

**BUILT-IN COMBINATION STEAM OVEN
WITH HOT AIR**

OPERATION MANUAL

MODEL: J34 CST (538.01.011)



Read these instructions carefully before using your steam oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

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PRECAUTIONS

- (a) Do not attempt to operate this oven with the door open.
It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	J34 CST (538.01.011)
Rated Voltage:	220-240V~50/60Hz
Rated Output Power(Grill):	1200W
Rated Output Power(Convection):	1750W
Rated Input Power(Steam):	1500W
Rated Input Power(Maximum):	3250W
Oven Capacity:	34L
External Dimensions:	595 X 550 X 454 mm
Net Weight:	Approx. 27 kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. The oven should be cleaned regularly and any food deposits should be removed.
6. Read and follow the specific: "PRECAUTIONS".
7. Only use utensils suitable for use in steam ovens.
8. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
9. Do not overcook food.
10. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
11. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
12. Install or locate this oven only in accordance with the installation instructions provided.
13. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
14. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
15. Do not store or use this appliance outdoors.
16. Do not use this oven near water, in a wet basement or near a swimming pool.
17. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
18. Do not let cord hang over edge of table or counter.
19. 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.
20. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

21. Children should be supervised to ensure that they do not play with the appliance.
22. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
23. Accessible parts may become hot during use. Young children should be kept away.
24. Steam cleaner is not to be used.
25. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
26. **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
27. Surface of a storage cabinet can get hot.
28. **WARNING:** When move the stove, do not carry handle. (Stove is overweight, handles are easily broken.)
29. The water in the receiving tank, inside the oven and in the water tank should be cleaned up after each use.
30. Do not use the paper cups and plastic containers with temperature below 120 degrees. The glass, ceramic, stainless steel utensils can be used.
31. Steam is the main heating function for this peoduce.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To Reduce the Risk of Injury to Persons Grounding Installation

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1)The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

- 2)The extension cord must be a grounding-type 3-wire cord.

- 3)The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

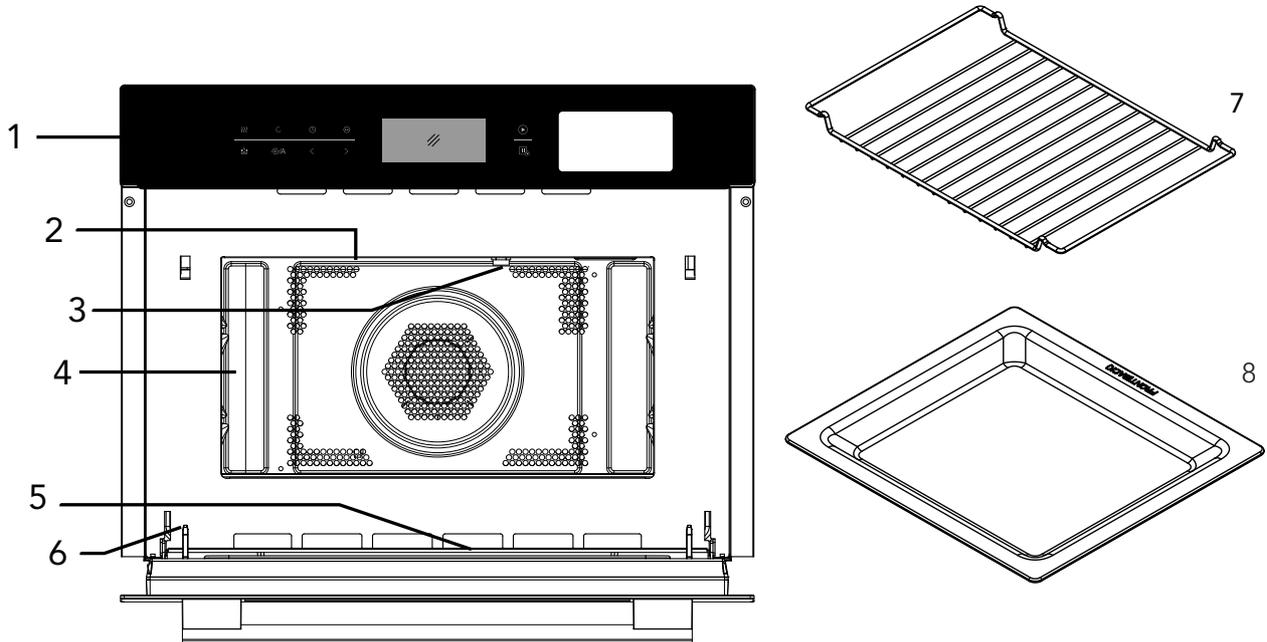
SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

