

# LOGIK

## Combination Microwave

Instruction Manual  
L25CW10



DSG Retail Limited is responsible for after sales service.  
If you have a query about the product please contact our product support line  
0844 561 6263 (Currys) and 08700 118 117 (Pixmania).

GB-2

# Table of Contents

<b>Your new Logik Microwave</b>	<b>4</b>	<b>Before Use</b>
<b>Safety Information</b>	<b>4 - 8</b>	
<b>Using Aluminium Foil in your Microwave</b>	<b>9</b>	
<b>Unpacking and Getting Ready</b>	<b>10</b>	
<b>Introducing Microwave Cooking</b>	<b>11 - 15</b>	
• Cooking with a Microwave	11	
• Microwave Heating Categories	12	
• Steam	13	
- Condensation	13	
• Product Overview	13 - 14	
- Control Panel Overview	14	
- Accessories	14	
• Checking your Microwave	15	
<hr/>		
<b>Clock Setting</b>	<b>16</b>	<b>Operating Instructions</b>
<b>Setting the Child Lock</b>	<b>17</b>	
<b>Microwave Cooking</b>	<b>18</b>	
<b>Grill or Combination Cooking</b>	<b>19</b>	
<b>Convection Combination Cooking</b>	<b>20</b>	
<b>Convection Cooking (with preheating)</b>	<b>21</b>	
<b>Convection Cooking (without preheating)</b>	<b>22</b>	
<b>Multi-Stage Cooking</b>	<b>23</b>	
<b>Auto Cooking</b>	<b>24</b>	
• Auto Menu	25	
<b>Quick Start Cooking</b>	<b>26</b>	
<b>Defrosting</b>	<b>27</b>	
• Defrost by Time	27	
<b>Querying the Cooking Function</b>	<b>29</b>	
• To find out the cooking power	29	
• To find out the time	29	
<b>Minute Timer Function</b>	<b>29</b>	
<hr/>		
<b>Cleaning your Microwave</b>	<b>30 - 31</b>	<b>Care, Maintenance and Troubleshooting</b>
<b>Frequently Asked Questions</b>	<b>32 - 33</b>	
• Questions and Answers	32 - 33	
<b>Specification</b>	<b>34</b>	

# Your new Logik Microwave

**Congratulations** on the purchase of your new Logik Microwave. These operating instructions will help you use it properly and safely.

## Before using your Logik Microwave

- Read these instructions carefully and retain for future reference.
- Remove all packaging labels. Please dispose of them properly.

## Before calling for service

- Review the section on Troubleshooting. This will help you to solve some general problems by yourself and reduce the need to ask for the help of professional technicians.


# Safety Information


## General Safety

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never use a damaged machine.
- Never operate the machine when it is empty.
- Keep mains cable out of reach from children.
- Keep power unit, mains cable or plug away from water.
- Never exceed the maximum capacities.
- When using an attachment, read the accompanying safety instructions.
- Take care when lifting this appliance as it is heavy.
- You should always have your microwave checked by a qualified technician if it has been dropped or damaged to ensure it is safe to use.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. We will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

# Safety Information

## Maintenance of your microwave

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

**WARNING** : If the door or door seals are damaged, the microwave must not be operated until it has been repaired by a qualified technician.

- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to contain any flames.
- If the mains cable is damaged, it must be replaced by a service agent or a qualified technician.
- If you have a pacemaker, please contact your doctor before using a microwave.

## Microwave use

- This microwave is not intended for commercial use.
- It should never be used for drying clothes or for other non-food purposes.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The microwave should not be left unattended when in use.
- The temperature of accessible surfaces may be high when the appliance is operating.
- To prevent high moisture content gathering inside the microwave cavity, open the door immediately after the cooking function has stopped to allow steam to escape.
- Only use utensils that are suitable for microwave use.
- Care should be taken when using paper, plastic, wooden or other combustible materials in the microwave as they can catch fire.
- Oil & fat for deep frying should not be heated in the microwave.
- Only use cling film designed for microwave use and take extra care when removing the film to avoid steam burns.
- Only heat popcorn that has been designed for microwave use.

# Safety Information

## 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 expected.

- Do not leave the appliance unattended during use.
- 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.

## Fire!

In the event of fire:

- Keep the microwave door closed.
- Turn off the power.
- Unplug the appliance from the mains power.

## First Aid

Treat scalding by:

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

## Cleaning your Microwave

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

# Safety Information

## Do not use these in your Microwave


- Metal objects are not to be used in the microwave. This include:
  - Metal cooking utensils.
  - Metal plates or trays
  - Wine twist ties
  - Crockery with metal trims
  - Meat thermometer
- Never use equipment made of metal, except foil in your microwave. The microwave energy cannot pass through the metal so it bounces off and sparks against the inside of the microwave.
- Stop the microwave straight away if any equipment is causing sparks.
- Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.

## Checking your Cooking Utensils

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

1. Put the utensil into the microwave next to a cup of water – use a cup that you know is microwave safe. Close the door.
2. Turn the microwave on for 30 seconds only.
3. After 30 seconds, carefully check to see if the water has warmed up.
4. If the water has not warmed up but the utensil has, the utensil is not microwave safe and should not be used in the microwave.
5. Do not use your hands to touch the utensils as it may already be hot.

## Containers

**WARNING**  : 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 eggs
  - Eggs in their shells
  - Nuts
- Always pierce the skin of fruit and vegetables, such as potatoes.
  - Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.

# Safety Information

## Delayed Boiling

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

Take the following precautions :

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

## Preparing food for Babies

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

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

## Caution!

During cooking the outer surface will become hot. Do not touch the outer casing of the microwave. Care should be taken not to store any items on top of your microwave.



## Earthing Instructions

### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

- This appliance is equipped with a mains cable having an earthed plug.
- The plug must be plugged into an appropriate outlet that is installed and earthed in accordance with all local standard and requirements.

## Warning!

- Improper connection of the appliance-earthing conductor can result in a risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly earthed.
- Never modify the plug provided with the appliance.
- If the plug does not fit properly in the mains socket, have a qualified electrician to install a proper mains socket.



# Using Aluminium Foil in your Microwave

*It is safe to use aluminium foil in your microwave as long as you follow these safety guidelines.*

As with all metal, microwave energy cannot pass through foil, but provided that you keep the foil away from the side of the microwave it will not cause sparks and there will not be any damage to your microwave.

Using foil is a good way of shielding parts of food that you do not 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 will not touch the sides of the microwave when the turntable rotates. Only use one piece of foil at a time so that you do not get sparks between the separate pieces.

