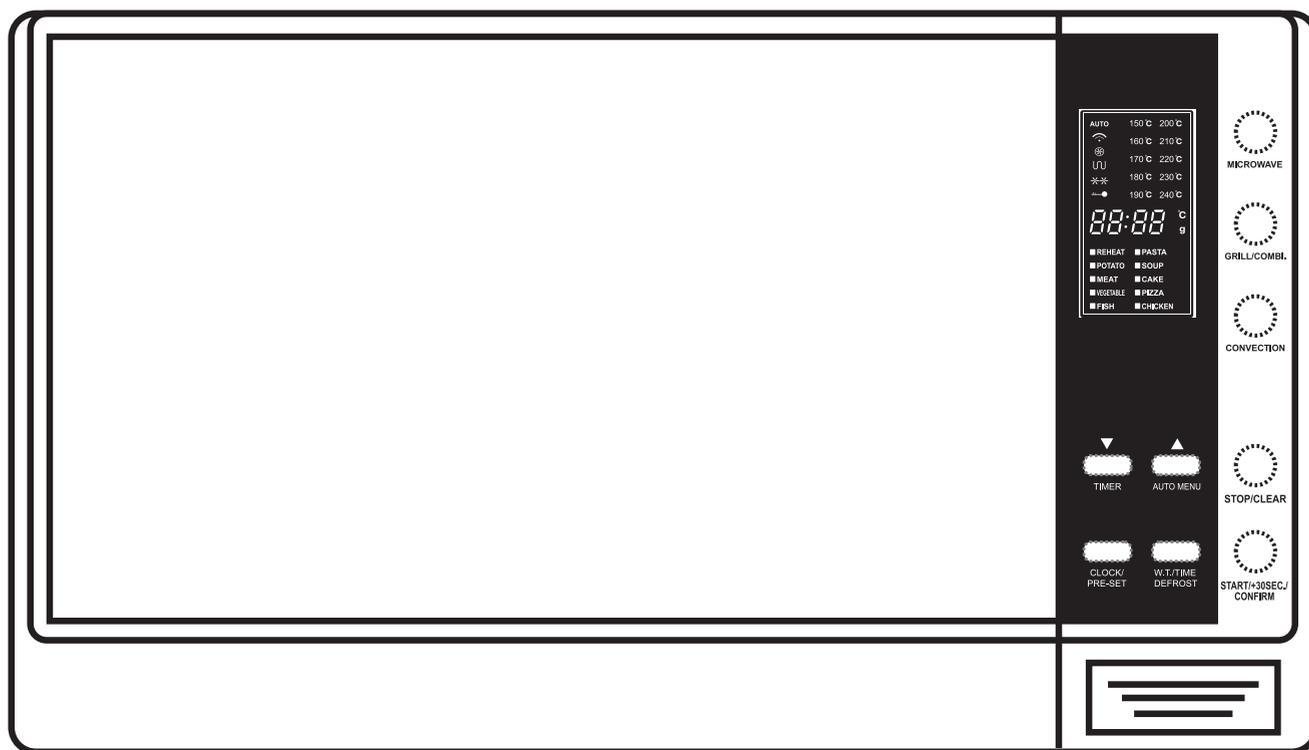


KENWOOD KEN CTS32



Cooking with your microwave

Instruction booklet

First aid



Treat scalding by:

- 1 Quickly placing the scald under cold running water for at least 10 minutes.
- 2 Cover with a clean dry dressing. Do not use creams, oils or lotions.

Fire



In the event of fire:

- 1 Keep the oven door closed.
- 2 Turn off the power.
- 3 Unplug from mains.

Important Safety Instructions

Please Read Carefully and Keep for Future Reference

Maintenance of your Microwave
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.

- 1 If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- 1 If smoke is observed, switch off or unplug the appliance and keep the door closed in order to contain any flames.
- 1 If the supply cord is damaged, it must be replaced by a service agent or similar qualified person.
- 1 If you wear a pacemaker, please contact your doctor before using a microwave oven.

Microwave use

- 1 This microwave is designed for food preparation only and is not intended for commercial use.
- 1 It should never be used for drying cloths or other non-food purposes.
- 1 The microwave should not be left unattended when in use.
- 1 Only use utensils that are suitable for microwave use.
- 1 Care should be taken so metal objects are not left in the microwave
- 1 The temperature of accessible surfaces may be high when the appliance is operating.

NOTE: refer to the section in this book on the correct utensils to use in this appliance.

These include :

- Metal cooking utensils
 - Metal plates or trays
 - Wire twist ties
 - Crockery with metal trims
 - Meat thermometer
- 1 Care should be taken when using paper, plastic, wooden or other combustible materials in the oven as they can catch fire
 - 1 Oil & fat for deep frying should not heated in the microwave
 - 1 Only use cling film designed for microwave use & take extra care when removing the film to avoid steam burns
 - 1 Only heat popcorn that has been designed for microwave use.

Cooking use

As the power of different microwave ovens can vary considerably, care must be taken when first using this appliance as it may cook faster than your old unit.

- 1 Do not leave the appliance unattended during use.
- 1 Do not allow children to use the oven without supervision
- 1 Take care when cooking food with a high sugar or fat content, such as Christmas pudding or fruitcake. The sugar or fat can overheat and in some cases catch fire.

