Russell Hobbs

CONVECTION MICROWAVE OVEN & GRILL

1 YEAR WARRANTY

RHMO340

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

General Safeguards

1. To protect against electrical hazards do not immerse the power cord, plug, or microwave oven in water or any other liquid.

2. 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.

3. This appliance is not a toy. Children shall be supervised to ensure they do not play with the appliance.

4. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned or has been dropped or damaged in any manner.

5. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced/repaired by a qualified person in order to avoid a hazard.

6. Utensils should be checked to ensure that they are suitable for use in microwave ovens. To check whether or not a utensil is suitable, please refer to the "Microwave Safe Containers/Utensils" section.

7. Do not use corrosive chemicals or vapours in this appliance.

8. Do not use this microwave for commercial purposes. This microwave oven is made for household use only.

9. This oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

10. The microwave oven has several built-in safety switches to ensure that the power remains off when the door is open. Do not tamper with these switches.

11. Do not use the oven cavity for storage purposes. Do not store combustible items such as bread, cookies, paper products etc. inside the oven.

12. Do not use the oven for the purpose of dehumidification. Do no dry clothes, newspapers or other materials in the microwave oven. They may catch on fire.

13. Do not heat warming pads, slippers, sponges, damp cloth or similar materials as it may lead to risk of injury, ignition or fire.

14. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.

15. Always turn off and unplug from the power outlet before cleaning the appliance.

16. Failure to maintain the oven in a clean condition could lead to deterioration that could adversely affect the life of the appliance and possibly result in a hazardous situation.

17. When cleaning door and oven surfaces, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth. The heating of corrosive chemicals in this oven may create microwave radiation leaks.

18. To disconnect, set the switch on the wall power outlet to OFF, then grasp the plug and withdraw it from the wall socket. Never pull by the cord.

19. Do not use appliance for other than its intended purpose as described in the Instruction Manual.

20. This appliance is not intended to be operated by means of an external timer or separate remote control system.

21. Do not leave the microwave oven unattended when in use.

Location of Oven

1. Install or locate this microwave oven only in accordance with the installation instructions provided.

2. Do not use in the bathroom or near any source of water.

3. Plug into a wall socket that is properly installed and grounded.

4. Do not use on an inclined plane or unstable surface.

5. Do not use the microwave oven near or below any curtains or other combustible materials.

6. The microwave oven shall not be placed in a cabinet.

7. Minimum height of free space necessary above the top surface of the oven is 30cm.

8. A minimum of 20cm is required between the oven and any adjacent walls. One side must be open.

9. The microwave oven must be placed on a countertop with a minimum height of 85cm.

10. Do not move the microwave oven while it is switched on.

11. Do not cover or block any vents on the oven.

12. Do not store or use this appliance outdoors.

13. Keep cord away from heated surfaces.

14. Do not cover the microwave oven when in use.

15. Keep the microwave oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.

16. Do not place on or near any hot or damp surface.

17. Do not install oven over a range cook-top or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged.

Food

1. Do not overcook food.

2. The turntable and turntable ring assembly must be in the oven during cooking in all cooking modes. Place the cookware gently on the turntable and handle it carefully to avoid possible breakage.

3. Do not operate the microwave oven unless there is food or liquid content inside. Operating the oven with no food or food that is extremely low in moisture can cause fire, charring or sparking.

4. Incorrect use of browning dish may cause the turntable to break.

5. Do not cook food directly on the turntable. Excessive local heating of the turntable may cause the turntable to break.

6. Do not use newspaper or paper bags for cooking.

7. Do not cook food wrapped in paper towels, unless your cook book contains instructions, for the food you are cooking.

8. Remove wire twist ties and metal handles from paper or plastic containers / bags before placing them in the oven.

9. Only use the rack when operating in Grill or Convection cooking mode. Never use in conjunction with the Microwave function as this may cause arcing.

10. Do not attempt to deep fry in your microwave oven.

11. Do not attempt home canning in this microwave oven, as it is impossible to be sure all contents of the jar have reached boiling temperature.

12. Carefully attend the appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.

13. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

14. Potatoes, apples, egg yolks, chicken wings, whole squash and sausages are examples of foods with non-porous skins. This type of food must be pierced before cooking to prevent bursting.

15. SCALDING HAZARD! Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly erupting when the container is disturbed or a spoon or other utensil is inserted into the liquid. Care must be taken when handling the container.

16. Stir liquids both before and halfway through heating for best results.

17. After heating, allow the container to stand in the microwave oven for a short time.

18. Use extreme care when inserting a spoon or other utensil into the container.

19. Liquids or other food must not be heated in narrow necked or sealed containers since they are liable to explode.

20. If smoke is observed, switch off and unplug the appliance and keep the door closed in order to stifle any flames.

21. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

22. Always monitor when food is heated or cooked in disposable containers of plastic, paper or other combustible materials due to the possibility of ignition or of the food container deteriorating.

