



ELBA

BUILT-IN MICROWAVE OVEN **MODEL: EMO-H3880TFT(BK)**

Owner's Manual

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate

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We recommend that you read the instructions in this owner's manual carefully before using it for the best performance and to extend the lifespan of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance.

1. SAFETY PRECAUTIONS

- In order to avoid bump against people or oven during transportation, please grip the handle on the two external sides. Do not carry the appliance at the front handle, this might damage the oven door.
- To ensure your safety, all electric appliances should only be installed or serviced by qualified technician. If the supply cord is damaged, it must be replaced by the authorized service center or similarly qualified technician in order to avoid hazard.
- Do not place supply cord on the edge of table and counter, or near any heating appliance.
- In order to avoid electric shock, do not immerse supply cord, plug or other parts into water.
- Do not place the appliance near electric stove, heated oven, microwave or other heat source.
- In order to avoid burning or explosion, combustibles or flammable material (curtains, cloth, wallpaper and others) should be kept away from the appliance.
- Do not place paperboard, plastic or other similar items in the oven. When the oven is not being used, everything should be removed except provided accessory.
- Do not cover slag pan or other parts with tinsel since it will result overheat.
- Accessible parts may become hot during use, please keep away from children.
- Never obstruct vents provided for ventilation and heat dispersal.
- The ends of door handle may become hot during use, please grip the middle parts.
- When the appliance is faulty, please contact the authorized service center.
- Always use insulation gloves to carry ovenware or handle oil plate.
- Disconnect the oven from the power supply and waiting until it is cool, before cleaning or maintenance.
- In order to avoid electric shock, never use wire brush to clean the appliance since pieces of metal is easy to touch live part.
- Never use metal scouring pads or sharp scrapers which will damage the door surface or interior wall, leading to glass broken or scratches of the enamel.
- In order to avoid burn or electric shock, never put too much food or metal utensils.
- Please make sure the oven function has been switched off when it is not be used.
- Unplug from the socket when you are planning not to use the oven for long time.
- Never use your oven outside the cabinet.
- Other purpose except baking is not allowed.
- Do not lean or rest on the opened oven door. This may damage the oven. The door can bear a maximum weight of 8 kg.

2. ATTENTIONS

- In order to avoid electric shock, please make sure the oven has been shut off before carrying out the maintenance.
- Use only original accessories provided by ELBA or its authorized service center.
- Do not use wet parts of body to touch the oven.
- Do not pull and push the oven by its supply cord, this may lead to socket disconnection.
- Improper or dangerous operations are forbidden.
- Do not let the power cord of other appliances to touch the heated parts of the oven.
- The oven should not be exposed to rain or direct sunshine.
- Do not use or store flammable objects near to the oven.

Distributors decline all liability for not following above instructions or some improper operations which caused personal injury and property loss.

3. INSTALLATION

3.1 Before the Installation

- Please check the products and make sure that there is no damage caused by striking or heavy load.
- The oven door is level, and you can open and close the oven door flexibly.
- Specification on the marking plate is in compliance with the regulations.

If the oven appears in an abnormal way, do not install and unplug the power supply before contacting the authorized service center. Do not attempt to repair or service the oven by yourself. Repair or maintenance should only be carried out by a qualified technician or the authorized service center.

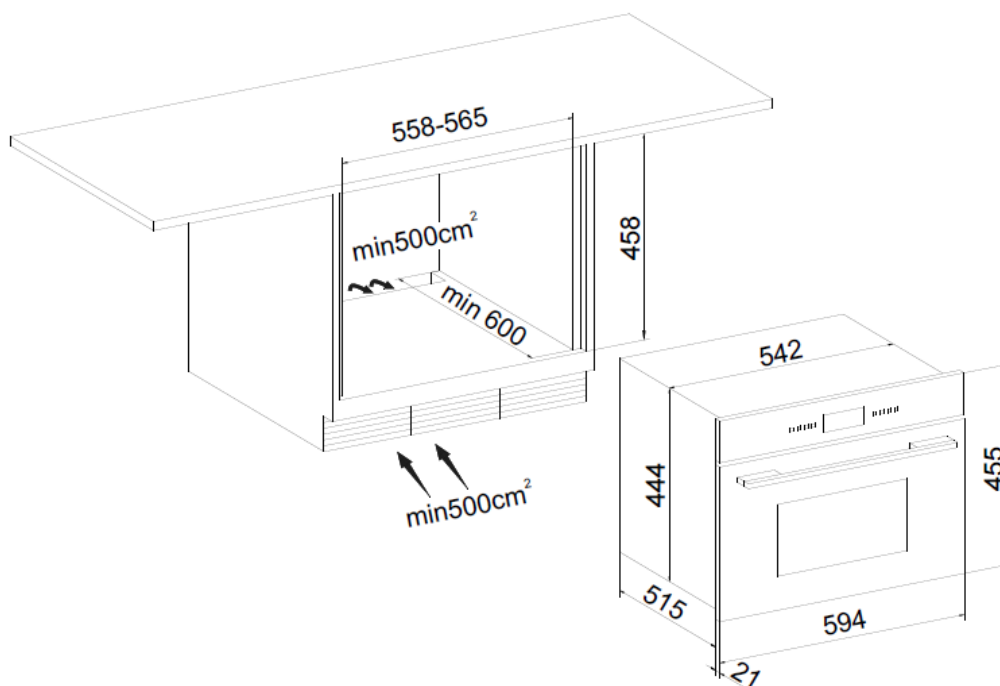
This appliance must be installed only by qualified technician or the authorized service center. Manufacturer declines all responsibility for improper installation, which may harm persons and cause damage to the property.

Important:

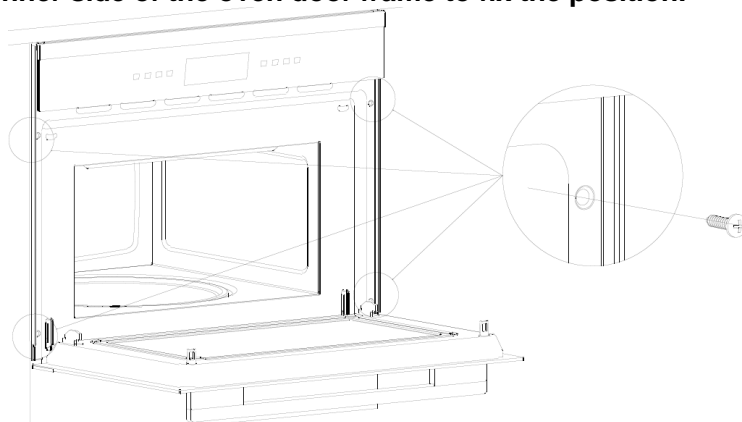
- The power supply to the appliance must be cut off before any adjustments or maintenance work is carried out.
- The AC power supply should be supplied with 220-240V, 50/60Hz with minimum 15A distribution circuit fuse or at least 15A distribution circuit breaker.

