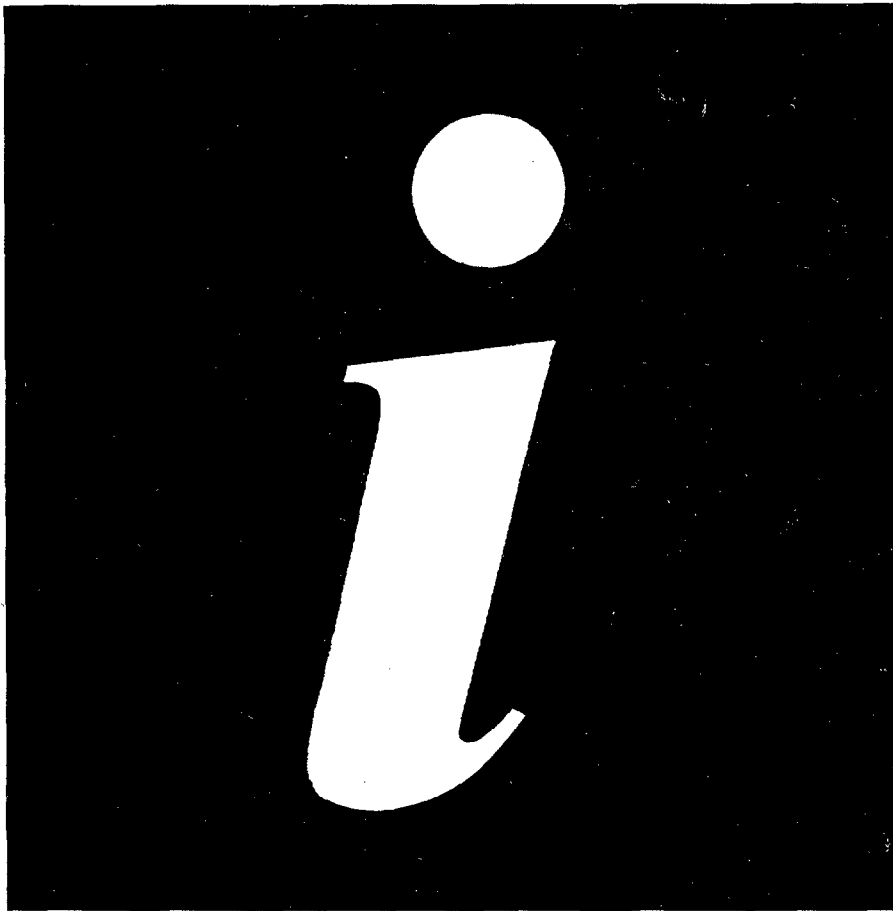


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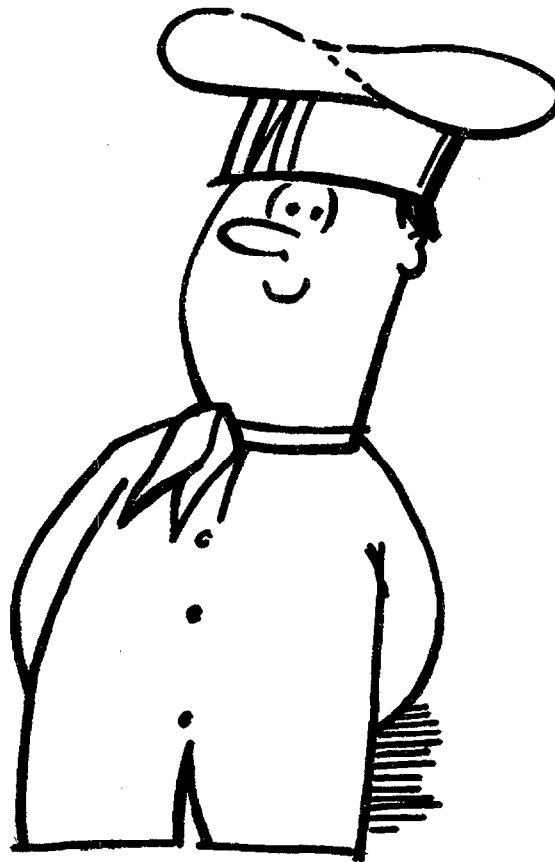
INSTALLATION AND INSTRUCTION MANUAL
MICROWAVE EME 2661

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CONGRATULATIONS ON THE PURCHASE OF YOUR NEW MICROWAVE OVEN

Thank you for having chosen an Electrolux product. We are convinced that you will find your new microwave oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.



BEFORE USING YOUR MICROWAVE OVEN

Read through the instruction manual carefully

In order that you can get the best from your new Electrolux microwave the following instructions have been prepared. PLEASE MAKE SURE YOU READ THEM CAREFULLY.

It is important that this instruction book is retained with the appliance for future reference. Should the appliance be

sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance or that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Please ensure you have read the whole instruction book before using the appliance and that you follow the recommendations given.


SAFETY INSTRUCTIONS

- 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 sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- Do not operate the oven if it is damaged until it has been repaired by qualified service personnel.
- 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.
- It is hazardous for anyone except factory trained service personnel to service or make adjustments to this oven. Contact your nearest authorized service agent should service be required.
- 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.
- Close supervision is necessary when the oven is used by children.
- 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.

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.

Testing suitability of cookware

- Place the cookware in the microwave along with a glass half full of water. Heat on  750 W (100%) 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.

