

請在安裝和使用此微波爐前詳細閱讀本使用手冊，並保存好以備日後參考。

## 目錄

目錄 .....	1
規格 .....	1
安裝 .....	1
性能圖示.....	2
控制板說明.....	2
安全使用要點.....	3
操作方法.....	4
微波爐使用常識.....	6
微波爐的清潔與保養.....	7

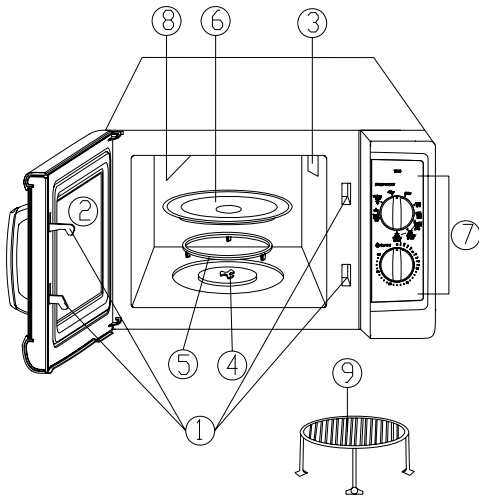
## 規格

型號	T760X
額定電壓及額定頻率	230V~50Hz
額定輸入功率	微波：1200W；燒烤：850W
微波輸出功率	800W
額定微波頻率	2450MHz
定時器	30 分鐘連續可調，帶鈴
外形尺寸（高×寬×深）	295mm × 458mm × 392mm
內腔尺寸（高×寬×深）	206mm × 300mm × 284mm
內腔容積	20L
淨重	14.1Kg

## 安裝

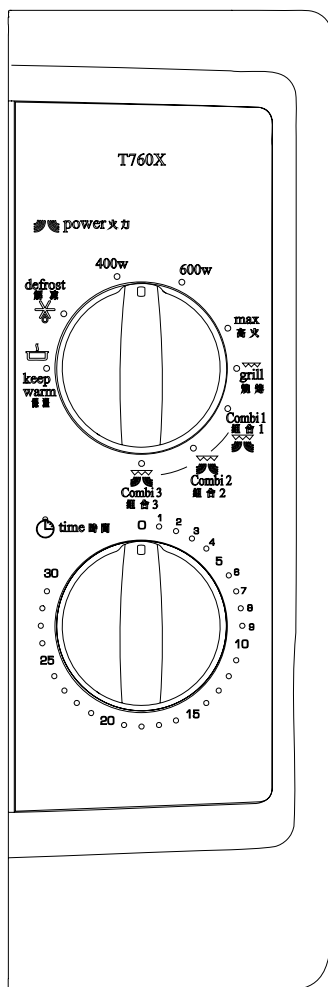
1. 把微波爐內的包裝物全部取出，若微波爐的外殼上附有保護膜，請將保護膜撕掉後再使用。
2. 應仔細查看微波爐有否損壞。如有損壞，請立刻聯絡經銷商或本公司特約維修部。
3. 20L 微波爐淨重約 14.1 千克，應放置於有足夠承托力的水平面上。
4. 本微波爐應在通風乾燥，無腐蝕性氣體的環境中使用，遠離高溫及蒸氣。
5. 切勿在爐頂放置任何物件，並保持與頂部壁櫃距離至少 20 厘米。
6. 微波爐兩旁應與牆壁距離至少 5 厘米，爐背應與牆壁至少距離 10 厘米。
7. **警告——為了防止觸電，必須確保此微波爐接地良好。**

## 性能圖示



1. 門安全聯鎖開關——確保：爐門打開，微波爐不能工作；爐門關上，微波爐才能工作。
2. 視屏窗——有金屬屏蔽層，可透過網孔，觀察食物烹調情況。
3. 波導口——磁控管發射的微波進入腔體的通道。
4. 轉軸——帶動玻璃轉盤轉動。
5. 轉盤支承——支承玻璃轉盤并按其軌道轉動。
6. 玻璃轉盤——裝好食物的容器放在轉盤上，加熱時轉盤轉動，使食物烹調均勻，以達到理想均勻烹調的效果。
7. 控制板——詳見控制板說明。
8. 燒烤管——在爐腔頂部。
9. 金屬網架——燒烤食物時用的托架。

## 控制板說明



1. 定時器 0 – 30 分鐘選擇定時。
2. 功能選擇器
  - A. 微波烹調（有 5 種微波火力）
  - B. 燒烤（單一燒烤烹調）
  - C. 微波燒烤組合烹調（有 3 種組合方式）
  - a) 微波烹調
    - 高火：800W 火力，適用於快速煮食。
    - 600W 火力，適用於蒸煮食物。
    - 400W 火力，適用於燉食物。
    - 解凍：適用於解凍食物。
    - 保溫：適用於食物保溫。
  - b) 燒烤 (grill)
    - 單一燒烤管發熱，專門用於烘烤薄塊的肉類。如牛扒、豬扒、串燒、香腸或雞翼等。此功能也適合烤烘三文治及令食物金黃香脆。
  - c) 微波燒烤組合烹調
    - 組合 1 (Combi 1) 30% 時間微波輸出，70% 時間燒烤管發熱，燒烤效果最佳。適用於西餐牛肉排。
    - 組合 2 (Combi 2) 49% 時間微波輸出，51% 時間燒烤管發熱，煮食速度一般，適用於肉類、小只雞
    - 組合 3 (Combi 3) 67% 時間微波輸出，33% 時間燒烤管發熱，微波煮食速度最快。適用於大只雞、鴨、鵝，使其內部煮熟。

