



# MICROWAVE/GRILL/CONVECTION OVEN

OWNER'S MANUAL

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

**MC-8087ARC**  
**MC-8087TRC**  
**MC-8087VRC**

# 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 case of a microwave oven 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 microwave oven, 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.**

## How the Microwave Oven 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. 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 cookware, though cooking vessels will eventually get hot from the heat generated by the food.

## A very safe appliance

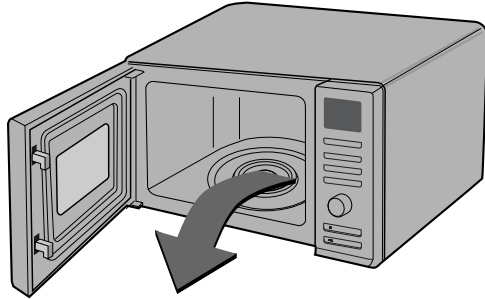
**Your microwave oven is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.**

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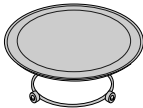
# Unpacking & Installing

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.

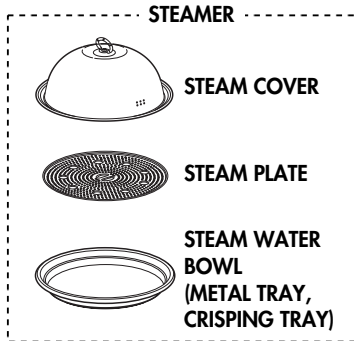


RACK



GLASS TRAY

ROTATING RING



STEAMER



STEAM COVER

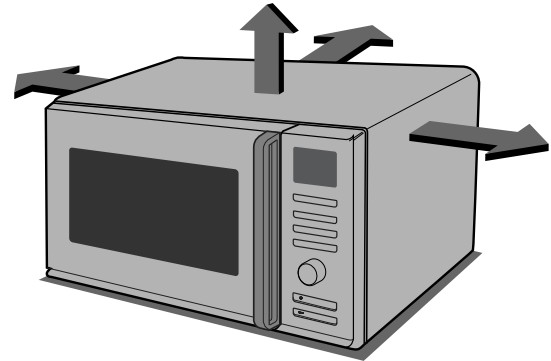


STEAM PLATE



STEAM WATER BOWL (METAL TRAY, CRISPING TRAY)

**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 8cm from the edge of the surface to prevent tipping. An exhaust outlet is located on top or side of the oven. Blocking the outlet can damage the oven.



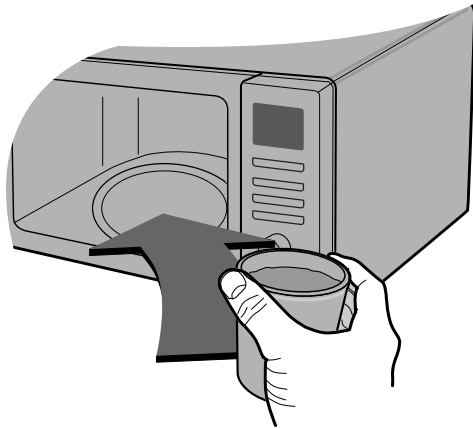
**THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES**



**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 **ROTATING RING** inside the oven and place the **GLASS TRAY** on top.

**5** Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **GLASS TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page **42**.



**6** Press the **STOP/CLEAR** button, and press the **START** 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.

# Method to use accessories as per mode

		Microwave	Grill	Convection	Steam Keep Warm	Speed Hot Air	Combination	Crispy
Steam Cover		—	—	—	—	—	—	—
Steam Plate		—	—	—	—	—	—	—
Steam Water Bowl		○	—	—	—	—	—	—
Steam Plate + Steam Water Bowl		—	—	—	—	—	—	—
Steamer (Assembly)		○	—	—	○	—	—	—
Steam Cover+ Steam Water Bowl		—	—	—	—	—	—	○
Rack		—	○	○	—	○	○	—
Glass Tray		○	○	○	○	○	○	○

Caution: Be sure to use accessories refer to cook guide.

# Setting 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 hour clock.

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



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.

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

Press **STOP/CLEAR**.

---

Press **CLOCK** once.

Press **DIAL** for 24 hour clock conformation.

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

---

Turn **DIAL** until display shows "14:00".

Press **DIAL** for hour confirmation.

---

Turn **DIAL** until display shows "14:35".

Press **DIAL**.

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 **STOP/CLEAR**.



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Press and hold **STOP/CLEAR** until "L" appears on the display and BEEP sounds.  
The **CHILD LOCK** is now set.

---

To cancel **CHILD LOCK** press and hold **STOP/CLEAR** until "L" disappears.  
You will hear BEEP when it's released.

---

# Quick Start

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



The **QUICK START** feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the **QUICK START** button.

Press **STOP/CLEAR**.



---

Press **QUICK START** four times to select 2 minutes on HIGH power.  
Your oven will start before you have finished the fourth press.



---

During **QUICK START** cooking, you can extend the cooking time up to 99 minutes 59 seconds by repeatedly pressing the **QUICK START** button or by using **DIAL**.



# Micro Power Cooking

In the following example I will show you how to cook some food on 720W(80%) power for 5 minutes and 30 seconds.



Your oven has five microwave Power settings.

<b>Power Level</b>	<b>%</b>	<b>Power Output</b>
<b>HIGH</b>	100%	900W(max.)
<b>MEDIUM HIGH</b>	80%	720W
<b>MEDIUM</b>	60%	540W
<b>DEFROST (MEDIUM LOW)</b>	40%	360W( $\frac{**}{\delta\delta}$ )
<b>LOW</b>	20%	180W

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


Press **STOP/CLEAR**.

---

Press **MODE**.

---

Press **DIAL** for micro mode confirmation.

(MICRO mode(  ) is automatically available when MODE button is selected)

---

Turn **DIAL** until display shows "720W".

Press **DIAL** for power confirmation.

