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Microwave Oven

INSTRUCTION MANUAL MODEL:OM30CX

Read these instructions carefully before using your microwave oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	OM30CX	
Rated Voltage:	240V~50Hz	
Rated Input Power(Microwave):	1450W	
Rated Output Power(Microwave):	900W	
Rated Input Power(Grill):	1100W	
Rated Input Power(Convection):	2300W	
Oven Capacity:	30 L	
Turntable Diameter:	Ø315mm	
External Dimensions:	520×431.7×325.7mm	
Net Weight:	Approx. 16.3 kg	

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

- Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- 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.
- 3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 4. Keep the appliance and its cord out of reach of children less than 8 years.
- 5. Only use utensils suitable for use in microwave ovens.
- 6. The oven should be cleaned regularly and any food deposits should be removed.
- Read and follow the specific: "PRECAU-TIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
- 8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 10. Do not overcook food.
- Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
- Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.

- 13. Install or locate this oven only in accordance with the installation instructions provided.
- 14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 15.This appliance is intended to be used in household and similar applications such as:
 -staff kitchen areas in shops, offices and other working environments;
 -by clients in hotels, motels and other residential type environments;
 -farm houses:
 - -bed and breakfast type environments.
- 16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 17. Do not store or use this appliance outdoors.
- Do not use this oven near water, in a wet basement or near a swimming pool.
- 19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
- 20. Do not let cord hang over edge of table or counter.
- 21. 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.
- 22. 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.

- 23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 24. The 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.
- 25. Children should be supervised to ensure that they do not play with the appliance.
- 26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 27. Accessible parts may become hot during use. Young children should be kept away.
- 28.Steam cleaner is not to be used.
- 29 During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 30. Only use the temperature probe recommended for this oven.(for ovens provided with a facility to use a temperature-sensing probe.)
- 31. WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 32. The microwave oven must be operated with the decorative door open.(for ovens with a decorative door.)
- 33. The rear surface of appliance shall be placed against a wall.
- 34. The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To Reduce the Risk of Injury to Persons Grounding Installation

DANGER

Electric Shock Hazard

Touching some of the interna components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 2. If a long cord set or extension cord is used:
- 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be a groundingtype 3-wire cord.
- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

- 1. Clean the cavity of the oven after using with a slightly damp cloth.
- Clean the accessories in the usual way in soapy water.
- The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
- 4. 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.
- Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch:

Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes.
Wipe the oven clean using a soft, dry cloth.

UTENSILS

CAUTION

Personal Injury Hazard

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

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

- Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- 2. Cook on maximum power for 1 minute.
- 3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- 4. Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short–term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

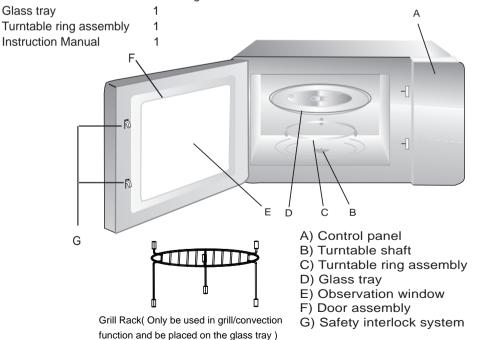
Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-	Metal shields the food from microwave energy. Metal trim may
trimmed utensils	cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

SETTING UP YOUR OVEN

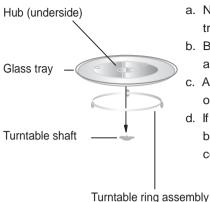
Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:



Turntable Installation



- a. Never place the glass tray upside down. The glass trav should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

Installation

1. Select a level surface that provide enough open space for the intake and/or outlet vents.



- (1) The minimum installation height is
- (2) The rear surface of appliance shall be placed against a wall. Leave a minimum clearance of 30cm above the oven, a minimum clearance of 20cm is required between the oven and any adjacent walls.
- (3) Do not remove the legs from the bottom of the oven.

- (4) Blocking the intake and/or outlet openings can damage the oven.
- (5) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

The accessible surface may be hot during operation.



OPERATION INSTRUCTION

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

1.Clock Setting

When the microwave oven is electrified, the oven will display "0:00", buzzer will ring once.

