

USER MANUAL

➤➤➤ MICROWAVE

SM822RVS

Pictograms used



Important information



Tip

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Your microwave

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Introduction

Congratulations on choosing this Etna microwave. This product is designed with simple operation and optimum comfort in mind.

This manual shows how you can best use this microwave. In addition to information about operating the appliance, you will also find background information that may be useful when using the appliance.



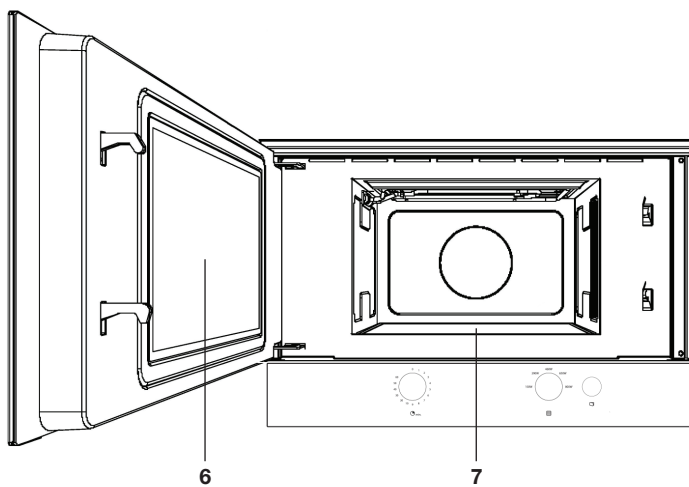
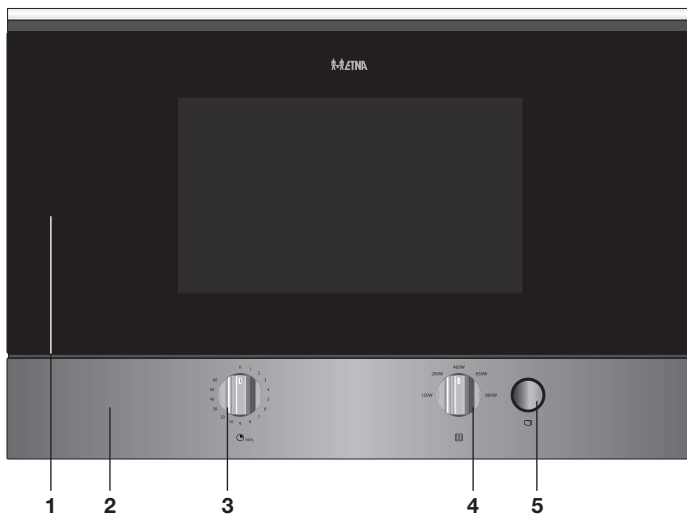
Please read the separate safety instructions carefully before using the appliance!

Read this manual before using the appliance and keep it in a safe place for future use.

YOUR MICROWAVE

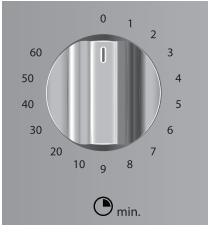
Description of the appliance

1. Door
2. Control panel
3. Time dial
4. Power dial
5. Door release
6. Glass of the door
7. Ceramic construction



YOUR MICROWAVE

Control panel



Time dial

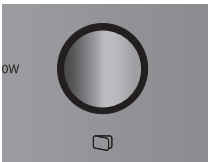
- The maximum cooking time that can be set is 60 minutes.
- If you want to set a time of less than 2 minutes, first turn the dial past 2 minutes and then turn back to the desired time.
- Once the set time has expired, you will hear an audible signal.



Power dial

In the table below you see which of the microwave power settings you can use and for which functions these power settings are suitable.

Power	Application
800 Watt	Fast cooking
650 Watt	Normal cooking
460 Watt	Slow cooking
290 Watt	Quick defrosting
150 Watt	Slow defrosting/Keeping food warm



Door release

Press the button to open the door.

