

metos

MICROWAVE OVEN

MEGA P100M25

Installation and operation manual



07.06.2013

4164155

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. 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.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. 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
 - a. Door (bent),
 - b. Hinges and latches (broken or loosened),
 - c. Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel

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Please read these instructions carefully before installing and operating the oven.

Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.

SPECIFICATIONS

Power Consumption	220-240V~50Hz, 1500W(Microwave)
Rated microwave power output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions:	312mm(H)×520mm(W)×456mm(D)
Oven Cavity Dimensions:	212mm(H)×335mm(W)×364mm(D)
Oven Capacity:	25Litres
Net Weight:	Approx.17.7kg

*All data subject to change, and verification by the user with data available on the nameplate of the oven. Complaint of error suffers oblivion.

IMPORTANT SAFETY INSTRUCTIONS

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



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

If the door or door seals are damaged. The oven must not be operated until it has been repaired by a competent person.

1. Read all instructions before using the appliance.
2. Use this appliance only for its intended use as described in this 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.
3. Do not operate the oven when empty.
4. 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. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. To reduce the risk of fire in the oven cavity:
 - a) When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
 - b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c) If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
 - 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.
7. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
8. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
9. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
10. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
11. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chest nuts before cooking.
12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
14. Utensils should be checked to ensure that they are suitable for use in microwave oven.
15. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. Only use utensils that are suitable for use in microwave ovens ;
18. The oven should be cleaned regularly and any food deposits removed ;
19. Failure to maintain the oven in a clean condition could lead to deterioration of the surface hazardous that could adversely affect the life of the appliance and possibly result in a hazardous situation ;
20. The appliance should not be cleaned with a water jet (for appliances intended to stand on the floor and which are not at least IPX5)
21. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the

- form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
22. 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
23. Children should be supervised to ensure that they do not play with the appliance.
- been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

INSTALLATION

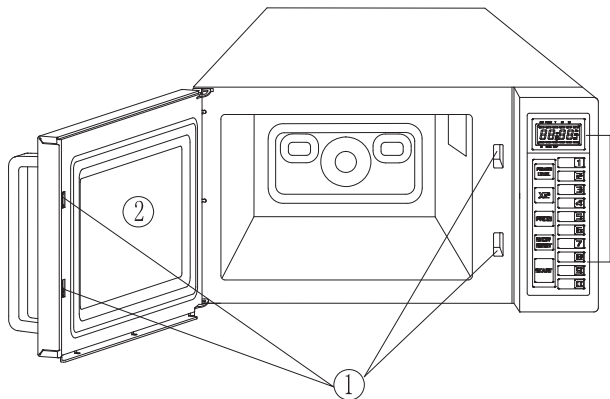
1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

