

INSTRUCTIONS AND WARRANTY



MODEL NO. RHEM42G

RUSSELL HOBBS 42L ELECTRONIC MICROWAVE OVEN GRILL & CONVECTION

Congratulations on purchasing our Russell Hobbs 42L Electronic Microwave Oven with Grill and Convection. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS 42L ELECTRONIC MICROWAVE OVEN

- 42L Capacity
- High-end stainless steel and black design
- Digital LED display with clock
- Grill and convection functions ideal for cooking purposes*
- Power output: 1000W
- Grill Power: 1400W
- Convection Power: 2800W
- 10 Auto menus: vegetables, fish, pasta, pizza, soup, chicken, bread etc.
- 99 Minute cooking timer with end signal
- Defrost by time or weight
- 10 User-friendly power levels
- Programmable multi-stage cooking
- With quick start and kitchen clock/timer functions
- Smart info function
- 345mm Glass turntable diameter
- Easy to open pull handle door
- Long-lasting stainless-steel cavity for easy cleaning
- With child lock safety feature
- For domestic use only
- 2 Year warranty (1 year retail 1 year extended upon online registration of product • visit www.russellhobbs.co.za)

^{*}Convection Function- Microwave fan that forces air movement and heat up to the full interior of the microwave to cook, bake and roast food from the inside out.

^{*}Grill Function- For food browning and crisping.

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

- 1. Please read the instructions carefully before using any appliance.
- 2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- 4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier can not be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- 5. Avoid any contact with moving parts.
- 6. Close supervision is required when any appliance is used near or by children or invalids.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
- Do not use the appliance if it has been dropped or damaged in any way.
 In case of damage, take the unit in for examination and/or repair by an authorised service agent.
- 9. Do not operate the oven when empty.
- 10. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a qualified person in order to avoid a hazard.

- 11. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 12. WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 13. Do not operate the microwave unit without any food contents inside the cavity.
- 14. To reduce the risk of fire in the oven cavity:
 - When heating food in a plastic or paper container, check the oven frequently in terms of the possibility of ignition.
 - Remove wire twist-ties from paper or plastic bags before placing the bag in oven.
 - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - ➤ Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - WARNING: Liquid or other food must not be heated in sealed containers since they are able to explode.
- 15. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 16. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in burns.
- 17. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
- 18. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.

- 19. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns or scalding.
- Cooking utensils may become hot because of heat transferred from the heated food. Potholders/ oven gloves may be needed to handle the utensil.
- 21. Utensils should be checked to ensure that they are suitable for use in microwave oven.
- 22. WARNING: It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
- 23. This product is Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is 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 purpose.
- 24. Never immerse the unit in water or any other liquid for cleaning purposes.
- 25. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
- 26. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- 27. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- 28. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.

- 29. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
- 30. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
- 31. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
- 32. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
- 33. DO NOT carry the appliance by the power cord.
- 34. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
- 35. Always operate the appliance on a smooth, even, stable surface.
- 36. Ensure that the switch is in the "Off" or "0" position after each use.
- 37. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
- 38. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts.
- 39. The microwave oven should not be placed in a cabinet unless it has been tested in a cabinet.
- 40. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 41. The door or the outer surface may get hot when the appliance is in operation.

- 42. The rear surface of the appliance should be placed against a wall.
- 43. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

SPECIFICATIONS

Model:	RHEM42G
Rated Voltage:	230V~50Hz
Rated Input Power (Microwave):	1550W
Rated Output Power (Microwave):	1000W
Rated Input Power (Grill):	1400W
Rated Input (Convection):	2700w
Oven Capacity:	42L
Turntable Diameter:	345mm
External Dimensions:	553 x 472 x 326mm
Net Weight:	Approx. 21.3kg

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the;
 - Door (bent),
 - Hinges and latches (broken or loosened),
 - Door seals and sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

 PLEASE NOTE: If the microwave appliance is not maintained in a good state of cleanliness, its surface could become degraded, its lifespan affected and could result in a possibly hazardous situation.

