# Talking Combination Oven ES7253

# Product Instructions

# General description

This combination microwave oven is easy to use!

Imported and converted to Australian standards. This talking microwave also includes a radiant glass element for the convection oven and grill. Use separately or in various combinations to achieve the best and most flexible cooking arrangements giving you independence in the kitchen, cooking up a storm.

# Instructions

# Installation

1. Remove all packing materials and accessories and retain them in case you need to return the oven to us in the future.

2. Place the oven in a level location, making sure that there is at least 30 cm of space on the top and 10 cm at the rear and sides for proper ventilation. Exhaust outlets are located on the top and back of the oven - blocking these outlets can cause damage to the oven.

3. Ensure that the rotating ring is positioned centrally on the floor of the oven and that the turntable is located on the central pillar and sitting flat on the rotating ring.

4. Plug your oven into a standard 230 volt 13 amp household outlet. Ensure that your oven is the only appliance connected to the socket. Other appliances, particularly freezers, can generate significant interference which may disrupt the operation of the oven if they are plugged into the same double socket or the same mains wiring spur.

5. DO NOT SWITCH THE POWER ON YET - please read the following WARNINGS & SAFETY PRECAUTIONS first!

## WARNINGS & SAFETY PRECAUTIONS

THIS APPLIANCE CAN GET VERY HOT WHEN USING THE GRILL OR CONVECTION OVEN. DO NOT PUT ANYTHING ON TOP OF THE CASE AND TAKE CARE WHEN TOUCHING THE CASE OR DOOR. WE STRONGLY RECOMMEND THE USE OF OVEN GLOVES. DO NOT TOUCH THE ROOF OF THE CAVITY DURING OR AFTER COOKING AS THE GRILL ELEMENT MAY BE EXTREMELY HOT. DO NOT USE PLASTIC OR FLAMMABLE CONTAINERS WITH THE GRILL OR CONVECTION OVENS OR IF THE OVEN IS STILL HOT FROM THEIR RECENT USE.

This appliance must be earthed.

If you need to open the oven door while cooking you should press ‘STOP’ first to pause the program. After closing the door, press ‘START’ to continue cooking.

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

Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that the door is not bent or the glass broken, that the hinges and latches are not broken or loose and that the door seals and sealing surfaces are clean and undamaged.

The oven should not be adjusted or repaired by anyone other than properly qualified service personnel.

Please ensure that cooking times are correctly set as over cooking may result in fire and damage to the oven.

Do not dry clothes in the oven or use wooden utensils - they may burn.

Do not place the turntable in water immediately after cooking - it may break.

Pierce the skins of apples, potatoes etc. and do not cook eggs in their shells, to avoid bursting.

Do not attempt deep fat frying in the oven.

Take care when removing hot liquids from the oven. They may be heated above their boiling point without showing bubbles and can boil violently out of the container - always leave to stand for a few minutes before opening the door.

If your oven does not tell you when the door has been opened or closed or does not speak properly when in use disconnect it from the wall socket and telephone Cobolt Systems Ltd for advice before using it again.

## How your oven works

This oven is actually three appliances in one, which can be used completely separately or together. It is a 900 watt microwave oven, a grill and a fan assisted convection oven. When used separately these operate in the same way as conventional ovens, with the addition of speech. When used in combination, particularly when using the pre-set cooking and roasting programs, they work together to enable you to cook meals in about half the time required by a conventional oven while properly browning and crisping food in a way that cannot be achieved by microwave alone.

## Microwave Oven

Microwaves are a form of energy similar to radio and television waves and to ordinary daylight. Everything emits microwaves, even people, but ordinarily they spread outwards as they travel through the atmosphere and disappear without effect. Your microwave oven is constructed to convert electricity into microwave energy by use of a magnetron tube. These microwaves are then directed into the cooking area. They can penetrate such materials as glass, porcelain and paper i.e. the materials out of which microwave safe cookware are manufactured but they cannot pass through the metal walls of the oven or the screen built into the door. The microwaves heat the food by penetrating the surface and exciting the water content. They do not heat the containers directly although these can become hot because of being in contact with the food.

See the later section for information on precautions and techniques particular to microwave cooking.

## Grill

The grill element is mounted in the roof of the oven cavity. It gets extremely hot so care must be taken not to touch it when in use. The grill rack must be used when grilling food. A plate or drip tray should be placed between the glass tray and the rack.

## Convection Oven

The heating element for this is mounted behind the wall at the back of the oven cavity. It is not exposed but, like any fan oven, the interior walls will get very hot so take care not to touch the walls with exposed skin. This oven works by having a fan circulate air over the element then through the interior of the oven before exhausting the air through the vents. The metal rack must be used when convection cooking.

## Controls

Your oven has a control panel on the front right face with nineteen keys arranged in eight rows. To the left of the control panel, on the right hand side of the door, is a finger recess used for pulling the door open. The control panel keys are arranged as shown on the next page.

## Keys Left to Right In Rows Top to Bottom

* Row 1 CLOCK, TIMER
* Row 2 MICROWAVE, GRILL
* Row 3 COMBI, CONVECTION
* Row 4 AUTO DEFROST, AUTO COOK, AUTO ROAST
* Row 5 TEMP DOWN or LESS, TEMP UP or MORE
* Row 6 10 MIN or 1 lb./1 kg, 1MIN or 1 oz./100 gm, 10 SECS or METRIC/IMPERIAL
* Row 7 Three FAVOURITES
* Row 8 STOP/CANCEL, START

# Operating the Oven

## Volume

Press the ‘CLOCK button. The oven will say “Clock is not set”. Keep the button pressed until the oven says “Set volume”. Release the button and use the ‘10 MIN’ and ‘1 MIN’ buttons to adjust the volume. Press ‘CLOCK’ again to fix the speech volume.

