

Breville®

Turn **on** your creativity™



Convection Microwave Oven with Grill

BRMC2516

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before use check that the voltage stated on the rating plate on the rear of your microwave oven corresponds to your mains voltage.

The mains socket must be well earthed. Do not plug the oven into a mains adaptor into which other units are connected.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Do not use the microwave oven with a damaged cord or plug or after the appliance has malfunctioned or is damaged. Seek expert assistance.

Do not touch hot surfaces. Use handles or knobs only. Allow the appliance to cool before cleaning.

WARNING: Do not operate the microwave oven empty. This could cause damage to the oven.

Do not immerse the body of the microwave oven or the electrical cord or plug in water or liquids.

Do not place the microwave oven on or near a hot gas or electric burner.

Use the appliance on a stable heat-resistant surface.

Never leave the microwave oven unattended when it is operational.

Make sure that the power cable does not touch any hot surface or overhang a table edge.

Do not use the microwave oven outdoors.

Unplug the oven before cleaning.

Do not obstruct the ventilation slots or place objects on top of the oven.

Do not use attachments or accessories not recommended by the manufacturer.

Heat-insulation (oven) gloves should be used when removing a hot container from the oven.

When not in use, do not store utensils, food or other objects in the oven.

There are no user serviceable parts in your microwave oven. Unauthorised dismantling or servicing will void the product warranty.

When cooking with your oven:

Only use utensils that are suitable for use in microwave ovens.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

If you use plastic film when re-heating or cooking food use only film designed for microwave ovens and ensure that the film does not touch the food. If necessary, prick the film all over to allow steam to escape.

Grill & microwave/grill cooking: Do not use paper or plastic containers, or plastic film. Utensils for combination-cooking should be heatproof and microwave safe.

Use your microwave oven only to heat food.

Do not heat oil for frying, or try to fry food in the microwave oven. The oil could catch fire.

Liquids and other foods must not be heated in sealed containers since they are liable to explode. If covered containers are used, the covers should be loose. Move such containers to and from the oven with care as food may splash and the lid may fall.

Important Safety Instructions

Eggs in their shells and whole hard-boiled eggs, fruits in thick skins and nuts in their shells should not be heated in the microwave as they may explode even after microwave heating has ended.

Items such as potatoes, sausages and chestnuts must be peeled or pierced thoroughly before cooking.

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

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

Food can burn if overcooked. If you are unsure about how long to cook a food for, start with a short cooking time, and check the food regularly.

The oven should be cleaned regularly and any food deposits removed.

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

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

When Using the Convection Oven or Grill:

Use oven gloves when inserting and removing utensils when the grill is on. **DANGER OF BURNS.**

When you remove utensils from the oven, place them on a heatproof surface, or on an insulating mat.

Keep small children away from the grill and hot dishes

Children should only use the oven under adult supervision due to the temperatures generated.

Do not use paper or plastic containers, or plastic film. Utensils for combination-cooking should be heatproof and microwave safe.

RAW MEAT AND RAW MEAT PRODUCTS

Meat and meat products should not be fully cooked from raw in a microwave oven. Raw meat may be partially cooked in a microwave oven but the final cooking process must be carried out by conventional cooking processes, (i.e boiling, roasting, frying, grilling etc) using a conventional cooker or by using the convection oven or grill in this appliance..

When defrosting raw meat and meat products in a microwave oven ensure the item is fully defrosted and then immediately cook the meat using conventional cooking processes.

Always clean the oven cavity thoroughly after

partially cooking or defrosting raw meat.

ELECTRICAL INFORMATION

Before using this appliance ensure that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance.

THIS APPLIANCE MUST BE EARTHED.

The disconnect device for this appliance is the mains plug. The mains plug must not be obstructed in any way and must remain readily removeable from the mains supply.

The microwave oven shall not be placed in a cabinet unless it has been tested in a Cabinet.

The minimum installation height is 85cm.



WARNING: Some accessible surfaces may be hot during operation of this appliance.

Do not use the microwave oven for any purpose not expressly specified in this manual.

About Your Microwave Oven

Microwave cooking is very quick and efficient. Microwave cooking can also help preserve the minerals and vitamins in many foods.

Because the temperature in a microwave oven is relatively cool (unlike a normal oven) you have to remember that the food can be extremely hot. Always take precautions when handling containers.

Radio Interference:

Operation of the microwave oven can cause interference to your radio, TV or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

- Clean the door and sealing surface of the oven.
- Reorient the receiving antenna of radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.

Cooking In your Oven

Your oven can carry out a number of cooking processes.

- Microwave Cooking
- Grilling
- Convection Cooking
- Microwave/Grill/Convection combination cooking

In his last process, food is partially cooked by microwaves and then finished by grilling and/or convection cooking. This accelerates the cooking process whilst maintaining the finish and texture of traditionally cooked foods. There is also a process that enables you to defrost frozen food and then combination cook it thus completing the entire cooking process in one operation.

Auto-cooking programmes

Your oven has 8 preset programmes. These programmes allow you to automate the cooking of a range of standard foods for greater convenience.

Suitable and unsuitable containers

Some basic guidelines are given in the table below.

