
Operating Instructions

Microwave Oven
Model FX 66 LASC
Model EX 66 LASC
Model MWE 1



These operating instructions complement the recipe book. They tell you how to operate the microwave oven, how to programme the time, the temperature or the power.

Please read the first pages of your recipe book also. Thus you will learn

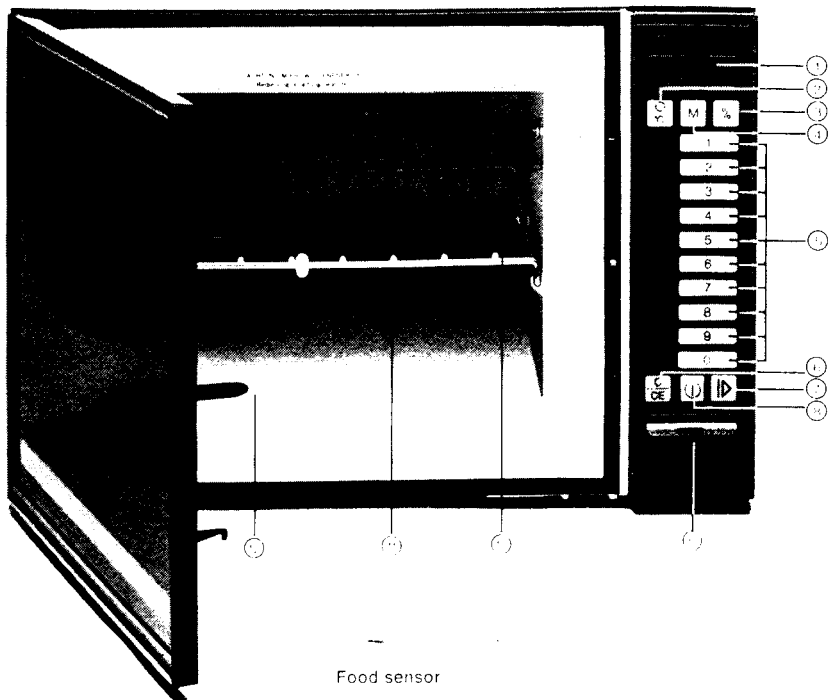
more about microwaves, what they are, which dishes you should use and many other interesting aspects of microwave cooking.

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- ① Display window
 - ② Time/temperature touch control
 - ③ % touch control
 - ④ Memory touch control
 - ⑤ Number touch controls
 - ⑥ Change/cancellation touch controls
 - ⑦ Start touch control
 - ⑧ Main switch for switching on and off
 - ⑨ Oven door release bar
 - ⑩ Food sensor socket
 - ⑪ Shelf
 - ⑫ Sealed-in ceramic base
- Optional extra: Browning skillet (see also page 29)

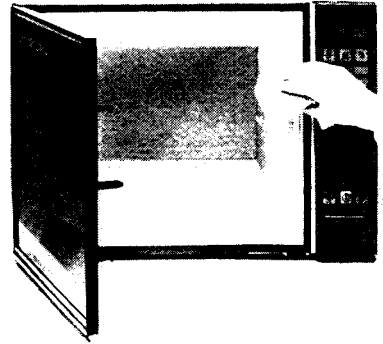
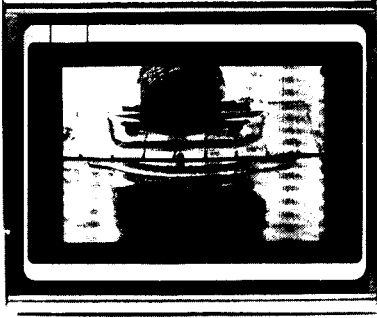
Translation of label on oven surround

Warning: Microwave energy. Follow operating instructions



Food sensor

Golden rules for safe and trouble-free operation



1. Switch on only when food is placed in the oven.
2. Keep your appliance clean at all times, in particular the door seal and the sealing areas.
3. Do not damage
 - the door
 - the door hinges
 - the door seals and sealing surfaces.
4. Do not operate the touch controls with sharp objects to avoid functional faults.
5. Never operate your microwave cooker if it is faulty. The best way to get it repaired satisfactorily is to call an experienced Service Engineer or Service Agent to avoid any danger.

Avoid unnecessary strain on the door and do not place anything between door and the front oven surround.



Important facts for installation and electrical connection can be found on page 23.



Page 30 illustrates the control panel and its functions.



Regardless of whether cooking with time or temperature the basic operating sequence for each feature is the same. For a start, however, you

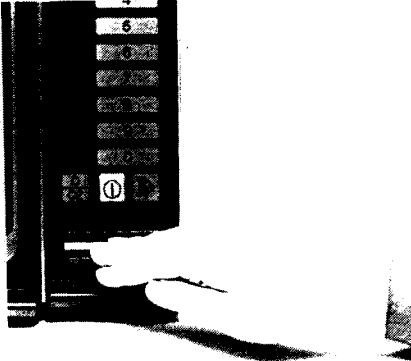
should get familiar with the difference. Therefore, this subject is dealt with in several chapters.

Cooking Time

The cooking time depends on the amount of food. For example, one cup of soup is ready in one minute, but for 5 cups of soup 5 minutes are required, the reason being that the oven has to provide 5 times the

energy, meaning that it must work 5 times as long. In your recipe book you are told the time which is required for each recipe.

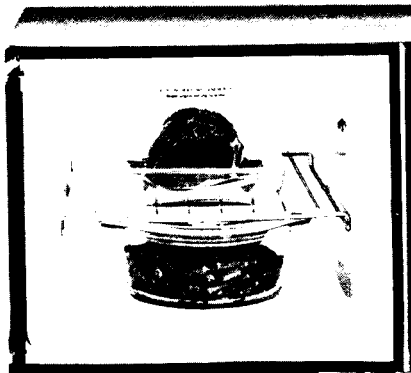
How to cook with the time control



Always enter the method of cooking first (for example "Time"). Then programme the time or temperature value.

