

MICROWAVE COOKER

NF4076

·FUTURIST·



Instruction

Electrolux

C O O K I N G

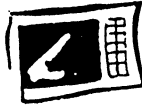


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WARNINGS & SPECIFIC NOTES



- It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.
- These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.
- Do not use this appliance for any other purposes than the preparation of normal domestic food. Take care to read the instructions regarding loads and timings. Also the recommendations/advice on suitable containers and utensils (see cookery section).
- **DO NOT OPERATE THE OVEN EMPTY. THE APPLIANCE MUST NOT BE OPERATED WITHOUT FOOD IN THE OVEN, OPERATION IN THIS MANNER BEING LIKELY TO DAMAGE THE APPLIANCE.**
- **DO NOT OPERATE THE OVEN IF IT IS DAMAGED UNTIL IT HAS BEEN REPAIRED BY A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER. IT IS PARTICULARLY IMPORTANT THAT THE OVEN DOOR CLOSURES PROPERLY AND THAT THERE IS NO DAMAGE TO:-**
(1) DOOR (WARPED) (2) HINGES AND LATCHES (BROKEN OR LOOSENED)
(3) DOOR SEALS AND SEALING SURFACES (BROKEN OR CRACKED).
- **IT IS DANGEROUS FOR ANY PERSON OTHER THAN A SERVICE TECHNICIAN TRAINED BY THE MANUFACTURER TO PERFORM SERVICE REPAIRS.**
- **AIRFLOW BELOW, ABOVE AND TO THE REAR OF A MICROWAVE OVEN SHOULD NOT BE RESTRICTED. (SEE INSTALLATION INSTRUCTIONS).**
- **ALWAYS KEEP THE DOOR SEAL AND DOOR SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP, SUCH BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN.**
- When heating liquids in your microwave oven, overheating of the liquid beyond boiling point can occur without the evidence of bubbling. This could result in a sudden overspill of the hot liquid and possible injury to the user. To help prevent this possibility the following steps should be observed:-
 - Stir the liquid before placing the container in the oven.
 - At the end of the heating time allow the liquid to cool slightly before removing the container from the oven using an oven cloth for added protection.



- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified person.
- It is dangerous to alter the specifications or modify the product in any way.
- Do not use this appliance if it is in contact with water.
- Under no circumstances should live animals be placed in a microwave oven.
- Do not use the oven for drying any items.
- Do not let the timer continue to operate after removing the food.
- No items must be stored in the microwave oven even when the appliance is not being used, as inadvertently switching on the oven could cause a hazard.
- Unplug the appliance if it is to be left for a period of time, e.g. during holidays or long weekends.
- The glass tray must be positioned in the oven during use.
- Generally speaking, metal should not be used in the oven when cooking, because metal reflects microwave energy and may cause arcing. Even when metal is used for the limited application e.g., when shielding chicken legs with foil, it should not come into contact with oven walls.
- Do not use capped bottles, jars or tins.
- Cooking vessels can get very hot. Care should be taken that the dishes do not come into contact with any plastic surface. Wear protective gloves.
- Only use cooking containers recommended for use in a microwave oven.
- Should you wish to use a browning dish, we would suggest that a suitable insulator be placed between the glass tray and the browning dish in order to prevent damage by heat stress. A large heat resistant and microwave proof glass plate, (e.g. PYREX), may be used as an insulator. It is important that the recommended preheating time of the dish must not be exceeded.
- Do not cook eggs in the shell. Pressure will build up inside the shell and it will explode (even after cooking has stopped). Do not reheat cooked eggs unless they are scrambled or chopped. Puncture the yolk before cooking eggs.
- Do not prepare popcorn in the oven. The results are poor and it can be dangerous.



- Do not heat oil or fat for deep frying. The temperature of the oil cannot be controlled and it may overheat.
- In common with other forms of heating food, exceeding the recommended cooking times may result in burning the oven contents and damaging your oven. When cooking foods with a high sugar or fat content such as: Christmas pudding, mince pies or fruit cake, be sure to follow the cooking instructions carefully.
- Do not reheat drinks in plastic cups, they could melt.
- Do not use a conventional meat thermometer. They may be used outside the oven to check temperature but not during cooking.
- Be cautious when eating food direct from the microwave oven as items with high sugar or fat content can be very hot inside.
- Always be careful when removing cling film and lids from dishes after cooking as the steam when released can cause burns.
- Any foodstuffs with a 'skin' e.g. potatoes, sausages, etc. must be pierced in order to allow for the release of steam.
- Care and cleaning of the appliance are important. Food deposits should not be left on the interior cabinet. Do not place any object between the oven front face and the door.
- The door seal is designed to prevent leakage of microwave energy during cooking. Occasionally moisture may appear around the oven door. This is normal and does not necessarily indicate the oven is leaking microwave energy.
- Infant feed should not be warmed in a microwave oven once it is in the feeding bottle.
- We do not recommend the use of any form of Microwave Checking Device which may be available from a number of commercial or retail outlets. In our experience the results from the use of such devices are variable and the readings obtained from them are not always accurate. If you are concerned about your Microwave please contact the appropriate Service Centre or Customer Care Centre.

