



*30 L Electronic
Microwave Oven
User Manual*

*MD 898 KZ1
MD 898 YKZ1*

Please read this manual first!






Dear Customer,

Thank you for preferring a Arçelik product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between the models are explicitly described in the manual.

Meanings of the symbols

Following symbols are used in the various section of this user manual:

	Important information and useful hints about usage.
	Warning for hazardous situations with regard to life and property.
	Warning for electric shock.
	Warning for danger of fire.
	Warning for hot surfaces.

This product has been produced in environmentally friendly, state of the art facilities.



This appliance conforms to the WEEE regulation.

It does not contain PCB.

CONTENTS

1 Important safety and environmental instructions	4
1.1 General safety	4
1.2 Intended use	9
1.3 Children's safety	9
1.4 Compliance with the WEEE Directive and Disposing of the Waste Product:	11
1.5 Compliance with RoHS Directive	11
1.6 Package information	11
2 Your microwave oven	12
2.1 Overview	12
2.2 Technical data	12
3 Description of your appliance	13
3.1 Control Panel	13
3.2 Accessories	13
3.2.1 Glass turntable plate	13
3.2.2 Roller base support	13
3.3 Unpacking and installing your oven	13
3.4 Advantages of the microwave oven	14
3.5 Theory of microwave cooking	15
3.6 Dishes suitable for microwave oven	15
4 Using your appliance	17
4.1 Heating with a Single Button	20
4.2 Microwave heating	20
4.3 Automatic defrosting by weight	20
4.4 Auto Menu	20
4.5 Cooking with memory function:	21
4.6 Grill	21
4.7 Cooking in Combination	22
4.8 Convection Cooking	22
4.9 Time	22
4.10 Timer	22
4.11 Child safety lock	23
4.12 Stop/Cancel	23
5 Cleaning and care	24
5.1 Outer surfaces	24
5.2 Keep the inside of the oven clean	24
5.3 Inner surfaces	24
5.4 For transportation:	24
6 Troubleshooting	25
7 Actions to be Taken Before Calling the Authorised Service	26

Important Safety Instructions Read Carefully And Keep For Future Reference

This section contains safety instructions that will help protect from risk of fire, electric shock, exposure to leak microwave energy, personal injury or property damage. Failure to follow these instructions shall void any warranty.

1.1 General safety

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

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 type environments;

- Bed and Breakfast type environments.
- Do not attempt to start the oven when its door is open; otherwise you may be exposed to harmful microwave energy. Safety locks should not be disabled or tampered with.
- Do not place any object between the front side and the door of the oven. Do not allow dirt or cleaning agent remnants built-up on the closure surfaces.
- Any service works involving removal of the cover that provides protection against exposure to microwave energy must be performed by authorized persons/service. Any other approach is dangerous.
- Your product is intended for cooking, heating and defrost food at home. It must not be used for commercial purposes. Manufacturer shall not be held liable for damages that have arisen from misuse.

1

Important safety and environmental instructions

- Do not use this appliance outdoors, bathrooms, humid environments or in places where the it can get wet.
- No responsibility or warranty claim shall be assumed for damages arising from misuse or improper handling of the appliance.
- Never attempt to dismantle the appliance. No warranty claims are accepted for damage caused by improper handling.
- Only use the original parts or parts recommended by the manufacturer.
- Do not leave this appliance unattended while it is in use.
- Always use the appliance on a stable, flat, clean dry, and non-slip surface.
- The appliance should not be operated with an external clock timer or separate remote control system.
- Before using the appliance for the first time, clean all parts. Please see the details given in the "Cleaning and Maintenance" section.
- Operate the appliance for its intended purpose only as described in this manual. Do not use abrasive chemicals or steam on this appliance. This oven is particularly intended for heating and cooking the food.
It is not intended for industrial or laboratory use.
- Do not use your appliance to dry clothes or kitchen towels.
- Appliance becomes very hot while it is in use. Pay attention not to touch the hot parts inside the oven.
- Your oven is not designed to dry any living being.
- Do not operate the oven empty.
- Only use utensils that are suitable for use in microwave ovens.

- Cooking utensil may get hot due to the heat transferred from the heated food to the utensil. You may need oven gloves to hold the utensil.
 - Utensils shall be checked to ensure that they are suitable for use in microwave ovens.
 - Do not place the oven on stoves or other heat generating appliances. Otherwise, it may be damaged and the warranty becomes void.
 - Microwave oven must not be placed in a cabinet that is not in compliance with the installation instructions.
 - Steam may come out while opening the covers or the foil after cooking the food.
 - Use gloves while taking any kind of heated food out.
 - The appliance and its accessible surfaces may be very hot when the appliance is in use.
 - Door and outer glass may be very hot when the appliance is in use.
- ### 1.1.1 Electrical safety
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
 - Beko Microwave Ovens comply with the applicable safety standards; therefore, in case of any damage on the appliance or power cable, it should be repaired or replaced by the dealer, service center or a specialist and authorized service alike to avoid any danger. Faulty or unqualified repair work may be dangerous and cause risk to the user.
 - Make sure that your mains power supply complies with the information supplied on the rating plate of the appliance.
The only way to disconnect the appliance from the power supply is to remove the power plug from the power outlet.
 - Use the appliance with a grounded outlet only.

