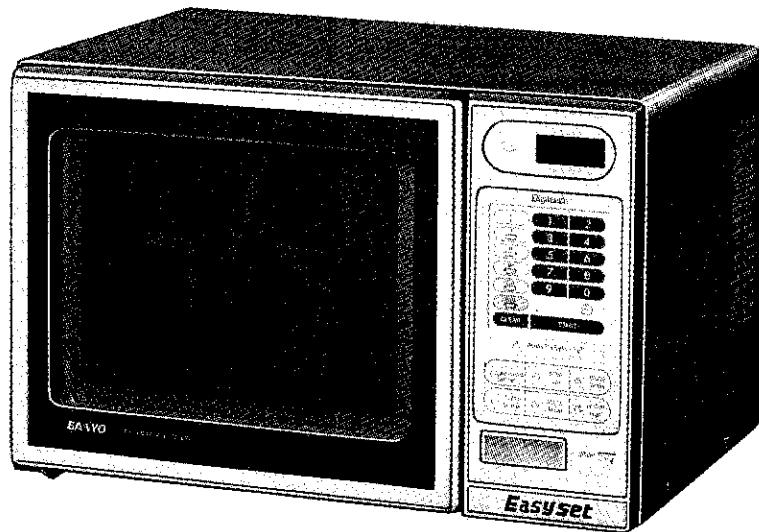


## EM-1513W

### Microwave Oven

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Read these instructions carefully before use.  
If you follow the instructions, your Microwave Oven will serve you long and well.



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## WARRANTY






It is important to keep your receipt of purchase for your microwave oven.  
This will show the date of purchase along with the model number if service is required.

# How a Microwave Oven Makes Cooking Faster, Easier and Much More Enjoyable

- 1. A feast in minutes.**  
High energy microwaves penetrate the food and cook it quickly, evenly and efficiently.
- 2. Natural flavour.**  
Microwave cooking preserves the natural taste and nutritive value of the food to a much higher degree than conventional cooking methods.
- 3. Utensils.**  
Glassware, earthenware, ceramic, plastic containers made microwave safe, ovenable board and practically all utensils EXCEPT METAL ONES are perfectly suitable for microwave cooking.
- 4. Simplified operation.**  
You are cooking by time, and not by heat. Simply touch power levels and numbers for Cooking Time and touch "START" pad.
- 5. Clean, cool operation.**  
No smoke, no grease, no heat. Your kitchen stays cool and clean at all times.
- 6. Perfect for defrosting and re-heating.**  
When there is no time for natural thawing of frozen foods, your microwave oven can reduce the process to a matter of seconds. It defrosts all kinds of frozen foods and it re-heats fast.
- 7. Economical.**  
Since the required cooking time is extremely short, microwave cooking is more economical than conventional ovens.
- 8. Always undercook.**  
Cooking times may vary according to the temperature of the food, the density of the food, and the ingredients of the food. So always under-cook in the first instance – you can always pop the food back for a few seconds if it is not quite done, but if you over-cook, there is no turning back.

## The Extra Features of Your Sanyo Microwave Oven

- 1. Compact, light weight, easy to move.**  
Fits easily on a kitchen work surface, or can be built-in. See installation on Page 5. Light enough to be moved to a summer house or seaside cottage.
- 2. Six separate safety features.**
  - 1) Latch system: when the door release button is pushed, a built-in switch turns off the oven before the door is opened.
  - 2) Door switch: when the door is opened this switch automatically turns off the oven.
  - 3) Choke seal: a special seal around the door prevents all radiation leakage from the oven.
  - 4) Radiation absorbent: this absorbent is made of durable ferrite rubber.
  - 5) Thermal limiter: when the temperature of the magnetron rises above the limit, this switch automatically turns off the oven.
  - 6) Monitor switch: should the latch switch fail to function properly, this switch is activated to prevent the oven from operating.
- 3. Variable power control pads.**  
The power level can be selected by touching any of the 5 power levels.
- 4. Simplified cooking.**

SYMBOL					
POWER LEVEL	600W 150W	80W	150W	300W	450W 600W

Simply touch power level, touch cooking time and touch start. A beep sounds when the time has finished.
- 5. High-visible viewing window.**  
The progress of cooking can be observed while oven is operating.
- 6. Practical dimensions.**
  - 1) Overall: 49.0(W) x 36.5(D) x 32.5(H)cm
  - 2) Oven: 29.4(W) x 29.6(D) x 19.7(H)cm

## WARNING-This appliance must be earthed.

### IMPORTANT

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

Green-and-yellow: Earth.  
Blue: Neutral.  
Brown: Live or Active.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

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

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or A or coloured red.