Cookware	Microwave	Grill	Convection	Combination*
Heat-Resistant Glass	✓	✓	✓	✓
Non Heat-Resistant Glass	✗	✗	✗	✗
Heat-Resistant Ceramics	✓	✓	✓	✓
Microwave-Safe Plastics	✓	✗	✗	✗
Kitchen Paper	✓	✗	✗	✗
Metal Trays / Metal Racks	✗	✓	✓	✗
Aluminium Foil	✗	✓	✓	✗
Metal Foil Containers	✗	✓	✓	✗

(*Combination refers to microwave + grill/convection cooking)

Use heat resistant porcelain, glass or plastic containers made for microwave ovens, otherwise there is a risk of shrinking, deforming or burning. Metal containers, or containers having metal decoration or trim are not suitable for use with your microwave oven.

When you are combination cooking, the container must be fully heatproof as well as suitable for microwave cooking.

Avoid containers which narrow at the top as these may cause the contents to erupt when removed from the oven.

Microwave containers and wraps designed for microwave ovens are widely available. Plastic films should not touch food as they may gas, melt or break down when hot and contaminate food.

Wax paper, oven cooking bags, parchment paper and white microwave paper towels are safe for microwave use. Wooden objects may catch fire - so avoid their use.

Do not use aluminium foil for microwave cooking unless the recipe requires it. Keep foil at least 25mm away from the oven walls. Metal skewers, ties, etc. should be removed from food before cooking.

Getting Started

Please make sure you read all the instructions and the safety notes carefully and that you familiarise yourself with the features and operation of your oven before use.

Unpacking the Microwave Oven

Remove the polystyrene top packing pieces and lift out the oven.

Unpack the oven completely removing all the protective tape.

Open the oven door. In the oven compartment you should find the turntable and rotating support ring, and the grill rack. Unpack all these items.

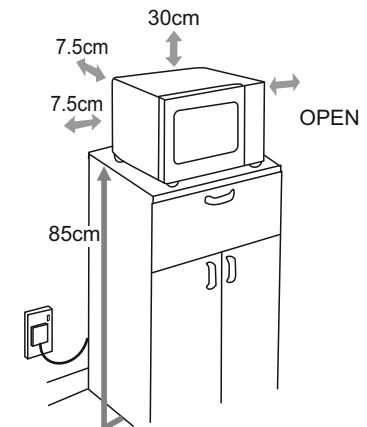
Check the oven carefully, especially the door, door seals and the locking mechanism. If any items are missing or damaged, contact your supplying store for assistance.

If possible retain the packaging. If you dispose of the packaging, do so having regard to recycling provisions in your area.

Placement

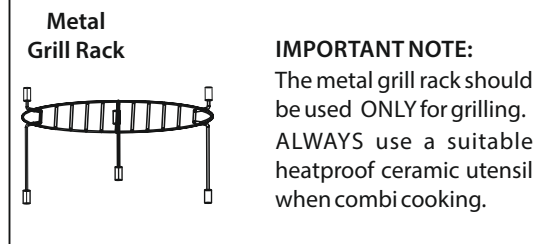
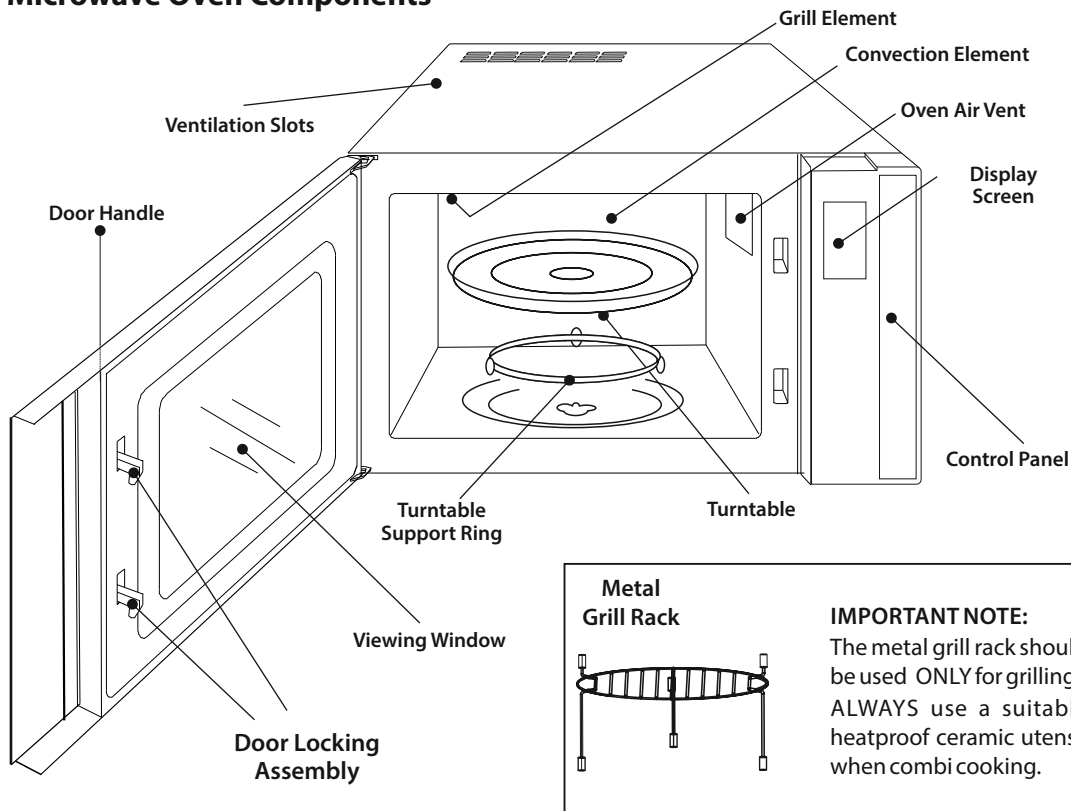
Place your microwave oven on a flat, level stable work surface at least 85cm above floor height and away from sources of cold, heat and damp.

