







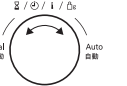





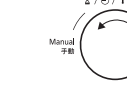













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Quick Guide to Operation

After plugging in, "88:88" will appear in the display window, then you can start to operate.


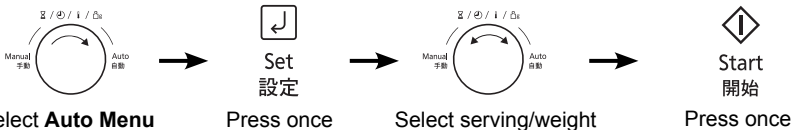

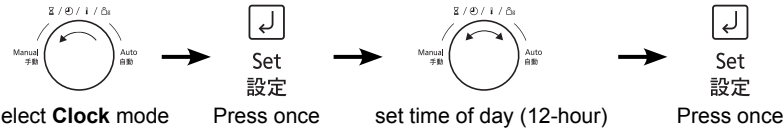


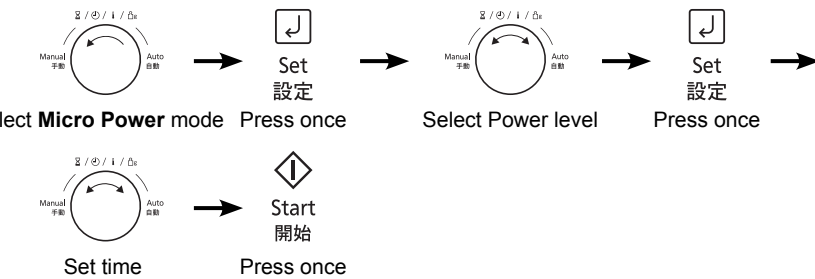

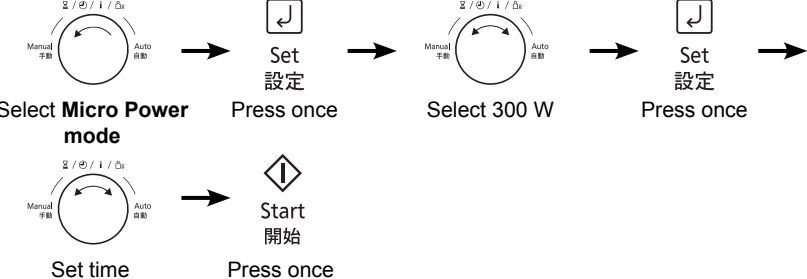
English

Feature	How to Operate
To Use Sensor Reheat (page 31)  Sensor Reheat	 Reheat 自動翻熱 Press once →  Set temperature →  Start 開始 Press once
To Use Sensor Reheat (Beverage) (page 32)  Sensor Reheat	 Reheat 自動翻熱 Press twice →  Set Serving →  Set 設定 Press once →  Set temperature →  Start 開始 Press once
To Use Steam Reheat (page 34)  Steam Reheat	 Reheat 自動翻熱 Press 3 times →  Select More/Less →  Start 開始 Press once
To Use Turbo Defrost (page 35)  Turbo Defrost	 Turbo Defrost 超速解凍 Press once →  Enter weight →  Start 開始 Press once
To Select Steam Auto Menu (page 39)  Steam Auto	 Steam Auto 自動蒸氣 Select menu →  Select serving/weight →  Start 開始 Press once
To Select Auto Crispy Grill Menu (page 39)  Auto	 Crispy Grill 雙面燒烤 Select menu →  Select serving/weight →  Start 開始 Press once

Quick Guide to Operation

(continued)















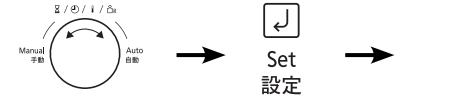

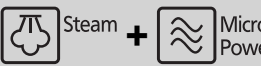



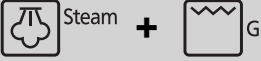



English

Feature	How to Operate
<p>To Use Auto Cook (page 38-39)</p>	<p>With preheating:</p>  <p>Select Auto Menu → Press once → Select serving/weight → Press once</p> <p>After preheating → Put food into the oven → Press once → Start (開始)</p> <p>Without preheating:</p>  <p>Select Auto Menu → Press once → Select serving/weight → Press once</p>
<p>To Set Clock (page 16)</p>  Clock	 <p>Select Clock mode → Press once → set time of day (12-hour) → Press once</p>
<p>To Set/Cancel Child Safety Lock (page 16)</p> 	<p>To Set: Press 3 times Start (開始) → Display (Key icon)</p> <p>Cancel: Press 3 times Stop/Reset (停止/重設) → Display (11:25 or :)</p>
<p>To Set Micro Power (page 17)</p>  Micro Power	 <p>Select Micro Power mode → Press once → Select Power level → Press once → Start (開始)</p> <p>Set time → Press once</p>
<p>To Use Micro Power Defrost (page 35)</p>  Micro Power + Defrost icon	 <p>Select Micro Power mode → Press once → Select 300 W → Press once → Start (開始)</p> <p>Set time → Press once</p>

Quick Guide to Operation

(continued)










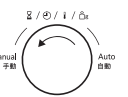

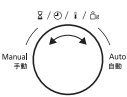

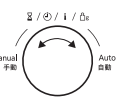










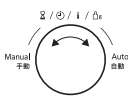


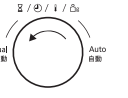

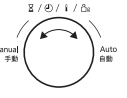


English

Feature	How to Operate
<p>To Set Steam (page 18-19)</p>  Steam	 <p>Select Steam mode → Press once → Select Power level → Press once →</p>  <p>Set time → Press once</p>
<p>To Use Steam Shot (page 19)</p>  Steam Shot	<p>Set and operate the desired program.</p>  Steam Auto 自動蒸氣 →  Steam Auto 自動蒸氣
<p>To Use Grill (page 20-21)</p>  Grill	 <p>Select Grill mode → Press once → Select Power level → Press once →</p>  <p>Set time → Press once</p>
<p>To Use Crispy Grill (page 22)</p>  Crispy Grill	 <p>Select Crispy Grill mode → Press once →</p>  <p>Set time → Press once</p>
<p>To Use Combination (Microwave + Grill) (page 23)</p>  Micro Power + Grill	 <p>Select Microwave + Grill mode → Press once →</p>  <p>Select Power level → Press once →</p>  <p>Set time → Press once</p>
<p>To Use Combination (Steam + Microwave) (page 24)</p>  Steam + Micro Power	 <p>Select Steam + Microwave mode → Press once →</p>  <p>Set time → Press once</p>  <p>Press once</p>
<p>To Use Combination (Steam + Grill) (page 25)</p>  Steam + Grill	 <p>Select Steam + Grill mode → Press once →</p>  <p>Set time → Press once</p>  <p>Press once</p>

Quick Guide to Operation

(continued)

English

Feature	How to Operate
<p>To Use Oven (page 26-28)</p> <p>With preheating:</p> <p> Oven  Preheat</p> <p>or</p> <p>Without preheating:</p> <p> Oven Without Preheat</p>	<p>With preheating:</p> <p> →  Set 設定 →  Set temperature →  Start 開始 →</p> <p>Select Oven preheat mode Press once</p> <p>After preheating, the oven will beep 3 times, put the food into the oven immediately.</p> <p> →  Start 開始</p> <p>Set time Press once</p> <hr/> <p>Without preheating/Ferment Setting:</p> <p> →  Set 設定 →  Set temperature →  Set 設定 →</p> <p>Select Oven without preheat mode Press once</p> <p> →  Start 開始</p> <p>Set time Press once</p>
<p>To Use as a Kitchen Timer (page 29)</p> <p> Timer</p>	<p> →  Set 設定 →  Set time →  Start 開始 →</p> <p>Select Timer mode Press once</p> <p>Set time Press once</p>
<p>To Set Standing Time (page 29)</p> <p> Timer</p>	<p>Set the desired cooking programme. →  Set 設定 →  Select Timer mode →  Set 設定 →</p> <p>Press once</p> <p> →  Start 開始</p> <p>Set time Press once</p>
<p>To Set Delay Start (page 30)</p> <p> Timer</p>	<p> →  Set 設定 →  Set time →  Set 設定 →</p> <p>Select Timer mode Press once</p> <p>Set time Press once</p> <p>Set the desired cooking programme. →  Start 開始</p> <p>Press once</p>

Important Safety Instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

English

Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

Inspection for Damage:

A microwave oven should only be used if an inspection confirms all of the following conditions:

1. The grille is not damaged or broken.
2. The door fits squarely and securely and opens and closes smoothly.
3. The door hinges are in good condition.
4. The metal plates of a metal seal on the door are neither buckled nor deformed.
5. The door seals are neither covered with food nor have large burn marks.

Precautions:

Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

1. Never tamper with or deactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
4. Do not let other metallic articles, e.g. fast food foil containers, touch the side of the oven.
5. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
6. Always use the oven with the cookware recommended by the manufacturer.
7. Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
9. Do not place sealed containers in the microwave oven. Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
10. 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.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
13. The surfaces are liable to get hot during use.

Practical Hints:

1. For initial use of COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL, if you see white smoke arise, it is not malfunction.

2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL. Use care when opening or closing door and when inserting or removing food and accessories.
3. The oven has two grill heaters situated in the top of the oven. After using the COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL functions, the ceiling will be very hot.
4. The accessible parts may become hot when COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL is in use. Children should be kept away.
5. Before using COMBINATION, STEAM, GRILL, OVEN, or CRISPY GRILL functions for the first time, operate the oven without food and accessories on OVEN 220 °C for 10 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time that the oven is operated completely empty.

Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower. Do not insert higher value fuse in the power board.

Important Instructions

WARNING—To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy:

1. Read all instructions before using the microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars **and sealed baby bottles with teat**) - may explode and should not be heated in the microwave oven. Refer to cookbook for more details.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. Do not store or use this appliance outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.

Important Safety Instructions *(continued)*

- (d) Never leave microwave unattended while cooking or reheating.
- 11. Do not remove outer panel from oven.
- 12. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 13. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk

of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earthing wire with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.
WARNING—Improper use of the earthing plug can result in a risk of electric shock.

Fan Motor Operation after Cooking

After using this oven the fan may rotate to cool the electric components. This is perfectly normal, and you can take out the food from the oven while the fan operates.

English

WARNING

- a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a qualified service technician trained by the manufacturer.
- b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- c) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- f) 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) When the appliance is operated in the COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL modes, children should only use the oven under adult supervision due to the temperatures generated.



Caution! Hot surfaces

Installation and General Instructions

General Use

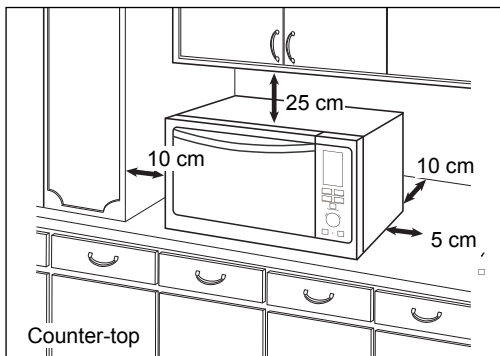
- 1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
- 2. If smoke is observed, press the **Stop/Reset** Pad and leave door closed in order to stifle any flames. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- 3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
- 4. Do not use recycled paper products, unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
- 5. Do not use newspapers or paper bags for cooking.
- 6. Do not hit or strike control panel. Damage to controls may occur.
- 7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the flat table. The flat table can be very hot after removing the cooking container from the oven.
- 8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
- 9. Do not cook food directly on ceramic plate unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
- 10. **DO NOT** use this oven to heat chemicals or other nonfood products. **DO NOT** clean this oven with any product that is labelled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
- 11. When using the Microwave + Grill mode, never place any aluminum or metal container directly on the Wire Rack. Always insert a heat-proof and microwave safe, glass plate or dish between the Wire Rack and the aluminum container. This will prevent sparking that may damage the oven.
- 12. It is recommended not to use the Wire Rack when cooking in the MICROWAVE mode only.
- 13. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.

Installation and General Instructions *(continued)*

14. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
15. Metallic containers for food and beverages are not allowed during microwave cooking.

Placement of the Oven

1. The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. **Allow 25 cm of space on the top of the oven, 10 cm at back and 10 cm on left side. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.**



- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
 - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.

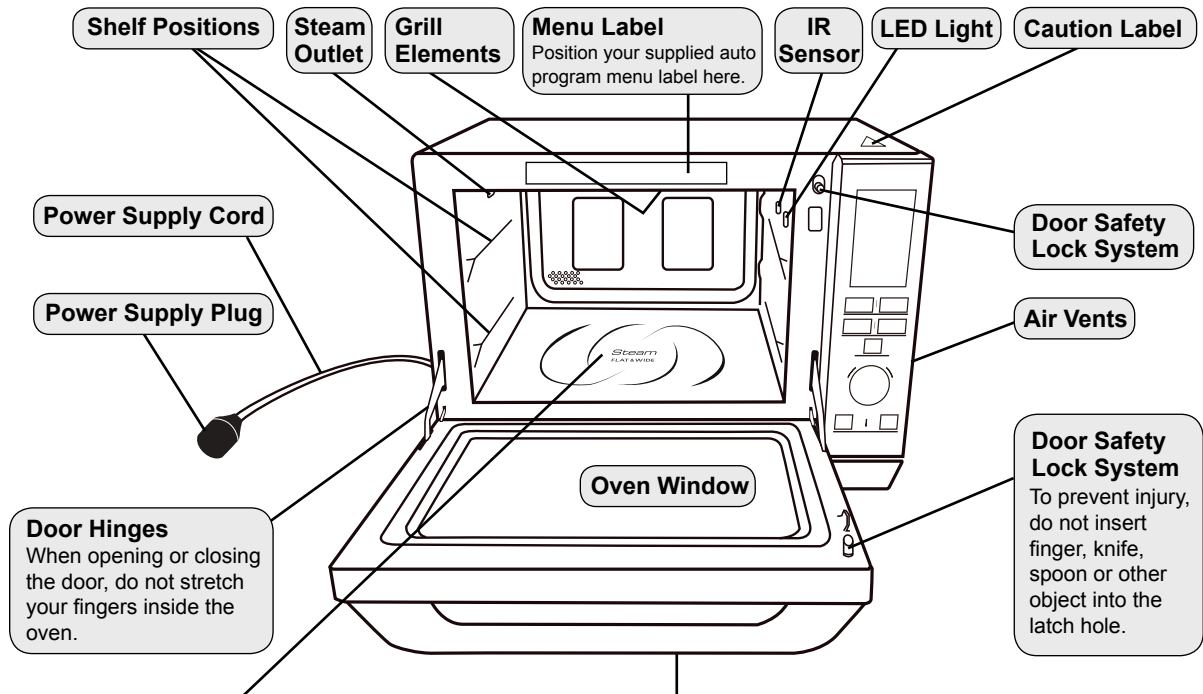
Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell and whole hard-boiled eggs (unless otherwise stated in cookbook). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, chicken wings, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over the hot liquid. To prevent this possibility

the following steps should be taken:

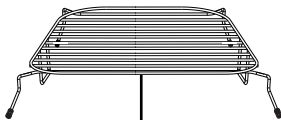
- (a) Avoid using straight-sided containers with narrow necks.
 - (b) Do not overheat.
 - (c) Stir the liquid before placing the container in the oven and again halfway through cooking time.
 - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
 - (e) Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken then handling the container.
 - (f) As a general rule, always cover wet foods, e.g. soups, casseroles and plated meals.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
 7. **COOKING TIMES given in the cookbook are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
 8. It is better to **UNDERCOOK RATHER THAN OVERCOOK** foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
 9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. **NEVER** leave oven unattended when popping popcorn.
 10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
 11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

Feature Diagram



Flat Table

1. Clean the flat table after cooling.
2. Do not directly place the food on the flat table. Place it on a container or container rack special for the microwave oven.



Opening Handle

Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without reset the programmed. The cooking is resumed as soon as the door is closed and **Start** is pressed. The oven lamp lights as soon as the oven door is opened.

Wire Rack

1. A Wire Rack is included with the oven in order to facilitate browning of small dishes.
2. Wire Rack should be cleaned regularly.
3. When using Wire Rack in the manual Grill, Oven and Microwave + Grill cooking modes, be careful to choose heat-proof containers; containers made of plastic or paper may melt or burn when exposed to the heat radiating from the grill.
4. When using the Microwave + Grill mode, never place any aluminum or metal container directly on Wire Rack. Always insert a heat-proof and microwave safe plate or dish between Wire Rack and the aluminum container. This will prevent sparking that may damage the oven.
5. Do not use Wire Rack when cooking in the MICROWAVE mode only.



Grill Tray

1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.
3. Grill Tray should be cleaned regularly.
4. Grill Tray is dishwasher safe.

Notes:

1. Never use MICROWAVE mode without a load in the cavity.
2. When using the steam feature, always clean and wipe the cavity, flume and decorative plate after cooling the oven.
3. It's normal if white smoke gives off when first time using the Combination, Grill, Oven and Crispy Grill feature.
4. After using the microwave oven, the fan motor will continue operating several minutes. It's normal.

Notes:

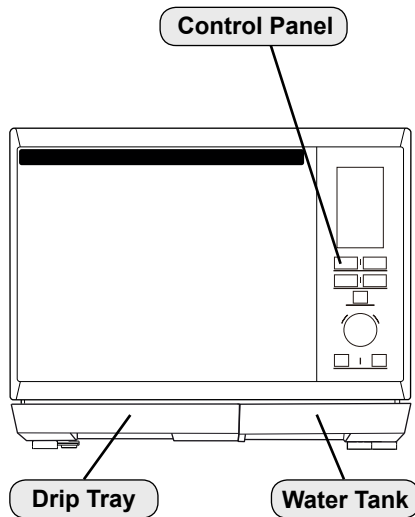
The above illustration is for reference only.