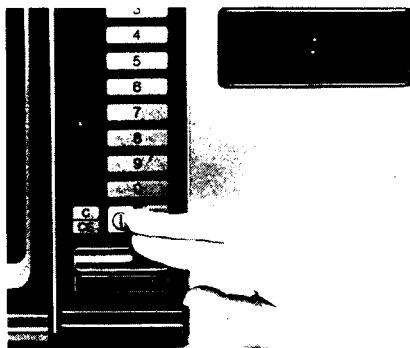
Proceed as follows:

1. Open door by pressing release bar.

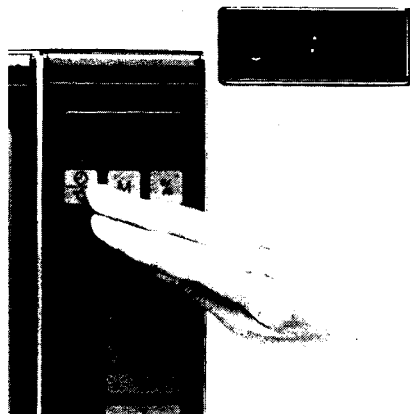


2. Place food in oven and close door.

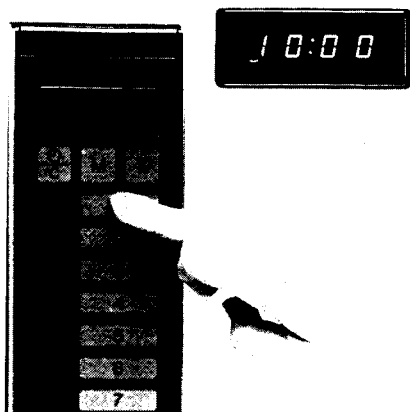
How to operate the oven



3. Press the main switch to switch on the oven. Interior light and fan come on and a colon appear the display window.



4. Press time/temperature control. The signal time (v) is shown in the display window.

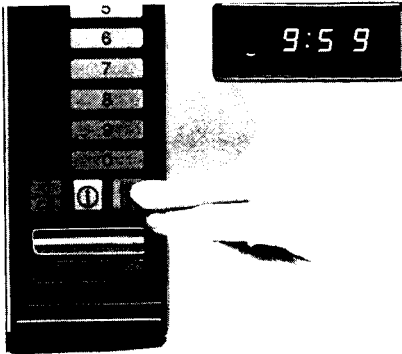


5. Enter the required time by pressing the appropriate numbers.

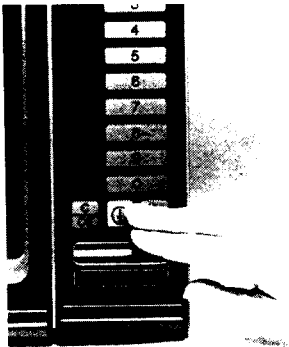
Examples:

- 45 seconds - Enter 45
- Display: "45"
- 10 minutes - Enter 1000
- Display: "10:00"
- 99 minutes
- 55 seconds - Enter 9955
- Display: "99:55"

(This is the maximum time setting.)



6. Press START control and cooking begins. This can be seen in the display window where the time will count down. Your microwave oven works automatically with full power (650 Watt/Display "HI" : 100%).



7. A signal sounds three times when the time has elapsed. The microwave oven cuts off the magnetron (= microwave generator) automatically. The fan continues to operate to extract fumes from the oven cavity which may have developed there. It stops only when the door is opened. The oven light will remain on. Take out the food and switch the appliance off by pressing the main switch.



Cooking can also be interrupted.
For details see page 19:
("How to interrupt cooking".)

8 How to cook with variable power

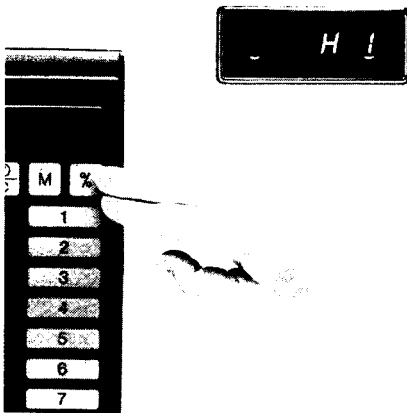
Variable power

The quantity and texture of food differs every time. The amount of heat must be varied accordingly to bring food to the boil, to heat, to simmer or to defrost foods. To achieve this the intensity of the microwaves must be reduced – very similar to the conventional variable controls on your cooker or for your hot plates, by turning the switch to a

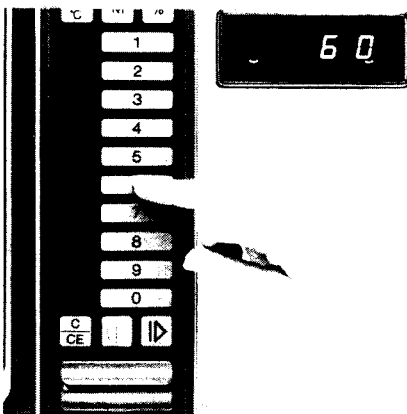
lower setting. Your microwave oven reduces its power in % (percentage), the maximum power being H 1 = 100% = 650 Watt. When reducing the power to 50% only half the power is used (325 Watt).

Generally, cooking is started on H 1 (100%) and finished on lower power (70% – 10%).

Cooking with time and variable power



1. Proceed exactly as for cooking time (paragraphs 1–5).
6. Press % control. Instead of the time symbol, "H 1" appears in the indicator window (H 1 = full power).



7. Now select the % setting you want: press the numbers and enter the required power.

Examples:

Required power 60%

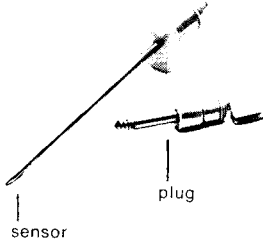
– Enter 60 – Display "60"

Required power 75%

– Enter 75 – Display "75"

8. Press START control and cooking begins. Time will count down again in the display window. Continue reading on page 7, paragraph 7: How to finish cooking.