Instruction Manual 1



- 1. Control panel
- 2. Grill element
- 3. Light
- 4. Level
- 5. Door glass
- 6. Hinge

- 7. Grill Rack
- 8. Grass Pan

IMPORTANT INFORMATION ABOUT INSTALLING

- This appliance is NOT intended for use in a commercial environment.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- In case a new socket is needed, installation and cable connection must only be done by a qualified electrician. If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.
- If the appliance is not fitted with a supply cord and a plug, the connection equipment must have a contact separation in all poles that provide full disconnection, and the appliance must be incorporated in the fixed wiring in accordance with the wiring rules.

The accessible surface
may be hot during
operation.



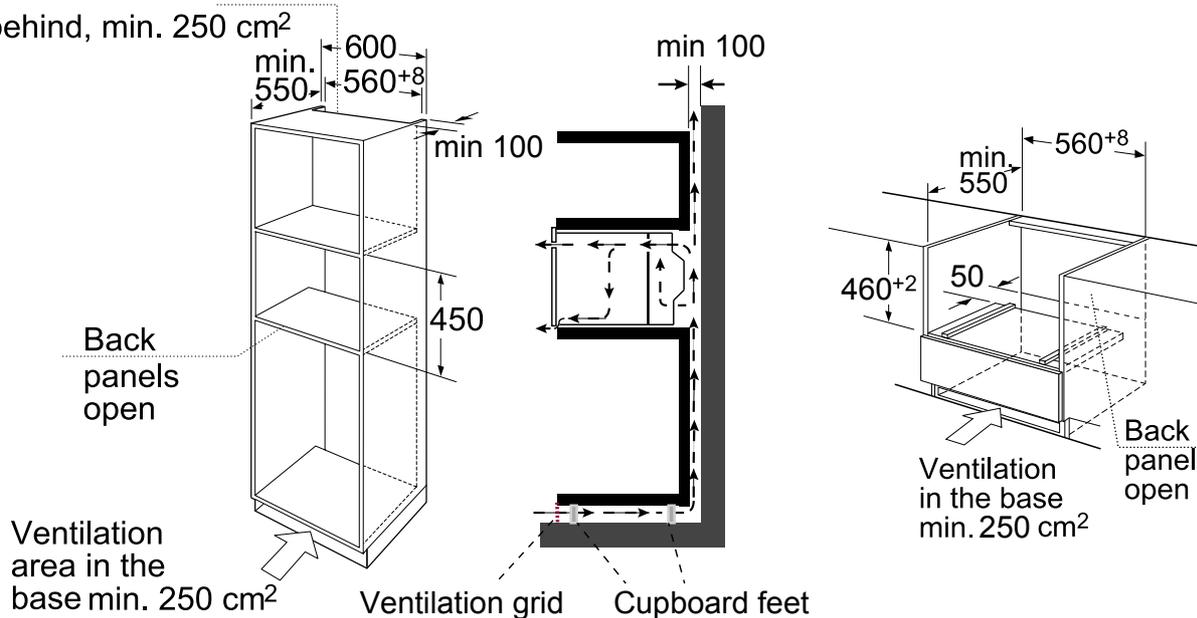
Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 100 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm² on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C .