For good ventilation, the rear of the oven should have a clearance of at least 7.5 cm from the wall, the free distance above the top should be at least 30 cm with a gap of 7.5cm at the left side and open space to the right side. This oven is not suitable for operation in a cabinet or other enclosure.



Features and Controls

Microwave Oven Components



Assembling the Oven

Always operate your microwave oven with the turntable assembly properly installed.

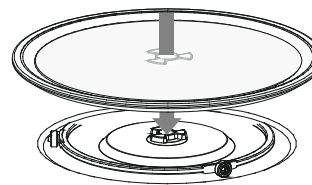
Press the Door Release to open the door. Drop the Turntable Rotor gently through the hole in the centre of the oven and locate it on the spindle beneath. There is a flat machined on the spindle to hold the rotor securely during operation.

Place the support ring in the recess.

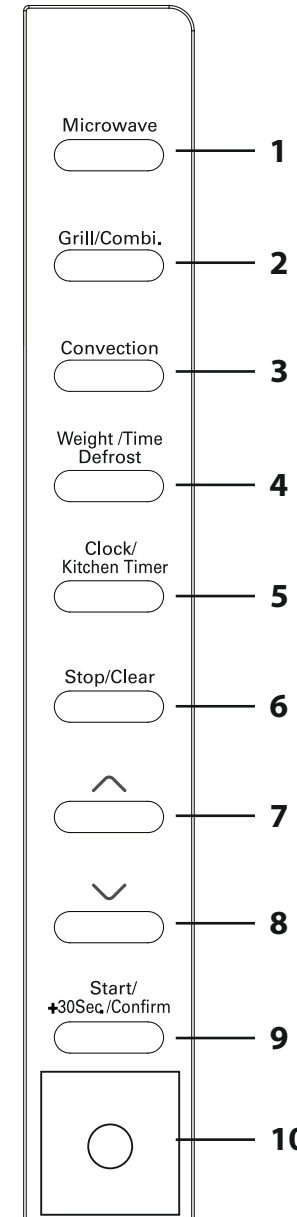
Place the turntable on the support ring with the smooth side uppermost. Locate the turntable on the rotor and check that it is central to and properly supported by the ring. Refer to the drawing below.

Close the door.

Unwrap the power cord fully. Plug the oven directly into the wall socket.



The Control Panel



1: Microwave

Select the Microwave function. Alter the microwave power level

2: Grill/Combi

Press once to select the Grill Function. Press again to select two levels of combi grill/microwave cooking.

3: Convection

Press to cook by convection. Two convection cooking programmes are available, one with preheats the oven and one which does not..

4: Weight/Time Defrost

Press to defrost food by weight (he oven auto-calculates the defrost time) or by inputting a preset time.

5: Clock/Kitchen Timer

1: Set the time of day
2: Use the oven as a cooking timer.

6: Stop

Cancel a programme; stop the oven. Set/release the Child Lock.

7: Up arrow

Press to select an Auto-Cook process. Press to increase Time/Weight, etc.

8: Down arrow

Press to decrease Time/Weight, etc.

9: Start/+30Sec./Confirm

Press to confirm an Auto-Cook process. Start cooking/defrosting/grilling etc. In Quick Start mode the oven will auto-start at full power as soon as the button is pressed. Further presses of the button will extend cooking time.

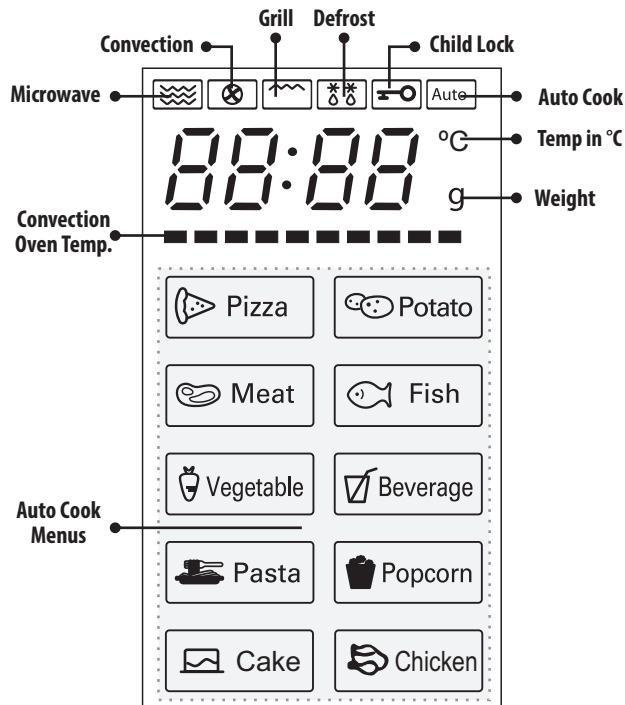
10: Door Release

Press to open the oven door.

The Display Screen


Around the perimeter of the screen there are icons. These icons, singly or in combination give you a visual indication of the process which the oven is carrying out.

When executing a program the display indicates the amount of cooking time remaining on the program.



