning sauces are Worcestershire sauce, soy sauce, barbecue sauce and bouquet sauce. Since relatively small amounts of browning sauces are added to foods, the original flavours or recipes are not altered.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Do not attempt to operate the oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

Do not operate the oven if it is damaged. It is particularly important that the oven door closes 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.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

WARNING

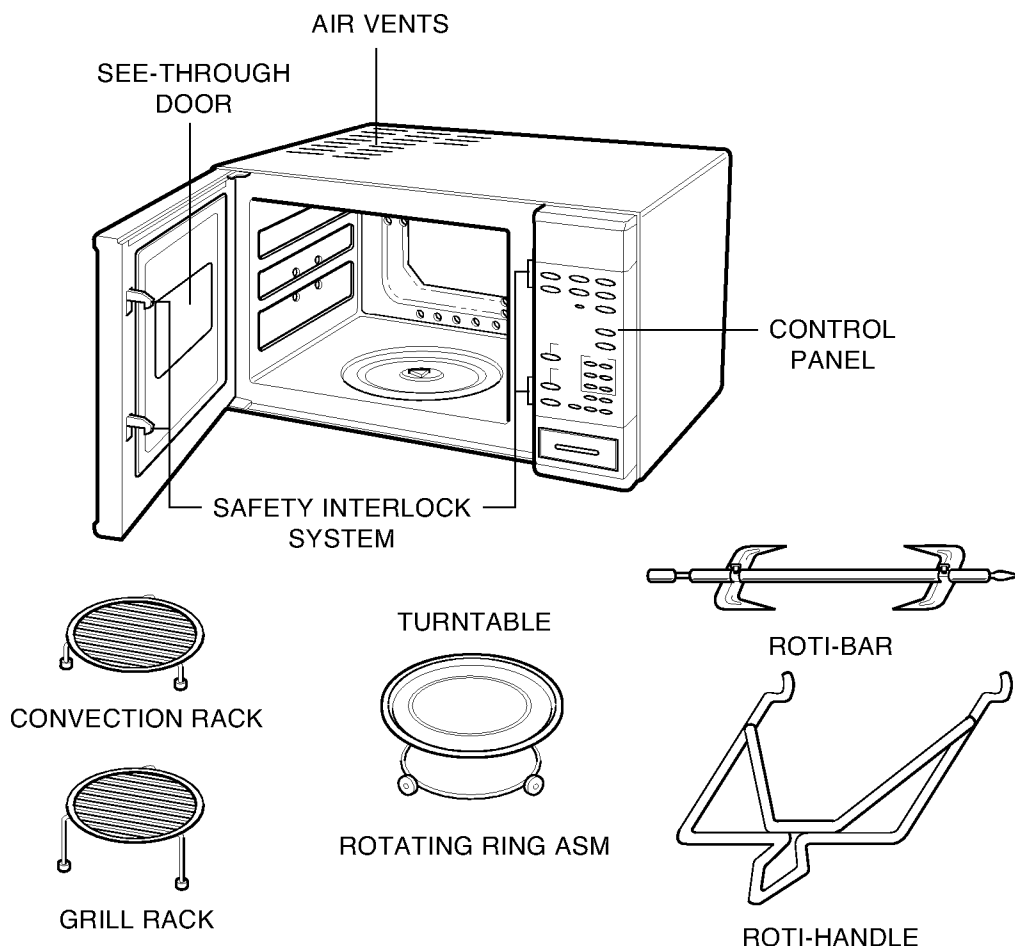
Please ensure cooking times are correctly set as over cooking may result in fire and subsequent damage to the oven.

*** DO NOT TOUCH THE FRONT GLASS; THIS GLASS IS VERY HOT DURING HEATER OPERATING.**

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FEATURES

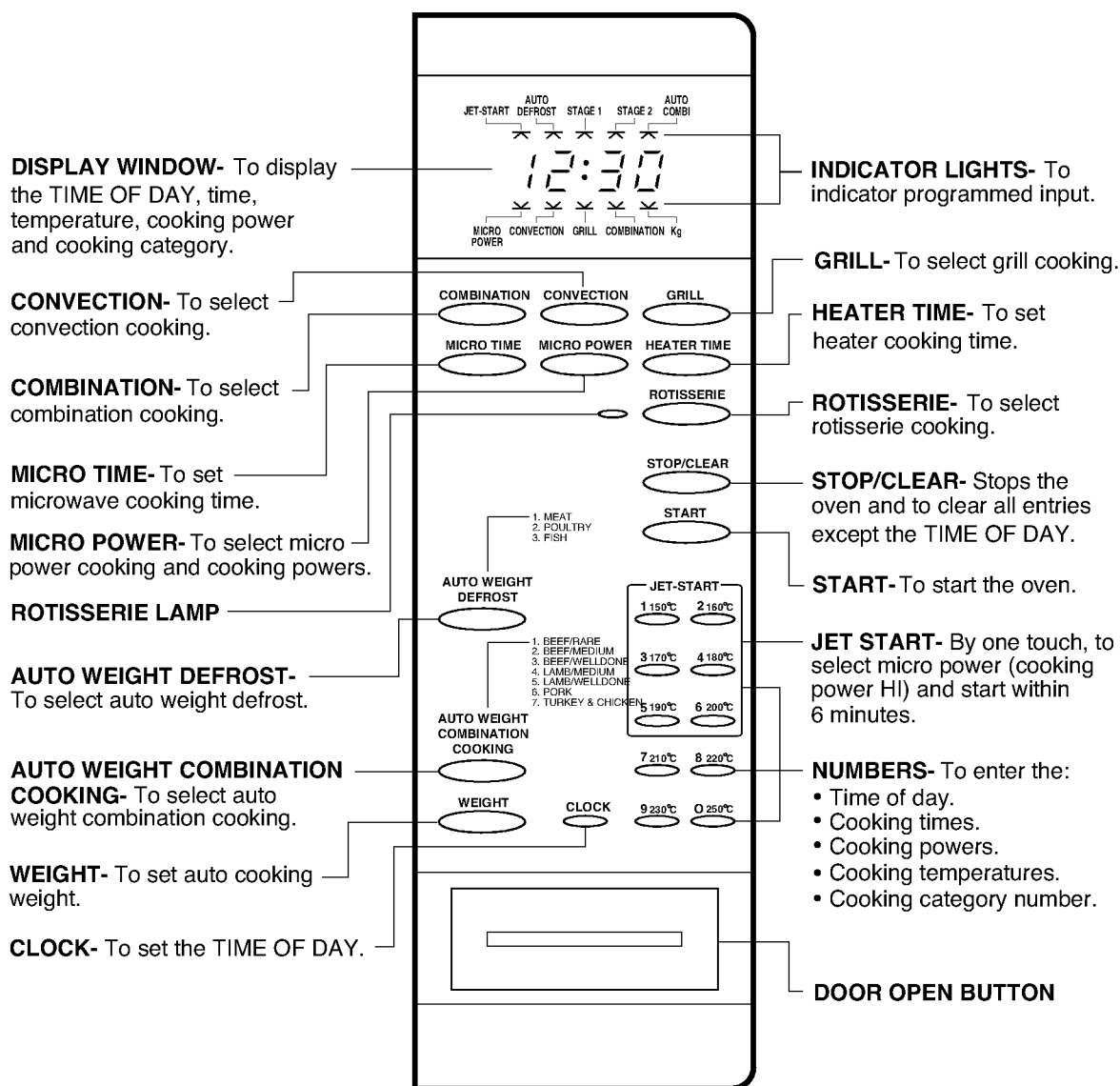


Remove your Microwave/Grill/Convection Oven and all material from the shipping carton. Your oven will be packed with the following material:

Turntable	1 Each
Rotating Ring Asm	1 Each
Convection Rack	1 Each
Grill Rack	1 Each
Cookbook	1 Each
Owner's Manual	1 Each
Roti-Bar	1 Each
Roti-Handle	1 Each

Do not use this Microwave/Grill/Convection Oven for commercial purposes. This Microwave/Grill/Convection Oven is made for household use only. Do not operate the oven at microwave and combination mode with Roti-Bar, convection and grill rack placed in the cavity when oven is empty.

