Important safety instructions

Please read the user manual carefully and store in a handy place for future reference. Meanings of the symbols used in this manual are shown below:

⚠️ **warning**
This symbol indicates information concerning your personal safety

⚠️ **danger**
This symbol indicates information on how to avoid damaging the appliance

💡 **tips and information**
This symbol indicates tips and information about use of the appliance

🍂 **environmental tip**
This symbol indicates tips and information about economical and ecological use of the appliance

🚫 **This symbol indicates never to do this**

For your safety please read this book before operating your microwave oven.

⚠️ **warning**
Improper installation, adjustment, alteration or maintenance can cause injury or property damage. Please contact your nearest Electrolux Service Department for additional information or assistance for an approved installer.

**NOTE TO THE INSTALLER**
THIS MANUAL MUST REMAIN WITH THE OWNER FOR FUTURE REFERENCE

⚠️ **warning**
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they don’t play with the appliance.
- Accessible parts may become hot during use. To avoid burns, young children should be kept away.
- The contents of feeding bottles and baby food jars should be shaken or stirred and the temperature checked before consumption in order to avoid burns.

⚠️ **warning**
PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY
(a) Do not attempt to operate this microwave oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
(b) Do not place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
(c) If the door or door seals are damaged, the microwave oven must not be operated until it has been repaired by a qualified tradesperson.

⚠️ **warning**
IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE
- Do not allow anyone other than a qualified service person to carry out any service or repair operation which involve the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers since they are liable to explode.
- Do not allow children to use the microwave oven without supervision unless adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- Do not overcook food.
- Do not use the microwave oven cavity for storage purposes.
- Do not heat eggs in the shell and whole hard-boiled eggs in the microwave oven as they may explode – even after microwave heating has ended.
- Do not use corrosive chemicals or vapors in this appliance.
- Do not store or use this appliance outdoors.
- Do not use this microwave oven near water, in a wet basement or near a swimming pool.
- Do not cover any vents on the microwave oven.
- Do not let cord hang over edge of table or counter.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the microwave oven door glass as they can scratch the surface, which may result in shattering.
- Do not use a steam cleaner on this appliance.

💡 **caution**
If the microwave oven is not maintained in a good state of cleanliness, its surface could become degraded, affecting the lifespan of the microwave oven and its operational safety.
Important safety instructions

Materials which may be used in your microwave oven

<table>
<thead>
<tr>
<th>Material</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum foil</td>
<td>Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to microwave oven walls. The foil should be at least 1 inch (2.5cm) away from microwave oven walls.</td>
</tr>
<tr>
<td>Browning dish</td>
<td>Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.</td>
</tr>
<tr>
<td>Dinnerware</td>
<td>Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.</td>
</tr>
<tr>
<td>Glass jars</td>
<td>Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.</td>
</tr>
<tr>
<td>Glassware</td>
<td>Heat-resistant microwave oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped glassware.</td>
</tr>
<tr>
<td>Oven cooking bags</td>
<td>Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.</td>
</tr>
<tr>
<td>Paper plates and cups</td>
<td>Use for short-term cooking/warming only. Do not leave microwave oven unattended while cooking.</td>
</tr>
<tr>
<td>Paper towels</td>
<td>Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.</td>
</tr>
<tr>
<td>Parchment paper</td>
<td>Use as a cover to prevent splattering or a wrap for steaming.</td>
</tr>
<tr>
<td>Plastic</td>
<td>Microwave-safe only. Follow the manufacturer's instructions. Should be labeled 'Microwave Safe'. Some plastic containers soften, as the food inside gets hot. &quot;Boiling bags&quot; and tightly closed plastic bags should be slit, pierced or vented as directed by package.</td>
</tr>
<tr>
<td>Plastic wrap</td>
<td>Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.</td>
</tr>
<tr>
<td>Thermometers</td>
<td>Microwave-safe only (meat and candy thermometers).</td>
</tr>
<tr>
<td>Wax paper</td>
<td>Use as a cover to prevent splattering and retain moisture.</td>
</tr>
</tbody>
</table>

