



# LIGHT OVEN "Solar CUBE"

## Piekarnik elektryczny SolarCUBE z funkcją mikrofal

### OWNER'S MANUAL INSTRUKCJA OBSŁUGI

#### CAUTION

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.  
THE MANUFACTURERS ARE NOT LIABLE FOR ANY PROBLEMS CAUSED BY  
THE USER'S FAILURE TO OBSERVE THESE INSTRUCTIONS.

PRZED ROZPOCZĘCIEM UŻYTKOWANIA PROSZĘ DOKŁADNIE  
ZAPOZNAĆ SIĘ Z NINIEJSZĄ INSTRUKCJĄ OBSŁUGI.  
PRODUCENCI NIE PONOSZĄ ŻADNEJ ODPOWIEDZIALNOŚCI Z  
TYTUŁU PROBLEMÓW, KTÓRE WYSTĄPIŁY W WYNIKU  
NIESTOSOWANIA SIĘ UŻYTKOWNIKA DO NINIEJSZEJ INSTRUKCJI.

## MP9297MLC

P/No: MFL40432402

# Contents

## 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 create microwave energy.

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These microwaves enter the cooking area through openings inside the oven. A tray is located inside 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, SolarCUBE, 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.**

Contents	2
Important safety instructions	3 ~ 7
Precautions	8
Unpacking & Installing	9 ~ 10
Control Panel	11
Setting the Clock	12
Child Lock	13
Convection Preheat	14
Convection Cooking	15
Grill Combi Cooking	16
Convection Combi Cooking	17
Auto Cook	18 ~ 21
Steam Menu	22 ~ 25
Defrost	26
Defrosting Guide	27
Ez Clean	28
Grill Cooking	29
Micro Power Cooking	30
Micro Power Level	31
Quick Start	32
More or Less Cooking	33
Test dishes in accordance with EN 60705	34
Microwave - safe Utensils	35
Food characteristics & Microwave cooking	36 ~ 37
Questions & Answers	38
Technical Specifications	39

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

# Important Safety Instructions



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION". These word means :



## WARNING

This symbol will alert you to hazards or unsafe practices which could cause serious bodily harm or death.



## CAUTION

This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage.

GB



## WARNING

- 1. Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven. which involves the removal of any cover which gives protection against exposure to microwave energy. Do not operate the oven, if the door seals and adjacent parts of the microwave oven are faulty. Repairs should only be undertaken by a qualified service technician.**
  - ⤷ Unlike other appliances, the microwave oven is high-voltage and high-current equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or an electric shock.
- 2. Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with the wet newspapers, clothes, toys, electric devices, pet or child etc.)**
  - ⤷ It can be the cause of serious damage of safety such as a fire, a burn or a sudden death due to an electric shock.


- 3. The appliance is not intended for use by young children or infirm persons. 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.**
  - ⤷ Improper use may cause the damage of safety concerns such as a fire, an electric shock and a burn.
- 4. Accessible parts may become hot during use. Young children should be kept away.**
  - ⤷ They may get a burn.
- 5. Liquids or other foods must not be heated in sealed containers since they are liable to explode. 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.**
  - ⤷ They could burst.
- 6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

# Important Safety Instructions


Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

## CAUTION


**1. You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlock.**

GB  It could result in harmful exposure to excessive microwave energy. (Safety interlocks automatically switch off any cooking activity when the door is opened.)


**2. Do not place any object (such as kitchen towel, napkin, etc.) between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.**

 It could result in harmful exposure to excessive microwave energy.

**3. 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.**

 It could result in harmful exposure to excessive microwave energy.

**4. Please ensure cooking times are correctly set small amounts of food require shorter cooking or heating time.**

 The over cooking may result in the food catching a fire and subsequent damage to your oven.


**5. When heating liquids, e.g. soups, sauces and beverages in your microwave oven,**

**\* Avoid using straight sided containers with narrow necks.**

**\* Do not overheat.**

**\* Stir the liquid before placing the container in the oven and again halfway through the heating time.**


**\* After heating, allow to stand in the oven for a short time, stir or shake them 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. Microwave heating of beverages can result in delayed eruptive boiling without evidence of bubbling. This could result in a sudden boil over of the hot liquid.


**6. An exhaust outlet is located on top or bottom or side of the oven. Don't block the outlet.**

 It could result in damage to your oven and poor cooking results.

**7. 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.**

 Improper use could result in damage to your oven.

**8. Do not cook food wrapped in paper towels, unless your cook book contains instructions for the food you are cooking. And do not use newspaper in place of paper towels for cooking.**

 Improper use can be the cause of an explosion or a fire.

# Important Safety Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

## CAUTION

**9. Do not use wooden containers and ceramic containers which have metallic (e.g. gold or silver) inlays. Always remove metal twist ties.**

**Check the utensils are suitable for use in microwave ovens before use.**

☞ They may heat-up and char. Especially metal objects in the oven may arc, which can cause serious damage.

**10. Do not use recycled paper products.**

☞ They may contain impurities which may cause sparks and/or fires when used in cooking.

**11. Do not rinse the tray and rack by placing it in water just after cooking. This may cause breakage or damage.**

☞ Improper use could result in damage to your oven.

**12. 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.**

☞ Improper use could result in bodily injury and oven damage.

**13. Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetable.**

☞ They could burst.

**14. Do not cook eggs in their shell. 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.**

☞ Pressure will build up inside the egg which will burst.

**15. Do not attempt deep fat frying in your oven.**

☞ This could result in a sudden boil over of the hot liquid.

