



OWNER'S MANUAL

LIGHTWAVE OVEN “**SolarDOM**”

Please read this owner's manual thoroughly before operating.

MA3884VGS
MA3884NGR



MFL65219806

www.lg.com

Contents

How the Microwave Function Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. This ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to create microwave energy.

These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

A very safe appliance

Your SolarDOM oven, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no "left over" energy to harm you when you eat your food.

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Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**



This is the safety alert symbol. This symbol alerts you to potential hazards that can cause death or serious injury to you and others.

All safety messages will follow the safety alert symbol and either the word "WARNING" or "CAUTION". These word means :

⚠ WARNING: This symbol will alert you to hazards or unsafe practices which could cause serious bodily harm or death.

⚠ CAUTION: This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage.

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

WARNING

- 1. Do not attempt to tamper with, or make any adjustments or repairs to the door, door seals, control panel, safety interlock switches or any other part of the oven. which involves the removal of any cover which gives protection against exposure to microwave energy. Do not operate the oven, if the door or door seals are faulty or damaged. It is hazardous for anyone other than a person qualified to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy and high voltage.**

- Unlike other appliances, the microwave oven is high-voltage and high-current equipment. Improper use or repair could result in harmful exposure to excessive microwave energy or an electric shock.**
- 2. Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, pets or children inside.)**
 - It can be the cause of serious damage and safety risks causing fire, burns, electric shock or death.**

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Important Safety **Instructions**

⚠ WARNING

- 3. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**
- 4. The appliance is not intended for use by young children or infirm persons without proper adult supervision. 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.**

- ⤵ Improper use may cause the damage of safety concerns such as a fire, an electric shock and a burn.**
- 5. Accessible parts may become hot during use. To avoid burns, young children should be kept away.**
 - ⤵ Failing to do so could cause serious burns.**
- 6. Liquids and other foods must not be heated in sealed containers since they are liable to explode. Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.**
 - ⤵ Never heat bottles or fluid containers with the lids fitted as they will explode.**

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

⚠ WARNING

- 7. 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.**
- 8. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.**

- 9. This appliance is intended to be used in household and similar applications such as :**
 - * Staff kitchen areas in offices and other working environments;**
 - * By clients in hotels, motels and other residential environments;**
 - * Bed and breakfast type environments.**

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**

⚠ CAUTION

- 1. You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. It is important not to tamper with the safety interlock.**
 - ➡ It could result in harmful exposure to excessive microwave energy. (Safety interlocks automatically switch off any cooking activity when the door is opened.)
- 2. Do not place any object (such as kitchen towel, napkin, etc.) between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.**

- ➡ It could result in harmful exposure to excessive microwave energy.**
- 3. Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.**
 - ➡ It could result in harmful exposure to excessive microwave energy.

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

CAUTION

4. Please ensure cooking times are correctly set small amounts of food require shorter cooking or heating time.

➔ The over cooking may result in the food catching fire and subsequent damage to your oven.

Note:

Excessive cooking times and temperatures can cause a build up of condensation behind the door glass. The settings should readjusted to reduce either the cooking time or power. The condensation will disappear shortly after the cooking has stopped.

- 5. When heating liquids, e.g. soups, sauces and beverages in your microwave oven,**
- * **Avoid using straight sided containers with narrow necks.**
 - * **Do not overheat.**
 - * **Stir the liquid before placing the container in the oven and again halfway through the heating time.**
 - * **After heating, allow to stand in the oven for a short time, stir or shake them again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars).**

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**

⚠ CAUTION

- ➔ Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- 6. An exhaust outlet is located on top or bottom or side of the oven. Don't block the outlet.**
- ➔ It could result in damage to your oven and poor cooking results. Never heat bottles, fluid or beverage containers with the lids fitted. Doing so will cause them to explode.

- 7. Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.**
- ➔ Improper use could result in damage to your oven.
- 8. Do not cook food wrapped in paper towels, unless your cook book contains instructions for the food you are cooking. And do not use newspaper in place of paper towels for cooking.**
- ➔ Improper use can be the cause of an explosion or a fire.

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

CAUTION

9. Do not use wooden containers and ceramic containers which have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Check the utensils are suitable for use in microwave ovens before use.

➔ They may heat-up and char. Especially metal objects in the oven may arc, which can cause serious damage.

10. Do not use recycled paper products.

➔ They may contain impurities which may cause sparks and/or fires when used in cooking. Never use Aluminium foil during microwave cooking or leave

metallic eating or cooking utensils inside the oven during operation.

11. Do not rinse the tray and rack by placing it in water just after cooking. This may cause breakage or deformation.

➔ Improper use could result in damage to your oven.

12. Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.

➔ Improper use could result in bodily injury and oven damage.

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**

⚠ CAUTION

13. Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetable.

➔ If left unpierced, they could burst.

14. Do not cook eggs in their shell. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

➔ Pressure will build up inside the egg which will burst.

15. Do not attempt deep fat frying in your oven.

➔ This could result in a sudden boil over of the hot liquid.

16. If smoke is observed (or emitted), switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.

➔ Failing to do so can result in serious damage and safety risks such as fire and electric shock.

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

⚠ CAUTION

17. When food is heated or cooked in disposable containers made of plastic, paper or other combustible materials, keep an eye on the oven due to the possibility of ignition and check it frequently as the containers can melt or catch fire if they are used for too long during operation.

➡ Disposable containers may weaken and crack due to deterioration which may cause liquids to leak and cause damage or fire.

18. The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the oven

door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, before clearing make sure they are not hot.popping corn. Never attempt to pop leftover kernels.

➡ As they will become hot, there is the danger of a burn unless wearing thick oven gloves. This oven is not suitable for a built in application. It is intended for bench top application. Installation in a closed cabinet will compromise airflow and may cause fire or damage to the oven and cabinetry.

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**

⚠ CAUTION

19. The oven should be cleaned regularly and any food deposits removed.

➡ 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.

20. Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).

➡ You can not ascertain that the temperature is accurate with unsuitable temperature probe.

21. During use of heating element cooking functions, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

➡ Failing to do so will cause serious burns.

22. Follow exact directions given by each manufacturer for their popcorn product. Do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested times, discontinue cooking. Never use a brown paper bag for popping corn. Never attempt to pop leftover kernels.

➡ Overcooking could result in the corn catching fire.

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

CAUTION

23. This appliance must be earthed.

The wires in this mains lead are colored in accordance with the following codes

BLUE ~ Neutral

BROWN ~ Live

GREEN & YELLOW ~ Earth

This unit must only be connected to a 240v 50Hz mains supply via the connected 10amp plug.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

➤ Improper use may cause serious damage and electric shock.

24. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass.

➤ They can scratch the surface, which may result in shattering of the glass.

25. This oven should not be used for commercial catering purposes.

➤ Improper use could result in damage to your oven.

26. The mains plug and its connection to the power outlet should be easily accessible in the event that the power needs to be switched off immediately.

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Important Safety **Instructions**

⚠ CAUTION

- 27. 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.**
- 28. (Young)Children should be supervised to ensure that they do not play with the appliance.**
- 29. The appliance is not intended to be operated by means of an external timer or separate remote-control system.**

- 30. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.**

Important Safety

Instructions

Please keep for future reference. Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. This guide do not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

⚠ CAUTION

- 31. Where shelves are fitted, please follow removal and refitting instructions when cleaning the interior of the oven.**
- 32. Never heat up feeding bottles or food jars with the lids on. Stir all fluids as they heat and always check the temperature of the fluids before consuming to avoid burns.**

- 33. Do not use steam cleaners or chemical oven cleaners to clean the internal cavity. Always clean the oven along with any spill overs after each use with warm water and a soft cloth.**

Precautions to avoid possible exposure to excessive microwave energy.

You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. These safety interlocks automatically switch off any cooking activity when the door is opened; which in the operation of microwave function could result in harmful exposure to microwave energy.

It is important not to tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.

Do not operate your oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the: (1) door(bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

Your oven should not be adjusted or repaired by anyone except qualified service personnel.

NOTE: Excessive cooking times and temperatures can cause a build up of condensation behind the door glass. The settings should readjusted to reduce either the cooking time or power. The condensation will disappear shortly after the cooking has stopped.

WARNING

Please ensure cooking times are correctly set as over cooking may result in the FOOD catching fire and subsequent damage to your oven.