Cleaning

The oven should be cleaned regularly and food deposits removed. Failure to maintain the oven in a clean condition can affect the life of the appliance and possibly result in a hazardous situation.
(See cleaning your microwave)

Containers

- 1 Pressure will build up in sealed containers and can cause them to explode. Therefore do not use the following in your microwave:
 - Sealed containers
 - Capped bottles
 - Vacuum containers
 - Sealed jars
 - Hard-boiled egg
 - Eggs in their shells
 - Nuts
- 1 Always pierce the skin of fruit and vegetables, such as potatoes.

Delayed boiling

Liquids heated in a microwave can boil up when removing them from the microwave.

Take the following precautions :

- 1 Always stir liquids, before & after cooking
- 1 Allow them to stand
- 1 Use containers that are wider at the top than the bottom

Preparing Food for babies

Extra care must be taken when preparing food or drink for babies and small children.

- 1 Always test the food or liquid temperature before giving it to baby.
- 1 When using a baby bottle, ensure the teat is removed before heating.
- 1 When warming milk, ensure the bottle is shaken.

Caution

During convection and grill modes outer surfaces will become hot, do not touch outer casing of appliance. care should be taken not to store any items on top of your microwave oven

Contents

Unpacking and getting ready	page 4
Introducing microwave cooking	page 6
Setting the child lock	page 11
Clock Setting	page 12
Microwave Cooking	page 13
Grill Cooking	page 14
Combination Cooking	page 15
Convection Cooking (With preheating function)	page 16
Convection Cooking (Without pre-heating function)	page 17
Multi-Stage Cooking	page 18
Pre-set Function	page 19
Auto Menu	page 20
Inquiring Function	page 22
Speedy cooking	page 22
Additional features	page 23
Defrost	page 24
Cleaning your microwave	page 26
Using aluminium foil in your microwave	page 27
Questions and answers	page 28
Specification	page 30

This microwave oven is designed for home use. It should not be used for commercial catering.

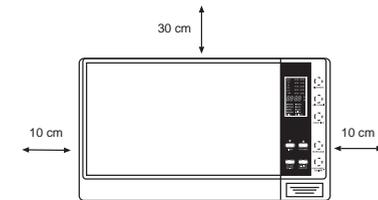
Unpacking and getting ready

- 1 After unpacking your oven, check that it hasn't been damaged whilst in the box. Make sure there are no dents, that the door closes properly, and that the door seal is not damaged. A dented or damaged oven could allow microwave energy to escape.

Make sure that you've taken all the packaging from inside the oven.

- 2 Choose a flat work surface for your microwave away from heat sources such as radiators or fires, and away from anywhere that's very cold.

You should allow a 10cm space all around the oven and 30cm above so that warm air can escape from the vents during cooking – it is not designed to be built in.

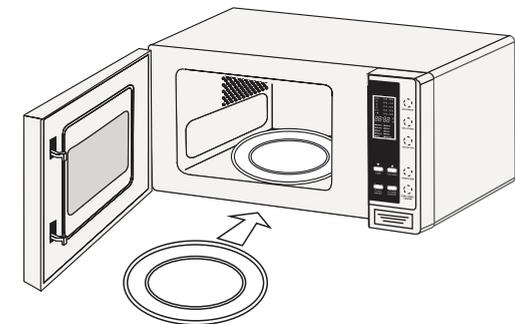


- 3 Plug your oven into a standard household electrical socket (240 volt, 13 amp rated).

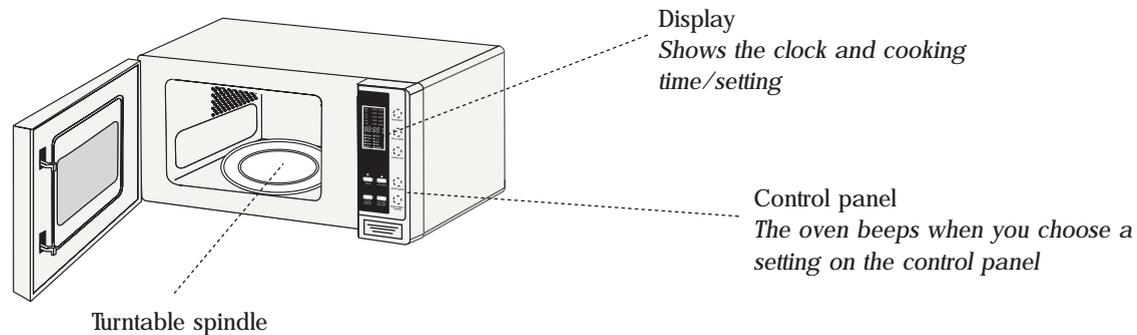
Avoid using a socket that also has an adaptor and other equipment plugged in.

- 4 Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle.

