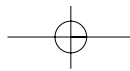




# installation and operating instructions



SA31-1MX  
microwave

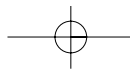


## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **Do not attempt to operate this oven with the door open** since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat 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: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) **WARNING** : It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- (e) **WARNING** : Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- (f) **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.
- (g) **WARNING** : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

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# INSTALLATION AND EARTHING INSTRUCTIONS

## How to examine your microwave oven after unpacking.

Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door, latches or cracks in the door. Do not remove the film from inside the door. Notify dealer immediately if the oven is damaged. Do not install if the oven is damaged.

## Where to place your microwave oven.

1. Place the oven on a flat and stable surface.
2. The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.
3. Surface of the oven is protected by a plastic film which should be removed before using.
4. Leave space behind and sides and upper of the oven. All air vents should be kept a clearance.  
If all vents are covered during operation, the oven may overheat and, eventually, lead to oven failure.
5. Keep away from radio and TV sets. If the oven is located close to a TV, radio interference may result.
6. Keep away from heating appliances and water taps. Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.
7. The minimum height of free space necessary above the top surface of the oven is minimum 170mm.

## Prior to use (If your oven has a grill element)

In order to protect your oven during transportation and storage, the grill element is covered with a protective coating. To remove this coating the grill element must be heated for 5 minutes. This procedure will produce some bad odours as the protective coating on the element disappears.

To remove the coating, use the following procedures:

1. Place an overproof and microwave safe bowl, containing 200cc of water or more, in the oven.
2. Press the convection button.
3. Set the time to 5 minutes.
4. Press the start button.
5. When the 5 minutes has elapsed, an acoustic signal sounds.

### Note:

The protective coating has now been removed and the oven is ready to use. Please be aware that your oven now is very hot.

6. Open the oven door and remove the bowl with water (use oven gloves when removing the bowl).

## CHILD LOCK

To prevent child from operating the oven, install the childlock key.

1. Touch Stop/Clear button for 3 seconds.  
Indicator lock is indicated and all buttons do not operate.
2. Touch Stop/Clear button for 3 seconds once again, then childlock is canceled.

- **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.

## Electrical Connection

### WARNING-THIS APPLIANCE MUST BE EARTHED.

### REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13 AMP capacity. You must use a 3 pin plug which should be marked with the number BS 1363 and it should be fitted with 13 AMP fuse marked with the number BS 1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

**IMPORTANT-**The wires in the mains lead fitted to this appliance are coloured in accordance with the following code

GREEN AND YELLOW-EARTH  
BLUE-NEUTRAL  
BROWN-LIVE

As the colour 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:

### Power supply

- Check your local power source. This oven requires a current of approximately 15(12)amperes, 240V 50Hz.
- Power supply cord is about 1.2 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- 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.

The wire which is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or the earth symbol  $\perp$  or coloured GREEN AND YELLOW, or GREEN.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK, or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED, or BROWN.

If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

### MOULDED PLUGS

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement.

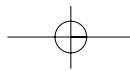
The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children from plugging it in to a wall socket, which will create a safety hazard.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.

### Applicable only if moulded plug is fitted.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.

Only 13 amp replacement fuses which are ASTA approved to BS 1362 should be fitted



## IMPORTANT SAFETY INSTRUCTIONS

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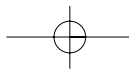
### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

#### **WARNING : To prevent fire, burns, electric shock and other warnings:**

Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorplings and fire.  
Also, the cooking tray can become too hot to handle or may break.
11. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
12. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
13. 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.
14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
15. 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.
16. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
18. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
19. a) Be cautions about touching parts other than control panel during or immediately following grill or combi cooking.  
b) Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven.
20. 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.
21. Children should be supervised to ensure that they do not play with the appliance.