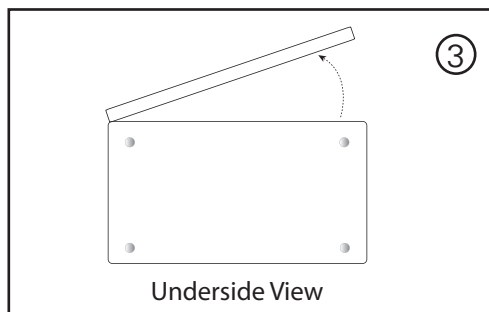
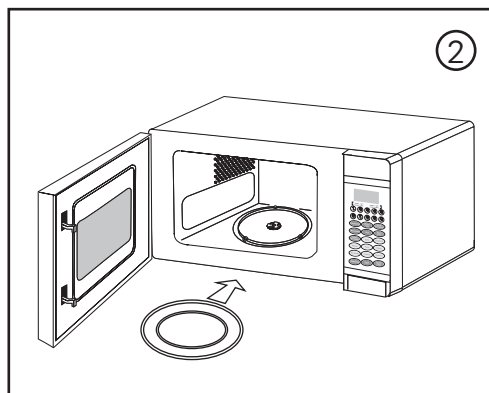
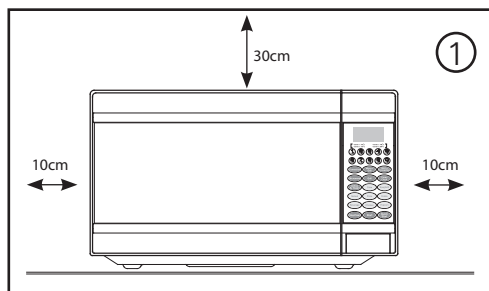
Follow these guidelines when using foil in your microwave:

- 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 gloves when handling hot foil containers.
- Do not completely cover food with foil. The microwave energy cannot pass through the foil so the food will not cook.
- Do not let aluminium foil touch the inside of the microwave.
- Do not use more than one piece of foil in the microwave at the same time.

# Unpacking and Getting Ready

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

1. After unpacking your microwave, check that it has not been damaged whilst in the box. Make sure there are no dents, and the door closes properly. A damaged microwave could allow microwave energy to escape. Make sure that you have taken out all of the packaging from inside the microwave. Please dispose of the plastic wrappings/ bags safely and keep out of the reach of babies and young children.
2. Choose a flat work surface for your microwave away from heat sources such as radiators or fires and away from cold areas. You should allow a 10cm space all around the microwave and 30cm above so that warm air can escape from the vents during cooking – This microwave is not designed to be built in. (See Fig. 1)
3. Plug your microwave into a standard household electrical socket (230 volt, 13 amp rated). Avoid using a socket that also has an adaptor and other equipment plugged in. Do not use a multi adaptor.
4. Put the turntable ring inside the microwave and place the glass turntable on top of the ring. (See Fig. 2) The turntable is shaped to sit securely on the spindle. You must always use the turntable and ring whenever you use the microwave.
5. To protect your work surface, we recommend that you fix some non-slip cushion pads (not included) to the underside of the microwave. (See Fig. 3)





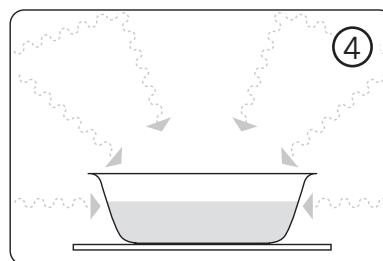
# Introducing Microwave Cooking

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

*See below for basic guidelines in microwave cooking.*

## 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.
- Microwave energy can heat unevenly so stirring to distribute heat is very important. Always stir from the outside, inwards.
- If you are 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.
- Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It is also recommended to turn pieces of meat or poultry, especially if they have not been deboned.
- Meat and poultry which is cooked for 15 minutes or more will brown lightly in it's own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.
- 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 microwave which could cause sparks.
- Microwave ovens cook food using microwave energy that is similar to naturally occurring radio waves. Normally, these "waves" would fade as they dispersed into the atmosphere but in a microwave they are concentrated onto the food causing it to heat up.
- Microwave energy cannot pass through metal – so it cannot escape from inside your microwave – but it can pass through materials like glass, porcelain, plastic and paper. These materials are used in the manufacture of 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. (See Fig. 4)



## Microwave Heating Categories

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

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.



850W is the output power of the microwave oven.

E is the heating category for your microwave. Check the cooking times for category E on the food's packaging to see how long it should be cooked for. Please see below example for reference.

To Microwave:

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

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
	B	D	650W	750W
Full power (in minutes)	2	2	2	2
Turn	Turn		Turn	
Full power (in minutes)	2	1.5	2	1.5
Standing time (in minutes)	1	1	1	1

	Heating Category		Wattage (IEC 705)	
	B	D	650W	750W
	B	D	650W	750W
Full power (in minutes)	3	2.5	3	2.5
Turn	Turn		Turn	
Full power (in minutes)	4	3.5	4	3.5
Standing time (in minute)	1	1	1	1

## Steam

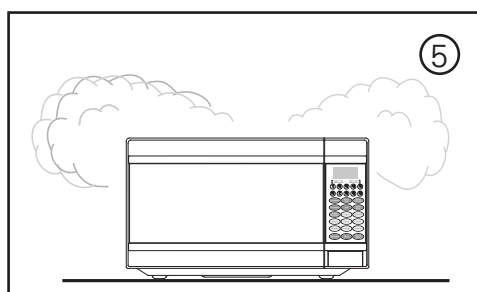
When you microwave food, steam is created as water in the food heats up and evaporates.

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 microwave and from around the door.

## Condensation

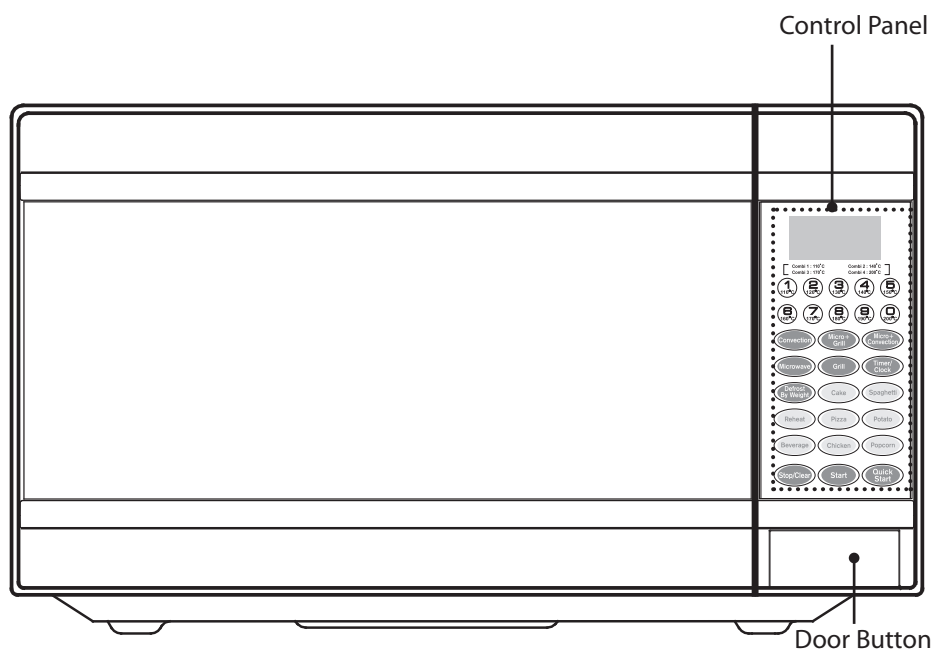
As the steam cools, you may find that condensation gathers in small pools inside your microwave and on the work surface beneath the door and vents. Always dry the microwave after cooking foods with a high moisture content.