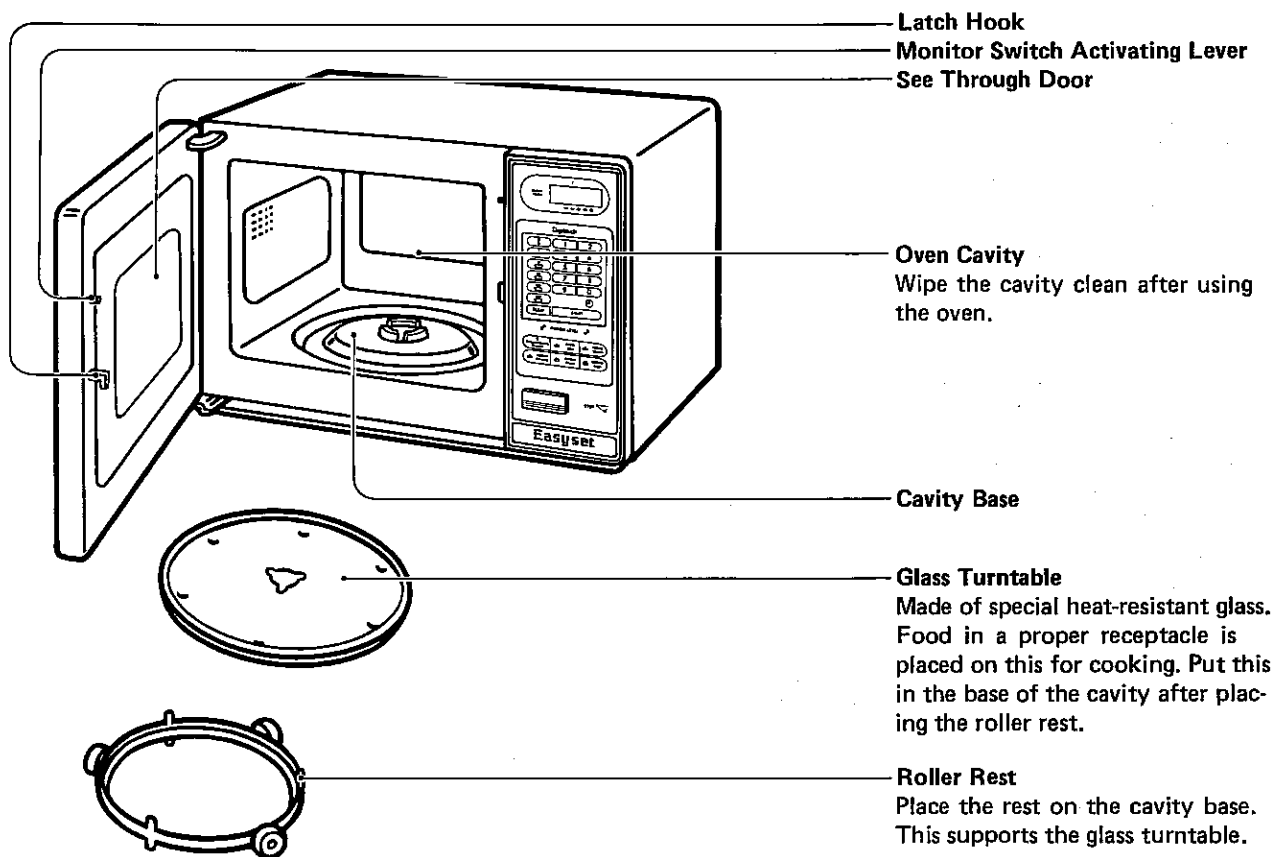
# Installation

1. Install the oven on a flat, level surface,
  - Strong enough to safely bear the weight of the oven, which is 16kg. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
  - When oven is first plugged into power outlet, "0:00" will appear in the display window, if not, switch off at power outlet, unplug the unit and reinsert the plug into the wall outlet.
  - To set time of day, touch "CLEAR"; then touch "⌚"; touch numbers for correct time (1:00 ~ 12:59); then touch "⌚". (This is also explained in "Easy Use Chart" Clock Section on Page 7.)
2. Keep the oven away from heat and water  
 Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.

3. The exhaust vent of the oven is at the back on the left side, so keep it at least 5cm away from the rear wall and the side wall.  
 Covering the exhaust vent may lead to malfunctioning. Hot air escapes from this vent, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
4. Place the oven as far away from radios and T.V.'s as possible  
 This oven does conform to EEC requirements of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.

**NOTE**  
 It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven.  