- 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. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.
- 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.

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.
- **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:
 1. Avoid using straight-sided containers with narrow necks.
 2. Do not overheat.
 3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
 4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
- 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.

Save the instructions

Safety instructions when cooking by browner/grill

1. The glass viewing window may break if water is spilled on it during grilling.
2. Be sure to use an oven glove when loading and unloading the oven.
Containers get very hot in the oven, so be careful not to burn yourself. Turntable and metal rack also get very hot so be sure to use an oven glove when handling them.
3. Do not touch the inner or outer viewing window with metal components when loading or unloading the oven. The inside of the door and oven get very hot so take care not to burn yourself.
4. Do not put the turntable or containers in cold water or try to cool them quickly after use.
5. Do not place items on top of the cabinet.
The top of the cabinet gets very hot, so anything placed on it may be damaged by the heat.

NOTE:

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.

NOTE:

- 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 or incorrect position of the ceramic plate (see page 6). Continuous arcing, however, can damage the unit. Stop the programme and check the utensil and/or fitment of the plate.
- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

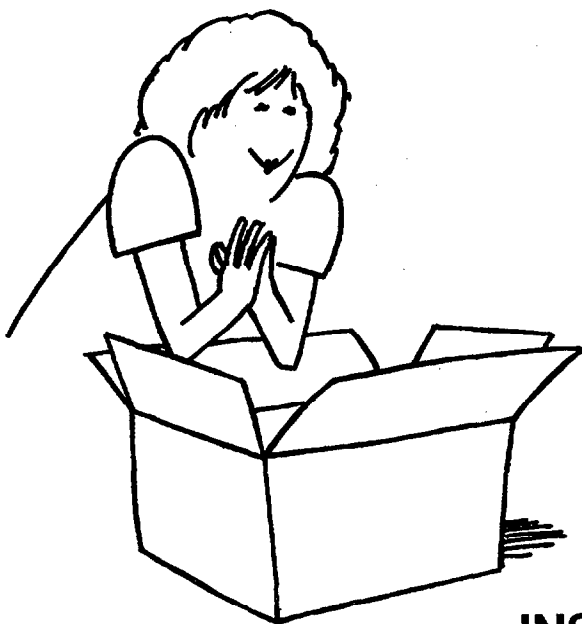
Do not use this oven for commercial purposes. This oven is made for domestic use only.

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 appro-

priate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Microwave Cooking	Browner/Grill Cooking
Ceramic & Glass	Corning ware	YES	YES
	Heat resistant glass ware	YES	YES
	Glass ware with metal decoration	NO	NO
	Lead crystal glass	NO	NO
China	Without metal decoration	YES	YES
Pottery		YES	YES
Plastic	Regular oven heat-proof wear	YES	NO
	Plastic wrap	YES	NO
Metal	Metal baking pan	NO	YES
	Aluminium foil	YES	YES
Paper	Cups, plates, towels	YES	NO
Waxed paper		YES	NO
Wood		NO	NO
Accessories	Metal high rack	NO	YES
	Metal low rack	YES	YES
	Turntable (metal)	YES	YES
	Turntable support	YES	YES
YES: Utensils and accessories to use		NO: Utensils and accessories to avoid	
NOTE: Use aluminium foil only for shielding purposes only when Microwave cooking is used.			



UNPACKING

N:B 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 is covered with a protective plastic film which must be removed before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

INSTALLATION

1. Remove promotion label from the door.
2. Install the oven on a flat, level surface. The surface must be strong enough to safely bear the weight (21 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.

When oven is first plugged into a power outlet, (13 amps mains socket), "0:00" will flash in the display window, if not, switch off at power outlet, unplug the unit and re-insert the plug into the wall outlet.

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.

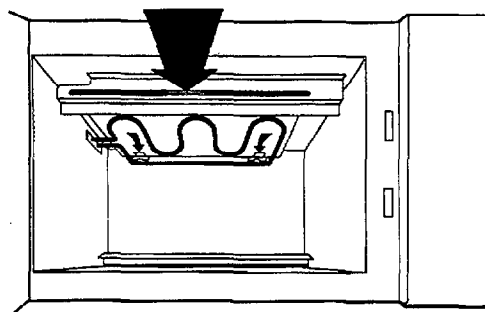
If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from this vent, so be sure not to obstruct it or let curtains come between the oven and the rear wall. (Ensure plastic protective film has been removed.)

5. Place the oven as far away from radios and T.V.'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 2,0 cm from the right side wall.

Important! 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).



Installation of the ceramic plate

1. Remove the ceramic plate from packaging.
2. Slide ceramic plate into the slot in front support bracket, making sure the patterned side is uppermost.
3. Slide the ceramic plate until it rests on the small brackets in the back of the microwave oven and the ledge on the inside of the front support bracket.

NOTES:

Do not use the unit if the ceramic plate is broken. Do allow at least 15 minutes cool down of the unit before removing the ceramic plate for cleaning. Make sure that the ceramic plate is seated firmly on the ledge of the front bracket and in no way protrudes from the front of the slot. If the unit is operated with the ceramic plate in this condition, arcing may occur across the slot.

THIS IS A SEPARATE TIMER DOES NOT Kitchen timer (minute minder) WORK M/WAVE

The oven electronic control can be used as a kitchen timer which will operate independent of any microwave cooking function.

