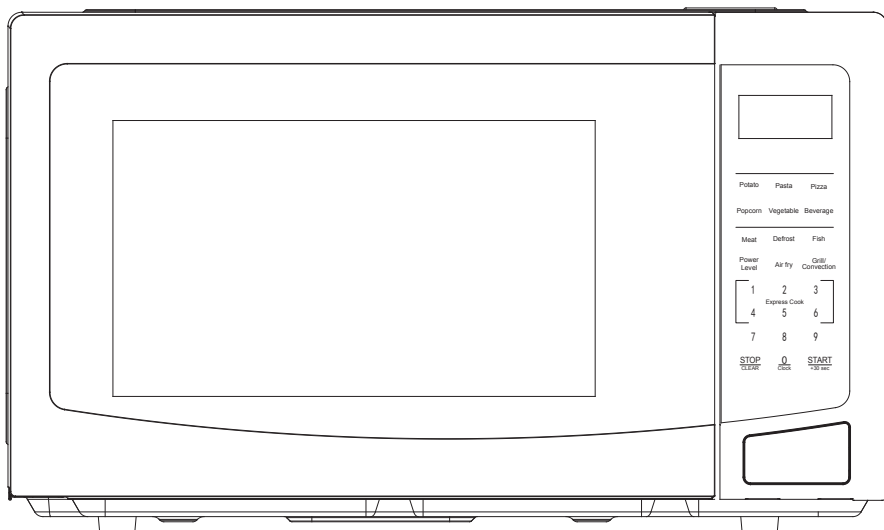




28L Multi Function Microwave Air Fryer Convection Oven



Part No: 053632

**IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

Household use only

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person.

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. **WARNING:** Liquids or other food must not be heated in sealed containers since they are liable to explode.

1. Only use utensils that are suitable for use in microwave ovens.
2. Metallic containers for food and beverages are not allowed during microwave cooking.
3. Except when using the single barbecue function, single hot air function, or single air frying function, the built-in grill or baking tray can be used to cook food, and the grill or baking tray must not come into contact with the furnace chamber;)
Attention: The microwave barbecue combination function, microwave hot air combination function, and microwave air frying combination function can be used to cook food on a grill rack, but cannot be used on a baking tray.
4. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
5. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
6. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
7. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

8. Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave oven since they may explode, even after microwave heating has ended.
9. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
10. Care should be taken not to displace the turntable when removing containers from the appliance.
11. The appliance shall not be cleaned with a steam cleaner.

Warning: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.



CAUTION: HOT SURFACE

12. 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.
13. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
14. Children shall not play with the appliance.
15. Cleaning and user maintenance shall not be made by children without supervision.
16. This appliance is intended to be used in household and similar applications such as:
 - Caravans and motorhomes, provided the installation complies with ventilation and electrical safety requirements;

- staff kitchen areas in shops, offices and others working environments;

- farm houses;

- by clients in hotels, motels and other residential type environments;

- bed and breakfast type environments. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

17. Do not directly put the glass plate into cold water after use. Allow the plate to cool for at least 20 minutes, then put into water to avoid cracking.

18. Group 2 Class B appliance

Group 2 ISM equipment: contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, EDM and arc welding equipment. Class B equipment is suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

19. After plug in or when the appliance is not in use, the microwave oven automatically falls into standby mode, and the time display requires a standby power of less than 0.8W.

INSTALLATION

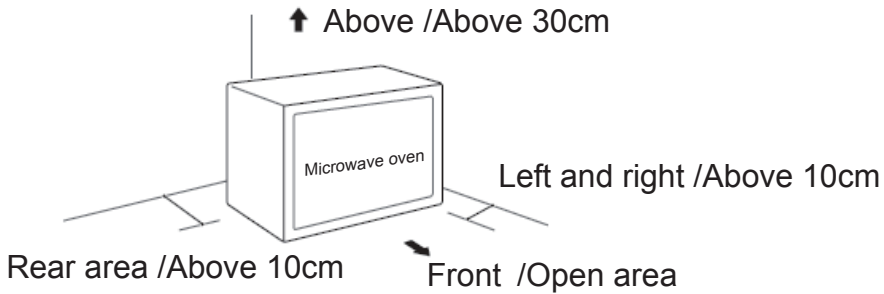
1. If there is a safe film over the oven, tear it off before use. Check carefully for damage. If any, immediately notify our National Customer Service team.