 The door is not intended to seal the oven cavity completely but its special SANYO design contributes to the complete safety of the appliance.

## Names of Oven Parts



Remove your Oven and all material from the shipping carton. Your oven comes with the following material:

Glass Turntable .....	1 each
Roller Rest .....	1 each
Cook Book .....	1 each
Operating Instructions .....	1 each

Do not use this Microwave Oven for commercial purposes. This Microwave Oven is made for domestic use only.

# Oven Control Panel

**Indicator Lights** – 5 power levels and Programmed Defrost lights indicate which cooking operation is being used.

**Programmed Defrost** – Used in Setting Programmed Defrost.

**Power Level** – Used to select Power Levels.

**CLEAR** – Clears all entries, and stops operation.

**Power Level Guide** – This suggests the type of cooking that can be done at the various power levels.

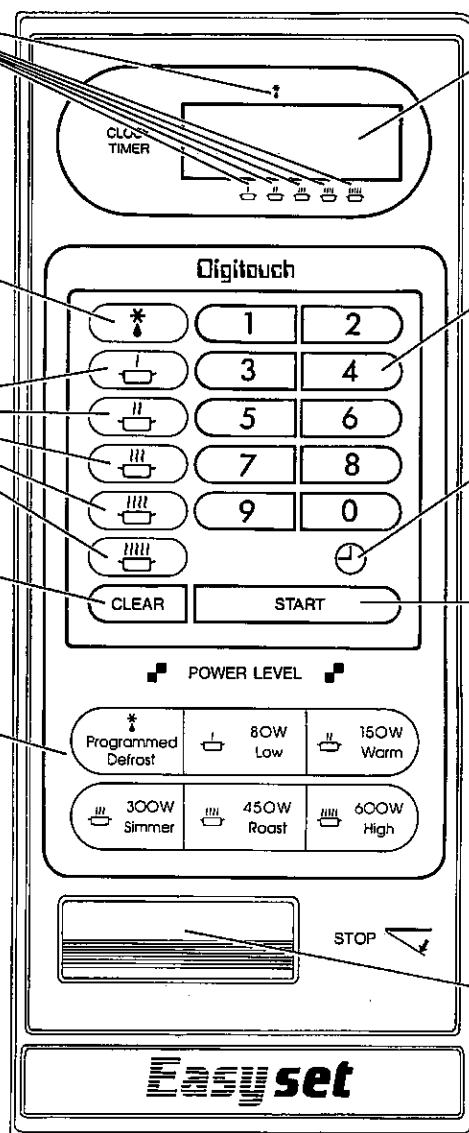
**Display Window** – Used to show The Time of Day, Cooking Time, Programmed Defrost Time and cooking stage.

**Numbers** – Used to enter the Time of Day, Cooking and Defrosting time.

**Clock** – Used in setting Time of Day. (12 hours)

**START** – Starts the oven.

**STOP/Door Release** – By pushing this button the latch system cuts off all circuits and stops the oven before the door can be opened.