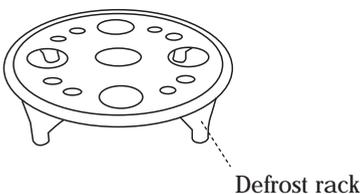
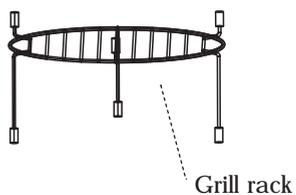
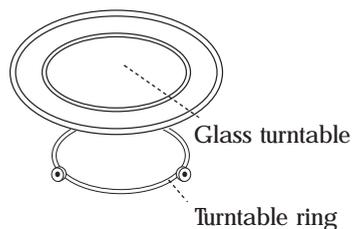
You must always use the turntable and ring whenever you use the microwave.



Unpacking



Accessories: (included)



Microwave button
Use this button to select the microwave function

LED display
Shows the clock or cooking time/setting

Auto Menu button
For selecting Auto menu

Timer button
For setting timer

Defrost by W.T./TIME button
Use this button to set defrost by weight & defrost by time

Clock/Pre-Set button
Use this button to set the clock and pre set function



Grill/Combination button
Use this button to select the function of grill, convection & grill combination

Convection button
Use this button to select the function of convection

Stop/Clear button
This button will stop cooking and clear cooking settings.

Start/+30Sec./Confirm button
Press this button once to instantly begin 30seconds of microwave cooking, keep pressing to increase time.

Introducing microwave cooking

Always remember the basic safeguards you would follow when using any cooking equipment or handling hot food.

This page gives some of the basic guidelines for microwave cooking. If you're unfamiliar with using a microwave, there's more information at the back of this instruction booklet.

Cooking with a microwave



Cooking with a microwave is much faster than conventional cooking and, whilst you should make sure that food is fully cooked, you should be careful not to overcook it.



If you're cooking a number of individual foods at the same time, such as baked potatoes or small cakes, arrange them evenly on the turntable so that they cook evenly. Never stack food in your microwave.



Meat and poultry which is cooked for 15 minutes or more will brown lightly in its own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.



Microwave energy can heat unevenly so stirring to distribute heat is very important. Always stir from the outside towards the centre.



Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It's also a good idea to turn chops and chicken pieces, especially if they contain the bone.



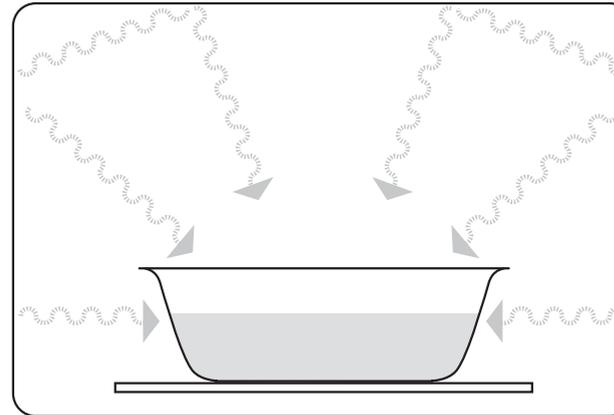
Strips of aluminium foil can be used to cover the thinner pieces of food to stop them overcooking before the thicker parts of the food have had a chance to cook. Use the foil sparingly and wrap around the food or container carefully to stop it touching the inside of the oven which could cause sparks.

You should always have your microwave checked if it is dropped or damaged.

Microwave ovens cook food using microwave energy that is similar to naturally occurring radio waves. Normally, these "waves" would fade as they disappeared into the atmosphere but in a microwave oven they are concentrated onto food causing it to heat up.

Microwave energy can't pass through metal – so it can't escape from inside your microwave oven – but it can pass through materials like glass, porcelain, plastic and paper. These are the things used to make *microwave-safe* cooking equipment.

Microwave-safe cooking equipment will still get hot as the food it contains heats up.



The microwave energy focuses on the moisture in the food causing lots of tiny vibrations. The vibrations get so great that the moisture – and the food – heat up.

Checking your cooking utensils

Most heat-resistant, non-metallic cooking utensils are safe to use in your microwave. If you're not sure you can use a utensil in your microwave, follow this simple test:

- 1 Put the utensil into the oven next to a cup of water – use a cup that you know is microwave-safe. Close the door
- 2 Make sure that the grill is positioned in the upwards position to the top of the microwave (Do not use your hands to touch the grill as it may already be hot).
Turn the microwave oven on for 30 seconds only.
- 3 At the end of the time, carefully check to see if the water has warmed up.
If the water hasn't warmed up but the utensil has, the utensil is not microwave-safe and should not be used in the oven.

Introducing microwave cooking

Safety



Never use equipment made of metal, except foil in your microwave oven.

The microwave energy can't pass through the metal so it bounces off and sparks against the inside of the oven.

Stop the microwave straight away if any equipment does cause sparks.

Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.

Safety



Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.

Introducing microwave cooking

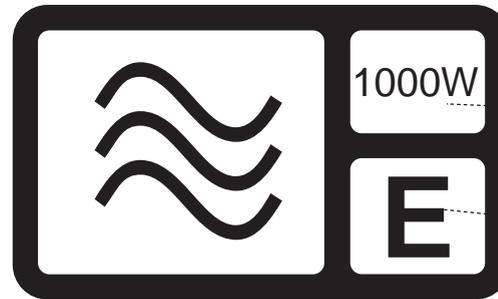
More about getting the most from microwave cooking

Microwave heating categories

Your oven has been tested and labelled to meet the government's voluntary agreement on the reheating of pre-cooked food.