USING THE OVEN

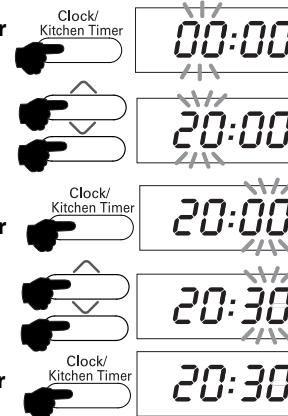
SWITCHING ON

- Unwrap and uncoil the power cord fully.
- Plug the mains plug into a suitable wall socket.
- Switch the mains power on.
- The oven will display 
- Your oven is now ready to be programmed

SETTING THE CLOCK

The clock is a 24 hour clock. To enter a time of 8:30 pm

- Press the **Clock/Kitchen Timer** button once.
- Press the \wedge/\vee keys to set the hours
- Press the **Clock/Kitchen Timer** button again.
- Press the \wedge/\vee keys to set the minutes.
- Press the **Clock/Kitchen Timer** button again.



The time is now set.

BASIC COOKING

- Open the oven door.
- Place the food in a suitable container. Site the container centrally within the rim of the turntable.
- Close the door.
- Press the \vee key once
- Press the \wedge/\vee keys to set a cooking time from 5 seconds to a maximum of 95 minutes.

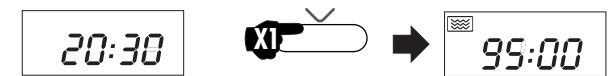
Each key press increases/decreases the operating time:

- 0 - 1 min:** 5 seconds:
- 1 - 5 min:** 10 seconds:
- 5 - 10 min:** 30 seconds
- 10 - 30 min:** 1 minute:
- 30 - 95 min:** 5 minute intervals

- Press **Start/+30 Sec./Confirm**. The oven will commence cooking at full power. The clock displays the remaining time left for the cooking programme.

Example: Cook food at 100% power for 10 min.

- Press the \vee key once



- Press the \wedge/\vee keys to set 10 minutes.



- Press **Start/+30 sec./Confirm** to start cooking



STOPPING THE OVEN

Open the door to interrupt cooking. To continue cooking, close the oven door and press the **Start/+30 sec./Confirm** button.

Press Stop/Clear:

The cooking process is interrupted.

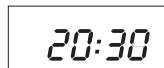
To continue cooking press the **Start/+30 sec./Confirm** button.



Pressing Stop/Clear twice will stop the oven and any cooking programme will be erased.

WHEN COOKING HAS ENDED

The oven will beep 5 times and the clock time restores



- Open the door and remove the food. Close the door.

QUICK START (EXPRESS) COOKING

By pressing the **Start/+30 sec./Confirm** button repeatedly you can program the oven for Express cooking. at FULL power(100%).

- Each press of the **Start/+30 sec./Confirm** button increases the cooking time in **30 second** intervals.
- The oven will start almost as soon you press the **Start/+30 sec./Confirm** button so be prepared!!
- During the cooking cycle, you can top up the remaining time to a maximum of 95 minutes by further presses of the **Start/+30 sec./Confirm** button.
- Express cooking is a very good way of rapidly heating small portions of food, or easily adding a small amount of cooking time to finish dishes that are slightly undercooked.

VARYING THE MICROWAVE POWER LEVEL

The default setting of the oven is full (100%) power. Many recipes call for lower power settings. There are 5 power settings.

100% - 80% - 50% - 30% - 10%

To alter the microwave power level

- Press **Microwave**.
- Press the \wedge/\vee keys to set the level



Pressing the Microwave button will also alter the power level.

Example: Cook food at 50% power for 10 min.

- Press the **Microwave** button.
- Press the \wedge/\vee keys to select 50% power.
- Press **Start/+30 sec./Confirm**.
- Press the \wedge/\vee key to set 10 minutes.
- Press **Start/+30 sec./Confirm** to start cooking.



All cooking programs can be set up with the oven door open or closed with the exception of the Quick Start program which requires the door to be closed.

If you are setting up a program when the door is open, pressing the **Stop/Clear** button once will erase the program.

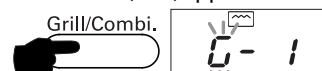
USING THE GRILL

The grill is useful for cooking thin slices of meat, steaks, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. Grilling takes place at full power. The maximum time available for grilling is 95 minutes.

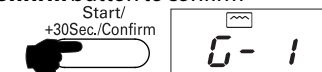
Example: To grill food for 6 minutes:

Press **Stop/Clear** to clear any program.

- Press the Grill/Combi button once: "G-1" (Grill) appears.



- Press the **Start/+30 Sec./Confirm** button to confirm



- Press the \wedge/\vee keys to set 6 minutes.



- Press the **Start/+30 Sec./Confirm** button to start



Half way through cooking the oven will beep twice. This is to remind you that you need to turn the food over.

Open the door, turn the food with heatproof tongs and close the door and press the **Start/+30 Sec./Confirm** button to continue.

When the cooking cycle is over: The oven will 'beep' five times, and reset to the clock time.

Points to remember when grilling:

- Use a metal grill rack (supplied) so that food can drain.
- Do not overload the grill rack. Space the food out.
- Brushing the grill rack very sparingly with vegetable oil will stop food adhering to it and make washing up easier.
- Always stand the grill rack in a heatproof ceramic dish. This will catch drips and help keep the oven clean.
- Do not use the grill without the turntable in place. The turntable helps the food to cook evenly.
- When removing or turning over food use heatproof tongs.