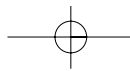
**SAVE THESE INSTRUCTIONS**



## General Use

Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes. They may catch on fire.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the turntable tray in place. Be sure it is properly sitting on the rotating base.
5. Be caution when removing the turntable tray after cooking meats that may have caused an accumulation of grease in the tray.
6. Unlike microwave-only ovens, this oven may become hot on the cabinet and oven door.  
Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven.  
Be cautions about touching parts other then control panel during or immediately following grill or combination cooking.
7. If the oven is hot from combination cooking, do not use plastic or Styrofoam cookware for microwave cooking. They may melt.
8. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
9. Do not continue to cook with metal utensils if sparking appears. See "Accessories" section on page 7 for proper use of cookware.
10. Do not leave the oven unattended during short cooking times. Overcooking and fire may result.
11. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
12. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
13. Do not attempt to operate this appliance with the door open.
14. Do not attempt to remove covers, panels, etc.
15. Look at the oven from time to time when food is heated or cooked in disposable containers of plastic, paper or other combustible materials.
16. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
17. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
18. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
19. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
20. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorchings and fire.  
Also, the cooking tray can become too hot to handle or may break.
21. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
22. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
23. 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;
24. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
25. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
26. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.



**TO AVOID EXPLOSION AND SUDDEN BOILING**

**WARNING**

Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. this could result in very hot liquids suddenly boiling over when a spoon or other utensils is inserted into the liquid.

To reduce the risk of injury to persons:

- a) Do not overheat the liquid.
- b) Stir the liquid both before and halfway through heating it
- c) Do not use straight-sided containers with narrow necks.
- d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- e) Use extreme care when inserting a spoon or other utensil into the container.

**1. Eggs**

Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode.

If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven.

**2. Piercing**

Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc. If you don't pierce them, steam will build up inside and they may explode.

**3. Lids**

Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

**WHICH UTENSIL CAN BE USED IN THE OVEN?**

Only use utensils that are suitable for use in microwave ovens.

Before use, the user should check that utensils are suitable for use in microwave ovens.

Material	Grill & Convection cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminium foil containers /aluminium foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No

- 1. Without metal parts or metal trims.
- 2. Some plastics are heat-proof only to certain temperatures. Check carefully!
- 3. It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).
- 4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, e.g. polypropene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only. Let the oven work on full power for one minute. A suitable container will only be lukewarm.

Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal e.g. gold, might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.