**Notes:** Always check that you have entered the correct cooking time. Each "beep" means an entry and as your digitouch panel is sensitive you may inadvertently enter too many digits. e.g. 3 . . . 0 . . . 0 = 3 Minutes, 3 . . . 0 . . . 0 . . . 0 = 30 Minutes.

A "beep tone" sounds when a "pad" on the control panel is touched, to indicate a setting has been entered.

# User Instructions — Cooking Guide

## “High Power” Cooking

“☰” High is maximum output. This is ideal for re-heating and prime cooking of most foods. The enclosed cook book will give further instruction.

## “Variable Power” Cooking

Many foods require slower cooking to give the best results. In addition to “☰” there are 5 other power levels. Further information on how these power levels can be used can be found on page 7 and 8.

## “\* Programmed Defrost”

This special setting has been designed to cut down defrosting times. It does this by initially defrosting on “☰” and then automatically switching down to “☱”. See page 9 through 12 for detailed directions.

# Easy Use Chart

Your new DIGITOUCH control panel allows you to use your microwave oven many ways.

Clock	“High Power” and “Variable Power” Cooking	“Programmed Defrost”
<p>To Set:</p> <ol style="list-style-type: none"> <li>1. Touch “CLEAR”.</li> <li>2. Touch “⊖” (CLOCK).</li> <li>3. Touch numbers for correct time of day. (1:00 ~ 12:59)</li> <li>4. Touch “⊖” (CLOCK).*</li> </ol> <p>*This “locks” in the time and starts the clock running.</p>	<p>To Set:</p> <ol style="list-style-type: none"> <li>1. Touch “CLEAR”.</li> <li>2. Touch “POWER LEVEL” “☱” or “☲” or “☳” or “☴” or “☵”.</li> <li>3. Touch numbers for desired cooking time.</li> <li>4. Touch “START”.</li> </ol> <p>(See Page 7 and 8 for more detailed instructions.)</p>	<p>To Set:</p> <ol style="list-style-type: none"> <li>1. Touch “CLEAR”.</li> <li>2. Touch “*” (Programmed Defrost).</li> <li>3. Touch numbers for desired defrost time.</li> <li>4. Touch “START”.</li> </ol> <p>(See Page 9 thru 12 for more detailed instructions.)</p>

# “Variable Power” Setting Guide

Variable power lets you cook foods at the most suitable power level. Further information can be found in “Microwave Miracles”.

POWER LEVEL	SUGGESTED USE
80W LOW	Softening cream cheese. Melting small quantities of chocolate. Defrosting frozen pastry.
150W WARM	Keeping food warm. Thawing meat, poultry and seafood. Completing the cooking cycle of some casseroles and stews.
300W SIMMER	Completing the cooking cycle of pot roasts. Baked custards and cheesecakes.
450W ROAST	Roasting meats. Reheating foods.
600W HIGH	Boiling liquids. Cooking poultry, fish, vegetables. Sauteing vegetables. Baking cakes. Preheating a browning dish.

# “High Power” and “Variable Power” Cooking

1. Touch “CLEAR” and a beep tone will be heard. (This erases all previous settings and is not always necessary).
2. Touch “POWER LEVEL” “” or “” or “” or “” or “”; Lights above symbol of appropriate power level will go on. (“0” will show in the display window.)
3. Touch the numbers on control panel to set the cooking time. The time set will show in the display window at the top of the control panel.

For example:

- To set 30 seconds, touch “3” and then “0”.
- To set 3 minutes, touch “3”, “0”, “0”.
- To set 3½ minutes, touch “3”, “3”, “0”.

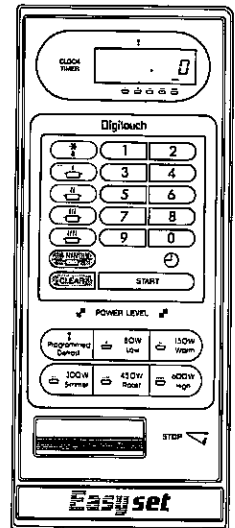
REMEMBER, the timer is a digital clock that is divided into 60 seconds. Therefore, ½ minute is equal to 30 seconds. Touch 30 (and NOT 50 as with a calculator) to indicate ½.