When heating liquids, e.g. soups, sauces and beverages in your oven with microwave function, delayed eruptive boiling can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- 1 Avoid using straight sided containers with narrow necks.
- 2 Do not overheat.
- 3 Stir the liquid before placing the container in the oven and again halfway through the heating time.
- 4 After heating, allow to stand in the oven for a short time, stir or shake them (especially the contents of feeding bottles and baby food jars) again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars). Be careful when handling the container.
Never heat bottles, jars, or containers with the lids on them.

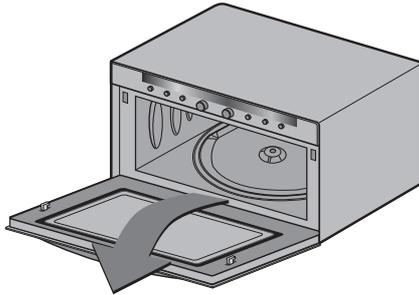
WARNING

Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.

Unpacking & Installing

By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your oven has not been damaged during delivery. Do not use the oven if it is damaged.

- 1** Unpack your oven and place it on a flat level surface.



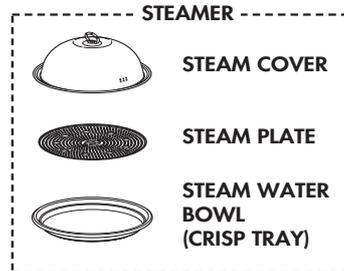
HIGH RACK
(For grill-1,2,3 mode)



LOW RACK
(For microwave and convection mode)



METAL TRAY



STEAMER



STEAM COVER

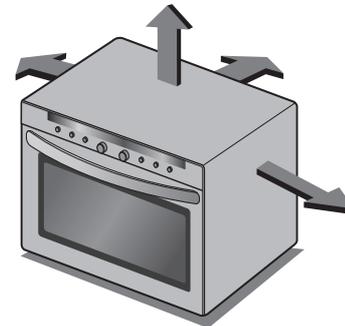


STEAM PLATE



STEAM WATER BOWL (CRISP TRAY)

- 2** Place the oven in the level location of your choice with more than 85 cm height but make sure there is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least min. 8 cm/max. 22 cm from the edge of the surface to prevent tipping. An exhaust outlet is located on the underside of the oven and can emit very hot air temperatures. If the bench top is made of timber or has a veneered finish, a shield must be placed between the oven and the bench top to avoid it from being damaged or discoloured.



- THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.
- THIS OVEN CANNOT BE USED AS BUILT-IN TYPE.
- THIS OVEN IS INTENDED FOR DOMESTIC INDOOR HOME USE. IT SHOULD NOT BE USED FOR MOBILE APPLICATIONS.

3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**

4 Open your oven door by pulling the **DOOR HANDLE**. Place the **METAL TRAY** inside the oven.

5 Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **METAL TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 54.



6 Press the **STOP/CLEAR** button, and press the **START/Q-START** button one time to set 30 seconds of cooking time.



7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will BEEP several times repeatedly until the door is opened. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**

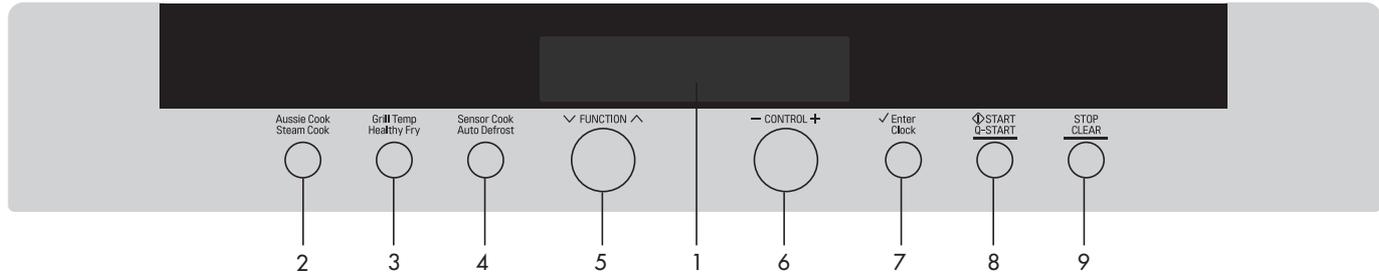


YOUR OVEN IS NOW INSTALLED

8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

NOTE: Never heat Bottles, jars, or containers with the lids on them, they could explode. To avoid burns, always stir liquids during and after heating and check that they are not too hot before serving.

Control Panel



1. DISPLAY WINDOW: You can see the mode function, time of day, cooking time, power level and cooking categories.

2. Aussie Cook/Steam Cook:

- **Aussie Cook:** Aussie cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.
- **Steam Cook:** Steamer accessory allows you to steam your favorite food quickly by selecting the food type and the weight of the food.

3. Grill Temp/Healthy Fry:

- **Grill Temp:** Refer to page 41~44.
- **Healthy Fry:** Refer to page 45~47.

4. Sensor Cook/Auto Defrost:

- **Sensor Cook:** The oven automatically adjusts the cooking time to various amounts of food.
- **Auto Defrost:** You can select the food type and the weight of the food.

5. FUNCTION DIAL: You can select the operating function.

6. CONTROL DIAL:

- You can set cooking time, temperature, weight and cooking categories.
- You can lengthen or shorten the cooking time at any point by turning the dial knob after the cooking has started (except defrost mode).

7. Enter/Clock: You can confirm the selected cooking category, microwave power level or temperature and you can set the time of day.

8. START/Q-START:

- In order to start cooking which is selected, press button one time.
- The quick start feature allows you to set 30 second intervals of HIGH power cooking with one press of the quick start button.

9. STOP/CLEAR: Stops and clears all entries except time of day.

In the following example I will show you how to set the time for 14:35 when using the 24 clock. Make sure that you have removed all packaging from your oven.

Setting the Clock



NOTE: Information Blink

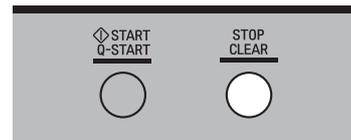
For mode setting, blink will guide you to the next step.

When your oven is plugged in for the first time or when power resumes after a power cut, a '12:00' will be shown in the display; you will have to reset the clock.

If the clock (or display) shows any strange looking symbols, unplug your oven from the electrical socket and plug it back in and reset the clock.

Make sure that you have correctly installed your oven as described earlier in this book.

Press **STOP/CLEAR**.

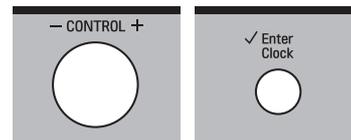


Press **Enter/Clock** once.



Turn **CONTROL** dial knob until display shows "14:00".

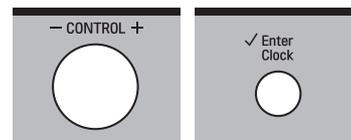
Press **Enter/Clock** for hour confirmation.



Turn **CONTROL** dial knob until display shows "14:35".

Press **Enter/Clock**.

The clock starts counting.

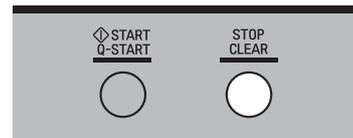


Child Lock



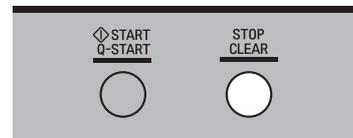
Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.

Press **STOP/CLEAR**.

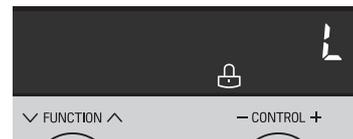


Press and hold **STOP/CLEAR** until "L" and  appears on the display and BEEP sounds. The **CHILD LOCK** is now set.

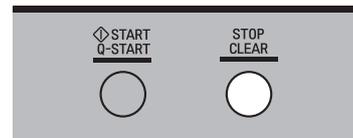
The time will disappear on the display but will reappear on the display a few seconds later.



If any button is pressed, "L" and  will appear on the display



To cancel **CHILD LOCK** press and hold **STOP/CLEAR** until "L" and  disappears. You will hear a beep sound and the Child Lock will be disabled.



Quick Start

In the following example I will show you how to set 2 minutes of cooking on high power (900 W).



The **Quick Start** feature allows you to set 30 second intervals of HIGH power (900 W) cooking by pressing the **START/Q-START** button.

Press **STOP/CLEAR**.



START
Q-START



STOP
CLEAR



Press **START/Q-START** four times to select 2 minutes on HIGH power (900 W).

Your oven will start before you have finished the fourth press.