1

Important safety and environmental instructions

- Never use the appliance if the power cable or the appliance itself is damaged.
- Do not use this appliance with an extension cord.
- Never touch the appliance or its plug with damp or wet hands.
- Place the appliance in a way so that the plug is always accessible.
- Prevent damage to the power cable by not squeezing, bending, or rubbing it on sharp edges. Keep the power cable away from hot surfaces and naked flame.
- Make sure that there is no danger that the power cable could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Unplug the appliance before each cleaning and when the appliance is not in use.
- Do not pull the power cable of the appliance to disconnect it from its power supply and never wrap its power cable around the appliance.
- Do not immerse the appliance, power cable, or power plug in water or any other liquids. Do not hold it under running water.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Remove the wire strings and/or metal handles of paper or plastic bags before placing bags suitable for use in microwave oven to the oven.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Do not use inside of the oven to store something. Do not leave paper items, cooking material or food inside the oven when it is not being used.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption, in order to avoid burns.

1

Important safety and environmental instructions

- This appliance is a Group 2 Class B ISM equipment. Group 2 contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment.
- Class B equipment is suitable for use in domestic establishments and establishments directly connected to a low voltage power supply network.
- Door or outer surface of the appliance may become hot when it is in use.
- Do not roast anything in the oven. Hot oil may damage the components and materials of the oven, and it may even cause skin burns.
- Pierce food with thick crust such as potatoes, zucchinis, apples and chestnuts.
- Appliance must be placed so that the rear side is facing the wall.
- Before moving the appliance, please secure the turntable to prevent damage to it.
- Eggs in their shell and whole hard-boiled eggs must not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Never remove the parts at the rear and sides of the appliance, which protect the minimum distances between the cabinet walls and the appliance in order to allow for the required air circulation.

1.1.2 Product safety

- Heating the beverages with microwave may cause them to boil by splashing around after they have been taken out of the oven; so be careful when you are holding the containers.

1

Important safety and environmental instructions

1.2 Intended use

- 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.
- Cleaning the door seals and adjacent parts: Use hot soapy water. Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.
- **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 which involves the removal of a cover which gives protection against exposure to microwave energy.

- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Microwave oven is intended for built-in use only.
- Do not use the appliance for anything other than its intended use.
- Do not use the appliance as a heat source.
- Microwave oven is intended to thaw, cook and stew food only.
- Do not over-cook foods; otherwise, you may cause a fire.
- Do not use steam assisted cleaners to clean the appliance.

1.3 Children's safety

- Extreme caution is advised when being used near children and persons who are restricted in their physical, sensory or mental abilities.

1

Important safety and environmental instructions

- This appliance can be used by the children who are at the age of 8 or over and by the people who have limited physical, sensory or mental capacity or who do not have knowledge and experience, as long as they are supervised with regard to safe use of the product or they are instructed accordingly or understand the risks of using the product. Children should not play with the appliance. Cleaning and user maintenance procedures should not be performed by children unless they are controlled by their elders.
- Danger of choking! Keep all the packaging materials away from children.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- Due to excessive heat that arises in grill and combination modes, children should only be allowed to use these modes under supervision of an adult.
- Keep the product and its power cable so that they are inaccessible by children under 8 years old.
- The appliance and its accessible surfaces may be very hot when the appliance is in use. Keep children away.
- The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.

1

Important safety and environmental instructions

- **WARNING:** Only allow children to use the oven without supervision when 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.

1.4 Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

1.5 Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

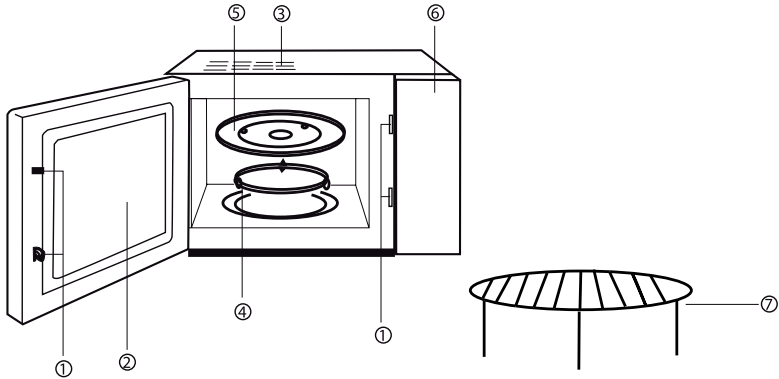
1.6 Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 Your microwave oven

