



MICROWAVE/GRILL/CONVECTION

OWNER'S MANUAL

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

CC-4284TCR

P/No: MFL31567316

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

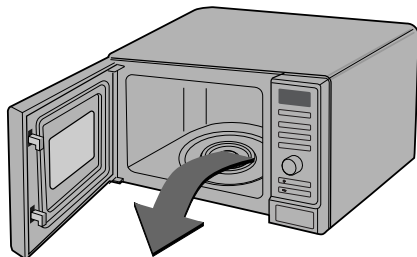
Your microwave oven is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

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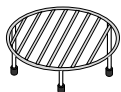
Unpacking & Installing

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.

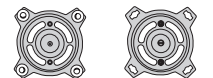
1 Unpack your oven and place it on a flat level surface.



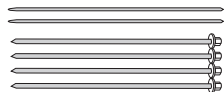
HIGH RACK



LOW RACK

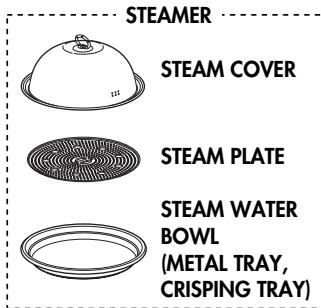


ROTISSERIE BAR



GLASS TRAY

ROTATING RING

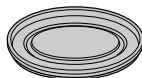


STEAMER

STEAM COVER

STEAM PLATE

STEAM WATER BOWL (METAL TRAY, CRISPING TRAY)

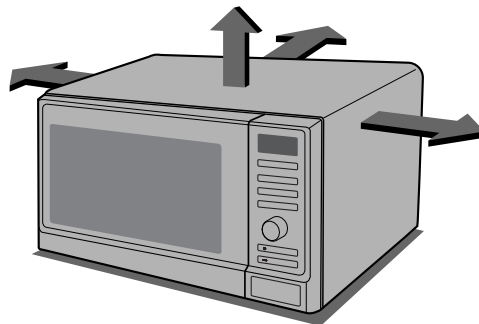


METAL TRAY



HANDLE

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.**

6 Press the **STOP** button, and press the **START** button one time to set 30 seconds of cooking time. You will hear a BEEP each time you press the button. Your oven will start before you have finished the sixth press; don't worry this is normal.



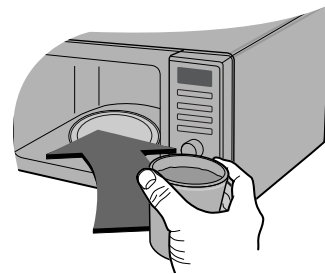
4 Open your oven door by pressing the **DOOR OPEN BUTTON**. Place the **ROTATING RING** inside the oven and place the **GLASS TRAY** on top.

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.**



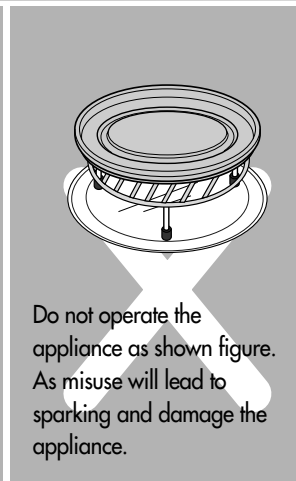
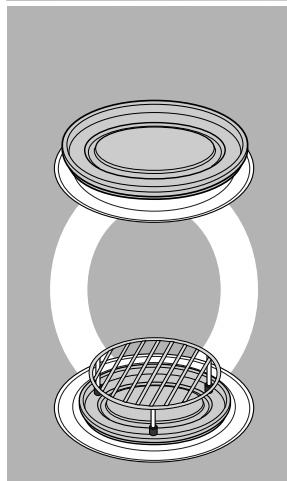
YOUR OVEN IS NOW INSTALLED

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 44.







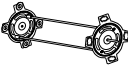




8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

HOW TO USE THE ACCESSORY



Do not operate the appliance as shown figure. As misuse will lead to sparking and damage the appliance.

Method to use accessories as per mode

		Microwave	Grill	Convection	Steam Keep Warm	Speed Hot Air	Combination
Steam Cover		X	X	X	X	X	X
Steam Plate		X	X	X	X	X	X
Steam Water Bowl		O	O	X	X	O	O
Steam Plate + Steam Water Bowl		X	X	X	X	X	X
Rotisserie		X	X	O	X	O	X
Steamer (Assembly)		O	X	X	O	X	X
High Rack		X	O	X	X	X	O
Low Rack		X	X	O	X	O	O
Glass Tray		O	O	O	O	O	O

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

O : Acceptable

X : Not Acceptable

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 clock.

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

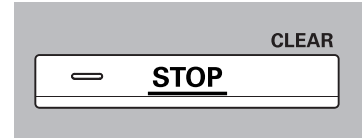


When your oven is plugged in for the first time or when power resumes after a power cut, a '0' will be shown in the display; you will have to reset the clock.

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.

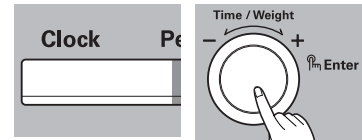
Press **STOP/CLEAR**.



Press **Clock** once.

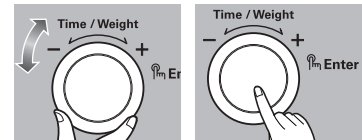
Press **DIAL** for 24 hour clock conformation.

(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".

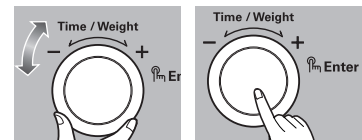
Press **DIAL** for hour confirmation.



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**.



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.



Micro Power Cooking

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



Your oven has five microwave Power settings.

POWER	%	Power Output
HIGH MAX	100%	900W
MEDIUM HIGH	80%	720W
MEDIUM	60%	540W
DEFROST MEDIUM LOW	40%	360W (**)
LOW	20%	180W

Don't Use



METAL TRAY



ROTISSERIE



HIGH RACK



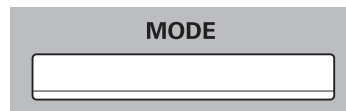
LOW RACK

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


Press **STOP/CLEAR**.

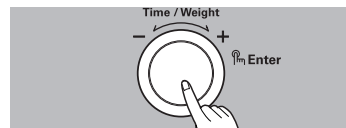


Press **MODE**.