Your microwave is designed to let steam escape from the vents and around the door without microwave energy escaping. (See Fig. 5) There is no danger of microwave energy escaping with the steam.

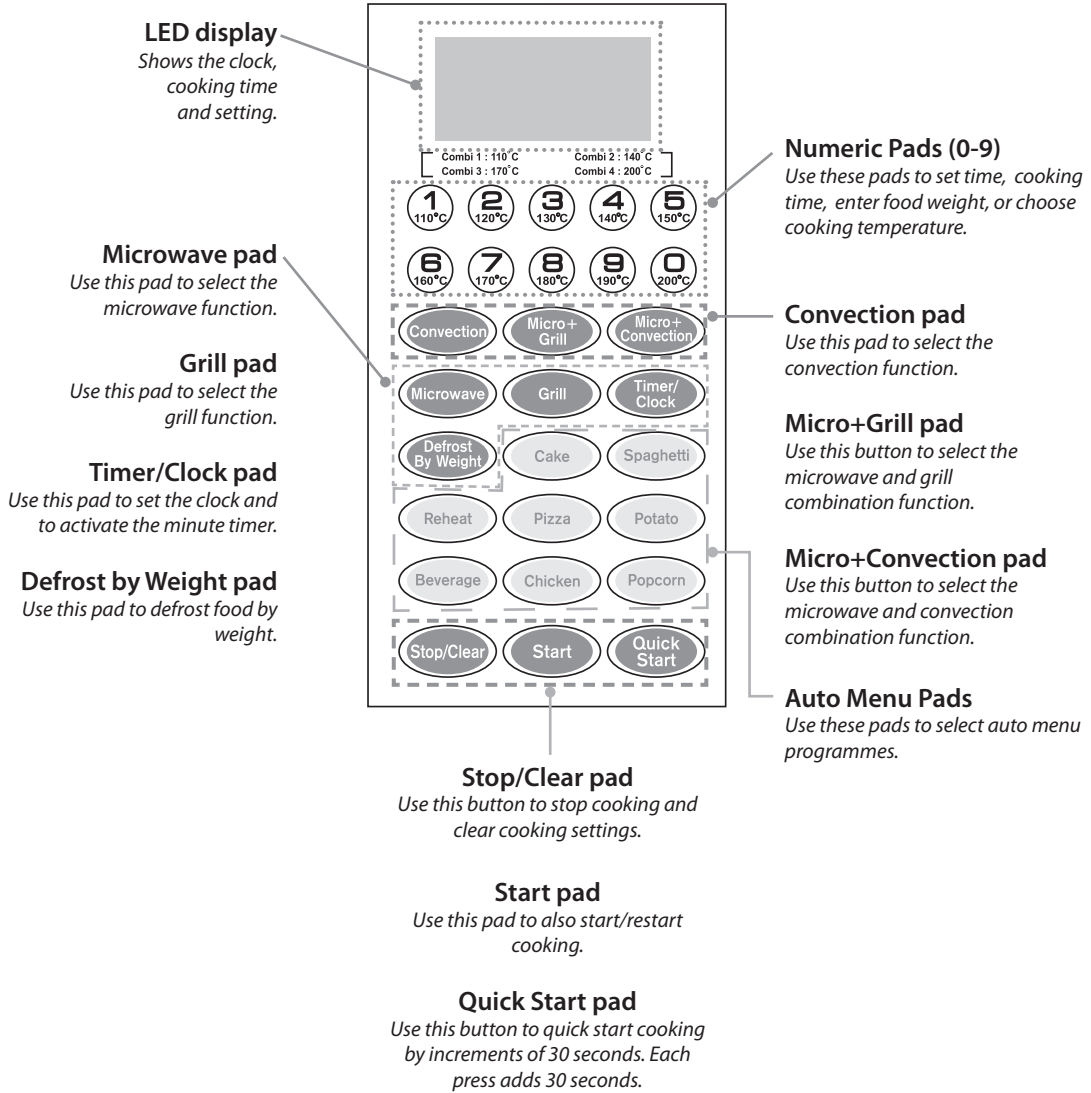


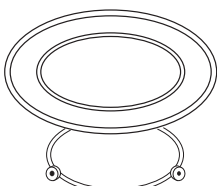

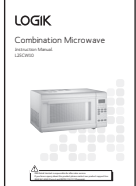
Before Use

## Product Overview



# Control Panel Overview



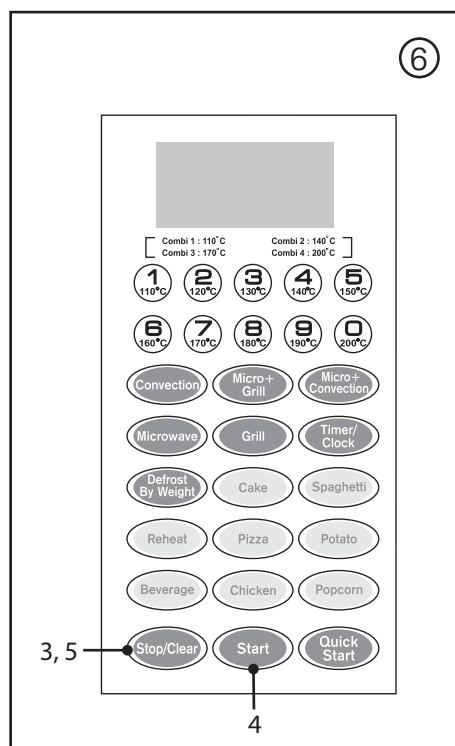
Accessories		
Part Number - XGALK25CSSP11 and XGALK25CSSP12  <p>Glass Turntable x 1 Turntable Ring x 1</p>	Part Number - XGALK25CSSP66  <p>Baking Plate x 1</p>	Part Number - XGALL25CW10B04  <p>LOGIK Combination Microwave Instruction Manual x 1</p>

## Checking your Microwave

Check your microwave after unpacking.

**NOTE:** For your safety, the microwave stops if the door is opened during cooking. Close the door and press the **Start** pad to continue the cooking cycle.