INSTALLATION

- Make sure that all the packing materials are removed from the inside of the door.
- 2. WARNING: Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
- This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
- 4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
- For correct operation, the oven must have sufficient airflow. Allow 30cm of space above the oven, 20cm at back and 20cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
- 6. Do not operate the oven without a glass tray, roller support, and shaft in their proper positions.
- 7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
- 8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
- 9. Blocking the intake and/or outlet openings can damage the oven.
- 10. Remove any protective film found on the microwave cabinet surface.
 <u>Do not</u> remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.
- 11. Never place the glass tray upside down. The glass tray should never be

restricted.

- 12. Both glass tray and turntable ring assembly must always be used during cooking.
- All food and containers are always to be placed on the glass tray for cooking.
- 14. If the glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

RADIO INTERFERENCE

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

- Clean the door and sealing surface of the oven.
- Reposition the receiving antenna of the radio or television.
- Relocate the microwave oven with respect to the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

MICROWAVE COOKING PRINCIPLES

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
- Turn foods over once during microwave cooking to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from

top to bottom and from the center of the dish to the outside.

UTENSILS GUIDE

- The ideal material for a microwave utensil is material which is transparent. This allows energy to pass through the container and heat the food.
- A microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should <u>not</u> be used.
- Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
- Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
- Narrow strips of aluminium foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch.
- The list below is a general guide to help you select the correct utensils:

COOKWARE	MICROWAVE
Heat-Resistant Glass	Yes
Non Heat–Resistant Glass	No
Heat–Resistant Ceramics	Yes
Microwave–Safe Plastic Dish	Yes
Paper Kitchen Towels	Yes
Metal Tray	No
Metal Rack	No
Aluminium Foil & Foil Containers	No
Parchment Paper	Yes
Plastic Wrap	Yes

Wax Paper	Yes
Containers containing metal parts	Yes
Metal Twist-ties	No
Paper Bags	No
Plastic Foam	No
Wood	No

Additional Information:

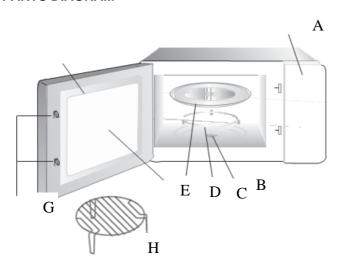
Materials you can use in microwave oven

Browning dish Follow manufacturer's instructions. The bottom of browning dish must least 3/16 inch (5mm) above the turntable. Incorrect usage may of the turntable to break. Dinnerware Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes. Glass jars Always remove lid. Use only to heat food until just warm. Most glass are not heat resistant and may break. Glassware Heat-resistant oven glassware only. Make sure there is no metallic to Do not use cracked or chipped dishes. Oven cooking Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape. Paper plates and cups Use for short-term cooking/warming only. Do not leave oven unatted while cooking. Paper towels Use to cover food for reheating and absorbing fat. Use with supervision a short-term cooking only. Use as a cover to prevent splattering or a wrap for steaming.	
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Plastic Microwave-safe only. Follow the manufacturer's instructions. Should labeled "Microwave Safe". Some plastic containers soften, as the folinside gets hot. "Boiling bags" and tightly closed plastic bags should slit, pierced or vented as directed by package.	lab ins
Plastic wrap Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.	
Thermometers Microwave-safe only (meat and candy thermometers).	rmometers Mi
Wax paper Use as a cover to prevent splattering and retain moisture.	cpaper Us

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal- trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

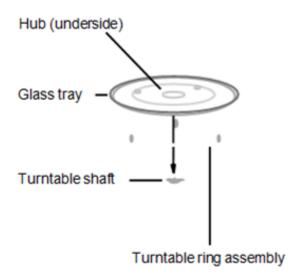
PARTS DIAGRAM



- A. Control Panel
- B. Turntable Shaft
- C. Turntable ring assemblyD. Glass Tray
- E. Observation window
- F. Door Assembly

- G. Safety Interlock System
- H. Grill Rack

TURNTABLE INSTALLATION



- Never place the glass tray upside down. The glass tray should not be restricted.
- 2. Both glass tray and turntable ring should always be used during cooking.
- 3. All food and containers of food should always be placed on the glass tray for cooking.
- 4. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service centre.

OPERATING INSTRUCTIONS

The accessible surface may be hot during operation.