**16. 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.**

☞ It can be the cause of serious damage of safety such as a fire, an electric shock.

**17. When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, keep an eye on the oven and check it frequently.**

☞ Your food may be poured due to the possibility of container deterioration, which also can cause a fire.

**18. The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, before clearing make sure they are not hot.**

☞ As they will become hot, unless wearing thick oven gloves there is the danger of a burn.

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# Important Safety Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

## CAUTION

### 19. The oven should be cleaned regularly and any food deposits removed.

- ⇒ 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.

### GB 20. Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).

- ⇒ You can not ascertain that the temperature is accurate with unsuitable temperature probe.

### 21. If heating elements are provided, during use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- ⇒ There is the danger of a burn.

### 22. 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. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.

- ⇒ Overcooking could result in the corn catching a fire.

### 23. 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  $\perp$ .

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.

- ⇒ Improper use may cause serious electric damage.

# Important Safety Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

## CAUTION

- 24. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.**
  - ⇒ They can scratch the surface, which may result in shattering of the glass.
- 25. This oven should not be used for commercial catering purposes.**
  - ⇒ Improper use could result in damage to your oven.
- 26. The microwave oven must be operated with the decorative door open.**
  - ⇒ If the door is closed while operating, the airflow get worse and it could result in a fire or damage to your oven and the cabinet.
- 27. The connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.**
  - ⇒ Using improper plug or switch can cause an electric shock or a fire.

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# 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**

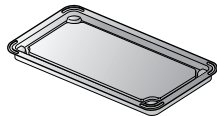
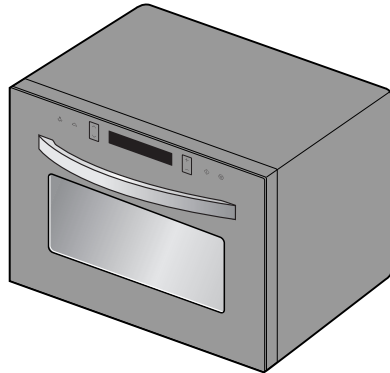
**Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.**



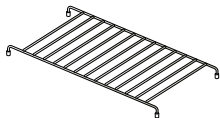
# Unpacking & Installing

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.

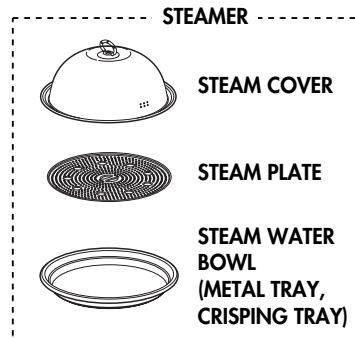
**1** Unpack your oven and place it on a flat level surface.



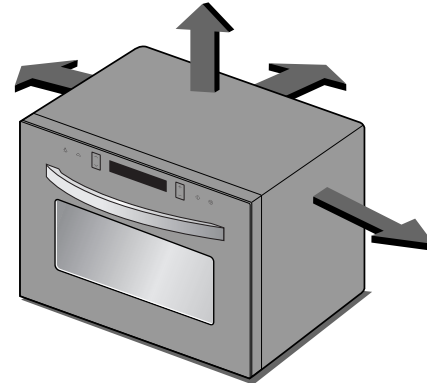
**METAL TRAY**



**RACK**



**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.



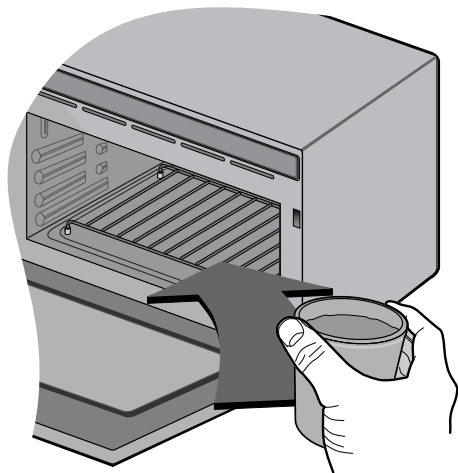
- \* THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.
- \* THIS OVEN CAN BE USED AS BUILT-IN TYPE .
- \* MUST USE THE BUILT-IN KIT THAT IS MADE BY LG ELECTRONICS.

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**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 **RACK** inside the oven.

**GB** **5** Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the rack on the oven bottom surface and close the oven door. If you have any doubts about what type of container to use please refer to page 35.



**6** Press the **Stop/Clear** button, and press the **Enter/Start/Quick Start** button one time to set 30 seconds of cooking time.



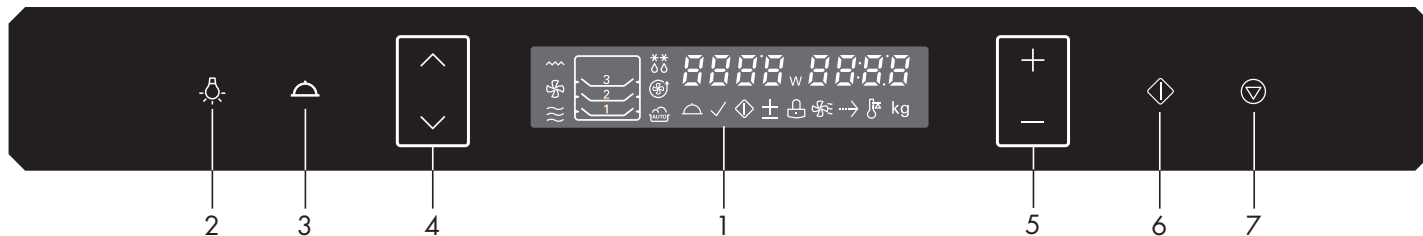
**7** The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



### 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.

# Control Panel



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- 1. Display Window:** You can show time of day, cooking time, power level and cooking categories.
- 2. Clock/Lamp:**
  - Clock: You can set the time of day.
  - Lamp: You can see the foods while cooking by pressing this button.
- 3. Steam chef:** Steam chef allows you to cook your favorite food by selecting the steam chef categories.
- 4. Function Select:** You can select cooking categories.
- 5. Control:**
  - 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 pressing the button (except defrost mode).