23. Always take care when removing food items as it is hot.

24. Do not attempt to cook items that are too large for the microwave oven.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLD AND SIMILAR APPLICATIONS SUCH AS:

- Staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.

Only use accessories supplied with the microwave oven

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open as this can result in harmful exposure to microwave energy. The door is fitted with safety interlock switches that prevent the microwave oven from operating with the door open.

DO NOT tamper with or attempt to override the safety interlocks.

(b) Do not place any object between the microwave oven front face and the door, or allow food or cleaner residues to accumulate on sealing surfaces.

WARNING

a) Do not operate the microwave oven if it is damaged in any way.

It is particularly important that the oven door closes properly and that there is no damage to the:

1. *DOOR (bent)*
2. *HINGES AND LATCHES (broken or loosened)*
3. *DOOR SEALS AND SEALING SURFACE*

   b. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

   c. Liquids and other foods must not be heated in sealed containers as they are liable to explode.

IF MATERIALS INSIDE THE OVEN IGNITE:

1. Keep the oven door closed to contain and stifle any flames.

2. Turn the oven off and remove the plug from the wall power outlet.

Please ensure cooking times are correctly set as overcooking may result in the FOOD catching fire and subsequent damage to your oven.

Read these instructions before using your microwave oven. Keep this booklet in a safe place for future reference. When using electrical appliances, basic safety precautions should always be followed. For additional safety information, please refer to the "Important Safeguards" section.

GENERAL USE

MICROWAVE SAFE CONTAINERS / UTENSILS

The glass plate, turntable ring assembly and turntable shaft must remain installed for use for all cooking modes.

Tightly-closed containers can explode. Closed containers must be opened and plastic pouches must be pierced before cooking.

To test a container / utensil for safe microwave oven use:

Add 1 cup of cool water to a heat resistant glass jug and place it in the microwave oven alongside the empty container/utensil to be tested; heat for one (1) minute at maximum power.

If the container/utensil you are testing is microwave oven safe (transparent to microwave energy) it should remain comfortably cool, the water in the glass jug should be hot. If the container/utensil being tested is hot, it has absorbed some microwave energy and should NOT be used.

This test is not applicable for plastic items. Check the markings on plastic items to ensure they are microwave safe.

CAUTION: Personal Injury Hazard. Use an oven mitt or tea towel when handling containers and utensils that have been heated in the microwave.

Cookware	Microwave	Grill	Convection	Combination
Glass plate, Turntable ring assembly and Turntable shaft (provided)	Yes	Yes	Yes	Yes
Heat–Resistant Glass	Yes	Yes	Yes	Yes
Non Heat–Resistant Glass	No	No	No	No
Heat–Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave–Safe Plastic Dish	Yes	No	No	No
Kitchen Paper/Paper towel	Yes	No	No	No
Metal Tray/Tin	No	Yes	Yes	C3 - Yes** All other modes - No
Metal Rack	No	Yes	Yes	C3 - Yes** All other modes - No
Aluminium Foil & Foil Container	No	Yes	Yes	C3 - Yes** All other modes - No

** CAUTION: When operating in Combination cooking mode only use with setting "C-3". Never use in conjunction with any other Combination setting as these involve the Microwave function. Microwaving with the metal rack, tray, foil, etc. may cause arcing / sparks.

MATERIALS YOU CAN USE IN THIS MICROWAVE OVEN

NOTE: Always try to use items labelled as microwave safe to minimise any uncertainty.

Aluminium foil

Shielding only. Use only small amounts of foil to wrap or cover thinner sections of meat or poultry, for example, the small end of a shank or the wings of a chicken, to prevent overcooking. Ensure the foil is securely attached to the item being shielded and fold all edges and corners down neatly to prevent possible arcing. Sparks can occur if foil is too close to oven walls. The foil must be at least 2.5cm (1 inch) away from oven walls.

Browning dish

Follow browning dish manufacturer's instructions.

NOTE: An overly hot browning dish sitting directly on the glass turntable could cause the turntable to break!

Dinnerware

Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.

Glassware

Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes. Confirm glassware is heat-resistant before using in the microwave.

Oven cooking bags

Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.

Paper plates and cups

Use for short–term cooking/warming only. Do not leave oven unattended while cooking. Do not place waxed or recycled paper items in the microwave.

Paper towels

Use to cover food for reheating and absorbing fat. For short-term cooking only. Do not leave unattended while cooking.

Parchment paper

Use as a cover to prevent splattering or a wrap for steaming.

Plastic

Microwave-safe only. Follow the manufacturer's instructions. Should be labelled "Microwave Safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.