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I N S T A L L A T I O N



1. IMPORTANT

This microwave oven has been designed for domestic household use only, therefore the guarantee supplied with this appliance will be invalidated if it is used commercially.

2. Visual check after unpacking:

Remove all packing materials from the oven cavity. Check the unit for any damage, such as a misaligned door, damaged gaskets around the door or dents inside the oven cavity or on the door. If there is any damage do not operate the oven until it has been checked by a Service technician trained by the manufacturer and repaired, if necessary.

3. Safety Approval of this appliance only remains valid if the appliance is installed in accordance with these instructions or in accordance with the installation instructions for an approved built-in trim kit specifically designed for use with this appliance.

4. Connecting to the mains:

Before you use your oven, check that the voltage shown on the data label located on the rear of the oven conforms with your mains supply.

PORTANT

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 an appropriate plug fitted. The removed plug should be disposed of as insertion of the plug into a 13 A socket is likely to cause an electrical hazard. 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. Replacement fuse covers are available from Electrolux Service Shops, see page 25. 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.

PORTANT

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

GREEN AND YELLOW
BLUE
BROWN

EARTH
NEUTRAL
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 which 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.

OF THE MICROWAVE OVEN



The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which 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-rewireable plug is used or if any other type of plug is used by a 15 A fuse either in the plug or adaptor or at the distribution board.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

Ensure that there are no restrictions preventing air circulation to the cooling vents on the top, rear and base of the appliance.

Do not place tea towels or utensils over the cooling vents.

CARE AND CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

Clean all surfaces of the oven with a cloth rinsed in warm soapy water, rinse with clean water and afterwards polish with a dry soft cloth. If necessary, a non-abrasive cleaner may be used to clean the surfaces. **DO NOT USE AEROSOL CLEANERS, CAUSTIC CLEANERS, ABRASIVES** or scrape the surface with knives or other utensils as they will damage the surface. If condensation is noticeable on the interior walls either during or after cooking is completed, dry with a soft cloth or kitchen paper towel. Condensation is quite normal and forms when moisture is present, i.e., during cooking.

ALWAYS KEEP THE DOOR SEAL SURFACES CLEAN BY WIPING REGULARLY WITH A DAMP CLOTH, SO THAT ANY GREASE, SOIL OR SPATTERS ARE NOT ALLOWED TO BUILD UP. SUCH A BUILD UP COULD RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM THE OVEN. Regularly check the door seal area, which is formed by the inside face of the door, for any signs of damage. If such damage is seen do not use the oven until the damage has been repaired by a Service Technician trained by the manufacturer.

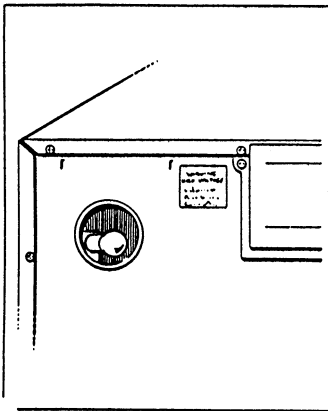
The glass tray may be removed and taken to the sink to be cleaned or washed in the dishwasher. Care must be taken to avoid dropping the glass tray. Although it is made of toughened glass it will break if not handled with normal care.

Do not use oven without glass tray in position.



The glass splash shield may be removed for cleaning, but must be installed before operating the oven as it is an integral part of the air flow system. To remove, lift the clip on one of the guides and slide the splash shield forward until it can be held with both hands and fully withdrawn. To replace, carefully slide the shield through the guides all the way to the back of the oven, when the clip will automatically drop down to retain the shield.

LIGHT BULB REPLACEMENT

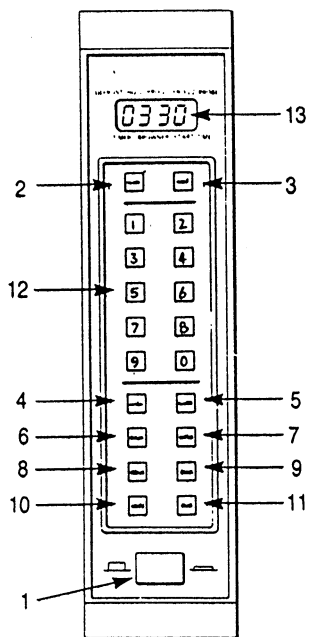
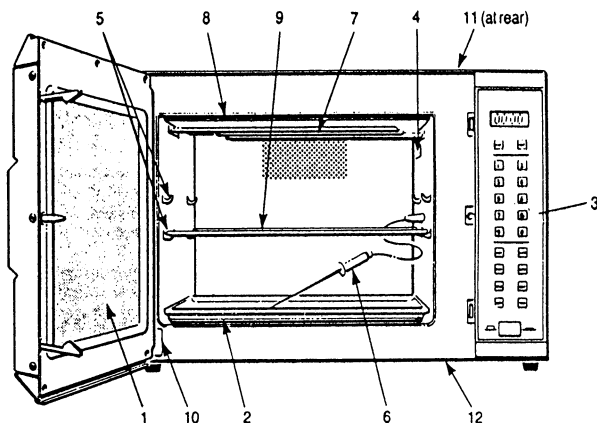