## 6. Enter/Start/Quick Start:

- 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 quick start button.

## 7. Stop/Clear:

- You can stop over and clear all entries except time of day.

# Setting the Clock



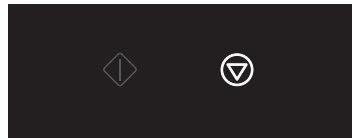
**GB** When your oven is plugged in for the first time or when power resumes after a power cut, a '0' will be shown in the display; you will have to reset the clock.

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 10:30 when using the 24 clock.  
Make sure that you have removed all packaging from your oven.

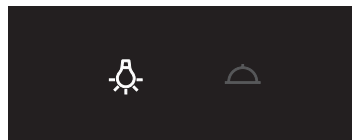
Make sure that you have correctly installed your oven as described earlier in this book.

Press **Stop/Clear**.



Press **Clock** once.

(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.)



Press **Control** until display shows "10:00".

Press **Enter/Start/Quick Start** for hour confirmation



Press **Control** until display shows "10:30".

Press **Enter/Start/Quick Start**.

The clock starts counting.

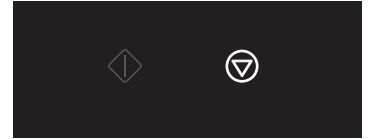



# Child Lock

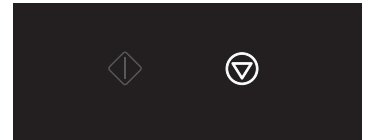


Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.


Press **Stop/Clear**.

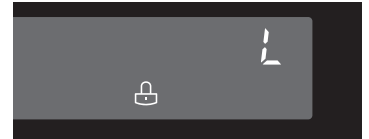



Press and hold **Stop/Clear** until "**L**" and  appears on the display and BEEP sounds. The **CHILD LOCK** is now set.

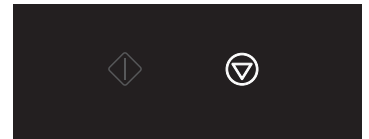
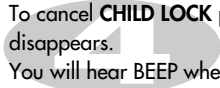


The time will disappear on the display but will reappear on the display a few seconds later.

If any button is pressed, "**L**" and  will appear on the display



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



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# Convection Preheat

In the following example I will show you how to preheat the oven at a temperature of 200°C.



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The convection oven has a temperature range of 40 °C and 100 °C~230 °C (180 °C is automatically available when convection mode is selected).

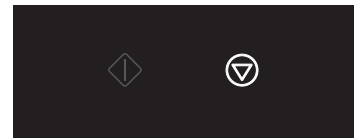
The oven has a ferment function at the oven temperature of 40°C. You may wait until the oven is cool because you cannot use a ferment function if the oven temperature is over 40°C.

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.

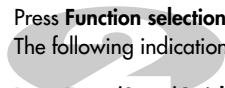
Press **Stop/Clear**.



Press **Function selection** to select **Conv.**

The following indication is displayed: "☼"

Press **Enter/Start/Quick Start** for mode confirmation.



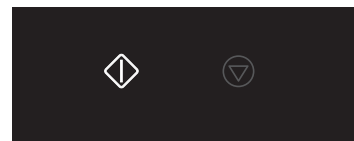
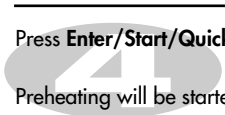
Press **Control** until display shows "200°C".

Press **Enter/Start/Quick Start** for temperature confirmation.



Press **Enter/Start/Quick Start**.

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



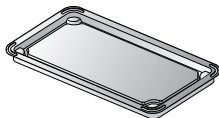
# Convection Cooking

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.

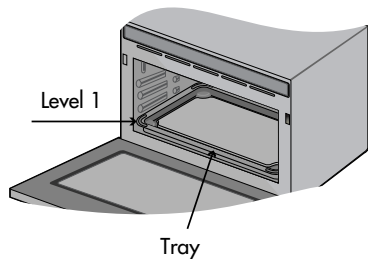


If you do not set a temperature your oven will automatically select 180 °C, the cooking temperature can be changed by Pressing **Control** button.

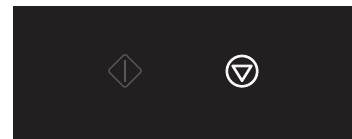
**The metal tray must be used during convection cooking.**



\* Tray Location



Press **Stop/Clear**.



Press **Function selection** to select **Conv.**

The following indication is displayed: "☼"

Press **Enter/Start/Quick Start** for mode confirmation.



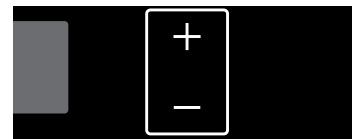
GB

Press **Control** until display shows "230°C".

Press **Enter/Start/Quick Start** for temperature confirmation.

