User Manual $|E|\ddot{U}|P|A|$

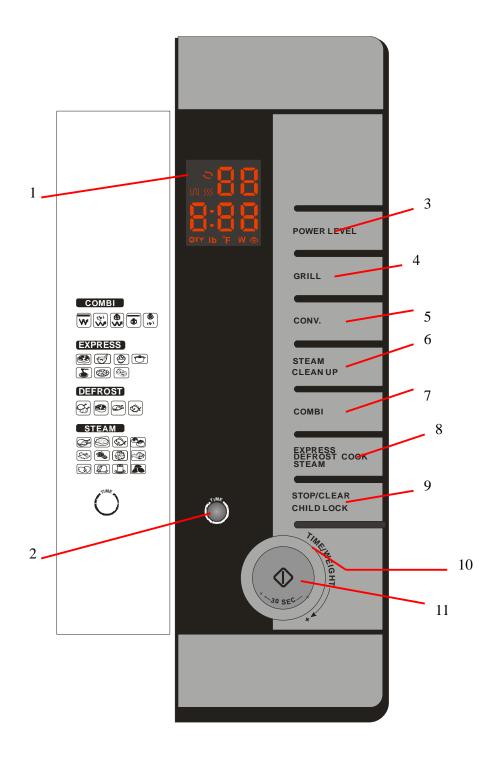
Model: TSK-M2501REHS/SEHS(UL)



Tsann Kuen (Zhangzhou) Enterprise Co., Ltd.

Tsann Kuen Industrial Park, Longchi Development District, Zhangzhou, Fujian 363000, P.R.China

Control panel



- 1. Display
- 2. Clock& independent Timer button
- 3. Power setting button
- 4. Grill setting button
- 5. Convection setting button
- 6. Steam + Clean up control button
- 7. Combi setting button: Combi-1 is microwave+ grill; Combi-2 is microwave+ convection;Combi-3 is microwave+ steam;Combi-4 is grill+ steam;Combi-5 is convection+ steam
- 8. Auto cook: Express cook on 7 levels C-1----C-7; Defrost cook on 4 levels D-1----D-4; Steam cook on 12 levels S-1----S-12
- 9. Stop/Clear +Child safety control button
- 10. Start and Quick reheat (+30 seconds) button
- 11. Setting cooking time or weight control button

Technical characteristics

Model	TSK-M2501REHS/SEHS
Power Supply	120VAC, 60Hz, Class I
Power Consumption :	
Maximum power	1500W
Microwaves power	1200W
Grill power	1300W
Convection power	1500W
Steam power	800W
Microwave Output power	800W
Frequency	2450MHz
Input Current	15A
Volume	25L

Accessories

Drive

This fixture is located in the middle of the oven, beneath the turntable. It is connected with the motor and drives the turntable round.



Ring bearing

This component is placed in the middle of the oven, beneath the turntable. It has rollers to support the turntable while leaving it free to rotate.



Turntable

This glass plate is placed on the ring bearing in the middle of the oven and must be engaged with the drive. It can be used for all types of cooking. Containers containing food to be cooked or to collect particles and juices produced by food during cooking are placed on the turntable. It is easily removed for cleaning.



Never heat up the turntable without food as else the ring bearing and the drive can be damaged

NO.	Parts	Picture	Material	Standards	Usage	Function suited	Notes
1	Turtable Glass		Silicon Bromide	Ф315	for holding food; rotatingwhen working, to insure food be evenly heated	custable for all functions	Do not heat it with no load function.
2	Steam eggs rack		PP	Φ210(≦7 eggs)	for steam cooking eggs	Steam function	Do not use MW function, Convection function, Grill function.
3	Rack		Chrome-plated Irion	Ф275、Н53	for grill function; as a supporter	Grill function and other	When proper placed , MW function or other functions combined with MW can be operated.

The appliance is for household use only and not suitable for professional use! The instruction manual must be read carefully and kept at a safe place!

Check your microwave: The appliance should be taken out of the packaging. Remove all packaging material and check the appliance if there is any damage like broken door handles or cracks at the door. If there are any damages contact your trader. **Never use the appliance when it is damaged!**

Installation

Preparation

Unpack the accessories, wash them and wipe them off carefully.

Position the ring bearing and then the turntable in the center of the oven.

I The turntable must be properly engaged with the drive.

Connecting

- Check that the supply voltage marked on the type label matches the voltage of your supply. The label indicates the nominal supply voltage of the appliance, e.g.220-230V.
- 2 Ensure that the current marked on your electricity meter and circuit breaker/fuse is at least 15 Amperes.
- Finally, for proper safety, it is essential to connect your appliance to an outlet socket with an earth connection in accordance with electrical installation regulations and standards.
- Position the appliance in such a way that the supply socket is readily accessible so that it can be easily disconnected.
- ² You should also ensure that you could gain access to your circuit breaker/fuse.
 - I It is imperative to comply with the above instructions regarding the electrical supply.

Position

On a worktop: position the appliance on a flat and stable surface, capable of supporting the oven and its contents. The oven must be handled with care, remembering that the control panel side is the heavier.

If positioned in a corner, leave a gap of at least 5cm from the walls and 15cm above the oven.

Install the appliance away from any source of heat such as a traditional oven or radiator. It has been designed and tested for use in ambient temperatures up to 35°C.