3.2 Installation of Built-in Oven

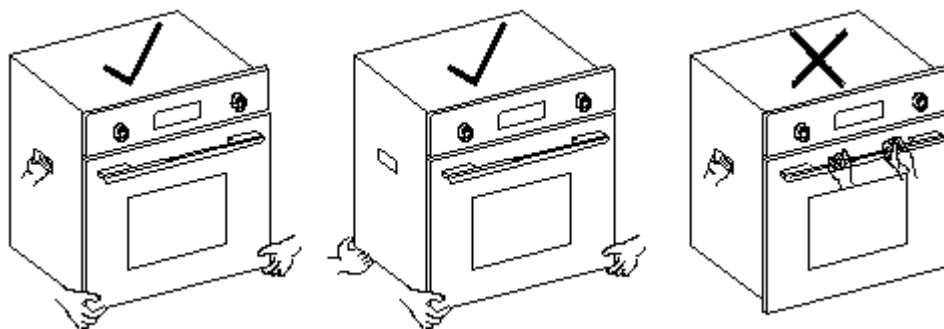
The material of the cabinet should be insulated, and the clearance between the edge of the cabinet and the oven should be over 100mm for ventilation. The panels of the adjacent cabinets must be made of heat-resistant material which can withstand temperatures of up to 100°C. In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.



Install 4 screw on the inner side of the oven door frame to fix the position.



Note: Please do not use the handle to carry or move the oven during installation or handling.



4. CONNECTION OF THE APPLIANCE

4.1 Fitting on a Power Supply Cable

The appliance has to be equipped with a three-core power supply cable which is designed to operate with an alternating current. The AC power supply should be supplied with 220-240V, 50/60Hz and a minimum 15A distribution circuit fuse or at least 15A distribution circuit breaker.

4.2 Connecting the Supply Cable to the Mains

Install a standardized plug corresponding to the load indicated on the marking plate. The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the appliance is correctly and efficiently earthed, in compliance with regulations on electrical safety.
- Always ensure that the earthing is connected. If you have any doubts please contact a qualified technician to check the connection. The manufacturer declines all liability of damage resulting from a connection which has not been earthed properly.
- Before plugging the appliance into the mains, check that the specifications indicated on the marking plate correspond to the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the marking plate.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross sections of the socket cables are suitable for the power absorbed by the appliance.
- The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter .The plug and socket must be easily accessible.

5. HOW TO USE YOUR OVEN

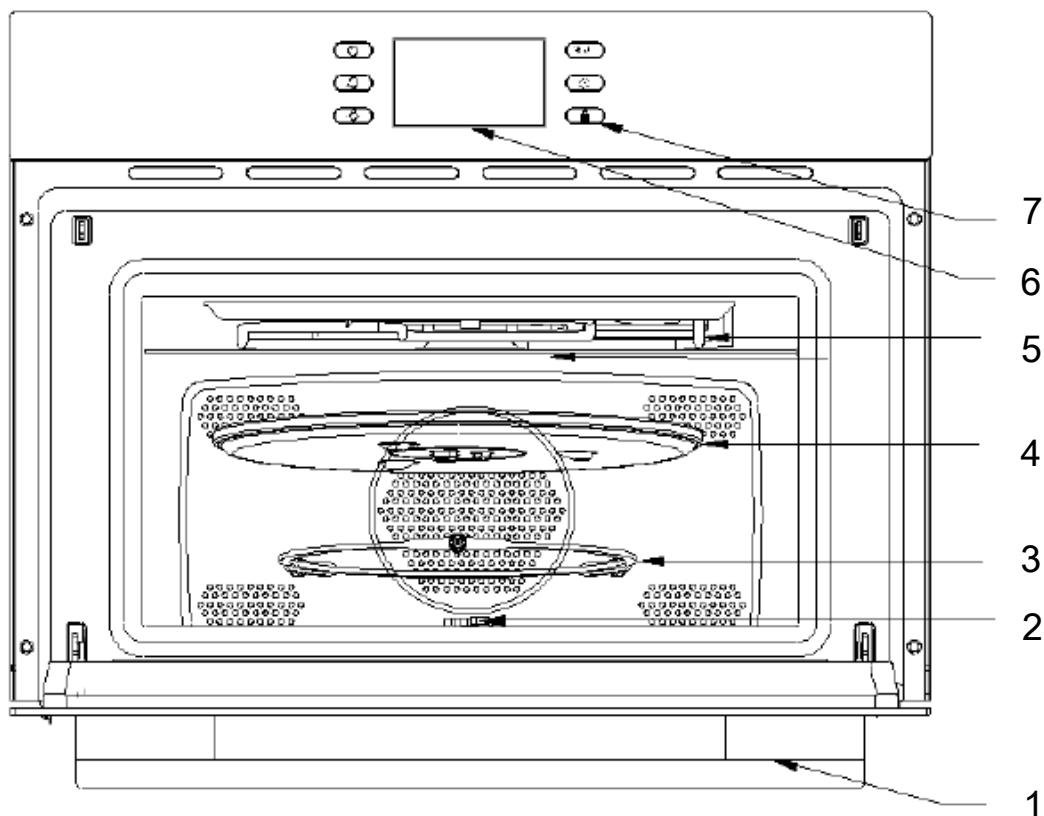
- The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut completely. Then open the oven door and let the air in. The odor that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.
- Place the baking tray provided at the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie. For all other types of baking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could

damage the enamel. Always place your cookware (dishes, aluminum foil, etc.) on the grilling rack provided with the appliance inserted especially along the oven guides.

- After baking food contains sugar and salt, please clean your oven promptly, or these will attach to the oven surface.
- Use baking tray to roast high temperature food such as meat, poultry, fish, and others.