Remember

Always check that the food is evenly cooked and piping hot before you serve it.



1000W is the output power of the oven.

E is the heating category for your oven.

Check the cooking times for category E on the food's packaging to see how long it should be cooked for.

To Microwave: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.

	Heating Category		Wattage (IEC 705)	
	B	D	650W	750W
Full Power	2	2	2	2
Turn	Turn		Turn	
Full Power	2	1.5	2	1.5
Standing Time	1	1	1	1
	Minutes		Minutes	

To Microwave from Frozen: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.

	Heating Category		Wattage (IEC 705)	
	B	D	650W	750W
Full Power	3	2.5	3	2.5
Turn	Turn		Turn	
Full Power	4	3.5	4	3.5
Standing Time	1	1	1	1
	Minutes		Minutes	

The heating characteristics and output power levels of microwave ovens are usually calculated using a relatively large portion of food (a 1000 gram load, IEC 705) but many packs of pre-cooked food are sold in smaller packs, often about 350 grams. The government, in partnership with food companies and microwave manufacturers, have set up a system of heating categories to help you choose the reheating time for pre-cooked food.

Steam

When you microwave food, steam is created as water in the food heats up and evaporates.

The steam formed during microwave cooking is entirely safe. It has to escape from the microwave to prevent pressure from building up inside the oven. It does this through the vents on the back of the oven and from around the door.

Condensation

As the steam cools, you may find the condensation gathers in small pools inside your microwave and on the work surface beneath the door and vents.

Always dry the oven after cooking foods with a high moisture content.



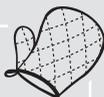
Your microwave is designed to let steam escape from the vents and around the door without microwave energy escaping. There is no danger of microwave energy escaping with the steam.

Introducing microwave cooking

Introducing microwave cooking

Safety

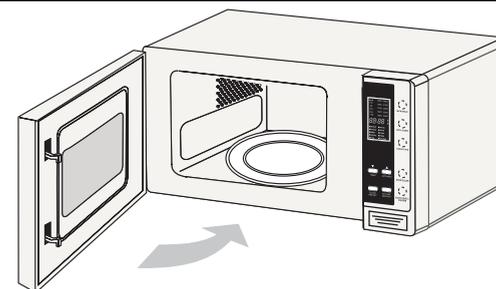
For your safety, the microwave stops if the oven door is opened during cooking. Close the door and press **START/+30SEC./CONFIRM** to continue the cooking cycle.



Checking your microwave

Check your microwave after unpacking and whenever you think it might not be working properly.

- 1 Push button to open the door
Put the turntable ring inside the oven and place the glass turntable on top of the ring. The turntable is shaped to sit securely on the spindle. You must always use the turntable and ring whenever you use the microwave.
Place a cup of water on the turntable. Make sure the cup is microwave-safe - it shouldn't have any decorative metal trim.



- 2 Close the oven door.

- 3 Press the **STOP/CLEAR** button to clear any settings that have already been made.



STOP/CLEAR

- 4 Press the **START/+30SEC./CONFIRM** button once.
The oven light comes on during cooking.



**START/+30SEC./
CONFIRM**

- 5 When cooking finishes, the water should be hot - be careful when you take the cup out of the oven.
Press the **STOP/CLEAR** button



STOP/CLEAR

Setting the Child Lock

The child lock is a safety feature which when set will lock all of the buttons on your microwave. This prevents your microwave being used accidentally. Your microwave door will still open.

-
- 1** Lock: Press " STOP/CLEAR " key for 3 seconds. A long beep will sound and the current time or "0:00", and "  " will be displayed.



STOP/CLEAR

-
- 2** Unlock: Press " STOP/CLEAR " key for 3 seconds, "  " disappears and machine returns to normal status.



STOP/CLEAR

Setting the child lock

Hint

Your oven has a safety feature that prevents children from using your oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.

Clock Setting

1 Press " CLOCK/PRE-SET " once or twice to choose 24 hours or 12 hours. 24H or 12H will be displayed.



2 Press " ▲ " or " ▼ " to adjust the hour figures, the input time should be within 0-23(for 24H) or 1-12(for 12H).



3 Press " CLOCK/PRE-SET ", the minute figures will flash.



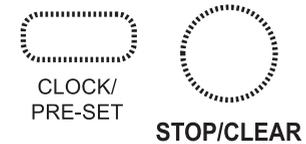
4 Press " ▲ " or " ▼ " to adjust the minute figures, the input time should be within 0-59.



5 Press " CLOCK/PRE-SET " to finish clock setting. ":" will flash and the time will light.



6 If you want to reset the clock, follow the above steps. If the " CLOCK/PRE-SET " is not confirmed within a minute the clock setting will be cancelled.



Note: 1. When turning on the power supply the clock will display 0:00.
2) During setting the clock, if you press " STOP/CLEAR " key, you will exit the clock setting.