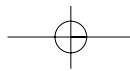


**Microwave function only**

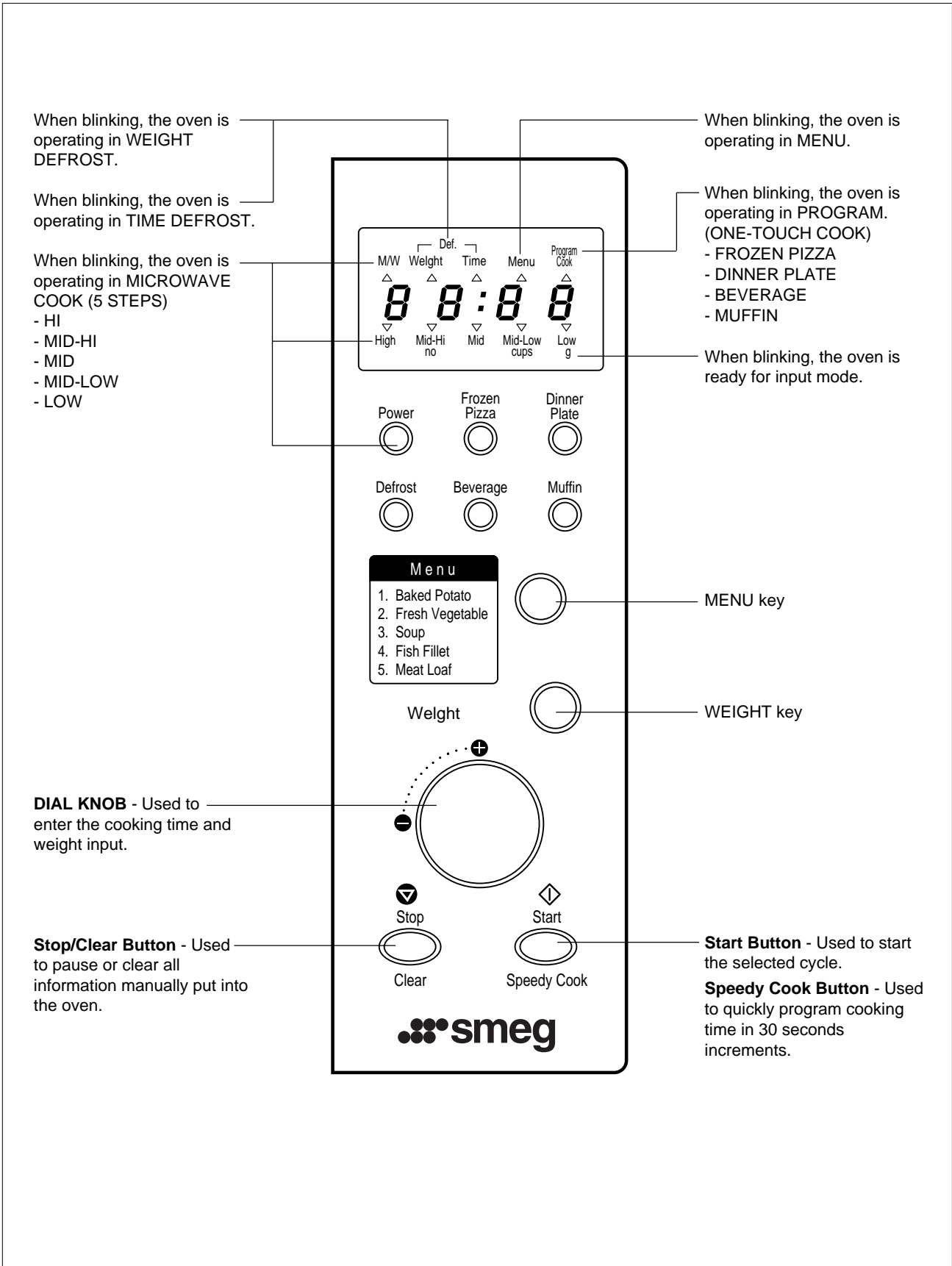
Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.

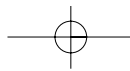
**Caution:**

- There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.
- When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.



