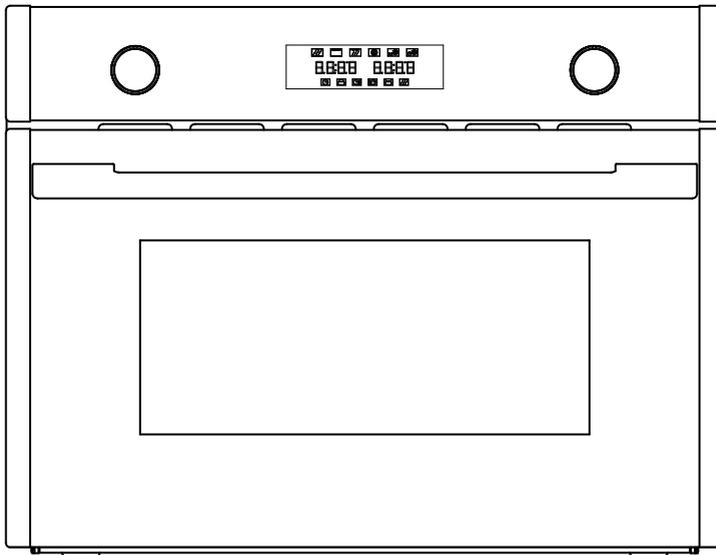


COOKE™ &LEWIS

60CM BUILT IN MICROWAVE & GRILL



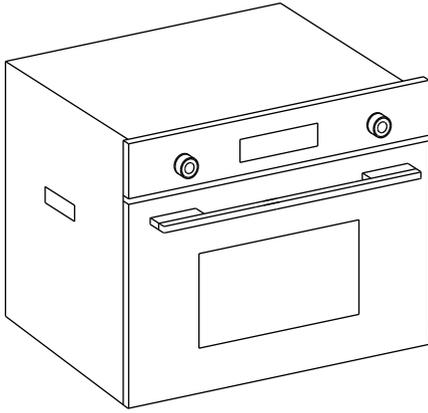
MGO45CL - Version: 01



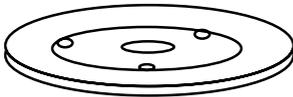
Built-in Microwave & Grill - Barcode: 5052931258703



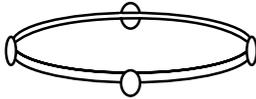
WARNING: Read the instructions before using the appliance.



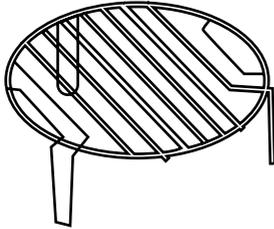
[01] x 1



[02] x 1



[03] x 1



[04] x 1



[05] x 1

1 : 1



[06] x 4 (4 x 25mm)

Microwave Glass Plate Diameter 31.5cm

MGO45CL Built-in Microwave & Grill

Let's get started...

These instructions are for your safety. Please read through them thoroughly before use and retain them for future reference.

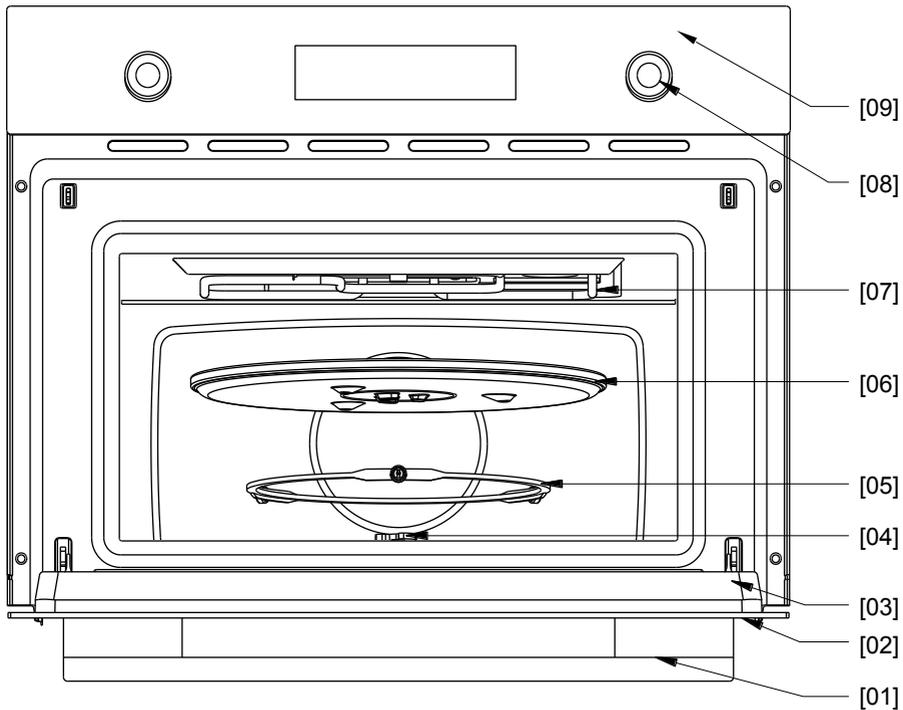
	Getting started...	
	Your product	04
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	Operation	11
	Care and maintenance	25
	Troubleshooting	31
	Recycling and disposal	32
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Parts list

**Note!**

This diagram may be slightly different from the layout of the appliance.