FIRST USE

Before first use

- Open the door, remove the packaging and check the microwave for damage.
- Do not use the microwave if it is damaged, but contact your supplier.
- Remove the protective film from the casing.
- Clean the oven interior and accessories with a damp cloth. Do not use any abrasive cleaner or strong-smelling cleaning products.

Installation

- Put the microwave on a solid, flat surface.
- Ensure that there is adequate ventilation around the microwave. Keep a minimum of 20 cm of space free at the top. Keep a minimum of 10 cm of space free at the back and a minimum of 5 cm of space free at the sides.
- Do not cover the ventilation openings.
- More information about fitting the microwave is in the chapter 'Fitting'.

Microwaves

Microwaves are high-frequency electromagnetic waves. The energy makes it possible to cook or warm up a dish without affecting the form or colour.

Cooking principle

- The microwaves the microwave generates are spread evenly by a distribution system. This cooks the dish evenly.
- The food absorbs the microwaves to a depth of approximately 2.5 cm. Cooking then continues, because the heat is spread in the dish.
- The cooking times vary and depend on the dish you use and the properties of the food:
 - ▷ Quantity and density
 - ▷ Moisture content
 - ▷ Starting temperature (whether or not it is chilled)

FIRST USE



Please note!

The dish is cooked from the inside out by means of heat distribution. The cooking continues even when you take the dish from the oven. Standing times in recipes and in this book should therefore be adhered to, in order to ensure:

- Even heating into the middle of the dish.
- Equal temperatures in all parts of the dish.

Guidelines for microwave cookware

Cookware you use for the microwave function should not block the microwaves. Metals such as stainless steel, aluminium and copper reflect microwaves. For that reason, do not use metal cookware. Cookware that is designated as microwave safe can be used safely. For more information about suitable cookware, consult the following guidelines.

- ✓ Recommended
- ✓ X Careful
- X Unsafe

Cookware	Microwave-safe	Remarks
Aluminium foil	✓ X	Can be used in small quantities to prevent certain parts of the food from overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Porcelain and earthenware	✓	Porcelain, earthenware, glazed earthenware and ivory porcelain are usually suitable, unless they have a metal edge.
Disposable tableware made from polyester or cardboard	✓	Frozen meals are sometimes packaged in disposable tableware.

FIRST USE

Cookware	Microwave-safe	Remarks
Fast food packaging		
<ul style="list-style-type: none"> Polystyrene cups 	✓	Can be used to warm up food. Polystyrene can melt if it overheats.
<ul style="list-style-type: none"> Paper bags or newspapers 	✗	Can catch fire.
<ul style="list-style-type: none"> Recycled paper or metal edges 	✗	Can cause arcing.
Glassware	✓	
<ul style="list-style-type: none"> Oven dishes Fine glassware 		Can be used, unless it has a metal edge. Can be used to warm up food or liquids. Thin glass can break or shatter in case of sudden heating.
<ul style="list-style-type: none"> Glass jars 		The lid must be removed. Only suitable for warming.
Metal	✗	Can cause arcing or fire.
Paper		
<ul style="list-style-type: none"> Plates, cups, kitchen roll 	✓	For short cooking times and warming. For absorbing excess moisture.
<ul style="list-style-type: none"> Recycled paper 	✗	Can cause arcing.
Plastic	✓	Especially heat-resistant thermoplastic material. Other types of plastic can warp or discolour at high temperatures. Do not use melamine plastic. Can be used to hold moisture. May not touch the food. Be careful when you remove the film: hot steam can escape. Only if boil proof or ovenproof. Must not be airtight. If necessary, prick it with a fork.

OPERATION

Please note!



Warning!

Heating liquids in the microwave can result in delayed boiling. This means that the liquid may start to boil furiously after it is removed from the microwave, with the risk of scalding. You can offset the delayed boiling effect by placing a plastic or glass spoon in the liquid prior to heating it in the microwave.



Warning!

