

WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with its decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. Whenever you use it, you can be safe in the knowledge that you'll get great results every time.

Welcome to Electrolux.

BEFORE USING YOUR APPLIANCE

Check for any damage or marks. If you find the appliance is damaged or marked you must report it within 7 days to claim for damages under the manufacturers warranty. This does not affect your statutory rights.

Before you use the appliance, we recommend that you read through the whole user manual which provides the description of the product and its functions. It is important that the product is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

For future reference, please store this booklet in a safe place.

CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices, and other working environments.
- Farmhouses.
- Use by clients in hotels, motels, and other residential type environments.
- Bed and breakfast type environments.

BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full-service fee could be applicable.

RECORD MODEL AND SERIAL NUMBER HERE:

Model: _____

Serial No: _____

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Electrolux manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Electrolux manufacturer's warranty if your product fault is due to failure to adhere this manual.

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SYMBOLS



WARNING!

This symbol indicates information concerning your personal safety.



CAUTION!

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT!

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT!

This symbol indicates tips and information about economical and ecological use of the appliance.

INFORMATION ON DISPOSAL FOR USERS



ENVIRONMENT!

- Most of the packaging materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

GENERAL WARNINGS

Important safety instructions, read carefully and keep for future reference. Pass the user manual to possible new owners of the appliance.

NOTE! You must read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department.

The manufacturer will not accept liability, should these instructions or any other safety instructions stated in this book are not followed.

Safety of children and vulnerable people.



WARNING!

Risk of suffocation, injury, or permanent disability.

- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children.
- If the appliance has a child safety device, we recommend that you activate it if children are present.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away from the oven.



CAUTION!

Important safety instructions, read carefully and keep for future reference.

General safety

- The interior of the appliance becomes hot when in operation. Do not touch the heating elements that are inside the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance, disconnect the power supply.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only a competent person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.

- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is for heating food and beverages. Do not dry food, clothing, slippers, sponges, damp cloth, or heat up warming pads, and similar as may lead to risk of injury, ignition, or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed to stifle any flames.
- Heating up of beverages in microwave can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars should be stirred or shaken, and the temperature checked before consumption, to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance as they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly, and removed any food residual..
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life span of the appliance and possibly result in a hazardous situation.
- The temperature of accessible surfaces may be high when the appliance is operating.
- This appliance is designed for freestanding application. It must not be installed behind a decorative door or installed in an enclosed cupboard. Please follow the installation requirements in this manual.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door as they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent or similarly qualified persons to avoid a hazard.



CAUTION!

To avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



WARNING!

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



NOTE:

If there are manufacturing or oil remains on the cavity or

heating element, smoke or odour might occur during the first few operations. This is normal and will cease after repeated use.

We strongly recommend proceeding as follows:

- Turn on the grill mode and let the appliance operate several times without cooking food.
- Ensure sufficient ventilation around the appliance.

SAFETY INSTRUCTIONS

Installation



WARNING!

Only qualified person can install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions come with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Keep minimum distance from the other appliances and units.

Electrical connection



WARNING!

Risk of fire and electrical shock.

- This appliance is supplied with a power cord and 16A power plug suitable for connection to standard 16A power socket. If a power socket needs to be installed, it must be done by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate matches with the power supply. If it is not, contact an electrician.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service Centre or an electrician to change a damaged mains cable.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

Use



WARNING!

Risk of injury, burns, or electric shock or explosion.

- Use this appliance in the environment described in page 2.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not leave the appliance unattended during operation.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface and do not use the cavity for storage purposes.
- Do not operate appliance without food.
- Metallic containers for food and beverages are not allowed during microwave cooking.

Care and cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Regularly clean the appliance to prevent the deterioration of the surface material.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces.
- Remaining fat or food in the appliance can cause smoke/fire, particularly on the grill element.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents, or metal objects.
- Do not use a steam cleaner to clean this appliance.