Food sensor

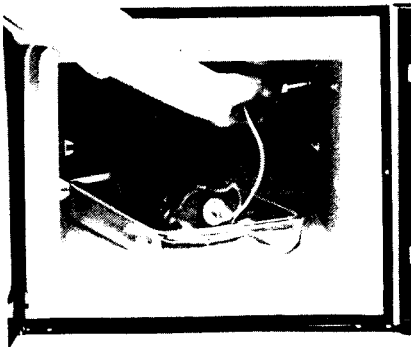


When cooking food by temperature – especially for roasting meat and heating beverages – the food sensor is used. The oven cooks by measuring the internal temperature of the food. This means that you can programme how well done you wish to serve your meat. Once the food has reached the set temperature, the oven will automatically switch to the hold warm setting.

Using the food sensor

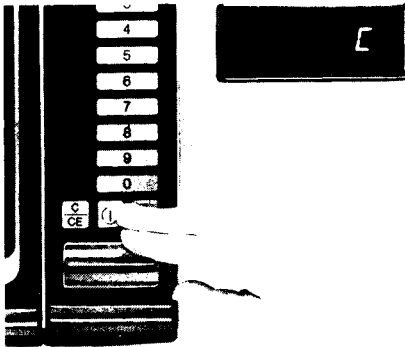


1. Insert the food sensor in the thickest part of the meat or in the centre of the food to be heated. Check that the first inch of sensor is inserted in the densest part of the food to be cooked and that at least $\frac{3}{4}$ of the probe is inserted. Make absolutely sure that the sensor tip does not touch fat. Sensing is effected at the tip. Since fat cooks much faster than meat the food may "report" wrong information about the actual meat temperature.
2. Open door by depressing release bar.

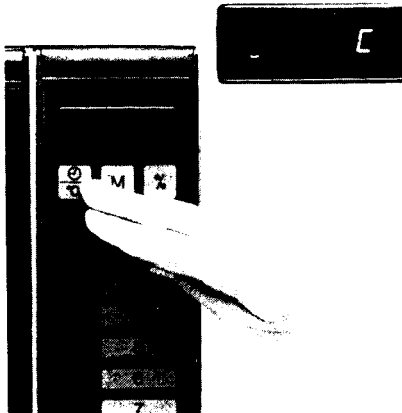


3. Place the food in the oven and plug in the food sensor. This must click into its socket.
4. Close door.

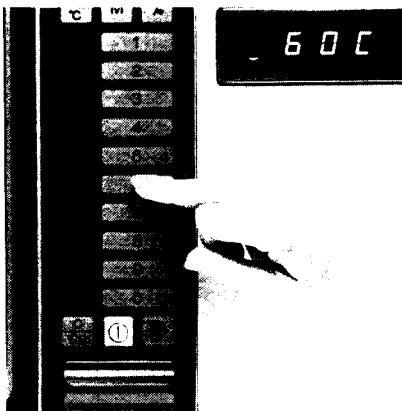
How to cook with the food sensor



5. Switch on by pressing main switch. Oven light and fan come on and the capital letter "C" (= Cent °C) will appear in the display window.



6. Press time/temperature control. In addition to the capital letter "C" the symbol (v) for the time/temperature setting is shown on the display.



7. Programme the required temperature by pressing the appropriate numbers.

Examples:

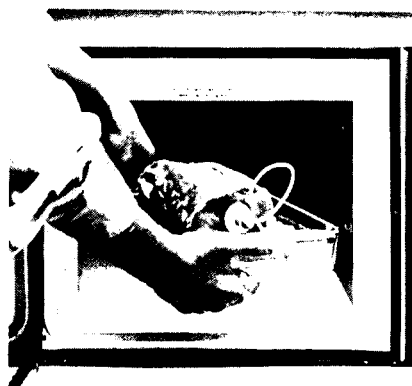
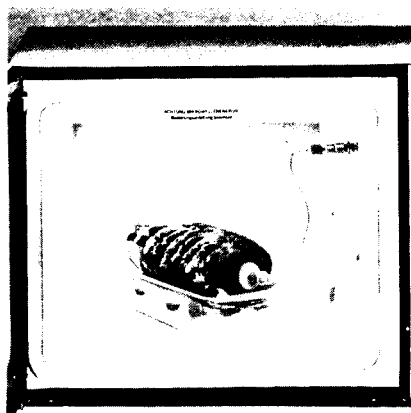
Required temperature 60 °C

- Enter 60
- Display 60 C

Required temperature 85 °C

- Enter 85
- Display 85 C

8. Press the START control. “– 34 C” will appear in the display window, or the actual temperature if greater than 34 °C, and as the food cooks the temperature display will increase in stages of 2 degrees.
9. When the set temperature has been reached, a signal will sound three times and the temperature display will be cancelled.



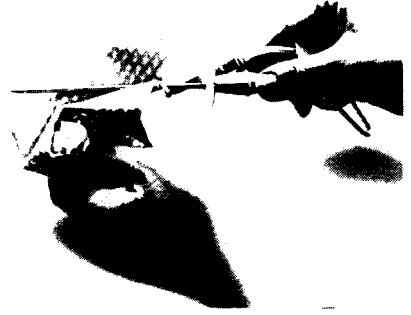
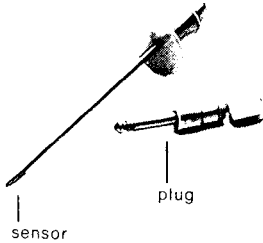
Hold-warm setting

When temperature controlled cooking is finished the oven will automatically reduce power to the lowest temperature to hold warm for one hour. When on the hold-warm setting, the display will show time counting down from 60 minutes, second by second. The hold-warm setting may be interrupted

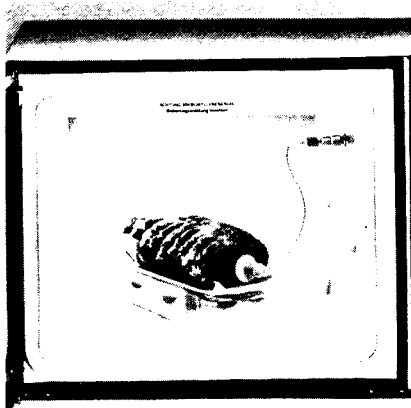
at any time. Open door by pressing down release bar. Then carefully remove the food sensor plug from its socket and take it out of the oven together with the food. Now switch off by pressing the main switch. (The oven light will go out.)



