

# Instruction Manual

**HITACHI**  
Inspire the Next

Model name

**MCE30**



## **IMPORTANT:**

Read the safety instructions and precautions carefully before using the microwave oven.

Keep all documents relating to the microwave oven in a safe place.

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## **SAFETY PRECAUTIONS**

Please read the following precautions to prevent microwave leakage

### **PRECAUTIONS WHEN USING YOUR MICROWAVE OVEN**

Because the door on your microwave oven has been carefully designed to contain the microwave energy, the precautions below are important

1. Do not tamper with or attempt to defeat the safety interlocks which are operated by the door mechanism, or to make any irregular attempt to cause the appliance to operate with the door open
2. Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces
3. Do not operate the oven if it is damaged until it has been repaired by a fully qualified service technician  
It is particularly important that the door closes properly and that there is no damage to the:
  - (a) Door (bent)
  - (b) Hinges and latches (broken or loosened)
  - (c) Door seals and door seal areas (broken or cracked)
4. It is dangerous for this oven to be adjusted or repaired by anyone other than a properly qualified and trained service technician
5. Do not operate the oven empty. The appliance should not be operated without food in the oven, operation in this manner is likely to damage the appliance

## IMPORTANT SAFETY INSTRUCTIONS

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

**WARNING** – To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy

1. Read all instructions before using the appliance
2. Read and follow the specific 'Safety Precautions' found on page 2
3. This appliance must be earthed. Connect only to properly earthed outlet
4. Install or locate this appliance in accordance with the provided installation instructions
5. Some products such as whole eggs and sealed containers – for example, closed glass jars, narrow necked containers – may explode and should not be heated in this oven
6. Use this appliance only for its intended use as described in this manual
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 by a fully trained technician. Contact nearest authorised service facility for examination, repair or adjustment
10. Do not cover or block any openings on the appliance
11. Do not use outdoors
12. Do not immerse cord or plug in water
13. Keep cord away from heated surfaces
14. Do not let cord hang over the edge of a table or counter
15. Use only mild non-abrasive soaps or detergents applied with a sponge or soft cloth when cleaning surfaces of door and oven. See 'CLEANING AND CARE' of your microwave oven on **page 7**
16. To reduce the risk of fire in the oven cavity
  - (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking
  - (b) Do not use recycled kitchen paper as it may contain metal particles
  - (c) Remove wire twist-ties from paper or plastic bags before placing bags in the oven
  - (d) If materials inside the oven should ignite, keep oven door closed, turn off oven and disconnect the power cord, or shut off power at the fuse or circuit breaker panel

**SAVE THESE INSTRUCTIONS**

**DO'S AND DON'TS**

To use the microwave oven safely, be sure to observe the following rules

<p><b>Do not remove the cabinet</b></p> <p>The cabinet contains high voltage wiring, and it is dangerous</p>
<p><b>Do not insert anything in to the holes of the safety catches, air outlets, air inlets, the small holes inside the oven, or the holes at the rear of the appliance</b></p> <p>The insertion may cause not only the failure of the switches and internal parts but there is also the danger of an electric shock</p>
<p><b>Do not run the microwave oven when the turntable is empty</b></p> <p>The door, turntable, and other roller ring will be overheated and the life of the magnetron, an important part of the microwave oven, will be shortened</p>
<p><b>Do not cover the air outlets or inlets on the cabinet, nor place anything on the cabinet</b></p> <p>The microwave oven may be damaged because the internal parts cannot be cooled sufficiently. Also, the item placed on the cabinet may be overheated and become dangerous</p>
<p><b>Do not boil eggs in the microwave oven</b></p> <p>The eggs will explode because of the build up of pressure within the shell. When cooking poached or baked eggs, pierce egg yolk with a pointed knife</p>

**If the microwave oven is out of order or damaged, do not try to repair it by yourself. Contact the nearest fully trained, qualified service technician**

# COOKING UTENSILS

Utensils should be checked to ensure that they are suitable for use in the microwave oven. The following chart summarises the proper use of cooking utensils in your oven.

