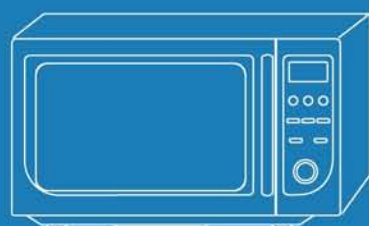
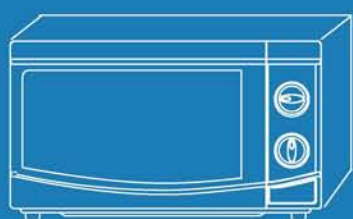


# Prestige<sup>®</sup>

## MICROWAVE OVEN

MODEL CB125



## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

The oven cannot be operated with the door open due to the safety interlocks built in the door mechanism which switch off cooking functions when the door is opened. Operating the oven with the door open could result in harmful exposure to microwave energy. It is important not to tamper with the door mechanism.

Do not place any object between the oven front face and the door or allow food deposits or cleaner residue to accumulate on the sealing surfaces.

Do not operate the oven if it is damaged. It is important that the oven door closes properly and that there is no damage to the (1) door, (2) hinges and latches, (3) door seals and sealing surfaces.

The oven should not be adjusted or repaired by anyone except qualified personnel.

### WARNING

When heating liquids, e.g. soups, sauces and beverages in your microwave oven, delayed eruptive boiling can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken.

1. Avoid using straight-sided containers with narrow necks.
2. Do not overheat.
3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
4. After heating, allow to stand in the oven for a short time. Stir or shake the contents (especially feeding bottles and baby foods) and carefully check the temperature before use.

## INSTALLATION

1. Remove all packing materials and accessories.
2. Place the oven on a level surface a minimum of 85 cm above the floor with at least 30 cm above and 10 cm rear space to allow adequate ventilation. The front of the oven should be at least 8 cm from the edge of the surface to prevent tipping.

An exhaust outlet is located on the top of the oven. Blocking the outlet can damage the oven.

3. Plug your oven into a standard voltage household outlet. Ensure that the electrical circuit is at least 10 amps and that the oven is the only appliance on the circuit.

**NOTE: This appliance is for domestic use only, any other use may invalidate your warranty.**

## ELECTRICAL CONNECTION

For your safety please read the following information

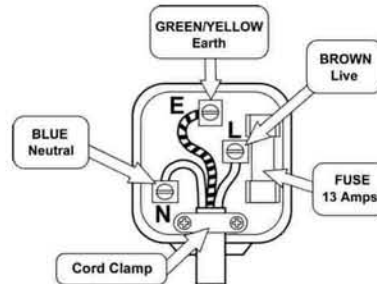
Warning: This appliance must be earthed.

The appliance must be connected to a 220-240 volts 50 cycle AC supply by means of a three pin socket, suitably earthed and should be protected by a 13 amp fuse in the plug. The appliance is supplied with a rewirable 13 amp 3 pin plug fitted with a 13 amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved to BS1362.

If the mains plug is unsuitable for the socket outlet in your home or is removed for any other reason, then the cut off plug should be disposed of safely to prevent the hazard of electric shock.

There is a danger of electric shock if the cut off plug is inserted into any 13 amp socket outlet.

How to wire a 13 amp plug.



### Important

The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow - Earth

Blue \*Neutral

Brown \*Live

As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows.

The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol  $\perp$  or coloured green and yellow.

The blue wire must be connected to the terminal marked N or coloured black.

The brown wire must be connected to the terminal marked L or coloured red.

# IMPORTANT SAFETY INSTRUCTIONS

Read carefully and keep for future reference

- ◆ Do not operate the oven when empty.
- ◆ Do not dry clothes in the oven. They may become carbonised or burned if heated too long.
- ◆ Do not cook food wrapped in paper towels, unless your cookbook contains instructions for the food you are cooking.
- ◆ Do not use the oven for drying kitchen towels or paper products. They may burn.
- ◆ Do not use wooden containers. They may heat up and char.
- ◆ Do not use recycled paper products since they may contain impurities which may cause sparks and / or fires when used in a microwave oven.
- ◆ Allow the appliance to cool before cleaning.
- ◆ Small amounts of food require shorter cooking or heating time. If the suggested cooking times are exceeded they may overheat and burn.
- ◆ Before cooking, pierce the skin of fruit and vegetables.
- ◆ Do not cook eggs in their shell. Pressure will build up inside the egg which will burst.
- ◆ Do not attempt deep fat frying in your oven.
- ◆ Remove plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking, as detailed in microwave cook books.
- ◆ If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
- ◆ When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, check the oven frequently due to the possibility of a fire hazard.

