

Thinking of you

 **Electrolux**

USER MANUAL

Microwave oven

EMM1100



We were thinking of you
when we made this product

Welcome to the world of Electrolux

You've chosen a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. Electrolux ambition is to offer a wide variety of quality products that would make your life even more comfortable. You can look at some examples on the cover in this manual. But now it's time to study this manual and start using and enjoying the benefits from your new machine. We promise that it'll make your life a little easier. Good luck!

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The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information



Safety information

The built-in safety interlock switches prevent the microwave oven from operating when the door is open.

Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.

Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.

It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.

Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.

Install or locate this oven only in accordance with 'installation instructions' found in this manual.

Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.

Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.

Do not store this appliance outdoors. Do not use this product near water.

Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.

Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

Microwave oven is a Group 2 ISM equipment in which radio frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material.

This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.



Warning: If the door, hinges/latches or door seals are damaged, the microwave must not be operated until it has been repaired by an authorized service person.



Warning: It is hazardous for anyone except factory trained service personnel to service or make adjustments to this oven. Contact your nearest authorised service agent if service should be required.

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



Warning: If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. Never use water.



Warning: Only allow children or infirm persons to use the microwave, without supervision, when adequate instructions have been given so that the child or infirm person is able to use the microwave in a safe way and understand the hazards of improper use.



It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

Do not force the turntable to rotate by hand. This may cause malfunctioning.

Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing,

however, can damage the unit. Stop the programme and check the utensil.

Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.



Warning: Do not use this oven for commercial purposes. This oven is made for domestic use only.

Unpacking



When you unpack the oven, check that the product is free from damage.

Damage or any missing parts must be reported immediately to the retailer.

The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

Utensil safety

Most glass, glass ceramic and heat-resistant glassware utensils are excellent for use in the microwave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Mode of operation Microwave
Ceramic & Glass	Corning ware	YES
	Heat resistant glass ware	YES*1
	Glass ware with metal decoration	NO
	Lead crystal glass	NO
China	Without metal decoration	YES
Pottery*2		YES
Plastic	Microwave oven heat-proof wear	YES
	Plastic wrap	YES
Metal	Baking pan	NO
	Aluminium foil*3	YES
Paper	Cups, plates, towels	YES
	Waxed paper	YES
Wood		NO
Accessories	Grill rack	NO
	Turntable	YES

YES: Utensils and accessories to use NO: Utensils and accessories to avoid

*1 Only if there is no metal trim.

*2 Only if it does not have a glaze containing metal.

*3 Use aluminium foil only for shielding purposes, over use may cause arcing.

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Testing suitability of cookware

Utensils should be checked to ensure they are suitable for use in Microwave Ovens.

Place the cookware in the microwave along with a glass half full of water.

Heat on full power for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.

Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating or ignition.

Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.

Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers.

Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.

Containers with restricted openings, such as bottles, should not be used for microwave cooking.

Use caution when removing a lid or cover from a dish to avoid steam burns.

Foil containers

Shallow foil containers may safely be used to reheat foods in your microwave oven providing the following rules are observed:

1. Foil containers should not be more than 3 cms (1 1/4") deep.
2. Foil lids must not be used.
3. The foil containers must be at least two-thirds full of food. Empty containers must never be used.
4. Foil containers should be used singly in the microwave oven and should not be allowed to touch the sides. If your oven has a metal turntable or cooking rack, the foil container should be placed on an upturned ovenproof plate.
5. Foil containers should never be re-used in the microwave oven.

If the microwave oven has been in use for 15 minutes or more, allow it to cool before using it again.

The container and turntable may become hot during use; take great care when removing either from the oven. It is advisable to use an oven cloth or glove when doing so.

Remember when using an aluminium foil container that the reheating or cooking times may be longer than you are used to, always ensure that the food is piping hot before serving.

Food safety

Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.

Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.

Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be unattended.

Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.

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.



Warning: Liquids or other foods must not be heated in sealed containers since they are liable to explode.



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



Warning: When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

Avoid using straight-sided containers with narrow necks.

