

2-1. Function & Type (1/2)

1. How a Microwave Oven Works

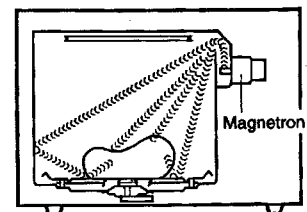
The microwave oven is one of the great inventions of the 20th century - millions of homes in world have one. Microwave ovens are popular because they cook food incredibly quickly. They are also extremely efficient in their use of electricity because a microwave oven heats only the food - nothing else.

A microwave oven uses microwaves to heat food. Microwaves are radio waves. In the case of microwave ovens, the commonly used radio wave frequency is roughly 2,500 megahertz (2.5 gigahertz). Radio waves in this frequency range have an interesting property: they are absorbed by water, fats and sugars. When they are absorbed they are converted directly into atomic motion - heat. Microwaves in this frequency range have another interesting property: they are not absorbed by most plastics, glass or ceramics. Metal reflects microwaves, which is why metal pans do not work well in a microwave oven.

2. Type of Microwave Oven

1) MICROWAVE COOKING (solo model)

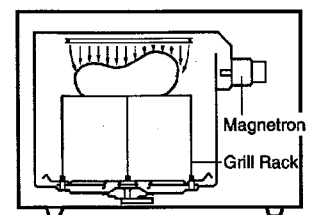
Using the energy of microwaves only, food is cooked quickly without altering its colour and shape. Microwaves generated by a magnetron enter the oven and cook the food evenly on a rotating turntable. Power control can be adjusted in 11 steps which can enable a variety of goods to cook at a suitable power for the best results.



2-1. Function & Type (2/2)

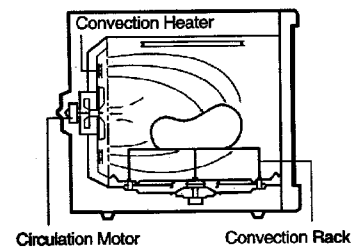
2) GRILL COOKING

This is a method of cooking with radiant heat from the grill heater on the top of the oven. This is a traditional way of cooking which quickly seals and browns food evenly. The temperature inside the oven is fixed at 180°C, which is ideal grilling temperature for this oven.



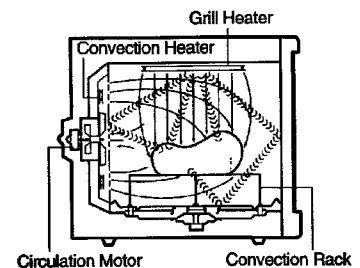
3) CONVECTION COOKING

This is a method of cooking with hot air from the convection heater situated at the rear of the oven. This method allows food to be browned evenly without losing any of the juices. Air heated by the heater is circulated in the oven by a fan. This enables the efficient heating and cooking of food. The temperature inside the oven can be controlled according to the type and weight of food being cooked.



4) COMBINATION COOKING

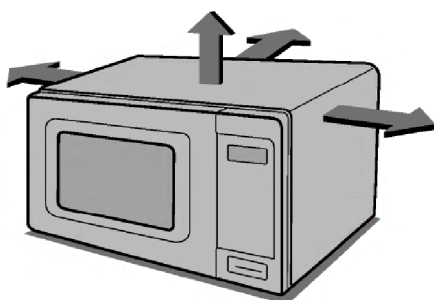
Using a combination of microwaves, hot air and radiant heat, this solid state control can cook alternately, according to the cycles programmed. This efficient method of cooking fully utilizes the advantages of all three functions, giving quick results with a traditional appearance to your cooking.



2-2. Installation & Utensils (1/2)

1. Installation

1. Unpack your oven and place it on a flat level surface.
2. Place your oven in the level location of your choice with more than 85cm height but make sure there is at least 30cm of space on the top and 10cm at the rear for proper ventilation. The front of the oven should be at least 8cm from edge of the surface to prevent tipping. An exhaust outlet is located on top of side of the oven. Blocking the outlet can damage your oven.



3. Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**
4. Open your oven door by pressing the **DOOR HANDLE**. Place the **ROLLER REST** inside the oven and place the **GLASS TRAY** on top.

5. Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **GLASS TRAY** and close the oven door.



6. Press the **START** button six times to set 3 minutes of cooking time. You will hear a BEEP each time you press the button. Your oven will start before you have finished the sixth press; don't worry this is normal.



7. The **DISPLAY** will count down from 3 minutes. When it reaches 0 it will sound three BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



2-2. Installation & Utensils (2/2)

2. COOKING UTENSILS

Utensils should be checked to ensure that they are suitable for use in the microwave oven.

The following chart summarizes the proper use of cooking utensils in your oven:

Cooking utensils	Microwave	Grill
Heat resistant glass, glass ceramic	yes	yes
Ceramic, china	yes (Do not use china with gold or silver trim.)	yes
Metal cookware	no	yes
Non-heat resistant glass	no	no
Microwave plastic	yes	no
Plastic wrap	yes	no
Paper (cup, plates, towels)	yes	no
Straw, wicker and wood	no	no

Microwave

1. Most glass, glass ceramic, and heat resistant glassware utensils are excellent. Those with metal trim should not be used in a microwave oven.
2. Paper napkins, towels, plates, cups, cartons, and cardboard can be used in the microwave oven. Do not use recycled paper products since they may contain impurities which may cause sparks and/or fires when used in cooking. (Consult your cookbook for correct use of these products.)

3. Plastic dishes, cups, freezer bags, and plastic wraps may be used in the microwave oven. Follow the manufacturer's instructions or the information given in the cookbook when using plastics in the microwave oven.

4. Metal utensils and utensils with metallic trim should not be used in the microwave oven. For more information on the proper use of metal in your oven, please read the introduction section in the cookbook. If the use of aluminum foil, skewers, or utensils containing metal in the oven is specified in the recipe, allow at least 2.5cm clearance between the metal object and the interior oven wall. If arcing (sparks) occurs, remove immediately.

Note:

Consult your cookbook, individual recipes, and charts for correct use of cooking containers, products, and other useful information.

Grill

1. Heat resistant glassware, ceramic and metal cookware can be used.
2. Paper napkins, towels, and plastics should not be used.

Note:

- Care should be taken when removing utensils or the glass turntable, as they may become hot during cooking.
- Only use a thermometer that is designed or recommended for use in the microwave oven.
- Ensure the turntable is in place when you operate the oven.