1.Setting the Clock

When the microwave oven is electrified, the oven will display "0:00", the buzzer will ring once.

The input time should be within 0:00--23:59(24 Hour) or 1:00--12:59 (12 Hour).

- (1) Press " CLOCK PRE-SET " once, buzzer will ring once and "24H" displays.
- (2) Press " CLOCK PRE-SET " repeatedly to choose 24H or 12H system.
- (3) Press the *number* buttons to set the clock.
- (4) Press " CLOCK PRE-SET " to finish clock setting. ":" will flash, and the time will be visible.

Note:

- (1) If the clock was not set, it will not function when powered on.
- (2) During the process of clock setting, if you press "STOP", the oven will automatically go back to the previous status.

2. Microwave Cooking

Select different microwave power levels and set cooking time as you wish. There are five power levels available to choose from. Keep on pressing "POWER" to choose the appropriate power %.

Example: If you want to use 80% of the microwave power to cook for 10 minutes, you can operate the microwave oven by following the steps below;

- (1) Press " POWER " once, the oven will display "P100".
- (2) Press "POWER" once again to choose 80% power, the oven will display "P80".
- (3) Press the number buttons of "1","0","0","0" in order, the oven will display "10:00"
- (4) Press "START " to start cooking, ":" will light up.

Note: "POWER" selection instructions:

Presses Instructions	Display	Microwave Power
1	P100	100%
2	P 80	80%
3	P 50	50%
4	P 30	30%
5	P 10	10%

3. Grill Cooking

Example: If you want to use 100% grill to cook food for 35 minutes, you can operate the microwave oven as follow;

- (1) Press the "GRILL" key, the oven will display "G-1".
- (2) Press the number buttons of "3","5","0","0" in order, the oven will display "35:00"
- (3) Press the "START" key to start cooking,

Note: If half the grill time passes, the oven beeps twice.

In order to have a better effect of grilling food, you should turn the food over, close the door and then press" START " to continue cooking.

4. Convection Cooking (With preheating function)

Convection cooking will allow you to cook food similar to a traditional oven. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the microwave oven.

- (1) Press the "CONVECTION" key several times to select the required temperature. Convection temperature varies from 140 degrees to 230 degrees.
- (2) Press the "STA RT" key to start preheating. The temperature figure will flash when reaching the temperature selected and buzzer will ring twice to remind you that you've put food in the oven.
- (3) Press the number buttons of "4","0","0","0" in order, the oven will display "40:00"
- (4) Press the "START" key to start cooking.

Note:

- Cooking time cannot be inserted before the preheating temperature was reached.
- (2) If the temperature was reached, the door must be opened to input the required cooking time.
- (3) If the cooking time was not inserted within in 5 minutes, the oven will stop the preheating process. The buzzer will beep five times and turn back to the waiting state.

5. Convection Cooking (Without the preheating function)

- (1) Press the "CONVECTION" key several times to select the temperature.
 - Convection temperature is from 140 degrees to 230 degrees.
- (2) Press the number buttons of "4", "0", "0", "0" in order, the oven will display **"40:00".**
- (3) Press the "START " key to start cooking.

6. Combination Cooking

Example: If you want to use combination to cook (C-1) for 40 minutes, you can operate the microwave oven as follow;

- (1) Press the "COMBI" key once, the oven will display "C-1".
- (2) Press the number buttons of "4", "0", "0", "0" in order, the oven will display "40:00".
- (3) Press the "START" key to start cooking.

NOTE: Combi Operating Instructions;

Presses Instructions	Display	Microwave Power	Grill Power	Convection Power
1	C-1	•		•
2	C-2	•	•	
3	C-3		•	•
4	C-4	•	•	•

Cooking temperatures explained:

C1-C2: the microwaves cavity will heat up to and maintain a temperature of +/- 165°C (give or take 5°C) - the convection function (C-1) or grill function (C-2) will switch on and off intermittently to maintain this temperature.

C3-C4: the microwaves cavity will heat up to and maintain a temperature of +/- 200°C (give or take 5°C) - the convection function and grill function (C-3 and C-4) will switch on and off intermittently to maintain this temperature.

Note: While the temperature cannot be changed, the heating time can be adjusted.