4. Touch “START”. The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the cooking time has completed. The oven switches itself off. The time of day will reappear in the display window.

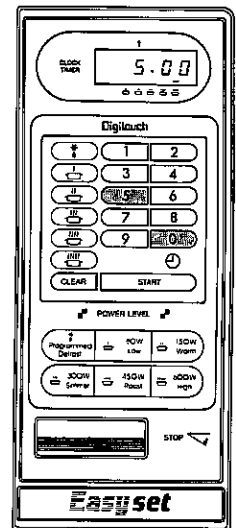
**Note:** If you wish to stir or re-arrange food during cooking: simply open the oven door; stir or re-arrange; close door; touch “START”; and the oven will automatically continue to count down the remaining amount of time left on display.

**Example:** 450g/1 lb Fresh fish can be cooked quickly on “” for 5 minutes. To do this follow these 4 simple steps:

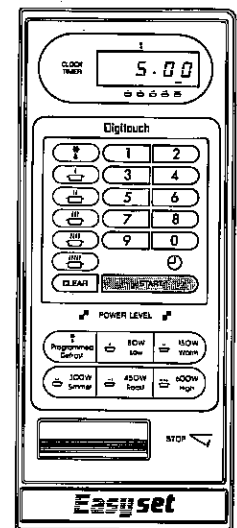
1. Touch “CLEAR”.
  2. Touch “”.
- Lights above “” will go on. “0” will appear in the display window.



3. Set 5 minutes by touching “5”, “0” and “0”; “5.00” will show in the display window.







4. Touch “START”. The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the cooking time has completed. The oven will switch itself off. The time of day will reappear in the display window.







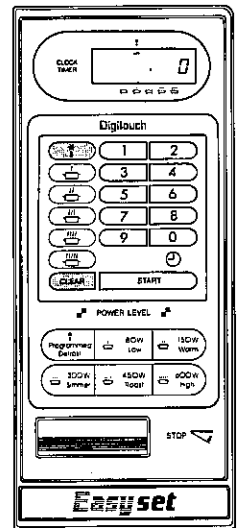
# “Programmed Defrost”

This special setting has been designed to cut down defrosting times. The oven operates on “” for the beginning of the chosen time and at “” for the remaining period of time.

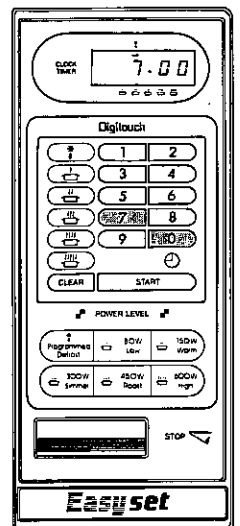
1. Touch “CLEAR” and a beep tone will be heard (This erases all previous settings and is not always necessary if panel is already cleared.)
2. Touch “”; Lights below “” will go on. (“0” will show in the display window.)
3. Touch numbers for defrosting time. (See programmed Defrost Chart for timings).
4. Touch “START”. The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the defrosting time has finished. The oven switches itself off. The time of day will reappear in the display window.

**Example:** To defrost 450g/1 lb minced beef use the programmed defrost cycle for 7 minutes.

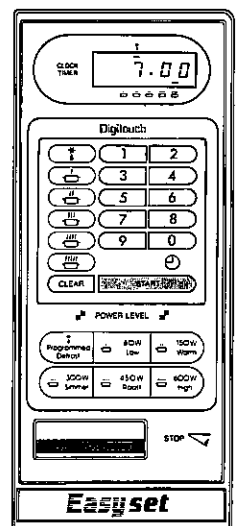
1. Touch “CLEAR”.
2. Touch “”  
Lights below “” will go on.  
“0” will appear in the display window.



3. Set 7 minutes by touching “7”, “0” and “0”. “7.00” will show in the display window.



4. Touch “START”. The oven will begin cooking and the display window will show the time counting down in minutes and seconds. A tone will sound for 2 seconds when the cooking time has completed. The oven switches itself off. The time of day will reappear in the display window.