Disposal

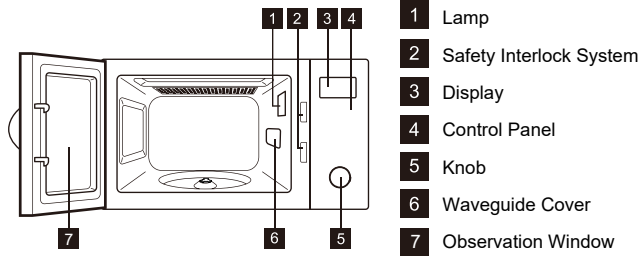


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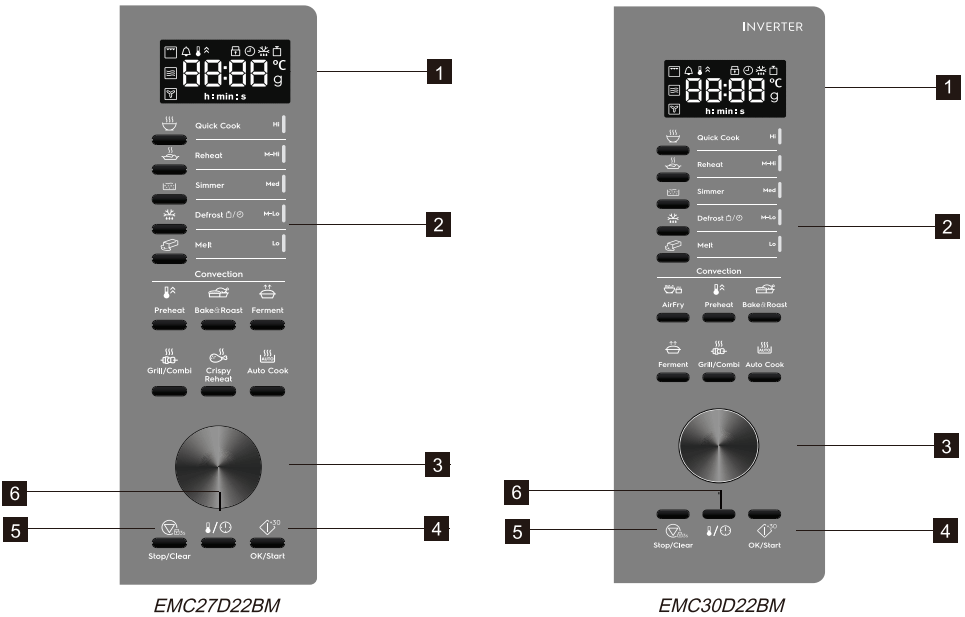
Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

PRODUCT DESCRIPTION















CONTROL PANEL



Symbol	Function	Description
1	---	Display
2	---	Function buttons
3	---	Setting knob
4		OK/ Start +30 Sec button
5		Stop/ Clear button Child Lock
6		Temperature/ Timer

PRODUCT DESCRIPTION (CONTINUE)

Other symbols on the control panel

Symbol	Function	Description
1 	Quick Cook	Fast or normal cooking.
2 	Reheat	Normal cooking. Reheat.
3 	Simmer	Slow cooking, simmer, or stew.
4 	Defrost	To defrost food by weight/ time.
5 	Melt	Keep warm. Melting/ soften.
6 	Grill/ Combi	Grill or Combi cooking function.
7 	Crispy Reheat	Reheat fried foods. ** Applicable to EMC27D22BM ONLY.
8 	Auto Cook	Auto menus.
9 	AirFry	Air fry cooking at fixed temperature 230°C. ** Applicable to EMC30D22BM ONLY.
10 	Preheat	Preheating oven for baking. Temperature range:
11 	Bake&Roast	Convection function. EMC27D22BM - 150° C - 240° C EMC30D22BM - 140° C - 230° C
12 	Ferment	Fermentation at fixed temperature 35°C.

QUICK COOK

1. Press “Quick Cook” once, “Hi” will display.
2. Turn the knob to set the cooking time, it should be within 0:00-95:00.
3. Press “OK/Start” to start cooking.

REHEAT

1. Press “Reheat” once, “M-Hi” will display.
2. Turn the knob to set the cooking time, it should be within 0:00-95:00.
3. Press “OK/Start” to start counting down.

SIMMER

1. Press “Simmer” once, “Med” will display.
2. Turn the knob to set the cooking time, it should be within 0:00-95:00.
3. Press “OK/Start” to start counting down.