Materials to be avoided in your microwave oven

<table>
<thead>
<tr>
<th>Material</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum trays</td>
<td>May cause arcing. Transfer food into microwave-safe dish.</td>
</tr>
<tr>
<td>Food dishes</td>
<td>May cause arcing. Transfer food into microwave-safe dish.</td>
</tr>
<tr>
<td>with metal handles</td>
<td></td>
</tr>
<tr>
<td>or trim</td>
<td></td>
</tr>
<tr>
<td>Metal or metal</td>
<td>Metal shields the food from microwave energy. Metal trim may cause arcing.</td>
</tr>
<tr>
<td>trimmed utensils</td>
<td></td>
</tr>
<tr>
<td>Metal twist ties</td>
<td>May cause arcing and could cause a fire in the microwave oven.</td>
</tr>
<tr>
<td>Paper bags</td>
<td>May cause a fire in the microwave oven.</td>
</tr>
<tr>
<td>Plastic foam</td>
<td>Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.</td>
</tr>
<tr>
<td>Wood</td>
<td>Wood will dry out when used in the microwave oven and may split or crack.</td>
</tr>
</tbody>
</table>

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
Setting up your microwave oven

Remove the microwave oven and all materials from the carton and take out the material from the microwave oven cavity. Your microwave oven comes with the following accessories:
(a) Glass tray

(b) Turntable ring assembly and turntable shaft

(c) Grill Rack

(d) Screws and brackets for installing microwave oven built into the cavity

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

Installation and Connection
1. This appliance is only intended for domestic use.
2. This microwave oven is intended for built-in use only. It is not intended for counter-top use or for use inside a cupboard.
3. Please refer to the installation instructions on pages 12-15.
4. The appliance can be installed in a 60cm wide wall-mounted cupboard (at least 55cm deep and 85cm off the floor).
5. The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
6. The mains voltage must correspond to the voltage specified on the rating plate.
7. The socket must be installed and connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3mm.
8. Adapters, multi-way strips and extension leads must not be used. Overloading can result in a risk of fire.
Using your microwave oven

**Turntable installation**
1. Place the turntable ring assembly on the cavity bottom.
2. Place the glass tray on top of the turntable support.

- **caution**
  - Do not place the glass tray upside down.
  - Both glass tray and turntable ring assembly must always be used during cooking.
  - Always place food and food containers on the glass tray when cooking.
  - If the glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

![Control panel diagram]

- 1. cooking function – select microwave power, grill, convection or combination cooking modes
- 2. power level – select desired microwave power level
- 3. auto reheat – select desired reheat mode
- 4. defrost – select defrost by weight or time
- 5. display panel – view cooking time, power level, cooking mode, and time of day
- 6. clock – set the time of day and delayed start
- 7. stop/clear – stop or pause your microwave oven program, or exit the cooking program setting
- 8. start/go – start your microwave oven
- 9. control knob – select cooking mode and time
Using your microwave oven

Display panel

Microwave power setting guide

<table>
<thead>
<tr>
<th>Press ‘power level’ button</th>
<th>Microwave</th>
<th>Watt power</th>
<th>Suggested use</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 time</td>
<td>100%</td>
<td>900</td>
<td>Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish</td>
</tr>
<tr>
<td>2 times</td>
<td>80%</td>
<td>720</td>
<td>Reheating of casseroles, stews and precooked foods. Roasting of joints of meat and poultry</td>
</tr>
<tr>
<td>3 times</td>
<td>50%</td>
<td>450</td>
<td>Faster defrosting for casseroles. Baking of cakes and sponge puddings</td>
</tr>
<tr>
<td>4 times</td>
<td>30%</td>
<td>270</td>
<td>Simmering. Heating custards and cheesecakes</td>
</tr>
<tr>
<td>5 times</td>
<td>10%</td>
<td>90</td>
<td>Keeping foods warm</td>
</tr>
</tbody>
</table>

Grill cooking

1. Open the door, place the grill rack on the turntable and the food on the grill rack. Put a non-metal plate underneath the grill rack to catch any food spillage or juices to minimize cleaning. Close the door.