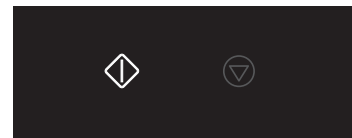
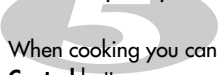


Press **Control** until display shows "50:00".



Press **Enter/Start/Quick Start**.

When cooking you can increase or decrease cooking time by pressing **Control** button.



# Grill combi Cooking

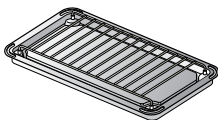
In the following example I will show you how to programme your oven with micro power 300W and grill for a cooking time of 25 minutes.

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

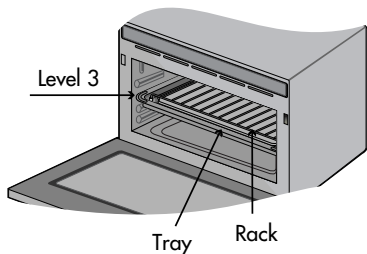
GB

You can set four kinds of micro power level (90W, 180W, 300W and 450W) in grill combi mode.

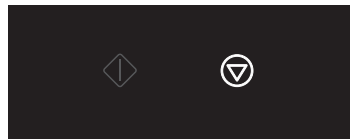
**The rack in metal tray must be used during grill combi. cooking.**



\* Tray Location



Press **Stop/Clear**.



Press **Function selection** to select **Grill Combi**.

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



Press **Enter/Start/Quick Start** for mode confirmation.

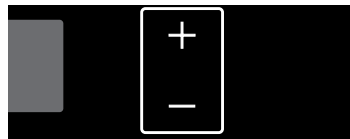


Press **Control** until display shows "300W".

Press **Enter/Start/Quick Start** for power confirmation.

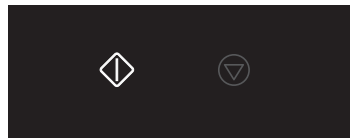


Press **Control** until display shows "25:00".



Press **Enter/Start/Quick Start**.

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





# Convection combi

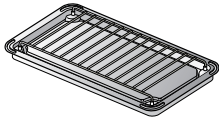
## Cooking

In the following example I will show you how to programme your oven with micro power 300W and at a temperature 200°C for a cooking time of 25 minutes.

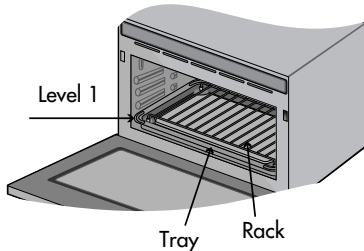


You can set four kinds of micro power level (90W, 180W, 300W and 450W) in convection combi mode.

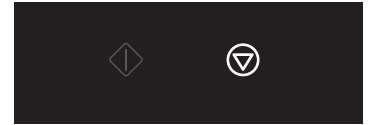
The rack in metal tray must be used during Convection combi. cooking.



\* Tray Location



Press **Stop/Clear**.



Press **Function selection** to select **Conv. Combi**.

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

Press **Enter/Start/Quick Start** for mode confirmation.



Press **Control** until display shows "200°C".

Press **Enter/Start/Quick Start** for temperature confirmation.

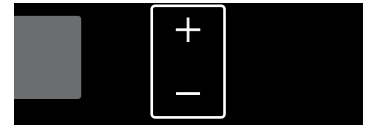


Press **Control** until display shows "300W".

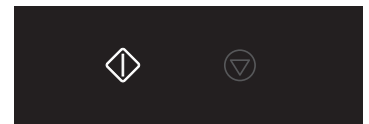
Press **Enter/Start/Quick Start** for power confirmation.



Press **Control** until display shows "25:00".



Press **Enter/Start/Quick Start**.



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

GB

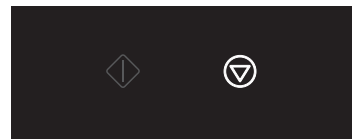
# Auto Cooking

In the following example I will show you how to cook 1.1kg of whole chicken.



**GB** Auto cook menus are programmed. Auto cook allows you to cook most of your favorite food by selecting the food type and the weight of the food.

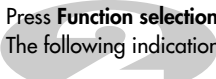
Press **Stop/Clear**.



Press **Function selection** to select **Auto cook**.

The following indication is displayed: "Auto"

Press **Enter/Start/Quick Start** for mode confirmation.



Press **Control** until display shows "SC 3".

Press **Enter/Start/Quick Start** for category confirmation.



Press **Control** until display shows "1.1kg".

Press **Enter/Start/Quick Start**.



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

## AUTO COOK GUIDE

Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions
Auto cook	SC 1	Frozen Pizza	0.3~0.6kg	Metal tray + Rack	1	Frozen	This function is for cooking frozen pizza. Remove all package and place on the rack on the metal tray. After cooking, stand for 1~2 minutes.
	SC 2	French Fries	0.2~0.5kg	Metal tray	1	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	0.8~1.5kg	Metal tray + Rack	1	Refrigerated	Brush whole chicken with melted margarine, butter or seasonings, if desired. Place the whole chicken breast-side down on the rack. When BEEP, drain the juices and turn food over immediately. And then press start to continue cooking. After cooking, let stand covered with foil for 10 minutes.
	SC 4	Chicken Pieces	0.2~0.8kg	Metal tray + Rack	3	Refrigerated	Place the chicken pieces on the rack on the metal tray. When BEEP, turn food over. And then press start to continue cooking. After cooking, stand covered with foil for 2-5 minutes.
	SC 5	Beef Steaks	0.2~0.8kg	Metal tray + Rack	3	Refrigerated	Place on the rack on the metal tray. When BEEP, turn food over. And then press start to continue cooking. After cooking, serve immediately.
	SC 6	Roast Pork	0.8~1.8kg	Metal tray + Rack	1	Refrigerated	Trim excess fat from pork. Brush the pork with melted margarine or butter. Place on the rack on the metal tray. When BEEP, turn food over. And then press start to continue cooking. After cooking, stand covered with foil for 10 minutes.

