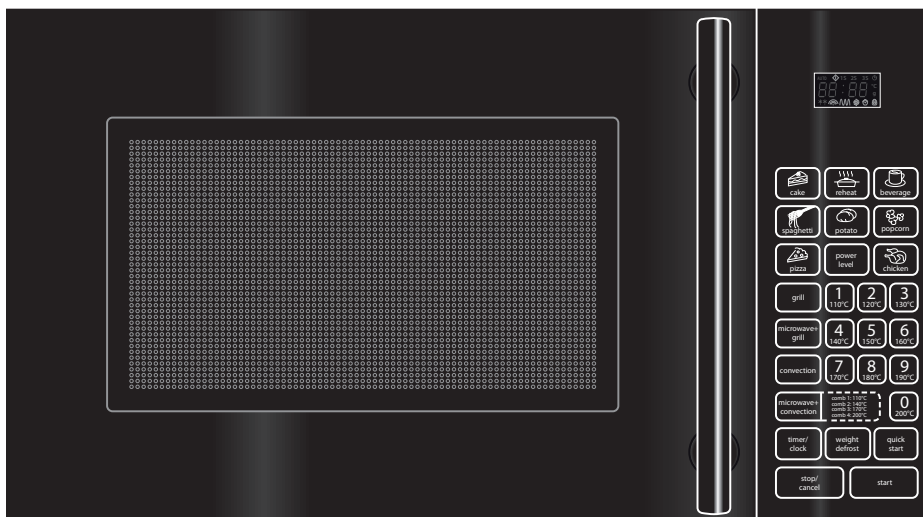


KENWOOD

25 Litre Black Combination Microwave K25CB12

instruction manual





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Thank you

for purchasing your new Kenwood Microwave.

These operating instructions will help you use it properly and safely.

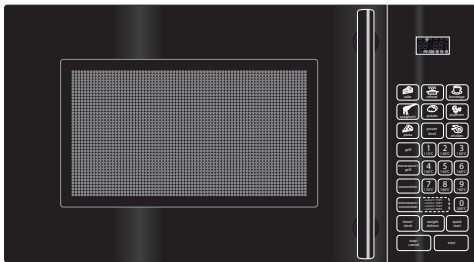
We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

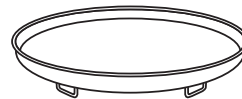
unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

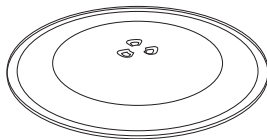
The following items are included:



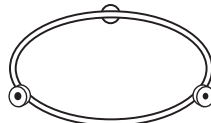
The Main Unit



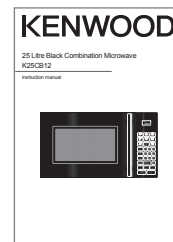
Baking Plate x 1
P.N.: XGALK25CB12P66



Glass Turntable Plate x 1
P.N.: XGALK25CB12P12



Turntable Support x 1
P.N.: XGALK25CB12P11



Instruction Manual x 1
P.N.: XGALK25CB12 002



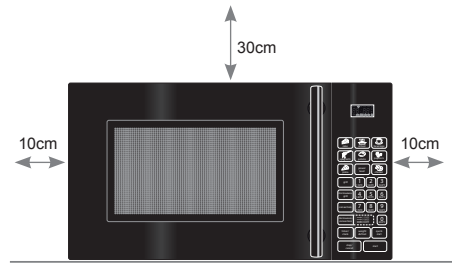
If items are missing, or damaged please contact Partmaster (UK only).
Tel: 0844 800 3456 for assistance.

getting ready

This microwave is designed for home use only. It should not be used for commercial catering.

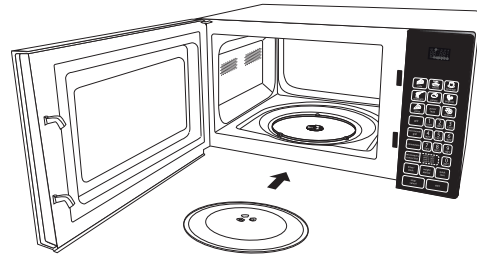
1. After unpacking your microwave, check that it has not been damaged whilst in the box. Make sure there are no dents, and the door closes properly. A damaged microwave could allow microwave energy to escape. Make sure that you have taken out all the packaging from inside the microwave. Please dispose of the plastic wrappings / bags safely and keep out of the reach of babies and young children.

2. Choose a flat work surface for your microwave away from heat sources such as radiators or fires and away from cold areas. You should allow a 10cm space all around the microwave and 30cm above so that warm air can escape from the vents during cooking. This microwave is not designed to be built in.



3. Plug your microwave into a standard household electrical socket (230 volt, 13 amp rated). Avoid using a socket that also has an adaptor and other equipment plugged in. Do not use a multi-adaptor.

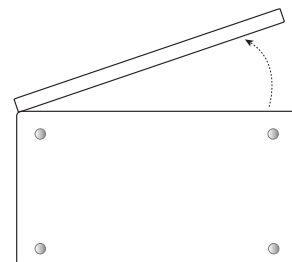
4. Put the turntable support inside the microwave and place the glass turntable plate on top of the support. The turntable support is shaped to sit securely on the spindle. You must always use the turntable plate and support whenever you use the microwave.



5. To protect your work surface, we recommend that you fix some non-slip cushion buttons (not included) to the underside of the microwave.



Remove the turntable plate and turntable support before turning the microwave upside down.



Underside View

introducing microwave cooking

Always remember the basic safeguards you would follow when using any cooking equipment or handling hot food.

This page gives some of the basic guidelines for microwave cooking. If you are unfamiliar with using a microwave, there is more information at the back of this instruction manual.

cooking with a microwave



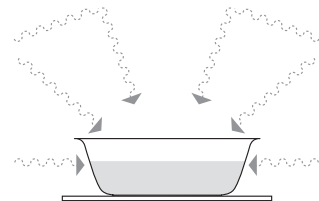
Cooking with a microwave is much faster than conventional cooking and, whilst you should make sure that food is fully cooked, you should be careful not to overcook it.

- Microwave energy can heat unevenly so stirring to distribute heat is very important. Always stir from the outside, inwards.
- If you are cooking a number of individual foods at the same time, such as baked potatoes or small cakes, arrange them evenly on the turntable plate so that they cook evenly. Never stack food in the microwave.
- Turn larger foods such as meat roasts and poultry during cooking so that the top and bottom cook evenly. It is also recommended to turn pieces of meat or poultry, especially if they have not been deboned.
- Meat and poultry which is cooked for 15 minutes or more will brown lightly in its own fat. Anything cooked for a shorter time can be brushed with a browning sauce to give an appetising colour.



