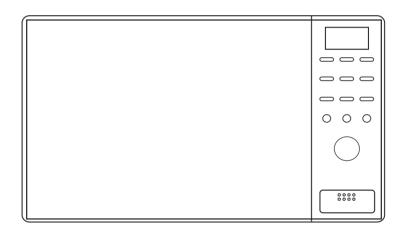


INSTRUCTION MANUAL

EM-C8787B UK2

Microwave Oven



Read these instructions carefully before use. If you follow these instructions, your Microwave Oven will serve you long and well.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. 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:	EM-C8787B UK2
Power Source :	230V 50Hz
Power Consumption :	2500W
Output Microwave :	1000W 2450MHz
Input Grill :	1100W
Input Convection :	1400W
Outside Dimensions (WxDxH):	519 X 444 X 315mm
Oven Capacity :	32L
Turntable Diameter :	31.5cm
Net Weight :	18.5kg
MAFF Rating:	1000/E

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

- Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Warning: It is hazardous for anyone other than a competent person to remove a cover which gives protection against exposure to microwave energy.
- 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 understand the hazards of improper use.
- Warning: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated. (only for grill series)
- 5. Only use utensils suitable for use in microwave ovens.
- The oven should be cleaned regularly and any food deposits should be removed.
- Read and follow the specific: "PRECAU-TIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 10. Do not overcook food.
- Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
- Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
- Install or locate this oven only in accordance with the installation instructions provided.

- 14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 15. Use this appliance only for its intended uses as described in manual. Do not use corrosive chemicals or vapors in this appliance. This oven is especially designed to heat. It is not designed for industrial or laboratory use.
- 16. 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.
- 17. Do not store or use this appliance outdoors.
- Do not use this oven near water, in a wet basement or near a swimming pool.
- 19. The temperature of accessible surfaces may be high when the appliance is operating. Keep cord away from heated surface, and do not cover any events on the oven.
- Do not let cord hang over edge of table or counter.
- 21. 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.
- 22. 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.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore take care when handling the container.

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.

CLEANING

Be sure to disconnect the oven from the power supply.

- 1. Clean the inside of the oven after using with a slightly damp cloth.
- Clean the accessories in the usual way in soapy water.
- The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.

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

- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 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-
 - 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.

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CAUTION

Personal Injury Hazard
It is hazardous for anyone
other than a compentent person
to carry out any service or repair
operation that involves the removal
of a cover which gives protection
against exposure to microwave
energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

- 1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- 2. Cook on maximum power for 1 minute.
- 3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- 4. Do not exceed 1 minute cooking time.

Materials you can use in microwave oven

Utensils Remarks

Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause 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 jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	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 unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
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).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils Remarks

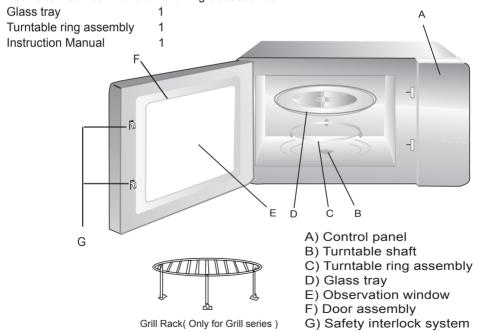
O CONTONIO I CONTONICO	
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal- trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist 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.

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:



Shut off oven power if the door is opened during operation.

Turntable Installation



- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food are always placed on the glass tray for cooking.
- d. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

Turntable ring assembly

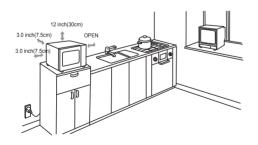
Countertop Installation

Remove all packing material and accessories. Examine the oven for any damage such as dents or broken door. Do not install if oven is damaged.

Cabinet: Remove any protective film found on the microwave oven cabinet surface. Do not remove the light brown Mica cover that is attached to the oven cavity to protect the magnetron.

Installation

Select a level surface that provide enough open space for the intake and/or outlet vents.



A minimum clearance of 3.0 inches (7.5cm) is required between the oven and any adjacent walls. One side must be open.

