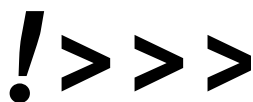


User Instruction Manual

BATM25SS MICROWAVE



IMPORTANT: PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MICROWAVE OVEN. IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL GIVE YOU MANY YEARS OF GOOD, SAFE SERVICE. PLEASE KEEP THIS MANUAL SAFELY FOR FUTURE REFERENCE.



QUICKFIRE! >>>>>>

* **NOTE:** This manual is designed to be used either as a whole or to be used for quick set-up so you can get using your appliance as soon as possible.

For the QUICKFIRE VERSION OF THIS MANUAL, you can GO DIRECTLY TO PAGE 18. Please also quickly see the IMPORTANT PAGES. They are marked in bold on the next page.

Contents

Specifications.....	3
<i>Safety Information</i>	<i>4-5</i>
<i>Environmental Note</i>	<i>5</i>
<i>Precautions to Avoid Possible Exposure to Excessive Microwave Energy</i>	<i>6</i>
<i>Never Use Your Microwave to:</i>	<i>7</i>
<i>Your Baumatic Microwave Oven</i>	<i>8</i>
<i>Placing your Microwave Oven</i>	<i>9</i>
<i>Installing your Microwave Oven</i>	<i>10</i>
<i>Before you Start Cooking.....</i>	<i>11-12</i>
<i>Materials that you Can use in your Microwave.....</i>	<i>13</i>
<i>Materials that you CAN'T use in your Microwave.....</i>	<i>14</i>
<i>Setting on your Microwave's Clock.....</i>	<i>15</i>
<i>Setting your Microwave to Cook in the Future.....</i>	<i>16</i>
<i>Notes on Microwaving Food.....</i>	<i>17</i>
<i>Using your Microwave Oven</i>	<i>18-32</i>
<i>Cleaning</i>	<i>34</i>
<i>Troubleshooting</i>	<i>35-38</i>
<i>Conditions of Guarantee</i>	<i>39-40</i>

SPECIFICATIONS

Model	BATM25SS
Power Source	230V~50Hz 2450MHz
Power Consumption	1450 Watt
Maximum Output	850 Watt
Grill	2000 Watt (Convection 1000W)
Oven Capacity	25 Litres
Turntable Diameter	ø315mm
External Dimensions (WxDxH)	512mm x 441mm x 307mm
Net Weight	Approx 17.0 kg

Your Baumatic BATM25SS Microwave has:

- ✓ **6 Functions**
- ✓ **11 Power Levels**
- ✓ **Touch Control Operation**
- ✓ **LED full programmer**
- ✓ **Child Safety Lock**
- ✓ **Stainless Steel Exterior & Cavity**
- ✓ **Optional Extras:**
 - **Microwave rotisserie kit**
 - **Stainless Steel Building-in Kit**

Cooking Features:

- ✓ **General** (see pages 18-19)
- ✓ **Grill Cooking** (see page 20)
- ✓ **Microwave & Grill Cooking** (see pages 21-22)
- ✓ **Hot-air Convection Cooking** (see pages 23-25)
- ✓ **Microwave Hot-air Convection Combination Cooking** (see pages 25-26)
- ✓ **Defrost Automatically** (see page 27)
- ✓ **Auto-function** (see page 28)
- ✓ **Quick Cook** (see page 29)
- ✓ **Stage Cooking** (see pages 29-30)

Safety Information



WARNING!

PLEASE READ BEFORE USING!

(To reduce the risk of fire, electric shock, injury or exposure to Microwave energy)

ELECTRICAL SAFETY

This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

- **NOTE - This appliance must be grounded.** In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge. Your Microwave's plug must have a grounding pin and if you use an extension cord, this must have a 3-pin inlet/outlet as well as carry the same rating or greater than your microwave. Only connect to a properly grounded outlet.
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT. THEREAFTER, IT SHOULD BE SERVICED ONLY BY QUALIFIED TECHNICIANS.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED OR IF IT HAS BEEN IMMERSSED IN WATER.
- DO NOT USE IF THE OVEN HAS BEEN DAMAGED OR DROPPED.
- KEEP CORD AWAY FROM HEAT SOURCES.
- DON'T LET THE CORD HANG OVER THE EDGE OF TABLE.
- DO NOT USE YOUR MICROWAVE OUTDOORS OR NEAR A KITCHEN SINK, SWIMMING POOL, IN A WET BASEMENT OR ANYWHERE CLOSE TO A SOURCE OF WATER.
- NEVER TRY TO DISASSEMBLE OR REPAIR YOUR MICROWAVE – IT RETAINS A HIGH POWER VOLTAGE CHARGE EVEN WHEN UNPLUGGED!



