



GUANGDONG DONLIM KITCHEN GROUP

INSTRUCTION MANUAL

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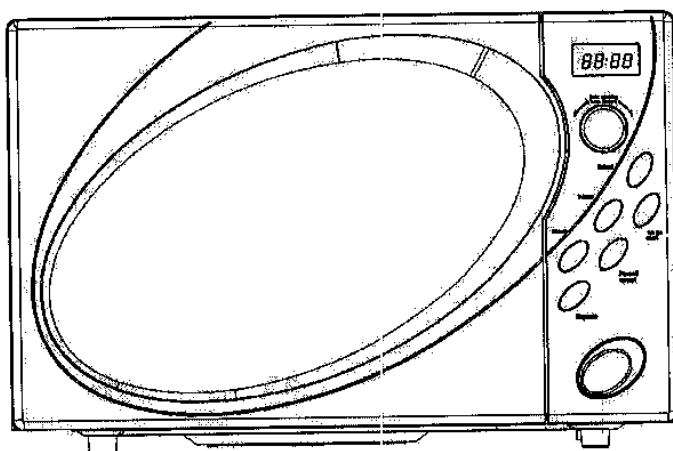
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MICROWAVE OVEN

INSTRUCTION MANUAL



XB2316T & 2316TG
(Above photo is XB2316T)

*Read this booklet thoroughly before using and
save it for future reference.*

GUANGDONG DONGLIM KITCHEN GROUP

ADDRESS: ZHENGHESOUTH ROAD LELIU TOWN SHUNDE DISTRICT FOSHAN CITY GUANGDONG PROVINCE CHINA

Operation theory of Microwave oven

1. Microwave is a kind of high frequency electromagnetic wave, which is commonly distributed in the nature. But the existing form of microwave is dispersed so that it cannot be collected together for heating purpose. The key component of magnetron of microwave oven will transform the energy of electricity to microwave and huge energy of microwave field is established under the closed cavity. So the molecule of food is caused to vibrate at very high speed and the friction heat produced will cook the food in a fast way.

2. There is 3 property of microwave, that is

- a) absorbability, the microwave can cause the excess vibration of molecule of various food so as to obtain the heating purpose. But the infiltration ability is largely depend on the size, thickness and properties of the food.
- b) penetrability, microwave can penetrate through ceramics, glass, temperature-resistant plastics. It is required to use the containers whose material have good microwave penetrability to achieve best heating result. See the below utensils guide.
- c) reflectivity, microwave would be reflected by the metal wall of interior cavity so as to establish an even magnetic field, thus can prevent the overheating of partial area.

Installation of Microwave Oven

- 1) To ensure sufficient ventilation, the distance of back of oven to the wall or cabinet should be at least 10cm, side of oven to the wall or cabinet should be at least 5cm, the top of oven to the ceiling or cabinet should be at least 20cm.
- 2) Do not place any object on the top of oven.
- 3) The position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance or noise may occur.
- 4) The oven shall be so installed that the plug is accessible.

Utensils guide

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic is suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

| Material of container | Microwave | Grill | Combi | Notes |
|------------------------|-----------|-------|-------|--|
| ceramic | Yes | No | No | Never use the ceramics which are decorated with metal rim or glazed. |
| Heat-resistant plastic | Yes | No | No | Can not be used for long time microwave cooking. |
| Heat-resistant glass | Yes | No | No | |
| Grill rack | No | Yes | Yes | |
| Plastic film | Yes | No | No | It should not be used when cooking meat or chops as the overtemperature may do damage to the film. |

For the first use

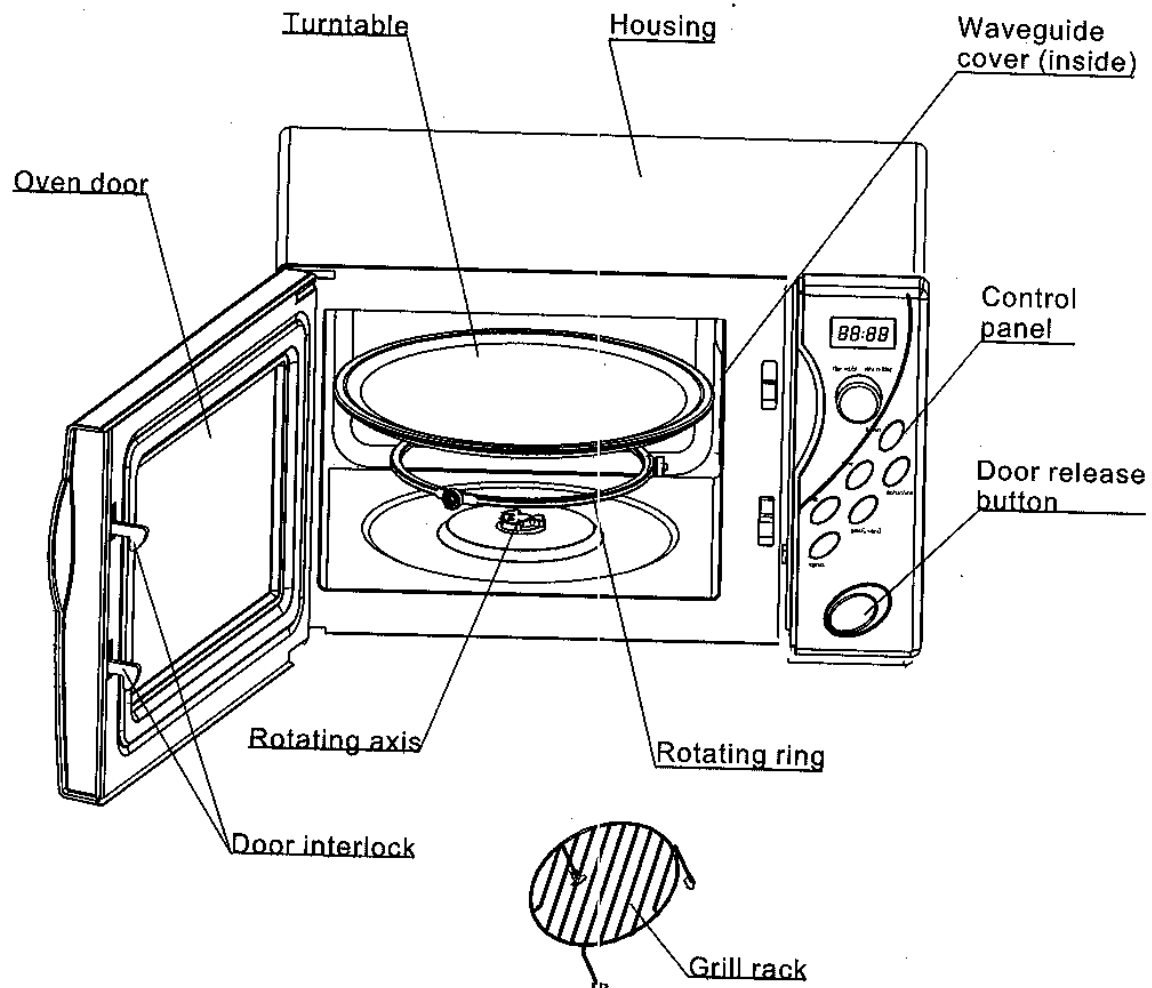
As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would smell the odor, even a slight smoke, it is normal case and would not occur after several times use. Keep the door or window open to ensure good ventilation.