1. Unplug the microwave oven from the power supply.
2. Remove the smaller of the two covers from the rear of the oven by removing the screw.
3. Unscrew light bulb and replace only with a 40W round bulb with E14 screw cap.
4. Replace cover and screw. This cover must be in place before operating the oven.

GENERAL INSTRUCTIONS



1. Oven door
2. Removable glass tray
3. Control panel
4. Oven lamp
5. Shelf supports
6. Temperature probe
7. Browner element
8. Glass splash shield
9. Metal browner and meal shelf
10. Data label
11. Ventilation slots
12. Air intake area



Control pad

1. Power switch
2. Start
3. Cancel
4. Programme 1
5. Programme 2
6. Power level
7. Defrost
8. Timer/delay start
9. Clock
10. Browner
11. Temperature probe
12. Number pads
13. LED digital display

OPERATION OF THE CONTROL



The oven is operated by touch-sensitive control pads on the control panel. A digital display can show the cooking time and timer or act as an ordinary digital clock. Indicators show which of the cooking functions you have selected.

An entry signal tone should be heard each time you touch the control panel to programme the oven, if you do not hear this sound

- 1) You have not used enough pressure in touching the pad.
- 2) You have made an incorrect entry.

In addition to the entry signal tone, 4 bleeps will sound at the end of the cooking cycle.

Make sure the oven is plugged into a power point. When the oven is plugged in, the display will show: flashing on and off.

Press the power switch and the display will show 00:00.

You cannot programme the oven if the door is not closed firmly.

If the electrical supply to your microwave oven should be interrupted, the display will show : flashing on and off, when the power is restored. Don't forget to reset the clock for the correct time of day.

If you open the oven door during cooking, the timer and cook cycle will hold. After you have shut the door again, press the START pad to continue cooking.

If you press the CANCEL pad during cooking, the selected programme will be abandoned and cooking stops. You will see 00:00 on the display. To restart, choose a cooking programme and press the START pad.

If you pick a programme but want to change it before starting to cook, simply touch the CANCEL pad and reprogramme.

When the timer for all sequences/programmes counts down to zero, the audible signal will sound and 00:00 will reappear on the display. Press the power switch and the display will show the time of day.

NOTE:

When using the timer only function 00:00 will show at the end of the programme. Press either cancel or clock to show the time of day.



POWER LEVELS

When you touch the power level pad the letter 'H' will show in the display. This indicates that the oven is automatically set to cook at High (100%) power level.

When you change the power level the number which you programme will be shown on the display. For example, if you change the power level to 50% by touching the number 5, the number 50 will be displayed. To check a power level during a cook cycle, simply touch the power level pad to recall the information for 3 seconds. The power level can be changed at any time during the cycle. Simply touch the power level pad and programme the revised power level.

IMPORTANT

The oven door must be closed to start all programmes/sequences.

THE CLOCK

The digital 24 hour clock operates even when the oven is not in use. The clock should always be set and running. While most timing can be carried out if the clock is not set, the TIMER/START function cannot. The power switch should be in the off position before setting the clock.

To recall the time of day during cooking, simply touch the clock pad and the correct time of day will appear for 3 seconds on the display window.

If no time is set, or the wrong time, (e.g. 33:00), a flashing colon appears in the display window. If the oven is unplugged or the power is off, the time will be lost. When power is restored, the flashing colon will appear to remind you to reset the clock. If an incorrect time appears, touch the clock pad.

T H E C L O C K



To enter time of day e.g. 12:45 pm.

Note: Power switch in off position.

STEP 1 Touch the Clock pad		STEP 2 Enter time of day by touching number pads in sequence (Step 2 must follow within 3 seconds). Display - 12:45.		
		STEP 3 Touch the Start pad.		

The clock is now set and will keep correct time of day. If power supply is interrupted, the clock must be reset.

MICROWAVE COOKING

To enter desired cooking time e.g., 1 minute 45 seconds.

STEP 1 Press Power switch		STEP 2 Enter the required cooking time by touching number pads in sequence.		
		STEP 3 Touch the Start pad.		