Ensure that the ventilation holes of the appliance are not obstructed.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following: WARNING To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the appliance.
- 2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on page 1.
- 3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 3.
- 4. Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs with / without shells and sealed containers for example. closed glass jars are able to explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat. cook, or dry food. It is not designed for industrial or laboratory use.
- 7. As with any appliance, close supervision is necessary when used by children. 8. Do not operate this appliance if it has a damaged cord or plug, if it is not
- working properly, or if it has been damaged or dropped.

 9. This appliance should be serviced only by qualified service personnel.

 Contact nearest authorized service facility for examination, repair or adjustment.
- 10. Do not cover or block any openings on the appliance.
- 11. Do not store this appliance outdoors. Do not use this product near water for example, near a kitchen sink, in a wet basement or near a swimming pool or similar locations.
- Do not immerse cord or plug in water.
 Keep cord away from heated surfaces.
- 14. Do not let cord hang over edge of table or counter.
- 15. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- 16. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling When the container is removed from the microwave oven is not always present THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.
- 17. Must keep surface door cleaning .Either
 A · When cleaning surfaces of door and oven that together on closing the door

use only mild nonabrasive soaps ordetergents applied with a sponge or soft cloth or

- B When separate cleaning instruction are provided see door surface cleaning instructions on specific page or section to be included
- 18. The appliance is to be installed on surface 3 FT above floor level.
- 19. Before using the steam feature, please insert the water tank and stay it for 60s after adding water, and then switch on the appliance.
- 20. If you use the steam feature again when you haven't use it for a long time, please insert the water tank and stay it for 30s after adding water, and then empty water in the steam generator and put it in place and stay it for 60s, after that, you can switch on the appliance.
- 21. After cooking by using the steam feature, please use "clean up" function for self-clean, or wipe up the interior of cavity immediately.
- 22. If you often use the steam feature to do cooking, please wipe up the steam generator and water tank timely and clean up the collecting slot.
- 23. Do not touch the surface of the steam generator while the steam feature is working.
- 24. Do not pull out the steam generator while working. The steam generator can only be pulled out for cleaning or servicing.
- 25. Do not immerse the steam generator into the water for cleaning.
- 26. If you often use the steam feature to do cooking, Please cleanout the steam generator with lemony acid once per three months.
- 27. After cleaning the water collect slot, when you put it back to the oven, please keep your two hands close to the two sides of the water collect slot, and put it upward into the oven, at the same time, keep the water collect slot horizontal.
- 28. The egg-steamed rack can only be used for steaming eggs in the method of the solo steam feature. Do not use the microwave feature or other. While using the egg-steamed rack, you can select S-12 auto cook in Auto steam cook.
- 29. When the appliance is operated in the combination mode, children should only use the under adult supervision due to the temperatures generated.

SAVE THESE INSTRUCTIONS ADDITIONAL IMPORTANT SAFETY INSTRUCTIONS

- 1. Oversize foods or oversize metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
- 2. Do not clean with metal scouring pads.
- Do not store any materials other than manufacturer s recommended accessories in this oven when not in use.

WARNING: TO REDUCE THE RISK OF INJURY TO PERSONS:

- 1. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling.
- Do not use narrow necked containers to boil or reheat liquids.
- 3. To reduce the risk of injury, stir the liquid several times before heating.
- The liquid may splash out during or after heating or when adding ingredients (instant coffee, etc)
 resulting in possible harm or injury to persons.
- After heating, allow the container to stand in microwave oven for at least 40 seconds before removing the container.
- 6. Do not heat water and oil, or a fat together which may cause a violent eruption.

SHORT POWER-SUPPLY CORD WARNING:

 a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled

in or tripping over a longer cord.

- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used.
- The marked electrical rating of the detachable power-supply cord or extension cord should be least as the electrical rating of the appliance.
- 2) If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord, and
- The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over,

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exist as to whether the appliance is properly grounded.

Do not use an extension cord, If the power supply cord is too short, have a qualified electrician or service man install an outlet near the appliance.

Testing Containers and Utensils

Some non-metallic containers and utensils become extremely hot when used in a microwave oven. To avoid risk of scalding, use the following procedure to determine if a container or utensil is safe for microwave use:

- Fill a microwave-safe container with 1 cup (250 ml) of cold water. Place it in the microwave oven along with the
 container or utensil in question.
- 2. Turn the oven on maximum power for 1 minute. Do not exceed 1 minute cooking time.
- 3. Carefully feel the container. If the empty container is warm, do not use it for microwave cooking.

Instructions for use

The following recommendations will help you get the greatest benefit from using your oven.

Please read them carefully.

Your appliance can be used to defrost, reheat and cook foods much faster than is possible with traditional cooking methods.

Foods

Forbidden foods:

If you choose a cooking method using microwaves, you should never:

- Ø Attempt to fry food—it is impossible to control the temperature of the oil and other fats—fire risk.
- Attempt to cook or warm up eggs in their shells, hard-boiled eggs with or without their shells or snails—they may explode.
- Attempt to cook food in an intact shell (e.g. chestnuts) or hard skin (tomatoes, potatoes, sausages)—always make a slit.

Food temperatures:

I The action of microwaves is such that only the food is heated. The container may, therefore, remain cold or cool while the food that it contains is burning out.