# CONTROL PANEL





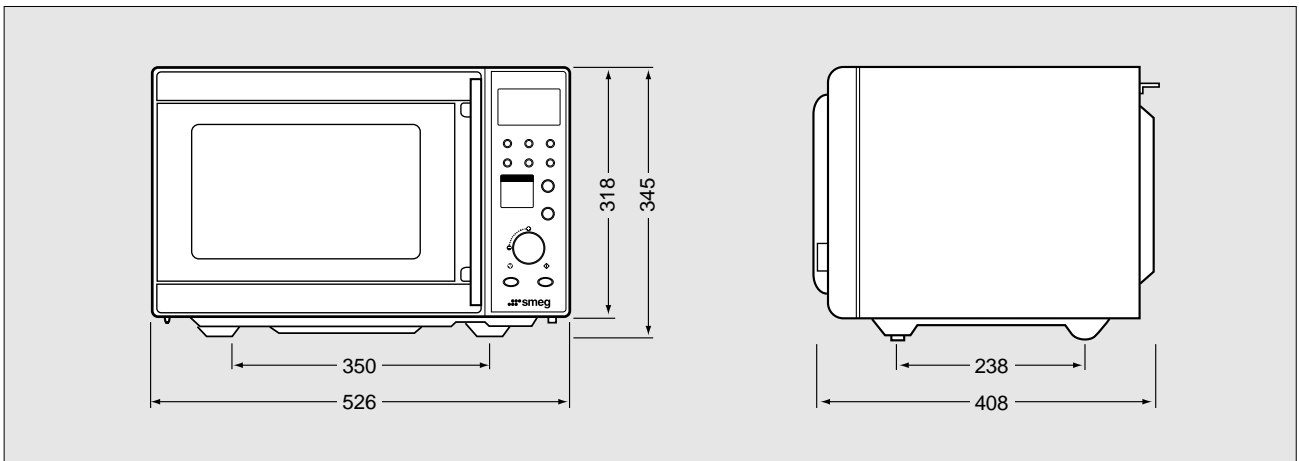
## SPECIFICATIONS

Power supply	240V~,50Hz	
Microwave	Power consumption	1,250 W
	Output power	950 W (IEC 705)
	Frequency	2,450 MHz
Outside Dimensions (W x H x D)	526 x 345 x 408 mm (20.6 x 13.6 x 16.1 in)	
Cavity Dimensions (W x H x D)	335 x 245 x 335 mm (13.2 x 9.6 x 13.2 in)	
Net Weight	18.5 kg (40.8 lbs)	
Timer	60 minutes	
Select function	Microwave/One touch cook/Menu cook/Defrost	
Microwave power level	5 stages	

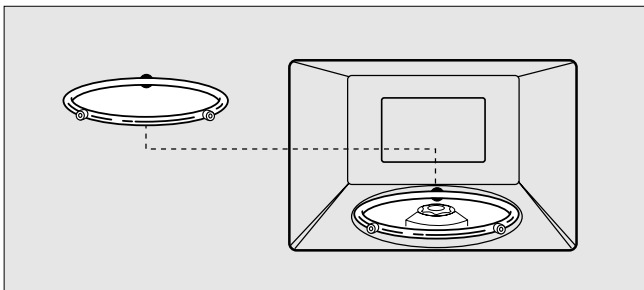
\* Specifications are subject to change without notice.

Microwave oven is a Group 2 ISM equipment in which radiofrequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

## EXTERNAL VIEWS

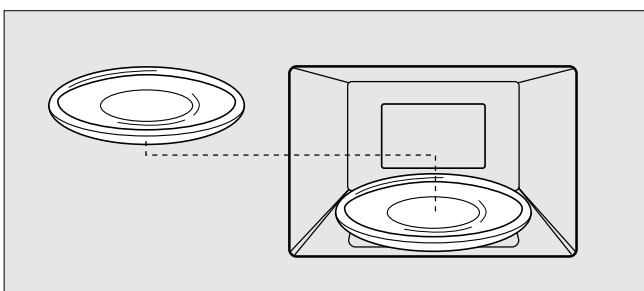


## ACCESSORIES



Use it under the glass turn-table when the turning function is needed. Never put other utensils than the glass turn-table directly on the roller cross. Use a mild detergent, water and a soft cloth to clean the roller cross.

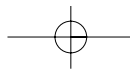
- Place the roller guide in the oven.



May be used with all cooking methods. The glass turn-table collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. It may also be used as a cooking utensil.

- Place the glass turn-table on the roller.





# HOW TO SET THE OVEN CONTROLS

**Tips:**

- Be sure to read the cookbook's introduction before operating the oven.
- Also remember to read this operating instruction for proper safety information and instruction before using the oven.
- See the cookbook for specific recipes.
- Prior to setting the controls, place one cup of water in the oven, on a heat-proof glass measuring cup, for testing purposes.
- When setting the controls, every time a button is pressed, a beep can be heard.


## ■ MICROWAVE COOKING

**Note:**


- To insure the best microwave and defrost results, be sure to start with a cool oven. This is important if grill, or combination was used prior to microwave cooking. The cooling fan will run for five minutes after the end of cooking.
- The variable power Level settings equal the following wattage.


DISPLAY	HI	MID -HI	MID	MID -LOW	LOW
POWER LEVEL	100%	80%	60%	40%	20%

### SETTING THE CONTROLS

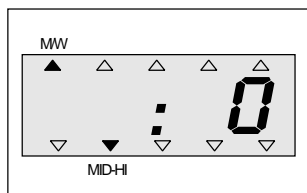
1. Press  button. The display will show " : 0".

This oven has 5 power levels from HI to LOW.

2. Press the  button to select the desired microwave power level.

**For example:** power level "MID-HI" 

Press button two times more.