1. Press the door button to open the door. Place a cup of water on the glass turntable. Make sure the cup is microwave safe (it should not have any decorative metal trim).
2. Close the door.
3. Press the **Stop/Clear** pad to clear any settings that have already been made. (See Fig. 6)
4. Press the **Start** pad once to start a simple 30-second microwave cooking cycle. This allows you to check the operation of the microwave .
5. When the cooking cycle has finished, the water should be hot (be careful when you take the cup out of the microwave). Press the **Stop/Clear** button to clear any settings.

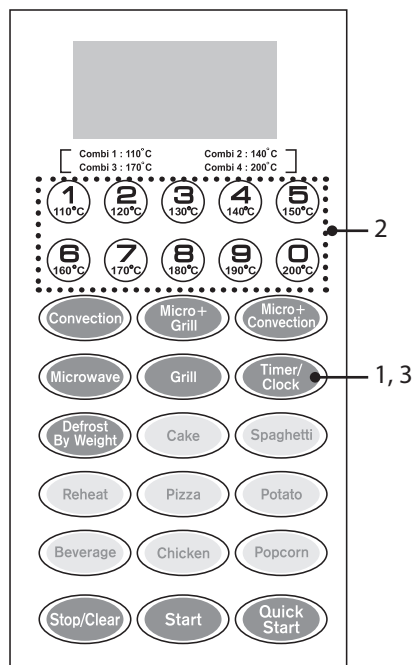


# Clock Setting

When the microwave is connected to the mains power, the LED display will show **1:00** and the microwave will sound once. Please ensure you have set the clock prior to use.

Please follow the steps below to set the clock.

1. Press the **Timer/Clock** pad for 3 seconds and the LED display will show **Hr:24** (for 24 - hour setting). Press it again and the LED display will also show **Hr:12** (for 12 - hour setting). This indicates it is in clock setting mode.
2. Press the **Numeric pads (0-9)** to enter the time. For example, in 24 - hour setting, press **1-3-3-0** for 1:30 in the afternoon. In 12 - hour setting, press **1-3-0** for 1:30 in the afternoon.
3. Press the **Timer/Clock** pad again to complete the clock setting.



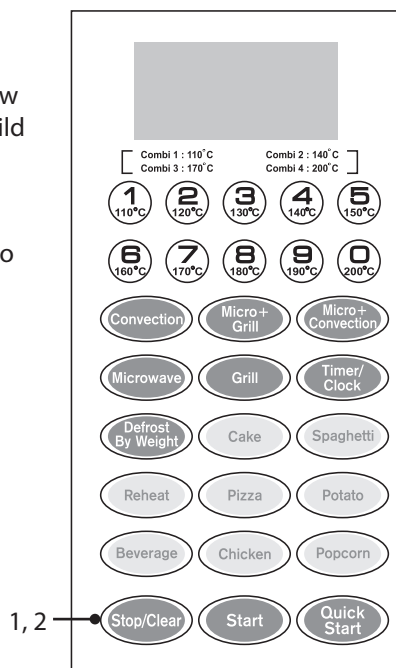


# Setting the Child Lock

This feature prevents the electronic operation of the microwave by locking the operation of the control panel until you have cancelled it.

Please follow the steps below to set the child lock.

1. Press the **Stop/Clear** button for 3 seconds and the microwave will sound. The LED display will also show **LOCK** to indicate that the microwave has set the child lock.
2. To release the child lock, press the **Stop/Clear** pad again for 3 seconds and the microwave will sound to indicate that the microwave has released the child lock.



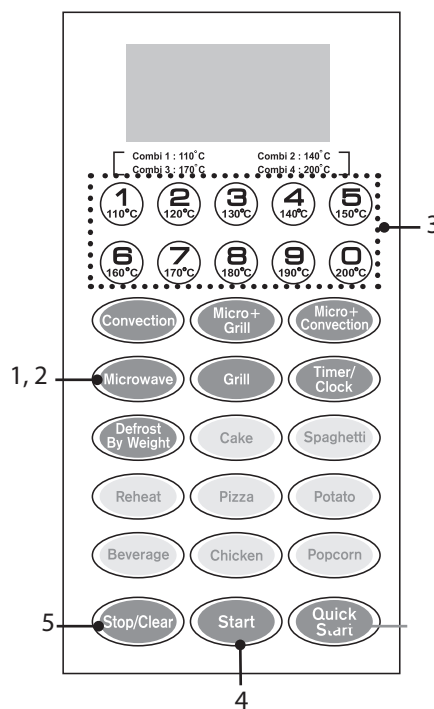
Before Use

# Microwave Cooking

For simple **Microwave Cooking**, follow the steps below.

(For instance, if you want to use 90% microwave power to cook for 10 minutes.)

1. Press the **Microwave** pad once and the LED display will show **P-Hi** for 100% microwave power.
2. Press the **Microwave** pad again to change the power level to **P-90**.
3. Press the **Numeric pads (0-9)** to enter the cooking time until the LED display shows **10:00** and the : will flash. The maximum input time is 99 minutes and 99 seconds.
4. Press the **Start** pad once to confirm and start cooking.
5. Press **Stop/Clear** pad once to stop and hold the cooking. Press again to cancel the setting.



Microwave Pad Control		
Press Order	LED Display	Microwave Power
1	P-Hi	100%
2	P-90	90%
3	P-80	80%
4	P-70	70%
5	P-60	60%
6	P-50	50%
7	P-40	40%
8	P-30	30%
9	P-20	20%
10	P-10	10%

**NOTE:** When removing food from the microwave, please ensure that the power is switched off. Operating the microwave without food in it can result in overheating and damage the magnetron.

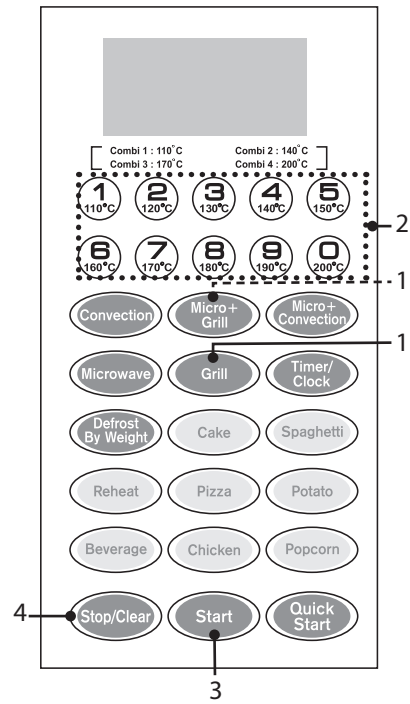
# Grill or Combination Cooking

For **Grilling**, follow the steps below.