To avoid any risk of burning, always stir before serving and check the temperature carefully before serving—especially to children.

Shake feeding bottles well and try a few drops on the back of your wrist to check the temperature.

Preparing food for cooking:

Before warming feeding bottles and small pots, remove teats and covers.

Remember to cover the food in order to:

- Ø Avoid any splashing of the oven cavity
- Ø Retain sufficient moisture for cooking

Heating liquids:

When heating liquids, a sudden overflow may occur when you take the container to remove it from the appliance. In fact, when the temperature reaches boiling point, steam tends to remain trapped in the liquid until it is disturbed.

To avoid this superheating effect and the consequent risk of scalding, always place a plastic spoon in the liquid to be heated.

Containers and materials

Below, you will find details of the various types of containers, which can be used or must not be used for the chosen cooking method.

"micro" mode (microwaves)

Use containers suitable for microwave cooking.

A container can easily be tested for microwave "transparency":

Place the empty container on the turntable together with a glass of water and run the oven for one minute at maximum power.

After one minute:

• if the container is cold, it is "transparent" and can be used for microwave cooking,

• if the container is warm or hot it is absorbent and must not be used for microwave cooking.

Never use hermetically sealed containers.

Remember to remove covers and stoppers from feeding bottles, jars, bottles and plastic containers.

Disposable containers

Never leave the appliance to run unsupervised when using disposable containers in plastic, paper or other inflammable materials.

If you see smoke appear, keep the oven door closed and disconnect your appliance.

Metal containers

Never use metallic materials and containers for microwave cooking.

You can, however, use your appliance to heat or defrost certain preparations in metallic trays, provided the height of the tray does not exceed 4 cm, not including the cover. With regard to the cover, follow the instructions on the package. It will have to be removed or left in place, as the case may be. If not indicated otherwise, play safe and remove it.

Center the tray(s) on the turntable, leaving at least 1 cm clearance from the oven walls. If there are several trays, space them at least 2 cm apart.

I Use only containers that can withstand both microwaves and high temperatures. Summary of containers and materials permitted and not permitted in "micro" mode

Materials Containers	Suitable for	Remarks
	micro-waves	
METAL		
Aluminium foil	In certain cases	May be used in small quantities to
		protect certain parts of the food from
		overcooking. Risk of electric arcing if
		the foil is too close to the oven walls or
		you have used too much.
Aluminium tray	In certain cases	See "Metal containers", above
Metal sheet	No	Risk of electric arcing and fire
Freezer bag ties	No	Risk of electric arcing and fire
GLASS		
Heat-resistant glass	Yes	Perfectly suitable
Glass with metal-based	No	Risk of electric arcing
decoration (gold, lead		
etc.)		
Fine glassware	No	May break or crack if heated suddenly
PLASTIC		
Plastic containers	Yes	Perfectly suitable if the plastic is
		heat-resistant.
		Certain plastics may be prone to
		deformation or discoloration after

		repeated use.
		Do not seal closed.
Plastic film	Yes	Can be used to retain moisture and
		prevent spitting. The plastic must not
		touch the food during cooking.
		Puncture the plastic to allow excess
		vapour to escape.
		Use oven gloves to remove the plastic
		film after cooking (risk of burns from
		hot vapour escaping from the
		container).
DISPOSABLE CONTAIN	ER MATERIALS FORE	BIDDEN IN GRILL AND FAN OVEN MODES
Polystyrene cups or	Yes	Can be used for heating liquids and
packaging		foods for a short time. Overheating
		could melt the polystyrene, which
		would then become mixed with the
		food.
Paper bag	No	Fire-risk
Paper plates, cups,	Yes	May be used for heating and brief
napkins or absorbent		cooking
paper.		
Grease-proof paper	Yes	Can be used to retain moisture and
		prevent spitting.
		Short cooking times.
Recycled paper	No	Risk of electric arcing
PORCELAIN		
Porcelain containers	Yes	Perfectly suitable except with
		metal-based decoration (gold, lead
		etc.).
T-		

Using the time Function

Press the clock button



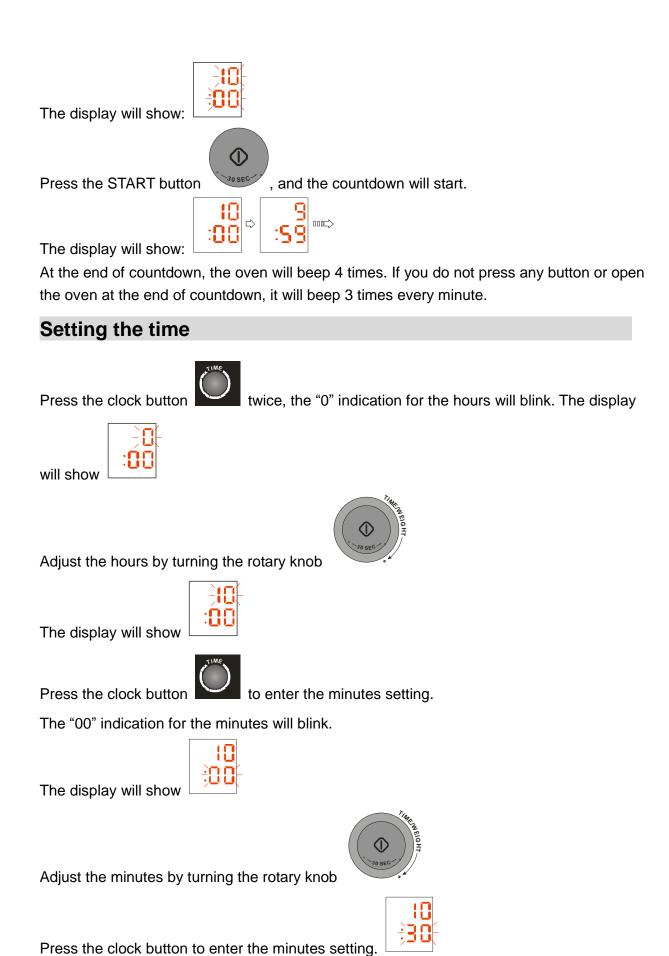
one time, and choose TIMER function.