2.1 Overview



1. Door Safety Interlock System
2. Oven Window
3. Oven Air Vent
4. Cylinder Ring
5. Glass Tray
6. Control Panel
7. Grill rack

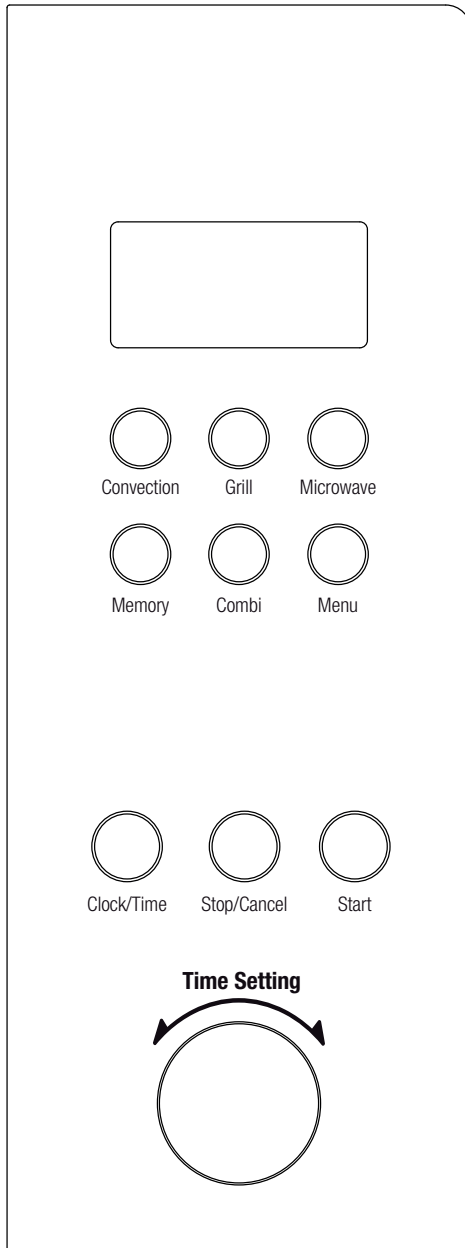
2.2 Technical data

Power consumption	230 V~50Hz, 1450 W
Output	900 W
Grill Heater	1000 W
Convection	1350 W
Operating Frequency	2,450 MHz
External Dimensions	520 mm (W) X 530 mm (D) X 300 mm (H)
Internal Dimensions of the Oven	350 mm (W) X 372 mm (D) X 232 mm (H)
Oven Capacity	30 litres
Weight without Packaging	19 kg

Markings on the product or the values stated in other documents supplied with the product are values obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.

3 Description of your appliance

3.1 Control Panel

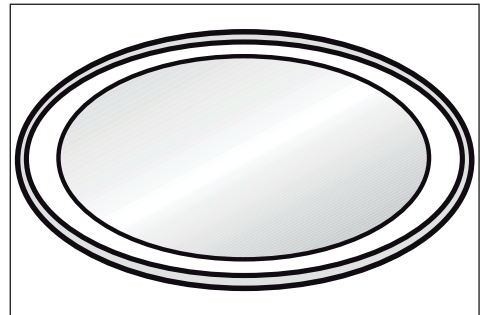


3.2 Accessories

3.2.1 Glass turntable plate

Please use the glass turntable plate in all cooking operations and never operate the oven without it. The glass plate will collect all meal juices and food pieces falling down. Otherwise meal will spill into the oven and dry out. Let the glass turntable plate cool down before cleaning it.

- Place the glass plate on the roller ring and the roller base support.



3.2.2 Roller base support

Use the roller support under the glass1 plate.

Do not place any other plate/tray apart from the glass plate onto the roller ring.



You can wash all of these accessories in the dishwasher.

3.3 Unpacking and installing your oven

- You can check whether your oven is operating properly by implementing the main steps on this page. Please pay attention to the instructions regarding where and how to install your oven.
- Make sure that you remove all accessories and all the packages while unpacking your oven. Please check if your oven is damaged just in case. Unpack your oven and place it on a flat surface.

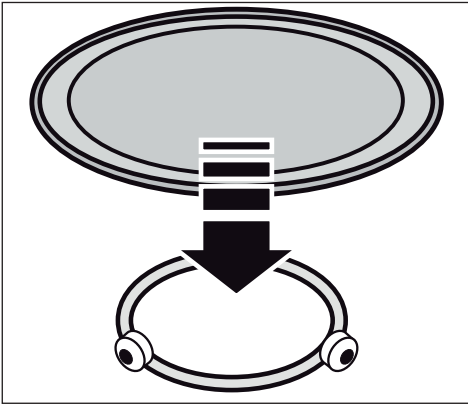
3 Description of your appliance

- Put your oven onto a surface that is 85 cm above the ground. Leave a clearance of 30 cm on the front side of your oven and 10 cm on the rear side for ventilation. Leave a distance of 8 cm between the oven and counter's edge to prevent it from falling.