2. Microwave oven must be placed under dry and non-corrosiveness environments, kept away from heat and humidity, such as gas burner or water tank.

3. When installing the oven into a cavity, the distance of oven to the back wall should be at least 10cm, side walls at minimum clearance of 5cm and top surface at minimum clearance of 20cm. A vent must be installed at the rear with a minimum opening of 200cm². Clearances between surfaces could be reduced with installation of an extraction fan rated to effectively remove heat generated during operation.
4. The position of the oven shall be as far away from the TV, Radio or antenna as picture disturbance, or noise may occur.
5. The appliance must be positioned so that the plug is accessible, and must ensure a good grounding in case leakage, ground loop can be formed to avoid electric shock.
6. The microwave oven must be operated with the door closed.
7. The air fryer function requires a power input of 2000W, so for RV off-grid use, the power inverter must be appropriately sized to handle at least this load with some overhead for efficiency and startup surges.
8. As there is manufacturing residue or oil remained on the oven cavity or heat element, it usually would emit an odor, even a slight smoke, It is normal and would not occur after several use, keep the door or window open to ensure good ventilation. It is strongly recommended to place a cup of water in the cavity, setting at high power and operate for several times.

Positioning and Safety Precautions (For Freestanding Use Only)

When used as a freestanding unit, the microwave must be positioned with adequate clearance from surrounding walls, cabinets, and furniture. This is to prevent contamination from oil, smoke, steam, and other emissions during cooking, and to reduce the risk of fire due to overheating. Ensure the unit is placed at the minimum safe distances specified in the diagram below.



⚠ CAUTION

Maintain distance from surrounding objects.
Please check if it is placed on even surface before cooking.
Keep away from high temperatures and damp places. Ensure that the microwave is well grounded.

CLEANING

MICROWAVE OVEN CARE

⚠ CAUTION

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

⚠ WARNING

- Remove the power cord from the wall outlet before cleaning. Allow the microwave oven to cool before cleaning. Do not immerse the microwave oven in water or other fluids when cleaning.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Never use hard detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance.
- Do not remove the waveguide cover.
- When the microwave oven has been used for a long time, there may be odor emitted from the oven, following 3 methods can reduce the odor

1) Place several lemon slices in a cup, then heat with high micro power for 2-3 min.

2) Place a cup of red tea in oven, then heat with high micro power.

3) Put some orange peel into oven, and then heat them with high micro power for 1 minute.

- f. When the product is not used, it should be placed in dry and ventilated areas as well as possible.

WARNING

How to clean surfaces in contact with food:

After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and may cause smoke or fire.

TIPS FOR CLEANING

How to clean door seals, cavity and adjacent parts:

Exterior:

Wipe the enclosure with a damp soft cloth.

Door:

Using a damp soft cloth, wipe clean the door and window.

Wipe the door seals and adjacent parts to remove any spill or spatter.

Wipe the control panel with a slightly damp soft cloth.