7. Reheat

- (1) Press the "REHEAT" key once, the "h-1" will display in oven and flash.
- (2) Press the " REHEAT " key several times to select the cooking program you want.
- (3) Press "START" key to confirm, the "h-1" will display.
- (4) Press "REHEAT " key, the oven will display "150". (Press the " REHEAT
- (5) key several times to select the weight of the cooking food.)
- (6) Press "START" key to start cooking.

Reheat Chart:

Menu	Weight(g)	Display
	150	150
h-1	250	250
(Auto Reheat)	350	350
	450	450
	600	600
	250	250
h-2 (Dinner Plate)	350	350
	450	450
	1cup(approximately 240g)	1
h-3 (Beverage/Coffee)	2cups(approximately 480g)	2
(Beverage/Conice)	3cups(approximately 720g)	3
h 4	1(approximately 70g)	1
h-4 (Roll/muffin)	2(approximately 140g)	2
, ,	3(approximately 210g)	3

8. Defrost by time

- (1) Press "QUICK DEFROST" once, the oven will display "d-1".
- (2) Input the figure of the time of cooking. (The maximum cooking time is 99 minutes and 99 seconds.)
- (3) Press "START" key to start defrosting.

9. Defrost by weight

- (1) Press " QUICK DEFROS key twice, the oven will display "d-2".
- (2) Input the figure of the weight of food. (The input figure of the weight should be within 100--2000g)
- (3) Press "START" key to start defrosting.

10. Defrost ground meat

- (1) Press "QUICK DEFROST " key three times, the oven will display "d-3".
- (2) (Input the figure of the weight of food. (The input figure of the weight should be within 100--2000g)
- (3) Press "START" key to start defrosting.

11. Defrost sea food

- (1) Press " QUICK DEFROST" pad 4 times, the oven will display "d-4".
- (2) Input the figure of the weight of food. (The input figure of the weight should be within 100--2000g)
- (3) Press "START" key to start defrosting.

12. Pre-set Function

- (1) Set the clock first. (Refer to the instructions; **1. Setting the Clock**)
- (2) Input the required cooking function. Two stages can be set at most.

Defrosting should not be set in the pre-set function.

After selecting the cooking function, please do not press "START"

- (3) Press " CLOCK PRE-SET". "0:00" will display;
- (4) Press the number buttons to set pre-set time.
- (5) Press " START " to finish setting. ":" will light, buzzer will ring twice when the time is reached, then the cooking process will start automatically.

Note: The clock must be set first. Otherwise, the pre-set function will not work

13. Auto Menu Cooking

The numeral keys/functions **0—9** are matching with ten different subjects;

Pad	Cook	Pad	Cook	Pad	Cook	Pad	Cook
1	VEGETABLE	4	PASTA	7	CHICKEN	0	PIZZA
2	FISH	5	РОТАТО	8	BREAD		
3	MEAT	6	SOUP	9	CAKE		

Example: Cooking vegetable of 350g:

- (1) Press "VEGETABLE" button.
- (2) Press "VEGETABLE" button again to choose the weight, oven will display "350"
- (3) Press " START " to start cooking.

Auto Menu Chart:

Menu	Weight	Press Times	Display	Times
	150g (add water 30g)	Once	150	02:20
Vegetable	350g (add water 60g)	Twice	350	04:30
	500g (add water120g)	3 Times	500	06:00
	150g	Once	150	02:30
	250g	Twice	250	03:50
Fish	350g	3 Times	350	05:10
	450g	4 Times	450	06:30
	650g	5 Times	650	07:50
	150g	Once	150	01:30
Meat	300g	Twice	300	02:50
Weat	450g	3 Times	450	04:10
	600g	4 Times	600	05:30
	50g (with cold water450g)	Once	50	18:00
Pasta	100g (with cold water 800g)	Twice	100	20:00
	150g (with cold water 1200g)	3 Times	150	22:00
	1(approximately230g)	Once	1	05:00
Potato	2(approximately460g)	Twice	2	08:00
	3(approximately690g)	3 Times	3	10:00
	200ml	Once	200	01:55
Soup	400ml	Twice	400	03:50
	600ml	3 Times	600	05:50
	500g	Once	500	28:00:00
Poast Chickon	750g	Twice	750	32:00:00
Roast Chicken	1000g	3 Times	1000	36:00:00
	1200g	4 Times	1200	40:00:00
	50g	Once	50	07:00
Bread	100g	Twice	100	07:30
	150g	3 Times	150	08:00
Cake	475g	Once	475	180 ° C