## Cooking utensils

### Microwave

Heat resistant glass, glass ceramic	Yes
Ceramic, china	Yes
Metal cookware	No
Non resistance glass	No
Microwave plastic	Yes
Plastic wrap	Yes
Paper (cup, plates, towels)	Yes
Straw, wicker and wood	No

### Microwave

1. Most glass, glass ceramic, and heat resistant glassware utensils are excellent. Those with metal trim should not be used in a microwave oven.
2. Paper napkins, towels, plates, cups, cartons and cardboard can be used in the microwave oven. Do not use recycled paper products since they may contain impurities which may cause sparks and / or fires when used in cooking.
3. Plastic dishes, cups, freezer bags, and plastic wraps may be used in the microwave oven. Follow the manufacturers instructions or the information given in a microwave cookbook when using plastics in the microwave oven.
4. Metal utensils and utensils with metallic trim should not be used in the microwave oven.

If the use of aluminium foil, skewers, or utensils containing metal in the oven is specified in the recipe, allow at least 2.5 cm clearance between the metal object and the interior oven wall. If arcing (sparks) occurs, remove immediately.

### Notes:

- Care should be taken when removing utensils or the glass turntable, as they may become hot during cooking
- Only use a thermometer that is designed or recommended for use in the microwave oven.
- Ensure the turntable is in place when you operate the oven.

## OTHER HELPFUL INSTRUCTIONS

**For best results and more enjoyable cooking, please read these comments thoroughly.**

### **For Best Results:**

1. When determining the time for a particular food, begin by using short times and checking the cooking process frequently. It is easy to overcook food because microwaves cook very quickly.
2. Small quantities of food, or foods with low water content may dry out and become hard if cooked too long.

### **Defrosting Frozen Food:**

1. Foods that have been frozen can be placed directly in the oven for thawing. (Be certain to remove any metallic ties or wraps).
2. Defrost according to the Defrosting Tips found in this manual.
3. For areas of the food thawing faster than others, cover with small pieces of aluminium foil. This helps slow down or stop the defrosting process in the covered areas.
4. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly that it is sometimes better to begin cooking while still slightly frozen.
5. It may be necessary to increase or decrease the cooking time in some recipes, depending on the starting temperature of the food.

### **NOTE:**

Air from the vent may become warm during cooking.

### **Browning:**

There are a few foods which are not cooked long enough in the microwave oven to brown and may need additional colour.

Coatings such as paprika, and browning agents such as Worcestershire sauce may be used on chops, meat patties or chicken pieces.

Roasts, poultry or ham, cooked for 10-15 minutes or longer, will brown without extra additives when cooking in combination mode.

## CLEANING AND CARE

- It is important that the oven is cleaned frequently to avoid food splashes from becoming 'baked on'
- Clean the microwave oven after turning off the power and pulling out the plug

## Oven

(Ceiling, walls,  
bottom, and inside of  
door)

Each time food has been cooked, wipe off the dirt or food splashes as soon as possible

Greasy spots should be wiped off with a cloth soaked in mild detergent

- If dirt is left in the oven for a long time, it cannot be wiped off easily, it will hold the smell of the food and may cause corrosion or rusting
- **Also arcing may occur and the side cover may be scorched because the microwaves are concentrated on the food splashes**
- If the side cover becomes too dirty to be cleaned, consult your nearest store and replace it
- Check the microwave oven for any visible damage, such as a misaligned door, damaged door seals around the door or dents inside the oven cavity or on the door. Ensure that the door and door sealing areas are clean before use, clean with a mild detergent, water and a soft cloth. Do not use scouring pads, powder or other abrasive materials

## Roller Ring

Always keep the roller ring clean

When it is soiled with food splashes or grease, remove the food splashes or grease using a sponge or cloth soaked with mild detergent and wash it in water