The display will show:



Adjust to the desired time by turning the rotary knob.





The clock setting ends.

Microwave Cooking

POWER LEVEL

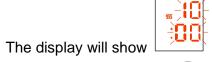
Setting the power by pressing the power level button.



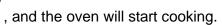
The display will show



Setting the cooking time by turning the rotary knob.



Press the Start button





The display will show

By default, the oven runs at maximum power. If you wish to use maximum power, there is no need to make a power setting. If you wish to use a reduced power setting, select it by



POWER LEVEL

pressing the POWER button 550W, 50W, 400W, 250W, 100W.

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute. During cooking, if you open the door, the oven will stop.

Using the Grill function

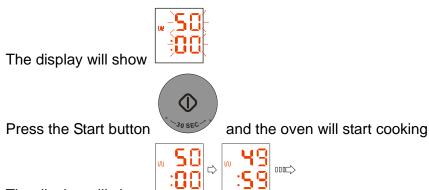
GRILL

Press the Grill button





Setting the cooking time by turning the rotary knob.



The display will show

At the end of cooking, the oven will beep 4 times, If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute.

The heating element will be off at the time of cooking time left 15 seconds. During cooking, if you open the door, the oven will stop.

Using Convection function

Setting the convection temperature by press the convection button



CONV.

The display will show



Setting the cooking time by turning the rotary knob.

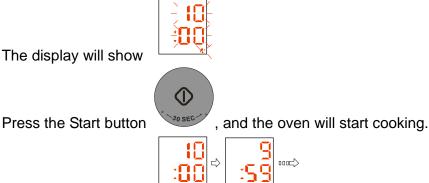


Press the Start button , and the oven will start cooking.



At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute, 7 convection temperature levels are available: 440°F, 400°F, 360°F, 320°F, 280°F, 240°F, 200°F. The heating element will be off at the time of cooking time left 15 seconds. During cooking, if you open the door, the oven will stop.

Using Steam function STEAM CLEAN UP Press the steam button The display will show Setting the cooking time by turning the rotary knob.

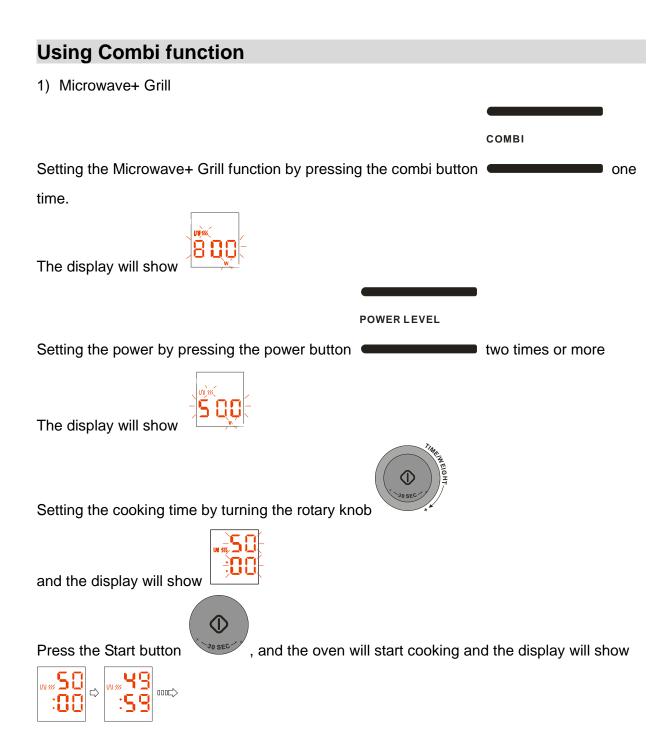


The display will show

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute.

While it don't have water in the water tank, the oven will beep 8 times, if you do not adding water all the while, it will beep 4 times every minute.

During cooking, if you open the door, the oven will stop.



At the end of cooking, the oven will beep 4 times, If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute, 5 power levels are available: 800W, 550W, 400W, 250W, 100W. The heating element will be off at the time of cooking time left 15 seconds. During cooking, if you open the door, the oven will stop.

2) Microwave+ Convection

Setting the Microwave+ Convection function by pressing the combi button





CONV.

Setting the convection temperature by pressing the convection button

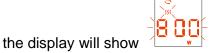
two times or more



The display will show

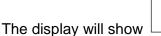
POWER LEVEL

Setting the power by pressing the power button one time or more





Setting the cooking time by turning the rotary knob





Press the Start button

, and the oven will start cooking.