01. Door handle
02. Door window glass
03. Door seal
04. Drive shaft
05. Turntable ring
06. Turntable plate
07. Grill
08. Knob
09. Control panel

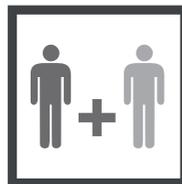
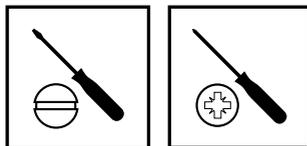


Installation guide
located at the end of
the guidebook

Things to check before you start

- To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Customer Services on 0844 800 1128 (UK), 0144 75261 (Ireland).
- Check the package and make sure you have all of the parts listed.
- Decide on the appropriate location for your product.
- If this product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.
- The specifications plate is available on this appliance. This plate displays all the necessary identification information for ordering replacement parts.
- If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

You will need



We advise when installing this appliance two people are recommended.

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

- This appliance complies with all current European safety legislation, however, the Manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.
- Do not allow the electric cables to touch the hot parts of the appliance.
- Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.
- Do not remove the plug in the presence of flammable gas.
- Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.
- Please dispose of the packing material carefully.
- Do not use flammable sprays in close vicinity to the appliance.

- ☑ 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- ☑ Keep the appliance and its cord out of reach of children less than 8 years.
- ☑ Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger or injury.
- ☑ A steam cleaner is not to be used.
- ☑ The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ☑ The appliance is for domestic use only.
- ☑ The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.

- ✓ **Danger of burns!** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ✓ **Warning!** Accessible parts may become hot during use. Children should be kept away.
- ✓ **Warning!** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent 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.
- ✓ Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- ✓ When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- ✓ If smoke is emitted, 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 boiling; therefore care has to be taken when handling the container.
- ✓ The content 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.
- ✓ Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they might explode even after microwave heating has ended.
- ✓ Use the appliance exclusively for the preparation of food. Do not use the appliance to dry clothing, paper or other objects.
- ✓ Do not operate the appliance without food in the cooking compartment. Operating without food can damage the appliance.
- ✓ Dishes can become hot due to the heated food. Therefore, always use oven gloves to take the food out of the appliance.
- ✓ 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.

- ☑ **Warning!** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- ☑ **Caution!** If the appliance operates in combination mode, it is recommended that children use the oven only under the supervision of adults because the temperature may be high.
- ☑ Only use utensils that are suitable for use in microwave ovens.
- ☑ The oven should be cleaned regularly and any food deposits removed.
- ☑ 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.
- ☑ **Warning:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Precautions to avoid possible exposure to excessive microwave energy

Do not attempt to operate this oven with the door open, as this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.



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



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



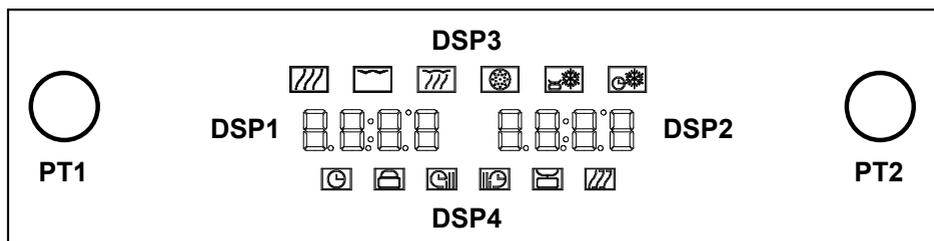
If the apparatus is not kept in a good state of cleanliness, its surface could be damaged and the lifespan of the apparatus affected, leading to a dangerous situation.



Make sure the appliance is attended when in operation.

Control panel

All the appliance's control and indicators are located together on the front panel. The table below displays icons of different functions.



- PT1** This knob is for setting time, select the cooking power, the cooking duration. For convenience it referred to PT1.
- PT2** This function select knob is for setting operation and the start and end of programme. It is referred to PT2 for convenience.
- DSP1** This displays the time of programme executing and daily time.
- DSP2** This display screen shows microwave conditions and the weight of food.
- DSP3** Functions indication, which displays all the optional functions.
- DSP4** Subsidiary functions indication.

Control panel

Functions description

	Microwave		Grill
	Grill + microwave		Defrost by time
	Defrost by weight		Pizza
	Clock		Child Lock
	Working time		Delay time
	Mark of weight		Microwave conditions

Using the oven

- When the oven is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left during the manufacturing process, which might contaminate foods with unpleasant smells.
- In case too much condensation produced on the inner glass of the microwave door and inside the cavity, do not leave cooked food in the microwave for long.

Functions

Time setting and Functions operation

- When the power is on, "0:00" is flashing on DSP1. Turn PT1 to adjust hour time, then press and turn PT1 to set and adjust minute time, at last press PT1 again for confirming.
- The appliance uses a 24 hour clock operating system.
- Modify the current time: Under the standby mode, press PT1 for 3 seconds until the current time flashes on DSP1, then repeat the setting above.

Selecting the function

- Under the standby mode, all of the functions show on DSP3 after press PT2. Then turn PT2 to select the function, and the selected function will be displayed on DSP3, while the preset cooking time will be displayed on DSP1 and the preset parameters (microwaves power, weight) are displayed in alternation on DSP2.

Functions

Microwave functions

- After selecting the microwave function  the indicator  "  " "  " light up, press PT1 and turn PT1 to set the cooking time and the microwave power, "  " "  " indicator light. Press PT1 to adjust the duration, after the setting, press PT2, the appliance starts working immediately.
- Press PT2 again to reset cooking power and cooking time.
- Microwave power: 1000/800/600/400/200/0W
- The longest cooking duration setting of microwaves power 1000W is 15 minutes, the other cooking duration is 90 minutes.
- **Tip:** The preset time is maximum 15 minutes for 1000W. To change the operation time for other microwave power, press PT1 until the operation time appears again. When the operation time appears, adjust the time as above.