- If food splashes are left on the roller ring, arcing may occur because the microwaves are concentrated on the food splashes
- Keep the roller ring in position in the oven except when it is to be cleaned

## Turntable

When the turntable is soiled with grease or food splashes, remove the dirt with a sponge soaked in mild detergent, wash it in water and dry it

## Cabinet

Wipe the cabinet with a soft cloth

- When the cabinet is heavily soiled, wipe it with a cloth soaked in mild detergent thoroughly with a clean damp cloth
- Do not splash water on the air outlets

## CAUTIONS

Do not rub the oven and accessories with a wire brush or sharp-edged tool

Do not apply oven cleaner, benzene, or thinner to the surface of the panel or door

The surface may become scratched

The letters on the panel may fade, and the surface may lose gloss or may corrode



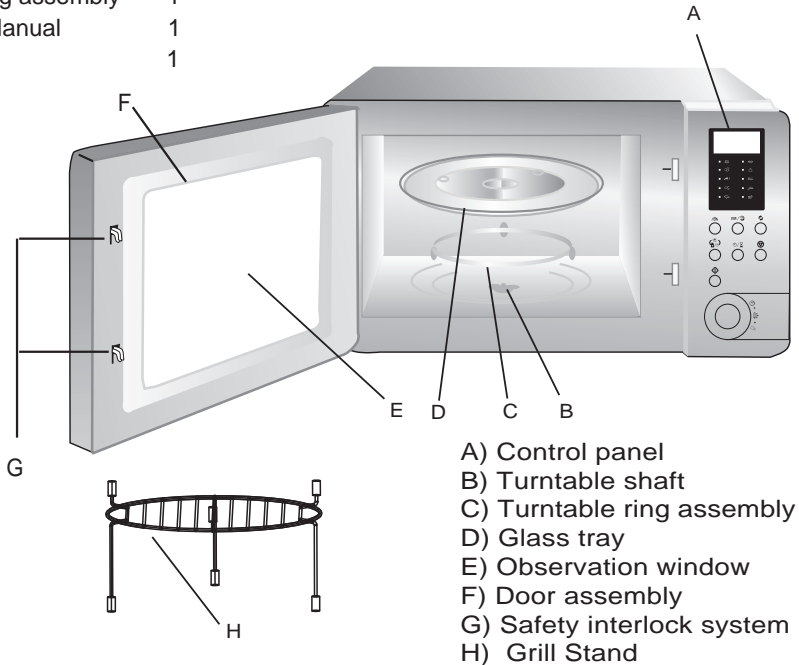
# SETTING UP YOUR OVEN

## Names of Oven Parts and Accessories

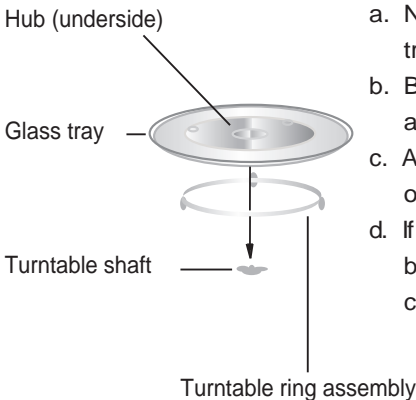
Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:

Glass tray	1
Turntable ring assembly	1
Instruction Manual	1
Grill stand	1



## Turntable Installation



- Never place the glass tray upside down. The glass tray should never be restricted.
- Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food are always placed on the glass tray for cooking.
- If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

**The accessible surface  
 may be hot during  
 operation.**



## Countertop Installation

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

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

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

### INSTALLATION

Remove all the packaging from the oven and check for any damage, for example, deformation or breakage of the door, gaps around the door or dents on the cabinet or door. Should any damage be found, do not use the microwave oven but contact a fully qualified service agent. The servicemen will check the damage and repair the oven if necessary.