If you are unsure how long the food should cook for, begin cooking at the lowest recommended time, then add more time if necessary. The moisture content of food can vary. Ensure food is thoroughly cooked all the way to the centre before serving.

- Strips of aluminium foil can be used to cover the thinner pieces of food to stop them overcooking before the thicker parts of the food have had a chance to cook. Use the aluminium foil sparingly and wrap around the food or container carefully to stop it touching the inside of the microwave which could cause sparks.
- Microwaves cook food using microwave energy that is similar to naturally occurring radio waves. Normally, these “waves” would fade as they disappear into the atmosphere but in a microwave they are concentrated on the food causing it to heat up.
- Microwave energy cannot pass through metal – so it can not escape from inside your microwave – but it can pass through materials like glass, porcelain, plastic, and paper. These are the things used to make microwave-safe cooking equipment.
- Microwave-safe cooking equipment will still get hot as the food it contains heats up.
- The microwave energy focuses on the moisture in the food causing lots of tiny vibrations. The vibrations get so great that the moisture – and the food – heat up.



checking your cooking utensils

Most heat-resistant, non-metallic cooking utensils are safe to use in your microwave. If made of plastic or glass, utensils will be marked as “microwave safe” or similar.



If you are not sure and/or there is no microwave-safe marking on the utensil, do NOT use it in the microwave.

For the types of utensils you can use in the microwave, please see the “Materials That Can Be Used” section.



-
- Never use equipment made of metal, except aluminium foil in your microwave oven.
 - The microwave energy can not pass through the metal so it bounces off and sparks against the inside of the oven.
 - Stop the microwave straight away if any equipment does cause sparks.
 - Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.
 - Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.
-

using aluminium foil in your microwave

It is safe to use aluminium foil in your microwave as long as you follow these safety guidelines.

As with all metals, microwave energy cannot pass through aluminium foil, but provided you keep the aluminium foil away from the side of the microwave it will not cause sparks and there will not be any damage to your microwave.

Using aluminium foil is a good way of shielding parts of food that you do not want to cook as quickly as others – perhaps where the food is narrower and would otherwise overcook.

Place the aluminium foil over the area you want to shield, taking care that the aluminium foil will not touch the sides of the microwave when the turntable plate rotates. Only use one piece of aluminium foil at a time so that you do not get sparks between the separate pieces.

Follow these guidelines when using aluminium foil in your microwave:

- Remove aluminium foil lids from containers before using in the microwave. Some lids are made of card with a aluminium foil covering – these should be removed too. Use a microwave safe transparent lid if possible.
- Stir food during cooking if the container has a lid or film cover.
- Always use the glass turntable plate.
- Use shallow containers with a large surface area. Do not use containers that are more than 1.25in (3.5cm) deep.
- Use gloves when handling hot aluminium foil containers.
- Do not completely cover food with aluminium foil. The microwave energy cannot pass through the aluminium foil so the food will not cook.
- Do not let aluminium foil touch the inside of the microwave.
- Do not use more than one piece of aluminium foil in the microwave at the same time.

materials that can be used in the microwave

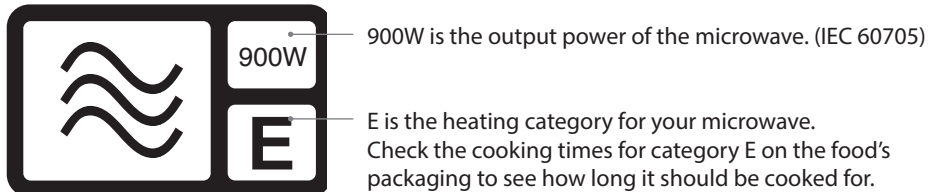
utensils	remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of 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 manufacturer's instructions. Do not use cracked or chipped dishes.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits 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 with supervision for a short-term cooking only.
Greaseproof paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic containers	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 directed by the instructions on their packaging.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.

microwave heating categories

Your microwave has been tested and labelled to meet the UK government's voluntary agreement on the reheating of pre-cooked food.

The heating characteristics and output power levels of microwaves are usually calculated using a relatively large portion of food (a 1000 gram load, IEC 60705) but many packs of pre-cooked food are sold in smaller packs, often about 350 grams.

The UK government, in partnership with food companies and microwave manufacturers, has set up a system of heating categories to help you choose the reheating time for pre-cooked food.

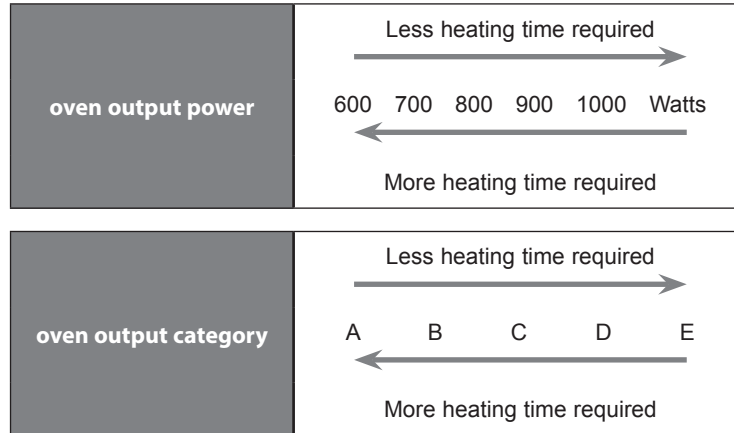


The category (a letter from A to E), is designed to help you reheat small quantities of food such as microwave ready meals.

The label given above and also on the oven door gives the heating category and output power of the oven.

Microwave ready meals weighing up to 500g (1lb 2oz) should have cooking instructions for heating categories A to E. Follow the instructions for the letter that corresponds to the heating category of the oven.

The higher the output power and heating category of the oven the less heating time is required. This is shown in the diagrams below:



Start cooking at the lowest recommended time, and add more time if necessary. The moisture content of food can vary, ensure food is cooked thoroughly all the way to the centre before serving.

steam

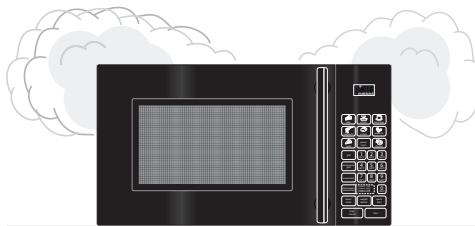
When you microwave food, steam is created as water in the food heats up and evaporates.

