

## **SMEG – SUPER START GUIDE**

### **SMEG FREESTANDING COMBINATION MICROWAVE**

**Model: MOE34CXIUK**

#### **FOR THE FIRST TIME**

##### *SETTING THE CLOCK*

When the microwave combination microwave is electrified, the oven clock will display “0:00”. Turn the dial to adjust the hour figures, the input time should be within 0-23 (24hour). Then, press the “start” button and the minute figures will flash. Then turn dial to adjust the minute figures, the input time should be within 0-59. Finally press the “start” button again to finish.

#### **COOKING FUNCTIONS**

This Combination Microwave is ideal for defrosting, cooking and reheating. It is possible to select microwave wattages between 110-1100.

Below is a table showing the five power levels that are available:

Level	Power	Display
1	100%	1100
2	80%	880
3	50%	550
4	30%	330
5	10%	110

*A guide for the microwave cooking process:*

Cooking Process	Wattage
Defrosting (automatic program available)	110-330W
Cooking & reheating meals	550-880w
Reheating liquids	880w

#### **TIPS FOR MICROWAVE COOKING**

- Flip over the food halfway through cooking. This will ensure an even result.
- Always use a microwave safe container. This is usually a plastic or ceramic dish. Always check with the manufacturer before using in the microwave.
- For containers that have lids, make sure that they are loosened before cooking.

- It is possible to interrupt the microwave in the middle of a cooking process. Press the stop button, or simply open the microwave door.
- For foods that have peel or skin e.g. tomatoes, potatoes, sausages pierce or score the surface to ensure that steam can escape.
- Foods should be stirred part way through cooking or left to stand for a couple of minutes before serving. This will ensure that the heat is distributed evenly throughout the food and no hotspots remain.
- If you add more food to the microwave, you will need to increase the cooking time.
- Never operate the microwave with an empty cavity. This can be detrimental to the functioning of the microwave.
- When cooking vegetables in the microwave, place in a container with a loose lid and add a couple of tablespoons of water. This will help the vegetables steam as well as microwave cook.

## **GRILL COOKING**

*Usage instructions:*

1. Press **Grill/Combi** key once, and “G-1” will display.
2. Press **start** to confirm.
3. Turn the **dial** to adjust the cooking time. (The time setting should be 0:05- 95:00 minutes)
4. Press **start** to begin cooking.

***Important Information:** if half the grill time passes, the oven sounds twice to tell you to turn the food over. To have a better grilling result, you should turn the food over halfway through, close the door and press start again to resume cooking.*

**MICROWAVE AND CONVECTION COMBINED** is ideal for speeding up cooking times for foods that require cooking through and browning. It is possible to select the full range of oven temperatures 150 degrees to 200 degrees.

*Usage instructions:*

1. Press **Grill/Combi**, key once, and “G-1” will display.
2. Press **Grill/Combi** key again to select the combination way. Stop pressing when “C-1”, “C-2”, “C-3” and “C-4” displays. Use the icons at the top of the screen to determine the function or refer back to the manual for more information.
3. Press **Start** to confirm

4. Turn the dial to adjust the cooking time.
5. Press **start** to begin cooking.

**CONVECTION COOKING (with preheat)** the convection cooking can let you cook the food as you would with a traditional oven. No microwave is used. It is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven.

1. Press the **Convection** key once, “150” °C will appear.
2. Press the **Convection** key again to select the convection function (temperatures between 150°C and 200°C can be chosen)
3. Press **start** to confirm the temperature.
4. Press **start** again to begin the preheating. When the preheated temperature arrives, the buzzer will sound twice to remind you to put the food into the oven. The preheated temperature will be displayed and will flash.
5. Place the food into the oven and close the door. Turn the dial to adjust cooking time (maximum setting time is 95 minutes).
6. Press the **start** button to begin cooking.

*Important info:* the cooking time cannot be input until the preheating temperature has been reached. Once the oven gets to the target temperature the door must be opened to enter the cooking time. If the time is not input within 5 minutes the oven will stop preheating.

### **CONVECTION COOKING (Without pre-heating function)**

1. Press the **convection** key once, “150°C” will flash.
2. Press the **convection** key again to select the convection function.
3. Press **start** to begin cooking.

**DEFROST FUNCTION** – offering both defrost by time or defrost by weight.

- **To defrost by weight**, press the **defrost** button once and the oven will display “100g”, turn the dial to select the weight of the food. To begin function press **start**.

- **To defrost by time**, press **defrost** twice, and the oven will display “0:00”. Turn the dial to select cooking time (maximum 95 minutes). To begin function press **start**.

**MULTI-STAGE COOKING** – a maximum of two stages can be set. If one stage includes defrost it should be put in the first stage. The buzzer will ring once after each stage and the next stage will begin.

*Example of multi-stage cooking: If you wanted to defrost 500g of food, then you wanted to cook with 80% microwave for 7 minutes. The steps are the following:*

1. Press **defrost** once. The screen will display “100g”.
2. Turn the dial to adjust the defrost weight to “500g”
3. Press **microwave** once and turn the dial to select 80% microwave “P80” display.
4. Press **start** and adjust the cooking time to minutes.
5. Press **start** to begin cooking.

**AUTO MENU** – the Smeg Freestanding Combi Microwave offers a large range of automatic programmes. These include:

- *Soften*
- *Melt*
- *Defrost*
- *Speed Grill*
- *Stew*
- *Keep Warm*
- *Cake*

➤ *Vegetable*

➤ *Pizza*

***Refer to the manual for the 'Auto Menu Chart' for further guidance when cooking.***

## **CLEANING AND MAINTENANCE**

- 1. Clean the cavity of the oven after using with a slightly damp cloth.*
- 2. Clean the accessories in soapy water.*
- 3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.*
- 4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.*

**Cleaning Tip**---*For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.*