This oven should not be used for commercial purposes. This product has been designed for household use only.

To install your oven;

1. Plug your oven into a grounded socket. Make sure that there is no other appliance plugged into that socket. If your oven does not function properly, unplug and plug it into the socket again.
2. Open the front door of your oven. Place the roller base support and then place the glass plate on it.



3. Put a container that is suitable for microwave cooking and filled with 300 ml water in the oven.
4. Turn the knob until you see "30" on the display to operate your oven for 30 seconds and press "Start". You will hear a "beep" signal upon pressing "Start".

5. Your display will count down from 30 seconds. Once it reaches 0, you will hear the "beep" signal for 5 times. Open your oven's door and test the temperature of the water. If the water is hot, this means your oven is functioning.



Be careful while removing the container filled with water; it may be hot.

3.4 Advantages of the microwave oven

- Microwave oven is highly beneficial in terms of cooking time. Microwave cooking can be as short as three or four times when compared to conventional ovens. This also depends on the thickness, temperature and amount of the meal to be cooked. Meals preserve their natural taste completely when they are cooked with their own juice by using less spice or none at all.
- Microwave oven will provide power saving. Power is not consumed only during cooking. Microwave ovens do not waste any energy. Only the meal is heated during cooking. Since the kitchen is not heated up, persons in the kitchen do not feel discomfort.
- Microwave cooking also means less dish to wash. Meals can be cooked and served in the same vessel. Because the vessel is not heated during cooking. Spilled and poured food remnants do not get burn on oven walls; it will be easier to clean the oven.
- There is no need to get worried when you forget to defrost the meat. Microwave oven can defrost the frozen food in a couple of minutes, allowing to start cooking immediately.

3 Description of your appliance

3.5 Theory of microwave cooking

- Microwaves are a type of energy similar to the waves of radios and televisions. The magnetron tube in microwave ovens produce microwave energy. Microwaves create high-speed vibrations in food molecules. These vibrations create the heat required to cook the food.
- The microwave energy enters into the cooking section of the oven by being filtered through the special plate on the glass walls. Microwaves do not cook food vessels but the food in the vessels heat them.

Microwaves cannot escape the metal walls of your oven. Microwaves can reach the inner parts of materials such as porcelain, glass and paper. There are cookware made of these materials suitable for microwaves. If you open the oven door during or at the end of cooking, the emission of microwaves and cooking process will stop.

Your microwave oven is one of the safest ones of your household appliances. Your microwave oven will stop producing microwaves immediately if you open its door. Microwaves turn into heat the moment they enter into your food; so there is no microwave energy that is harmful for you while you're eating the food.

3.6 Dishes suitable for microwave oven



Never use metal or metal-coated dishes in your microwave oven.

- Microwaves cannot pass through metal. Any metal item in the oven reflects the microwaves and this creates a flash-over (arc), a dangerous incident that resembles lightning. Most of the heat-resistant non-metal dishes are suitable for use in microwave oven. On the other hand, these dishes may contain materials that are not suitable for microwave cooking. You can perform the test below to see if a dish is appropriate for microwave ovens or not.

Test: Place the empty dish you are testing into the oven and place another dish filled with water. Operate the oven at the highest level for 1 minute. If the water is heated and the test dish feels cold when you touch it, you can use it in your microwave oven. However, if the water does not get heated and the other dish (test dish) is hot, it means that the microwaves are being absorbed by the dish. So, this dish is not suitable for use in microwave oven.

- Most tableware items are suitable for microwave ovens. You can refer to the user manual of the manufacturer or perform the microwave test if you have a doubt.
- Use round vessels for microwave cooking instead of elliptic or rectangular vessels. Otherwise, the food that remains on the edges will be effected more by the microwave and edges will get overcooked.
- Microwaves can pass through substances such as paper, plastic, glass and ceramic without producing any heat. Cooking vessels made of glass or ceramic are often suitable for microwave cooking. Do not use paper or plastic vessels for Grill, Grill-Microwave or Steam cooking. Use these vessels only for short-time microwave cooking.

Glass vessels

- Very thin glass vessels and crystal with lead content should not be used. Heat-resistant glass vessels are suitable for use in microwave ovens. On the other hand, fragile glass vessels such as water or wine glasses should not be used in ovens since they may break while the food is getting heated.

Plastic vessels

- In long-duration cooking operations, do not use vessels/covers made of plastic/melamine or bags designed for storing frozen food. Because very hot food will eventually melt or warp plastic vessels. Use these vessels only for short-time microwave cooking.

Cooking bags

- Plastic cooking bags are suitable for use in ovens provided that they are designed for cooking food. But you should make a hole on the bag for the steam to escape. Never use conventional plastic bags for cooking food since they will melt and get ripped.