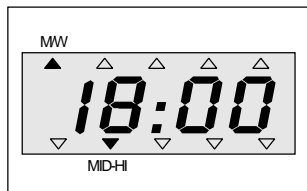


3. Turn the DIAL KNOB for the desired cooking time.

**For example:** 18 minutes  
Turn right or left the DIAL KNOB.

Then, 18:00 will show in the display.

Time can be set up from 10 seconds to 60 minutes.



4. Press  button.

The oven will now start microwave cook for 18 minutes at power level "MID-HI".

5. Four beeps will sound at the end of the cooking time.

The indicator light will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning.

**Note:**

- After the end of microwave cooking, the cooling fan will run for five minutes.
- It is displayed after an interval of 10 seconds from 10 seconds to 5 minutes, 30 seconds from 5 minutes to 10 minutes, 1 minute from 10 minutes to 60 minutes.

## ■ TIME DEFROST

**Note:**

- During the defrosting operation, turn the food over after hearing a 4-beep by 4 times for complete defrost.

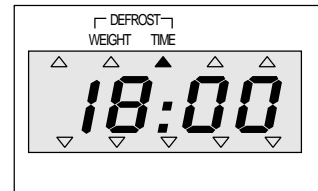
### SETTING THE CONTROLS

1. Press  button twice.

2. Turn the DIAL KNOB for the desired defrosting time.

**For example:** 18 minutes

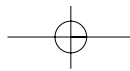
Time can be set up from 10 seconds to 60 minutes.



3. Press  button

4. Four beeps will sound at the end of the cooking time.

The indicator light will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning.



## WEIGHT DEFROST



### Note:

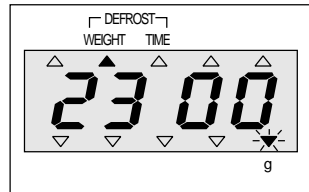
- This mode allows you to set weight from 0.1kg to 2.9kg
- During the defrosting operation, turn over the food after hearing a 4-beep by 4 times.

### SETTING THE CONTROLS

1. Press button.
2. Turn the DIAL KNOB for the desired defrosting weight.

**For example:** 2.3kg

3. Press button.
4. The display will show the defrosting time.



5. Four beeps will sound at the end of the cooking time. The indicator lights will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning.

## PROGRAM COOKING (ONE-TOUCH COOKING)

One touch cook allows you to cook or reheat many of your favorite foods by touching just one pad. To increase quantity, touch chosen pad until number in display is same as desired quantity to cook.(except for MUFFIN & DINNER PLATE)

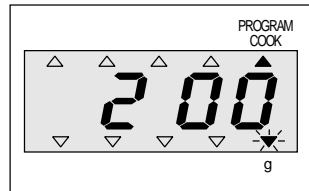
### SETTING THE CONTROLS

FROZEN PIZZA

1. Touch **FROZEN PIZZA** pad.

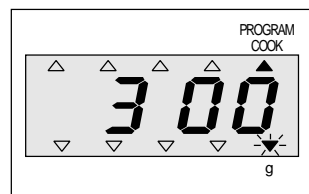
When you touch FROZEN PIZZA pad, "200" is displayed.

After 1.5 seconds, the display is changed into cooking time of quantity and the oven starts cooking.



2. Touch **FROZEN PIZZA** pad once more.

When you touch FROZEN PIZZA pad, "300" is displayed.



- NOTE:**
1. Use only one frozen pizza at a time.
  2. Use only frozen pizza for microwave oven.
  3. If the cheese of frozen pizza does not melt sufficiently, cook a few seconds longer.
  4. Some brands of frozen pizza may require more or less cooking time.

DINNER PLATE

1. Touch **DINNER PLATE** pad.

When you touch DINNER PLATE pad, "300" is displayed.

After 1.5 seconds, the display is changed into cooking time of quantity and the oven starts cooking.

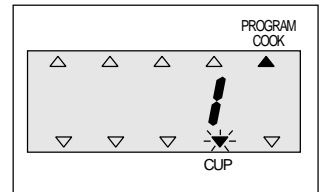


BEVERAGE

1. Touch **BEVERAGE** pad.

When you touch BEVERAGE pad, "1" is displayed.