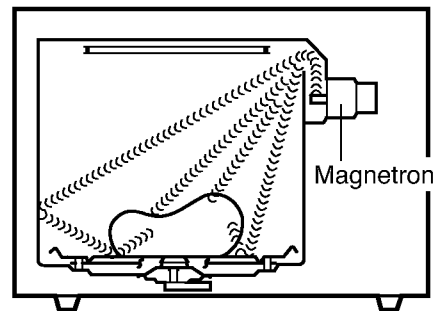
CONTROL PANEL



HOW THE MICROWAVE/GRILL/ CONVECTION OVEN WORKS

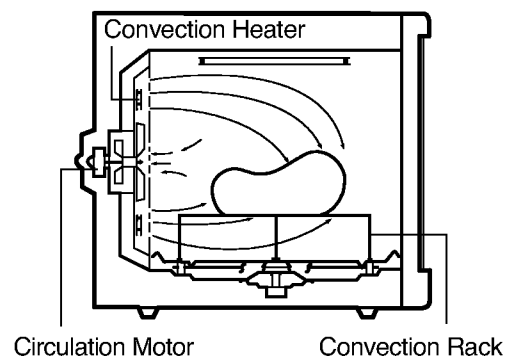
MICROWAVE COOKING

Using the energy of microwaves only, food is cooked quickly without altering its colour and shape. Microwaves generated by a magnetron enter the oven and cook the food evenly on a rotating turntable. Power control can be adjusted in 11 steps which can enable a variety of goods to cook at a suitable power for the best results.



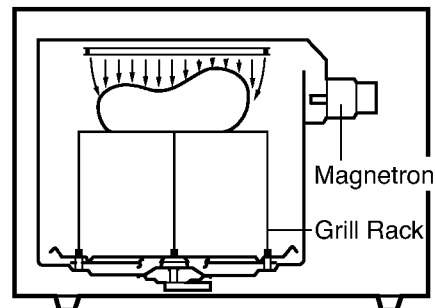
CONVECTION COOKING

This is a method of cooking with hot air from the convection heater situated at the rear of the oven. This method allows food to be browned evenly without losing any of the juices. Air heated by the heater is circulated in the oven by a fan. This enables the efficient heating and cooking of food. The temperature inside the oven can be controlled according to the type and weight of food being cooked.



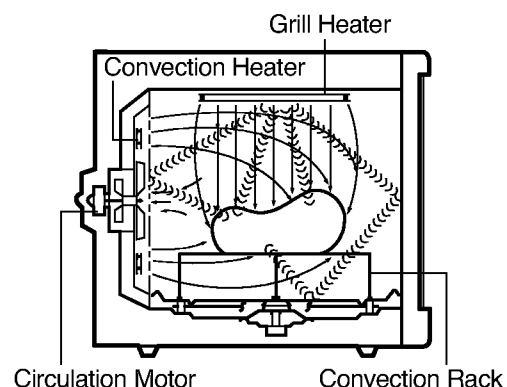
GRILL COOKING

This is a method of cooking with radiant heat from the grill heater on the top of the oven. This is a traditional way of cooking which quickly seals and browns food evenly. The temperature inside the oven is fixed at 180°C, which is ideal grilling temperature for this oven.

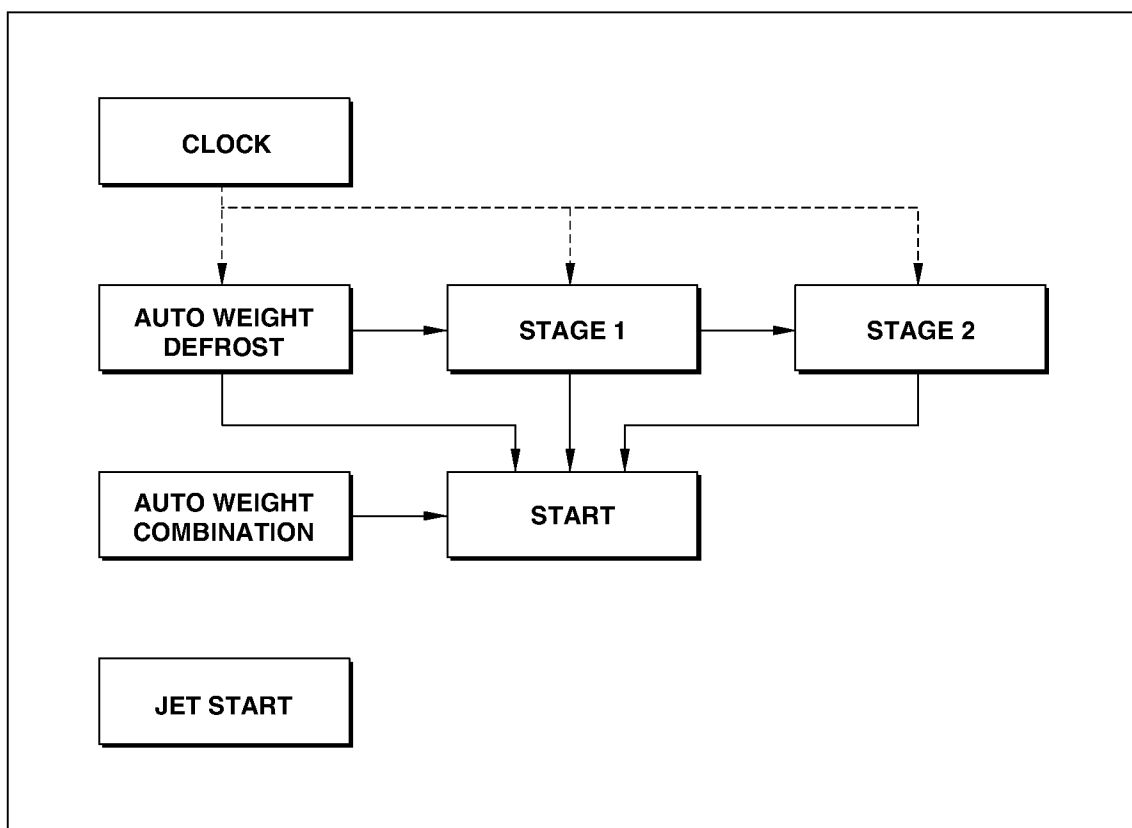


COMBINATION COOKING

Using a combination of microwaves, hot air and radiant heat, this solid state control can cook alternately, according to the cycles programmed. This efficient method of cooking fully utilizes the advantages of all three functions, giving quick results with a traditional appearance to your cooking.



COOKING FLOW CHART



Cooking procedure have three sequential programs.

AUTO WEIGHT DEFROST → STAGE 1 → STAGE 2

Cooking program can be partially and independently selected.

Example: AUTO WEIGHT DEFROST → STAGE 1 → STAGE 2

AUTO WEIGHT DEFROST → STAGE 1

AUTO WEIGHT DEFROST

STAGE 1 → STAGE 2

STAGE 1

AUTO WEIGHT COMBINATION

JET START

OPERATING PROCEDURE

SUMMARIZED OPERATING INSTRUCTIONS

• "MICRO POWER" COOKING

1. Touch MICRO TIME.
2. Touch numbers for desired cooking time.
3. Touch MICRO POWER.
4. Touch number for desired cooking power.
5. Touch START.

• "CONVECTION" COOKING

1. Touch CONVECTION.
2. Touch number for desired oven temperature.
3. Touch HEATER TIME.
4. Touch numbers for desired cooking time.
5. Touch START.

• "GRILL" COOKING

1. Touch GRILL.
2. Touch HEATER TIME.
3. Touch numbers for desired cooking time.
4. Touch START.

• "COMBINATION" COOKING

1. Touch COMBINATION.
2. Touch number for desired combination category.
3. Touch HEATER TIME.
4. Touch numbers for desired cooking time.
5. Touch START.