Cooking can also be interrupted. For details see page 19.

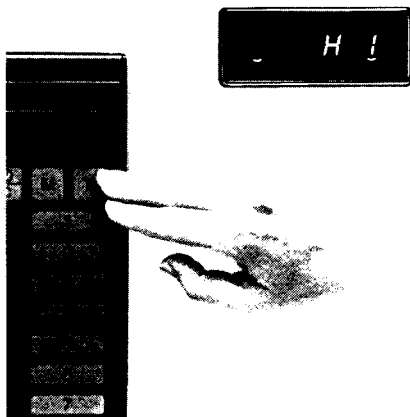
**Points to note about the food sensor**

- If the oven is empty do not operate it with the food sensor plugged in.
- Do not insert anything else into the food sensor socket.
- Do not insert the food sensor into frozen food.
- Always remove the food sensor together with the food from the oven.
- Make sure that the food sensor is firmly inserted in the densest part of the food and do not let it touch the sides, bottom, top or door of the oven when in operation.
- Do not wash the food sensor in a dishwasher. A damp cloth will do.



This way of cooking broadens the possibilities of cooking with temperature, the difference being that the power of the microwaves which react on the food is reduced (less than 100% or 650 Watt).

Setting and START



1. Proceed exactly as for when cooking with temperature (paragraphs 1–7 on pages 9/10).
8. Press % control. The window display will read "H1" to remind you that the setting is at full power.

9. Now enter the required % value by pressing the appropriate numbers.

Examples:

Required power 10%

– Enter 10 – Display "10"

Required power 75%

– Enter 75 – Display "75"

10. Then press the START control. Cooking starts and the display again shows the actual temperature of the food. As the food cooks the displayed temperature increases.

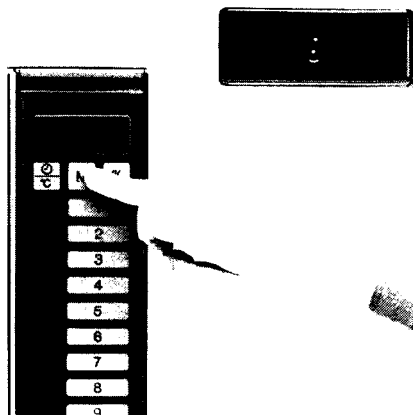


How to finish cooking can be read in the last paragraph on page 11.

If you wish to start cooking with full power for about 10 minutes and then to change to simmering at a lower setting, you can enter both processes and start the cooking process at the same time. Your appliance's memory will look after the control.

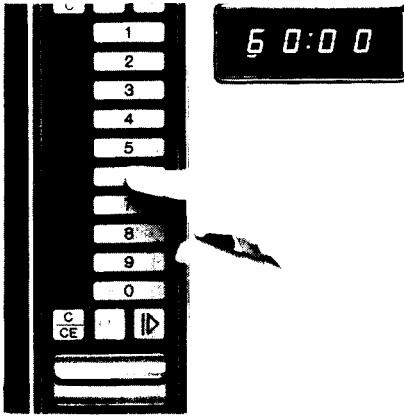
**Programmed
2 phase
cooking**

1. Open the door by depressing release bar.
2. Place the food in the oven (when cooking with food sensor with the latter plugged in).
3. Close the door.
4. Switch on your microwave oven by pressing the main switch. The oven light will come on and the fan will start to work. The display in the window will read either “C” when cooking with temperature or show a colon when cooking with time.
5. Press the time/temperature control. The display will now show the (v) symbol.
6. Programme either time or temperature for the first phase by pressing the appropriate numbers. (If you wish to start cooking with reduced power then you will have to press the % control as well as to enter the actual value by selecting the appropriate numbers.) The programmed data will be shown on the display.

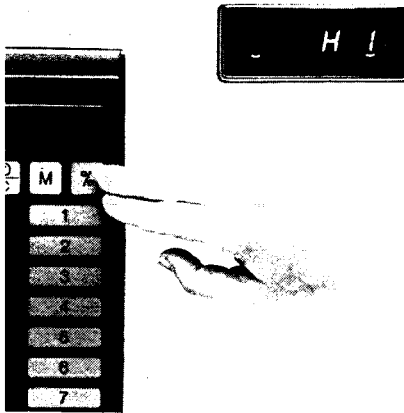


7. Press the memory control thus storing the first cycle and then your oven is ready for the second phase. This is indicated by the display showing the (v) symbol under the colon.
8. Now enter the requested time or temperature for the second phase by pressing the appropriate numbers. The display will now read the time or temperature value for the second cycle (during which, in most cases, cooking is finished with reduced power; therefore, it may be necessary to select the required power by pressing the % control as well as the appropriate numbers). The display will read the corresponding value which has been entered for the second cycle, plus the time symbol (v) to remind you that all details for the second phase have been entered.
9. Press the START control. The cooking will begin. The display will show the progress in time, or the count-down respectively if the first cycle is time operated, or if you have selected a temperature which increases as the cooking continues.
10. When time or temperature setting of the first cycle has been reached you will hear a signal to indicate that the oven is changing over to the second phase to finish cooking within the programmed time or until the entered temperature has been reached.
11. When the cooking has been finished, the signal will sound three times to announce that the microwave oven is switching off automatically (see also page 7, § 7).

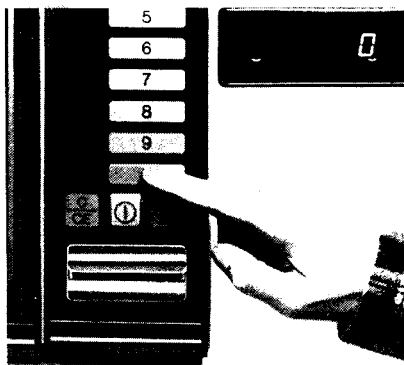
How to use the microwave oven as a minute minder



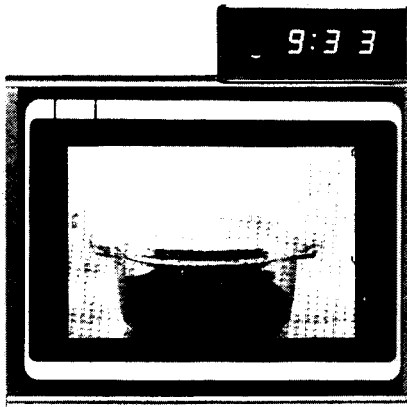
1. Switch on by pressing the main switch. The oven light will come on and the fan will start to work. The display will show a colon.
2. Press the time/temperature control. The display will now show a colon and the time symbol (v).
3. Enter the required time by pressing the appropriate numbers.