- 1) Press " CLOCK/KITCHEN TIMER " once. "00:00" displays.
- 2) Turn " " to adjust the hour figures, the input time should be within 0--23(24-hour).
- 3) Press " CLOCK/KITCHEN TIMER ", the minute figures will flash.
- 4) Turn " 🖓 " to adjust the minute figures, the input time should be within 0--59.
- 5) Press " CLOCK/KITCHEN TIMER" to finish clock setting. ":" will flash.

Note: 1) If the clock is not set, it would not function when powered.

During the process of clock setting, if you press " STOP/CLEAR ", the oven will go back to the previous status automatically.

2. Kitchen Timer

- (1) Press " CLOCK/KITCHEN TIMER " twice, LED will display 00:00.
- (2) Turn " to enter the correct timer. (The maximum cooking time is 95 minutes.)
- (3) Press " START/+30SEC./CONFIRM " to confirm setting.
- (4) When the kitchen time is reached, the buzzer will ring 5 times.
 If the clock be set(24-hour system), LED will display the current time.

Note: The kitchen Time is differ from 24-hour system, Kitchen Timer is a timer.

3. Microwave Cooking

Press " Microwave " the LED will display "P100".Press " Microwave " for times or turn " to choose the power you want, and "P100", "P80" "P50", "P30" or "P10" will display for each added press. Then press "START/+30SEC./CONFIRM " to confirm, and turn " to set cooking time from 0:05 to 95:00. Press

" START/+30SEC./CONFIRM " again to start cooking.

Example: If you want to use 80% microwave power to cook for 20 minutes, you can operate the oven as the following steps.

- 1) Press " Microwave " once, the screen display "P100".
- 2) Press "Microwave " once again or turn"



- " to choose 80% microwave power.
- 3) Press "Start/+30Sec./Confirm" to confirm, and the screen displays "P 80".
- h " to adjust the cooking time until the oven displays "20:00".
- 5) Press " Start/+30Sec./Confirm" to start cooking .

NOTE: the step quantities for the adjustment time of the coding switch are as follow:

0---1 min : 5 seconds 1---5 min 10 seconds 5---10 min : 30 seconds 10---30 min : 1 minute 30---95 min : 5 minutes

Microwave Power Chart

Press	Once	Twice	Thrice	4 times	5 times
Microwave Power	100%	80%	50%	30%	10%

4. Grill or Combi. Cooking

Press " Grill/Combi. " the LED will display "G-1".and press "Grill/Combi. "for times or turn the " To choose the power you want, and "G", "C-1", "C-2", "C-3" or "C-4" will display for each added press. Then press "Start/+30Sec./Confirm " to confirm, and turn " to set cooking time from 0:05 to 95:00. Press "Start/+30Sec./Confirm" again to start cooking.

Example: If you want to use grill power to cook for 10 minutes, you can operate the oven as the following steps.

- 1) Press " Grill/Combi. " once, the screen display "G-1".
- 2) Press " Start/+30Sec./Confirm " to confirm.
- " to adjust the cooking time until the oven displays "10:00".
- 4) Press " Start/+30Sec./Confirm " to start cooking .

Note:If half the grill time passes, the oven sounds twice, and this is normal. In order to have a better effect of grilling food, you should turn the food over, close the door, and then if no operation the oven will continue cooking.

Note: Combination instructions

Instructions	Display	Microwave	Grill	Convection
1	C-1	•		•
2	C-2	•	•	
3	C-3		•	•
4	C-4	•	•	•

5. Convection Cooking(With preheating funtion)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press the "CONVECTION" key once, "140" flash.
- 2) Keep pressing "CONVECTION" or turn " to select the convection function.

 Note: the temperature can be chosen from 140 degrees to 230 degrees.
- 3) Press the " START/+30SEC./CONFIRM " to confirm the temperature.
- 4) Press the "START/+30SEC./CONFIRM" to start preheating. When the preheating temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. And the preheated temperature is displayed and flash.
- 5) Put the food into the oven and close the door.
 - Turn " or adjust the cooking time. (The maximum setting time is 95 minutes.)
- 6) Press the " START/+30SEC./CONFIRM " key to start cooking.
- Note: a. Cooking time cannot be input until the preheating temperature arrives.

 If the temperature arrives, door must be opened to input the cooking time.
 - b. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.