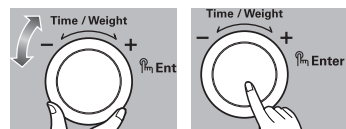
Press **DIAL** for micro mode confirmation.

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

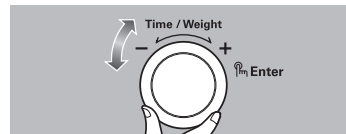


Turn **DIAL** until display shows "720".

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



Quick Start

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

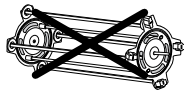


The **QUICK START** feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the **QUICK START** button.

Don't Use



METAL TRAY



ROTISSERIE



HIGH RACK

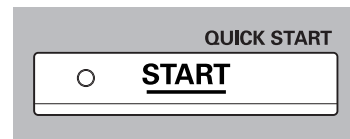


LOW RACK

Press **STOP/CLEAR**.



Press **QUICK START** four times to select 2 minutes on 900W 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.



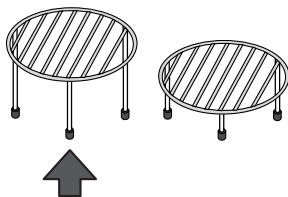
Grill Cooking

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



This model is fitted with a **QUARTZ GRILL**, so preheating is not needed.

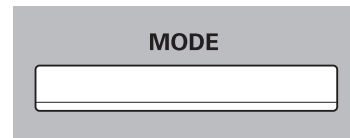
The grill rack (high rack) must be used during grill cooking.



Press **STOP/CLEAR**.



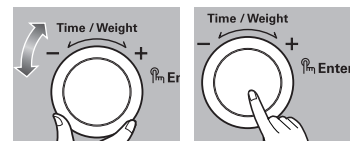
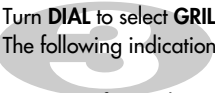
Press **MODE**.



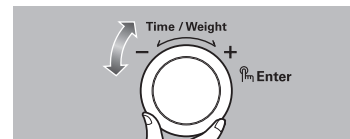
Turn **DIAL** to select **GRILL**.

The following indication is displayed: "  "

Press **DIAL** for mode conformation.

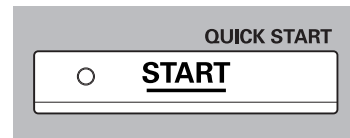


Turn **DIAL** until display shows "12:30".



Press **START**.

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



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

When you use this function if the oven temperature is over 70°C Error code "F-14" displays.

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.

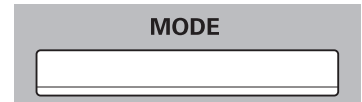
Then place your food in your oven: then tell your oven to start cooking.

1. To preheat

Press **STOP/CLEAR**.

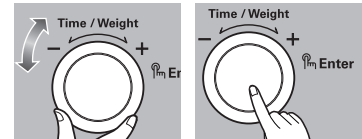


Press **MODE**.



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

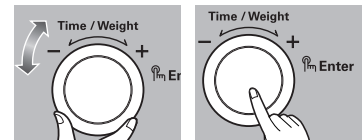
The following indication is displayed: "  "



Press **DIAL** for mode confirmation.

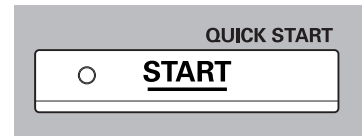
Turn **DIAL** until display shows "230°C".

Press **DIAL** for temperature confirmation.



Press **START**.

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



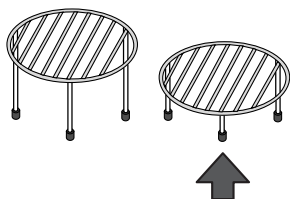
Convection Cooking

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.



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

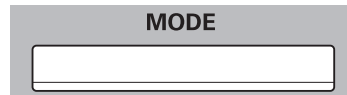
The convection rack (low rack) must be used during convection cooking.



2. To cook

Press **STOP/CLEAR**.

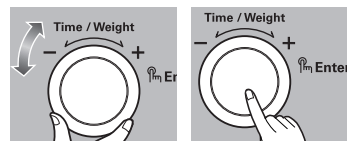
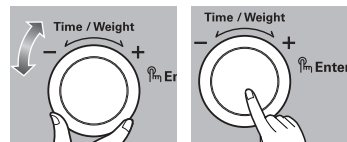
Press **MODE**.



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

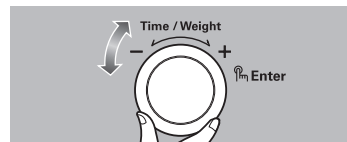
The following indication is displayed: "☼"

Press **DIAL** for mode confirmation.



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

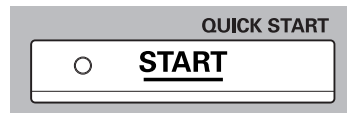
Press **DIAL** for temperature confirmation.



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

Press **START**.

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



Grill Combination Cooking

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



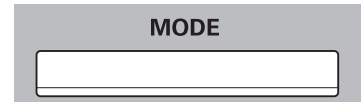
Your oven has a combination cooking feature which allows you to cook food with **heater** and **microwave** at the same time or alternately. This generally means it takes less time to cook your food.

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

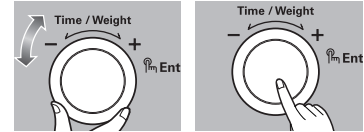
Press **STOP/CLEAR**.



Press **MODE**.

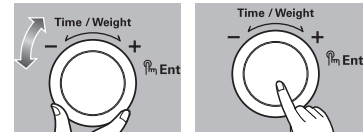


Turn **DIAL** to select **GRILL COMBI** until display shows "540".
The following indications are displayed: "  ", "  ".



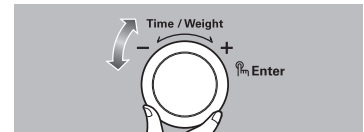
Press **DIAL** for mode conformation.

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



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!



Convection Combination Cooking

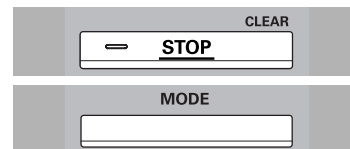
In the following example I will show you how to programme your oven with micro power 60% and at a convection temperature 200 °C for a cooking time of 25 minutes.