The display will show

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute,

7 convection temperature levels are available: 440°F, 400°F, 360°F, 320°F, 280°F, 240°F, 200°F. 5 power levels are available: 800W, 550W, 400W, 250W, 100W.

The heating element will be off at the time of cooking time left 15 seconds. During cooking, if you open the door, the oven will stop.

3) Microwave+ Steam

COMBI Setting the Microwave+ Steam function by pressing the combi button three times. The display will show **POWER LEVEL** Setting the power by pressing the power button two times or more The display will show Setting the cooking time by turning the rotary knob and the display will show \bigcirc Press the Start button , and the oven will start cooking and the display will show 5 power levels are available: 800W,550W,400W,250W,100W. At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute. While it don't have water in the water tank, the oven will beep 8 times, if you do not adding water all the while, it will beep 4 times every minute. During cooking, if you open the door, the oven will stop. 4) Grill + Steam COMBI Setting the Grill + Steam function by pressing the combi button four times.





Setting the cooking time by turning the rotary knob



and the display will show



, and the oven will start cooking and the display will show



At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute. The heating element will be off at the time of cooking time left 15 seconds.

While it don't have water in the water tank, the oven will beep 8 times, if you do not adding water all the while, it will beep 4 times every minute.

During cooking, if you open the door, the oven will stop.

5) Convection + Steam

Setting the Convection+ Steam function by pressing the combi button five times.



The display will show



Setting the convection temperature by pressing the convection button



COMBI



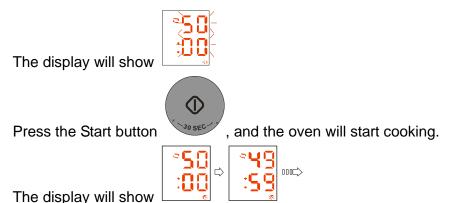
two times or more



The display will show



Setting the cooking time by turning the rotary knob



At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute.

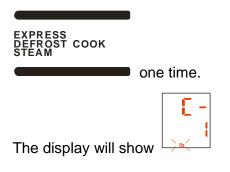
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While it don't have water in the water tank, the oven will beep 8 times, if you do not adding water all the while, it will beep 4 times every minute.

During cooking, if you open the door, the oven will stop.

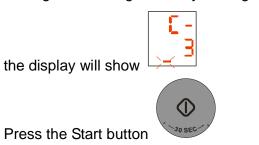
Using Auto Express cook Function

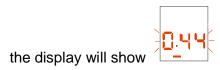
Setting the Auto cook by pressing the Express/Defrost/Steam cook button





Setting the food ingredient by truning the rotary knob







Setting the food weight by turning the rotary knob



The display will show



Press the Start button

, and the oven will start cooking.



The display will show

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute. The heating element will be off at the time of cooking time left 15 seconds. During cooking, if you open the door, the oven will stop.

Auto Cook program (the cooking time is not final!)

Auto Express Cook List:

Туре	Food	pounds/QTY	Total time	Sked	I
	1.1 lb	28 min	1. microwave 800W 2. microwave 550W	8 min.; 20 min.	
c-1	c-1 BRAISED PORK	1.65 lb	38 min	1. microwave 8800W 2. microwave 550W	10 min.; 28 min.
	2.2 lb	47 min	1. microwave 800W 2. microwave 550W	12 min.; 35 min.	
6.2	DODDINGE	0.22 lb (+1000ml water)	21 min	1. microwave 800W 2. microwave 550W 3. microwave 800W	10 min.; 8 min 3 min.
C-2	c-2 PORRIDGE 0.44 lb (+1800ml water)	28 min	1. microwave 800W 2. microwave 550W 3. microwave 800W	15 min.; 10 min 3 min.	

				1. microwave 800W 5 min.
		0.44 lb		
			23 min	2. microwave 400W 4.5 min. 3. microwave 800W 4.5 min.
		(+400ml water)		
		0.00 11		1. microwave 800W 6 min.
c-3	RICE	0.66 lb	25 min	2. microwave 400W 5.5 min.
		(+500ml water)		3. microwave 800W 4.5 min.
				4. microwave 500W 9 min.
		4.4.11		1. microwave 800W 8 min.
		1.1 lb	30 min	2. microwave 500W 7 min.
		(+700ml water)		3. microwave 800W 5 min.
				4. microwave 500W 10 min.
		0.88 lb	23 min	1. microwave 800W 8 min.;
		(+800ml water)	20 mm	2. microwave 550W 15 min.
	COTTON I	1.76 lb		1. microwave 800W 15 min.
c-4	c-4 STEW	(+1200ml water)	35 min	2. microwave 550W 20 min.
		2.65 lb		1. microwave 800W 18 min.
		(+1600ml water)	43 min	2. microwave 550W 25 min.
		0.44 lb	10 min	1. microwave 800w 7 min.; pause
		(+800ml water)		2. microwave 800W 3 min.
c-5	NOODLES	0.66 lb	13 min	1. microwave 800W 9 min. pause
C-3	NOODLLS	(+900ml water)		2. microwave 800W 4 min.
		0.88 lb (+1000ml water) 17 min		1. microwave 800W 12 min. pause
				2.microwave 800W 5 min.
		, , , , , , , , , , , , , , , , , , ,		1. preheat (conv.440°F) 10 min. >pause
		0.44 lb	20 min	2. conv.440°F 10 min.
				-
c-6	COOKLE	0.88 lb	23 min	1. preheat (conv.440°F) 10 min. >pause
				2. conv.440°F 13 min.
		1.1 lb		1. preheat (conv.440°F) 10 min. >pause
			25 min	2. conv.440°F 15 min.
				1. preheat (conv.440 $^{\circ}$ F) 10 min. >pause
c-7	BAKE	0.66 lb	23 min	2. conv.440°F 8 min.;
				3. grill 5 min.
				1. preheat (conv.440°F) 10 min. >pause
		1.1 lb	25 min	2. conv.440°F 10 min.;
				3. grill 5 min.
<u> </u>				=