GROUNDING INSTRUCTIONS

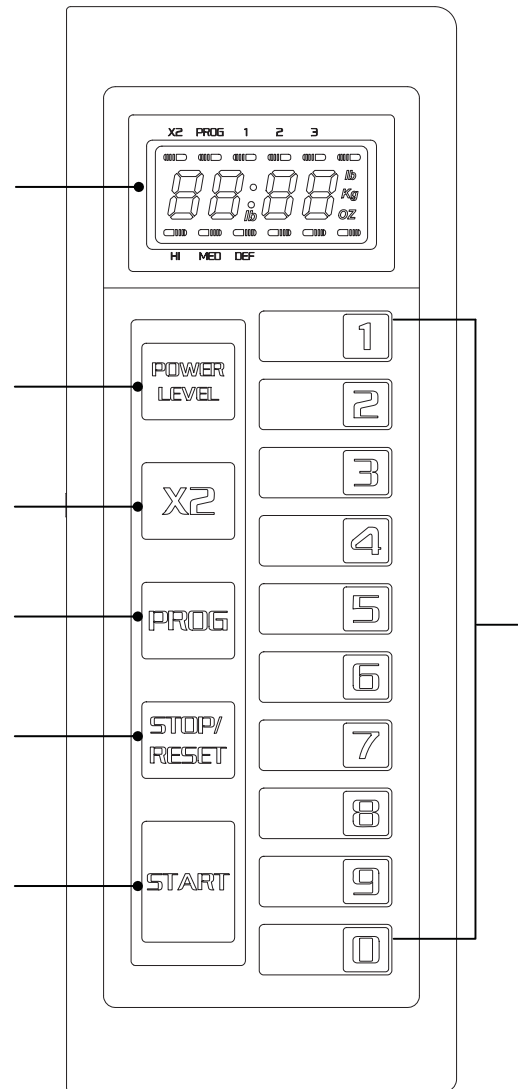


Never use sockets or plugs without earth connection

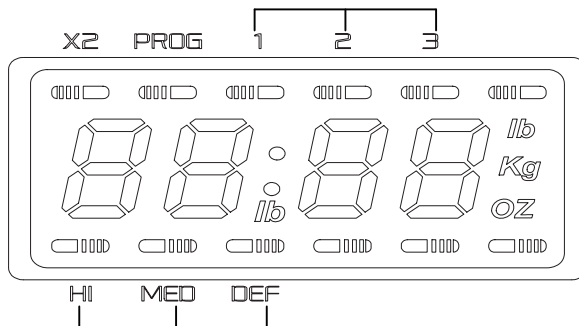
DIAGRAM AND CONTROL PANEL MEGAP100M25



1. Door Safety Lock System
2. Oven Window
3. Control Panel
4. Digital display window
5. Power level pad
6. X2 pad
7. Program pad
8. Stop/Reset pad
9. Start pad
10. Number/Memory pads



DIGITAL DISPLAY ACTION INDICATORS



1. X2 indicating cooking in X2 feature.
2. PROG indicating programming a cooking
3. Numbers indicating the cooking stage.
4. Indicating power level used in cooking.

HOW TO SET THE OVEN CONTROLS

TIME AND POWER LEVEL COOKING

To set a cooking program

Select a cooking power level and then use the number pads to set cooking time before touching the START pad.

Touch POWER LEVEL	Power Description
Once	HI
Twice	MED
Thrice	DEF

For a single stage cooking, here is an example to set cooking power at full and cook for 3 minutes:

1. Touch POWER LEVEL pad once



2. Touch number pads 3,0,0.



3. Touch START pad.



Multiple stages cooking

Food may require different periods/stages cooking with different power levels and cooking times. You can set up to 3 stages cooking manually.

For **Stage 1 cooking**

Set the first stage cooking according to the steps above specified.

For **Stage 2 cooking**

Set the second stage cooking programming different power level and time, for example, power set at medium; cooking time 5 minutes.

To set the second stage cooking of medium power and 5 minutes time, after the above steps 1,2, do not touch the START pad, but do the following :

1. Touch POWER LEVEL pad twice
2. Touch number pads 5,0,0.
3. Touch START pad.

SAVE A COOKING TO A NUMBER KEY

For frequently used cooking program, you can save it to a number key and conveniently activate it by touching the number key.






Each of the number keys is pre-set with a cooking program. In waiting mode, touch any of the ten number pads, you are selecting a cooking program.

The following are default settings for each of the number keys

Number/Memory Pads	1	2	3	4	5	6	7	8	9	0
Preset Cooking Time	:10	:20	:30	:45	1:00	1:30	2:00	2:30	3:00	3:30

The user is free to reset the cooking program stored under each of the ten number keys anytime. In order to set a cooking program, which may contain up to 3 stages consecutive cooking periods with different power levels, and to designate a number key to this program, see the example in the following table:

To set medium power cooking for 8 min. and save it to number pad 5:

1. Touch PROG once.	
2. Press number pad 5.	
3. Press POWER LEVEL twice.	
4. Touch number pads 8,0,0	
5. Press PROG to save.	

You can set a two or three stages cooking program by repeating the steps 3-4 once or twice. After finished, press STOP/RESET to return to waiting mode.

Note: If you want the oven to start immediately after you touching any of the number keys instead of after you touching the START pad, press and hold down STOP/RESET for 5 sec; now you don't need to press START pad after selecting a cooking program by touching any of the number keys.

HOW TO USE THE X2 PAD







More cooking programs can be stored under the number keys by using the X2 function.

In waiting mode, press X2 and then any of the number keys, you can recall a preset cooking program as follows:

Number/Memory Pads	1	2	3	4	5	6	7	8	9	0
Preset Cooking Time	:20	:40	1:00	1:30	2:00	3:00	4:00	5:00	6:00	7:00

X2 function can only program one stage cooking. After setting is finished, press STOP/RESET to return to waiting mode.

The oven will start after you touching X2 and then any of the number keys.

1. Touch PROG once.	
2. Press X2 pad once.	
3. Touch number pad 8	
4. Press POWER LEVEL once.	
5. Touch number pads 3,0,0	
6. Press PROG to save	

Note: If you want the oven to start immediately after you touching any of the number keys instead of after you touching the START pad, Press and hold down STOP/RESET for 5 sec; now you don't need to press START pad after selecting a cooking program by touching X2 and any of the number keys.

COUNT OF OPERATIONS

You can read the count of how many times the oven has been used. To do this,

1. Open the door.
2. Press and hold down STOP/RESET and then touch POWER LEVEL pad. The number on display shows how many times the oven has been used.