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

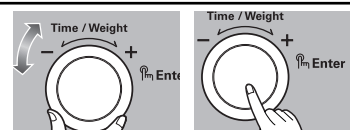
Press **STOP/CLEAR**.

Press **MODE**.



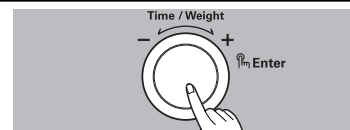
Turn **DIAL** to select **CONV. COMBI** until display shows "540".
The following indications are displayed: "≡", "☼".

Press **DIAL** for mode confirmation.



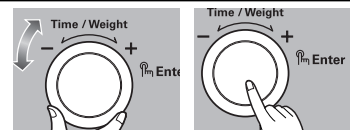
Press **DIAL** for power confirmation.

(540W is automatically available when CONV. COMBI mode is selected.)

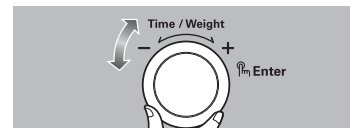


Turn **DIAL** until display shows "200°C".

Press **DIAL** for temperature confirmation.



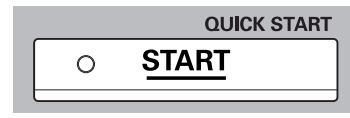
Turn **DIAL** until display shows "25:00".



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!



Keep Warming

In the following example I will show you how to keep warming at the temperature of 90 °C for 30 minutes.



The oven has a temperature range of 30 °C~90 °C when keep warming is selected.

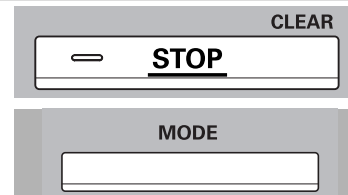
When you press keep warming, 60 °C is set initially.

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.

Press **STOP/CLEAR**.

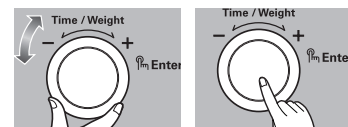
Press **MODE**.



Turn **DIAL** until display shows "60°C".

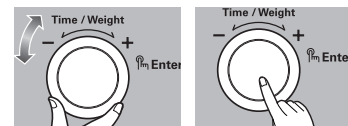
The following indication is displayed: "  "

Press **DIAL** to select keep warming.

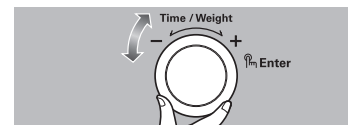


Turn **DIAL** until display shows "90°C".

Press **DIAL** for temperature confirmation.

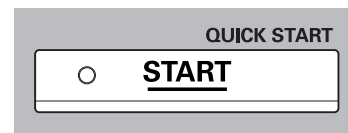


Turn **DIAL** to set keep warming time until display shows "30:00".



Press **START**.

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



Steam Chef

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

This feature allows you steamed cook.

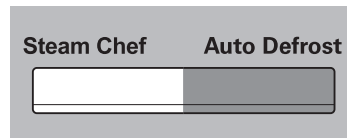
CAUTION:

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.

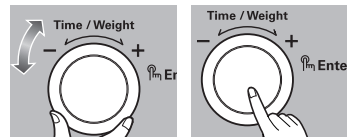
Press **STOP/CLEAR**.



Press **Steam Chef**.

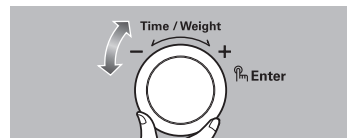


Turn **DIAL** until display shows "Sc 3".



Press **DIAL** for category confirmation.

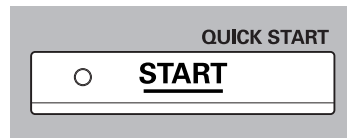
Turn **DIAL** until display shows "0.6kg".



Press **START**.



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



Food	Weight Limit	Accessory	Food Temp.	Instructions
Shellfish (Sc 1)	0.1 ~ 1.0kg	Steam water bowl Steam plate Steam cover	Refrigerated	Clean the food. Pour 300ml tap water into steam water bowl. Place steam rack on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1 minutes in the oven. – shrimp, crab, clam, scallops, cuttlefish. (under 25cm length)
Whole Fish (Sc 2)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above. – under 25cm length and 3cm thick
Fish Fillet (Sc 3)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above. For the best results, cook in a single layer. – under 2.5cm(1 inch) thick
Fish Steak (Sc 4)	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above. For the best results, cook in a single layer. – under 2.5cm(1 inch) thick
Sausage (Sc 5)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Prepare the food. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1 minutes in the oven. – under 2.5cm(1 inch) thick
Ham (Sc 6)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above.
Corned Beef (Sc 7)	0.3 ~ 0.7kg	Steam water bowl Steam plate Steam cover	Refrigerated	Prepare the beef and cut in half. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 3-5 minutes in the oven.

Food	Weight Limit	Accessory	Food Temp.	Instructions
Chicken Breast (Sc 8)	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Clean the food. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1-2 minutes in the oven. – under 2.5cm(1 inch) thick
Chicken Legs (Sc 9)	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Refrigerated	Same as above.
Whole Chicken (Sc 10)	1.0 ~ 1.2kg	Steam water bowl Steam plate Steam cover	Refrigerated	Prepare the whole chicken. Tie its feet with a cotton thread. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 5 minutes in the oven.
Eggs (Sc 11)	2 ~ 9 eggs	Steam water bowl Steam plate Steam cover	Refrigerated	Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the eggs on the small cavity of the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1 minutes in the oven.

Food	Weight Limit	Accessory	Food Temp.	Instructions
Carrot (Sc 12)	0.1 ~ 1.0kg	Steam water bowl Steam plate Steam cover	Room	Clean the vegetables and cut into similar sized pieces. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1 minutes in the oven.
Broccoli (Sc 13)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above.
Cauliflower (Sc 14)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above.
Zucchini (Sc 15)	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above. Cut into similar sized pieces.
Cabbage (Sc 16)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above. Cut into quarters.
Spinach (Sc 17)	0.1 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Room	Same as above.
Tomato (Sc 18)	0.3 ~ 0.7kg	Steam water bowl Steam plate Steam cover	Room	Same as above. – Small size or cut in half.