WEIGHT DEFROST

1. Press “Defrost” once, “M-Lo” will display.
2. Turn the knob to set the weight, it should be within 100-2000g.
3. Press “OK/Start” to start counting down.

Note: The buzzer will sound to remind you of turning over the food during defrosting

TIME DEFROST

1. Press “Defrost” twice, “M-Lo” will display.
2. Turn the knob to set the cooking time, it should be within 0:00-95:00.
3. Press “OK/Start” to start cooking.

MELT

1. Press “Melt” once, “Lo” will display.
2. Turn the knob to set the cooking time, it should be within 0:00-95:00.
3. Press “OK/Start” to start cooking.

ACCESSORIES

Turntable set



Glass Tray



Turntable Ring Assembly

Grill rack

For grilling food and combi cooking.



Higher Wire Rack
(For grilling, e.g., steaks, sausages and for toasting bread. As a support for shallow dishes.)

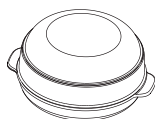


Lower Wire Rack
(For the microwave and for baking and roasting in the oven.)



WARNING!

The wire grill rack is not suitable for use in microwave mode, it can be used on grill, convection, and combi (includes short burst of microwave, which is ok) cooking modes only. Using this wire grill rack in microwave mode may cause damage to the appliance.



Food Steamer



Air Fry Tray
(Only used in AIRFRY)

(Cannot be used in conjunction with microwave function and can be placed on the grill rack)

USING THE ACCESSORIES



WARNING!

Refer to the safety chapters.



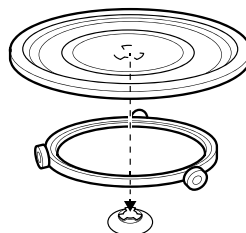
CAUTION!

Do not cook food without the turntable set. Use only the turntable set provided with the appliance.



Never cook food directly on the glass turntable.

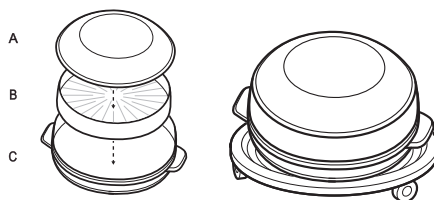
Inserting the turntable set



1. For new installation, make sure all packaging and shipping tape has been removed.
2. Before using the appliance to prepare food for the first time, you will need to put the turntable in place correctly.
3. You must clean the cooking cavity and accessories.

Using the Steam Pot set

Steam Pot set cannot be used with the grill function.



1. Fill the water collector (C)
2. Combine the steam pot parts: C - Water collector, B - Steam basket and A - Lid.
3. Place the steam pot on the turntable.
4. Keep the Steam valve closed during cooking.

DAILY USE

Suitable cookware and materials

Cookware / Material	Microwave			Grilling/ Convection
	Defrosting	Heating	Cooking	
Ovenproof glass and porcelain (with no metal components, e.g., Pyrex, heat-proof glass)	■	■	■	■
Non-ovenproof glass and porcelain ¹⁾	■	--	--	--
Glass and glass ceramic made of ovenproof / frost-proof material (e.g., Arcoflam), grill shelf	■	■	■	■
Ceramic ²⁾ , earthenware ²⁾	■	■	■	--
Heat-resistant plastic up to 200°C ³⁾	■	■	■	--
Cardboard, paper	■	--	--	--
Clingfilm	■	--	--	--
Roasting film with microwave safe closure ³⁾	■	■	■	--
Roasting dishes made of metal, e.g., enamel, cast iron	--	--	--	■
Baking tins, black lacquer or silicon coated ³⁾	--	--	--	■
Baking tray	--	--	--	■
Browning cookware, e.g. Crisp pan or Crunch plate	--	■	■	--
Ready meals in packaging ³⁾	■	■	■	■

1) With no silver, gold, platinum, or metal plating / decorations.

2) Without quartz or metal components, or glazes which contain metals.






3) You must follow the manufacturer's instructions about the maximum temperatures.

■ suitable

-- not suitable

DAILY USE (CONTINUED)






Power setting tables

Press	Power Level	EMC30D22BM	Suitable Foods
	High	1000W	Heat beverage. Cook rice, vegetable & noodles.
	Medium High	800W	Cook poultry and meat. Reheat.
	Medium	500W	Simmer soup. Stew fish and seafood.
	Medium Low	300W	Thaw foods.
	Low	100W	Melt butter/ chocolate. Keep cooked food warm.

