



SANYO COOKING CENTRE

Microwave Oven
with Browning "Hot Air" System

**OPERATING
INSTRUCTIONS**

Model EM 5501B

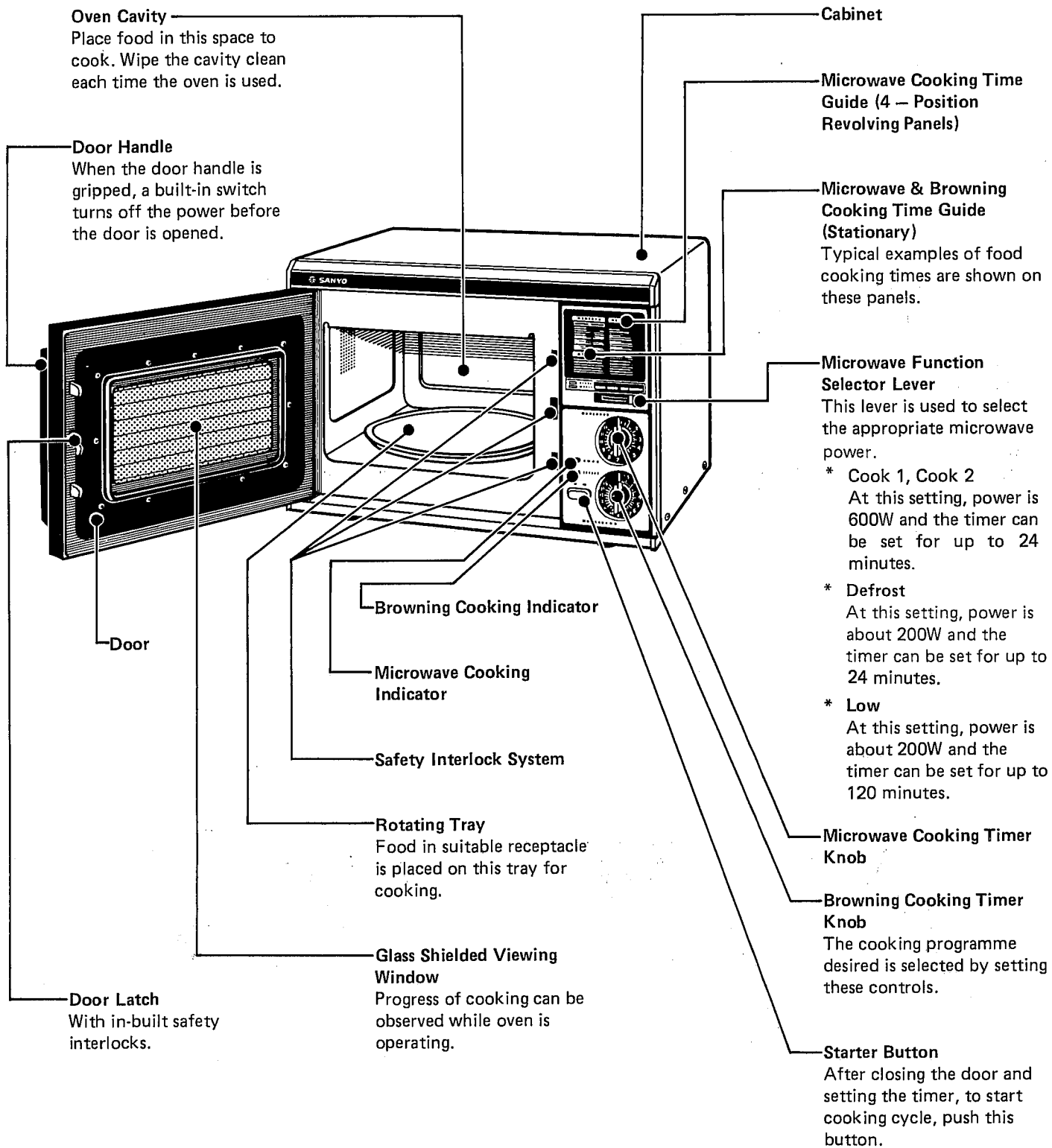
Enjoy a new cooking experience with the Sanyo Combination Microwave/
Electric Oven. Please read these instructions carefully before using, and keep
them for future reference.

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NAME AND FUNCTION OF PARTS

If you know all about it, you will enjoy it more.



Use of Accessories

- * **Rotating Tray**
Use this cooking tray when cooking and browning.
- * **Hot Air Adaptor**
The position of the adaptor can be varied to give desired hot air distribution for just the right degree of browning.
- * **Grill Net**
Use to grill fish, meat and other foods. and to add crispness.