## 安全使用要點

### 使用

1. 使用前請詳細閱讀“使用手冊”全部內容。
2. 本微波爐專為家庭加熱及烹調食物而設計，故不適用於其它工商用途。
3. 警告：只有在已經提供充分的指導以致於兒童能够采用安全的方法使用微波爐，并且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用微波爐。
4. 用戶使用之前，應檢查所用器皿是否適用於微波爐。
  - a. 微波烹調時切勿使用金屬器皿。帶金、銀邊的器皿也不應使用。微波爐中通常使用陶瓷、耐熱玻璃、耐熱塑料或紙質器皿。
  - b. 使用燒烤或微波燒烤組合功能時，切勿將鋁質或其它金屬器皿放在金屬網架上，且金屬網架不應接觸爐腔內壁，以防止打火。
  - c. 窄頸瓶不可直接放入微波爐烹煮。
  - d. 使用保鮮紙遮蓋食物烹調時，請將保鮮紙一角摺上，使之通氣，煮好後將保鮮紙小心拆開，以免蒸氣灼傷。
5. 使用時先放入轉盤支承及玻璃轉盤，再將盛好食物的器皿放在玻璃轉盤上進行烹調。
6. 爐內無食物時，請不要使微波爐工作，以免空載運行損壞機器。
7. 切勿將一般的水銀溫度計放入爐內邊加熱，邊測量，以免引起打火或損壞。
8. 烹調少量食物時，要多加觀察，防止過熱起火。
9. 當食物在塑料、紙或其它可燃材料制成的易處理容器中加熱或烹調時，應時時注意，防止起火。
10. 使用燒烤烹調時，爐內溫度很高，故翻轉食物時，應戴上手套。燒烤管變紅或剛煮完食物時，切勿碰觸內腔上板。
11. 燒烤烹調不要長期停滯不用，否則由于燒烤管上沉積過多的油漬，再次使用燒烤時將產生大量的油煙。
12. 烹調中發生冒煙或起火現象時，請不要立刻打開爐門，否則遇空氣會加大火勢，應立即切斷電源。
13. 從微波爐內提取食物和器皿時，應當使用鍋夾或戴上隔熱手套，以免高溫燙傷。
14. 為防止轉盤受損壞，請遵守下列事項：
  - a. 用水清洗轉盤時，應先待轉盤冷卻。
  - b. 切勿置滾熱食品或熾熱容器於冷卻的轉盤之上。
  - c. 切勿置冰冷食品或冰冷容器於熾熱的轉盤之上。
  - d. 注意轉盤的最大負載重量不能超過 5kg。
15. 每次微波爐使用完畢，最好將一盛滿水的玻璃杯置於爐內玻璃轉盤上，避免誤操作損壞機器。
16. 不要用微波爐儲存任何物品。
17. 奶瓶和嬰兒食品罐應經過攪拌或搖動，喂食前應檢查瓶內食物的溫度，避免燙傷。
18. 警告：除有資格的維修人員外，其他人來執行檢修操作都是危險的，包括拆下防止微波能量泄漏的防護蓋等操作。
19. 警告：如果微波爐門或門封已損壞，則不得再使用，直到經有資格的維修人員修好為止。
20. 警告：不要直接加熱裝在密封容器內的液體或其他食物，因為這樣有可能發生爆炸。
21. 警告：如果電源軟綫損壞，為了避免危險，必須由制造廠、其維修部或類似的專業人員更換。

22. 警告：微波爐屬於有人看管的產品，請在烹調過程中人不要離開現場。
23. 警告：用微波爐燒開水時要盡量使用無蓋的寬口容器。如要加入咖啡粉、奶粉、麥片或其它衝劑，必須先對開水進行攪拌或攪置幾分鐘稍涼，以免水沸騰而被燙傷。

## 食物

1. 切勿煮帶殼蛋，壓力會使蛋爆裂。另外蛋黃、蛋白也要用牙籤刺穿數次。
- 警告——已煮好的湯圓或荷包蛋等，馬上取出可能會造成其內部液體沸騰爆破而濺傷人體。注意應打開爐門後，略攪置一會兒，再取出食用。**
2. 煮食時間不宜過長，因為煮食不足可繼續，而過度則無法補救。
3. 烹調食譜所提供的是烹調的大約時間，影響烹調時間的因素有：所喜歡的煮熟程度，食物的初溫、形狀大小、份量和使用器皿的形狀、大小以及食物的排列、遮蓋、翻攪等。請參閱食譜中的“微波爐烹調技巧”，再參照這些因素，適當修正烹調時間。
4. 表面無孔的食物（如蛋、栗子、馬鈴薯、香腸等），請去皮或在外皮上開一裂縫或叉幾個小孔，否則受熱膨脹，可能發生爆裂。
5. 不可用微波爐煎炸食物。
6. 燒烤時，不要遮蓋食物，因為食物需要直接吸收輻射熱能。