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

**WARNING :** Risk of burning. Accessible surfaces may get hot during use.

**WARNING :** If the oven door or door seal becomes damaged, the oven must not be operated until it has been repaired by a qualified service technician.

**WARNING :** Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. It is hazardous for anyone to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. Repairs should only be undertaken by a qualified service technician.

# COOKING UTENSILS

Utensils should be checked to ensure that they are suitable for use in the microwave oven. The following chart summarises the proper use of cooking utensils in your oven.

## Cooking utensils

### Microwave

Heat resistant glass, glass ceramic	Yes
Ceramic, china	Yes
Metal cookware	No
Non resistance glass	No
Microwave plastic	Yes
Plastic wrap	Yes
Paper (cup, plates, towels)	Yes
Straw, wicker and wood	No

### Microwave

1. Most glass, glass ceramic, and heat resistant glassware utensils are excellent. Those with metal trim should not be used in a microwave oven.
2. Paper napkins, towels, plates, cups, cartons and cardboard can be used in the microwave oven. Do not use recycled paper products since they may contain impurities which may cause sparks and / or fires when used in cooking.
3. Plastic dishes, cups, freezer bags, and plastic wraps may be used in the microwave oven. Follow the manufacturers instructions or the information given in a microwave cookbook when using plastics in the microwave oven.
4. Metal utensils and utensils with metallic trim should not be used in the microwave oven.

If the use of aluminium foil, skewers, or utensils containing metal in the oven is specified in the recipe, allow at least 2.5 cm clearance between the metal object and the interior oven wall. If arcing (sparks) occurs, remove immediately.

### Notes:

- Care should be taken when removing utensils or the glass turntable, as they may become hot during cooking
- Only use a thermometer that is designed or recommended for use in the microwave oven.
- Ensure the turntable is in place when you operate the oven.

## OTHER HELPFUL INSTRUCTIONS

For best results and more enjoyable cooking, please read these comments thoroughly.

### For Best Results:

1. When determining the time for a particular food, begin by using short times and checking the cooking process frequently. It is easy to overcook food because microwaves cook very quickly.
2. Small quantities of food, or foods with low water content may dry out and become hard if cooked too long.

### Defrosting Frozen Food:

1. Foods that have been frozen can be placed directly in the oven for thawing. (Be certain to remove any metallic ties or wraps).
2. Defrost according to the Defrosting Tips found in this manual.
3. For areas of the food thawing faster than others, cover with small pieces of aluminium foil. This helps slow down or stop the defrosting process in the covered areas.
4. Some foods should not be completely thawed before cooking. For example, fish cooks so quickly that it is sometimes better to begin cooking while still slightly frozen.
5. It may be necessary to increase or decrease the cooking time in some recipes, depending on the starting temperature of the food.

### NOTE:

Air from the vent may become warm during cooking.

### Browning:

There are a few foods which are not cooked long enough in the microwave oven to brown and may need additional colour.

Coatings such as paprika, and browning agents such as Worcestershire sauce may be used on chops, meat patties or chicken pieces.

Roasts, poultry or ham, cooked for 10-15 minutes or longer, will brown without extra additives when cooking in combination mode.

## CLEANING AND CARE

Disconnect the electrical supply to the oven before cleaning is undertaken

### Interior walls

Remove any crumbs and food remains between the door and oven using a damp cloth. This area has to be particularly well cleaned to ensure the door will close properly. Remove any grease splashes with a soapy cloth then rinse and dry. Do not use abrasive cleaners which may damage the surface of the oven.