Interior walls:

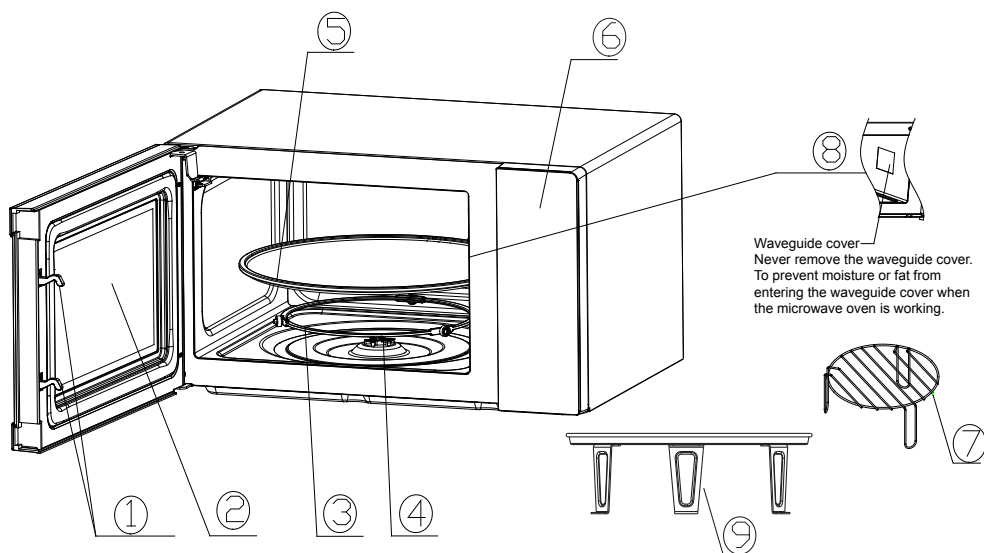
Wipe clean the interior surfaces with a damp soft cloth. Wipe clean the waveguide cover to remove any food remains.

Turntable / Rotation ring / Rotation axis:

Wash with mild soap water.

Rinse with clean water and dry thoroughly.

PRODUCT INSTRUCTION



1) **Door lock**

Microwave oven door must be properly closed in order for it to operate

2) **Viewing window**

Allow user to see the cooking status

3) **Rotating ring**

The glass turntable sits on its wheels; it supports the turntable and helps it to balance when rotating

4) **Rotating axis**

The glass turntable sits on the axis; the motor underneath it drives the rotation of the turntable

5) **Turntable**

The food is placed on the turntable, its rotation during operation helps to cook food evenly



CAUTION

- Place the rotating ring first
- Fit the turntable onto the rotating axis and make sure that it is fitted in properly

6) **Control panel**

See below in details (the control panel is may differ from the product)

7) **Grill rack**

Use for air fry or roast functions.

8) **Waveguide cover**

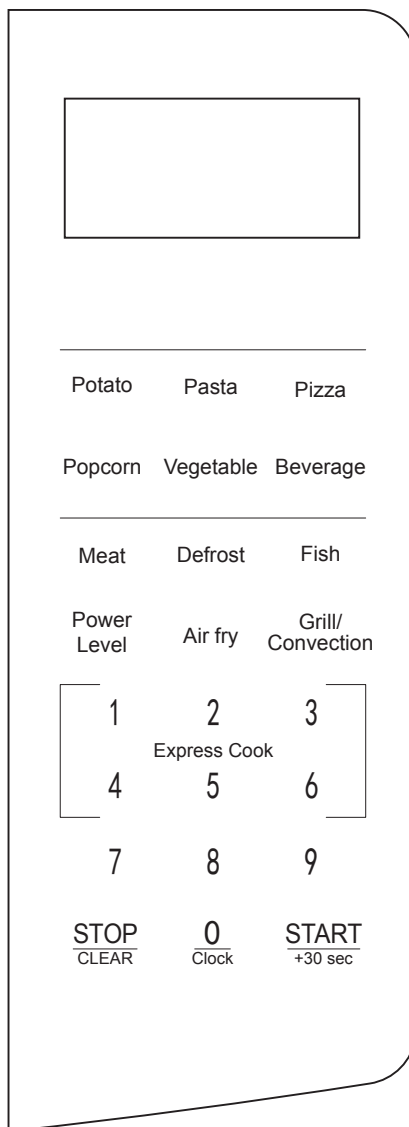
It is inside the microwave oven, next to the wall of control panel.