6. Convection Cooking(Without pre-heating function)

- 1) Press the "CONVECTION " key once, "140" flash.
- 2) Keep pressing "CONVECTION" or turn " to select the convection function.

 Note: the temperature can be chosen from 140 degrees to 230 degrees.
- 3) Press the " START/+30SEC./CONFIRM " to confirm the temperature
- 4) Turn " 🖓 " to adjust the cooking time. (The maximum setting time is 95 minutes.)
- 5) Press the " START/+30SEC./CONFIRM " key to start cooking.

7. Multi-Stage Cooking

Two stages can be maximumly set. If one stages is defrosting, it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin. **Note:** Auto menu and preheating cannot be set as one of the multi-stage.

Example: if you want to defrost the food for 5 minutes, then to cook with 80% microwave power for 7 minutes. The steps are as following:

- 1) Press "W.T./TIME DEFROST " twice, the screen will display "d-2";
- 2) Turn " (to adjust the defrost time of 5 minutes;
- 3) Press"MICROWAVE" once:
- 5) Press "START/+30SEC./CONFIRM" to confirm;
- 7) Press "START/+30SEC./CONFIRM" to start cooking.

8. Speedy Cooking

- 1) In waiting state, press "START/+30SEC./CONFIRM" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.
- 2) During microwave,grill,convection and combination states, press "START/+30SEC./CONFIRM" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds.

Note: this function cannot work under defrost and auto menu cooking.

9. Speedy Microwave Cooking

In waiting state, turn " "left to choose cooking time directly then press "START/+30SEC./CONFIRM" key to cook with 100% microwave power. This program can be set as one of multi-stage.

