#### HJA7030

### Microwave combi-oven



**User Manual** 



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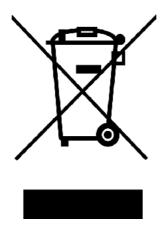
### **ENVIRONMENTAL NOTE**

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Lamona uses are environmentally friendly and can be recycled
- Please discard all packaging material with due regard for the environment.

### **INSTALLATION**

#### MOUNTING THE APPLIANCE

Follow the supplied separate mounting instructions when installing the appliance.

#### PRIOR TO CONNECTION

- Check that the voltage on the rating plate corresponds to the voltage in your home.
- **Do not** remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.
- Ensure the oven cavity is empty before mounting.
- Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.
- Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly,
  or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the
  cord away from hot surfaces. Electrical shock, fire or other hazards may result.
- Do not use extension cord!
- If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

#### **AFTER CONNECTION**

- The oven can be operated only if the oven door is firmly closed
- The earthing of this appliance is compulsory. The manufacturer will accept no responsibility
  for injury to persons, animals or damage to objects arising from the non-observance of this
  requirement.



The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

# IMPORTANT SAFETY INSTRUCTIONS

#### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or
  explosion.
- Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or
  other combustible materials. Fire could result.
- If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. Fire could result.
- Do not leave the oven unattended, especially when using paper, plastic or other combustible
  materials in the cooking process. Paper can char or burn and some plastics can melt if used when
  heating foods.
- Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically
  designed to heat or cook food. It is not designed for industrial or laboratory use.
- Service only to be carried out by a trained service technician. 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.
- Do not remove any cover.
- Only allow children to use the appliance under adult supervision and after adequate instructions
  have been given, so that the child is able to use the appliance in a safe way and understands the
  hazards of improper use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.
- Warning! Accessible parts may become hot during use, young children should be kept away.
- **Do not** use your microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.
- **Do not** use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

#### IMPORTANT PRECAUTIONS

#### This appliance is designed for domestic use only!

- The appliance should not be operated without food in the oven when using microwaves.
   Operation in this manner is likely to damage the appliance.
- If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.
- Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

#### **DEEP-FRYING**

- Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.
- Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.
- Do not use the cavity for any storage purposes.

#### **LIQUIDS**

- E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence
  of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the
  following steps should be taken:
  - 1. Avoid using straight-sided containers with narrow necks.
  - 2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
  - 3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

#### **CAREFUL**

- Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the
  temperature before serving. This will ensure that the heat is evenly distributed and the risk of
  scalding or burns can be avoided. Ensure the Lid and the Teat is removed before heating!

#### **ACCESSORIES**

#### **GENERAL**

- If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.
- Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking
- When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven. This is especially important with accessories made of metal or metal parts.
- If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.
- Always ensure that the turntable is able to turn freely before starting the oven.

#### **TURNTABLE SUPPORT**

• Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support. Fit the turntable support in the oven.

#### **GLASS TURNTABLE**

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles
that otherwise would stain and soil the interior of the oven. Place the Glass turntable on the
turntable support.

#### START PROTECTION / KEY LOCK

- This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).
- The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".



#### PAUSE OR STOP COOKING

- To pause cooking: The cooking can be paused to check, turn or stir the food by opening the door.
   The setting will be maintained for 10 minutes.
- To continue cooking: Close the door and press the Start button ONCE. The cooking is resumed from where it was paused. Pressing the Start button TWICE will increase the time by 30 seconds.
- If you don't want to continue cooking: Remove the food, close the door and press the STOP button
- A beep will signal once or twice a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

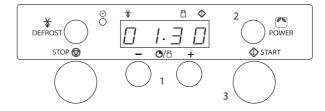
**Note:** The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.

#### **COOLING DOWN**

- When a function is finished, the oven may carry out a cooling procedure. This is normal. After this
  procedure the oven switches off automatically.
- The cooling procedure can be interrupted without any harm to the oven by opening the door.

#### **KITCHEN TIMER**

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

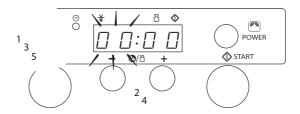


- 1. Press the +/- buttons to set the time to measure.
- 2. Press the power button repeatedly to set the power to 0 W.
- Press the Start button.

An acoustic signal will be heard when the timer has finished to count down.

#### **CLOCK**

When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set



- 1. Press the Clock button (3 seconds) until the left-hand digit (hour's) flicker.
- 2. Press the +/- buttons to set the hours.
- 3. Press the Clock button again (The two right hand digits (minutes) flicker).
- 4. Press the +/- buttons to set the minutes.
- 5. Press the Clock button again.

The Clock is set and in operation.

**Note**: Keep the door open while setting the Clock. This gives you 5 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 30 seconds.

### **OPERATING YOUR MICROWAVE**

#### **COOK & REHEAT WITH MICROWAVES**

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



- 1. Press the +/- buttons to set the time.
- 2. Press the power button repeatedly to set the power.
- 3. Press the Start button.

**Once the cooking process has been started:** The time can easily be increased in 30-second increments by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time.

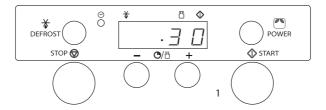
**Pressing the power button may also change the power level.** The first press will show you the current power level. Press the power button repeatedly to change power level.

#### **POWER LEVEL**

MICROWAV	ES ONLY
Power	Suggested use:
750 W	<b>Reheating of beverages,</b> water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. Cooking of fish, meat, vegetables etc.
500 W	<b>More careful</b> cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	<b>Defrosting</b> . Softening butter, cheeses and ice cream.
0 W	Setting the standing time (when using the timer only).