The steam formed during microwave cooking is entirely safe. It has to escape from the microwave to prevent pressure from building up inside the microwave. It does this through the vents on the back of the microwave and from around the door.

condensation

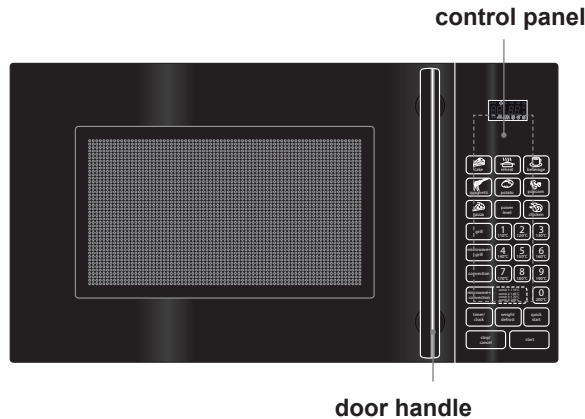
As the steam cools, you may find that condensation gathers in small pools inside your microwave and on the work surface beneath the door and vents. Always dry the microwave after cooking foods with a high moisture content.

Your microwave is designed to let steam escape from the vents and around the door without microwave energy escaping. There is no danger of microwave energy escaping with the steam.



product overview

the main unit



the control panel

LED display
Shows the clock, cooking time and setting.

grill button
Use this button to cook using the grill function.

microwave/grill button
Use this button to select one of the two combination settings.

convection button
Use this button for convection cooking.

microwave/convection button
Use this button to select one of the four combination settings.

timer/clock button
Use this button to set the clock and the over timer.

stop/cancel button
Use this button to cancel a setting or reset the oven before setting a cooking programme. Use this button once to pause a cooking programme or twice to stop a cooking programme. It can also be used to activate the child lock.

quick cook buttons
Use these buttons to select the memory programmes.

power level button
Use this button to select the microwave power level.

numeric (0-9) buttons
Use these buttons to enter time / temperature / weight, etc.

weight defrost button
Use this button to defrost food by weight or by time.

quick start button
Use this button to start the oven instantly at full power.

start button
Use this button to start the set cooking programme.

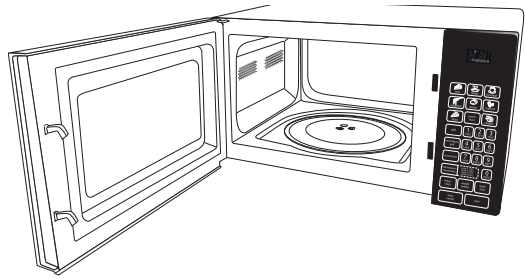
Buttons on the panel:
 - grill
 - microwave+grill
 - convection
 - microwave+convection
 - timer/clock
 - stop/cancel
 - cake
 - reheat
 - beverage
 - spaghetti
 - potato
 - popcorn
 - power level
 - chicken
 - 1 110°C
 - 2 120°C
 - 3 130°C
 - 4 140°C
 - 5 150°C
 - 6 160°C
 - 7 170°C
 - 8 180°C
 - 9 190°C
 - 0 200°C
 - comb 1: 110°C
 - comb 2: 140°C
 - comb 3: 170°C
 - comb 4: 200°C
 - weight defrost
 - quick start
 - start

checking your microwave

Check your microwave after unpacking.



For your safety, the microwave stops if the door is opened during cooking. Close the door and press the **start** button to continue the cooking cycle.



1. Pull the handle to open the door.
2. Place a cup of water on the glass turntable plate. Make sure the cup is microwave-safe (it should not have any decorative metal trim).
3. Close the door.
4. Press the **stop/cancel** button to clear any settings that have already been made.
5. Press the **quick start** button to start a simple 30-second microwave cooking cycle and that allows you to check the operation of the microwave.
6. When the cooking cycle has finished, the water should be hot (be careful when you take the cup out of the microwave). Press the **stop/cancel** button to clear any settings.



clock setting

When the microwave is connected to the mains power, the LED display will show “1:00”. Please ensure that you have set the clock prior to use.

Please follow the steps below to set the clock.

1. Press and hold down the **timer/clock** button for 3 sec, “Hr24” appears on the screen. Press **timer/clock** again to change to 12 hour clock.
2. Press the **numeric (0-9)** buttons and enter the time. For example, to input the current time 12:30, you need to press “1”, “2”, “3”, “0”. The input hour has to be within 1-12 and the input minutes has to be within 0-59.
3. Press the **timer/clock** button again to complete the clock setting.



- While setting the clock, if the **stop/cancel** button is pressed or if there is no operation within 20 seconds, the microwave will go back to the previous status automatically.
- If the clock needs to be re-set, please repeat steps 1 to 3.
- To find out the current time while the microwave is in use, press the **timer/clock** button. It will display the current time for 2-3 seconds, then return to the remaining cooking time.

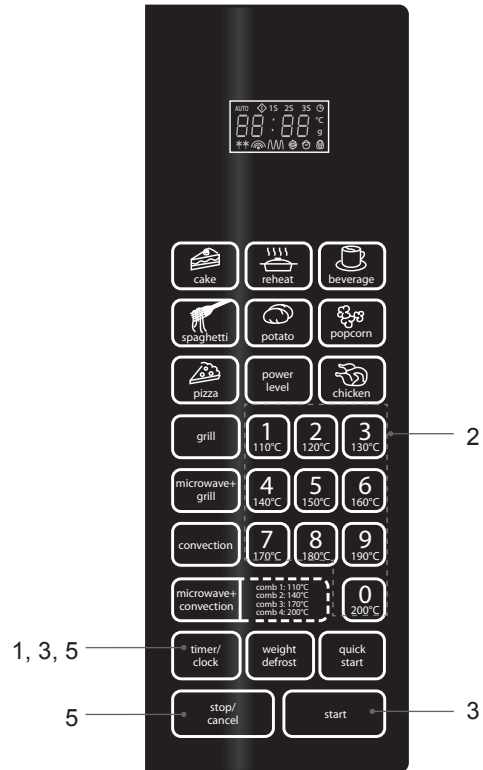


kitchen timer

While the microwave is operating or not in use, this feature allows you to use the microwave as a timer. Please make sure the clock has been set.

For setting the **kitchen timer**, follow the steps below.