9) **Baking tray**

WARNING

Never remove the waveguide cover

OPERATION OF CONTROL PANEL



1. BEFORE COOKING

The display lights up when plugged in power supply, then enter

the standby state and display shows 1:00.

2. MICROWAVE FUNCTION

There are ten microwave power levels, 100P, 90P, 80P, 70P, 60P, 50P, 40P, 30P, 20P and 10P. Press the “Power Level” button continuously and select the desired microwave power. Press 0~9 number buttons to input the cooking time, the maximum time that can be input is 99:99. After entering the cooking time, press “START/+30s” button to start work. A buzzer will sound to indicate operation complete.

HIGH	100% and 90% power output	(Applicable for quick and thorough cooking)
M.High	80% and 70% power output	(Applicable for medium express cooking)
Med	60% and 50% power output	(Applicable for steaming food)
M.Low	40% and 30% power output	(Applicable for defrosting food)
LOW	20% and 10% power output	(Applicable for keeping warm)

CAUTION

- The maximum time setting is 99 minutes and 99 seconds.
- Never use the grill rack during microwave cooking.
- Never operate the oven when empty.
- At the maximum microwave power, the oven will automatically reduce the power after a certain time to lengthen the service life.
- If you turn the food during operation, press the **Start**/+30s button once and the preset cooking procedure will continue.

- f. If you intend to remove the food before the preset time, you must press **Stop** button once to clear the preset procedure to avoid unintended operation for subsequent use.

3. DEFROST

There are two defrost mode, dEF1 and dEF2, dEF1 for defrost by weight and dEF2 for defrost by time. Press “Defrost” button to select defrost by weight or by time, and the display screen will show "dEF1" or "dEF2". Press 0~9 number buttons to input the food weight or defrosting time. The weight range of dEF1 is from 100 to 1500g, and the maximum time of dEF2 is 99:99. Press the “START/+30s” button to commence operation. A buzzer will sound to indicate operation complete. The dEF1 defrost mode by weight will have buzzer to prompt the food to be turned over during defrosting.

Below is the range for the respective defrosting mode:

dEF1	For defrosting, the weight range from 100 to 1500g.
dEF2	For defrosting, the maximum time is 99:99.



CAUTION

- It is necessary to turn over the food during operation to obtain uniform effect.
- Usually defrosting will need longer time than cooking food.
- If the food can be cut by knife, the defrosting process is considered completed.
- Microwave penetrates around 4cm into most food

- e. Defrosted food should be consumed as soon as possible, it is advised to not freeze the food again.

4. AUTO COOKING

There are eight automatic menus, potato, pasta, pizza, popcorn, vegetable, beverage, meat and fish respectively. Select the desired auto menu button and press the corresponding menu button continuously to select the desired food weight, and the display shows the corresponding weight. After selecting the cooking weight, press “START/+30s” button to start work. A buzzer will sound to indicate operation complete.

Display	Kind	Method
A.1	Potato	The optional weights are 250g, 500g and 750g.
A.2	Pasta	The optional weights are 50g, 100g and 150g.
A.3	Pizza	The optional weights are 200g and 400g.
A.4	Popcorn	The optional weight is 100g.
A.5	Vegetable	The optional weights are 200g, 400g and 600g.
A.6	Beverage	The optional weights are 1 cup, 2 cups or 3 cups, each one about 250ml.
A.7	Meat	The optional weights are 200g, 400g and 600g.
A.8	Fish	The optional weights are 200g, 400g and 600g.

CAUTION

- a. The food temperature before cooking should be between 20-25°C.

Higher or lower food temperature before cooking would affect cooking time.

b. The temperature, weight and shape of food will affect the cooking effect. Adjust the cooking time, as required for better result.

5. GRILL/CONVECTION FUNCTION

There are six modes of Grill/Convection (see table below) .The display screen will show G., G-1, G-2, and the set temperature, C-1, C-2.