			1. preheat (conv.44	$10^{\circ}\mathrm{F}$) 10 min. >pause
	1.65 lb	30 min	2. conv.440°F	15 min.;
			3. grill	5 min.

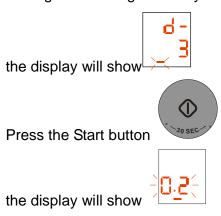
Using Auto Defrost cook Function

Setting the Auto cook by pressing the Express /Defrost /Steam cook button



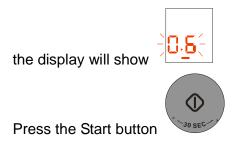


Setting the food ingredient by truning the rotary knob





Setting the food weight by turning the rotary knob



and the oven will start cooking.



Defrost program (the defrost time is not final):

Auto Defrost Cook List:

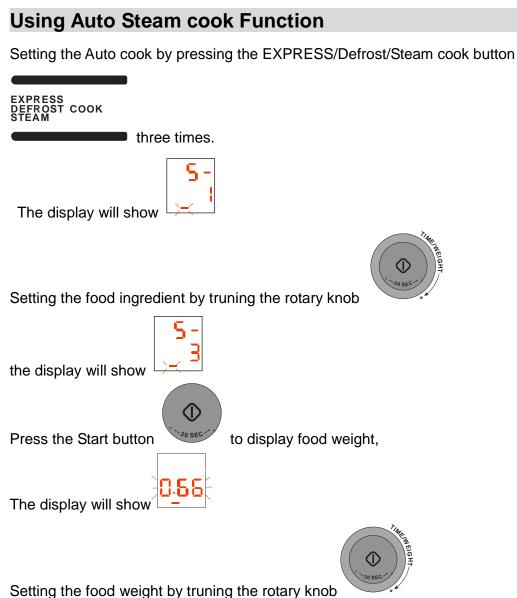
Food	Weight (pounds)	Total time	Turn over time	Power
	0.45 lb	4:30	2:00	Micro. 250W
	0.65 lb	5:32	2:30	Micro. 250W
	0.85 lb	7:25	3:11	Micro. 250W
	1.10 lb	8:15	4:12	Micro. 250W
	1.30 lb	10:10	5:10	Micro. 250W
	1.50 lb	12:06	6:11	Micro. 250W
	1.75 lb	14:13	7:12	Micro. 250W
	2.00 lb	16:15	8:13	Micro. 250W
	2.20 lb	18:10	9:14	Micro. 250W
iolnt meat	2.40 lb	20:26	10:15	Micro. 250W
JOINT MEAT	2.65 lb	22:14	11:00	Micro. 250W
	2.85 lb	24:23	12:17	Micro. 250W
	3.10 lb	26:05	13:18	Micro. 250W
	3.30 lb	28:27	14:19	Micro. 250W
	3.50 lb	29:04	15:20	Micro. 250W
	3.75 lb	30:09	16:03	Micro. 250W
	4.00 lb	32:12	17:23	Micro. 250W
	4.20 lb	33:16	18:31	Micro. 250W
	4.40 lb	34:30	19:28	Micro. 250W
	0.45 lb	4:07	2:10	Micro. 250W
9-5	0.65 lb	6:17	3:11	Micro. 250W
STEAK/CHOPS	0.85 lb	8:20	4:12	Micro. 250W
	1.10 lb	10:10	5:20	Micro. 250W
	1.30 lb	12:30	6:21	Micro. 250W
	1.50 lb	14:10	7:22	Micro. 250W
	1.75 lb	16:40	8:23	Micro. 250W
	2.00 lb	18:35	9:24	Micro. 250W
	2.20 lb	20:20	10:00	Micro. 250W
	2.40 lb	21:30	10:26	Micro. 250W
	2.65 lb	22:10	11:00	Micro. 250W
	2.85 lb	23:26	11:40	Micro. 250W