6. PRODUCT DESCRIPTION





6.1 Product Overview



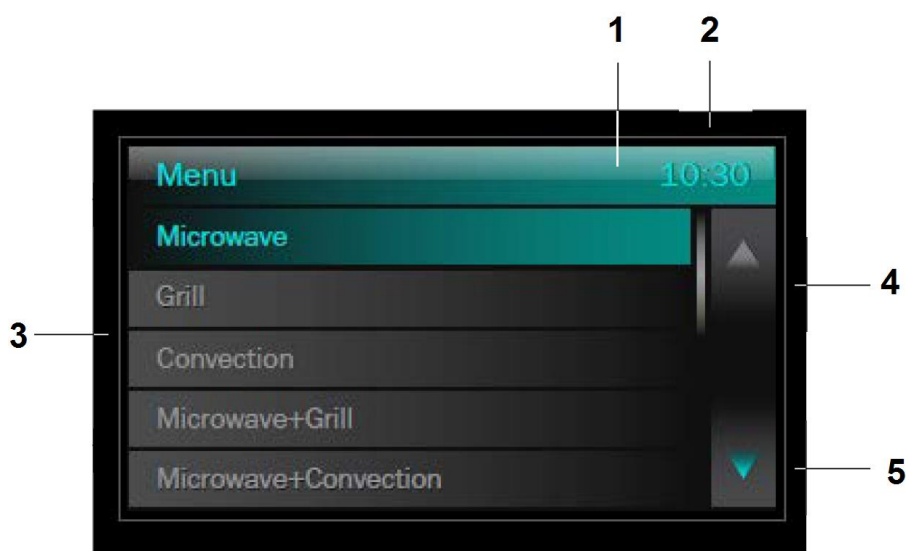
1. Door Handle
2. Drive Shaft
3. Roller Ring
4. Glass Tray
5. Heating Element
6. TFT Panel Screen
7. Control Button

6.2 Oven Control Panel




Number	Icon	Descriptions
1		ON / OFF Button, Press button to turn appliance on or off.
2		Buzzer Button, Press button and set the countdown timer for reminder.
3		Light Button, Press button to turn light on or off.
4	MENU	Menu Button, Press button to return to the main menu screen.
5	<C	Return / Cancel Button, Press button to stop the program or back function.
6		Child Lock Button, Press button to lock the display selection.
7		Display Current Selection / Program.

6.3 Display Descriptions



Number	Descriptions
1	Menu
2	Current Time
3	Program Selection
4	Scroll Up
5	Scroll Down






Press  to turn on appliance. The main menu appears in the display with a list of options. Select the program by touching the screen. If the desire program is not appear in display screen, please scroll up or down to search for the programs.

6.4 Main Menu






Program	Temperature
Microwave	Default 800W, from 0W to 1000W
Grill	Default 180°C, from 110°C to 200°C
Convection	Default 180°C, from 50°C to 250°C
Microwave + Grill	Default 600W,170°C, from 0W to 1000W(Microwave), from 100°C to 200°C(Grill)
Grill + Convection	Default 180°C, from 50°C to 250°C
Microwave + Convection	Default 600W, 180°C, from 0W to 1000W(Microwave), from 50°C to 250°C(Convection)
Microwave + Grill + Convection	Default 600W, 180°C, from 0W to 1000W(Microwave), from 50°C to 250°C(Convection/Grill)
Defrost	Defrost only
Recipe	Preset programs with multi program selection
Setting	To set the date, time, language, brightness and others.

6.5 Symbol

The following symbols will be appear in the display screen.

Symbol	Descriptions
	You may scroll up or down by touching ▲ and ▼ button.
	A tick will appear behind the option which is currently selected.
	This indicates additional information is available. This information window will be turned off by selecting OK button.
	The display panel is locked.
	A buzzer reminder has been set.









When a function is selected, the following symbol may appear in the display screen, it depends on program selection.

Symbol	Descriptions
	Heating-up phase
	Cooling phase
	Start time
	Duration
	Finish time

7. PROGRAMS AND FUNCTIONS

7.1 Selecting the Cooking Programs

To select the cooking programs, turn the knob to desire program. The detail of the programs as below:

Symbol	Function Descriptions
	Microwave: This function is ideal for reheat, melting defrosting with several of power voltage selection. The power can up from 200W to 1,000W.
	Grill: The top grilling element switches on and off to maintain at certain temperature. The temperature range can be set within the range of 50-250°C. Suitable for grilling small amount of meat and ribs.
	Convection: The top and bottom element work together to provide convectional cooking. The oven needs to be pre-heated to the required temperature and is ideal for single item such as large cakes. Best results are achieved by placing food in the center of the oven.
	Microwave + Grill: This function is ideal for fast cooking and food browning after cooking. The microwave and the grill work simultaneously. The microwave cooks and the grill toasts.
	Grill + Convection: This function is ideal for food browning and have a uniform heat. The food is exposed to a high heat with grill function and the heat will more evenly with the help on convection function.
	Microwave + Convection: This function to use microwave to heat up the food, it also uses even heat from the heating element to cook the dishes.
	Microwave + Grill + Convection: This function is good to use on frozen food that you want to grill, as the microwave will help defrost the inside of the food while the grill browns the outside and heat evenly.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat). It is a gentle but quick way to speed up the defrosting time and thawing of ready-made and cream filled dishes.

7.2 Setting for the first time

To enter the basic settings for the first time use, in the main menu, scroll down until “Setting” menu.

The list of options will show as follow:

- Date
- Time
- Clock Format
- Language
- Brightness
- Buzzer Tone
- Temperature Units
- Factory Default Setting
- Theme

DATE

Click date setting and enter the actual date by touching the keyboard input. The date sequence will display as “YEAR / MONTH / DATE” (YYYY/MM/DD).

Click “OK” to save and return back to setting interface.

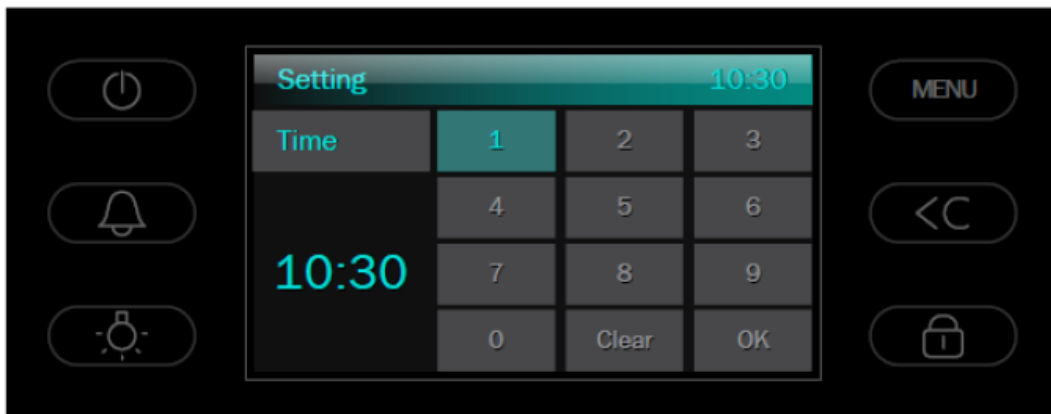


TIME

Click time setting and enter the actual time by touching the keyboard input. The time sequence will display as “HOURS : MINUTES” (12:59). The real time display will show on the top right corner.