4. Press the % control. The display will change to "H1".

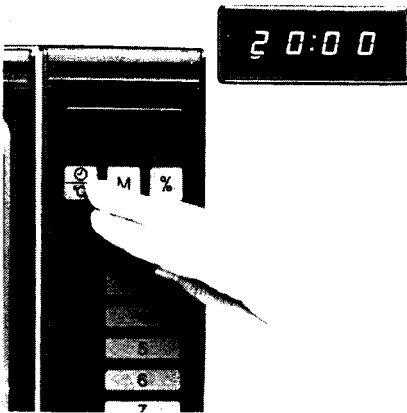


5. Press the number control "0".
6. Press the START control. Since 0 (zero) microwave power has been programmed the only process which will take place is the time count-down. Neither cooking nor heating will take place. However, oven light and fan will remain on.
7. When the set time has elapsed, the signal will sound three times.



Your oven has been designed so that you can check or recall any cooking step you have programmed. Proceed as follows:

Time or temperature will show on the display when the time/temperature control is pressed. When pressing the % control the **cooking power** you have selected will be displayed.



First memory

Press the time/temperature control.

First cooking cycle

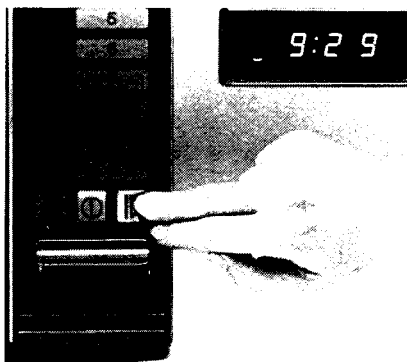
1. Press the time/temperature control.
2. Press the % control.

Second memory

Press the memory control.

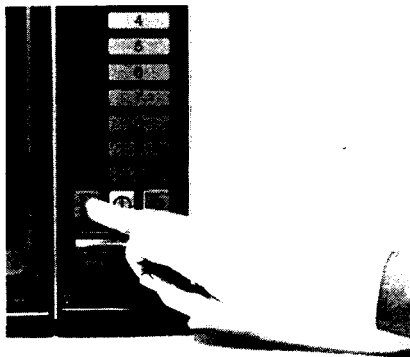
Second cooking cycle

1. Press the memory control.
2. Press the % control.



After checking press the START control to return time or temperature to the display window. During checking cooking continues uninterrupted.

After checking press start control



Correction

To correct the **last data you have entered**:

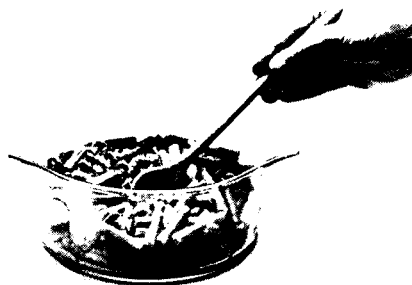
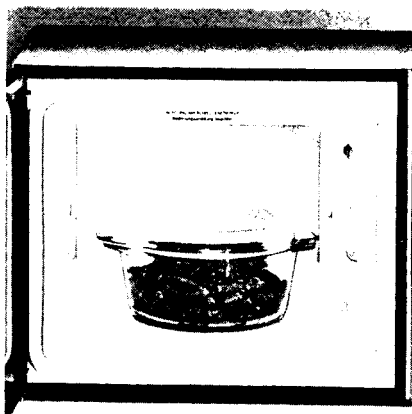
Press the change/cancel control **once**.

Cancellation

If you want to restart entering the whole programme, you have to **cancel all instructions** entered so far:

Press the change/cancel control **twice**.

You can then enter the correct information. the same effect is obtained if you press the main switch twice (switch off and switch on again).



To interrupt cooking

Cooking may be interrupted at any time, e. g. to check the progress of the cooking, to taste the food, or to stir it and to turn it round. To do so, open the door by pressing down the door release bar. You will realize that the switch operated by the bar clicks twice – for your safety. On the first click the magnetron (which generates the microwaves) switches off. On the

second click (requires slightly greater pressure) the door will open. The interior light will remain on. The reading in the display window will stop. Now you can have a look at the food in the oven interior, even take it out if want to stir or to taste it.

For further cooking place the food back in the oven, close the door and press the start control. The cooking process will be continued.

To switch off prematurely

If you want to stop cooking before the set time has elapsed or before the temperature has been reached:

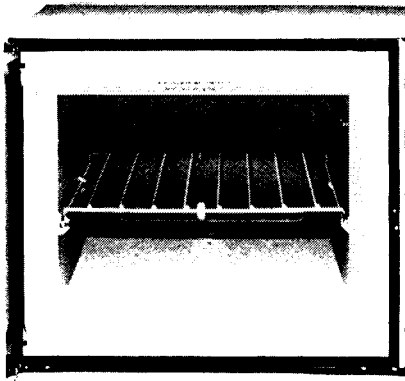
- press down the door release bar
- open the door

- switch off the appliance with the main switch
- remove the food and, if you were using the food sensor,
- remove its plug from the socket and take the food sensor out together with the food.