• "AUTO WEIGHT DEFROST"

1. Touch AUTO WEIGHT DEFROST.
2. Touch number for desired category of AUTO WEIGHT DEFROST.
3. Touch WEIGHT.
4. Touch numbers for desired cooking weight.
5. Touch START.

• "AUTO WEIGHT COMBINATION" COOKING

1. Touch AUTO WEIGHT COMBINATION COOKING.
2. Touch number for desired category of AUTO WEIGHT COMBINATION.
3. Touch WEIGHT.
4. Touch numbers for desired cooking weight.
5. Touch START.

• "ROTISSERIE" COOKING

1. Touch ROTISSERIE key after setting of the mode(microwave mode, convection mode, combination mode, grill mode and auto weight combination).
2. Touch START.

• "JET START"

1. Touch number "1", "2", "3", "4", "5" or "6".

• "TWO-STAGE COOKING (MICRO POWER)"

1. Touch MICRO TIME.
2. Touch numbers for desired cooking time.
3. Touch MICRO POWER.
4. Touch number for desired cooking power.
5. Touch MICRO TIME.
6. Touch numbers for desired cooking time.
7. Touch MICRO POWER.
8. Touch number for desired cooking power.
9. Touch START.

• "REGULAR TIMER"

1. Touch MICRO TIME
2. Touch numbers for desired time period.
3. Touch MICRO POWER.
4. Touch number "0".
5. Touch START.

NOTE:

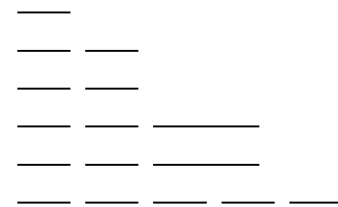
1. Beep Sound

The beep sound is activated under the following conditions.

Conditions

- When the control key is touched,
- When the cooking stage is changed,
- When the preheat is ended and the holding time is begun,
- When cooking is ended,
- When an error occurs,
- When the first power level stage is ended during auto weight defrost operation.

Beep Sound Signal



2. Microwave Cooking Power

Microwave cooking power can be chosen from of the 10 cooking powers listed below. If cooking power is not programmed, the oven operates at cooking power HI.

Numbers of Touch Pads	Cooking Power	%	Microwave Emission Time (sec/cycle)	
			ON	OFF
1	10	10	4	18
2	20	20	6	16
3	30	30	8	14
4	40	40	10	12
5	50	50	12	10

Numbers of Touch Pads	Cooking Power	%	Microwave Emission Time (sec/cycle)	
			ON	OFF
6	60	60	14	8
7	70	70	16	6
8	80	80	18	4
9	90	90	20	2
	HI	100	22	0

3. Digital Readout Display

Time	Temperature	Clock	Cooking Power
(Example: 99 min. and 99 sec.)	(Example: 200°C)	(Example: 12 hours and 30 min.)	(Example: cooking power 50)

COOKING GUIDE

"MICRO POWER" COOKING

Some foods with a high moisture content or that need fast cooking to maintain their natural flavor and texture are best when cooked by using microwave power only. If foods need slower cooking in order to give the best results you can change the cooking power.

There are ten cooking powers. See page 17 for detailed instructions.

"CONVECTION" COOKING

Some foods are best when cooked by using convection heat. The oven has a heating element to give the dry heating needed to produce crisp brown exteriors. Convection cooking temperatures range from 150°C to 250°C. See page 18 for detailed instructions.

"GRILL" COOKING

Some foods are better cooked by the grill using radiant heat. This method of cooking seals and slightly browns the food. The grill cooking temperature is fixed at 180°C which is the ideal grilling temperature. See page 20 for detailed instructions.

"COMBINATION" COOKING

The oven combines the best features of microwave, grill and convection cooking. Cook foods with speed and accuracy while roasting and evenly browning them to juicy, tender perfection. See page 22 for detailed instructions.

"AUTO WEIGHT DEFROST"

This feature allows you to defrost sea food, meat or poultry. There are MEAT(DEF 1), POULTRY(DEF 2), and FISH(DEF 3) categories in the auto weight defrost, which can defrost food with the weight of the defrosting food input. The way of using each category is to touch the defrost key and then numeral key(1, 2 or 3). The cooking power will automatically be fixed in proportion to the time.

"AUTO WEIGHT COMBINATION" COOKING

This feature allows you to cook meat or poultry by weight on combination using "microwave, grill and convection". Choose cook category and programme in the weight of the food. Weight can be programmed in the kilogrammes and tenths of a kilogramme. Touch this pad to select the appropriate cook category 1 through 7. Categories for Weight Cook and maximum weights as follows.

CATEGORY	FOOD	MINIMUM WEIGHT	MAXIMUM WEIGHT
AC-1	BEEF - RARE	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-2	BEEF - MED.	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-3	BEEF - WELL	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-4	LAMB - MED.	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-5	LAMB - WELL	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-6	PORK	0.1 kg / 0.2 lb / 3.5 oz	2.9 kg / 6.4 lb / 102 oz
AC-7	TURKEY & CHICKEN	0.1 kg / 0.2 lb / 3.5 oz	5.9 kg / 13 lb / 208 oz

See page 24 for detailed instructions.

REGULAR TIMER

Your oven also has a timer that you can use to time any activity, for example, mixing time, cooking time on your range, etc. This timer function will not turn on your oven. See page 16 for more detailed instructions.

"JET START"

JET START is used to warm briefly some foods up to 6 min. By one touch, micro power (cooking power HI) will start conveniently. See page 16 for detailed instructions.

TWO-STAGE COOKING

Some recipes need more than one cooking stage. Many foods will cook better when cooked for another period of time at a different power setting. You can preset both stages at the beginning, start the oven, and then the oven will change automatically into the second stage at the preset time. See page 25 for detailed instructions.

"STOP/CLEAR"

When Stop/Clear is touched once during the oven's operation, the oven will stop operating temporarily. If Stop/Clear is touched once again, the programmed data will be cancelled. But if you want to continue to operate the oven after the oven stops, you can touch the Start key. If Stop/Clear is touched during Jet Start's operation, Jet Start function comes to an end.

OPENING DOOR

Opening the door during cooking will stop cooking progress without clearing program. Cooking resumes if the door is closed and START is touched. The oven light will turn on when the door is opened. When the door is closed, the oven light will turn off. During oven's operation the oven light will turn on.

WEIGHT CONVERSION TABLE

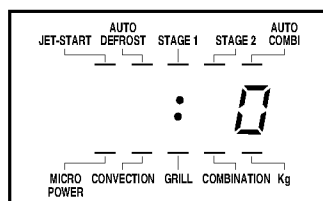
0.5 kg	1.1 lb	18 oz	3.5 kg	7.7 lb	123 oz
1.0 kg	2.2 lb	35 oz	4.0 kg	8.8 lb	141 oz
1.5 kg	3.3 lb	53 oz	4.5 kg	9.9 lb	159 oz
2.0 kg	4.4 lb	71 oz	5.0 kg	11.0 lb	176 oz
2.5 kg	5.5 lb	88 oz	5.5 kg	12.1 lb	194 oz
3.0 kg	6.6 lb	106 oz	6.0 kg	13.2 lb	212 oz

OPERATING INSTRUCTIONS

TO SET THE TIME OF DAY

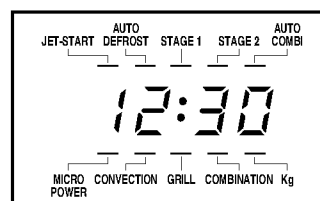
The electronic digital clock will operate as long as power is supplied to the oven. Let's enter the time and operate the clock.

1. When the oven is plugged in, display window will show zero (:0).



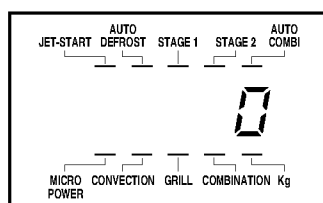
4. Touch CLOCK again.
 - Colon will appear without blinking and time is set.