Grill Function

- After selecting the function , "  " "  " indicator light, press PT1 to set the cooking time. Press PT1 again to adjust the duration; after the setting, press PT2, the appliance starts working immediately.
- **Tip:** Press PT2 for a long time to exit the setting.

Microwaves + Grill function

- Press PT2, turn PT2, until the function , "  ", "  ", "  " indicator light, press PT1 and turn PT1 to set the cooking time, press PT1 again to adjust the microwave power. Press PT2 to start cooking.
- Press PT2 for long time again to reset cooking power and cooking time.
- The microwave + Grill are ideal for cooking quickly and browning foods after cooking. Furthermore, you can also grill and cook cheese covered food. The microwave and the grill work simultaneously. The microwave cooks and the grill toasts.
- Before using a dish in the microwave oven make sure that it is suitable for microwave use. Only use dishes or containers that are suitable for microwave use. The dish to be used in the combined function should be suitable for microwave and grill use. See the section on types of ovenware!
- Keep in mind that the figures given are merely indicative and can vary as a function of the initial state, temperature, moisture and type of food. If the time is not enough to brown the food well, put it under the grill for another 5 or 10 minutes.
- Please allow the standing times and don't forget to turn the meat pieces. Unless indicated to the contrary, use the turntable plate for cooking. The values given in the tables are valid when the oven cavity is cold (it is not necessary to pre-heat the oven).

Functions

Food	Quantity (g)	Dish	Power (W)	Time (min)	Standing time (min)
Cheese topped pasta	500	low dish	400	12-17	3-5
Cheese topped potatoes	800	low dish	600	20-22	3-5
Lasange	approx. 800	low dish	600	15-20	3-5
Grilled cream cheese	approx. 500	low dish	400	18-20	3-5
2 fresh chicken legs (grilled)	200 each	low dish	400	10-15	3-5
Chicken	approx. 1000	low land wide fish	400	35-40	3-5
Cheese topped onion soup	2×200g cups	soup bowls	400	2-4	3-5

Pizza function

1. After selecting this function , the indicator "   " light up, press PT1 to adjust the weight of pizza, weight indicator "  " light up.
2. After selecting the weight, press PT1, "  " lights up, turn PT1 to adjust the duration.
3. Press PT2, cooking starts immediately. Press PT2 for long time again to reset cooking time.

Defrost by weight

1. After selecting the function , the indicators "   " light up, press PT1 to for the program selection, after selecting the program, press PT1 to adjust the weight, press PT2 to start cooking. Press PT2 for long time again to reset programm.
2. The appliance will pause after working half of time preset. "  " stops blinking, DSP1 shows the rest defrost time. DSP2 shows "Turn" blinking, it is off when you open the door of the appliance. It continues to work when you press PT2 again.

Functions

- We can calculate the defrosting time according to different food and weight, and the microwave power can adjust automatically to reach the best defrosting effect. Furthermore, the table beneath offers a guide to defrosting type of food by weight, which includes weight level, defrosting time and follow-up time.

Program	Food	Weight (g)	Time (min)
PR 01	Meat	100-2000	2:20-43:30
PR 02	Bird species	100-2500	2:10-58:10
PR 03	Fish	100-2000	2:00-40:00
PR 04	Fruit	100-500	2:36-13:00
PR 05	Bread	100-800	2:25-19:20

Defrost by time

- After selecting Defrost function, "   " indicators light up, press PT1 to adjust the cooking time. Press PT1 again to adjust the duration. After setting above, press PT2, cooking starts immediately. Press PT2 again to reset cooking time.
- The appliance will pause after working half of time preset, and it stops blinking, defrost function "  ", DSP1 shows the rest defrost time. DSP2 shows „Turn“ blinking, it is off when open the door of the appliance. It continues to work when pressing PT2 again.

Delayed Start time (Automatic cooking)

After the setting of the cooking mode is done, press PT1 will show the time. Adjust the time by PT1 for the appliance starting operating time. After the time is set, press PT2 button to confirm the timer. The appliance will operate as per the timer time. Press PT2 for 3 seconds if want to cancel the timer function.

Pause in the process of cooking

- You can stop the cooking process at any time by pressing PT2 or by opening the oven door. In both cases:
 - Microwave emission is stopped immediately.
 - The grill is de-activated but is still very hot. **Be careful as danger of burning.**
 - The timer stops and the display shows the remaining amount of operating time.

Functions

If you wish, at this time you can:

- Turn or stir the food to ensure it will be evenly cooked.
- Modify the process parameters.
- Cancel the process by pressing PT2 for 3 seconds.
- To start the process, close the door and press PT2.

Modifying parameters

The operating parameters (time, weight, power) can only be modified when the cooking process has been stopped by pressing PT2. Proceed as follows:

- Now you can change the oven by pressing operation PT1 and adjust the setting.

End of a cooking cycle

- At the end of the process you will hear three beeps and the display will show the word "End".
- The beeps repeat every 30 seconds in 5 minutes until the door is opened or PT2 is pressed. The oven returns to the OFF setting.

Off Mode

- To activate Off Mode press PT2 twice, once this is engaged only the timer symbol will show "🕒" all other LED numbers and symbols will not be lit.