- (1) Leave a minimum clearance of 12 inches (30cm) above the oven.
- (2) Do not remove the legs from the bottom of the oven.

- (3) Blocking the intake and/or outlet openings can damage the oven.
- (4) Place the oven as far away from radios and TV as possible. Operation of microwave oven may cause interference to your radio or TV reception.
- 2. Plug your oven into a standard household outlet. Be sure the voltage and the frequency is the same as the voltage and the frequency on the rating label.

WARNING: Do not install oven over a range cooktop or other heat-producing appliance. If installed near or over a heat source, the oven could be damaged and the warranty would be void.

The accessible surface may be hot during operation.



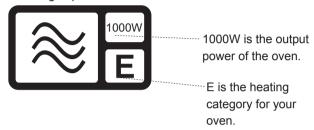
Introducing microwave cooking

More about getting the most from microwave cooking

Microwave heating categories

Your oven has been tested and labelled to meet the government's voluntary agreement on the reheating of pre-cooked food.

Remember Always check that the food is evenly cooked and piping hot before you serve it.



Check the cooking times for category
E on the food's packaging to see how long it should be cooked for.



To Microwave from Frozen: Remove outer packaging. Pierce film lid SEVERAL TIMES. Place on a microwaveable plate. Heat on full power. Turn halfway through heating.

	Heating		Wattage	
	Cate	gory	(IEC 705)	
	В	D	650W	750W
Full Power	3	2.5	3	2.5
Turn	Tu	rn	Tu	rn
Full Power	4	3.5	4	3.5
Standing Time	1	1	1	1
	Min	utes	Minu	ıtes

The heating characteristics and output power levels of microwave ovens are usually calculated using a relatively large portion of food (a 1000 gram load.IEC 705) but many packs of pre-cooked food are sold in smaller packs, often about 350 grams. The government, in partnership with food companies and microwave manufacturers, have set up a system of heating categories to help you choose the reheating time for pre-cooked food.



Your SANYO product is designed and manufactured with high quality materials and components which can be recycled and reused.

This symbol means that electrical and electronic equipment, at their end-oflife, should be disposed of separately from your household waste.

Please, dispose of this equipment at your local community waste collection/recycling centre.

In the European Union there are separate collection systems for used electrical and electronic product.

Please, help us to conserve the environment we live in!

OPERATION INSTRUCTION

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

1. Kitchen Timer

- (1) Press "KITCHEN TIMER" once, "0:00" displays.
- (2) Turn " to enter the timer.(the maximum cooking time is 95 minutes.)
- (3) Press "START" to confirm setting.
- (4) When the kitchen time is reached, the buzzer will ring 5 times and the oven turn back to waiting states. If the clock be set(12-hour system), screen will display the current time. Note: Kitchen Timer is a timer.

Clock Setting

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

- 1) Press " CLOCK " to choose 12-hour or 24-hour.
- 2) Turn " to adjust the hour figures, the input time should be within 0--23(24-hour) or 1--12(12-hour).
- 3) Press " CLOCK ", the minute figures will flash.
- 4) Turn " to adjust the minute figures, the input time should be within 0--59.
- 5) Press " CLOCK" to finish clock setting. ":" will flash.
- Note: 1) If the clock is not set, it would not function when powered.
 - 2) During the process of clock setting, if you press " STOP/CLEAR ", the oven will go back to the previous status automatically.
- 3. Microwave Cooking
- 1) Press the "MICRO POWER " key once, 1000W is selected.
- 2) Press "MICRO POWER" for times or turn " to select the microwave power from 1000 W to 100 W.
- 3) Press "START" to confirm the power.
- 4)Turn " to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press " START " to start cooking.

NOTE: the step quantities for the adjustment time of the coding switch are as follow:

0---1 min : 5 seconds 1---5 min : 10 seconds 5---10 min : 30 seconds 10---30 min : 1 minutes 30---95 min : 5 minutes

Microwave Power Chart

Press	Once	Twice	Thrice	4 times	5 times	6 times
Microwave Power	1000W	800W	500W	300W	200W	100W

4. Grill Cooking

1) Press the "GRILL " key once, and "G-1" display.