So it is strongly recommended to operate as follows:

For the oven incorporate grill function (XB2316TG), set the oven to grill mode and operate dry several times. Operating dry can only be conducted in the grill mode, it cannot be conducted at combination mode or microwave mode.

For the oven not incorporate grill function (XB2316T), place a cup of water in the turntable, setting at high power and operate for several times.

Know your microwave oven



Notes:

1. Grill Rack is used only in 2316TG.
2. The oven cannot be activated without the door properly closed. This is a safety feature, never intend to damage it.
3. The operation of control panel is illustrated in next page.
4. Do not remove the Waveguide cover during cleaning.

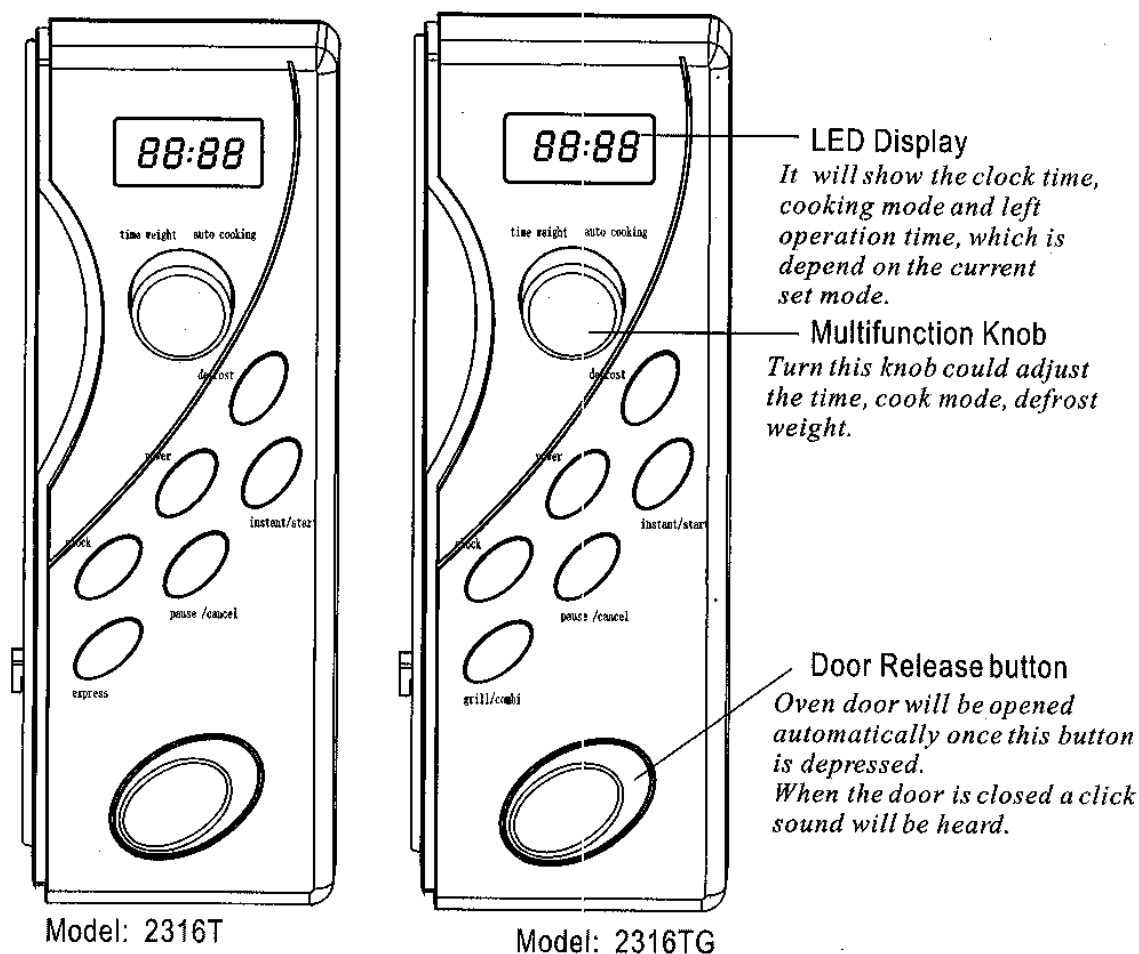
Important safeguards

The following basic precautions should always be followed when using electrical appliance:

1. Read all instructions before using.
2. Make sure the voltage in your living area corresponding to the one shown on the rating label of the appliance. And the wall socket is properly grounded.
3. To reduce the risk of fire in the oven cavity:
 - A. Do not overcook the food.
 - B. Remove wire twist-ties from paper or plastic bags before placing bags in the oven.
 - C. Do not heat oil or fat for deep drying as the temperature of oil cannot be controlled.
 - D. After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire.
 - E. If materials inside the oven should smoke or ignite, keep oven door closed, turn oven off and disconnect the power supply.
 - G. Close supervision is necessary when using disposable containers made from plastic, paper or other combustible material.
4. To reduce the risk of explosion and sudden boiling:
 - A. Do not place sealed containers in the oven. Baby bottles fitted with a screw cap or teat are considered to be sealed containers.
 - B. When boiling liquid in the oven, use the wide-mouthed container and stand about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
 - C. Never cooking the egg and reheating the cooked egg to prevent from exploding.
 - D. When cooking the potato, chestnut and sausage, pierce them with blade or fork to prevent from exploding.
5. Never operate the oven further if the door is damaged or the oven malfunction or supply cord is damaged. Return the appliance to the nearest authorised service center for repair and maintenance. Never try to adjust or repair the oven yourself.
6. If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
7. After cooking, the container is very hot. Using gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
8. Slowly lift the furthest edge of dishes cover and microwave plastic wrap and carefully open popcorn and oven cooking bags away from the face.
9. To prevent the turntable from breaking:
 - A. Let the turntable cool down before cleaning.
 - B. Do not place hot foods or utensils on the cold turntable.
 - C. Do not place frozen foods or utensils on the hot turntable.
10. Make sure the utensils do not depress the interior walls during cooking.
11. Do not store food or any other things inside the oven.
12. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
13. This appliance is not intended for use by young children or infirm persons without supervision.
14. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated..
15. Any accessories not recommended by the manufacturer may cause injuries to persons.
16. Do not use outdoors.
17. Save these instructions.

Household use only

Operation of Control Panel



1. The LED Display will flash **88:88** 3 times when plugged in power supply. Then it will flash **:**, Prompt you set the current clock and cooking procedure.

2. Clock setting

| Press | Display shows |
|---|---------------|
| Example to set 12:30 | |
| 1. Press lock button | 0:00 |
| 2. Turn time weight/auto cooking knob set hours | 12:00 |
| 3. Press clock button again | |
| 4. Turn time weight/auto cooking knob set minute | 12:30 |
| 5. Press clock one more time or wait for 5 seconds | |

3. Child lock function

Use this feature to lock the control panel when you are cleaning or so that children can not use the oven unsupervised.

A beep sound will be heard. All the buttons are de-activated in this mode

4. Auto reminder

When your preset cooking procedure have finished, the LED Display will show **End** and six beep sound will be heard to prompt you to take out food. If you do not press **pause/cancel** button once or open the door the beep will be sounded at an interval of 3 minutes.