Feature Diagram

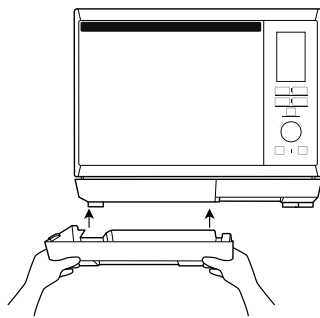
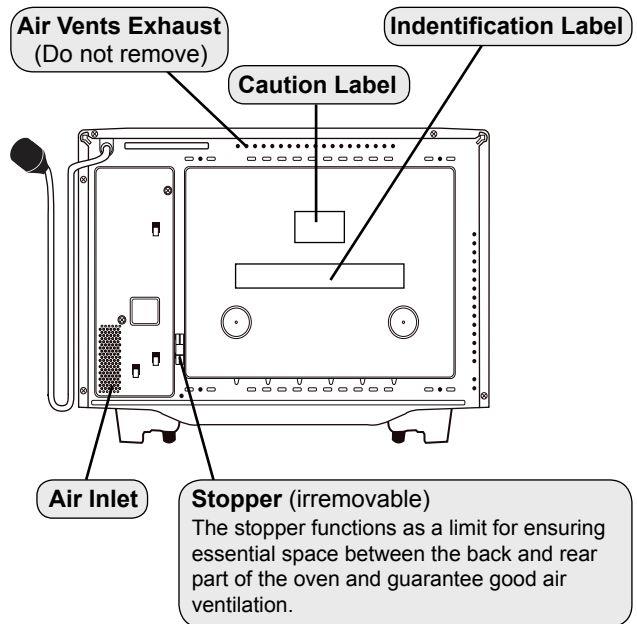
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English

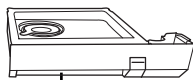
Front view



Rear view



Re-position the drip tray by clicking back onto the legs.



Water Tank

Carefully remove the water tank from the oven. Remove the lid and fill with distilled water (do not use mineral water). Replace the lid and position back in the oven. Ensure the lid is closed tightly and securely positioned, otherwise leakage may occur. It is recommended to clean the water tank in warm water once a week. See page 52 for reference.



Drip Tray

1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking. The drip tray should be removed and cleaned on a regular basis.
2. Connect the drip tray to the plastic feet, as shown in the diagram, before using the oven.
3. To remove the drip tray, hold with both hands and gently ease forward. Wash in warm soapy water. Re-position the drip tray by clicking back onto the legs.
4. DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.

Oven Light:

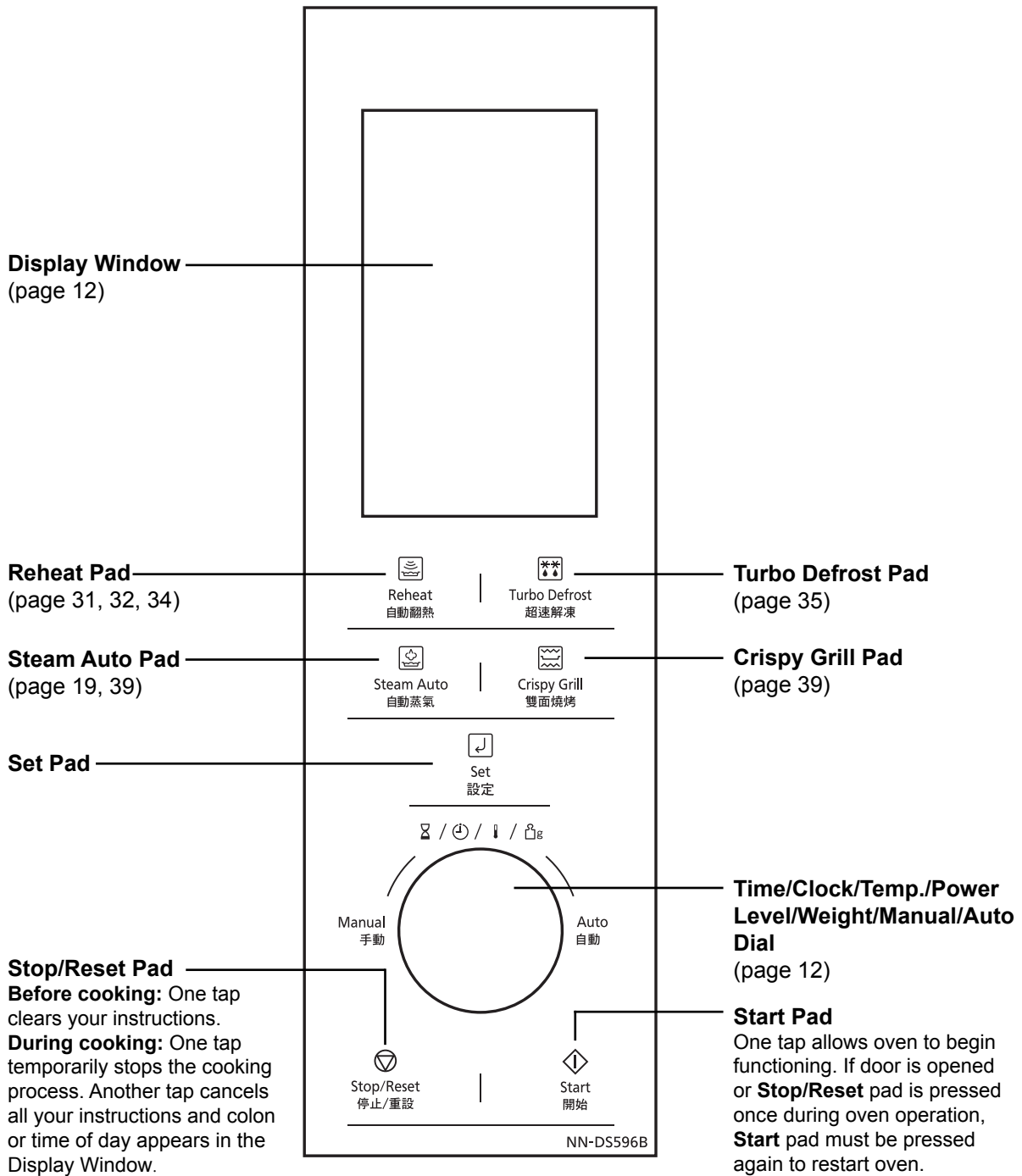
Oven Light will turn on during cooking and also when door is opened.

Notes:

The above illustration is for reference only.

Control Panel

English



Stop/Reset Pad
Before cooking: One tap clears your instructions.
During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon or time of day appears in the Display Window.

Start Pad
 One tap allows oven to begin functioning. If door is opened or **Stop/Reset** pad is pressed once during oven operation, **Start** pad must be pressed again to restart oven.

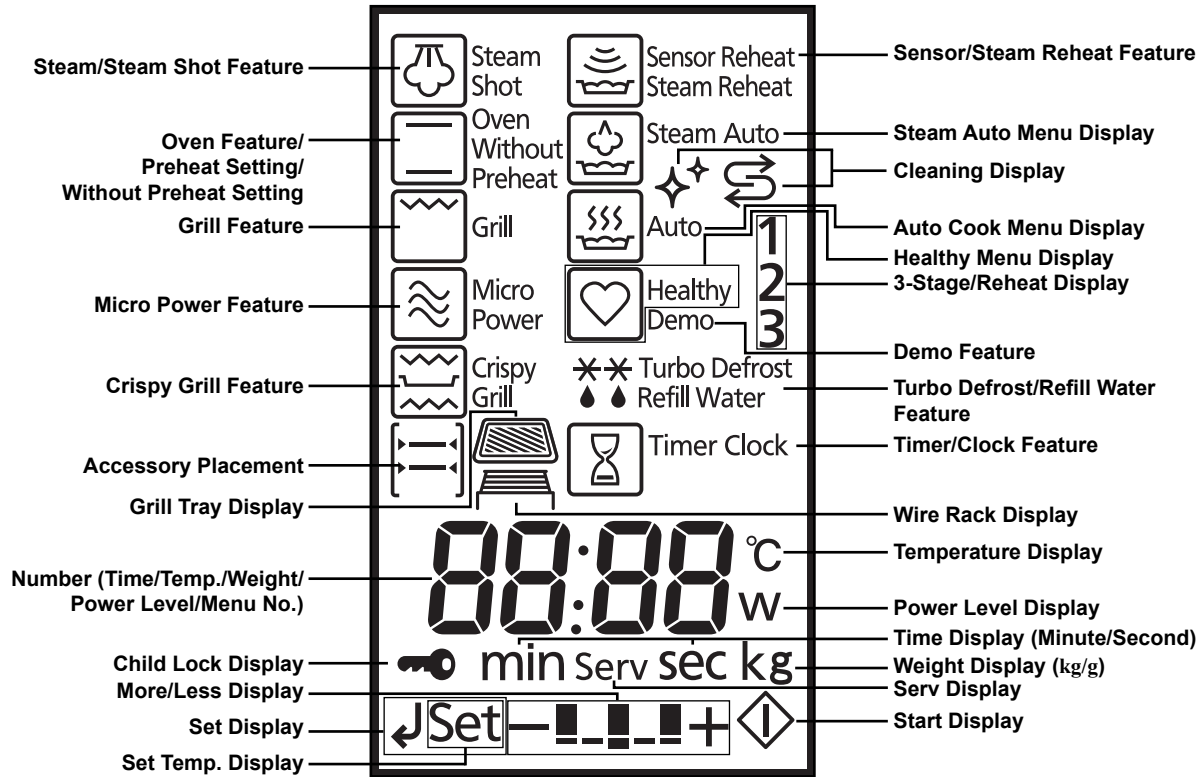
Beep Sound:
 When a pad is pressed correctly, a beep sound will be heard. If a pad is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice between programmed stages. The oven will beep three times after preheating. At the end of any completed program, the oven will beep 5 times.

Notes:
 If an operation is set and **Start** pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. This display will revert back to clock or colon mode.

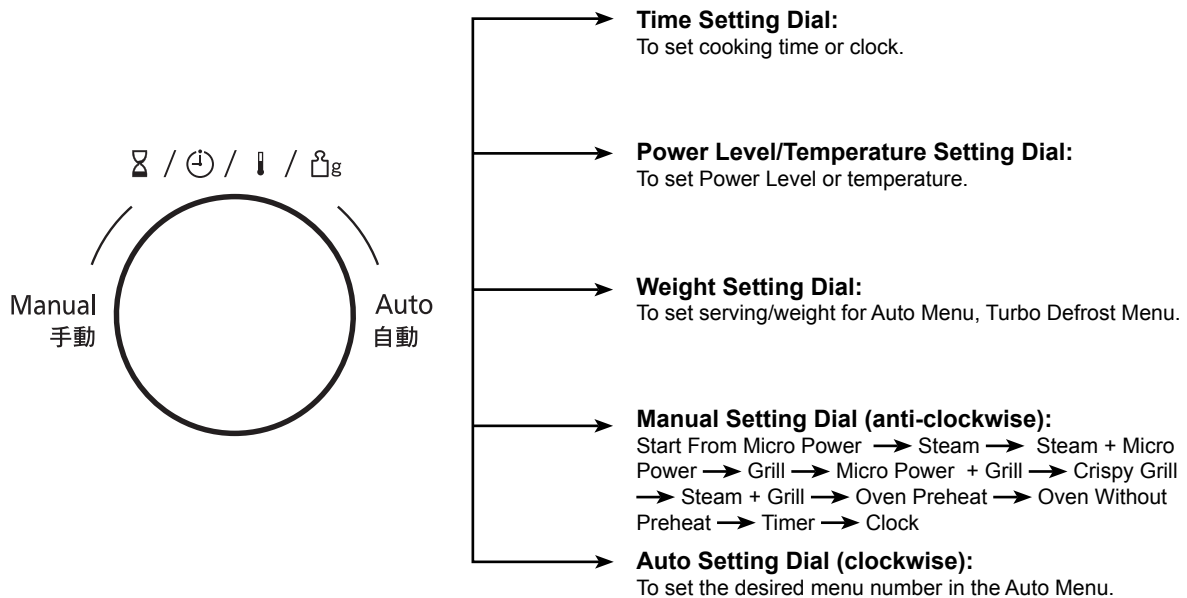
Display Window

To help you operate the oven conveniently, the present state will appear in the display window.

English



Dial Feature

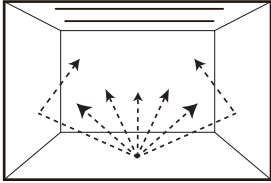
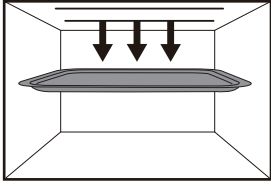
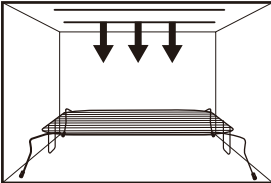
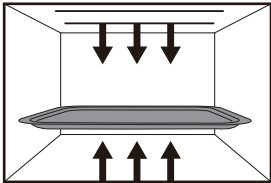
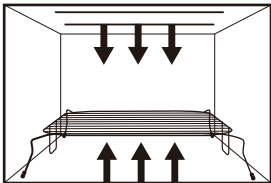
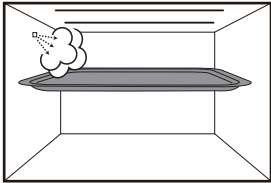


Notes:

First you can **turning the dial anti-clockwise** to select the manual cooking mode or **using the dial clockwise** to select Auto Cook Menu, **then turning the dial anti-clockwise/clockwise** to select the desired mode or menu, and decide it by press **Set** pad.

Cooking Modes

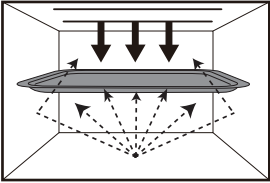
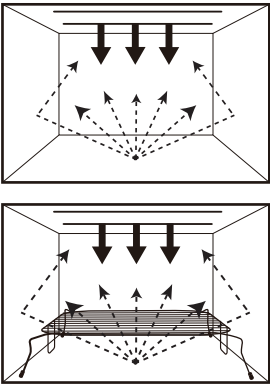
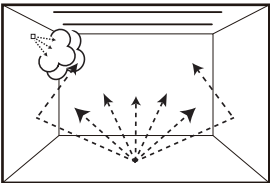
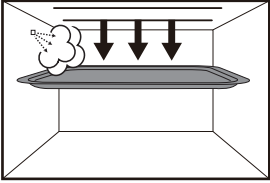
The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used.

Cooking Modes	Uses	Recommended Accessories	Containers
<p>MICROWAVE</p> 	<ul style="list-style-type: none"> ■ Defrosting ■ Reheating ■ Melting: butter, chocolate, cheese. ■ Cooking fish, vegetables, fruits, eggs. ■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish. ■ Baking cakes without colour. <p>No Preheating</p>	-	Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven. microwaveable, no metal.
<p>GRILL</p>  	<ul style="list-style-type: none"> ■ Grilling of meat or fish. ■ Toast grilling. ■ Colouring of gratin dishes or meringue pies. <p>No Preheating</p>	Grill Tray, Wire Rack	Heatproof, metal tin can be used on Grill Tray in lower or upper shelf positions or place foods directly on Wire Rack with heatproof dishes underneath.
<p>OVEN</p>  	<ul style="list-style-type: none"> ■ Baking of small items with short cooking times: puff pastry, cookies, roll cakes, scones. ■ Special baking: bread rolls or brioches, sponge cakes. ■ Baking of pizzas and tarts. <p>Preheating advised</p>	Grill Tray, Wire Rack	Heatproof, metal tin can be used on Grill Tray in lower or upper shelf positions or place foods directly on Wire Rack with heatproof dishes underneath.
<p>STEAM</p> 	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	Grill Tray	Heatproof container on Grill Tray in upper or lower shelf positions.


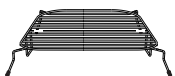
English

Combination cooking modes

English

Cooking Modes	Uses	Recommended Accessories	Containers
<p>CRISPY GRILL</p> 	<ul style="list-style-type: none"> Roasting chicken wings, seafood, fried foods, meat skewers, frozen potato fries, pizza etc. <p>No Preheating</p>	Grill Tray in upper or lower shelf positions.	-
<p>MICROWAVE + GRILL</p> 	<ul style="list-style-type: none"> Cooking lasagne, meat, potatoes or vegetable gratins. <p>No Preheating</p>	Wire Rack	Place foods directly on Wire Rack with microwaveable and heatproof dishes underneath. Or microwaveable and heatproof dishes placed directly on base of oven.
<p>STEAM + MICROWAVE</p> 	<ul style="list-style-type: none"> Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	-	Microwaveable and heatproof dishes placed directly on base of oven.
<p>STEAM + GRILL</p> 	<ul style="list-style-type: none"> Cooking gratins Kebabs Fish fillets Whole fish Part baked bread <p>No Preheating</p>	Grill Tray	Microwaveable and heatproof dishes can be used on the Grill Tray in the lower or upper shelf positions.