Food	Weight Limit	Accessory	Food Temp.	Instructions
Apple (Sc 19)	0.2 ~ 0.6kg	Steam water bowl Steam plate Steam cover	Refrigerated	Wash, peel and core it. Remove stone if necessary and slice thinly. Pour 300ml tap water into steam water bowl. Place steam plate on the steam water bowl. Place the prepared food on the steam plate. Cover with steam cover. Place steam tray on the center of the glass tray. After steaming, stand for 1 minutes in the oven
Pear (Sc 20)	0.2 ~ 0.8kg	Steam water bowl Steam plate Steam cover	Room	Same as above.

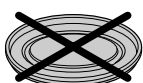
Auto Defrost

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 **BREAD** programme is suitable for defrosting small items such as rolls or a small loaf. These will require a standing time to allow the centre to thaw. In the following example I will show you how to defrost 1.4Kg of frozen poultry.



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

Don't Use



METAL TRAY



ROTISSERIE

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.

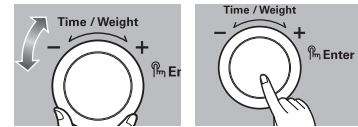


Press **Auto Defrost**.



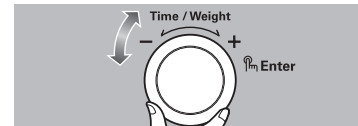
Turn **DIAL** until display shows "dEF2".

Press **DIAL** for category confirmation.

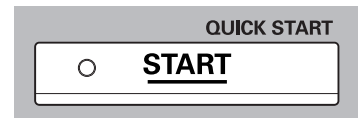


Enter the weight of the frozen food that you are about to defrost.

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 weight 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 and bacon as soon as possible.
- * When BEEP, at this point remove the food from the microwave oven, turn the food over and return to the microwave oven. Press start to continue. At the end of the program, remove the food from the microwave oven, cover with foil and allow to stand until completely thawed. To thaw completely, for example joints of meat and whole chickens should STAND for a minimum of 1 hour before cooking.

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

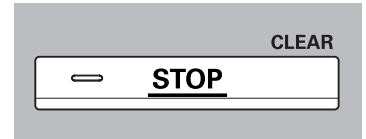
Auto Cook

In the following example I will show you how to cook 0.3kg of Hamburger. (Ac 2)

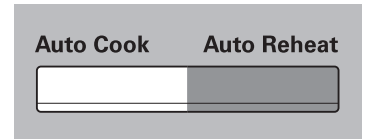


AUTO COOK allows you to cook most of your favorite food easily by selecting the food type and entering the weight of the food.

Press **STOP/CLEAR**.



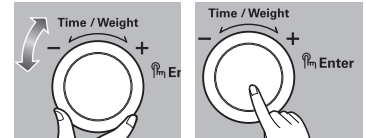
Press **Auto Cook**.



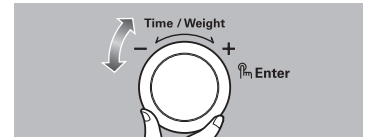
Turn **DIAL** until display shows "Ac 2".



Press **DIAL** for category confirmation.



Turn **DIAL** until display shows "0.3kg".



Press **START**.



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



Function	Category	Weight Limit	Utensil	Instructions							
Auto Cook	Fresh pizza (Ac 1)	0.2 - 0.4kg	High rack	<p>Mix Pizza</p> <ol style="list-style-type: none"> Place the pizza on the high rack without cover over the glass tray. Choose the menu and adjust weight. Press start to cook. When beep, add the cheese and press start to continue cooking. 							
	Hamburger (Ac 2)	0.1 - 0.4kg	High rack Metal tray	<p>Prepared Hamburger</p> <ol style="list-style-type: none"> Rub the hamburger with oil. Place the hamburger on the high rack. And then put the prepared high rack over the metal tray on the glass tray. Choose the menu and adjust weight. Press start to cook. When beep, turn food over and press start to continue cooking. 							
	Fried potato (French fries) (Ac 3)	0.2 - 0.4kg	Shallow glass dish (Height. 2.5cm), High rack	<table border="1" data-bbox="730 456 1197 528"> <tbody> <tr> <td>Potatoes</td> <td>0.2kg</td> <td>0. 3kg</td> <td>0.4kg</td> </tr> <tr> <td>Oil</td> <td>2 spoonfuls</td> <td>3 spoonfuls</td> <td>4 spoonfuls</td> </tr> </tbody> </table> <ol style="list-style-type: none"> Cut the potatoes into thin pieces. Wash and dry each piece with a cotton cloth. Add the potatoes and oil to the dish. Place the dish on the high rack over the metal tray on the glass tray. Choose the menu and adjust weight. Press start to cook. 	Potatoes	0.2kg	0. 3kg	0.4kg	Oil	2 spoonfuls	3 spoonfuls
Potatoes	0.2kg	0. 3kg	0.4kg								
Oil	2 spoonfuls	3 spoonfuls	4 spoonfuls								

Function	Category	Weight Limit	Utensil	Instructions												
Auto Cook	Omelet of Tomato (Ac 4)	0.25 - 0.5kg	Shallow glass dish (Height. 2.5cm)	<table border="1"> <tr> <td>Tomato</td> <td>0.25kg</td> <td>0.5kg</td> </tr> <tr> <td>Egg</td> <td>2 pieces</td> <td>4 pieces</td> </tr> <tr> <td>Melted oil</td> <td>2 spoonfuls</td> <td>3 spoonfuls</td> </tr> <tr> <td>Salt</td> <td colspan="2">To taste</td> </tr> </table> <ol style="list-style-type: none"> Mix the pieces of tomatoes, salt and oil. Add them to a shallow dish. No cover. And place the dish on the glass tray. Mix the eggs in another pot separately. And put aside. Choose the menu and adjust weight. Press start to cook. When beep, add the eggs onto the dish. Press start to continue cook. After cooking, remove from the oven. Stand covered with lid for 5- 10 minutes before serving. 	Tomato	0.25kg	0.5kg	Egg	2 pieces	4 pieces	Melted oil	2 spoonfuls	3 spoonfuls	Salt	To taste	
	Tomato	0.25kg	0.5kg													
Egg	2 pieces	4 pieces														
Melted oil	2 spoonfuls	3 spoonfuls														
Salt	To taste															
Cake (Ac 5)	0.5kg Cake powder (Fixed)	Deep glass pot Low rack	<table border="1"> <tr> <td>Prepared cake powder</td> <td>0.5kg</td> </tr> <tr> <td>Egg</td> <td>3 pieces</td> </tr> <tr> <td>Oil</td> <td>120g</td> </tr> <tr> <td>Milk or water</td> <td>300ml</td> </tr> </table> <ol style="list-style-type: none"> Mix the eggs completely. Add the cake powder, oil and milk(or water) and mix them again. Grease the pot with oil and sprinkle a little bit flour on the surface of the dish. Then add the mixture to the dish. Place it on the low rack over the glass tray. Choose the menu, press start to cook. 	Prepared cake powder	0.5kg	Egg	3 pieces	Oil	120g	Milk or water	300ml					
Prepared cake powder	0.5kg															
Egg	3 pieces															
Oil	120g															
Milk or water	300ml															