PORTANT

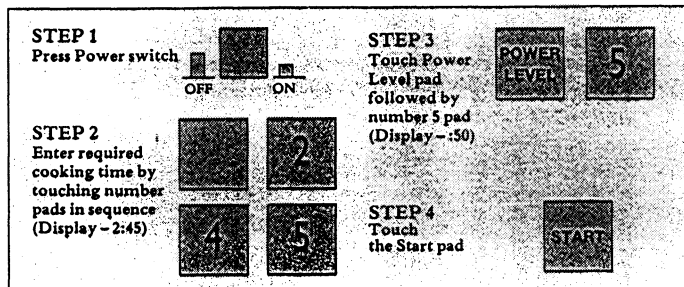
The control will automatically select HIGH 100% power unless a lower power level has been entered - SEE COOKING BY VARIABLE POWER.

FOR MICROWAVE COOKING



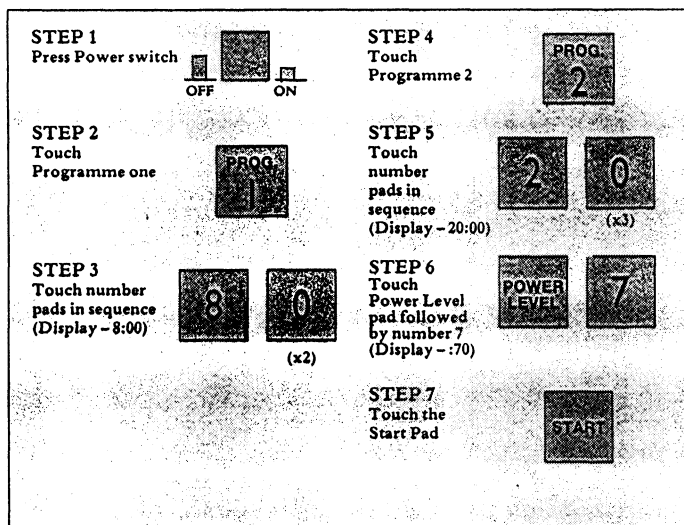
COOKING BY VARIABLE POWER

Suppose MEDIUM (50%) power level is required for 2 mins 45 secs.



MULTIPLE SEQUENCE MICROWAVE COOKING

The programme two pad may be used to give two different power levels automatically in one cooking sequence. Suppose you wish to programme the oven to cook at HIGH (100%) power for 8 minutes, and Medium High (70%) power for 20 minutes. This would give a cooking time of 28 minutes.



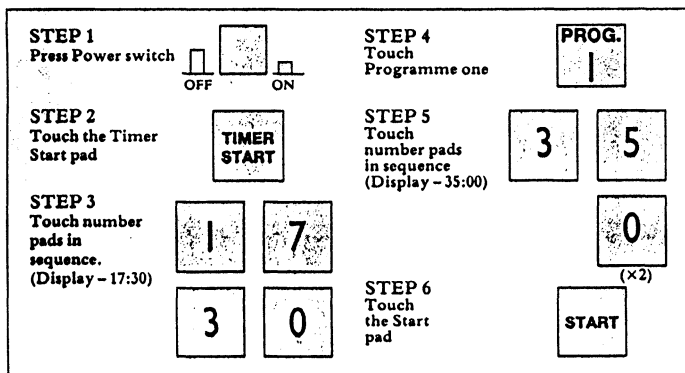
TIMER / START FACILITY



USING THE TIMER/START FACILITY

This enables you to programme the oven to turn on at any time you choose. PLEASE NOTE that if the timer/start feature does not work, it is because the clock is not set and running.

- Suppose you want the oven to turn on automatically at 17.30 hours (5.30pm) and cook the food for 35 minutes.

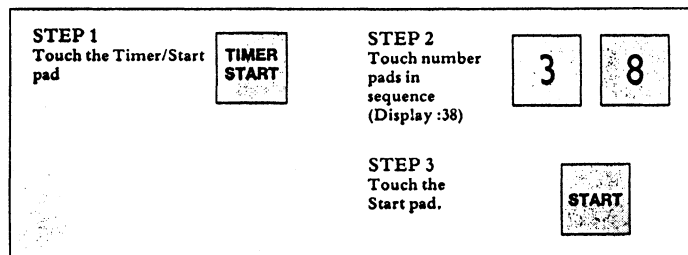


The 'Hold' indicator will flash and the time of day will show until it is time for the microwave to start cooking. If the door is opened before cooking begins, you must touch the START button again after the door is closed.

SETTING THE TIMER

The display can be a useful kitchen timer, even when the oven is not being used. Make sure the power switch is in the OFF position.

Suppose you wish to set the timer for 38 seconds.



The timer will begin counting down to zero. When the timer reaches zero the audible signal will sound and 00:00 will reappear on the display. To restore the clock, touch either cancel or clock.

