

---

# INSTRUCTION MANUAL AND COOKING GUIDE

MICROWAVE OVEN

*MODEL: E1040X-Y/E1140X-Y*

## TABLE OF CONTENTS

### SAFETY

- Precautions to Avoid Possible Exposure to Excessive Microwave Energy
- Important Safety Instructions
- Proper and Safe Use of Your Oven
- Grounding Instructions
- Materials you can use in microwave oven
- Materials to be avoided in microwave oven

### INSTALLATION

- Countertop Installation
- Turntable Installation

### COOKING GUIDE

- Microwave Cooking Techniques

### MAINTENANCE

- Troubleshooting
- Cleaning and Care
- Specifications

---

# PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **Do not** attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) **Do not** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **Do not** operate the oven if it is damaged .It is particularly important that the oven door close 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.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## IMPORTANT SAFETY INSTRUCTIONS

**When using electrical appliances basic safety precautions should be followed, including following:**

**WARNING** – To reduce the risk of burns, electric shock, injury to persons, or exposure to excessive microwave energy when using your appliance, following:

1. Read all instruction before using the appliance.
2. Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” as referenced above.
3. As with most cooking appliances, close supervision is the oven cavity.

**If a fire** should start:

- Keep the oven door closed
- Turn the oven off
- Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

**To reduce the risk of fire in the oven cavity, Keep in mind the following rules at all times :**

- a. Do not overcook food . Carefully attend the appliance if paper ,plastic ,or other combustible materials are placed inside the oven to facilitate cooking .
- b. Do not use the oven cavity for storage purposes .Do not store combustible items such as bread, cookies, paper products, cooking utensils, etc. inside the oven.
- c. Remove wire twist-ties and metal handles from paper or plastic containers, or bags before placing them in the oven.
4. This oven must be grounded, Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS ” found on page 3.
5. Install or locate this oven only in accordance with the installation instruction provided on page 6.
6. Some products such as whole eggs, water with oil or fat, sealed containers and closed glass jars may explode and therefore should not be heated in this oven.
7. Use this appliance only for its intended uses as described in the manual. Do not use corrosive chemicals or vapor in this appliance□This oven is not specifically designed for industrial or laboratory use.
8. As with any appliance, close supervision is necessary when used by

- 
- children.
9. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
  10. This appliance should be serviced only by qualified service technicians□  
Contact the nearest SANTO authorized service facility for examination, repair or adjustment.
  11. Do not cover or block any vents on the oven.
  12. Do not store or use this appliance outdoors.
  13. Do not use this oven near water, near a kitchen sink, in a wet basement or near a swimming pool.
  14. Do not immerse cord or plug in water.
  15. Keep cord away from heated surfaces.
  16. Do not let cord hang over edge of table or counter.
  17. When cleaning door and oven surfaces that meet when door is closed, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. (See “Cleaning instructions”).

## **SAVE THESE INSTRUCTIONS.**

### **PROPER AND SAFE USE OF YOUR OVEN**

- The oven must be level.
- The turntable and turntable roller rest must be in the oven during cooking.
- Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.
- The oven has several built-in safety switches to ensure that the power remains off when the door is open .Do not tamper with these switches.
- Do not operate the microwave oven empty. Operating the microwave oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.
- Do not cook bacon directly on the turntable. Excessive local heating of the turntable may cause the turntable to break.
- Do not heat baby bottles or baby food in the microwave oven. Uneven heating may occur and could cause physical injury.
- Do not heat narrow-necked containers, such as syrup bottles.
- Do not attempt to deep-fry in microwave oven.
- Do not do home canning in this microwave oven as it is impossible to be sure all contents of the jar have reached boiling temperature.
- Do not use this microwave oven for commercial purposes. This microwave oven is made for household use only.

To prevent delayed eruptive boiling of hot liquids and beverages or scalding yourself, stir liquids and beverages, stir liquid before placing the container in the oven and again halfway through cooking time. Let stand in the oven for a short time and stir again before removing the container.

**GROUNDING INSTRUCTIONS**

**⚠ DANGER**

**Electric Shock Hazard**

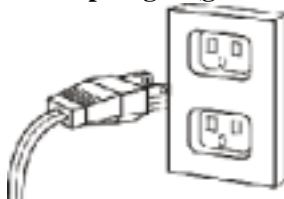
. Touching some of the internal components can cause serious personal injury or death .Do not disassemble this appliance.