---

Turn **DIAL** until display shows "5:30".

---

Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.

---

# Micro Power Level

Your microwave 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 microwave oven.

POWER LEVEL	USE	POWER LEVEL(%)	POWER OUTPUT
<b>HIGH</b>	<ul style="list-style-type: none"> <li>* Boil Water</li> <li>* Brown minced beef</li> <li>* Cook poultry pieces, fish, vegetables</li> <li>* Cook tender cuts of meat</li> </ul>	100%	900W(max)
<b>MEDIUM HIGH</b>	<ul style="list-style-type: none"> <li>* Reheating(Liquid)</li> <li>* Roast meat and poultry</li> <li>* Cook mushrooms and shellfish</li> <li>* Cook foods containing cheese and eggs</li> </ul>	80%	720W
<b>MEDIUM</b>	<ul style="list-style-type: none"> <li>* Reheating(Mashed potato, Plated meal, Ready meal)</li> <li>* Prepare eggs</li> <li>* Cook custard</li> <li>* Prepare rice, soup</li> </ul>	60%	540W
<b>DEFROST (MEDIUM LOW)</b>	<ul style="list-style-type: none"> <li>* All thawing</li> <li>* Melt butter and chocolate</li> <li>* Cook less tender cuts of meat</li> </ul>	40%	360W( ** )
<b>LOW</b>	<ul style="list-style-type: none"> <li>* Soften butter &amp; cheese</li> <li>* Soften ice cream</li> <li>* Raise yeast dough</li> </ul>	20%	180W



# 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 rack must be used during grill cooking.**



Press **STOP/CLEAR**.



Press **MODE**.



Turn **DIAL** to select **GRILL**.

The following indication is displayed: "🔥"



Press **DIAL** for mode conformation.

Turn **DIAL** until display shows "12:30".



Press **START**.



When cooking you can increase or decrease cooking time by turning **DIAL**.



# Grill Combination Cooking

In the following example I will show you how to programme your oven with micro power 180W(20%) and grill for a cooking time of 25 minutes.



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 three kinds of micro power level(20%, 40% and 60%) in combi mode.

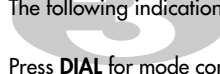
Press **STOP/CLEAR**.



Press **MODE**.



Turn **DIAL** to select **GRILL COMBI** until display shows "540W".  
The following indications are displayed: "☞", "☞".



Press **DIAL** for mode conformation.

Turn **DIAL** until display shows "180W".



Press **DIAL** for power confirmation.

Turn **DIAL** until display shows "25:00".



Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.

**Be careful when removing your food because the container will be hot!**

# Steam Keep Warm

In the following example I will show you how to keep warm the food with HI mode for 30 minutes.

This function allows you to keep warm food after cooking with steam chef option.

There are two mode in steam keep warm function; HI and Lo.

## STEAM KEEP WARM COOKING GUIDE

Pour 300ml tap water into the Steam water bowl. Put the Steam plate and place the food on the steam plate. And then cover with steam cover.

Place the prepared Steam water bowl in center of the glass tray carefully. Keep parallel!.

Plated meal, Soup, Sauce, Stew, etc.

### CAUTION:

1. Make sure your food is in Steamer with steam keep warm mode.
2. Always use oven gloves when removing a STEAMER from the oven. It's very hot.
3. Do not put a hot STEAMER on a glass table or a place easy to be melted after cooking. Always make sure to use a pad or tray.
4. Be sure to put water before use when you cook it using STEAMER
5. Be careful when you move the STEAMER with water
6. When you use the STEAMER, the steam cover and steam water bowl should be set perfectly right. The eggs or the chestnut would be exploding without setting the steam cover and steam water bowl.

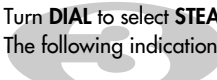
Press **STOP/CLEAR**.



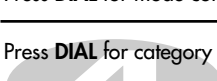
Press **MODE**.



Turn **DIAL** to select **STEAM KEEP WARM** until display shows "S HI". The following indications are displayed: "☰", "☰".

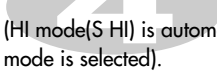


Press **DIAL** for mode confirmation.



Press **DIAL** for category confirmation.

(HI mode(S HI) is automatically available when STEAM KEEP WARM mode is selected).



Turn **DIAL** until display shows "30:00".



Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.



In the following example I will show you how to remove smell in the oven.



The oven has a special function to remove the smell in the oven with one touch.

You can use the EZ Clean function without food in the oven.

Please remove tray and other accessory during EZ-Cleaning operation and then relocate ones after finishing EZ-Cleaning operation.

Press **STOP/CLEAR**.



Press **MODE**.



Turn **DIAL** to select **EZ CLEAN** until display shows "250°C".  
The following indications are displayed: "🌀", "🌀".

Press **DIAL** for mode confirmation.

Press **START**.

(Time counts down automatically)



# Speed Hot Air Preheat

In the following example I will show you how to preheat the oven at a temperature of 230°C.



The oven has a temperature range of 100°C ~ 250°C. (180°C is automatically available when speed hot air mode is selected.)



Press **STOP/CLEAR**.

1

Press **MODE**.

2

Turn **DIAL** to select **SPEED HOT AIR**.

The following indications are displayed: "  ", "  ".

Press **DIAL** for mode confirmation.

Turn **DIAL** until display shows "230°C".

Press **DIAL** for temperature confirmation.

Press **START**.

Preheating will be started with displaying "Pr-H".

# Speed Hot Air Cooking

In the following example I will show you how to programme your oven with speed hot air cooking at 230°C for 20 minutes.



The oven has a temperature range of 100°C ~ 250°C. (180°C is automatically available when speed hot air mode is selected.)

This function allows you to combine convection operation with the grill.

It will reduce your cooking time.



Press **STOP/CLEAR**.



Press **MODE**.



Turn **DIAL** to select **SPEED HOT AIR**.

The following indications are displayed: "  ", "  ".



Press **DIAL** for mode confirmation.

Turn **DIAL** until display shows "230°C".