Auto menu Chart

A1	Menu	Woight(g)	Display	Power
A1 PIZZA 300 300 C-4 A2 Potato 1 (about 230g) 1 100% A2 Potato 2 (about 460g) 2 100% A3 (about 690g) 3 150 150 A3 Meat 450 450 450 A6 (600) 600 600 600 A4 (Fish) 150 150 350 A5 (7) 450 450 450 450 A5 (8) 450 450 450 450 A5 (9e) 450 500 500 500 A6 (8) 1(about 240g) 1 100% Beverage (7c) (7c) (7c) (7c) (7c) (7c) (7c) (7c)	Ivieriu	Weight(g)		Power
PIZZA 400 400 A2 Potato 1 (about 230g) 1 Potato 2 (about 460g) 2 3 (about 690g) 3 A3 Meat 150 150 A4 Fish 450 450 A5 250 250 250 A5 450 450 450 A5 Vegetable 350 350 350 A6 1(about 240g) 1 100% Beverage /Coffee 2(about 480g) 2 100% A7 Pasta 50(with water 450ml) 50 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 1000 1000 1000				0.4
A2 Potato 1 (about 230g) 1 100% A3 (about 690g) 3 150 150 A3 Meat 450 450 450 A4 Fish 450 450 450 A4 Fish 350 350 80% A5 Vegetable 350 350 350 100% A6 Severage / Coffee 2(about 480g) 2 100% 100% A7 Pasta 3(about 720g) 3 3 80% 80% 80% 80% 100% 100% 80% 60% 60% 60% 60% 80% 60% 60% 60% 80% 80% 80% 60% 60% 60% 80% 80% 80% 60% 60% 60% 80% 80% 80% 60% 60% 60% 80% 80% 80% 60% 60% 60% 60% 80% 60% 60% 60% 60% 60% 60% 60% 60% 60% 60% 60%				C-4
Potato 2 (about 460g) 2 100% 3 (about 690g) 3 3 Meat A3 300 300 300 450 450 450 600 600 A4 50 250 250 A5 450 450 6650 650 A5 150 150 A6 150 350 350 80% A6 1(about 240g) 1 Beverage /Coffee A7 Pasta A7 Pasta A8 Popcorn A8 Popcorn A9 Cake A10 750 500 Chicken A10 750 750 Chicken A10 750 750 Chicken A10 750 750 A0 150 A50 150 A100% A200% A300 100% A300				
A3		-		1009/
A3 Meat 150 150 100% Meat 450 450 450 600 600 600 600 A4 Fish 150 150 80% A5 Vegetable 150 150 150 A5 Vegetable 150 150 100% A6 Beverage //Coffee 1(about 240g) 1 100% A6 Beverage //Coffee 2(about 480g) 2 100% A7 Pasta 50(with water 450ml) 50 80% A7 Pasta 100(with water 800ml) 100 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 1000 1000 1000	Potato			100%
A3 Meat 300 300 100% 450 450 450 600 600 600 600 600 A4 Fish 150 150 80% A5 Vegetable 450 450 660 A5 Vegetable 150 150 100% 500 500 500 100% A6 Beverage //Coffee 2(about 480g) 2 100% A7 Pasta 50(with water 450ml) 50 80% A7 Pasta 50(with water 450ml) 150 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 1000 1000 1000				
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A4		300	300	100%
A4 Fish 250 250 250 350 350 350 450 450 650 650 650 A5 Vegetable A6 1150 150 350 350 350 350 100% 500 A6 Beverage /Coffee 3(about 480g) 2 (2(about 480g) 2 (about 480g) 3 (about 720g) 150(with water 450ml) 150(with water 800ml) 150(with water 1200ml) 150(with water 1200ml) 150 A8 Popcorn A9 Cake 475 475 Preheat at 160 degrees 500 500 750 C-4	Ivieat	450	450	
A4 Fish 250 250 350 350 80% 450 450 450 650 650 A5 Vegetable 350 350 350 100% 500 500 A6 Beverage /Coffee 3(about 240g) 3(about 720g) 3 50(with water 450ml) 50 150(with water 800ml) 150(with water 1200ml) 150(with water 1200ml) 150 A8 Popcorn A9 Cake 475 500 500 500 A10 Chicken 1000 250 80% 80% 80% 100% 100% 100% 80% 8		600	600	
A4 Fish 350 350 80% A50 450 450 650 660 A5 150 150 100% Vegetable 350 350 100% A6 1(about 240g) 1 100% Beverage //Coffee 2(about 480g) 2 100% A7 3(about 720g) 3 3 A7 100(with water 450ml) 50 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 750 750 C-4 Chicken 1000 1000		150	150	
Fish 350 350 80% 450 450 450 650 650 650 A5 150 150 Vegetable 350 350 100% A6 1(about 240g) 1 100% Beverage /Coffee 2(about 480g) 2 100% A7 Pasta 50(with water 450ml) 50 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 750 750 C-4 Chicken 1000 1000	A4	250	250	
A5 150 150 150 Vegetable 350 350 100% A6 1(about 240g) 1 100% Beverage /Coffee 2(about 480g) 2 100% A7 3(about 720g) 3 80% A7 100(with water 450ml) 50 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 750 750 750 C-4 Chicken 1000 1000 1000		350	350	80%
A5 150 150 150 Vegetable 350 350 100% A6 1(about 240g) 1 100% Beverage /Coffee 2(about 480g) 2 100% A7 3(about 720g) 3 80% A7 100(with water 450ml) 50 80% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 750 750 750 C-4 Chicken 1000 1000 1000		450	450	
AS Vegetable 350 350 100% 500 500 100% A6 1 (about 240g) 1 100% Beverage /Coffee 2 (about 480g) 2 100% A7 Pasta 50 (with water 450ml) 50 80% 150 (with water 800ml) 100 80% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 750 750 C-4 Chicken 1000 1000 1000		650	650	
Vegetable 350 350 100% 500 500 500 A6 1(about 240g) 1 100% Beverage /Coffee 2(about 480g) 2 100% 3(about 720g) 3 3 50(with water 450ml) 50 80% 100(with water 800ml) 100 80% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 750 750 C-4 Chicken 1000 1000 1000	A5	150	150	
A6 1(about 240g) 1 Beverage /Coffee 2(about 480g) 2 100% 3(about 720g) 3 50(with water 450ml) 50 A7 Pasta 100(with water 800ml) 100 80% A8 Popcorn 50 50 100% A9 Cake 475 50 100 A10 Chicken 750 750 750 C-4 Chicken 1000 1000 1000		350	350	100%
Beverage /Coffee 2(about 480g) 2 100% A7 Pasta 50(with water 450ml) 50 80% A8 Popcorn 50 50 100% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 750 750 C-4 Chicken 1000 1000 1000		500	500	
A7 Pasta 50(with water 450ml) 50 A8 Popcorn 50 (with water 1200ml) 150 A8 Popcorn 50 50 A9 Cake 475 475 A10 Chicken 750 750 Chicken 1000 1000	A6	1(about 240g)	1	
A7		2(about 480g)	2	100%
A7 Pasta 100(with water 800ml) 100 80% A8 Popcorn 50 50 100% A9 Cake 475 475 Preheat at 160 degrees A10 Chicken 750 750 C-4 Chicken 1000 1000	/Coffee	3(about 720g)	3	
Pasta 100(with water 800ml) 100 150 150 150 160		50(with water 450ml)	50	
150(with water 1200ml) 150 150		100(with water 800ml)	100	80%
A8 Popcorn 100 100 A9 Cake 475 475 Preheat at 160 degrees 500 500 A10 750 750 C-4 Chicken 1000 1000	Pasta	150(with water 1200ml)	150	
A9 Cake 475 475 Preheat at 160 degrees 500 500 A10 750 750 C-4 Chicken 1000 1000	40 Danasan	50	50	100%
A10 750 750 C-4 Chicken 1000 1000	A8 Popcorn	100	100	
A10 750 750 C-4 Chicken 1000 1000	A9 Cake	475	475	Preheat at 160 degrees
Chicken 1000 1000		500	500	
Chicken 1000 1000	A10	750	750	C-4
1200 1200		1000	1000	
		1200	1200	