2) Turn " \(\bigcap_7\)" to adjust the cooking time. (The time setting should be 0:05- 95:00.)

3) Press "START" to start cooking.

Note: If half the grill time passes, the oven will sound twice, and this is normal.

You can just leave it continue cooking. But 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. If no operation, the oven will work automatically and sound once.

5. Combination Cooking

- 1) Press the "DUAL COOK" key once, and "C-1" display.
- 2) Press " DUAL COOK" for times or turn " " to select the grill power. Stop turning when "C-1","C-2","C-3" or "C-4" displays.
- 3) Press "START" to confirm.
- 4)Turn " or to adjust the cooking time. (The time setting should be 0:05- 95:00.)
- 5) Press "START" to start cooking.

Note: Combination instructions

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

Note:1) When combination 1 & 2 are selected(C-1& C-2), you can press "CONV.TEMP" to choose the convection degree from 150 degrees to 230 degrees.

- 2) In combination 1 mode, Press "MICRO.POWER" to choose the micowave power: 100W, 200W, 300W and 500W.
- 3) In combination 3 mode, Press "MICRO.POWER" to choose the micowave power: 100W, 200W, 300W, 500W, 800W and 1000W.
- 4) If cooking time selected directly, the microwave power is 300W. And the convection temperature is 200 degrees.

6. Convection Cooking(With preheating funtion)

The convection cooking can let you to cook the food as a traditional oven. Microwave is not used. It is recommended that you should preheat the oven to the appropriate temperature before placing the food in the oven.

- 1) Press the "CONV.TEMP" key once, "240" flash.
- 2) Keep pressing "CONV.TEMP" or turn " to select the convection function.

 Note: the temperature can be chosen from 150 degrees to 240 degrees.
- 3) Press the "START" to confirm the temperature.
- 4) Press the "START" to start preheating. When the preheating temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. And the preheated temperature is displayed and flash.
- 5) Put the food into the oven and close the door.
 - Turn " ? " to adjust the cooking time. (The maximum setting time is 95 minutes.)
- 6) Press the "START" key to start cooking.
- Note: a. Cooking time cannot be input until the preheating temperature arrives.

 If the temperature arrives, door must be opened to input the cooking time.
 - b. When the preheating time is more than 30 minutes and the temperature not arrives, buzzer will sound twice to tell you to input the cooking time. If the time not input in 5 minutes, the oven will stop preheating. The buzzer sound five times and turn back to waiting states.
- 7. Convection Cooking(Without pre-heating function)
- 1) Press the "CONV.TEMP" key once, "240" flash.
- 2) Keep pressing "CONV.TEMP" or turn " to select the convection function.

 Note: the temperature can be chosen from 150 degrees to 240 degrees.
- 3) Press the "START" to confirm the temperature
- 4) Turn " " to adjust the cooking time. (The maximum setting time is 95 minutes.)
- 5) Press the "START" key to start cooking.

8. Multi-Stage Cooking

Three stages can be maximumly set. If one stages is defrosting, it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin.

Note: Auto menu and preheating cannot be set as one of the multi-stage.

Example: if you want to defrost the meat for 100 grams, then to cook with 800W microwave power for 7 minutes. The steps are as following:

- 1) Press "AUTO DEFROST" once, the screen will display "dEF1";
- 2) Turn " ?" " to adjust the defrost weight of 100g;
- 3) Press"MICRO POWER" once:
- 4) Turn " ? " to choose 800W microwave power;
- 5) Press "START" to confirm;
- 7) Press "START" to start cooking.
- 9. Pre-set Function
- 1) Set the clock first. (Consult the instruction of clock setting.)
- 2) Input the cooking program. Three stages can be set at most. Defrosting should not be set in preset function. Auto menu can be set single stage only.

Example: if you want to cook with 800W microwave power for 7 minutes.