GENERAL SAFETY

- **READ AND FOLLOW THE “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” (Page 6).**
- **AS WITH MOST COOKING APPLIANCES, CLOSE SUPERVISION IS NEEDED TO REDUCE THE RISK OF FIRE IN YOUR MICROWAVE OVEN.**
- **SHOULD A FIRE START:**
 - 1) **KEEP THE OVEN DOOR CLOSED.**
 - 2) **TURN THE OVEN OFF & UNPLUG THE APPLIANCE.**
 - 3) **DISCONNECT THE POWER AT THE FUSE OR CIRCUIT BREAKER PANEL.**
- **ONLY EVER USE YOUR MICROWAVE FOR ITS INTENDED USE (HEATING FOODS) AND NEVER FOR INDUSTRIAL OR LABORATORY PURPOSES.**
- **COOKING UTENSILS & DISHES WILL BE HOT WHEN YOU TAKE THEM OUT AFTER COOKING – HANDLE WITH CARE!**
- **NEVER USE CORROSIVE CHEMICALS OR VAPOURS IN YOUR MICROWAVE. WHEN YOU CLEAN THE DOOR AND OVEN SURFACES, USE ONLY MILD, NONABRAISIVE SOAPS OR DETERGENTS APPLIED WITH A SPONGE OR SOFT CLOTH.**
- **DO NOT COVER OR BLOCK ANY VENTS ON THE OVEN.**
- **ONLY PLACE YOUR OVEN ON A FLAT, LEVEL SURFACE.**
- **DON'T LET CHILDREN PLAY WITH YOUR MICROWAVE.**
- **MAKE SURE YOU READ THE SECTION ON INSTALLING YOUR MICROWAVE PROPERLY (Pages 9-10).**
- **MAKE SURE YOU READ THE SECTION ON COOKING FOODS IN YOUR OVEN.**
- **THERE ARE SOME ITEMS WHICH SHOULD NOT BE HEATED IN YOUR MICROWAVE. (Page 1) AND THINGS YOU MUST NEVER USE YOUR MICROWAVE FOR (Page 7).**

NOTE: PLEASE READ NOTE ON SUPERHEATED LIQUIDS (P.11)

Avoiding Possible Exposure to Microwaves



AVOIDING POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY



IMPORTANT NOTES ABOUT MICROWAVE ENERGY – READING THESE PRECAUTIONS WILL HELP YOU TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

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.

WARNINGS: 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.

Only use utensils that are suitable for microwave use.

When heating food in paper or plastic containers, keep an eye on the oven due to the possibility of ignition

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container

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.

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.

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

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

NEVER ATTEMPT TO USE YOUR OVEN WITH THE DOOR OPEN. THE DOOR MUST BE FULLY CLOSED EVERY TIME YOU OPERATE YOUR OVEN OTHERWISE YOU RISK EXPOSING YOURSELF AND OTHERS TO HARMFUL MICROWAVE ENERGY.

YOUR MICROWAVE IS FITTED WITH SAFETY INTERLOCKS. IT IS VERY IMPORTANT THAT THESE ARE NEVER TAMPERED WITH!

Never use your Microwave to...



A note on the type of energy used by your Microwave Oven

Microwaves are electromagnetic waves that transmit energy. When cooking, the microwave energy penetrates food to a depth of 4cm (1½ inches), causing its molecules to vibrate. The heat produced by this friction enables food to be heated, cooked or defrosted.

How quickly a microwave oven cooks will depend on the size, quality and shape of the food being cooked.

Microwave cooking is healthy in that, without the need for large amounts of cooking liquid, it means that food retains vitamins, nutrients, aromas and flavour.

Microwave Ovens are also more energy efficient than conventional cooking because they use up to 70% less energy.