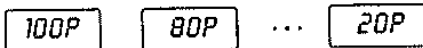
5. Pause/Cancel

Press **pause /cancel** button once to

1. Stop the oven temporarily during cooking .
2. Clear the enter if you make a mistake during programming .
3. Press the **pause /cancel** twice to cancel a program during cooking .

6. Microwave cooking

Press **power** button, LED display will cycle to show



100P--- High power, the magnetron is energized all the operation time.

80P--- Medium High power, 80% microwave power .

60P--- Medium power, 60% microwave power .

40P--- Medium Low Power, 40% microwave power .

20P--- Low power, 20% microwave power .

NOTE :

1. The max time you can set is 99 minutes and 99 seconds .
2. Never operate the oven empty.
3. If you turn the food during operation, press the **Instant/start** button once and the preset cooking procedure will continue.
4. If you intend to remove the food before the preset time, you must press **Pause/cancel** button once to clear the preset procedure to avoid unintended operation of next time use.

To set child lock

Press

Display shows

1. Press and hold **pause/cancel** about 3 seconds or until the LED appears OFF.

OFF

To cancel child lock:

Press

Display shows

1. To unlock, Press and hold **pause/cancel** for about 3 seconds or until LED appear colon .

:

Press

Display shows

Example: To cook at 80P for 10 and half minutes

1. After power- up, the colon flashes or Press **Pause/Cancel** button once

:

2. Select the desire microwave power by Pressing **power** button consecutively.



100P

3. After select power ,set cooking time by turning the **time weight/auto cooking** knob .

10:30

- 4.

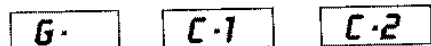


Start cooking

5. You can change cooking time by turning the **time weight /auto cooking** knob at any time during cooking.

6. Grill/combination (for XB2316TGonly)

Press this button LED Display will cycle to show



G--- Grill, the heat element will be energized during operation time. Applicable for grilling thin meats such as steak, sausage and chicken wing and a good brown color can be obtained.

C1--- Combination of Grill and microwave cooking. Heat element and magnetron is energized in an alternate way. Applicable for western-style steak

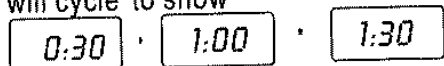
C2--- Same as C1 except that more microwave cooking time. Applicable for thick meats, chicken, drumsticks, the inside can be done and brown crust color can still be obtained on the outside

Warning:

In the mode of **Grill/combination**, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

8. Express (Only for 2316T)

Press this button LED Display will cycle to show



This function will allow you to heat a cup of water or beverage conveniently, omitting the steps of setting time. Choose the proper time depending on the beverage capacity.

0:30--- default 30 sec operation time

1:00--- default 1minute operation time

1:30--- default time is 1and half minutes.

| Press | Display shows |
|--|----------------|
| Example :To grill food with C2 cook menu for 10 minutes and 30 seconds | |
| 1. After power- up, the colon flashes or Press Pause/Cancel button once | : |
| 2. grill/combi Select desired grill menu | C2 |
| 3. Set cooking time by turning the time weight/auto cooking knob | 10:30 |
| 4. Instant start | Start cooking. |

| Press | Display shows |
|--|----------------------|
| Example :To cook a cup of water | |
| 1. After power- up, the colon flashes or Press Pause/Cancel button once | : |
| 2. Express Select your desired menu | 0:30 1:00 1:30 |
| 3. Instant/start Press instant /start to begin cooking | 0:30 |

9.Auto Defrost

Press this button LED display will cycle to show

d.1

d.2

d.3

D1--- for defrosting meat.


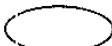
D2--- for defrosting poultry.

D3--- for defrosting seafood.

For defrosting meat, the weight range from 0.1Kg to 2.0 Kg.

For defrosting poultry, the weight range from 0.2 to 3.0Kg.

For defrosting seafood, the weight range from 0.1to 0.9Kg.

| Press | Display shows |
|--|-----------------|
| Example :To defrost 0.2kg poultry. | |
| 1. After power- up, the colon flashes or Press Pause/Cancel button once | : |
| 2. Select desired frost menu | d.2 |
|  Defrost | |
| 3. Press Instant /start to confirm your selection .Then turn the time weight/auto cooking knob to set defrost weight | 0.2 |
| 4.  Instant start | Start cooking . |

Defrost menu guide

Steaks chops

- shield thin end of chops or steaks with foil.
- position the food with thinner parts in the centre in a single layer on a shallow dish. If pieces are stuck together, try to separate as soon as possible.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Minced Beef

- Place frozen minced beef on a shallow dish. Shield edges.
- when the oven Beeps, it is to prompt you to turn over the food. Remove defrosted portions, turn over and shield edges with foil strips.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Roast Meat (Beef/pork/lamb)

- Shield the edges with foil strips.
- Place joint with lean side face upwards (if possible) on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 10-30 minutes.

Poultry

- Remove from original wrapper. Shield wing and leg tips with foil.
- Place breast side down on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 15-30 minutes.

Note: After standing run under cold water to remove giblets if necessary.

Chicken pieces (chicken wings and drumstick)

- shield the exposed bone with foil.
- Place chicken pieces on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-30 minutes.

10. Auto cooking

The oven has default cooking menu for simple operation. When the LED flash colon, turn the **time weight / auto cooking** knob and LED will cycle to show

A.1 **A.2** ... **A.8**

Press

Display shows

Example: Steam 0.45kg fish

1. After power-up, the colon flashes or Press **pause / Cancel** button once
2. Choose the appropriate menu by turning the **time weight / auto cooking** knob.
3. Start cooking. And LED will show the default turning time.

:

A.8

6:30



Instant / start

You may change the cooking time by turning the **time weight / auto cooking**

Autocook table


| Display | Category | Direction |
|------------|----------|--|
| A.1 | Popcorn | Suitable for popping a bag of corn, which is available in the market, weighted 3.0Oz. Popcorn prior to completing, if the popping speed has been decreased to 1 time per 1-2 seconds you should press Pause/Cancel button to stop the popping process. |
| A.2 | Popcorn | Same as above except 3.5Oz weight |
| A.3 | Pizza | Warm a piece of chilled pizza of 0.15Kg. |
| A.4 | Beverage | Heating a cup of 250ml liquid. The liquid temperature is about 5-10°C. use a big mouth cup and do not seal. |
| A.5 | Beverage | Heating a cup of 500ml liquid. The liquid temperature is about 5-10°C. use a big mouth cup and do not seal. |
| A.6 | Potato | Cooking the potato strips, cut into 5mm width and height, Total weight is about 0.45Kg. Place the strips on a large dish and cover the dish with a thin film to prevent water loss. |
| A.7 | Potato | Same as above except the weight of potato strips is about 0.65Kg. |
| A.8 | Fish | Suitable for steaming a fish of 0.45Kg. After the fish washed and scales removed, make a slit on the skin of fish. Put the fish on a shallow dish of 22-27 cm diameter sprinkle lightly with some ingredient. After cooking, stand for 2 minutes. |

- Note:**
1. The cook time above based on the food which is of the room temperature of 20-25°C except specially noted in the above cooking menu A5. Time may vary for the food in different temperature.
 2. when cooking the potatoes and fish it is suggested to cover the food with a layer of plastic thin film to prevent the loss of water.
 3. The temperature, weight and shape of food will largely influence the cooking effect. If any deviation has been found to the factor noted on above menu, you can adjust the cooking time for best result.