Defrosting








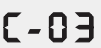


You can choose between two defrosting modes:

- Weight Defrost
- Time Defrost

1. Press the Defrost button **1 time** for Weight Defrosting   or **2 times** for Time Defrosting  .
2. Turn the Setting knob to set the Weight/ Time. For Weight Defrosting the time is set automatically.
3. Press  to confirm and start.








Do not use weight defrosting on food that is left out of the freezer for more than 20 minutes, or for frozen ready-made food.

Press	Power Setting	Power (W)	Display	Suitable Foods
 x 1	Grill	100% Grill		Roast meat, sausage, lamb, seafood, steak or other thin pieces
 x 2	Combi 1	50% Convection 50% Microwave		Toasted bread, sliced food, sandwiches or etc.
 x 3	Combi 2	100% Grill 100% Convection		Roast whole chicken or duck.
 x 4	Combi 3	70% Grill & Convection 30% Microwave		Roast whole chicken or duck.
	Crispy Reheat	50% Grill 50% Microwave		Chicken nuggets, chicken breast meat, chicken wings or etc. ** Applicable to EMC27D22BM ONLY.



Grill or Combi Cooking



1. Press Grill/ Combi  button multiple times to select desire cooking mode.
2. Turn the Setting knob to set the time.
3. Press OK/Start  button to start cooking. You can adjust the time during cooking.
4. To pause the cooking, press Stop/Clear  button.
5. Press OK/Start  button to resume. Or press Stop/Clear  button again, to stop cooking and reset the settings.



DAILY USE (CONTINUED)

Crispy Reheat (FOR EMC27D22BM ONLY)

1. Press Crispy Reheat  button.
2. Turn the Setting knob to set the time.
3. Press OK/Start  to confirm and start cooking.

AirFry (FOR EMC30D22BM ONLY)





AirFry - Auto Menu

1. Press AirFry  button.
2. Turn the Setting knob to select desired cooking menus.
3. OR press AirFry button multiple times to select menus.
4. Press OK/Start  to confirm and start cooking.

Note:

- (1) AirFry Auto Menus are pre-fix program so temperature and cooking time are not adjustable.
- (2) Use "Bake&Roast" function for customize recipes.

AirFry - Customize Recipes

1. Press Bake&Roast  button.
2. Turn the Setting knob to set the temperature.
3. Press OK/Start  or Temp/Time  to confirm.
4. Turn the Setting knob to set the cooking time.
5. Press OK/Start  to confirm and start cooking.

AirFry Auto Menu Chart

No.	AirFry Menus	Weight	Temp	Time
AF-1	Frozen French fries	300g	230℃	28'00"
AF-2	Frozen Potato croquettes	400g	230℃	15'00"
AF-3	Frozen Squid	250g	230℃	16'00"
AF-4	Frozen Onion rings	250g	230℃	16'00"
AF-5	Frozen Chicken nuggets	350g	230℃	18'00"
AF-6	Escalope	400g	230℃	22'00"
AF-7	Shrimps	250g	230℃	18'00"
AF-8	Vegetable	300g	230℃	16'00"
AF-9	Spring Rolls	300g	230℃	16'00"




AUTOMATIC PROGRAMMES










WARNING!

Refer to the safety chapters.





Auto Cook

1. Press Auto Cook  button.
2. Turn the Setting knob to choose the auto menu from the list.
3. Press OK/Start  to confirm the selection.
4. Turn the Setting knob to choose weight option.
5. Press OK/Start  to start cooking.



Preheat

1. Press Preheat  button.
2. Turn the Setting knob to set the temperature.
3. Press OK/Start  to start preheating.
4. Upon Preheat is completed, the buzzer sound for 3 times. End Reminder bell  icon is shown on display. Preheat  icon on the display stop blinking and the target temperature blinking.
5. Press Temp/Time  button.
6. Turn the Setting knob to set the cooking time.
7. Press OK/Start  to confirm and start cooking.
8. OR press Stop/Clear  button to stop preheating and go to standby mode.