INSTALLATION

- 1. Install the oven on a flat, level surface**
Strong enough to safely bear the weight of the oven, which is 32 Kg. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
- 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 vents of the oven are at the back and 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**
To prevent static and "snow" in T.V.'s and radios, place the oven as far away from radios and T.V.'s as possible.

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: 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 A or coloured red.

HOW TO USE YOUR SANYO COOKING CENTRE SAFELY

WHEN COOKING WITH MICROWAVES:

- 1. Although your oven is provided with safety features, it is important to observe the following:**
 - a) Do not attempt to operate this oven with the door open** since open-door operation can result in harmful exposure to microwave energy. 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) Do not operate the oven if it is damaged, until it has been repaired by a qualified service engineer.** It is particularly important that the oven close properly and that there is no damage to the:
 - i) Door (bent).**
 - ii) Hinges and Latches (broken or loosened).**
 - iii) Door seals and Sealing surfaces.**
 - d) The oven should not be adjusted or repaired by anyone except properly qualified service engineer.**
- 2. When cooking never allow aluminium foil, metal skewers or other metallic objects to touch the glass viewing window or oven cavity.**
This may cause sparking at the point of contact, may break the glass, or cause damage to the oven walls.
- 3. Do not operate when there is no food in the oven.**
Operation of the oven when empty shortens the service life of the magnetron and causes overheating.

WHEN COOKING WITH BROWNING HEAT:

- 1. The glass of the glass viewing window may break if water is spilled on it during or immediately after cooking.**
- 2. Be sure to use an oven glove when loading and unloading the oven.**
Containers get very hot in the oven, so be careful not to burn yourself. Rotating tray, hot air adaptor and grill net also get very hot, so be sure to use an oven glove when handling them.
- 3. Do not touch the glass shielded viewing window or metal components when loading or unloading the oven.**
The inside of the door and oven get very hot, so take care not to burn yourself.
- 4. Do not put the rotating tray or containers in water or try to cool them quickly after they have been heated in the oven.**

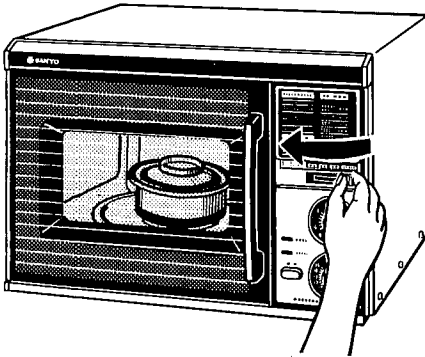
OTHER SAFEGUARDS:

- 1. Never remove the cabinet**
High voltage electricity is used in this oven, so be sure not to remove the cabinet.
- 2. Do not force the rotating tray to turn by hand**
This may cause malfunctioning.
- 3. Do not put things on the cabinet**
The top of the cabinet gets very hot, so things placed on it may be damaged by the heat.

OPERATING INSTRUCTIONS (1)

MICROWAVE COOKING ONLY:

1. Put the food in the oven cavity and set the microwave function selector lever



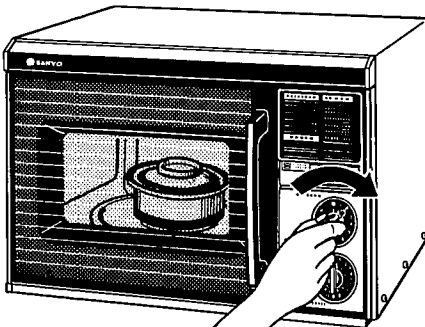
Microwave function selector lever

- Connect mains lead to power outlet.
- Open the door.
- Securely set the rotating tray on the rotating axis in the oven cavity.
- Put food in the oven cavity and close the door.
- Set the microwave function selector lever to the appropriate setting according to the food to be cooked. The microwave function selector lever has three functions – it turns the microwave cooking time guide – selects the power output – and selects the calibration range of the microwave cooking timer knob.

Microwave Function Selector Position	Power Output	Microwave Cooking Timer Range
Low	Approx. 200W	Up to 120 minutes
Defrost	Approx. 200W	Up to 24 minutes
Cook 1/Cook 2	600W	Up to 24 minutes

- When setting the microwave function selector lever: Move the lever until the microwave cooking time guide (4-sided revolving panel) is properly in place.