Function	Category	Weight Limit	Utensil	Instructions						
Auto Cook	Popcorn (Ac 6)	75g	Deep glass Container Depth 10cm Diameter 18cm	<table border="1"> <tr> <td>Fine Corn</td> <td>75g</td> </tr> <tr> <td>Salt</td> <td>1 teaspoon</td> </tr> <tr> <td>Oil</td> <td>1 teaspoon</td> </tr> </table> <ol style="list-style-type: none"> 1. Add the pop corn, salt and oil to a deep glass container with depth of 10cm and diameter of 18 cm. 2. Mix them completely. Then spread them in the surface of the glass container. 3. COVER. Place the glass container on the glass tray. 4. Choose the menu and press start to cook. 	Fine Corn	75g	Salt	1 teaspoon	Oil	1 teaspoon
Fine Corn	75g									
Salt	1 teaspoon									
Oil	1 teaspoon									

Auto Reheat

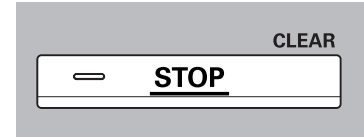
In the following example I will show you how to cook 0.3kg of Chilled meal. (rh 3)



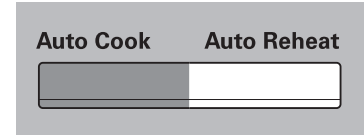
AUTO REHEAT cooking make food reheating convenient and easy to use. The oven has been pre-programmed to automatically reheat food.

Your oven has four **AUTO REHEAT** settings: Soup, Sauce, Chilled Meal, Frozen Meal.

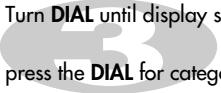
Press **STOP/CLEAR**.



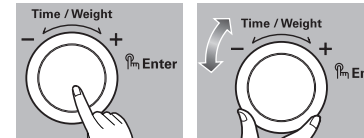
Press **Auto Reheat**.



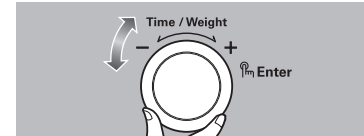
Turn **DIAL** until display shows "rh 3".



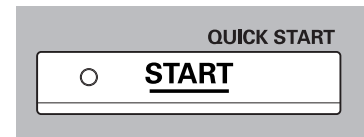
press the **DIAL** for category confirmation.



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



Press **START**.



Category	Weight Limit	Utensil	Food Temp.	Instructions
Soup (rh 1)	0.2 - 0.6kg	Microwave-safe bowl	Room	Pour the soup into a microwave-safe bowl. Cover with lid or plastic wrap. After heating, stir. Allow to stand for 2 minutes with cover. And then stir again.
Sauce (rh 2)	0.2 - 0.6kg	Microwave-safe bowl	Room	Pour the sauce into a microwave-safe bowl. Cover with lid or plastic wrap. After heating, stir. Allow to stand for 2 minutes with cover. And then stir again.
Chilled meal (rh 3)	0.3 - 0.6kg	Own tray	Refrigerated	Pierce using a skewer on the surface. Place food on the glass turntable. After cooking, allow to stand for 2-3 minutes before serving. - Stirrable e.g : Spaghetti bolognese, Beef stew - Non-stirrable e.g : Lasagne, Cottage pie Note : For food contained in bag(s), pierce meat portion and rice/pasta portions, etc. - For stirrable foods, stir. - Non-stirrable foods, it is not necessary to stir at beep.
Frozen meal (rh 4)	0.3 - 0.6kg	Own tray	Frozen	Same as above.

Persian Cook

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



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

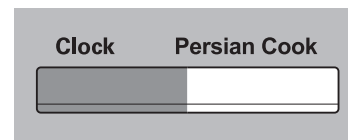
Press **STOP/CLEAR**.

1



Press **Persian cook**.

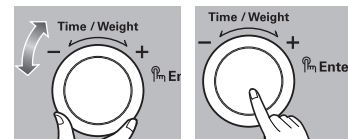
2



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

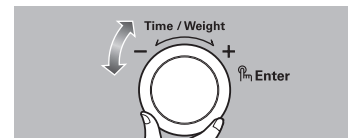
Press **DIAL** for category confirmation.

3



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

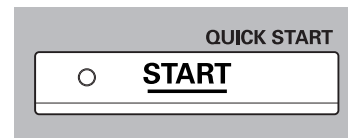
4



Press **START**.

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

5



Function	Category	Weight Limit	Utensil	Instructions																				
Persian Cook	Rice (Pc 1)	0.1 - 0.4kg	Microwave-safe bowl (deep glass pot)	<table border="1"> <tr> <td>Best Iranian Rice</td> <td>100g</td> <td>200g</td> <td>300g</td> <td>400g</td> </tr> <tr> <td>Water</td> <td>250ml</td> <td>500ml</td> <td>750ml</td> <td>1000ml</td> </tr> <tr> <td>Oil(liquid)</td> <td>1 spoonful</td> <td colspan="2">2 spoonfuls</td> <td>3 spoonfuls</td> </tr> <tr> <td>Salt</td> <td colspan="4">To taste</td> </tr> </table> <ol style="list-style-type: none"> 1. Wash the rice and throw away additional water. First, add the rice, water, salt and liquid oil into a deep glass pot and mix them. 2. Do not cover to vaporize whole water. Place the pot on the glass tray. 3. Choose the menu and adjust weight. And press start to cook. 4. When beep, stir the rice and then covered with a lid. Press the start to continue cooking. 5. After cooking, stir and stand covered for 5-10 minutes if needed. 	Best Iranian Rice	100g	200g	300g	400g	Water	250ml	500ml	750ml	1000ml	Oil(liquid)	1 spoonful	2 spoonfuls		3 spoonfuls	Salt	To taste			
	Best Iranian Rice	100g	200g	300g	400g																			
Water	250ml	500ml	750ml	1000ml																				
Oil(liquid)	1 spoonful	2 spoonfuls		3 spoonfuls																				
Salt	To taste																							
Kabab (Pc 2)	0.2 - 1.0kg	Roti. Bar Metal tray	<p>Kabab Barg</p> <p>600g Fillet on top round 1 Big onion 2 Spoonfuls of olive oil Salt</p> <p>1 skewer: approx. 0. 2- 0. 25kg</p> <ol style="list-style-type: none"> 1. Cut the meat into the small and equal pieces. Grate the onion and separate its juice. Mix the onion juice and olive oil. Then cover the pieces of meat with the olive oil and onion juice for 3- 4 hours. (You should add the salt after cooking the meat). 2. Fix the meat pieces into the skewers. Note that the skewers pass the meat center. Insert the bar into the Roti- holder over the metal tray on the glass tray. 3. Choose the menu and adjust weight. And press start to cook.4.After cooking, remove from the oven. 																					