Paper

- No types of paper is suitable for cooking long times in microwave ovens. This will cause the paper to catch fire. Paper vessels are useful and suitable for cooking greasy and dry food that can be cooked in a short time in the microwave oven. Paper towels are also quite suitable for wrapping food or spreading on plates/trays you put the greasy food on.
- Some recyclable paper products may contain impure materials that may arc or they may catch fire when used in microwave ovens.

Wooden and wicker vessels

- Large wooden vessels should not be used as the microwave energy causes the wood to get dry and crispy.

Ceramic and clay vessels

- Vessels made of these materials are generally suitable for use in microwave ovens. However, you should test them to be sure.

Metal vessels - foils

- Metal vessels reflects the microwaves away from the food. Therefore, do not use them.
- Aluminium foil in small pieces or stripes can be used to cover or undercook wings or legs, or the parts that remain on the edge such as thin tips of the joints of poultry.
- Flat cooking trays with a depth less than 1.5 cm on the edges can also be used; however, in such cases oil paper or stretch wrap should be used instead of foil.



Some items containing a high level of iron or lead are not suitable to be used as cookware. You should certainly check if vessels can be used in microwave ovens or not.

4 Using your appliance

Placing the Food

- You will get the best results if you scatter the food into the plate. This may be achieved in various ways to get better results.
- If you will cook too many pieces of the same type of food (such as potatoes), they will be better cooked when placed in the oven in a circular form with equal clearances. Never use food on top of each other.
- When cooking food with different shapes and thicknesses, place the smallest and the thinnest part into the middle of your vessel since the microwaves will be more effective on the outer parts of the food. Thus, you can have that part cooked last.
- Place food with irregular shape such as fish in a way that their tails will be in the middle of the vessel.
- You can place very thin meat slices on top of each other.
- Thicker pieces such as sausage and chopped meat should not be placed close to each other.
- Heat broth and sauces in separate vessels. Prefer narrow and deep vessels to wide and shallow ones. Do not fill more than 2/3 of the vessel when heating broth, sauce or soup.
- If you will cook whole fish, make some cuts on it; thus you will prevent skin from bursting.
- Cover the head and tail parts of the fish with aluminium foil to protect them against overcooking.
- If you are using stretch wrap, bag or oil paper, make a hole or leave a small opening in order to allow steam get out.
- Food with small pieces will get cooked sooner than the ones with large pieces and the ones with regular shapes will get cooked sooner than the ones with irregular shapes. Cut the food in even sizes and regularly to cook them in the best way possible.

Height of the food

- Top parts of the food that are higher get cooked more quickly than the bottom parts (generally for foods such as roast). For this reason, you may need to turn these types of food upside down, even several times for some food.
- You can place thick or dense food at a higher place so that the microwaves can have an effect at the bottom and middle parts of the food as well.

Thickness of the food

- As microwaves can enter the food 2 cm at the deepest, inner parts of thick food get cooked only when the heat at the side edges are conveyed to the inner side. Only the outer part is cooked with microwave energy; the rest of the food is cooked with heat conduction.
- Cube is the worst shape for a food to be cook with microwaves. Its corners will be burnt even before its centre is heated. Rounded, thin, ring-shaped food can be cooked successfully in microwave ovens.

Cooking Recommendations

Factors affecting the cooking process in microwave ovens

- There are lots of factors that affect the cooking process. Degrees of temperature of the ingredients in a recipe cause a lot of changes in the cooking duration. For example, baking a cake made with ice-cold butter, milk and eggs will take much longer than baking a cake made with ingredients at room temperature.
- Cooking durations of the recipes given in this manual are approximate values. Because you cannot recover overcooked food.
- Especially for some recipes such as bread, cake, and sauces with cream, it is recommended to remove the food from the oven before it is cooked fully.

4 Using your appliance

- This kind of food will continue to be cooked as the heat on the outer side is transmitted to the inner side if they are covered and rested outside of the oven.
- If you keep the food in the oven until it is cooked completely, the outer side may burn. You will better estimate cooking and resting durations of foods over time.
- Never leave your food unattended while it is being cooked. Your microwave oven features an inner light that turns on automatically when the oven has been switched to enable you to check the status of your food while it is being cooked.

To defrost:

- Shape of the package may change the defrost time. Shallow rectangular packages will defrost quicker than the deep vessels.
- Separate the pieces from each other as the food get defrosted. Thus other pieces will defrost easier.
- Cover the parts of the food that start heating with small pieces of foil. Wood toothpicks will help keeping the foil in place.
- Place aluminium foil pieces that prevent microwave energy in a way that they will not fall so that they do not arc. To prevent square or rectangular shaped food from being overcooked, place the foil at the corners and the edges. Never use too much foil.