11. Automatic start

Note : Always set current clock before you programme the automatic start function.

Example : Now it is 10 clock, if you hope that the microwave oven will automatically start cooking with 100P microwave power for 12 minutes and 30 seconds at 14:20.

- | Press | Display shows |
|---|---------------|
| 1. Set current time according to the second step. | 10:00 |
| 2.  Power Select cook power | 10:0P |
| 3. Turn time weight/auto cooking knob to set cook time. | 12:30 |
| 4. Hold clock for 3 seconds, then a short bee sound will be heard. Display will return to current clock now you can set what time you expect | 10:00 |
| 5. Set hours by turning time weight /auto cooking, "14" will flash. Then press clock to confirm it | 14:00 |
| 6. Set minutes by turning time weight /auto cooking, "20" will flash. Then press clock to confirm it. A long bee sound will be heard. | 14:20 |
| 7. To check the preset cook time, just Press clock button. | 14:20 |

Note: automatic start function is not applicable for Express, Auto cooking and Defrost.

If you do not want the oven start operation immediately you can activate the automatic start function as follows: First set the current clock, cooking procedure and time. And hold down the **Clock** pad for 3 seconds and LED will show colon. Enter the time you expected to start by pressing the keypad. Later LED will show the current clock and the oven will be started automatically at your preset time.

Preset time can be viewed by depressing the **Clock** button.

Once the Automatic start function has been activated:




- * Pressing the **Instant/Start** pad if you intend to operate the oven immediately;
- * Pressing the **Pause/Cancel** pad if you intend to cancel this function.

12. Multi-stage cooking (Only for XB2316TG)

For best results, some recipes need different cook menu during different stage of cook cycle.

You can program your oven to switch from one power menu to another.

Example : you want cook food with 100p microwave power for 3 minutes then grill food for 9 minutes.

- | Press | Display shows | Press | Display shows |
|---|---------------|---|---------------|
| 1.  Power Set cook power | 10:0P | 4. Set cooking time by turning the time weight/auto cooking knob | 9:00 |
| 2. Set cooking time by turning the time weight/auto cooking knob | 3:00 | 5.  Instant start Start cooking. | |
| 3.  Grill/combi Set cook power | G. | | |

When microwave power cooking is finished, microwave oven will begin grill operation automatically.








Note: Max 4 sequence can be set per time repeat the steps 1, 2, if you like to set more.

13. Multi-stage cooking (Only for XB2316T)

For best results, some recipes need different cook menu during different stage of cook cycle.

You can program your oven to switch from one power menu to another.

Example: you want cook food with 100p microwave power for 3 minutes then with 20P microwave for 9 minutes.

| | Press | Display shows | | Press | Display shows |
|----|--|---|---|--|---|
| 1. |  Power Set cook power |  | 4. | Set cooking time by turning the time weight/auto cooking knob |  |
| 2. | Set cooking time by turning the time weight/auto cooking knob |  | 5. |  Instant start | Start cooking. |
| 3. |  Power Set cook power |  | <p>When microwave power cooking is finished, microwave oven will begin 20P microwave power operation automatically.</p> <p>Note: Max 4 sequence can be set per time repeat the steps 1, 2, if you like to set more.</p> | | |

Microwave cooking tips

- 1) Arrange food carefully, place thickest areas toward outside of dish.
- 2) Watch cooking time, cook for the shortest amount of time indicated and add more time as needed.
- 3) Cover foods before cooking
check recipe for suggestions: paper towels, microwave plastic wrap or a lid.
Covers prevent spattering and help foods to cook evenly. (Helps keep oven clean).
- 4) Shield foods
Use small pieces of aluminium foil to cover thin areas of meats or poultry to avoid overcooking.
- 5) Stir foods: From outside to center of dish once or twice during cooking, if possible.
- 6) Turn foods
Foods such as chicken, hamburgers or steaks should be turned over once during cooking.
- 7) Rearrange foods: Like meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- 8) Allow standing time
After cooking ensure adequate standing time.
Remove food from oven and stir if possible.
Cover for standing time which allows the food to finish cooking without overcooking.
- 9) Check for doneness
Look for signs indicating that cooking temperature has been reached. Doneness signs include:
 - Food steams throughout, not just at edge.
 - Poultry thigh joints move easily.
 - Pork and poultry show no pinkness..
 - Fish is opaque and flakes easily with a fork.
- 10) Condensation
A normal part of microwave cooking. The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Ensure that the ventilation openings are not blocked.

11) Browning dish

when using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable, rotating ring due to heat stress. The preheating time specified in the dishes instructions must not be exceeded.

12) Microwave safe plastic wrap

for cooking food with high fat content, do not bring the wrap in contact with the food as it may melt.

13) Microwave safe plastic cookware

Some microwave safe plastic cookware are not suitable for cooking foods with high fat and sugar content.

Cleaning and maintenance

Clean the oven at regular intervals

Disconnect the power supply cord before cleaning. And if possible leave the door open to inactivate the oven during cleaning.

Exterior:

The outside may be cleaned with mild soap and warm water, wipe clean with a damp cloth. Avoid the use of harsh abrasive cleaners.

Oven door:

Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaners.

Control panel:

Care should be taken in cleaning the control panel. Wipe the panel with a cloth dampened slightly with water only.

Do not scrub or use any sort of chemical cleaners. Avoid the use of excess water.

Interior walls:

To clean the interior surfaces, wipe with a soft cloth and warm water for hygienic reasons. After use wipe the waveguide cover in the oven with a soft damp cloth to remove any food splashed. Buildup splashes may overheat and begin to smoke or catch fire. Do not remove the waveguide cover. Do not use a commercial oven cleaner, abrasive or harsh cleaners and scouring pads on any part of your microwave oven. Never spray oven cleaners directly onto any part of your oven.

Avoid using excess water. After cleaning the oven, ensure any water is removed with a soft cloth.

Turntable/Rotating ring/Rotating axis

After cooling down, wash with mild soapy water and dry thoroughly.

Tip: When the microwave oven has been used for a long time, there may be some strange odors exist in oven, following 3 methods can get rid of them:

1. Place several lemon slices in a cup, then heat with high power for 2-3 minutes.
2. Place a cup of red tea in oven, then heat with high power.
3. Put some orange peel into oven, then heat with high power for 1 minute.

Servicing

Warning: it is hazardous for anyone, other than a qualified service technician, to carry out any service for repair operation which involves removal of any cover which gives protection against exposure to microwave energy.

Caution: MICROWAVE RADIATION

Do not become exposed to radiation from the microwave generator or other parts conducting microwave energy.

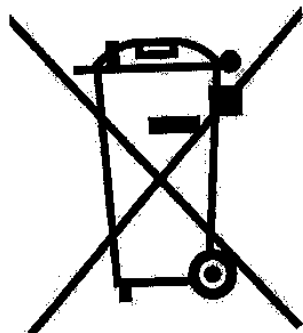
During servicing below listed parts are liable to be removed and give access to potentials above 250V to earth.