1. Press the **timer/clock** button.
2. Press the **numeric (0-9)** buttons and enter the timer time. The longest time you can set is 99 minutes and 99 seconds.
3. Press the **start** button to confirm the setting. The timer will start counting down. Press **timer/clock**, time countdown can be seen in display for **3 seconds**.
4. Once the elapsed time is reached, the microwave will sound **4 times** and return to its original state.
5. Press the **timer/clock** button, then press the **stop/cancel** button to cancel the timer setting.



setting the child lock

This feature prevents the electronic operation of the microwave by locking the operation of the control panel until you have cancelled it.

Please follow the steps below to set the child lock.

1. Press the **stop/cancel** button for **3 seconds** and a beep will sound. The child lock indicator  will illuminate on the LED display to indicate that the microwave has set the child lock.
2. To release the child lock, press the **stop/cancel** button again for **3 seconds** and a beep will sound. The child lock indicator  will disappear from the LED display to indicate that the microwave has released the child lock.



microwave cooking

For simple **microwave cooking**, follow the steps below.

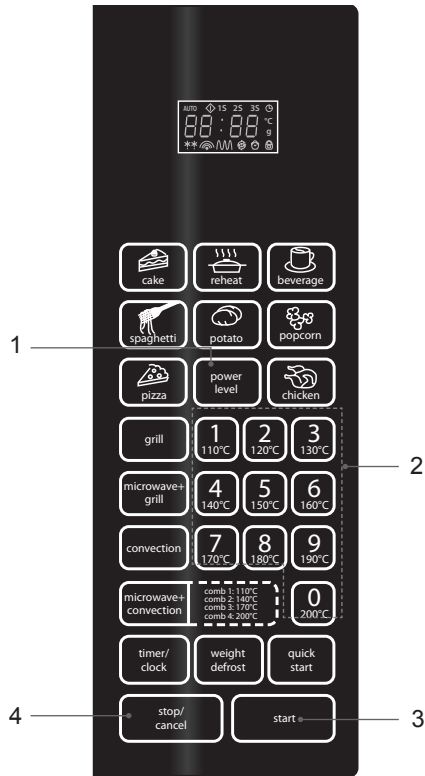
For instance: If you want to use 60% microwave power to cook for 5 minutes.

1. Press the **power level** button repeatedly until the LED display shows **"P-60"**. (Power level settings are shown in the table below.) To check the power while cooking is in progress, press the power level button.
2. Press the **numeric (0-9)** buttons to enter cooking time. Maximum cooking time is 99 minutes and 99 seconds. For example, press the **numeric (0-9)** buttons and then enter the cooking time by pressing **"0"**, **"5"**, **"0"**.



The default microwave power is 100% (**P100**). You may skip Step 1 if you plan to use 100% microwave power for cooking.

3. Press the **start** button to confirm and start cooking. After the cooking time ends, the system will beep once and **"End"** is displayed.
4. Press the **stop/cancel** button once to stop the cooking. Press the **stop/cancel** button again to cancel the setting.



microwave button control	
press power level	microwave power
11 times	0% (P-00)
10 times	10% (P-10)
9 times	20% (P-20)
8 times	30% (P-30)
7 times	40% (P-40)
6 times	50% (P-50)
5 times	60% (P-60)
4 times	70% (P-70)
3 times	80% (P-80)
Twice	90% (P-90)
Once	100% (P100)



When P-00 is selected, no microwave power will be present. This setting is for deodorising purposes only.



- Stop the microwave before removing food.
- Operating the microwave without food in it can result in overheating and damage the magnetron.

multi-stage cooking

For **multi-stage cooking**, please follow the steps below.

For instance: If you want to set microwave cooking and then convection cooking.

- ⚠ You can set a maximum of 3 stages for multi-stage cooking. Menu cook, weight defrost, quick start cooking and preheat with convection cooking are not available in multi-stage cooking.

1. Press the **power level** button repeatedly to select the power level.

- ⚠ The default microwave power is 100% (**P100**). You may skip Step 1 if you plan to use 100% microwave power for cooking.

2. Press the **numeric (0-9)** buttons to enter cooking time.

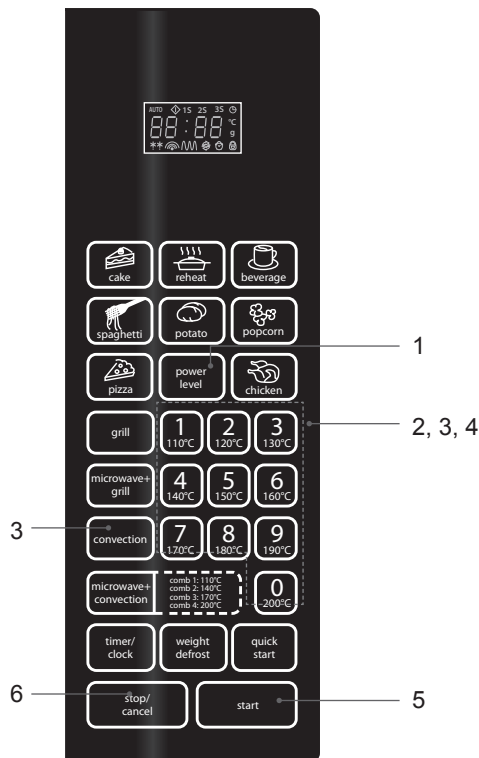
- ⚠ Do not press the **start** button at this stage.

3. Press the **convection** button once, then press number pad to select cooking temperature.

4. Press the **numeric (0-9)** buttons to enter cooking time.

5. Press the **start** button to confirm and start cooking.

6. Press the **stop/cancel** button once to stop the cooking. Press the **stop/cancel** button again to cancel the setting.



auto cooking

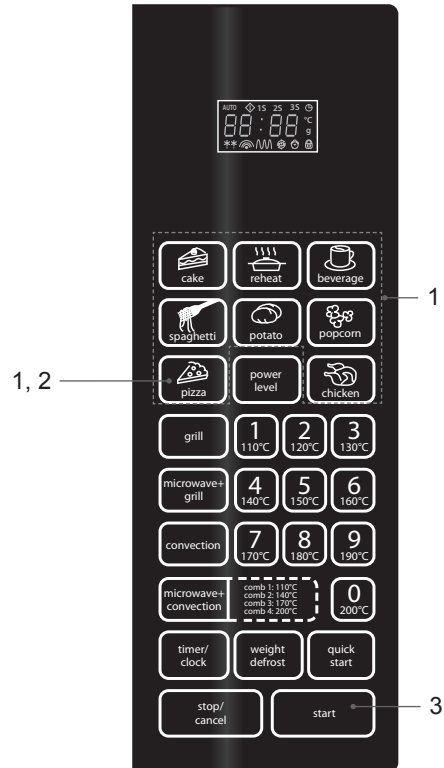
This feature allows you to cook most of your food based on the food category and the weight. Select the category and choose the weight of your food. For quick reference of the cooking time and the weight, please refer to the **auto-cook menu** table.

auto-cook menu

1. Press one of the **auto menu** buttons repeatedly to select the auto menu programme required and desired weight or amount.
2. Press the **start** button to confirm and start cooking.