## 操作方法

### 微波烹調操作

注意：微波烹調時，需將金屬網架取出。

1. 先將定時器轉到“0”（關閉）位置。
2. 將插頭插入有可靠地線的插座。
3. 將食物放入爐內，關好爐門。
4. 將【功能選擇器】旋轉到微波烹調檔位上，共有 5 個微波火力，適用於不同類型食物。
5. 將【定時器】旋轉到所需的烹調時間位置，當烹調時間調好後，微波烹調即開始。

注意：

▲ 若您欲定的時間短於二分鐘時，則先將【定時器】旋至超過三分鐘，再回旋到所希望的時間。

▲ 當微波爐不需工作，或食物在指定時間前取出，應將【定時器】撥回“0”（關閉）位置上，以免微波爐空載運行損壞機器。

6. 當設定烹調程序後，如欲微波爐停止工作，只需打開爐門，爐門安全聯鎖開關會自動斷開，微波爐停止發放微波。

7. 【定時器】回轉完畢後，會發出一聲鈴響，微波爐便會自動停止工作，爐燈自動熄滅。

例如：以微波爐中火加熱 5 分鐘。

操作步驟：1. 將【功能選擇器】旋轉到微波中火(400W)檔位置上。

2. 再將【定時器】旋轉到 5 分鐘處，即開始工作。

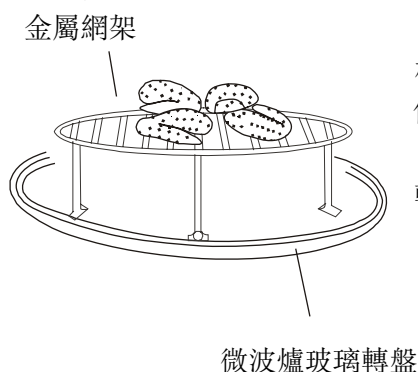
## 燒烤烹調操作

1. 先將定時器轉到“0”（關閉）位置。
2. 將食物放在金屬網架上，再放入爐中的玻璃轉盤上，食物與爐頂的燒烤管之間距離不得小于 5cm。
3. 將【功能選擇器】旋轉到燒烤（grill）檔。
4. 關緊爐門。
5. 將【定時器】旋轉到所需的烹調時間位置，當烹調時間調好後，燒烤烹調即開始。
6. 在燒烤過程中要隨時打開爐門檢查或翻轉食物。當爐門打開時，燒烤即停止，重新關上爐門，燒烤繼續工作。

注意：▲ 取出食物時，應戴上隔熱手套，切勿觸碰爐頂的燒烤管。

▲ 不使用微波爐時，應將【定時器】轉到“0”（關閉）位置。

例如：烤雞翼



材料：雞翼 3 ~ 4 只，豉汁雞汁。

做法：1. 用豉汁雞汁腌好雞翼幾小時。

2. 把雞翼放在金屬網架上，然後放在微波爐的玻璃轉盤上。

3. 將【功能選擇器】旋轉到燒烤（grill）檔。

4. 將【定時器】旋轉到 20 分鐘。

5. 為使雞翼烤得均勻，中間要翻轉一次，並擺放平整。

6. 根據雞翼大小及南北方口味不同調整時間。

## 微波燒烤組合烹調操作

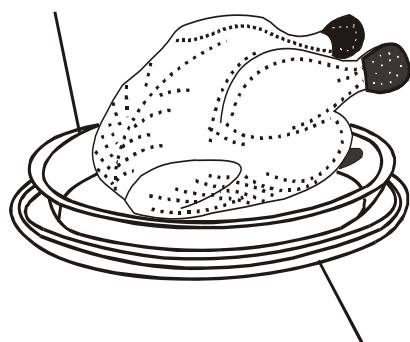
本爐具有 3 個檔次微波燒烤功能，適用於不同類型的食物。

1. 先將定時器轉到“0”（關閉）位置。
2. 將食物放在金屬網架上，再放入爐中的玻璃轉盤上，食物與爐頂的燒烤管之間距離不得小于 5cm。
3. 將【功能選擇器】旋轉到組合燒烤檔（根據需要選擇 3 個的某一檔）。
4. 關緊爐門。
5. 將【定時器】旋轉到所需的烹調時間位置，當烹調時間調好後，組合燒烤烹調即開始。
6. 在煮食過程中要隨時打開爐門檢查或翻轉食物。當爐門打開時，微波燒烤功能便自動停止工作。