Never use your Microwave Oven to:

Dry clothes or fabrics

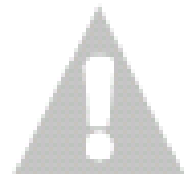
Dry or warm up pets or live animals

Warm or heat any item other than food and the appropriate utensil

Cook sealed containers

Cook items where you have placed a liquid or mercury thermometer (eg. Inside roasts or turkeys)

Heat large quantities of cooking oil (fondue or deep frying) or drinks with high alcohol contents



Your Baumatic Microwave Oven



SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton.
Your oven comes with the following accessories:

Glass tray

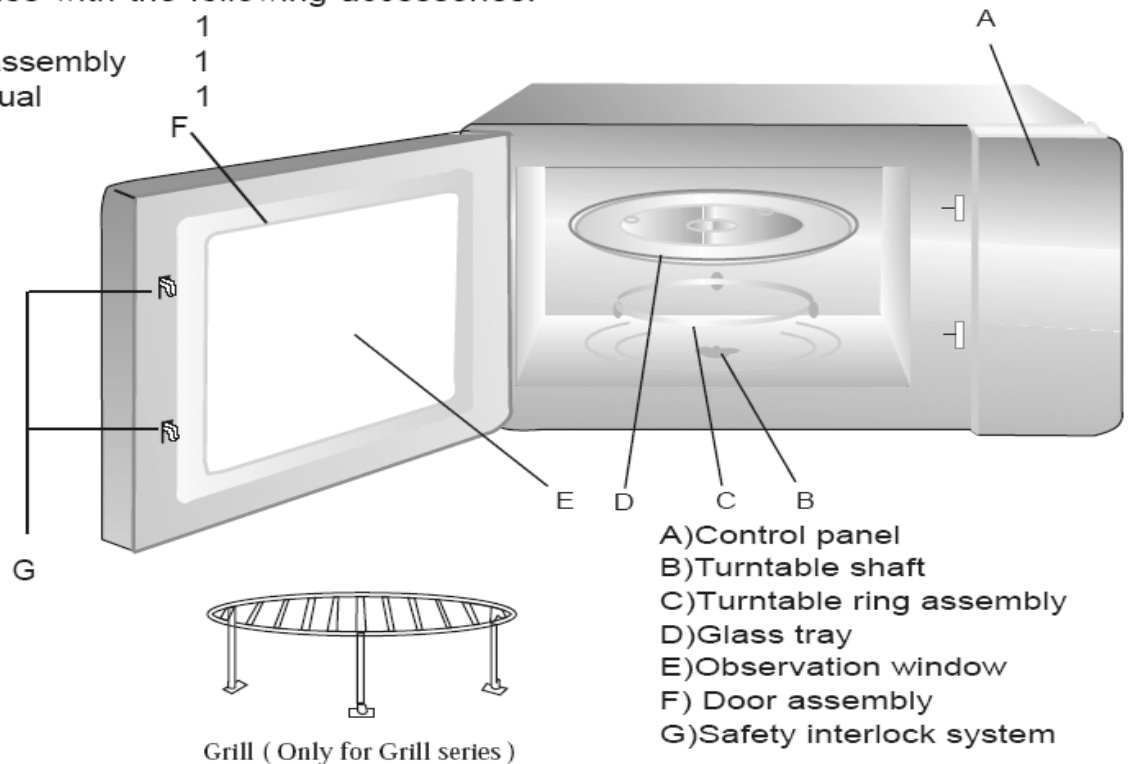
1

Turntable ring assembly

1

Instruction Manual

1



Shuts off oven power if door is opened during operation.

TURNTABLE INSTALLATION

Hub(underside)

Glass tray

Turntable shaft

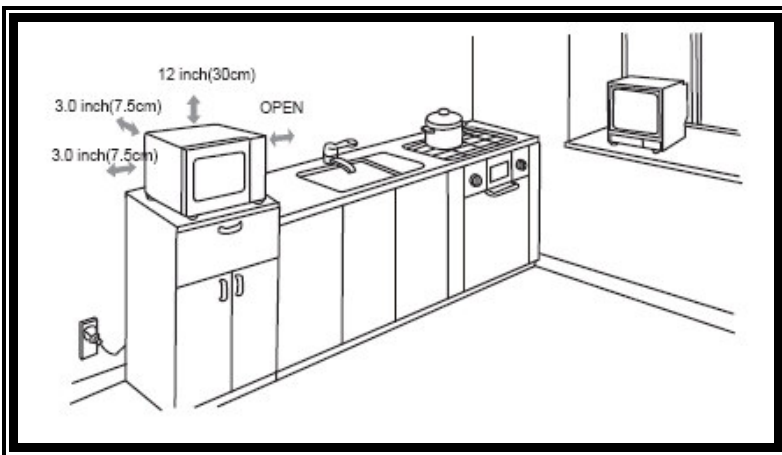
Turntable ring assembly

- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food should be always placed on the glass tray for cooking.
- The glass tray rotates clockwise; this is normal.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service centre.