1. Press the **Grill** pad once and the LED display will show **GRILL**. There is one power level which reaches a temperature of approximately at 160°C.
2. Press the **Numeric pads (0-9)** to enter the cooking time. The maximum input time is 99 minutes and 99 seconds.
3. Press the **Start** pad to confirm and start the cooking.
4. Press the **Stop/Clear** pad once to stop and hold the cooking. Press it again to cancel the setting.

For **Combination Cooking**, follow the steps below.

1. Press the **Micro+Grill** button till the LED display shows **C-1**. Press the **Micro+Grill** button again and the LED display will show **C-2**.
2. Press the **Numeric pads (0-9)** to enter the cooking time. The maximum input time is 99 minutes and 99 seconds.
3. Press the **Start** pad to confirm and start the cooking.
4. Press the **Stop/Clear** pad once to stop and hold the cooking. Press it again to cancel the setting.



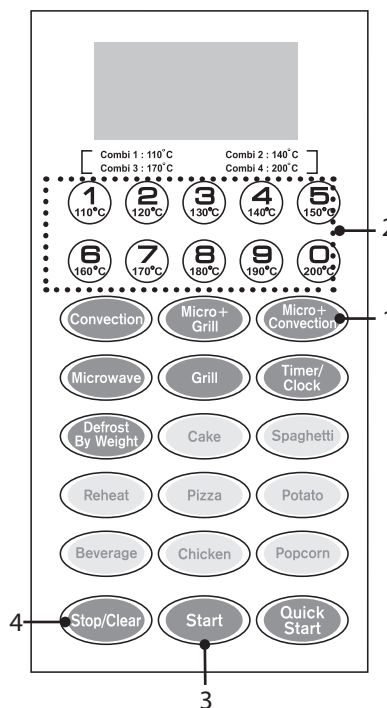
Micro+Grill Combination Pad Control					
Order	LED Display	Suitable For	Microwave Time Interval	Grill Time Interval	Cavity Temperature
1	C-1	Fish, Potatoes or Au Gratin	30%	70%	Approximately keeping at 160°C
2	C-2	Pudding, Omelets, Baked Potatoes and Poultry	55%	45%	

# Convection Combination Cooking

For **Combination Cooking (Microwave and Convection)**, follow the steps below.

1. Press the **Micro+Convection** pad once and then press 1 for 110°C, 2 for 140°C, 3 for 170°C or 4 for 200°C.
2. Place your food in the oven and close the door. Press the **Numeric pads (0-9)** to enter the cooking time. The maximum input time is 9 hours and 99 seconds.
3. Press the **Start** pad once to confirm and start cooking.
4. Press the **Stop/Clear** pad once to stop and cancel the setting.

**NOTE:** The microwave will sound twice to remind you to turn your food over periodically for better cooking performance. This is normal. Open the door and turn your food over and close the door. Press the **Start** pad to continue cooking.



Microwave + Convection Button Control				
Pad	LED Display	Microwave Time Interval	Convection Time Interval	Cavity Temperature
1	110°C	30%	70%	110°C
2	140°C	45%	55%	140°C
3	170°C	58%	42%	170°C
4	200°C	73%	27%	200°C

# Convection Cooking (with preheating)

**Convection Cooking** allows you to cook food like a traditional oven.

It is recommended to preheat the oven to the appropriate temperature before placing the food in the oven. Microwave power will not be used.

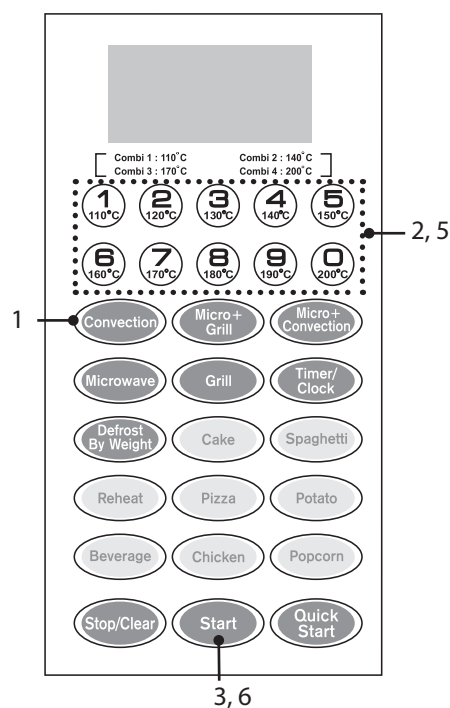
1. Press the **Convection** pad once.
2. Press the **Numeric pads (0-9)** to enter your preferred temperature setting. The temperature ranges from 110°C to 200°C.

Pad	LED Display	Cavity Temperature
1	110C	110°C
2	120C	120°C
3	130C	130°C
4	140C	140°C
5	150C	150°C
6	160C	160°C
7	170C	170°C
8	180C	180°C
9	190C	190°C
0	200C	200°C

3. Press the **Start** pad to confirm the temperature setting. Press it again to start preheating. Once the preheating temperature is reached, the oven will sound once and the LED display will show the preheating temperature to remind you.

**NOTE:** Cooking time cannot be input until the preheating temperature is reached and the oven door is opened. You can check the convection temperature while cooking is in progress by pressing the **Convection** button.

4. Place your food in the oven and close the door.
5. Press the **Numeric pads (0-9)** to enter the cooking time. The maximum input time is 9 hours and 99 seconds.
6. Press the **Start** pad to confirm and start cooking.



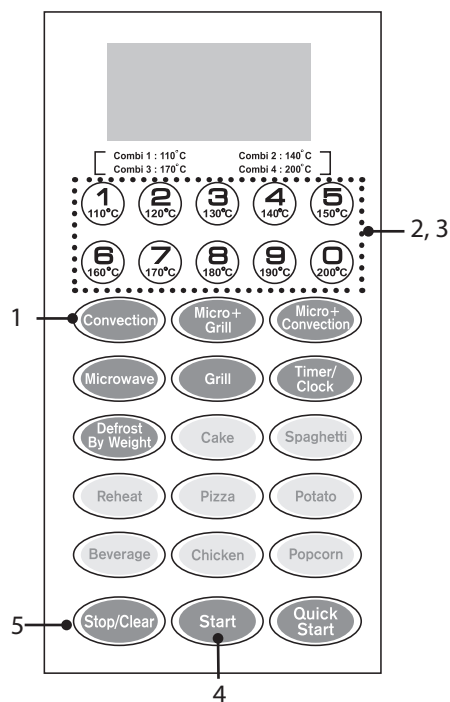
# Convection Cooking (without preheating)

For **Convection Cooking** without preheating, please follow the steps below.  
For instance: If you want to cook your food for 20 minutes at 180°C.

1. Press the **Convection** pad once.
2. Press the **Numeric pads (0-9)** to enter your preferred temperature setting. The temperature ranges from 110°C to 200°C.