Child lock function

- (1) First engage Off Mode by pressing PT2 twice, only 🕒 will be lit.
- (2) Press "PT1" for around 3 seconds.
- (3) Press and turn "PT1" until "on bloc" is shown.
- (4) Press "PT2" to confirm the child lock.



Note!

Child lock function has a memory function. After power is on, child lock function will continue to work.

Deactivate Child Lock

- To deactivate child lock temporarily
- Press PT1 for 3 seconds, then the child lock is off for around 2 minutes.

Functions

To deactivate child lock

- Press PT1 for 3 seconds, then the child lock is off.
- Go to off mode by pressing PT2 twice.
- Press "PT1" for around 3 seconds.
- Press and turn "PT1" until "off bloc" is shown.
- Press "PT2" to confirm the off of child lock.

Cooling fan system

- The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts.
- Operation of the fans generates a normal air flow which comes out above the door and may continue for a short time even after the appliance is switched off, this is perfectly normal.

Inside light

The appliance light comes on:

- When the oven door is opened in stand-by status.
- If the oven door is left open, the oven light will automatically shut-off after 10 minutes.

Recommended baking menu

Cooking with microwave



Warning!

Read the *Safety* section before cooking with your microwave.

Follow these recommendations when cooking with microwave:

- Before heating or cooking foods with peel or 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 suitable 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.

Recommended baking menu

- 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 plastic clips instead. Prick several holes in the bags so the steam can escape.
- Check that they reach at least a temperature of 70 °C When heating or cooking foods.
- Steam might form on the oven door window 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 water coming from the condensation.
- 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 depending on the initial state, temperature, moisture and different types of food. It is advisable to adjust the times and power levels to each situation. Depending on the exact characteristics of the food you may need to increase or shorten the cooking times or increase or decrease the power levels.

Cooking with microwave

1. The greater the amount of food, the longer the cooking time. Keep in mind that:
 - Double the quantity = double the time
 - Half the quantity = half the time
2. The lower the cooking power selected, the longer the cooking time.
3. Foods containing a lot of liquid 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 centre 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 to allow steam to escape and prevent an extreme build up of pressure.

Recommended baking menu

Vegetables

Food	Weight (g)	Water (ml)	Fire power	Time (Min)	Follow-up time (Min)	Notice
Cauliflower	500	100	800	9-11	2-3	Cut into slices Cover well
Broccoli	300	50	800	6-8	2-3	
Mushroom	250	25	800	6-8	2-3	
Peas, carrots, frozen carrots	300 250	100 25	800 800	7-9 8-10	2-3 2-3	Cut into slices or blocks, cover well
Potatoes	250	25	800	5-7	2-3	Peel and cut into uniform size, cover well
Chives	250	25	800	5-7	2-3	Cut into segments or slices, cover well
Frozen cabbage	300	50	800	6-8	2-3	Cover well

Recommended baking menu

Defrosting with Microwaves

General instructions for defrosting

- When defrosting, use only dishes that are appropriate for microwaves.
- The defrost function by weight and the tables refer to the defrosting of raw food.
- The defrosting time depends on the quantity and thickness of the food. When freezing food keep the defrosting process in mind. Distribute the food evenly in the container.
- Distribute the food well. You can use aluminum foil on delicate food.



Important: The aluminum foil should not come into contact with the oven inner cavity of the oven as this may cause electrical arcing

- Thick portions of food should be turned over several times in the process of baking.
- Distribute the frozen food as evenly as possible since narrow and thick portions defrost more quickly than the thicker and broader parts.
- 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.
- Place poultry on an upturned plate so that the meat juices can run off more easily.
- Bread should be wrapped in a napkin so that it does not become too dry.
- 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 suitable for microwave use.
- 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.
- Do not forget that by using the defrosting function you need to allow for standing time until the food is completely defrosted.
- You should turn food over once the microwave alarms in the process of defrosting, with 'turn' display on DSP2.

Recommended baking menu

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

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	15-20	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
Dorking	2500	38-42	25-35	3
Fish fillet	200	4-5	5-10	1
Trout	250	5-6	5-10	1
Prawn	100	2-3	5-10	1
	500	8-11	15-20	2
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
	300	10-12	5-10	1
	500	15-17	10-20	2
Butter	250	8-10	10-15	
Cheese	250	6-8	10-15	
Cream	250	7-8	10-15	

Recommended baking menu

Cooking with the Grill

For a better baking, use the rack supplied. Insert the rack in the way that it does not come into contact with the metal surface of the oven cavity in case any danger of electric arcing which may damage the oven.



Note!

- 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.
- The glass of oven door becomes very hot when the oven is working. Keep children away.
- When the grill is used for extended period of time, it is normal to find that the elements will switch themselves off temporarily due to the safety thermostat.
- Important: When food is to be grilled or cooked in containers you should check that the container is suitable for microwave use. See the section on types of ovenware!
- 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.
- After you have finished cooking, clean the interior and the accessories so that cooking remains do not become encrusted.

Grill element

Food	Quantity (g)	Time (min.)	Instructions
Fish			
Bass	800	18-24	Spread lightly with butter.
Sardines/gurnard	6-8 fish	15-20	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

Recommended baking menu

Pizza function

- It is not necessary to pre-heat the browning plate to cook pizzas.
- Place the pizza directly on the browning plate.
- Place the browning plate on the centre of the glass turntable in the microwave oven.



Warning!

The cavity wall and the browning plate become very hot. Care should be taken to avoid touching heating elements, cavity wall or the browning plate. The usage of oven gloves is strongly recommended to avoid burns.

What kind of ovenware can be used?

