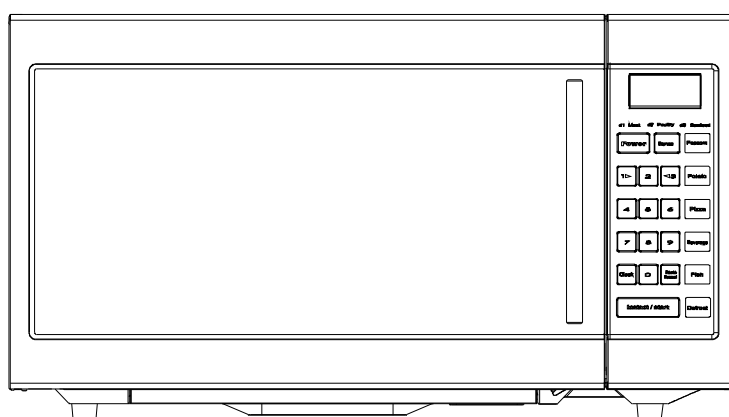


MICROWAVE OVEN



Model : XB2831T

Please read this booklet carefully before fixing and using, and save it for future reference.

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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 are 3 properties 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 dependent 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 from the back of microwave to the wall should be above 10cm, the side to the wall above 5cm, the top to the ceiling above 20 cm.

2) Do not place any objects on the top of microwave oven.

3) Keep the microwave oven far from the TV, Radio or antenna as picture disturbance or noise may occur.

4) Keep the plug accessible to the socket.

5) This is designed as a freestanding style and should not be placed in a cabinet.

UTENSILS GUIDELINE

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 are 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	Notes
Ceramic	Yes	Never use the ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	Yes	Can not be used for long time microwave cooking
Heat-resistant glass	Yes	
Grill rack	No	
Plastic film	Yes	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 place a cup of water in the turntable, setting at high power and operate for several times.

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.
 - f. 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. Eggs in their shell, whole hard-boiled eggs, potatoes, sausage and chestnut should be peeled or pierced before cooking.
 - d. The cooked eggs or liquid should not be removed out immediately. Several moments should be waited before removing In order to avoid possible hazards caused by delayed eruptive boiling of liquids.
 - e. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
5. Never operate the oven further if the door is damaged or the oven is malfunctioned 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 touch the interior walls during cooking.
11. 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.
12. Only use utensils that are suitable for use in microwave ovens.
13. Do not store food or any other things inside the oven.
14. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
15. This appliance is not intended for use by young children or infirm persons without supervision.

16. Any accessories not recommended by the manufacturer may cause injuries to persons.
17. Do not use outdoors.
18. Save these instructions.
19. 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 appliances by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
20. The appliance is not intended to be controlled by an external timer or separate remote-control system

Household use only

PRODUCT INTRODUCTION

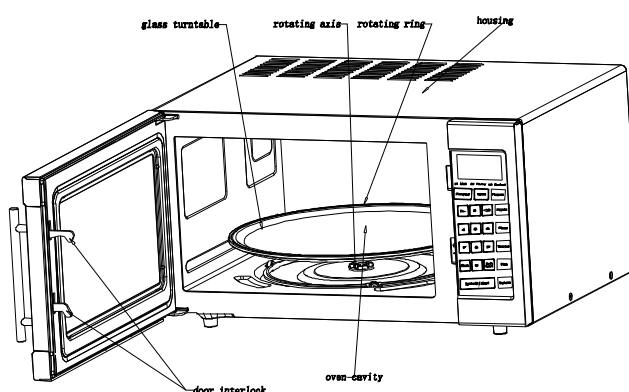
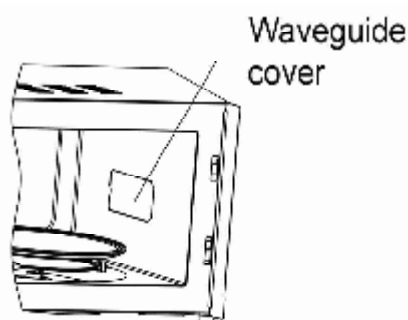


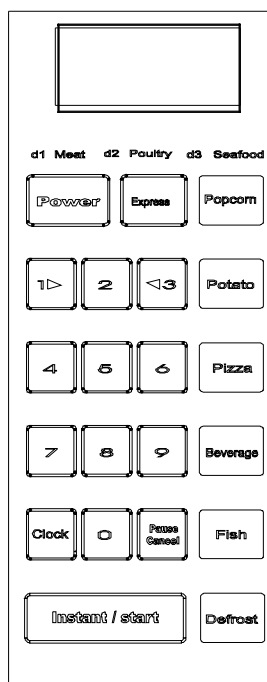
Fig.1



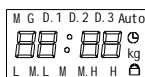
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
1. Door interlock ensures the oven can only be activated when the door is properly closed, which would prevent microwave radiation.
2. Control panel is illustrated in next page (the control panel is subject to change without prior notice).
3. Do not remove the Waveguide cover during cleaning (see Fig.1).
4. Glass turntable turns to make food be heated evenly.
5. LED will show the clock time, cooking mode and left operation time, which depends on the current set mode.