Cookware and Utensil Chart

	Microwave	Grill	Steam	oven	Crispy Grill	Combination		
						Microwave + Grill	Steam + Microwave	Steam+ Grill
Grill Tray (oven accessories) 	no	yes	yes	yes	yes	no	no ^{*2}	yes
Wire rack (oven accessories) 	no	yes	no	yes	no	yes	no	no
Aluminium foil	for shielding	yes	yes	yes	no	for shielding	for shielding	yes
Ceramic Plate	yes	yes	yes	yes	no	yes	yes	yes
Browning Dish	yes	no	no	no	no	no	yes	no
Brown paper bags	no	no	no	no	no	no	no	no
Dinnerware oven/microwave safe	yes	yes	yes	yes	no	yes	yes	yes
non-oven/ microwave safe	no	no	no	no	no	no	no	no
Disposable paperboard containers	yes ^{*1}	yes ^{*1}	no	yes ^{*1}	no	yes ^{*1}	no	no
Glassware oven glassware & ceramic	yes	yes	yes	yes	no	yes	yes	yes
non-heat resistant	no	no	no	no	no	no	no	no
Metal cookware	no	yes	yes	yes	no	no	no	yes
Metal twist-ties	no	yes	yes	yes	no	no	no	yes
Oven cooking bag	yes	yes ^{*1}	yes	yes ^{*1}	no	yes	yes	yes
Paper towels and napkins	yes	no	no	no	no	no	no	no
Plastic defrosting rack	yes	no	no	no	no	no	no	no
Plastic dishes microwave safe	yes	no	yes	no	no	no	yes	no
non microwave safe	no	no	no	no	no	no	no	no
Microwave safe plastic wrap	yes	no	not required	no	no	no	not required	no
Straw, wicker, wood	yes	no	yes	no	no	no	yes	no
Thermometers microwave safe	yes	no	no	no	no	no	no	no
conventional	no	yes	no	yes	no	no	no	no
Waxed paper	yes	yes	yes	yes	no	yes	yes	yes
Silicon bakeware	yes ^{*1}	yes ^{*1}	yes ^{*1}	yes ^{*1}	no	yes ^{*1}	yes ^{*1}	yes ^{*1}

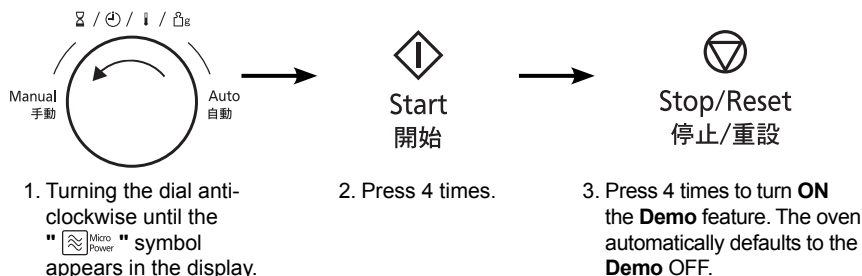
*1 Check manufacturers' recommendation, must withstand heat or follow the recipe instructions.

*2 Follow the cook book.

Demo Feature

Demo

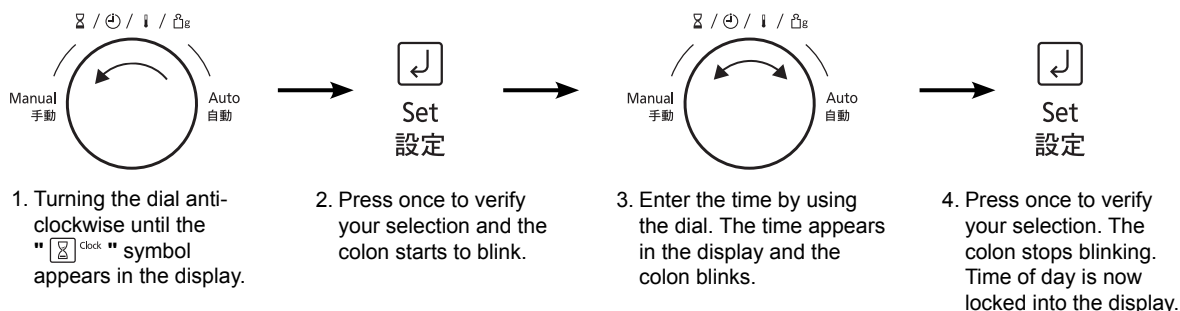
English



Notes:

1. If you want to turn **OFF** the demo feature, please repeat step 1-3.
2. Demo mode is designed for retail store display. In this mode, the oven can be demonstrated with no power in the oven.

Clock Setting



Notes:

1. One turn of the dial will increase or decrease the time by 1 minute. Continuously turning the dial will rapidly increase or decrease the time.
2. If you want to reset time, please repeat step 1-4.
3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
4. Clock is a 12-hour display.
5. Oven will not operate while colon is still blinking.

Child Safety Lock Setting



This feature allows you to prevent operation of the oven by a young child; however, the door will open. **This feature can be set when colon or time of day is displayed.**

To set:



Start 開始

Press 3 times

Press **Start** pad 3 times.
▶ "Key" appears in the display window.

To cancel:



Stop/Reset 停止/重設

Press 3 times

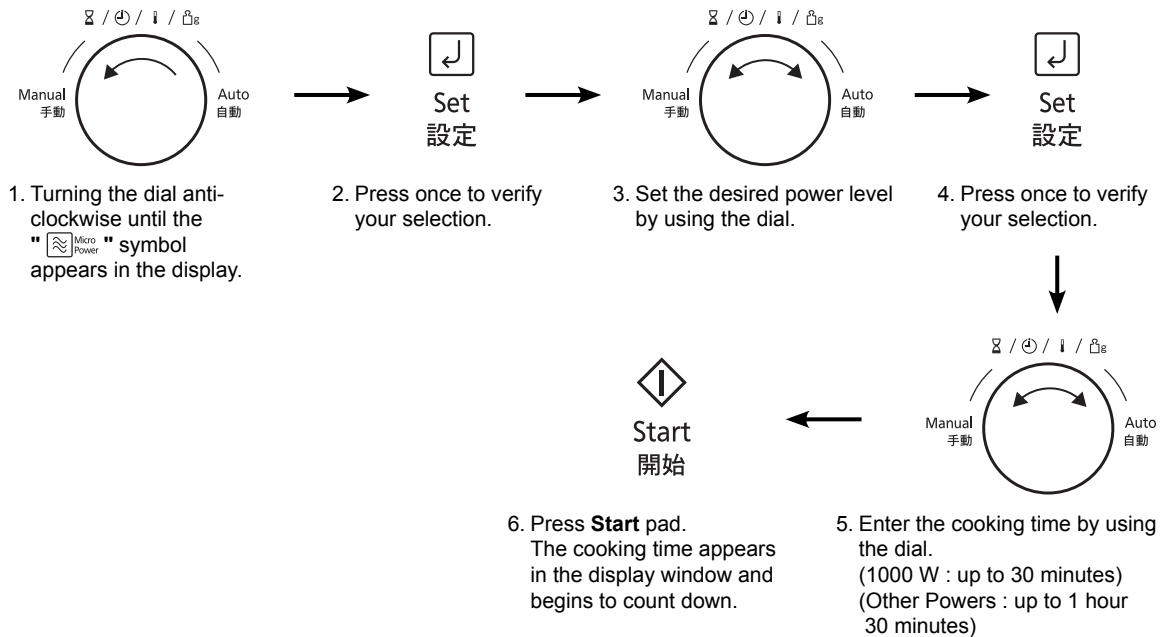
Press **Stop/Reset** pad 3 times.
▶ Colon or time of day appears in the display window.

To set or cancel child safety lock, **Start** pad or **Stop/Reset** pad must be tap 3 times within 10 seconds.

Micro Power Setting



This feature allows you to set the desired power and time for cooking by yourself.



English

Power Level	Example of Use
1000 W (High)	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
800 W (Medium-High)	Cook fish and seafood, meat, poultry, eggs and cakes.
600 W (Medium)	Cook cakes, stew food, and melt butter and chocolate.
440 W (Medium-Low)	Cook tough meat, stew soup and soften butter.
300 W (Defrost)	Defrost meat, poultry or seafood.
100 W (Low)	Keep food warm and soften ice cream.

Notes:

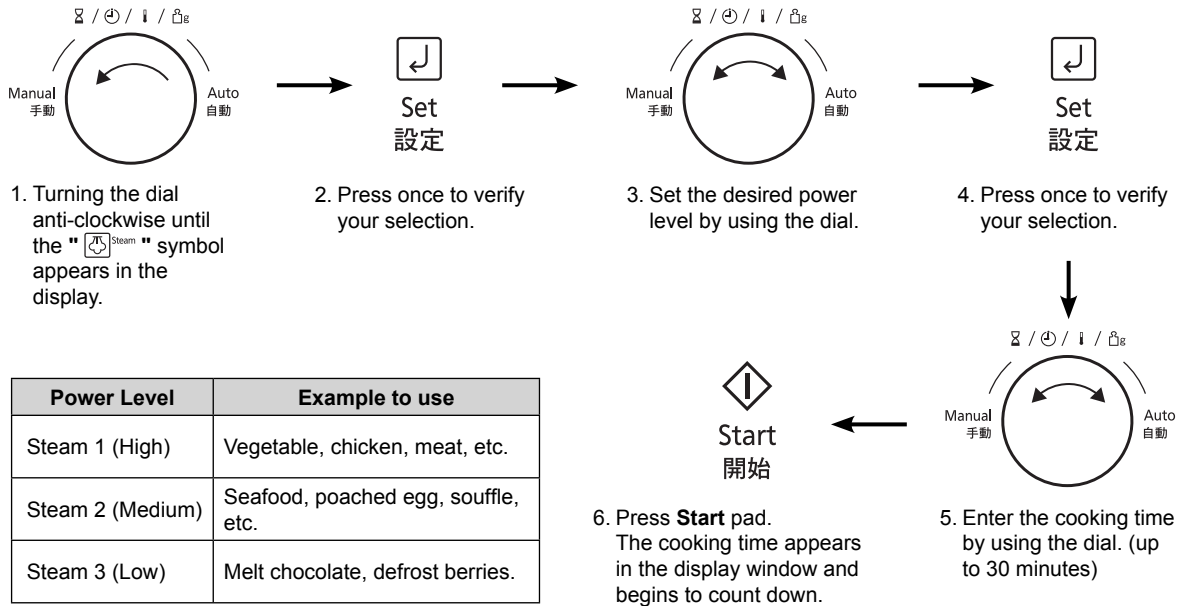
- Three stages can be set continuously. This feature allows you to set only once for some different stages without taking care during cooking. Please refer to page 37.
- You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
- Do not attempt to use microwave only with any metal container in the oven.
- Do not place food directly on the flat table. Place in a microwaveable or glass dish. Foods reheated or cooked by microwave only should be covered with a lid or pierced cling film, unless otherwise stated.
- Stand time can be programmed after microwave power and time setting. Refer to using the timer page 29.
- When cooking time is longer than 60 minutes, the time will appear in hours and minutes.

Steam Setting



The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. It can keep moisture of food and also can steam the food evenly. There are 3 different steam settings available.

English



Notes:

1. Fill the water tank before using the Steam feature.

- When you select the steam feature, " ♠ ♠ Refill Water " symbol will appear in the display to prompt you fill the water tank until the oven start cooking. This is normal.
- The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
- If during operation the water tank becomes empty, the oven will stop operation. " ♠ ♠ Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
- You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
- It may be necessary to wipe the excess water in the cavity after Steam cooking.

Caution:

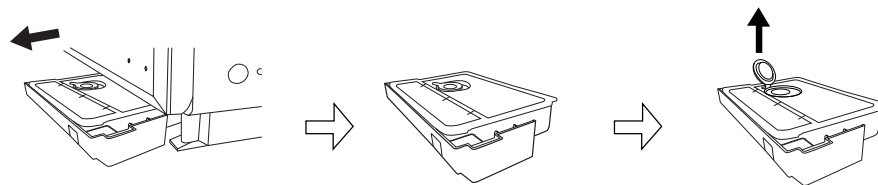
- The Grill Tray and surrounding oven will get very hot. Use oven gloves.
- When removing the food or Grill Tray, hot water may drip from the oven top.
- Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- During and after cooking with Steam feature, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
- After each Steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. Wipe any water that drips from the left side of the oven. To re-position, click back into position on the oven legs. (See page 10)

Guidelines:

- There is no microwave power on the steam only program.
- Use the Grill Tray provided, as explained on next page.
- The steam will only operate with the oven door closed.
- Always use oven gloves when removing the food and Grill Tray after steaming as they will be very hot.

Guidelines for water tank

Carefully remove the water tank from the oven. Remove the lid and fill with distilled water (do not use mineral water). Replace the lid and position back in the oven. Ensure the lid is closed tightly and securely positioned, otherwise leakage may occur. It is recommended to clean the water tank in warm water once a week.

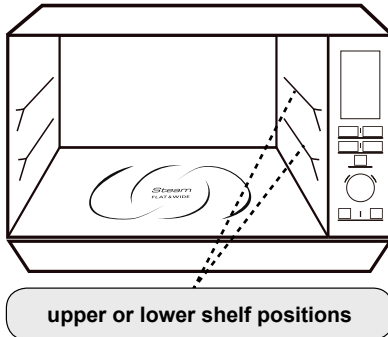


Steam Setting

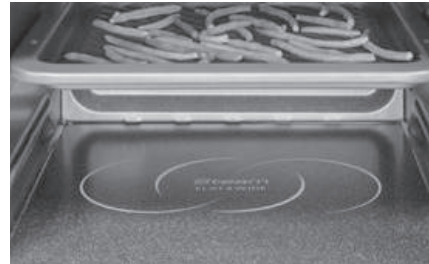
(continued)

Oven accessories to use

When steaming, place food directly on the Grill Tray in the upper shelf position. For steaming larger food items, place the Grill Tray in the lower shelf position. During steaming, cooking juices collect in the watercourse of the Grill Tray. Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.



For example:



English

Steam Shot Setting



This feature allows you add steam during cooking (up to 3 minutes). Adding steam during cooking enhances heat distribution and aids the rising process of breads, cakes and pastries. There are five combinations that you can use steam shot - **Microwave, Grill, Oven, Crispy Grill** and **Microwave + Grill**.

Set and operate the desired program.



Steam Auto
自動蒸氣



Steam Auto
自動蒸氣

2. As required during operation, hold **Steam Auto** pad for 2 seconds and 1 minute steam will be added.

3. If you want to add 2 or 3 minutes steam, press **Steam Auto** pad once or twice again within 3 seconds after step 2. (Press 3 times, time will decrease to zero. If you want to add steam again, please repeat step 3.)

Notes:

1. Steam shot is not available during preheating mode.
2. **Fill the water tank before use.**
3. When you select the steam feature, " ♫ ♫ Refill Water " symbol will appears in the display to prompt you fill the water tank until the oven start cooking. This is normal.
4. The original program still counts down when operating steam shot.
5. The steam shot time can not exceed the remaining cooking time.
6. If adding 2 or 3 minutes, **Steam Auto** pad must be pressed 2 or 3 times within a 3 second time period.
7. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Caution:

1. The Grill Tray and surrounding oven will get very hot. Use oven gloves.
2. When removing the food or Grill Tray, hot water may drip from the oven top.
3. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

Example to use:

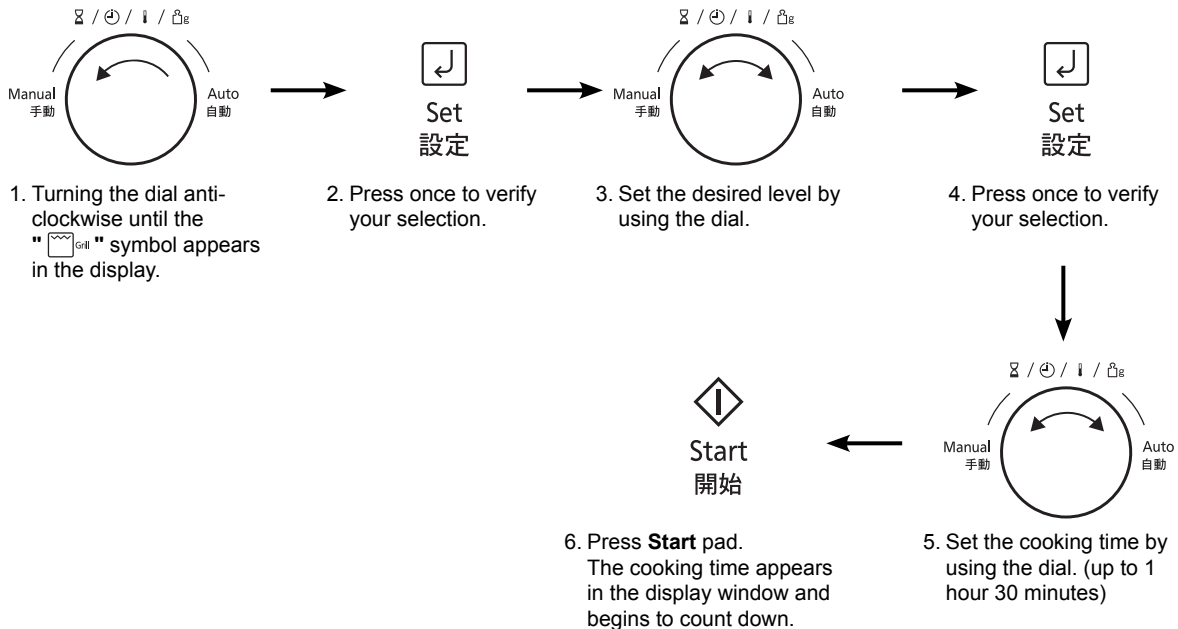
Food	Cooking Mode	Steam Shot
Pastries	Oven	2/3 total time add 3 mins steam shot
Breads	Oven	2/3 total time add 3 mins steam shot
Sponge cakes	Oven	1/2 total time add 3 mins steam shot
Part baked rolls	Oven or Grill	2/3 total time add 3 mins steam shot

Grill Setting



There are three power levels for grill. When grilling, heat is radiated from the two heater. The oven door must be kept closed to prevent cooking odours from spreading in the kitchen and so as not to waste energy. The grill is especially suitable for thin slices of meat and seafood as well as bread and meals. Preheating isn't required before grilling. Select Grill setting, set the time and start the oven. The food being grilled should normally be turned over after half the grilling time. When the oven door is opened, the program is interrupted. Turn the food over, place it back the oven, close the door and restart oven. While grilling, the oven door can be opened at any time to check the food.