注意：▲ 取出食物時，應戴上隔熱手套，切勿觸碰爐頂的燒烤管。

▲ 不使用微波爐時，應將【定時器】轉到“0”（關閉）位置。

例如：烤雞  
耐熱玻璃盤



微波爐玻璃轉盤

材料：雞（整只雞）1 只，豉汁雞汁。

做法：1. 用豉汁雞汁腌雞（整只雞）幾小時（腌制越長，味道越濃），并用刷子把雞塗勻。

2. 稱量好雞的重量，放在耐熱玻璃盤上，然後放在微波爐的玻璃轉盤上。

3. 將【功能選擇器】旋轉到組合 2（Combi 2）位置上

4. 再將【定時器】旋轉至所需時間位置上。

5. 為使雞烤得均勻，中間應翻轉二、三次，為防止烤焦要注意觀察。

## 微波爐使用常識

下列情況均屬正常	
現象	原因
蒸汽凝聚在爐門及有熱風從排氣口排出。	烹調時，食物會有蒸汽散發，而大部分會從排氣口排出，但蒸汽也會在較涼的地方如爐門上凝聚，這是正常現象。
當使用微波燒烤組合及單燒烤功能時，微波爐有白烟冒出及產生异味。	微波爐必須定期洗擦乾淨，特別在使用微波燒烤組合或單燒烤功能後。任何積聚在爐頂及爐壁的油漬，都會引起白烟冒出。
電壓波動，會影響微波或燒烤的烹調時間及效果。	當電壓波動時，微波爐仍能工作，只是受電壓偏高或偏低的影響，輸出功率會相應升高或降低，故烹調時間及效果會有所變化，這是屬於正常現象。

注意：

1. 根據不同烹調方式，選用合適的器皿十分重要。如果選擇不當，不僅會影響烹調效果，而且還會造成損壞器皿或微波爐的不良後果。
2. 下表中“○”號為適用，“X”為不適用。
3. 使用燒烤或組合燒烤功能時，如果選用金屬網架，則具體操作應參考安全使用要點中第 4 點的有關內容。

器 皿	組合燒烤	燒 烤	微 波
耐熱玻璃	○	○	○
陶、瓷器	X	X	○
一般玻璃	X	X	X
耐熱塑料	X	X	○
一般塑料	X	X	X
微波保鮮膜	X	X	○
金屬網架	○	○	X
金屬器皿	X	○	X

- |                  |                     |
|------------------|---------------------|
| 1. 如果微波爐不工作，應檢查： | ▲ 家電保護器是否跳閘或燒斷。     |
| ▲ 電源插頭是否插好。      | 2. 爐內無食物，而微波爐被偶然啓動。 |
| ▲ 爐門是否關好。        | 請立即打開爐門或把【定時器】撥回【零】 |
| ▲ 定時器是否調節好時間。    | 時位置，停止其工作。          |