After 1.5 seconds, the display is changed into cooking time of quantity and the oven starts cooking.



### \* BEVERAGE \* (250ml/cup)

- 1 cup(mug) : Touch BEVERAGE once.
- 2 cups(mugs): Touch BEVERAGE twice within 1.5 seconds.
- 3 cups(mugs): Touch BEVERAGE three times within 1.5 seconds.

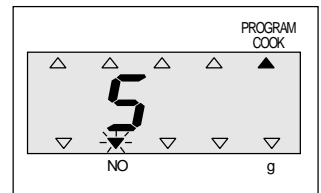
- NOTE:**
1. This setting is good for restoring cooled beverage to a better drinking temperature.
  2. Stir after cooking.

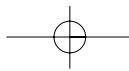
MUFFIN

1. Touch **MUFFIN** pad.

When you touch MUFFIN pad, "5" is displayed.

After 1.5 seconds, the display is changed into cooking time of quantity and the oven starts cooking.





## ■ MENU COOKING

**Note:**

- There is preprogrammed cooking of five menu. (1-5)
- Don't need to set cooking time, power or function.


### SETTING THE CONTROLS

1. Press  button

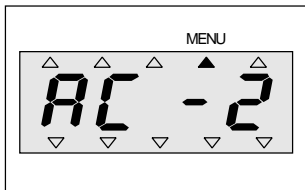
Then, "AC-1" will show in the display.


2. Select the desired cooking menu.

**For example:** roast pork.

Press  button once

again then "AC-2" will show in the display.



3. If you want to select other cooking, touch the pad again, until display shows your desired menu.
4. Press  button.

The oven will now start programmed cook for menu 2. The cooking time of the menu 2, fresh vegetable, is 4 or 5.67 minutes.


5. The display will show the cooking time
6. Four beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the "0". The oven light will turn off and turntable will stop turning.

**Note:**

- The menu of pre-programmed cooks equal to the following
 

AC-1	Baked Potato (1ea, 2ea, 3ea)
AC-2	Fresh Vegetable (200g, 300g)
AC-3	Soup (250g, 350g)
AC-4	Fish Fillets (300g, 500g)
AC-5	Meat Loaf (500g, 700g)
- See the cooking guide for specific recipes.

## ■ TO INTERRUPT THE COOKING CYCLE DURING OPERATION-open the door or press stop/clear button.

1. The oven will immediately stop.
2. If no further cooking required, press STOP/CLEAR button.
3. The "0" is displayed.
4. To continue cooking, close the oven door and Press  button. The oven will restart.

## ■ GENERAL COOKING HINTS


1. When cooking a roast with an excess amount of fat, it is helpful to remove the fat at turnove times to prevent pattering.
2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meals, fish or poultry which is tightly covered by a skin or membrane.
3. Reduce suggested cooking times. It is always better to under-cook foods rather than to overcook them. If a range of times is stated in a recipe, cook the food at the minimum suggested time, check for doneness, and then cook slightly longer if necessary.

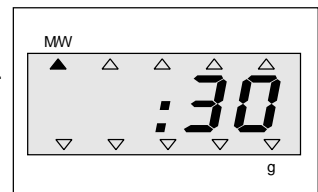
## ■ SPEEDY COOK

**Note:**

- The cooking time increases from 30 seconds to 5 minutes.

### SETTING THE CONTROLS

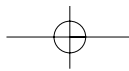
1. Press  button.
2. ":30" will appear in the display window.
3. Whenever this pad is pressed, cooking time is increased by 30 seconds.



4. If the time was set this oven will operate automatically after 2 seconds.
5. Four beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning.

## ■ CHILD SAFETY LOCK

The safety lock prevents unwanted oven operation such as by small children. To set, Press STOP/CLEAR for 2 seconds, LOCK indicator lights. To cancel, press STOP/CLEAR for 2 seconds, LOCK indicator goes off.