English



Power Level	Suitable kinds of foods
Grill 1 (High)	Toasting bread, muffins and teacakes etc.
Grill 2 (Medium)	Thin seafood.
Grill 3 (Low)	Slice of poultry or meat.

Notes:

You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.

Grilling times:

When using the grill to cook foods, the cooking times will be similar to traditional grilling. Most foods will require turning halfway through the cooking time.

Caution:

The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Grill Setting

(continued)

English

Place food on Grill Tray

1. The Grill Tray will allow fat and juices to drip into the Watercourse to reduce excess splatter and smoke when grilling.
2. Most foods require turning halfway during cooking. When turning food, open oven door and carefully remove the Grill Tray by holding firmly.
3. Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.
4. After turning, return food to the oven, close door and press **Start** pad. The oven will continue to count down the remaining cooking time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.

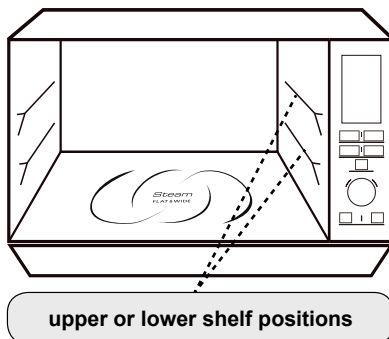
Guidelines

1. Use the Grill Tray provided, as explained.
2. Most meat items e.g. sausages, chops can be cooked on the hottest setting **Grill 1**. This setting is also suitable for toasting bread, muffins and teacakes etc.
3. **Grill 2** and **Grill 3** are used for those that require a longer grill time e.g. fish or chicken portions.
4. Never cover the food when grilling.
5. Always use oven gloves when removing the food and Grill Tray after grilling as they will be very hot.
6. After grilling it is important that the Grill Tray is removed for cleaning before reuse and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.

Oven accessories to use

When grilling fish, chops or small food items, the Grill Tray should be placed in the upper shelf position. For larger food items, the Grill Tray should be in the lower shelf position. Or you can place foods directly on Wire Rack with heatproof dishes underneath.

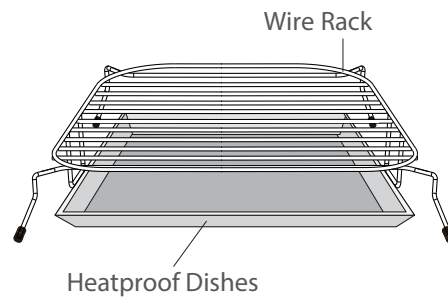
When using the **Grill Tray**, please put in the upper or lower shelf positions.



For Example:



When using the **Wire Rack**, please put on the flat table.



For Example:



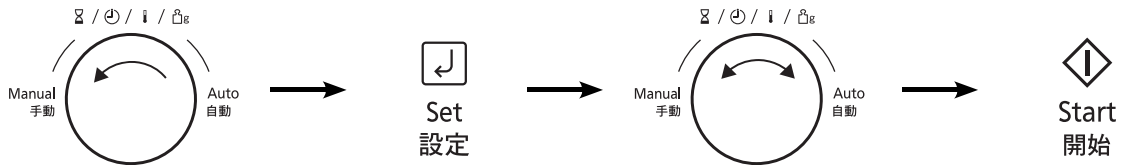
Crispy Grill Setting



The crispy grill feature allows the upper and lower surfaces of food to be brown and crispy without turning over by means of the particular design of the Grill Tray only.

Food can get golden-brown and crispy effect without turning over. It is suitable for roasting all kinds of seafood, bread and meat pieces.

English



1. Turning the dial anti-clockwise until the "Crispy Grill" symbol appears in the display.

2. Press once to verify your selection.

3. Set the cooking time by using the dial. (up to 30 minutes)

4. Press **Start** pad.
The cooking time appears in the display window and begins to count down.

Notes:

You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turn the dial to zero will end cooking.

Suggested cooking options

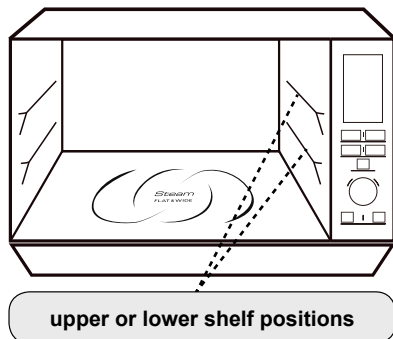
Food	Weight	Cooking Mode	Shelf Position	Cooking Time
Frozen deep pan pizza	440 g	Crispy Grill	Lower	10 mins
Frozen thin and crispy pizza	335 g	Crispy Grill	Upper	7-8 mins
Frozen potato chips	200 g	Crispy Grill	Upper	9-11 mins
Spring rolls	200 g	Crispy Grill	Upper	5-7 mins
Chilled breaded fish	255 g (2)	Crispy Grill	Upper	6 mins

Caution:

The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Oven accessories to use

Using **Grill Tray** in upper or lower shelf positions.



For Example:

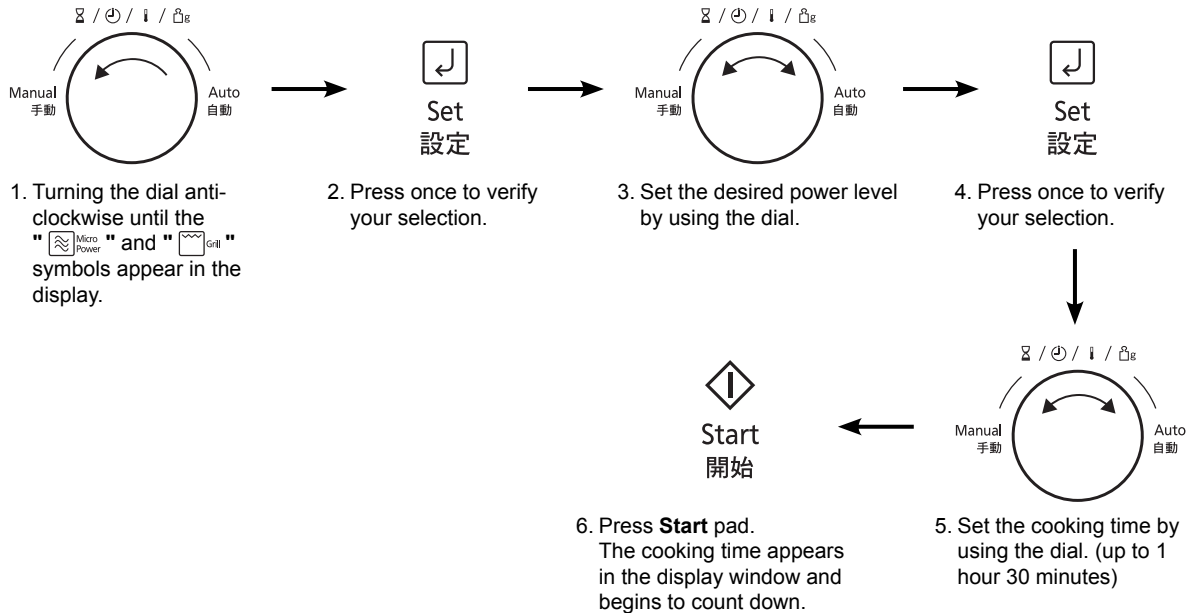


Combination Setting

Microwave + Grill Setting:



There are three power levels for this feature. It's a good way for roasting foods by combining microwave and grill effectively. It's suitable for roasting poultry, meat and seafood. This function can ensure the foods even cooking and keep the crispness of certain foods. Please open the door and turn over the foods when half of the cooking time, then continue cooking.

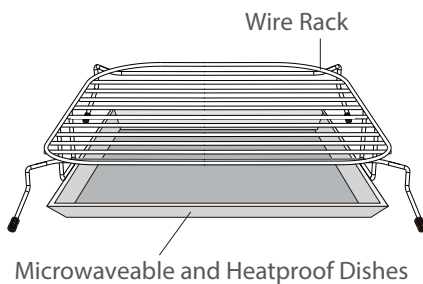


Power Level	Micro Power + Grill	Suitable kinds of foods
Combination 1 (High)	Microwave + Grill 1	Seafood and pudding
Combination 2 (Medium)	Microwave + Grill 2	Poultry and potatoes
Combination 3 (Low)	Microwave + Grill 3	Thick meat

Oven accessories to use

Directly on the base of the oven in a microwaveable and heatproof dish. Or you can place foods directly on Wire Rack with microwaveable and heatproof dishes underneath.

When using the **Wire Rack**, please put on the flat table.



For Example:



For Example:



Directly on the base of the oven in a microwaveable and heatproof dish.

Combination Setting

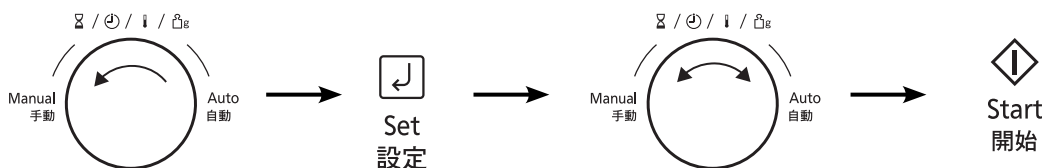
(continued)

Steam + Microwave Setting:

English



This feature is a steam and microwave combined heating method by adjusting the settings. Steam can be used to cook foods simultaneously with microwave mode. This can often reduce traditional oven cooking times and keep the food moist.



1. Turning the dial anti-clockwise until the "Manual" and "Auto" symbol appear in the display.
2. Press once to verify your selection.
3. Set cooking time by using the dial. (up to 30 minutes)
4. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

1. **Fill the water tank before using the Steam feature.**
2. When you select the steam feature, "Refill Water" symbol will appear in the display to prompt you fill the water tank until the oven start cooking. This is normal.
3. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
4. If during operation the water tank becomes empty, the oven will stop operation. "Refill Water" symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
5. You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
6. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Caution:

1. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands as there may have risk of burn. Please use gloves.
2. During and after cooking with Steam feature, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
3. After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. Wipe any water that drips from the left side of the oven. To re-position, click back into position on the oven legs. (See page 10)

Oven accessories to use

Directly on the base of the oven in a microwaveable and heatproof dish without cover.

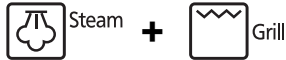
For Example:



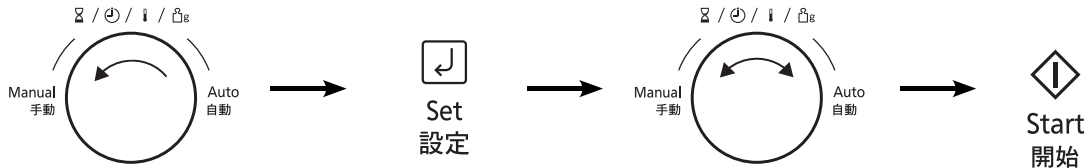
Combination Setting

(continued)

Steam + Grill Setting:



This feature is a Steam and Grill combined heating method by adjusting the settings. Steam and grill power works in a constant sequence alternatively, to keep the food in moisture through grilling while making cooking time shortened compared with that in a traditional way.



1. Turning the dial anti-clockwise until the "Steam" and "Grill" symbol appear in the display.
2. Press once to verify your selection.
3. Set the cooking time by using the dial. (up to 30 minutes)
4. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

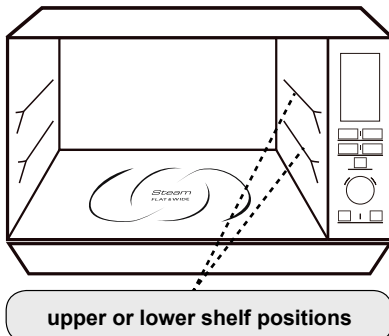
1. Fill the water tank before using the Steam feature.
2. When you select the steam feature, "Refill Water" symbol will appear in the display to prompt you fill the water tank until the oven start cooking. This is normal.
3. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
4. If during operation the water tank becomes empty, the oven will stop operation. "Refill Water" symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
5. You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
6. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Caution:

1. The Grill Tray and surrounding area of oven will get very hot. Please use oven gloves.
2. When removing the food or Grill Tray, hot water may drip from the oven top.
3. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands as there may have risk of burn. Please use gloves.
4. During and after cooking with Steam feature, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
5. After each Steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. Wipe any water that drips from the left side of the oven. To re-position, click back into position on the oven legs. (See page 10)

Oven accessories to use

When grilling fish, chops or small food items, the Grill Tray should be placed in the upper shelf position. For larger food items, the Grill Tray should be in the lower shelf position.



For Example:



Oven Setting

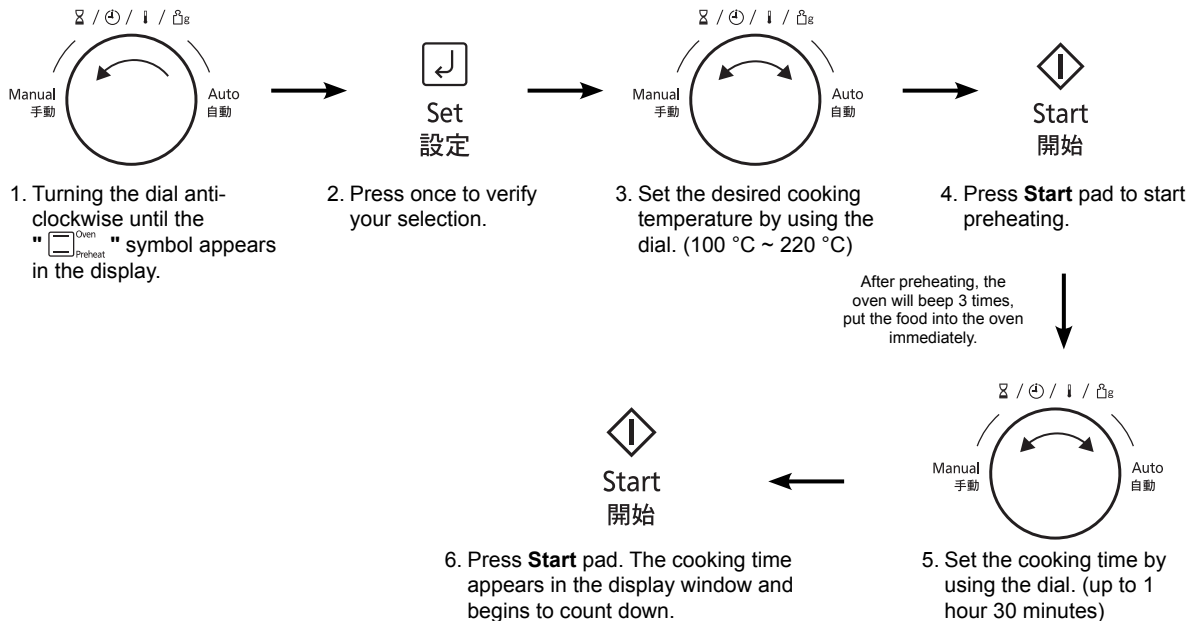


English

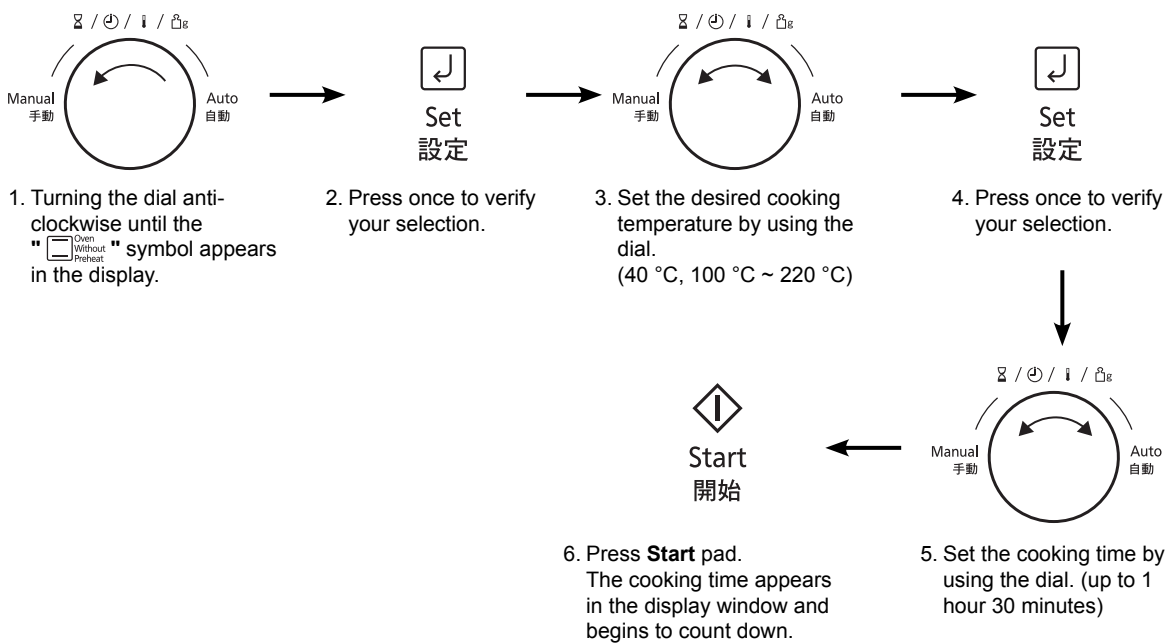
Oven Setting

Your combination oven can be used as an oven using the oven mode which uses top and bottom heat. For best results always place food in a preheated oven. When using oven mode, the Grill Tray can be placed in the upper or lower shelf position. Do not put the Grill Tray into the oven during pre-heat.