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. reheating).
- Always wear oven gloves when handling containers holding cooked food.
- To test ovenware, put the item in the oven for 20 seconds at maximum microwave power, after 20 seconds, take the ovenware out immediately, it is suitable to use if it is cold or just slightly warm. However, it is not suitable for microwave oven if it heats up a lot or causes electric arcing.

Grilling

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

Combination functions

In the combination functions (microwave + conventional heating elements), the ovenware used should be suitable for microwave and grill.

Recommended baking menu

Aluminum containers and foil

Pre-cooked food in aluminum containers or in aluminum foil can be put in the microwave if the following aspects are respected.

- If the manufacturers instructions state the container is suitable for microwave cooking.
- The aluminum containers cannot be more than 3 cm high or come in contact with the cavity walls (minimum distance 3 cm). Any aluminum lid or top should be removed.
- The cooking time is longer because the microwaves only permeate into food from the top. If you have any doubts, it is best to use only dishes suitable for microwave use.
- Important: aluminum foil cannot come into contact with the cavity walls since this may cause electrical arcing.
- Lids
We recommend you use glass or plastic lids or cling film:
 1. In case of excessive evaporation (mainly during very long cooking times)
 2. Cooking time is shorter
 3. The aroma is preserved

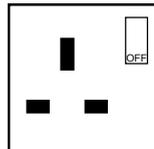
The lid should have holes or openings so that steam can escape. Plastic bags should be opened. Baby feeding bottles or jars with baby food and similar containers can only be heated without tops/lids or otherwise they may burst.

Care and maintenance



Warning!

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



Caution!

Do not use hot water, diluents, petrol, alcohol, kerosene, washing powder, cleanser, alkaline detergent, acid, chemical cloth, etc. for cleaning so as not to damage the enamel coating and plastic. The appliance must not be cleaned directly with water as this could cause rusting or render the insulation less efficient.

- The appliance should be cleaned after use.
- Wipe the inner and outer surface of the appliance and its accessories with a wet cloth.
- The door frame and seal and adjoining parts must be cleaned carefully with a damp cloth when dirty.



Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger or injury.



For indoor use only.



Warning!

Never use a jet of steam for cleaning the inside of the oven.



Warning!

The microwave oven should be cleaned regularly, with all food remains being removed. The surface of microwave may deteriorate if it is not clean. That may reduce the oven's working life and possibly result in a dangerous situation.

Care and maintenance

Cleaning stainless steel

- To keep stainless steel in a good condition, it should be cleaned regularly.

Daily cleaning routine

- When cleaning and caring for stainless steel surfaces, always use only specific products which do not contain abrasives or chlorine-based acids.
- Instructions for use: Pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

Food stains or spills

- Never use metal scouring pads or sharp scrapers which may damage the surface of 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.

Cleaning the oven cavity

- Cleaning is the only maintenance normally required. Every time after cooking, clean the inner cavity with a damp cloth since this is an easier way to remove splashes or spots that may stick to the cavity.
- To remove dirt that is harder to shift, use a non-aggressive cleaning product. Do not use oven sprays or other aggressive or abrasive cleaning products.
- Always keep the door and the oven front very clean to ensure that the door opens and closes properly.
- 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.

Microwave should not work without turntable

- 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. Unpleasant odors (e.g. after cooking fish) can be eliminated easily. Put a few drops of lemon juice in a cup with water. Put a spoonful of coffee in the cup to avoid the water boiling over. Heat the water for 2 to 3 minutes.

Cleaning the cavity ceiling

- If the oven ceiling is dirty, to avoid the danger of burning, 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.
- The glass lamp cover is located on the oven ceiling and can be removed easily for cleaning. For this you just need to unscrew it and clean it with water and dishwashing liquid.

Care and maintenance

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.

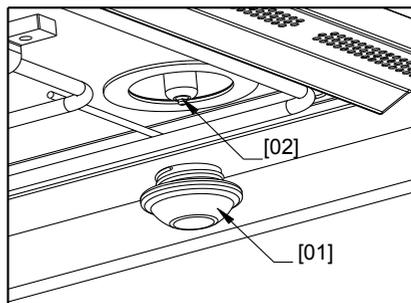
Cleaning the accessories

- 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 dish washing machine.
- 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.
- Avoid placing the appliance in a place when heavy moisture is present in order to minimise the possibility of its metal parts becoming rusted.

Replacing the light bulb

Observe the following instructions.

1. Disconnect the appliance from the power supply.
2. Take off the lampshade [01].
3. Take out the halogen lamp [02]. Caution lamp may be hot.
4. Fill new halogen lamp (230V~ 25W).
5. Refit the glass lampshade securely.
6. Reconnect the power.
7. Check the new lamp functions correctly.



Warning!

The manufacturer does not recommend the customer replaces the lamp. The lamp should only be replaced by a qualified microwave technician.

Materials you can use in microwave oven



Caution!

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of catching fire.
- Do not overcook food.
- Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens as they may explode, even after microwave heating is complete.
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- Microwave heating of beverages can result in delayed boiling status, therefore, care must be taken when handling the container.

Aluminium foil

- Cover only. Small, smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.

Browning dish

- Follow the manufacturer's instructions. The bottom of the browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.

Dinnerware

- Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.

Glass jars

- Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.

Glassware

- Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.

Materials you can use in microwave oven

Oven cooking bags

- Follow the manufacturer's instructions. Do not close with metal tie. Pierce to allow steam to escape.

Paper plates and cups

- Use for short-term cooking/warming only. Do not leave oven unattended while cooking.

