

Microwave oven

TSK-M1602MA Instruction manual



User Manual

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**PRECAUTIONS TO AVOID POSSIBLE
EXPOSURE TO EXCESSIVE MICROWAVE**

ENERGY

- a. Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

WARNING –To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY ” found on page 2
3. This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS ” found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs with / without shells and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water – for example ,near a kitchen sink, in a wet basement or near a swimming pool or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.

14. Do not let cord hang over edge of table or counter.
15. See surface door cleaning instructions on page 16.
16. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven ignite, keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFETY INSTRUCTIONS

1. Oversize foods or oversize metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
2. Do not clean with metal scouring pads.
3. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
4. a) A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
b) Longer cord sets or extension cords are available and may be used if care is exercised in their use.
c) If a long cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - 2) The extension cord must be a grounding-type 3-wire cord; and
 - 3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

WARNING:

TO REDUCE THE RISK OF INJURY TO PERSONS:

1. Liquids such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling.
2. Do not use narrow necked containers to boil or reheat liquids.
3. To reduce the risk of injury, stir the liquid several times before heating.
4. The liquid may splash out during or after heating or when adding ingredients (instant coffee, etc) resulting in possible harm or injury to persons.
5. After heating, allow the container to stand in microwave oven for at least 40 seconds before removing the container.
6. Do not heat water and oil, or a fat together which may cause a violent eruption.

GROUNDING INSTRUCTIONS

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

WARNING – Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exist as to whether the appliance is properly grounded.

- Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service man install an outlet near the appliance.

Testing Containers and Utensils

Some non-metallic containers and utensils become extremely hot when used in a microwave oven. To avoid risk of scalding, use the following procedure to determine if a container or utensil is safe for microwave use:

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

Earth grounding instructions

This device should be earth grounded, it is anticipated for a plug and socket outlet with earthing contact. The plug should be connected to a socket with an earthing pin that is

High (100 %).

Use for most basic dishes, for cooking tender meats poultry, and for quickly reheating dishes.

Medium (77 %)

Use mainly for meats, fish and vegetables; to quickly reheat individual meals or frozen meals after defrosting.

Low (55 %)

Use for dishes that require slow cooking, such as hotpots, stews, casseroles and for less tender meats.

Defrosting (33 %)

Use for defrosting meats, poultry and fish etc.

Warm (17 %)

Use for keeping meals warm when carrying out kitchen preparations. Yeast containment.

35 minute Timer

With a scale ranging from 0 to 10 minutes and with a compression scale of 10 to 35 minutes.

Examples of power adjustments:

The power selector allows you to choose the optimum power level for the dishes you wish to cook.

Examples of adjustment levels**Low**

- Melting cheese
- Keeping stews and main courses warm

Warm and defrosting

- Melting chocolate
- Reheating bread, bread rolls, pancakes, and toasted bread.
- Melting butter
- Defrosting fruit
- Reheating small portions of food
- Defrosting meat, poultry, shell fish
- For cooking casserole stews, gently simmering dishes and some sauces.
- For cooking food at a slow rate

Medium

- Cooking casseroles and soups after having been brought to boiling point.
- For cooking pastry cream and dough.

High

- . • Cooking cuts of meat, poultry, fish, vegetables and for most casserole dishes.
- . • Preheating the browning plate
- . • Boiling water.
- . • Thickening some sauces.

Microwave cooking

Kitchen equipment

A large variety of foods can be mixed together, defrosted, cooked or reheated and served in the same container. This is especially suitable for appetizers, vegetables, casserole stews, drinks and soups. It allows you to save preparation time and makes washing up quicker.

Covering food

You may wish to maintain the natural moisture of the food. If this is the case, cover the food with waxed paper or plastic micro perforated film. If you wish to let the moisture escape, cook the food without covering it. If you wish to remove excess moisture or grease from food (such as dry aperitif biscuits or bacon), let them cook moderately on paper napkins. Covering the food with waxed paper or plastic micro perforated film also prevents serious burns.

Stirring and mixing the food

When stirring food, start from the outside towards the centre, as food is cooked first around the edge of the plate. It is the centre which is the last to be heated. Some dishes, such as casserole dishes, soups or recipes with a certain depth should be stirred once or twice during cooking. Other dishes such as roast meats, poultry or cakes may need to be turned to ensure even cooking. You can adjust the timer to remind you when to stir or turn the food. If the total cooking time is 6 minutes and you have to stir the food three times, adjust the timer to 2 minutes. Every time the bell rings, open the door and stir the dish from the outside of the container, put it back into cook, close the door and adjust the timer again.