With Preheating:



Without Preheating:



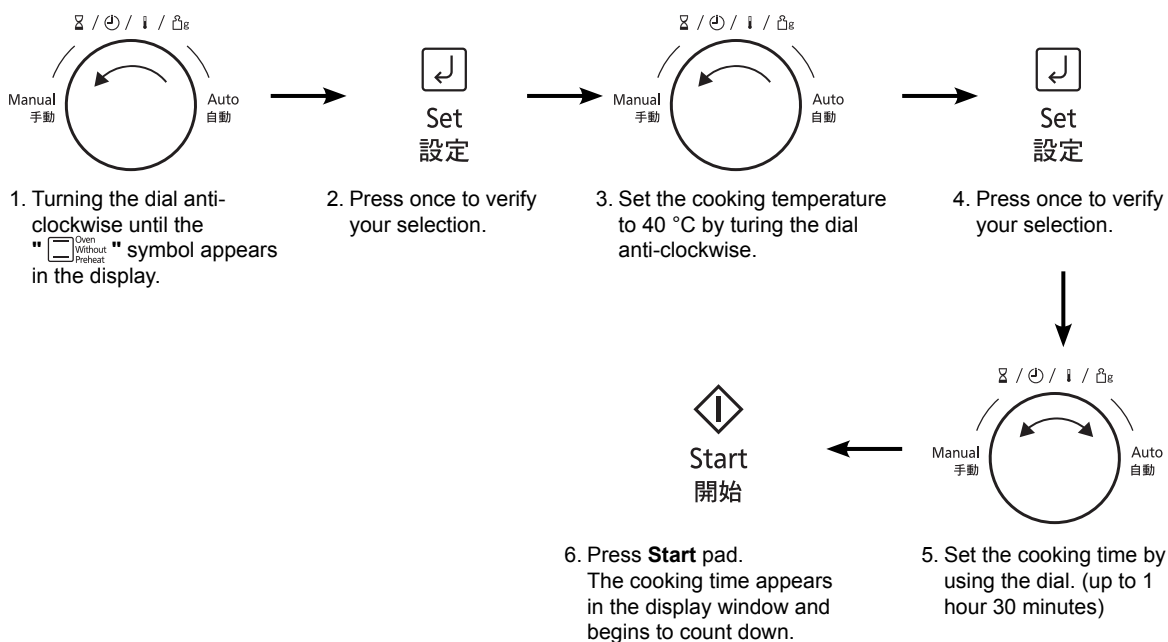
Oven Setting



Ferment Setting

(Ferment function is used for dough fermentation, such as the pizza base or bread dough when making bread.)

This feature allows you to ferment food at 40 °C.



English

Notes:

- The oven starts at 150 °C.
- Open the door using the pull down door because if **Stop/Reset** is pressed the program may be cancelled.
- The oven can not preheat to 40 °C.
- You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
- Press start pad once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by using the dial.
- The oven will maintain the selected preheated temperature for approximately 30 minutes. If no food has been placed inside the oven or a cooking time set, it will automatically cancel the cooking program and revert to colon or time of day.
- The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Guideline to oven temperatures

For best results always place food in a preheated oven.

Don't forget that for ease of programming of the most commonly used temperatures, your oven will start at 150 °C and count up in 10 °C stages to 220 °C, or you can turn the dial anti-clockwise to select 40 °C and 100 °C. Food is generally cooked uncovered - unless it is stated in the instructions or recipe. It is recommended to rotate the Grill Tray 180° at 2/3 of total time to get more uniform cooking performance.

Temp °C	Example to use (Lower Shelf)
40 °C	Proving bread or pizza dough.
150/160 °C	Macaroons.
160/170 °C	Casseroles, small tarts, cookies.
180 °C	Fairy cakes, meat joints, swiss roll.
190 °C	Gratins, lasagne, pastry pies.
200 °C	Stuffed peppers, scones.
210 °C	Chicken, muffins.
220 °C	Vegetable parcels, bread, garlic bread, roast potatoes, baking pizza.

Caution:

The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Oven Setting

(continued)

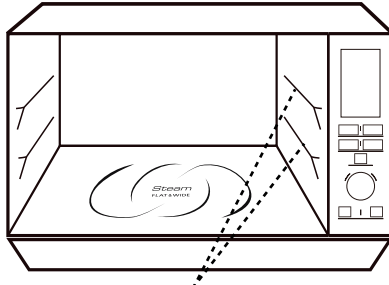
English

Oven accessories to use

In oven mode, you can cook food directly on the Grill Tray in the upper or lower shelf position. Or you can place your standard metal baking tins and ovenware on the Grill Tray in the lower shelf position. Or you can place foods directly on Wire Rack on heatproof dishes. Do not place tins and ovenware directly on the base of the oven in oven mode.

You can use the Grill Tray as a baking dish for roasting potatoes or vegetables, and for baking fairy cakes, scones and cookies. It is also ideal for re-heating pre-cooked convenience pastry items.

When using the **Grill Tray**, please put in the upper or lower shelf positions.

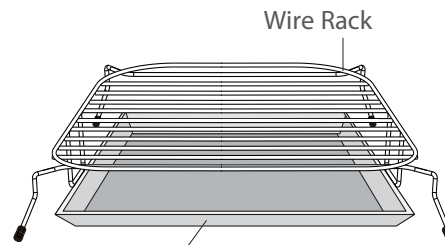


upper or lower shelf positions

For Example:
Baking: Grill Tray in lower shelf position.



When using the **Wire Rack**, please put on the flat table.



Heatproof Dishes

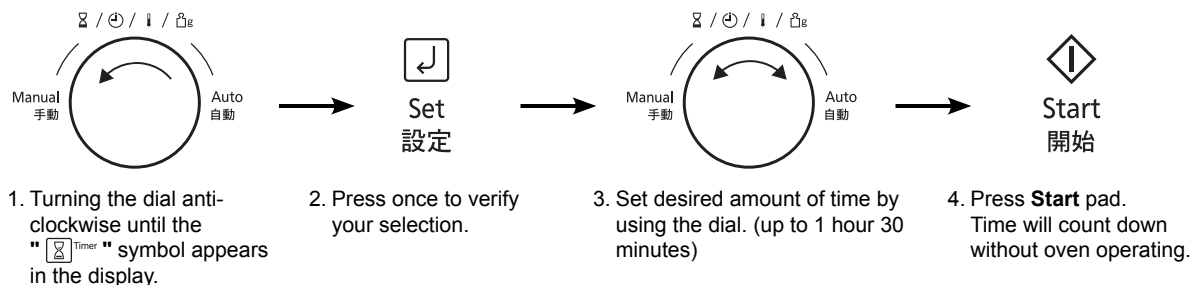
For Example:



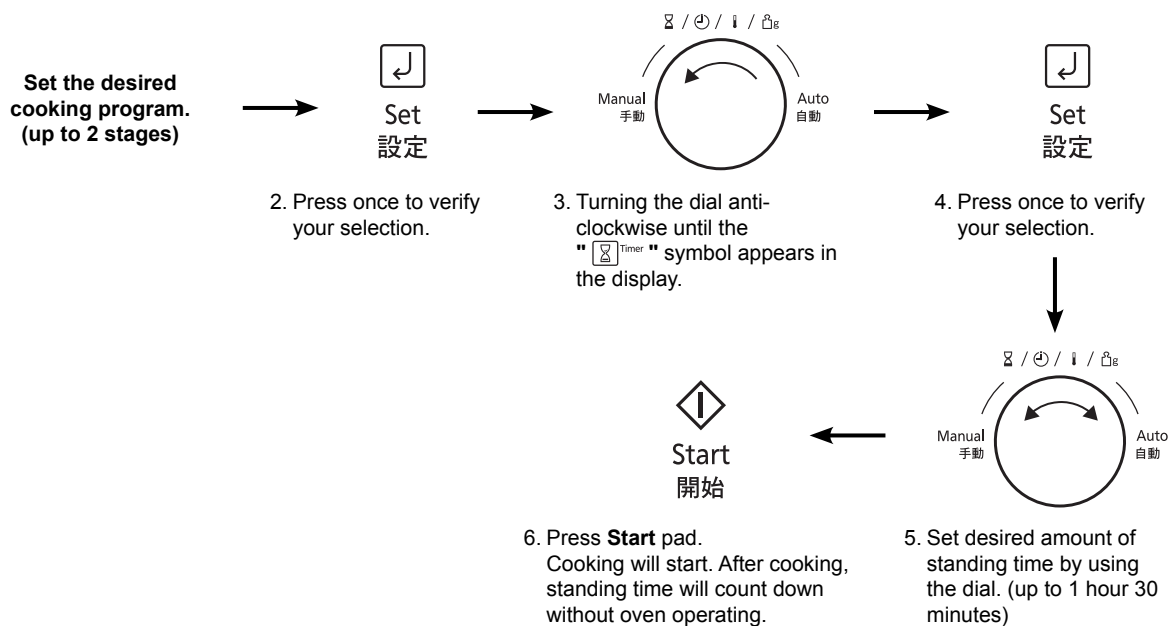
Timer Setting (Kitchen Timer/Standing Time/Delay Start) Timer

This feature allows you to use the oven as a kitchen timer. It can be also used as a stand time after cooking is completed or to program a delay start.

To set Kitchen Timer:



To set Standing Time:

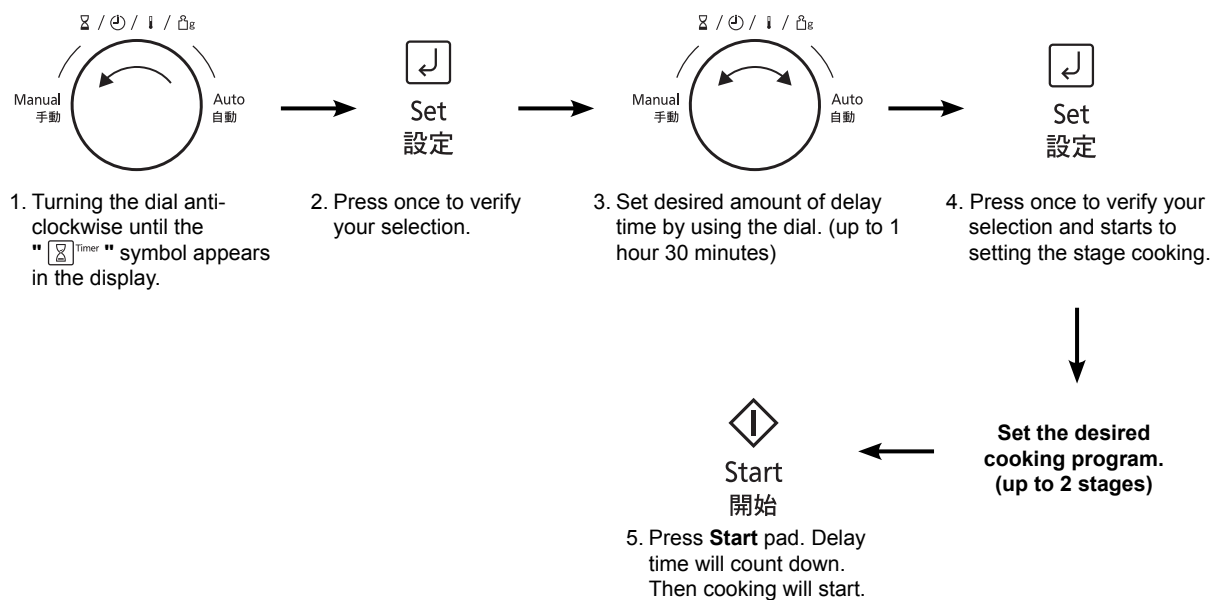


Timer Setting

(continued)

To set Delay Start:

English



Notes:

1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. Standing Time and Delay Start can not be programmed together with automatic, Oven and Crispy Grill feature. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.
3. When using Standing time or Delay Start, it's up to 2 power stages.

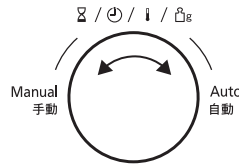
Sensor Reheat Setting



Sensor Reheat feature is utilizing the IR sensor equipped within the cavity to detect surface temperature of the food in the MWO to balance the reheating temperature and timing. This feature can cook food without setting power and time, only according to the temperature as your require. The field is -10~90°C. The recommended weight is 100-500 g.



1. Press once.
"Sensor Reheat" symbol and "1" will appear in the display.



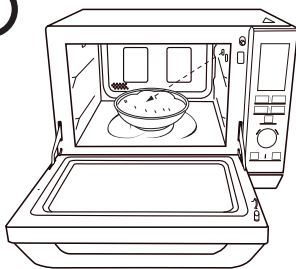
2. Set the required temperature by using the dial.



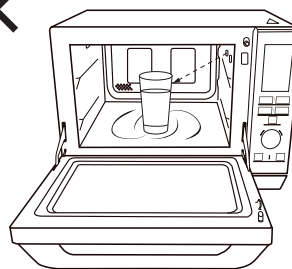
3. Press once. The temperature you set will display. After detecting for a period of time, press **Reheat** pad and the approximate current temperature will appear in the display window for 3 seconds. (unnecessary step)

Considering IR sensor positioned on the upper head of the side wall, if it fails to detect the surface temperature of the foods or liquids themselves, in that way the detected temperature will be different from the actual temperature. Therefore, we do not recommend using straight-sided containers with narrow necks when reheating small amount of food or liquids, in that the side wall of the container will obstruct the infrared rays to get through and lead to error detection. In order to achieve best performance, the following steps should be taken:

1. When reheating solid foods, please use open, flat container with food weight no less than 100 g.
2. When reheating liquids, avoid using straight-sided containers with narrow necks, and liquids under 200 ml.

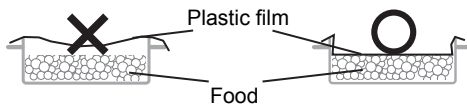


IR sensor detects the food temperature rightly.



IR sensor may fails to detect the food temperature, in that the side wall of the container obstruct the infrared ray given out by the food.

3. The default setting is 70 °C when plugging in. From the second time, the default setting will be changed to previously setting if between 55~75 °C.
4. "H0E" will be displayed if food temperature measured is higher than selected temperature.
5. After reheating, stir then serve.
6. Please place the container at the Centre of the flat table.
7. The plastic wrap should cover the food tightly, otherwise, the temperature of food may not be tested. If the plastic wrap is overlapped, make sure the overlapped area is placed downwards.



8. Food less than 100 g can not be detected. It may cause overcook.
9. If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "H0E". Sensor reheat feature can be used again until the "H0E" disappear.
10. The actual temperature maybe different from the required temperature. It depends on the cavity temperature, the food density, the container, the placement of the food etc.
11. Avoid using straight-sided containers with narrow necks when using Sensor Reheat.

Sensor Reheat (Beverage) Setting



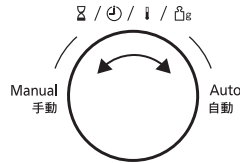
Sensor Reheat

This feature allows you to reheat beverage (coffee, tea, etc.) from room temperature or fridge temperature without setting power and time, only according to the temperature as your require. The field is 40~70°C.

English



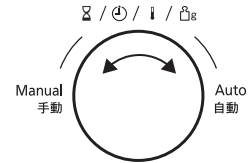
1. Press twice. "Sensor Reheat" symbol and "2" will appear in the display.



2. Set the required Serving by using the dial. Number and "serv" will appears in the display. (1 ~ 4 serv)



3. Press once to verify your selection.



4. Set the required temperature by using the dial.



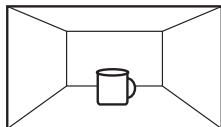
Start
開始

5. Press once. The temperature you set will display. After detecting for a period of time, press **Reheat** pad and the approximate current temperature will appear in the display window for 3 seconds. (unnecessary step)

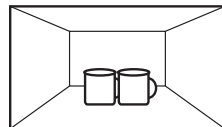
Notes:

- For the beverage, the reheat field is 1-4 cups (200 ml/cup). After reheating, stir carefully. Do not cover or wrap. Arrange the containers as figure.
- Do not using straight-sided containers with narrow necks, and liquids under 200 ml.
- If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "H0E". Sensor reheat feature can be used again until the "H0E" disappear.