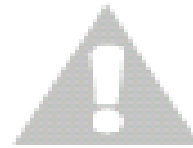
Placing Your Microwave Oven



- **ONCE YOU ARE SURE THAT YOUR OVEN IS NOT DAMAGED (EG. DENTS OR A BROKEN DOOR) AND THAT THERE ARE NO PACKING MATERIALS AND ACCESSORIES INSIDE IT, YOU CAN THEN INSTALL IT ON A FLAT SURFACE SUCH AS A COUNTERTOP. BE SURE THAT THE SURFACE CAN HOLD AT LEAST YOUR MICROWAVE'S WEIGHT (17.0 kg).**
- **BEFORE PLACING ON YOUR COUNTERTOP:** REMOVE ANY PROTECTIVE FILM ON THE CABINET SURFACE.
- BUT DO NOT REMOVE THE LIGHT BROWN MICA COVER THAT IS SCREWED TO THE OVEN CAVITY TO PROTECT THE MAGNETRON.
- **FIND A LEVEL SURFACE THAT PROVIDES ENOUGH OPEN SPACE FOR THE INTAKE AND OUTLET VENTS.**



NOTE:
For in-unit
installation,
please see
next page.



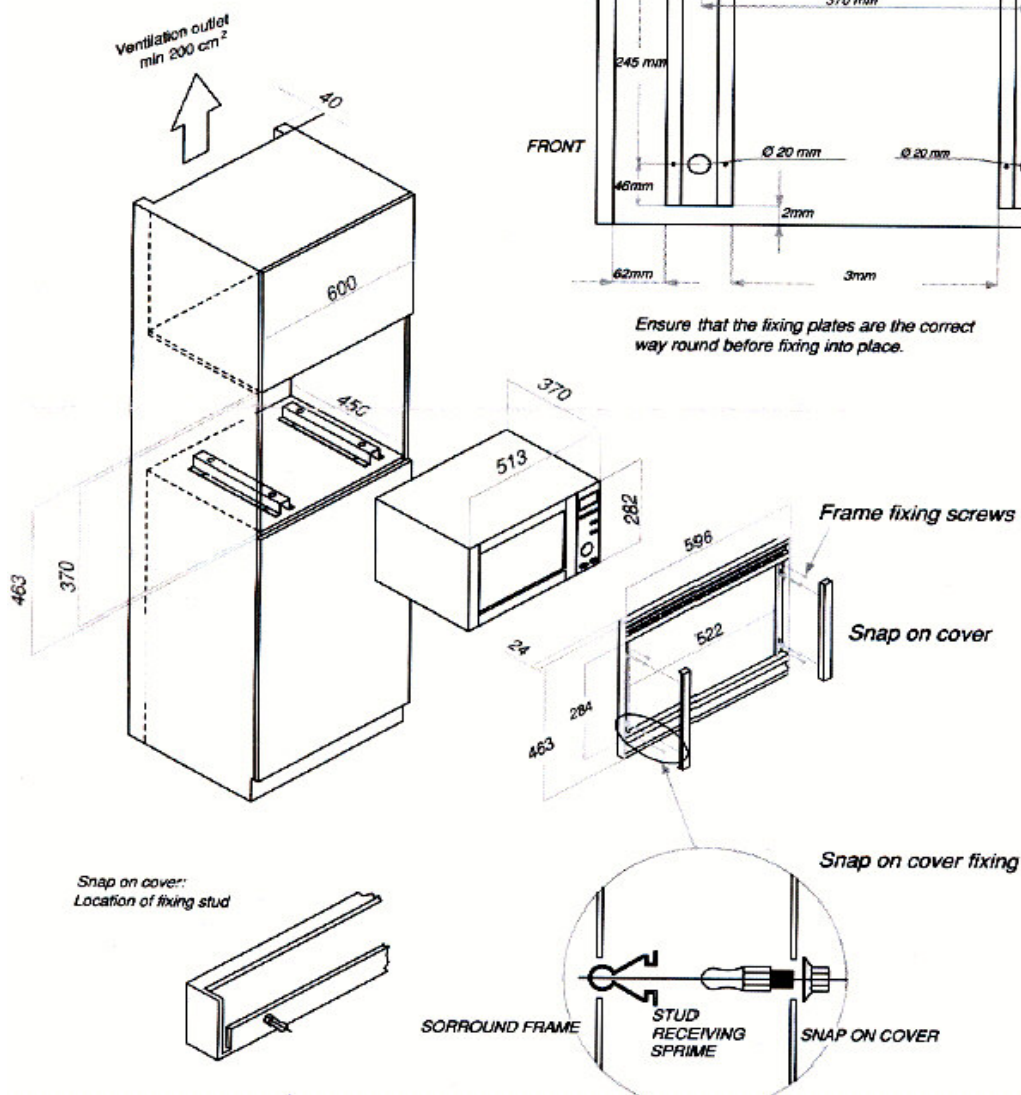
- YOU NEED TO LEAVE A MINIMUM OF 3.0 INCHES (7.5 CM) BETWEEN THE OVEN AND ANY ADJACENT WALL. ONE SIDE MUST BE LEFT OPEN FOR PROPER AIR FLOW.
- **LEAVE A MINIMUM CLEARANCE OF 12 INCHES (30CM) ABOVE THE OVEN.**
- DO NOT REMOVE THE LEGS FROM THE BOTTOM OF THE OVEN.
- **DON'T LET ANYTHING BLOCK EITHER THE INTAKE OR THE OUTLET OPENINGS AS THIS CAN DAMAGE THE OVEN.**
- PLACE YOUR MICROWAVE OVEN AS FAR AWAY AS POSSIBLE FROM RADIOS AND TELEVISIONS - YOUR OVEN MAY CAUSE SIGNAL INTERFERENCE.
- **UNLESS YOU ARE INSTALLING YOUR MICROWAVE IN ACCORDANCE WITH THE INSTALLATION INSTRUCTIONS ON PAGE 10, DO NOT PUT YOUR OVEN ON TOP OF ANY OTHER HEAT-PRODUCING APPLIANCE OR A RANGE COOKTOP. DOING SO COULD DAMAGE YOUR OVEN AND MAKE THE WARRANTY VOID.**