Plastic wrap

Microwave-safe only. Use to cover food during cooking to retain moisture.

Thermometers

Microwave-safe only (meat and candy thermometers).

MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

Aluminium tray

May cause arcing. Transfer food into microwave-safe dish.

Food carton with metal handle

May cause arcing. Transfer food into microwave-safe dish.

Metal or metal trimmed utensils

Metal shields the food from microwave energy. Metal trim may cause arcing.

Metal twist ties

May cause arcing and could cause a fire in the oven.

Paper bags

May cause a fire in the oven.

Recycled paper products

Unless the paper product is labelled as microwave safe. Recycled paper products may contain impurities which may result in sparks and/or fires when used.

Plastic foam

Plastic foam may melt or contaminate the liquid inside when exposed to high temperatures.

Wood

Wood will dry out when used in the microwave oven and may split or crack.

Ceramic

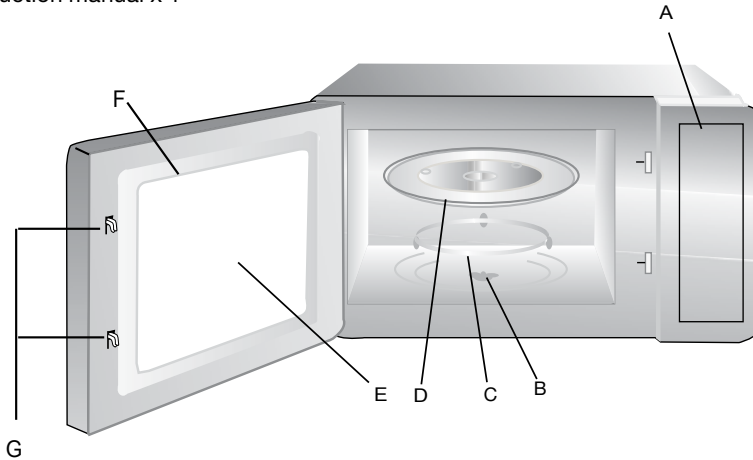Do not use ceramic containers which have metallic inlays.

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 turntable x 1

- Turntable ring assembly x 1

- Turntable shaft x 1

- Metal rack x 1

- Instruction manual x 1

A) Control Panel
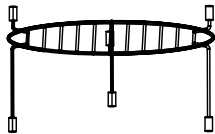
B) Turntable shaft

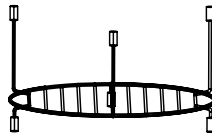C) Turntable ring assembly

D) Glass turntable

E) Observation window

F) Door assembly

G) Safety interlock system

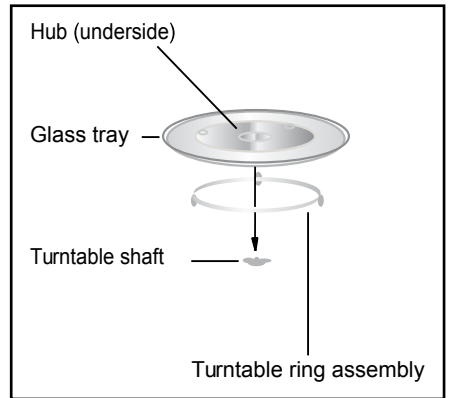Metal rack - high position   Metal rack - low position

CAUTION: Only use the rack when operating in Grill or Convection cooking mode. It may also be used in Combination cooking mode but only with setting "C-3". Never use in conjunction with the Microwave function as this may cause arcing / sparks.

TURNTABLE INSTALLATION

a. Never place the glass turntable upside down. The glass turntable movement should never be restricted.

b. Both glass turntable and turntable ring assembly must always be used during cooking.

c. All food and containers of food are always placed on the glass turntable for cooking.

d. Do not use the microwave if the glass turntable or turntable ring assembly cracks or breaks. Contact Customer Service.

Hub (underside)