E.G. To set timer for 3 minutes:

1. Touch STOP/CLEAR
2. Touch POWER To ZERO POWER.
3. Touch time pads to enter 3 minutes
4. Touch START

Timer counts down and a tone sounds at end of cycle.
NB This timer feature operates independantly of the microwave function and there is no microwave heating effect within the oven cavity.

* This appliance conforms to the requirements of EEC Radio Interference Directive 87/308/EEC.

Connecting to the mains

The oven is delivered with power cord and a plug for 240V, 50Hz, (13A use), earthed socket outlet.

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

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

WARNING! 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-rewirable 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-rewirable 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. Replacement fuse covers are available from Electrolux Service, see page 17. It is important that the colour of the replacement fuse cover corresponds with the coloured insert or as embossed in words on the base of the plug.

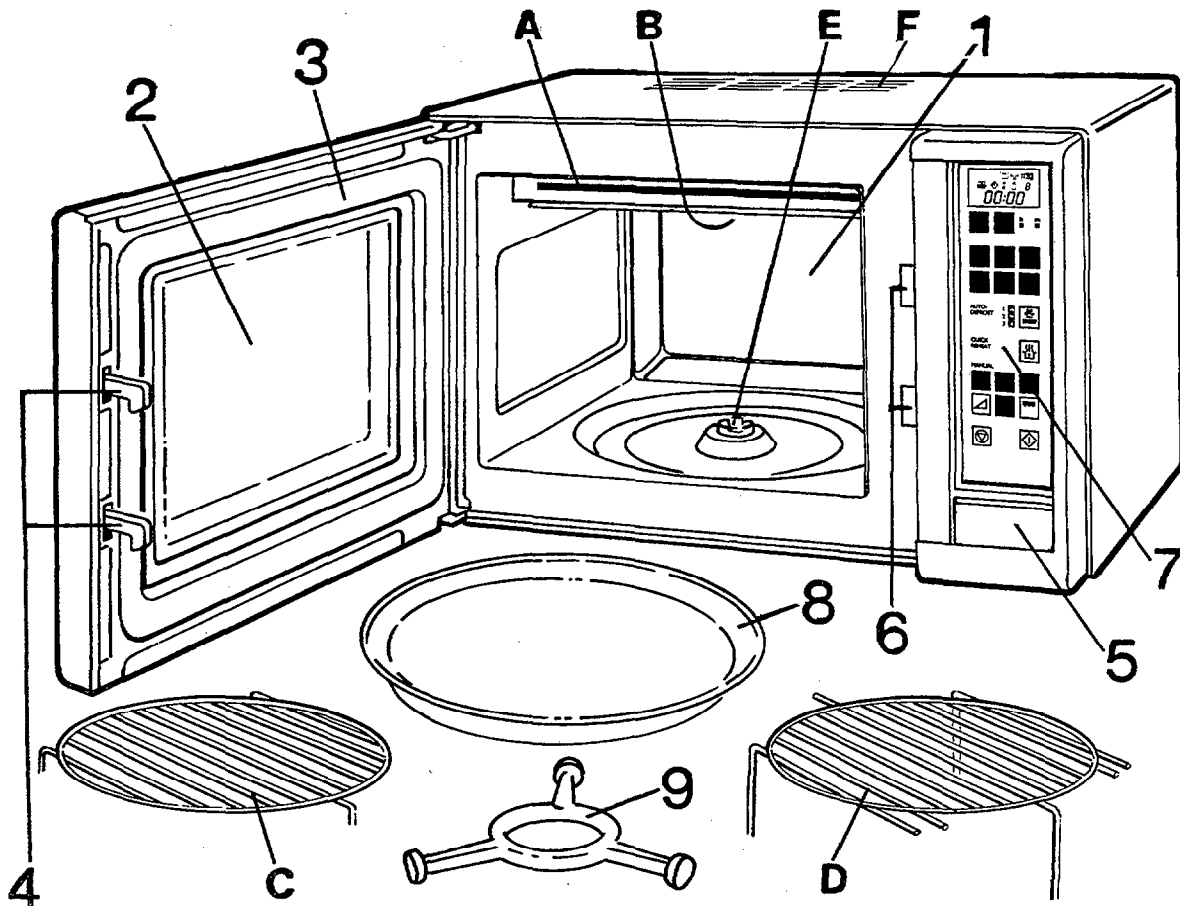
The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire lead that is coloured green and yellow must be connected to the terminal which is marked with the letter "E" or by the "Earth" symbol \perp or coloured green or coloured green and yellow. The wire that is coloured blue must be connected to the terminal that is marked with the letter "N" or coloured black. The wire that is coloured brown must be connected to the terminal that is marked with the letter "L" or coloured red.

The appliance must be protected by a 13 A ASTA approved (BS 1362) fuse if a 13 A (BS 1363) plug or a non-rewirable plug is used. If any other type of plug is used, the appliance must be protected with a 15 A fuse either in the plug or adapter or at the distribution board.