NOTE:

The set time may be changed by touching the cancel pad, followed by timer/start and the new time. Then touch start.

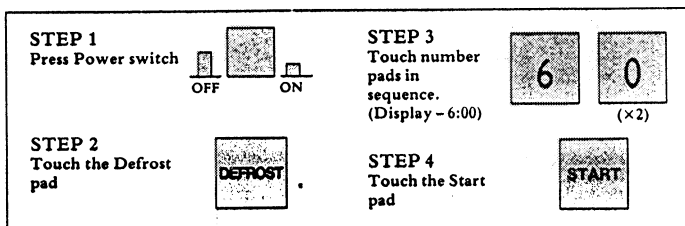
DEFROST FACILITY



Food is automatically defrosted at a low setting (30%), and you should never attempt to defrost it at a higher power.

The oven automatically cycles on and off which allows the heat to equalise throughout the food. At higher power levels, you will find that before food is completely defrosted on the inside, the outer edges may begin cooking. It is important to defrost food thoroughly before cooking.

- Suppose you wish to defrost for six minutes.



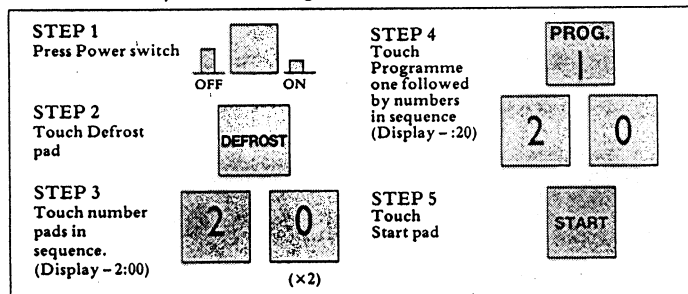
DEFROST HOLD

When using the DEFROST pad you can programme the oven to start cooking automatically after the defrost time is completed.

There will be an automatic holding time or standing time before the cooking actually starts to ensure that temperatures are constant throughout the food and that defrosting is complete. The Defrost Hold indicator will flash while this holding time is in progress.

During Defrost Hold, the display will count down to equal the original defrost time.

- Suppose you wish to defrost food for 2 minutes and automatically cook on High (100%) for 20 seconds.



PLEASE NOTE: If the door is opened during the Defrost Hold period, the remaining defrost hold period is cancelled, and on closing the door and touching the START pad the programme one period will start immediately.

T H E B R O W N E R



The Browner in your microwave gives food a golden-brown 'finished' look and adds a little extra crispness to foods. Remember to use heat resistant utensils when using the browner.

The following will give you a guide to browning times. The exact time will depend on the type of food, whether the element is still warm from an earlier browning operation and the amount of browning desired. The food should be browned on the shelf position that places the top of the food close to the element. Remember to drain all excess juices and liquids before browning.

4 chicken pieces ... 10-13 minutes Victoria sandwich .. 6-8 minutes
 4 lamb chops 6-8 minutes Meringue pie..... 5-6 minutes
 5 beefburgers 8-10 minutes

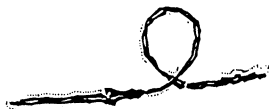
Please note that a browner element is not a substitute for a full grill conventional cooker.

- Suppose you wish to set the oven to brown for 4 minutes.

<p>STEP 1 Press Power switch</p>		<p>STEP 4 Touch number pads in sequence. (Display - 4:00)</p>	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">4</div> <div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">0</div> <p>(x2)</p>
<p>STEP 2 Place food to be browned directly under the browning element</p>			
<p>STEP 3 Touch Browner pad</p>	<div style="border: 1px solid black; padding: 5px; width: 60px;">BROWNER</div>	<p>STEP 5 Touch Start pad</p>	<div style="border: 1px solid black; padding: 5px; width: 60px;">START</div>

- Suppose you wish to programme the oven to cook a meringue for 3 minutes at 50% power, and then immediately brown it for 5 minutes.

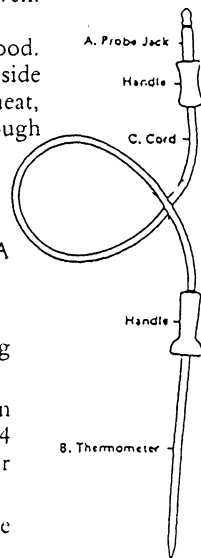
<p>STEP 1 Press Power switch</p>		<p>STEP 3 Touch Power Level pad followed by number 5</p>	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">POWER LEVEL</div> <div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">5</div>
<p>STEP 2 Touch Programme one followed by number pads in sequence (Display - 3:00)</p>	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">PROG.</div> <div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">1</div>	<p>STEP 4 Touch Browner pad followed by numbers in sequence (Display - 5:00)</p>	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">BROWNER</div>
	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">3</div> <div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">0</div> <p>(x2)</p>	<p>STEP 5 Touch Start Pad</p>	<div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">5</div> <div style="display: inline-block; border: 1px solid black; padding: 5px; margin: 2px;">0</div> <p>(x2)</p>
			<div style="border: 1px solid black; padding: 5px; width: 60px;">START</div>



Your Microwave Oven is equipped with a removable temperature probe. It is easy to use but you should follow the steps given here carefully.