**NOTE:** Alternatively, press the **Convection** pad once, then press the **Start** pad for quick start 30 minutes cooking.

3. Place your food in the oven and close the door. Press the **Numeric pads (0-9)** to enter the cooking time. The maximum input time is 9 hours and 99 seconds.
4. Press the **Start** pad to confirm and start cooking.
5. Press the **Stop/Clear** pad to stop cooking and cancel the setting.



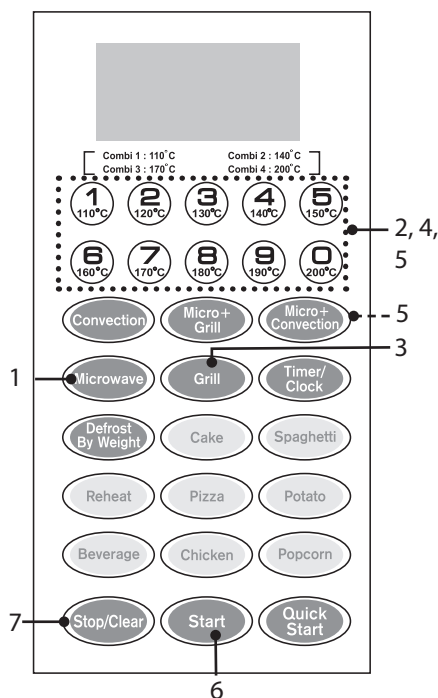
# Multi-Stage Cooking

For **Multi-Stage Cooking**, please follow the steps below.

For instance: If you want to cook your food with 80% microwave power for 7 minutes, then grill it for 8 minutes and finally microwave+convection at 110°C for 10 minutes.

**NOTE:** Defrost by Weight, Quick Start Cooking and Auto Menu Cooking cannot be programmed in Multi-Stage Cooking.

1. Press the **Microwave** pad until the LED display will show **P-80**.
2. Press the **Numeric pads** to enter the cooking time until the LED display shows **7:00**.
3. Press the **Grill** pad once and the LED display will show **GRILL**.
4. Turn the **Numeric pads** to enter the cooking time until the LED display shows **8:00** and **MEM**.
5. Press the **Micro+Convection** pad once and then press 1 for 110°C. Press the **Numeric pads** to enter the cooking time until the LED display shows **H:10**.
6. Press the **Start** pad to confirm and start cooking. The microwave will sound once to indicate it has started the grill with convection count down. The microwave will sound again as it starts the microwave cooking (the second stage). Then, the microwave will sound again as it starts the grill cooking (the third stage). Once completed, the microwave will sound five times to indicate the completion.
7. Press **Stop/Clear** pad to stop and cancel the setting.



# Auto Cooking

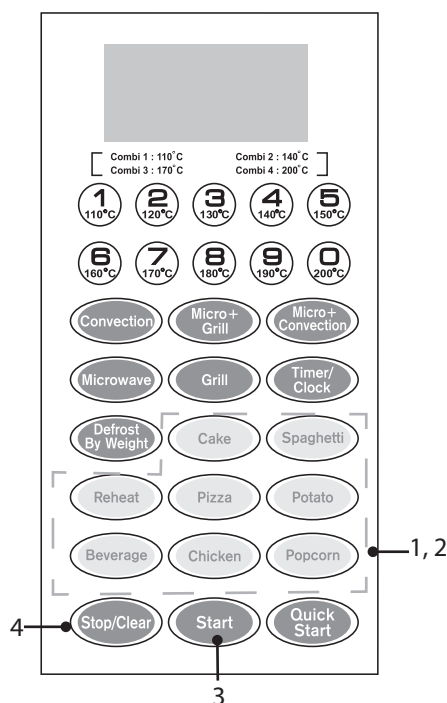
This feature allows you to cook most of your food based on the food category and the weight. Select the category and choose the default weight of the food. For quick reference of the cooking time and the default weight, please refer to the **Auto Menu** table.

## Auto Menu

1. Press the **Auto Menu** pads directly to select the Auto Menu cooking function.
2. Press the selected **Auto Menu** pad again to choose the default weight for your chosen programme. Please refer to the Auto Menu table for information.
3. Press the **Start** pad to confirm and start the cooking.
4. Press the **Stop/Clear** button once to stop and hold the cooking. Press it again to cancel the setting.

For example if you want to cook 1000g of chicken using Auto Menu programme. Please follow the steps below.

- Press the **Chicken** pad to select Auto Menu programme for chicken. Press the pad again till the LED display shows the default weight **1000**.
- Press the **Start** pad to confirm and start the cooking.
- Press the **Stop/Clear** pad once to stop and hold the cooking. Press it again to cancel the setting.





**NOTE:** The density and thickness of food can affect its cooking time. Ensure all food is piping hot and cooked thoroughly before serving. It is essential that food is checked during and after the recommended cooking time, even if Auto Menu was used.

Auto Menu table

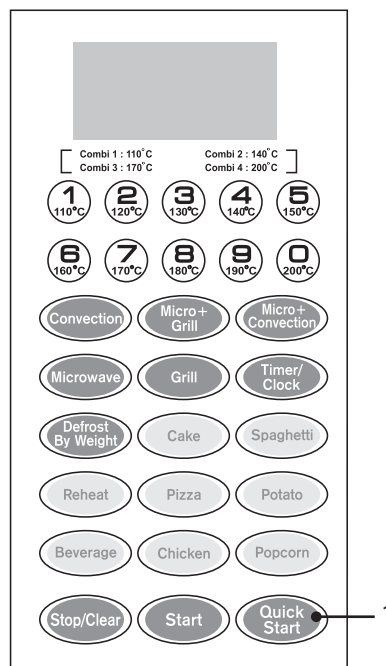
Menu	Weight	Display	Cooking Time	Comments	
Potato	230g	1	4'00"	For best results, pierce the potatoes' skin before cooking. Once the potatoes are cooked, wrap them in aluminium foil for at least 5 minutes to ensure they are cooked thoroughly.	
	460g	2	8'00"		
	690g	3	12'00"		
Beverage	200ml	1	1:30"	Only use suitable microwavable containers and cling film in the microwave oven. Pierce the film with a fork before cooking.	
	400ml	2	2'40"		
	600ml	3	3'50"		
Popcorn	99g	1	3'00"	For best results, we recommend using ready mix packed popcorn. Cover it with microwavable lid.	
Auto Reheat	200g	200	1'30"	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces of food.	
	300g	300	2'00"		
	400g	400	2'30"		
	500g	500	3'00"		
	600g	600	3'30"		
	700g	700	4'00"		
	800g	800	4'30"		
Spaghetti	100g	100	22'00"	100g of Pasta + 800ml of Cold Water	<ul style="list-style-type: none"> <li>• Only use suitable microwavable containers and cling film in the microwave oven.</li> <li>• Check the cooking regularly to make sure the water does not boil over.</li> </ul>
	200g	200	27'00"	200g of Pasta + 1400ml of Cold Water	
	300g	300	32'00"	300g of Pasta + 2100ml of Cold Water	
Pizza	150g	150	5'00"	This setting is designed for re-heating cooked pizza slices (not frozen pizza). Additional cooking time may be required for thicker pieces of pizza.	
	300g	300	7'30"		
	450g	450	10'30"		
Chicken	800g	800	30'00"	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces of chicken.	
	1000g	1000	33'00"		
	1200g	1200	36'00"		
	1400g	1400	39'00"		
Cake	475g	475	50'00"	For best results, we recommend using cake mix. Use a tin no larger than 8 inches and remember to preheat the oven at 180°C first. We recommend using a grill rack to support the tin. Check the cake at regular intervals.	