Glass tray

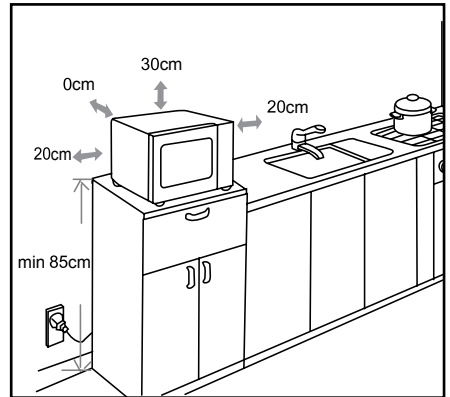Turntable shaft

Turntable ring assembly

COUNTERTOP INSTALLATION

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

Cabinet: Remove any protective film found on the microwave oven cabinet and control panel surfaces. Do not remove the light brown Mica cover that is attached to the inside of the oven cavity. This is required to protect the magnetron.
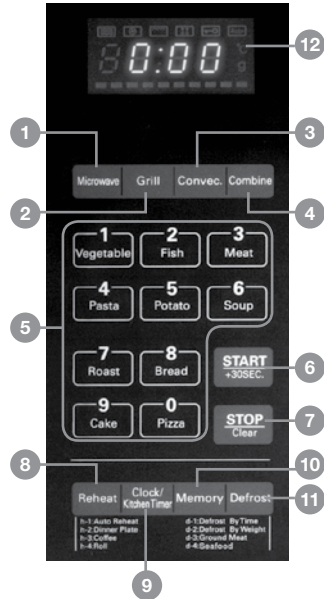
INSTALLATION

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

2. The minimum installation height is 85cm.

3. The rear surface of the appliance shall be placed against a wall.

4. A minimum clearance of 30cm is required above the oven.

5. A minimum clearance of 20cm is required between the oven and any adjacent walls.

6. Do not remove the legs from the bottom of the oven.

7. Blocking the intake and/or outlet vents can damage the oven.

30cm

0cm

20cm

20cm

min 85cm

8. Place the oven as far away from radios and television sets as possible. Operation of microwave oven may cause interference to your radio or TV reception.

9. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cook top or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void. The oven is designed for bench-top use only and must not be placed in a cabinet.

OPERATION

1. Microwave cooking

2. Grill cooking

3. Convection oven cooking

4. Combination cooking

5. Number Keys: 1 – 0 / Pre-set cooking menus :
Vegetables, Fish, Meat, Pasta, Potato, Soup, Roast, Bread, Cake and Pizza

6. Start / + 30Sec.

7. Stop / Clear

8. Reheat

9. Clock / Kitchen Timer

10. Memory function

11. Defrost function

12. LED Screen

CONTROL PANEL AND FEATURES

CLOCK SETTING

When the microwave oven is plugged into an outlet, the LED screen will display "00:00".

NOTE: The clock operates in 24 hour time only. The input time should be between 00:00--23:59.

1. Press 'CLOCK/KITCHEN TIMER' once. The LED screen will display 00:00 with the leftmost "00" flashing.

2. Use the number keys to set the correct time. Enter the numbers in sequence. For example, to enter the time 10:12, press "1,0,1,2" in order.

3. Press 'CLOCK/KITCHEN TIMER' to complete setting the time.

NOTE: In the process of setting the clock, if the 'STOP/Clear' button is pressed OR after a period of inactivity for 1 minute, the oven will revert to the former setting automatically.

KITCHEN TIMER

NOTE: This is a countdown timer only and does not control or start any cooking modes. During the Kitchen Timer function, other programs cannot be selected.

1. Press 'CLOCK/KITCHEN TIMER' twice. The LED screen will display 00:00 with the leftmost "0" flashing.

2. Press the number keys and enter the required time in minutes and seconds. For example, to set the timer for 3mins 30secs, enter 0,3,3,0. For 10mins, enter 1,0,0,0. For 1hr 30mins, enter 90 minutes as 9,0,0,0 (the maximum time is 99 minutes and 99 seconds).

3. Press 'START/+30SEC' to confirm the setting and start the timer.

4. When the set time has elapsed, the unit will sound 5 times and the LED screen will return to clock mode.

NOTE: When the microwave is paused or door is open the Kitchen Timer will not pause. To cancel it, press 'STOP/Clear' .

MICROWAVE COOKING

The Microwave function is useful for steaming, as well as the quick and convenient defrosting and reheating of foods.

Five power levels are available for Microwave cooking:

Times (press 'Microwave')	Display	Power
1	P100	100%
2	P80	80%
3	P50	50%
4	P30	30%
5	P10	10%

When 'START/+30SEC' is pressed the microwave will immediately begin cooking at 100% power (this is the default power). To set a lower power level:

1. Press 'Microwave' once. The LED screen will display "P100".

2. Press 'Microwave' repeatedly until the desired level appears (refer to table above).

3. Following this, set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1min 30secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

4. Press 'START/+30SEC' to begin cooking.

NOTE: Press 'STOP/Clear' once to pause the unit and twice to cancel the operation. Cooking time may also be increased in 30 second increments by pressing 'START/+30SEC' repeatedly.

GRILL COOKING

The Grill function is useful for cooking thin slices of meat, steak, chops, kebabs, sausages and pieces of chicken. It is also suitable for toasted sandwiches, grilling vegetables and melting cheese on toast.

1. Press 'Grill' once. The LED screen will display 'G-1'.

NOTE: There is only one setting for grilling.