- | | | |
|-----------------------|-----------------------------|---------------------------|
| 1. Magnetron | 2. High voltage transformer | 3. High voltage capacitor |
| 4. High voltage diode | 5. High voltage fuse | |

Below listed condition may cause undue microwave exposure during servicing.

1. Unproper fitting of magnetron.
2. Unproper matching of Door interlock, door hinge and door.
3. Unproper fitting of switch support.
4. Door, Door seal or enclosure has been damage.

Environment friendly disposal



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.



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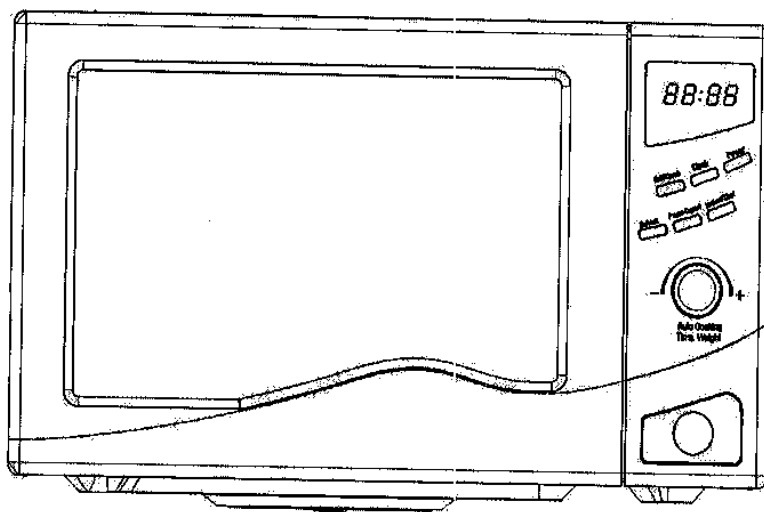
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 - c) reflectivity, microwave would be reflected by the metal wall of interior cavity so as to establish an even magnetic field, thus can prevent the overheating of partial area.

Installation of Microwave Oven

- 1) To ensure sufficient ventilation, the distance of back of oven to the wall or cabinet should be at least 10cm, side of oven to the wall or cabinet should be at least 5cm, the top of oven to the ceiling or cabinet should be at least 20cm.
- 2) Do not place any object on the top of oven.
- 3) The position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance or noise may occur.
- 4) The oven shall be so installed that the plug is accessible.

Utensils guide

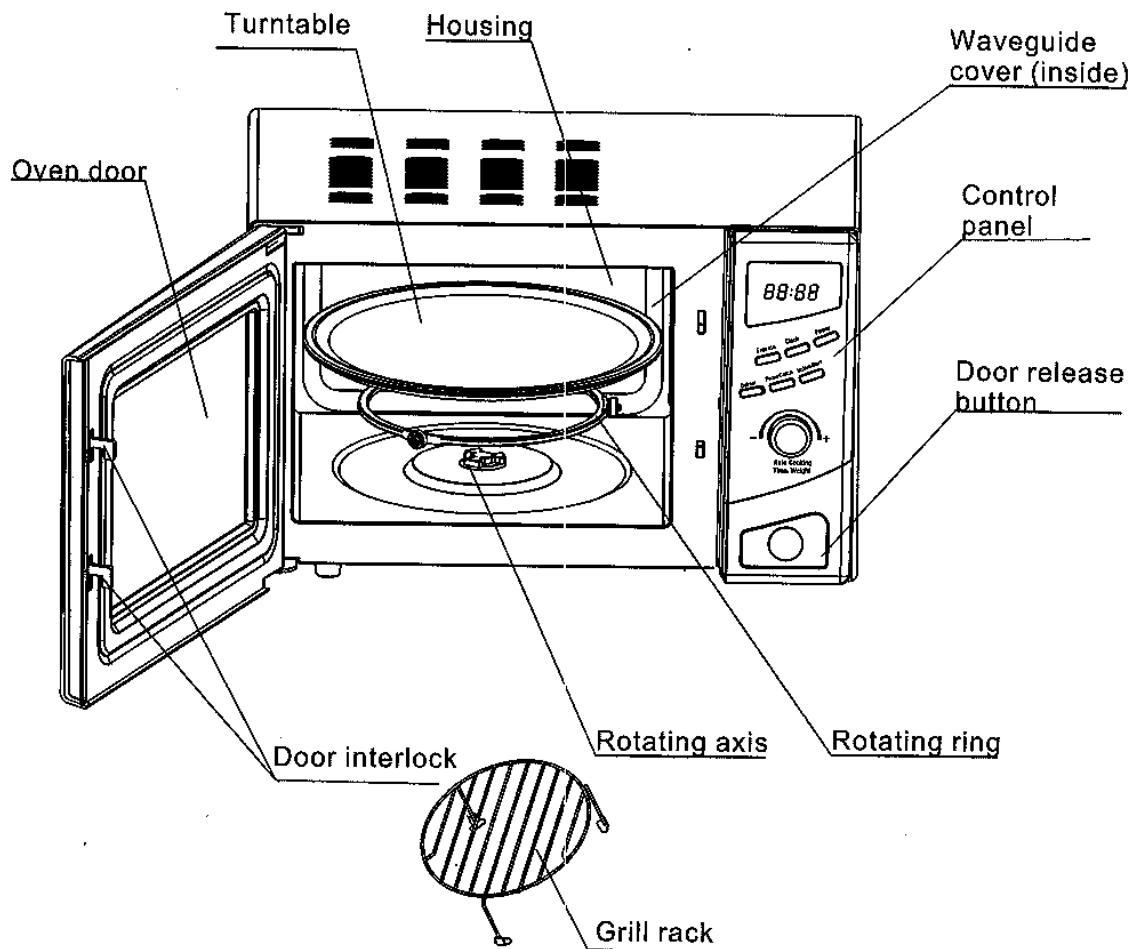
It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic is suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

| Material of container | Microwave | Grill | Combi | Notes |
|------------------------|-----------|-------|-------|---|
| ceramic | Yes | No | No | Never use the ceramics which are decorated with metal rim or glazed. |
| Heat-resistant plastic | Yes | No | No | Can not be used for long time microwave cooking. |
| Heat-resistant glass | Yes | No | No | |
| Grill rack | No | Yes | Yes | |
| Plastic film | Yes | No | No | It should not be used when cooking meat or chops as the over temperature may do damage to the film. |

For the first use

As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would smell the odor, even a slight smoke. It is normal case and would not occur after several times use. Keep the door or window open to ensure good ventilation. So it is strongly recommended to operate as follows:
 For the oven incorporate grill function (XB2616TG), set the oven to grill mode and operate dry several times. Operating dry can only be conducted in the grill mode, it cannot be conducted at combination mode or microwave mode.
 For the oven not incorporate grill function (XB2616T), place a cup of water in the turntable, setting at high power and operate for several times.