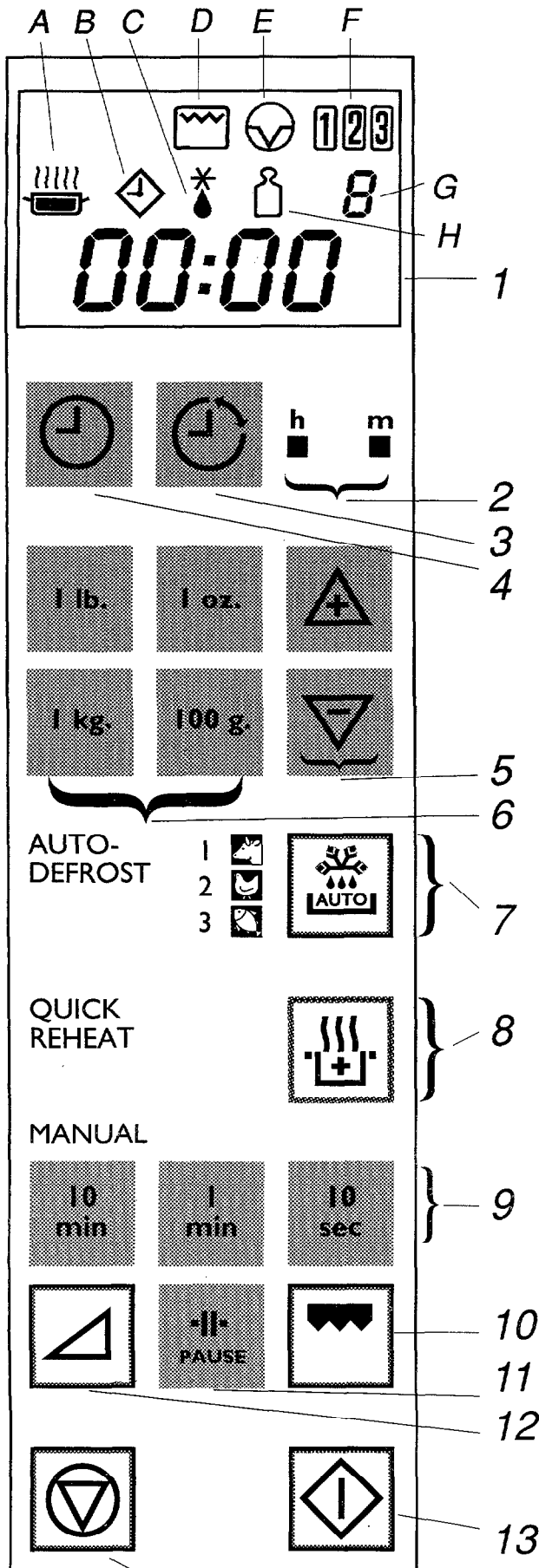
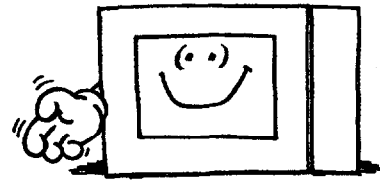
If a new plug is fitted, the removed plug should be disposed as an insertion of the plug into a 13 A socket is likely to cause an electrical hazard.



NAME AND FUNCTION OF PARTS

- 1 Cooking chamber
Wipe the chamber clean after using the oven.
- 2 Viewing window
Food can be checked while the microwave oven is in operation.
- 3 Oven door
The door must always be firmly closed while cooking.
- 4 Latch hook
- 5 Door release button
By pushing this lever the latch system cuts off all circuits and stops the oven before the door can be opened
- 6 Safety interlock system
- 7 Control panel
- 8 Turntable
Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
- 9 Turntable support
Place the support on the floor of the cooking chamber to support the turntable.
- A Removable ceramic plate
- B Browner/Grill element
- C Metal rack (low)
Used for most cooking
- D Metal rack (high)
Used for browning/grilling
- E Drive shaft for turntable
- F Ventilation.
The fan can run up to 1 min after end of programme

HOW TO OPERATE YOUR MICROWAVE OVEN



Name and function of control panel

1. Display window – shows the time of day, cooking time, defrosting weight, power levels, stage lights etc.
2. Hours and minutes (h&m) – used to set the time of day (24 hours).
3. Delay start key – used in setting delay-start cooking. Cooking can begin at the pre-set starting time.
4. Clock set key – used to set the time of day.
5. Adjust keys – used to adjust the automatic cooking and defrosting times.
6. Weight keys – used to enter food weight for AUTOMATIC cooking and defrosting.
7. Automatic defrost key (by weight) – used to set the automatic defrosting.
8. Boost key – used to set the quick reheat cooking – always on max. power. 800W.
9. Time keys – used to enter the cooking time.
10. Browner/Grill – cooking with browner/grill.
11. Pause – programming pause between stages.
12. Power select key – used to select power levels (the approximate percentage is given in brackets):
13. Start key – used to start the oven.
14. Stop/Clear key – used to stop during cooking and clear all entries except time of day setting.

Display window






- A. Shows chosen microwave power.
- B. Shows the operation of delay start cooking.
- C. Shows the operation of automatic defrosting by weight.
- D. Browner/Grill
- E. Pause
- F. 1,2,3 Shows the category and operation of automatic defrosting.
- G. 1,2,3 Shows which stage the oven is cooking on.
- H. Auto - defrost adjust

Electrolux EME2661 is equipped with advanced electronics which makes it easy to use. You programme the oven by lightly touching the different operating functions of the control panel. You can touch the buttons repeatedly or press and hold to "scroll" through the selections.

A "beep tone" sounds when a control button is touched, to indicate that a setting has been entered. At the end of a cooking programme, you will hear a long beep tone (two seconds) and the oven will automatically be switched off.











N.B.! When you plug in the oven, or in case of a power failure, "00:00" will be showed in the display window. In any of these events, the right time of the day must be entered before using certain programmes of the oven.