- a. Press"MICRO POWER" once;
- b. Turn " 🖓 " to choose 800W microwave power;
- c. Press "START" to confirm:
- d. Turn " \mathbb{Q}_7 " to adjust the cooking time of 7 minutes;

After the above steps, please do not press " START ". Then do as following:

- 3) Press " DELAY START ", current time displays and the hour figures flash.
- 4) Turn " to adjust the hour figures, the input time should be within 0--23(24-hour) or 1--12(12-hour).
- 5) Press " DELAY START ", the minute figures will flash.
- 6) Turn " " to adjust the minute figures, the input time should be within 0--59.
- 7) Press " START " to finish setting. ":" will light, buzzer will ring twice when the time arrives, then cooking will start automatically.

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

Auto menu Chart

1	Auto menu C		Dieplay	l Danner	
A1	Menu	Weight(g)	Display	Power	
Baked Potato 3 3 100%/C-4 4 4 4 A2 Chicken Pieces 3 3 C-4 A3 Roast Joint 800 800 800 A3 Roast Joint 1600 1200 C-4 A4 Frozen Pizza 100 100 100 A4 Frozen Pizza 400 400 500 C-4 A5 Casserole 1(Chicken casserole) 1 C-4 100%/50% A5 Casserole 3(Curry casserole) 2 100%/50%					
A2 Chicken Pieces				100%/C-4	
A2	Daked Foliato			1007070-4	
A2 Chicken Pieces 2 2 C-4 A3 A4					
Chicken Pieces 2 2 C-4 A 4 4 4 A B 800 800 800 A A3 1200 1200 C-4 C-4 A3 1200 1600 1600 C-4 E 100 2000 2000 C-4 A4 300 300 To 200 To 200 A5 2 2 400 400 To 200 To 200 To 200 A5 2 3 (Beef casserole) 2 100%/50% To 200%/50% To 200%/50%/50% To 200%/50%/50% <td< td=""><td>A2</td><td></td><td></td><td></td></td<>	A2				
Pieces 3 3 4 4 4 800 800 800 A3 1200 1200 Cost 1600 1600 1600 Cost 100 100 100 A4 300 300 300 C-4 A5 2(Beef casserole) 1 2 100%/50% A5 2(Beef casserole) 2 100%/50% 100%/50% A6 2(Beef casserole) 3 4 4 2 100%/50% 100%/50% 100%/50% 2 100%/50% 2 100%/50% 2 100%/50% 2 100%/50% 2 2 2 2 100%/50% 3 2 2 2 2 2 2 2 2 2 3 3 3 3 3 3 4 4 4 200 degrees) 4 4 4 2 2 4 4 4 4 2 2		2	2		
Roast Joint 1200	Pieces	3	3	C-4	
Roast Joint		4	4		
Roast Joint 1600 1600 C-4 2000 2000 2000 A4 100 100 300 C-4 Frozen Pizza 400 400 500 C-4 A5 2 (Beef casserole) 1 1 100%/50% A5 3 (Curry casserole) 3 4 4 100%/50% A6 3 (Curry casserole) 4 4 C-2(500W microwave power,convection at 200 degrees) A6 3 (Curry casserole) 3 (Curry casserole) 4 (Crevitic casserole)		800	800		
A4	A3	1200	1200		
100	Roast Joint	1600	1600	C-4	
A4 300 300 C-4 Frozen Pizza 400 400 C-4 A5 C(Chicken casserole) 1 A5 C(Beef casserole) 2 3 (Curry casserole) 4 4 (Minced casserole) 4 A6 2 2 (500W microwave power, convection at 200 degrees) A7 2 (450g) 1 C-4 A8 1 (250g) 3 A8 1 1 C-4 A8 1 1 C-4 A9 1 (Sponge cake) 1 100% microwave power Cake/ 2 (Fruit cake) 2 convection at 180 degrees		2000	2000		
Frozen Pizza		100	100		
A5	A4	300	300		
1(Chicken casserole)	Frozen Pizza	400	400	C-4	
A5		500	500		