For instance: If you want to cook 300g of pizza using auto menu programme. Please follow the steps below.

1. Press the **pizza** button to select the auto menu programme required. The LED display will show the default weight.
2. Press the **pizza** button repeatedly to select the weight of your pizza until the LED display shows “300”.
3. Press the **start** button to confirm and start cooking.



When using the auto-cook menu, it is not necessary to programme the time or cooking power. Indicating the food type and weight is sufficient. For some food, you may need to turn it over during cooking to ensure it is thoroughly cooked and browns evenly.

auto-cook menu table

menu	weight	display	cooking time	comments
cake	475g	475g	50'00"	For best results, we recommend using a cake mix. Use a tin no larger than 8 inches and the microwave will auto preheat the microwave at 160°C first. We recommend using a grill rack to support the tin. Check the cake at regular intervals.
reheat	200g	200g	1'30"	Only use suitable microwavable containers and cling film in the microwave. Pierce the film with a fork before cooking.
	300g	300g	2'00"	
	400g	400g	2'30"	
	500g	500g	3'00"	
	600g	600g	3'30"	
	700g	700g	4'00"	
beverage	200ml	1	1'30"	Check the cooking regularly to ensure the water does not boil over.
	400ml	2	2'40"	
	600ml	3	3'50"	
spaghetti	100g	100g	22'00"	Only use suitable microwavable containers and cling film in the microwave. Ensure to check the cooking regularly to make sure the water does not boil over.
	200g	200g	27'00"	
	300g	300g	32'00"	
potato *(230 ±10g each)	230g	1	4'00"	For best results, pierce the potato's skin before cooking. Once the potato is cooked, wrap it in aluminium foil for at least 5 minutes to ensure it is cooked thoroughly.
	460g	2	8'00"	
	690g	3	12'00"	
popcorn	99g	99g	2'40"	Only use suitable microwavable containers and cling film in the microwave.
pizza	150g	150g	13'00"	This setting is designed for reheating cooked pizza slices (not frozen pizza)
	300g	300g	14'00"	
	450g	450g	15'00"	
chicken	800g	800g	33'00"	Make sure food is cooked thoroughly before consuming. Additional cooking time may be required for thicker pieces of chicken. We recommend that you use the supplied grill rack.
	1000g	1000g	36'00"	
	1200g	1200g	39'00"	
	1400g	1400g	42'00"	

* It is recommended that when auto-cooking a potato, the potato should weigh at least 230g.
Note: potatoes will vary in water-content depending on age, type, weight, etc.

defrosting

This feature allows you to defrost your frozen foods simply by entering the weight or time.
For instance: If you want to defrost 200g food.

defrost by weight

1. Press the **weight defrost** button repeatedly until the LED display shows the desired weight setting.
2. Press the **start** button to start defrosting.



During the defrosting process, the oven will sound and pause to remind you to turn over the food and then press the **start** button to resume. The weight range from 100g to 1800g.

3. Press the **stop/cancel** button once to stop the defrosting. Press the **stop/cancel** button again to cancel the setting.



- Large items may be frozen in the centre. To ensure even thawing, turn them over from time to time and break them into smaller pieces during defrosting.
- You will need to press the **stop/cancel** button once to hold the defrosting programme and open the door. After you rotate the food, you need to press the **start** button to re-start defrosting.
- Place roasts fat-side down and whole poultry breast-side down.
- Drain liquids during defrosting as the juices from food can get hot and cook the food.



quick start cooking

This feature allows you to quickly cook your food with 100% microwave power. The maximum cooking time is 10 minutes. Please follow the steps below.

For instance: If you want to cook your food with 100% microwave power for 1 minute.

1. Press the **quick start** button to start the quick start cooking. It will auto-start immediately. Please refer to the table below.
2. Press the **stop/cancel** button once to stop cooking. Press the **stop/cancel** button again to cancel the setting.

press once	30 seconds
press twice	1 minute
press 3 times	1 minutes 30 seconds
press 4 times	2 minutes
press 5 times	2 minutes 30 seconds
press 6 times	3 minutes
press 7 times	3 minutes 30 seconds
press 8 times	4 minutes
press 9 times	4 minutes 30 seconds
press 10 times	5 minutes
press 11 times	5 minutes 30 seconds

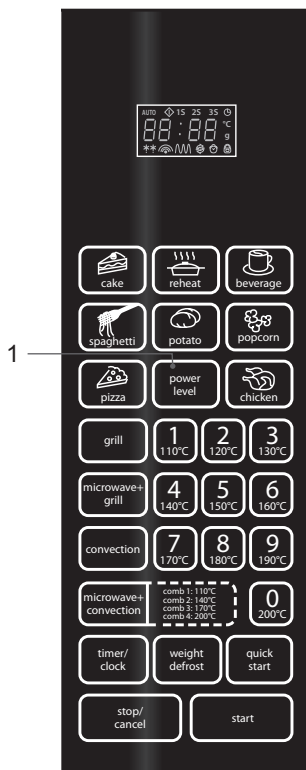


querying the cooking function

This feature allows you to check and view the current cooking settings.

to find out the current cooking setting

1. Press the **power level** button once and the LED display will show the current cooking power while the microwave is cooking. It will last for 2-3 seconds and then return to its original display.



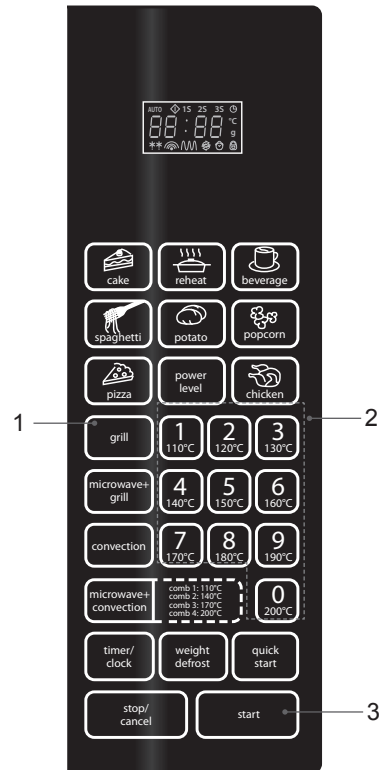
grill

This feature allows you to grill thin slice of foods, such as meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. Please follow the steps below.