Clock setting (Example 23:59)




1. Touch "STOP/CLEAR" 
2. Touch "CLOCK" 
3. Touch "HOURS"  23 times (or continue to touch until 23 appears in the display window).
4. Touch "MINUTES"  59 times (or continue to touch until 59 appears in the display window).
5. Touch "CLOCK"  to start.


Cooking with variable power levels

Power levels indicate the watts input.


1. Touch  (STOP/CLEAR) and a beep tone will be heard. (This erases all previous settings and is not always necessary).
2. Touch  (POWER) and select the desired power level by holding your finger on the  (POWER) pad. To stop at the desired power level simply remove your finger from the  (POWER) pad. The selected power is indicated on the display, for example: =0W, =80W (10%), =150W (20%), =300W (40%), =450W (60%), =750W (100%).
3. Touch the time on control panel to set the cooking time. The time set will appear in the display window at the top of the control panel.

For example:

- To set 30 seconds, touch  3 times.
- To set 3 minutes, touch  3 times.
- To set 10 minutes, touch  once.

4. Touch  (START). The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the cooking is complete. The oven switches itself off. The time of day will reappear in the display window.

NOTE: If you wish to stir or rearrange food during cooking: simply open the oven door: stir or rearrange: close

door: touch  (START): and the oven will automatically continue to count down the remaining amount of time left on display.

Function of Pause Key (•||•)






The pause key can be used to introduce a pause between stages in the staged cooking sequence.


After setting the stage, simply press the pause key and then set the next stage. When the pause operates an audible beep will be heard, this will continue until the oven is restarted or the door is opened for attending the food.


NOTE: the pause can only be used between stages, and not before stage 1 or after stage 3.

Three stage cooking

Three stage cooking is ideal for sequential cooking, it lets you cook at a different power levels for a chosen time. Set all stages before cooking, start the oven and commence cooking.

1. Touch  (STOP/CLEAR).
2. Touch  (POWER) and select 1st stage power level. The display window shows the corresponding power level and stage light "1" will turn on.
3. Touch the time key(s) on control panel to set 1st stage cooking time. The time will show in the display window. (The first stage cooking has now been set).
4. Touch  (POWER) and select desired 2nd stage power level. The display window shows the corresponding power level and stage light "2" will turn on.
5. Touch the time key(s) to set 2nd stage cooking time. Second stage cooking time will appear in the display window. (The second stage cooking time has been set).
6. Touch  (POWER) and select 3rd stage power level. The display window shows the corresponding power level and stage light "3" will turn on.
7. Touch the time key(s) to set 3rd stage cooking time. Third stage cooking time will appear in the display window. (The third stage cooking time has been set).
8. Touch  (START). The oven operates the 1st stage, then 2nd stage followed by 3rd stage. The stage lights operate in sequence and a beep tone sounds after each stage.








NOTE: If you only want two stage cooking touch  (START) after the second stage.

NOTE 2: If you wish to use one of the stages in the three stage cooking sequence as a hold or stand period, when entering the power level select 0 power () and the required time and proceed as for normal stage cooking.

"Delay Start Cooking"

It is possible to programme the oven for cooking at a later point in time.

Eg. It is now 1.00 P.M. and you wish the cooking to start at 5.30 P.M.

1. Touch  to erase all previous settings (not always necessary).
2. Touch  and delay start indicator in the display window will light (0:00 is shown).
3. Touch  and  to enter 5.30 P.M., (the time you want the cooking to start).
4. Touch  to enter power level.
5. Touch time key(s) to enter cooking time.
6. Touch . Actual time is now shown in the display window. The indication lamp for delayed start is lit up. The cooking starts automatically at 5.30 P.M. and counts down the entered time until 0. At the end of the programme a beep tone sounds and the oven is automatically switched off. The time reappears in the display window. If you wish to check which starting time you have entered touch .

Boost (800 Watt)

In this mode extra microwave power enables food to be reheated faster.

1. Touch (STOP/CLEAR) and a beep tone will be heard. (This erases all previous settings and is not always necessary).
2. Touch (BOOST). until right time has appeared in the display
3. Touch (START)

The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the cooking is completed. Then the oven shuts itself off.

Auto defrost by weight

Three defrost programmes are preset in your oven to get the best results when defrosting meat, poultry and fish. The defrosting programme has been designed to work in three stages, with a pause. This enables you to separate, turn or rearrange the food to ensure even defrosting.

1. Touch (not always necessary if panel is clear).
2. Touch once for meat, twice for poultry and three times for fish. The weight display will show .
3. Touch or for adjustment (if necessary).

Defrosting time can be increased or decreased by touching or keys. When is touched, display window

will show and when is touched it will show . These keys can be used if the actual frozen weight of the food in any category is more or less than the weight displayed by sequentially operating the weight entry pads. Push either key once only, but if resetting it will be necessary to push key(s) again to adjust from to to .