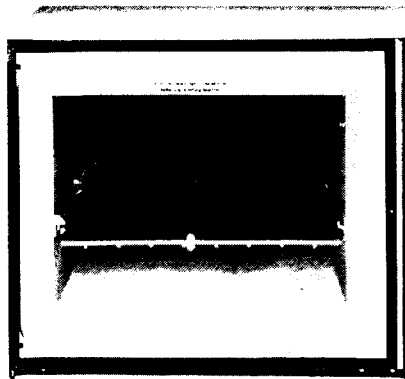
Where
to
place
the
food



1. On the ceramic glass base

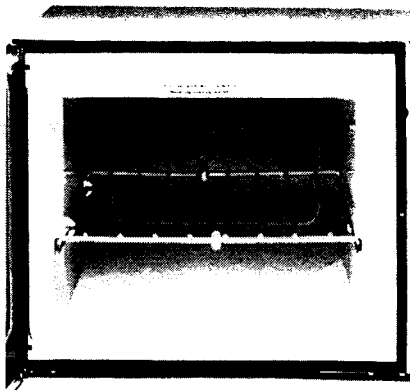


2. On the shelf – with the
curvature up



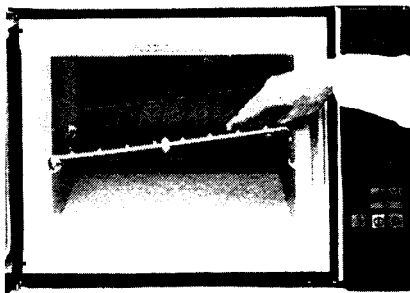
3. On the shelf – with the
curvature down

Pulling
out the
metal
shelf



Pull out the shelf as illustrated, to gain better access to the food.

Inserting
or
removing
the
shelf



Place shelf in position, or remove it by lifting as illustrated.

Meal
cooking

Food which requires a long cooking time should be placed on the rack. Food which comes quickly to the boil should stand on the ceramic glass

base. The recipe book will tell you whether you should use the shelf with its curvature up or down.

Cooking a
single dish

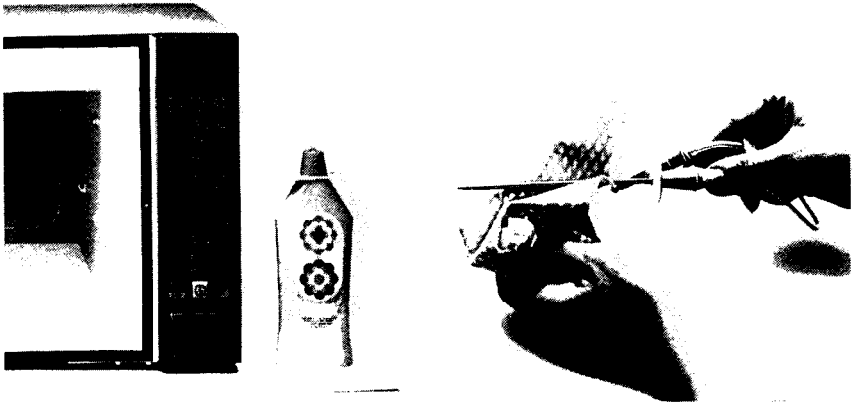
If you wish to cook only one item, then remove the shelf and place the

container with the food on the ceramic base.



The shelf may get very hot, either because it was in contact with the hot containers or the oven was switched on by mistake when empty.

So be careful when removing the shelf.



Cleaning your oven is very easy. Since the oven does not get hot, grease splashes and spill-overs cannot bake on.

Oven interior

The inside walls are plastic coated. After each use wipe the oven liners to remove moisture and food deposits. Use a mild detergent, water and a soft clean cloth to clean the oven front and interior surfaces. Never use abrasive cleaners or scouring powders.

Any smell remaining in the oven can be removed by boiling a cup of water with a few spoonfuls of lemon juice in the oven for 5–7 minutes.

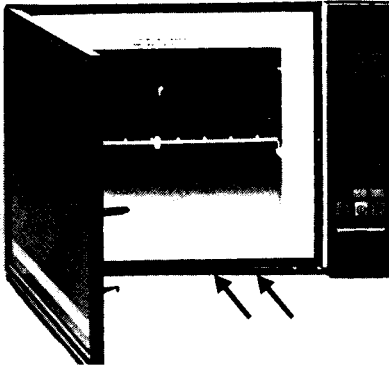
Door seals

The door seals and their surfaces should always be free of fat, dirt and splashes which may cause damage to the seals. This also applies to deposits of detergent. Therefore, you should take particular care to keep the door seals clean at all times.

If, however, the door seals do get damaged you must have them replaced by an authorized service engineer. Do not use your microwave oven with damaged seals for your own safety.

Food sensor

Clean the food sensor with a damp cloth and remove any food or liquid. You must not clean the food sensor in a dishwasher. Do not immerse it in water.



For the correct installation of your microwave oven the **installation instruction leaflet** is indispensable.

Below you will find some important facts which guarantee trouble-free operation.

Installation

1. The appliance must be placed on a firm support. The cooling air inlet is at the base of the oven and this inlet must be kept free.
2. Under no circumstances place the oven above a deep fat fryer or a rotisserie/grill.

Electrical connection**German standard version**

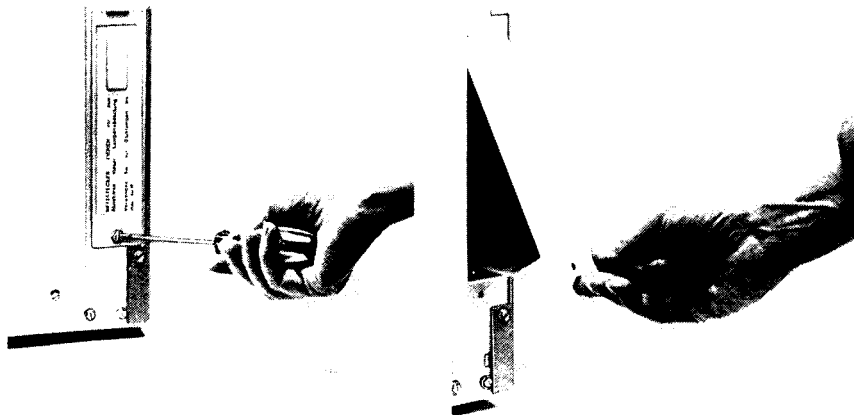
Connect your microwave cooker to a Schuko socket rated for 220 V 50 cycles. Make sure that the socket is protected by a 10 amp circuit breaker or a 10 amp fuse (slow). The circuit may not supply another electrical appliance.

