



LIGHT OVEN "SolarDOM"

OWNER'S MANUAL

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

MP-1283SL

P/No: 3828W5A4666

Precautions

Precautions to avoid possible exposure to excessive microwave energy.

You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. These safety interlocks automatically switch off any cooking activity when the door is opened; which in the operation of microwave function could 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 food or cleaner residue to accumulate on sealing surfaces.

Do not operate your 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.

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

Warning

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

When heating liquids, e.g. soups, sauces and beverages in your oven with microwave function, delayed eruptive boiling can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- 1 Avoid using straight sided containers with narrow necks.
- 2 Do not overheat.
- 3 Stir the liquid before placing the container in the oven and again halfway through the heating time.
- 4 After heating, allow to stand in the oven for a short time, stir or shake them(especially the contents of feeding bottles and baby food jars) again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars). Be careful when handling the container.

Warning

Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.

Important safety instructions

WARNING- To reduce the risk of burns, electric shock, fire, personal injuries or exposure to excessive microwave energy:

How the Microwave Function Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. This ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to created microwave energy.

These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

A very safe appliance

Your oven, SolarDOM, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no “left over” energy to harm you when you eat your food.

1. Read all instructions before using the appliance.
2. Read and follow the specific **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY”** found on page 2 of this manual.
3. This appliance must be grounded. Connect only to properly grounded outlet. See **“GROUNDING INSTRUCTIONS”** found on page 5 of this manual.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers; for example, closed glass jars, may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water; for example, near a kitchen sink, in a wet basement, or near a swimming pool and the like.
12. Do not immerse cord or plug in water nor allow them to get wet.
13. Keep cord away from heated surfaces.

Contents

14. Do not let cord hang over the edge of table or counter where the microwave oven is located.
15. Either-(a) When cleaning door surfaces and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth; or when separate cleaning instructions apply, (b) See door surface cleaning instruction on specific page or section to be included in this manual.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in the oven.
 - c. If materials inside the oven should ignite, KEEP OVEN DOOR CLOSED, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the oven cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Do not heat any type of baby bottles or baby food containers. Uneven heating may occur and could cause personal injury.
18. Avoid heating small-necked containers such as syrup bottles.
19. Avoid using corrosive and vapors, such as sulfide and chloride.
20. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.) resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.

SAVE THESE INSTRUCTIONS

Precautions	2
Important safety instructions	3
Contents	4
Installation	5 ~ 6
Introduction	7 ~ 10
Unpacking & Installing	11 ~ 12
Control Panel	13
Setting the Clock	14
Child Lock	15
Convection Cooking	16
Speed Combi Cooking	17
Speed Auto Cook Guide	18 ~ 19
Speed Auto Cooking	20 ~ 22
Defrost	23
Defrosting Guide	24
Grill Cooking	25
Micro Power Cooking	26
Micro Power Level	27
Two Stage Cooking	28
Favorite Cook	29 ~ 30
Quick Start	31
More or Less Cooking	32
Safety Precautions	33
Questions & Answers	34
Plug Wiring Information/Technical Specifications	35

A. GROUNDING INSTRUCTIONS

For personal safety, this appliance must be properly grounded.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape route for the electric current.

The power cord of this appliance is equipped with a grounded three prong plug to minimize the possibility of electric shock hazard from this appliance.

The plug must be plugged into an outlet that is properly installed and grounded.

WARNING - Improper use of the grounding plug can result in a risk of electric shock.

The consumer should have it checked by a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Caution: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal and not insulated, and the wall receptacle is grounded through the house wiring.

- Usage situations where the appliance power cord will be unplugged frequently, it is recommended not to use an adapter plug in these situations, because unplugging of the power cord causes undue strain on the adapter and leads to eventual failure of the adapter ground terminal.

NOTE:

1. A Short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used. (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

B. CIRCUITS

For safety purposes this oven must be plugged into above 15 Amp for 120V, 60Hz and above 10 Amp for 220V, 60Hz circuit. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

Installation

C. VOLTAGE WARNING

The voltage used at the wall receptacle must be the same as specified on the oven serial plate located on the back or on the side of the oven control panel. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing damage to the oven.

Low voltage will cause slow cooking. In case your microwave oven does not perform normal operation in accordance with AC power source and voltage, unplug the power cord and then plug it back again.

D. DO NOT BLOCK AIR VENTS

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled down sufficiently.

E. PLACEMENT OF THE OVEN

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart. Do not place oven above a gas or electric range. Free air flow around the oven is important.

F. RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean door and sealing surfaces of the oven
 - b. Reorient the receiving antenna of radio or television.
 - c. Relocate the microwave oven with respect to the receiver.
 - d. Move the microwave oven away from the receiver.
 - e. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

How the Microwave Oven Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Ordinarily, microwaves spread outwards as they travel through the atmosphere and disappear without effect. Microwave ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity supplied to the magnetron tube, is used to create microwave energy. These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, 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.

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. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you cook your food.

Getting The Best Results From Your Microwave Oven

Keeping an eye on things. The recipes in this book have been formulated with great care, but your success in preparing them depends, of course, on how much attention you pay to the food as it cooks. Always watch your food while it cooks. Your microwave oven is equipped with a light that turns on automatically when the oven is in operation, so that you can see inside and check the progress of your recipe. Directions given in recipes to 'elevate',

'stir', and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting cooking times. To check the wattage of your oven, refer to the specifications at the beginning of this book. Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times.