CLOCK



2. Touch CLOCK.
 - Colon will disappear.

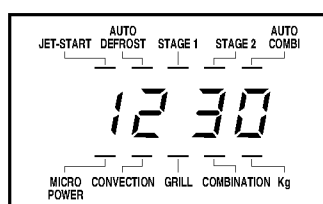
CLOCK



3. Touch numbers for correct time of day.
 - The selected time of day will appear in the display window.

Example: To set 12:30, touch "1", "2", "3", and "0" in sequence.

1 150°C 2 160°C
3 170°C 0 250°C



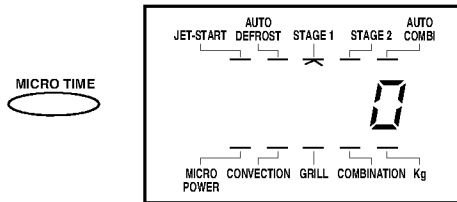
NOTE:

- If your oven does not operate properly, unplug the oven from the household outlet and then plug it back in.
- To reset the time of day in the display window, touch Clock again. The colon will disappear. Enter the correct time of day by following the above procedure.
- Oven will operate even though the TIME OF DAY is not set.
- If the TIME OF DAY is not set, nothing will show in the display window when Clear is touched.
- If you accidentally touch more than 4 numbers, the last 4 numbers you have touched will appear in the display window.
- If a momentary power failure occurs, the clock display returns to zero(:0). If this occurs, please reset the clock.
- If Clear is touched or door is opened after cooking, the TIME OF DAY will appear in the display window.

REGULAR TIMER

1. Touch MICRO TIME.

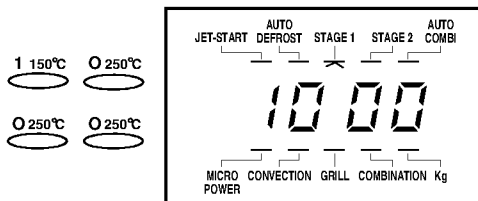
- The TIME OF DAY will disappear, "0" will appear and Stage 1 indicator light will blink in the display window.



2. Touch numbers for desired time.

- The selected time will appear in the display window.

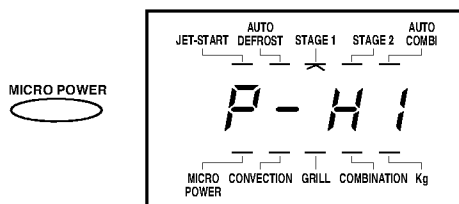
Example: To set 10 minutes, touch "1", "0", "0" and "0" in sequence.



NOTE: The time can be set for 99 min 99 sec in one stage setting. It is possible to set the time for a longer period by utilizing the second stage.

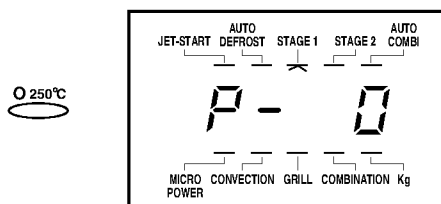
3. Touch MICRO POWER.

- "P-HI" will appear in the display window.



4. Touch "0".

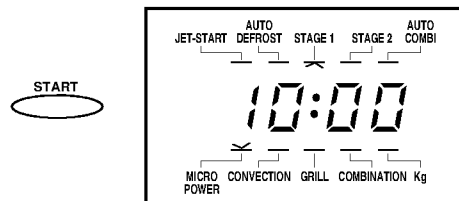
- "P-HI" will disappear and "P-0" will appear in the display window.



NOTE: If "0" is touched once more, "P-HI" will reappear in the display window.

5. Touch START.

- No microwave activity will occur. Stage 1 indicator light will stop blinking and Micro Power indicator light will turn on. The display window will alternately show the selected time counting down in seconds for 8 sec and "P-0" for 2 sec.
- When the selected time has elapsed, two short beeps and one long beep will sound. Stage 1 indicator light and Micro Power indicator light will turn off. "End" will appear in the display window.

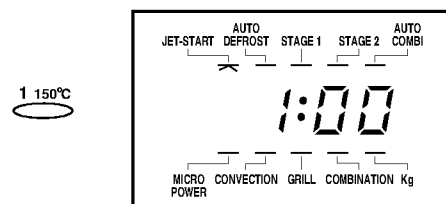


"JET START"

1. Touch "1", "2", "3", "4", "5" or "6".

- Microwave (cooking power HI) activity will start. Jet Start indicator light and oven light will turn on. The TIME OF DAY will disappear. The selected minutes will appear and count down second by second in the display window.
- When cooking time is completed, the oven will automatically shut off with two short and one long beep sounds. Jet Start indicator light and oven light will turn off. "End" will show in the display window.

Example: To set Jet Start for 1 minute, touch "1".

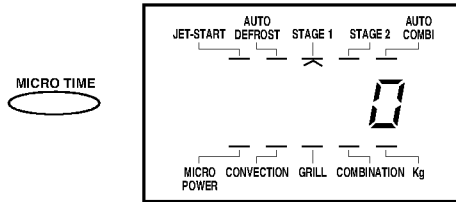


NOTE: When Jet Start is selected, Clear must always be touched before selection.

"MICRO POWER" COOKING

1. Touch MICRO TIME.

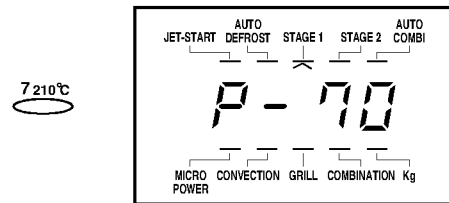
- The TIME OF DAY will disappear, "0" will appear and Stage 1 indicator light will blink in the display window.



4. Touch number for desired cooking power.

- The selected cooking power will appear in the display window.

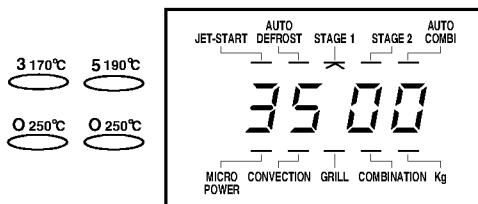
Example: To set cooking power 70, touch "7".



2. Touch numbers for desired cooking time.

- The selected cooking time will show in the display window.

Example: To set 35 minutes, touch "3", "5", "0" and "0" in sequence.



NOTE: If you want to cook with cooking power HI, don't touch any number.

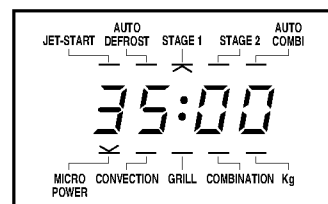
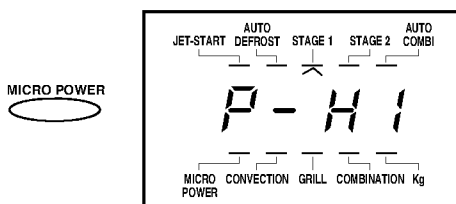
5. Touch START.

- The oven will begin to cook. Oven light and Micro Power indicator light will turn on. Stage 1 indicator light will stop blinking. The display window will alternately show the selected cooking time counting down for 8 sec and the selected cooking power for 2 sec.

- When the cooking time is completed, two short beeps and one long beep will sound, and the oven will shut itself off, Stage 1 indicator light and Micro Power indicator light will turn off. "End" will appear in the display window.

3. Touch MICRO POWER.

- "P-HI" will show in the display window.

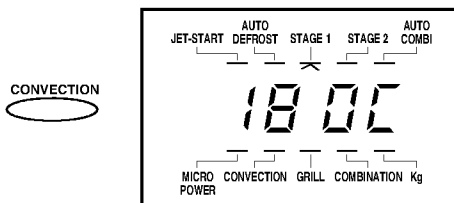


"CONVECTION" COOKING

TO PREHEAT

1. Touch CONVECTION.

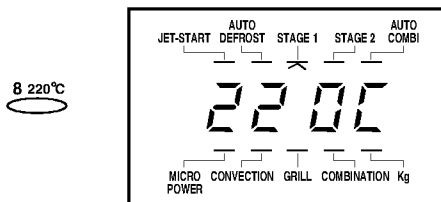
- The TIME OF DAY will disappear, "180C" will appear and Stage 1 indicator light will blink in the display window.