Take care with baby food:

- Shake or stir the content of babies' bottles or pots of baby food after heating.
- Check the temperature of the food carefully prior to consumption to prevent scalding injuries.



Warning!

Cutlery and tableware may become hot after using the microwave.

Using the microwave

1. Connect the microwave to the mains.
 - ▷ Ensure that the time dial is on '0'.
2. Press the door release button to open the door.
3. Place the dish in the microwave and close the door.
4. Turn the control dial to set the desired power.
5. Turn the time dial to set the desired cooking time.
 - ▷ If you want to set a time of less than 2 minutes, first turn the dial past 2 minutes and then turn back to the desired time.
6. The microwave switches on directly after setting the time.
 - ▷ You can open the door while the microwave is operating; the microwave will then stop. The fan will continue to run; this is normal. The microwave will continue when the door is closed.
7. Once the set time has expired, you will hear a bell sound and the microwave will switch off.
 - ▷ If you remove the food from the microwave before the set time has expired, make sure that the time dial is returned to the '0' position.

COOKING TIPS

Warming up and cooking

- The microwave always heats with the same intensity. The more you place in the microwave, the longer the cooking time.
- Flat, level dishes heat up more quickly than narrow, tall dishes.
- Covering dishes with microwave film or a fitting lid prevents spattering, reduces cooking time and helps retain moisture levels. After cooking, remove the foil or lid carefully. Please note! The steam released can be extremely hot!
- Dishes that dry out quickly can be moistened. Briefly place potatoes and vegetables in cold water before you place them in the microwave. This prevents a skin forming.
- For an even result it is best to stir or turn a dish a few times.
- For warming up dishes that have already been cooked, always use the highest microwave setting.
- You don't need much water, salt or herbs for the cooking. Salt is best added after cooking. This prevents moisture from being removed from the food.
- After the microwave has been switched off, the dish continues cooking for a short time. Take this into account and don't heat up the dish for too long.



Please note!

When heating small quantities of powdery products (such as when drying herbs), always place a small cup of water in the microwave. Otherwise there is a possibility of self-combustion if small quantities are heated.

Defrosting

- Always defrost large compact items using the power suitable for this purpose (see table with power levels and applications). Because the dish is defrosted gradually and evenly, you don't run the risk that the outside dries out while the core is still frozen.
- To accelerate the defrosting process, it is advised to separate the food into sections after a certain amount of time.
- For large pieces of meat and compact dishes, allow time for two breaks in the defrosting process.
- When defrosting an irregularly formed dish, you can cover thin areas halfway through the defrosting process or wrap them with aluminium foil.



The following table provides guidelines for the defrosting times (minutes:seconds) of various types of food.

Food	Weight range	Defrosting time
Meat	0.1 - 1.0 kg	1:30 - 26:00
Poultry	0.2 - 1.0 kg	2:30 - 22:00
Seafood	0.1 - 0.9 kg	1:30 - 14:00

Factors that influence the cooking process

- The temperature of the ingredients influences the cooking time. A cold meal needs more cooking time than a meal at room temperature.
- Lighter dishes cook faster than heavier and solid dishes, such as stews or rolled meats. Take care in preparing light, porous dishes. The edges will quickly become dry and tough.
- Smaller dishes are warmed more evenly if you place them in the microwave separate from each other, preferably in a circle.
- Bones and fat conduct heat better than meat. Aluminium foil blocks the microwaves. By covering thinner areas of dishes (such as chicken legs and wings), you prevent them from cooking too quickly.
- Grease-proof paper prevents spattering and helps retain the heat.

Basic techniques

Stirring

Stirring dishes regularly distributes the stored heat. Always stir from the outside in, since the outside of the dish always heats up first.

Turning over

Large, thick dishes should be turned over regularly. They then cook more evenly and quickly.

Pricking

Dishes with a skin or shell (such as egg yolks, seafood and fruit) burst open in the microwave. Prevent this by pricking it with a fork or satay stick a few times before cooking.