2. Press the ‘cooking function’ button once. The display will flash ‘140’.

3. Turn the control knob to select the grill function ‘G-1’.

4. Press the ‘start/go’ button to confirm. ‘G-1’ is displayed.

5. Turn the control knob to adjust the cooking time.

6. Press the ‘start/go’ button to start cooking.

Tips and information

In order to get a better result from the grill function, turn the food over half-way through the grilling time. The appliance will sound a buzzer twice to indicate that it is half way into the grilling time. Open the door and turn the food over. Close the door and press the ‘start/go’ button. If you do not open the door to turn the food over, the microwave oven will continue grilling the food.
Using your microwave oven

**Convection cooking**
This oven has a convection oven function which lets you cook as in a traditional oven. Microwave power is not used. We recommend that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the appropriate temperature, it will maintain this temperature for 5 minutes. If the oven door is not opened during this time the microwave oven will switch itself off.

1. Press the ‘cooking function’ button once. The display will show ‘140’.
2. Turn the control knob to select the convection function.
3. Select the convection oven temperature by continuing to turn the control knob. You can select temperature 140 – 230 degrees Celsius.
4. Press the ‘start/go’ button to confirm the temperature.
5. Press the ‘start/go’ button again to start preheating. When the appropriate temperature has been reached, the buzzer will sound twice to remind you to put the food into the oven. The appropriate temperature will flash.
6. Put the food in the oven and close the door.
7. Turn the control knob to adjust the cooking time.
8. Press the ‘start/go’ button to start cooking.

If you do not want to use the preheating function, instead of pressing the ‘start/go’ button in item 5 above, turn the control knob to adjust the cooking time.

The fan will continue operating for a few minutes at the end of the convection cooking program to cool down the appliance.

**Combination cooking**
With this oven you can combine microwave power, grill and convection. There are four combinations pre-set. To use the combination cooking, follow these steps.

1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘power level’ button once to select 100% microwave power.
3. Turn the control knob to adjust the cooking time to 10 minutes.
4. Press the ‘power level’ button twice to select 80% microwave power.
5. Turn the control knob to adjust the cooking time to 5 minutes.
6. Press the ‘start/go’ button to start cooking.

Up to two stages of cooking can be set on this appliance. If one of the stages is defrosting, this stage should be set as the first stage. The buzzer will sound after each stage and the next stage will begin automatically.

Example: if you want to cook with 100% microwave power for 10 minutes and then 80% microwave power for 5 minutes, follow these steps.

1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘power level’ button twice to select 80% microwave power. ‘P80’ is displayed.
3. Turn the control knob to adjust the cooking time to 15 minutes.
4. Press the ‘clock’ button. The hour figure will flash.
5. Turn the control knob to adjust the hours.

**Select one of the below combinations**

<table>
<thead>
<tr>
<th>Display</th>
<th>Microwave</th>
<th>Grill</th>
<th>Convection</th>
</tr>
</thead>
<tbody>
<tr>
<td>C-1</td>
<td>✓</td>
<td></td>
<td>✓ (165°C)</td>
</tr>
<tr>
<td>C-2</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>C-3</td>
<td>✓</td>
<td></td>
<td>✓ (200°C)</td>
</tr>
<tr>
<td>C-4</td>
<td>✓</td>
<td>✓</td>
<td>✓ (200°C)</td>
</tr>
</tbody>
</table>

**Multi-stage cooking**

Example: to cook food with 80% microwave power for 15 minutes with delayed start, follow these steps.

1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘power level’ button twice to select 80% microwave power. ‘P80’ is displayed.
3. Turn the control knob to adjust the cooking time to 15 minutes.
4. Press the ‘clock’ button. The hour figure will flash.
5. Turn the control knob to adjust the hours.

**Delayed start**

Up to two cooking stages can be programmed for a delayed start.

Example: to cook food with 80% microwave power for 15 minutes with delayed start, follow these steps.