4. Touch weight for desired cooking weight in either metric or imperial measurement..
5. Touch (START)

NOTE:

1. Categories for Auto Defrost and Min.-Max. setting weights are:

Category	Food	Min.weight	Max weight
1	Meat	0.1 kg/2 oz	3 kg/6 lb
2	Poultry	0.1 kg/2 oz	5 kg/11 lb
3	Fish	0.1 kg/2 oz	2 kg/5 lb

2. If you enter a weight over the limits, the display will show "0" and you have to enter the weight again.
3. Auto defrosting is pre-set on three stages. The programmes introduce a "PAUSE" between the 1st and 2nd stages or between the 2nd and 3rd stage. When oven has stopped operation rearrange the food to assist defrosting and press (START) to allow the next stage to commence.
4. Pause positions are:

Category	Food	1 st stage	2nd stage	3rd stage
1	Meat	4'18"	2'39"	4'18"
2	Poultry	4'24"	2'45"	4'24"
3	Fish	1'06"	5'30"	9'54"

Some foods such as bread and fruit, will not defrost successfully if defrosted by the weight defrost. These foods can be successfully thawed using 150W (20%) power.

Using the microwave oven with browner/grill

Place food on the high rack. This method is used for browning off foods after microwaving, eg lasagne, shepherd's pie, an gratin dishes etc, or grilling meat such as bacon, sausages, chops etc. Remember the oven will be hot. For finish cooking of bulky foods such as whole chicken, use the low rack.


Before using browner/grill, make sure that the ceramic plate is installed properly on the cavity roof (see page 6). Put the turntable on top of the turntable support on the base of the cavity. Place food on the high rack.

1. Touch (STOP/CLEAR)
 2. Touch (BROWNER/GRILL)
 3. Touch (10 min) once
 4. Touch (1 min) 5 times
 5. Touch (START)
- Turn food as necessary during the cooking time to ensure even browning.
The operation will finish after 15 min.


Weight conversion guide




Metric	Imperial
100 g (0,1 kg)	4 oz
150 g	5 oz
175 g	6 oz
200 g	7 oz
225 g	8 oz (0,5 lb)
250 g (0,25 kg)	9 oz
275 g	10 oz
300 g	11 oz
350 g	12 oz
375 g	13 oz
400 g	14 oz
425 g	15 oz
450 g	16 oz
475 g	17 oz
500 g (0,5 kg)	18 oz
1 000 g (1 kg)	35 oz (2,2lb)
2 000 g (2 kg)	70 oz (4,4 lb)
4 000 g (4 kg)	141 oz (8,8 lb)
6 000 g (6 kg)	211 oz (13,2 lb)


Stop/Clear

By touching  you can erase/cancel all entries (except time of day), or change a programme that has already started.

Examples:

If you have not already touched start- Touch  once and what you started to enter is erased/cleared.

If you already have touched start – touch  to cancel the programme which can be re-started by touching . Touching  twice finishes the programme. The time will reappear in the display window.

The programme will be interrupted if you open the door of the oven. Re-start by touching  when the door has been shut again.

Oven cooling

After completion of the cooking cycle, a cooling fan will operate automatically for a short period of upto 60 seconds.

Interior lamp

This illuminates when the oven is operating and when the door is open. If the door is left open, it switches off automatically after 5 minutes.

Function of turntable

This turntable is specially designed to return to its original starting position when cooking is finished. If however you open the door it will stop immediately even if it has not reached the correct position. When the oven is stopped before programmed cooking time is finished, for example, by opening the door, the food should be replaced to the original position so it will return to its starting position when the cooking cycle is completed.

Taking care of your microwave oven

- Always keep the oven clean - avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Use preferably 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 warp by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its package, the package should be opened. Packages 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 overcook such as chicken legs.
- Food with peel or skin should be pierced with a fork - e.g. potatoes and sausage. 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 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 pot holders or gloves when taking dishes and food from the oven.

Care and cleaning

The oven must always be clean. Residue of food from spill-overs or spatters 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.

Care and cleaning (browner/grill)

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

The ceramic cover can be removed for cleaning. To remove, carefully lift and slide forward through slot in front support. Allow at least 15 minutes cool down of grill element before removing ceramic plate. For ease of cleaning ensure that smooth surface of the plate faces downwards when replacing (see page 6 for installation).

The ceramic cover in the roof can be cleaned by wiping with mild detergent and a damp cloth.

Cleaning the accessories (turntable, support and racks).

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

CAUTION:

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 spatters immediately. Soil that is 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 soil. NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.

To loosen difficult soil, boil a cup of water in the microwave oven for 2 or 3 minutes. NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE SOIL FROM OVEN SURFACES.

Some models have a rectangular glass tray. If your model is equipped with a turntable the turntable tray will be either glass or plastic. The trays can be removed for cleaning. Use caution when handling them. The glass trays are heavy and can break if dropped. All of the trays are dishwasher safe.

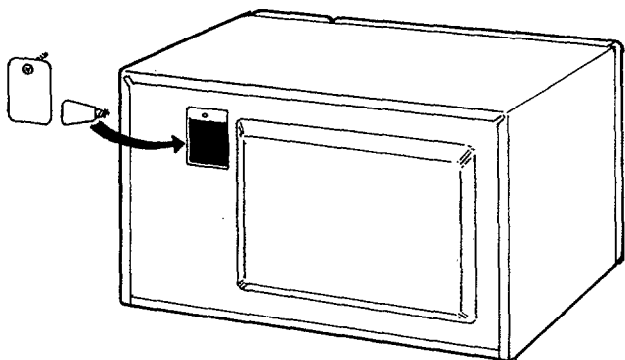
To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

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, scrub 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.

Replacing the oven light



1. Before replacing the bulb, be sure to unplug the microwave oven.
2. Remove light access cover on the back of the unit (by removing Philips head screw) to access bulb.
3. Remove old bulb and replace with a new one. (240V, 25 W, E14)
4. Replace light access cover.