**Only warm soapy water must be used to clean stainless steel surfaces**

### Roller rest

The roller rest should be removed and cleaned in hot soapy water at least once a week to prevent grease restricting the rotation of the wheels. The well in which the roller runs should be cleaned as well.

### Door

The door and door seals should be kept clean at all times. Use only warm soapy water to rinse. Then dry thoroughly.

**DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS, STEEL OR PLASTIC PADS.**

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

### Exterior

Clean with mild soap and warm water, rinse and dry with a soft cloth. Do not use abrasive materials. Do not spill water in the vents. If the power lead becomes soiled wipe it with a damp cloth.

**Only warm soapy water must be used to clean stainless steel surfaces**

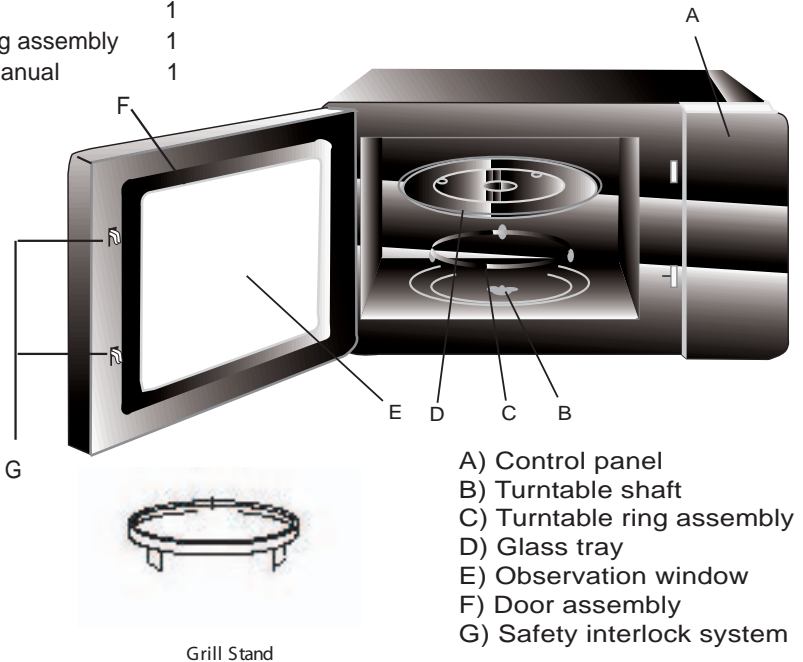
## SETTING UP YOUR OVEN

### Names of Oven Parts and Accessories

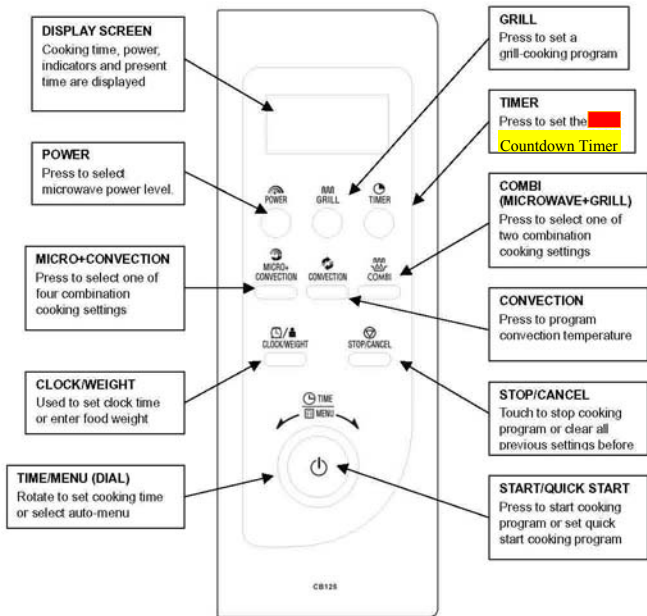
Remove the oven and all materials from the carton and oven cavity.

Your oven comes with the following accessories:

Glass tray	1
Turntable ring assembly	1
Instruction Manual	1



## CONTROL PANEL



(Please also see the following pages for more detail)



## HOW TO SET THE OVEN CONTROLS

(Please also see the following pages for more detail)

### BEEPS DURING OVEN SETTINGS

- ONE BEEP: Oven accepts the entry.
- TWO BEEPS: Oven does not accept the entry. Please check and try again.