TO USE THE TEMPERATURE PROBE

1. Insert the pointed metal thermometer portion (B) of the temperature probe into the food. It is easier to position the probe correctly if this is done while the food is outside the oven. Be sure to insert the probe at least 25mm/1" into the food. For casseroles, place the thermometer in the centre of the food. When cooking meat the probe should be inserted from the side so that the tip of the probe penetrates to the centre of the meat, away from boney or fatty sections. For poultry, insert through the breast to thigh area.
2. Place the food inside the oven.
3. Plug the probe jack (A) into the outlet in the cavity wall. A 'beep' will sound when the probe is securely inserted.
4. Avoid placing the rubber cord (C) directly on or in the food.
5. Programme oven to cook by temperature (see following instructions).
6. When the food reaches the programmed temperature, the oven will turn off automatically. An audible signal will sound 4 beeps and the display will revert to 00 with the probe indicator bar flashing for temperatures below 60°C.
7. Unplug the probe jack from the outlet before removing the food from the oven.



TO COOK BY TEMPERATURE

Use and Care of Temperature Probe

1. DO NOT OPERATE THE OVEN EMPTY WITH THE TEMPERATURE PROBE INSIDE. TO AVOID THIS POSSIBILITY, DO NOT LEAVE THE PROBE IN THE OVEN WHEN NOT IN USE.
2. The temperature probe should be unplugged and removed from the oven when not in use. Store the probe in a safe, convenient place outside the oven.
3. Carefully wash the temperature probe in warm soapy water and wipe dry. It is immersible, but should not be soaked. Do not wash in dishwasher.
4. Insert the thermometer portion of the probe at least 25mm/1 in into the food.



5. The temperature probe should never touch the interior walls or door of the oven.
6. Do not use the temperature probe when browning.
7. The temperature probe is designed specifically for use in this Microwave oven. Do not substitute any other probe for this one. The probe cannot be used in conventional cooking or in other microwave ovens.
8. Avoid harsh treatment of the probe. Do not drop the probe. It is a thermometer; handle it carefully.
9. Oven gloves may be needed when removing the temperature probe.
10. Do not remove the probe from the receptacle or from the food by pulling on the cord. Use the insulated handle.
11. Do not try to force the temperature probe into solidly frozen food. Always defrost before using the probe.
12. Temperature readings are given for some recipes which should be cooked covered. If you wish to use the probe, cover the food with cling film and insert the probe through the cling film.
13. You will often notice a change in the temperature readout after stirring. This is normal and also occurs in conventional cooking.
14. Temperatures may be set from 34°C to 92°C.
15. **IMPORTANT**
Only the temperature probe supplied with this oven must be used. Should a replacement be required it must be of the correct type and obtained from Electrolux service organisation.

PROBE - GENERAL GUIDELINES

1. Always insert the probe into the centre of the leanest/thickest part of the food.
2. Try to ensure the probe doesn't touch any bone and isn't inserted through any fat. This tends to give a false reading.
3. When you first start using the probe, it is a good idea to estimate the time cooking should take. Then, if the temperature rises too quickly, you will know that the probe is not positioned correctly and should be moved. You'll soon learn how best to position the probe.



4. The probe only works well with foods of the same densities e.g. a solid joint of meat (preferably without bone) or all liquid. It would be less effective with cubed meat in liquid.
5. Temperatures for all foods other than meat are only a guideline. Adjust to suit your own personal preference.
6. Ensure probe is fitted so that the metal point doesn't come into contact with the sides of the oven.

TEMPERATURE PROBE COOKING CHART

Food	Power Setting	Preset Temp	Holding Time	Notes
Beverage				
All water e.g. Tea	High	80°C *	-	Place probe in centre of liquid
½ water, ½ milk e.g., Coffee	(100%)	75-80°C		Use ovenware casserole or jug
All milk e.g., Chocolate		70°C		when heating more than one cup
Chicken (whole)	Med. High	85-90°C	10mins	Insert probe into leanest part of
Chicken portion (breast)	(70°C)	85-90°C	5mins	leg joint.
Fish	Med. High	64-67°C	-	Insert in thickest part of fish
	(70%)			
Lamb (med. well)	Med. High	68-71°C	-	Choose leanest joint e.g., fillet.
(well done)	(70%)	74-77°C	-	
Mince Meals e.g., Savoury	Med. High	70-80°C	5mins	
Mince, Bolognaise Sauce	(70%)			
Pork Loin Roast	Med. High	77-79°C	10mins	Insert probe into leanest part
Ham Boil in bag	(70%)	77-79°C	10mins	Insert probe into leanest part
Turkey Boneless Roasts	Med. High	65-70°C	10mins	
Whole Turkey	(70%)	85°C	15mins	Cook breast side down first until temp reaches 50-55°C Turn the right way up. Remove wings. Continue cooking.
Soup	High	75-80°C		Stir well, halfway through cooking and at end
Tinned Foods (Savoury) e.g. Baked Beans, Spaghetti	High	80°C		Stir well, halfway through cooking and at end
	(100%)			
Tinned Foods (Sweet) e.g. Tinned Rice, Custard	High	80°C		Stir well, halfway through cooking and at end
	(100%)			