Do not overheat.

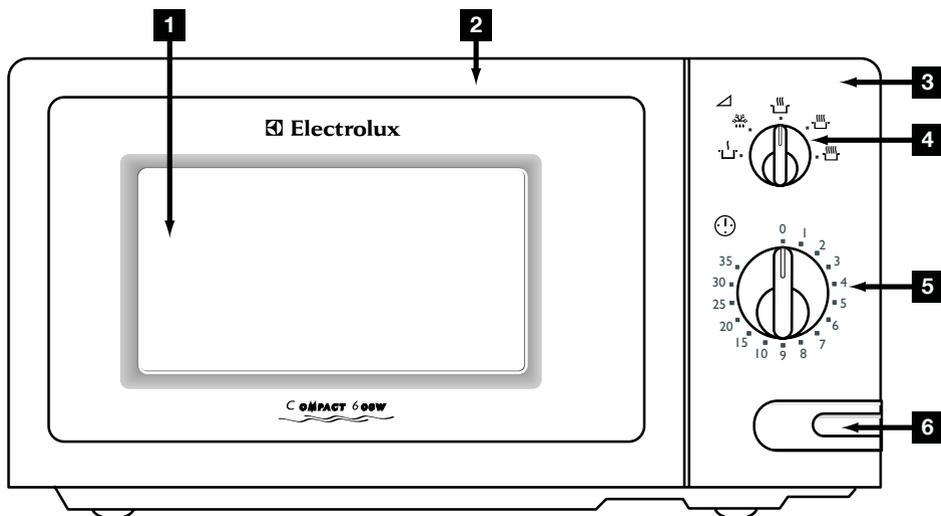
Stir the liquid before placing the container in the oven and again halfway through the heating time.

After heating, allow standing in the oven for a short time, stirring again before carefully removing the container.



Warning: Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.

Product description



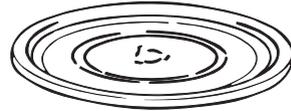
- 1** Viewing window
- 2** Oven door
- 3** Control panel
- 4** Power setting knob
- 5** Timer setting knob
- 6** Door open button

Accessories

Turntable support

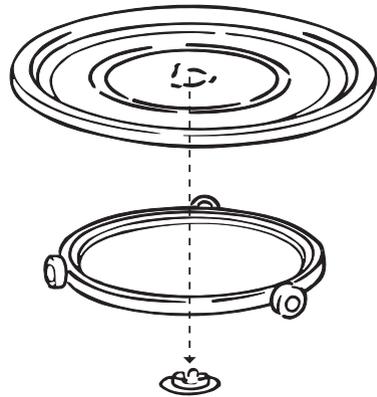


Glass turntable



Turntable installation

1. Place the turntable support on the cavity Bottom.
 2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. Never place the turntable upside down.
- Both turntable and turntable support must always be used during cooking.
 - All food and containers of food are always placed on this turntable for cooking.
 - This turntable rotates clockwise and anticlockwise; this is normal.



Operation

Microwave cooking

1. Open the door; place the food on the turntable.
2. Close the door.
3. Set the required power by turning the power setting knob .
4. Set the required cook time by turning the time control knob .
5. The oven automatically begins cooking.



At the end of this function a bell will be heard to signal the end of the program.

To stop the oven

There are two ways to stop the oven whilst it is in use.

1. Open the door.
2. Turn the time control knob to zero .



You may restart the oven by closing the door and if required setting a further period of time.

Microwave power setting guide

Power Setting	Suggested use
 = 100W	Simmer; Completing the cooking cycle of some pot roasts. Casseroles and stews. Baked custards or cheesecakes.
 = 196W	Defrost; Thawing frozen foods.
 = 330W	Medium; Faster defrosting and reheating for casseroles and stews. Baking cakes and sponge puddings
 = 460W	Reheat; Reheating pre-cooked foods. Roasting joints of meat and poultry.
 = 600W	Full Power; Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish.

Defrost

For manual defrosting select the defrost power setting .