#### PLACE OF INSTALLATION



<p><b>Place the microwave oven on a level and sturdy surface</b></p> <p>If the surface is not level the door may not open automatically</p>	<p><b>Do not place the microwave oven near a gas appliance which produces heat or steam or near the sink where the water may splash on it</b></p> <p>Heat, steam or water may cause parts failure and damage</p>
<p><b>Allow an ample space between the microwave oven and wall</b></p> <p>The wall may be soiled with the excess steam mist from the air outlets at the rear. Do not place the microwave oven near a curtain. Allow a space of 7cm or more from the top surface, 3cm either side, and a minimum of 5cm at the rear for ventilation during cooking of the microwave oven.</p>	<p><b>Place the microwave oven more than three metres away from radios, TVs and antenna lines</b></p> <p>The microwave oven may cause noise interference or distort the picture</p>
<p><b>Air inlets and air outlets should be kept free at all times to allow for ventilation.</b></p>	<p><b>Do not place the power cord across the oven or against a hot surface.</b></p>

# Operation Instructions


This microwave oven applies modern electronic control to adjust cooking parameters to meet your needs better for cooking.

## 1. Clock Setting



When the microwave oven is first plugged in the LED will display "0:00", and the buzzer will sound once.

- 1) Press "  /  " to choose 12-hour or 24-hour.


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- 2) Turn "  " to adjust the hour figures, the input time should be within 0--23(24-hour) or 1--12(12-hour).



---


- 3) Press "  /  ", the minute figures will flash.

---





- 4) Turn "  " to adjust the minute figures, the input time should be within 0--59.


---

- 5) Press "  /  " to finish clock setting. ":" will flash.


- Note:** 1) If the clock is not set, time will not count down after it is switched ON. 0:00 is displayed.
- 2) When setting the clock, if you press "  ", the oven will go back to the previous status automatically. The setting will be cancelled.

## 2. Microwave Cooking


Press "  " once. "P100" displays. Press the same key repeatedly or turn "  " to choose different microwave power, and "P100, P80, P50, P30, P10" will be displayed in order. Press "  " to confirm. Then turn "  " to adjust the cooking time (up to 95 minutes).

Press "  " to start cooking.


Example: If you want to use 50% power to cook for 20 minutes, you can operate the oven as the following steps.

- 1) Keep pressing "  " till "P50" displays.


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- 2) Press "  " to confirm.

---

- 3) Turn "  " to adjust the cooking time till the oven displays "20:00".

---

- 4) Press "  " to start cooking.



Power	100%	80%	50%	30%	10%
Display	P100	P80	P50	P30	P10

**NOTE:** the step quantities for the adjustment time of the coding switch are as follow:


- 0---1 min : 5 seconds
- 1---5 min : 10 seconds
- 5---10 min : 30 seconds
- 10---30 min : 1 minute
- 30---95 min : 5 minutes

### 3. Convection Cooking(with preheating function)


The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press "  "once. "140°C" displays. Press the same key for times or turn "  " to choose the convection temperature,"140"- "150"- "160"- "170"- "180"- "190"- "200"- "210"- "220"- "230"- "140" will display in order.

---

- 2) Press "  " to confirm the temperature.


---

- 3) Press "  " again to start preheating.


---

- 4) The temperature figure will flash when the set temperature is reached and the buzzer will sounds twice reminding you to put food in, then close the door.

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- 5) Turn "  " to adjust the cooking time, the maximum time that can be set is 95 minutes.

---



- 6) Press "  " to start cooking.

Note: a. Cooking time cannot be input until the preheating temperature arrives.


If the temperature arrives, door must be opened to input the cooking time.

- b. When the preheating time is more than 30 minutes and the temperature not arrives,buzzer will sound twice to tell you to input the cooking time. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.


#### 4. Convection Cooking(without preheating function)

- 1) Press " " once. "140°C" displays. Press the same key for times or turn " " to choose the convection temperature,"140"- "150"- "160"- "170"- "180"- "190"- "200"- "210"- "220"- "230"- "140" will display in order.