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. All of the recipes in this book give a range of cooking times. In general, you will find that the food remains under-cooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While undercooked food may be cooked more, overcooked food could be ruined. Some of the recipes, particularly those for bread, cakes, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, this food will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. As you gain experience in using your microwave oven, you will become increasingly skillful in estimating both cooking and standing times for various foods.

Introduction

How Food Characteristics Affect Microwave Cooking

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.

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.

Moisture content of foods: Since the heat generated from microwaves tends to evaporate moisture, relatively dry foods such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to moisture.

Bone and fat content of foods: Bones conduct heat and fat cooks more quickly than meat. Therefore, care must be taken when cooking bony or fatty cuts of meat that the meats do not cook unevenly and do not become overcooked.

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 halving a recipe.

Shape of foods: Microwaves penetrate only about 1 inch (2.5 cm) into food; the interior portion of thick food is cooked as the heat generated on the outside travels inward. In other words, only the outer edge of any food is actually cooked by microwave energy; the rest is cooked by convection. It follows then that the worst possible shape for food that is to be microwaved is a thick square. The corners will burn long before the center is even warm. Round, thin foods and ring shaped foods cook successfully in the microwave.

Special Techniques In Microwave Cooking

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 an appetizing color. The most commonly used browning sauces are Worcestershire sauce, soya sauce and barbecue sauce. Since relatively small amounts of browning sauces are added to foods, the original flavors of recipes are not altered.

Covering: A cover traps heat and steam which causes food to cook more quickly. You may either use a lid or microwave clingfilm with the corners folded back to prevent splitting.

Covering with greaseproof paper: Greaseproofing effectively prevents spattering and helps food retain some heat. But, because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Wrapping in greaseproof or paper towel: Sandwiches and many other foods containing prebaked bread should be wrapped prior to microwaving to prevent drying out.

Arranging and spacing: Individual foods such as baked potatoes, small cakes 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 towards the center, as the outside of the food heats first.

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

Placing thicker portions facing outwards: Since microwaves are attracted to the outside portion of foods, it makes sense to place thicker portions of meat, poultry and fish to the outer edge of the baking dish. This way, thicker portions will receive the most microwave energy and food will cook evenly.

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

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

Piercing: Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include both yolks and whites of eggs, clams and oysters and many whole vegetables and fruits.

Testing if cooked: Because foods cook so quickly in a microwave oven, it is necessary to test food frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5F°(3°C) and 15°F (8°C) during standing time.

Standing time: Foods are often allowed to stand for 3 to 10 minutes after being removed from the microwave oven. Usually foods are covered during standing time to retain heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows food to finish cooking and also helps flavors blend and develop.

To Clean Your Oven

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between seal and door surface. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The metal tray can be washed by hand or in the dishwasher.

2 Keep the outside of the oven clean

Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press Parar/Borrar after cleaning.

- 3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- 4 The door and door seals should be kept clean. Use only warm, soapy water, 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.
- 5 Do not use any steam cleaner.

Introduction

Microwave-Safe 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 and cause arcing, an alarming 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 is 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 bowl filled with water in the microwave oven. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the 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. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in your microwave oven. Just read through the following checklist.

- 1. Dinner plates:** Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.
- 2. Glassware:** Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as food warms.

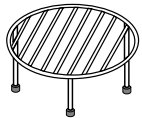
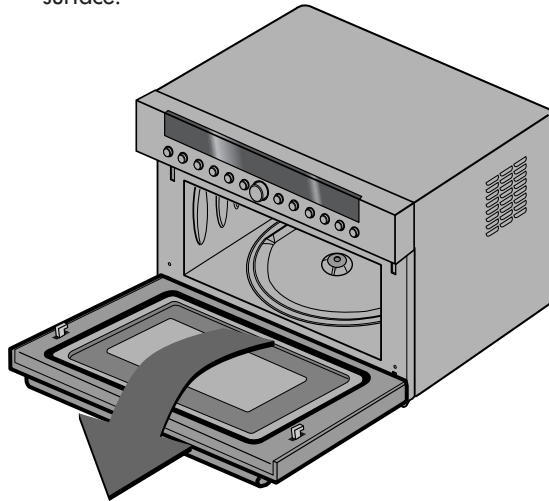
- 4. Plastic storage containers:** These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.
- 5. Plastic cooking bags:** These are microwave-safe, provided they are specially made for cooking. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in your microwave oven, as they will melt and rupture.
- 6. Plastic microwave cookware:** A variety of shapes and sizes of microwave cookware is available.
- 7. Pottery, stoneware and ceramic:** Containers made of these materials are usually fine for use in your microwave oven, but they should be tested to be sure.
- 8. Paper:** Paper plates and containers are convenient and safe to use in using microwave function, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in using microwave function.

CAUTION: ITEMS WITH HIGH IRON CONTENT AND HIGH LEAD CONTENT ARE NOT SUITABLE FOR COOKING.

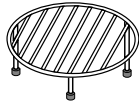
Unpacking & Installing

By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your oven has not been damaged during delivery.

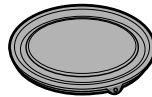
- 1** Unpack your oven and place it on a flat level surface.