	200g	Once	200	11:00
Pizza	300g	Twice	300	12:30
	400g	3 Times	400	14:00

Note:

- 1) When you select the Cake option, please do not put the cake into the oven immediately. The oven needs to be preheated at 180 degree first. After several minutes, the buzzer beeps twice to remind you to put the cake into the oven. After putting the cake in the oven, please press start again. The timer will count down, and the cake will be cooked perfectly.
- 2) When roast chicken is selected and 2/3minutes of the time has passed, it will ring twice to tell you to turn over the food.

Close the door, and then press " START " to continue cooking.

14. MEMORY

- (1) Press "MEMO" to choose memory 1-3 setting. The screen will display 1,2,3.
- (2) If the setting has been set, press "START"
 If not, continue to set the required setting. Only one or two stages can be set.
- (3) After finishing the setting, press "MEMO" to save the procedure and turn back to the waiting state. If press you press "START" the oven will save the selected setting/program.

Note:

- (1) If the electricity cuts off, the selected setting/procedure that has been saved will be cancelled.
- (2) Defrosting, preheating and Auto menus cannot be memorised.

15. Multi-Stage Cooking

Only two stages of cooking can be set. If one of the stages is defrosting, it will be

Inserted as the first stage automatically. The auto menu should not be set here. The buzzer will ring once after each stage and the next stage will begin thereafter.

Example: If you want to cook the food with a Microwave power of 100% for 10 minutes+ 80% microwave power for 15 minutes, implement the following steps:

- (1) Press "POWER " once to choose 100% microwave power.
- (2) Press number keys "1", "0", "0", "0" in order to adjust the cooking time
- (3) Press "POWER "<u>twice</u> to choose 80% microwave power
- (4) Press number keys "1", "5", "0", "0" in order to adjust the cooking time
- (5) Press "START" to start cooking

16. Speedy Cooking

- (1) When the oven is in the waiting state, press the "START" key to start cooking with full microwave power for 30 seconds. (the maximum setting is 99 minutes and 99 seconds)
- (2) When the oven is in the microwave, grill, convection and combination cooking states, press the "START" key to add 30 seconds cooking time. (The speedy cooking function is invalid in the; Weight Defrosting, Multistage cooking or Auto Menu state)

17. Inquiring Cooking Functions

- (6) In cooking state, press " COMBI"," POWER ", or "CONVECTION ", and the current power will be displayed for 2~3 seconds.
- (7) In pre-set state, press " CLOCK PRE-SET" to inquire the time for delay start cooking. The pre-set time will flash for 2~ 3 seconds, then the oven will turn back to the clock display.

(8) During cooking state, press "CLOCK PRE-SET" to check the current time. It will be displayed for 2~3 seconds

18. Lock Function for Children

Lock: In waiting state - 10 minutes will pass after each auto menu cooking, if there is no operation within 1 minute, the oven will enter into the child-lock state and the **key/lock** icon will light up. The oven will display **"0:00"** or the current time.

Exiting the Child Lock: If in child-lock state, open the door and the **key/lock** icon will go out indicating that the lock is released.

19. Display Specifications

- (1) In waiting state, the oven will display the clock and the ":" will flash.
- (2) In function setting state, the oven will display the related setting.
- (3) In the operation and suspending state, the oven will display the residual cooking time.
- (4) Once the cooking programme has been set and the "START" function is not
- (5) pressed within 5 minutes, the current time will be displayed & the selected
 - setting/program will then be cancelled.

Trouble shooting

Normal		
Microwave interfering with TV reception	Radlo and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances. Ilke mixer vacuum cleaner and electric fan It is normal.	
Dim oven light	In low power microwave cooking become dim It is normal	
Steam accumulating on door, hot air out of vents	In cooking steam may come out of food Most will get out from vents But some may accumulate on cool place like oven door It is normal	
Oven started accidently without food inside	It is forbidden to run the unit without any food inside. It is very dangerous.	