TO COOK BY TEMPERATURE



Your oven is equipped with a removable temperature probe which is plugged into the oven cavity wall for cooking by temperature. Directions for correct use of the temperature probe are on page 17.

- Suppose you want to heat a sauce to 54°C on MED HIGH (70%) power.

STEP 1 Press Power switch		STEP 4 Touch Power Level pad followed by number 7	
STEP 2 Place probe in sauce. Insert probe plug in receptacle in cavity wall			
STEP 3 Enter required temperature by touching number pads in sequence (Display - :54)			STEP 5 Touch the Start pad
			NOTE: When temperature is lower than 34°C the display will show -34°C with probe indicator flashing.

When the internal temperature reaches 34°C, the display window will show the actual temperature of the food in 2° intervals as it increases to 54°C. At 54°C the oven will automatically cut off and the end of cooking signal will sound. The display will revert to 00 with the probe indicator bar flashing (for temperatures below 60°C). For temperatures above 50°C the oven will automatically operate 'hold' to maintain that temperature until the food is required.

STEP 6 Touch cancel pad and Remove probe from receptacle (Display - 00:00)		STEP 7 Press power switch to revert to time of day	
--	--	--	--

PROBE HOLD FEATURE



The probe hold feature allows you to keep food at the required serving temperature (60°C or above.) Probe hold can also be used to keep food simmering at a specific temperature. Suppose you want to cook poultry to 85°C on MED HIGH (70%) power and then maintain the food at 85°C.

STEP 1 Press Power switch 	STEP 4 Touch Power Level pad followed by number 7
STEP 2 Place probe in meat. Insert probe plug in receptacle in cavity wall	
STEP 3 Enter required temperature by touching number pads in sequence (Display - :85) 	STEP 5 Touch the Start pad

NOTE: When temperature is lower than 34°C the display will show -34°C with probe indicator flashing.

When the food has reached the desired temperature of 85°C, the end of cooking signal will sound and the oven will automatically revert to a HOLD programme to maintain the food at exactly 85°C until required. (Display - HOLD).

NOTE: Although the temperature may be held indefinitely, it is recommended that the food is served as soon as possible. If the HOLD function is not required, proceed as follows:-

STEP 6 Touch cancel pad and Remove probe from receptacle (Display - 00:00) 	STEP 7 Press power switch to revert to time of day
--	--

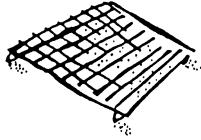
CHECK PROGRAMMED TEMPERATURE DURING COOKING

If you are in the process of cooking using the temperature probe and wish to check the temperature you have programmed, simply touch the probe pad. The final temperature will be displayed for 3 seconds.

Suppose you programmed temperature at 70°C on HIGH (100%) power.

STEP 1 Touch the Temp Probe pad 	STEP 2 Display will read - :70 NOTE: After 3s, current temperature will reappear on the display.
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O V E N S H E L F



Your new microwave oven includes a removable metal shelf to increase the capacity of the oven. The shelf is designed specifically for use in your oven and will not affect its efficiency. No other shelf should be used.

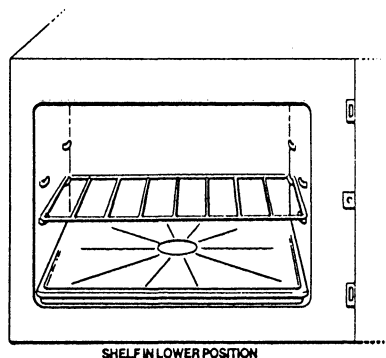
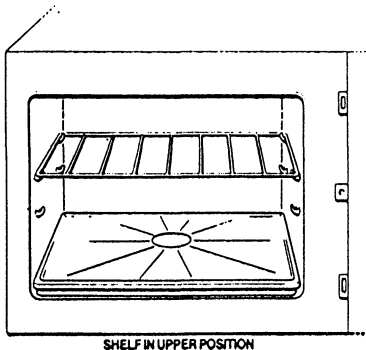
The shelf can be used in either of two positions. Choose the position that suits the sizes of dishes being used. The shelf must be removed when it is not in use.