Function	Category	Weight Limit	Utensil	Instructions																			
Persian Cook	(Whole) chicken (Pc 3)	0.8 - 2.4kg	Roti. Bar Metal tray	<p>A complete chicken approx. 1.2kg (with skin) 2 Big onions 3 Spoonfuls of olive oil 3 Spoonfuls of saffron (Dissolved in water) Salt</p> <ol style="list-style-type: none"> Cover the chicken with the onion juice, saffron, salt and oil(or butter) for 3- 4 hours. Pierce the chicken with the roti- bar. Note that the bar pass through the chicken completely. Tie its feet, wings and body with a cotton thread and insert the bar into the roti- holder over the metal tray on the glass tray. Choose the menu and adjust weight. And press start to cook. After cooking, remove from the oven. Stand covered with aluminium foil for 5 minutes before serving. 																			
	Taba kabab (Frying pan kabab) (Pc 4)	0.2 - 0.5kg	Shallow glass dish (Height. 2.5cm), High rack	<table border="1"> <tbody> <tr> <td>Minced meat</td> <td>0.2kg</td> <td>0. 3kg</td> <td>0.4kg</td> <td>0. 5kg</td> </tr> <tr> <td>Grated onion</td> <td>1 middle piece</td> <td>1 big piece</td> <td>2 middle pieces</td> <td>2 big pieces</td> </tr> <tr> <td>Melted oil</td> <td>2 spoonfuls</td> <td>2 spoonfuls</td> <td>3 spoonfuls</td> <td>4 spoonfuls</td> </tr> <tr> <td>Salt</td> <td colspan="4">To taste</td> </tr> </tbody> </table> <ol style="list-style-type: none"> Mix the meat, onion and salt. Rub the dish with oil and flat the meat. Then rub the surface of meat with oil and place on the high rack over the glass tray. Choose the menu, press start to cook. When beep, turn food over. Rub another side of food with oil. Press the start to continue cooking. 	Minced meat	0.2kg	0. 3kg	0.4kg	0. 5kg	Grated onion	1 middle piece	1 big piece	2 middle pieces	2 big pieces	Melted oil	2 spoonfuls	2 spoonfuls	3 spoonfuls	4 spoonfuls	Salt	To taste		
Minced meat	0.2kg	0. 3kg	0.4kg	0. 5kg																			
Grated onion	1 middle piece	1 big piece	2 middle pieces	2 big pieces																			
Melted oil	2 spoonfuls	2 spoonfuls	3 spoonfuls	4 spoonfuls																			
Salt	To taste																						

Function	Category	Weight Limit	Utensil	Instructions																				
Persian Cook	Kuku Sabzi (Pc 5)	0.2 - 0.5kg of vegetables	Shallow glass dish (Height. 2.5cm), High rack	<table border="1"> <tr> <td>Vegetables</td> <td>0.2kg (1 glass)</td> <td>0.3kg</td> <td>0.4kg</td> <td>0.5kg</td> </tr> <tr> <td>Big egg</td> <td>2 pieces</td> <td>3 pieces</td> <td>4 pieces</td> <td>5 pieces</td> </tr> <tr> <td>Melted oil</td> <td>3 spoonfuls</td> <td>3 spoonfuls</td> <td>4 spoonfuls</td> <td>4 spoonfuls</td> </tr> <tr> <td>Salt</td> <td colspan="4">To taste</td> </tr> </table> <ol style="list-style-type: none"> Clean and cut vegetables. Mix the vegetables, eggs and salt together. Grease the dish with oil and add them to the dish. Cover the dish with lid to make the eggs hard. Place the dish on the high rack over the metal tray. Choose the menu and adjust weight. Press start to cook. When beep, REMOVE the COVER. And turn food over. Then rub another side of it with oil. Place the dish WITHOUT COVER. Press start to continue cooking. 	Vegetables	0.2kg (1 glass)	0.3kg	0.4kg	0.5kg	Big egg	2 pieces	3 pieces	4 pieces	5 pieces	Melted oil	3 spoonfuls	3 spoonfuls	4 spoonfuls	4 spoonfuls	Salt	To taste			
	Vegetables	0.2kg (1 glass)	0.3kg	0.4kg	0.5kg																			
Big egg	2 pieces	3 pieces	4 pieces	5 pieces																				
Melted oil	3 spoonfuls	3 spoonfuls	4 spoonfuls	4 spoonfuls																				
Salt	To taste																							
Shole Zard (Pc 6)	0.1 kg	Deep glass pot	<p>100g Wet Break Rice 1100ml Water 50g Rose water 0.5 Teaspoon Rubbed Saffron 20g Butter 75g Almond peel 200g Sugar</p> <ol style="list-style-type: none"> Add the rice and water to a deep glass pot. DO NOT COVER. Place the pot on the glass tray. Choose the menu, The oven will start automatically. When beep, mix the rice completely. And then add the other ingredients to it. Put the pot with COVER in the oven. Press start to continue cooking. 																					

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 turning DIAL.

When cooking with auto and manual function, you can lengthen or shorten the cooking time at any point by turning DIAL.

There is no need to stop the cooking process.

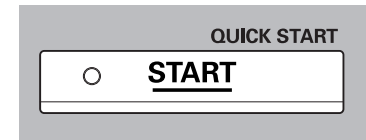
Press **STOP/CLEAR**.



Set the required **AUTO COOK** programme.

Select weight of food.