# “Programmed Defrost” Chart

## TIPS FOR DEFROSTING

- Place meat and poultry on an upturned saucer onto a plate or on a microwave rack.
- Metal ties and clips on poultry should be removed.
- Poultry pieces and meat chops should be arranged like the spokes of a wheel with the thinner ends towards the centre.
- Fish, seafood, meat or poultry should be removed from their original package.
- Food should be arranged in a single shallow layer where possible.
- When stirring food; move food from the outside to centre and vice versa.
- Food should be icy when defrosting time has finished.
- Standing time is necessary to complete the thawing process.
- Cook defrosted food as soon as possible.

CUT AND WEIGHT	PROGRAMMED DEFROST TIME IN MINS	STANDING TIME IN MINS	DIRECTIONS
<b>FISH AND SEAFOOD</b>			
Fillets 450g/1 lb	5 – 6	5	Carefully separate
900g/2 lb	8 – 9	5	Carefully separate
Whole fish 450g/1 lb	3 – 4	5	Protect head and tail with foil
900g/2 lb	5 – 7	5	Protect head and tail with foil
Scallops 225g/8 oz	3	5	Stir halfway through defrosting
450g/1 lb	5 – 6	5	Stir halfway through defrosting
Prawns 225g/8 oz	3 – 4	5	Stir halfway through defrosting
450g/1 lb	5 – 6	5	Stir halfway through defrosting
<b>MEAT</b>			
<b>Beef</b> Brisket 450g/1 lb	6 – 7	20 – 30	Turn over halfway through defrosting
Topside, silverside 450g/1 lb	5 – 6	20 – 30	Turn over halfway through defrosting
Rib of beef 450g/1 lb	6 – 7	20 – 30	Turn over halfway through defrosting
Steak 450g/1 lb	6 – 7	15	Separate as soon as possible

# “Programmed Defrost” Chart (Cont’d)

CUT AND WEIGHT	PROGRAMMED DEFROST TIME IN MINS	STANDING TIME IN MINS	DIRECTIONS
<b>POULTRY</b>			
<b>Turkey</b>			
Breast, bone-in 450g/1 lb	5 – 7	10 – 15	Shield thin parts with foil
Leg and thigh 450g/1 lb	8 – 10	20	Shield thin parts with foil
Whole 450g/1 lb	6 – 7	60	Turn over once
<b>FRUIT</b>			
<b>Strawberries</b>			
225g/8 oz	3 – 4	5	Stir during defrosting
450g/1 lb	5 – 6	5	Stir during defrosting
<b>Raspberries, black berries</b>			
225g/8 oz	3 – 4	5	Stir during defrosting
450g/1 lb	6 – 7	5	Stir during defrosting
<b>Redcurrants and black currants</b>			
225g/8 oz	3 – 4	5	Stir during defrosting
450g/1 lb	6 – 7	5	Stir during defrosting
<b>BREAD</b>			
Loaf, whole (large)	7 – 8	10 – 15	Place on a rack or kitchen paper, turn over during defrosting
Loaf, whole (small)	5 – 6	10 – 15	Place on a rack or kitchen paper, turn over during defrosting
Loaf, sliced (large)	6 – 7	10 – 15	Remove from original wrapper, turn over once during defrosting and remove outer slices if thawed
Loaf, sliced (small)	4 – 5	10 – 15	Remove from original wrapper, turn over once during defrosting and remove outer slices if thawed