**⚠ WARNING**

**Electric Shock Hazard**

Improper use of the grounding plug can result in electric shock .Do not plug into an outlet until appliance is properly installed and grounded.

**Three-pronged (grounding) plug**



**Properly polarized and grounded outlet**

**UTENSILS**

**⚠ CAUTION**

**Personal injury Hazard**


**tightly-closed utensils could explode. Closed containers are opened and plastic pouches pierced before cooking.**

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric current 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.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

**Materials you can use in microwave oven**

Utensils	Remarks
----------	---------

Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. <b>Arcing can occur if foil is too close to oven walls</b> .The foil should be at least 1 inch (2.5 cm) away from oven walls.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim .Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie .Make slits to allow steam to escape.
Paper plates and cups	Use to cover food for reheating and absorbing fat .Use with supervision for a short-term cooking only.
Paper towels	Use for short-term cooking/warming only .Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe"  Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture .Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only(meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and to retain moisture

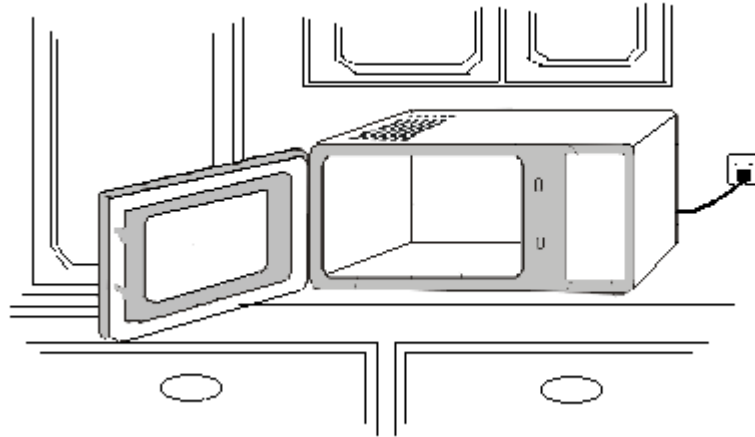
### Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing and could cause a fire in the oven.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam cups	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature
Wood	Wood will dry out when used in the microwave oven and may split or crack.

---

### **Countertop Installation**

1. Select a level surface that provides enough open space for the intake and/or outlet vents.



A minimum clearance of 7.5 cm is required between the oven and any adjacent wall. One side must be open.

- . Leave a minimum clearance of 30 cm above the oven.
  - . Do not remove the legs from the bottom of the oven.
  - . Blocking the intake and/or outlet openings can damage the oven .
  - . Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
2. Plug your oven into a standard 120-volt/60-Hz household outlet. Be sure the electrical circuit is at least 15 amperes and that your microwave oven is the only appliance on the circuit.

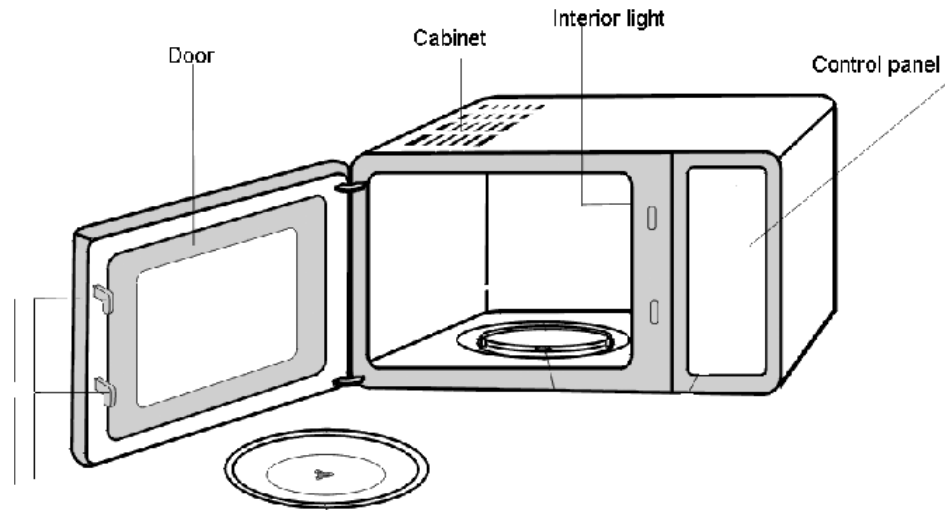
**WARNING :** Do not install oven over a range cook-top or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

### **NAMES OF OVEN PARTS AND ACCESSORIES**

Remove the oven and all materials from the carton.