Press **DIAL** for temperature confirmation.

Turn **DIAL** until display shows "20:00".



Press **START**.



When cooking you can increase or decrease cooking time by turning **DIAL**.

# Convection Combination Cooking

In the following example I will show you how to programme your oven with micro power 540W(60%) and at a convection temperature 200°C for a cooking time of 25 minutes.



The oven has a temperature range of 100°C ~ 250°C. (180°C is automatically available when convection combination mode is selected.)

You can set three kinds of micro power level(20%, 40% and 60%) in combi mode.

Press **STOP/CLEAR**.

Press **MODE**.

---

Turn **DIAL** to select **CONV. COMBI** until display shows "540W".  
The following indications are displayed: "☰", "☼".

Press **DIAL** for mode confirmation.

---

Press **DIAL** for power confirmation.  
(540W is automatically available when CONV. COMBI mode is selected.)

---

Turn **DIAL** until display shows "200°C".

Press **DIAL** for temperature confirmation.

---

Turn **DIAL** until display shows "25:00".

---

Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.

**Be careful when removing your food because the container will be hot!**

---

# Convection Preheat

In the following example I will show you how to preheat the oven at a temperature of 230°C.



The convection oven has a temperature range of 40°C and 100°C ~ 250°C (180°C is automatically available when convection mode is selected).

**\* The oven has a ferment function at the oven temperature of 40°C. When you use this function, if the oven temperature is over 70°C, then the display shows "F-14" error code. You may wait until the oven is cool.**

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.

Press **STOP/CLEAR**.

Press **MODE**.

---

Turn **DIAL** to select **CONV**.

The following indication is displayed: "  "

Press **DIAL** for mode confirmation.

---

Turn **DIAL** until display shows "230°C".

Press **DIAL** for temperature confirmation.

---

Press **START**.

Preheating will be started with displaying " Pr-H".

---

# Convection Cooking

*In the following example I will show you how to preheat the oven first, then cook some food at a temperature of 230°C for 50 minutes.*



The convection oven has a temperature range of 40°C and 100°C ~ 250°C (180°C is automatically available when convection mode is selected).

If you do not set a temperature your oven will automatically select 180°C, the cooking temperature can be changed by turning DIAL.

**The rack must be used during convection cooking.**



Press **STOP/CLEAR**.

Press **MODE**.

---

Turn **DIAL** to select **CONV**.

The following indication is displayed: "☼"

Press **DIAL** for mode confirmation.

---

Turn **DIAL** until display shows "230°C".

Press **DIAL** for temperature confirmation.

---

Turn **DIAL** until display shows "50:00".

Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.

---



In the following example I will show you how to cook 1.0kg of Fried chicken .



**AUTO COOK** allows you to cook most of your favorite food easily by selecting the food type and entering the weight of the food.

Press **STOP/CLEAR**.

1

---

Press **AUTO COOK**.

2

---

Turn **DIAL** until display shows "Ac 1".

Press **DIAL** for category confirmation.

3

---

Turn **DIAL** until display shows "1.0kg".

4

---

Press **START**.

When cooking you can increase or decrease cooking time by turning **DIAL**.

---

Category	Quantity	Utensil	Instructions												
<b>Fried chicken (Ac 1)</b>	0.8-1.5kg	Low rack On the metal tray  (Food : Refrigerated)	<p><b>Ingredients</b></p> <table> <tr> <td>1Chicken</td> <td>1.1-1.2kg</td> <td>Vegetable oil</td> <td>1 tablespoon</td> </tr> <tr> <td>Lemon juice</td> <td>½ piece</td> <td>Garlic</td> <td>1-3 crushed</td> </tr> <tr> <td></td> <td></td> <td>bay leaf</td> <td>1 piece</td> </tr> </table> <p>Spice for grill, spice for broiler, salt and pepper to taste</p> <ol style="list-style-type: none"> <li>Pickle a chicken for 1 hour.</li> <li>Place chicken on the low rack on the metal tray on the glass turntable in the oven.</li> <li>Adjust weight and press start.</li> <li>When beep, open the door and turn food over. Press start to continue cooking. After cooking, remove from the oven and stand for 3-5 minutes before serving. Serve with boiled buckwheat or boiled rice.</li> </ol>	1Chicken	1.1-1.2kg	Vegetable oil	1 tablespoon	Lemon juice	½ piece	Garlic	1-3 crushed			bay leaf	1 piece
1Chicken	1.1-1.2kg	Vegetable oil	1 tablespoon												
Lemon juice	½ piece	Garlic	1-3 crushed												
		bay leaf	1 piece												
<b>Chicken legs (Ac 2)</b>	0.2-0.8kg	Low rack On the metal tray  (Food : Room)	<p><b>Ingredients</b></p> <table> <tr> <td>Chicken legs</td> <td>2 pieces</td> <td>Cheese</td> <td>150g</td> </tr> <tr> <td></td> <td></td> <td>Mushrooms</td> <td>100g</td> </tr> </table> <p>Spieces : broiler chicken spices, grill spices</p> <ol style="list-style-type: none"> <li>Remove bones from the chicken legs.</li> <li>Grate cheese and mix it with mushrooms.</li> <li>Stuff chicken legs with mixed cheese and mushrooms.</li> <li>Place chicken legs on the low rack on the metal tray on the glass turntable in the oven.</li> <li>Adjust weight and press start. When beep, open the door and turn food over. Press start to continue cooking. After cooking, remove from the oven and stand before serving.</li> </ol>	Chicken legs	2 pieces	Cheese	150g			Mushrooms	100g				
Chicken legs	2 pieces	Cheese	150g												
		Mushrooms	100g												
<b>Fried fish (Ac 3)</b>	0.2-0.8kg	Low rack On the metal tray On the glass turntable  (Food : Refrigerated)	<p><b>Ingredients</b></p> <p>2 fishes 150g of mayonnaise Spice for gill, spicy grasses, citric seasoning for a fish</p> <ol style="list-style-type: none"> <li>Strew fishes with spice and pickle in mayonnaise an approximately for 1 hour.</li> <li>Place fishes on the low rack on the metal tray in the oven.</li> <li>Choose the menu and adjust weight. Press start to cook.</li> <li>When beep, open the door and turn food over. Press start to continue cooking.</li> <li>After cooking, remove from the oven and stand covered with aluminum foil for 2-3min.</li> </ol>												