1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘power level’ button twice to select 80% microwave power. ‘P80’ is displayed.
3. Turn the control knob to adjust the cooking time to 15 minutes.
4. Press the ‘clock’ button. The hour figure will flash.
5. Turn the control knob to adjust the hours.
Using your microwave oven

6. Press the ‘clock’ button. The minute figures will flash.
7. Turn the control knob to adjust the minutes.
8. Press the ‘start/go’ button to finish the setting. The display will show the current time. When the set time arrives, the buzzer will sound twice and the cooking will start automatically.

Defrost by weight
1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘defrost’ button once. ‘d-1’ is displayed.
3. Turn the control knob to adjust the weight in grams.
4. Press the ‘start/go’ button to start defrosting.

Defrost by time
1. Open the door, place the food on the turntable. Close the door.
2. Press the ‘defrost’ button twice. ‘d-2’ is displayed.
3. Turn the control knob to adjust the defrost time.
4. Press the ‘start/go’ button to start defrosting.

Auto cook
This microwave oven has a number of pre-set auto cook recipes that will help you to select the right preparation mode for the food you would like to prepare.

1. Open the door, place the food on the turntable. Close the door.
2. Turn the control knob to select the auto cook recipe.
3. Press the ‘start/go’ button to confirm the auto cook recipe.
4. Turn the control knob to adjust the weight of the food.
5. Press the ‘start/go’ button to confirm the weight.

Tips and Information

- It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
- Separate food as soon as possible.
- Turn large items, e.g. joints, halfway through the defrosting time.
- Remove any thawed food as soon as possible.
- Remove or open any packaging before defrosting.
- Place food in a larger container than what it was frozen in, this will allow for easy stirring.
- Begin thawing poultry, breast side down and turn over halfway through defrosting time. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
- Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.
Using your microwave oven

**Auto reheat**
This function helps you to easily heat up food with microwave power. The time and power level are pre-set. The table below shows the different auto reheat modes.

1. Open the door, place the food on the turntable.
2. Close the door.
3. Press the ‘auto reheat’ button to select ‘h-1’, ‘h-2’, ‘h-3’ or ‘h-4’.

<table>
<thead>
<tr>
<th>menu</th>
<th>weight (g)</th>
<th>display</th>
<th>function &amp; power</th>
</tr>
</thead>
<tbody>
<tr>
<td>fish</td>
<td>150</td>
<td>150</td>
<td>microwave 80% power</td>
</tr>
<tr>
<td></td>
<td>250</td>
<td>250</td>
<td></td>
</tr>
<tr>
<td></td>
<td>350</td>
<td>350</td>
<td></td>
</tr>
<tr>
<td></td>
<td>450</td>
<td>450</td>
<td></td>
</tr>
<tr>
<td></td>
<td>650</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>soup</td>
<td>200ml</td>
<td>200</td>
<td>microwave 100% power</td>
</tr>
<tr>
<td></td>
<td>400ml</td>
<td>400</td>
<td></td>
</tr>
<tr>
<td></td>
<td>600ml</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>meat</td>
<td>150</td>
<td>150</td>
<td>microwave 100% power</td>
</tr>
<tr>
<td></td>
<td>300</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td></td>
<td>450</td>
<td>450</td>
<td></td>
</tr>
<tr>
<td></td>
<td>600</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>bread</td>
<td>50</td>
<td>50</td>
<td>G-1 grill</td>
</tr>
<tr>
<td></td>
<td>100</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td></td>
<td>150</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>pizza</td>
<td>200</td>
<td>200</td>
<td>C-4 microwave (100%), grill &amp; convection (200°C)</td>
</tr>
<tr>
<td></td>
<td>300</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td></td>
<td>400</td>
<td>400</td>
<td></td>
</tr>
<tr>
<td>cake</td>
<td>475</td>
<td>475</td>
<td>convection 180°C</td>
</tr>
<tr>
<td>pasta</td>
<td>50 (with water 450g)</td>
<td>50</td>
<td>microwave 80% power</td>
</tr>
<tr>
<td></td>
<td>100 (with water 800g)</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td></td>
<td>150 (with water 1200g)</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>500</td>
<td>500</td>
<td>C-4 microwave (100%), grill &amp; convection (200°C)</td>
</tr>
<tr>
<td></td>
<td>750</td>
<td>750</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1000</td>
<td>1000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1200</td>
<td>1200</td>
<td></td>
</tr>
<tr>
<td>vegetable</td>
<td>150</td>
<td>150</td>
<td>microwave 100% power</td>
</tr>
<tr>
<td></td>
<td>350</td>
<td>350</td>
<td></td>
</tr>
<tr>
<td></td>
<td>500</td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>potato</td>
<td>230</td>
<td>1</td>
<td>microwave 100% power</td>
</tr>
<tr>
<td></td>
<td>460</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td></td>
<td>690</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