Installation dimensions

Ventilation openings

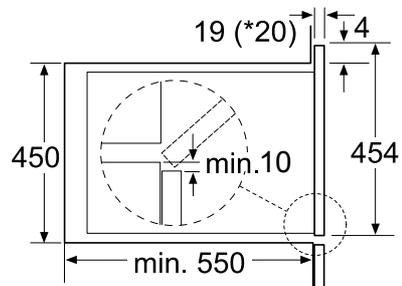
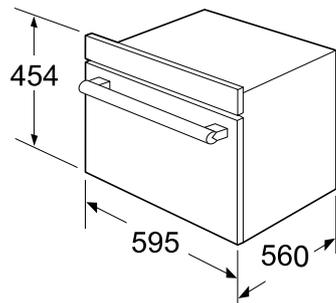
behind, min. 250 cm²



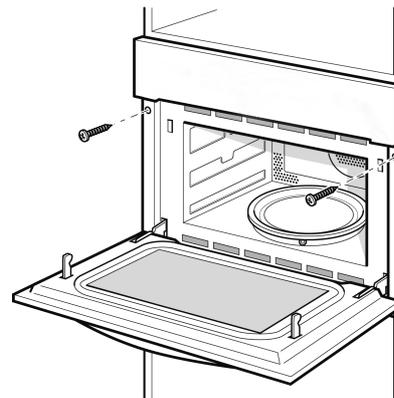
Note: There should be gap above the oven.

Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the oven into the box, making sure that it is in the centre.
 2. Open the door and fasten the oven with the screws that were supplied.



* 20 mm for metal fascias



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

BEFORE FIRST USE

Initial cleaning and heating

Removing the steam oven all of the protection foil on the front.

For more information see the "CLEANING". Before the first use of the appliance,

- Remove all accessories and wash out of the oven.
- Electric heating empty containers. New appliances typically smell when first used. Before using the electrical appliance to cook food faster to heat it helps to banish odors.
- Before heating, it is best to wipe the steam oven interior with a damp cloth. In this way, storage and untwisting appliances accumulated in the packaging process in furnace dust or residual packing material can be removed.
- Touch "  " keys. Appliance turn on, the main menu appears in the display.
- Touch "  " to choose the convection function. Recommended temperature will be highlighted.
- Raise the temperature to maximum temperature. This can be achieved by using adjustment keys to achieve.
- Touch "  " symbol next to the sensor keys. Heat the empty oven for at least an hour.
When you do this, make sure that the room well ventilated. Close the door to the other room to avoid odor pervaded the House.
- Let the appliance cool down to room temperature. Then solution of neutral detergent mixed with hot water to clean inside the steam oven, then wipe dry with a clean soft cloth.
Keep the door open until completely dry in the oven.

OPERATION INSTRUCTION

Control Panel



This steam oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

1.Clock Setting

When the steam oven is electrified, "00:00" will blink, buzzer will ring once.

- 1) Press "<" or ">" to set the right time (between 00:00 and 23:59.)
- 2) After you have set the right time, press "⌚". The clock has been set.

Note: 1) If you want to change the time, you have to press and hold the "⌚" button for 3 seconds. The actual time disappears and then the time will blink in the display.

Press "<" or ">" to set the new time and press the "⌚" button to confirm the setting.

- 2) When you set the clock, long press "<" or ">" when adjusting 10MIN, short press time (each time you adjust 1MIN).

NOTE: When press "  ",you could choose Convection, Grill+Fan, Grill

2. Grill Cooking

- 1) Press the "  " button to activate the convection function. The default time "10:00" displays and the convection icon appears.
- 2) Press "  " or " < " or " > " to select grill mode. The default grill power is the third level.
- 3) Press "  " to enter to choose the grill level.
- 4) Press " < " or " > " to select the level 3(the MAX.), level 2 or level 1(the MIN.).
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
Press " < " or " > " to select the cooking time of grill. The MAX.time is 90 minutes.
- 6) Press "  " button to start cooking.

3. Convection Cooking

- 1) Press the "  " button to activate the convection function. The default time "10:00" displays and the convection icon appears.
- 2) Press "  " to enter to the temperature mode. The default temperature is 180 degrees.
- 3) Press " < " or " > " to select temperature.
The temperature is from 50 to 230 degrees.(50,100,105,110,115,120,125,130,135,140,145,150,155,160,165,170,175,180,185,190,195,200,205,210,215,220,225,230)
- 4) Press "  " to select the time setting mode. The default time is 10 minutes.
Press " < " or " > " to select the cooking time. The MAX.time is 5 hours.
- 5) Press "  " button to start cooking.