2. Touch number for desired preheating temperature.

- The selected temperature will appear in the display window.

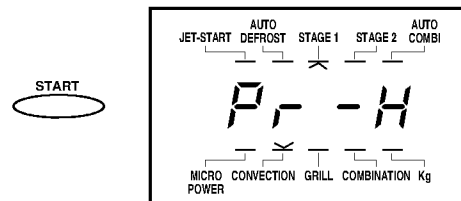
Example: If the recipe calls for preheating at 220°C, touch "8".



NOTE: It is not necessary to touch any number if you want to preheat at 180°C.

3. Touch START.

- The oven will begin to preheat. "Pr-H" will appear in the display if oven temperature is lower than setting temperature. Oven light and Convection indicator light will turn on. Stage 1 indicator light will stop blinking.
- When oven temperature reached the selected temperature, two beeps will sound, and "Pr-H" will disappear and the automatic holding time will appear in the display window.



NOTE:

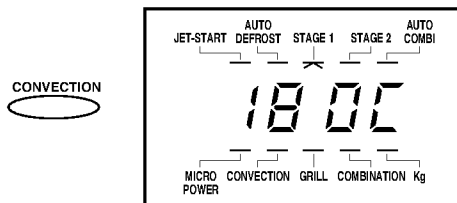
1. When the oven is preheating, both the grill and convection heating elements will be on. This is to ensure that the oven reaches its desired temperature, in the shortest time possible. Once the desired temperature is reached, then the oven will automatically revert back to the normal condition. ie, grill or convection only.
2. When the oven is preheated, food may be placed in the oven and the oven may be programmed. If the oven door is not opened, the oven will automatically begin to hold operation at the preheat temperature for 15 minutes.

The display window will show the holding time counting down. After this time has elapsed, two short and one long beeps will sound, and the oven will turn off. Stage 1 indicator light and Convection indicator light will turn off. "End" will appear in the display window. If the door is opened or Stop/Clear is touched before setting temperature reaches, "Pr-H" will show in the display window continuously.

TO COOK

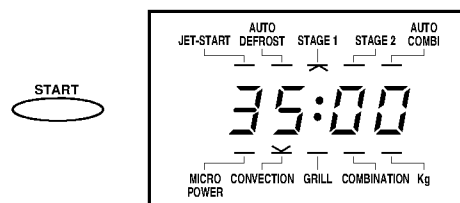
1. Touch CONVECTION.

- The TIME OF DAY will disappear, "180C" will appear and Stage 1 indicator light will blink in the display window.



5. Touch START.

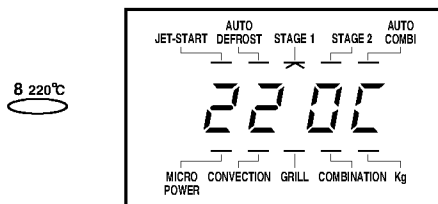
- The oven will begin to cook. Oven light and Convection indicator light will turn on. Stage 1 indicator light will stop blinking.



2. Touch number for desired oven temperature.

- The selected temperature will appear in the display window.

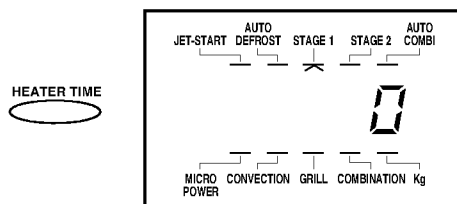
Example: If the recipe calls for cooking at 220°C, touch "8".



NOTE: It is not necessary to touch any number if you want to cook at 180°C.

3. Touch HEATER TIME.

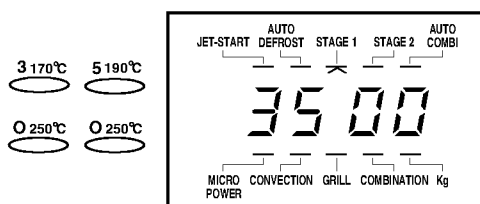
- "0" will show in the display window.



4. Touch numbers for desired cooking time.

- The selected cooking time will show in the display window.

Example: To set 35 minutes, touch "3", "5", "0" and "0" in sequence.



NOTE:

1. When the oven is preheating, both the grill and convection heating elements will be on. This is to ensure that the oven reaches its desired temperature, in the shortest time possible. Once the desired temperature is reached, then the oven will automatically revert back to the normal condition. ie, grill or convection only.
2. The display window will alternately show the selected cooking time counting down for 8 sec and the selected temperature for 2 sec. If oven temperature is lower than 150°C, the display window will show "LO C" until oven temperature reaches 150°C.

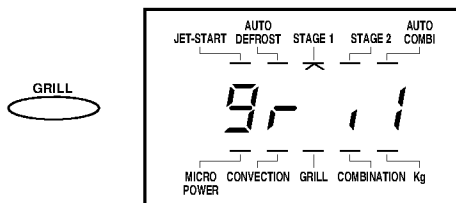
However, if oven temperature is higher than 150°C, oven temperature will appear in the display window. When the cooking time is completed, two short beeps and one long beep will sound, and the oven will shut itself off. Stage 1 indicator light and Conv. indicator light will turn off. "End" will appear in the display window.

"GRILL" COOKING

TO PREHEAT

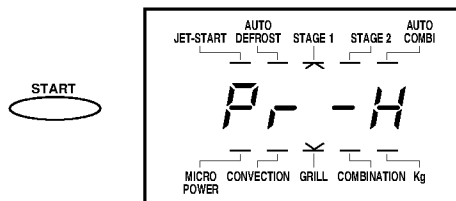
1. Touch GRILL.

- The TIME OF DAY will disappear, "gril" will appear and Stage 1 indicator light will blink in the display window.



2. Touch START.

- The oven will begin to preheat. "Pr-H" will appear in the display window if oven temperature is lower than setting temperature. Oven light and Grill indicator light will turn on. Stage 1 indicator light will stop blinking.
- When oven temperature reaches 180°C, two beeps will sound, and "Pr-H" will disappear and the automatic holding time will appear in the display window.



NOTE:

1. When the oven is preheating, both the grill and convection heating elements will be on. This is to ensure that the oven reaches its desired temperature, in the shortest time possible. Once the desired temperature is reached, then the oven will automatically revert back to the normal condition. ie, grill or convection only.

2. When the oven is preheated, food may be placed in the oven and the oven may be programmed. If the oven door is not opened, the oven will automatically begin to hold operation at 180°C for 15 minutes.

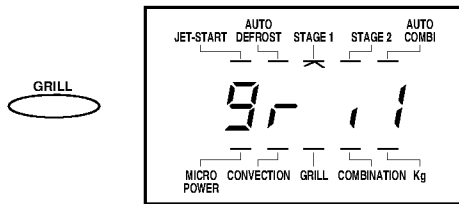
The display window will show the time counting down. After this time has elapsed, two short and one long beeps will sound, and the oven will turn off. Stage 1 indicator light and Grill indicator light will turn off. "End" will appear in the display window. If the door is opened or Stop/Clear is touched before setting temperature reaches, "Pr-H" will show in the display window continuously.

3. Grill cooking function is programmed to keep at 180°C. It is impossible for you to change temperature to cook at other temperature.

TO COOK

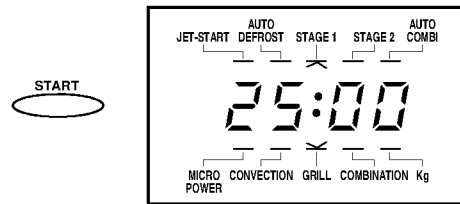
1. Touch GRILL.

- The TIME OF DAY will disappear, "grl" will appear and Stage 1 indicator light will blink in the display window.



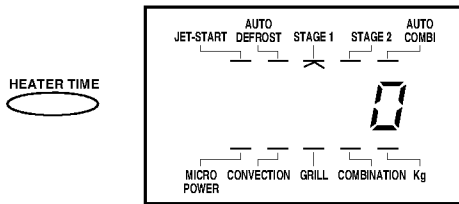
4. Touch START.