U. K. version

1. When supplied with moulded on BS plug the following regulations apply:
Rated voltage 240 V 50 cycles.

The plug moulded on to the cord incorporates a fuse. For replacement, use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. The fuse cover/carrier must be replaced in the event of changing the fuse. The plug must not be used if the fuse cover/carrier is lost. A replacement cover/carrier must be obtained from electrical goods retailers.

Please continue reading on page 32 (back cover page).



How to change the oven light

The oven interior is illuminated by a 40 W electric bulb which can be replaced easily.

Unplug the appliance and remove the screw holding the cover at the rear of the oven as illustrated. Lift the cover

with the lamp holder and replace the defective bulb. Then carefully put cover back into position and re-tighten screw.

Technical data

| | |
|---|---|
| Connected load 1400 Watts Rated voltage: German standard version 220 V U. K. version 240 V, 50 cycles HF output 650 Watts High Frequency 2450 MHz | Cooling: Fan assisted Maximum time setting: 99 minutes 55 sec. Acoustic signal |
| Dimensions of oven Cavity: height 245 mm width 335 mm depth 432 mm | Overall dimensions: Height 382 mm Width 556 mm Depth 480 mm |
| Net weight: 24 kg | Approved by FTZ, VDE |
| This appliance complies with the requirements laid out in the EEC Directive 76/889. | |

Question:

What happens if I accidentally operate the oven with no food in it?

Answer:

Try to avoid this. However, the microwave will also operate for a short period without load without damage to the magnetron.
If the food sensor is left plugged in in the oven, the appliance will continue to operate automatically. This may cause arcing. The food sensor may get damaged.

Question:

What happens if I try to enter the temperature prior to plugging the food sensor in?

Answer:

As indicated by the colon, the display shows time instead of temperature. Plug in the food sensor and repeat the programming. All temperatures must be entered after connecting the food sensor.

Question:

Why does nothing happen when I press the numbers?

Answer:

You may not have pressed the main switch. Or you may have forgotten to press the time/temperature control prior to the numbers.

Question:

Can I defrost and reheat ready-made meals in foil containers in my microwave oven?

Answer:

You may, if the tray is not deeper than 2 cm ($\frac{3}{4}$ inch). Cooking in these containers occurs only from the top because microwaves do not penetrate metal. If containers are deeper the food on top would be overcooked by the time the food at the bottom is heated through.
Make sure that the tray does not touch the side panels of your oven. The minimum free space is 2 cm.

Question:

Can I prepare four ready cooked meals in aluminium trays in my oven?

Answer:

This is not recommended because the two dinners on the shelf will cook faster. For best results prepare two at a time.

Question:

Food cooked in a microwave oven seems to cool down faster than conventionally cooked food. Why is that?

Answer:

Often the dish used to store the food in the refrigerator is used in the microwave oven. Thus the cold dish absorbs heat from the food. It may be necessary to cook the food for one minute longer.

Question:

When the microwave is switched on and the door is closed a fan is operating. Why is that?

Answer:

During cooking vapours may develop. A ventilator especially designed for this purpose will remove the vapours, thus avoiding damage to many other components of your appliance.

Question:

Why do I have moisture in the microwave oven after cooking?

Answer:

The moisture on the inside of your microwave oven is normal and nothing to worry about. It is caused by the steam from the food condensing on a cool oven surface.

Question:

When cooking a single item, should I leave the shelf in the oven?

Answer:

For better cooking results remove the shelf from the oven when cooking only one item.

Question:

Why does my microwave oven sometimes switch off prematurely when using the food sensor?

Answer:

This may be due to the food sensor not being inserted properly, or it indicates that the food sensor should not be used with the type of food in question. Try to insert the food sensor in a different part of the food.

Question:

Is eating food cooked in a microwave oven harmful?

Answer:

Microwaves are simply a source of heat energy just like gas or electricity. All three cause cooking in the food itself. Food cooked in a microwave oven is not harmful to eat.

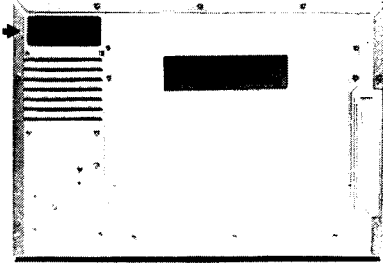
Question:

Is it expensive to operate a microwave oven. Does it consume a lot of energy?

Answer:

No, it doesn't. Cooking in a microwave oven is very economical. It uses up to 70% less energy than a conventional oven when cooking, and up to 90% less energy when re-heating.

Rating
plate



Model

E no.

Serial no.

FTZ no.

If the microwave
oven does not
work . . .

Please check whether:

1. The appliance is properly plugged in,
2. The fuses are in good working order,
3. The door is properly closed.

Therefore, follow the instructions and recommendations in this booklet consistently, and also in the microwave oven recipe book.

Please
note

Please make sure that you are not able to rectify the fault yourself prior to calling a service engineer in connection with one of the aforementioned problems, as the cost involved will have to be passed on even during the warranty period.

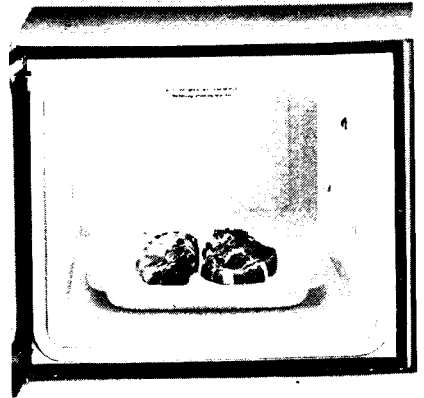
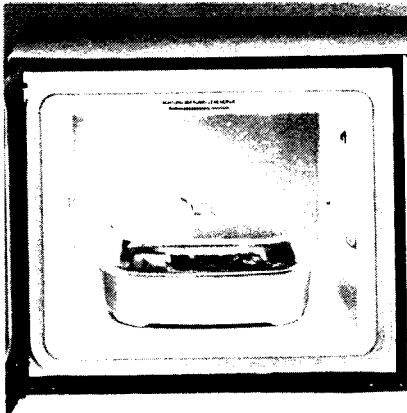


Should you be unable to locate the cause of a problem in spite of the above check-list please contact your Service Department, quoting the following details:

- Model
- E no.
- Serial no. (F no.)
- FTZ no. (In West Germany only)

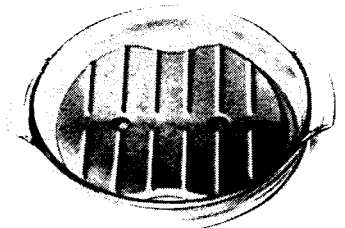
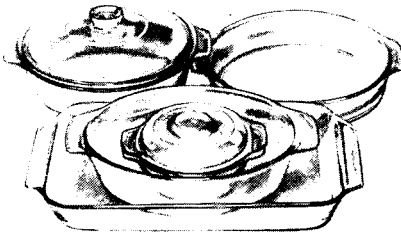
You will find these details on the rating plate of your oven, and to avoid inconvenience we recommend ; transfer them to the space provided above.