Know your microwave oven



Notes:

1. The oven cannot be activated without the door properly closed. This is a safety feature, never intend to damage it.
2. The operation of control panel is illustrated in next page.
3. Do not remove the Waveguide cover during cleaning.
4. Grill rack is use only for xb2616TG

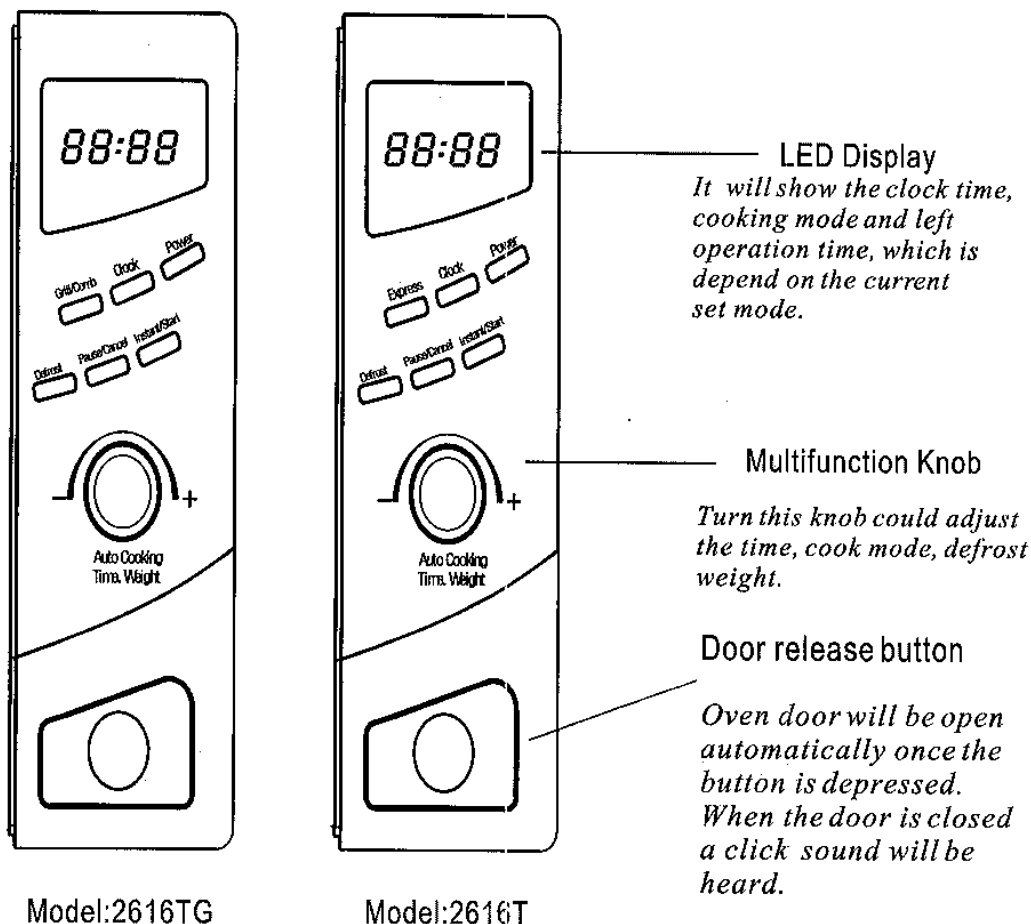
IMPORTANT SAFEGUARD

The following basic precautions should always be followed when using electrical appliance:

1. Read all instructions before using.
2. Make sure the voltage in your living area corresponding to the one shown on the rating label of the appliance. And the wall socket is properly grounded.
3. To reduce the risk of fire in the oven cavity:
 - A. Do not overcook the food.
 - B. Remove wire twist-ties from paper or plastic bags before placing bags in the oven.
 - C. Do not heat oil or fat for deep drying as the temperature of oil cannot be controlled.
 - D. After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire.
 - E. If materials inside the oven should smoke or ignite, keep oven door closed, turn oven off and disconnect the power supply.
 - G. Close supervision is necessary when using disposable containers made from plastic, paper or other combustible material.
4. To reduce the risk of explosion and sudden boiling:
 - A. Do not place sealed containers in the oven. Baby bottles fitted with a screw cap or teat are considered to be sealed containers.
 - B. When boiling liquid in the oven, use the wide-mouthed container and stand about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
 - C. Never cooking the egg and reheating the cooked egg to prevent from exploding.
 - D. When cooking the potato, chestnut and sausage, pierce them with blade or fork to prevent from exploding.
5. Never operate the oven further if the door is damaged or the oven malfunction or supply cord is damaged. Return the appliance to the nearest authorised service center for repair and maintenance. Never try to adjust or repair the oven yourself.
6. If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
7. After cooking, the container is very hot. Using gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
8. Slowly lift the furthest edge of dishes cover and microwave plastic wrap and carefully open popcorn and oven cooking bags away from the face.
9. To prevent the turntable from breaking:
 - A. Let the turntable cool down before cleaning.
 - B. Do not place hot foods or utensils on the cold turntable.
 - C. Do not place frozen foods or utensils on the hot turntable.
10. Make sure the utensils do not depress the interior walls during cooking.
11. Do not store food or any other things inside the oven.
12. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
13. This appliance is not intended for use by young children or infirm persons without supervision.
14. When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated..
15. Any accessories not recommended by the manufacturer may cause injuries to persons.
16. Do not use outdoors.
17. Save these instructions.

Household use only

Operation of Control Panel



1. The LED Display will flash **88:88** 3 times when plugged in power supply. Then it will flash **:**, Prompt you set the current clock and cooking procedure .

2. Clock setting

| Press | Display shows |
|--|---------------|
| Example to set 12:30 | |
| 1. Press Clock button | 0:00 |
| 2. Turn Auto cooking/time.weight knob set hour | 12:00 |
| 3. Press Clock button again | |
| 4. Turn Auto cooking/time.weight knob set minute | |
| 5. Press Clock one more time and wait for 5 seconds | 12:30 |

3. Child lock function

Use this feature to lock the control panel when you are cleaning or so that children can not use the oven unsupervised.

A beep sound will be heard. All the buttons are de-activated in this mode

4. Auto reminder

When your preset cooking procedure have finished, the LED Display will show **End** and six beep sound will be heard to prompt you to take out food. If you do not press **Pause/cancel** button once or open the door the beep will be sounded at an intervals of 3 minutes.

5. Pause/Cancel

Press **Pause /cancel** button once to

1. Stop the oven temporarily during cooking .
2. Clear the enter if you make a mistake during programming .
3. Press the **Pause /cancel** twice to cancel a program during cooking .

6. Microwave cooking

Press **Power** button, LED display will cycle to show

100P **80P** ... **20P** **100P**

100P--- High power, the magnetron is energized all the operation time.

80P--- Medium High power, 80% microwave power .

60P--- Medium power, 60% microwave power .

40P--- Medium Low Power, 40% microwave power .

20P--- Low power, 20% microwave power .

NOTE :

1. The max time you can set is 99 minutes and 99 seconds .
2. Never operate the oven empty.
3. If you turn the food during operation, press the **Instant/start** button once and the preset cooking procedure will continue.
4. If you intend to remove the food before the preset time, you must press **Pause/cancel** button once to clear the preset procedure to avoid unintended operation of next time use.