Microwave Cooking

Press "Microwave" then press "▲" or "▼" to select the microwave power, "P100, P80, P50, P30, P10" will be displayed. Press "START/+30SEC./CONFIRM" to confirm. Then press "▲" or "▼" to adjust the cooking time (up to 95 minutes). Press "START/+30SEC./CONFIRM" to start cooking.

Example: If you want to use 50% power to cook for 20 minutes, you can operate the oven as the following steps.

1 Keep pressing "MICROWAVE" till "P50" displays. And "☺" will light.



MICROWAVE

2 Press "START/+30SEC./CONFIRM" to confirm the power you need.



START/+30SEC./
CONFIRM

3 Press "▲" or "▼" to adjust the cooking time till the oven displays "20:00".



TIMER



AUTO MENU

4 Press "START/+30SEC./CONFIRM" to start cooking. ":" will light and "☺" will flash. The unit will sound 5 times when cooking finishes.

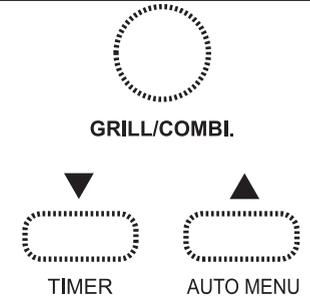


START/+30SEC./
CONFIRM

Power	100%	80%	50%	30%	10%
Display	P100	P80	P50	P30	P10

Grill cooking

- 1 Press " GRILL/COMBI. ", "G-1" will be displayed.
Keep pressing " ▲ " or " ▼ " to choose "C-1", "C-2", "C-3", "C-4" or "G-1".



- 2 Press " START/+30SEC./CONFIRM " to confirm the grill function.



- 3 Press " ▲ " or " ▼ " to adjust the cooking time, the maximum time that can be set is 95 minutes.



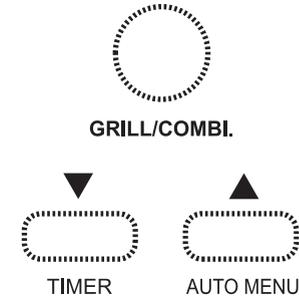
- 4 Press " START/+30SEC./CONFIRM " to start cooking, and the cooking time counts down. At the same time, ":" will light, " ∪ ∪ " will flash.



Note: When half the grill time elapses, the oven will sound to remind you to turn the food over. Close the door, and then press " START/+30SEC./CONFIRM " to continue cooking. The oven will continue automatically if the door is not opened.

Combination Cooking

1 Press " GRILL/COMBI. " once , "G-1" will be displayed . Keep pressing "▲" or "▼" to choose "C-1","C-2","C-3"or "C-4" or "G-1".



2 Press "Start/ +30SEC./ Confirm" to confirm the combination function (C-1,C-2,C-3 and "C-4").



3 Press "▲" or "▼" to adjust the cooking time, the maximum time that can be set is 95 minutes.



4 Press " START/+30SEC./CONFIRM " to start cooking, and the cooking time counts down. At the same time, ":" will light, and the related indicator will flash.



Function	Display	Microwave	Grill	Convection
Combi.1	C-1	●		●
Combi.2	C-2	●	●	
Combi.3	C-3		●	●
Combi.4	C-4	●	●	●

Convection Cooking (With preheating function)

1 Press " CONVECTION " once, "150", "°C" will flash in the display, and "  " will light. Then keep pressing " CONVECTION " to choose different temperature or press " ▲ " and " ▼ " to choose from 150°C to 240°C.



2 Press " START/+30SEC./CONFIRM " to confirm the temperature.



3 Press " START/+30SEC./CONFIRM " again to start preheating.



4 The temperature figure will flash when the pre set temperature is reached, and a buzzer will ring twice reminding you to put food in, then close the door.

5 Press " ▲ " and " ▼ " to adjust the cooking time, the maximum time that can be set is 95 minutes.

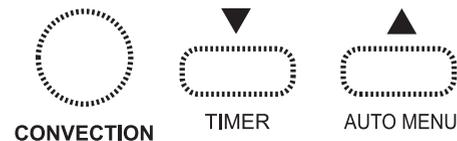


6 Press " START/+30SEC./CONFIRM " to start cooking, the cooking time counts down. At the same time, ":" will light, "  " will flash.



Convection Cooking (Without pre-heating function)

1 Press " CONVECTION " once, "150", "°C" will flash in the display, and "⊗" will light. Then keep pressing " CONVECTION " to choose different temperature or press " ▲ " and " ▼ " to choose from 150°C to 240°C.



2 Press " START/+30SEC./CONFIRM " to confirm the temperature.



3 Press " ▲ " and " ▼ " to adjust the cooking time, the maximum time that can be set is 95 minutes.



4 Press " START/+30SEC./CONFIRM " to start cooking, and the cooking time counts down. At the same time, ":" will light, "⊗" will flash.



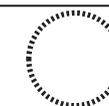
Multi-Stage Cooking

At most 3 stages can be input for cooking. In multi-section cooking, if one section is defrosting, then defrosting should be the first stage. When one stage finishes the buzzer sounds once and the next stage begins.

Note: Auto menu cannot work in multi-stage cooking.

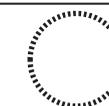
Example: If you want to use " 20 minutes of 100% microwave power + 5 minutes of 80% microwave power " to cook.