This function is for the user to analyze the usage of the oven and the traffic flow at a particular location where the oven is being used commercially.

CHILD LOCK

In waiting mode, press and hold PROG for 5 seconds. The oven is locked.

To release child lock,

In waiting mode, press and hold PROG for 5 seconds, the oven goes to normal.

Helpful instructions

Utensils Guide

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
 2. Microwave cannot penetrate metal, so metal utensils or dishes with metallic trim should not be used.
 3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
 4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
 5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.
- The list below is a general guide to help you select the correct utensils.

COOKWARE	MICROWAVE
Heat-Resistant Glass	Yes
Non Heat-Resistant Glass	No
Heat-Resistant Ceramics	Yes
Microwave-Safe Plastic Dish	Yes
Kitchen Paper	Yes
Metal Tray	No
Metal Rack	No
Aluminum Foil & Foil Containers	No

Defrosting Frozen Foods

1. If you try to completely defrost frozen foods in the microwave oven, uneven defrosting may occur due to the differences in the thickness and shape of the food. Drippings may also result, and sometimes a part of the food cooks although other parts still remain frozen. In actual usage of frozen foods, you should not normally completely defrost food, but 70% defrosting in the oven is quite good for the next step of preparing the food for cooking.
2. To defrost evenly, turn over or rearrange the food during defrosting.
3. To defrost fatty meat, heat for a short time in the oven and leave it to stand at room temperature, or heat it intermittently until defrosted.
4. When you defrost a whole chicken, or any frozen food of irregular shape, wrap legs or thin parts with aluminum foil. Otherwise thin parts will be defrosted faster and sometimes cooked before other parts have properly defrosted. For big pieces of meat, wrap the sides with aluminum foil so that they will be uniformly thawed by vertical microwaves only.
5. Ice should be removed at times during defrosting.

For Best Cooking Results

1. When determining time for particular foods, always figure minimum time and check occasionally during cooking for progress. The microwave oven cooks so quickly, therefore it is easy to overcook your foods.
2. Be careful of the cooking time for small quantities of foods, or foods with low water content. They may burn if cooked too long.
3. Do not use the oven for drying kitchen towels or napkins. They may burn if heated too long.
4. Do not try to boil eggs in the oven.
5. When you cook an egg, be sure to pierce the yolk membrane prior to placing into the oven to prevent the egg bursting.

6. Open the door and give the dish a half turn, or turn the food over during cooking. This helps to achieve more even cooking. When you cook chicken the legs cook faster than other parts. Wrap the legs with aluminum foil during cooking to reflect the microwave energy in order to create even cooking.

Important Recommendations

Cooking should be done only with the microwave safe vessels, we cannot use steel or any other vessel.

1. Temperature of foods. —for best results it is recommended that foods conventionally prepared be slightly undercooked when subsequently heated in this oven.
2. Remember that after the heating cycle has been completed, internal food temperatures continue to rise slightly in foods heated in this oven.
3. A major abuse of microwave applications is the category of breads, pastries and pies are drier than insides or fillings, they heat more slowly. Therefore, baked foods should only be heated until the crust is warm to the touch (45°C-55°C).
4. Do not overheat your food: 99% of all food quantity complaints of microwave heated foods can be traced to overheating.

Microwave Basics

A number of factors determine the success of microwave food preparation. They include:

1. Temperature of foods: frozen or refrigerated food items require longer heating times to reach a desired serving temperature than foods from room temperature.
2. Food components: foods high in sugar, salt, fats and moisture content heat faster because these properties attract microwave energy. Denser foods high in protein and fiber, absorb microwave energy slower which means a lengthier heating time.
3. Bulk/volume: the greater the mass of food, the longer it takes to heat.
4. Containers: ceramic, paper, china, Styrofoam, glass and plastic are suitable for use in microwave ovens with the following caution. Heating foods with either high sugar or high fat content should be done. Only in high temperature resistant containers since these foods get very hot. Using Styrofoam containers for these foods will cause the Styrofoam to warp. Other low temperature restaurant glass or plastic platters may crack or warp under similar conditions. Do not heat food in a sealed container or bag. Foods expand when heated and can break the container or bag.
5. Avoid metal: because it bounces the microwaves, causing uneven heating and sometimes even flashes, which may pit or mar the interior of the oven, the metal container or plate trim.
6. Heated liquids can erupt if not mixed with air. Do not heat liquids in your microwave oven without first stirring.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. 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 cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
7. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
8. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
9. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
10. The oven should be cleaned regularly and any food deposits removed. 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.
11. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities

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