START
Q-START



STOP
CLEAR



Microwave(Micro) Power Cooking

In the following example I will show you how to cook some food on 600 W power for 5 minutes and 30 seconds.

Note: Steam or condensation forming inside the door or display can indicate that the cooking time or power levels are excessive. To reduce this from happening, adjust the settings and cover the food. This is not a malfunction or defect.

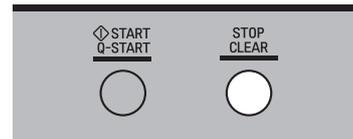


Your oven has five microwave Power settings. High power is automatically selected and turning of the dial will select a different power level.

POWER	
HIGH	900 W
MEDIUM HIGH	600 W
MEDIUM	360 W
DEFROST MEDIUM LOW	180 W
LOW	90 W

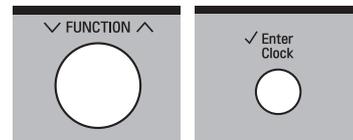
1 Make sure that you have correctly installed your oven as described earlier in this book.

Press **STOP/CLEAR**.



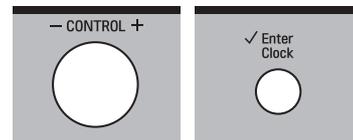
2 Turn **FUNCTION** dial to select micro (≐).

Press **Enter/Clock** for micro confirmation.



3 Turn **CONTROL** dial knob until display shows "600 W".

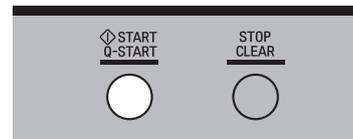
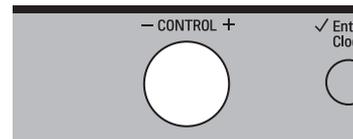
Press **Enter/Clock** for power confirmation.



4 Turn **CONTROL** dial knob until display shows "5:30".

5 Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.



Micro Power Level

This oven is equipped with 5 power levels to give you maximum flexibility and control over cooking. The table below shows the examples of food and their recommended cooking power levels for use with this oven.

POWER LEVEL	OUTPUT	USE	ACCESSORY
HIGH	900 W	<ul style="list-style-type: none"> * Boil Water * Cook poultry pieces, fish, vegetables * Cook tender cuts of meat 	Low Rack + Metal Tray 
MEDIUM HIGH	600 W	<ul style="list-style-type: none"> * All reheating * Roast meat and poultry * Cook mushrooms and shellfish * Cook foods containing cheese and eggs 	
MEDIUM	360 W	<ul style="list-style-type: none"> * Bake cakes and scones * Prepare eggs * Cook custard * Prepare rice, soup 	
DEFROST/ MEDIUM LOW	180 W	<ul style="list-style-type: none"> * All thawing * Melt butter and chocolate * Cook less tender cuts of meat 	Metal Tray 
LOW	90 W	<ul style="list-style-type: none"> * Soften butter & cheese * Soften ice cream * Raise yeast dough 	Low Rack + Metal Tray 



Grill Cooking

In the following example I will show you how to use the Grill-1 to cook foods for 12 minutes and 30 seconds.



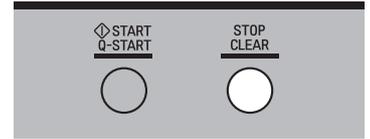
This feature will allow you to brown and crisp food quickly.

The grill rack is placed on the metal tray in the grill mode.

The high rack must be used during grill cooking.

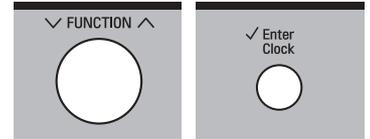


Press **STOP/CLEAR**.



Turn **FUNCTION** dial to select grill (~).

Press **Enter/Clock** for grill confirmation.



Turn **CONTROL** dial knob until display shows "Gr-1".

Press **Enter/Clock** for category confirmation.



Category	Display	Heater Operating
Grill-1	Gr-1	Upper Heater (1620 W)
Grill-2	Gr-2	Upper Heater (1150 W)
Grill-3	Gr-3	Lower Heater (400 W)



Turn **CONTROL** dial knob until display shows "12:30".

Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.

After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.



Convection Cooking

In the following example I will show you how to use the convection mode to cook food for 50 minutes at a 220 °C temperature.

The convection oven has a temperature range from 100 °C to 230 °C. Smaller increments start from 100 °C to 230 °C.

Your oven will take a few minutes to reach the selected temperature.

Once it has reached the correct temperature, your oven will BEEP to let you know that it has reached the correct temperature.

Then place your food in your oven: then set your oven to start cooking.

The low rack must be used during convection cooking.



1. To Preheat
Press **STOP/CLEAR**.

Turn **FUNCTION** dial to select convection mode ().

Press **Enter/Clock** for convection confirmation.

Turn **CONTROL** dial knob until display shows "220 °C".

Press **START/Q-START**.
Display shows "Pr-H".

2. To Cook
Press **STOP/CLEAR**.

Turn **FUNCTION** dial to select convection mode ().

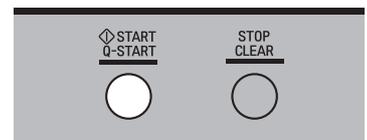
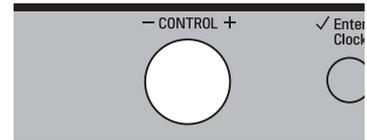
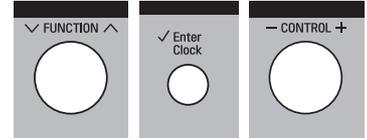
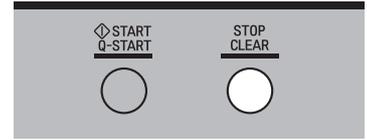
Press **Enter/Clock** for convection confirmation.

Turn **CONTROL** dial knob until display shows "220 °C".

Press **Enter/Clock** for temp. confirmation.

Turn **CONTROL** dial knob until display shows "50:00".

Press **START/Q-START**.
After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.



Speed combi Cooking



Speed Combi (Co-1, 2, 3)

Your oven has a combination cooking feature which allows you to cook food by using the upper grill heater and microwave at the same time or alternately. This generally means it takes less time to cook the food.

You can set three kinds of micro power level (180 W, 360 W and 600 W) in speed combi mode (Co-1, 2, 3).

* Speed combi Category

Co-1 ① Grill-1 + Microwave power

Co-2 ② Grill-2 + Microwave power

Co-3 ③ Grill-3 + Microwave power

Co-4 ④ (Upper + Lower heater)
+ Microwave power

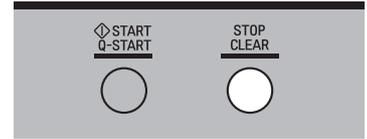
Co-5 ⑤ Convection + Microwave power

* Grill mode: Refer to page 26

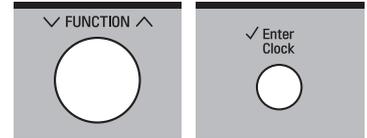
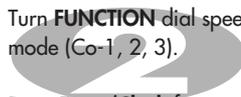
In the following example I will show you how to programme your oven at micro power 360 W and grill for a cooking time of 25 minutes.

NOTE: We do not recommend the use of aluminium foil during any Microwave or Speed Combi mode, as it can cause arcing when used incorrectly with trays which will damage the oven and cause fire.

Press **STOP/CLEAR**.



Turn **FUNCTION** dial speed combi () to select grill combination mode (Co-1, 2, 3).



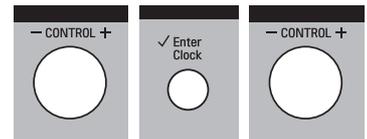
Press **Enter/Clock** for speed combi confirmation.

Turn **CONTROL** dial knob until display shows "Co-1".



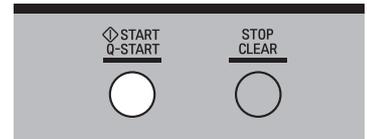
Press **Enter/Clock** for grill-1 confirmation.

Turn **CONTROL** dial knob until display shows "360 W".



Press **Enter/Clock** for power confirmation.

Turn **CONTROL** dial knob until display shows "25:00".



Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.

After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.

Speed combi Cooking

In the following example I will show you how to programme your oven for micro power 360 W and at a temperature 200 °C for a cooking time of 25 minutes.



Speed Combi (Co-4)

You can set four different Microwave power levels (0 W ,180 W, 360 W and 600 W) in speed combi mode (Co-4).