Paper towels

- Use to cover food for reheating and absorbing fat. Use supervised for short-term cooking only.

Parchment paper

- Use as a cover to prevent splattering or used as a wrap for steaming.

Plastic

- Microwave-safe only. Follow the manufacturer's instructions. Should be labelled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as indicated on the packaging.

Plastic wrap

- Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.

Thermometers

- Microwave-safe only (meat and sugar thermometers).

Wax paper

- Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Aluminium trays

- May cause arcing. Transfer food into a microwave-safe dish.

Food carton with metal handle

- May cause arcing. Transfer food into a microwave-safe dish.



Metal or metal-trimmed utensils

- Metal shields the food from microwave energy. Metal or metal trimmed utensils must not be placed in the microwave. In more.

Metal twist ties

- May cause arcing and could cause a fire in the oven.

Paper bags

- May cause a fire in the oven.

Plastic Foam

- Foam may melt or contaminate the liquid inside when exposed to high temperatures.

Wood

- Wood will dry out when used in the microwave oven and may split or crack.

Troubleshooting

The following circumstances may not be a problem. Do not contact the customer services until the problem has been confirmed.

Fault	Cause	Solution
Microwave oven interference	Radio and TV reception interference may be noticed when the microwave oven operating. This is similar to the interference of small electrical appliances such as a mixer, vacuum cleaner or electric fan.	This does not indicate malfunctioning.
	Low-power microwave cooking.	This does not indicate malfunctioning.
Steam accumulating or hot air released out of vents	The steam given off from food will mostly be released through the vents, although some could accumulate on places such as the oven door.	This does not indicate malfunctioning. Please dry surfaces with condensation.
Oven started accidentally with no food inside	Human error.	Stop the appliance, this is very dangerous. It is forbidden to run the appliance with no food inside.
	Appliance error.	Contact the customer services.
Oven cannot be started	Power cord not plugged in properly.	Disconnect the plug and connect again after 10 seconds.
	Fuse blowing or circuit breaker tripping.	Switch off and replace the fuse.
	Trouble with socket.	Test socket with another electrical appliance.

Troubleshooting

Fault	Cause	Solution
Oven does not heat	Door not closed properly.	Close door properly.
Glass turntable makes a noise when microwave oven is operating	Dirty roller rest and oven bottom.	See <i>Care and maintenance</i> section.

If your appliance is still not functioning properly after making the above checks, please contact customer services.

Recycling and disposal

Environmental protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



The symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

Technical and legal information

Power supply	: 220-240 V~, 50 Hz
Rated input power (Microwave)	: 1500-1600 W
Rated output power (Microwave)	: 1000W
Rated input power (Grill)	: 1400-1650W
Oven capacity	: 35L
External dimensions (WxHxD)	: 594X455X525mm
Net weight	: 30kg

Legal information

The Manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

Guarantee

This appliance is covered by a full manufacturer's 2 year parts and 2 year labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland, Ireland, ROI and France but is not transferable between EU countries.

This guarantee is non-transferable to any other person or product. The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

Extended parts only warranty

As testimony to our commitment to you as a valued customer of Cooke & Lewis, we will offer you an additional 3 years parts warranty absolutely free.

If during the extended parts warranty period the appliance fails and it is considered uneconomical to repair our Customer Service Department will offer you the opportunity to purchase the same or equivalent model at a discounted price.

All parts supplied free of charge under the extended warranty must be fitted by our approved engineers and will be subject to a call out charge to fit the part.

Guarantee

Exclusions to the guarantee

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

This Guarantee does not affect your statutory rights.

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza, 2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

Customer Service

To arrange an in guarantee service call, please contact customer services on the following numbers.

UK & Northern Ireland
Phone: 0844 800 1128
Email: uksupport@apelson.co.uk
Web: www.myspareparts.co.uk

Republic of Ireland (Eire)
Phone: 014475261

CE Declaration of Conformity

CE

MANUFACTURER: CATA

ADDRESS: C/ Ter nº 2, Torelló 08570 - Barcelona (Spain)

We hereby certify that the mentioned accessory complies with the essential requirements of the European Directives applicable, including their modifications and the corresponding transpositions from the national law.

MACHINE APPLICATION: MGO45CL

TYPE: Built-in Microwave & Grill

EC DIRECTIVES APPLIED: Comply with the European Directives 2006/95/CE: LVD and the 2004/108/CE: EMC

APPLIED HARMONIZED STANDARDS:

EN 60335-2-25/A2:2006
 EN 60335-2-6/A2:2008
 EN 60335-1/A13:2008
 EN 62233:2008

APPLIED INTERNATIONAL TECHNICAL STANDARDS AND SPECIFICATIONS: ISO9001.2008

PLACE: Torelló

David Sala

Technical Manager

This appliance respects laws of the suppression of radio-interference. The Manufacturer has a policy of continuous product improvement, it reserves the right to adapt and carry out any modification considered necessary without prior warning.

B&Q plc,
 Chandlers Ford, Hants,
 SO53 3LE United Kingdom
www.diy.com

Before the installation

- Open the microwave door and take out all the accessories and remove the packing material.
- Make sure that the microwave is not damaged by any way. Check that the oven door closes correctly and the inside of the door and front oven panel are not damaged.

**Caution!**

- **DO NOT USE THE OVEN**
- During installation, make sure that the power cable does not come into contact with any moisture or objects with sharp edges and the back of the oven. High temperature can damage the cable.
- Warning: after the oven is installed you should make sure you can access the plug.