Category	Quantity	Utensil	Instructions
<b>Frozen pizza (Ac 4)</b>	0.2-0.5kg	Low rack On the metal tray On the glass turntable (Food : Frozen)	<b>This function is for cooking frozen pizza.</b>  1.Remove all package. 2.Place on the low rack over the metal tray on the glass turntable in the oven. 3.Adjust weight and press start. 4.After cooking, remove from the oven and stand for 1-2 minutes.
<b>Fresh pizza (Ac 5)</b>	1 pan	Low rack On the metal tray  (Food : room)	<b>Ingredients:</b> <b><u>Dough:</u></b> Flour - 170g                      Milk - 100ml Yeast(dry) - 3g                      Sugar - 3g Salt - 2g                      Butter(soften) - 17g <b><u>Topping :</u></b> Holland cheese - 130g                      Vegetable oil - 8ml Sausage - 45g                      Tomato - 2pieces Paprika - 1 piece                      Black olives - 30g Tomato paste - 2 tablespoons  <b>Way of cooking Fresh pizza :</b> 1.Combine all ingredients. Knead dough until smooth.Roll it out and up the edges. 2.Oil the metal tray. Place the dough on the greased metal tray. 3.Oil dough, cover it with tomato paste and with the topping : sausage, paprika, tomatoes, olives, strew with grated cheese. 4.Choose the menu and press start without food. The oven will beep at end of the preheating period.Open the door and place the prepared food on the low rack on the glass tray. 5.After cooking, remove from the oven and stand for 2-3 minutes.

Category	Quantity	Utensil	Instructions
<b>Vegetable ragout</b> <b>(Ac 6)</b>	4 servings	Microwave-safe Bowl  (Food : room)	<p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>Eggplant - 2½ pieces, cut into bricks</li> <li>Paprika - 3 pieces, cut into sticks</li> <li>Tomato - 2½ pieces, cut into small pieces</li> <li>Vegetable marrow - ½ piece, cut into bricks</li> <li>Onion - 1½ ~ 2 pieces, cut into small pieces</li> <li>Carrot - 1 piece, cut into sticks</li> <li>Vegetable oil - ¼ glass</li> <li>Sugar - 1 tablespoon</li> <li>Spices - bay leaf, garlic, salt, pepper to taste</li> </ul> <p>1.Place all vegetables into a pan for microwave-safe bowl by layers, spice them with salt and pepper, add sugar and vegetable oil. Cover with vented plastic wrap or lid. 2.Place the prepared bowl in the oven. 3.Choose the menu and press start to cook. Knead twice while cooking. 4.After cooking, remove from the oven and stand 2-3min.</p>
<b>Baked potatoes</b> <b>(Ac 7)</b>	0.2-1.0kg	Metal tray  (Food : Room)	<p>1.Choose medium sized potatoes 180 -220g. Wash and dry potatoes. Pierce potatoes several times with a fork. 2.Place potatoes in the oven. 3.After cooking, stand covered with aluminum foil for 5 minutes.</p>
<b>Roast beef</b> <b>(Ac 8)</b>	0.5-1.5kg	Low rack On the metal tray  (Food : Refrigerated)	<p><b>Ingredients</b></p> <ul style="list-style-type: none"> <li>Fresh beef</li> <li>Oil</li> </ul> <p>1.Brush the beef with oil. 2.Place the beef on the low rack on the metal tray in the oven. 3.Choose the menu and adjust weight.Press start to cook. 4.When beep, open the door and turn food over.Press start to continue cooking. 5.After cooking, remove from the oven and stand covered with aluminum foil for 10min.</p>

In the following example I will show you how to cook 0.6 kg of fish fillet.



This feature allows you to crisp cook.

**CAUTION:**

1. Always use oven gloves when removing a METAL TRAY from the oven. It's very hot.
2. Do not put a hot METAL TRAY on a glass table or a place easy to be melted after cooking. Always make sure to use a pad or tray.
3. Never use this METAL TRAY with a product of different model. it may cause a fire or fatal damage to the product.

Press **STOP/CLEAR**.

1

Press **CRISPY COOK**.

2

Turn **DIAL** until display shows "cc 1".

3

Press **DIAL** for category confirmation.

Turn **DIAL** until display shows "0.6kg".

4

Press **START**.

5

When cooking you can increase or decrease cooking time by turning **DIAL**.

<b>Category</b>	<b>Food</b>	<b>Weight Limit</b>	<b>Utensil</b>	<b>Food Temp.</b>	<b>Instructions</b>
<b>Crispy Cook</b>	<b>Fish fillet (cc 1)</b>	0.2 ~ 0.8kg	Crisping tray Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Place the food on the crisping tray. Brush the food with vegetable oil .</li> <li>2. Cover with a steam cover. Place the prepared food in the oven.</li> <li>3. When beep, turn food over.</li> <li>4. After cooking, remove from the oven and stand for 1-2 minutes.</li> </ol> <p><b>CAUTION: The utensil and surrounding oven will get very HOT. Use oven gloves.</b></p>
	<b>French fries (cc 2)</b>	0.2 ~ 0.4kg	Crisping tray Steam cover	Frozen	<p>Spread frozen potato products out on the crisping tray. For the best result, cook in a single layer. Same as above.</p>
	<b>Chicken breasts (cc 3)</b>	0.2 ~ 0.8kg	Crisping tray Steam cover	Refrigerated	Same as above.
	<b>Sausage (cc 4)</b>	0.1 ~ 0.6kg	Crisping tray Steam cover	Refrigerated	Place Sausage on the crisping tray. Same as above.