Click “OK” to save and return back to setting interface.

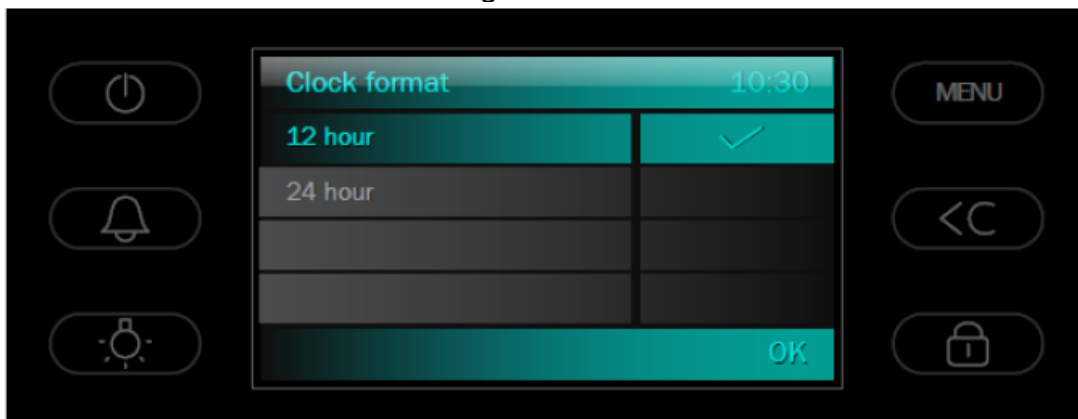
(If clock format in 12 hours, the maximum for time setting is 12:59, if clock format in 24 hours, the maximum for time setting is 23:59)



CLOCK FORMAT

Click clock format setting and select the clock format by touching the screen. The clock format selection are 12 hours or 24 hours. Click the desire clock format and your selection will show as “ ✓ ”behind the option.

Click “OK” to save and return back to setting interface.



LANGUAGE

Click language setting and select the language by touching the screen. The language selection are Simplified Chinese and English. Click the desire language and your selection will show as “√”behind the option.

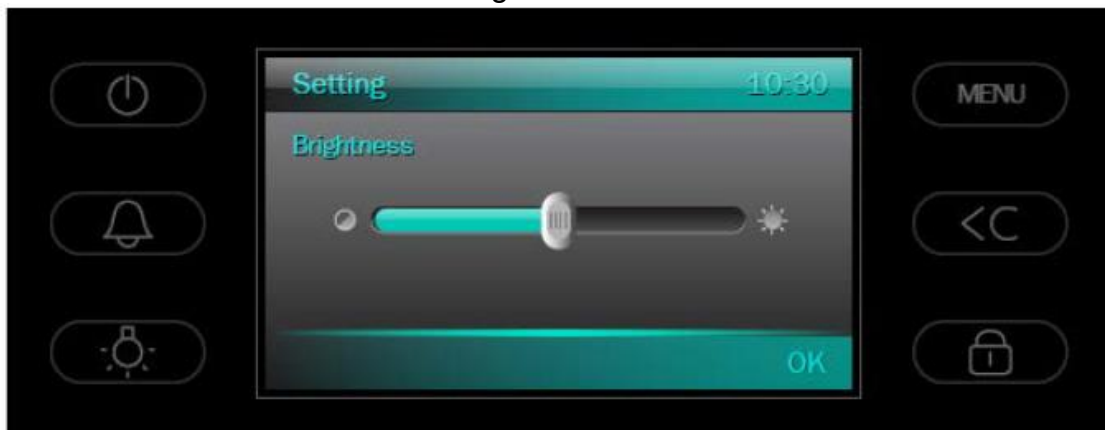
Click “OK” to save and return back to setting interface.



BRIGHTNESS

Click brightness setting and select the brightness by sliding the screen. Slide left to turn the screen brightness to darker and slide right to turn the screen brightness to brighter.

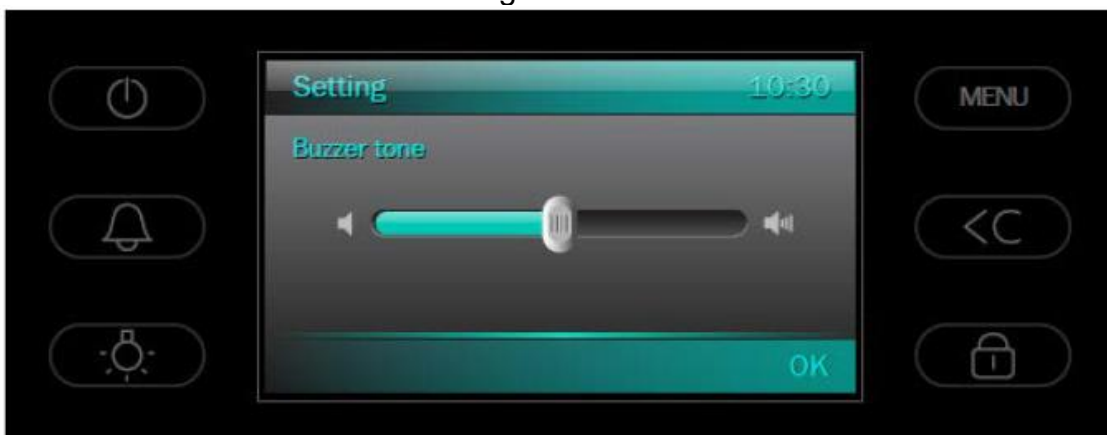
Click “OK” to save and return back to setting interface.



BUZZER TONE

Click buzzer tone setting and select the buzzer toner volume by sliding the screen. Slide left to turn the volume to lower and slide right to turn the volume to higher.

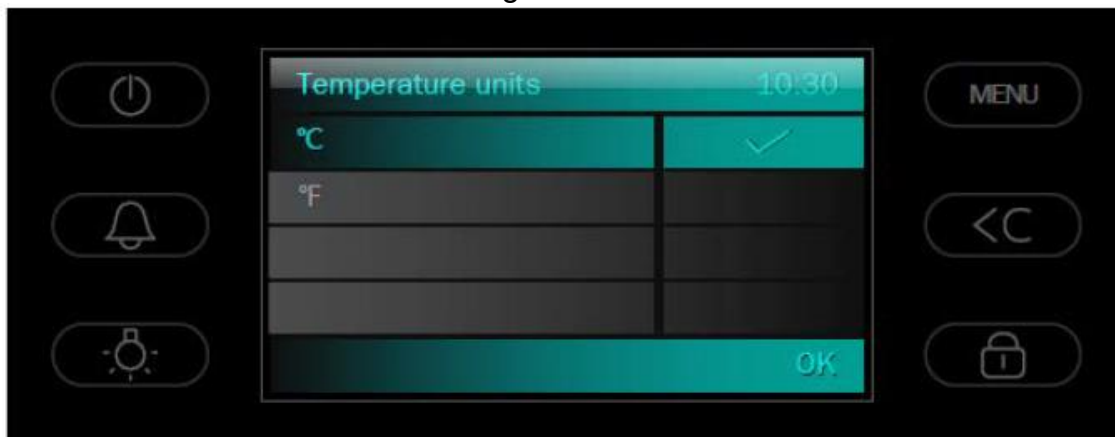
Click “OK” to save and return back to setting interface.