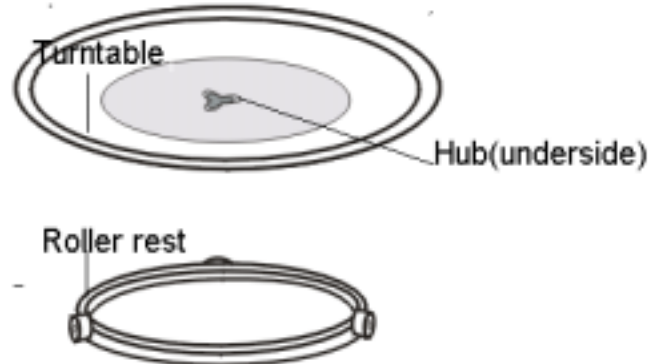
Your oven comes with the following accessories:

Turntable	1
Turntable	1
Instruction	English



Safety interlock system:Shuts off oven power if door is opened during operation

### TURNTABLE INSTALLATION



1. Place the roller rest on the cavity bottom.
2. Place the turntable on top of the roller rest as shown in the diagram. Make sure the turntable hub is securely locked in the receptacle.

- **Never place the turntable upside down.** The turntable should never be restricted.
- Both turntable and roller rest must always be used during cooking.
- All food and containers of food are always placed on the turntable for cooking.
- when cooking is finished. The light and fan will remain on but microwave power is turned off.
- The turntable rotates clockwise or counterclockwise; this is normal.
- If turntable or roller rest cracks or breaks, contact your nearest authorized service center.

Remove all packing material and accessory. Examine the oven for any damage such as dents or broken door .Do not install if oven is damaged.

**NOTE:** This unit is not designed for 50 Hz or any circuit other than a 120-volt/60-Hz AC circuit.

**Cabinet:** Remove any protective film found on the cabinet surface.

**Do** not remove the light brown Mica cover that is screwed to the oven cavity to protect the magnetron

## COOKING GUIDE

---

## COOKING PRINCIPLES AND TECHNIQUES

Advantages of microwave cooking are speed and efficiency. For warming, heating, and defrosting, nothing compares. There are a few tips that will make microwave easier and more enjoyable.

### **Microwave Cooking Principles:**

Because microwave cooking requires only one-quarter to one-third the time of conventional cooking, the same cooking principles become even more important

#### **Quantity:**

In microwave cooking, the cooking time is dependent on the amount of food in the oven. If you double the recipe, plan on doubling the cooking time.

#### **Density:**

Dense foods, such as potatoes, need more cooking time as they take longer for microwave energy to penetrate and the heat to conduct through them.

#### **Shape and Size:**

Cut food into uniform shapes and sizes for even cooking in the microwave. When cooking irregular shapes (such as chicken pieces), place the thicker parts to the outer edge of the dish.

#### **Cooking Time:**

Food high in moisture □ sugar or fat cook faster. Add a minimum of liquid to moisten foods. An excess amount of water slows cooking.

#### **Starting Temperature:**

Frozen or refrigerated foods take longer to microwave than food at room temperature.

#### **Delicate Ingredients:**

Delicate foods such as eggs, cheese, mayonnaise, etc., cook very quickly, and should be watched carefully.

### **Microwave Cooking Techniques**

**Arranging:** Arrange food in a circular pattern, with denser, thicker items at the edge of the dish.

**Piercing:** Pierce the membrane of foods such as eggs, oysters, snails, sausages, livers, clams and whole vegetables, so they do not burst.

**Reheating:** Cooked food reheats extremely well by using a low level of microwave energy. Place denser foods near the outer edge of the dish when reheating.

**Covering:** Most foods will cook and reheat better when covered. Pierce plastic wrap to vent steam.

**Stirring:** To help food cook more quickly and evenly.

**Turning Over:** To promote even cooking, turn larger solid items such as roasts or baked potatoes over, halfway through the cooking time.