- The oven will begin to cook. Oven light and Grill indicator light will turn on. Stage 1 indicator light will stop blinking.



2. Touch HEATER TIME.

- "0" will show in the display window.



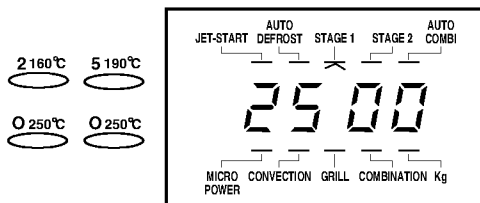
NOTE:

1. When the oven is preheating, both the grill and convection heating elements will be on. This is to ensure that the oven reaches its desired temperature, in the shortest time possible. Once the desired temperature is reached, then the oven will automatically revert back to the normal condition. ie, grill or convection only.

3. Touch numbers for desired cooking time.

- The selected cooking time will show in the display window.

Example: To set 25 minutes, touch "2", "5", "0" and "0" in sequence.



2. The display window will alternately show the selected cooking time counting down for 8 sec and "grl" for 2 sec.

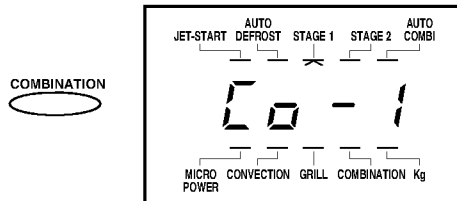
- When the cooking time is completed, two short beeps and one long beep will sound, and the oven will shut itself off. Stage 1 indicator light and Grill indicator light will turn off. "End" will appear in the display window.

3. Grill cooking function is programmed to keep at 180°C. It is impossible for you to change temperature to cook at other temperature.

"COMBINATION" COOKING

1. Touch COMBINATION.

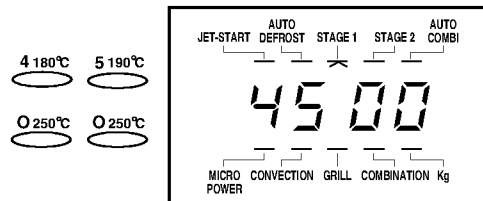
- The TIME OF DAY will disappear, "Co-I" will appear and Stage 1 indicator light will blink in the display window.



4. Touch numbers for desired cooking time.

- The selected cooking time will show in the display window.

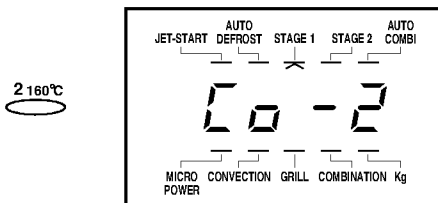
Example: To set 45 minutes, touch "4", "5", "0" and "0".



2. Touch number for desired combination category.

- The selected combination category will appear in the display window.

Example: To select combination category, touch "2".

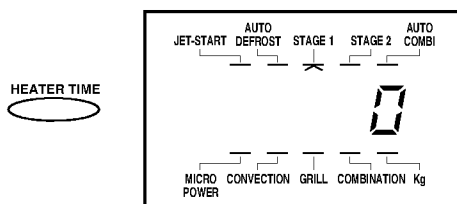


5. Touch START.

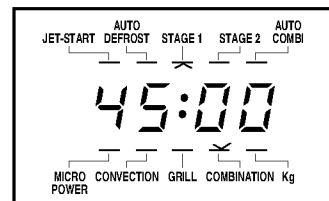
- Combination cooking will begin. Oven light and Combination indicator will turn on. Stage 1 indicator light will stop blinking. The display window will alternately show the selected cooking time counting down for 8 sec and combination category number for 2 sec.
- When the cooking time is completed, two short beeps and one long beep will sound, and the oven will shut itself off. Stage 1 indicator light and Combination indicator will turn off, "End" will appear in the display window.

3. Touch HEATER TIME.

- "0" will show in the display window.



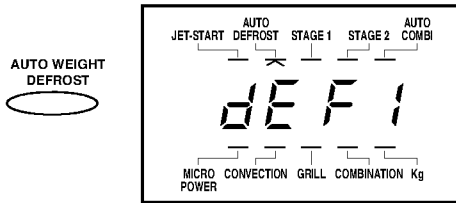
START



"AUTO WEIGHT DEFROST"

1. Touch AUTO WEIGHT DEFROST.

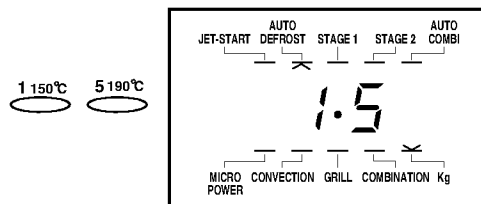
- The TIME OF DAY will disappear. "dEF 1", will appear and Auto Defrost indicator light will blink in the display window.



4. Touch numbers for desired cooking weight.

- The selected weight will show in the display window.

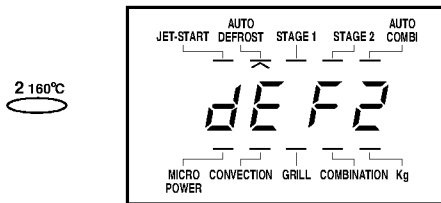
Example: To set 1.5 Kg, touch "1" and "5" in sequence.



2. Touch number for desired category of Auto Weight Defrost.

- The selected category of Auto Weight Defrost will appear in the display window.

Example: To select Auto Weight Defrost category, touch "2".



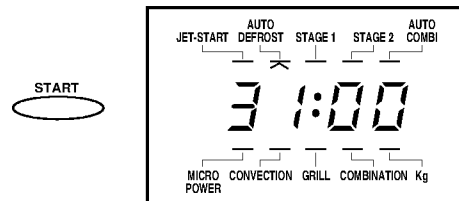
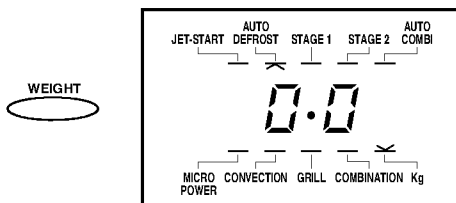
5. Touch START.

- Defrost will begin. Microwave activity will start and oven light will turn on. Auto Defrost indicator light will stop blinking and Kg indicator will turn off. The preprogrammed cooking time will automatically begin to count down.

- When the defrost time is completed, oven will automatically shut off with two short and one long beep sounds. Auto Defrost indicator light and oven light will turn off. "End" will appear in the display window.

3. Touch WEIGHT.

- "0.0" will appear and Kg indicator will turn on.

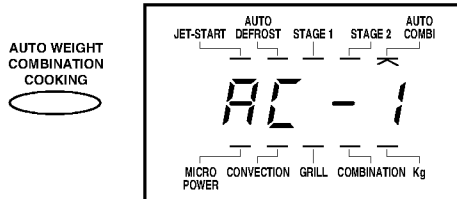


NOTE:

1. If input over the acceptable weight, "E" will show in the display window. It means error and the oven does not operate.
2. When the first power level stage is ended during Auto Weight Defrost operation, five beeps will sound.

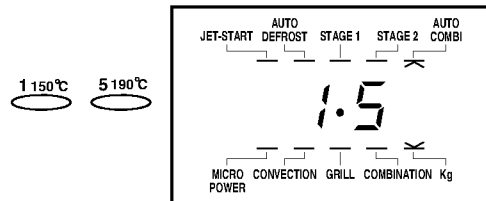
"AUTO WEIGHT COMBINATION" COOKING

1. Touch AUTO WEIGHT COMBINATION COOKING.
 - The TIME OF DAY will disappear, "AC-1" will appear and Auto Combi. indicator light will blink in display window.



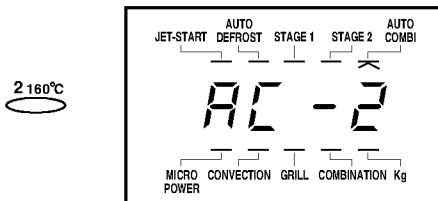
4. Touch numbers for desired cooking weight.
 - The selected weight will show in the display window.