# Steam Cook

In the following example I will show you how to cook 0.6 kg of shellfish.

This feature allows you steamed cook.

### CAUTION:

1. Always use oven gloves when removing a STEAMER from the oven. It's very hot.
2. Do not put a hot STEAMER on a glass table or a place easy to be melted after cooking. Always make sure to use a pad or tray.
3. When you use this Steamer, pour at least 300ml water before use. If the amount of water is less than 300ml, it may cause incomplete cooking, or may cause a fire or fatal damage to the product.
4. Be careful when you move the STEAMER with water.
5. When you use the STEAMER, the steam cover and steam water bowl should be set perfectly right. The eggs or the chestnut would be exploding without setting the steam cover and steam water bowl.
6. Never use this Steamer with a product of different model. it may cause a fire or fatal damage to the product.

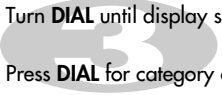
Press **STOP/CLEAR**.



Press **STEAM COOK**.



Turn **DIAL** until display shows "Sc 3".



Press **DIAL** for category confirmation.

Turn **DIAL** until display shows "0.6kg".



Press **START**.



When cooking you can increase or decrease cooking time by turning **DIAL**.

<b>Food</b>	<b>Weight Limit</b>	<b>Utensil</b>	<b>Food Temp.</b>	<b>Instructions</b>
<b>Fish steak (Sc 1)</b>	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Clean the food.</li> <li>2. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover.</li> <li>3. Place the steam water bowl in the center of the glass tray.</li> <li>4. After steaming, stand for 1 minute in the oven. - under 2.5cm(1 inch) thick</li> </ol>
<b>Fish fillet (Sc 2)</b>	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	<p>Same as above. - under 2.5cm(1 inch) thick</p>
<b>Shellfish (Sc 3)</b>	0.1 ~ 1.0kg	Steam water bowl Steam plate Steam cover	Refrigerated	<p>Same as above. shrimp, crab, clam, scallops, cuttlefish. (under 25cm length)</p>
<b>Sausage (Sc 4)</b>	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Prepare the food.</li> <li>2. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover.</li> <li>3. Place the steam water bowl in the center of the glass tray.</li> <li>4. After steaming, stand for 1 minute in the oven. under 2.5cm(1 inch) thick</li> </ol>
<b>Ham, sliced (Sc 5)</b>	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	<p>Same as above.</p>
<b>Corned beef (Sc 6)</b>	0.3 ~ 0.7kg	Steam water bowl Steam plate Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Prepare the beef and cut in half.</li> <li>2. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover.</li> <li>3. Place the steam water bowl in the center of the glass tray.</li> <li>4. After steaming, stand for 3-5 minutes in the oven.</li> </ol>



<b>Food</b>	<b>Weight Limit</b>	<b>Utensil</b>	<b>Food Temp.</b>	<b>Instructions</b>
<b>Chicken breasts (Sc 7)</b>	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Clean the food.</li> <li>2. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover.</li> <li>3. Place the steam water bowl in the center of the glass tray.</li> <li>4. After steaming, stand for 1-2 minutes in the oven. - under 2.5cm(1 inch) thick</li> </ol>
<b>Chicken legs (Sc 8)</b>	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above.
<b>Eggs (Sc 9)</b>	2 ~ 9 eggs	Steam water bowl Steam plate Steam cover	Refrigerated	<ol style="list-style-type: none"> <li>1. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the eggs on the steam plate. Cover with the steam cover.</li> <li>2. Place the steam water bowl in the center of the glass tray.</li> <li>3. After steaming, stand for 1 minute in the oven.</li> </ol>

<b>Food</b>	<b>Weight Limit</b>	<b>Utensil</b>	<b>Food Temp.</b>	<b>Instructions</b>
<b>Tomato (Sc 10)</b>	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Room	<ol style="list-style-type: none"> <li>1. Clean vegetables and cut into similar sized pieces.</li> <li>2. Pour 300ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover.</li> <li>3. Place the steam water bowl in the center of the glass tray.</li> <li>4. After steaming, stand for 1 minute in the oven.</li> </ol>
<b>Cabbage (Sc 11)</b>	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Room	<p>Same as above.</p> <p>- Cut into quarters.</p>
<b>Carrot (Sc 12)</b>	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Room	Same as above
<b>Broccoli, florets (Sc 13)</b>	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above.

# Auto 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 FROZEN VEGETABLES 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 1.4 kg of frozen poultry.



Your oven has four microwave defrost settings:- **MEAT, POULTRY, FISH** and **Frozen vegetables** ; each defrost category has different power settings.

Category	Press
<b>MEAT</b>	<b>1</b> time
<b>POULTRY</b>	<b>2</b> times
<b>FISH</b>	<b>3</b> times
<b>Frozen vegetables</b>	<b>4</b> times

Press **STOP/CLEAR**.

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

Press **AUTO DEFROST**.

Turn **DIAL** until display shows "dEF2".

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

Turn **DIAL** until display shows "1.4kg".

Press **START**.

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 **START** to resume defrosting.

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

## Auto Defrost Guide

- \* Food to be defrosted should be in a suitable microwave proof container and place uncovered on the glass turntable.
- \* 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, remove the food from the oven, turn the food over and return to the microwave oven. Remove defrosted portions at this point. Continue to defrost remaining pieces.**  
Stand until completely thawed.

Category	Weight Limit	Utensil	Food
<b>Meat</b> <b>Poultry</b> <b>Fish</b>	0.1 ~ 4.0 kg	Microwave ware (Flat plate)	<b>Meat</b> 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. <b>Poultry</b> Whole chicken, Legs, Breasts, Turkey breasts(under 2.0kg) Turn food over at beep. After defrosting, let stand for 20-30 minutes. <b>Fish</b> Fillets, Steaks, Whole fish, Sea foods Turn food over at beep. After defrosting, let stand for 10-20 minutes.
Frozen vegetables	0.1 ~ 2.0 kg	Microwave -safe bowl	Mixd vegetables, Baby carrots, etc. <b>1. Put the frozen food on a microwave-safe bowl. Place in the oven.</b> <b>2. Adjust weight and press start. When beep,open the door and stir.</b> <b>3. After defrosting, stand for 5 minutes.</b>

# Special Menu

In the following example I will show you how to cook 0.3 kg of "Buckwheat(kasha)".