Amount of food

- The more food you cook the more time it will take. Double amount of food means double amount of time approximately. If it takes 4 minutes to bake a potato, it will take about 7 minutes for two potatoes.
- The number of the microwaves in your oven remains the same even if the amount of the food cooked in it changes. Thus, if you place more food in the oven, the cooking duration will also extend.

Moisture content

- Cooking duration will change depending of the amount of juice as microwave is sensitive to moisture. Food with natural juice (vegetables, fish and poultry) will get cooked quickly and easily. Adding water is suggested when cooking dry food such as rice and beans in microwave.
- Since the moisture in the microwave oven will be gone, you must either sprinkle drier foods (such as fried meat and some vegetables) with some water or cover them to keep the moisture in it before cooking.

Condensation

- Moisture in food items may sometimes cause condensation inside the oven during cooking. This is normal. Generally, foods that are covered will cause less condensation.

Sugar

- Follow the suggestions in microwave cooking books when cooking food items such as pudding or tart which contain too much sugar or butter. If you exceed the suggested duration, you may cause the food item get burned or the oven get damaged.

Density of the food

- Light and porous foods such as bread and cake can be cooked in a much shorter period of time compared to heavy and dense foods such as roast and stew. You must be careful when cooking porous foods in microwave oven to prevent their outer surfaces from becoming dry and hard.

Bone and fat amount of foods

- Bones conduct heat and fat gets cooked faster than meat. When cooking bone-in-meat or fatty meat, you must be careful to cook it evenly on every part and not to overcook it.

4 Using your appliance

Cooking covered foot

- The cover will keep the heat and thus the steam in the vessel, enabling the food to be cooked in a shorter period of time. You can use a vessel with a lid or a vessel you covered with microwavable cling wrap. If you wrap the food in baking paper, the paper will retain the heat and prevent oil splash. However, it may cause the food to dry slightly as it does not provide full coverage compared to lid or cling wrap.

Colour of the food

- Meat and poultry that have been cooked for 15 minutes or more slightly darken in their own fat. For the foods you cook in a shorter period of time to have a more appetising and nice colour, you can spread some soy sauce or barbecue sauce on them. These sauces do not change the flavour of the food when used in very small quantities.

Reducing the pressure in foods

- Many food items are covered with skin or shell. They may explode due to the pressure that builds up during cooking. To avoid this, the skin or shell must be punctured with a fork or knife. This process must be applied to potato, chicken liver, mussels, egg yolk, sausage and some fruits and vegetables.

Stirring/mixing and turning the food during cooking

- Stirring the food is quite important when cooking with microwaves. In conventional cooking, foods are stirred for mixing purposes. However, in microwave cooking, it is stirred to distribute the heat evenly. Always stir from the outer sides towards the inside since the outer parts get heated before the inner parts.
- Roast type meats and big, longitudinal foods such as a whole chicken must be turned upside-down to be cooked evenly on the top and at the bottom. You may even have to turn diced/chopped meat and chicken upside down.

- Stirring/mixing and turning the food during cooking is important to cook every part evenly.

Different cooking durations

- Always start by trying the minimum cooking time and check whether the food is cooked or not. Cooking times in this user manual are approximate values. Cooking times may vary depending on the sizes and shapes of the foods and vessels.

Waiting time

- Let the food rest for a while after taking it out of the oven. Keeping the food wait for some time after defrosting, cooking and reheating will always give better results. Because the heat of the food will dissipate well.
- In microwave ovens, foods continue to get cooked for some more time even after the oven is switched off. Temperature of the foods increase by 3°C to 8°C during the waiting process. Cooking continues not because of the microwave oven but the heat inside the food. Waiting time may change depending on the food. In some cases, this duration is as short as it takes you to take the meal from the oven and transfer it to the service plate. This time may go up to 10 minutes in large foods.
- Before cooking or defrosting your food, remove its plastic packaging. Your food may sometimes have to be covered with nylon cling wrap to be cooked in some exceptional cases.
- Especially, it is recommended to remove foods such as meat, chicken, bread, cake and sauce with cream before they are cooked fully and complete the cooking duration with the waiting time.

4 Using your appliance

4.1 Heating with a Single Button

You can start the simple cooking process with a single button. It is an extremely simple and fast way to heat things such as a glass of water, etc.

Example: To heat a glass of milk

- Place a glass of milk on the glass turntable and close the oven door.
- Press the start button and the microwave oven will operate with 100% power for 1 minute.
- When the baking is completed, 5 beeps will be heard.

4.2 Microwave heating

This function has two options.

1. Quick microwave heating (100% power)

Example: to heat the food with 100% power for 5 minutes;

- Set the cooking duration to “5:00”.
- Press the start button.

2. Microwave heating in manual use.

Example: To heat the food with 70% power for 10 minutes;

- Press the microwave button and select “70%” power.
- Set the cooking duration to “10:00”.
- Press the start button.