10. Auto Menu

- 1) In waiting state, turn " "right to choose the function wanted, and "A1","A2","A3"...."A10" will be displayed.
- 2) Press "START/ +30 SEC./CONFIRM" to confirm the menu you need.
- 3) Turn " \mathbb{Q}_{7} " to choose the weight of menu,and "g" indicator will light.
- 4) Press "START/ +30 SEC./CONFIRM" to start cooking.

Note: When you choose A9 cake, please do not put the cake into the oven at the begining. The oven needs to be preheated to 180 degree first. After sevarel minutes, the buzzer sounds twice to remind you to put the cake into the oven. After putting the cake in the oven, please press start again. The timer will count down, and the cake will be cooked perfectly.

11. Defrost by W.T.

- 1) Press "W.T./TIME DEFROST " pad once, the oven will display "d-1",.
- 2) Turn " to select the weight of food. At the same time, "g" will lights, The weight should be 100-2000g.
- 3) Press "START/+30SEC./CONFIRM" key to start defrosting.

12. Defrost by Time

- 1) Press " W.T./TIME DEFROST " key twice, the oven will display "d-2"
- 2) Turn " 💮 " to select the cooking time. The maximum setting time is 95 minutes.
- 3) Press " START/+30SEC./CONFIRM" key to start defrosting.

13. Inquiring Function

- (1) During cooking state, press "CLOCK/KITCHEN TIMER" to check the current time. It will be displayed for 2-3 seconds.
- (2) In cooking state, press "MICROWAVE", "GRILL/ COMBI." or " CONVECTION", the current power will be displayed for 2-3 seconds.

14. Lock-out Function for Children

Lock: In waiting state, press "**STOP/CLEAR**" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and " " ■ " indicator will light. LED will display current time or 0:00.

Lock quitting: In locked state, press "STOP/CLEAR" for 3 seconds, there will be a long "beep" denoting that the lock is released, and " " indicator will disapear.

15. Specification

- (1) The buzzer will sound once when turning the knob at the beginning;
- (2) "START/+30 SEC./CONFIRM" must be pressed to continue cooking if the door is opened during cooking;
- (3) Once the cooking programme has been set, "START/+30 SEC./CONFIRM" is not pressed in 5 minutes. The current time will be displayed. The setting will be cancelled.
- (4) The buzzer sounds once by efficient press, inefficient press will be no responce.
- (5) The buzzer will sound five times to remind you when cooking is finished.

Trouble shooting

Normal		
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.	
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.	
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.	
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.	

Trouble	Possible Cause	Remedy	
	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.	
Oven can not be started.	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)	
	(3) Trouble with outlet.	Test outlet with other electrical appliances.	
Oven does not heat.	(4) Door not closed well.	Close door well.	
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.	



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.