## 微波爐的清潔與保養

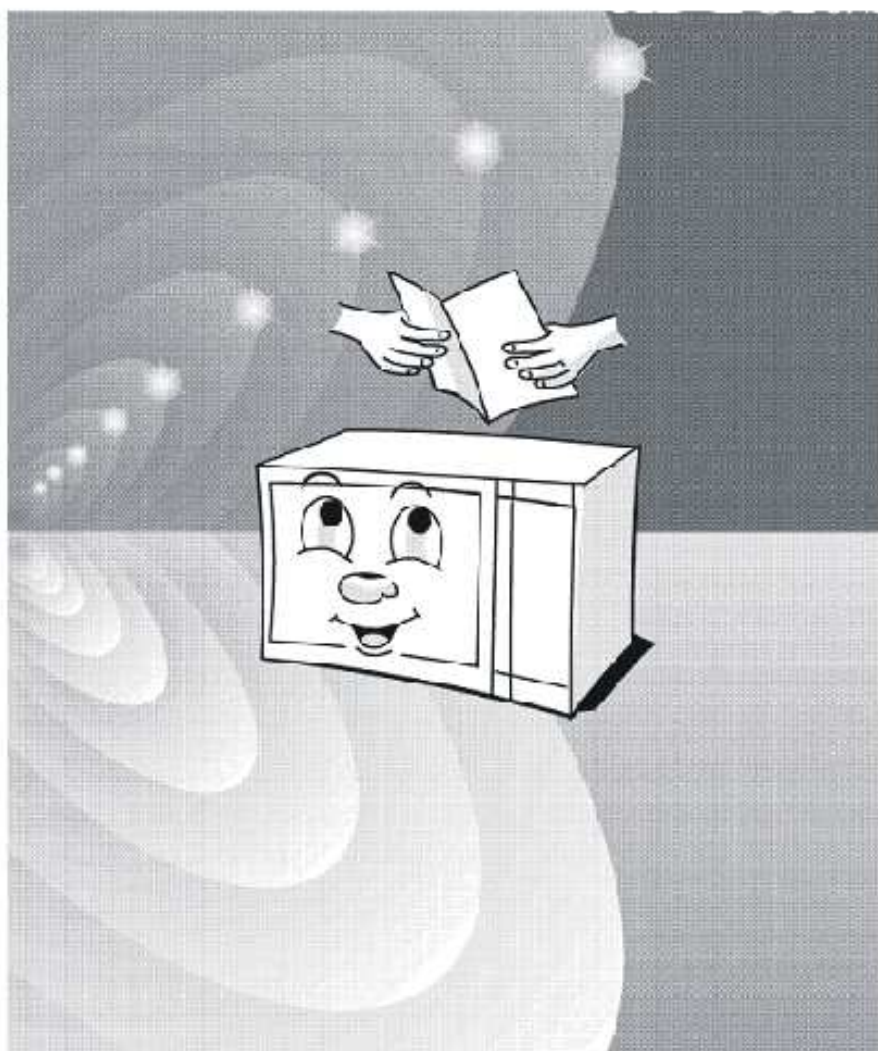
注意：切勿使用強洗滌劑、汽油、研磨粉和金屬刷來清洗爐子的任何部位

1. 清洗爐腔之前，須關閉微波爐，並從插座上拔去電源綫插頭。
2. 經常保持爐腔清潔。當食物或湯水濺到爐內壁時，可用濕布擦去。如爐內壁很髒則可使用軟性洗劑，切勿使用粗糙、磨損性的洗劑。
3. 必須經常清潔玻璃盤。可先用溫熱的肥皂水清洗，再用清水洗淨擦乾。
4. 必須經常擦洗轉盤支承和爐腔底面。請用軟性劑洗爐腔底面，而轉盤支承則可用溫熱的肥皂水洗，清洗後抹乾放回原處。
5. 必須經常清潔門的密封面。可先用軟乾布浸肥皂水清洗，再用軟乾布擦淨。
6. 微波爐外表面用軟乾布浸肥皂水清洗後，再用軟乾布擦淨。注意不要讓水滲入爐縫或通風口。
7. 如控制板被弄濕，則請用軟的乾布抹擦，不能用粗糙、磨損性的洗劑來擦控制板，擦控制面板時，請將爐門打開，以免誤操作。
8. 爐內外如有蒸氣凝成的水滴，可用軟布擦淨。
9. 當使用燒烤或組合燒烤功能時，有些食物的油漬會留在爐的內壁上，不作定期清潔，可能在使用時冒煙。這些污漬必須及時清潔。
10. 爐內如有異味，可用一杯水加幾匙檸檬汁煮 5－7 分鐘，即可消除。
11. 微波爐若長期不用，應拔掉電源插頭，放在通風乾燥，沒有腐蝕性氣體的環境中。
12. 爐子發生故障，必須由本廠培訓的專業維修人員檢修，其它任何人拆修將是危險的。



## Instructions for use

Model: T760X



 **Whirlpool**

## Content

Content .....	1
Specifications.....	1
Installation .....	1
Performance Diagram.....	2
Control panel description.....	3
Safety Precautions .....	4
Operation method .....	6
Microwave usage common sense .....	8
Microwave oven cleaning and care .....	9

## Specifications

Model	T760X
Rated voltage and frequency	230V~50Hz
Rated power input	Microwave: 1200W; Grill: 800W
Microwave power output	800W
Rated microwave frequency	2450MHz
Timer	Can be rotated within 30mins, with bell.
Outside dimensions	295mm×458mm×392mm
Inner dimensions	206mm×300mm×284mm
Inner capacity	20L
Net weight	14.1 kg

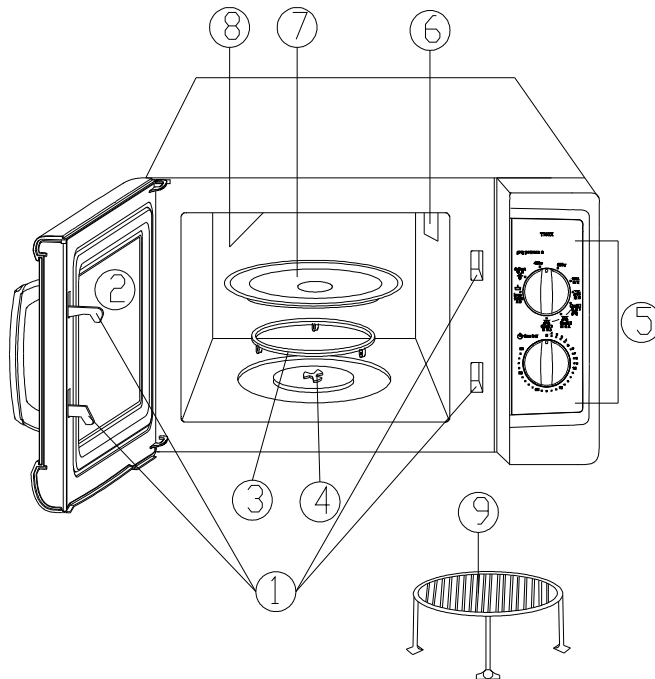
(Note: the dimensions are in order of height, width, and depth)

## Installation

1. Take out all the packaging material from inside the oven.
2. Check carefully if there is any damage to the oven. If damaged, immediately notify dealer or send to the manufacturer's service center.
3. 20L microwave oven weighs 14.1 kg and should be placed on a level surface able to hold it.
4. This oven should be used in a environment that is dry and airy place without acidic gases and must be far away from high temperature and steam.
5. Do not place any article on the oven top and the distance to a top cabinet should be at least 20cm.
6. A 5cm distances to both of the oven's left and right sides must be observed. The backside of the oven should be at least 10cm away from the wall.