4. Grill Fan Cooking

- 1) Press the "  " button to activate the convection function. The default time "10:00" displays and the convection icon appears.
- 2) Press "  " or " < " or " > " to select grill fan mode. The default temperature is 180 degrees.
- 3) Press "  " to enter to the temperature selection mode.
- 4) Press " < " or " > " to select the temperature. The temperature is from 35 to 180 degrees. (35, 100, 105, 110, 115, 120, 125, 130, 135, 140, 145, 150, 155, 160, 165, 170, 175, 180)
- 5) Press "  " to select the time setting mode. The default time is 10 minutes.
Press " < " or " > " to select the cooking time. The MAX.time is 5 hours.
- 6) Press "  " button to start cooking.

5. Auto Cook

- 1) In standby mode, press "  /A " button once, the display " *Δ " lights, go into defrost menu mode; press the key more than once, you can switch between the different cooking types such as d01, P01, S01, at this point you can press the " < " or " > " to choose defrost, non steam menu, steam menu switches between three types of cooking.
When the display " A " lights, enter menu mode automatically, the default cooking weight, cooking time and symbol "Kg" light; the display shows P01 or S01.
- 2) Press the "  " and flashing display shows P01 or S01, at this point, you can press " < " or " > ", select the menu type (P01-P12 or S01-S36).

Note:

- 1) For non-steam menu (P01-P12), press "  " to confirm menu selection and enter the weight of menu selection state automatically, at this point, you can press " < " or " > ", choose the automatic menu weight cooking time display.
- 2) For the steam menu, at this time, if you need to adjust the default cooking time, you can press  , and makes the default cooking time of flashing, at this point, press " < " or " > " to adjust the Cook time menu.

- 3) Press "  " button to start cooking.

NOTE:

- 1) After steam auto menu, the water pump will withdraw the water back to water tank, there will be some noise sound.
- 2) After steam auto menu, you need to clean the water on cavity and door panel.
- 3) If the menu need preheating, don't put the food in the oven during preheating. Only when the temperature is reached, can you put in the food to start cooking.

6. Defrost

- 1) In standby mode, press "/A" button once, select defrost mode, the display " *Δ" lights, into auto defrost mode; display displays d01, initial weight, cooking time and cooking signs light up;
- 2) Press "", to confirm the selected defrost mode and enter the defrost weight selection state, press " "or"  "to select automatic defrost weight cooking time display;
- 3) Press "" button to start cooking.

7. Preheating Function

The preheating function can be activated after you have set the functions:
Convection, Grill fan.

- 1) Press "/A" button. When the preheat icon appears in the display.
- 2) Press "" button to start preheating. When the right temperature is reached, you will hear three beeps. You can stop the preheating by opening the oven door or by pressing the "" button.

Note: The preheating function only works if you have already chosen one of the modes above. During preheating, don't put the food in the oven. Only when the temperature is reached, can you put in the food to start cooking.

8. Steam Function

- 1) In standby mode, press "" button, enter the steam mode, time lights up by default 10:00. Press the key several times, in steam mode switch between other work. You can also press " "or"  " other ways of cooking made the switch.
- 2) when you select Steam mode, the icon is displayed, signs light up, there is no Parallax display "10:00", "Min" and "°C" symbol lit, tank icon on the right show the current water level. (Water, lack of water), the lower right corner of display temperature setting steam. (Default 100)
- 3) Press the "" key to switch to the temperature selected, the temperature flashes, at this point, press " "or"  " to select a temperature (50,60,70,80,90,100).
- 4) Press "" to select the time setting mode. The default time is 10 minutes.
- 5) Press " "or"  " to select the cooking time . The MAX.time is 90 minutes.
- 6) Press "" button to start cooking.

Steam note:

1. Before steam cooking:

Before starting the steam cooking mode, if the tank is short of water, press  button, abnormal buzzer will ring and the screen icon will show water scarcity status of water level to remind you to add water.