Press **START**.

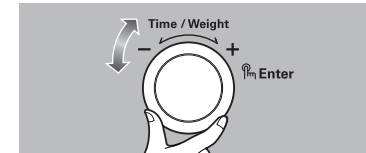


Turn **DIAL** clockwise.

The cooking time will increase by **10** seconds for each turning DIAL.

Turn **DIAL** counterclockwise.

The cooking time will decrease by **10** seconds for each turning DIAL.



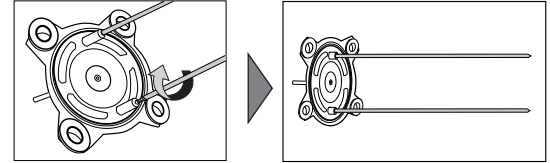
Rotisserie Assembly



CAUTION

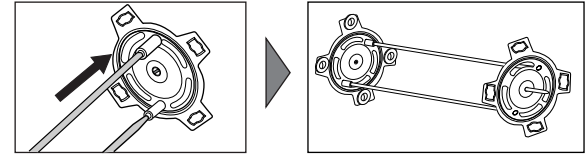
Rotisserie is not a toy.
Keep the Rotisserie away
from the child.

1 Barbecue bars into the left plate



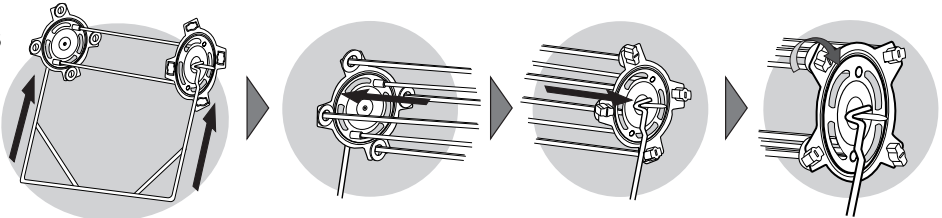
Screw the barbecue bar
clockwise into the left plate

2 Assemble the right plate



Push barbecue bars into right plate.

3 Assemble skewers



Install the handle on the
rotisserie.

Insert the pointed edge of
the skewer into hole on
the left plate.

Insert the other edge
of the skewer into a
hole on the right plate.

Turn it clockwise until it's
fixed. Repeat 4 times until
rotisserie is assembled.

Rotisserie

Installation & Cooking



CAUTION

Rotisserie is not a toy.
Keep the Rotisserie away
from the child.

Tie chicken's feet, wings
and body with a cotton
thread before cooking
whole chicken as show in
the picture.



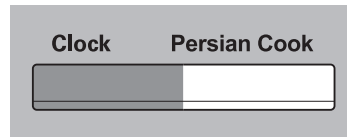
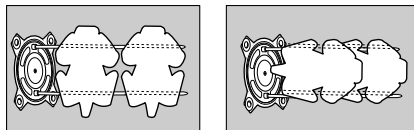
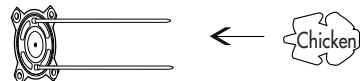
Chicken

Press **Persian cook**.

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

Turn **DIAL** in order to set weight.

Prepare foods with the rotisserie.



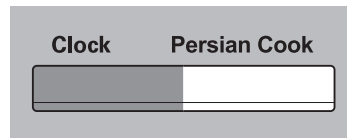
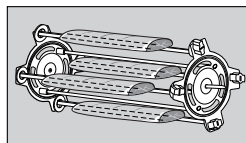
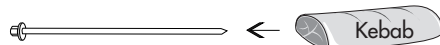
Kebab

Press **Persian cook**.

Turn **DIAL** until display shows "Pc 2".

Turn **DIAL** in order to set weight.

Clean the work space, before inserting the kebab.

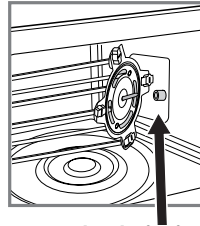


Rotisserie

Installation & Cooking

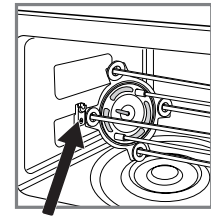


Insert the shaft of right plate into the shaft of motor.



The shaft of motor

Put the shaft of left plate on the holder of rotisserie.



The holder of Rotisserie

To Clean ROTISSERIE & METAL TRAY

When cooking is completed, separate the ROTISSERIE from the food. Take care when handling both ROTISSERIE & metal tray and food stuff as it is very hot. During cooking it is normal for the ROTISSERIE & metal tray to be stained from the food. Simply clean the ROTISSERIE & metal tray with a warm soapy water and a soft cloth. If the ROTISSERIE & metal tray remain stained after washing, Utensils in hot soapy water for a few minutes. Do not use metal scouring pads. They will scratch the surface .

Press **START**.

After cooking hold the rotisserie bar of both side with the handle and lift up the right end slightly and pull out from the left end.

NOTE:

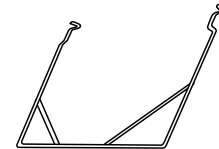
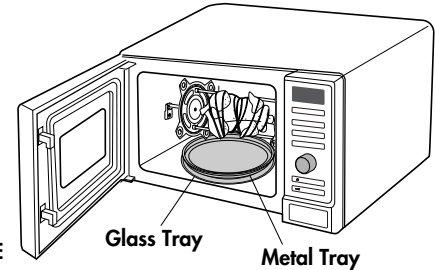
1. The rotisserie cooking is convenient for grilling of meat and poultry. All the surface of the food will become even brown without overturning.
2. The rotisserie cooking can be used in grill mode, convection mode and Persian Cook.
3. The rotisserie bar is used for rotisserie cooking only. After rotisserie cooking is finished remove the rotisserie bar and store with other accessories.

CAUTION

1. **DO NOT USE THE METAL TRAY AND ROTISSERIE WITH NO LOAD, IT WILL BE DAMAGED THE OVEN.**
2. **AFTER COOKING, THE METAL TRAY WILL BECOME EXTREMELY HOT.**
3. It is recommended to remove the grease from the turntable every time before cooking. Hot grease on the turntable may cause smoke.

QUICK START

START



To heat or reheat successfully in the microwave, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container. The food will be heated more evenly if covered with a microwavable lid or vented plastic wrap. Remove cover carefully to prevent steam burns. Use the following chart as a guide for reheating cooked food.