**Quick start**
Press the ‘start/go’ button to cook with 100% microwave power level for 30 seconds. Each time you press the ‘start/go’ button the time will increase 30 seconds.

**Inquiring function**
During cooking, press the ‘power level’ button to display the current power level. When pressing the ‘clock’ button, the current time will be displayed. When delayed start has been entered, press the ‘clock’ button to display the time when the cooking will start.

**Child lock**
Press the ‘stop/clear’ button for 3 seconds. A long ‘beep’ will sound and the ‘lock’ indicator will light up indicating that the microwave oven controls has been locked. To unlock, press the ‘stop/clear’ button for 3 seconds. A long ‘beep’ will sound and the ‘lock’ indicator light will go off indicating that the microwave oven controls have been unlocked.

**Auto reheat**
This function helps you to easily heat up food with microwave power. The time and power level are pre-set. The table below shows the different auto reheat modes.

<table>
<thead>
<tr>
<th>menu</th>
<th>weight (g)</th>
<th>display</th>
<th>function &amp; power</th>
</tr>
</thead>
<tbody>
<tr>
<td>h-1 auto reheat</td>
<td>150</td>
<td>150</td>
<td>microwave 100% power</td>
</tr>
<tr>
<td></td>
<td>250</td>
<td>250</td>
<td></td>
</tr>
<tr>
<td></td>
<td>350</td>
<td>350</td>
<td></td>
</tr>
<tr>
<td></td>
<td>450</td>
<td>450</td>
<td></td>
</tr>
<tr>
<td></td>
<td>600</td>
<td>600</td>
<td></td>
</tr>
</tbody>
</table>

**h-2 dinner plate**

<table>
<thead>
<tr>
<th>menu</th>
<th>weight (g)</th>
<th>display</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td></td>
<td>350</td>
<td>350</td>
</tr>
<tr>
<td></td>
<td>450</td>
<td>450</td>
</tr>
</tbody>
</table>

**h-3 beverage/coffee**

<table>
<thead>
<tr>
<th>menu</th>
<th>weight (g)</th>
<th>display</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 (approx. 240g)</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>2 (approx. 480g)</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>3 (approx. 720g)</td>
<td>3</td>
</tr>
</tbody>
</table>

**h-4 (muffin/roll)**

<table>
<thead>
<tr>
<th>menu</th>
<th>weight (g)</th>
<th>display</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 (approx. 70g)</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>1 (approx. 140g)</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>1 (approx. 210g)</td>
<td>3</td>
</tr>
</tbody>
</table>

3. Turn the control knob to select weight.

4. Press the ‘start/go’ button to start reheating.

The cake recipe uses 160 degrees Celsius convection including preheating. When the oven has preheated and reached 160 degrees Celsius, the buzzer will sound to remind you to open the door to put the cake in the oven. Then press the ‘start/go’ to start baking.
Using your microwave oven

To stop the oven
There are two way to stop the oven whilst it is in use.
1. Press the ‘stop/clear’ button. You can restart the oven by pressing the ‘start/go’ button. Pressing the ‘stop/clear’ button again will reset the current program.
2. Open the door
You may restart the oven by closing the door and pressing the ‘start/go’ button. Pressing the ‘stop/clear’ button will cancel the current program.