# Quick Start Cooking

*This feature allows you to quickly cook your food for 30 seconds with 100% microwave power. Please follow the steps below.*

1. Press the **Quick Start** pad to start the quick start cooking. Press the button again to add another 30 seconds. You may increase the cooking time up to 10 minutes.

**NOTE:** This feature is **ONLY** applicable to Microwave programme only.



# Defrosting

You may wish to place the frozen food on a microwave safe plate or dish before placing it on the defrost rack (not supplied in this microwave package). This is to ensure that any liquids released during defrosting will not spill and dirty the interior of the microwave.

## Defrost by weight

1. Press the **Stop/Clear** button once to clear any previous programme setting.
2. Press the **Defrost by Weight** pad and the LED display will show 100. The default range is between 100g to 1800g.
3. Press the **Start** pad to confirm and start defrosting.

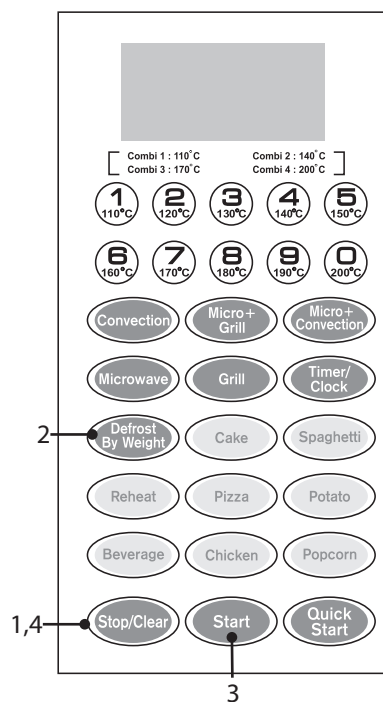
**TIPS:** Large items may be icy in the centre. Therefore, to ensure even thawing, turn them over from time to time and break them into smaller pieces during defrosting.

You will need to press the **Stop/Clear** pad once to stop and hold the defrosting programme. Open the oven door and rotate the food. Close the door and then press the **Start** pad to restart defrosting.

Place roasts fat-side down or whole poultry breast side down.

Drain liquids during defrosting as the juices from food can get hot and cook the food.

4. Press the **Stop/Clear** button once to stop and hold the defrosting. Press again to cancel the setting.



# Querying the Cooking Function

This feature allows you to check and view the current power and time of your selected cooking program.

## To find out the current cooking power

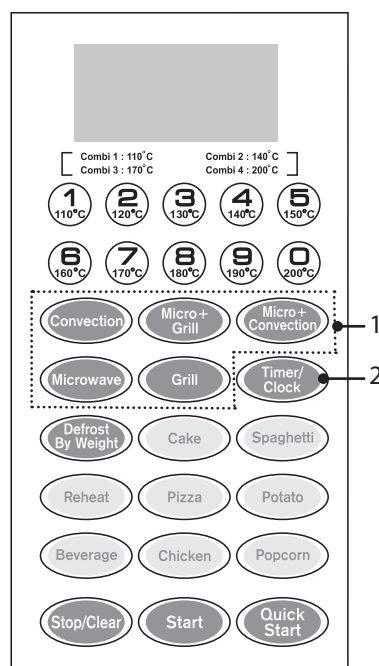
1. Press any one of the following pads to display the current cooking power.
  - Convection
  - Micro+Grill
  - Micro+Convection
  - Microwave
  - Grill

It will last for 3 seconds and then return to its original display.

**NOTE:** This function is not available in Auto Menu Cooking.

## To find out the time

2. Press the **Timer/Clock** pad once and the LED display will show the time while the oven is in microwave cooking. It will last for 3 seconds and then return to its original display.

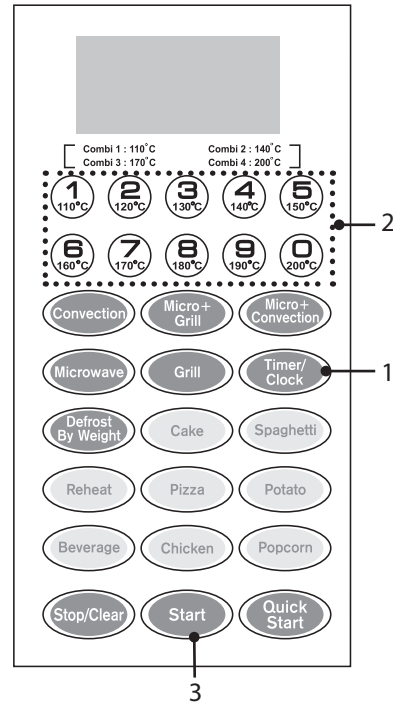


# Minute Timer Function

While the microwave is operating or not in use, this feature allows you to use the microwave as a timer. The LED display will show the elapsed time for 5 seconds before the clock or cooking time returns.

1. Press the **Timer/Clock** pad once.
2. Press the **Numeric pads (0-9)** to enter the count down time.
3. Press **Start** pad to start the countdown.