Left
Browning
skillet

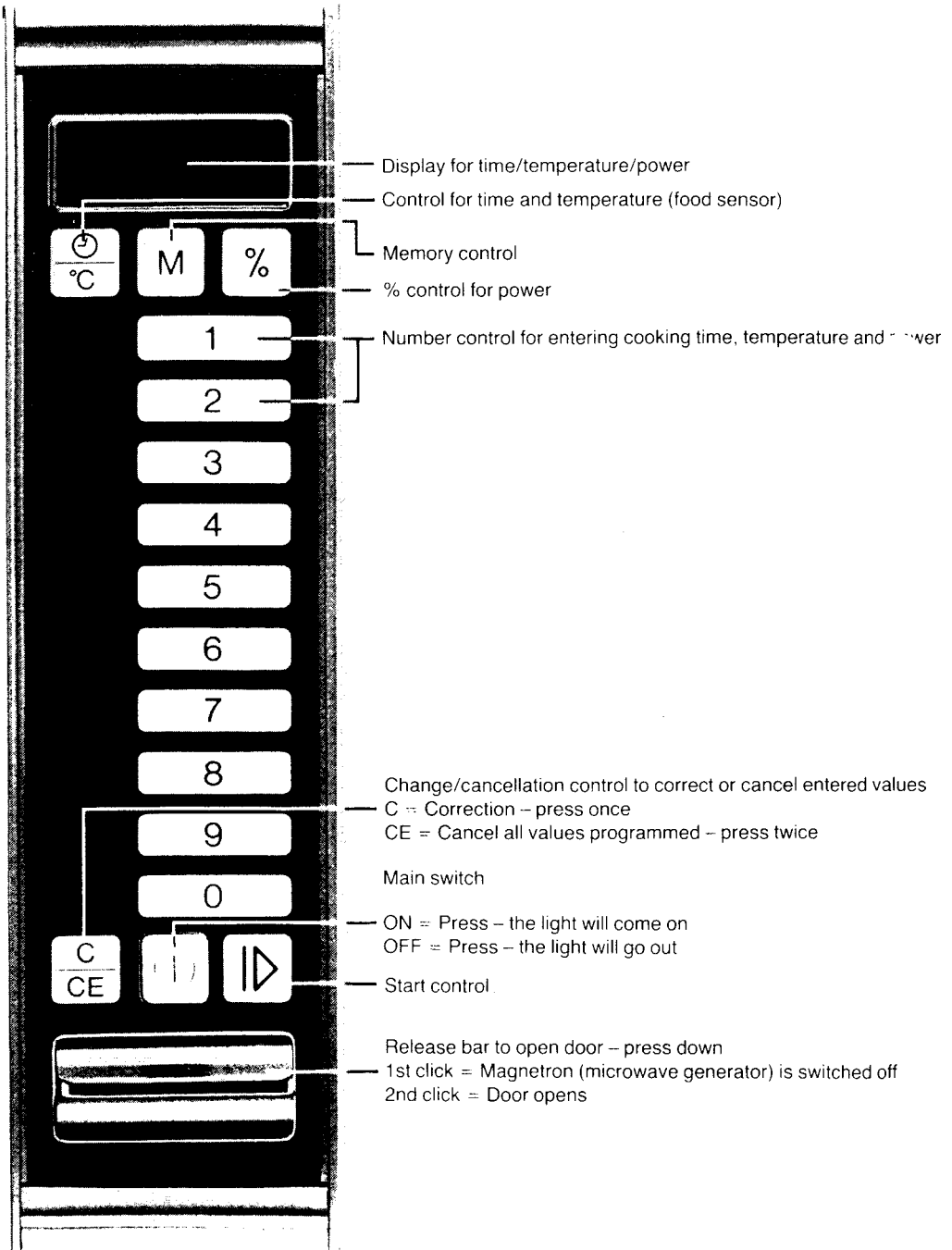


Right
Microbrowner




Glass dishes
(with roasting
sheets)






About the control panel



Time controlled cooking

| | | |
|---|--|------|
| Enter | | |
|  ON | | |
|  TIME | | |
| Setting | | 1:30 |
|  START | | 1:29 |

Temperature controlled cooking (with food sensor)

| | | |
|---|--|-------|
|  ON | | ⌈ |
|  TEMPERATURE | | ⌈ |
| Setting | | 50 ⌈ |
|  START | | -34 ⌈ |

The lowest temperature the display will indicate is -34°C .
As long as the food is colder than 34°C the display will show -34°C .

When supplied without plug, or if the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and an appropriate one fitted. When fitting the plug please note the following points:

Important:

The wires in the mains lead are coloured in accordance with the following code: –

| | |
|-------------------------|------------------|
| green and yellow | – earth |
| blue | – neutral |
| brown | – live |

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- a) The wire which is coloured **green** and **yellow** must be connected to the **earth** terminal in your plug, which is marked with the letter E or by the earth symbol \perp or coloured **green**, or **green** and **yellow**.
- b) The wire which is coloured **brown** must be connected to the **live** terminal which is marked with the letter L or coloured **red**.
- c) The wire which is coloured **blue** must be connected to the **neutral** terminal which is marked with letter N or coloured **black**.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug.

It is imperative that a 13 amp fuse, as mentioned above, be used.