GB

## AUTO COOK GUIDE

Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions
Auto cook	SC 7	Roast Beef	0.8~1.8kg	Metal tray + Rack	1	Refrigerated	Brush the beef with melted margarine or butter. Place on the rack on the metal tray. When BEEP, turn food over. And then press start to continue cooking. After cooking, stand covered with foil for 10 minutes.
	SC 8	Jacket Potatoes	0.2~1.0kg	Metal tray + Rack	1	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 rack on the metal tray. Adjust weight and press start. After cooking, remove the potatoes from the oven. Let stand covered with foil for 5 minutes.
	SC 9	Frozen Dinners	0.4~1.0kg	Metal tray + Rack	1	Frozen	Place frozen dinner uncovered on the rack on the metal tray.
	SC 10	Fresh Vegetables	0.2~0.8kg	Metal tray + Rack + Microwave-safe bowl with cover	1	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 - 0.4kg : 2 Tablespoons ** 0.5kg - 0.8kg : 4 Tablespoons
	SC 11	Frozen Vegetables	0.2~0.8kg	Metal tray + Rack + Microwave-safe bowl with cover	1	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 - 0.4kg : 2 Tablespoons ** 0.5kg - 0.8kg : 4 Tablespoons

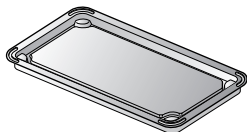
GB

# AUTO COOK GUIDE

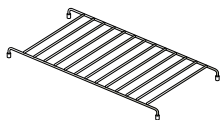
Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions									
Auto cook	SC 12	Rice / Pasta	0.1~0.3kg	Metal tray + Rack + Microwave-safe bowl with cover	1	Room	Place rice/pasta and boiling water with 1/4 to 1 teaspoon salt in a deep and large bowl(3L).									
							<table border="1"> <thead> <tr> <th>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>500ml</td> <td>750ml</td> <td>Cover and vent with wrap</td> </tr> <tr> <td>Pasta</td> <td>400ml</td> <td>800ml</td> <td>1200ml</td> <td>Uncover</td> </tr> </tbody> </table> <p>** Rice - After cooking, stand covered for 5 minutes or until water is absorbed.</p> <p>** Pasta - During the cooking, stir several times if required. After cooking, stand 1-2 minutes. Rinse pasta with cold water.</p>	Weight	100g	200g	300g	Cover	Water	Rice	250ml	500ml
Weight	100g	200g	300g	Cover												
Water	Rice	250ml	500ml	750ml	Cover and vent with wrap											
	Pasta	400ml	800ml	1200ml	Uncover											

GB

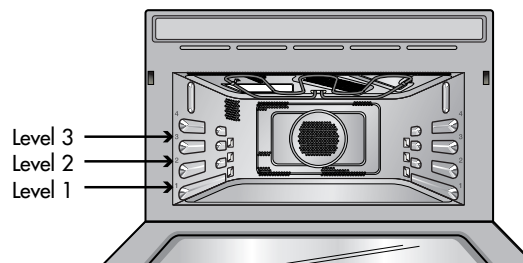
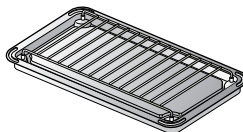
< Metal Tray >



< Rack >



< Rack + Metal Tray >



# Steam Menu

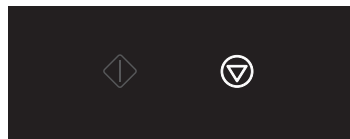
In the following example I will show you how to cook spinach 0.2kg.

This feature allows you steamed cook.

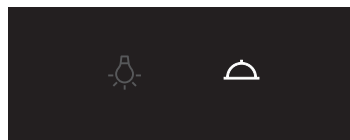
## CAUTION:

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 200ml water before use. If the amount of water is less than 200ml, 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.
7. Do not use STEAMER ON THE RACK during cooking. It may cause a fire or fatal damage to the product. The STEAMER should be put on cavity bottom.

Press **Stop/Clear**.



Press **Steam cook**.



Press **Control** until display shows "St 7".



Press **Enter/Start/Quick Start** for category confirmation.



Press **Control** until display shows "0.2kg".



Press **Enter/Start/Quick Start**.