To defrost

1. Open the door; place the food on the turntable.
2. Close the door.
3. Set the required power  by turning the power setting knob .
4. Set the required cook time by turning the time control knob .
5. The oven automatically begins defrosting.



To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on full power  for 1 - 3 minutes, and then reduced to defrost  until defrosting is complete.

At the end of this function a bell will be heard to signal the end of the program.

Defrosting Tips

It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.

Separate food as soon as possible.

Turn large items, e.g. joints, halfway through the defrosting time.

Remove any thawed food as soon as possible.

Remove or open any packaging before defrosting.

Place food in a larger container than that which it was frozen in, this will allow for easy stirring.

Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.

Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Programme charts

Recommendations for defrosting

Food	Preparation	Defrost time	Standing time
Small loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	8–10 min.	10–15 min.
Sliced large loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	10–13 min.	10 min
2 slices	Place on kitchen paper.	45–60 sec.	5 min.
1 bread roll	Place on kitchen paper.	45–60 sec.	5 min.
2 bread rolls	Place on kitchen paper.	1–1½ min.	5 min.
Gateau 450g	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Cheesecake 450g	Remove from packaging, place on plate.	9–11 min.	15–30 min.
Pie 450g (cooked)	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Pastry 450g	Remove from packaging, place on plate.	7– 9 min.	15–30 min.
Butter 250g (1 packet)	If foil wrapped, remove from wrapper and place on a plate	3– 4 min.	5–10 min.
225g Soft berry fruits	Place in a single layer in a shallow dish.	5– 6 min.	5–10 min.
400g Plated meal	Cover with a plate or non P.V.C. cling film. To reheat, microwave on full power  for 3–4 minutes.	7– 8 min	5–10 min.
Vegetables	It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked on full power  .		

Hints and tips

Always keep the oven clean – avoid spillovers and do not forget to clean under the glass tray and the inside of the door.

Preferably use round or oval casseroles with a lid when cooking in your microwave oven.

Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.

Cover the food when cooking. Use a glass lid, a plate or greaseproof paper.

Pastry, bread and the like can be defrosted directly in a breadbasket or on a paper towel.

If frozen food is heated in it's packaging, the packaging should be opened.

Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.

Smaller pieces of aluminium foil can be used to cover parts that easily over cook such as chicken legs.

Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.

Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.

The food will be evenly cooked if you stir or turn it a few times.

Always set a shorter cooking time than indicated in your recipe to avoid

over cooking. The larger the amount of food the longer it takes.

Use little or no water for vegetables.

Use less salt and spices than for 'normal' cooking.

Season afterwards.

Allow a few minutes 'standing' time after the oven has switched off to ensure complete and even cooking results.

Always ensure food is piping hot throughout before serving.

Use potholders or gloves when taking dishes and food from the oven.

Melting Chocolate

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

Softening or Melting Butter

Melting takes a few seconds on high power. Softening is best done more gently on low power.

Freshen or Warm Bread

Use medium power for few seconds.

Peeling Garlic easily

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

Fruit Juice

Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.

Cooking Porridge

Porridge is easily cooked in the serving dish with no sticky pan to wash. Follow food manufacturers' recommendations

Care and cleaning

The oven must always be clean. Residue of food from spillovers or splatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.

Do not attempt to tamper with or make any adjustments or repairs to any part of the oven.

Repairs should only be done by a qualified service technician.

Be sure the oven is off or the unit is unplugged before cleaning.

Cleaning the accessories (turntable, support and Grill rack)

Clean them with mild detergent after removing them for the cavity. Turntable support should be carefully handled.

The inside of the oven and turntable get very hot; so do not touch them immediately after use.

Cleaning the interior

Always keep the inside of the oven clean. Wipe up spillovers and food splatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the base of the oven. For the side of the oven use a soft damp cloth only, no liquids should be used near the venting holes.