- When removing or inserting the provided grill rack into a hot oven use a suitable heatproof implement.

CAUTION:

When you use the grill or the convection oven, the cooking utensils and the interior of the oven get very hot, much hotter than when you are using the oven as a regular microwave.

Always stir food with long handled implements, tongs, etc.

Always use oven gloves when removing or placing utensils in an oven where the grill or convection oven has recently been on. When you set utensils down on a surface make sure it is heatproof or use an insulating mat.

After use allow an extra long period for the oven to cool down before cleaning or re-use.

CONVECTION COOKING

Convection cooking allows you to use your microwave oven in the same way as a traditional oven.

Two procedures are available:

A: Preheat the oven to the desired temperature. When the oven reaches the operating temperature, set the cooking time and insert the food. We recommend you preheat the oven unless your recipe specifically says otherwise.

B: Set the oven temperature. Cook the food omitting preheating.

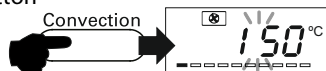
A: Standard Convection Cooking Procedure (with preheating)

- Press **Stop/Clear** to clear any previous setting.
- Press **Convection** to select the Convection function
- Press **Convection** repeatedly (refer to the table below) to select an oven temperature or use the \wedge/\vee keys.
- Press **Start/+30 Sec./Confirm** to confirm the temperature.
- Push **Start/+30 Sec./Confirm** again to preheat the oven. *When the oven has reached the preset temperature the temperature indicators on the display will flash and the buzzer will sound twice.*
- Press the Door Release to open the door. Using oven gloves place the food in the centre of the turntable. Close the door.
- Input the cooking time with the \wedge/\vee keys.
- Push **Start/+30 Sec./Confirm** to start the oven.

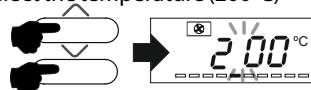
Example. Convection cook for 18:00 at 200°

A: SET THE TEMPERATURE AND PREHEAT THE OVEN

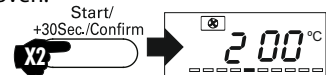
Press the **Convection** Button



Press the \wedge/\vee keys to select the temperature (200°C)



Push **Start/+30Sec./Confirm** **twice** to confirm the temperature and start preheating the oven.



B: WHEN THE OVEN HAS PREHEATED:

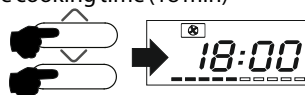
the indicators on the display will flash and the buzzer will sound twice.



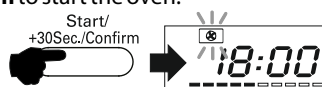
Open the door. Place the food in the oven. Close the door.

C: SET THE COOKING TIME AND START THE OVEN

Press the \wedge/\vee keys to set the cooking time (18 min)



Push **Start/+30Sec./Confirm** to start the oven.



CONVECTION OVEN TEMPERATURE SETTING TABLE

PRESSES	Convection	Oven Temperature	PRESSES	Convection	Oven Temperature
X1	Convection	150 °C	X6	Convection	200 °C
X2	Convection	160 °C	X7	Convection	210 °C
X3	Convection	170 °C	X8	Convection	220 °C
X4	Convection	180 °C	X9	Convection	230 °C
X5	Convection	190 °C	X10	Convection	240 °C

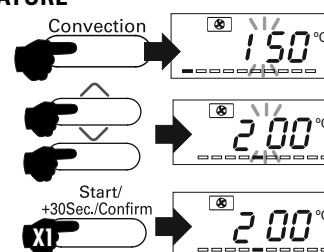
Notes:

When the preset temperature has been reached, the oven door must be opened before the cooking time can be set. You can only input the cooking time when the oven has reached its preset operating temperature.

After preheating, the oven will maintain the preset temperature for five minutes. If the cooking time is not set within this period, the oven will beep 5 times, cancel the convection function and return to a standby state.

To Convection Cook without Preheating:

1: SET THE OVEN TEMPERATURE



2: SET THE COOKING TIME AND START THE OVEN



AUTO DEFROST

When defrosting:

Stop the oven periodically to remove or separate defrosted portions.

Periodically check food during defrosting, turning it if necessary. When using plastic containers, defrost the food just long enough to free it from the plastic and then place it in a microwave-safe dish.

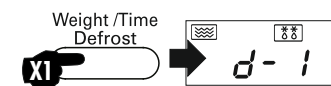
There are two Auto Defrost programmes:-

Weight Defrost: Defrost food by entering the weight of the food and the oven will calculate the defrosting time.

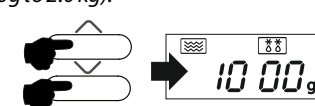
Time Defrost: If the food packaging has a microwave defrost time, you can dial in the recommended Defrosting time.

Example 1: Auto Defrost 1 kg of food by weight (Defrost 1)

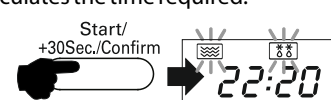
1 Press the **Weight/Time Defrost** button **once**.