Press this button continuously, select the desired mode and then press the 0~9 number buttons to input the cooking time, the maximum time that can be entered is 99:99. After entering the cooking time, press the “START/+30s” button to commence operation. A buzzer will sound to indicate operation complete.

G.	Grill, the heat element will be energized during operation. Which is applicable for rolling thin meats or pork, sausage, chicken wing as good brown color can be obtained
G-1	Combination of grill and microwave cooking. 30% microwave and 70% grill.
G-2	Combination of grill and microwave cooking. 55% microwave and 45% grill.
Convection	Five temperature shifts can be set
C-1	Combination of convection and microwave cooking. 30% microwave and 70% convection.
C-2	Combination of convection and microwave cooking. 55% microwave and 45% convection.

CAUTION

When using grill/convection function, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use with caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

CAUTION

Attention: The grill and microwave combination function, convection and microwave combination function and air fry and microwave combination function can be used to cook food on a grill rack. The baking tray cannot be used in any of these microwave combination functions.

6. AIR FRY

There are three modes of air fry: air fry, AC-1 and AC-2. They are air fry, combination 1 of air fry and microwave cooking and combination 2 of air fry and microwave cooking. The display screen displays "the set temperature", "AC-1" or "AC-2". Press the "Air Fry" button continuously, select the desired mode. Then, press the 0~9 number buttons to input the cooking time, the maximum time that can be entered is 99:99. After entering the cooking time, press the "START/+30s" button to commence operation.. A buzzer will sound to indicate operation complete.

Air Fry	Five temperature shifts can be set
AC-1	Combination of air fry and microwave cooking. 30% microwave and 70% air fry.
AC-2	Combination of air fry and microwave cooking. 55% microwave and 45% air fry.

Cooking Guide			
Food	Weight (g)	Time (min)	Temperature (°C)
French Fries	250	25	230
Chicken Wing	200/300/400/500	30 (500g)	230
Fried ribs	200/300/400/500	30 (500g)	230
Chicken Drumsticks	300/400/500	40 (500g)	230
Popcorn Chicken	200/300/400	30 (400g)	230
Chicken Nuggets	200/300/400	30 (400g)	230

CAUTION

In the mode of air fry, all of the oven parts, as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

7. EXPRESS COOK

7.1 In standby mode, you can directly press the 1~6 number buttons to start the microwave oven. The working time is 1~6 minutes, that is, press 1 to operate for 1 minute, press 2 to operate for 2 minutes, etc. After select the time, press “START/+30s” button to commence operation. A buzzer will sound to indicate operation complete.

7.2 In standby mode, press the “START/+30s” button to start the microwave. The default operating time is 30 seconds. When in operation, press the “START/+30s” button once for cooking time increments of 30 seconds. A buzzer will sound to indicate operation complete.

8. 0/Clock

The clock function and "0" button are combined in one button. The clock is 24-hour system. The operation of the clock function is as follows:

In standby mode, press and hold down the “0/Clock” button for more than 3 seconds to enter the clock setting function., press the 0 ~ 9 number buttons to input the clock time directly and press the “START/+30s” button to confirm the set time and exit the clock setting function.

9. STOP

In the process of cooking functions, press “STOP” button to cancel the selections and return to standby mode. In the process of microwave oven in operation, press “STOP” button to pause operation. In the standby mode, press “STOP” button again to cancel the function and return to standby mode.

10. START/+30s

After setting the cooking time or food weight, press “START/+30s” button to start microwave oven immediately. During operation, press “START/+30s” button to increase time, press once to increase cooking time by 30 seconds, Note: Time adjustment is not available for auto cooking and weight defrosting functions. When operation is paused, press “START/+30s” button to continue operation.

11. CHILD LOCK FUNCTION

Use this function to lock the control panel when you are cleaning or to prevent children from using the microwave oven when unsupervised. All the buttons are inoperable in this mode.