**Standing Time:** Foods continue cooking even after removal from the oven. Standing time is necessary to allow foods to complete cooking/defrosting.

**Converting Recipes:** Microwave recipes will likely call for less liquid and cooking time than conventional cooking.

**Microwave Thermometers:** For best results, a microwave-safe thermometer can be carefully and properly inserted into the food .The guide below gives suggested thermometer readings for meat and poultry. Keep in mind that standing time is essential for most food to reach its proper serving temperature.

## **TROUBLESHOOTING**

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest



authorized service center.

<b>TROUBLE</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE REMEDY</b>
Oven will not start.	<ul style="list-style-type: none"> <li>● Electrical cord for oven is not plugged in.</li> <li>● Door is open.</li> <li>● Wrong operation is set.</li> </ul>	<ul style="list-style-type: none"> <li>● Plug into the outlet.</li> <li>● Close the door and try again.</li> <li>● Check instructions, (pages 12-19)</li> </ul>
Arcing or sparking .	<ul style="list-style-type: none"> <li>● Materials to be avoided in microwave oven are used.</li> <li>● They oven is operated when empty.</li> <li>● Spilled food remains in the cavity.</li> </ul>	<ul style="list-style-type: none"> <li>● Use microwave-safe cookware only.</li> <li>● Do not operate with oven empty.</li> <li>● Clean cavity with wet towel.</li> </ul>
Unevenly cooked foods.	<ul style="list-style-type: none"> <li>● Materials to be avoided in microwave oven are used.</li> <li>● Food is not defrosted completely.</li> <li>● Cooking time, power level is not suitable.</li> <li>● Food is not turned or stirred.</li> </ul>	<ul style="list-style-type: none"> <li>● Use microwave-safe cookware only.</li> <li>● Completely defrost food.</li> <li>● Use correct cooking time, power level.</li> <li>● Turn or stir food.</li> </ul>
Overcooked foods.	<ul style="list-style-type: none"> <li>● Cooking time, power level is not suitable.</li> </ul>	<ul style="list-style-type: none"> <li>● Use correct cooking time, power level.</li> </ul>
Undercooked foods.	<ul style="list-style-type: none"> <li>● Materials to be avoided in microwave oven are used.</li> <li>● Food is not defrosted completely.</li> <li>● Oven ventilation ports are restricted.</li> <li>● Cooking time, power level is not suitable</li> </ul>	<ul style="list-style-type: none"> <li>● Use microwave-safe cookware only.</li> <li>● Completely defrost food.</li> <li>● Check to see that oven ventilation ports are not restricted.</li> <li>● Use correct cooking time, power level.</li> </ul>
Improper defrosting	<ul style="list-style-type: none"> <li>● Materials to be avoided in microwave oven are used.</li> <li>● Cooking time, power level is not suitable.</li> <li>● Food is not turned or stirred.</li> </ul>	<ul style="list-style-type: none"> <li>● Use microwave-safe cookware only .</li> <li>● Use correct cooking time, power level.</li> <li>● Turn or stir food.</li> </ul>

## **CLEANING AND CARE**

### ● **Exterior**

The outside surface is painted. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door becomes soiling, open the oven door before cleaning.

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Wipe the front side of the door with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface. Close door.

---

### **Interior**

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and sorting of spills or spattering. To clean the interior surfaces, with a soft clothes and water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE OVEN.**

### **Turntable/Turntable Support**

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

### **SPECIFICATIONS**

<b>Model:</b>	<b>E1040X-Y</b>	<b>E1140X-Y</b>
<b>Power Source:</b>	<b>AC 120 V, 60 HZ</b>	<b>AC 120 V, 60 HZ</b>
<b>Power Consumption:</b>	<b>1450W</b>	<b>1500W</b>
<b>Maximum Output:</b>	<b>1000W</b>	<b>1100W</b>
<b>Oven Capacity:</b>	<b>1.4cu. ft</b>	<b>1.4cu. ft</b>
<b>Turntable Diameter:</b>	<b>360mm</b>	<b>360mm</b>
<b>Dimensions:</b>	<b>549x470x322 mm</b>	<b>549x470x322 mm</b>
<b>Weight:</b>	<b>19.5 kg</b>	<b>19.5 kg</b>

**Model Number:**

**Serial Number:**

**Date of Purchase:**

**Purchase Price:**

**Where Purchased:**