HIGH RACK
(For grill mode)

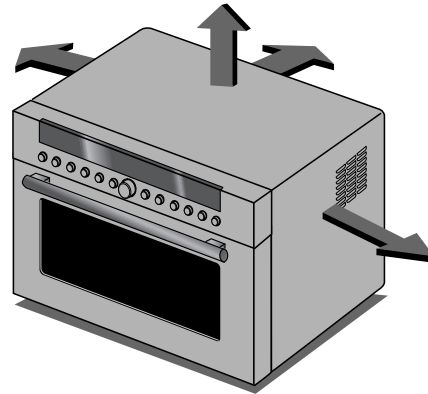


LOW RACK
(For microwave and convection mode)



METAL TRAY
(For defrost)

- 2** Place the oven in the level location of your choice with more than 85cm height but make sure there is at least 20cm of space on the top and 10cm at the rear for proper ventilation. The front of the oven should be at least min. 8cm/max. 22cm from the edge of the surface to prevent tipping. An exhaust outlet is located on bottom or side of the oven. Blocking the outlet can damage the oven.

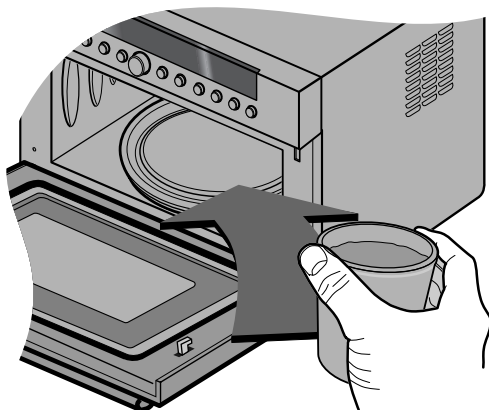


- * THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.
- * THIS OVEN CAN BE USED AS BUILT-IN TYPE .
- * MUST USE THE BUILT-IN KIT THAT IS MADE BY LG ELECTRONICS.

3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**

4 Open your oven door by pulling the **DOOR HANDLE**. Place the **METAL TRAY** inside the oven.

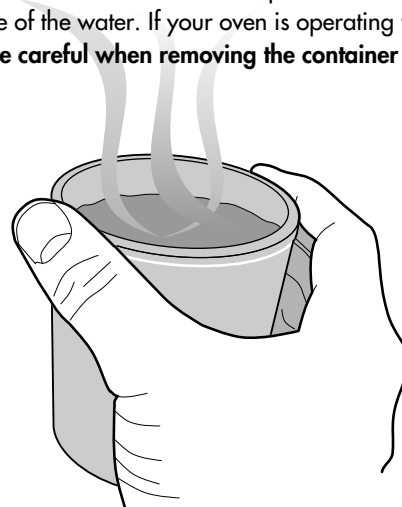
5 Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **METAL TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 10.



6 Press the **Parar/Borrar** button, and press the **Arranque/Arranque Rápido** button one time to set 30 seconds of cooking time.



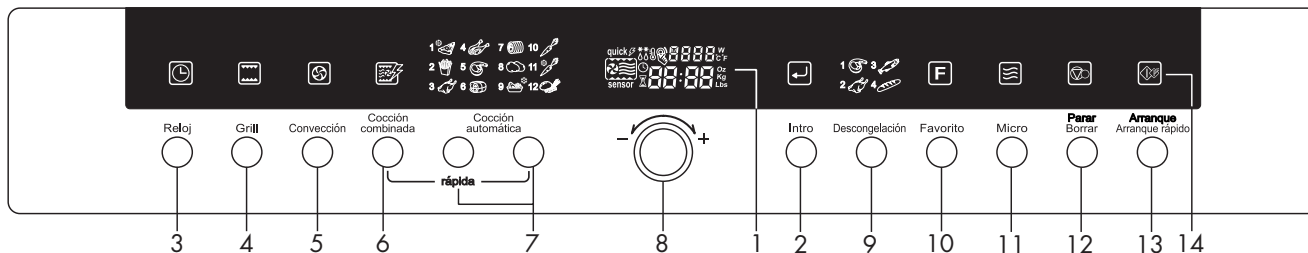
7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



YOUR OVEN IS NOW INSTALLED

8 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.

Control Panel



- 1. Display Window:** You can show time of day, cooking time, power level and cooking categories.
- 2. Intro:** You can determine the selected cooking category, microwave power level or temperature.
- 3. Reloj:** You can set the time of day.
- 4. Grill:** You can select the grill categories.
- 5. Convección:** You can select temperature and time of convection.
- 6. Cocción combinada rápida:** You can select the combination categories.
- 7. Cocción automática rápida:** Speed auto cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.
- 8. Dial Knob:**
 - You can set cooking times, temperature, weight and cooking categories.
 - While cooking with auto and manual function, you can lengthen or shorten the cooking time at any point by turning the dial knob(except defrost mode).
- 9. Descongelación:** You can select the food type and the weight of the food.
- 10. Favorito:** The cooking program can be stored in the memory of your oven up to 9 modes(FA-1~FA-9).
- 11. Micro:** You can select five power level settings.
- 12. Parar/Borrar:** You can stop over and clear all entries except time of day.
 - Press Parar/Borrar Button one time, all icons will be displayed on window, in time of day or clear mode.
 - Press Parar/Borrar Button one more time, all icons will be disappeared.
- 13. Arranque/Arranque rápido:**
 - In order to start cooking which is selected, press button one time.
 - The quick start feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the Arranque rápido button.
- 14. Icon:** You can see all icons by pressing "Parar/Borrar" button one time and remove all icons by pressing one more time(all icons will disappear automatically after 15 seconds). Blink will guide to next step for setting while cooking, the icon of the selected cooking mode will be displayed on window.

Setting the Clock



NOTE: Information Blink

For mode setting, blink will guide to next step.

When your oven is plugged in for the first time or when power resumes after a power cut, a '0' will be shown in the display; you will have to reset the clock.