To set child lock

Press

Display shows

1. Press and hold **Pause/cancel** about 3 seconds or until the LED appears OFF.

OFF

To cancel child lock:

Press

Display shows

1. To unlock, Press and hold **Pause/cancel** for about 3 seconds or until LED appear colon .

:

Press

Display shows

1. After power-up, the colon flashes or Press **Pause/Cancel** button once

:

2. Select the desire microwave power by Pressing **Power** button consecutively.

Power

Power

100P

3. After select power ,set cooking time by turning the **Time weight/Auto Defrost** knob .

For example you want to cook the food for 10 minutes and thirty seconds .

10:30

4. **Instant start**

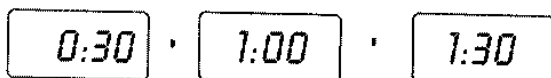
Instant start

Start cooking

5. You can change the cooking time by turning **Auto cooking /time.Weight** knob during cooking .

7.Express (Only for 2616T)

Press this button LED Display will cycle to show



This function will allow you to heat a cup of water or beverage conveniently, omitting the steps of setting time. Choose the proper time depending on the beverage capacity.

0:30---default 30 sec operation time

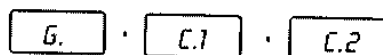
1:00---default 1 minute operation time

1:30---default time is 1 and half minutes.

| Press | Display shows |
|--|---------------|
| Example :To cook a cup of water | |
| 1. Express | |
| Select your desired menu | |
| | |
| 2. Instant/start | |
| Press Instant /start to begin cooking | : |

8.Grill/combination(only for XB2616TG)

Press this button LED Display will cycle to show



G--- Grill, the heat element will be energized during operation time.Applicable for grilling thin meats such as steak, sausage and chicken wing and a good brown color can be obtained.

C1--- Combination of Grill and microwave cooking. Heat element and magnetron is energized in an alternate way. Applicable for western-style steak

C2--- Same as C1 except that more microwave cooking time. Applicable for thick meats, chicken, drumsticks, the inside can be done and brown crust color can still be obtained on the outside

| Press | Display shows |
|---|---------------|
| Example :To grill food with C.2 cook menu for 10 minutes and 30 seconds | |
| 1. After power-up, the colon flashes or Press Pause/Cancel button once | |
| 2. Select desired grill menu Grill/combi | |
| 3. Set cooking time by turn the Auto cooking/time.weight knob | |
| 4. Instant start Start cooking. | |

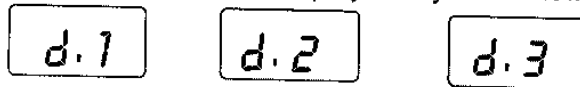
Warning:

In the mode of **Grill/combination**, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

9.Auto Defrost

(Take the reference of below defrost guide)

Press this button LED display will cycle to show



D1--- for defrosting meat.

D2--- for defrosting poultry.

D3--- for defrosting seafood.

For defrosting meat, the weight range from 0.1Kg to 2.0Kg.

For defrosting poultry, the weight range from 0.2 to 3.0Kg.

For defrosting seafood, the weight range from 0.1 to 0.9Kg.

Defrost menu guide

Steaks chops

- shield thin end of chops or steaks with foil.
- position the food with thinner parts in the centre in a single layer on a shallow dish. If pieces are stuck together, try to separate as soon as possible.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Minced Beef

- Place frozen minced beef on a shallow dish. Shield edges.
- when the oven Beeps, it is to prompt you to turn over the food. Remove defrosted portions, turn over and shield edges with foil strips.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Roast Meat (Beef/pork/lamb)

- Shield the edges with foil strips.
- Place joint with lean side face upwards (if possible) on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 10-30 minutes.

Poultry

- Remove from original wrapper. Shield wing and leg tips with foil.
- Place breast side down on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 15-30 minutes.

Note: After standing run under cold water to remove giblets if necessary.

Chicken pieces (chicken wings and drumstick)


- shield the exposed bone with foil.
- Place chicken pieces on a shallow dish.
- when the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press start to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-30 minutes.

| Press | Display shows |
|--|----------------|
| Example : To defrost 0.2kg poultry. | |
| 1. After power-up, the colon flashes or Press Pause/Cancel button once | : |
| 2. Select desired frost menu Defrost | d.2 |
| 3. Press Instant/start to confirm your selection. Then turn the Auto cooking/time .weight knob to set defrost weight | 0.2 |
| 4. Instant start | Start cooking. |









10. Auto cooking

The oven has default cooking menu for simple operation. When the LED flash colon, turn the **Auto cooking/time.weight knob** and LED will cycle to show

A.1 . A.2 ... A.8

| Press | Display shows |
|--|---------------|
| Example: Steam 0.45kg fish | |
| 1. After power-up, the colon flashes or Press Pause/Cancel button once | : |
| 2. Choose the appropriate menu by turning the Auto cooking/time.weight knob . | A.8 |
| 3. Start cooking. And LED will show the default running time. | 6:30 |
| Instant /start | |
|  | |
| You can change the cooking time by turning the Auto cooking/time.weight | |

Autocook table


| Display | Category | Direction |
|---|----------|---|
|  | Popcorn | Suitable for popping a bag of corn, which is available in the market, weighted 3.0Oz(85g). Popcorn prior to completing, if the popping speed has been decreased to 1 time per 1-2 seconds you should press Pause/Cancel button to stop the popping process. |
|  | Popcorn | Same as above except 3.5Oz(100g) weight |
|  | Pizza | Warm a piece of chilled pizza of 0.15Kg.. |
|  | Beverage | Heating a cup of 250ml liquid. The liquid temperature is about 5-10°C. use a big mouth cup and do not seal. |
|  | Beverage | Heating a cup of 500ml liquid. The liquid temperature is about 5-10°C. use a big mouth cup and do not seal. |
|  | Potato | Cooking the potato strips, cut into 5mm width and height, Total weight is about 0.45Kg. Place the strips on a large dish and cover the dish with a thin film to prevent water loss. |
|  | Potato | Same as above except the weight of potato strips is about 0.65Kg. |
|  | Fish | Suitable for steaming a fish of 0.45Kg. After the fish washed and scales removed, make a slit on the skin of fish. Put the fish on a shallow dish of 22-27 cm diameter sprinkle lightly with some ingredient. After cooking, stand for 2 minutes. |

Note: 1. The cook time above based on the food which is of the room temperature of 20-25°C excepts specially noted in the above cooking menu A5. Time may vary for the food in different temperature.
 2. when cooking the potatoes and fish it is suggested to cover the food with a layer of plastic thin film to prevent the loss of water.
 3. The temperature, weight and shape of food will largely influence the cooking effect. If any deviation has been found to the factor noted on above menu, you can adjust the cooking time for best result.

11. Automatic start

Note : Always set current clock before you programme the automatic start function.

Example : Now it is 10 o'clock, if you hope that the microwave oven will automatically start cooking with 100P microwave power for 12 minutes and 30 seconds at 14:20.

- | Press | Display shows |
|--|---------------|
| 1. Set current time according to the second step. | 10:00 |
| 2. Power  | 10:0P |
| Select cook power | |
| 3. Turn Auto cooking/time.weight knob to set cook time. | 12:30 |
| 4. Hold clock for 3 seconds, then a short bee sound will be heard. Display will return to current clock now you can set what time you expect | 10:00 |
| 5. Set hours by turning Auto cooking /time.Weight , "14" will flash. Then press clock to confirm it | 14:00 |
| 6. Set minutes by turning Auto cooking /time.weight , "20" will flash. Then press clock to confirm it. A long bee sound will be heard. | 14:20 |
| 7. To check the preset cook time, just Press Clock button. | 14:20 |

Note: automatic start function is not applicable for Express, Auto cooking and Defrost

If you do not want the oven start operation immediately you can activate the automatic start function as follows: First set the current clock, cooking procedure and time. And hold down the **Clock** pad for 3 seconds and LED will show colon. Enter the time you expected to start by pressing the keypad. Later LED will show the current clock and the oven will be started automatically at your preset time.