* Speed combi Category

- Co-1** **1** Grill-1 + Microwave power

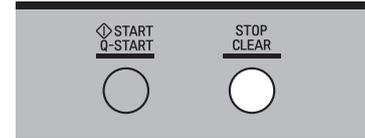
- Co-2** **2** Grill-2 + Microwave power

- Co-3** **3** Grill-3 + Microwave power

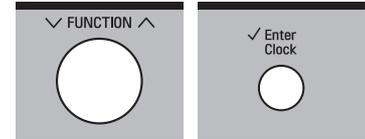
- Co-4** **4** (Upper + Lower heater) + Microwave power

- Co-5** **5** Convection + Microwave power

Press **STOP/CLEAR**.



Turn **FUNCTION** dial speed combi () to select speed combination mode (Co-4).



Press **Enter/Clock** for speed combi confirmation.

Turn **CONTROL** dial knob until display shows "Co-4".



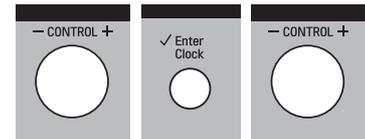
Press **Enter/Clock** for speed combi confirmation.

Turn **CONTROL** dial knob until display shows "200 °C".

Press **Enter/Clock** for temp. confirmation.

(X2)

Turn **CONTROL** dial knob until display shows "360 W".

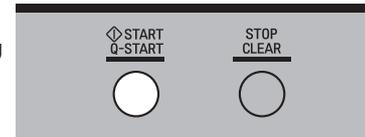


Press **Enter/Clock** for power confirmation.

Turn **CONTROL** dial knob until display shows "25:00".

Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.



After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.

Speed combi Cooking

In the following example I will show you how to programme your oven for:- micro power 360 W and at a convection temperature 200 °C for a cooking time of 25 minutes.



Speed Combi (Co-5)

Your oven has a combination cooking feature which allows you to cook food with **convection temp.** and **microwave** at the same time or alternately. This generally means it takes less time to cook your food.

You can choose from three different levels of Microwave power (180 W, 360 W and 600 W) in speed combi mode (Co-5).

* Speed combi Category

Co-1 ① Grill-1 + Microwave power

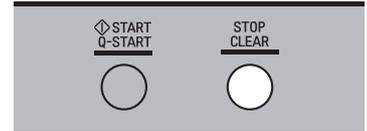
Co-2 ② Grill-2 + Microwave power

Co-3 ③ Grill-3 + Microwave power

Co-4 ④ (Upper + Lower heater)
+ Microwave power

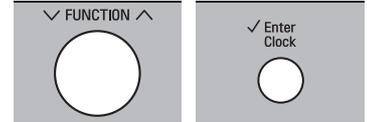
Co-5 ⑤ Convection + Microwave power

Press **STOP/CLEAR**.



Turn **FUNCTION** dial speed combi () to select convection combination mode (Co-5).

Press **Enter/Clock** for speed combi confirmation.

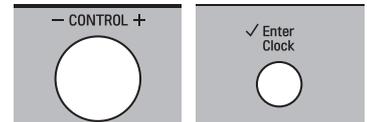


Turn **CONTROL** dial knob until display shows "Co-5".

Press **Enter/Clock** for convection confirmation.

Turn **CONTROL** dial knob until display shows "200 °C".

Press **Enter/Clock** for temp. confirmation.

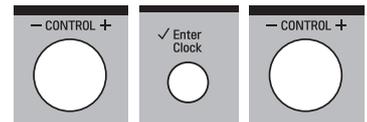


(X2)

Turn **CONTROL** dial knob until display shows "360 W".

Press **Enter/Clock** for power confirmation.

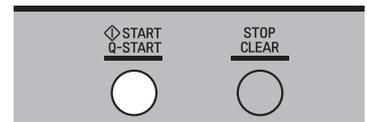
Turn **CONTROL** dial knob until display shows "25:00".



Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.

After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.

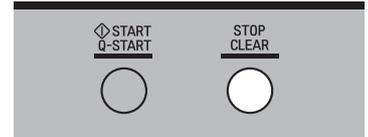


In the following example I will show you how to cook 0.6 kg of jacket potatoes (Ac 8).

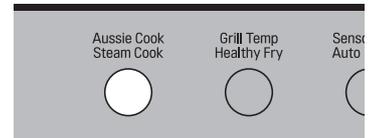


Aussie Cook menus allow you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

Press **STOP/CLEAR**.



Press **Aussie Cook/Steam Cook** once ().



Turn **CONTROL** dial knob until display shows "Ac 8".



Press **Enter/Clock** for category confirmation.



Turn **CONTROL** dial knob until display shows "0.60 kg".

Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.

After cooking you must wear oven gloves to remove the metal tray / container from the oven as they will be extremely hot.



AUSSIE COOK GUIDE

Category		Weight Limit	Utensil	Food Temp.	Instructions
Ac 1	Frozen Pizza	0.3~0.5 kg	Metal tray	Frozen	Remove all food packaging. Place food on the metal tray. Choose the menu and weight, press start.
Ac 2	French Fries	0.2~0.75 kg	High rack on the Metal tray	Frozen	Spread frozen potato products out on the baking paper on the high rack on the metal tray. For the best results, cook in a single layer. Choose the menu and weight, press start. When BEEP's are heard, turn food over and press start to continue cooking.
Ac 3	Whole Chicken	0.8~1.8 kg	Low rack on the Metal tray	Refrigerated	Brush whole chicken with melted butter or oil and season as desired. Place whole chicken breast-side down on the low rack on the metal tray. Choose the menu and weight, press start. When BEEP's are heard, drain juices and turn food over immediately. And then press start to continue cooking. After cooking, stand covered with foil for 10 minutes.
Ac 4	Chicken Pieces	0.2~0.8 kg	High rack on the Metal tray	Refrigerated	Brush chicken pieces with oil and season as desired. Place food on the high rack on the metal tray. Choose the menu and weight, press start. When BEEP's are heard, turn food over and press start to continue cooking.
Ac 5	Frozen Dinner	0.4~1.0 kg	Own tray on the Low rack on the Metal tray	Frozen	Remove carton and protective film on dinner. (e.g. Lasagne, Macaroni and cheese, etc.) Place food on the low rack on the metal tray. Choose the menu and weight, press start. After cooking, remove from the oven and stand for 1~2 minutes. Notes : For the best result, the cooking time may be adjusted by using the dial while the meal is cooking.
Ac 6	Roast Pork	0.8~1.8 kg	Low rack on the Metal tray	Refrigerated	Brush pork with melted butter or oil and season as desired. Place food on the low rack on the metal tray. Choose the menu and weight, press start. When BEEP's are heard, drain juices and turn food over immediately. And then press start to continue cooking. After cooking, stand covered with foil for 10 minutes.

<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>	<i>Food Temp.</i>	<i>Instructions</i>
Ac 7	Roast Beef	0.8~1.8 kg	Low rack on the Metal tray	Refrigerated	Brush beef with melted butter or oil and season as desired. Place food on the low rack on the metal tray. Choose the menu and weight, press start. When BEEP's are heard, drain juices and turn food over immediately. And then press start to continue cooking. After cooking, stand covered with foil for 10 minutes.
Ac 8	Jacket Potatoes	0.2~1.0 kg	High rack on the Metal tray	Room	Choose medium sized potatoes. (200-220 g per each) Wash and dry potatoes. Pierce potatoes several times with a fork. Place the potatoes on the high rack on the metal tray. Choose the menu and weight, press start. When BEEP's are heard, turn food over and press start to continue cooking. After cooking, stand covered with foil for 5 minutes.