If the clock (or display) shows any strange looking symbols, unplug your oven from the electrical socket and plug it back in and reset the clock.

You can set either 12 hour clock or 24 hour clock.

In the following example I will show you how to set the time for 14:35 when using the 24 clock.

Make sure that you have removed all packaging from your oven.

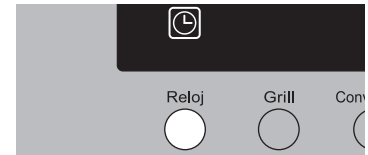
Make sure that you have correctly installed your oven as described earlier in this book.

Press **Parar/Borrar**.



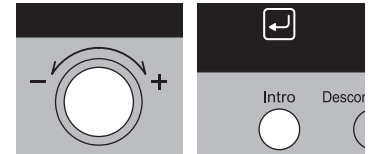
Press **Reloj** once.

(If you want to use a 12 hour clock, Press **Reloj** once more. If you want to change different option after setting clock, you have to unplug and plug it back in.)



Turn **Dial** knob until display shows "14:00".

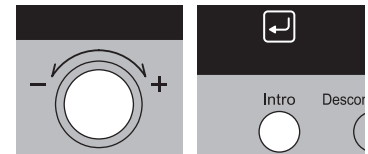
Press **Intro** for hour confirmation



Turn **Dial** knob until display shows "14:35".

Press **Intro**.

The clock starts counting.

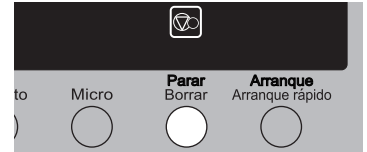


Child Lock



Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.

Press **Parar/Borrar**.



Press and hold **Parar/Borrar** until “L” appears on the display and BEEP sounds.

The **CHILD LOCK** is now set.

The time will disappear on the display but will reappear on the display a few seconds later.



If any button is pressed, “L” will appear on the display



To cancel **CHILD LOCK** press and hold **Parar/Borrar** until “L” disappears. You will hear BEEP when it's released.



Convection Cooking

In the following example I will show you how to use the convection to cook some food for 50 minutes for 220°C temp.

The convection oven has a temperature range of 40°C and 100°C~230°C

The oven has a ferment function at the oven temperature of 40°C. You should wait until the oven is cool because you cannot use a ferment function if the oven temperature is over 40°C.

It is available to extend the cooking time up to 9 hours in the condition of 40°C at convection function for the operating mwo.

Your oven will take a few minutes to reach the selected temperature.

Once it has reached correct temperature, your oven will BEEP to let you know that it has reached the correct temperature. Then place your food in your oven: then tell your oven to start cooking.

The low rack must be used during convection cooking.



1. To Preheat
Press **Parar/Borrar**.

2. To Cook
Press **Parar/Borrar**.

Press **Convección** to select convection mode.

Press **Convección** to select convection mode.

Turn **Dial** knob until display shows "220°C".

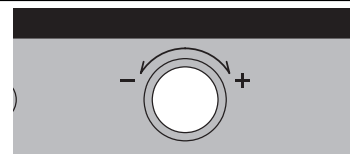
Turn **Dial** knob until display shows "220°C".

Press **Intro** for temp. confirmation.

Turn **Dial** knob until display shows "50:00".

Press **Arranque**.
Display shows "Pr-H".

Press **Arranque**.
After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



Speed combi Cooking

In the following example I will show you how to programme your oven with micro power 360W and at a temperature 200°C for a cooking time of 25 minutes.



Speed Combi
(Co-1, 2, 3, 4, 5)

Your oven has a combination cooking feature which allows you to cook food with **heater** and **microwave** at the same time or alternately. This generally means it takes less time to cook your food.

You can set four kinds of micro power level(90W, 180W, 360W, 600W) in speed combi mode.

Press **Parar/Borrar**.



Press **Cocción combinada rápida** to select speed combination mode(Co-4).

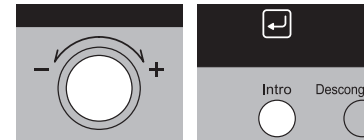


Turn **Dial** knob until display shows "Co-4".

Press **Intro** for speed combi confirmation.

Turn **Dial** knob until display shows "200°C".

Press **Intro** for temp. confirmation.

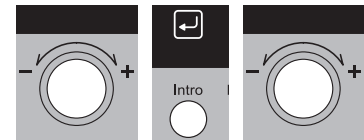


(X 2)

Turn **Dial** knob until display shows "360W".

Press **Intro** for power confirmation.

Turn **Dial** knob until display shows "25:00".



Press **Arranque**.

After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



Speed Auto Cooking

In the following example I will show you how to cook 0.4kg of frozen pizza(SC 1).



Speed auto cook menus are programmed.
Speed auto cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

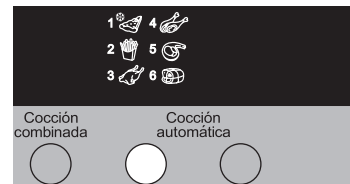
* Speed auto cook Category

SC 1	1		Frozen Pizza
SC 2	2		French Fries
SC 3	3		Whole Chicken
SC 4	4		Chicken Pieces
SC 5	5		Beef Steaks
SC 6	6		Roast Pork

Press **Parar/Borrar**.



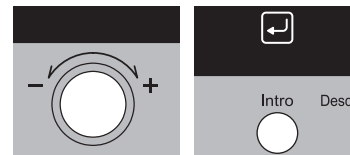
Press **Cocción automática rápida**.