---

- 2) Press " " to confirm the temperature.



---

- 3) Turn " " to adjust the cooking time, the maximum time that can be set is 95 minutes.


---

- 4) Press " " to start cooking.


#### 5. Grill Cooking

- 1) Press " " once, "G-1" will be displayed. Keep pressing the same key or turn " " to choose "C-1", "C-2", "C-3" or "C-4".


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- 2) Press " " to confirm the grill function. LED will display the current power.

---



- 3) Turn " " to adjust the cooking time, the maximum time that can be set is 95 minutes.

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- 4) Press " " to start cooking.

**Note:** When half the grill time has passed, the oven sounds twice, this is normal. In order to achieve a more even cooking of the food, you should turn the food over, close the door, and then press " " to continue cooking. If no action is taken, the oven will continue working.


#### 6. Combination Cooking

- 1) Press " " once, "G-1" will be displayed. Keep pressing the same key or turn " " to choose "C-1", "C-2", "C-3" or "C-4".


---

- 2) Press " " to confirm the combination function.

---

- 3) Turn " " to adjust the cooking time, the maximum time that can be set is 95 minutes.

---

- 4) Press " " to start cooking.

Function	Display	Microwave	Grill	Convection
Combi.1	C-1	●		●
Combi.2	C-2	●	●	
Combi.3	C-3		●	●
Combi.4	C-4	●	●	●

## 7. Multi-stage cooking


At most 3 stages can be input for cooking. In multi-section cooking, if one section is defrosting, then defrosting shall be placed in the first section. When one stage finishes, the buzzer sounds once and the next stage begins.

**Note:** Auto menu and auto reheat will not work in multi-stage cooking.

Example: If you want to use "20 minutes of 100% microwave power + 5 minutes of 80% microwave power" to cook.

1) Press "  " once, the screen display "P100".

---

2) Press "  " to choose 100% microwave power.

---

3) Turn "  " to select 20 minutes.


---

4) Keep on pressing "  " till "P80" is displayed.


---

5) Press "  " to confirm the power you need.

---

6) Turn "  " to select 5 minutes.

---

7) Press "  " to start cooking.

## 8. Pre-set Function


1) Set the clock first. (Consult the instruction of clock setting.)

---

2) Input the cooking program. Three stages can be set at most. Defrosting should not be set under this function.


---

Example: If you want to use 10 minutes of 80% microwave power to cook.

a. Keep pressing "  " till "P80" is displayed.

b. Press "  " to confirm the power you need.


c. Turn "  " to select 10 minutes.

Attention: do not press "  ", do the following:



---

3) Press "  /  ", the current time is displayed, and the hour figures will flash.


---

4) Turn "  " to adjust the hour figures, the input time should be within 0--23(for 24H) or 1--12(for 12H).

---

5) Press "  /  ", the minute figures will flash.

---

6) Turn "  " to adjust the minute figures, the input time should be within 0--59.

---

7) Press "  " to finish setting, and the current time will be displayed.

---

8) The buzzer sounds twice when the input time is reached and cooking starts.

If the door is not closed the unit will not operate.

Note: 1. The clock must be set first. Otherwise, preset cooking will not work.

2. Auto menu cooking can be set as one stage cooking only, not as multi-stage.

3. Defrost cannot be set here.


## 9. Auto Menu Cooking

1) In waiting state, turn "  " clockwise to choose the menu from "A1" to "A10".


---

2) Press "  " to confirm the menu you need.

---

3) Turn "  " to choose the food weight or portion.


---


4) Press "  " to start cooking.

Example: If you want to use "Auto Menu" to cook pasta of 150g.










1) In waiting state, turn "  " clockwise to choose A6.


2) Press " " to confirm the pasta menu.

3) Turn " " to choose 150g.


4) Press " " to start cooking.