# GENERAL GUIDE LINES

Since microwave cooking to some extent is different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven

### If the food is undercooked

Check if:

- You have selected the correct power level.
- The selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.
- The container is appropriate.

### If the food is overcooked,i.e. dried out or burnt

Before you cook again, consider whether:

- The power level was too high.
- The set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.

### Points to remember when defrosting

- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost; free low slices defrost more easily.
- Shield areas of food with small pieces of foil if they start to become warm.
- When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time.

### The amount of food

The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

### Starting temperature of food

The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

### Composition of the food

Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process. The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes.

### Size and shape

Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish.



### Stirring, turning of foods

Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoid overcooking at the outer edges of the food.

### Covering food helps:

- To reduce spattering
- To shorten cooking times
- To retain food moisture

All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the

oven?"

### Releasing pressure in foods

Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to release the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to potatoes, chicken livers, sausages, egg yolks and some fruits.

### Standing time

Always allow the food to stand for some time after using the oven. standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food.

In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food. The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. During 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking in this time.

### Arranging food

This is done in several ways in microwave cooking to give more even cooking results.

If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last.



Uneven foods such as fish should be arranged in the oven with the tails to the centre.

If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle.



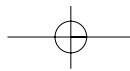
Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other. Gravy or sauce should be reheated in a separate container.



When you cook or reheat whole fish, score the skin this prevents cracking.

Shield the tail and head with small pieces of foil to prevent overcooking but ensure the foil does not touch the sides of the oven.





# BEFORE CALLING FOR SERVICE

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problems.

If the microwave oven still does not work properly, contact the nearest Service Center.

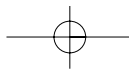
**Note:**  
It is quite normal for steam to be emitted around the door during the cooking cycle. The door is not intended to seal the oven cavity completely but its special design contributes to the complete safety of the appliance.

**Caution:**  
1. Do not attempt to operate the oven while empty as this will cause damage.  
2. As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet.

PROBLEM													
Oven will not start	X	X	X	X									
Arcing or sparking					X	X							
Unevenly cooked foods					X		X	X	X				
Overcooked foods										X			
Undercooked foods					X				X	X	X		
Improper defrosting					X		X	X		X			X

SOLUTION													
Is start pad touched? _____													
Is power cord plugged in? _____													
Is door closed? _____													
Set the cooking time. _____													
Use approved cookware only. _____													
Do not operate with oven empty. _____													
Supplied tray must be used. _____													
Turn of stir food. _____													
Completely defrost food. _____													
Push correct numeral pads./Touch correct Function Pads. _____													
Check to see that oven ventilation ports are not blocked. _____													
Open the door slightly and wait 10~15min. for cooling. _____													



## QUESTIONS AND ANSWERS

**Q: I accidentally ran my microwave oven without any food in it. Is it damaged?**

A: We do not recommend to operating the microwave oven without any food. However, running the oven empty for a SHORT time will not damage the oven.

**Q: Can I open the door when the oven is operating?**

A: The door can be opened anytime during the oven operation. Microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

**Q: Does microwave energy pass through the viewing screen in the door?**

A: No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

**Q: My microwave oven causes interference with my TV. Is this normal?**

A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

**Q: How can we know whether the oven is operating or not?**

A: Oven is operating only when the door is closed. The operation of fan motor is same as the oven's operating.

**Q: Why does my oven light dim?**

A: When cooking with DEF power, the oven must cycle to obtain the selected power levels. The oven light dims and clicking noises can be heard when the oven cycles.

**Q: When is the oven light on and off?**

A: The oven light is on during the cooking time.

**Q: Why does steam accumulate on the oven door?**

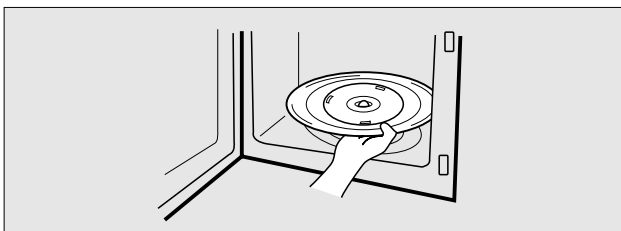
A: During cooking, steam is given off from the food. Most of the steam is removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.