- 1) Set lock: Press and hold the **STOP** button for 3 seconds.
- 2) Cancel lock: Press and hold the **STOP** button for 3 seconds.

UTENSILS GUIDELINE

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. See table below.

Container Material	Microwave	Grill	Combi	Notes
Heat-resistant ceramic	Yes	Yes	Yes	Never use ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	Yes	No	No	Do not use for long period with microwave cooking
Heat-resistant glass	Yes	Yes	Yes	
Plastic film	Yes	No	No	Do not use when cooking meat or chops as the overtemperature may damage the film
Grill rack	No	Yes	Yes	The grill rack can only be used in grill and combination mode.
Metal container	No	No	No	Do not use in microwave oven. Microwave can not penetrate through metal.
Lacquer	No	No	No	Poor heat-resistant. Do not use for High-temperature cooking
Bamboo wood and paper	No	No	No	Poor heat-resistant. Do not use for High-temperature cooking

COOKING TIPS

The following factors may affect the cooking result:

Food arrangement

Place thicker areas towards outside of dish, the thinner part towards the centre and spread it evenly. Do not overlap if possible.

Cooking time period

Start cooking with a short time setting, evaluate after time out and extend cooking, if required. Over cooking may result in smoke and burns.

Cooking food evenly

Food such as chicken, hamburger or steak should be turned once during cooking.

Depending on the type of food, if applicable, stir it from outside to centre of dish once or twice during cooking

Allow cooling time

After cooking, leave the food in the oven for an adequate period of time, this allows it to complete its cooking cycle and cool gradually.

Whether the food is done

Color and hardness of food help to determine if it is done, these include:

- Steam coming out from all parts of food, not just the edge
- Joints of chicken can be moved easily
- Pork or chicken shows no signs of blood
- Fish is opaque and can be cut easily with a fork

Browning dish

When using a browning dish or self-heating container, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable and rotating ring.

Microwave safe plastic wrap

When cooking food with high fat content, do not allow the plastic wrap come into contact with food as it may melt

Microwave safe plastic cookware

Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. In addition, the preheating time specified in the cooking instruction must not be exceeded

MAINTENANCE

SERVICING

Please check the following before contacting our National Customer Service team.

1. Place one cup of water (approx.150ml) in a glass measure in the oven and close the door securely. Oven lamp should go off if the door is closed properly. Let the oven operate for 1 min.
2. Does the oven lamp light?
3. Does the cooling fan work?
(Put your hand over the rear ventilation openings.)
4. Does the turntable rotate?
(The turntable can rotate clockwise or counter clockwise. This is quite normal.)
5. Is the water inside the oven hot?

If “NO” is the answer to any of the above questions, please check your wall socket and the fuse in your electrical wiring connection.

If both the wall socket and the fuse are functioning properly, contact our National Customer Service team.

SERVICING SAFEGUARDS

Caution: MICROWAVE RADIATION

1. The high voltage capacitor remains charge after disconnection; short the negative terminal of H. V capacitor to the oven chassis (use a screwdriver) to discharge before touching.
2. During servicing below listed parts can be removed and is exposed to potentials above 250V to earth.
 - Magnetron
 - High voltage transformer
 - High voltage capacitor

- High voltage diode
 - High voltage fuse
3. The following conditions may cause undue microwave exposure during servicing.
- Improper fitting of magnetron;
 - Improper matching of door interlock, door hinge and door;
 - Improper fitting of switch support;
 - Door, door seal or enclosure has been damaged.

Correct Disposal of this product



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

Warranty

This product is covered under a 12 months warranty period. Kindly refer to the warranty policy terms and conditions available on Camec website.

For further information or assistance, please contact our National Customer Support Team or visit Camec website.

1. Australia on 1300 422 632 or camec.com.au
2. New Zealand on 09 257 2419 or camec.co.nz

For any retail or trade enquiries, please contact our Sales office.

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