### Automatic Menu


Menu	Weight (g)	Display
A1 Auto Reheat 	150	150
	250	250
	350	350
	450	450
	600	600
A2 Potato 	1(about 230g)	1
	2(about 460g)	2
	3(about 690g)	3
A3 Meat 	150	150
	300	300
	450	450
	600	600
A4 Vegetable 	150	150
	350	350
	500	500
A5 Fish 	150	150
	250	250
	350	350
	450	450
	650	650
A6 Pasta 	50g (with 450g water)	50
	100g(with 800g water)	100
	150g(with 1200g water)	150
A7 Soup 	200	200
	400	400
	600	600
A8 Cake 	475	475
A9 Pizza 	200	200
	300	300
	400	400

**Note:** Cake menu is under convection cooking with 160°C-warm-up function, you should preheat first using the auto menu operation, when the oven reaches the temperature, it will stop working and sound to remind you to put the cake in, then press " " to start cooking.




Menu	Weight (g)	Display
A10 Chicken 	500	500
	750	750
	1000	1000
	1200	1200


## 10. Defrost By Weight

1) Press "" once. "dEF1" will be displayed.


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2) Turn "" to adjust defrost weight. The "g" indicator will light,  
And the weight input should be 100-2000g.


---

3) Press "" to start defrosting.

## 11. Defrost By Time

1) Press "" twice. "dEF2" will be displayed.



---


2) Turn "" to select the cooking time. The maximum cooking time is 95 minutes.

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3) Press "" to start defrosting.



## 12. Speed Cooking

When the oven is in the waiting state, Press "" key to start cooking food with full microwave power for 30 seconds. The cooking time will increase by 30 seconds by every press of "" key, the maximum setting time is 95 minutes.

When the oven is in microwave, grill, convection or combination cooking states, press "" key to add 30 seconds of cooking time.


**Note:** This function will not work with Defrost, Auto menu and Multi-stage cooking.


## 13. Fast Microwave Cooking

In waiting state, turn "" anti-clockwise to choose cooking time. And then press "" key to cook with 100% power level.









**Note:** This function can be set as one of a multi-stage programme..

## 14. Child Lock Function


Lock: Press "  " for 3 seconds, after a long "deep". the lock is on, the current time will be displayed or if the time is not set. The symbol for the child lock will light.

Unlock: Press "  " for 3 seconds, machine returns to normal status after the buzzer sounds.

## 15. Inquiring Function

- (1) In cooking state, press "  " or "  /  ", "  " to check the microwave power or cooking type.
- (2) In pre-set state, press "  /  " to inquire the start time for delay cooking.
- (3) In cooking state, press "  /  " to check the current time.

## 16. Specification

- (1) The buzzer will sound five times when cooking is finished.
- (2) "  " must be pressed to continue cooking if the door is opened during the cooking process;
- (3) The buzzer sounds once with each press of any of the buttons.

If you do not hear the buzzer then the button has not been pressed hard enough.

## QUESTIONS AND ANSWERS

- Q.** What is wrong when the oven light will not glow?
- A.** \*Light bulb has blown.  
\* Door not closed.
- Q.** Why is steam coming out of the air exhaust vent and / or why is water dripping from the bottom of the door?
- A.** Steam is normally produced during cooking operations. This microwave oven has been made to vent this steam out of the side and top vents, occasionally this steam condenses on the door and water then drips out at the bottom of the door. This is quite normal and safe.
- Q.** Does microwave energy pass through the viewing screen in the door?
- A.** No. The metal screen reflects the energy to the oven cavity. The holes, or ports are made to allow light to pass, they do not let microwave energy through.
- Q.** Will the microwave oven be damaged if it operates while empty?
- A.** Yes. Never run it empty.
- Q.** Why do eggs sometimes pop?
- A.** When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.
- Q.** Why is standing time recommended after the cooking operation has been completed?
- A.** Standing time is very important.  
With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.
- Q.** Why does my oven not always cook as fast as the microwave cooking guide says?
- A.** Check your cooking guide again, to make sure you've followed directions exactly and to see what might cause variations in cooking times. Cooking guide times and heat settings are suggestions, to help prevent over cooking the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.
- Q.** Why do sparks and crackling (arcing) occur in the oven?
- A.** There may be several reasons why sparks and crackling (arcing) within the cavity happens.  
\* You have left a fork or other metal utensils in the oven.  
\* You are using dishes with metal parts or trim (silver or gold).  
\* You are using a large amount of metal foil.  
\* You are using a metal twist tie.