Bake&Roast

1. Press Bake&Roast  button.
2. Turn the Setting knob to set the temperature.
3. Press OK/Start  or Temp/Time  to confirm.
4. Turn the Setting knob to set the cooking time.
5. Press OK/Start  to confirm and start cooking.




Ferment

1. Press Ferment  button.
2. Turn the Setting knob to set the cooking time.
3. Press OK/Start  to confirm and start cooking.



ADDITIONAL FUNCTIONS

CHILD LOCK FUNCTION

The Child Safety Lock prevents an accidental operation of the appliance.

1. Press Child Lock  button and hold 3 seconds.
2. Child Lock icon  shown on the display.
3. To unlock, press Child Lock  button and hold 3 seconds again.

MULTI-STAGE COOKING FUNCTION

1. Press Defrost  once.
2. Turn the Setting knob to set the weight.
3. Press Function buttons. For example: Quick Cook.
4. Turn the Setting knob to set the cooking time.
5. Press OK/Start  to start cooking.

NOTES

- Two cooking stages can be set in multi-stage cooking.
- If you set defrost function, it will work automatically in the first stage.
- Auto menu cannot be set as one of the multi-stages.
- Each one press on OK/Start could increase the cook time by 30 seconds during cooking except for weight defrost.

MENU CHART

Menus		Serving / Weight					EMC30D22BM
A-01	Pizza	100g	200g	300g	400g	--	Combi 3
A-02	Potato	1 (230g)	2 (460g)	3 (690g)	--	--	1000W
A-03	Pasta/ Spaghetti	100g (with 800g cold water)	150g (with 1200g cold water)	200g (with 1600g cold water)	--	--	800W
A-04	Beverage	1 Cup (250ml)	2 Cups (500ml)	3 Cups (750ml)	--	--	1000W
A-05	Rice/ Casserole Rice	100g	200g	300g	--	--	1000W/ 500W
A-06	Congee/Porridge	50g	100g	150g	--	--	1000W/ 500W
A-07	Double Boil (Soup)	200ml	400ml	600ml	--	--	1000W
A-08	Vegetable	150g	350g	500g	--	--	1000W
A-09	Meat	150g	350g	500g	--	--	800W
A-10	Fish	150g	250g	350g	450g	650g	800W
A-11	Roast Chicken	500g	750g	1000g	1200g	--	Combi 3
A-12	Roast Beef/ Lamb	500g	750g	1000g	1200g	--	Combi 3
A-13	Cake	475g	--	--	--	--	Preheat150°C/ Convection 150°C
A-14	Cordonbleu	300g	600g	900g	--	--	Combi 3
A-15	Lasagna	200g	300g	400g	500g	--	Combi 3
A-16	Bread	100g	--	--	--	--	Convection 230°C
A-17	Pie/ Tart	300g	--	--	--	--	Preheat 200°C/ Convection 200°C
A-18	Deodorization	Cleaning function					Yes

Low Temperature Menus		Weight	Temp.	Cooking Time
A-19	Slow Cook	1200g	90°C	6-8h
			110°C	4-6h
A-20	Keep Warm	1200g	60°C	Min 5 secs Max 95 mins
			70°C	
			80°C	
A-21	Dehydrating Food	300g	50°C	7-9h
			60°C	6-8h
			70°C	5-7h
			80°C	4-6h
A-22	Yogurt	1000g	40°C	5-8h
A-23	Warming Box	500g	60°C	Min 10 mins Max 12h
			70°C	
			80°C	
			90°C	
			100°C	

HELPFUL HINTS AND TIPS

Problem	Remedy
You cannot find details for food prepared.	Look for a similar food. Increase or shorten the length of the cooking times according to the following rule: Double the amount = almost double the time, Half the amount = half the time
The food got too dry.	Set shorter cooking time or select lower microwave power.
The food is not defrosted, hot or cooked after the cooking time ended.	Set longer cooking time or set higher power. Note that large dishes need longer time.
After the cooking time comes to an end, the food is overheated at the edge but is still not ready in the middle.	Next time set a lower power and a longer time. Stir liquids halfway through, e.g., soup.

To get better results for rice use a flat, wide dish.

Defrosting

Always defrost roast with the fat side down. Do not defrost covered meat because this may cause cooking instead of defrosting. Always defrost whole poultry breast side down.