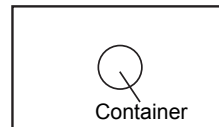
1 cup



2 cups



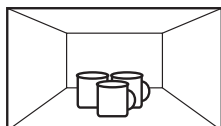
oven door position



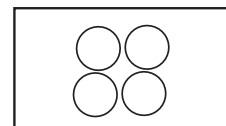
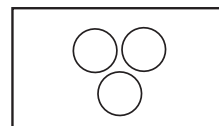
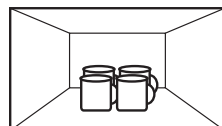
Container



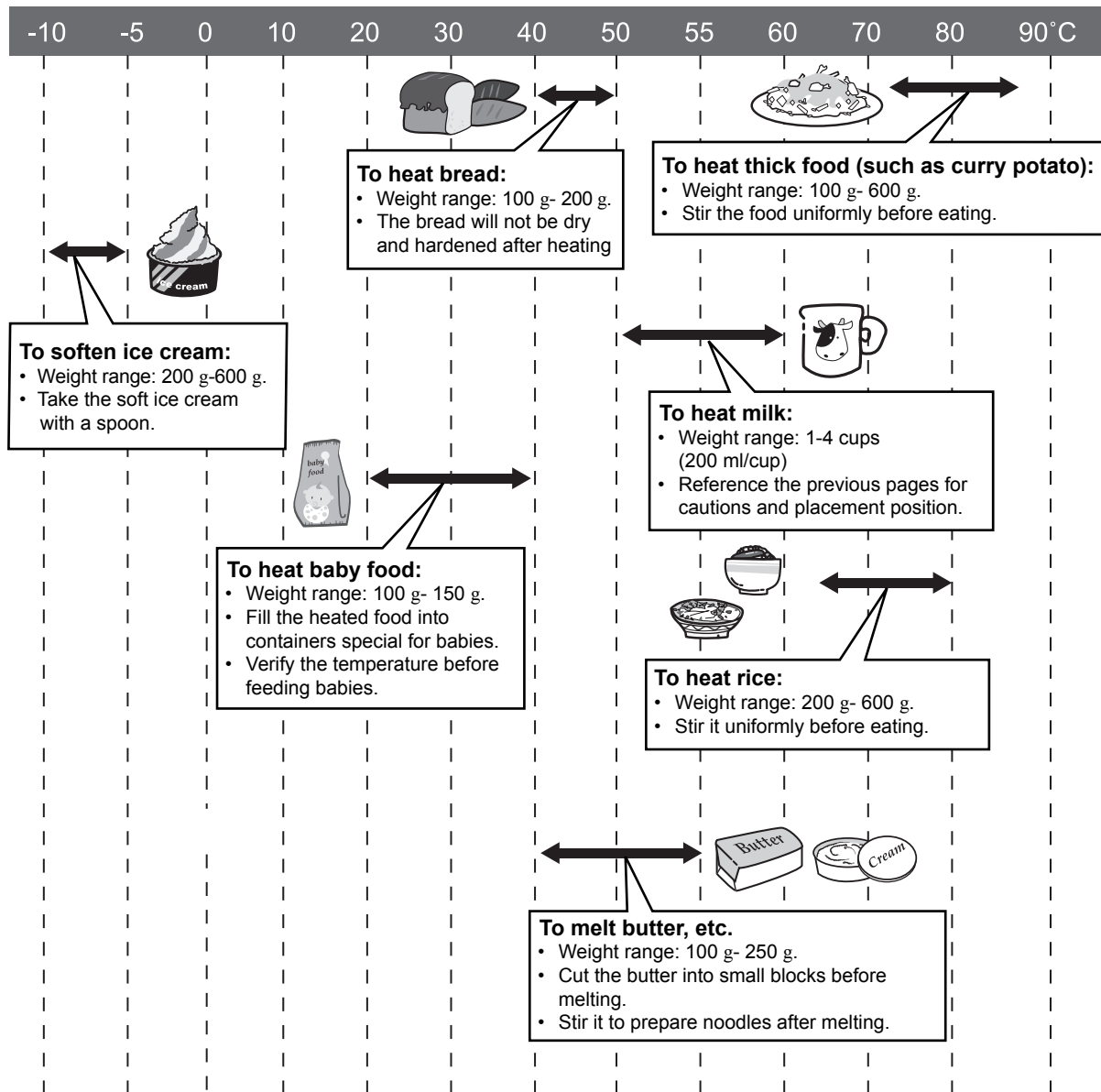
3 cups



4 cups



Reheat Setting (Recommended Food Temperature)



English

Notes:

1. The above food heating temperatures are intended for recommendation.
2. When reheating milk, the temperature cannot exceed 60 °C. Otherwise, it will boil and splash.

Steam Reheat Setting

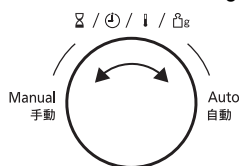


This feature allows you to reheat rice, meal with steam without setting power and time. The recommended weight is 100-500 g.

English



1. Press 3 times. "Steam Reheat" symbol and "3" will appear in the display.



2. Select "More/standard/Less".
Select "More/standard/Less" by using the dial.
For 100~250 g, please select Less to reheat.
For 250~350 g, please select Standard to reheat.
For 350~500 g, please select More to reheat.



Start
開始

3. Press **Start** pad.

While detecting, "----" will blink in the display window. After detected, the cooking time will count down.

	More	Standard	Less
Display	— — — — █ +	— — █ — — +	— █ — — — +

Reheat Rice

- It is suitable for reheating rice.
- Stir the rice and pour water into the tank before reheating.
- Do not cover or wrap.
- Stir again before serving.

Reheat Meal

- It is suitable for reheating meal.
- Stir the meal and pour water into the tank before reheating.
- Do not cover or wrap.
- Stir again before serving.

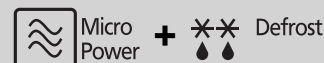
Notes:

1. Fill the water tank before using the **Steam** feature.
2. When you select the steam feature, " ♠ ♠ Refill Water " symbol will appears in the display to prompt you fill the water tank until the oven start cooking. This is normal.
3. If during operation the water tank becomes empty, the oven will stop operation. " ♠ ♠ Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
4. It may be necessary to wipe the excess water in the cavity after Steam cooking.
5. This feature is only suitable for cooked food.
6. It is not suitable for reheating liquids.
7. Frozen foods can be reheated, but thickness foods is not suitable.
8. If the temperature of the cavity is too high, steam reheat feature can not be used. Display window will appear "H0 E". Steam reheat feature can be used again until the "H0 E" disappears.
9. Don't reheat different kinds of food at the same time.

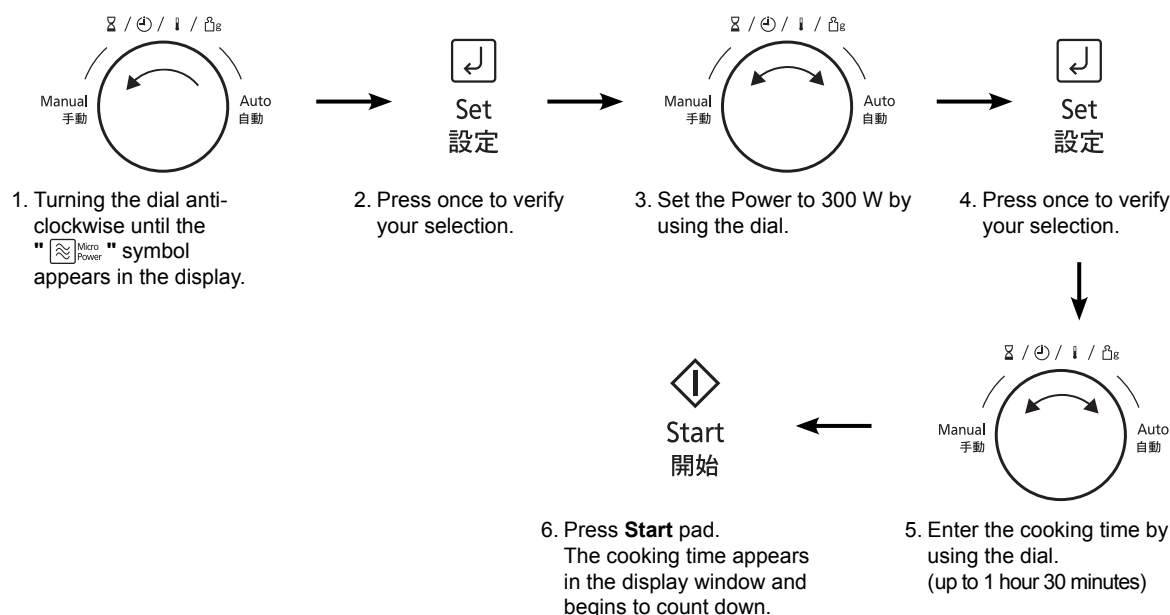
Caution:

1. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands as there may have risk of burn. Please use gloves.
2. During and after cooking with Steam feature, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
3. After each Steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. Wipe any water that drips from the left side of the oven. To re-position, click back into position on the oven legs. (See page 10)

Micro Power Defrost Setting



This feature allows you to defrost by setting time by yourself.

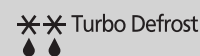


English

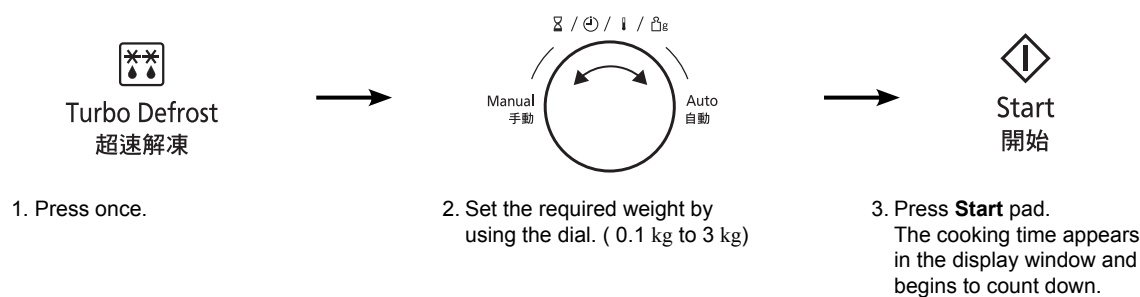
Notes:

- Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.
- For manual defrosting times, please refer to defrost chart on pages 46.

Turbo Defrost Setting



This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight. The serving/weight is 0.1 kg to 3 kg.



Notes:

- Turbo Defrost can be used to defrost many cuts of meat, poultry and fish by weight. The oven will determine the defrosting time and power levels. Once the oven is programmed, the defrosting time will appear in the display. For best results the minimum recommended weight is 0.2 kg.
- BONE-IN ROASTS, such as a Beef Rib Roast have a smaller muscle than a boneless roast of the same weight. Therefore, for bone-in roasts weighing over 2 kg reduce weight by 0.5 kg. For bone-in roasts weighing less than 2 kg, reduce weight by 0.25 kg.
- Turn over the food, remove defrosted food and shield thin ends/fat bones of roast with foil when buzzer rings in the middle of cooking.
- If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.

Defrosting Tips and Techniques

Preparation for Freezing

The quality of the cooked foods comes from the foods before freezing, freezing ways and defrosting tips and times. So it is important to purchase fresh and high quality foods. And freeze them immediately. Thick plastic foil, package, freezing wrap and the meat which has been sealed before selling are all able to be reserved in the refrigerator for some times.

Note: Please remove the aluminum foil if the package is made of aluminum to prevent arcing.

The foods in the refrigerator should be kept under -18 °C. (At least 24 hours in freezer before defrosting.)

Notes:

1. When freezing meats, poultry and fish or seafood, the foods should be arranged evenly and wrap as 2.5 cm - 5 cm square or a round shape.
2. Please clean the whole chicken before freezing. (The bowels can be frozen individually.) Clean the whole chicken and make it dry. Binding the leg and thigh.
3. Remove all air and seal securely. Label package with type and cut of meat, date and weight.

Turbo Defrost

The Turbo defrost function is operated based on the weight of foods. Most cut foods such as chicken, meat and fish can be defrosted by using this function easily. Set the Dial for weight based on the real weight of foods, and the microwave oven will set the power and time automatically. The display window will display the time of defrost after setting. The foods listed in the below table are the most suitable for using defrost function. The minimize weight is 0.1 kg and the maximum is 3 kg for getting the best result.

Foods	The maximum weight for the foods
Meat loaf, chicken, rib	2 kg
Beef, lamb, whole chicken	3 kg
Whole fish, shellfish, prawn and fish fillet	1 kg

Tips for Turbo defrost

Meat, which is with bones. For example, if the meat with bones has the same weight as the pure meat, the meat in the former one is lighter than the latter one. So, subtract 0.5 kg for 2 kg meat with bones is better for defrosting and 0.2 kg - 0.3 kg for meat with bones which is less than 2 kg.

Two buzz beeps

Turn over the meat, chicken, fish and shellfish. Separate the stewed meat, chicken pieces and meat loaf. Apart the meat loaf from the hamburger. Shield the edge of chicken wings, roast, fat or bones.

Key to defrosting

For evenly defrosting, turn over the foods or move the position of the foods in the containers during the progress of defrosting.



Remove the package of the raw meat and place it on the plate.



Shield the front part of the chicken drumsticks by using aluminum foil.



Shield the head and tail of the whole fish by using aluminum foil.



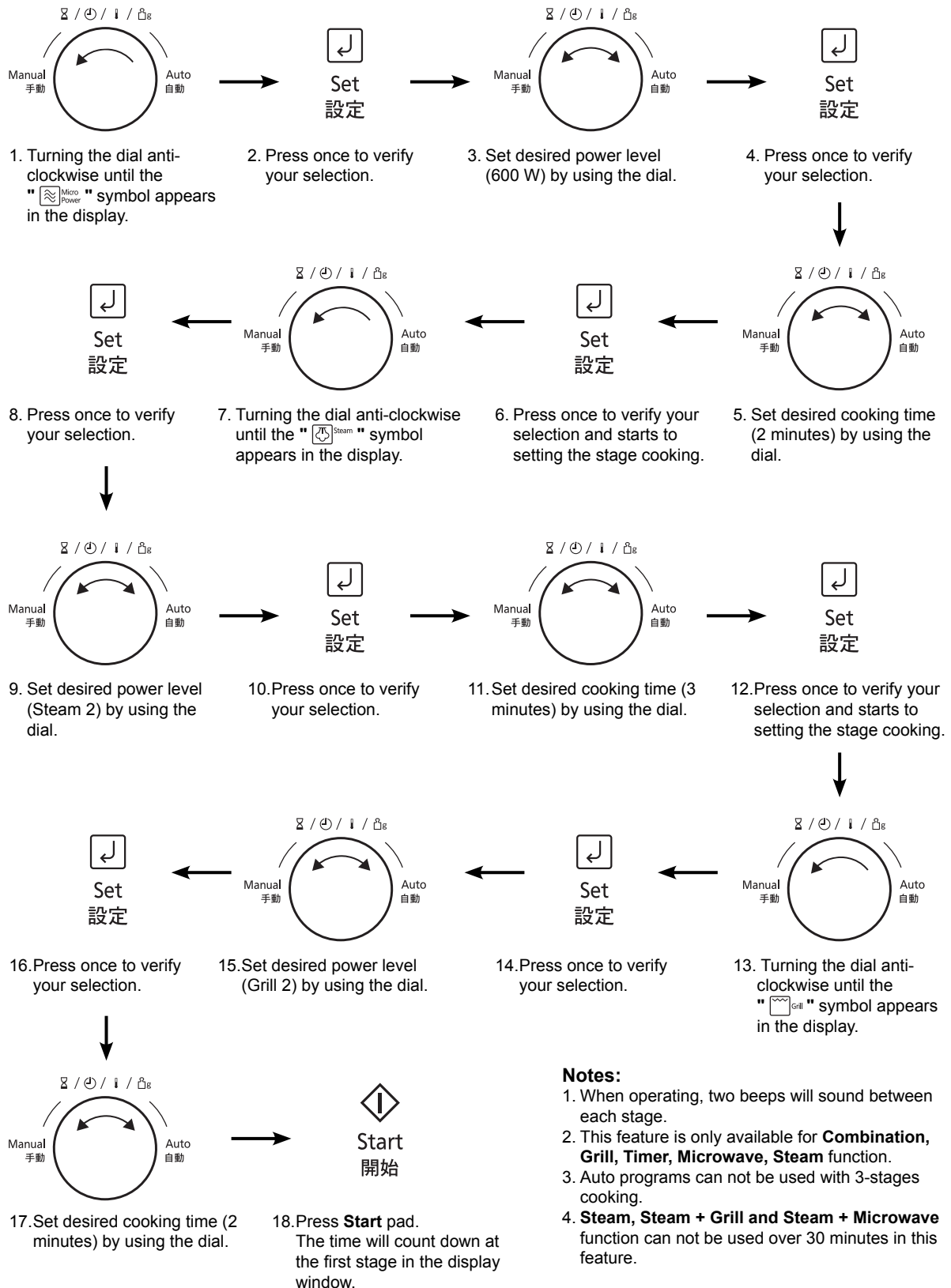
Remove the package of the fish fillet and place it on the plate.

3-Stage Setting

This feature allows you to program 3-Stage continually.

E.g.: Continually set [600 W] 2 minutes, [Steam 2] 3 minutes and [Grill 2] 2 minutes.

English



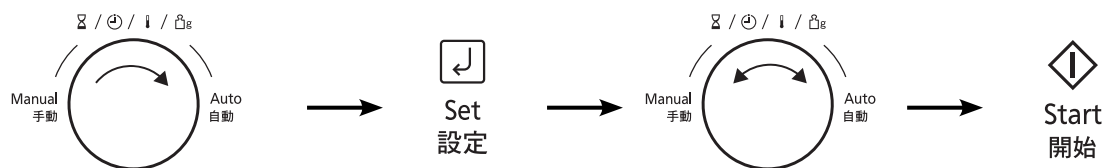
Auto Cook Setting (Method 1)

This feature allows you to set some ordinary menus with different weights. It will cook automatically without setting power and time. Select the category of food and then just enter the weight. Do not include the weight of any added water or the container weight.

English

For menus No.1 - No.22, please operate as follows:

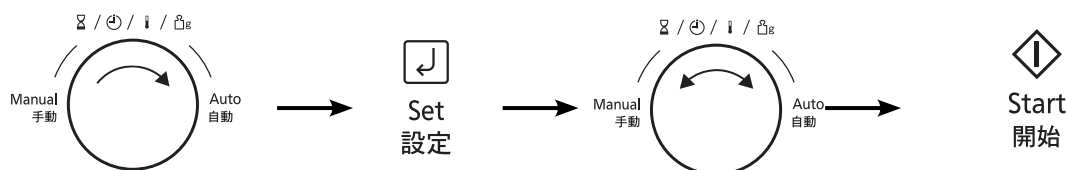
Without Preheating:



1. Turning the dial clockwise until the desired **Auto Cook Menu Number** appears in the display.
2. Press once to verify your selection.
3. Set serving/weight using the dial.
4. Press **Start** pad. The cooking time appears in the display window and begins to count down.