2. Following this, set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1min 30secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

3. Press the 'START/+30SEC' key to start cooking.

4. During cooking, the oven will beep twice to prompt you to turn food over. Once food is turned over, press the 'START/+30SEC' button to resume cooking.

NOTE: Press 'STOP/Clear' once to pause the unit and twice to cancel the operation. Cooking time may also be increased in 30 second increments by pressing 'START/+30SEC' repeatedly.

CONVECTION COOKING

During Convection cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly. The Convection function is useful for cooking, roasting and baking, similar to the cooking results of a traditional domestic oven. There are ten temperature settings available for Convection cooking:

Times (press 'Convec.')	Display
1	150°C
2	160°C
3	170°C
4	180°C
5	190°C
6	200°C
7	210°C
8	220°C
9	230°C
10	240°C

USING WITH PREHEAT FUNCTION

It is recommended that you preheat the unit when using the Convection function using the following steps:

1. Press the 'Convec.' key and the LED screen will display '150°C'. Set and change the temperature by pressing the 'Convec.' key repeatedly until the desired temperature is reached (see table above).

2. Press the 'START/+30SEC' key to begin the pre-heating process. The Convection cooking icon will flash on the LED screen while it is heating.

3. Once it has reached temperature the unit will sound twice and the temperature will flash on the LED screen.

NOTE: When preheating, the cooking time cannot be input until after the unit reaches temperature and the door has been opened.

4. Open the door and place the food inside. Close the door and set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1min 30secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

NOTE: After 5 minutes of inactivity the unit will revert to idle mode.

5. Press 'START/+30SEC' to begin cooking.

USING WITHOUT PREHEAT FUNCTION

The Convection function may be used without preheating the unit as follows:

1. Press the 'Convec.' key and the LED screen will display '150°C'. Set and change the temperature by pressing the 'Convec.' key repeatedly until the desired temperature is reached (see table above).

2. Following this, set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1 min 30 secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

3. Press the 'START/+30SEC' key to start cooking.

NOTE: Press 'STOP/Clear' once to pause the unit and twice to cancel the operation. Cooking time may also be increased in 30 second increments by pressing 'START/+30SEC' repeatedly.

COMBINATION COOKING

The Combination function allows you to Microwave, Grill and Convection cook food in the same cooking session. This is useful for cooking and warming foods, then leaving a crisp brown top, such as microwaving a meat pie and browning the pastry top.

You can select from four different combinations:

Times (press 'Combine')	Display	Combinations			Suitable for:
		Microwave Power	Grill Power	Convection Power	
1	C-1	•		•	This function has many uses and is suitable for re-heating pastries like sausage rolls and pies, roasting and baking crumbed foods.
2	C-2	•	•		This function is great for combining the speed of the microwave with the browning of a grill. It is suitable for sausages, chops, chicken nuggets, fish fingers, pasta bakes with cheese on top.
3	C-3		•	•	This function works like a domestic oven and is suitable for roasting meats, cooking sausages, chops, crumbed foods, pies and pizza.
4	C-4	•	•	•	This function is suitable for cooking with the speed of the microwave and browning element of an oven. Great for cooking frozen fries, wedges, crumbed products, quiche, lasagne, puddings and cakes.

CAUTION: The rack may only be used in Combination cooking mode 'C-3'. Never use in conjunction with the Microwave function as this may cause arcing / sparks.

1. Press the 'Combine' key once and the LED screen will display 'C-1'. Set and change the Combination by pressing the 'Combine' key repeatedly until the desired setting is reached (see table above).

2. Following this, set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1 min 30 secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

3. Press the 'START/+30SEC' key to start cooking.

NOTE: Press 'STOP/Clear' once to pause the unit and twice to cancel the operation. Cooking time may also be increased in 30 second increments by pressing 'START/+30SEC' repeatedly.

REHEAT

There is no need to set the power level or cooking time when using the 'Reheat' function. Simply select the most appropriate setting for the food being reheated and its weight or quantity.

Times (press 'Reheat')	Display	Weight (g)
1	h-1 (Auto Reheat)	150
		250
		350
		450
		600
2	h-2 (Dinner Plate - leftovers)	250
		350
		450
3	h-3 (Coffee)	1(approximately 240g)
		2(approximately 480g)
		3(approximately 720g)
4	h-4 (Roll)	1(approximately 70g)
		2(approximately 140g)
		3(approximately 210g)

1. Press the 'Reheat' key once and 'h-1' will appear flashing on the LED screen. Set and change the reheat program by pressing the 'Reheat' key repeatedly (see table above for different programs).

2. To confirm the program, press 'START/+30SEC'. The program will stop flashing and will glow steadily on the LED screen.

3. Next select the weight (or quantity if using programs 'h-3' or 'h-4') of food to be reheated by pressing 'Reheat' again. Cycle through the different weights or quantities by pressing 'Reheat' repeatedly.