For instance: If you want to program grill cooking for 12 minutes.

to set grill programme cooking

1. Press the **grill** button.
2. Press the **numeric (0-9)** buttons to enter cooking time. Maximum cooking time is 99 minutes and 99 seconds.
3. Press the **start** button to start grilling.



microwave and grill

This feature allows you to microwave and grill the foods. Please follow the steps below.
For instance: If you want to set combination cooking for 25 minutes.

to set microwave and grill combination cooking

1. Press the **microwave + grill** button once or twice. Please refer to the table below for setting options.
2. Press the **numeric (0-9)** buttons to enter cooking time. Maximum cooking time is 99 minutes and 99 seconds.
3. Press the **start** button to start grilling.



microwave + grill	display	cooking time		use
		microwave	grill	
press once	Co-1	30%	70%	fish, potatoes or au gratin
press twice	Co-2	55%	45%	pudding omelets, baked potatoes and poultry

convection

This feature allows you to brown and make crisp foods quickly and evenly. This oven can be programmed to 10 different cooking temperatures. Please follow the steps below.

For instance: If you want to cook 180°C for 40 minutes.

to cook with convection

1. Press the **convection** button once.
2. Then press the **numeric (0-9)** buttons to select cooking temperature. Each numeric button corresponds with a cooking temperature for selection.
3. Press the **numeric (0-9)** buttons to enter cooking time. Maximum cooking time is 99 minutes and 99 seconds.
4. Press the **start** button to start grilling. You can check the convection temperature while cooking is in progress by pressing the convection button.

For instance: If you want to preheat to 170°C and then cook 35 minutes.

to pre-heat and cook with convection

1. Press the **convection** button once, then press "7" on the number pad to select 170°C.
2. Press the **start** button to start. Beeps will then sound when the designated temperature is reached.
3. Open the door and place the container of food on the centre of the turnable.



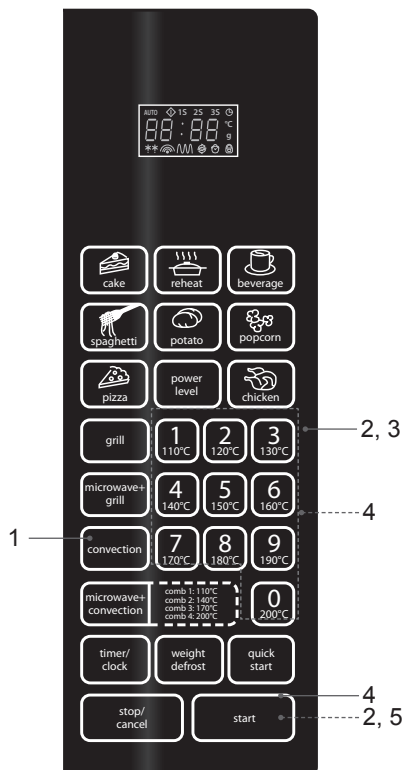
Press **stop/cancel** twice to cancel setting.

4. Press the **numeric (0-9)** buttons to enter cooking time.



The preheat time cannot be set, and maximum time is 30 minutes..

5. Press the **start** button to start.



microwave and convection

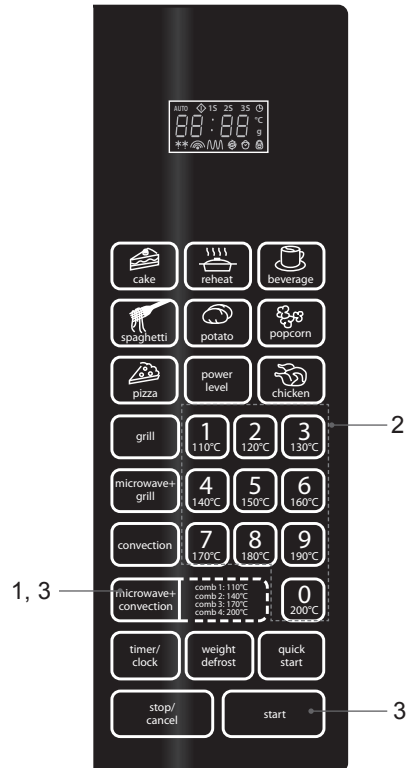
This feature allows you to cook with both convection heat and microwave automatically. This oven has 4 pre-programmed settings. Please follow the steps below.

For instance: If you want to cook 170°C for 24 minutes.

to cook with microwave and convection

1. Press the **microwave + convection** repeatedly to select the desired setting. Please refer to the below table for settings.
2. Press the **numeric (0-9)** buttons to enter cooking time. Maximum cooking time is 99 minutes and 99 seconds.
3. Press the **start** button to start the programme. You can check the convection temperature while cooking is in progress by pressing the **microwave + convection** button.

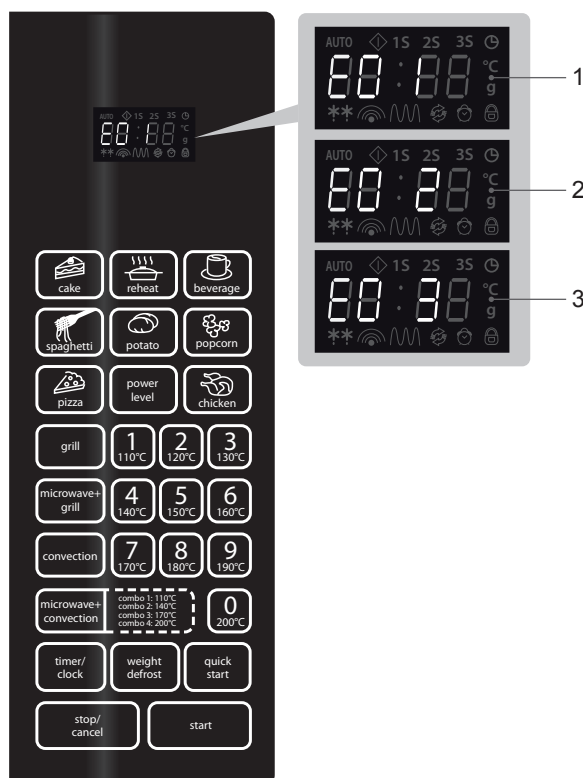
press once	110°C
press twice	140°C
press 3 times	170°C
press 4 times	200°C



automatic protection mechanism

This feature allows the oven automatically enter safety mode, or automatic protection mode.