OPERATION OF CONTROL PANEL

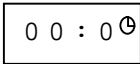
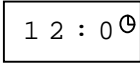
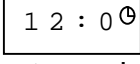


1. Before cooking



The LED will flash 3 times when plugged in power supply. Then it will flash . Prompt you inputting the cooking menu and time.

2. Clock setting

Depress	Display
1.Press the “Clock” button to set current time	
2. For example: to set 12:30 Press the button of “1▶”, “2”, “◀3”, “0”	
3.Press the “Clock” button again or wait for 5s.	
4. This step can be skipped for simple operation if you do not use delayed Function/automatic start.	

3. Pause. Cancel

At the initial or input stage: press once to cancel input programs and resume initial stage
During cooking: press once to stop oven operation, press twice to cancel cooking programs

4.Auto reminder

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

5.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. . All the buttons are rendered inoperable in this mode.

To set child lock, depress and hold **Pause. Cancel** button about 3 seconds until LED appears



“OFF” . And on the right and bottom corner, there will appear a icon of “ ” , please see the above **control panel**.

To cancel child lock, depress and hold **Pause. Cancel** button about 3 seconds until LED appears colon of “:” .

6.Microwave cooking

Press **Power** button, LED will cycle to show 100P 80P 60P 40P 20P

100P--- High power, 100% microwave power.
Applicable for quick and thorough cooking, such as meat, vegetable

80P --- Medium High power, 80% microwave power. Applicable for medium express cooking, such as eggs, fish, congee, rice, soup

60P --- Medium power, 60% microwave power. Applicable for steaming food

40 P --- Medium Low power, 40% microwave power. Applicable for defrosting food

20P --- Low power, 20% microwave power. Applicable for keeping warm

NOTE:

1) The max time which can be set is **99 minutes and 99 seconds**.

2) Never use the Grill rack during microwave cooking.

3) Never operate the oven empty.

4) If you turn the food during operation, press the **Instant/start** button once and the preset cooking procedure will continue.

5) 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.

7.Express

Press this button LED Display will cycle to show 0:30 , 1:00 , 1:30 .

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 1 and half minutes

8. Auto defrost

Press the button and the LED display will circle to show d.1 d.2 d.3.

d.1 --- for defrosting meat, the weight range from 0.1Kg to 2.0 Kg.

Depress	Display
Example: To cook at 80P for 10 and half minutes.	
1. After power-up, the colon flashes or depress Pause. Cancel button once	:
2. Select the desired microwave power by depressing Power button consecutively	M 8 0 P M.H
3. Set cooking time by pressing the number Button of “1▶”, “0”, “◀3”, “0” .	M 1 0 : 3 M.H
4. Press Instant/start button to start, and LED will count down to show running time. You may change the cooking time during cooking. And it is recommended to turning the food halfway, after you turn the food. Press Instant/start button once to continue.	

Depress	Display
Example: To cook with express for 1 minute	
1. After power-up, the colon flashes or press Pause Cancel button once	:
2. Depress Express button consecutively to select desired menu	1 : 0 0
3. Start cooking by pressing Instant/start button	

d.2 --- for defrosting poultry, the weight range from 0.2 to 3.0Kg.

d.3 --- for defrosting seafood, the weight range from 0.1to 0.9Kg.

Note:

1. It is necessary to turn over the food during operation to obtain uniform effect.
2. Usually defrosting will need longer time than that of cooking the food.
3. If the food can be cut by knife, the defrosting process can be considered completed.
4. Observe the below Defrost guide to achieve best performance.

Defrost guide

Steaks chop

- 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 **Instant/start** to continue defrosting.
- After defrost time, stand covered with aluminum 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 **Instant/start** to continue defrosting.
- After defrost time, stand covered with aluminum 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 **Instant/start** to continue defrosting.
- After defrost time, stand covered with aluminum 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 **Instant/start** to continue defrosting.
- After defrost time, stand covered with aluminum 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 **Instant/start** to continue defrosting.
- After defrost time, stand covered with aluminum foil for 5-30 minutes.

Depress	Display
Example: To defrost 0.2kg poultry	
1. After power-up, the colon flashes or press Pause. Cancel button once	:
2. Select the food kind by pressing Defrost button	^{D.2} d. 2
3. Set defrosting weight by pressing the Number button of “1▶”, “◀3” .	^{D.2} 0 . 2
4. Start cooking by pressing Instant/start , and LED will count down to show running time.	
5. Half way during defrosting 3 beep sound will be heard two times to prompt you turn over the food. Open the door and turn over the food and shield the warm portion. Pressing Instant/start button again to continue the defrosting. If you do not when an audible signal sounds, the defrosting cycle will continue until the time count down to 0.	