COOKING TIPS

Checking

Dishes cook quickly. That's why you should check them regularly. Take them out of the microwave just before they're ready.

Continued cooking

In general, allow dishes to stand covered for 3 to 10 minutes after removing them from the microwave. The dishes continue to cook. Don't cover dishes that have a dry crust, such as cake.

Freezing

When freezing food you should take defrosting in the microwave into account by not using aluminium foil or trays and by freezing in flat portions.

Cooking vegetables

- If possible, always use fresh vegetables. If vegetables have become a little limp because they've been left for too long, you can place them in cold water for a while so that they absorb moisture.
- Use a large dish to cook vegetables, so that the layer of vegetables covering the dish base is not too thick.
- Preferably cook vegetables with only the water remaining after rinsing.
- Always cover the dish with a lid or microwave film.
- Do not add salt. The salts present naturally in the vegetables should give sufficient flavour. If you still wish to add salt, you can do this after cooking.
- Cook vegetables for the shortest time possible. Take into account the fact that the vegetables will continue to cook.
- Check with a satay stick or fork whether the vegetables are ready.

Cooking fish

Fish needs to cook gradually. For thin fish, oily fish or small portions, use a low power level (approx 30%). In other cases you can set the power somewhat higher. Take continued cooking into account. Fish is ready when it becomes opaque.

MAINTENANCE

Cleaning the appliance

Clean your appliance regularly to prevent a build-up of grease and food particles, especially on interior and exterior surfaces, the door and door seals.

- Clean the exterior surfaces with a soft cloth and warm soapy water. Wipe afterwards with a clean, damp cloth and dry the surfaces.
- Clean the interior immediately after use. Remove boiled-over liquid and food remnants with a damp cloth. Remnants of crumbs and moisture absorb microwaves and increase cooking time.
- Smells will disappear if you place a glass of vinegar or water with lemon in the oven cavity. Switch the microwave on at full power for two minutes. Then rub down with a damp cloth.



Important!

- Take care that NO water enters the vents.
- NEVER use abrasive cleaning materials or chemical solvents.
- DO NOT USE any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface, which may cause the glass to break.
- DO NOT USE high pressure cleaners or steam cleaners to clean the microwave.
- If the seal of the microwave is very dirty, the door won't close properly. The front of adjacent furniture can become damaged. Keep the seal clean.

Replacing the oven light



The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.



Attention!

The oven light has to be replaced by an authorized technician. Do not attempt to replace the oven light by yourself.

MALFUNCTIONS

Troubleshooting

If the cooking results are not as desired, there are sparks in the microwave, the microwave does not start, etc, first try to discover the cause of the malfunction before calling the service desk.

Check:

- Is the plug in the wall socket?
- Is the door closed properly?
- Have the power settings and times been set properly?
- Are there objects in the microwave that shouldn't be there?
- Did you use the correct kitchen utensils?
- Are the ventilation openings blocked?
- Has the food been defrosted sufficiently?
- Did you turn over or stir the food during cooking?

Also try the following:

Place a mug with water (about 150 ml) in the microwave, carefully close the door and set the time to 1 minute.

- Does the light switch on?
- Does the fan switch on?
- Has the water in the mug become hot?

If the answer to one of the above questions is NO, then check the fuse in the circuit breaker box as a last step. If there is nothing wrong with the fuse, then contact the service centre.

Sparks in the microwave



Please note!

If you see sparks in the microwave, turn the microwave off immediately. Sparks can be caused by:

- metal or aluminium foil that touches the interior of the microwave;
- aluminium foil that is not correctly covering the food (points that stick up act as an antenna);
- metal from a closing strip or tableware with metallic edges;
- recycled paper that contains small metal particles.