Cooking

Always remove chilled meat and poultry from the refrigerator at least 30 minutes before cooking. Let the meat, poultry, fish, and vegetables stay covered after cooking.

Brush a little oil or melted butter over the fish. Add 30-45ml of cold water for every 250g of vegetables. Cut the fresh vegetables into even size pieces before cooking. Cook all vegetables with a cover on the container.

Reheating

When you reheat packed ready meals always follow the instructions written on the packaging.

Grilling

Grill flat food items in the middle of the grill rack. Turn the food over halfway through the set time and continue grilling.

Combi Cooking

Use Combi Cooking to keep the crispness of certain foods. Halfway through the cooking time turn the foods over and continue cooking. Each Combi mode combines the microwave and grill functions at different time periods and power levels.

CARE AND CLEANING



WARNING!

Refer to the safety chapters.

Notes on cleaning:

- To clean the fingerprint-resistant stainless steel front panel, simply wipe with a soft cloth using warm water and a mild detergent. DO NOT use stainless steel cleaners, abrasive cleaners, or harsh solvents.
- Clean the interior of appliance interior after each use. You can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special cleaner.
- Clean all accessories regularly and let them dry. Use a soft cloth with warm water and a cleaning agent.
- To soften hard to remove residual, boil a glass of water at full microwave power for 2 to 3 minutes.
- To remove odours, mix a glass of water with 2 tsp of lemon juice and boil at full microwave power for 5 minutes.

TROUBLESHOOTING



Refer to the safety chapters.

Problem	Possible cause	Remedy
The appliance does not operate.	The appliance is deactivated.	Activate the appliance.
	The appliance is not plugged in.	Plug in the appliance.
	The fuse in the fuse box is blown.	Check the fuse. If the fuse blows more than one time, contact a qualified electrician.
	The door is not closed properly.	Make sure that nothing blocks the door.
The lamp does not operate.	The lamp is defective.	The lamp must be replaced. Contact the customer service center.
There is sparking in the cavity.	Metal dish or dish with metal trim is used.	Remove the dish from the appliance.
	There are metal skewers or aluminum touches the interior walls.	Make sure that the skewers and foil does not foil that touch the interior walls.
The turntable set makes scratching or grinding noise or does not rotate smoothly.	There is an object or dirt below the glass cooking tray.	Clean the area below the glass cooking tray including rollers. Check turntable roller assembly and glass are installed correctly.
Oven is in operation, but food is not heat up.	There is a malfunction.	Check ventilation of the unit is not obstructed. If this situation repeats with correct installation call the customer service center.
Microwave runs cooking cycle but food does not heat up.	Internal self-resetting thermostat has activated. The microwave is fitted with a thermostat to protect internal components from overheating.	Once the thermostat's temperature has reduced the unit should function normally. Wait 5 minutes then try the appliance again.
Steam accumulating on microwave oven door or leaking from vents.	Cooking foods with a high moisture content will always produce steam.	This is a normal part of the cooking process.
Smoke detected during cooking process.	Fat accumulated on cavity grill element.	Ensure inside of unit is cleaned regularly.



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.

If you cannot find a solution to the problem yourself, contact your dealer or the customer service center.

The necessary data for the customer service center is on the rating plate on the appliance.

We recommend that you write the data here:

Model (M)

Product number (PNC)

Serial number (S.N.)

INSTALLATION



CAUTION!

Do not block the air vents. If you do that, the appliance can overheat.



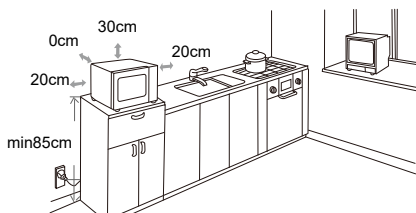
CAUTION!

Do not connect the appliance to adapters or extension leads. This can cause overloading and risk of fire.

- Put the appliance far away from steam, hot air and water splashes.
- If the appliance is stored/ transported at sub-zero temperatures, do not activate it immediately after installation. Allow at least two hours for it to be brought up to room temperature before turning on the unit.