	3.10 lb	24:23	12:05	Micro. 250W
	3.30 lb	25:20	12:26	Micro. 250W
	3.50 lb	26:12	13:00	Micro. 250W
	3.75 lb	27:26	13:30	Micro. 250W
	4.00 lb	28:25	14:00	Micro. 250W
	4.20 lb	29:15	14:30	Micro. 250W
	4.40 lb	30:20	15:10	Micro. 250W
	0.45 lb	3:05	1:51	Micro. 250W
	0.65 lb	4:39	2:47	Micro. 250W
	0.85 lb	6:11	3:00	Micro. 250W
	1.10 lb	7:23	3:32	Micro. 250W
	1.30 lb	8:53	4:33	Micro. 250W
	1.50 lb	11:30	5:16	Micro. 250W
	1.75 lb	12:30	6:00	Micro. 250W
	2.00 lb	13:30	6:30	Micro. 250W
	2.20 lb	14:20	7:06	Micro. 250W
d-3	2.40 lb	15:48	7:28	Micro. 250W
WHOLE POULTRY	2.65 lb	17:30	8:15	Micro. 250W
	2.85 lb	19:30	9:03	Micro. 250W
	3.10 lb	20:10	10:00	Micro. 250W
	3.30 lb	21:10	10:48	Micro. 250W
	3.50 lb	22:47	11:21	Micro. 250W
	3.75 lb	24:46	12:00	Micro. 250W
	4.00 lb	25:21	12:36	Micro. 250W
	4.20 lb	26:10	13:16	Micro. 250W
	4.40 lb	28:10	14:25	Micro. 250W
d-4	0.45 lb	6:00	2:00	Micro. 250W
CHICKEN QUARTERS	0.65 lb	9:00	3:00	Micro. 250W
	0.85 lb	12:00	4:00	Micro. 250W
	1.10 lb	15:00	5:00	Micro. 250W
	1.30 lb	16:00	5:00	Micro. 250W
	1.50 lb	18:00	6:00	Micro. 250W
	1.75 lb	20:00	6:00	Micro. 250W
	2.00 lb	22:00	7:00	Micro. 250W
	2.20 lb	24:00	7:00	Micro. 250W
	2.40 lb	26:00	8:00	Micro. 250W
	2.65 lb	28:00	9:00	Micro. 250W
	2.85 lb	30:00	9:00	Micro. 250W
	~.00 ID	00.00	0.00	1111010, 20011

3.10 lb	32:00	10:00	Micro. 250W
3.30 lb	36:00	12:00	Micro. 250W
3.50 lb	38:00	12:00	Micro. 250W
3.75 lb	40:00	13:00	Micro. 250W
4.00 lb	42:00	14:00	Micro. 250W
4.20 lb	44:00	15:00	Micro. 250W
4.40 lb	45:00	15:00	Micro. 250W

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute.

During cooking, if you open the door, the oven will stop.



30 SEC - N

Press the Start button

, and the oven will start cooking



The display will show

At the end of cooking, the oven will beep 4 times. If you do not press any button or open the oven at the end of cooking, it will beep 3 times every minute. While it don't have water in the water tank, the oven will beep 8 times, if you do not adding water all the while, it will beep 4 times every minute. During cooking, if you open the door, the oven will stop.

Auto Steam Cook List:

Туре	Food	pounds/QTY	Total time	Sked
		1.1 lb	27 min	1. conv.440°F 12min.; 2. steam + conv.440°F 3min.; (combi. Type) 3. conv.440°F 12min.
		1.65 lb	31 min	1. conv. 440°F 15min.; 2. conv.440°F + steam 3min.; (combi. Type) 3. conv. 440°F 13min.
s-1	CHIINCKEN	2.2 lb	35 min	1. conv. 440°F 17min.; 2. conv. 440°F+ steam 4min.; (combi. Type) 3. conv.440°F 14min.
		2.75 lb	40 min	1. conv.440°F 20min.; 2. conv. 440°F+ steam 5min.; (combi. Type) 3. conv.440°F 15min.;
		3.3 lb	46 min	1. conv. 440°F 24min.; 2. conv. 440°F +steam 6min.(combi. Type) 3. conv. 440°F 16min.
		1 QTY (0.36 lb)	18 min	1. conv. 440°F preheat 10min.; 2. steam+conv. 440°F 8min. (combi. Type)
s-2	STEAK	2 QTY (0.7 lb)	19.5 min	1. conv. 440°F preheat 10min.; 2. steam+conv. 440°F 9.5min. (combi. Type)
		3 QTY (1.0 lb)	21 min	1. conv. 440°F preheat 10min.; 2. steam+conv.440°F 11min. (combi. Type)
s-3	STEAM FISH	0.66 lb	7 min	1. microwave 550W+steam 4 min.; (combi. Type) 2. steam 1 min.; 3. microwave 550W+steam 2 min (combi. Type)