Turn **Dial** knob until display shows "SC 1".



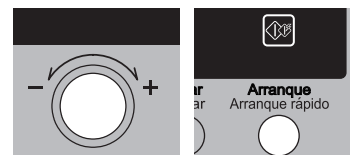
Press **Intro** for category(frozen pizza) confirmation.



Turn **Dial** knob until display shows "0.4kg".



Press **Arranque**.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

Speed Auto Cooking

In the following example I will show you how to cook 0.6kg of jacket potatoes(SC 8).



SPEED AUTO COOK allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

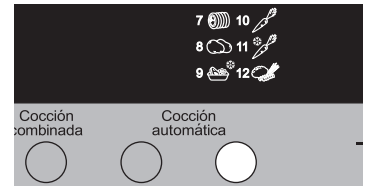
* Speed auto cook Category

SC 7	7		Roast Beef
SC 8	8		Jacket Potatoes
SC 9	9		Frozen Dinners
SC 10	10		Fresh Vegetables
SC 11	11		Frozen Vegetables
SC 12	12		Rice/Pasta

Press **Parar/Borrar**.



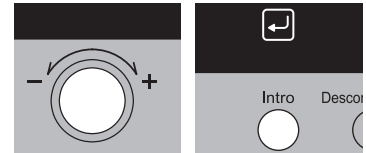
Press **Cocción automática rápida**.



Turn **Dial** knob until display shows "SC 8".



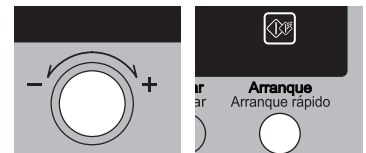
Press **Intro** for category confirmation.



Turn **Dial** knob until display shows "0.6kg".



Press **Arranque**.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

SPEED AUTO COOK GUIDE

Function	Category		Weight Limit	Utensil	Food Temp.	Instructions
Speed auto cook	SC 1	Frozen pizza	0.3~0.5kg	Metal tray	Frozen	This function is for cooking frozen pizza. Remove all package and place on the metal tray. After cooking, stand for 1~2 minutes.
	SC 2	French Fries	0.2~0.75kg	Metal tray	Frozen	Spread frozen potato products out on the metal tray. For the best results, cook in a single layer. After cooking, remove from the oven and stand for 1~2 minutes.
	SC 3	Whole Chicken	0.8~1.8kg	Low rack + Metal tray	Refrigerated	Brush whole chicken with melted margarine butter or seasonings, if desired. Place the whole chicken breast-side down in an uncovered dish on the low rack on metal tray. When BEEP, drain the juices and turn food over immediately. After cooking, let stand covered with foil 10 minutes.
	SC 4	Chicken Pieces	0.2~0.8kg	Metal tray	Refrigerated	Place for chicken pieces on the metal tray. When BEEP, turn food over. And then press arrange to continue cooking. After cooking, stand covered with foil for 2-5 minutes.
	SC 5	Beef Steaks	0.3~1.2kg	Low rack + Metal tray	Refrigerated	Place on the low rack. When BEEP, turn food over. And then press arrange to continue cooking. After cooking, serve immediately minutes.
	SC 6	Roast Pork	0.8~1.8kg	Low rack + Metal tray	Refrigerated	Trim excess fat from pork. Brush the pork with melted margarine or butter. Place on the low rack on the metal tray. When BEEP, turn food over. And then press arrange to continue cooking. After cooking, stand covered with foil for 10 minutes.

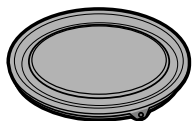
SPEED AUTO COOK GUIDE

Function	Category		Weight Limit	Utensil	Food Temp.	Instructions
Speed auto cook	SC 7	Roast Beef	0.8~1.8kg	Low rack + Metal tray	Refrigerated	Brush the beef with melted margarine or butter. Place on the low rack on the metal tray. When BEEP, turn food over. And then press arranque to continue cooking. After cooking, stand covered with foil for 10 minutes.
	SC 8	Jacket Potatoes	0.2~1.0kg	Metal tray	Room	Choose medium sized potatoes. (200 -220g per each) Wash and dry potatoes. Pierce the potatoes several times with a fork. Place the potatoes on the metal tray. Adjust weight and press arranque. After cooking, remove the potatoes from the oven. Let stand covered with foil for 5 minutes.
	SC 9	Frozen Dinners	0.4~1.0kg	Low rack + Metal tray	Frozen	Place frozen dinner uncovered on low rack.
	SC 10	Fresh Vegetables	0.2~1.0kg	Low rack + Microwave-safe bowl with cover	Room	Place vegetables in a microwave-safe bowl. Add water. Cover with wrap. When BEEP, stir once. After cooking, stir and allow to stand for 2 - 3 minutes. Add amount of water according to the quantity. ** 0.2kg - 0.5kg : 2 Tablespoon ** 0.55kg - 1.0kg : 4 Tablespoon
	SC 11	Frozen Vegetables	0.2~1.0kg	Low rack + Metal tray + Microwave-safe bowl with cover	Frozen	Place vegetables in a microwave-safe bowl. Add water. Cover with wrap. When BEEP, stir once. After cooking, stir and allow to stand for 2 - 3 minutes. Add amount of water according to the quantity. ** 0.2kg - 0.5kg : 2 Tablespoon ** 0.55kg - 1.0kg : 4 Tablespoon