For menus No.23 - No.25, please operate as follows:

With Preheating:



1. Turning the dial clockwise until the desired **Auto Cook Menu Number** appears in the display.
2. Press once to verify your selection.
3. Set Serving/weight by using the dial.
4. Press once to begin preheating. **"Preheat"** will blink. After preheating, the oven will beep and the **"Preheat"** will stop blinking, please put the food into the shelf position within 2 minutes, then close the oven door immediately.

After preheating, the oven will beep 3 times,

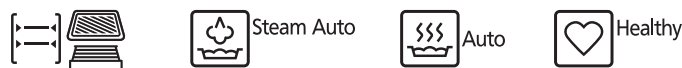
put the food into the oven immediately.



4. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



* indicates the Wire Rack or Grill Tray should be used during cooking and placement of them.


* indicates healthy menu.

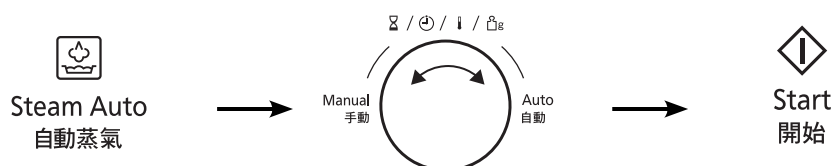
Auto Cook Setting (Method 2)

(continued)

For quick selection, we classify menus **No.1 - No.7** under **Steam Auto** pad, and **No.13 - No.18** under **Crispy Grill** pad. This method allows you to select your desired menu directly by pressing **Steam Auto** pad or **Crispy Grill** pad.

For menus No.1 - No.7, please operate as follows:

Steam Auto menus:  Steam Auto




1. Select desired menu by pressing the **Steam Auto** pad. "☁️ Steam Auto" symbol appears in the display.
2. Set serving/weight by using the dial.
3. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

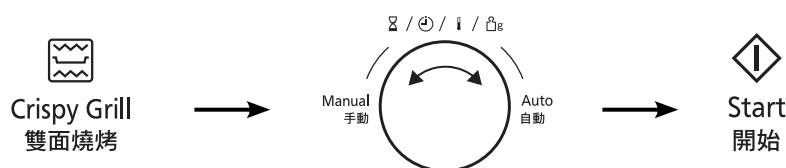
1. **Fill the water tank before using the Steam feature.**
2. For larger weights on the auto programs, it will be necessary to re-fill the water tank during cooking.
3. Do not cover foods on the auto steam programs.
4. Most foods benefit from a **STANDING** time after cooking on an auto program, to allow heat to continue conducting to the centre.
5. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
6. When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



*  indicates the Grill Tray should be used during cooking and placement of the tray.

For menus No.13 - No.18, please operate as follows:

Crispy Grill menus:  Auto




1. Select desired menu by pressing the **Crispy Grill** pad. "🔥 Auto" symbol appears in the display.
2. Set serving/weight by using the dial.
3. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



*  indicates the Grill Tray should be used during cooking and placement of the tray.

*  indicates healthy menu.

Auto Cook Menus

English

Number	Menu	Serving/Weight				Recommended Containers	Accessories and Placement	
1	Frozen Foods	100 g	150 g	200 g	250 g	microwaveable dish	on flat table	
2	Chilled Foods	200 g	300 g	400 g	-	microwaveable container	on flat table	
3	Fresh Vegetables	200 g	300 g	400 g	500 g	microwaveable container	on flat table	
4	Fresh Root Vegetables	200 g	300 g	400 g	500 g	microwaveable container	on flat table	
5	Chicken Pieces	200 g	400 g	600 g	800 g	microwaveable dish	on flat table	
6	Seafood	200 g	400 g	600 g	-	microwaveable container	on flat table	
7	Reheat Chinese Bun	4 pcs	6 pcs	-	-	-	Grill Tray in upper shelf position	
8	Double Boil / Stew	4-6 servs	1-3 servs	-	-	casserole with lid	on flat table	
9	Quick Soup	4-6 servs	1-3 servs	-	-	casserole with lid	on flat table	
10	Casserole Rice	150 g	300 g	450 g	-	casserole with lid	on flat table	
11	Congee / Porridge	100 g	150 g	200 g	-	casserole with lid	on flat table	
12	Instant Noodle	1 serv	2 servs	-	-	casserole with lid	on flat table	
13	Dumpling	6 pcs	12 pcs	-	-	-	Grill Tray in upper shelf position	
14	Fish Fillets	300 g	400 g	500 g	-	-	Grill Tray in upper shelf position	
15	Shrimp	200 g	400 g	-	-	-	Grill Tray in upper shelf position	
16	Fried Chicken - Healthy	2 servs	4 servs	-	-	-	Grill Tray in upper shelf position	
17	Teriyaki Chicken - Healthy	2 servs	4 servs	-	-	-	Grill Tray in upper shelf position	
18	Meat Skewers	200 g	400 g	-	-	-	Grill Tray in upper shelf position	
19	Roast Chicken	600 g	900 g	1200 g	-	-	Wire Rack with dish under	
20	Roast Beef / Lamb	500 g	1000 g	1500 g	2000 g	-	Wire Rack with dish under	
21	Reheat Fried Food	200 g	400 g	-	-	-	Wire Rack with dish under	
22	Frozen Pizza	200 g	350 g	-	-	-	Grill Tray in upper shelf position	
23	Cake	1 pc	-	-	-	-	Grill Tray in lower shelf position	
24	Cream Puff	9 pcs	-	-	-	-	Grill Tray in lower shelf position	
25	Cookies	16 pcs	-	-	-	-	Grill Tray in lower shelf position	
26*	Deodorization	Cleaning Functions						
27*	Drain Water							
28*	System Cleaning							
29*	Cavity Cleaning							

Notes:

- If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear "H0E". Auto Cook feature can be used until the "H0E" disappears.
- Cook according to the following cooking method.
- *3. No. 26, No. 27, No. 28 and No. 29 are not menu cooking. They are cleaning functions.
4. **Fill the water tank before cooking** when the display window shows "💧 Refill Water" symbol.

Notes:

The Symbols "☞", "☞", "☞", "☞" on page 41- 43 are intended to prompt you which features are used during cooking but will not display in the screen.

Auto Cook Menus

(continued)

English

1. Frozen Foods +

Suitable for steaming some desserts such as buns. It's not suitable for big size food and all kinds of frozen dumpling. Food can be directly cooked by microwave oven from the fridge. **Fill water tank.** Place the desserts on a microwaveable dish. Space between food must be left to prevent swelling after cooking and coming hard under stress. Do not wrap or lid. Place the dish at the centre of flat table. Select the program and weight, then start.

2. Chilled Foods +

Suitable for reheating chilled foods such as chilled fried rice, chilled pasta or chilled lasagne. Remove all packaging and put the food in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start.

3. Fresh Vegetables +

Suitable for cooking different kinds of fresh vegetables, like broccoli, cabbage. Clean the vegetables and place them in a microwaveable container, add some oil and stir. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

4. Fresh Root Vegetables +

Suitable for cooking different kinds of root vegetables, like carrots, potatoes. Clean and peel the root vegetables and cut into even sized pieces. Place prepared root vegetables in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

5. Chicken Pieces +

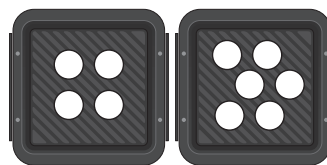
Suitable for cooking fresh chicken pieces. Each chicken piece should weigh between 50-80 g each. Place them on a microwaveable dish. Do not wrap or lid. **Fill water tank.** Place the dish at the centre of flat table. Select the program and weight, then start.

6. Seafood +

Suitable for cooking seafoods, like prawn, cuttlefish, shellfish. Clean the seafood and place them in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

7. Reheat Chinese Bun

Suitable for reheating refrigerated chinese buns weighing 70-100 g per piece. Place the buns onto Grill Tray as shown below. Do not wrap or lid. **Fill water tank.** Place the Grill Tray in upper shelf position. Select the program and weight, then start.



8. Double Boil / Stew

Double Boil: Suitable for cooking traditional soups, herbal soup, bird nest soup, etc, that requires slow simmer or 'double boil'. This method ensures food remains tender without losing its shape. It also extracts and retains the aromatic flavour of the food. Place all ingredients and liquid in a high microwaveable and heat proof casserole. Allow at most ½ depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwaveable plastic wrap. Place the casserole at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Measure distilled water and ingredients as below chart for reference.

serving	meat	vegetables	distilled water
4-6 servs	500 g	400 g	1000 ml
1-3 servs	250 g	200 g	650 ml

Stew: Suitable for cooking tougher cuts of meat/ poultry stews. Place all ingredients and liquid in a high microwaveable and heat proof casserole. Allow at most ½ depth of volume for evaporation to prevent boiling over. Cook covered with a lid. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Measure distilled water and ingredients as below chart for reference.

serving	meat	vegetables	distilled water
4-6 servs	1200 g	400 g	600 ml
1-3 servs	600 g	200 g	300 ml

9. Quick Soup

Suitable for cooking traditional soups such as chicken soup, rib soup etc. Clean all raw ingredients for later use. Place all ingredients and liquid in a high microwaveable and heat proof casserole. Allow at most ½ depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwaveable plastic wrap. Place the casserole at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Measure distilled water and ingredients as below chart for reference.

serving	chicken/meat	vegetables	distilled water
4-6 servs	300 g	850 g	1000 ml
1-3 servs	150 g	450 g	500 ml

10. Casserole Rice

Suitable for cooking plain rice. Always use a high microwaveable casserole. Soak the rice for about 10 minutes. Allow at most ½ depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwaveable plastic wrap. Place the casserole at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Allow rice to stand for 5-10 minutes after cooking.

Auto Cook Menus

(continued)

Measure rice and distilled water as below chart for reference.

Rice	150 g	300 g	450 g
Water	250 ml	400-450 ml	700 ml
container	2.25 L	3 L	5 L

English

11. Congee / Porridge

Suitable for cooking congee/porridge. Always use a high microwaveable casserole. Soak the rice for about 30 minutes. Allow at most ½ depth of volume for evaporation to prevent boiling over. Keep the vent of the container opening. If no vent or the vent is not large enough, do not close the container securely to prevent boiling. Place the casserole at the centre of flat table. Select the program and weight, then start. Open the door to stir and covered partially when two beeps heard during cooking, press start to continue. Allow rice to stand for 5-10 minutes after cooking. Measure rice and distilled water as below chart for reference.

Note: open the cover carefully after cooking to prevent scalding as the high temperature.

Rice	100 g	150 g	200 g
Water	750 ml	1000 ml	1200 ml

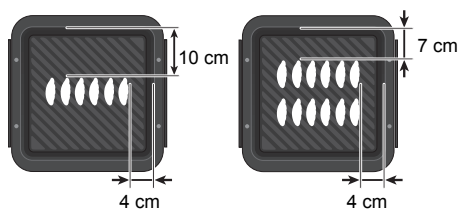
12. Instant Noodle

Suitable for cooking different kinds of instant noodle. Put the noodle and seasonings into a microwaveable container then pour water. Allow at most ½ depth of volume for evaporation to prevent boiling over. Keep the vent of the container opening. If no vent or the vent is not large enough, do not close the container securely to prevent boiling. Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Allow to stand for 2 minutes after cooking. Measure ingredients and distilled water as below chart for reference.

Instant noodle	1 serv	2 servs
Water	450 ml	800 ml

13. Dumpling +

Suitable for frying frozen dumplings. Dumplings can be directly cooked by microwave oven from the fridge. **Fill water tank.** Brush some oil in the Grill Tray. Place the dumplings onto Grill Tray as shown below. Do not wrap or lid. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



14. Fish Fillets +

Suitable for frying fresh fish fillets like salmon weighing a maximum 180 g each without turning. **Fill water tank.** Place the fish fillets skin side down onto Grill Tray as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



15. Shrimp + +

Suitable for frying fresh shrimps and prawns without turning. **Fill water tank.** Brushing the shrimps with oil both sides. Place the shrimps onto Grill Tray. Place the Grill Tray in upper shelf position. Select the program and weight, then start.

16. Fried Chicken - Healthy + +

Ingredient: (4 servs)

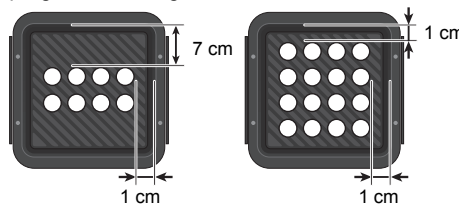
500 g boneless chicken leg

Seasonings:

A: 50 g fried chicken powder (corn flour)

B: 1 egg
1 tbsp light soy sauce
1 tbsp fish sauce
tasted salt, pepper

Suitable for frying fresh chicken pieces without turning. Clean the boneless chicken legs and cut into even small cubes weighing 30 g each. Mix B and chicken pieces well, then wrap chicken pieces with A. **Fill water tank.** Place the chicken pieces onto Grill Tray with skin side up as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



17. Teriyaki Chicken - Healthy + +

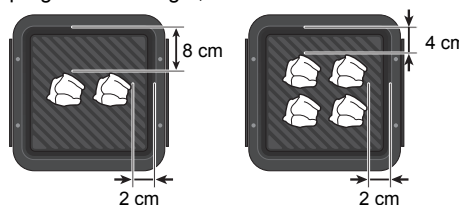
Ingredient: (4 servs)

4 pcs (about 125 g one piece) boneless chicken leg

Seasonings:

2 tbsp light soy sauce
2 tbsp water
2 tsp sugar

Suitable for cooking teriyaki chicken pieces without turning. Clean the boneless chicken legs and cut to 125 g each. Mix all ingredients of seasonings and chicken pieces well and marinate for half an hour. **Fill water tank.** Place the chicken pieces onto Grill Tray with skin side up as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



18. Meat Skewers +

Suitable for grilling meat or poultry skewers without turning. Place the meat skewers onto Grill Tray. Place the Grill Tray in upper shelf position. Select the program and weight, then start.

19. Roast Chicken +

Suitable for roasting whole chicken. Clean the chicken and marinate for an hour with seasonings. Put the chicken breast side down on Wire Rack and place at the centre of flat table with a heat proof dish underneath. Select the program and weight, then start. Open the door to turn over when two beeps heard during cooking, then press start to continue.

20. Roast Beef/ Lamb



Suitable for roasting big piece of beef /lamb. Marinate for half an hour with seasonings. Put the meat piece on Wire Rack and place at the centre of flat table with a heat proof dish underneath. **Fill water tank.** Select the program and weight, then start. Open the door to turn over when two beeps heard during cooking, then press start to continue.

21. Reheat Fried Food +

Suitable for reheating fried food including fried chicken pieces, curry buns, deep fried spring rolls. Remove all packaging and put the food on Wire Rack. Place at the centre of flat table. Select the program and weight, then start. Open the door to turn over when two beeps heard during cooking, press start to continue.

22. Frozen Pizza +

Suitable for reheating and browning frozen pizza. Remove all packaging and place the pizza on Grill Tray in upper shelf position. Select the program and weight, then start.

23. Cake +

Ingredient:

200 g	egg (about 4 pcs)
170 g	cake powder
170 g	castor sugar
1 tbsp	milk
20 g	butter
½ tsp	baking powder

Method:

1. Beat eggs and castor sugar into a container and stir with an eggbeater at low speed until the sugar is dissolved completely. Adjust to high speed until the beaten eggs are completely foamed and the footprint of the eggbeater keeps for a while. Readjust to low speed to make the bubble uniformly.
2. **Fill water tank.** Select the program and weight, then start to preheat.
3. Gradually add the sifted cake powder and baking powder into the mixture. Mix them with a wooden spoon from bottom to top. Add the melt butter and milk into the mixture and stir evenly. Cover the baking paper at the bottom and edges of the mold and pour the mixture in. Put the mold on Grill Tray.

4. After preheating, three beeps will be heard. Put the Grill Tray on the lower shelf position quickly and press start.

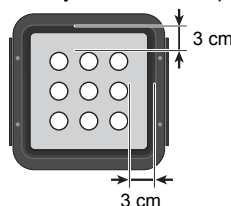
24. Cream Puff +

Ingredient:

60 g	plain flour
60 g	butter
150 g	beaten eggs
100 ml	water

Method:

1. Heat the butter and water to boiling on gas. Pour the flour into the mixture quickly and stir continually till the mixture is transparent. Switch off the gas. Gradually add the beaten eggs into the mixture, whisk continually till the mixture begins to sticker and the mixture dropped stringy by using wooden spoon.
2. **Fill water tank.** Select the program and weight, then start to preheat.
3. Place the aluminium foil on the Grill Tray and grease. Divide the mixture to 28 g each and arrange into 3 x 3 shape equidistantly.
4. After preheating, three beeps will be heard. Place the Grill Tray on lower shelf position quickly and press start.



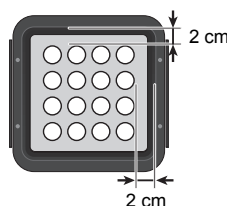
25. Cookies

Ingredient:

80 g	plain flour
¼ tsp	baking powder
60 g	butter
35 g	icing sugar
15	almond slice (roasted)
½	egg yolk
¼	egg white
	a drop of vanilla essence

Method:

1. Cream butter, sugar and vanilla essence till creamy white, using a cake mixer. Add beaten egg yolk and egg white and continue beating. Gradually add sifted flour and stir well with wooden spoon. Stir almond slice into dough. Place the aluminium foil on the Grill Tray. Divide the dough into 16 parts (about 13 g each) and arrange well into Grill Tray.
2. Select the program and weight, then start to preheat.
3. After preheating, three beeps will be heard. Place the Grill Tray on lower shelf position quickly and press start.
4. Open the door to rotate the Grill Tray 180° when two beeps heard during cooking, press start to continue.