Category		Weight Limit	Utensil	Food Temp.	Instructions
Ac 9	Lasagne	1	26 X 17 cm baking dish on the Low rack on the Metal tray	Room	<div style="border: 1px solid black; padding: 5px;"> <p>Ingredients</p> <ul style="list-style-type: none"> 9 lasagne sheets 500 g spaghetti sauce 600 g cheese sauce 300 g grated mozzarella cheese 30 g grated parmesan cheese </div> <p>Cook lasagne sheets according to package directions and drain. Spread about 125 g of spaghetti sauce in a 26 X 17 cm baking dish. Layer the 3 lasagne sheets, 300 g of cheese sauce, 125 g of spaghetti sauce and 100 g of mozzarella cheese. Repeat layering. Finally layer the remaining lasagne sheets, spread 125 g of spaghetti sauce, sprinkle with 100 g of mozzarella cheese and 30 g of parmesan cheese.</p> <p>Place the baking dish on the low rack on the metal tray. Choose the menu and press start. After cooking, remove from the oven and stand for 10 minutes.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Ingredients</p> <ul style="list-style-type: none"> 60 g butter 50 g all-purpose flour A pinch of ground nutmeg 500 ml milk 20 g grated parmesan cheese <p>Melt butter in a small saucepan. Add flour and nutmeg, stirring until smooth. Gradually add milk and stir until sauce boils and thickens. Reduce heat and add parmesan cheese. Stir until cheese melts well.</p> </div>

Category		Weight Limit	Utensil	Food Temp.	Instructions
Ac 10	Meat Pie	1	20 cm pie-tin on the Meta tray	Room	<p>Ingredients 600-650 g meat mixture 2 puff pastry sheets, thawed (180~200 g/ sheet) 1 egg, lightly beaten</p> <p>On a lightly floured surface, roll out 1 puff pastry sheet into a circle and line a 20 cm pie tin. Trim edges, leaving a little overhang and prick with a fork. Fill with the cooled meat mixture and brush around edges with beaten egg to top will stick to it. Roll out the remaining pastry sheet and place on top of pie to form a lid and trim edges. Press edges together with a fork to seal. Cut a vent in top of pie to allow steam to escape. Brush top with remaining beaten egg. Place the pie tin on the metal tray. Choose the menu, and press start.</p> <p>For Meat mixture : 1 onion, chopped 500 g steak, finely chopped 2 tablespoons plain flour 250 ml bouillon 1/2 teaspoon thyme A pinch of ground nutmeg Salt and pepper to taste</p> <p>Sauté chopped onion over a low heat in a saucepan until soften. Add chopped steak and stir until browned. Sprinkle flour over steak and continue cooking for further 2 minutes. Gradually add bouillon and stir constantly until it boils and thickens. Add all remaining ingredients. Cover and simmer for 30 minutes.</p>

<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>	<i>Food Temp.</i>	<i>Instructions</i>
Ac 11	Pork Chops	0.2~0.8 kg	High rack on the Metal tray	Refrigerated	Choose pork chops of 200 g weight and 2.5 cm thickness each. Season with salt and pepper or as desired. Place food on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.
Ac 12	Lamb Chops	0.2~0.8 kg	High rack on the Metal tray	Refrigerated	Choose lamb chops of 100~150 g weight and 1.5~2.0 cm thickness each. Season with salt and pepper or as desired. Place food on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.

Steam Cook

In the following example I will show you how to cook 0.6 kg of whole fish.

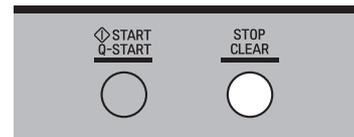


This feature allows you to Steam cook.

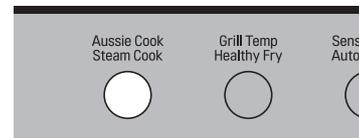
CAUTION:

1. Always use oven gloves when removing the STEAMER from the oven. It's very hot.
2. Do not put a hot STEAMER on a glass table or any surface that can be easily melted, after cooking. Always make sure to use a pad or tray.
3. When you use the Steamer, fill it with least 200 ml of water before use. If the amount of water is less than 200 ml, it may cause incomplete cooking, or may cause a fire if the food is then cooked for too long.
4. Be careful when you move the STEAMER if it is full of water.
5. When you use the STEAMER, the steam cover and steam water bowl should be set and aligned correctly. Eggs and chestnuts may explode without correctly setting the steam cover and steam water bowl. Also it may cause a fire or irreparable damage to the product.
6. Never use the STEAMER with any other product or different model. It may cause a fire or severely damage that product.

Press **STOP/CLEAR**.

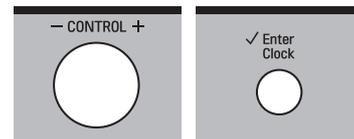


Press **Aussie Cook/Steam Cook** twice ().



Turn **CONTROL** dial knob until display shows "St 6".

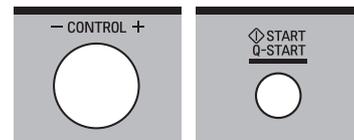
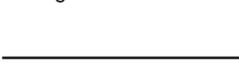
Press **Enter/Clock** for category confirmation.



Turn **CONTROL** dial knob until display shows "0.60 kg".

Press **START/Q-START**.

During the cooking you can increase or decrease cooking time by turning the **CONTROL** dial.

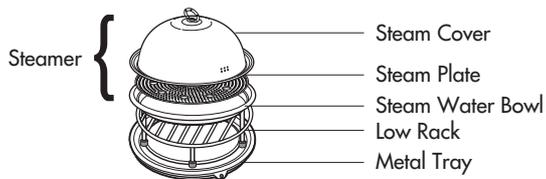


STEAM COOK GUIDE

Category		Weight Limit	Utensil	Food Temp.	Instructions
St 1	Vegetables (Small cut)	0.2~0.8 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	<ol style="list-style-type: none"> 1. Clean vegetables and cut into similar sized pieces. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven. - Baby Carrot, Broccoli, Cauliflower, Zucchini, Spinach
St 2	Vegetables (Large cut)	0.2~0.8 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	<ol style="list-style-type: none"> 1. Clean vegetables and cut into quarters. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven. - Cabbage, Potato
St 3	Tomato	0.2~0.8 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Room	<ol style="list-style-type: none"> 1. Choose small sized tomatoes. If the tomato is too big cut into half. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven.
St 4	Chicken Legs	0.2~0.8 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Clean the food and season as desired. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam tray. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1-2 minute in the oven.

Category		Weight Limit	Utensil	Food Temp.	Instructions
St 5	Shellfish	0.1~1.0 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Clean the food and season as desired. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minutes in the oven. -Shrimp, Crob, Clam, Scallops, Cuttlefish. (Under 25 cm length)
St 6	Whole Fish	0.1~0.6 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	Same as above. (Under 25 cm length and 3 cm thick)
St 7	Fish Fillet	0.1~0.6 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	Same as above. (Under 2.5 cm thick)
St 8	Chicken Breast	0.2~0.6 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Clean the food and season as desired. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam tray. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1-2 minutes the oven.

Category		Weight Limit	Utensil	Food Temp.	Instructions
St 9	Eggs	2~9 eggs	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the eggs on the steam plate. Cover with the steam cover. 2. Place the steam water bowl in the center of the low rack on metal tray. 3. After steaming, stand for 1 minute in the oven.
St 10	Ground Meat	0.1~0.3 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place dampened cotton cloth or paper towel on the steam plate. 2. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven.
St 11	Sausages	0.1~0.6 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 2. Place the steam water bowl in the center of the low rack on metal tray. 3. After steaming, stand for 1 minute in the oven.
St 12	Ham	0.1~0.6 kg	Steam cover Steam plate Steam water bowl Low rack Metal tray	Refrigerated	<ol style="list-style-type: none"> 1. Prepare sliced ham. 2. Pour 200 ml tap water into the steam water bowl. Place the steam plate on the steam water bowl. Place the prepared food on the steam plate in a single layer. Cover with the steam cover. 3. Place the steam water bowl in the center of the low rack on metal tray. 4. After steaming, stand for 1 minute in the oven. -Under 2.5 cm (1 inch) thick

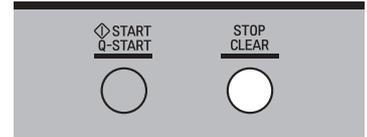


Grill temp Cooking

The following example will show you how to use food dry at a temperature of 80 °C for 20 minutes.



Press **STOP/CLEAR**.



Press **Grill Temp/Healthy Fry** once (^^).



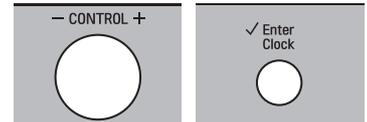
* Grill temp Category

Gt 1	1	Slow Cook
Gt 2	2	Keep Warm
Gt 3	3	Food Dry
Gt 4	4	Proof
Gt 5	5	Plate Warming

Turn **CONTROL** dial knob until display shows "Gt 3".



Press **Enter/Clock** for category confirmation.



Turn **CONTROL** dial knob until display shows "80 °C".

Press **Enter/Clock** for temp. confirmation.

(X2)

Turn **CONTROL** dial knob until display shows "20:00".



Press **START/Q-START**.

When cooking you can increase or decrease cooking time by turning **CONTROL** dial.