4. Press 'START/+30SEC' to confirm your selection and start cooking.

DEFROST BY TIME

1. Press the 'Defrost' key once then the LED screen will display 'd-1'.

2. Set the defrost time by pressing the number keys to enter the required defrosting time in minutes and seconds. For example, to cook for 1 min 30 secs, enter 1,3,0. To defrost for 15 minutes, enter 1,5,0,0. To defrost for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

3. Press 'START/+30SEC' to begin defrosting. The defrost time is displayed and will count down on the LED screen.

DEFROST BY WEIGHT

Times (press 'Defrost')	Display	Suitability for frozen food items
2	d-2	Sauces, soups, vegetables
3	d-3	Ground meat, meat casseroles, sausages
4	d-4	Seafood, whole fish, meat portions

1. Press 'Defrost' twice and 'd-2' will appear on the LED screen. Press three times for 'd-3' and four times for 'd-4' (see table above).

2. Press the number keys to input weight of item to be defrosted. Input a weight range between 100~2000g.

NOTE: It is not possible to input a weight of greater than 2000g.

3. Press 'START/+30SEC' to begin defrosting. The defrost time is displayed and will count down on the LED screen.

NOTE: You can open the door to check your food. Open the door and then press 'START/+30SEC' to resume defrosting.

AUTOMATIC COOKING FUNCTIONS

When cooking food using this function, there is no need to set the power level or cooking time as it is already pre-set into the microwave unit. All that needs to be entered is the type of food being cooked and the weight or quantity of the food.

Cooking menus available:

Key	Menu	Key	Menu
1	Vegetable	6	Soup
2	Fish	7	Roast
3	Meat	8	Bread
4	Pasta	9	Cake
5	Potato	0	Pizza

VEGETABLES

Vegetable mode will automatically cook fresh vegetables according to the weight of the food you set. You can select a weight (see below) and the microwave will automatically set the power and time for cooking.

Times (press 'Vegetable')	Weight	Time
Once	150g	2 mins 30 secs
Twice	350g	4 mins 30 secs
Three times	500g	6 mins 10 secs

1. Press 'Vegetable' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound and the LED screen will return to idle mode.

FISH

Fish mode will automatically cook fresh fish fillets according to the weight of the food you set. You can select a weight (see below) and the microwave will automatically set the power and time for cooking.

Times (press 'Fish')	Weight	Time
Once	150g	2 mins 40 secs
Twice	250g	3 mins 50 secs
Three times	350g	5 mins
Four times	450g	6 mins 10 secs
Five times	650g	8 mins 30 secs

1. Press 'Fish' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound and the LED screen will return to idle mode.

MEAT

Meat mode will automatically cook fresh meat according to the weight of the food you set. You can select a weight (see below) and the microwave will automatically set the power and time for cooking.

Times (press 'Meat')	Weight	Time
Once	150g	2 mins 40 secs
Twice	300g	4 mins 20 secs
Three times	450g	6 mins
Four times	600g	8 mins

1. Press 'Meat' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound, and the LED screen will return to idle mode.

PASTA

Pasta mode will automatically cook pasta according to the weight of the dry ingredients you set.

NOTE: Ensure you use a microwave safe vessel filled with cold water; refer to the table below for the recommended amount.

Times (press 'Pasta')	Weight	Time
Once	50g (with cold water 450ml)	17 mins
Twice	100g (with cold water 800ml)	19 mins
Three times	150g (with cold water 1200ml)	21 mins

1. Press 'Pasta' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound and the LED screen will return to idle mode. Drain the pasta and serve.

POTATO

Potato mode will automatically cook potatoes based on the quantity you select. You can cook up to 3 potatoes at a time.

1. Press 'Potato' repeatedly until the number required appears on the LED screen.

NOTE: The potato quantity has a corresponding weight:

Press once = 1 or more potatoes at approximately 230 grams in total

Press twice = 2 or more potatoes at approximately 460 grams in total

Press 3 times = 3 or more potatoes at approximately 690 grams in total

Times (press 'Potato')	Weight	Display	Time
Once	230g in total	1	5 mins
Twice	460g in total	2	8 mins
Three times	690g in total	3	10 mins 30 secs

2. Press 'START/+30SEC' to start cooking.
3. When the cooking is complete, 5 beeps will sound, and the LED screen will return to idle mode.

SOUP

Soup mode will automatically reheat soup based on the amount (in milliliters) you select.

Times (press 'Soup')	Amount	Time
Once	200ml	2 mins
Twice	400ml	4 mins
Three times	600ml	5 mins 30 secs

1. Press 'Soup' repeatedly until the required amount (in millilitres) appears on the display.
2. Press 'START/+30SEC' to start cooking.
3. When reheating is complete, 5 beeps will sound and the LED screen will return to idle mode.