Positioning the microwave oven

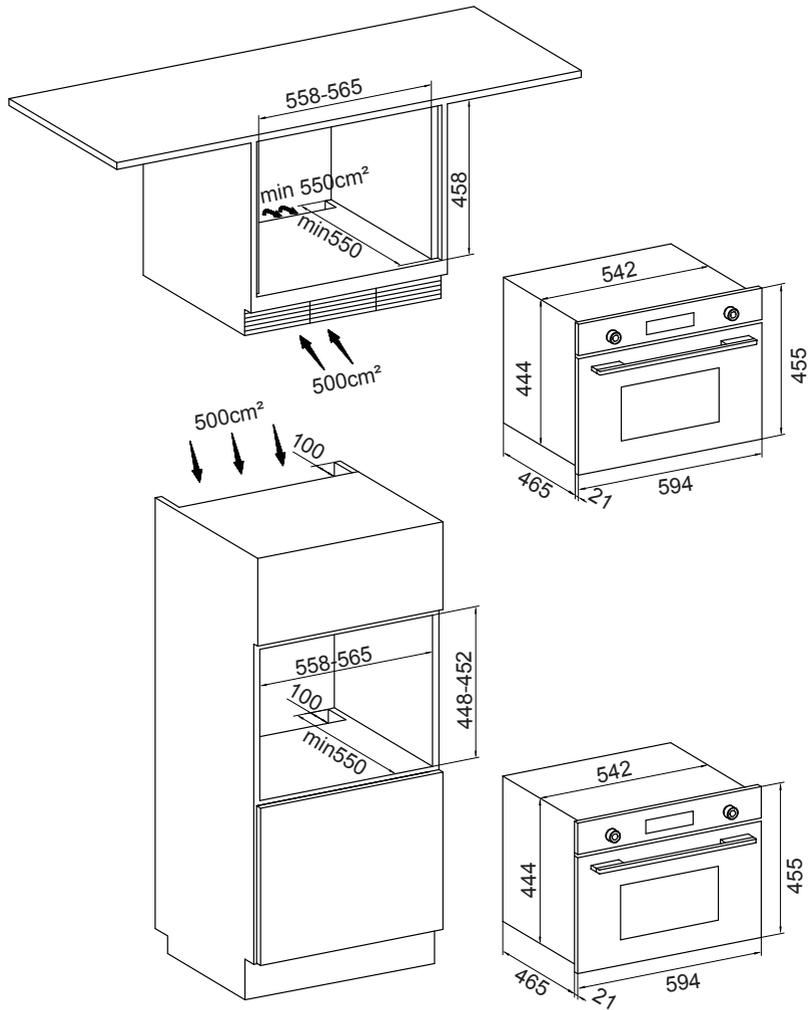
- If you fit the microwave oven into a housing unit, the material of the housing unit should be insulated, and the clearance between the edge of the housing and the microwave oven should be over 100mm for ventilation.

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

**Caution**

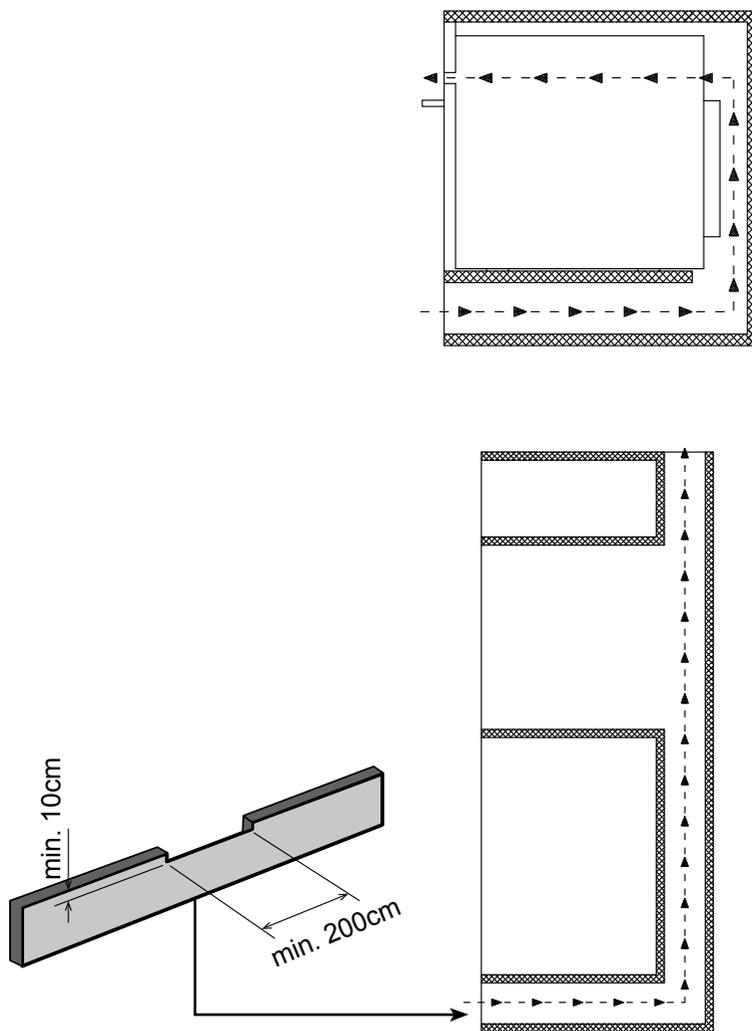
The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

Dimensions



Note

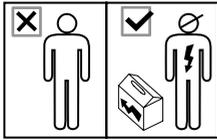
- The panels of the adjacent cabinets must be made of heat-resistant material. In particular the adhesive that bonds the plastic laminate to the furniture must be able to withstand temperatures of not less than 150°C to avoid delamination. The appliance must be housed in heat-resistant cabinets.