GRILL TEMP CONTROL GUIDE

Category		Range	Utensil	Instructions																			
Gt 1	Slow Cook	110 °C (High) / 90 °C (Low)	Heatproof glass dish with cover on the Low rack on the Metal tray	<p>This function maintains a relatively low temperature compared to other cooking methods (such as baking, boiling, and frying), for many hours allowing unattended cooking of pot roast, stew, and other suitable dishes.</p> <p>90 °C (Low) Setting The low setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting.</p> <p>110 °C (High) Setting The high setting will cook food in approximately half the time required for the low setting. Some foods may boil when cooked on the high setting, so it may be necessary to add extra liquid. Occasional stirring of stews and casseroles will improve flavour distribution.</p> <p>Searing and browning before slow cooking is not necessary, but this will help to seal in the juices and flavours, and keeps the meat tender.</p> <p>Slow cook guide</p> <table border="1"> <thead> <tr> <th rowspan="2">Traditional cooking time</th> <th colspan="2">Slow cooker cooking time (without searing)</th> <th colspan="2">Slow cooker cooking time (with searing)</th> </tr> <tr> <th>90 °C (Low)</th> <th>110 °C (High)</th> <th>90 °C (Low)</th> <th>110 °C (High)</th> </tr> </thead> <tbody> <tr> <td>35 to 60 minutes</td> <td>6 to 10 hrs</td> <td>3 to 4 hrs</td> <td>4 to 6 hrs</td> <td>2 to 3 hrs</td> </tr> <tr> <td>1 to 3 hours</td> <td>8 to 10 hrs</td> <td>4 to 6 hrs</td> <td>5 to 6 hrs</td> <td>3 to 4 hrs</td> </tr> </tbody> </table>	Traditional cooking time	Slow cooker cooking time (without searing)		Slow cooker cooking time (with searing)		90 °C (Low)	110 °C (High)	90 °C (Low)	110 °C (High)	35 to 60 minutes	6 to 10 hrs	3 to 4 hrs	4 to 6 hrs	2 to 3 hrs	1 to 3 hours	8 to 10 hrs	4 to 6 hrs	5 to 6 hrs	3 to 4 hrs
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Gt 2	Keep Warm	60~80 °C	Heatproof glass dish with cover on the Low rack on the Metal tray	<p>Heat from the top and bottom elements are used to maintain set temperature. You can use this function to keep food warm until ready to serve.</p>																			

Category		Range	Utensil	Instructions																																													
Gt 3	Food Dry	40~80 °C	Low rack on the Metal tray	<p>With this function, you can dry fruit, veggies, and beef into healthy and nutritional snacks and tasty jerky without chemicals and preservatives. Place baking paper on the low rack on the metal tray and spread food into a single layer.</p> <p>Food dry guide</p> <table border="1"> <thead> <tr> <th>Food type</th> <th>Preparation</th> <th>Set temp</th> <th>Time</th> <th>Use</th> </tr> </thead> <tbody> <tr> <td>Bananas</td> <td>Slice into 5-6 mm thick</td> <td>60 °C</td> <td>5-8 hrs</td> <td>Snacks, baby food, granola, cookies and banana bread</td> </tr> <tr> <td>Figs</td> <td>Remove stems and halve</td> <td>60 °C</td> <td>8-10 hrs</td> <td>Fillings, cakes, puddings, breads and cookies</td> </tr> <tr> <td>Kiwi</td> <td>Peel, slice into 8-12 mm thick</td> <td>60 °C</td> <td>5-8 hrs</td> <td>Snacks</td> </tr> <tr> <td>Mangos</td> <td>Remove skin, slice into 6-10 mm thick</td> <td>60 °C</td> <td>6-10 hrs</td> <td>Snacks, cereals, baked goods</td> </tr> <tr> <td>Pineapple</td> <td>Peel, core, slice into 8-12 mm thick</td> <td>60 °C</td> <td>6-10 hrs</td> <td>Snacks, baked goods baked granola</td> </tr> <tr> <td>Tomatoes</td> <td>Wash and slice 6 mm circles</td> <td>60 °C</td> <td>6-10 hrs</td> <td>Soups, stews, paste or sauce</td> </tr> <tr> <td>Mushroom</td> <td>Clean with soft brush or cloth. Don't wash</td> <td>50 °C</td> <td>4-8 hrs</td> <td>Rehydrate for soups, meat dishes, omelettes or frying</td> </tr> <tr> <td>Beef jerky</td> <td>Marinate sliced meats (5-6 mm thick) in store-bought or your own recipe for 6 to 8 hours in the refrigerator</td> <td>70 °C</td> <td>6-10 hrs</td> <td>Snack</td> </tr> </tbody> </table>	Food type	Preparation	Set temp	Time	Use	Bananas	Slice into 5-6 mm thick	60 °C	5-8 hrs	Snacks, baby food, granola, cookies and banana bread	Figs	Remove stems and halve	60 °C	8-10 hrs	Fillings, cakes, puddings, breads and cookies	Kiwi	Peel, slice into 8-12 mm thick	60 °C	5-8 hrs	Snacks	Mangos	Remove skin, slice into 6-10 mm thick	60 °C	6-10 hrs	Snacks, cereals, baked goods	Pineapple	Peel, core, slice into 8-12 mm thick	60 °C	6-10 hrs	Snacks, baked goods baked granola	Tomatoes	Wash and slice 6 mm circles	60 °C	6-10 hrs	Soups, stews, paste or sauce	Mushroom	Clean with soft brush or cloth. Don't wash	50 °C	4-8 hrs	Rehydrate for soups, meat dishes, omelettes or frying	Beef jerky	Marinate sliced meats (5-6 mm thick) in store-bought or your own recipe for 6 to 8 hours in the refrigerator	70 °C	6-10 hrs	Snack
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Category		Range	Utensil	Instructions
Gt 4	Proof	40 °C	Heatproof glass dish on the Low rack on the Metal tray	<p>How to make yogurt</p> <ul style="list-style-type: none"> • Pour a 1000 ml milk into a proper heat-resistant bowl with cover. • Boil it to proper temperature (up to 60~70 °C) and then cool down to about 40 °C • Add 150 ml natural yogurt into a bowl and stir well. • Place covered bowl in the oven. • Choose the menu, and set cook time 5-8 hours. <p>How to raise yeast dough</p> <ul style="list-style-type: none"> • Place the dough in a proper heat-resistant bowl and cover with baking wrap or damp cloth. • Place the bowl in the oven. • Choose the menu, and set cook time to about 40 minutes until the dough has doubled in volume.
Gt 5	Plate Warming	40~80 °C	Low rack on the Metal tray	<p>Use this function to warm plates to a hot and comfortable temperature. ** Be Careful when removing the container it may be hot.</p>

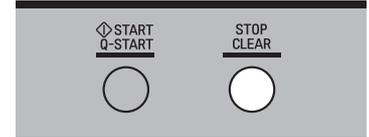
Healthy Fry

In the following example I will show you how to cook 0.4 kg of chicken nuggets.



Healthy Fry cooking makes food frying convenient and easy. The oven has been pre-programmed to automatically fry foods by following the Healthy Fry Guide and instructions.

Press **STOP/CLEAR**.

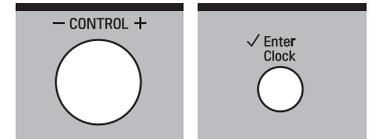


Press **Grill Temp/Healthy Fry** twice ()

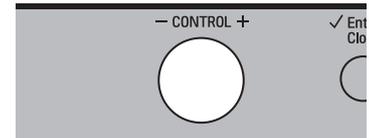


Turn **CONTROL** dial until display shows "HF2 "

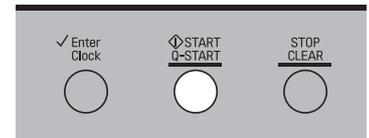
Press **Enter/Clock** for category confirmation.



Turn **CONTROL** dial until display shows "0.40 kg".



Press **START/Q-START**.