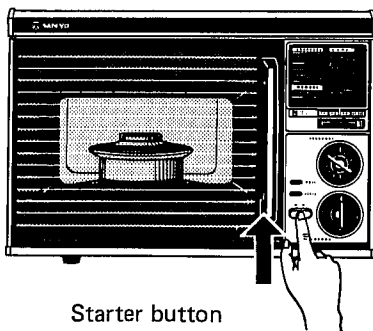
2. Set the timer



Microwave cooking timer knob

- Set the microwave cooking timer knob (the upper knob) to the desired time. Leave the lower timer knob at 'off'.
- * Cooking time varies according to food type and quantity. Refer to the cooking time guide to determine the appropriate cooking time.

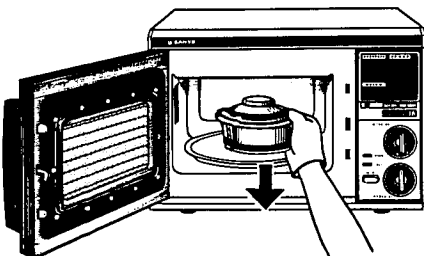
3. Push the starter button



Starter button

- When the starter button is depressed, the green microwave cooking indicator lights up, the rotating tray begins to revolve and microwave cooking begins.
- If you want to check on cooking progress during oven operation
The door may be opened while the oven is operating. The oven is designed so that the microwaves will be switched off immediately the door is opened, and the timer will stop until cooking is resumed.
 - If you want to continue cooking after checking
Close the door and push the starter button again. The oven will resume operation from the time on the scale when it was interrupted.
 - If you want to change the timer setting during cooking
Just turn the timer knob to the desired time.

4. Remove the food from the oven cavity on completion of microwave cooking



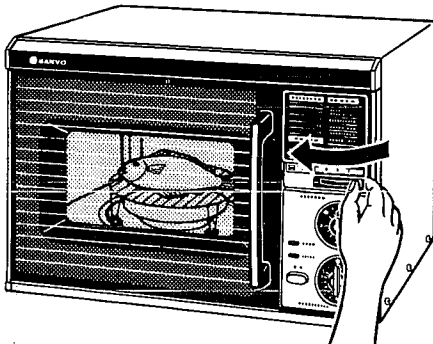
- On completion of cooking time, the bell sounds and the timer pointer reads 'off'. The microwaves will be stopped, the cooking indicator will go out, and the rotating tray will stop turning.
 - Open the door and take the food out of the oven.
- If further cooking is desired after completion of time cycle and the door has not been opened:
Cooking will begin again as soon as the timer knob is set; there is no need to push the starter button.

OPERATING INSTRUCTIONS (2)

MICROWAVE AND BROWNING COOKING:

After microwave cooking, browning cooking can start automatically:

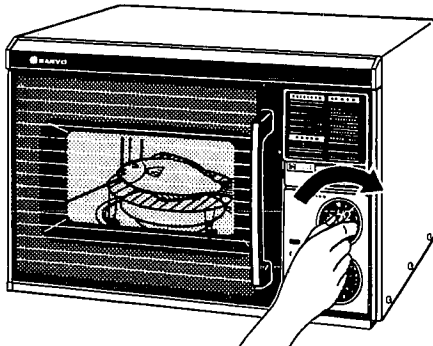
1. Put the food in the oven cavity and set the microwave function selector lever



Microwave function selector lever

- a) Open the door.
- b) Put the food in the oven cavity and close the door. If the hot air adaptor is required, fix it at the roof of the oven cavity before loading the food.
- c) Set the microwave function selector lever, making sure the microwave cooking time guide is properly in place.

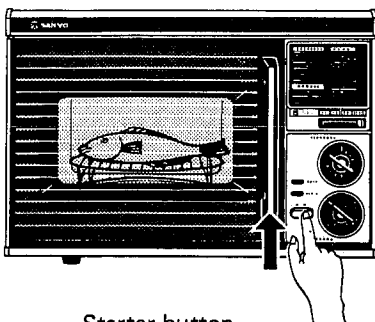
2. Set the microwave and browning cooking timers



Timers

- a) Set the upper timer knob for the microwave cooking and the lower timer knob for the browning cooking, to the desired time.
- * When setting the timer knob for short periods of about 30 seconds, turn the knob to a longer time before turning it back to the desired time.
 - * Cooking time varies according to food type and quantity. Refer to the cooking time guide to determine the appropriate cooking time.
 - * If immediately on completion of a browning cooking cycle another dish is to be cooked in the same way, the timer knob should be set for a shorter time to compensate for the oven being already hot.