2 Press the \wedge/\vee keys to enter the weight of the food (you can auto defrost weights from 100g to 2.0 kg).

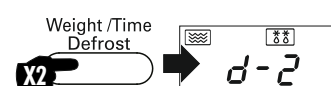


3 Press the **Start/+30 Sec./Confirm** button to start. The programme automatically calculates the time required.

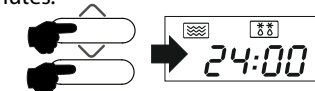


Example 2: Auto Defrost food for 24 min. (Defrost 2)

1 Press the **Weight/Time Defrost** button **twice**.



2 Press the \wedge/\vee keys to enter the defrosting time. You can enter a maximum time of 95 minutes.



3 Press the **Start/+30 Sec./Confirm** button to start.



When the defrost cycle is over: the oven will beep 5 times.

- Open the oven door.
- **You should now ensure the food is fully defrosted before proceeding. If the food is not defrosted program the oven in one minute increments until totally defrosted.**
- **Always ensure that food is fully defrosted before cooking. This is particularly important with poultry and pork.**

Operation -4

AUTO-COOKING

The AUTO COOK MENU has 10 settings. Auto Cooking automates the cooking of commonly used foods. The currently selected menu is illuminated on the display for handy reference.

The results of auto-cooking depend on many factors: the actual type of food, the temperature at which it goes into the oven, etc.

If after the program has ended the food is underdone use the Basic Cooking method for a short time to complete the process.

Method:

- 1: Press the key once to enter auto-cook menu mode.
- 2: Press the / keys to select one of the 10 menus.
- 3: Press **Start/+30 sec./Confirm**
- 4: Press / to enter the weight (refer to the table)
- 5: Press **Start/+30 sec./Confirm** to start cooking.

Example: Auto-Cook 300g of Meat.

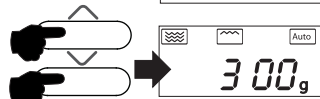
A: Select A3 (Meat)



B: Press **Start/+30Sec./Confirm**



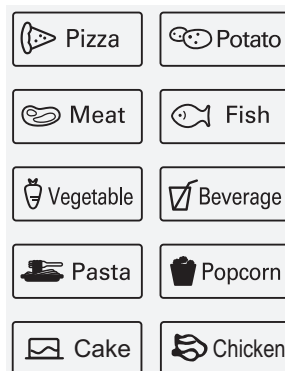
C: Select 300g



D: Press **Start/+30 Sec./Confirm**



Note: Use a grill-proof utensil with Auto-cook menus 1 (pizza), 3 (meat), 9 (cake) and 10 (chicken) and never use the grill rack. Half way through the grill cycle the oven will beep to remind you to turn the food over. **When auto-cooking Pizza do not turn the food over when the oven beeps.**



AUTO COOK MENU SETTINGS

MENU NO. / PROCESS	X1	X2	X3	X4	X5
A1: Pizza MW Comb 4 Grill	200g	300g	400g		
A2: Potato MW (100%)	1 (230g)	2 (460g)	3 (390g)		
A3: Meat MW Comb 2 Grill	150g	300g	450g	600g	
A4: Fish MW (80%)	150g	250g	350g	450g	650g
A5: Vegetable MW (100%)	150g	350g	500g		
A6: Beverage MW (100%)	1 Cup (c.240ml)	2 Cups (c.480ml)	3 Cups (c.720ml)		
A7: Pasta MW (80%)	50g (+ 450ml cold water)	100g (+ 800ml cold water)	150g (+ 1200 ml cold water)		
A8: Popcorn MW (100%)	50g	100g			
A9: Cake Conv.	475g (Cooking time 45 minutes + preheating to 160°C)				
A10: Chicken (Roast) MW Comb 4 Conv. Grill	500g	750g	1000g	1200g	

COMBINATION COOKING

This oven has four pre-programmed settings that make it easy to cook automatically with various combinations of convection, grill and microwave cooking. The combination programmes are accessed by repeatedly pressing the **Grill/Combi** button as follows:

COMBINATION COOKING TABLE

PRESSES Grill/Combi.	DISPLAY	COMBINATION PROCESSES		
		MICROWAVE	GRILL	CONVECTION
X1	C-1		✓	
X2	C-1	✓		✓
X3	C-2	✓	✓	
X4	C-3		✓	✓
X5	C-4	✓	✓	✓

Example: Set a C-1 cooking program taking 30 minutes:

- Press **Grill/Combi.** twice.
- Press **Start/30Sec./Confirm**.
- Press the / keys to select the time.
- Press **Start/30Sec./Confirm** to start.

When the cooking cycle is over: The oven will 'beep' five times and the oven will revert to Clock display.

MULTI-STAGE COOKING

Your oven can be programmed for up to 2 cooking sequences. DEFROST is the logical first stage in this program.

Suppose you want to set the following 2 stage cooking program.

Defrost → Microwave

1. Select a Defrost programme (**d-1** or **d-2**)
2. Input the defrost time/weight.
3. Press the **Microwave** key to select a microwave power level.
4. Input the microwave cooking time.
5. Press the **START/+30SEC** button to start cooking.

Example: Defrost 1000g of food and microwave at 50% power for 10 minutes.

A: Press the **Weight/Time Defrost** button once.



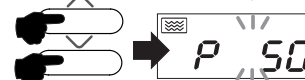
B: Press the \wedge/\vee keys to enter 1000g



C: Press the **Microwave** button



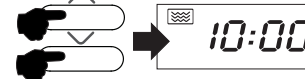
D: Press the \wedge/\vee keys to select 50% power



E: Press **Start/+30 sec./Confirm**.