TEMPERATURE UNITS

Click temperature units setting and select the temperature units by touching the screen. The temperature unit selection are °C / °F. Click the desire temperature unit and your selection will show as “ ✓ ” behind the option.

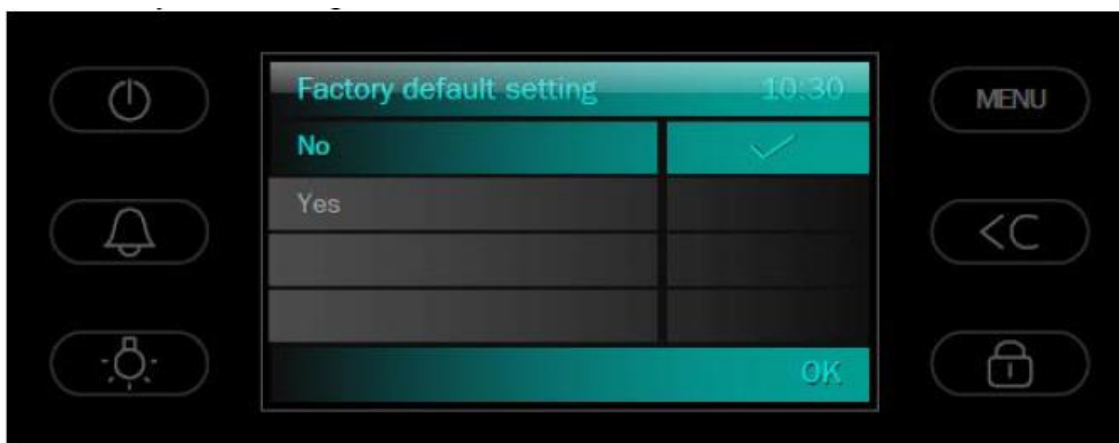
Click “OK” to save and return back to setting interface.



FACTORY DEFAULT SETTING

Click factory default setting if you wish to restore all the setting into default setting. Select the factory default setting and “YES” button will appear. Click “OK” to conduct the restore to default setting.

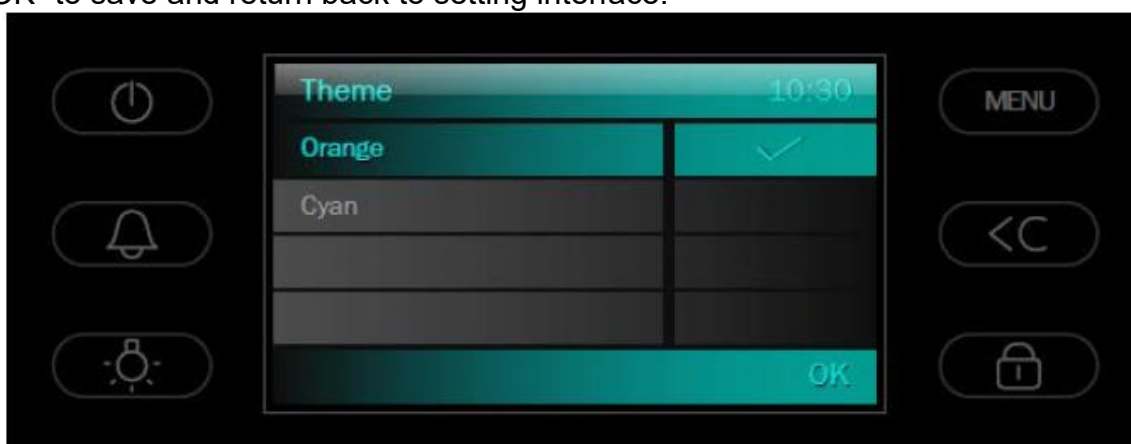
(Please be remind that all the data entry that previously saved will be deleted)



THEME

Click theme setting if you wish to change the theme color. The theme color selection are Orange and Cyan. Click the desire color and your selection will show as “ ✓ ” behind the option.

Click “OK” to save and return back to setting interface.



7.3 Cooking with Microwave

Warning! Read the section “Safety Precautions” before cooking with your microwave.

Follow these recommendations when cooking with microwave:

- Before heating or cooking foods with skin (e.g. apples, tomatoes, potatoes, sausages) peel them so that they do not burst. Cut the food up before starting to prepare it.
- Before using a container or dish make sure that it is safe for microwave use (see the section on types of ovenware).
- When cooking food with very little moisture (e.g. defrosting bread, making popcorn, etc.) evaporation is very quick. The oven then works as if it was empty and the food may burn. The appliance and the container may be damaged in such situation. You should therefore set just the cooking time necessary and you should keep a close eye on the cooking process.
- It is not possible to heat with much oil (frying) in the microwave.
- If you have several containers, such as cups, for example, set them out uniformly on the turntable plate
- Do not seal plastic bags with metal clips. Use microwave safe plastic clips instead. Prick the bags for several holes so that the steam can escape.
- There might be steam on the oven glass door during cooking and may start to drip. This situation is normal and may be more noticeable if the room temperature is low. The process of cooking is not affected by this. After you have finished cooking, clean up the condensation on the glass door.
- When heating liquids, use containers with a wide opening, so that the steam can evaporate easily.
- Prepare the foods as per the instructions and keep in mind the cooking times and power levels indicated in the tables.

Keep in mind that the figures given are only indicative and can vary depending on the initial state, temperature, moisture and type of food. It is advisable to adjust the time and power levels according to each situation. Depending on the exact characteristics of the food you may need to increase or shorten the cooking time or increase or decrease the power levels.

Cooking with Microwave

1. The greater the amount of food, the longer the cooking time.
2. The lower the microwave power, the longer the cooking time.
3. Foods containing a lot of liquid will heat up more quickly.
4. Cooking will be more uniform if the food is evenly distributed on the turntable. If you put dense foods on the outer part of the plate and less dense ones on the center of the plate, you can heat up different types of food simultaneously.
5. You can open the oven door at any time. When you do this the oven switches off automatically. The microwave will only start working again when you close the door and press the start key.
6. It takes less time if we put a cover over food, but the cover should have vents avoiding extreme pressure.