HEALTHY FRY GUIDE

Category		Weight Limit	Utensil	Food Temp.	Instructions
HF1	Chicken Schnitzel	0.2~0.6 kg	Crisp tray on the High rack on the Metal tray	Refrigerated	<p>Ingredients Chicken breasts of 150~200 g per each. 1 cup flour 2 eggs, lightly beaten 1 cup finely ground breadcrumbs Salt and pepper to taste</p> <p>Season chicken breasts with salt and pepper or as desired, coat in flour and brush with beaten eggs. Coat with finely ground breadcrumbs and brush chicken schnitzel with oil. Place food on the crisp tray on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking</p>
HF2	Chicken Nuggets	0.2~0.4 kg	Crisp tray on the High rack on the Metal tray	Frozen	<p>Place chicken nuggets on the crisp tray on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.</p>
HF3	Crumbed Fish	0.2~0.6 kg	Crisp tray on the High rack on the Metal tray	Refrigerated	<p>Ingredients Fish fillets of 150~200 g weight each. 1 cup flour 2 eggs, lightly beaten 1 cup finely ground breadcrumbs Salt and pepper to taste</p> <p>Season fish fillets with salt and pepper or as desired, coat in flour and brush with beaten eggs. Coat with finely ground breadcrumbs and brush crumbed fish with oil. Place food on the crisp tray on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.</p>

<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>	<i>Food Temp.</i>	<i>Instructions</i>
HF4	Hamburger Patties	0.1~0.4 kg	Crisp tray on the High rack on the Metal tray	Refrigerated	Choose hamburger patties of 100 g weight and 0.5~1 cm thickness each. Place food on the crisp tray on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.
HF5	Sausages	0.2~0.8 kg	Crisp tray on the High rack on the Metal tray	Refrigerated	Remove all packages and slit on the surface. Place food on the crisp tray on the high rack on the metal tray. Choose the menu and weight, press start. When the oven beeps, turn food over and press start to continue cooking.

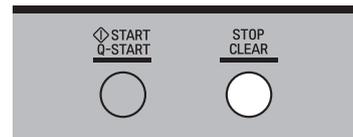
Sensor Cook

In the following example I will show you how to cook fresh vegetables using this function.

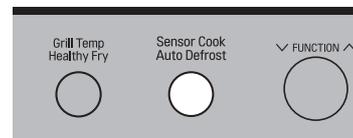


This function automatically adjusts the cooking time to various and amounts of food.

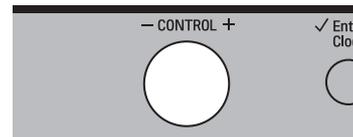
Press **STOP/CLEAR**.



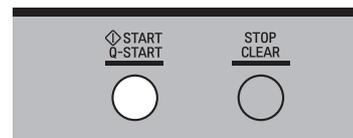
Press **Sensor Cook/Auto Defrost** once ().



Turn **CONTROL** dial knob until display shows "Sc 3".



Press **START/Q-START**.



SENSOR COOK GUIDE

Category		Weight Limit	Utensil	Food Temp.	Instructions
Sc 1	Reheat Rice	1~4 cups (200~800 g)	Microwave-safe bowl on the Low rack on the Metal tray	Room	Place food in an appropriately sized microwave-safe bowl. Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.
Sc 2	Reheat Stew/Soup	1~4 cups (250~1000 g)	Microwave-safe bowl on the Low rack on the Metal tray	Refrigerated	Place food in an appropriately sized microwave-safe bowl. Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.
Sc 3	Fresh Vegetables	1~4 cups	Microwave-safe bowl on the Low rack on the Metal tray	Room	Prepare as desired, wash and leave residual water on the vegetables. Place food in an appropriately sized microwave-safe bowl. Add amount of water according to the quantity. (1-2 cups : 2 tablespoons, 3-4 cups : 4 tablespoons) Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.
Sc 4	Frozen Vegetables	1~4 cups	Microwave-safe bowl on the Low rack on the Metal tray	Frozen	Remove from package, rinse off frost under running water. Place food in an appropriately sized microwave-safe bowl. Add amount of water according to the quantity. (1-2 cups : 2 tablespoons, 3-4 cups : 4 tablespoons) Cover with plastic wrap and vent. Place the bowl on the low rack on the metal tray. Choose the menu, press start. After cooking, stir and allow to stand for 3 minutes.

Auto Defrost

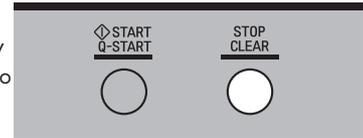
The temperature and density of food varies, I would recommend that the food is checked before cooking commences. Pay particular attention to large joints of meat and chicken, some foods should not be completely thawed before cooking. For example fish is cooked so quickly that it is sometimes better to begin cooking while still slightly frozen. The BREAD programme is suitable for defrosting small items such as rolls or a small loaf. These will require a standing time to allow the centre to thaw. In the following example I will show you how to defrost 1.4 kg of frozen poultry.



Your oven has four microwave defrost settings:- **MEAT, POULTRY, FISH** and **BREAD**; each defrost category has different power settings.

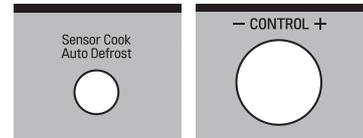
Press **STOP/CLEAR**.

Weigh the food that you are about to defrost. Be certain to remove any metallic ties or wraps; then place the food on microwave safe dish on to the metal tray in your oven and close the oven door.



Press **Sensor Cook/Auto Defrost** twice (**).

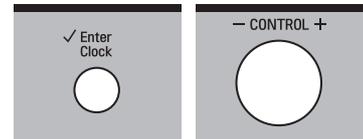
Turn **CONTROL** dial knob until display shows "dEF2".



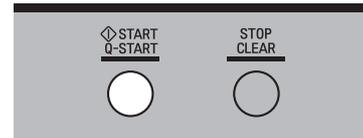
Press **Enter/Clock** for category confirmation.

Enter the weight of the frozen food that you are about to defrost.

Turn **CONTROL** dial knob until display shows "1.4 kg" for the weight of frozen food.



Press **START/Q-START**.



During defrosting your oven will "BEEP", at which point open the oven door, turn food over and separate to ensure even thawing. Remove any portions that have thawed or shield them to help slow down thawing. After checking, close the oven door and press **START/Q-START** to resume defrosting.

Your oven will not stop defrosting (even when the beep sounds) unless the door is opened.

DEFROSTING GUIDE

- * Food to be defrosted should be in a suitable microwave proof container and should be placed uncovered on the metal tray.
- * If necessary, shield small areas of meat or poultry with flat pieces of aluminum foil. This will prevent thin areas becoming warm during defrosting. Ensure the foil does not touch the oven walls.
- * Separate items like minced meat, chops, sausages and bacon as soon as possible. **When the oven BEEP's, turn food over and remove defrosted portions.** Continue to defrost remaining pieces. After defrosting, allow to stand until completely thawed.
- * For example, joints of meat and whole chickens should be stand for a minimum 1 hour before cooking.

Category	Weight Limit	Utensil	Food
Meat (dEF1)	0.1~3.0 kg	Microwave ware (Flat plate), Metal tray	Minced beef, Fillet steak, Cubes for stew, Sirloin steak, Pot roast, Rump roast, Beef burger, Lamb chops, Rolled roast, Sausage, Cutlets (2 cm) When the oven beeps, turn food over and remove defrosted portions. After defrosting, let stand for 5-15 minutes.
Poultry (dEF2)	0.1~4.0 kg		Whole chicken, Legs, Breasts, Turkey breasts (under 2.0 kg) When the oven beeps, turn food over and remove defrosted portions. After defrosting, let stand for 20-30 minutes.
Fish (dEF3)			Filletts, Steaks, Whole fish, Sea foods When the oven beeps turn food over and remove defrosted portions. After defrosting, let stand for 10-20 minutes.
Bread (dEF4)	0.1~0.5 kg	Paper towel or flat plate, Metal tray	Sliced bread, Buns, Baguette, etc After defrosting, let stand for 5 minutes.

More or Less Cooking

In the following example I will show you how to change the preset Aussie Cook programmes for a longer or shorter cooking time.

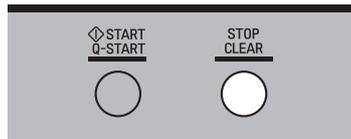


If you find that your food is over or undercooked when using the Aussie Cook programme, you can increase or decrease the cooking time by turning the - + **CONTROL** dial knob.

You can lengthen or shorten the cooking time (except defrost mode) at any point by turning the **CONTROL** dial knob.

Cooking time	Increase or Decrease time
0~3 min.	10 Sec.
3~20 min.	30 Sec.
20~30 min.	1 Min.
30~90 min.	5 Min.

Press **STOP/CLEAR**.

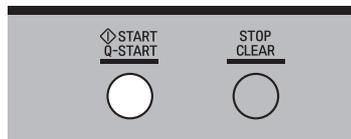


Set the required **Aussie Cook** programme.