Guarentee

All Electrolux home appliances are designed and built to the highest standards. Component parts are tested during manufacture and the finished appliances are tested again before packing.

Electrolux microwave ovens are covered by a comprehensive one year parts and labour guarantee. During the first year of ownership, any defective parts will be replaced free of charge by one of our trained service technicians.

This guarantee is conditional upon service being carried out by an Electrolux Service Technician or an authorised agent and the appliances having been correctly installed and used in accordance with the Company's instructions under normal domestic conditions in the UK or the Republic of Ireland. It may be invalidated by unauthorised repair or modification.

The Company does not accept responsibility for defect arising from misuse, neglect or accident. Interior bulbs, glassware and the loss of food or other contents are also excluded.

This guarantee does not affect your legal rights.

Proof of the date of purchase will be required before service under guarantee is provided.

Technical data

Overall dimensions	Width	550 mm	Power source	240V, AC, single phase, 50 Hz
	Depth	435 mm		230V Ireland only
	Height	350 mm		
Cavity dimensions	With	348 mm	Circuit	13 A
	Depth	359 mm	Power consumption	1450W
	Height	215 mm	Power output	750W (BOOST 800W)
Volume		26 litre	Weight	21 kg

AUTO WEIGHT DEFROSTING CHART

This chart shows which defrosting programme is recommended for your type of food. Please follow the preparation instructions and use the adjust key where indicated. The oven will automatically stop. At the pause, foods should be separated, re-arranged or turned over following the pause directions.

For best results, remove meat/poultry/fish seafood from its original paper or plastic closed package (wrapper). Otherwise the wrap will hold steam and juice close to the foods which can cause the outer surface of the foods to cook.

When it is difficult to remove the wrap from the food, defrost the wrapped food for a few minutes and then the wrapper should be easier to remove.

Remove all metal rings, wire ties and all foil wrapping before defrosting

The thinner parts of food and smaller cuts can be protected with smooth pieces of aluminium foil.

Food could still be a little icy in the centre when removed from the oven, this is normal.

Poultry pieces and meat chops should be arranged like the spokes of a wheel with the thinner ends towards the centre.

At the end of the defrosting time, rinse cavities of poultry birds in cold running water to help remove any remaining ice crystals.



Food should be arranged in a single shallow layer where possible.

When stirring foods move food from the outside to the centre and vice versa.






Standing time is necessary to complete the thawing process.

Cook defrosted food straight away or refrigerate until required.





AUTO WEIGHT DEFROST - 1 MEAT

FOOD	ADJUST KEY	PREPARATION	PAUSE DIRECTIONS	STANDING TIME
BEEF Cubed beef	NO	Place in an even layer in a shallow dish.	Remove any thawed cubes and stir, ensuring that the frozen cubes are around the edge of the dish.	10-15 mins
Minced beef	NO	Place in an even layer in a shallow dish.	Remove any thawed portions and turn over.	8-12 mins
Rib of beef with bone	 (PLUS)	Place on an upturned saucer on a plate or on a microwave proof rack. Shield thin end and outer edges with smooth pieces of foil. Position beef so the thinner end is towards the centre of the turntable.	Remove foil from outer edges but leave on thin end. Turn over and position joint so the thinner end is towards the centre of the turntable.	15-30 mins
Boned rib silverside, topside	 (PLUS)	Place on an upturned saucer on a plate or on a microwave proof rack. Shield outer edges with smooth pieces of foil.	Remove foil. Turn over.	20-40 mins
Steak	NO	Place on a microwave proof rack. If frozen in a block, separate as soon as possible. Shield outer edges with smooth pieces of foil.	Remove foil. Turn over.	20-25 mins


AUTO WEIGHT DEFROST - 1 MEAT

FOOD	ADJUST KEY	PREPARATION	PAUSE DIRECTIONS	STANDING TIME
LAMB Cubed lamb mutton	NO	Place in an even layer in a shallow dish.	Remove any thawed cubes and stir, ensuring that the frozen cubes are around the edge of the dish.	10-15 mins
Cutlets	NO	Place on a microwave proof rack. If frozen in a block separate as soon as possible. Arrange cutlets so the thinner ends are towards the centre of the turntable. Shield outer edges with smooth pieces of foil.	Remove foil, turn over. If thin ends of cutlets feel warm shield with foil.	15-20 mins
Chops	NO	Place on a microwave proof rack. If frozen in a block separate as soon as possible. Arrange chops so the thinner ends are towards the centre of the turntable. Shield outer edges with smooth pieces of foil.	Remove foil. Turn over.	15-20 mins
Minced/lamb	NO	Place in an even layer in a shallow dish.	Remove any thawed portions and turn over.	8-12 mins
Shoulder, leg	 (PLUS)	Place on an upturned saucer on a plate or on a microwave proof rack. Shield outer edges and thin end with smooth pieces of foil.	Remove foil and turn over.	20-40 mins.
PORK Chops	NO	Place on a microwave proof rack. If frozen in a block, separate as soon as possible. Arrange chops so the thinner ends are towards the centre of the turntable.	Turn over, shield outer edges and thin ends with foil.	20-25 mins
Sausages and chipolatas	 (MINUS)	Place on a microwave proof rack. If frozen in a block, separate as soon as possible. Turn frequently.	Remove any sausages that have thawed.	15-20 mins
Sausage meat	 (MINUS)	Place in a shallow dish. Shield both ends with smooth pieces of foil.	Remove foil and turn, remove portions that have thawed.	10-15 mins
Bacon	 (MINUS)	Place in a single layer on a microwave rack. Separate as soon as possible. Shield both ends of bacon with smooth pieces of foil.	Separate at pause. Remove any thawed slices, arrange remaining slices in a single layer and shield both ends with smooth pieces of foil.	10-15 mins
Spareribs	NO	Place in a single layer on a microwave rack. If stuck together, separate as soon as possible. Shield both ends with smooth pieces of foil.	Remove foil. Turn over, rearrange and remove any thawed pieces.	10-20 mins
Leg shoulder	 (PLUS)	Place on an upturned saucer on a plate or on a microwaveproof rack. Shield outer edges with smooth pieces of foil.	Remove foil and turn over	20-40 mins.
OFFAL Kidney/ Liver	NO	Place in a single layer in a shallow dish or microwave rack. Shield both ends with smooth pieces of foil.	Remove foil and turn over. Remove any thawed portions.	20-40 mins.