Casserole 3(Curry casserole) 3 4(Minced casserole) 4 1 1 2 2 2 2 3 3 3 3 4 4 4 200 degrees) 1(250g) 1 2(450g) 2 3(650g) 3 4(900g) 4 A8 1 Chops/ 2 Steaks 3 3 1(Sponge cake) 1 100% microwave power Cake/ 2(Fruit cake)		1(Chicken casserole)	1		
Casserole 3 (Curry casserole) 3 4(Minced casserole) 4 1 1 1 A6 2 2 C-2(500W microwave power, convection at 200 degrees) A7 4 4 200 degrees) A7 2(450g) 1 2 Baked Fish 3(650g) 3 3 4(900g) 4 C-4 A8 1 1 C-4 Chops/ Steaks 2 2 C-4 Steaks 3 3 100% microwave power convection at 180 degrees Cake/ 2(Fruit cake) 2 convection at 180 degrees	A5	2(Beef casserole)	2	100%/50%	
A6 Snacks 1 1 2 2 2 power,convection at 200 degrees) A7 Baked Fish A8 Chops/ Steaks A9 Cake/ A9 Cake/ A6 Snacks 1 1 1 1 C-2(500W microwave power,convection at 200 degrees) C-4 C-4 C-4 C-4 C-4 C-4 C-4 C-	Casserole	3(Curry casserole)	3	1007070070	
A6 Snacks 3 3 3 9ower,convection at 200 degrees) A7 Baked Fish A8 Chops/ Steaks A9 Cake/ C-2(500W microwave power,convection at 200 degrees) C-4 C-4 C-4 C-4 C-4 C-4 C-4 C-		4(Minced casserole)	4		
A6 Snacks 3 3 3 power,convection at 200 degrees) A7 Baked Fish A8 Chops/ Steaks A9 Cake/ Cake/ A8 Chops/ Steaks A9 Cake/ Cake/ A8 Chops/ Steaks A9 Cake/ Cake/ Cake/ A8 Chops/ Steaks A9 Cake/ Cake/ Cake/ Cake/ Cake/ A8 Chops/ Cake/ Cake/ Cake/ Cake/ Cake/ Cake/ A9 Cake/ Cak		1	1		
A7	A6	2	2	C-2(500W microwave	
A7 Baked Fish 1(250g) 1 2(450g) 2 C-4 3(650g) 3 4(900g) 4 A8 Chops/ Steaks 3 1 1 C-4 C-4 100% microwave power Cake/ Cake/ 2(Fruit cake) 2 Convection at 180 degrees	Snacks	3	3	power,convection at	
A7		4	4	200 degrees)	
Baked Fish 3(650g) 3 C-4 A8 1 1 1 Chops/ 2 2 2 C-4 Steaks 3 3 A9 1(Sponge cake) 1 100% microwave power convection at 180 degrees		1(250g)	1		
Baked Fish 3(650g) 3 4(900g) 4 A8 1 1 Chops/ 2 2 Steaks 3 3 A9 1(Sponge cake) 1 100% microwave power Cake/ 2(Fruit cake) 2 convection at 180 degrees	A7	2(450g)	2		
A8 1 1 Chops/ Steaks 2 2 Chops/ Steaks 3 3 A9 1(Sponge cake) 1 100% microwave power Cake/ Cake/ 2(Fruit cake) 2 convection at 180 degrees	Baked Fish	3(650g)	3	C-4	
Chops/ Steaks 2 2 C-4 A9 1(Sponge cake) 1 100% microwave power Cake/ 2(Fruit cake) 2 convection at 180 degrees			4		
Chops/ Steaks 2 2 C-4 A9 1(Sponge cake) 1 100% microwave power Cake/ 2(Fruit cake) 2 convection at 180 degrees	A8		1		
A9 1(Sponge cake) 1 100% microwave power Cake/ 2(Fruit cake) 2 convection at 180 degrees		2	2	C-4	
Cake/ 2(Fruit cake) 2 convection at 180 degrees	Steaks	3	3		
Cake/ 2(Fruit cake) 2 convection at 180 degrees	A9	1(Sponge cake)	1	100% microwave power	
Pudding 3(chocolate brownies) 3 convection at 200 degrees		2(Fruit cake)	2	convection at 180 degrees	
	Pudding	3(chocolate brownies)	3	convection at 200 degrees	

10. Auto Menu

- 1) In waiting state, turn " "right to choose the function wanted, and "A1","A2","A3"...."A9" will be displayed.
- 2) Press "START" to confirm the menu you need.
- 3) Turn " , " to choose the weight of menu, and "g" indicator will light.
- 4) Press "START" to start cooking.