*See **Aussie Cook** guide (page. 31~36)



Select weight of food.

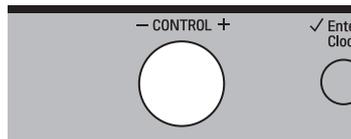


Press **START/Q-START**.

Turn **CONTROL** dial knob.



The cooking time will increase or decrease.



In the following example I will show you how to remove minor odours from the oven.
Please note that this function will not remove odours which are a result of burnt foods or Microwave utensils,
nor will it replace good cleaning and maintenance practices.

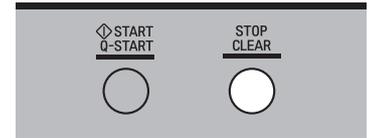
Deodorize



The oven has a special function to help remove some odors from the oven.

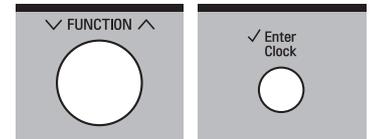
You must use the Deodorize function without food in the oven.

Press **STOP/CLEAR**.



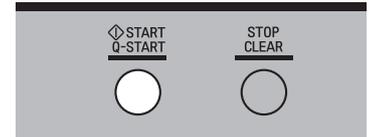
Turn **FUNCTION** dial to select Deodorize (☼).

Press **Enter/Clock** for Deodorize confirmation.



Press **START/Q-START**.

(Time counts down automatically)



Microwave-safe Utensils

Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in using microwave function. Place the utensil in question next to a glass bowl filled with water in using microwave function. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in using microwave function. Just read through the following checklist.

Dinner plates

Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test. Decorative paint on Dinner ware and Glassware can deteriorate and cause energy reflection and arcing if it is not suitable for microwave use.

Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.

Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

Paper

Paper plates and containers are convenient and safe to use for microwave function, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy food such as bacon is cooked. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used with microwave function.

Plastic cooking bags

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking if using microwave function, as they will melt and rupture.

Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in using microwave function, but they should be tested to be sure.

CAUTION

Some items with high lead or iron content are not suitable for cooking utensils.

Utensils should be checked to ensure that they are suitable for use in using microwave function.

NOTE

Excessive cooking times and temperatures can cause a build up of condensation behind the door glass. The settings should readjusted to reduce either the cooking time or power. The condensation will disappear shortly after the cooking has stopped.

Food characteristics & Microwave cooking

Keeping an eye on things

The recipes in the book have been formulated with great care, but your success in preparing them depends on how much attention you pay to the food as it cooks. Always watch your food while it cooks. Your microwave function is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate, stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. All of the recipes in this book give a range of cooking times. In general, you will find that the food remains undercooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skilful in estimating both cooking and standing times for various foods.

Density of food

Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous food that the outer edges do not become dry and brittle.

Height of food

The upper portion of tall food, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall food during cooking, sometimes several times.

Moisture content of food

Since the heat generated from microwaves tends to evaporate moisture, relatively dry food such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to retain moisture.

Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat that they do not cook unevenly and do not become overcooked.

Quantity of food

The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer the cooking time. Remember to decrease cooking times by at least one third when halving a recipe.

Shape of food

Microwaves penetrate only about 2 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy; the rest is cooked by conduction. The worst possible shape for a food that is to be microwaved is a thick square. The corners will burn long before the centre is even warm. Round thin foods and ring shaped foods cook successfully in the microwave.

Covering

A microwave safe Lid will help trap heat and steam which causes food to cook more quickly. Use a suitable lid or microwave cling film with a corner folded back to prevent splitting.

Browning

Meats and poultry that are cooked for fifteen minutes or longer will brown lightly in their own fat. Food that is cooked for a shorter period of time may be brushed with a browning sauce such as worcestershire sauce, soy sauce or barbecue sauce to achieve an appetizing colour. Since relatively small amounts of browning sauces are added to food the original flavour of the recipe is not altered.

Covering with greaseproof paper

Greaseproofing effectively prevents spattering and helps food retain some heat. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Arranging and spacing

Individual foods such as baked potatoes, small cakes and hors d'oeuvres will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

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Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved food, however, is stirred in order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the food heats first.

Turning over

Large, tall foods such as roasts and whole chickens should be turned so that the top and bottom will cook evenly. It is also a good idea to turn cut up chicken and chops.

Placing thicker portions facing outwards

Since microwaves are attracted to the outside portion of food, it makes sense to place thicker portions of meat, poultry and fish to the outer edge of the baking dish. This way, thicker portions will receive the most microwave energy and the food will cook evenly.

Shielding

Strips of aluminium foil (which block microwaves) can be placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is secured to the dish or it may cause 'arcing' in the oven.

Elevating

Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and centre of the foods.

Piercing

Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

Testing if cooked

Food cooks so quickly in an oven, it is necessary to test it frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5°F (3°C) and 15°F (8°C) during standing time.

Standing time

Foods are often allowed to stand for 3 to 10 minutes after being removed from the oven. Usually the foods are covered during standing time to retain heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows foods to finish cooking and also helps flavour blend and develop.

To Clean Your Oven

1. Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between seal and door surface. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The drip dish can be washed by hand or in the dishwasher.

2. Keep the outside of the oven clean. Disconnect the main power before cleaning the outside to avoid accidental starting.

Clean the outside of your oven and the control panel with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. The clock will need to be reset when plugging the unit back in after cleaning.

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

4. The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly. DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

5. Do not use any steam cleaner.

Questions & Answers

Q What's wrong when the oven light will not glow?

- A There may be several reasons why the oven light will not glow.
Light bulb has blown
Relay has failed

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

- A No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.

Q Why does the beep tone sound when a button on the Control Panel is touched?

- A The beep tone sounds to assure that the setting is being properly entered.

Q Will the microwave function be damaged if it operates empty?

- A Yes. Never run it empty or without the metal tray.

Q Why do eggs sometimes pop?

- A When baking, frying, or poaching eggs, the yolk may pop due to steam build up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell as they are likely to explode.

Q Why is standing time recommended after microwave cooking is over?

- A After microwave cooking is finished, food keeps on cooking during standing time. This standing time finishes cooking evenly throughout the food. The amount of standing time depends on the density of the food.

Q Is it possible to cook popcorn in this oven?

- A Yes, if using one of the two methods described below
- 1 Using Popcorn-popping utensils designed specifically for microwave cooking.
 - 2 Prepackaged commercial microwave popcorn that contains specific cooking times and power outputs needed for an acceptable final product.

FOLLOW EXACT DIRECTIONS GIVEN BY EACH MANUFACTURER FOR THEIR POPCORN PRODUCT. DO NOT LEAVE THE OVEN UNATTENDED WHILE THE CORN IS BEING POPPED. IF CORN FAILS TO POP AFTER THE SUGGESTED TIMES, DISCONTINUE COOKING. OVERCOOKING COULD RESULT IN THE CORN CATCHING FIRE.

CAUTION

NEVER USE A BROWN PAPER BAG FOR POPPING CORN. NEVER ATTEMPT TO POP LEFTOVER KERNELS.

Q Why doesn't my oven always cook as fast as the cooking guide says?

- A Check your cooking guide again to make sure you've followed directions correctly, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, chosen to help prevent overcooking, the most common problem is getting familiar with an oven. Variations in the size, shape, weight and dimensions of the food require longer cooking time. Use your own judgement along with the cooking guide suggestions to test food condition, just as you would do with a conventional cooker.

NOTE

The SolarDOM will accommodate food of maximum weight of up to 4.0 kg placed at the centre of the turntable.

Technical Specifications

- Microwave Frequency : 2450 MHz +/- 50 MHz (Group 2 / Class B)
- ** Group 2 equipment: group 2 contains all ISM RF equipment in which radio-frequency energy in the frequency range 9 kHz to 400GHz is intentionally generated and used or only used, in the form of electromagnetic radiation, inductive and /or capacitive coupling, for the treatment of material or inspection/analysis purposes. Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

- You can download an owner's manual at <http://www.lg.com>.

Technical Specification

		MA3884VGS / MA3884NGR
Power Input		240 V ~ 50 Hz
Output		900 W (IEC60705 rating standard)
Microwave Frequency		2450 MHz
Outside Dimension		527 mm (W) X 395 mm (H) X 469 mm (D)
Power Consumption	Microwave	1700 watt
	Grill	max. 1750 watt
	Combination	max. 2150 watt
	Convection	2150 watt

Memo



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