Above drawing shows the air circulation requirements including a slot that should be cut into the plinth if fitted.

It is essential when installing your oven there is adequate air circulation around the appliance to ensure the correct operation of the appliance. Inadequate air circulation will greatly impair the operation of the appliance and can affect surround cabinets due to the rise in temperature.

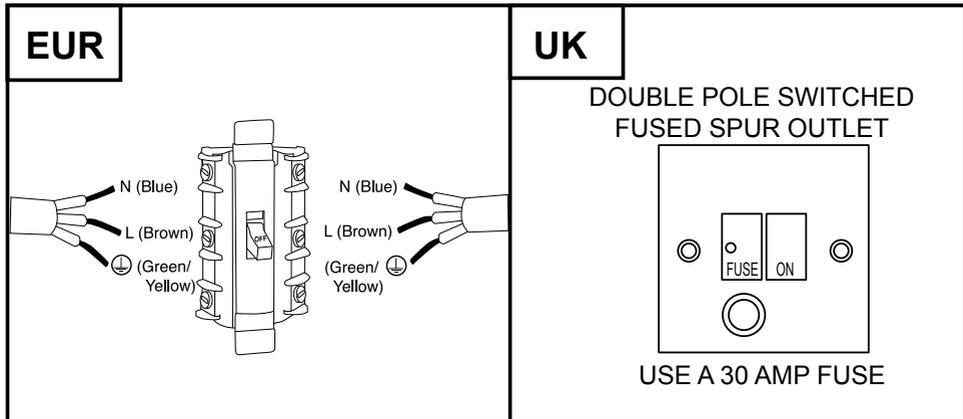
Electrical connection



All installation work must be carried out by a competent person or qualified electrician.
Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the cooker hood.

Warning: THIS APPLIANCE MUST BE EARTHED.

Mains Supply could be connected to the Mains Voltage by Direct Connection



Warning

- Make sure the fused spur outlet is located in an accessible position.

Direct Connection

If the appliance is being connected directly to the mains an omnipolar circuitbreaker must be installed with a minimum opening of 3mm between contacts.

If the cable is damaged or to be replaced, the operation must be carried out by a qualified electrician with dedicated tools to avoid any accidents.

The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.

The cable must not be bent or compressed.

The cable must be checked regularly and replaced by authorized technicians only.

Electrical Requirements

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside

WARNING: THIS APPLIANCE MUST BE EARTHED

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3mm minimum contact gap on each connector.

For UK only
A Switched Fused Connection Unit to BS 1363 Part 4 is recommended.

The fuse must be rated at 30 Amps.

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

Brown = L - Live

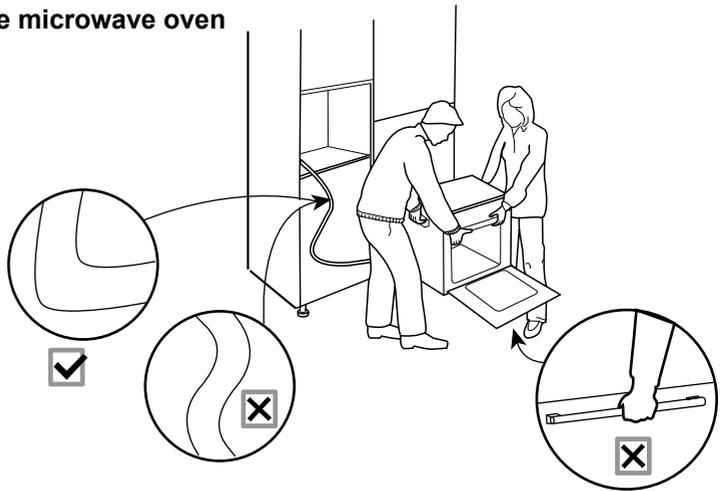
Blue = N - Neutral

Green and Yellow =  - Earth

The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

04

Fixing the microwave oven



Connect to mains power supply ensuring the cable is not bent.

Lift oven into housing unit, do not lift the oven with the handle otherwise the glass door might shatter.

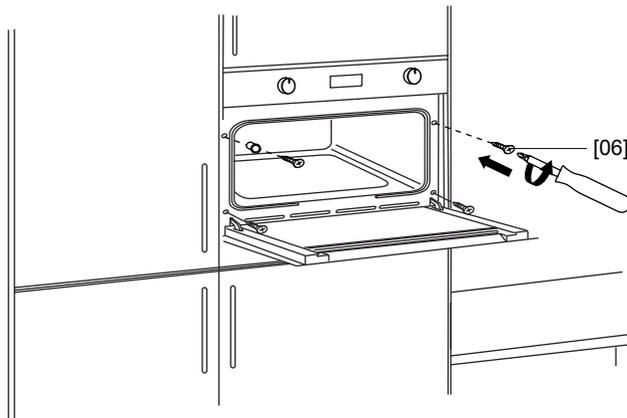


Note: If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

05



[06] x 4



Once the microwave has been lifted into place insert the 4x screws [06] into the holes located within the sides of the metal casing and tighten to secure the appliance.

Also ensure that you adjust the furniture doors adjacent to the sides of the oven so there is a 4 - 6mm gap between them, otherwise heat displaced from the oven might damage the furniture door. The appliance is now ready to use.

42 The appliance is now ready to use.



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