**NOTE:** Once it reaches the end of the count down time, the microwave will sound.



# Cleaning Your Microwave

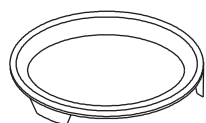
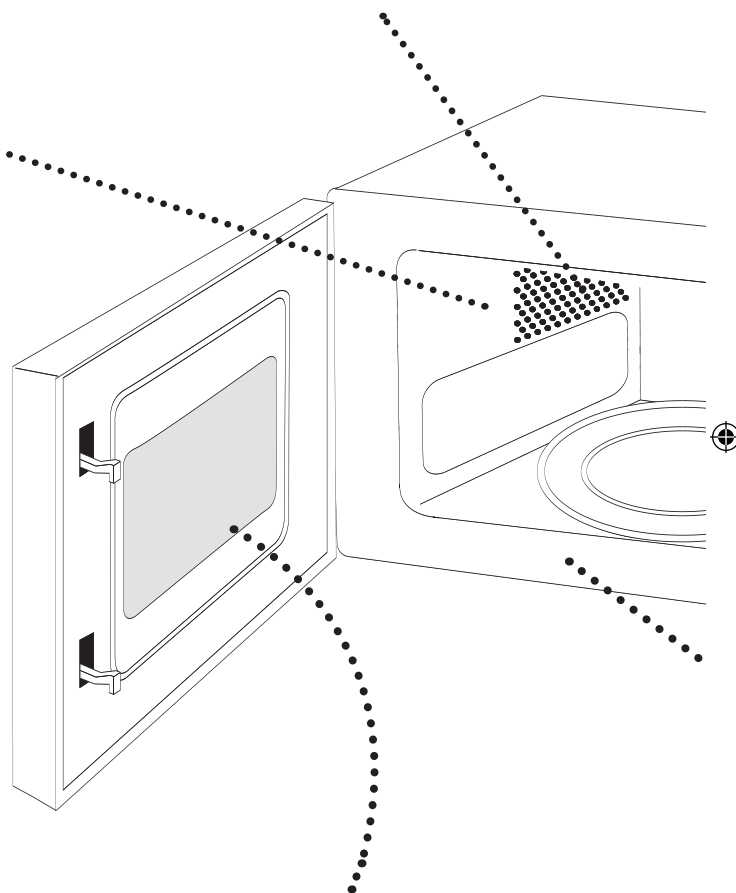
*Cleaning your microwave each time you use it will help to prevent a build up of stubborn marks that can be difficult to clean.*

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

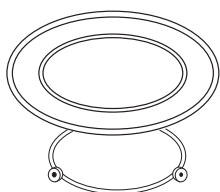
*On the right hand side wall of the cavity is the wave guide cover, microwaves are passed through this to enable your food to cook. It is important that this wave guide cover is kept clean at all times. Wipe it with mild detergent and water and leave to dry.*

Make sure you keep the outlet grids 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 , if grease is left to accumulate, it can smoke and even catch fire.



Wash baking plate in warm water. Do not use very hot water on them which could make them warp.



Treat the glass turntable as you would any glass plate. After you have used it for more than 15 minutes, allow it to cool down before you use it again. Do not wash the glass turntable in very hot water, doing so could crack it. Make sure the glass turntable and turntable ring are dry before you put them back in the .

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

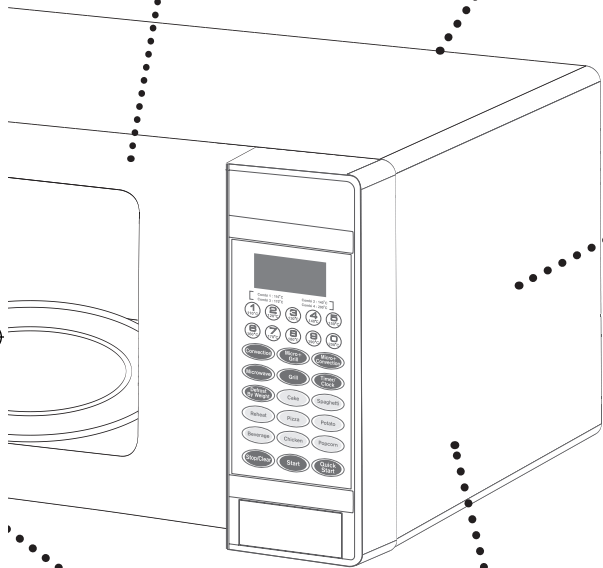
The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders.

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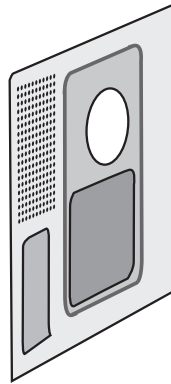
Be careful not to spill water into the vents.

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



Do not remove wave guide cover: It is important to keep the cover clean in the same manner as the inside of the microwave .

If grease is left to accumulate, it can smoke and even catch fire.



Unplug the oven before cleaning the power lead and the oven.

Wipe with a damp cloth and leave to dry before plugging it back in.

Clean behind the door ledge.

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

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



# Frequently Asked Questions

*If a problem does occur, it may often be due to something very minor. The following Q & A may be able to resolve the problem.*

Questions	Answers
Why doesn't the food seem to cook?	Check that: <ul style="list-style-type: none"><li>• the cooking time has been set</li><li>• the door is closed</li><li>• the power socket is not overloaded causing the fuse to blow.</li></ul>
Why does the food seem undercooked or overcooked?	Check that: <ul style="list-style-type: none"><li>• the correct cooking time has been set</li><li>• the correct power setting has been used.</li></ul>
How can I stop eggs from popping?	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.
Why is it so important that I allow standing time after cooking?	With microwave cooking, many foods build up enough heat inside them to continue cooking even after they've been taken out of the microwave. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food without the outside being overcooked.
Why does my microwave sometimes take longer to cook than it says in the recipe?	First check that the microwave 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 the food has been cooked properly.
Why do I get condensation on the inside of the door?	Condensation is perfectly normal, especially when you are cooking food with a high moisture content such as potatoes.
Does the microwave energy get through the window on the door?	No. The door has a special metal screen with holes in that lets you see inside but stops microwave energy from getting out.
Steam comes out of the side of the door and vents. Can microwave energy get out too?	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.



Questions	Answers
What happens if the microwave is switched on while the oven is empty?	The microwave will be damaged. Do not switch the microwave on when there's nothing inside the oven. It is a good idea to keep a cup of water in the oven just in case someone accidentally starts the microwave.
Why doesn't the microwave's light illuminate?	Open the door. If the light does not illuminate, the bulb has probably blown. Call a qualified technician – do not try to change the bulb yourself.
There are sparks inside the microwave when I use the microwave. Will this cause any damage?	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 when you cook (except aluminium foil).
Light is showing through the vents and door. Does this mean the microwave energy can escape?	No. It is normal for the light to be visible and is nothing to be concerned about.
Why do I get interference on my TV and radio when I use the microwave?	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

<b>Input</b>	230 - 240V ~50Hz
<b>Microwave Output</b>	850 - 900 Watts
<b>Microwave Frequency</b>	2450MHz
<b>Outside Dimensions</b>	483mm x 401mm x 281mm (width x deep x height)
<b>Power consumption</b>	
<b>Microwave</b>	1500 - 1600 Watts
<b>Grill</b>	900 - 1000 Watts
<b>Convection</b>	1900 - 2000 Watts

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

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



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.



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<b>NOTE:</b> If you require a replacement for any of the items listed below, please quote their corresponding part numbers:	
Replacement Part	Part Number
Glass Turntable	XGALK25CSSP12
Turntable Ring	XGALK25CSSP11
Baking Plate	XGALK25CSSP66
Instruction Manual	XGALL25CW10B04



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