Determining the cooking degree

Given that the food surface does not brown in the same way as traditional cooking, you will have to learn how to determine the cooking degree for some foods differently. Food cooked by microwave should generally be taken out of the oven before being completely cooked, cooking will be completed after a few minutes standing time in between taking it from the oven and serving the dish at the table.

Standing time

The standing time varies according to the type and volume of the dish and can be from 2 to 3 minutes

for some vegetables, and up to 10-15 minutes for roast meats and stews. The standing time enables the food cooking to be completed and ensures an even distribution of heat.

Defrosting

The defrosting programme of your microwave oven allows easy and convenient defrosting of both frozen and deep frozen food. The electromagnetic energy heats the external surface of the food and this heat slowly spreads towards the centre. This process allows food to be defrosted evenly. Other than defrosting, this programme is also useful for slower more moderate cooking requirements. Soups, stews and some sauces can be cooked in the defrosting programme to enable flavours to be mixed and for tenderizing meat. Dishes that have a lot of milk, cheese or eggs can be cooked in the defrosting programme so as to avoid any hardening.

How do you use the defrosting programme?

1. Place the food in the microwave oven and close the door
2. Turn the power selector button into the "DEFROSTING" position.
3. Adjust the time to the time required:
4. Close the door. The oven light will switch on as soon as it begins to operate.
5. Once the selected time has elapsed or if you open the door, the light switches off and the microwave transmission stops.

Microwave cooking advice

Never use metal equipment such as sauce pans or aluminium foil . Or dishes with gold or silver decoration. Cover the plate with microwave cling film or parchment paper. After cooking, leave the dish to stand, the heat and steam will be diffused giving the food more texture and flavour. Caution, when seasoning, microwave cooking emits flavours and causes a mineral salt taste.

(1) Return to moderate cooking for the time indicated. Check the dish from time to time to obtain the desired result. See cooking level.

Cleaning and maintenance

Always ensure that your oven is not in operation before cleaning it by removing the plug from the

socket. Ensure that the internal area of the oven is clean and dry.

Internal walls

The internal walls of the oven are metal painted, remove splashes and splatters, as well as any condensation moisture, with a soft cloth Food splatters can be removed with a paper napkin or with a damp cloth. Remove grease stains with a cloth dampened with soap, then rinse and dry. Do not use any abrasive materials as this may scratch or damage the paint. Never pour water in to the oven or any other liquid that is likely to cause damage, in particular to the drive motor for the glass plate.

Door

Splatters on the internal side of the door, as well as on the door joints and the surrounding area should be cleaned daily with warm soapy water, then rinsed and dried carefully. It is recommended that the metal parts of the door are maintained with a damp cloth. Do not use a brush, a scouring pad or an abrasive cloth. In the event of damage to the door joints or surrounding area, the oven must not be operated until it has been repaired by an authorised after-sales service technician approved by the manufacturer.

External surface

The external surface of the oven is metal painted. Clean this area with a cloth dampened with warm soapy water, then rinse and dry with a soft cloth. Do not allow water into the ventilation inlets on the sides and to the rear of the oven.

In the event of a breakdown.

If the internal light is not operating, ensure that:

- 1. the power outlet is properly driven and supplied by the line current (condition of fuse),**
- 2. the door of your microwave oven is properly closed,**
- 3. the timer has been adjusted,**
- 4. the oven has not over-heated and in thermal shutdown due to the automatic oven cut-off protection, in this event, wait for it to cool down before operating the oven again.**

If the internal light is operating, but the oven isn't ensure that:

- 1. the power selector has been properly adjusted,**
- 2. the plate is rotating normally.**

Caution!

Do not operate the oven if the plate is not rotating after turning on to avoid food being partially reheated. If the oven is not operating correctly, contact a specialist to carry out any necessary work. In no event, should the back or any other component of the microwave oven be dismantled, except by a technician approved by the manufacturer, for carrying out maintenance or repairs. The microwave oven is only intended for household use; it should not be used for professional commercial or industrial purposes.

Keep these instructions in a safe place