 Please read the auto menu chart aboved.

11. Auto Reheat Function

- 1) Press the "AUTO REHEAT" key once, and "150" display.
- 2) Press "AUTO REHEAT" for times or turn " to select the food weight. "150g","250g","350g","450g" or "600g" can be chosen.
- 3) Press "START" to start cooking.

12. Defrost Function

- Press "AUTO DEFROST" pad once to defrost meat, the oven will display "dEF1".
 Press twice to defrost poultry, the oven will display "dEF2".
 Press three times to defrost fish, the oven will display "dEF3".
- 2) Turn " to select the weight of food. At the same time, "g" will lights, The weight should be 100-2000g.
- 3) Press "START" key to start defrosting.

Note:if half of the cooking time passes,the buzzer will sound twice to tell you to turn the food over.

13. Speedy Cooking

- 1) In waiting state, press "QUICK START" key to cook with 100% power level for 30 seconds. Each press on the same key can increase 30 seconds. The maximum cooking time is 95 minutes.
- 2) In waiting state, turn " "left to choose cooking time directly then press "START" key to cook with 100% microwave power.

 This program can be set as one of multi-stage.

14. Inquiring Function

- (1) In cooking state, press"MICRO POWER"," CONV. TEMP" or "DUAL COOK", the current power will be displayed for 2-3 seconds.
- (2) In pre-set state, press " DELAY START " 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.
- (3) During cooking state, press "CLOCK" to check the current time. It will be displayed for 2-3 seconds.
- (4) Under defrost function, current time cannot be check.

15. Lock-out Function for Children

Lock: In waiting state, press "STOP/CLEAR" for 3 seconds, there will be a long "beep" denoting entering into the children-lock state and " — • " indicator will light.

Current time or 0:00 will display..

Lock quitting: In locked state, press "STOP/CLEAR" for 3 seconds, there will be a long "beep" denoting that the lock is released, and " —— " indicator will disapear.

16. Specification

- (1) The buzzer will sound once when turning the knob at the beginning;
- (2) "START" must be pressed to continue cooking if the door is opened during cooking;
- (3) Once the cooking programme has been set , "START" is not pressed in 5 minutes. The current time will be displayed. The setting will be cancelled.
- (4) The buzzer sounds once by efficient press, inefficient press will be no responce.
- (5) The buzzer will sound five times to remind you when cooking is finished.

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
	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
Oven can not be started.	(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.

ELECTRICAL APPLIANCE GUARANTEE (WARRANTY)

Note:

Nothing in this express warranty affects the statutory right available to the consumer. SANYO (the Company) WARRANTS to the user that if this Microwave Oven (the Product) is or becomes defective and the defect results from faulty materials and or workmanship and not in any way from accident, misuse or mishandling by the user, the Company shall, at its sole option, repair or replace such defective Product or part thereof free of charge on the following basis:-

- 1. In the case of components parts and of workmanship for a period of 12 months from the date of purchase by the user: and
- 2. Provided that the glass tray and light bulbs shall be excluded absolutely from this warranty.

The dealers / retailers dated bill of sale or delivery ticket shall be evidence of the date of purchase. This warranty is valid in the United Kingdom only and is not transferable.

The warranty shall be null and void if the Product is tampered with, misused or abused, or if the serial number is defaced or removed.

IMPORTANT NOTICE

This model in the SANYO range of Microwave Ovens is recommended for DOMESTIC USE ONLY. Its use in a commercial capacity will render this quarantee inoperative.

To obtain service under guarantee, you are advised to contact either the dealer from whom the oven was purchased. Should this not be possible, please find your nearest dealer agent on internet at www.sanyo.co.uk and follow the links – Service & Support - Find your Approved Service Agent – Microwave, and entire the first 2 letters of your Post Code, or contact Service Administration at:

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