Installation

- Remove all packing material and any promotional material from the microwave oven.
 - Examine the oven for any damage such as dents or a broken door. Do not install if the oven is damaged. Call the service centre.
 - Remove the protective film on the oven cabinet surface. Do not remove the light brown Mica cover that is attached to the right-hand side of the oven cavity to protect the magnetron.
 - Do not leave the packing material so that small children can play with it. This can be hazardous.
 - Select a flat, level surface that provides enough open space for the intake and outlet vents and that is strong enough to bear the weight of the oven. Leave a minimum clearance 30cm above the oven.
- When there is interference, it may be reduced or eliminated by taking the following measures:
 - Clean door and sealing surface of the microwave oven.
 - Reorient the receiving antenna of the radio and/or television.
 - Move the microwave oven away from the receiver.
 - Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
 - Be sure the voltage and frequency where you connect the microwave oven is the same as specified on the rating plate on the microwave oven. If the microwave oven is connected to the socket via an extension cord, make sure the cord is earthed.



- 1) The minimum installation height is 85cm.
- 2) The rear surface of appliance shall be placed against a wall. Leave a minimum clearance of 30cm above the oven. A minimum clearance of 20cm is required between the oven and any adjacent walls.
- 3) Do not remove the legs from the bottom of the oven.
- 4) Blocking the intake and/or outlet openings can damage the oven.
- 5) 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.

Blocking the intake or outlet vents can damage the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.

- The oven should be placed in a stable position to avoid the possibility of causing vibration or noise.
- Do not remove the legs from the bottom of the oven.
- This oven should only be installed freestanding; not built-in or in a cabinet.
- Keep the oven away from heat and water. Exposure to heat and water can lower the efficiency and lead to malfunctioning.
- Place the oven as far away from radios and TV as possible. Operation of the oven may cause interference to your radio or TV reception.
- When there is interference, it may be reduced or eliminated by taking the following measures:
 - Clean door and sealing surface of the microwave oven.
 - Reorient the receiving antenna of the radio and/or television.
 - Move the microwave oven away from the receiver.
 - Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
- Be sure the voltage and frequency where you connect the microwave oven is the same as specified on the rating plate on the microwave oven. If the microwave oven is connected to the socket via an extension cord, make sure the cord is earthed.



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.



ELECTRICAL INSTALLATION



WARNING!

Only qualified person can do the electrical installation.



The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety Instructions".

This appliance is supplied with a main cable and main plug.



WARNING!

The microwave oven is fitted with a plug and must be only connected to a properly installed, earthed socket. In accordance with the appropriate regulations, the socket must only be installed, and the connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation an all-pole isolating switch must be present on the installation side with a contact gap of at least 3mm.

Customer care center

Thailand Consumer Care Tel : (+66 2) 725 9000 Electrolux Thailand Co., Ltd. Electrolux Building 14th Floor 1910 New Phetchaburi Road, Bangkapi, Huai Khwang, Bangkok 10310 Office Tel : (+66 2) 7259100 Office Fax : (+66 2) 7259299 Email : customercarethai@electrolux.com	Malaysia Consumer Care Center Tel: 1300-88-11-22 Electrolux Home Appliances Sdn. Bhd. Corporate Office Address: Unit T2-7, 7th Floor, Tower 2, PJ33, No. 3, Jalan Semangat, Seksyen 13, 46200 Petaling Jaya, Selangor. Office Tel : (+60 3) 7843 599 9 Office Fax : (+60 3) 7955 5511 Consumer Care Center Address: Lot C6, No. 28, Jalan 15/22, Taman Perindustrian Tiong Nam, 40200 Shah Alam, Selangor Consumer Care Center Fax : (+60 3) 5524 2521 Email : malaysia.customercare@electrolux.com
Indonesia Hotline service: 08041119999 PT. Electrolux Indonesia Electrolux Building Jl.Abdul Muis No.34, Petojo Selatan, Gambir Jakarta Pusat 10160 Email:customercare@electrolux.co.id SMS & WA : 0812.8088.8863	Philippines Consumer Care Center Toll Free : 1-800-10-845-CARE(2273) Consumer Care Hotline : (+63 2) 845-CARE(2273) Electrolux Philippines, Inc. Unit B 12F Cyber Sigma Bldg, Lawton Avenue, McKinley West, Taguig, Philippines 1634 Trunkline: +63 2 737- 4757 Website : www.electrolux.com.ph Email : wecare@electrolux.com
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