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

## STEAM MENU GUIDE

Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions
Steam cook	St 1	Crustacea	0.1~0.4kg	Steam water bowl Steam plate Steam cover	Bottom	Refrigerated	<ol style="list-style-type: none"> <li>Clean the food.</li> <li>Pour 200ml 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>Place the steam water bowl in the center of the oven.</li> <li>After steaming, stand for 1 minute in the oven.</li> </ol> <p>- Under 20cm length</p>
	St 2	Shellfish	0.2~0.6kg	Steam water bowl Steam plate Steam cover	Bottom	Refrigerated	<p>Same as above.</p> <p>- Under 20cm length</p>
	St 3	Fish Fillet	0.2~0.6kg	Steam water bowl Steam plate Steam cover	Bottom	Refrigerated	<p>Same as above</p> <p>- Under 2.5cm(1 inch) thick</p>
	St 4	Frozen Carrot	0.2~0.4kg	Steam water bowl Steam plate Steam cover	Bottom	Room	<ol style="list-style-type: none"> <li>Clean vegetables and cut into similar sized pieces.</li> <li>Pour 200ml 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>Place the steam water bowl in the center of the oven.</li> <li>After steaming, stand for 1 minute in the oven.</li> </ol> <p>- Sliced carrots</p>

GB

## STEAM MENU GUIDE

Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions
Steam cook	St 5	Broccoli	0.2~0.4kg	Steam water bowl Steam plate Steam cover	Bottom	Room	Same as above.  - Cut small florettes (12g-15g/piece)
	St 6	Frozen Green Beans	0.1~0.3kg	Steam water bowl Steam plate Steam cover	Bottom	Room	Same as above.
	St 7	Spinach	0.1~0.2kg	Steam water bowl Steam plate Steam cover	Bottom	Room	Same as above.
	St 8	Cauliflower	0.2~0.4kg	Steam water bowl Steam plate Steam cover	Bottom	Room	Same as above.  - Cut small florettes (12g-15g/piece)
	St 9	Potato	0.2~0.8kg	Steam water bowl Steam plate Steam cover	Bottom	Room	Same as above.  - Cut into 4 pieces
	St 10	Apple	0.2~0.4kg	Steam water bowl Steam plate Steam cover	Bottom	Room	<ol style="list-style-type: none"> <li>1. Wash and peel. Remove stone if necessary and slice thinly.</li> <li>2. Pour 200ml 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 oven.</li> <li>4. After steaming, stand for 1 minute in the oven.</li> </ol>

GB

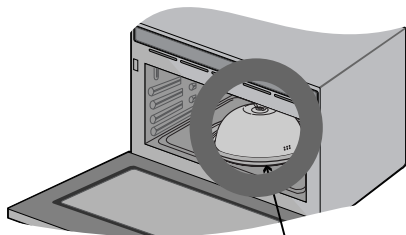


## STEAM MENU GUIDE

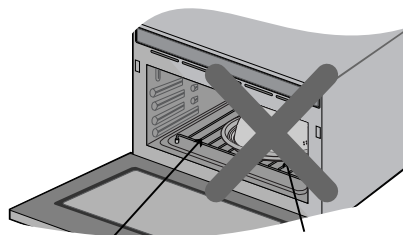
Function	Category		Weight Limit	Utensil	Level	Food Temp.	Instructions
Steam cook	St 11	Chicken Breasts	0.2~0.6kg	Steam water bowl Steam plate Steam cover	Bottom	Refrigerated	<ol style="list-style-type: none"> <li>1. Clean the food</li> <li>2. Pour 200ml tap water into the steam water bowl. Place the 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 oven.</li> <li>4. After steaming, stand for 1-2 minutes in the oven.</li> </ol> <p>- Under 2.5cm(1 inch) thick</p>
	St 12	Sausage	0.1~0.5kg	Steam water bowl Steam plate Steam cover	Bottom	Refrigerated	<ol style="list-style-type: none"> <li>1. Prepare the food</li> <li>2. Pour 200ml 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 oven.</li> <li>4. After steaming, stand for 1 minute in the oven.</li> </ol> <p>- Under 2.5cm(1 inch) thick</p>

GB

### \* Cooking accessory location



STEAMER



Rack on the oven bottom

STEAMER

A STEAMER should not be on the rack during cooking. It should be put on cavity bottom only.

# Defrost

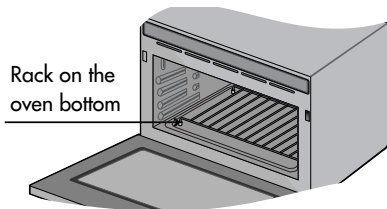
**\* When defrosting, use only rack.**



**GB**

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.

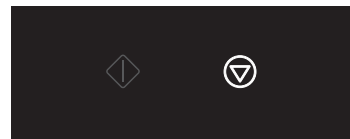
**\* Rack Location**



*The temperature and density of food varies, I would recommend that the food be 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 0.8kg of frozen poultry.*

Press **Stop/Clear**.

Weigh 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 **Function selection** to select **Defrost**.

The following indication is displayed: " \*\* " 

Press **Enter/Start/Quick Start** for mode confirmation.



Press **Control** until display shows "dEF2".

Press **Enter/Start/Quick Start** for category confirmation.



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

Press **Control** until display shows "0.8kg" for the weight of frozen food.

Press **Enter/Start/Quick 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 **Enter/Start/Quick Start** 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 rack.
  - \* 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.

Category	Weight Limit	Utensil	Level	Food
<b>Meat (DEF1)</b>	0.1 ~ 2.0 kg	Rack	Bottom	<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 (DEF2)</b>	0.1 ~ 2.0 kg			<b>Poultry</b> Whole chicken, Legs, Breasts, Turkey breasts. Turn food over at beep. After defrosting, let stand for 20-30 minutes.
<b>Fish (DEF3)</b>	0.1 ~ 2.0 kg			<b>Fish</b> Fillets, Steaks, Whole fish, Sea foods Turn food over at beep. After defrosting, let stand for 10-20 minutes.
<b>Bread (DEF4)</b>	0.1 ~ 0.5 kg	Rack + Paper towel		<b>Bread</b> Sliced bread, Buns, Baguette, etc. After defrosting, let stand for 5 minutes.