SPEED AUTO COOK GUIDE

Function	Category		Weight Limit	Utensil	Food Temp.	Instructions											
Speed auto cook	SC 12	Rice / Pasta	0.1~0.3kg	Low rack + Metal tray + Microwave-safe bowl with cover	Room	Place rice & boiling water with $\frac{1}{4}$ to 1 teaspoon salt in a deep and large bowl(3L). When beeps, stir once.											
						<table border="1"> <thead> <tr> <th colspan="2">Weight</th> <th>100g</th> <th>200g</th> <th>300g</th> <th>Cover</th> </tr> </thead> <tbody> <tr> <td rowspan="2">Water</td> <td>Rice</td> <td>250ml</td> <td>350ml</td> <td>480ml</td> <td>Yes</td> </tr> <tr> <td>Pasta</td> <td>300ml</td> <td>600ml</td> <td>900ml</td> <td>No</td> </tr> </tbody> </table>	Weight		100g	200g	300g	Cover	Water	Rice	250ml	350ml	480ml
Weight		100g	200g	300g	Cover												
Water	Rice	250ml	350ml	480ml	Yes												
	Pasta	300ml	600ml	900ml	No												
						** Rice - After cooking, stand covered for 5 minutes or until water is absorbed.											
						** Pasta - During the cooking, stir several times if required. After cooking, stand 1 - 2 minutes. Rinse pasta with cold water.											

< Metal Tray >



< Low Rack + Metal Tray >







Defrost

The temperature and density of food varies, I would recommend that the food is checked before cooking commences. Pay particular attention to large joints of meat and chicken, some foods should not be completely thawed before cooking. For example fish cooks so quickly that it is sometimes better to begin cooking while still slightly frozen. The BREAD programme is suitable for defrosting small items such as rolls or a small loaf. These will require a standing time to allow the centre to thaw. In the following example I will show you how to defrost 1.4Kg of frozen poultry.

*** When defrosting, use metal tray only.**



Your oven has four microwave defrost settings:- **MEAT, POULTRY, FISH** and **BREAD**; each defrost category has different power settings. Repeated presses of the **Defrost** button will select a different setting.

Category	Defrost No.
MEAT	dEF1 
POULTRY	dEF2 
FISH	dEF3 
BREAD	dEF4 

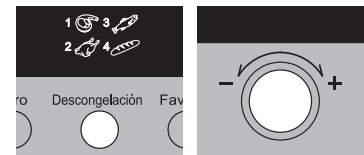
Press **Parar/Borrar**.

Weight the food that you are about to defrost. Be certain to remove any metallic ties or wraps; then place the food on microwave safe dish on metal tray in your oven and close the oven door.



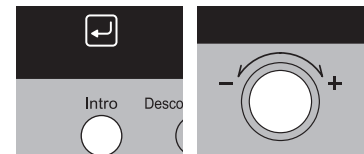
Press **Descongelación** once.

Turn **Dial** knob until display shows "dEF2".



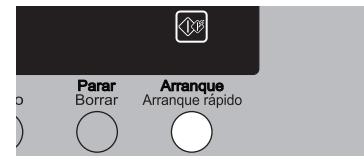
Press **Intro** for category(poultry) confirmation.

Enter the weight of the frozen food that you are about to defrost.



Turn **Dial** knob until display shows "1.4kg" for the weight of frozen food.

Press **Arranque**.



During defrosting your oven will "BEEP", at which point open the oven door, turn food over and separate to ensure even thawing. Remove any portions that have thawed or shield them to help slow down thawing. After checking close the oven door and press **Arranque** to resume defrosting.

Your oven will not stop defrosting (even when the beep sounded) unless the door is opened.

DEFROSTING GUIDE

- * Food to be defrosted should be in a suitable microwave proof container and place uncovered on the metal tray.
- * If necessary, shield small areas of meat or poultry with flat pieces of aluminum foil. This will prevent thin areas becoming warm during defrosting. Ensure the foil does not touch the oven walls.
- * Separate items like minced meat, chops, sausages and bacon as soon as possible.
When BEEP, turn food over. Remove defrosted portions. Continue to defrost remaining pieces.
 After defrosting, allow to stand until completely thawed.
- * For example joints of meat and whole chickens should STAND for a minimum of 1 hour before cooking.

Category	Weight Limit	Utensil	Food
Meat (dEF1)	0.1 ~ 4.0 kg	Metal tray	Meat Minced beef, Fillet steak, Cubes for stew, Sirloin steak, Pot roast, Rump roast, Beef burger Pork chops, Lamb chops, Rolled roast, Sausage, Cutlets(2cm) Turn food over at beep. After defrosting, let stand for 5-15 minutes.
Poultry (dEF2)			Poultry Whole chicken, Legs, Breasts, Turkey breasts(under 2.0kg) Turn food over at beep. After defrosting, let stand for 20-30 minutes.
Fish (dEF3)			Fish Fillets, Steaks, Whole fish, Sea foods Turn food over at beep. After defrosting, let stand for 10-20 minutes.
Bread (dEF4)	0.1 ~ 0.5 kg		Sliced bread, Buns, Baguette, etc.

Grill Cooking

In the following example I will show you how to use the Grill to cook some food for 12 minutes and 30 seconds.



This feature will allow you to brown and crisp food quickly.

The grill rack is placed on the metal tray at the grill mode.

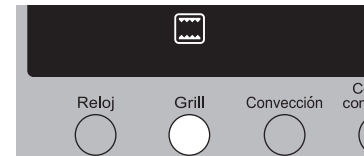
The high rack must be used during grill cooking.