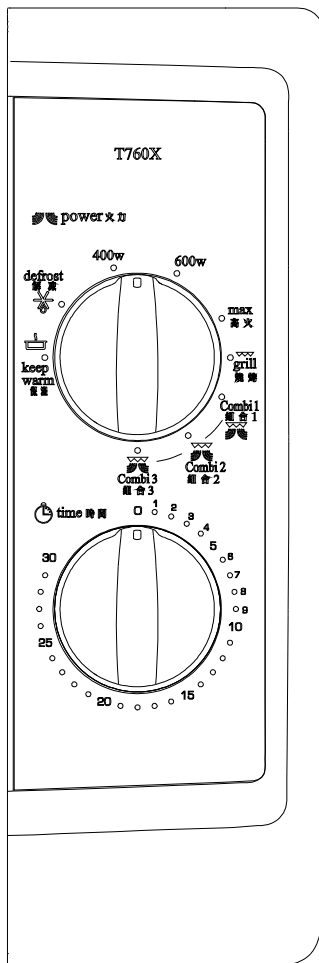
7. Warning: to prevent electric shock, it must be well grounded of the oven.

## Performance Diagram



1. Door safety lock system: to ensure when the door is opened, the oven doesn't work; when the door is shut, the oven could work.
2. The Window: there is a metal shield layer, it could be observed of the cooking process through the net holes.
3. Turntable support: these support the turntable and turn around the circle.
4. Shaft: it would turn around the glass plate.
5. Control panel: more detail to be seen on control panel description.
6. Wave-guide hole: the magnetron would emit microwave which enters the cavity through it.
7. Glass turntable: food container is placed on the turntable and turns when heated to make food cooked evenly and achieve the ideal even cooking effect.
8. Grills: placed on top of the cavity.
9. Metal rack: named also grill rack, used for grilling food.

## Control panel description



1. Timer can select time between 0~30mins.

2. Function selector.

A: microwave cooking (there are 5 power levels.)

B: grill (single grill cooking.)

C: comb of microwave and grill cooking (3 styles combination)

### a) Microwave cooking

Max power: 800w, suitable for quick cooking.

600w: suitable for normal cooking.

400w: suitable for slow cooking.

Defrost: suitable for defrosting food.

Keep warm: suitable for preserve food heat.

### b) Grill

Single grill tube make heat, special used for grilling meat slices, such as beef, pork, skewered meat, sausage or chicken wings. This function is all suitable for grill sandwich to make food crisp.

### c) Combination cooking

#### Combi1:

30% time for microwave cooking, 70% for grill cooking. Grill is best.

Apply to cook western food steaks.

#### Combi2:

49% time for microwave cooking, 51% for grill cooking.

Apply to cook meat, chicken.

#### Combi3:

67% time for microwave cooking, 33% for grill cooking. Microwave is fast.

Apply to cook whole chicken, duck, goose, etc. It can make its inner side done well.

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## Safety Precautions

### Usage

1. Before using the oven, read the manual most carefully and all the contents.
2. This oven is designed specifically for family use and not for commercial use.
3. Warning: children could use the oven without adult supervision only when they have been given adequate instructions to be able to use it safely and understand the danger if the oven is used inappropriately.
4. The user should check if the container is appropriate for use in a microwave oven.
  - a. Never use a metal rack or other metal container when using microwave cooking. Containers with edges decorated with gold or silver are not to be used in the oven. Ceramics, heat resistant glasses, plastics or paper container are usually used in microwaves.
  - b. When using the combination (microwave and grill) function, do not leave aluminum or other metal container on the metal rack and the metal rack should not contact the inner surface of the cavity to prevent striking fire.
  - c. Bottles with narrow neck should not be directly used in the oven.
  - d. When using paper to cover food cooked in the oven, please leave holes in the paper to let steam out. After done cooking, be careful to open the paper to avoid steam burns.
5. Before using the oven, put the shaft and turntable into place before placing container with foods onto the turntable for cooking.
6. If there is no food in the oven, please do not use the oven to prevent damage to the oven if it is used with no load.
7. Do not cook when there is a temperature thermometer inside the oven to prevent striking fire and damaged.
8. Be very careful in observing the oven if there is very little food cooked in the oven to prevent overheating and striking fire.
9. When food cooked in containers made of plastic, paper or other combustible material, be very careful of the cooking to prevent a fire.
10. When using grilling, the temperature of the cavity may be very high, put on gloves if you need to turn food over. Never touch the top surface of the cavity when the grill heaters is red hot or when cooking just finished.
11. Do not leave the grill function unused for a long time otherwise there may be large amount of smoke produced when next time using it due to too much oily matter laid on the heaters.
12. Do not open the oven door there is a fire produced in the cavity due to cooking otherwise the fire may get bigger due to contact with air, instead the power to the oven should be cut immediately.