I				1 miorovovo 900W steem 5 min (combi Toma)
		0.00.16	15 min	1. microwave 800W+steam 5 min.; (combi. Type)
		0.99 lb	15 min	2. steam 2 min.; 3. microwave 800W+steam 8 min.; (combi. Type)
	-			7, 71,
		1.33 lb	20 min	1. microwave 800W+steam 7 min.; (combi. Type)
		1.55 10	20 111111	2. steam 3 min.; 3. microwave 800W+steam 10 min.; (combi. Type)
				JI /
		2 QTY	5 min	1. steam 2 min.; 2. microwave 800W+steam 1 min.; (combi. Type)
		2 Q1 1	3 111111	2. microwave 800W+steam 1 min.; (combi. Type) 3. steam 2 min.
	FROZEN			1. steam 2 min.;
s-4	BAOZI/MAN	4 QTY	5 min	2. microwave 800W+steam 1 min.; (combi. Type)
3 1	TOU	4 611	Jillili	3. steam 2 min.
				1. steam 2 min.;
		6 QTY	6 min	2. microwave 800W+steam 1 min.; (combi. Type)
		0 4-1	V	3. steam 3 min.
		9 QTY	12 min	steam 12 min
s-5	STEAM -	12 QTY	14 min	steam 14 min
	DUMPLINGS -	16 QTY	18 min	steam 18 min
	STEAM	0.22 lb	3.5 min	microwave 550W + steam 3.5 min. (combi. Type)
s-6	VEGETABLE			
	S	0.44 lb	4.5 min	microwave 550W+steam 4.5 min. (combi. Type)
				1. steam 8 min.;
		0.22 lb	11 min	2. microwave 550W 1.5 min.;
				3. steam 1.5 min.
	STEAM			1. steam 8 min.;
s-7	BROCCOLI	0.33 lb	13 min	2. microwave 550W 2 min.;
	-			3. steam 3 min.
				1. steam 8 min.;
		0.44 lb	14 min	2. microwave 550W 3 min.;
				3. steam 3 min.
	FROZEN	0.55 lb	8 min	microwave 800W+steam 8 min. (combi. Type)
s-8	CORN	1.1 lb	11 min	microwave 800W+steam 11 min. (combi. Type)
		1.65 lb	13 min	microwave 800W+steam 13 min. (combi. Type)
				1. steam 6 min.
s-9	POTATO	0.77 lb	19 min	2. microwave 800W+conv.440°F 5 min. (combi. Type)
				3. conv.440°F 8 min.
				1. steam 6 min.
		1.55 lb	21 min	2. microwave 800W+conv.440°F 6 min. (combi. Type)
				3. conv.440°F 9 min.

		2.2 lb	23 min	1. steam 6 min. 2. microwave 800W+conv.440°F 7 min.; (combi. Type) 3. conv.440°F 10 min.
S-10	CAKE	0.55 lb	25 min	1. conv. 360°F 20 min.; 2. conv. 400°F 5 min.
		1.1 lb	48.5 min	1. conv. 360°F 7 min. 2. steam 1 min.; 3. conv. 360°F 5 min. 4. steam 30 sec.; 5.conv. 360°F 35 min.
s-11	EGG POTAGE	1 QTY (+100ml water)	12 min	1. microwave 400W + steam 2 min.; 2. steam 10 min.
		2 QTY (+200ml water)	18 min	1. microwave 400W + steam 3 min.; (combi. Type) 2. steam 15 min.
		3 QTY (+400ml water)	24 min	1. microwave 400W + steam 4 min.; (combi. Type) 2. steam 20 min.
s-12	STEAM EGG	2 QTY	15 min	steam 15 min
		4 QTY	16 min	steam 16 min
		7 QTY	17 min	steam 17 min

Activating the Clean up

time.

To lock: Keep the steam/clean up button pressed for long time. The display will show The display will show stop/clear child lock

If you press the STOP/CANCEL button the display will return to clock

Activating the Child Safety

STOP/CLEAR CHILDLOCK

To lock: Keep the STOP/CANCEL button

pressed for long time. The

display will show

, and after 2sec the display will return to clock time.

When the button are locked, if you press any button, the display will show 2sec, the display will return to clock time.

STOP/CLEAR **CHILD LOCK**

To unlock in the same way, keep the STOP/CANEL button long time.

pressed for

Using Quick Start Function

When the display is showing the clock time, press the button , the oven will start cooking at microwave 800W for 30 seconds. Each time you press the "START"



, the time shown on the display will increase by 30 seconds.

Adjusting the cooking time

When using the oven, you may need to make slight adjustments to the cooking time.

This can be done by using "start+30s" . Press the "start+30s" button one or more times. Each time you press the button, the time show on the display will increase by 30 seconds.



Turn the knob

clockwise one grid, and the time will increase by 10 seconds.



Turn the knob anticlockwise one grid, and the time will decrease by 10 seconds.

The maximum time can be increased to 60:00.

You cannot make the adjustment to the auto cook and auto defrost time.

Others

When you set the function, press the STOP/CLEAR button the display will return to clock time.

When the oven is cooking, press the STOP/CLEAR button

one time,

stop/clear
child lock

and the oven will pause; press the STOP/CLEAR button

again, the oven will stop cooking and the display will return to clock time.

Each time you press the button, the oven will beep once.

Cleaning

The following parts of your microwave must be cleaned regularly to avoid any accumulation of food particles and grease.

• The inner and outer surfaces of your appliance,

When NTC is abnormal or fail to run, The display will show

- The door and its seals,
- The drive, the ring bearing and the turntable.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversly affect the life of the appliance and possibly result in a hazardous situation.
- I Make sure that the door closes correctly.

Clean the outer surfaces with a soft cloth and soapy water. Rinse and dry carefully. Remove any particles or stains inside your appliance or on the ring bearing with a soapy cloth. Rinse and dry carefully.

To help dislodge food particles and eliminate bad smells, put a glass of lemon juice diluted in water on the turntable and run your appliance for 2 minutes at maximum power. The

steam will soften the dirty marks. Rinse and dry.

The grill element hinges down to make it easier to clean the roof of the oven.

Take care not to allow water to run into the ventilation holes.

Never use abrasive or solvent cleaners.

Clean the door seals carefully, making sure that:

- There is no accumulation of particles,
- Nothing prevents the door from closing properly.

Clean the inside of your appliance after every use with a suitable detergent.

I Always allow your oven to cool down before cleaning it.