Press **Parar/Borrar**.



Press **Grill** to select grill mode.

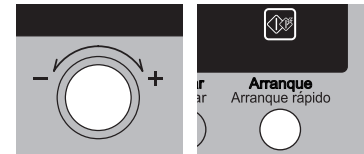


Turn **Dial** knob until display shows "12:30".



Press **Arranque**.

After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



Micro Power Cooking

In the following example I will show you how to cook some food on 600W power for 5 minutes and 30 seconds.



Your oven has five microwave Power settings. High power is automatically selected and turning of dial will select a different power level.

POWER	
HIGH	900 W
MEDIUM HIGH	600 W
MEDIUM	360 W
DEFROST MEDIUM LOW	180 W
LOW	90 W

Make sure that you have correctly installed your oven as described earlier in this book.

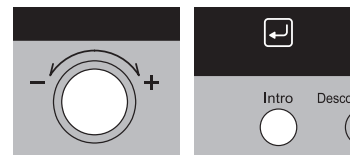
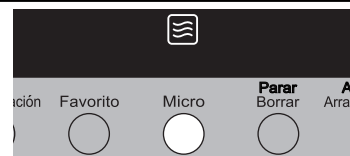
Press **Parar/Borrar**.



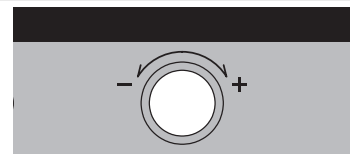
Press **Micro** once to select microwave mode.

Turn **Dial** knob until display shows "600W".

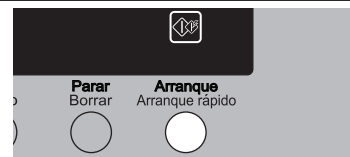
Press **Intro** for power confirmation.



Turn **Dial** knob until display shows "5:30".






Press **Arranque**.



Micro Power Level

This oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. The table below shows the examples of food and their recommended cooking power levels for use with this oven.

POWER LEVEL	OUTPUT	USE	ACCESSORY
HIGH	900W	<ul style="list-style-type: none"> * Boil Water * Brown minced beef * Cook poultry pieces, fish, vegetables * Cook tender cuts of meat 	Low Rack + Metal Tray 
MEDIUM HIGH	600W	<ul style="list-style-type: none"> * All reheating * Roast meat and poultry * Cook mushrooms and shellfish * Cook foods containing cheese and eggs 	
MEDIUM	360W	<ul style="list-style-type: none"> * Bake cakes and scones * Prepare eggs * Cook custard * Prepare rice, soup 	
DEFROST/ MEDIUM LOW	180W	<ul style="list-style-type: none"> * All thawing * Melt butter and chocolate * Cook less tender cuts of meat 	Metal Tray 
LOW	90W	<ul style="list-style-type: none"> * Soften butter & cheese * Soften ice cream * Raise yeast dough 	Low Rack + Metal Tray 



Two stage Cooking

In the following example I will show you how to cook some food in two stages. The first stages will cook your food for 11 minutes on HIGH(900W); the second will cook for 35 minutes on 360W.



During two stage cooking the oven door can be opened and food checked. Close the oven door and press **Arranque** and the cooking stage will continue.

At the end of stage1, BEEP sounds and stage 2 commences.

Should you wish to clear the programme press **Parar/Borrar** twice.

Press **Parar/Borrar**.

Set the power and the cooking time for **stage1**.

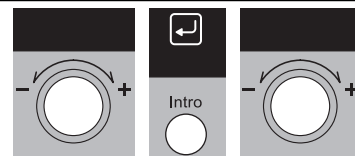
Press **Micro** once to select microwave mode.



Turn **Dial** knob until display shows "900W".

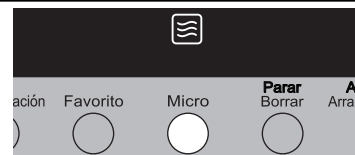
Press **Intro** for power confirmation.

Turn **Dial** knob until display shows "11:00".



Set the power and the cooking time for **stage2**.

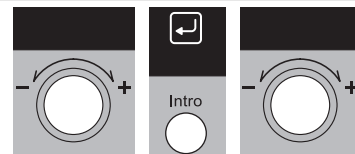
Press **Micro** once to select microwave mode.



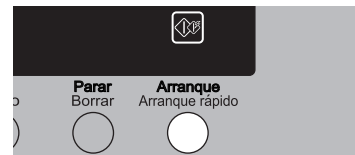
Turn **Dial** knob until display shows "360W".

Press **Intro** for power confirmation.

Turn **Dial** knob until display shows "35:00".



Press **Arranque**.



Favorite Cook

This feature allows you to set and execute a frequently used single stage programme. Once the cooking programme is set, you can use it by pressing the favorite cook key. In the following example I will show you how to set the cooking programme for 10 minutes 30 seconds on 600W power.



1. To Set

The cooking programme can be stored in the memory of your oven. If you wish to change your FAVORITE COOK, simply enter a new cooking programme.

You can store up to 9 mode.
(FA-1~FA-9)

Press **Parar/Borrar**.



Press **Favorito** button, FA-1 appears on the display.

Press **Micro**.



Turn **Dial** knob until display shows "600W"

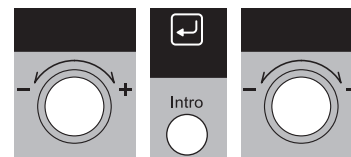
Press **Intro**.