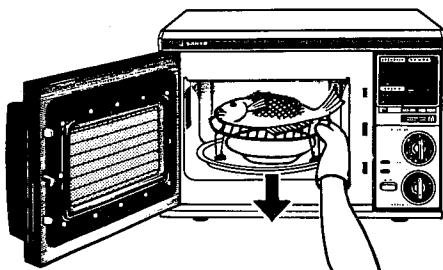
3. Push the Starter button



Starter button

- a) When the starter button is depressed, the rotating tray starts turning, the green microwave cooking indicator lights up, and the pointer to microwave cooking begins.
- b) When the microwave cooking timer reaches its off position and the bell sounds, the oven automatically switches to browning operation. The red browning cooking indicator will go on, and the oven will start browning the food.

4. Remove the food from the oven cavity when browning is completed



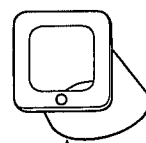
- a) On completion of browning time, the bell sounds and the timer pointer reads 'off'. The browning will be stopped, the red indicator and the light inside the oven will go out, and the rotating tray will stop turning.
 - b) Open the door and take the food out of the oven cavity.
- * The oven interior, inside of the door, and containers will be hot after cooking, so be sure to use an oven glove to take the food out of the oven.
 - * To brown the bottom of the food, turn it over, then just set the browning cooking timer and press the starter button.

HOW TO USE THE HOT AIR ADAPTOR

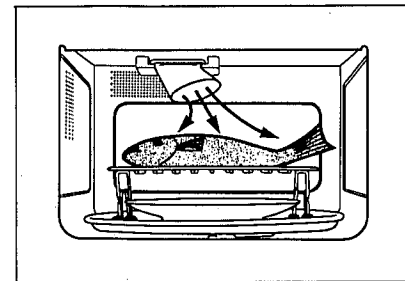
1. Grill (To brown a small area) To brown hard to brown foods, and to bring to a crisp brown

With the circular mark on the hot air adaptor on the front, insert this accessory part in the roof of the oven cavity. (This points the mouth of the hot air adaptor towards the front of the oven).

This method works well for the browning of fish and meat, etc.

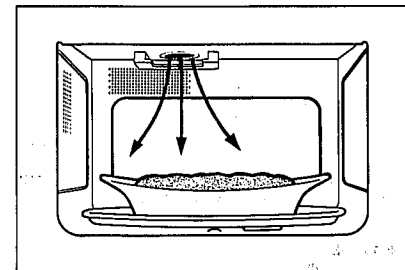


Circular mark



2. Moderate oven (To brown a large area)

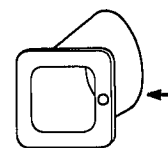
Remove the hot air adaptor from the roof of the oven cavity. This method works well when baking potatoes, cheese dishes, etc., when the quantity of food to be baked is large. Put food in a suitable receptacle and place on the rotating tray.



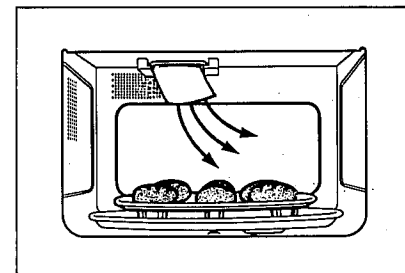
3. Slow oven (To brown lightly a large area)

With the circular mark on the hot air adaptor on your right hand, insert the adaptor in the roof of the oven cavity. (This points the mouth of the adaptor towards the back of the oven cavity).

This method works well with shaped and leavened rolls, biscuits and other foods that are baked using browning heat.



Circular mark

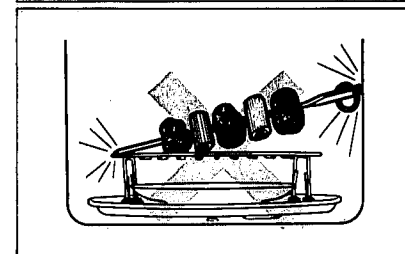
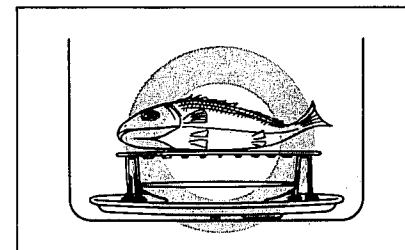


- The hot air adaptor, rotating tray and grill net will be very hot after baking, so, to avoid getting burned, be sure to use an oven glove when taking them out of the oven.

HOW TO USE THE METAL GRILL NET

For cooking or reheating, it browns and crisps very effectively, and the food inside is beautifully moist

- When using the grill net, always place a dish on the rotating tray, then put the grill net already loaded with food over the dish. Also, place the grill net in the centre of the rotating tray so that it does not touch the walls of the oven cavity.
- The grill net gets very hot if used when browning, so an oven glove should be used when putting it in and taking it out of the oven. The grill net may also become hot during microwave cooking, so do not touch it immediately after use.
- Do not use metal skewers, or overuse aluminium foil with the grill net when microwave cooking, because arcing accompanied by bright flashes with "snapping" or "cracking" noise usually occurs.