## CONTAINERS

Container Type	Explanation	Microwave
<b>Heat resisting glassware</b>	Glass containers with high heat-resisting properties such as Pyrex and Corning are the most suitable for the microwave oven	YES
<b>Normal glassware</b>	Glass containers that may be broken easily by the sudden increase of temperature should be used carefully Table glassware can be used for drinks, fruits, and sweets Lead crystal is unsuitable <b>NOTE:</b> Do not use plates or receptacles made of coloured glass or ones having metallic decorations, since these can be damaged	YES
<b>Heat resisting ceramic ware</b>	Ceramic ware and glazed earthenware are suitable	YES
<b>Normal ceramic ware</b>	Containers having cracks, scratches or metal brims cannot be used	YES
<b>Polypropylene containers</b>	Polypropylene containers can be used if the temperature of the food does not exceed 100C	YES
<b>Other containers</b>	Melamine, styrol, and urea resin containers absorb the micro waves and easily become hot or are weak against heat	NO
<b>Metal ware, iron skewers, wire nets etc</b>	Since the micro waves cannot pass through these items, they cannot be used for microwave cooking Metal skewers and aluminium foil may be used partially for some types of cooking, but they must not touch the walls of the oven	NO
<b>Plastic films</b>	Plastic films that can resist temperature of 120C or higher can be used if the temperature of the food is not estimated to exceed 100C Note, however, that plastic film is not suitable for wrapping meat or foods with a high or fat or sugar content as it may melt when heated	YES
<b>Bamboo ware, wooden ware etc</b>	These containers may burn if they are heated for a long time (They can be used for microwave cooking for a short time)	YES

**How to test that a dish can be used in the microwave**

First, put the dish on the turntable without food, and place a glass containing approximately 100 cc of water on the dish. Then select HIGH POWER and heat the water for 15 to 30 seconds. If the dish does not become warm it can be used in the microwave oven; if it becomes warm it cannot be used

### Before You Call For Service

Refer to the following short checklist. You may find that the problem you are experiencing has nothing to do with the microwave oven itself. A couple of quick checks may save you an unnecessary service call.

#### Problem

The oven doesn't work at all.

#### Check the following

- The mains plug is securely plugged into the power socket.
- The door is firmly closed.
- The cooking time is set on the timer selector control.
- The fuse in the mains plug has not blown.
- The mains circuit breaker in the home has not tripped.

#### Problem

"Arcing" or sparking in the oven interior.

#### Check the following

Any dishes, trays etc which are made of metal or have metal trims must not be used in the microwave oven.

Metal skewers should be covered with food and make sure they don't touch the sides of the oven interior when rotating. If "arcing" occurs again, remove skewers until food is cooked. Remove any other metal cookware.

## TECHNICAL SPECIFICATION

Input Power:	230V~ 50Hz, 1450W
Output Power:	900W
Grill Power:	1100W
Convection Power:	2500W
Microwave Frequency:	2450MHz
Outside Dimensions:	335mm(H)x520mm(W)x510mm(D)
Oven Cavity Dimensions:	242mm(H)x332mm(W)x348mm(D)
Oven Capacity:	30Liters
Net Weight:	Approx.19.9kg



Waste electrical and electronic products must not be disposed of with household waste. Please refer to the retailer from whom you purchased this item for disposal instructions.

Packaging materials should be recycled using local facilities.