Trouble	Cause	Solution
Oven cannot be started	(1) Power cord not plugged in tightly	Unplug Then plug again after 10 seconds
	(2) Fuse blowing or circuit breaker works	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet	Test outlet with other electrical appliances
Oven does not heat	(4) Door not closed well	Close door well



According to the Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time you need to dispose of this product, please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Turn off the oven and remove the power plug from the wall socket before cleaning.
- Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
- The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
- Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
- It is occasionally necessary to remove the glass tray for cleaning.
 Wash the tray in warm sudsy water or in a dishwasher.
- The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or

- dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
- Remove odors from your oven by combining a cup of water with the
 juice and rind of one lemon in a deep microwaveable bowl, microwave
 for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
- The oven should be cleaned regularly, and any food deposits removed.
 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:
 - The unit is packed carefully back into its original packaging.
 - Proof of purchase is attached.
 - A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Amalgamated Appliance (Pty) Ltd service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

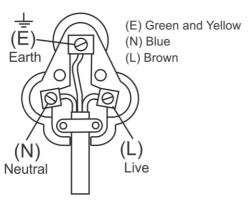
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below. This unit is designed to operate on 230V~240V current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

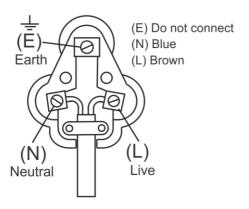
The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live

WARNING: If your appliance has three wires (Green/Yellow, Blue, Brown) then it MUST be earthed. Connect a three pin plug as shown below



If your appliance has only two wires (Blue, Brown) then it does not need to be earthed. Connect a three pin plug as shown below



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

2 YEAR WARRANTY

1 year retail \ 1 year extended warranty upon registration* visit www.russellhobbs.co.za

WARRANTY

- Home of Living Brands (Pty) Limited ("Home of Living Brands") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
- Home of Living Brands shall extend the warranty period for a further period of 1(one) year ("extended warranty period*"), on condition that the purchaser registers the product on the website, within 12 months from the date of purchase of the product. The website address for registration is as follows: http://russellhobbs.co.za/info-pages/warranty-info.aspx. The extended warranty period only applies to products purchased on or after 1 October 2017.
- 3. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period or if applicable, the extended warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
- 4. The faulty product must be taken to the supplier's service centre to exercise the warranty.
- 5. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where (a) the customer is not the cause of the product breaking, and (b) the product has been used for the intended purpose stipulated in the product manual. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.

- 6. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer. In this regard any accessories supplied with the product by the supplier, may be excluded in this warranty or extended warranty (see Exclusions to Warranty and Extended Warranty document).
- 7. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer, subject to the supplier's discretion.
- 8. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

EXCLUSIONS TO WARRANTY

- Any accessories supplied with the product, including but not limited to, bowls, jugs, mills or carafes made either of glass or plastic and supplied with this appliance (hereinafter referred to as "the accessory or accessories"), is warranted to be free from material and workmanship defects for the duration of the appliance warranty.
- 2. The accessories should give trouble free service when used in accordance with the directions described in the instruction manual. However, the accessories will be damaged if subjected to impact, and this damage is not covered by the warranty. Such impact damage can occur either from the outside (if for example it is dropped or knocked against a hard surface), or from within (if for example foreign objects are placed within the accessories and the power is switched on).
- Should you need to replace an accessory during the warranty period; a claim for a free replacement will only be considered if the item (including all shards and broken parts) is returned to the nearest HOLB service centre for examination.
- 4. The remains of the accessory will be carefully examined by the relevant professionals and if it is determined (at the sole discretion of HOLB) that the damage was caused by impact, then the claim will be refused and will not be covered by the warranty or any extended warranty.
- 5. Any replacement part provided in terms of clause 4 above will become a chargeable item payable by the customer.

www.homeoflivingbrands.com www.russellhobbs.co.za www.facebook.com/RussellHobbsSA

HOME OF LIVING BRANDS (PTY) LTD (JOHANNESBURG)

JOHANNESBURG CAPE TOWN DURBAN TEL NO. (011) 490-9600 TEL NO. (021) 552-5161 TEL NO. (031) 303-1163