Preset time can be viewed by depressing the **Clock** button.

Once the Automatic start function has been activated:


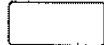

- * Pressing the **Instant/Start** pad if you intend to operate the oven immediately;
- * Pressing the **Pause/Cancel** pad if you intend to cancel this function.

12. Multi-stage cooking (Only for XB2616TG)

For best results, some recipes need different cook menu during different stage of cook cycle.

You can program your oven to switch from one power menu to another.

Example : you want cook food with 100p microwave power for 3 minutes then grill food for 9 minutes.

- | Press | Display shows | Press | Display shows |
|---|---------------|---|----------------|
| 1. Power  | 10:0P | 4. Set cooking time by turning the Auto cooking/time.weight knob | 9:00 |
| Set cook power | | | |
| 2. Set cooking time by turning the Auto cooking/time.weight knob | 3:00 | 5. Instant start  | Start cooking. |
| | | | |
| 3. Grill/combi  | G. | | |
| Set cook power | | | |

When microwave power cooking is finished, microwave oven will begin grill operation automatically.








Note: Max 4 sequence can be set per time repeat the steps 1, 2, if you like to set more.

13. Multi-stage cooking (Only for XB2616T)

For best results, some recipes need different cook menu during different stage of cook cycle.

You can program your oven to switch from one power menu to another.

Example: you want cook food with 100p microwave power for 3 minutes then with 20P microwave for 9 minutes.

- | | Press | Display shows | | Press | Display shows |
|----|--|---|--|--|---|
| 1. | Power  |  | 4. | Set cooking time by turning the Auto cooking/time.weight knob |  |
| | Set cook power | | | | |
| 2. | Set cooking time by turning the Auto cooking/time.weight knob |  | 5. | Instant start  | Start cooking. |
| | | | | | |
| 3. | Power  |  | When 100Pmicrowave power cooking is finished, microwave oven will begin 20P microwave power operation automatically. | | |
| | Set cook power | | Note: Max 4sequence can be set per time repeat the steps1,2, if you like to set more. | | |

Microwave cooking tips

- 1) Arrange food carefully, place thickest areas toward outside of dish.
- 2) Watch cooking time, cook for the shortest amount of time indicated and add more time as needed.
- 3) Cover foods before cooking
check recipe for suggestions: paper towels, microwave plastic wrap or a lid.
Covers prevent spattering and help foods to cook evenly. (Helps keep oven clean).
- 4) Shield foods
Use small pieces of aluminium foil to cover thin areas of meats or poultry to avoid overcooking.
- 5) Stir foods
From outside to center of dish once or twice during cooking, if possible.
- 6) Turn foods
Foods such as chicken, hamburgers or steaks should be turned over once during cooking.
- 7) Rearrange foods
Like meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- 8) Allow standing time
After cooking ensure adequate standing time.
Remove food from oven and stir if possible.
Cover for standing time which allows the food to finish cooking without overcooking.
- 9) Check for doneness
Look for signs indicating that cooking temperature has been reached. Doneness signs include:
 - Food steams throughout, not just at edge.
 - Poultry thigh joints move easily.
 - Pork and poultry show no pinkness..
 - Fish is opaque and flakes easily with a fork.

10) Condensation

A normal part of microwave cooking. The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Ensure that the ventilation openings are not blocked.

11) Browning dish

when using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable, rotating ring due to heat stress. The preheating time specified in the dishes instructions must not be exceeded.

12) Microwave safe plastic wrap

for cooking food with high fat content, do not bring the wrap in contact with the food as it may melt.

13) Microwave safe plastic cookware

Some microwave safe plastic cookware are not suitable for cooking foods with high fat and sugar content.

Cleaning and maintenance

Clean the oven at regular intervals

Disconnect the power supply cord before cleaning. And if possible leave the door open to inactivate the oven during cleaning.

Exterior:

The outside may be cleaned with mild soap and warm water, wipe clean with a damp cloth. Avoid the use of harsh abrasive cleaners.

Oven door:

Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaners.

Control panel:

Care should be taken in cleaning the control panel. Wipe the panel with a cloth dampened slightly with water only.

Do not scrub or use any sort of chemical cleaners. Avoid the use of excess water.

Interior walls:

To clean the interior surfaces, wipe with a soft cloth and warm water for hygienic reasons. After use wipe the waveguide cover in the oven with a soft damp cloth to remove any food splashed. Buildup splashes may overheat and begin to smoke or catch fire. Do not remove the waveguide cover. Do not use a commercial oven cleaner, abrasive or harsh cleaners and scouring pads on any part of your microwave oven. Never spray oven cleaners directly onto any part of your oven.

Avoid using excess water. After cleaning the oven, ensure any water is removed with a soft cloth.

Turntable/Rotating ring/Rotating axis

After cooling down, wash with mild soapy water and dry thoroughly.

Tip: When the microwave oven has been used for a long time, there may be some strange odors exist in oven, following 3 methods can get rid of them: 1. Place several lemon slices in a cup, then heat with high power for 2-3 minutes.

2. Place a cup of red tea in oven, then heat with high power.

3. Put some orange peel into oven, then heat with high power for 1 minute.

Servicing

Warning: it is hazardous for anyone, other than a qualified service technician, to carry out any service for repair operation which involves removal of any cover which gives protection against exposure to microwave energy.

Caution: MICROWAVE RADIATION

Do not become exposed to radiation from the microwave generator or other parts conducting microwave energy.

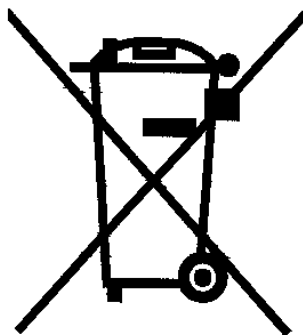
During servicing below listed parts are liable to be removed and give access to potentials above 250V to earth.

- | | | |
|-----------------------|-----------------------------|---------------------------|
| 1. Magnetron | 2. High voltage transformer | 3. High voltage capacitor |
| 4. High voltage diode | 5. High voltage fuse | |

Below listed condition may cause undue microwave exposure during servicing.

1. Unproper fitting of magnetron.
2. Unproper matching of Door interlock, door hinge and door.
3. Unproper fitting of switch support.
4. Door, Door seal or enclosure has been damage.

Environment friendly disposal



You can help protect the environment!
Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.



This Product may cause interference to radio equipment and should not be installed near maritime safety communications equipment or other critical navigation or communication equipment operating between 0.45-30 MHz.

NOTE: THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY RADIO OR TV INTERFERENCE CAUSED BY UNAUTHORIZED MODIFICATIONS TO THIS EQUIPMENT. SUCH MODIFICATIONS COULD VOID THE USER'S AUTHORITY TO OPERATE THE EQUIPMENT