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

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



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

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

Cleaning the door seals

Wipe up spillovers and food splatters immediately. Deposits that are allowed to remain on the door seals will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. You can only use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits from the door seals.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all-purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

Technical data

Overall width	444 mm
Overall depth	337 mm
Overall height	235 mm
Cavity width	265 mm
Cavity depth	270 mm
Cavity height	172 mm
Volume	16 litre
Power source	230V, 50 Hz
Fuse	10 A
Power consumption	920W
Microwave (Power)	600W
Weight	12 kg



Installation

1. Remove any promotion label from the door.
2. The oven should be installed on a flat, level surface. The surface must be strong enough to safely bear the weight (12 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 15cm from the walls and 15cm above the microwave.



The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

Connecting to the mains

The oven is delivered with the power cord and a plug for 230V, 50Hz, earthed socket outlet.

Earth protection minimises the risks should a short circuit occur. Check to ensure the voltage of the oven matches the supply.



If the oven is connected to the socket via an extension cord, make sure the cord is earthed.



This appliance must not be used on a non-earth protected power supply.

Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.



This appliance must be earthed. If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable, the plug should be cut off and the appropriate plug fitted. If it is necessary to change the fuse in a non-rewireable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.

Electrical connections



WARNING! THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, please contact service force.

Environmental information



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Service

Servicestellen

5506 Mägenwil/Zürich
Industriestr. 10
9000 St. Gallen
Zürcherstrasse 204 e
4127 Birsfelden Hauptstrasse
52
6032 Emmen Buholzstrasse 1
7000 Chur Comercialstrasse
19
3018 Bern
Morgenstrasse 131

Ersatzteilverkauf

5506 Mägenwil
Industriestrasse 10
Tel. 0848 848 023

Fachberatung / Verkauf

8048 Zürich
Badenerstrasse 587
Tel. 044 405 81 1

Garantie

Für jedes Produkt gewähren wir ab Verkauf bzw. Lieferdatum an den Endverbraucher eine Garantie von 2 Jahren. (Ausweis durch Garantie-schein, Faktura oder Verkaufs-beleg).

Die Garantieleistung umfasst die Kosten für Material, Arbeits- und Reisezeit.

Die Garantieleistung entfällt bei Nichtbeachtung der Gebrauchs-anweisung und Betriebsvorschriften, unsachgerechter Installation, sowie bei Beschädigung durch äussere Einflüsse, höhere Gewalt, Eingriffe Dritter und Verwendung von Nicht-Original Teilen.

Points de service

1028 Préverenges
Le Trési 6

Point de vente de rechange

5506 Mägenwil
Industriestrasse 10
Tel. 0848 848 023

Demonstration / Vente

8048 Zürich
Badenerstrasse 587
Tel. 044 405 81 1

Garantie

Nous octroyons sur chaque produit 2 ans de garantie à partir de la date de livraison ou de la mise en service au consommateur (documenté au moyen d'une facture, d'un bon de garantie ou d'un justificatif d'achat).

Notre garantie couvre les frais de mains d'œuvres et de déplacement, ainsi que les pièces de rechange.

Les conditions de garantie ne sont pas valables en cas d'intervention d'un tiers non autorisé, de l'emploi de pièces de rechange non originales, d'erreurs de manient ou d'installation dues à l'inobservation du mode d'emploi, et pour des dommages causés par des influences extérieures ou de force majeure.

Servizio dopo vendita

6916 Grancia
Zona Industriale E

Vendita pezzi di ricambio

5506 Mägenwil
Industriestrasse 10
Tel. 0848 848 023

Consulente (cucina) / Vendita

8048 Zürich
Badenerstrasse 587
Tel. 044 405 81 1

Garanzia

Per ogni prodotto concediamo una garanzia di 2 anni a partire dalla data di consegna o dalla sua messa in funzione. (fa stato la data della fattura, del certificato di garanzia o dello scontrino d'acquisto)

Nella garanzia sono comprese le spese di manodopera, di viaggio e del materiale.

Dalla copertura sono esclusi il logoramento ed i danni causati da agenti esterni, intervento di terzi, utilizzo di ricambi non originali o dalla inosservanza delle prescrizioni d'istallazione ed istruzioni per l'uso.



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