There are 5 different power levels and the longest microwave heating duration is 60 minutes.

Touching durations	Microwave power	Display
1	100%	P100
2	70%	P70
3	50%	P50
4	30%	P30
5	10%	P10

4.3 Automatic defrosting by weight

Simply select the weight of the food; it will automatically help you adjust the power and duration.

Example: Defrosting 500 g frozen meat;

- Turn the automatic defrosting button to the left until “500” is displayed to select defrosting function.
- Press the start button

The weight of the food must be less than 2,000 grams.

4.4 Auto Menu

Simply select the type and weight of the food; it will automatically adjust the power and duration.

Example: Auto-cooking 400 g fish;

- Press the auto menu button until “A5” is displayed.
- Turn the time setting button until “400” is displayed.
- Press the start button.

4 Using your appliance

Menu Weight (g) Touching Durations	A-1 Reheating	A-2 Potato	A-3 Meat	A-4 Pizza	A-5 Fish	A-6 Chicken
1	100	200	100	100	100	200
2	150	300	200	200	200	400
3	200	400	300	250	300	600
4	250	500	400	300	400	800
5	300	600	500	350	500	1000
6	350	700	600	400	600	1200
7	400	900	700	450	700	1400
8	450	1100	800	500	800	1600
9	500	1300	1300	550	900	1800
10	600	1500	1500	600	1000	2000

4.5 Cooking with memory function:

This function can memorise some useful cooking programs without the need to re-adjusting the duration and power.

- If no memory has been set, press the Memory button; “1” will be displayed. Enter the cooking power and duration and press the Memory button again. The set program will be memorised. If you press the Start button instead of the Memory button, the oven will start to operate and memorise the program at the same time.
- If a memory was set before, “1” will be displayed when you press the Memory button. After you have pressed the Start button, the oven will start to operate according to the memorised program.

The program will be deleted when there is a power outage.

4.6 Grill

You can press the Grill button to select the following functions (the longest cooking duration is 60 minutes).

Example: Cooking the food with grill for 20 minutes;

- Press the Grill button until “G-1” is displayed.
- Set the cooking duration to “20:00”.
- Press the start button.

The food will not be heated when grilling; the heat will be supplied from the metal heated on the top of the oven. When the Grill is operating, there are two stages of the cooking duration. The program will automatically pause after the 1st half of the cooking duration and 2 beeps will be heard indicating that you should turn the food upside down. Turn the food, close the door and press the Start button. Then the 2nd stage of the cooking process will start. If you do not want to turn the food, the oven will start again after the 1-minute pause.

4 Using your appliance

4.7 Cooking in Combination

This appliance offers three types of combination (combi) cooking.

Option 1: Convection + Microwave (230 °C convection: + 40% microwave), "C-1" is displayed

This option is ideal for roasting, baking a cake, etc.

Option 2: Grill and Convection (50% grill + 230 °C convection, "C-2" is displayed)

For quick tenderising, etc.

Option 3: Grill and Microwave (45% grill + 55% microwave), "C-3" is displayed

For quick grilling, etc.

Example: Cooking the food with the 3rd option for 30 minutes.

- Press the Combi button and select "C-3"
- Set the cooking duration to 30 minutes.
- Press the Start button.

4.8 Convection Cooking

This oven can be used as a convection oven and can be programmed to reach the desired temperature for pre-heating. The default temperature setting is 230 °C. You can press the Convection button to set a different temperature.

1. Pre-heating functions

Example: To set the oven to 200 °C pre-heating.

- Press the Convection button and select 200 °C.
- Press the start button.

The appliance will stop when pre-heating is over and 2 beeps will be heard, reminding you that there is food in the oven. Set the Convection cooking temperature and duration and start cooking. (The longest pre-heating duration will be 30 minutes.)

2. Convection function

Example: Convection cooking. To set the pre-heated oven for 20 minutes cooking at 200 °C.

- Press the Convection button and select convection cooking. Press the Convection button and select 200 °C.

- Set the cooking duration to 20 minutes.
- Press the start button.

4.9 Time

The oven can be used as a clock.

Example: To enter the current time as 16:30

- Press the Clock button. The clock symbol will start to flash on the display. Turn the time setting button to set the clock as "16:00".
- Press the Clock button again. Turn the time setting button to set the clock as "16:30".
- Press the Clock button again. Time setting complete. The clock continues to function.

4.10 Timer

The timer function allows the microwave oven to start cooking at a set time and stop automatically when the cooking process is done. (You need to set the clock before using the timer function.)

Example: The current time of the microwave oven is 16:30. To set the clock for cooking with 70% power for 10 minutes at 18:15.

- Press the Timer button and set the clock to 18:15 (using the same procedure as the time setting).
- Press the Microwave button to set it to 70% power.
- Turn the time setting button to enter the 10-minute cooking duration.
- Press the start button.