2. During steam cooking:

During steam cooking mode, if the tank is short of water, abnormal buzzer will ring and the screen icon will show water scarcity status of water level to remind you to add water. After adding water, it can work normally.

3. After steam cooking:

1-After steam function is finished, the water in boiler will be withdraw to water tank. This process lasts for about 1 minute.

2-During the process to withdraw the water back to water tank, if the water tank is full, the system will be beeping 10 times to remind you clean up the tank. After the water tank is empty, the system will continue to withdraw water.

Defect codes

Below defect codes may occur during steam functions :

E-06: 1-Water tank is not close well.

2-The water tank is empty, need to inject the water.

E-05: water system abnormal, need to contact for Engineer to check, below is the possibilities.

1-The water sensor is abnormal.

2-The water pipe is abnormal.

3-The water pump is abnormal.

4-The water tank is abnormal.

9. Lock-out Function for Children

Lock: In standby mode, press "  " for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and "  " indicator will light.

Unlock : In locked mode, press "  " for 3 seconds, there will be a long "beep" denoting that the lock is released, and "  " indicator will disappear.

10. Convection+Steam Function

- 1) In standby mode, press " } } } " button, enter the steam mode, time lights up by default 10:00. Press the key several times, in steam mode switch between other switch between other work. you can also press " < " or " > " other ways of cooking made the switch.
- 2) when you select Conv.+Steam mode, the icon is displayed, the default temperature is 180 degrees.
- 3) Press "  " to enter to the temperature selection.
- 4) Press " < " or " > " to select temperature.(180,190,200,210,220degree)
- 5) Press "  " button, adjust the steam, and steam the display flashes, then press " < " or " > " to set steam (default 30 percent), if the steam is not in Flash, you can press the "  " key to make it Flash and then press " < " and " > " to set the steam.
- 6) Press "  " to select the time setting mode. The default time is 10 minutes.
- 7) Press " < " or " > " to select the cooking time . The MAX.time is 90 minutes.
- 8) Press "  " button to start cooking.

11. Display Specification

- 1) When setting, if no other operation,it will confirm automatically after 10 seconds.
Except clock setting for the first time.
- 2) During setting program, after adjusted for 3 seconds, it will confirm automatically.
- 3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation in 5 minutes, it will enter into the off state.
- 4) The oven lamp will light all the time if the door is open.
- 5) The oven lamp will light all the time if the oven is paused.
- 6) "  " button must be pressed to continue cooking if the oven door is open during cooking process.
- 7) The "  " button can be press in any state to open the water tank.

12. Auto Scale Removal Function

For best cleaning results, we recommend that you use detergent sodium citrate, which were randomly for descaling steam microwave oven. Follow the manufacturer's instructions on the packaging. Run steam programs on my computer today after 20 hours, the need for descaling.

- 1) Power up the system, remove the water tank, inject 1000ml of fresh water into the water tank, adding a pack of descaling agent.
- 2) Push the tank into the furnace where appropriate.
- 3) In standby mode, press "  /A " button, the display " *  " lights, display displays default mode d01, default weight 0.10, corresponding cooking time and " Kg ""Min" light up.
- 4) Press "  /A " repeatedly, when " CLE " indicator lightens, it means to enter Scale Removal function. "Min" and default time " 20:00 " lightens, tank icon show the current water level (Water, lack of water, full of water), other icons disappear.
- 5) Press "  " to start the program.
- 6) Stay whole 1 minute after the program has finished, take out the water tank and pour the water in the tank. Thoroughly clean the water tank.
- 7) Replace the fresh water, repeat steps 3 to 6.

Note: the descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.