Vegetables

Name	Weight (G)	Water (ml)	Microwave Power	Time (Min)	Notice
Cauliflower	500	100	800	9-11	Cut into slices and cover well
Broccoli	300	50	800	6-8	
Mushroom	250	25	800	6-8	
Peas	300	100	800	7-9	Cut into slices or blocks, cover well
Carrots	250	25	800	8-10	
Potatoes	250	25	800	5-7	Peel and cut into uniform size, cover well
Chives	250	25	800	5-7	Cut into segments or slices, cover well
Frozen Cabbage	300	50	800	6-8	Cover well

7.4 Defrosting with Microwave

1. When defrosting, use only dishes that are safe for microwave oven use.
2. The defrost function by weight and the tables refer to the defrosting of raw food.
3. The defrosting time depends on the quantity and thickness of the food.
4. Distribute the food well. You can use aluminum foil for delicate food.
5. Important: The aluminum foil should not come into contact with the oven inner cavity of the oven.
6. Thick portions of food should be turned over several times in the process of cooking.
7. Distribute the frozen food as evenly as possible since narrow and thin portions defrost more quickly than the thicker and broader parts.
8. Fat-rich foods such as butter, cheese and cream should not be completely defrosted. If they are kept at room temperature they will be ready to be served in a few minutes. With ultra-frozen cream, if you find small pieces of ice in it, you should mix these in before serving.
9. Place poultry on an upturned plate so that the meat juices can run off more easily.
10. Bread should be wrapped in a napkin so that it does not become too dry.
11. Remove frozen food from its wrapping and do not forget to take off any metal twist-tags. For containers that are used to keep frozen food in the freezer and which can also be used for heating and cooking, all you need to do is take off the lid. For all other cases you should put the food into containers that are safe for microwave oven use.
12. The liquid resulting from defrosting, principally that from poultry should be discarded. In no event should such liquids be allowed to come into contact with other foods.
13. Do not forget that by using the defrosting function you need to allow for standing time until the food is completely defrosted.
14. In defrost process, please turn food over when microwave oven alarms and displays "turn".

Please refer to the following table for different temperature of various foods.

Type of Food	Weight (G)	Defrosting Time (Min)	Follow-up Time (Min)	Frequency of turnover
Meat (Veal, Beef, Pork)	100	2-3	5-10	1
	200	4-5	5-10	1
	500	10-12	10-15	2
	1000	21-23	20-30	2
	1500	32-34	20-30	2
	2000	43-45	25-35	3
Beef Stew	500	8-10	10-15	2
	1000	17-19	20-30	3
Minced Meat	100	2-4	10-15	2
	500	10-14	20-30	3
Sausage	200	4-6	10-15	2
	500	9-12	15-20	3
Poultry	250	5-6	5-10	1
Chicken	1000	20-24	20-30	2
Fish Fillet	200	4-5	5-10	1
Trout	250	5-6	5-10	1
Prawn	100	2-3	5-10	1
Fruit	200	4-5	5-10	1
	300	8-9	5-10	1
	500	11-14	10-20	2
Bread	200	4-5	5-10	1
	500	10-12	10-15	1
	800	15-17	10-20	2
Butter	250	8-10	10-15	
Cheese	250	6-8	10-15	
Cream	250	7-8	10-15	

7.5 Cooking with Grill

IMPORTANT:

1. There will be some smoke and smell when the grill is used for the first time. That is because of oil left from the manufacture process.
2. The oven glass door becomes hot when the oven is operating. Keep children away.
3. When the grill is used for extended period of time, it is normal to find that the elements will switch off temporarily due to the safety thermostat.
4. When food is to be grilled or cooked in containers you should check that the container is suitable for microwave oven safe.
5. When the grill is used it is possible that some splashes of fat may go onto the elements and be burnt. This is a normal situation and does not mean there is any kind of operation fault.
6. After you have finished cooking, clean the oven interior and the accessories.

GRILL ELEMENT

Name	QUANTITY(G)	TIME(MIN.)	INSTRUCTIONS
FISH			
Bass Sardines	800 6-8 FISH	18-24 15-20	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
MEAT			
Sausages	6-8 UNITS	22-26	Prick after half cooking time and turn.
Frozen Hamburgers	3 UNITS	18-20	
Spare Rib (approx.3 cm thick)	400	25-30	After half of cooking time, baste and turn.
Toast	4 UNITS	3/2-3	Watch toasting.
Toasted Sandwiches	2 UNITS	5-10	Watch toasting.

7.6 What kind of ovenware can be used?

7.6.1 Microwave Function

For the microwave function, notice that glass, china, clay, plastic, and paper can be used as container. Metal pans, dishes or containers with metal parts or decorations cannot be used in the microwave. Glassware and clay with metallic decoration or content (e.g. lead crystal) cannot be used for microwave oven.

The ideal material for microwave oven is glass, refractory china or clay, or heat resistant plastic. Very thin, fragile glass or china should only be used for short period of time (e.g. heating)

7.6.2 Grilling Function


For the grill function, the ovenware should be resistant to temperature of at least 300°C. Plastic dishes are not suitable for the grill function.

7.6.3 Combination Function (Microwave + Grill)

In the combination functions, the ovenware used should be suitable for both microwave and grill.

7.7 Oven Operation

Below is the quick overview for the oven operation.

1. Press  to turn on appliance. The main menu appears in the display with a list of options. Select the program by touching the screen. If the desired program is not appear in display screen, please scroll up or down to search for the programs.
2. After the program is selected, the below option will be appear in the display screen.
 - Temperature
 - Duration
 - Start Time
 - Finish Time
 - Heating-up Phase

TEMPERATURE

The temperature default setting is 180°C, the minimum is 50°C / 120°F and up to maximum 250°C / 480°F. The defrost function will be excluded the temperature setting.

Slide left to lower down the temperature and slide right to set the higher temperature. Each slide is about 10°C. You may click the fine adjustment +5°C / -5°C (in °C format), +10°F / -10°F (in °F format).

Click "OK" to save and return back to function interface.

DURATION

Click duration and enter cooking duration by touching the keyboard input. The cooking time duration sequence will display as "HOURS : MINUTES" (02:00). The default duration time will be set as 2 hours. If you wish to change the cooking time duration, just set to the desire time you wish to cook by using the keyboard input.

Click "OK" to save and return back to function interface.

START TIME

Click start time and enter cooking start timer by touching the keyboard input. The start time sequence will display as "HOURS : MINUTES" (04:15). The default start time will remain blank unless user wish to apply it. If you wish to set the start time, just set to the desire time you wish to start by using the keyboard input (For example the current time is 04:10 (12Hours Clock format) and you wish to start the oven after 5 minutes, so just set the time to 04:15. The oven will start operate on the set timer).