F: Press the \wedge/\vee key to set 10 minutes



G: Press **Start/+30 sec./Confirm**.



The defrost cycle will start. When this has ended the oven will beep and move on to the microwave cycle.

You cannot add time on to any process during multi-stage cooking.

Using this procedure you can set these programs e.g.

- **Defrost → Microwave**
- **Defrost → Grill or Defrost → Convection**
- **Microwave → Grill or Microwave → Convection**
- **Convection → Grill**

To do this just join the flow sequences for the various processes as shown in the relevant sections of this manual.

IMPORTANT: It is possible to set

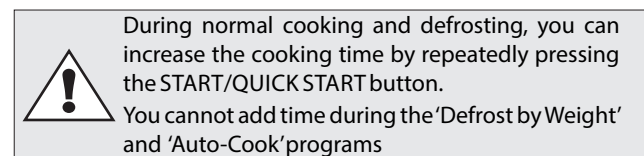
- Multi-cooking with grill/convection before microwave:
- Multi-cooking with grill/convection/microwave before defrost.

Such settings must not be used.

In a multi-stage process, Defrost (if used) should always come first, next microwave (if used), and Convection or Grill (if used) last.

It is permissible to set a multi-stage program involving Combi-Cooking (menus C-1 to C-4) ONLY with Defrost as the first step.

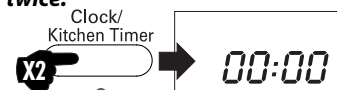
ADDING TIME DURING COOKING



THE KITCHEN TIMER

When the oven is not in use you can use the clock as a timer for other procedures. You can set a maximum of 95 minutes.

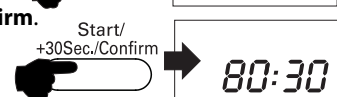
1. Press **Clock/Kitchen timer** twice.



2. Press the \wedge/\vee keys to set the time.



3. Press **Start/+30 sec./Confirm**.



The clock will start counting down. When the pre-set time has elapsed the oven will beep five times. When the kitchen timer is on you cannot use the oven for any other process..

QUERIES

- **During cooking:** press the **Microwave** button to briefly display the microwave power in the current programme.
- **During cooking:** press the **Clock/Kitchen timer** button to briefly display the clock time.

DISPLAYS AND OVEN STATES

- Every time you press a button, the oven will beep once. If the button is not fully depressed, or the action is not part of the process you will not hear a beep and nothing will happen..
- When setting a cooking process, if you do not confirm the process by pressing the **Start/+30Sec./Confirm** button within five minutes, the process will be cancelled and the oven will revert to displaying the clock time.
- The buzzer sounds five times when cooking is finished.
- Before inputting any cooking process, it is good practice to press the **Stop/Clear** button twice to clear the oven memory.

CHILD LOCK

The Child lock prevents operation by children. All oven functions are disabled including the clock when the child lock is on.

- Press and hold the **Stop/Clear** button for three seconds after which time a beep sounds and the LOCK indicator appears.



- To cancel, press and hold the **Stop** button until the beep sounds and the lock indicator disappears.



TIPS FOR GOOD COOKING

Please read this section together with the Safety Guide on Page 2.

- Stir liquids and purees before during and after cooking to distribute the heat evenly. Mashed potato will cook more evenly and more thoroughly if lightly covered.
- Never tightly cover food. Always cover it loosely.
- Do not allow plastic film to touch food as it may chemically break down, melt or even catch fire and contaminate the food.
- Arrange food in the dish so that the thicker part is on the outside and the thinner part inside for more even cooking. Fold under the thin edges of fish fillets and tapered foods.
- 6-7 minutes per 500 gr. will cook most fruit and vegetables. Seafood takes less time.
- Different foods require different temperatures to cook. Add more minutes as you drop the power.
- Up to 20% of the cooking takes place after the oven turns off so always remember that your food will continue cooking after you've removed it.
- Food that takes an hour in to cook in a regular oven should take around 15 minutes in the microwave.
- Foods with baking powder should stand a few minutes before cooking to allow the leavening agents to work.
- If a recipe calls for milk and water, reduce the water.
- Rotate large items of food occasionally during cooking to encourage even heat distribution.
- Food cooks best and reheats better in a round dish or a dish with curved sides.
- Salt attracts microwaves. Don't just sprinkle it on food before cooking, stir it in or add it later.
- Fats and sugars attract microwaves - thoroughly mix sugar with other ingredients. Care should be taken when cooking foods with high sugar or fat contents as they can reach very high temperatures.
- Handle pastry-wrapped foods like mince pies carefully as the filling gets hotter than the pastry.

Hints for reheating food

- Heat leftovers and pre-cooked food to at least 70°C. Food

should be hot and steaming before it is served.

- When re-heating liquids such as meat stews see that the liquid boils for around 3-5 minutes to ensure the pieces of meat are completely heated through.

Is it cooked?

- Temperature should reach 70°C for meat, fish and eggs.
- Fish should be opaque and flake easily.

Hints for defrosting

- Only defrost food in the microwave if you plan to cook the food immediately after it has thawed. Some areas of the food may begin to cook during defrosting, which can allow bacteria to flourish. **Do not cook defrosted raw meat in a microwave oven.**
- Remove the food from the wrapping, place it on a microwave safe dish. Rotate and re-arrange food during defrosting. Where appropriate, stir the food and if possible, separate the food items and remove those which have already defrosted.