Installing your Microwave



BATM25KIT Installation Requirements

IMPORTANT:
Rear Panel of Cabinet
Must be Removed
Behind Microwave
The ventilation requirements
must be observed.



NOTE: INSTALLATION KIT NOT INCLUDED BUT MAY BE PURCHASED AS AN ADDITIONAL ITEM.

SURROUND FRAME

Before you Start Cooking with Your Microwave



PLEASE REMEMBER: **NOT ALL FOODS AND UTENSILS ARE SUITABLE** for use in
MICROWAVE OVENS.

FOODS THAT MUST NEVER BE MICROWAVED:

Foods that need deep-frying: your Microwave cannot deep-fry and is liable to present a fire hazard if you attempt to deep fry with it.

Foods that you intend to can at home. There is no way of ensuring that foods intended for home canning have reached the required boiling temperature.

Narrow-necked containers like syrup bottles – the neck could explode.

Never use your Microwave when it is empty. This is a fire hazard.

Sealed liquids and food containers – these will almost certainly explode – NEVER PLACE THEM IN YOUR MICROWAVE!

And please be careful with ...

Heating liquids and drinks: when you heat liquid using a Microwave, part of the liquid can exceed boiling point. Its surface tension is such that it will be susceptible to upward surges. To avoid the risk of being scalded, always handle bowls and cups of heated liquid steadily and carefully.

Before you Start Cooking with Your Microwave



You can reduce the chances of this happening further by

1. *Avoiding using straight-sided containers with narrow necks.*
2. *Not overheating.*
3. *Stirring 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, stirring again before carefully removing the container, using a cloth or oven glove.*

If you are cooking bacon, do not place it directly on the turntable as excessive heating may make the turntable likely to break.

Bagged Popcorn – always read the manufacturer's guidelines before Microwaving bagged popcorn.

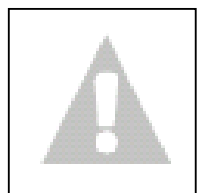
Always pierce foods with non-porous skins to reduce the risk of them bursting from inside steam build-up; eg: apples, potatoes, chicken livers and egg yolks.

Be sure to make checks on your food during operation to avoid burning and excessive cooking.

Always be careful when opening partially sealed containers – there is the risk of steam escaping.