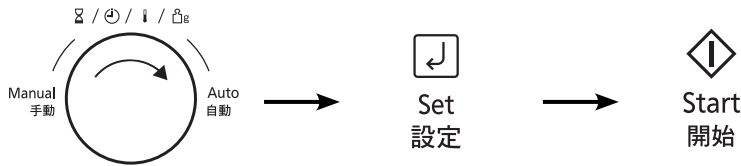


Cleaning Setting

26. Deodorization Setting: ✨

This feature is suitable for cleaning the particular smell from the microwave oven. (20 minutes is needed)

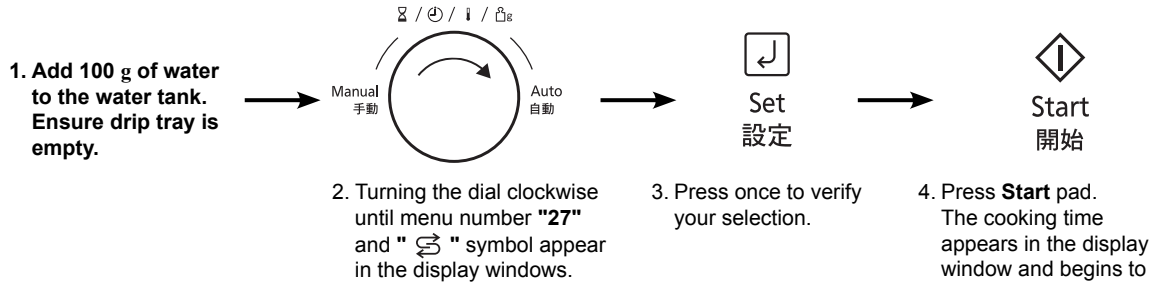
English



1. Turning the dial clockwise until menu number "26" and " ✨ " symbol appear in the display windows.
2. Press once to verify your selection.
3. Press **Start** pad. The cooking time appears in the display window and begins to count down.

27. Drain Water Setting: ↻

Water is pumped through the system to clean the pipes. The water is drained into the drip tray.



Notes:

1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the drain water program.
3. Empty the drip tray and rinse with running water after the program has finished.

Caution:

If the Drain water program is used directly after a steam cooking program, hot water may be drained into the drip tray.

Cleaning Setting


(continued)

28. System Cleaning Setting:

The first stage of this program cleans the system with a citric acid solution. The second stage runs water through the system to rinse the pipes.

1. Make a solution of **16 g citric acid and 200 g of water**, add the solution to the water tank. Ensure drip tray is empty.



2. Turning the dial clockwise until menu number **"28"** and "" symbol appear in the display windows.

3. Press once to verify your selection.

4. Press **Start** pad. The cooking time appears in the display window and begins to count down. The program will run for approx. 29 minutes.




Start
開始

6. Press **Start** pad. The program will run for approx. 1 minute. Empty the drip tray after the program has finished.

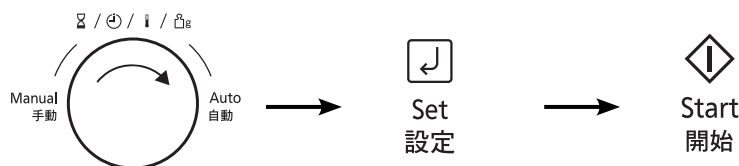
After the program has paused, empty the drip tray and fill the steam tank with water (to max level).


Notes:

1. When "" appears in the display, run the 'system cleaning' program.
2. If the system cleaning program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
3. Do not remove the drip tray during the drain program.
4. Empty the drip tray and rinse with running pure water after the program has finished.

29. Cavity Cleaning Setting:

This feature is available when the cavity is built up with fat or grease (20 minutes is needed).



1. Turning the dial clockwise until menu number **"29"** and "" symbol appear in the display windows.

2. Press once to verify your selection.

3. Press **Start** pad. The cooking time appears in the display window and begins to count down.

Notes:

1. **Full the tank with water before using.**
2. After cleaning, open the door and wipe with a damp cloth.

English

Defrosting chart



Preparation for Freezing:

1. Heavy-duty plastic wraps, bags and freezer wrap are suitable.
2. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food. To aid in separating layers, place two pieces of wax paper between them.
3. REMOVE ALL AIR and seal securely.
4. LABEL package with type and cut of meat, date and weight.
5. Defrosting times given in the charts are for thoroughly frozen foods (i.e. at least 24 hours in freezer maintained at -18 °C or lower).

Defrosting Technique:

1. Remove from wrapper and set on a defrosting rack in a dish on flat table.
2. On Turbo Defrost, the oven will beep during the defrosting time. At "beep", turn over all meat, poultry, fish and shellfish. Break apart stewing meat, chicken pieces and minced meat. Separate chops and hamburger patties. Shield thin ends of roasts, poultry legs and wings, fat or bones with foil.
3. Throughout the defrosting time, remove any defrosted portions of mince or cubed meat, etc.
4. After defrosting, large roasts may still be icy in the centre. Let stand, 15 to 30 minutes, in refrigerator to complete defrosting.

Defrosting Chart (by setting Micro Power at Defrost):

FOOD	APPROX. TIME (minutes per 500 g)	INSTRUCTION
Meat		
Beef		
Minced Beef	6 - 8	Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.
Roast: Topside	7 - 9	
Roast: Beef Tenderloin	7 - 9	
Roast: Chuck or Rump	6 - 8	
Roast: Sirloin, rolled	7 - 9	Turn meat over two to three times during defrosting.
Steak	6 - 7	Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.
Miscellaneous	6 - 8	
Lamb		
Roast	6 - 8	Large roasts may still be icy in centre. Let stand.
Chops	5 - 7	
Ribs	5 - 7	
Poultry		
Chicken/whole	7 - 9	Turn poultry over two to four times during defrosting. Halfway through the defrost cycle, shield end of drumsticks, wings, breast bones and ends of poultry with foil.
Chicken/pieces	6 - 8	
Chicken/fillets	6 - 8	Break apart chicken pieces and remove small pieces such as wings, which may be defrosted before larger pieces. Rinse poultry under cold water to remove ice crystals. Let stand 5 to 10 minutes, before cooking.
Duck	6 - 8	
Turkey	7 - 9	
Fish & shellfish		
Fish Fillets	6 - 8	Halfway through the defrost cycle, turn whole fish or blocks of fillets over. Also, break apart prawns or scallops. Remove any pieces that are defrosted.
Whole Fish	6 - 8	
Crabmeat	5 - 7	
Lobster Tails	5 - 7	
Sea Scallops	4 - 6	Let stand, 5 to 10 minutes, before cooking.
Green Prawns	5 - 7	

Reheating charts

The times given in the charts below are a guideline only, and will vary depending on STARTING temperature, dish size and quantity. Pastry or bread items reheated by microwave will be soft not crisp.

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Chilled meal	200 g	1000 W	2 mins - 2 mins 30 secs	Place in a microwave safe and heat-proof dish on base of oven.
Frozen meal	200 g	1000 W	3 mins 30 secs - 4 mins	Place in a microwave safe and heat-proof dish on base of oven.
Sandwich	100 g	1000 W	30 secs	Place in a microwave safe and heat-proof dish on base of oven.
Canned soup	600 ml	1000 W	3-4 mins	Place in a microwave safe and heat-proof dish with cover on base of oven. Stir half way and end of cooking.
Beverage	235 ml	1000 W	1 min 30 secs	Place in a microwave safe cup on base of oven. Stir half way and end of cooking.
Milk	250 ml	1000 W	1 min - 1 min 30 secs	Place in a microwave safe cup on base of oven. Stir half way and end of cooking.
Canned vegetables				
Bean	415 g	1000 W	2 mins 30 secs - 3 mins	Place in a microwave safe and heat-proof bowl with cover. Place on base and stir halfway.
Tomato	400 g	1000 W	2 mins	
Mushrooms	290 g	1000 W	2 mins - 2 mins 30 secs	
Sweetcorn	330 g	1000 W	2 mins - 2 mins 30 secs	
Meat pies	150 g	1000 W	1 min 30 secs- 2 mins	Place in a microwave safe and heat-proof bowl on base.
		Crispy Grill	6-7 mins	Remove product from foil container and place on Grill Tray in lower shelf position.
Quiche	400 g	Crispy Grill	8-10 mins	Remove product from foil container and place on Grill Tray in lower shelf.
Frozen fruit tart	450 g	Crispy Grill	8-10 mins	Remove product from foil container and place on Grill Tray in lower shelf.
Frozen egg tart	300 g	Crispy Grill	10-11 mins	Remove product from foil container and place on Grill Tray in lower shelf.
Spring rolls	200 g	Crispy Grill	5-7 mins	Place on Grill Tray in upper shelf position.
Fried dumpling	200 g	Crispy Grill	5-7 mins	Remove product from foil container and place on Grill Tray in upper shelf.
Pizza	300 g	Crispy Grill	7-9 mins	Remove product from foil container and place on Grill Tray in upper shelf.

English

Cooking charts

English

Food	Weight/ Quantity	Power Level	Time to Select (approx.)	Instructions
Meat				
Lamb joint	Maximum weight 1.5 kg	180 °C	20 mins per 500 g plus 25-30 mins	Preheat oven. Cook on Grill Tray in lower shelf position. Turn halfway. Wrap in foil and allow to stand for 10 mins after cooking.
Steak -medium	150 g	GRILL 1	7-8 mins	Place on Grill Tray in upper shelf position. Turn halfway
Steak -well done			9-10 mins	
Beef joint -well done	Maximum weight 1.5 kg	220 °C	20 mins per 500 g plus 30-35 mins	Preheat oven. Place on Grill Tray in lower shelf position. Turn halfway.
Fish and Shellfish				
Fresh fish fillets	500 g	600 W	5-7 mins	Place in a microwave safe and heat-proof dish with cover on base of oven.
Frozen fish fillets	500 g	1000 W	9-10 mins	
Prawns	500 g	600 W	5-7 mins	
Mussels	500 g	600 W	5-7 mins	
Fish thin fillets	500 g	Steam + Microwave	5-7 mins	Fill the water tank. Place in a microwave safe and heat-proof dish without cover on base of oven.
Poultry				
Chicken breasts (boneless and skinless)	250 g	STEAM 1	30 mins	Fill the water tank. Place on Grill Tray in upper shelf position.
Chicken legs	1.0 kg	GRILL 1	30 mins	Place on Grill Tray in lower shelf position. Turn halfway.
Whole chicken	per 500 g	190 °C	30-35 mins	Preheat the oven. Place chicken on Wire Rack with a heaterproof dish underneath. Turn halfway.
Fresh vegetable				
Asparagus	200 g	Steam + Microwave	5-6 mins	Fill the water tank. Place in a microwave safe and heat-proof dish without cover on base of oven.
Broccoli	250 g	Steam + Microwave	7-8 mins	
Peas	200 g	Steam + Microwave	4-5 mins	
Boiled potatoes	500 g	Steam + Microwave	14-15 mins	
Rice				
Long grain white	250 g	1000 W	11-13 mins	Use a 5 L microwave safe container. Add 550 ml boiling water. Cover partly and stir halfway.
pasta				
Fusilli	200 g	1000 W	10 mins	Use a 5 L microwave safe container. Add 550 ml boiling water and 15 ml oil. Cover partly and stir halfway.
Spaghetti	250 g	1000 W	8-10 mins	

Before Requesting Service

ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.

Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment 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.

Steam accumulates on the oven door and warm air comes from the oven vents.

During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.

I accidentally operate my microwave oven without any food in it.

Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.

There are humming and clicking noises from my oven when I cook by Microwave + Grill.

These noise occur as the oven automatically switch the Grill. This is normal.

The oven has an odour and generates smoke when using Combination, Oven, Crispy Grill and Grill function.

It is essential that your oven is wiped out regularly particularly after cooking by Combination, Oven, Crispy Grill and Grill function. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Some smoke will be given off from the cavity when using grill, Combination, Oven, Crispy Grill and Grill for the first time.

It caused by the excessive oil in the cavity and oil used for rust protection volatilizing.

English

Before Requesting Service

(continued)

English

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit Breaker or fuse is tripped or blown.	Contact the specified service Centre.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start pad was not pressed after programming.	Press Start pad.
	Another program has already been entered into the oven.	Press Stop/Reset pad to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
	Stop/Reset pad has been pressed accidentally.	Program oven again.
"H0E" appears in the display window.	The cavity is overheated.	Operate again after it cools down.
"U14" appears in the display window.	The water tank is empty.	Full it with water and press Stop/Reset to reset.
"H97" or "H98" or "H00" appears in the display window.	This display indicates a problem with the microwave generation system.	Contact the authorised service centre.
"Demo" appears in the display window.	The oven is under demonstration mode.	Turning the dial anti-clockwise until the "Micro Power" symbol appears in the display, then press Start pad 4 times and Stop/Reset pad 4 times.
The "🔒" appears in the Display Window.	The Child Lock was activated by pressing Start pad 3 times.	Deactivate Lock by pressing Stop/Reset pad 3 times.

If it seems there is a problem with the oven, contact an authorized Service Centre.

Care of your Microwave Oven

Turn the oven off and remove the power plug from the wall socket before cleaning.

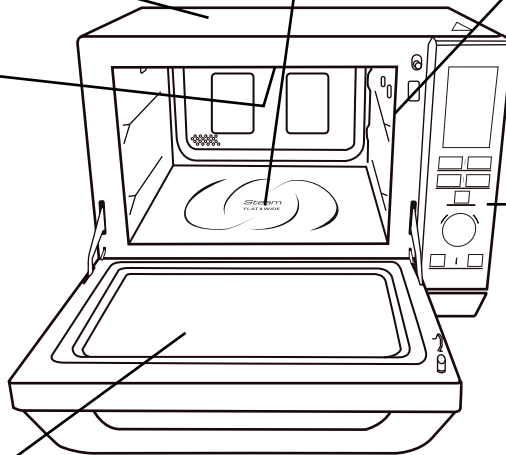
The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

Always clean the Flat Table after cooling down with a mild detergent and wipe to dry.

Keep the inside of the oven clean. When food splatters 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.

Clean the upper heater after it is completely cold. Wipe with a soft and damp cloth carefully to avoid breaking the heater and hurting your fingers by the broken heater.

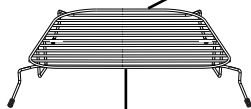
If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.



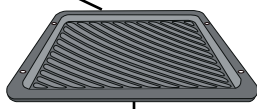
Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** pad to clear display window.

English

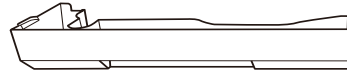
After using, clean it with a mild detergent or dishwasher.



Wire Rack



Grill Tray



Drip Tray

1. Always keep the drip tray clean.
2. Clean and wipe dry after use.
3. After cleaning, re-connect the drip tray to the plastic feet.
4. **DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.**

Notes:

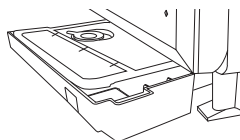
1. When using the Grill, Crispy Grill, Oven or Combination mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
2. After Grill, Crispy Grill, Oven or Combination cooking, the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by Grill, Combination. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. This method can not be used to clean the oven door.
DO NOT SPRAY DIRECTLY INSIDE THE OVEN.
A steam cleaner is not to be used for cleaning.
3. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
4. It is possible that a few water droplets appeared on countertop if steam function is used intensively, especially under high humidity environment or poor ventilation conditions. Please wipe the liquid off in case.
5. When it becomes necessary to replace the oven light, please consult the service Centre specified by Panasonic.

Care of your Microwave Oven *(continued)*

Cleaning the Water Tank

Clean with a soft sponge in water.

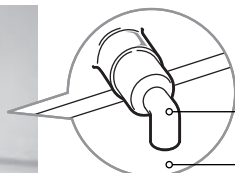
English



Remove the water tank and clean the compartment where the water tank is inserted.



Open the water supply cap, remove the lid and pipe cap and clean.



Pipe Cap

Ensure it faces downwards

If the pipe cap is difficult to remove, wiggle from side to side. When re-fitting, make sure that the pipe faces down (see diagram).

The front of the tank can also be removed for cleaning.

Removing the Front Cover



1. Lightly twist the cover until the far side unclips.
2. Continue to twist until the near side unclips.

Re-fitting the Front Cover



1. Align the slots on the cover with the holes on the tank.
2. Insert and push down until it clicks.

Notes:

1. Clean the water tank at least once a week to prevent build up of limescale.
2. Do not use a dishwasher to clean the water tank or parts of the water tank.

Technical Specifications

Model		NN-DS596B	
Power Supply:		220 V, 50 Hz	230 - 240 V, 50 Hz
Power Consumption*:	Microwave	4.6 A 1000 W	4.3 A 1000 W
	Steam	4.8 A 1020 W	4.4 A 1020 W
	Grill	5.6 A 1220 W	5.3 A 1220 W
	Combination	9.0 A 2010 W	8.4 A 2010 W
	Oven	5.8 A 1270 W	5.4 A 1270 W
Power Requirement: (Maximum)		2010 W	
Output power*:	Microwave	1000 W	
	Grill	1200 W	
	Oven	1250 W	
Outside Dimensions (W × H × D):		512 mm (W) × 347 mm (H) × 416 mm (D)	
Oven Cavity Dimensions (W × H × D):		335 mm (W) × 238 mm (H) × 350 mm (D)	
Overall Cavity Volume:		27 L	
Operating Frequency:		2450 MHz	
Uncrated Weight:		Approx. 15.7 kg	

* IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production date, manufactory and serial number, please refer to the name plate on the microwave oven.

English