Special Menu allows you to cook most of your favorite food easily by selecting the food type and entering the weight of food.

Press **STOP/CLEAR**.

Press **Special Menu**.

Turn **DIAL** until display shows "rc1".

Press **DIAL** for category confirmation.

Press **START**.

The oven works automatically.

When cooking you can increase or decrease cooking time by turning **DIAL**.

Category	Quantity	Utensil	Instructions
<b>Buckwheat (kasha) (rc 1)</b>	0.3kg	Microwave-safe bowl  (Food : Room)	<ol style="list-style-type: none"> <li>1.Wash 300g of buckwheat and drain. Add 600ml of water and salt into a deep and large bowl, let it stand for 15 minutes.</li> <li>2.Place food in the oven.Choose the menu and press start.</li> <li>3. After cooking, stand covered for 15 minutes.</li> </ol>
<b>Home noodles (rc 2)</b>	1serving	Microwave-safe bowl&cover  (Food : Room)	<p><b>Ingredients:</b></p> <p>Chicken parts -500 g (chicken backs or necks or breasts)</p> <p>Water -1000ml</p> <p>Home noodles -70g</p> <p>Salt to taste.</p> <ol style="list-style-type: none"> <li>1. Wash chicken parts, place them into a large bowl and add 400ml of water,cover with lid. Place food in the oven.Choose the menu and press start.</li> <li>2. When beep, open the door and skim the foam which has accumulated from the top .Add the remaining water for bouillon and salt ,cover with lid. Press start to continue cooking.</li> <li>3.When the second beep,open the door. Add the noodles and stir,uncovered. Press start to continue cooking.</li> <li>4. After cooking, remove from the oven and pour it into soup serving dishes and serve.</li> </ol>

Category	Quantity	Utensil	Instructions
<b>Mushroom goulash (rc 3)</b>	4 servings	Microwave-safe bowl&cover  (Food : Room)	<p><b>Ingredients:</b></p> <p>Mushroom -500 gTomato puree -1tablespoon  Sweet pepper -1pieceFlour -1tablespoon  Onion -2piecesSour cream -0.5cup  Vegetable oil -2 tablespoonsWater -0.5cup  Salt and pepper to taste</p> <p>1.Slice mushrooms and sweet pepper, finely chop onion.  2.Mix them and oil into a large bowl ,Uncovered. Place food in the oven.  Choose the menu and press start.  3. When beep, open the door and take out the bowl. Mix the flour,tomato puree,water,  sour cream and season into it. Cover with lid.Press start to continue cooking.  4. After cooking, remove from the oven and stand.</p>

Category	Quantity	Utensil	Instructions																				
<b>Grilled vegetables (rc 4)</b>	0.8kg	High rack On the metal tray  (Food : Room)	<p><b>Ingredients</b></p> <table> <tr> <td>Zucchini</td> <td>-1 piece</td> <td>Eggplants</td> <td>-1 piece</td> </tr> <tr> <td>Onion</td> <td>-4 pieces</td> <td>Small tomatoes</td> <td>-6 pieces</td> </tr> <tr> <td>Colored sweet pepper</td> <td>-4 pieces</td> <td>Small mushrooms</td> <td>-12 pieces</td> </tr> </table> <p><b>Sauce:</b></p> <table> <tr> <td>Lemon juice</td> <td>-6 tablespoons</td> <td>Parsley, chopped</td> <td>-2 tablespoons</td> </tr> <tr> <td>Olive oil</td> <td>-200 ml</td> <td>Marjoram, chopped</td> <td>-2 tablespoons</td> </tr> </table> <p>Salt, pepper to taste</p> <p><b>Method of preparation:</b></p> <ol style="list-style-type: none"> <li>1.Slice eggplants, add salt and let stand for 30 minutes</li> <li>2.Slice zucchini, onion and tomatoes into large pieces.</li> <li>3.Fix vegetables and mushrooms into the skewers. About 200g percent skewer. Brush with oil.</li> <li>4.Place vegetables on the high rack on the metal tray.</li> <li>5.Choose the menu and press start. When beep, turn over,and press start to continue</li> <li>6. After cooking ,serve the sauce separately.</li> </ol>	Zucchini	-1 piece	Eggplants	-1 piece	Onion	-4 pieces	Small tomatoes	-6 pieces	Colored sweet pepper	-4 pieces	Small mushrooms	-12 pieces	Lemon juice	-6 tablespoons	Parsley, chopped	-2 tablespoons	Olive oil	-200 ml	Marjoram, chopped	-2 tablespoons
Zucchini	-1 piece	Eggplants	-1 piece																				
Onion	-4 pieces	Small tomatoes	-6 pieces																				
Colored sweet pepper	-4 pieces	Small mushrooms	-12 pieces																				
Lemon juice	-6 tablespoons	Parsley, chopped	-2 tablespoons																				
Olive oil	-200 ml	Marjoram, chopped	-2 tablespoons																				