TO TEST WHETHER YOUR UTENSIL IS MICROWAVE SAFE, YOU CAN CONDUCT THE FOLLOWING TEST:

1. 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 (no longer than this).
3. Carefully feel the utensil; if it is warm, do NOT use it for microwave cooking.



Materials that you CAN use in your Microwave



Utensil	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of the browning dish must be at least 3/16 th inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to warm food. 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 ties. Make slits to let steam escape.
Paper Towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Paper Plates and Cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Parchment	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labelled '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 the package.
Plastic Wrap/Cling Film	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 & candy thermometers).
Wax Paper	Use as a cover to prevent splattering and to retain moisture.

Materials that you CAN'T use in your Microwave



Utensil	Remarks
<i>Aluminium trays & foil</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Food carton with metal handles</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Metal / metal-trimmed utensils</i>	Metal shields the food from microwave energy. Metal trim may also cause arcing.
<i>Metal twist ties</i>	May cause arcing & could cause a fire in the oven.
<i>Paper bags</i>	May cause a fire in the oven. Always be careful with paper.
<i>Plastic foam</i>	Plastic foam may melt or contaminate the liquid inside when exposed to high temperatures.
<i>Wood</i>	Wood will dry out and may split or crack when used in your Microwave.



Remember -



You can always check the packaging of utensils to confirm their microwave suitability.



"If in doubt, leave it out!"

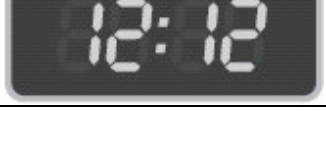


Setting your Microwave's Clock



Before you start using your Microwave, you may want to set the time on the Clock and Preset times for cooking.

1. Clock setting – example, to set time as '12:12'

1) When you initially plug your Microwave Oven in, you'll see the LED showing '0:00'.	
2) Press the ' Clock / Preset ' key, the hour figures flash;	
3) Press the ' 10 Min ' key once and the ' 1 Min ' key twice to adjust the hour figures;	
4) Press the ' Clock / Preset ' key, the minute figures flash;	
5) Press the ' 10 Min ' key once and ' 1Min ' key twice to adjust the minute figures;	
6) Press the ' Clock / Preset ' key, the clock adjustment is now complete.	

Setting your Microwave to Cook in the Future



Setting your Microwave to Cook in the future; Eg. '12:12'

1. Press 'Clock / Preset' key. The Hour figures will flash.	
2. Press the '10 min' key once and the '1 Min' key twice to adjust the hour figures.	
3. Press the 'Clock/Preset' key. The minute figures will flash.	
4. Press the '10 Min' key once and the '1 Min' key twice to adjust the minute figures.	
5. Press the 'Clock / Preset' key. The clock adjustment is completed.	
6. Press the 'Quick cook' key. The microwave will begin to operate.	
7. Press the 'Pause / Preset' key.	
8. Set cooking procedure (see pages 18-32 for details on how to do this & to see which procedure you want to cook with.)	
9. Press 'Start' to start preset cooking. Your microwave will start cooking at 12:12.	

Notes on Microwaving Food



- ✓ *Your Baumatic Microwave Oven features a Grilling and Combination mode. In grilling, heat comes from an element set in the ceiling. This is particularly suitable for toasting & grilling (eg. Steaks & sausages).*
- ✓ *In Combination Mode, both the microwave and grilling modes will function. Dishes will be cooked more quickly, whilst being crisp & brown at the same time.*

Whenever possible, always cook food covered (but not sealed!). Only pastry dishes with crust should be cooked without a cover.

There are several types of covering suitable for microwave use. Plastic film or glass lids must always be checked to ensure they can be used for microwaving.

Paper towels, napkins & wax paper are useful loose covers that can prevent 'spitting' and keep moisture in your food.

If you can't find cooking details for a specific quantity of food, base the cooking time needed on a similar type of food. You should adjust the cooking time accordingly.

Double quantity = almost double time: half quantity = about half the time. Arrange food carefully. Always place thickest areas towards the outside of the dish.

Watch the cooking time. Cook for the shortest amount of time indicated and only cook for longer if needed after checking your food. Remember that severely overcooked food can smoke or ignite.

Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Turn large items like roasts at least once.

Rearrange foods such as meatballs halfway through cooking, both from top to bottom and from the centre of the dish to the outside.