13. When taking food out of the oven, tool or gloves may be used to avoid burns due to hot temperature.
14. To prevent damage to the turntable, please observe the following items:
  - a. Cool down the turntable before washing it with water.
  - b. Never place hot food or container onto a cooled turntable.
  - c. Never place freezing food or container onto a hot turntable.
  - d. Note the maximum weight to be placed on the turntable is 5kg.
15. Every time when oven finished use, place a cup of water onto the turntable in the oven to prevent unwarranted operation damaging the oven.
16. Do not use the oven to store any article.
17. Baby bottles or food should be stirred and shaken and checked for its temperature before served to avoid burns.
18. Warning: it is very dangerous for anyone other than a qualified service person to attempt to repair the oven including the operations as disassemble the shield preventing the leakage of microwave energy.
19. Warning: if the oven door or door seal is damaged, the oven must not be used until a qualified serviceman repairs it.
20. Do not heat liquid or other food in a sealed container to avoid explosion.
21. If the power cord is damaged, to avoid danger it must be replaced by professional service persons.
22. Warning: the microwave oven is a product that needs to be looked for, Do not leave the oven if a cooking is taking place.
23. Warning: if cooking boiling water using this oven it is best to use container that's without lid and has a big mouth. If you want to add coffee powder, milk powder, oatmeal or other instant food you must first stir the boiling water or wait for it to cool to avoid burns.

## **Food**

1. Never cook an egg with shell intact for pressure will make it explode, in addition, the yolk and white should be pierced several times.
2. Do not cook food for too long because it could not be helped if it is overcooked.
3. The cooking recipe provides approximate time of the cooking because there are a number of factors that influence it such as the preferred doneness of the food, initial temperature and shape of food, weight and amount of food and the shape of container used in cooking and its size, the arrangement of food, whether it is covered or not, if it is turned for uniform cooking, etc. please have a look of the “techniques of the microwave cooking” and adjust the cooking time if needed.
4. For food such as egg, chestnut, potato, sausage which there is no holes on them, the skin of these food should be cut or some holes or cracks should be made on its skin to prevent explosion due to

expansion through heat.

5. Do not use the microwave oven to fry food.
6. Do not cover food when grilling because of the food's need of direct absorption of heat radiation.

## Operation method

### Microwave cooking method

Note: take out the metal rack when microwave cooking.

1. First turn the **Timer** to "0".
2. Insert the plug into a reliable earth socket.
3. Place food in oven before closing oven door.
4. Turn the **Function selector** to Microwave cooking, there are 5 microwave power levels suitable for different sorts of food.
5. Turn the **Timer** to the needed time place. After selected cooking time, microwave cooking start.

Note:

- If you want to reserve a time no more than 2 min, you need turn **Timer** over 3 min, then turn back the time you wanted.
  - If the oven no need to work or taking food out before the time designed, you should turn **Timer** to "0" lest damaging machine when working without any food in it.
6. When designed the cooking program, if you want the oven stop working, just open the oven door, the door safety lock system will shut off automatically, microwave stop.
  7. After **Timer** finish the designed time, there will a beep, microwave stop working automatically, oven light put out.

Example: heat 5 min with mid power.

Operation steps:

1. Turn **Function selector** to mid power (400w) of microwave.
2. Turn **Timer** set 5 min cooking time, microwave start to work.

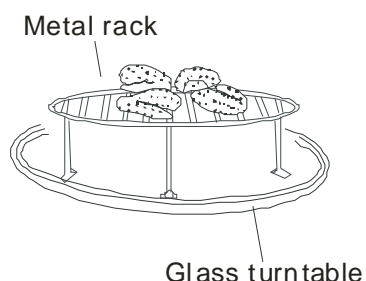
### Grill cooking method

1. First turn the **Timer** to "0".
2. Put food on metal rack, the rack placed on glass turntable. The distance between food and top grill heater can not less than 5cm.
3. Turn **Function selector** to **Grill** cooking mode.
4. Close oven door.
5. Turn the **Timer** to the needed time place. After selected cooking time, grill cooking start.
6. In the course of cooking, you need open door to check or turn food over often, when open the door, grill stop, close the door, grill resume.

Note:

- When taking food out, please wear heatproof glove, do not touch the top grill heater of oven.
- If the oven no needs to work, you should turn **Timer** to “0”.

Example: grill chicken wing.



Materials: chicken wings 3~4 piece, some seasoning.