Tips and information

- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave oven. Remove metal clips and wire ties.
- Put large, thick pieces close to the edge of the casserole and try to cut the food into even sized pieces. Always place the food in the centre of the microwave oven.
- The food will be evenly cooked if you stir or turn it a few times during cooking.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking.
- Use little or no water for vegetables.
- Use less salt and spices than for ‘normal’ cooking.
- Allow a few minutes standing time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is sufficiently cooked throughout before serving.
- Use pot holders or gloves when taking dishes and food out from the oven as they will be hot.
- After a cooking cycle is finished there is often extensive humidity in the microwave oven cavity. If the door is left closed after the cooking cycle is finished this humidity can on built-in models create condensation on the upper part of the stainless steel frame. In order to vent out this humidity and not create condensation the microwave oven fan is programmed to continue operating. The duration of the fan operation is dependent on the length of the cooking cycle. If you open the door after the cycle is finished the fan will stop operating immediately since the humidity will be vented out through the door.

Softening honey
If you have a jar of honey which has crystallized, remove lid and place the jar in the microwave oven, microwave on medium power for 2 minutes.

Melting chocolate
Break 100g of chocolate into squares, place in a bowl and heat on high power for 1-2 minutes and stir well.

Softening or melting butter
Melting takes a few seconds on high power. Softening is best done on low power.

Freshen or warm bread
Use medium power for a few seconds.

Peeling garlic easily
Heat 3 or 4 cloves of garlic on high power for 15 seconds. Squeeze at one end until the clove pops out.

Fruit juice
Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.
Care and cleaning of your microwave oven

The appliance must always be kept clean. Deposits that are allowed to remain on the oven could affect the performance and safety of the appliance.

Cleaning the accessories
Clean accessories with mild detergent after removing them from the cavity. The turntable support should be carefully handled.

Cleaning the interior
Always keep the inside of the oven clean. Wipe up spillovers and food spatters immediately. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits.

Cleaning the grill element
The element may be stained with spattered fat or oil while the oven is in use. Wait until the cavity cools down and wipe off the spattered oil before next using the appliance. Stains on the grill may cause unpleasant odors and smoke.

Cleaning the exterior
Open the microwave oven door when cleaning the control panel. This will prevent the appliance from being turned on accidentally. You should clean the outside surfaces of the microwave oven with mild liquid detergent and warm water, followed by a wiping with clean water to remove any excess detergent. Dry with a soft cloth. Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

Never use abrasive cleaners, scouring pads or harsh chemicals on the outside surfaces of your appliance.

Do not change or make any adjustments or repairs to any part of the microwave oven. Repairs should only be done by a qualified service technician. This includes the replacement of the interior light bulb as it requires the removal of a cover which protects against exposure to dangerous microwave energy.

DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the microwave oven door glass since they can scratch the surface, which may result in shattering of the glass.

Never use abrasive cleaners, commercial oven cleaners or steel wool pads on any part of the oven.

To loosen difficult deposits, boil a cup of water in the oven for 2 or 3 minutes.

Never use a knife or any utensil to remove deposits from the oven surfaces.

To remove odors from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

The turntable motor is sealed. Nevertheless, be careful to avoid water penetrating under the turntable spindle when the bottom of the oven is being cleaned.

Be sure the oven is disconnected from the electricity supply before cleaning.