Click "OK" to save and return back to function interface.

(If the start time setting is not set, the oven will operate on the current clock time and end on the duration time that previously set).

FINISH TIME

Click finish time and enter cooking end timer by touching the keyboard input. The finish time sequence will display as "HOURS : MINUTES" (06:15). The finish time will base on the duration time unless user wish to extend or shorten the time. If you wish to set the finish time, just set to the desire time you wish to end by using the keyboard input (For example the current time is 04:15 (12Hours Clock format) and you duration has been set for 2 hours. The finish time automatically will become 06:15. If the cooking time is shorter, you may key in the finish timer by using the keyboard input. The oven will end operate on the set timer).

Click "OK" to save and return back to function interface.

(If the start time setting is not set, the oven will operate on the current clock time and end on the duration time that previously set).

HEATING-UP PHASE

Touch the heating-up phase and select the heating-up phase that you wish to apply. The heating-up phase selection are Normal and Fast. Click the desire heating-up phase and your selection will show as " ✓ " behind the option. The default setting for the heating-up phase will be Normal.


Click "OK" to save and return back to function interface.

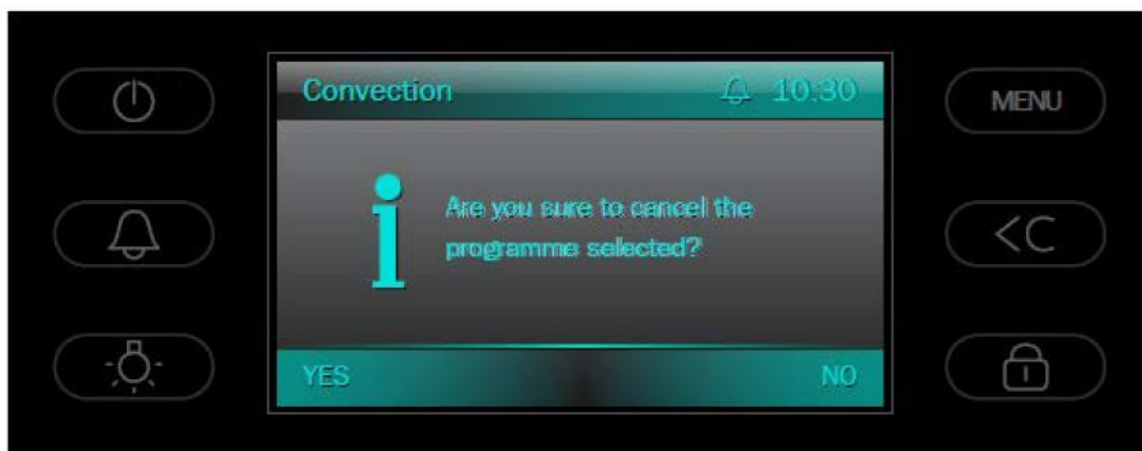
7.8 Change the running program

In the process of program is running, you may click "CHANGE" button to return to the interface of function parameters. You may edit the temperature setting, duration, start time, finish time and heating-up phase. The program will stop temporarily until the latest entry has been enter.

Click "OK" to save and continue with the latest program.




7.9 Cancel the running program

In the program is running, you may touch  button to return to the function interface. The display will show the message as below. Touch "YES" to back on the function interface and will terminate the running program. If you wish to continue to running program, touch "NO" to continue.




7.10 Child Lock




- When the oven is in standby mode, touch  and hold for 3 seconds, the control panel will be locked.
- When the oven is in operating mode, touch  and hold for 3 seconds, the current operating interface or function will be locked.
- To release the child lock function, touch  and hold for 3 seconds, the control panel will be back to normal.

7.11 Kitchen Timer (Reminder)

To set the kitchen timer


Touch  and enter to setup interface. Click time setting and enter the timer by touching the keyboard input. The timer sequence will display as "HOURS : MINUTES" (01:00). The timer display will show on the top right corner and countdown began.

Click "OK" to save and return back to menu.

(When the time has been displayed in 00:00, the buzzer will ring and last for 2 minutes. If want to stop the prompt within 2 minutes, touch  and buzzer will stop immediately).



To cancel the kitchen timer

Touch  and enter to setup interface. Set the time to 00:00 and click “OK” and return back to menu. The timer will cancel and timer display will not show anymore.

NOTE: The kitchen timer does not interrupt the cooking process and only a reminder to the user.

8. CLEANING AND MAINTENANCE

Before cleaning or performing maintenance on your oven, disconnect the oven from the power supply. To extend the lifespan of your oven, it must be cleaned frequently.

The enamel or stainless steel parts should be cleaned with lukewarm water without using any abrasive powders or corrosive substances which could damage the surface. If the stains are difficult to be removed, use mild cleaner with hot soapy water to clean the area.

8.1 Cleaning the Oven Cavity

WARNING: Microwave should not work without turntable.

- The inside of the oven should preferably be cleaned after using. With the oven temperature cool down, clean the oven with hot soapy water. The soap must be rinsed away and the interior to dry thoroughly. Avoid using abrasive detergents (for example cleaning powders, acid, thinner and etc.) as these could damage the enamel part of the oven. Never use a steam cleaner to clean the inside of the oven.
- Never use metal scouring pads or sharp scrapers which may damage the oven.
- Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.
- Make sure water does not permeate into the microwave ventilation holes.
- Regularly take out the turntable plate and the respective support and clean the cavity base, especially after any liquid spillage.
- If the oven cavity is very dirty, put a glass of water on the turntable and switch on the microwave oven for 2 or 3 minutes at maximum power. The steam released will soften the dirt which can then be cleaned easily using a soft cloth.

8.2 Cleaning the Cavity Ceiling

- If the oven ceiling is dirty, wait until the grill is cold before lowering it.
- Do not use abrasive cleaning products or sharp objects.
- To avoid any risk, do not remove the mica cover.

8.3 Rinse Of Door Seal And Front Panel

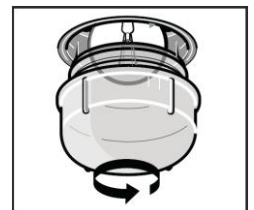
- Please rinse in time if there are residues left in door seal or on front panel. Do not use rough cleaning tools like hard brush, coarse cloth, wire netting, knife or any other sharp tools, using those sharp tools may scratch door seal or the surface of the front panel.
- Please use non-abrasive detergent. You can use wooden or plastic cleaning tools if it is necessary.

8.4 Cleaning The Accessories

- Clean the accessories after each use. If they are very dirty, soak them first of all and then use a brush and sponge. The accessories can be washed in a dishwasher.
- Make sure that the turntable plate and the respective support are always clean. Do not switch on the oven unless the turntable and the respective support are in place.