Method:

1. Put the seasoning on chicken wing and keep for several hours.
2. Put chicken wings on metal rack, the rack placed on glass turntable.
3. Turn **Function selector** to grill cooking mode.
4. Turn **Timer** to set 20 min cooking time.
5. In the middle course of cooking, turn food over for even grill cooking.
6. Adjust time according to wing size and different taste.

### Combination cooking method

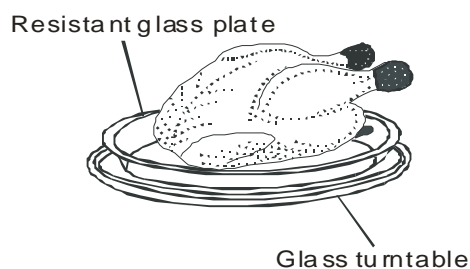
This oven has 3 modes of Combination function, which suit for different types of food.

1. First turn the **Timer** to “0”.
2. Put food on metal rack, the rack placed on glass turntable. The distance between food and top grill heater can not less than 5cm.
3. Turn **Function selector** to **Combi** cooking, select one of the three modes.
4. Close oven door.
5. Turn the **Timer** to the needed time place. After selected cooking time, Combination cooking start.
6. In the course of Combination cooking, you need open door to check or turn food over often, when open the door, Combination cooking stop automatically.

Note:

- When taking food out, please wear heatproof glove, do not touch the top grill heater of oven.
- If the oven no needs to work, you should turn **Timer** to “0”.

Example: grill whole chicken



Material: a whole chicken, some seasoning.

Method:

1. Put the seasoning on chicken and keep for several hours (the longer, the more delicious).
2. Weight the chicken and put in resistant glass plate, then place on the glass turntable.



3. Turn **Function selector** to **Combi 2**.
4. Turn the **Timer** to the needed time place.
5. In the course of cooking, you should turn food over twice or thrice for cooking equally, keep watching to avoid overburn.

### Microwave usage common sense

The following phenomena all are normal	
Phenomena	Reason
Steam gathers oven door and hot wind comes out of exhaust duct.	When cooking the steam emits from food and large part will go off from exhaust but will descend on cool place such as doorframe.
When using the combination cooking or single grill function, there are white smoke observed and produce foreign smell.	The microwave oven must be cleaned regularly especially after using combination or grill cooking. Any oil deposit on the tube will cause white smoke.
Voltage fluctuations will influence microwave or grill cooking time and effects.	When voltage fluctuates, microwave still works but its output power will increase or decrease causing cooking time and effects to change and it is normal.

Notes:

1. According to different cooking modes, select appropriate container is important. If choice is wrong, not only cooking effect is influenced but will cause damage to container or oven bad result.
2. The following table circle represents applicable and two intersect lines represent not applicable.
3. When using combination function, if select metal rack, please refer to the safety instructions the forth point to carry out.

Utensil	Combination	Grill	Microwave
Heat resistant glass	○	○	○
Ceramics	×	×	○
General glass	×	×	×
Heat resistant plastics	×	×	○
General plastics	×	×	×
Microwave film	×	×	○
Metal rack	○	○	×
Metal container	×	○	×

1. If the oven does not work, should check:
  - If plugged in properly.
  - Oven door shut properly.
  - If the child lock is locked.
  - Household protector is cut or burned.
2. The oven accidentally starts unloaded.  
Please open the oven door or turn **TIMER** to "0" immediately to stop it.

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## Microwave oven cleaning and care

### Important

Never use powerful cleaning agent, benzine, sand powder or metal brush to clean any parts of the oven.

1. Before cleaning the cavity, shut off the microwave oven, and plug off from the socket.
2. Regularly keep clean the cavity. When food or soup spatters onto the cavity wall, clean with a wet cloth. If it gets very dirty, use a soft detergent, never use rough or abrasive detergents.
3. Glass tray must be cleaned regularly. First use warm soap water then use clean water to wipe.
4. Turntable shaft or cavity floor must be cleaned regularly. Soft detergent may be applied, warm soap water may be used to clean shaft and replace it after cleaning.
5. The door seal must be clean regularly, first use soft dry cloth dipped in the soap water then use a soft dry cloth wipes it.
6. After using a soft dry cloth dipped in soap water to clean the outer surface of the oven, wipe clean with a dry cloth, be careful do not let water sip into oven seals or air duct.
7. If control panel gets wet, use a soft cloth to clean it, do not use crude, abrasive detergent to wipe the control panel, when do it, open the door to avoid accidentally start the oven.
8. If there is water drops due to steam, wipe off with a soft cloth.
9. When using the grill or combination cooking functions, there may be oil stains on inner surface of the cavity and if it is not cleaned regularly smoke may be observed. It must be cleaned immediately.
10. If there is foreign smell inside the oven, erase it with a cup of lemon water for 5-7 minutes.
11. If the oven is not used for a long time, plug off from power source and place it in a airy and no erosive gas environment.
12. If the oven malfunctions, it must be repaired by a qualified person from the manufacturer, anyone other than a qualified person try to repair it would be dangerous.