1. During cooking (except microwave cooking), if or when the oven cavity temperature reaches 300°C, the LED display will show error code E01. The microwave will beep until the **stop/cancel** button is pressed.
2. If the microwave's oven temperature plummets to extremely low temperatures for any reason, the microwave LED display will show error code "E02". The microwave will beep until the **stop/cancel** button is pressed, or until the oven temperature returns to normal.
3. If the microwave's system sensor registers a problem, or the unit's circuit cuts out, the unit will automatically enter safety mode, or automatic protection mode. The LED display will show error code E03 and beeps will sound. Press the **stop/cancel** button to stop the beeping. The unit will return to normal.

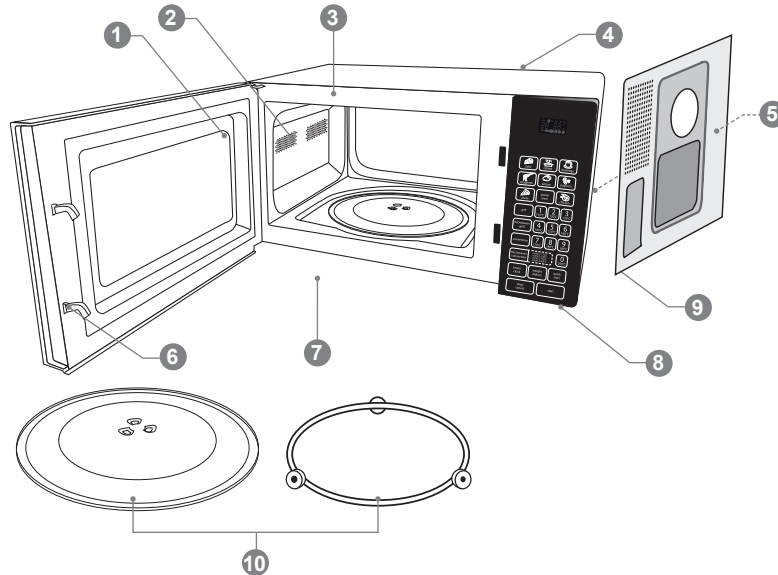


cleaning your microwave

Cleaning your microwave each time you use it will help to prevent a build up of stubborn marks that can be difficult to clean.

Unplug your microwave from the mains and wait for it to completely cool down before cleaning.

On the right hand side wall of the cavity is the wave guide cover. Microwaves are passed through this to enable your food to cook. It is important that this wave guide cover is kept clean at all times. Wipe it with mild detergent and water and leave to dry.



- 1 The microwave walls have a special enamel coating which makes cleaning very easy. Use a soft damp cloth to wipe off any splashes or a paper towel to mop up any spills. Wipe off grease with a damp cloth and a little detergent. Dry thoroughly. If grease is left to accumulate, it can smoke and even catch fire.
- 2 Make sure you keep the outlet grids clean.
- 3 Keep the front of the microwave clean so that the door can close properly.
- 4 Be careful not to spill water into the vents.
- 5 Do not remove the wave guide cover: It is important to keep the cover clean in the same manner as the inside of the microwave. If grease is left to accumulate, it can smoke and even catch fire.
- 6 Keep the inside of the door clean with a damp cloth. Use warm soapy water for stubborn marks and dry thoroughly. The inside of the door has a special coating and must not be cleaned with abrasive pads or cleaning powders.
- 7 Clean behind the door ledge.
- 8 Use warm soapy water to clean the outside of the microwave. Do not use abrasive cleaners, pads or powders that could scratch the surface.
- 9 Unplug the microwave before cleaning the power cord and the microwave. Wipe with a damp cloth and leave to dry before plugging it back in.
- 10 Treat the glass turntable plate as you would any glass plate. After you have used it for more than 15 minutes, allow it to cool down before you use it again. Do not wash the glass turntable plate in very hot water, doing so could crack it. Wash the turntable support in warm water. Do not use very hot water which could make it warp. Make sure the glass turntable plate and turntable support are dry before you put them back in the microwave.



Do not remove any fixed parts from the inside of your microwave during cleaning or at any other time.

frequently asked questions

If a problem does occur, it may often be due to something very minor. The following Q & A may be able to resolve the problem.

questions	answers
Why doesn't the food seem to cook?	Check that: <ul style="list-style-type: none"> • the cooking time has been set. • the door is closed. • the mains socket is not overloaded causing the fuse to blow.
Why does the food seem undercooked or overcooked?	Check that: <ul style="list-style-type: none"> • the correct cooking time has been set. • the correct power setting has been used.
How can I stop eggs from popping?	When you bake or poach eggs in the microwave, the yolk can sometimes pop as steam builds up inside it. You can stop the egg from popping by piercing the yolk with a toothpick before cooking. Never cook eggs that are still in their shells.
Why is it so important that I allow standing time after cooking?	With microwave cooking, many foods build up enough heat inside them to continue cooking even after they've been taken out of the microwave. Because microwave cooking works from the outside of food inwards, standing time lets you cook the centre of the food without the outside being overcooked.
Why does my microwave sometimes take longer to cook than it says in the recipe?	First check that the microwave was set just as the recipe said. Cooking times and heat settings are suggestions to help prevent overcooking but differences in the weight, size, shape and starting temperature of food will all affect how long it takes to cook – just as it does with a conventional oven. Use your judgement along with the recipe to check whether the food has been cooked properly.
Why do I get condensation on the inside of the door?	Condensation is perfectly normal, especially when you are cooking food with a high moisture content such as potatoes.
Does the microwave energy get through the window on the door?	No. The door has a special metal screen with holes in that lets you see inside but stops microwave energy from getting out.
Steam comes out of the side of the door and vents. Can microwave energy get out too?	No. The door and vents are carefully designed to let steam out during cooking but keep microwave energy in. The gaps are not big enough for microwave energy to escape.
What happens if the microwave is switched on while the microwave is empty?	The microwave will be damaged. Do not switch the microwave on when there's nothing inside the microwave. It is a good idea to keep a cup of water in the microwave just in case someone accidentally starts the microwave.
Why doesn't the microwave's light illuminate?	Open the door. If the light does not illuminate, the bulb has probably blown. Call a qualified technician – do not try to change the bulb yourself.
There are sparks inside the microwave when I use the microwave. Will this cause any damage?	Yes. Make sure that you are not using any metal utensils and that your containers don't have a metal trim. You must not use metal in your microwave when you cook (except aluminium foil).
Light is showing through the vents and door. Does this mean the microwave energy can escape?	No. It is normal for the light to be visible and is nothing to be concerned about.
Why do I get interference on my TV and radio when I use the microwave?	Microwaves use radio waves similar to those received by TVs and radios. You can lessen the interference by moving your microwave further away from the TV or radio.