NOTE: If it is a thick chunky style soup, cooking may take a little longer.

ROAST

Roast mode will automatically roast meat (from raw) based on the weight you select.

Times (press 'Roast')	Weight	Time
Once	500g	29 mins
Twice	750g	34 mins
Three times	1000g	39 mins
Four times	1200g	44 mins

1. Press 'Roast' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

NOTE: During the cooking process, the oven will pause and a beep will sound to prompt you to turn food over. Once food is turned over, press the 'START/+30SEC' button to resume cooking.

3. When cooking is complete, 5 beeps will sound, and the LED screen will return to idle mode.

NOTE: You can open the door to check your food. Open the door and then press 'START/+30SEC' to resume cooking.

NOTE: For best results, rest meat for at least 10 minutes before carving and use a meat thermometer to check for doneness.

CAUTION: The 'Roast' function uses a combination of microwave, convection and grill modes - do not insert plastic containers or paper towel.

BREAD

Bread mode will automatically bake bread (up to 150g). The oven will automatically set the power and time for baking. This function is suitable for pastry, e.g. sausage rolls, puddings, scones and biscuits.

Times (press 'Bread')	Weight	Time
Once	50g	7 mins 30 secs
Twice	100g	9 mins 30 secs
Three times	150g	11 mins 30 secs

1. Press 'Bread' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound, and the LED screen will return to clock mode.

NOTE: Place on the rack (HIGH POSITION) for best results.

CAUTION: The 'Bread' function uses the convection cooking mode - do not insert plastic containers or paper towel.

CAKE

Cake mode will automatically bake a cake. The oven will automatically set the power and time for baking based on a weight of 475g.

NOTE: There is only one weight setting available for baking a cake. Ensure the weight of the mix is approximately 475g. This is the average weight of store-bought cake-mix.

1. Press 'Cake' and '475g' will appear on the LED screen.

2. Press 'START/+30SEC' to begin preheating the oven.

3. The oven will automatically preheat to 180°C (180°C will appear on the LED screen).

4. Once the oven has reached this temperature, two beeps will sound and '180°C' will appear flashing on the LED screen. Place cake mix inside.

5. Press 'START/+30SEC'. A baking time of 50 minutes is displayed and will count down on the LED screen.

6. If your recipe calls for a shorter cook time than the pre-programmed 50 minutes, monitor the cooking process:

    - Press 'STOP/Clear' once to pause, press 'START/+30SEC' to resume.

    - Press 'STOP/Clear' twice to finish cooking.

NOTE: Place on the rack (LOW POSITION) for best results.

CAUTION: The 'Cake' function uses the convection cooking mode - do not insert plastic containers or paper towel.

PIZZA

Pizza mode will automatically cook pizza based on the weight you select:

Times (press 'Pizza')	Weight	Time
Once	200g	11 mins 30 secs
Twice	300g	13 mins
Three times	400g	14 mins

1. Press 'Pizza' repeatedly until the required weight appears on the LED screen.

2. Press 'START/+30SEC' to start cooking.

3. When cooking is complete, 5 beeps will sound, and the LED screen will return to clock mode.

CAUTION: The 'Pizza' function uses a combination of microwave, convection and grill modes - do not insert plastic containers or paper towel.

MEMORY

This function allows you to program your own settings into the memory of the microwave oven.

You can store up to 3 memory programs.

Programming memories:

1. Press 'Memory' repeatedly to cycle through memory locations 1 to 3. Stop on the location you wish to program.

2. Set the function you want:

I.e.

Step 1: Select 'Microwave', 'Grill', 'Convec.' OR 'Combine' cooking.

Step 2: Depending on the function selected in step 1, select the appropriate power level, temperature or combination.

NOTE: There is only one temperature setting for grilling ('G-1').

3. Following this, set the time by pressing the number keys to enter the required cooking time in minutes and seconds. For example, to cook for 1min 30secs, enter 1,3,0. To cook for 15 minutes, enter 1,5,0,0. To cook for 1hr 15 minutes, enter 75 minutes as 7,5,0,0 (the maximum time is 99 minutes and 99 seconds).

4. Press 'Memory' to save the memory program set, or press 'START/+30SEC' to start cooking and save the program automatically.

NOTE: You may press 'STOP/Clear' to exit programming mode at any time.

Using programmed memories:

1. Press 'Memory' repeatedly to cycle through the memory locations 1 to 3 and stop at the location you wish to use.

2. Press 'START/+30SEC' - the unit will start, using the time and cook settings programmed into that memory location.

3. When the programmed time has elapsed, 5 beeps will sound and the LED screen will return to clock mode.

NOTE: If the oven is disconnected from the wall power outlet, the memories will require re-programming.