Example: To set 1.5Kg, touch "1" and "5" in sequence.

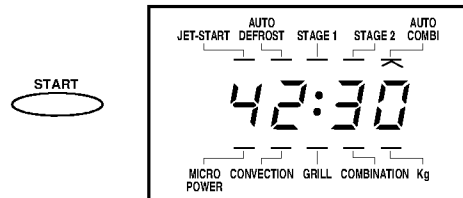


2. Touch number for desired category of Auto Weight Combination.
 - The selected category of Auto Weight Combination will appear in the display window.

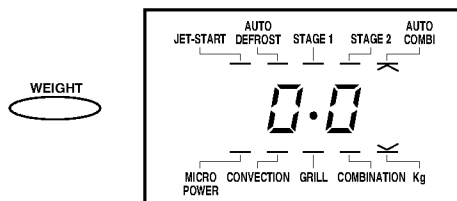
Example: To select Auto Weight Combination category, touch "2".



5. Touch START.
 - Auto Weight Combination will begin. Oven light will turn on and Auto Combi. indicator light will stop blinking and Kg indicator will turn off. The preprogrammed cooking time will automatically begin to count down.
 - When the Auto Weight Combination is completed, oven will automatically shut off with two short and one long beep sounds. Auto Combi. indicator light and oven light will turn off. "End" will appear in the display window.



3. Touch WEIGHT.
 - "0.0" will appear and Kg indicator will turn on.



NOTE:

1. If you input over the acceptable weight, "E" will show in the display window. It means error and the oven does not operate.
2. If you touch Auto Weight Combination key, the cooking data input already in each stage is cancelled.
3. If you reprogram a certain cooking function or Auto Weight Combination function after programming Auto Weight Combination data, Auto Weight Combination data preprogrammed will be cancelled.

TWO STAGE COOKING

FIRST STAGE

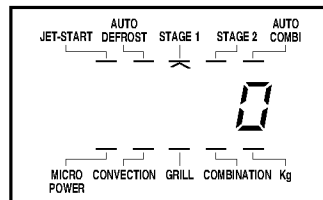
1. Touch MICRO TIME.

Combination, Convection or Grill of Heater Control.

- The TIME OF DAY will disappear, "0", "Co-I", "180C", or "gril" will appear and Stage 1 indicator light will blink in the display window.

Example: To set micro power cooking, touch MICRO TIME.

MICRO TIME

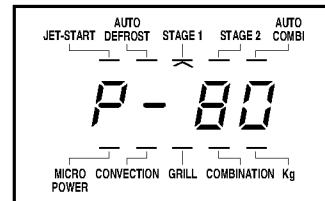


4. Touch number for cooking power of the first cooking stage.

- The selected cooking power will appear in the display window.

Example: To set cooking power 80, touch "8".

8 220°C

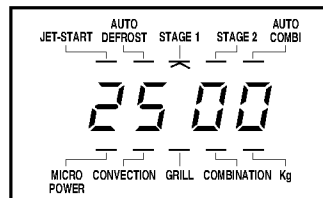


2. Touch numbers for desired cooking time of the first cooking stage.

- The selected time will show in the display window.

Example: To set 25 minutes, touch "2", "5", "0" and "0" in sequence.

2 160°C 5 190°C
0 250°C 0 250°C



NOTE:

1. If you want to cook with cooking power HI at the micro power cooking, don't touch any number.
2. If you want to cook with 180°C at the convection cooking, don't touch any number.

SECOND STAGE

5. Touch MICRO TIME.

Combination, Convection or Grill of Heater Control.

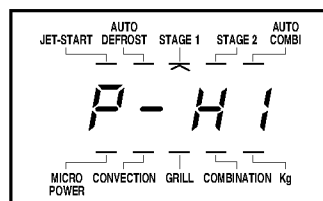
- The first cooking time or power will disappear, "0", "Co-I", "180C", or "gril" will appear in the display window. Stage 1 indicator light will stop blinking and Stage 2 indicator light will blink.

Example: To set micro power cooking, touch MICRO TIME.

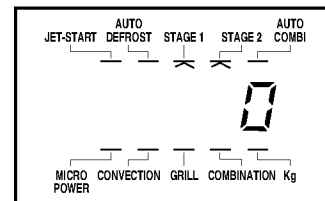
3. Touch MICRO POWER.

- "P-HI" will show in the display window.

MICRO POWER

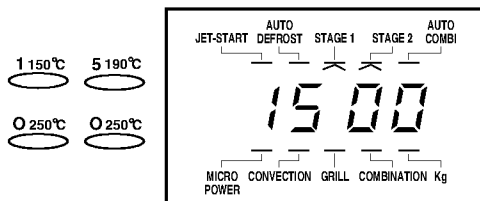


MICRO TIME

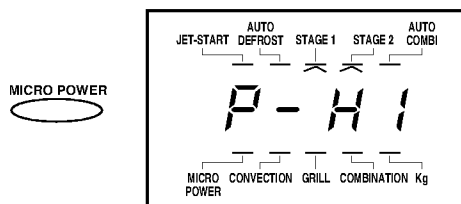


6. Touch numbers for desired cooking time of the second cooking stage.
 - The selected time will show in the display window.

Example: To set 15 minutes, touch "1", "5", "0" and "0" in sequence.

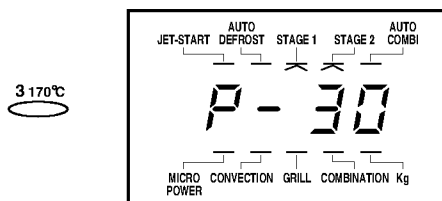


7. Touch MICRO POWER.
 -"P-HI" will show in the display window.



8. Touch number for cooking power of the second cooking stage.
 - The selected cooking power will appear in the display window.

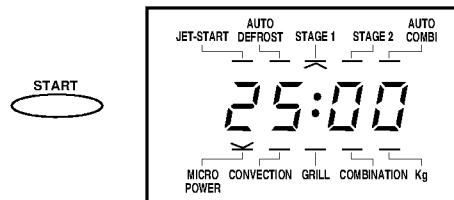
Example: To set cooking power 30, touch "3".



NOTE:

1. If you want to cook with cooking power HI at the micro power cooking, don't touch any number.
2. If you want to cook with 180°C at the convection cooking, don't touch any number.

9. Touch START.
- The first stage will begin.
 The second cooking power will disappear and the first cooking time will show in the display window. Oven light and Micro Power indicator light will turn on. Stage 2 indicator light will turn Off. The display window will alternately show the first cooking time counting down for 8 sec and the first cooking power for 2 sec.
 - When the first cooking time is completed, two short beeps will sound, and Stage 1 indicator light will turn off, and Stage 2 indicator light will turn on, and the oven will change itself into the second stage. The oven will begin to cook at the second cooking power. The display window will alternately show the second cooking time counting down for 8 sec and the second cooking power for 2 sec.
 - When the second cooking time is completed, two short beeps and one long beep will sound, and the oven will shut itself off. Stage 2 indicator light and Micro Power indicator light will turn Off. "End" will show in the display window. The oven will have finished two stages.



Two-Stage Cooking with Auto Weight Defrost

If you want to cook after using Auto Weight Defrost, before setting the above two-stage cooking, set the Auto Weight Defrost and then follow the above instructions numbered 1-9. See page 23 for the detailed instruction of Auto Weight Defrost.

The cooking process can be set up to three stages when Auto Weight Defrost is one of the stages.