Remember that refrigerated food will need longer cooking times. *Frozen food will require even more time to cook.*

Some soft vegetables (eg. cauliflower, carrots, peas) should be cooked with a little water. However, mushrooms, tomatoes and peppers should be cooked without water. Try to cut larger vegetables into even-sized pieces. Always cook vegetables in a covered container and stir them from time to time.

Cook fatty pieces of meat (eg, pork, poultry) on a non metallic grid or upside-down saucer inside a suitable container. This will allow the fat to drain away. Cook leaner types of meat on a browning skillet. Be sure to turn once during the cooking time.

Ready meals – always make sure that these are marked as being suitable for microwaving. Follow the instructions as printed on the container such as removing the foil lid or pricking the plastic film.

Remember that you will need to allow for standing time after you take your food from your Microwave Oven. Denser foods will take longer to stand to cool properly.

You can use your Microwave Oven in several modes. It has features such as Grill, Hot air Convection cooking, Combination cooking, and normal Microwaving.

Microwave Cooking



1) First, Press 'MICROWAVE' to select the power you'd like to use. Repeated presses reduce the power by 10% per press.

See the table below:

# of presses	Temperature	Display
1	100% Power	P 100
2	90% Power	P 90
3	80% Power	P 80
4	70% Power	P 70
5	60% Power	P 60
6	50% Power	P 50
7	40% Power	P 40
8	30% Power	P 30
9	20% Power	P 20
10	10% Power	P 10
11	00% Power	P 00

Using your Microwave Oven



* Note: 12 presses will cancel the operation.

2) Then, set the amount of time you want to cook for.

- a) Press the '' button to set the number of minutes (each press raises the cooking time by ten minutes).
- b) Press the '' button to set the number of single minutes (each press raises the cooking time by one minute).
- c) Press the '' button to set the number of seconds (each press raises the cooking time by 10 seconds).

Eg. To set the cooking time for 16mins and 50 seconds:

Press " 	" once ,the LED display	
Press " 	" six times,LED display	
Press " 	" five times,LED display	

* Note: don't press Pause/Reset

3) You can now press the 'START' button to begin cooking. The '' light will flash.

NOTE

To see what Power your Microwave Oven is cooking with:

During cooking, press the 'MICROWAVE' button. This will display the current microwave power. After three seconds, it will show the time remaining again.

Grill Cooking



This feature enables you to enjoy crisper, browner food such as lasagne & shepherd's pie. It is also useful for tasks such as roasting a chicken or baking a cake.

1) First, Press 'GRILL' to select the GRILL function of your Oven.
The LED display will show 'G-1'.

2) Then, set the amount of time you want to cook for.

- a) Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
- b) Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).
- c) Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

Eg. To set the cooking time for 16mins and 50 seconds:

Press " 10Min " once ,the LED display	10:00
Press " 1Min " six times,LED display	16:00
Press " 10Sec " five times,LED display	16:50

4) You can now press the 'Start' button to begin cooking. The 'U' light will flash.

Microwave & Grill Cooking



- 1) Press the  button to select the microwave & grill combination function.

There are two settings for this feature:  & .

Pressing , once will make  show on the display. This means that the cooking will be divided between 36% microwave power and 64% grill power.

Pressing , twice will make  show on the display. This means that the energy used in the cooking process will be divided between 55% Microwave Power and 45% Grill Power.

- 2) Then, set the amount of time you want to cook for.
 - a. Press the  button to set the number of minutes (each press raises the cooking time by ten minutes).
 - b. Press the  button to set the number of single minutes (each press raises the cooking time by one minute).
 - c. Press the  button to set the number of seconds (each press raises the cooking time by 10 seconds).

Microwave & Grill Cooking



Eg. To set the cooking time for 16mins and 50 seconds:

Press "		" once ,the LED display	
Press "		" six times,LED display	
Press "		" five times,LED display	

- 3) You can now press the ' ' button to begin cooking. The ' ' and ' ' lights will flash.

NOTE

'What combination is my Oven cooking in?'

You can check this anytime when combination cooking,

Just press the ' ' button. This will display the current combination type.

After three seconds, it will show the time remaining again.

Hot Air Convection Cooking



- A. With Preheating -

1) Press 'CONV.' button to get your Microwave ready to cook using hot air convection.