MULTI-STAGE COOKING

Multi-stage cooking allows two stages of cooking using different settings. This is ideal for defrosting followed on immediately with cooking or cooking items that may require 2 separate power levels during the cooking process.

Set up both stages of cooking using the same processes used for the main functions (see "MICROWAVE", "GRILL", "CONVECTION" or "COMBINATION" cooking) or either of the DEFROST functions. **You must proceed immediately to set up the 2nd stage before pressing 'START/+30SEC'.**

The below example is for a Weight Defrost for **1540g** of food followed by MICROWAVE at 80% power for 12 minutes.

1. Press 'Defrost' twice to arrive at the 'd-2' setting (you may also select 'd-3' or 'd-4' if applicable – see "DEFROST BY WEIGHT"). Using the number keys, enter the weight in grams - 1,5,4,0.

2. Press 'Microwave' repeatedly until 'P 80' (for 80% power) appears.

3. Using the number keys, enter the time in minutes and seconds -1,2,0,0.

4. Press 'START/+30SEC' to commence the 2 stage defrost/microwave program that you have just set up.

ENQUIRING FUNCTION

You can use the ENQUIRING FUNCTION to check the time or power settings whilst the microwave is cooking.

1. **To check the power level:** During cooking, press the function the unit is operating in (i.e. 'Microwave', 'Grill', 'Convec.' or 'Combine') and the power level will flash on the LED screen for three seconds.

2. **To check the time:** During cooking, press 'Clock/Kitchen Timer' and the LED screen will display the time for three seconds.

LOCK FUNCTION

Use this function to prevent children from pushing buttons and turning on the microwave.

Lock: In (standby) clock mode press 'STOP/Clear' for 3 seconds. There will be a long "beep" denoting the child-lock state is now active; meanwhile the LED screen will display **(insert lock symbol).**

Unlock: In locked mode, press 'STOP/Clear' for 3 seconds, there will be a long "beep" denoting that the lock is released.

CARE & CLEANING

• Switch off at the wall power outlet and remove the plug from the socket before cleaning and when not in use.

• If food spills or splatters in the microwave, wipe over all the interior surfaces with a sponge or soft damp cloth. Try to clean spills and splatters straight away. If ingredients have built up and stuck to the walls a mild detergent can be used.

• Wipe the exterior with a damp cloth and dry thoroughly. Do not let water enter the ventilation openings.

• Do not use harsh or abrasive cleaners.

• Carefully wash the glass turntable and turntable ring in warm soapy water. Rinse with clean water and dry thoroughly before placing back into the microwave. Ensure these parts are correctly in place before use.

• Wipe the bottom of the microwave interior with a soft damp cloth to ensure smooth operation of the turntable ring.

• To remove odours from the microwave; in a deep microwave safe bowl combine 1 cup of water with the juice of 1 lemon (or 1 tbsp of white vinegar) and microwave for 5 minutes at 100% power. Carefully remove the bowl and wipe the interior of the microwave with a dry soft cloth.

• Do not immerse the microwave in water or any other liquid.

MAINTENANCE

Troubleshooting

COMMON QUERIES	
Issue	Answer
Microwave oven interfering with TV reception	Microwave oven may cause interference with radio and TV reception. This is similar to interference received from other small electrical appliances (such as vacuum cleaners, electric fans). Place the oven as far away from radios and television sets as possible.
Microwave light is dim	If operating the unit in a low power setting this may occur and is normal.
Steam accumulating on the door, hot air blowing from vents	During cooking, steam will come out of food. Most will escape from vents, but some may accumulate on a cool place like the oven door.

Trouble	Possible Cause		Remedy
Oven cannot be started	1.	Power cord not properly connected to power outlet	Unplug and plug again after 10 seconds
	2.	House fuse has blown	Replace house fuse or reset circuit breaker (seek help from qualified personnel)
	3.	Trouble with power outlet	Test outlet with other electrical appliances
Oven does not heat	4.	Door not closed properly	Close door ensuring it locks into place with the unit (microwave light will go out)
Glass turntable makes noise when microwave oven operates	5.	Dirty roller rest and oven bottom	Refer to "CARE & CLEANING"

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, **We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:

3. We warrant the Goods for all parts defective in workmanship or materials for a period of 1 year from the date of purchase **(Warranty Period)**.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.

5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.

6. The warranty granted under clause 3 is limited to repair or replacement only.

7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.

8. In order to claim under the warranty granted under clause 3 you must:
   (a) Retain this warranty with your receipt/proof of purchase; and
   (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.

9. This warranty is immediately void if:
   (a) Any serial number or appliance plate is removed or defaced;
   (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.

10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.

11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.

12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty
If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

www.russellhobbs.com.au

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