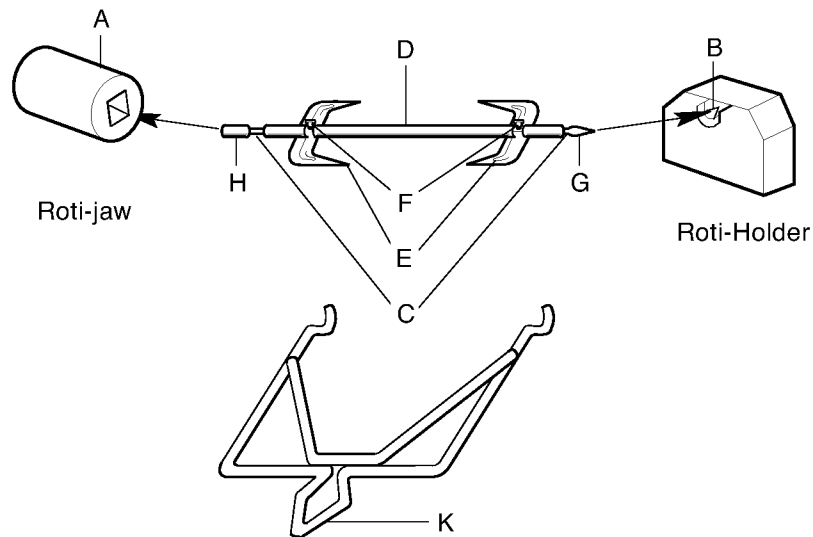
ROTISSERIE

1. The rotisserie cooking is convenient for grilling of meat and poultry. All the surface of the food will become even brown without overturning.
2. The rotisserie cooking can be used in microwave mode, convection mode, combination mode, grill mode, and Auto Weight Combination.
3. If you don't use rotisserie cooking, remove rotisserie bar inside oven cavity.

FOR ROTISSERIE COOKING

- a) Do not use rotisseries for cooking small amount of meat.
When the distance between roti-supporters is short, arcing may occur between them. Place food so that the roti-supporters are well apart or set the roti-supporters so that they are perpendicular to each other.
- b) It is recommended to remove the grease from the turntable every time before cooking. Hot grease on the turntable may cause smoke.
- c) For rotisserie cooking, touch rotisserie key after setting of the mode(microwave mode, convection mode, combination mode, grill mode and Auto Weight Combination) you want to use with rotisserie cooking.
When the start key is touched, the rotisserie is operating with the mode you want.

TO PLACE FOOD



- (a) Insert the rotisserie bar(D) into the food and position the food in the centre of the rotisserie bar. Slide the rotisserie supporter(E) from both sides and fasten the special screw(F) on both rotisserie supporter tightly.
- (b) Insert the end of the rotisserie bar(H) into the rotisserie jaw(A) on the left side of the oven wall. Push it to the left, rotating the rotisserie bar slightly until the rotisserie bar fits into the rotisserie jaw(A).
- (c) Support the other end of the rotisserie bar(G) on the hollow of the rotisserie holder(B).

TO REMOVE ROTISSEUR BAR

- (a) Hold the Rotisserie bar at both side(C) with the handle at(K), and lift up the right end slightly, and pull out from the right end.

NOTE: The rotisserie bar is for rotisserie cooking only. After rotisserie cooking is finished remove the rotisserie bar and store with other accessories.

SAFETY PRECAUTIONS

1. Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. Repairs should only be undertaken by a qualified service technician.
2. Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
3. Do not dry clothes in the microwave oven, which may become carbonized or burned if heated too long.
4. Do not cook food wrapped in paper towels, unless your cook book contains instructions, for the food you are cooking.
5. Do not use newspaper in place of paper towels for cooking.
6. Do not use wooden containers. They may heat-up and char.
Do not use metal containers or crockery containers which have metallic (e.g. gold or silver) inlays only during microwave or combination mode. Always remove metal twist ties.
Metal objects in the oven may arc, which can cause serious damage.
7. Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the front edges of the oven, which may cause microwave energy leakage.
8. Do not use recycled paper products since they may contain impurities which may cause sparks and/or fires when used in cooking.
9. Do not rinse the turntable by placing it in water just after cooking. This may cause breakage or damage.
10. Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
11. Be certain to place the oven so the front of the door 8cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.
12. Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetable.
13. Do not cook eggs in their shell. Pressure will build up inside the egg and burst.
14. Do not attempt deep fat frying in your oven.
15. Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking, as detailed in microwave cookery books.

WARNING—Please ensure cooking times are correctly set as over cooking may result in FIRE and subsequent DAMAGE to the OVEN.

CLEANING AND CARE

BE SURE THE OVEN IS TURNED OFF BEFORE CLEANING.

Keep the oven interior surfaces clean and dry. As a general rule, clean the oven every day, unless it has not been used.

INTERIOR WALLS

The walls of the oven are painted metal; wipe-off any spills or splatters with a soft cloth after use. Food splashes may be removed with a paper towel; others may require a damp cloth. Remove any grease splashes with a soapy cloth, then rinse and dry. Do not use any cleaning cloth or pad, or cleaning compound that is abrasive. The painted surface of the oven may be scratched and damaged.

NEVER POUR WATER INTO THE OVEN.

DOOR

The door and door seals should be kept clean. Use only warm, soapy water to rinse then dry thoroughly.

DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

EXTERIOR

The outer cabinet is painted metal. Clean with mild soap and warm water, rinse and dry with a soft cloth. Do not spill water in the vents. If the power cord becomes soiled wipe it with a damp cloth or soapy water.

ALWAYS ENSURE THAT THE DOOR SEALING SURFACES ARE CLEAN.

QUESTIONS AND ANSWERS

Q. What's wrong when the oven light will not glow?

- A. ■ Light bulb is burned out.
■ Door is not closed.
■ START has not been touched.

Q. Why is steam coming out of the air exhaust vent?

A. Steam is normally produced during cooking operations. The microwave oven has been made to vent this steam out of the top vent.

Q. Does microwave energy pass through the viewing screen in the door?

A. No. The metal screen reflects the energy to the oven cavity. The holes, or ports are made to allow light to pass; they do not let microwave energy through.

Q. Why does the beep sound when a pad on the Control Panel is touched?

A. The beep signal to indicate that the setting has been entered.

Q. Will the microwave oven be damaged if it operates while empty?

A. Yes. Never run it empty.

Q. Why do eggs sometimes pop?

A. When baking, frying, 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 is 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. 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. Why do sparks and crackling (arcing) occur in the oven?

- A. There may be several reasons why sparks and crackling within cavity (arcing) happen.
- You are using dishes with metallic trim (silver or gold).
 - You have left a fork or other metal utensil in the oven.
 - You are using a large amount of metal foil.
 - You are using a metal twist-tie.

COOKING UTENSILS

Cooking Utensils:

Most glass, glass ceramic and heat resistant glassware utensils are excellent. Those with metallic trim must not be used in microwave oven.

Any utensil used for microwave cooking must be capable of withstanding very high temperatures, from the food. There are many heat-resisting utensils, of paper or plastic, available which can be used in both microwave and conventional ovens.

Many traditional cooking utensils are, of course, perfectly satisfactory. To find out whether pottery, stoneware or porcelain items (cooking utensils and serving dishes, etc.) are safe, check them in the oven. Place the empty container in the oven and turn-on the power for one minute. If the container becomes very hot (be careful not to burn your fingers) it is not suitable.

Metal containers and deep trays are not suitable. They reflect energy away from the food. Foil-lined cartons are, similarly, unsuitable.

NOTE: To ensure even cooking of food that has thin and thick sections, shield the thinner pieces with aluminium foil. Make certain, however, that the foil is least 2.5 cm away from the sides of the oven.

SPECIFICATIONS

Power Source	: Single phase 230V~, 50Hz, Earthed
Power Consumption	: 1350 Watts(Microwave) 1280 Watts(Grill) 1580 Watts(Convection) 2900 Watts(Preheat Combination)
Output Power	: 850 Watts (Microwave) 1200 Watts(Grill) 1500 Watts(Convection)
Microwave Frequency	: 2450MHz
Timer	: 99 Min. 99 Sec.(Microwave, Grill and Convection)
Outside Dimensions	: 381(H)X565(W)X503(D) mm
Oven Dimensions	: 238(H)X370(W)X373(D) mm

*Complies with E.E.C Directive 82/499/EEC.

*Dimensions shown are approximate.

*Because we continually strive to improve our products we may change specifications without prior notice.