### SETTING THE CLOCK

1. Press and hold CLOCK/WEIGHT for 3 seconds to set the clock time in 24-hour cycle (touch it again to set the clock time in 12-hour cycle).
2. Rotate the TIME/MENU dial until the correct hour is displayed.
3. Press CLOCK/WEIGHT button.
4. Rotate the TIME/MENU dial until the correct minute is displayed.
5. Press CLOCK/WEIGHT button to confirm.

### MICROWAVE COOKING

Microwave cooking allows you to customise the cooking power and time. First, you select a power level by pressing the POWER button a number of times (see the table below). Then you set the cooking time by rotating the TIME/MENU dial, before pushing the START/QUICK START button.

Press POWER button to select different cooking power		
Press	Power	Description
once	100%(P-HI)	High
twice	90%(P-90)	
3 times	80%(P-80)	
4 times	70%(P-70)	Medium High
5 times	60%(P-60)	
6 times	50%(P-50)	Medium
7 times	40%(P-40)	
8 times	30%(P-30)	Med. Low/Defrost

9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0%(P-0)	

Suppose you want to cook for 5 minute at 60% power level.

1. Press POWER button 5 times.
2. Rotate the TIME/MENU dial until the correct cooking time (5:00) is displayed.
3. Press START/QUICK START button.

#### NOTE:

1. If you want to temporarily stop a cooking session, press the STOP/CANCEL once and then you can start the cooking again by press START/QUICK START; or press the STOP/CANCEL twice to cancel the cooking program altogether.
2. After the cooking time ends, the system will beep four times and END is displayed. Before starting another cooking session, you need to clear the display and reset the system by pressing the STOP/CANCEL button.

### GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Suppose you want to program grill cooking for 12 minutes.

1. Make sure the system is reset, which means no current cooking program is running, and the system is waiting for instructions.
2. Press GRILL button.
3. Turn TIME/MENU to display 12:00.
4. Press START/QUICK START button.

#### NOTE:

Grill cooking power is set at full power level by

the system. Maximum cooking time for grill is 95 minutes.

### CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures.

#### To Cook with Convection

Press CONVECTION button to set convection temperature.

Press	Temperature(°C)
once	200
twice	190
3 times	180
4 times	170
5 times	160
6 times	150
7 times	140
8 times	130
9 times	120
10 times	110

\* The temperature figures quoted here may be updated according to different specifications. Please take what actually shown on the oven's screen as the correct setting.

Suppose you want to cook at 200°C for 40 minutes.

1. Press CONVECTION button 3 times.
2. Rotate the TIME/MENU dial until the correct cooking time is displayed.
3. Press START/QUICK START button.

#### NOTE:

1. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function.
2. You can check the convection temperature while cooking is in progress by pressing the CONVECTION button.

#### To Preheat and Cook with Convection

Your oven can be programmed to combine

preheating and convection cooking operations. Suppose you want to preheat to 170°C and then cook 35 minutes.

1. Press CONVECTION button 5 times.
2. Press START/QUICK START button. When the oven reaches the programmed temperature, one beep will sound and "PREH" will flicker in the display.
3. Open the door and place container of food at the center of the turntable.
4. Rotate the TIME/MENU dial until the correct cooking time is displayed.
5. Press START/QUICK START button.

### MICROWAVE + GRILL

This feature allows you to combine grill and microwave cooking on two different settings. First, press this button once or twice to choose an appropriate combination setting, then, at the screen prompt, enter the desired cooking time by turning the TIME/MENU dial. After you have pushed the start button, the system begins to count down.

#### NOTE:

During cooking, you can see the programmed setting by pressing this button.

### COMBINATION 1

30% time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin.

Suppose you want to set combination 1 cooking for 25 minutes.