# “Programmed Defrost” Chart (Cont’d)

CUT AND WEIGHT	PROGRAMMED DEFROST TIME IN MINS	STANDING TIME IN MINS	DIRECTIONS
<b>MEAT</b>			
Minced beef 450g/1 lb	6 – 7	5 – 10	Separate as it is thawing and remove thawed portions
Cubed beef 450g/1 lb	6 – 7	10 – 15	Stir once
<b>Lamb</b>			
Leg, shoulder saddle 450g/1 lb	7 – 8	20 – 30	Turn over halfway through defrosting, shield thin ends and bone with foil.
Chops 450g/1 lb	6 – 7	10	Separate as soon as possible
<b>Pork</b>			
Leg, shoulder loin 450g/1 lb	7 – 8	20 – 30	Turn over halfway through defrosting, shield thin ends and bone with foil.
Chops 450g/1 lb	6	10	Separate as soon as possible
Sausages 450g/1 lb	4 – 5	5	Separate as soon as possible
Spareribs 900g/2 lb	13 – 14	5 – 10	Separate as soon as possible
<b>Bacon</b>			
225g/8 oz	2	5	
450g/1 lb	3 – 4	5	
<b>Liver</b>			
225g/8 oz	3 – 4	5 – 10	Separate as soon as possible
450g/1 lb	5 – 6	5 – 10	Separate as soon as possible
<b>Kidney</b>			
225g/8 oz	3 – 4	5 – 10	Separate as soon as possible
450g/1 lb	5 – 6	5 – 10	Separate as soon as possible
<b>POULTRY</b>			
<b>Chicken</b>			
450g/1 lb	6 – 7	30 – 40	Shield legs and breast with foil to prevent over-defrosting, turn over once.
Thighs, wings, legs 450g/1 lb	7 – 8	10	Separate as soon as possible and arrange thin areas with foil
Breast, bone-in 450g/1 lb	7 – 8	15	Separate
<b>Duckling</b>			
450g/1 lb	7 – 8	45	Turn over once

# How to Use Your Microwave Oven Safely (IMPORTANT)

Although your oven is provided with safety features, it is important to observe the following:

- a) It is important not to defeat or tamper with safety interlocks.
- b) Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.
- c) When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damaged to the door.  
Do not operate the oven if it is damaged, until it has been repaired by a service engineer trained by SANYO. It is particularly important that the oven closes properly and that it is inspected to ensure that there is no damage to the:
  - i) Door (bent)
  - ii) Hinges and Latches (broken or loosened)
  - iii) Door seals and Sealing surfaces
- d) It is dangerous for anyone other than a properly qualified service engineer trained by SANYO to carry out adjustments or repairs.
- e) Small quantities of food or foods with low moisture content or high fat or sugar content can burn, dry out or catch on fire if cooked or reheated too long.  
Please note that the heating/cooking period required is extremely short; for example it only takes approximately 15 seconds to heat one mince pie or similar.  
In the unlikely event of a fire occurring, turn off the oven and its electrical supply, pull out the plug, but **KEEP THE OVEN DOOR CLOSED.**

## NOTE

It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely but its special SANYO design contributes to the complete safety of the appliance.

## WARNING

1. Do not heat food or liquids in bottles or jars with lids on. Air must be allowed to escape from the container. Do not warm babies bottles in the microwave oven with screw top lids or teats in place.
2. Milk or food for babies should be heated on **SIMMER**. It should then be stirred thoroughly and the milk or food should be tested to ensure that it is at the correct temperature before giving it to the baby.
3. When boiling water or other liquids, be sure to use a wide mouthed containers. This will allow air bubbles to escape freely. Should a narrow mouthed container be used, air bubbles may combine to form a large bubble which may in turn cause the liquid to boil over. This may happen even after the cooking time has stopped.
4. Do not attempt to operate the oven while empty as this will cause damage to the appliance.
5. As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet.
6. Do not deep fry in the microwave oven as the temperature of oil cannot be controlled and it may overheat.
7. Always remove contents from cans to microproof container for reheating.
8. It is important to keep the oven interior clean. Food particles or spatters left on the oven walls reduce the efficiency of the microwaves.
9. **Never** completely seal containers in the microwave oven. Coverings are necessary but containers must not be airtight.

## Taking Care of Your Microwave Oven

Wipe the oven inside and out with a mild detergent solution, rinse, and wipe dry. Any food left in oven could possibly cause arcing due to carbonisation. This should be done on a weekly basis – more often if needed. Never use abrasive powders or pads.

### REMOVABLE PARTS

- The glass turntable can be removed for cleaning at the sink. Wipe up excess of spillage with paper towel or cloth prior to removal of turntable.
- Roller rest can be removed for easy cleaning.
- The interior lamp can be replaced by unscrewing the small door on the left side of the oven. The lamp is a screw fitting, 240 volts 15 watts and can be purchased from your supplier, your nearest Sanyo Service Centre or from Sanyo direct.