STEAM MENU

MENU	DISPLAY	WEIGHT	TIME	POWER
Trout	S01	200-600g	15:00-30:00	Steam100°C
Salmon Filet	S02	200-600g	15:00-30:00	Steam100°C
Pikeperch	S03	200-600g	15:00-30:00	Steam100°C
Prawns	S04	200-600g	10:00-25:00	Steam100°C
Halibut filet	S05	200-600g	15:00-30:00	Steam100°C
Cockles	S06	200-600g	10:00-20:00	Steam100°C
Cod filet	S07	200-700g	15:00-30:00	Steam100°C
Herring	S08	200-600g	15:00-30:00	Steam100°C
Tuna filet	S09	200-600g	10:00-20:00	Steam100°C
Crab	S10	2 - 6	20:00-35:00	Steam100°C
Chicken leg	S11	4 - 10	25:00-40:00	Steam100°C
Chicken breast	S12	4 - 6	25:00-45:00	Steam100°C
Meatball	S13	200-600g	25:00-45:00	Steam100°C
Chicken wing	S14	4 - 8	15:00-30:00	Steam100°C
Pork filet, whole	S15	200-600g	15:00-30:00	Steam100°C
Sausages	S16	4 - 10	10:00-25:00	Steam100°C
Eggs in Glass	S17	1 - 8	5:00-15:00	Steam100°C
Eggs, hard	S18	1 - 8	10:00-20:00	Steam100°C
Eggs, soft	S19	1 - 8	5:00-15:00	Steam100°C
Rice + water	S20	/	25:00-35:00	Steam100°C
Eggplant/ Aubergine	S21	200-600g	10:00-25:00	Steam100°C
Beans	S22	200-600g	20:00-35:00	Steam100°C
Broccoli	S23	200-600g	10:00-25:00	Steam100°C

Cauliflower	S24	200-600g	15:00-30:00	Steam100°C
Peas	S25	200-400g	15:00-30:00	Steam100°C
Carrots	S26	200-600g	20:00-35:00	Steam100°C
Corn cobs	S27	1 - 10	15:00-30:00	Steam100°C
Bell peppers	S28	200-600g	5:00-20:00	Steam100°C
Hot peppers	S29	200-600g	5:00-20:00	Steam100°C
Mushrooms	S30	200-600g	5:00-20:00	Steam100°C
Leeks	S31	200-400g	5:00-20:00	Steam100°C
Rice/Brussels sprouts	S32	200-600g	10:00-25:00	Steam100°C
Celery	S33	200-800g	10:00-25:00	Steam100°C
Asparagus	S34	200-600g	15:00-30:00	Steam100°C
Spinach	S35	200-400g	5:00-20:00	Steam100°C
Courgette	S36	200-600g	10:00-25:00	Steam100°C

NO-STEAM MENU

MENU	DISPLAY	WEIGHT	TIME	POWER
Fresh pizza	P01	200	14:00	PRE-HEAT/200°C conv.
		300	15:00	PRE-HEAT/200°C conv.
		400	16:00	PRE-HEAT/200°C conv.
		500	17:00	PRE-HEAT/200°C conv.
		600	18:00	PRE-HEAT/200°C conv.
Cake	P02	400	45:00	PRE-HEAT /150°C
		500	50:00	PRE-HEAT /150°C
		600	55:00	PRE-HEAT /150°C
Shrimp	P03	200	12:00	PRE-HEAT /220°C
		400	14:00	PRE-HEAT /220°C
		600	16:00	PRE-HEAT 220°C
Chocolate cookies	P04	500	18:00	PRE-HEAT /180°C
lemon cookies	P05	400	16:00	PRE-HEAT /200°C
Sausage	P06	200	10:00	PRE-HEAT /220°C
		400	12:00	PRE-HEAT /220°C
		600	16:00	PRE-HEAT /220°C
Reheat food - Curry, Chicken, Fish	P07	200	12:00	PRE-HEAT /220°C
		300	13:00	PRE-HEAT /220°C
		400	14:00	PRE-HEAT /220°C
Bread / Papad	P08	100	8:00	Grill Level3
		150	8:30	
		200	9:00	
Oatmeal raisin cookies	P09	600	18:00	PRE-HEAT /180°C
pecan crisps	P10	500	16:00	PRE-HEAT /180°C
peanut chocolate cookies	P11	500	18:00	PRE-HEAT /180°C
Muffin	P12	840 (70g*12)	20:00	PRE-HEAT /180°C

TROUBLE SHOOTING

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may 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 accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not 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.
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future 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.