Turn **Dial** knob until display shows "10:30"

Press **Favorito**.

(Press **Arranque**, the cooking programme will be stored in the memory of your oven and cooking start)

Successfully finished setting the favorite cook.



Favorite Cook



2. To Cook

When you cook, use it by pressing the favorite button.
Press **Favorito** until display shows "FA-1".



Press **Arranque**.



3. To replace programme (if any cooking is programmed at FA-1)

Press **Favorito** button, FA-1 and cooking data appears on the display.

Press one of **Function** buttons you want to programme.
Set a new cooking programme.

Press **Favorito**.

(Press **Arranque**, the cooking programme will be stored in the memory of
your oven and cooking start)



Quick Start

In the following example I will show you how to set 2 minutes of cooking on high power(900W).



The **Quick Start** feature allows you to set 30 seconds intervals of HIGH power(900W) cooking with pressing of the **Arranque rápido** button.

Press **Parar/Borrar**.



Press **Arranque rápido** four times to select 2 minutes on HIGH power(900W).

Your oven will start before you have finished the fourth press.



More or Less Cooking

In the following example I will show you how to change the preset **SPEED AUTO COOK** programmes for a longer or shorter cooking time.



If you find that your food is over or undercooked when using the **SPEED AUTO COOK** programme, you can increase or decrease cooking time by turning the **DIAL** knob.

You can lengthen or shorten the cooking time(except defrost mode) at any point by turning the **DIAL** knob.

Cooking time	Increases or Decrease time
0~3 min.	10 Sec.
3~20 min.	30 Sec.
20~30 min.	1 Min.
30~90 min.	5 Min.

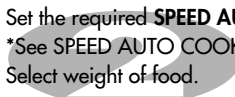
Press **Parar/Borrar**.



Set the required **SPEED AUTO COOK** programme.

*See **SPEED AUTO COOK**.

Select weight of food.

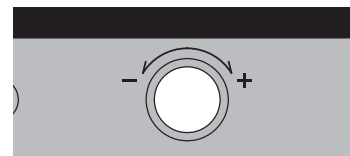


Press **Arranque**.

Turn **DIAL** knob.



The cooking time will increase or decrease.



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. 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 that the front of the door is 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 which will 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 cook books.
 16. The oven must never be used if the door sealing is not in good working order.
 17. When liquids are cooked in microwave units, they may be overheated above their boiling point without visible bubbling. When the container is removed, the shock may cause the sudden formation of steam bubbles. A fountain of hot liquid can spring up out of the container explosively.
 18. If smoke is observed keep the oven door closed and switch off or disconnect the oven from the power supply.
 19. When food is heated or cooked in disposable containers of plastic, paper or other combustible materials look at the oven frequently to check if the food container is deteriorating.
 20. The microwave oven must be operated with the decorative door open.
 21. This connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.
 22. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- WARNING:** Please ensure cooking times are correctly set as over cooking may result in FIRE and subsequent DAMAGE to the OVEN.
- WARNING:** Accessible parts may become hot during use. Young children should be kept away.

Questions & Answers

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

- A There may be several reasons why the oven light will not glow.
Light bulb has blown
Relay is failed

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

- A No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

Q Why does the beep tone sound when a button on the Control Panel is touched?

- A The beep tone sounds to assure that the setting is being properly entered.

Q Will the microwave function be damaged if it operates empty?

- A Yes Never run it empty or without the metal tray.

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 before cooking. Never microwave eggs in the shell.

Q Why is standing time recommended after microwave cooking is over?

- A After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.

Q Is it possible to cook popcorn in this oven?

- A Yes, if using one of the two methods described below
1 Popcorn-popping utensils designed specifically for microwave cooking.
2 Prepackaged commercial microwave popcorn that contains specific times and power outputs needed for an acceptable final product.

FOLLOW EXACT DIRECTIONS GIVEN BY EACH MANUFACTURER FOR THEIR POPCORN PRODUCT. DO NOT LEAVE THE OVEN UNATTENDED WHILE THE CORN IS BEING POPPED. IF CORN FAILS TO POP AFTER THE SUGGESTED TIMES, DISCONTINUE COOKING. OVERCOOKING COULD RESULT IN THE CORN CATCHING FIRE.

CAUTION

NEVER USE A BROWN PAPER BAG FOR POPPING CORN. NEVER ATTEMPT TO POP LEFTOVER KERNELS.

Q Why doesn't my oven always cook as fast as the cooking guide says?

- A Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem in getting used to a this oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgement along with the cooking guide suggestions to test food condition, just as you would do with a conventional cooker.

Plug wiring information/ Technical Specifications

Warning

This appliance must be earthed

The wires in this mains lead are colored in accordance with the following codes

BLUE or WHITE ~ Neutral


BROWN or BLACK ~ Live

GREEN & YELLOW or GREEN ~ Earth

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 colored BLUE or WHITE must be connected to the terminal which is marked with the letter N or Colored BLACK.

The wire which is colored BROWN or BLACK must be connected to the terminal which is marked with the letter L or colored RED.

The wire which is colored GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter E or .

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard;

Technical Specification

		MP-1283SL
Power Input		120 V AC / 60Hz
Output		900 W (IEC60705 rating standard)
Microwave Frequency		2,450 MHz
Outside Dimension		527 mm(W) X 392mm(H) X 480 mm(D)
Power	Grill	1,300 Watts
	Convection	1,680 Watts
Consumption	Microwave	1,550 Watts

Memo