Replacing the Oven Lamp

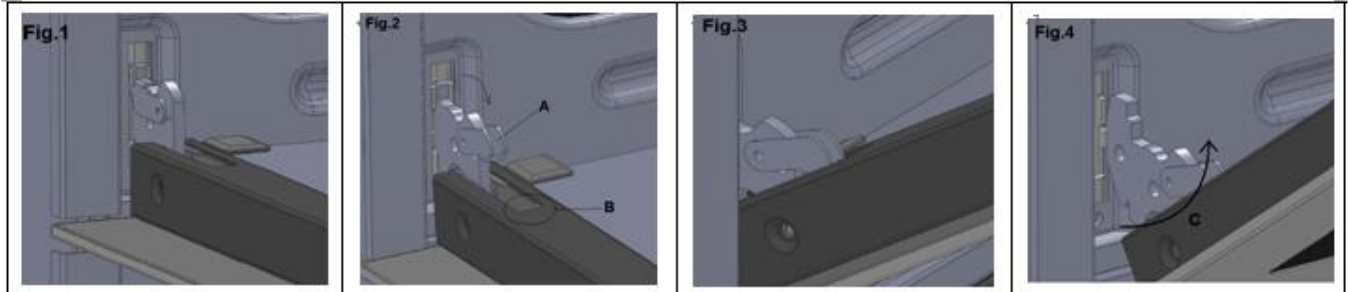
1. Disconnect the oven from the power supply and unplug the oven if the plug is accessible.
2. Remove the glass cover of the lamp holder by turning it counter-clockwise.
3. Turn the bulb counter-clockwise to remove the bulb and replace with a bulb resistant to high temperatures. (300°C).
4. Replace the glass cover and reconnect the oven to the mains power supply.



Removing the Oven Door

For a thorough cleaning, you can remove the oven door. Proceed as follow:

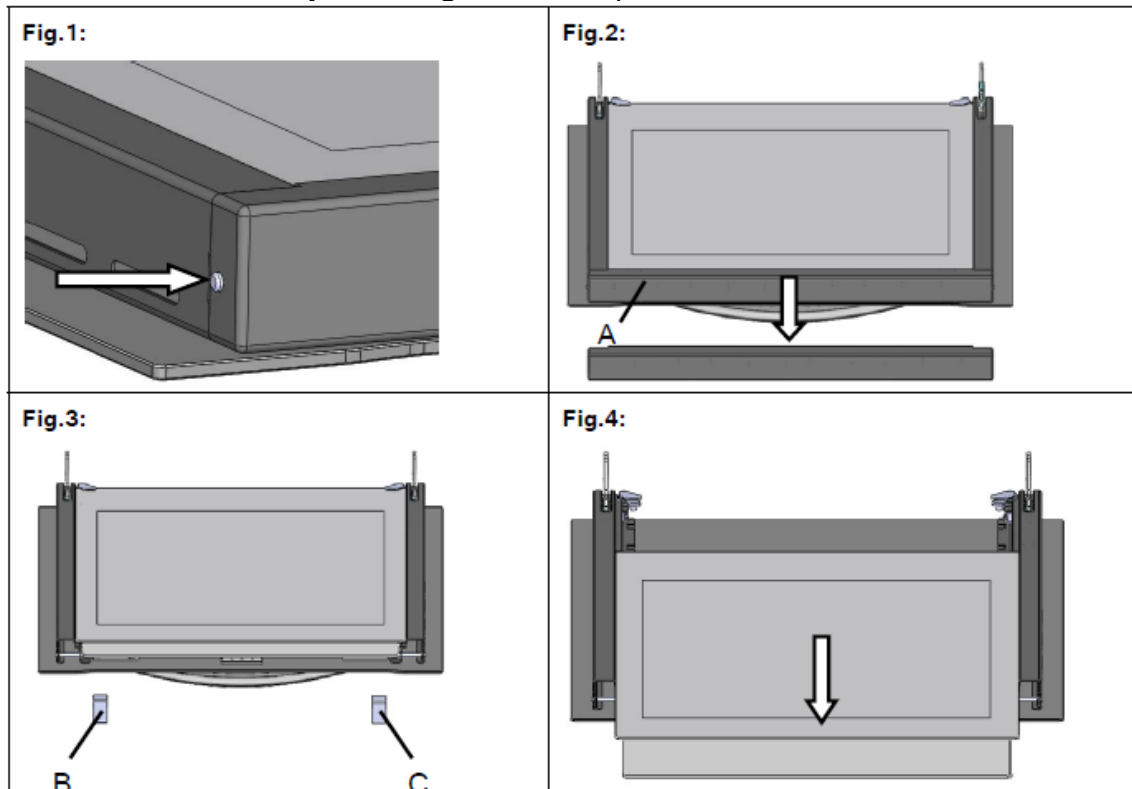
1. Open the oven door to the fullest extends.
2. Open the lever A completely on the left and right hinge (Fig.2).
3. Hold the door as shown (Fig.3).
4. Gently close the door until left and right hinge levers A are hooked to part B of the door and remove the door when part C is fully attached with door (Fig.4).
5. Reassemble the door by following the above procedures backwards.



Removing the Inner Glass Door

To remove the inner glass door, proceed as follow:

1. Open the glass door and remove cover A by using push the button on left and right sides (Fig.1)
2. Gently lift up the cover A and remove it (fig.2)
3. Remove the part B and C so that the glass could remove it (fig.3)
4. Gently pull out the inner and middle glass for cleaning (fig.4)
5. Clean the glass and other components with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
6. Reassemble the door by following the above procedures backwards.



9. TECHNICAL SPECIFICATION

Model	EMO-H3880TFT(BK)
Capacity	38L
Voltage	220 – 240V
Frequency	50/60Hz
Convection Power	1,350 – 1,500W
Microwave Frequencies	2450MHZ
Microwave Power	1,000W
Rated Power(Microwave)	1,500 – 1,600W
Rated Power(Grill)	1,400 – 1,650W
Product Dimension (mm)	594 (W) x 455 (H) x 465 (D)
Built-in Dimension (mm)	565 (W) x 458 (H) x min 600 (D)
Carton Dimension (mm)	657 (W) x 648 (H) x 513 (D)
Gross / Net Weight	38.5 KGS / 35.0 KGS

Notice:

Physical measurement may be different from label because of the products is in continuous improvement. Please refer to physical measurement to make sure definite size.

NOTICE

This product must not be disposed together with domestic waste. It has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help to save natural resources and make sure the product is disposed in an environmental friendly and healthy way.



ELBA