If you do not set the power or cooking duration (if you skip steps b and c) and press the Start button directly, the microwave oven will function as a clock only. You will hear 10 beeps at 18:15 and no other functions will be enabled.

4.11 Child safety lock

Press Auto-Menu and Combination buttons simultaneously for 2 seconds to activate the child safety lock. This function will be disabled if you press Auto-Menu and Combination buttons simultaneously for 2 seconds again.

4.12 Stop/Cancel

- The oven will stop if you press Stop/Cancel button while it is operating.
- If there is a program that has been set before pressing the Start button, all set programs will be canceled upon pressing this button.

5 Cleaning and care

- Unplug your oven before cleaning.
- Do not use abrasive cleaners, steel wools, rough washing clothes or abrasive chemicals such as sulphur or chloride on or at any parts of your microwave oven.

5.1 Outer surfaces

- To clean the outer surfaces of the oven, first wipe them with a soft cloth soaked in warm soapy water. Then wipe them dry again with a soft cloth.
- Do not allow water ingress into the ventilation openings in order to avoid damage to the live parts inside the oven. Clean the control panel of your microwave oven only with a damp and soft cloth.
- Do not use cleaning sprays or more soap and water. They may cause problems in control mechanism.
- To prevent accidental operation of the oven while cleaning the control panel, keep the door open, wipe with a damp cloth and dry with a dry cloth immediately. Press "Stop/Cancel" key once cleaning is over.

5.2 Keep the inside of the oven clean

- Food particles or spilled fluids get stick to the inner walls, gasket and door surface of the oven. Clean these particles/fluids immediately with a damp cloth.
- Crumbs and splashed food absorb the microwave energy, causing longer cooking durations. Wipe the crumbs between the door and the outer frame with a damp cloth. Clean the greasy crumbs splashed with a soapy cloth at first, and then with a damp one. Keep this area clean for the door to be closed tightly.
- Do not use cleaning agents with detergent.
- The Glass plate can be washed by hand or in a dishwasher.

5.3 Inner surfaces

To clean the inner surfaces of the oven:

- To soften dried stains, put a glass of water and boil for 2-3 minutes.
- Clean the inner surfaces and ceiling with a soft and soapy cloth. And dry again with a soft and quite damp cloth.
- To remove the odours inside the oven, boil a mixture of water and a few table spoons of lemon juice for a couple of minutes inside the oven.
- To clean the inner base of the oven, remove the plate and the ring.
- Before starting the oven, install the roller ring and the plate securely.
- When cleaning the inner surfaces of the oven door, use a non-abrasive soft sponge or cloth.

5.4 For transportation:

- Unplug the appliance.
- Pack the glass plate and other accessories in a way to prevent them from breaking and moving inside the oven. Transport them separately if needed.
- Tape the front door to the body.
- Prevent impact against the front glass, door and panel.
- Transport the product in normal position. Do not lean it aside or back.

Frequently asked questions and their answers	
What could be the problem if the lighting lamp of the oven is not working?	There may be several reasons. The lamp may be blown. The door may be still open.
Does microwave energy pass through the window on the front door?	No. Light passes through that window, but not the microwave energy.
Why is a beep sound heard when one of the buttons on the control panel has been touched?	The “beep” sound indicates that your operation has been perceived.
Does the microwave oven get damaged if operated empty?	Yes. Never operate it empty or without the glass plate.
Why do eggs explode sometimes?	When cooking, frying or boiling eggs, the egg yolk may explode due to the moisture built up in the egg membrane. Pierce the egg yolk to avoid explosion. Never put a shelled egg in the microwave oven.
Why is a waiting process is necessary after cooking with microwaves?	Once cooking in microwave oven is over, the food will also be cooked during the waiting process. This process enables the food to be cooked evenly at all sides. The waiting duration depends on the density of the food.
Is it possible to pop corn in the microwave oven?	<p>If you are using one of the two methods below, then yes, it is possible.</p> <ul style="list-style-type: none"> • Using corn-popping instruments designed for cooking with microwaves. • Using specially-packaged corns that are prepared beforehand for microwave and that enables the corn to be popped completely. <p>Always stand by the oven when popping corn. Stop the cooking process if the corn has not popped during the specified period of time. Overcooking causes the corn to catch fire.</p>
Why does my oven not cook as quickly as specified in the recipes?	Look at the recipe again to make sure that you are following the instructions properly and try to understand what could cause changes in the cooking duration. The size, shape, weight and dimension of the food may require longer cooking duration. Use your predictions as well as the recommendations in the cooking instructions.



Never use brown paper bags to pop corn or try to pop the un-popped corn kernels again.

If your oven is not functioning, before calling the Authorised Service, check if;

1. The plug is seated well in the socket,
2. One of the fuses in the house has blown or not,
3. Check if the front door has been closed completely,
4. Check if the rotary plate and base support have been secured or not.