2) Press the 'CONV.' repeatedly to select different temperatures. Each press will raise the temperature by 10°C. See table below:

No. of Presses	Temperatures	Display
1	140°C	
2	150°C	
3	160°C	
4	170°C	
5	180°C	
6	190°C	
7	200°C	
8	210°C	
9	220°C	
10	230°C	

3) Press the 'Start' button and the system will start preheating. When the temperature reaches this, it will stop preheating and your Microwave will beep 5 times. The display will flash the preheating temperature, alerting you that you can now put food to be cooked in your microwave.

4) Set the time:

Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).

Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).

Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

Eg. To set the cooking time for 16mins and 50 seconds:

Press "10Min" once, the LED display

10:00

Press "1Min" six times, LED display

16:00

Press "10Sec" five times, LED display

16:50

5) Press the 'Start' button again. The temperature indicator light and '⊗', 'U' will flash, meaning that hot air convection can begin.

Microwave Hot Air Combination Cooking



- B. Without preheating –

- 1) Press the 'CONV.' button to select hot air convection.
- 2) Press 'CONV.' repeatedly to select different heating temperatures.
- 3) Press the 'Start' button again. The temperature indicator light and '⊗', '∞', will flash, meaning that hot air convection cooking is beginning.

NOTE

Hot-air Convection Temperature Reminder

While your Microwave is hot-air convection cooking, press the 'CONV.' button. This will display the current temperature. After three seconds, it will show the time remaining again.

* Note: The longest time you can cook using hot-air convection is 99 minutes and 90 seconds. If it can't reach the temperature set for preheating within 30 minutes, the heating pipe will close, causing error alarms.

Microwave Hot Air Combination Cooking



There are 4 modes of combination cooking:

- 1) Press 'M.C.COMB' button several times and select one of the combinations: C-1, C-2, C-3 & C-4. The 'M.C.COMB', 'C-1', 'C-2', 'C-3' and 'C-4' lights will come on.

Number of Presses	LED Display	Microwave Power	Convection Power	Temperature Output
1		61%	39%	°C
2		52%	48%	°C
3		39%	61%	°C
4		27%	73%	°C

Then, set the amount of time you want to cook for.

- a. Press the '10Min' button to set the number of minutes (each press raises the cooking time by ten minutes).
- b. Press the '1Min' button to set the number of single minutes (each press raises the cooking time by one minute).
- c. Press the '10Sec' button to set the number of seconds (each press raises the cooking time by 10 seconds).

Eg. To set the cooking time for 16mins and 50 seconds:

Press "10Min" once ,the LED display	
Press "1Min" six times,LED display	
Press "10Sec" five times,LED display	

- 2) You can now press the 'Start' button to begin cooking. The '🔥', '🌀', and '🌀' lights will flash, meaning that cooking has begun.

NOTE
'What combination is my Oven cooking in?'
You can check this anytime when combination cooking, Just press the 'M.C.COMB' button. This will display the current combination type. After three seconds, it will show the time remaining again.

Defrost Automatically



- 1) Press , and input the weight of what you want to defrost. Initially pressing '+' once raises the weight from 0g to 100g. Initially pressing '-' lowers it to 2000g.

For example, if you have a 500g chicken, enter '500'.

, , 'AUTO' and 'g' will light up.

- 2) Press the , button.  flashes, indicating that defrosting has begun.



Notes on Defrosting

Your Microwave Oven defrosts food according to weight only.

Place frozen, unpacked meat on an upside down plate in a glass or porcelain container. Or drain the juices with a sieve. If you have trouble removing plastic wrappers, defrost the food in its wrapper for a few minutes until you can move the food from the wrapper. **DO NOT COOK IT IN ITS WRAPPER AS MANY KINDS OF PLASTIC WILL BE MELTED BY MICROWAVE ENERGY.**

Halfway through defrosting, turn the food, dividing it where possible & removing the pieces that have been defrosted.

Defrosting butter, layered cake and cottage cheese: Do not fully defrost in your Microwave but leave to adjust outside Microwave. This will give a more even result.

Thaw fish, seafood, meat or poultry in original closed packages.

Remove all metal/foil packaging, wire ties & accessories before defrosting.

Metal clips may be left in poultry. Twister ties must be removed from bags and may be replaced with rubber bands.

If turning is specified on the guide, start defrosting whole poultry breast side up.

Food should still be somewhat icy in the centre when removed from the oven because the edges of the food will begin to cook if the microwaves thaw it out completely.

Using Stage Cooking (see p.29), you can programme a stand time or cooking time (or both) to automatically follow defrosting.