GENERAL NOTES

Steam: Steam is a natural product of microwave cooking. It escapes from the vents in the appliance. These vents should never be blocked. Steam may condense in and around the oven during cooking and should be dried off after use.

Smoke: If during cooking, smoke starts to come from the oven do NOT open the oven door! Immediately switch off at the mains, unplug the oven and wait for the smoke to completely subside and the oven to fully cool down before removing the food. Before you use your microwave oven again, consult a service technician and have the oven tested.

Testing Your Oven: Place a cup (suitable for microwave use) containing water in the oven and heat it on full power for 2 minutes. If the water gets hot the oven is working.

Dim Oven Light: During low power microwave cooking the oven light may appear to dim slightly. This is normal and not a cause for concern.

CLEANING AND CARE

These steps should be taken after every use.

- Disconnect the power supply and wait for the appliance to completely cool down.
- Remove the turntable support ring and the turntable and wash then in warm soapy water.
- Clean the oven cavity, the outer edge of the cavity, and the oven door with water and a mild detergent. A special microwave oven cleaner is not necessary. Do not use scouring pads, or other abrasives.
- Wipe outer surfaces and control panel with a damp soft cloth.
- If liquids have been splashed on the wall of the oven cavity, they must be fully removed otherwise smoke may occur when the appliance is next used.
- If the cavity emits odours, boil a cup of water with a squeeze of lemon juice for 5-7 min. to remove them.
- Dry all parts thoroughly and replace them.

TROUBLESHOOTING

If the oven fails to work or will not respond to commands:

- Check that the oven is plugged in securely. If it is not, unplug from the outlet, wait 10 seconds and plug it in again securely.
- Unplug the oven and inspect the plug fuse. If this is intact, leave the oven for 30 minutes and then plug the oven in again. The oven should now work normally.
- Check for a blown fuse or a tripped circuit breaker. If these are intact, test the outlet with another appliance.
- Check that the clock is set and that the child lock is off.
- Make sure that the oven door closes fully and securely.

If none of the above rectifies the situation, contact the Tesco helpline. **Do not try to adjust or repair the oven yourself.**

REPLACEMENT PARTS

For replacement parts, phone the Tesco Electrical Helpline on 0800 323 4060 or 0330 123 4060 for up to date prices, inclusive of VAT and postage and packaging.

APPROXIMATE COOKING TIMES FOR FISH (ON FULL POWER)

Item	Weight	Cooking Time	Standing Time
Cod fillets	450g	3-4 minutes	4-10 minutes
Cod steaks	225g	3-4 minutes	4-10 minutes
Haddock fillets	225g	3-4 minutes	4-10 minutes
Kipper fillets	450g	3-4 minutes	4-6 minutes
Plaice fillets	225g	3-4 minutes	6-8 minutes
Trout (2 fish, gutted but whole) turn fish over half way through		3.5-5 minutes	4-6 minutes

The times given above are approximate and should be adjusted to suit portion sizes and individual taste. The average cooking time for fish is around 3.5 minutes per 450 g (1 lb). The fish should be lightly covered during the standing period.

Temperature of the fish should reach 70° C. The fish should be opaque and flake easily.

APPROXIMATE COOKING TIMES FOR FRESH VEGETABLES (ON FULL POWER)

Item	Weight	Added water	Cooking Time
Aubergines (peeled and diced)	450g	30-40 ml	4.5-5.5 minutes
Broccoli (trimmed and sliced into spears)	225g	50 ml	3.5-4.5 minutes
Brussels Sprouts (peeled)	225g	50 ml	5.5-7.5 minutes
Carrots (diced)	225g	30 ml	5.5-7.5 minutes
Cauliflower (in florets)	450g	50-60 ml	7-9 minutes
Courgettes (diced or sliced)	450g	10 ml	5.5-7.5 minutes
Peas (removed from pods)	225g	40-50 ml	4.5-5.5 minutes
Potatoes, jacket (2, scrubbed and pierced all round)	225g	None	7-9 minutes
Potatoes, (in 40mm pieces)	450g	40-50 ml	6-7 minutes
Spinach (shredded)	225g	None	3.5-5.5 minutes

The times given above are approximate and should be adjusted to suit quantities, portion sizes and individual taste. The average cooking time for vegetables is around 5.5 minutes per 450 g (1 lb). When adding salt, mix it with the water or add it after cooking.

To cook vegetables: Mix them with the water in a ceramic curved bottomed bowl and cover lightly. After cooking leave the vegetables to stand for 2-3 minutes before straining (if necessary) and serving.

SPECIFICATIONS

Rated Voltage: 230-240V~50Hz

Rated Input Power(Microwave): 1450-1500W

Rated Output Power(Microwave): 850-900W

Rated Input Power(Grill): 1300-1400W

Rated Input Power(Convection): 2250-2400W

Oven Capacity: 25L

Turntable Diameter: 315mm

Net Weight: 17.3Kg



WARRANTY

Your Tesco appliance is covered by a warranty for 12 months from the date of purchase. If a fault develops during this period, please return it together with your original purchase receipt to your nearest Tesco store. This warranty in no way affects your consumer rights.

UK: Waste electrical products should not be disposed of with household waste. Separate disposal facilities exist, for your nearest facilities. See www.recycle-more.co.uk or in-store for details.

ROI: Produced after 13th August 2005. Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling.