1. Press STOP/CANCEL button.
2. Press COMBI button once.
3. Turn TIME/MENU to 25:00.
4. Press START/QUICK START button.

### COMBINATION 2

55% time for microwave cooking, 45% for grill cooking. Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

1. Press STOP/CANCEL button.
2. Press COMBI button twice.
3. Turn TIME/MENU to 12:00.
4. Press START/QUICK START button.

## MICRO + CONVECTION

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

Press MICRO+CONVECTION button to select convection temperature:

	Press	Oven temperature(°C)
COMB1	once	230
COMB2	twice	200
COMB3	3 times	180
COMB4	4 times	150

Suppose you want to bake a cake for 26 minutes with COMB3.

1. Press MICRO +CONVECTION button 3 times.
2. Rotate the TIME/MENU dial until the correct cooking time is displayed(H:26).
3. Press START/QUICK START button to start.

### NOTE:

After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function. You can check the convection temperature while cooking is in progress by pressing the MICRO+CONVECTION button.

## DEFROSTING

Suppose you want to defrost frozen food for five minutes.

1. Rotate the TIME/MENU dial until "A-09" and "CODE" are displayed.
2. Press CLOCK/WEIGHT button .
3. Rotate the TIME/MENU dial to program defrosting time.
4. Press START/QUICK START.

### NOTE:

1. For either raw or previously cooked frozen food the rule of thumb is approximately 8-12 minutes per pound.

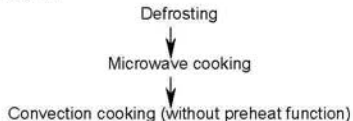
For example, defrost 8-12 minutes for 1 pound of frozen spaghetti sauce.

2. Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1-minute increments until totally defrosted.
3. When using plastic containers from the freezer, defrost only long enough to remove from plastic in order to place in a microwave-safe dish.

## MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences. DEFROSTING can only be selected before the cooking stage in a program.

Suppose you want to set the following cooking program.













1. Rotate the TIME/MENU dial until "A-09" and "CODE" are displayed.
2. Press CLOCK/WEIGHT button.
3. Rotate the TIME/MENU dial to program defrosting time.
4. Press POWER button to set power level.
5. Rotate the TIME/MENU dial to program cooking time.
6. Press CONVECTION button to set convection temperature.
7. Rotate the TIME/MENU dial to program cooking time.
8. Press START/QUICK START button.

## MENU COOK

For food or the following cooking mode, it is not necessary to program the duration and the cooking power. It is sufficient to indicate the type of food that you wish to cook as well as the weight of this food.

1. In standby mode, rotate anti-clockwise the digital knob TIME/MENU to select food code to specify the food to be cooked.
2. Press CLOCK/WEIGHT. to enter amount (also see note 2 in the following table for more information), check the screen for number of servings or preset weights, which should match weight of food you have placed in the oven.
3. Press START/QUICK START.

### Auto Cook Code/Menu

		Select food code	Press CLOCK/WEIGHT. to enter amount						
1		potato(each amount about 230g)	1	2	3				
2		beverage (each 200ml)	1	2	3				
3		popcorn (about 99g)	the cooking time displayed						
4		auto reheating	1 (200g)	2 (300g)	3 (400g)	4 (500g)	5 (600g)	6 (700g)	7 (800g)
5		spaghetti	1 (100g)	2 (200g)	3 (300g)				
6		pizza	1 (150g)	2 (300g)	3 (450g)				
7		skewered meat	1 (100g)	2 (200g)	3 (300g)	4 (400g)	5 (500g)		
8		cake	the cooking time displayed						
9		Jet defrost (see previous page)							
Notes:									
1. The user is required to set weight for the system to determine the time needed to do the job, without entering cooking time by the user who might first at a loss as to how much time is needed for the cooking.									
2. For foods coded 3 (popcorn), 8 (cake), press the CLOCK/WEIGHT twice, and then turn the TIME/MENU to set a new cooking time if the default cooking time is inappropriate.									
3. For food 7 (skewered meat), beeps can be heard in half cooking time to remind user to turn food over for uniform cooking.									

## OTHER CONVENIENT FEATURES

### CHILD PROOF LOCK

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/CANCEL button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/CANCEL button for three seconds, then a beep will sound and the indicator light will come off.