TECHNICAL SPECIFICATIONS

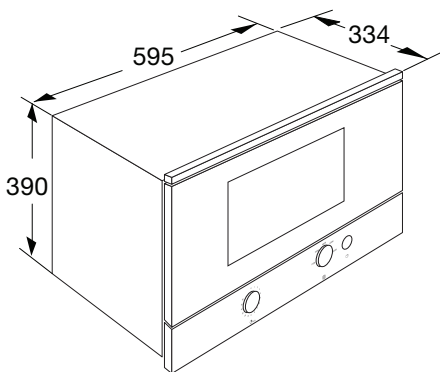
Technical specifications

The data plate indicates the total nominal load, the required voltage and the frequency.

This appliance meets all relevant CE guidelines.

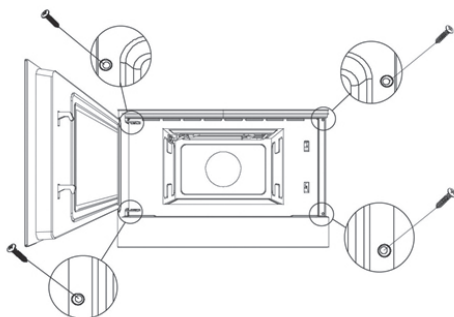
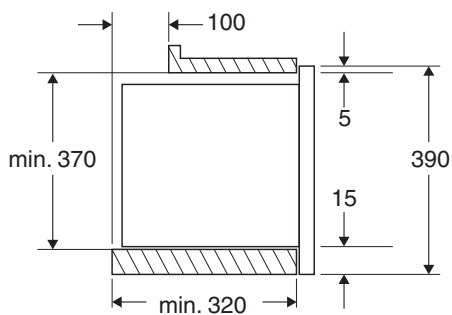
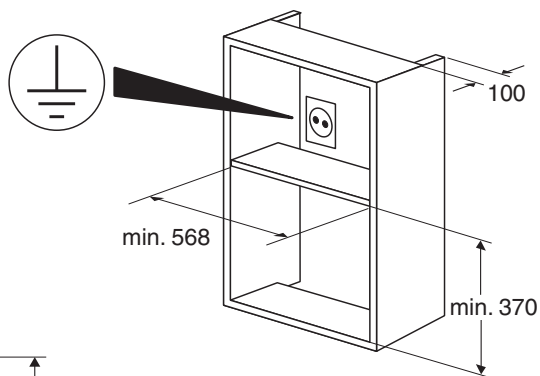
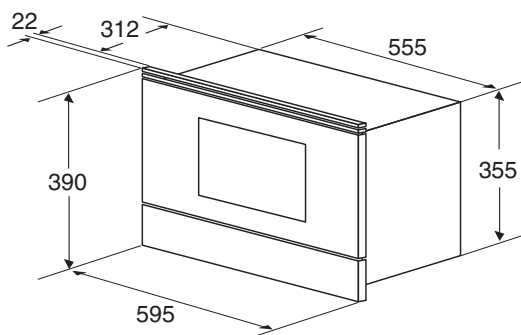
Appliance dimensions (wxdxh)	595 mm x 334 mm* x 390 mm
Contents	22 litres
Connection	220-240V~50Hz
Microwave power	850 W

* Depth excludes the knobs on the display.