MAKE MICROWAVE COOKING TIME SHORT

- Do not set the timer for a longer time than necessary when cooking hamburgers or potatoes.
- Do not overcook. Baked foods having a hard, dry brown spot after microwave cooking indicates overcooking.
- As when cooking with other forms of heat, microwaves can cause the moisture in foods to evaporate so that the food will burn if overheated.
- Study the time chart to determine the correct cooking time, and the first time you make a dish with this oven, stop cooking a bit early and check on the cooking progress.

PRECAUTIONS FOR COOKING

MICROWAVE COOKING

1. **Do not heat small quantities of food or dried foods for long periods of time**
 - Such foods may burn or start on fire, and the oven will also be affected in much the same way as if it were operating empty. Put a cup of water in the oven when heating such foods.
2. **Always make sure that closed containers, such as jars of baby food, are opened and plastic pouches of vegetables are pierced before cooking**
 - Tightly closed containers could explode.
3. **Do not cook eggs in their shells because they will explode**
 - Prick the membrane around the yolk before frying eggs to allow steam to escape. This is because the yolk swells faster than the membrane and the egg explodes when heated quickly. Eggs cannot be boiled in this microwave oven.

4. **Do not overheat**
 - During defrosting, shorten the cooking time to avoid overcooking.
5. **Never use the oven as a Clothes Drying Cabinet**

Since there is no heating time guide for drying things like paper or cloth, using the oven for this purpose may lead to oven damage or Fire!

BROWNING COOKING

1. **Use heat resistant glass or earthenware containers**

Never use plastic or paper containers or plastic film wrap as they may melt or burn.
2. **Try to centre food on the rotating tray**

This shortens the amount of heating time needed.

CARE AND CLEANING

ALWAYS KEEP THE OVEN CLEAN.

Cleaning the glass viewing window, the inner door panel and oven front face

For best performance and to maintain the high degree of safety the inner door panel and oven front face should be free of food or grease build-up.

Wipe these parts with a mild detergent, rinse and wipe dry.

Never use abrasive powders or pads.

Cleaning the oven interior and rotating tray

After use be sure to clean up spilled liquids, splattered oil and bread crumbs as quickly as possible. If the oven is used when dirty, efficiency drops and the dirt gets stuck on the oven surface and may cause bad odours. Clean the interior with a cloth soaked in luke-warm water with a mild detergent dissolved in it, then rinse the soap off with a damp cloth.

In particular, the bottom of the bottom of the oven interior tends to get stained from spices and food droppings. Since this may cause odour and abnormal vibration, be sure to keep this area clean. If the roller for the rotating tray becomes spattered with food droppings, grease or cooking oil, it may have trouble turning, so it too, should be kept very clean.

CAUTION: Do not wipe plastic and painted sections of the oven with bleach, thinners or other cleaning agents, as this may cause these parts to dissolve or change shape.

NOTE:

USABLE COOKING UTENSILS AND MATERIALS

1. For microwave cooking only

OVENPROOF GLASS

Ovenware (treated for high-intensity heat), such as utility dishes, 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

Plastic wrap may be used as a cover. Lay the plastic wrap loosely over the dish and press it to the sides. The dish should be deep enough so that plastic wrap will not touch the food. As the food heats, it may cause the wrap to melt wherever it touches the food. Plastic dishes, cups, semirigid 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.

Not suitable for microwave cooking

METAL UTENSILS

Metal utensils are not recommended because the metal shields the food from microwave energy on the bottom and sides, causing uneven cooking result. 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 or pieces 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 1 inch from side walls of oven.

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.

2. For both microwave and browning cooking

Oven-proof glass and ceramic utensils are suitable.

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. "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 COOK button is pressed:
 1. Make sure that the mains lead is securely plugged in.
 2. Make sure that the door is properly closed.
 3. Make sure that the timer is not set at 'off'.
 4. Check the fuse or circuit breaker.
- If the lamp inside lights but the food is not heated:

Make sure that the food is not completely covered with a metal container.
- Abnormal noise during operation
 1. Make sure that sparking during microwave cooking is not caused by using unsuitable utensils of metal or having metal bands or trimmings, or aluminium foil or skewers.
 2. Make sure that the food container does not strike the walls or door of the oven cavity.
 3. Check that the rotating tray is correctly located on its axis.
 4. Check that the rollers supporting the rotating tray are free to revolve and not covered with spilled food or grease.



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