#### **JET START**

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.



Press the Start button.

**This function automatically starts** with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by pressing the +/- buttons to increase or decrease the time after the function has started.

#### MANUAL DEFROST

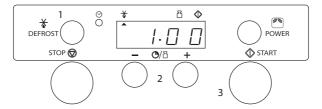
Follow the procedure for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

- Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties)
- The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost. Individual slices defrost more easily.
- Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).
- Turn large joints halfway through the defrosting process.
- Boiled food, stews, meat and sauces defrost better if stirred during defrosting time.
- When defrosting it is better to under thaw the food slightly and allow the process to finish during standing time.
- Standing time after defrosting always improves the result since the temperature will then be evenly
  distributed throughout the food.

#### **DEFROST**

Use this function only if the net weight is between 100 g- 2 Kg. Always place the food on the glass turntable.



- 1. Press the Defrost button.
- 2. Press the +/- buttons to set the weight of the food.
- 3. Press the Start button.

Midway through the defrosting process the oven stops and prompts you to TURN FOOD.

Open the door.

Turn the food.

Close the door and restart by pressing the Start button.

you should follow the procedure for "Manual defrost".

**Note:** The oven continues automatically after 2 min if the food hasn't been turned. The defrosting time will be longer in this case. WEIGHT

This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure. If the weight is lesser or greater than recommended weight: Follow the procedure for "Manual defrost".

#### **FROZEN FOODS**

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food. If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

FOOD	HINTS
<b>Meat</b> (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. Turn food when oven prompts.
<b>Poultry</b> (100g - 2.0Kg)	Chicken whole, pieces or fillets. Turn food when oven prompts.
<b>Fish</b> (100g - 2.0Kg)	Whole, steaks or filets. Turn food when oven prompts.
For food not listed in this table and if the weight is lesser or greater than recommended weight,	

### **CLEANING & MAINTENANCE**

#### Cleaning is the only maintenance normally required.

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.

- Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which
  can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with
  a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper
  towel. Do not spray directly on the oven.
- At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.
- This oven is designed to operate with the turntable in place.
- Do not operate the microwave oven when the turntable has been removed for cleaning.
- Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.
- **Do not** allow grease or food particles to build up around the door.

#### **DISHWASHER SAFE**

Turntable support and glass turntable are both suitable for domestic dishwasher use.

### TROUBLE SHOOTING GUIDE

#### The microwave will not switch on?

- Check that the appliance has been connected to the mains supply correctly.
- Check that the fuse in the moulded plug has not blown.
- Check that the fuses in your fuse box have not blown.
- If fuses blow on a regular basis, then we would recommend that you consult with a qualified electrician.
- · Check that there has not been a power cut.

#### The microwave will not start cooking?

- · Check that the door is properly shut.
- Check that the door seal and surrounding area are clean.

#### The turntable is not turning?

- Check that the rotating base is connected to the drive motor correctly.
- Check that the ovenware is not larger than the rotating plate.
- Check that the food you are cooking does not extend beyond the rotating plate.
- · Check that there is nothing underneath the rotating base that is preventing it from turning.

#### The microwave does not switch off?

- Isolate the microwave from your mains supply and then contact Lamona Customer Care.
- The interior light bulb is not working.
- Call the Lamona Customer Care Department. The interior light bulb can only be replaced by a trained service technician.

#### My food is not cooking properly?

- Check that the power level and cooking time that you have set, is appropriate for the food that you
  are cooking.
- If you are cooking a double amount of food, then you will normally need to almost double the cooking time.
- If the food that you have placed in the cavity is colder than normal, then the power level and cooking time may need to be increased.

#### I'm getting condensation in my oven?

- Steam and condensation are a natural by product of cooking in a microwave.
- Do not leave food in the oven to cool after it has been cooked and the oven has been switched
  off.
- Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.
- · You should wipe over any condensation that has formed, as soon as the food has stopped cooking

#### **DATA FOR TEST HEATING PERFORMANCE**

**In accordance with IEC 60705.The International Electrotechnical Commission** has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	750 g	10 min	750 W	Pyrex 3.220
12.3.2	475 g	5 ½ min	750 W	Pyrex 3.827
12.3.3	900 g	14 min	750 W	Pyrex 3.838
13.3	500 g	2 min 40 sec	defrost	

#### **TECHNICAL SPECIFICATIONS**

Supply Voltage	230 V/50 Hz
Rated Power Input	1900 W
Fuse	10 A (UK 13 A)
MW output power	750 W
	HxWxD
Outer dimensions (HxWxD)	382 x 595 x x320
Inner dimensions (HxWxD)	187 x 370 x 290

### **YOUR GUARANTEE**

This appliance is manufactured to Lamona's high production standards and comes with a 12 MONTH GUARANTEE.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Lamona Customer Care on telephone number (0845) 006 0006.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

#### **GUARANTEE CONDITIONS**

- Any Claim during the period of the guarantee MUST be accompanied by a receipt relating to the
  original purchase.
- The product must be correctly installed, operated in accordance with the manufactures instructions and used for normal domestic purposes.
- The guarantee dose not cover accidental damage, misuse or alterations which are likely to affect the product's performance
- The guarantee is invalid if the Product is tampered with or repaired by any unauthorized person.
- The guarantee in noway affects your statutory rights...

#### REPORTING A FAULT.

- 1. Give your full name and address including your post code, and contact telephone number.
- 2. Quote your sales receipt number, the make and model number of the faulty appliance.
- 3. Give a summary of the problem.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Lamona has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

# **NOTES**

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### **CONTACT DETAILS**

Lamona Customer Care Telephone number (0845) 006 0006.

Lamona operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