You can use the shelf for:

1. Cooking or reheating several items of food at one time in the oven.
2. Increasing the oven capacity so that complete oven meals can be cooked in a simple one or two step operation. See 'Planning and Cooking' for hints on how to benefit from your oven shelf.
3. The metal shelf should only be used if you need both cooking levels, or when browning. Never use the shelf when microwave cooking on one level only.
4. The shelf will allow you to select the proper distance between the foods and the browner element.

NOTE:

When browning and under some circumstances the metal shelf will become hot. Oven gloves should be used if the shelf is to be handled during or just after cooking.



PLANNING & COOKING



When you are cooking several items of food at once, or a complete oven meal, it is important to find the best place for each item in the oven.

Put dishes needing the longest cooking times on the shelf and others with shorter cooking times on the glass tray. (Microwaves cook food at the top of the oven first.)

Remember that as the amount of food placed in the oven is increased the cooking times must also be increased. Therefore complete oven meals will require a longer cooking time than one food item.

To estimate approximately how much cooking time a complete meal requires, add up the separate cooking times for each item. You may not, in this instance, save a great deal of time but it is very convenient to be able to cook your entire meal at the same time.

When planning oven meals, take into consideration the types of food and how quickly they cook in the oven. It may be necessary for you to check the food during cooking, removing some food early or allowing some food to cook for longer. In most cases you can place several items of food in the microwave oven at the same time.

You will find that some food will need to be put in the oven earlier and that some items, such as bread rolls, can be left till later. Remember that food placed on the shelf will slow down the cooking of food on the glass tray.

Place small cups or dishes carefully on the shelf so they do not tip.

SERVICE CHECK LIST



A routine service is not always required, before you call for a service engineer, carry out these simple checks:

- Is there a power failure? *Check your house lights.*
- Is the plug firmly connected to the wall socket and is the socket switched on? *Check the power supply by plugging in another appliance.*
- Is the fuse in the plug intact, and if you have fitted your own plug, are the wires in the mains lead correctly connected?
- Have you pressed "START" to commence cooking?
- Have you closed the door properly?
- If cooking results are not satisfactory, have you programmed the oven correctly?
- Check that the food is not covered with excessive foil and you have not used a metal lid.
- Are the air vents obstructed?

NOTE:

IF SERVICE IS NEEDED, PLEASE CONTACT YOUR
NEAREST ELECTROLUX CUSTOMER SERVICE
CENTRE AS DETAILED OVERLEAF.

■ NORTHERN DIVISION □

Electrolux Service
P.O. Box 19
Altham Lane
Accrington BB5 5XX

Region/ District	Postal Districts covered	Service appointments
Birmingham	WR, DY, B, WV, TF, ST, WS	021-358-7076
Leicester	LE, DE, CV, NG, LN	0533-515131
Manchester	SK, M, BL, OL, BB	061-798-9689
Leeds	S, DN, HU, YO, WF, HX, HD, LS, HG, BD	0532-608511
Gateshead	DL, TS, DH, SR, NE, CA	091-493-2025
Liverpool	CW, CH, LL, SY, L, WA, WN, PR, FY, LA	051-220-8014
Glasgow	DG, KA, ML, G, PA	041-647-4381
Edinburgh	KY, EH, TD, FK	031-229-1232
Aberdeen	DD, IV, KW, AB, PH	0224-696569
Belfast	BT	0232-740296

■ SOUTHERN DIVISION □

Electrolux Service
Hippodrome House
Birchen Road
ALDERSHOT GU11 1LU

Region/ District	Postal Districts covered	Service appointments
Bristol	BA, BS, SN	0272-211876
Newton Abbot	EX, PL, TA, TQ, TR	0626-65909
Cardiff	CF, HR, LD, NP, SA	0222-460131
Oxford	GL, HP, NN, OX, SL	0993-704411
Portsmouth	BH, DT, PO, SO, SP	0705-467411
Aldershot	GU, KT, RG, RH	0252-24505
Brighton	BN	0273-694341
Tonbridge	CT, DA, ME, TN	0732-357722

■ LONDON & EASTERN DIVISION □

Electrolux Service
Oakley Road
LUTON
Beds. LU4 9QQ

Region/ District	Postal Districts covered	Service appointments
London North (Enfield)	E, EC, WC, N, NW, W, EN, SW1, SW3, SW5, SW6, SW7, SW10	01-443-3464
London South (Beckenham)	SE, SM, CR, BR, SW2, SW4, SW8, SW9, SW11-20	01-658-9069
London West (Park Royal)	WD, HA, UB, TW	01-965-9699
Canvey Island	RM, CM, SS, CO, IG	0268-694144
Norwich	IP, NR, PE	0603-667017
Luton	AL, CB, LU, MK, SG	0582-575966

Electrolux

Now there's a good idea!

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