# EZ Clean

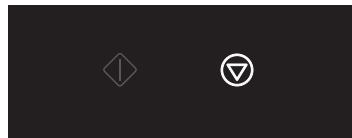
*In the following example I will show you how to remove smell in the oven.*



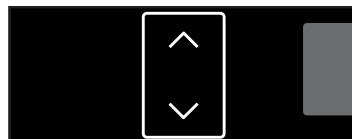
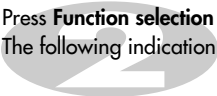
**GB** The oven has a special function to remove the smell in the oven.

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

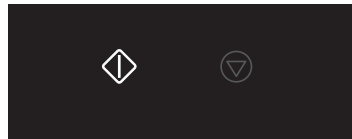
Press **Stop/Clear**.



Press **Function selection** to select **EZ Clean**.  
The following indication is displayed: "☼"



Press **Enter/Start/Quick Start**.



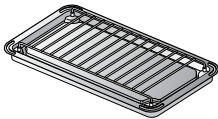
# Grill Cooking

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

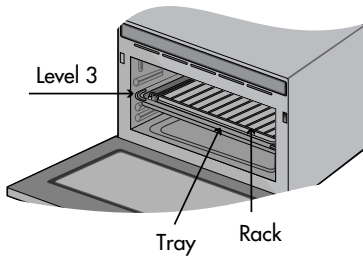


This feature will allow you to brown and crisp food quickly.

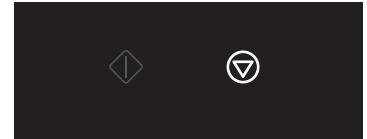
**The rack in metal tray must be used during grill cooking.**



**\* Tray Location**



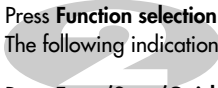
Press **Stop/Clear**.



Press **Function selection** to select **Grill**.

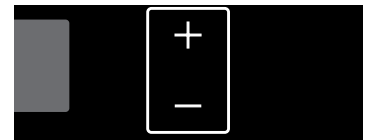
The following indication is displayed: " ~ ~ "

Press **Enter/Start/Quick Start** for mode confirmation.



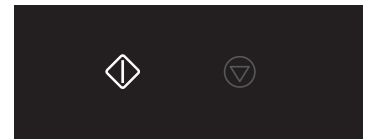
GB

Press **Control** until display shows "12:00".



Press **Enter/Start/Quick Start**.

**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 450W power for 5 minutes.



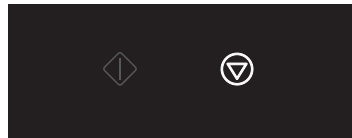
GB

Your oven has five microwave Power settings. High power is automatically selected and pressing on control will select a different power level.

POWER	
HIGH	700 W
MEDIUM HIGH	450 W
MEDIUM	300 W
DEFROST	180 W
MEDIUM LOW	90 W
LOW	90 W

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

Press **Stop/Clear**.



Press **Function selection** to select **Microwave**.

The following indication is displayed: "≐"

Press **Enter/Start/Quick Start** for mode confirmation.



Press **Control** until display shows "450W".

Press **Enter/Start/Quick Start** for power confirmation.



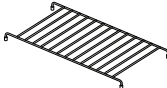
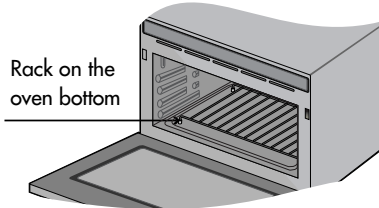
Press **Control** until display shows "5:00".

Press **Enter/Start/Quick Start**.



# 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.

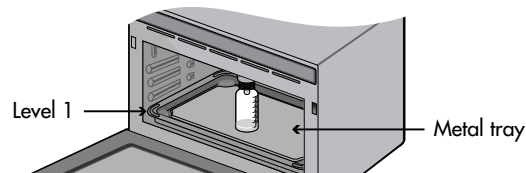
POWER LEVEL	OUTPUT	USE	ACCESSORY
HIGH	700W	<ul style="list-style-type: none"> <li>* Boil Water</li> <li>* Brown minced beef</li> <li>* Cook poultry pieces, fish, vegetables</li> <li>* Cook tender cuts of meat</li> </ul>	Rack 
MEDIUM HIGH	450W	<ul style="list-style-type: none"> <li>* All reheating</li> <li>* Roast meat and poultry</li> <li>* Cook mushrooms and shellfish</li> <li>* Cook foods containing cheese and eggs</li> </ul>	* Rack Location 
MEDIUM	300W	<ul style="list-style-type: none"> <li>* Bake cakes and scones</li> <li>* Prepare eggs</li> <li>* Cook custard</li> <li>* Prepare rice, soup</li> </ul>	
DEFROST/ MEDIUM LOW	180W	<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>	
LOW	90W	<ul style="list-style-type: none"> <li>* Soften butter &amp; cheese</li> <li>* Soften ice cream</li> <li>* Raise yeast dough</li> </ul>	



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### Note:

The feeding bottles should not be on rack during operating. This situation can make a damage of feeding bottles' bottom. The feeding bottles should be operated on metal tray located at level 1 inside cavity.



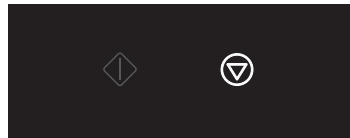
# Quick Start

In the following example I will show you how to set 2 minutes of cooking on high power (700W).