Category	Quantity	Utensil	Instructions																								
<b>Salmon roll (rc 5)</b>	1pan	Metal tray on the low rack  (Food : Room)	<p><b>Ingredients</b></p> <table> <tr> <td>Salmon</td> <td>-0.8kg</td> <td>Carrot</td> <td>-1 piece</td> </tr> <tr> <td>Eggs</td> <td>-2 pieces</td> <td>Flour</td> <td>- 3 tablespoon</td> </tr> <tr> <td>Cream</td> <td>-100 ml</td> <td>Mayonnaise</td> <td>-2 tablespoon</td> </tr> <tr> <td>White bread crumb</td> <td>-3 pieces</td> <td>Broccoli prepared</td> <td>-1piece</td> </tr> <tr> <td>Onion</td> <td>1 piece</td> <td>Salt, pepper to taste</td> <td></td> </tr> <tr> <td></td> <td></td> <td>Parchment for baking</td> <td></td> </tr> </table> <p>1.Mince salmon and onion in the kitchen unit or mincing machine. Soak breadcrumb in cream and wring. Whisk eggs with mixer. Grate the carrot. Combine all the ingredients, add flour, beat up with mixer.</p> <p>2.Place parchment on the metal tray on the low rack. Place the mixture in the shape of semi ring.</p> <p>3.Choose the menu and press start to cook.</p> <p>4.When beep,open the door and take out the metal tray ,cover the roll with mayonnaise. Press start to continue cooking.</p> <p>5.After cooking ,serve with broccoli that be placed in the center of the semi ring.</p>	Salmon	-0.8kg	Carrot	-1 piece	Eggs	-2 pieces	Flour	- 3 tablespoon	Cream	-100 ml	Mayonnaise	-2 tablespoon	White bread crumb	-3 pieces	Broccoli prepared	-1piece	Onion	1 piece	Salt, pepper to taste				Parchment for baking	
Salmon	-0.8kg	Carrot	-1 piece																								
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		Parchment for baking																									
<b>Grilled chicken wings (rc 6)</b>	1.0kg	High rack On the metal tray  (Food : Room)	<p><b>Ingredients</b></p> <table> <tr> <td>Chicken wings</td> <td>-1.0kg</td> <td></td> <td></td> </tr> <tr> <td>Lemon juice</td> <td>-1/2 piece</td> <td></td> <td></td> </tr> <tr> <td>Grill seasoning</td> <td>-1 tablespoon</td> <td></td> <td></td> </tr> <tr> <td>Oil</td> <td>- 1 tablespoon</td> <td></td> <td></td> </tr> </table> <p>1.Mix the ingredients of the marinade. Place the wings into the marinade and let them soak for 1 hour.</p> <p>2.Thread wings on wooden skewers, using 3 wings on each skewer, and place them on high rack on the metal tray.</p> <p>3.Choose the menu and press start. When beep, turn over,and press start to continue.</p> <p>4.After cooking serve.</p>	Chicken wings	-1.0kg			Lemon juice	-1/2 piece			Grill seasoning	-1 tablespoon			Oil	- 1 tablespoon										
Chicken wings	-1.0kg																										
Lemon juice	-1/2 piece																										
Grill seasoning	-1 tablespoon																										
Oil	- 1 tablespoon																										

Category	Quantity	Utensil	Instructions			
<b>Kournik (Pie with rice, mushrooms and chicken) (rc 7)</b>	1 pan	Metal tray	<b>Ingredients</b> <b><u>Pastry (unleavened,short):</u></b> Wheat flour -350g Butter -90g Eggs -1piece Sugar -15g Salt -4g Soda -3g Sour cream -30g Water or milk -75g <b><u>First stuffing:</u></b> Rice -60g Egg -1piece Greens -10g Butter -20g			
		On the low rack				
		(Food : Room)	<b><u>Pancakes:</u></b> Wheat flour -100g Sugar -2g Eggs -5pieces Milk -100g Salt -1g Grease -2g  <b><u>Second stuffing:</u></b> Chicken(fresh) -450g Butter -20g Flour -5g  <b><u>Third stuffing :</u></b> Mushrooms -150g (Or dried mushrooms) (-50g) Butter -10g			
			<p>1.First stuffing : make crumbly rice porridge.Add chopped boiled egg,parsley,butter.Mix everything.</p> <p>2.Second stuffing : cook and slice the chicken; heat flour and butter, mix with bouillon,boil and brush the chicken with this sauce.</p> <p>3.Third stuffing : to fry mushrooms in the oil and brush them with the same sauce as the chicken. Dried mushrooms:boil,shred, fry and brush with mushroom sauce.</p> <p>4.To roll round dough(25cm diameter,0.5cm thick) out of unleavened pastry.</p> <p>5.To place baked pancake on this dough, then place the layer of rice filling (first stuffing), cover the layer with a pancake, then place the chicken layer (second stuffing), cover with a pancake again, then place mushrooms layer (third stuffing), cover with a pancake, and finally top it with rice layer, place all these fillings in the shape of a hill and put pancakes round.</p> <p>6.Roll round dough (35-40 cm diameter, 0,5 cm thick) out of unleavened pastry. Make 4 radial slits and cover with this cake the "hill" of mixtures and pancakes. Nip the top and bottom dough edges around the base of Kournik in the shape of "fir-tree". Nip radial cuts on Kournik surface.</p> <p>7.Brush Kournik with egg, top it with decorations.</p> <p>8.Choose the menu and press start without food. The oven will beep at end of the preheating period.Open the door and place the prepared food on the low rack on the glass tray. After cooking, remove from the oven and stand 2-3min.</p>			

Category	Quantity	Utensil	Instructions														
<b>Opened pie Stuffing with Dried fruits and nuts (rc 8)</b>	1 pan	Metal tray On the metal tray  (Food : Room)	<p><b>Ingredients</b></p> <table> <tr> <td>Flaky pastry</td> <td>-250g</td> </tr> <tr> <td>Prunes</td> <td>-30g</td> </tr> <tr> <td>Dried apricots</td> <td>-30g</td> </tr> <tr> <td>Raisins</td> <td>-30g</td> </tr> <tr> <td>Honey</td> <td>-3 tablespoons</td> </tr> <tr> <td>Melted butter</td> <td>-3 tablespoons</td> </tr> <tr> <td>Filberts</td> <td>-30g</td> </tr> </table> <p>1. Grease mould for baking. Unfreeze pastry, slightly roll it out( in the direction) Place pastry in the mould, pierce in few places with fork, make a low standing rim.</p> <p>2. Wash and drain the dried fruits, slice prunes and dried apricots into halves, add honey and butter, mix everything.</p> <p>3. Place the fruit mixture on pastry evenly.</p> <p>4. Choose the menu and press start without food. The oven will beep at end of the preheating period. Open the door and place the prepared food on the low rack on the glass tray. After cooking, remove from the oven and stand 2-3min.</p>	Flaky pastry	-250g	Prunes	-30g	Dried apricots	-30g	Raisins	-30g	Honey	-3 tablespoons	Melted butter	-3 tablespoons	Filberts	-30g
Flaky pastry	-250g																
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Melted butter	-3 tablespoons																
Filberts	-30g																