**Q: Sometimes warm air comes from the oven vents. Why?**

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwave in the air. The oven vents should never be blocked during cooking.

## CARE OF YOUR MICROWAVE OVEN

- 1 Turn the oven off before cleaning.
- 2 Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- 3 The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- 4 If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.
- 5 If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
- 6 It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.



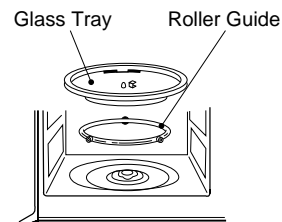
- 7 The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent or window cleaner and dry. The roller guide may be washed in mild sudsy water or in a dishwasher.

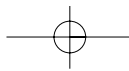
### ROLLER GUIDE

- 1 The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise.
- 2 The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray.

### GLASS TRAY

- 1 DO NOT operate the oven without the Glass Tray in place.
- 2 DO NOT use any other Glass Tray with this oven.
- 3 If the Glass Tray is hot, ALLOW TO COOL before Cleaning or placing it in water.
- 4 DO NOT cook directly on the Glass Tray.





## YOUR PRODUCT GUARANTEE

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Dear Customer

Thank you for buying this Daewoo product. In the unlikely event of a failure all repair work will be carried out by your retailer or Daewoo approved service centre, for a period of 12 months from date of sale.

Daewoo Electronics Sales UK Ltd. will provide the following services in order to expedite this guarantee.

Daewoo Electronics Sales UK Ltd. will guarantee this product to be free of defects in materials and workmanship at the time of its original purchase by consumer to the retailer for a period of 12 months.

During this period should a fault occur due to improper materials or workmanship, the retailer, authorised service centre, or authorised service dealer will carry out repairs at no cost to yourself.

Replacement products will be offered at the discretion of your supplying dealer.

This guarantee will be honoured by Daewoo service networks in other E.C. members states, in accordance with the terms and conditions which prevail in the member state at the time service is requested.

## CONDITIONS

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Any claims made under the terms of the guarantee must be supported by the original invoice. Bill of sale issued at the time of sale. Daewoo reserve the right to refuse guarantee should any of the information on the bill of sale be removed or changed in any way after the original purchase of the product by the consumer from the retailer.

Modifications or adjustments made to the product which enable it to conform to local technical or safety standards in force in any country other than the one for which the product was originally designed and manufactured, are not included in this guarantee. Failures arising from such modifications, whether performed properly or not, will not be covered by this guarantee.

## THIS GUARANTEE DOES NOT COVER ANY OF THE FOLLOWING:-

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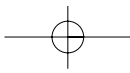
- 1) Periodic maintenance, the repair or replacement of parts due to normal wear and tear.
- 2) Home service transport cost, and other costs and risks of transport relating directly or indirectly to the guarantee of the product.
- 3) Damage to this product resulting from: the above and misuse, including but not limited to the failure to use this product for its normal purpose or in accordance with the instructions on the proper use and maintenance of this product, and the installation or the use of this product in a manner inconsistent with the technical or safety standards in force in the country where the product is used.
- 4) Repairs carried out by non-authorised service centres.
- 5) Accidents, acts of God, or any cause beyond the control of Daewoo including, but not limited to lighting, water, fire and improper ventilation.

- 6) Aerial alignment and consumer control adjustments.
- 7) Batteries whether supplied by Daewoo or not which become worn or exhausted in use.

This guarantee does not affect your statutory rights as a consumer, nor your rights against the retailer, arising from their sales or purchase contract.

In the absence of applicable legislation, this guarantee will be the consumers sole and exclusive remedy, and neither Daewoo nor its subsidiary, or distributor shall be liable for any incidental or consequential damages for breach of any express or implied guarantee of this product.

For further information regarding this or any other query you may have about Daewoo products or its services please write to:-



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