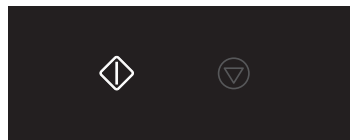
**GB** The **Quick Start** feature allows you to set 30 seconds intervals of HIGH power (700W) cooking with pressing of the **Enter/Start/Quick Start** button.

Press **Stop/Clear**.



Press **Enter/Start/Quick Start** four times to select 2 minutes on HIGH power (700W).

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





# More or Less Cooking

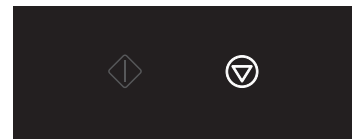
In the following example I will show you how to change the preset AUTO COOK programmes for a longer or shorter cooking time.



If you find that your food is over or undercooked when using the AUTO COOK programme, you can increase or decrease cooking time by pressing the **Control** button.

You can lengthen or shorten the cooking time(except defrost mode) at any point by pressing the **Control** button.

Press **Stop/Clear**.

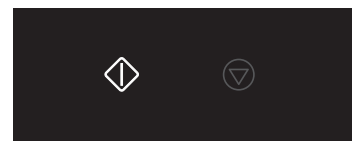


Set the required **AUTO COOK** programme.

\*See AUTO COOK (page. 18).

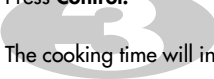
Select weight of food.

Press **Enter/Start/Quick Start**.

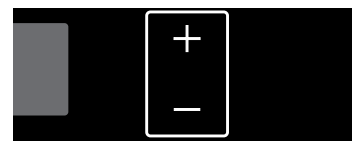


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Press **Control**.



The cooking time will increase or decrease.



# Test dishes in accordance with EN 60705

Function	Meal	Microwave setting the watt, Cooking time in minutes	Utensil	Level	Type of heating Temperature in °C	Notes
Microwave Defrosting	Meat	700 watt, 1-2 + 90 watt, 6-8	Rack	Bottom	-	Place a flat plate on the rack. Turn over after 700 watts, 1-2 minutes. Or use the "Auto defrost 1(0.5kg)" function.
GB Microwave Cooking	Custard	300 watt, 30-33	Rack	Bottom	-	Place a pyrex dish on the rack.
	Sponge cake	700 watt, 6-7	Rack	Bottom	-	Place a ø 22cm pyrex dish on the rack.
	Meat loaf	450 watt, 15-20	Rack	Bottom	-	Place a pyrex dish on the rack.
Combination Cooking with the microwave	Potato gratin	300 watt, 23-27	Metal Tray + Rack	1	Convection Combi 180°C	Place a ø 22cm pyrex dish on the rack on the metal tray.
	Cake	180 watt, 13-18	Metal Tray + Rack	1	Convection Combi 160°C	Place a ø 22cm pyrex dish on the rack on the metal tray.
	Chicken	300 watt, 40-45	Metal Tray + Rack	1	Convection Combi 200°C	Place chicken breast-side down on the rack on the metal tray. If you desired, turn over after 2/3 of total time.

# Microwave-safe Utensils

## **Never use metal or metal trimmed utensils in using microwave function**

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 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 using microwave function. Place the utensil in question next to a glass bowl filled with water in using microwave function. 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 using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in using microwave function. 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 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.

## **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 using microwave function, 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 using microwave function, 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 using microwave function.**

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# 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 function 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 undercooked 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 spitting.

## 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 an 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 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 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 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 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.
6. Unplug your oven from the electrical socket when you clean control panel with wet cloth or spray water on control glass to clean. If it's not, this product can be operated by touching Quick Start button.

# 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.

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**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.

**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 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.

# Technical Specifications

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## Technical Specification

		MP9297MLC
Power Input		230 V~ 50Hz
Output		700 W (IEC60705 rating standard)
Microwave Frequency		2450 MHz
Outside Dimension		527 mm(W) X 366 mm(H) X 472 mm(D)
Weight		23 kg
Power	Max.	2700 watt
	Microwave	1300 watt
Consumption	Grill	1900 watt
	Convection	2200 watt
	Combination	max. 2200 watt



#### **Utylizacja starych urządzeń**

1. Kiedy do produktu dołączony jest niniejszy przekreślony symbol kolowego pojemnika na śmieci, oznacza to, że produkt jest objęty dyrektywą 2002/96/EC.
2. Takie oznakowanie informuje, że sprzęt ten, po okresie jego użytkowania nie może być umieszczany łącznie z innymi odpadami pochodzącymi z gospodarstwa domowego. Użytkownik jest zobowiązany do oddania go prowadzącym zbieranie zużytego sprzętu elektrycznego i elektronicznego. Prowadzący zbieranie, w tym lokalne punkty zbiórki, sklepy oraz gminne jednostki, tworzą odpowiedni system umożliwiający oddanie tego sprzętu.
3. Właściwe postępowanie ze zużytym sprzętem elektrycznym i elektronicznym przyczynia się do uniknięcia szkodliwych dla zdrowia ludzi i środowiska naturalnego konsekwencji, wynikających z obecności składników niebezpiecznych oraz niewłaściwego składowania i przetwarzania takiego sprzętu.
4. Aby uzyskać więcej informacji o sposobach utylizacji starych urządzeń, należy skontaktować się z władzami lokalnymi, przedsiębiorstwem zajmującym się utylizacją odpadów lub sklepem, w którym produkt został kupiony.

#### **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. This kind of symbol informs that 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 resulting from the use of hazardous substances in the electrical and electronic equipment;
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.