1 Press " MICROWAVE " once, the screen displays "P100".



MICROWAVE

2 Press " START/+30SEC./CONFIRM " to confirm the power;



START/+30SEC./
CONFIRM

3 Press " ▲ " or " ▼ " to choose the cooking time of 20 minutes.



TIMER

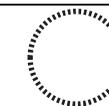
AUTO MENU

4 Keep on pressing" MICROWAVE " pad till "P80" is displayed.



MICROWAVE

5 Press " START/+30SEC./CONFIRM " to confirm the power.



START/+30SEC./
CONFIRM

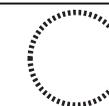
6 Press " ▲ " or " ▼ " to choose the cooking time of 5 minutes.



TIMER

AUTO MENU

7 Press " START/+30SEC./CONFIRM " to start cooking.



START/+30SEC./
CONFIRM

Pre-set Function

Please note: The clock must be set before the Pre-set function.

1 Input the cooking program. Three stages can be set at most. Defrosting should not be set under this function.

2 Press " CLOCK/PRE-SET ", the current time is displayed, and the hour figures will flash.



3 Press " ▲ " or " ▼ " to adjust the hour figures, the input time should be within 0-23(for 24H) or 1-12(for 12H).



4 Press " CLOCK/PRE-SET ", the minute figures will flash.



5 Press " ▲ " or " ▼ " to adjust the minute figures, the input time should be within 0-59.



6 Press " START/+30SEC./CONFIRM " to confirm the setting. The current time will be displayed, ":" will not flash.



7 Buzzer sounds twice when time arrives. If the door is not closed, the unit will not start.

Note: Auto cook menu is not available for multi-stage cooking.

Auto Menu

- 1 Press " AUTO MENU (▲) " once to choose auto menu function.
Continue pressing " ▲ " or " ▼ " to choose different menu.
"AUTO" and the related indicator will light.



- 2 Press " START/+30SEC./CONFIRM " to confirm.



START/+30SEC./
CONFIRM

- 3 Press " ▲ " or " ▼ " to choose the food weight or portion.



- 4 Press " START/+30SEC./CONFIRM " to start cooking.



START/+30SEC./
CONFIRM

Example: If you want to use "Auto Menu" to cook pasta of 150g.

- 1) Press " AUTO MENU (▲) " till "A-6" flash, and "PASTA" indicator will light.
- 2) Press " START/+30SEC./CONFIRM " to confirm pasta menu.
- 3) Press " ▲ " or " ▼ " till "150" display, at the same time, "g" will light.
- 4) Press " START/+30SEC./CONFIRM " to start cooking, and "g" will disappear.

Note: Cake Auto menu operates under convection cooking mode. The unit has a pre heat function of 180°C. Once this is reached the unit will beep the cake mixture should be placed in the oven. Press " START/+30SEC./CONFIRM " to start cooking.

Auto menu Chart

Menu	Weight	Display	Cooking time	Comment	
A1 Reheat	150 g	150	1'20"	Make sure food is thoroughly heated through.	
	250 g	250	2'00"		
	350 g	350	3'00"		
	450 g	450	4'00"		
	600 g	600	5'30"		
A2 Potato	230g	1	4'50"	For best results once the potatoes are cooked wrap them in tin foil for at least 5 minutes to cook through	
	460g	2	7'30"		
	690g	3	9'30"		
A3 Meat	150 g	150	2'40"	Make sure food is cooked thoroughly before consuming, additional cooking maybe required, especially if thick pieces are used.	
	300 g	300	4'20"		
	450 g	450	6'00"		
	600 g	600	7'40"		
A4 Vegetable	150 g	150	2'30"	Add a few table spoons of water, cover with cling film, (suitable for microwaves), and pierce with a fork before cooking.	
	350 g	350	4'30"		
	500g	500	6'10"		
A5 Fish	150g	150	2'40"	Make sure food is cooked thoroughly before consuming. Additional cooking maybe required, especially if thick pieces are used.	
	250g	250	3'50"		
	350g	350	5'00"		
	450g	450	6'10"		
	650g	650	8'30"		
A6 Pasta	50g(with cold water 450g)	50	17'00"	Pasta 50g + Cold water 450g	Place in a microwave safe bowl, cover with cling film and pierce.
	100g(with cold water 800g)	100	19'00"	Pasta 100g + Cold water 800g	
	150g(with cold water 1200g)	150	21'00"	Pasta 150g + Cold water 1200g	
A7 Soup	200 ml	200	2'00"	Place in a microwavable dish, cover with cling film and pierce.	
	400 ml	400	4'00"		
	600 ml	600	6'00"		
A8 Cake	475 g	475	50'00"	For best results, we recommend using readymix cake mix, (and use a tin no larger than 8inches.) This function first pre-heats the oven. Once the oven is at temperature, it will beep once. Place cake is in the oven. Press start, this will begin cooking for 50 mins. Please check the cake on a regular basis.	
A9 Pizza	200 g	200	10'30"	This auto menu is used for cooking pizza from frozen.	
	300 g	300	13'00"		
	400g	400	14'00"		
A10 Chicken	500g	500	29'00"	Make sure food is cooked thoroughly before consuming, additional cooking maybe required, especially if thick pieces are used.	
	750g	750	34'00"		
	1000g	1000	39'00"		
	1200g	1200	44'00"		

Please note: The Auto cook menu is designed for a sponge cake recipe. Cooking times may vary depending on ingredients used.