# Usable Cooking Utensils and Materials

## OVENPROOF GLASS

Ovenware (treated for high-intensity heat), such as mixing bowls, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic decoration.

## CHINA

Bowls, cups, serving pieces, plates, and platters without metallic decoration.

## POTTERY

Dishes, cups, mugs, and bowls.

## PLASTIC

Non P.V.C. cling film may be used as a cover. Place cling film firmly over container, make sure there is sufficient air space by pressing finger in the centre. Never have the cling film skin tight. The dish should be deep enough so that the cling film will not touch the food. As the food heats, it may cause the cling film to melt wherever it touches the food. Plastic dishes, cups, semi rigid freezer containers, and plastic bags are usable for short cooking operations. Use with care as some softening of the plastic can occur with heat from the food.

Specially designed plastic microwave cookware is suitable for general use provided it is clearly marked "Microwave Oven" safe.

# Utensils and Materials to Avoid

## METAL UTENSILS

Metal utensils are not recommended because the metal shields the food from microwave energy on the bottom and sides, causing uneven cooking results. Metal utensils will also cause arcing and damage the appliance.

## METAL DECORATION

Metal-trimmed or banded dinnerware, casseroles, etc., should not be used. The metal trim interferes with normal cooking and may damage the dish.

## ALUMINUM FOIL

Large sheets of aluminum foil should be avoided because they will disrupt cooking and may cause harmful arcing. However, smaller pieces may be used to cover areas such as poultry legs and wings. Any aluminum foil used should never be closer than 2.5cm (1 inch) from side walls of oven.

Do not cover food completely with aluminum foil.

## WOOD

Wooden bowls and boards will become dried out when used in the microwave oven and may split or crack.

## OTHER

Avoid using cracked, flawed, or defective utensils, including ovenproof glassware.

**CAUTION: DO NOT USE METAL TIES ON ANY PAPER OR PLASTIC BAGS; THE TIES BECOME HOT AND COULD CAUSE A FIRE.**

# A Few Other Precautions (IMPORTANT)

1. Arcing in the oven during operation usually occurs from use of metallic utensils or overuse of aluminum foil. Arcing is denoted by a "snapping" or "cracking" noise and may be accompanied by bright flashes.  
Continuous arcing can damage the unit. If continuous arcing occurs during operation, do not use the unit and call a service engineer.
2. Always make sure that closed containers, such as jars of baby food, are opened and plastic pouches of vegetable are pierced before cooking.  
Tightly closed containers could explode.
3. Do not cook eggs in their shells because they will explode. Puncture the membrane around the yolk before frying eggs. This is because the yolk swells faster than the membrane and the egg explodes when heated quickly.
4. Do not be alarmed or surprised if you notice the turntable moving clockwise sometimes, and anticlockwise at other times. There is nothing wrong with your oven it is merely the type of turntable motor we use.
5. Small quantities of food or foods with low moisture content or high fat or sugar content can burn, dry out or catch on fire if cooked or reheated too long.  
Please note that the heating/cooking period required is extremely short; for example it only takes approximately 15 seconds to heat one mince pie or similar.  
In the unlikely event of a fire occurring, turn off the oven and its electrical supply, pull out the plug, but **KEEP THE OVEN DOOR CLOSED.**

# What to Do If Repairs Are Needed

Get in contact with your nearest Sanyo Service Centre. On no account remove or interfere with any parts or screws, with the exception of the interior lamp door. "THIS COULD PROVE VERY DANGEROUS"

Make the following simple check-up before contacting the Sanyo Service Centre:

- If the interior lamp does not light when the "START" pad touched.
  1. Make sure that the mains lead is securely plugged in.
  2. Make sure that the door is properly closed.
  3. Check the fuse in the plug top and ensure the plug top is wired correctly.
- If the lamp inside lights but the food is not heated:

Make sure that the food is not completely covered with a metal container or aluminium foil.
- Noisy operation:

Make sure that sparks are not being produced due to the use of metal utensils.

**SANYO**

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