# Important safety instructions

## Read carefully and keep for future reference

### **WARNING**

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


- 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. It is hazardous for anyone to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. 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 use the oven for the purpose of dehumidification. It can be the cause of serious damage of safety. (ex. Operating the microwave oven with the wet newspapers, clothes, toys, pet or portable electric devices, etc.)
- 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 ceramic 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 the front of the door is 8 cm 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.
- 16 If the oven door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified service technician.
- 17 If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
- 18 When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, check the oven frequently due to the possibility of the food container is deteriorating.
- 19 Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 20 Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- 21 Do not operate the oven, if the door seals and adjacent parts of the microwave oven are faulty, until the oven has been repaired by a qualified service technician.
- 22 Check the utensils are suitable for use in microwave ovens before use.
- 23 Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, unless wearing thick oven gloves, as they will become hot. Before clearing make sure they are not hot.


# Important safety instructions


## Read carefully and keep for future reference


- 24 Only use utensils that are suitable for use in microwave ovens.
- 25 When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 26 If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 27 Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 28 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.
- 29 Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 30 Details for cleaning door seals, cavities and adjacent parts.
- 31 The oven should be cleaned regularly and any food deposits removed.
- 32 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- 33 Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).
- 34 If heating elements are provided, during use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.


- 35 The appliance is not intended for use by young children or infirm persons without supervision.
- 36 The microwave oven must be operated with the decorative door open.
- 37 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.

 **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

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

 **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

 **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

 **WARNING:** Accessible parts may become hot during use. Young children should be kept away.  
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.

# 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's a simple way to find out if it can be used in your microwave oven.

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.

### **Dinner plates**

Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

### **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 the food warms.

### **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.

## **Paper**

Paper plates and containers are convenient and safe to use in your microwave oven, 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 the microwave oven.

## **Plastic cooking bags**

Provided they are made specially for cooking, cooking bags are microwave safe. 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.

## **Plastic microwave cookware**

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

## **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.

## **CAUTION**

**Some items with high lead or iron content are not suitable for cooking utensils.**

**Utensils should be checked to ensure that they are suitable for use in microwave ovens.**

# Food characteristics & Microwave cooking

## Keeping an eye on things

The recipes in the book have been formulated with great care, but your success in preparing them depends 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 food. 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 microwave cooking times

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 overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, 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, these foods 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. You will become increasingly skilful in estimating both cooking and standing times for various foods.

## Density of food

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 food that the outer edges do not become dry and brittle.

## Height of food

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

## Moisture content of food

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

## Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat that they do not cook unevenly and do not become overcooked.

## Quantity of food

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 food

Microwaves penetrate only about 2 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy; the rest is cooked by conduction. 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 cook successfully in the microwave.

## Covering

A cover traps heat and steam which causes food to cook more quickly. Use a lid or microwave cling film with a corner folded back to prevent splitting.

## Browning

Meats and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Food that are cooked for a shorter period of time may be brushed with a browning sauce such as worcestershire sauce, soy sauce or barbecue sauce to achieve an appetizing colour. Since relatively small amounts of browning sauces are added to food the original flavour of the recipe is not altered.

## 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.

## 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.

# Food characteristics & Microwave cooking

## Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved food, however, is stirred in order to spread and redistribute heat. Always stir from the outside towards the centre 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 will 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 food, 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 the food will cook evenly.

## Shielding

Strips of aluminium foil (which block microwaves) can be 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 secured to the dish or it may cause 'arcing' in the oven.

## Elevating

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

## 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 yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

## Testing if cooked

Food cooks so quickly in a microwave oven, it is necessary to test it 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 5°F (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 the 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 foods to finish cooking and also helps flavour 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 glass 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 STOP/CLEAR 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 microwave 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.



# 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  
Door is not closed

**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 pad on the Control Panel is touched?**

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

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

A Yes Never run it empty or without the glass 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 Fan operates even when not operating the microwave oven. Is it failure?**

A No. 'Auto Cooling System' operates such that the fan automatically operates for the consumer's safety if interior temperature of the microwave oven is more than appropriate values after cooking is completed.

**Q Is it possible to pop corn in a microwave 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 microwave 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 ~ Neutral  
BROWN ~ Live  
GREEN & YELLOW ~ 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 must be connected to the terminal which is marked with the letter N or Colored BLACK.

The wire which is colored BROWN 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

	<b>MC-8087ARC / MC-8087TRC / MC-8087VRC</b>
Power Input	230 V~ 50 Hz
Output	900 W (IEC60705 rating standard)
Microwave Frequency	2450 MHz
Outside Dimension	530 mm(W) X 322 mm(H) X 427 mm(D)
Power Consumption	
Microwave	1350 watt
Grill	1250 watt
Combination	max. 2550 watt
Convection	max. 2050 watt

# ***Memo***



<English>

 **Disposal of your old appliance**

1. When this crossed-out wheeled bin symbol is attached to a product it means the product is covered by the European Directive 2002/96/EC.
2. All electrical and electronic products should be disposed of separately from the municipal waste stream via designated collection facilities appointed by the government or the local authorities.
3. The correct disposal of your old appliance will help prevent potential negative consequences for the environment and human health.
4. For more detailed information about disposal of your old appliance, please contact your city office, waste disposal service or the shop where you purchased the product.