Microwave cooking

Warning:
Do no leave the unit unattended during cooking.

Note: The density and thickness of food can affect it's cooking time, make sure all food is cooked thoroughly before serving. It is essential that food is checked, even if Auto cook has been used.

Inquiring Function

1 In cooking state, press " MICROWAVE ", " CONVECTION " or " GRILL/COMBI. " to check the microwave power or cooking type.



MICROWAVE

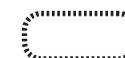


GRILL/COMBI.



CONVECTION

2 In pre-set state, press " CLOCK/PRE-SET " to inquire the time for delay start cooking.



CLOCK/
PRE-SET

3 In cooking state, press " CLOCK/PRE-SET " to check the current time.



CLOCK/
PRE-SET

Speedy cooking

In waiting state, start operation at 100% microwave power for 30 seconds by pressing the " START/+30SEC./CONFIRM " key, each press will increase the cooking time by 30 seconds. The maximum cooking time is 95 minutes.

Note: in defrost, auto menu cooking and multi-section cooking, the time cannot be increased by pressing " START/+30SEC./CONFIRM ".



START/+30SEC./
CONFIRM

Additional Features

Microwave cooking

1 Buzzer will sound five times when operation finishes.

2 " START/+30SEC./CONFIRM " must be pressed to continue cooking if the door is opened during cooking process.



3 Once the cooking state has been set, " START/ +30SEC./ CONFIRM " must be pressed within 1 minute or the setting will be cancelled.



Defrost By Weight

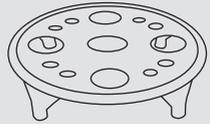
1 Press " W.T./ Time Defrost " once. "dEF1" will be displayed.



Hint



The defrost rack must be used and the glass tray underneath. It is recommended to turn the food to ensure even defrosting.



2 Press " ▲ " or " ▼ " to adjust defrost weight. The "g" indicator will light, "  " and " ** " indicators light. And the weight input should be 100-2000g.



3 Press " START/ +30SEC./ CONFIRM " to start defrosting. The buzzer sounds once, and "  ", " ** " indicators will flash.



Defrost By Time

1 Press " W.T./ TIME DEFROST " twice . "dEF2" will be displayed.



2 Turn " ▲ " or " ▼ " to select the cooking time. " ☺ " and " ** " will light.
The time input should be 00:05-95:00.



3 Press " START/+30SEC./CONFIRM " to start defrosting. Buzzer sounds once,
and " ☺ ", " ** " will flash.



Cleaning your microwave

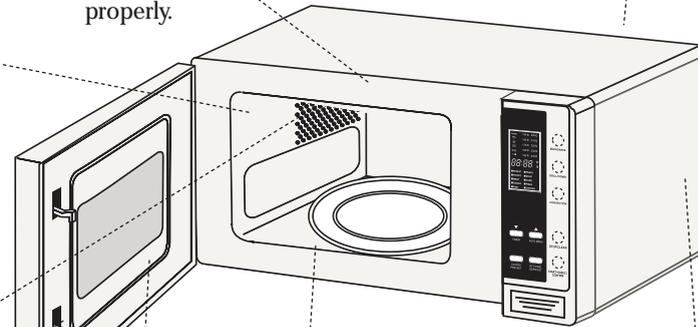
Cleaning your oven each time you use it will help to prevent stubborn marks that can be difficult to clean.

The oven walls have a special enamel coating which makes cleaning very easy. Use a soft damp cloth to wipe off any splashes or a paper towel to mop up any spills. Wipe off grease with a damp cloth and a little detergent. Dry thoroughly. As with any oven, if grease is left to accumulate, it can smoke and even catch fire.

Keep the front of the oven clean so that the door can close properly.

Be careful not to spill water into the vents.

Unplug the oven before cleaning the power lead. Wipe with a damp cloth and leave to dry before plugging it back in.



Make sure you keep the outlet grids clean.

Clean behind the door ledge.

Check that the door catches are clean.

Keep the inside of the door clean with a damp cloth. Use warm soapy water for stubborn marks and dry thoroughly.

The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders

Use warm soapy water to clean the outside of the oven. Don't use abrasive pads or powders that could scratch the surface.

Unplug your oven before you clean it.

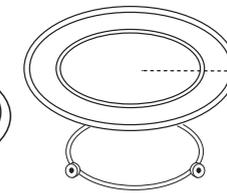
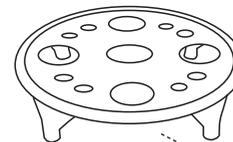
Hint



Unplug your microwave from the mains and wait for the oven to cool down completely before cleaning.



Wash racks in warm water. Don't use very hot water on the racks which could make them warp.



Treat the turntable as you would any glass plate. After you've used it for more than 15 minutes, allow it to cool down before you use it again. Don't wash the turntable in very hot water that could crack it.