specifications

model	K25CB12
input	230 - 240V~ 50Hz
microwave output	850 - 900 Watts
microwave frequency	2450MHz
outside dimensions (width x deep x height)	483mm x 420mm x 281mm
power consumption	
microwave input	1350 -1450 Watts
grill input	900 - 1100 Watts
convection input	1800 - 1950 Watts

Complies with EC directives 2004/108/EC and 2006/95/EC.

We continually strive to improve our products. Features and specifications may change without prior notice.

safety warnings

general safety

- Switch off and unplug before fitting or removing parts/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never use a damaged appliance.
- Never operate the appliance when it is empty.
- Keep the mains cord out of reach from children.
- Keep the unit, mains cord and plug away from water.
- Never exceed the maximum capacities.
- When using an attachment, read the accompanying safety instructions.
- Take care when lifting this appliance as it is heavy.
- You should always have your appliance checked by a qualified technician if it has been dropped or damaged to ensure it is safe to use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use.
- This appliance is designed for household use only.

maintenance of your microwave

warning : It is hazardous for anyone other than a qualified technician to carry out any service or repair operation which involves the removal of a cover that gives protection against exposure to microwave energy..

warning : If the door or door seals are damaged, the microwave must not be operated until it has been repaired by a qualified technician.

- If smoke is observed, switch off or unplug the microwave and keep the door closed in order to stifle any flames.
- If the mains cord is damaged, it must be replaced by a service agent or a qualified technician.
- If you have a pacemaker, please contact your doctor before using a microwave.

microwave use

- This microwave is not intended for commercial use.
- It should never be used for drying clothes or for other non-food purposes.
- This microwave can only be used indoors in a dry, well ventilated area.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The microwave should not be left unattended when in use.
- The temperature of accessible surfaces may be high when the microwave is operating.
- To prevent high moisture content gathering inside the microwave cavity, open the door immediately after the cooking function has stopped to allow steam to escape.
- Only use utensils that are suitable for microwave use.
- Care should be taken when using paper, plastic, wooden or other combustible materials in the microwave as they can catch fire.
- Oil & fat for deep frying should not be heated in the microwave.
- Only use cling film designed for microwave use and take extra care when removing the film to avoid steam burns.
- Only heat popcorn that has been designed for microwave use.

cooking use

- As the power of different microwaves can vary considerably, care must be taken when first using this microwave as it may cook faster than expected.
- Do not leave the microwave unattended during use.
- Take care when cooking food with a high sugar or fat content, such as Christmas pudding or fruitcake. The sugar or fat can overheat and in some cases catch fire.

warning : Only allow children to use the microwave without supervision when adequate instructions have given so that the child is able to use the microwave in a safe way and understands the hazards of improper use; DO NOT assume that because a child has mastered one cooking skill he/she can cook everything without close supervision. The microwave MUST NOT be treated nor used like a toy.

fire!

In the event of fire:

- Keep the microwave door closed.
- Turn off the power.
- Unplug the microwave from the mains power.

first aid

Treat scalding by:

- Quickly placing the scald under cold running water for at least 10 minutes.
- Cover with a clean dry dressing. Do not use creams, oils or lotions.

cleaning your microwave

The microwave should be cleaned regularly and food deposits removed. Failure to maintain the microwave in a clean condition can affect the life of the microwave and possibly result in a hazardous situation. (See cleaning your microwave.)

do not use these in your microwave

- Metal objects are not to be used in the microwave. These include:
 - Metal cooking utensils.
 - Metal plates or trays
 - Wine twist ties
 - Crockery with metal trims
 - Meat thermometer
- Never use equipment made of metal, except aluminium foil in your microwave. The microwave energy cannot pass through the metal so it bounces off and sparks against the inside of the microwave.
- Stop the microwave straight away if any equipment is causing sparks.
- Remember that some crockery has a metal trim around the edge. Even this trim can cause sparks.

containers

warning : Pressure will build up in sealed containers and can cause them to explode. Therefore, do not use the following in your microwave:

- Sealed containers
 - Capped bottles
 - Vacuum containers
 - Sealed jars
 - Hard-boiled eggs
 - Eggs in their shells
 - Nuts
- Always pierce the skin of fruit and vegetables, such as potatoes.
 - Never use scratched, cracked or damaged glass in a microwave. Damaged glass can explode.
 - When heating food in plastic or paper containers, keep an eye on the microwave due to the possibility of ignition.

delayed boiling

Liquids heated in a microwave can boil up when removing them from the microwave.

Take the following precautions :

- Always stir liquids, before and after cooking.
- Allow them to stand.
- Use containers that are wider at the top than at the bottom.

preparing food for babies

Extra care must be taken when preparing food or drink for babies and small children.

- Always test the food or liquid temperature before feeding it to the baby.
- When using a baby bottle, ensure the teat is removed before heating.
- When warming milk, ensure the bottle is shaken.



caution!

hot surface

During cooking the outer surface will become hot. Do not touch the outer casing of the microwave. Care should be taken not to store any items on top of your microwave.



earthing instructions

warning: THIS APPLIANCE MUST BE EARTHED.

- This appliance is equipped with a mains cord having an earthed plug.
- The plug must be plugged into an appropriate mains socket that is installed and earthed in accordance with all local standards and requirements.

warning!

- Improper connection of the appliance-earthing conductor can result in a risk of an electric shock.
- Check with a qualified electrician or service representative if you are in doubt whether the appliance is properly earthed.
- Never modify the plug provided with the appliance.
- If the plug does not fit properly in the mains socket, have a qualified electrician install a proper mains socket.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.



- The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the unit’s enclosure that may be of sufficient magnitude to constitute a risk of electric shock.



- The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the manual accompanying the unit.





NOTE: If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

replacement part	part number
Glass Turntable Plate	XGALK25CB12P12
Turntable Support	XGALK25CB12P11
Baking Plate	XGALK25CB12P66

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This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

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