Do not use a steam cleaner to clean this appliance.
## Troubleshooting

<table>
<thead>
<tr>
<th>problem</th>
<th>possible cause</th>
<th>remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Microwave oven interfering with TV reception</td>
<td>Your microwave oven may cause interference with radio and television signals. This is normal and applies to all small electrical appliances around the home</td>
<td>Position the microwave oven as far from the television as is practical.</td>
</tr>
<tr>
<td>Dim microwave oven light</td>
<td>In low power microwave cooking, microwave oven light may dim.</td>
<td>This is a normal part of the low power function.</td>
</tr>
<tr>
<td>Steam accumulating on microwave oven door or leaking from vents</td>
<td>Cooking foods with a high moisture content will always produce steam.</td>
<td>This is a normal part of the cooking process.</td>
</tr>
<tr>
<td>Microwave oven cannot be started</td>
<td>Power cord not plugged in or loose</td>
<td>Ensure that power cord is inserted securely into the socket and try again.</td>
</tr>
<tr>
<td></td>
<td>Blown fuse or circuit breaker</td>
<td>Reset circuit breaker or have fuse replaced by a qualified tradesperson</td>
</tr>
<tr>
<td></td>
<td>Faulty power outlet</td>
<td>Test the outlet with other electrical appliances</td>
</tr>
<tr>
<td>Microwave oven does not heat</td>
<td>Door not closed</td>
<td>Ensure that door is properly closed</td>
</tr>
<tr>
<td>Glass turntable makes a noise when microwave oven is in operation</td>
<td>Dirty or incorrectly installed turntable ring assembly</td>
<td>Refer to installation guide or cleaning advice.</td>
</tr>
</tbody>
</table>

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.
for the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts. A recess of 20mm is ideal.

the built-in cabinet must not have a rear wall behind the appliance and must have a minimum installation height of 850mm. Do not cover ventilation slots and air intake points.

note: your appliance must be mounted on a flat surface for the full width and depth of the product.

built-in furniture – flush fit

note: the microwave oven is fitted with a plug and must be only connected to a properly installed, earthed socket. in accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician. if the plug is no longer accessible following installation an all-pole isolating switch must be present on the installation side with a contact gap of at least 3mm.
**Built-in furniture – proud fit**

The built-in cabinet must not have a rear wall behind the appliance and must have a minimum installation height of 850mm. Do not cover ventilation slots and air intake points.

**NOTE:** Your appliance must be mounted on a flat surface for the full width and depth of the product.

A 45mm ventilation gap must be left between the built-in cabinetry and wall with no back panelling on the cabinet housing the microwave oven.

Infill panels are recessed 20mm from the external cabinet door to accommodate flush fit.
Installation instructions

Built-in furniture – proud fit (cont.)

Preparing the cabinet
Read the instructions on the bottom cabinet template and place the template on the bottom plane of the cabinet. For flush mounting, recess the template back 20mm from the front of the cabinet. For proud mounting, align the template with the front of the cabinet. The front of your template should always align with the front of the infill panels.

With a pencil, make marks on the bottom plane of the template according to the marks ‘a’ on the template.

Remove the bottom cabinet template and fix the bottom brackets with screws (A).

Fix screw ‘B’ on the upper air tunnel of the microwave oven.
Install the microwave into the cabinet.
- adjust the height of screw ‘B’ to keep a 1mm gap between screw ‘B’ and the top plane of the cabinet.

• make sure that the oven feet are aligned with the grooves on the brackets.

⚠️ caution
Do not trap or kink the power cord.

Open the door and fix the microwave oven to the cabinet with screw ‘C’ at the installation hole of the trim kit.

Congratulations! Your microwave oven is now ready for use.
Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: ELECTROLUX E:LINE BUILT-IN MICROWAVE OVEN

This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.

General Terms and Conditions

1. In this warranty
   (a) ‘Electrolux’ means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
   (b) ‘Appliance’ means any Electrolux product purchased by you accompanied by this document;
   (c) ‘Warranty Period’ means:
      (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of ‘24’ months and in New Zealand the period of ‘24’ months;
      (ii) where you use the Appliance for commercial purposes, in Australia the period of ‘3’ months and in New Zealand the period of ‘3’ months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
   (d) ‘you’ means the purchaser of the Appliance not having purchased the appliance for re-sale, and ‘your’ has a corresponding meaning.

2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.

3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.

4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.

5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations.

7. Proof of purchase is required before you can make a claim under this warranty.

8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
   (a) The Appliance is damaged by:
      (i) accident

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:
   (a) Electrolux excludes all warranties other than as contained in this document;
   (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.

11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):-
   (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
   (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied; and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.