Make sure the turntable is dry before you put it back in the oven.

Do not remove any fixed parts from the inside of your microwave oven during cleaning or at any other time.

Wash the rotating ring and defrost rack in warm water. Don't use very hot water which could make it warp.

Using aluminium foil in your microwave

It's safe to use aluminium foil in your microwave oven as long as you follow these safety guidelines.

As with all metal, microwave energy can't pass through foil, but provided that you keep the foil away from the side of the oven it won't cause sparks and there won't be any damage to your oven.

Using foil is a good way of shielding parts of food that you don't want to cook as quickly as others – perhaps where the food is narrower and would otherwise overcook.

Place the foil over the area you want to shield, taking care that the foil won't touch the sides of the oven when the turntable rotates. Only use one piece of foil at a time so that you don't get sparks between the separate pieces.

Follow these guidelines when using foil in your microwave:

Remove foil lids from containers before using in the microwave. Some lids are made of card with a foil covering – these should be removed too.

Use a microwave-safe transparent lid if possible.

Stir food during cooking if the container has a lid or film cover.

Always use the glass turntable.

Use shallow containers with a large surface area. Do not use containers that are more than 1.25in (3.5cm) deep.

Use oven gloves when handling hot foil containers.

Using aluminium foil

Questions and answers

If you have a problem that can't be answered by these points, please contact your nearest store.

Please note: If you call a Mastercare engineer out to your home and the product is found not to be faulty, or the instruction book has not been followed, our product guarantee is not applicable and a call-out fee will be charged.

Q Why doesn't food seem to cook?

A Check that:

- the cooking time has been set
- the door is closed
- the power socket is not overloaded causing a fuse to blow.

Q Why does the food seem undercooked or overcooked?

A Check that:

- the correct cooking time has been set
- the correct power setting has been used.

Q How can I stop eggs from popping?

A When you bake or poach eggs in the microwave, the yolk can sometimes pop as steam builds up inside it. You can stop the egg from popping by piercing the yolk with a toothpick before cooking. Never cook eggs that are still in their shells.

Q Why is it so important that I allow standing time after cooking?

A With microwave cooking, many foods build up enough heat inside them to continue cooking even after they've been taken out of the oven. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food just right without the outside being overcooked.

Q Why does my oven sometimes take longer to cook than it says in the recipe?

A First check that the oven was set just as the recipe said. *Cooking times and heat settings are suggestions to help prevent overcooking but differences in the weight, size, shape and starting temperature of food will all affect how long it takes to cook – just as it does with a conventional oven. Use your judgement along with the recipe to check whether food has been cooked properly.*

Q Why do I get condensation on the inside of the oven door?

A Condensation is perfectly normal, especially when you're cooking food with a high moisture content such as potatoes.

Q Does the microwave energy get through the window on the door?

A No. The door has a special metal screen with holes in that lets you see inside but stops microwave energy from getting out.

Q Steam comes out of the side of the door and vents. Can microwave energy get out too?

A No. The door and vents are carefully designed to let steam out during cooking but keep microwave energy in. The gaps are not big enough for microwave energy to escape.

Q What happens if the microwave is switched on while the oven is empty?

A The microwave will be damaged. Don't switch the microwave on when there's nothing inside the oven. It's a good idea to keep a cup of water in the oven just in case someone accidentally starts the microwave.

Q Why won't the oven light come on?

A Open the door. If the light doesn't come on, the bulb has probably blown. Call a qualified repairer - don't try to change the bulb yourself.

Q There are sparks inside the oven when I use the microwave. Will this cause any damage?

A Yes. Make sure that you are not using any metal utensils and that your containers don't have a metal trim. You must not use metal in your microwave, except foil, when you cook.

Q Light is showing through the vents and door. Does this mean the microwave energy can escape?

A No. It's normal for the light to be visible and is nothing to be concerned about.

Q Why do I get interference on my TV and radio when I use the microwave?

A Microwave ovens use radio waves similar to those received by TVs and radios. You can lessen the interference by moving your microwave further away from the TV or radio.

Specification

Specification

Input	230 - 240V~ 50Hz
Output	950 - 1000 Watts
Microwave frequency	2450MHz
Outside dimensions	518mm wide x 310mm high x 470mm deep
Power consumption	
Microwave	1650 - 1750 Watts
Grill	1100 - 1200 Watts
Convection	2400 - 2600 Watts Max.

Complies with EEC directives 89/336/EEC and 92/31/EEC.

Dimensions shown are approximate.

Because we continually strive to improve our products, we may change specifications without prior notice.

Partmaster
_____.CO.UK

Visit Partmaster.co.uk today for the easiest way to buy electrical spares and accessories. With over 50,000 products in stock we can deliver direct to your door the very next day.

Visit www.partmaster.co.uk
or call

0870 6001 338
(UK customers only)
Calls charged at National Rate.



This symbol on the product or in the instructions means that your electrical equipment should be disposed at the end of life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.

DSG Retail Limited is responsible for after sales services and any claims in respect of this licensed product. If you have a query about the product please contact our Currys product support line (08701 565 550)

DSG Retail Ltd
200 The Campus
Maylands Avenue
Hemel Hempstead
Herts
HP2 7TG