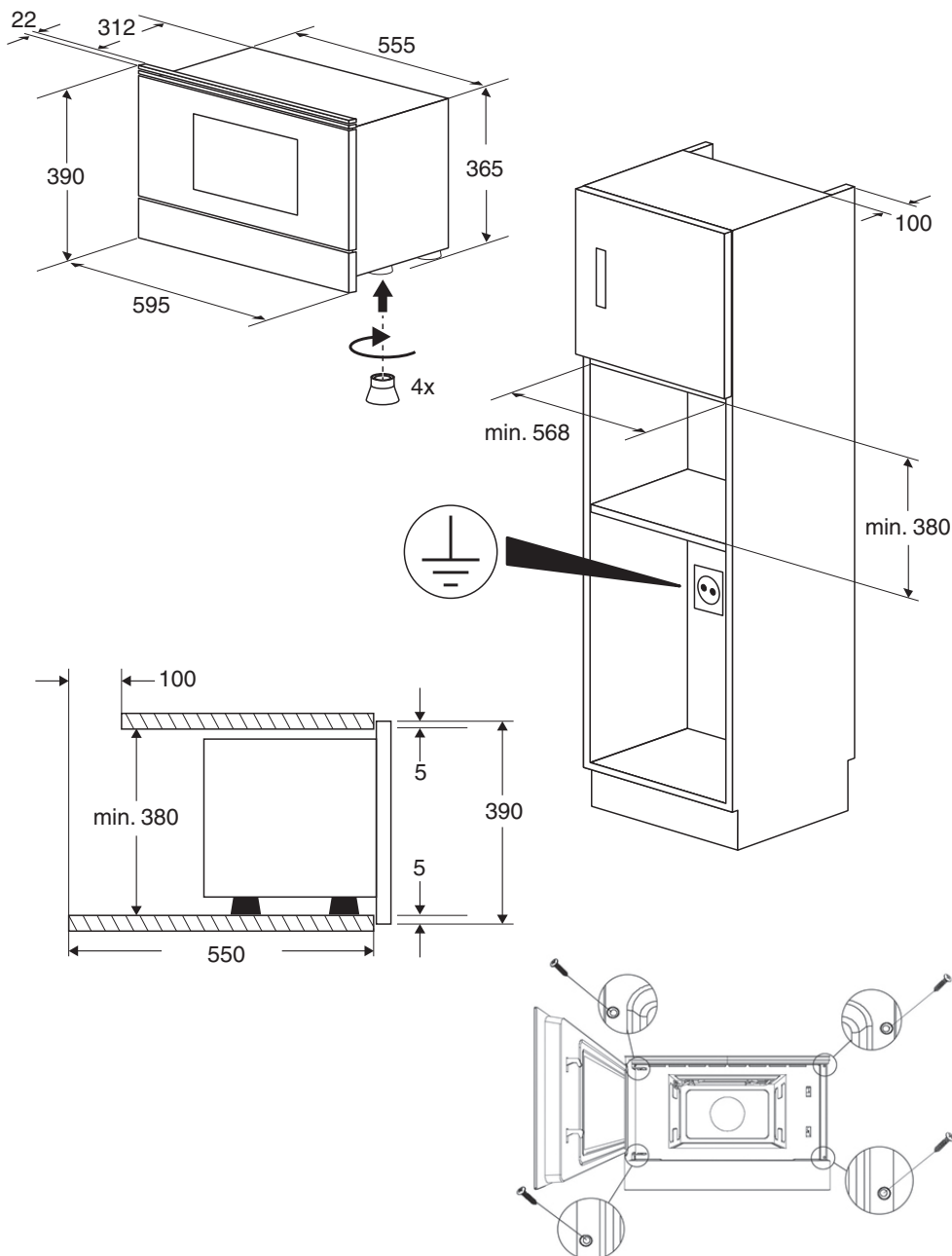


FITTING

Fitting



FITTING



ENVIRONMENTAL ASPECTS

Disposal of the appliance and packaging

This product is made from sustainable materials. However, the appliance must be disposed of responsibly at the end of its useful life. The government can provide you with information about this.

The appliance packaging can be recycled. The following materials have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (hard PS foam).

Dispose of these materials responsibly in accordance with legal provisions.



The product has a pictogram of a crossed-out waste container. This indicates that household appliances must be disposed of separately. This means that the appliance may not be processed via the regular waste flow at the end of its useful life. You should take it to a special municipal waste depot or a sales outlet that offers to do this for you.

Collecting household equipment separately prevents harm to the environment and public health. The materials used in manufacturing this appliance can be recycled, which provides considerable savings in energy and raw materials.

Declaration of Conformity



We hereby declare that our products satisfy the applicable European Directives, Orders and Regulations, as well as the requirements stated in the referenced standards.



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ETNA maakt **kwaliteit** betaalbaar