### **QUICK START**

Use this feature to program the oven to microwave food at 100% power conveniently. Press START/QUICK START button in quick succession to set the cooking time. The oven will auto-start immediately. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function.

### **TO STOP THE OVEN WHILE THE OVEN IS OPERATING**

1. Press STOP/CANCEL button.  
You can restart the oven by pressing START pad.  
Touch STOP/CANCEL to erase all instructions.
2. Open the door.  
You can restart the oven by closing the door and pressing START/QUICK START pad.

## **TIMER**

1. Press the TIMER button.
2. Set the required time by turning the START / QUICK START knob ( MAX 95 Minutes ).
3. Start the timer by pressing START / QUICK START.
4. When the set time has elapsed, the oven will beep once.

### **NOTE:**

The TIMER function does NOT control any of the oven features, it is purely a countdown timer. It is intended as an "egg timer" for example.

## QUESTIONS AND ANSWERS

Q. What is wrong when the oven light will not glow?

- A. \*Light bulb has blown.  
\* Door not closed.

Q. Why is steam coming out of the air exhaust vent and / or why is water dripping from the bottom of the door?

- A. Steam is normally produced during cooking operations. This microwave oven has been made to vent this steam out of the side and top vents, occasionally this steam condenses on the door and water then drips out at the bottom of the door. This is quite normal and safe.

Q. Does microwave energy pass through the viewing screen in the door?

- A. No. The metal screen reflects the energy to the oven cavity, the holes, or ports are made to allow light to pass, they do not let microwave energy through.

Q. Will the microwave oven be damaged if it operates while empty?

- A. Yes. Never run it empty.

Q. Why do eggs sometimes pop?

- A. When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

Q. Why is standing time recommended after the cooking operation has been completed?

- A. Standing time is very important.

With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

Q. Why does my oven not always cook as fast as the microwave cooking guide says?

- A. Check your cooking guide again, to make sure you've followed directions exactly and to see what might cause variations in cooking times. Cooking guide times and heat settings are suggestions, to help prevent over cooking the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

Q. Why do sparks and crackling (arcing) occur in the oven?

- A. There may be several reasons why sparks and crackling (arcing) within the cavity happens.
- \* You have left a fork or other metal utensils in the oven.
  - \* You are using dishes with metal parts or trim (silver or gold).
  - \* You are using a large amount of metal foil.
  - \* You are using a metal twist tie.

## Before You Call For Service

Refer to the following short checklist. You may find that the problem you are experiencing has nothing to do with the microwave oven itself. A couple of quick checks may save you an unnecessary service call.

### Problem

The oven doesn't work at all.

#### Check the following

- The mains plug is securely plugged into the power socket.
- The door is firmly closed.
- The cooking time is set on the timer selector control.
- The fuse in the mains plug has not blown.
- The mains circuit breaker in the home has not tripped.

### Problem

"Arcing" or sparking in the oven interior.

#### Check the following

Any dishes, trays etc which are made of metal or have metal trims must not be used in the microwave oven.

Metal skewers should be covered with food and make sure they don't touch the sides of the oven interior when rotating. If "arcing" occurs again, remove skewers until food is cooked. Remove any other metal cookware for the oven.

If a problem persists or there is anything about the installation or operation of this product you do not understand, please contact our dedicated Helpline on 0113 2793520. Please be advised this Helpline number is not for requesting a service call, if you do require a service call please contact 0870 5425425

## SPECIFICATIONS\*

Power Consumption:	230-240V, 50Hz, <b>1480W</b> (Microwave)
	2200W (Convection)
	1350W (Grill)
Rated Microwave Power Output:	<b>800W</b>
Operation Frequency:	2450MHz
Outside Dimensions:	281mm(H)×483mm(W)×422mm(D)
Oven Cavity Dimensions:	220mm(H)×340mm(W)×344mm(D)
Oven Capacity:	25Litres
Cooking Uniformity:	Turntable System{Ø270mm}
Net Weight:	Approx. 19kg



Waste electrical and electronic products must not be disposed of with household waste. Please refer to the retailer from whom you purchased this item for disposal instructions.

We apologise for any inconvenience caused by minor inconsistencies in these instructions, which may occur as a result of product improvement and development.