Heating or Reheating Guide

Item	Cook time (at HIGH)	Special Instructions
Sliced meat 3 slices (0.5cm thick)	1~2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. • Note: Gravy or sauce helps to keep meat juicy.
Chicken pieces 1 breast 1 leg and thigh	2~3 minutes 3~3 1/2 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (170-230g)	1~2 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagne 1 serving(300g)	4~6 minutes	Place lasagne on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1 1/2~3 minutes 4 1/2~7 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Casserole cream or cheese 1 cup 4 cups	1~2 1/2 minutes 3 1/2~6 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Sloppy Joe or Barbecued beef 1 sandwich (1/2 cup meat filling) without bun	1~2 1/2 minutes	Reheat filling and bun separately. COOK covered in microwavable casserole dish. Stir once. Heat bun as directed in chart below.

Item	Cook time (at HIGH)	Special Instructions
Mashed potatoes 350 g	6~7 minutes (at Medium)	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Baked beans 1 cup	1 1/2~3 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2 1/2~4 minutes 7 1/2~11 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Rice 1 cup 4 cups	1~1 1/2 minutes 3 1/2~5 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15~30 seconds	Wrap in paper towel and place on glass tray.
Vegetables 1 cup 4 cups	1 1/2~2 1/2 minutes 3 1/2~5 1/2 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1 1/2~2 minutes	COOK covered in microwavable casserole dish. Stir once halfway through cooking.

Fresh Vegetable Guide

Vegetable	Amount	Cook time (at HIGH)	Instructions	Standing Time
Artichokes (230g each)	2 medium 4 medium	4 ¹ / ₂ ~ 7 10 ~ 12	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2~3 minutes
Asparagus, Fresh, Spears	450g	2 ¹ / ₂ ~ 6	Add 1 cup water. Cover.	2~3 minutes
Green Beans	450g	7 ~ 11	Add ¹ / ₂ cup water in 1.5 litre casserole dish. Stir halfway through cooking.	2~3 minutes
Beats, Fresh	450g	11 ~ 16	Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Rearrange halfway through cooking.	2~3 minutes
Broccoli, Fresh, Spears	450g	5 ~ 8	Place broccoli in baking dish. Add ¹ / ₂ cup water.	2~3 minutes
Cabbage, Fresh, Chopped	450g	5 ¹ / ₂ - 7 ¹ / ₂	Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Carrots, Fresh, Sliced	200g	2 ~ 3	Add ¹ / ₄ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Cauliflower, Fresh, Whole	450g	5 ~ 7	Trim. Add ¹ / ₄ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Fresh, Flowerettes Celery, Fresh, Sliced	2 cups 4 cups	11 ~ 16	Slice. Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes

Vegetable	Amount	Cook time (at HIGH)	Instructions	Standing Time
Corn, Fresh	2 ears	4 ~ 8	Husk. Add 2 tbsp water in 1.5 litre baking dish. Cover.	2~3 minutes
Mushrooms, Fresh, Sliced	230g	1 ¹ / ₂ ~ 2 ¹ / ₂	Place mushrooms in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Parsnips, Fresh, Sliced	450g	4 ~ 7	Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Peas, Green, Fresh	4 cups	6 ~ 9	Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Sweet Potatoes Whole Baking (170~230g each)	2 medium 4 medium	4 ~ 9 6~ 12	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2~3 minutes
White potatoes, Whole Baking (170~230g each)	2 potatoes 4 potatoes	5 ¹ / ₂ ~ 7 ¹ / ₂ 9 ¹ / ₂ ~ 14	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2~3 minutes
Spinach, Fresh, Leaf	450g	4 ¹ / ₂ ~ 7 ¹ / ₂	Add ¹ / ₂ cup water in 2 litre covered casserole dish.	2~3 minutes
Courgette, Fresh, Sliced	450g	4 ¹ / ₂ ~ 7 ¹ / ₂	Add ¹ / ₂ cup water in 1.5 litre covered casserole dish. Stir halfway through cooking.	2~3 minutes
Courgette, Fresh, Whole	450g	6 ~ 9	Pierce. Place on 2 paper towels. Turn courgette over and rearrange halfway through cooking.	2~3 minutes

Grill Cooking Guide

Directions for grilling meat on grill

- Trim excess fat from meat. Cut fat, making sure you do not cut into the lean. (This will stop the fat curling.)
- Arrange on the rack. Brush with melted butter or oil.
- Halfway through, turn the meat over.

Item	Weight	Approx. cooking time (in minutes)	Hints
Beefburgers	50g x 2 100g x 2	13-16 19-23	Baste with oil or melted butter. Thin items should be placed on the grill rack. Turn food over after half the cooking time.
Beefsteaks (2.5cm (1") thick)			
Rare Medium Well	230g x 2 230g x 2 230g x 2	18-20 22-24 26-28	
Lamb chops (2.5cm (1") thick)	230g x 2	25-32	Turn frequently.

Directions for grilling fish and seafood

Place fish and seafood on the rack. Whole fish should be scored diagonally on both sides before grilling. Brush fish and seafood with melted butter, margarine or oil before and during cooking. This helps stop the fish drying out. Grill for times recommended in the chart. Whole fish and fish steaks should be carefully turned over halfway through grilling time. If desired thick fillets can also be turned halfway.

Item	Weight	Approx. cooking time (in minutes)	Hints
Fish fillets			Brush with melted butter and turn over halfway through cooking.
1 cm (1/2") thick	230g	17-21	
1.5cm (1/2") thick	230g	20-24	
Fish steaks			
2.5 cm (1") thick	230g	24-28	
Whole fish	225-350g each 450g	16-20 24-28	Allow extra time for thick and oily fish.
Scallops	450g	16-20	Baste well during cooking.
Prawns uncooked	450g	16-20	

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.
- 38 Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

-  **WARNING:** 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.
-  **WARNING:** 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.

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 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.

Q Why is the Cooling fan operated after some cooking? Is the oven wrong?

- A When the oven inside is hot, the cooling fan is automatically operating to cool down the oven for short time. This is not fault.

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

	CC-4284TCR
Power Input	230 V~ 50 Hz
Output	900 W (IEC60705 rating standard)
Microwave Frequency	2450 MHz
Outside Dimension	574 mm(W) X 376 mm(H) X 505 mm(D)
Power Consumption	
Microwave	1350 watt
Grill	1250 watt
Combination	max. 2600 watt
Convection	1950 watt

Memo

Memo

Memo