9.Auto cook

The oven has default cooking menu for simple operation. When the LED flash colon

	Display	Suitable for	Cooking time
Press “Popcorn” once	<div>Auto 3 . 0</div>	popping 3.0 ounce(85g) corn per bag	2min and 30sec
Press “Popcorn” twice	<div>Auto 3 . 5</div>	popping 3.5 ounce(100g) corn per bag	2min and 40sec
Press “Potato” once	<div>Auto 0 . 45 Kg</div>	cooking 0.45Kg potato strips	7min and 12sec
Press “Potato” twice	<div>Auto 0 . 65 Kg</div>	cooking 0.65Kg potato strips	10min and 12sec
Press “Pizza” once	<div>Auto 1 : 0</div>	re-heating one piece of pizza of 150g	1minute
Press “Beverage” once	<div>Auto 2 5 0</div>	heating liquid about 250ml (small cup)	2min and 30sec
Press “Beverage” twice	<div>Auto 5 0 0</div>	heating liquid about 500ml (large cup)	2min and 40sec
Press “Fish” once	<div>Auto 0 . 45 Kg</div>	cooking a fish of 0.45Kg	6min and 30sec

Note:

1. The cook time above is based on the food which of the room temperature of 20-25°C. Results will vary for the food in different temperature.
2. 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.

10. Automatic start (delayed function)

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 button for 3 seconds and LED will show colon. Enter the time you expected to start by pressing the key pad. 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** button if you intend to operate the oven immediately;
- Pressing the **Pause. Cancel** button if you intend to cancel this function.

Example: you hope that the microwave oven will automatically start cooking with 80P microwave power for 12 minutes and 30 seconds at 14:20 clock.

- Depress
1. Set the current time according to the second step
 2. Press the “**Power**” button to select desired microwave power
 3. Set the operation time by pressing “1▶”, “2”, “◀3”, “0”
 4. Hold “**Clock**” button for 3 seconds, then a short beep will be heard, display Will return to the current clock, then set your delay time.
 5. Enter what time you expect to start, a long beep sound will be heard.
Press “1▶”, “4”, “2”, “0” .
 6. After a few minutes, the display will return the current time, you can view the preset Time by pressing the “**Clock**” button.
- Note:** Automatic start function is not applicable for auto cook and defrost.

Display

10:00

M 80 P
M.H

M 12:30
M.H

M 10:00
M.H

M 14:20
M.H

11. Multi-sequence cooking

To obtain best cooking result, some recipes call for different cook and time. You may program your personalized menu as follow:

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

This is 2 sequence setting.

- | Depress | Display | Depress | Display |
|--|-----------|---|--------------|
| 1. 100P microwave for 3min | | 2. Grill food for 9min | |
| 1.1 Press Power button to select menu | M 1 0 0 H | 2.1 Press Power button to select menu | M 2 0 P
L |
| 1.2 Press “0”, “◀3”, “0”, “0” to set cooking time, | M 03:00 H | 2.2 Press “0”, “9”, “0”, “0” to set cooking time | M 09:00
L |
| | | 3. Start cooking by pressing Instant/start | M 03:00 H |

When 100P microwave power cooking is finished, microwave oven will begin 20P operation automatically.

Note: Max 4 sequence can be set per time repeat the steps 1.1, 1.2 if you like to set more.

MICROWAVE COOKING TIPS

1) Arranging food

Place thicker areas toward outside of dish and the thinner meat in the center and spread them evenly. Do not overlap if possible.

2) Cooking time

Start cooking with the shorter period of time and extend it according to the actual need. Overcooking may result in smoking and burning.

3) Cover foods before cooking refer to the recipe

Use paper towels, microwave plastic wrap or a cover to cover food so that prevent spattering and help foods to cook evenly. (Helps keep oven clean).

4) Partial shielding of food

Use small pieces of aluminum 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

Please change the positions of food in half way during cooking such as: 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

Observe the food color and hardness to determine whether the food is cooked. Doneness signs include:

- Steams throughout food, not just at edge part.
- Joints of Poultry move easily.
- Pork and poultry show no evidence of blood.
- Fish is opaque and flakes easily with a fork.

10) Condensation

It is a normal case of microwave cooking. The humidity and moisture of 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) 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.

12) Microwave safe plastic cookware

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

CLEANING AND MAINTENANCE

The oven should be cleaned regularly and any food deposits removed.

Suggest you perform below steps after every time use.

Never use hard detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance.

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 wipe with a soft and damp cloth. Avoid the use of harsh abrasive cleaners.

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. Do not scrub or use any sort of chemical cleaners.

Interior walls:

To clean the interior surfaces, wipe with a soft and damp cloth 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.

Turntable/ Rotating ring/Rotating axis

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 min.
2. Place a cup of red tea in oven, then heat with high power.
3. Put some orange peel into oven, then heat them 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 repairing 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.

English version:

Correct Disposal of this product	
 	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>