AUTO WEIGHT DEFROST - 2 POULTRY

FOOD	ADJUST KEY	PREPARATION	PAUSE DIRECTIONS	STANDING TIME
CHICKEN Whole	 (PLUS)	Use an upturned saucer on a plate or a microwave rack. Place chicken breast side down. Shield wings, legs and neck with smooth pieces of foil.	Remove foil. Turn over and shield warm areas with foil.	20-40 mins
Pieces	NO	Use a microwave rack or shallow dish. Shield thin parts such as tips with smooth pieces of foil. Arrange so thicker parts are towards the outside of the dish.	Remove foil. Turn over, arrange so thicker parts are towards the outside of the dish.	10-20 mins
DUCKLING Whole	 (PLUS)	Use an upturned saucer on a plate or a microwave rack. Place duckling breast side down. Shield wings, legs and neck with smooth pieces of foil.	Remove foil. Turn over and shield warm areas with foil.	30-45mins
Pieces	NO	Use a microwave rack or shallow dish. Shield thin parts with smooth pieces of foil. Arrange so thicker parts are towards the outside of the dish.	Remove foil. Turn over and shield any warm areas.	15-25 mins
TURKEY Whole	 (PLUS)	Use an upturned saucer on a plate or a microwave rack. Place turkey breast side down. Shield wings, legs and neck with smooth pieces of foil.	Remove foil. Turn over and shield warm areas with foil.	Until thawed
Pieces	 (PLUS)	Use a microwave rack or shallow dish. Shield thin parts with smooth pieces of foil. Arrange so thicker parts are towards the outside of the dish.	Remove foil. Turn over and shield any warm areas.	15-30 mins

AUTO WEIGHT DEFROST - 3 FISH

FISH Fish fillets	NO	Use a shallow dish or microwave proof rack. Arrange fillets in an even layer. If frozen in a block separate as soon as possible. Shield tail and thin ends with smooth pieces of foil.	Remove foil, turn over, rearrange and arrange tail ends under thicker parts of fish.	5-10 mins
Fish steaks	 (PLUS)	Use a shallow dish or microwave proof rack. Arrange fillets in an even layer. If frozen in a block separate as soon as possible. Shield outer edges of steaks with smooth pieces of foil.	Remove foil, turn over and rearrange.	10-15 mins
Whole fish	NO	Use a shallow dish or microwave proof rack. If more than one fish, arrange fish head to tail. Shield head and tail ends with smooth pieces of foil. Do not allow foil to touch side walls of oven.	Remove foil, turn over and rearrange.	15-25 mins
SEAFOOD Crab meat	NO	Use a plate or shallow dish. Shield edges with smooth pieces of foil.	Remove foil. Turn over and remove any thawed portions.	5-10 mins
Crabsticks	NO	Place in an even layer in a shallow dish. Shield ends with smooth pieces of foil.	Remove foil.	5-10 mins
Prawns	NO	Place in an even layer in a shallow dish.	Remove any thawed prawns or scallops and stir, ensuring that the frozen prawns are around the edges of the dish.	5-10 mins
Scampi	NO	Place in an even layer in a shallow dish. Arrange larger scampi around the outside the dish.	Remove any thawed scampi. Stir, ensuring that the frozen scampi are around the edge of the dish.	5-10 mins

CONSUMER CARE DEPARTMENTS

For general enquiries regarding your Electrolux appliance, or further information regarding cookers, microwave cookers, refrigeration or home laundry equipment, you are invited to contact our Consumer Care Department by letter or telephone as follows:

UNITED KINGDOM

Electrolux
101 Oakley Rd
Luton
Beds LU4 9QQ
Tel 0582-491234

IRELAND

Electrolux
Long Mile Road
Dublin 12
Tel 01-518222
Service
Tel 01-318666

SERVICE AND SPARE PARTS

Service and spare parts are offered by Electrolux Service. When you order service or spare parts, please refer to the product and model number of the microwave oven. You will find these on the data plate.

Write them down here below so you have them handy whenever you need them.

Model:

Serial number:

Date of purchase:

N.B. Remember to save your receipt and guarantee card (insurance certificate).

ELECTROLUX SERVICE CENTRES

Please refer to your local telephone directory for Service Centre details which can be found in the Local Telephone Directory white pages under Electrolux.

 **Electrolux**

432-6-413S-46700