## Clock

The clock is a standard talking clock and, unlike most ovens, you do not have to set it before you can use the appliance.

Press the `CLOCK' button - the oven will say "Clock is not set". Keep the button pressed until the oven says "Set clock". You now use the `10 MIN' button to set the hours and the `1 MIN' button to set the minutes. When complete press the `CLOCK' button again to fix the time.

Pressing the `CLOCK' button will now give you the time and can be used whether or not the oven is operating.

## Timer

The timer is used as a countdown timer only, or to report how long it will be before a program is complete. It cannot be used to turn the oven on or off.

Press the `TIMER' button - the oven will say "Timer only". The three buttons on the SIXTH row are now used to set the count-down time (The left button increases by 10 minutes, the center button by 1 minute and the right button by 10 seconds). Pressing the `START' button now starts the timer. Subsequent presses of the `TIMER' button will give the time remaining. One press of the `STOP' button will pause the timer, which can then either be cancelled by a second press of the `STOP' button or re-started by pressing the `START' button. Pressing the `LESS' or 'MORE' buttons while the timer is running will adjust the remaining time by 10 seconds for each press while pressing the ‘START‘ button will add 30 seconds for each press. Once the selected time has elapsed a tone will sound and the oven will say "Complete".

Pressing the 'TIMER' button while the oven is cooking will cause the remaining time to be spoken.

PLEASE NOTE THAT THE TIMER WILL NOT SWITCH THE OVEN ON!

## General Cooking Information

If at any time you press an inappropriate button the oven will say "Incorrect key" and will ignore the button.

While cooking is in progress pressing the ‘CLOCK’ button will provide the time, pressing the ‘TIMER’ button will give the remaining cooking time, Pressing any of the seven buttons on the next three rows will provide a reminder of the program and cooking time currently selected.

If you press the `MORE' or 'LESS' buttons while cooking is in progress ten seconds will be added to, or subtracted from, the cooking time for each press of the button. Pressing ‘START’ while cooking is in progress will add 30 seconds for each press.

If you start entering powers, times, weights or begin programming a 'FAVOURITES' button but do not complete the entry, the oven will say “Cancel” after two minutes and automatically cancel the incomplete program.

Cooking can be paused by pressing the ‘STOP’ button. Pressing ‘START’ will continue the cooking process. If you press ‘STOP’ at this stage the oven will ask you to confirm that you do actually want to cancel the program by pressing ‘STOP’ again.

## Favorites

Once you become familiar with using your oven you will probably find that you use some routines regularly. You can store up to three of these, including auto cook routines, in the three ‘FAVOURITES’ buttons. To do this just set the designed routine as normal, including weight and time if required, then press a ‘FAVOURITES’ button and hold it down for five seconds, until the oven says “Favourite stored” followed by the cooking routine. To use the saved routines just press the appropriate ‘FAVOURITES’ button. The oven will remind you of the routine. Press ‘START’ to begin cooking.

The ‘FAVOURITES’ buttons can be re-programmed as often as you wish and they will remember their functions even if you turn the power to the oven off.

## Microwave Cooking

Press 'MICRO' to select the microwave oven. Repeated presses will adjust the power level. There are five powers available - high, medium-high, medium, medium-low and low. (If no power is selected the oven will assume that high power is required).

Enter the required cooking time using the three buttons on the sixth row. The left button selects from zero to 120 minutes in 10 minute steps. If you do not set a cooking time then the oven will cook for 30 seconds.

The center button selects from zero to 9 minutes in 1 minute steps.

The right button selects from zero to fifty seconds in 10 second steps.

This means that the cooking time can be set from 10 seconds to 129 minutes 50 seconds.

The power and time buttons may be pressed in any order to adjust the settings.

Press the `START' button to start cooking. The microwave will remind you of what has been set and will sound a tone and say "Complete" when it has finished.

## Quick Start

Just pressing the 'START' button will instantly turn the microwave on at full power for thirty seconds.

## Grill

Press 'GRILL' to select the grill. Enter the required grilling time using the three buttons on the sixth row. The left button sets the time in 10 minute steps, the center button in one minute steps and the right button in ten second steps. If you do not set a cooking time then the grill will operate for 30 seconds.

Press 'START' to switch the grill on. The oven will remind you of what has been set and will sound a tone and say "Complete" when it has finished.

## Convection Oven

Press 'CONV' to select the convection oven. The oven temperature will initially be set to 180 deg C. This can be adjusted by use of the 'MORE' and 'LESS' buttons.

Enter the required cooking time using the three buttons on the sixth row. The left button sets the time in 10 minute steps, the center button in one minute steps and the right button in ten second steps. If you do not set a cooking time then the oven will preheat - see below.

Press 'START' to switch the oven on. It will remind you of what has been set and will sound a tone and say "Complete" when cooking has finished.

## Preheating

If you wish, the convection oven can be pre-heated prior to cooking.

Press 'CONV' to select the convection oven and adjust the required temperature as above.

Do not enter a cooking time at this stage.

Press 'START'. It will remind you of what has been set and start heating up. Once up to the selected temperature it will say "Up to temperature". At any time pressing 'TIMER' will cause the oven to tell you whether or not it is up to temperature.

Place the food in the oven, select the required cooking time with the buttons on the sixth row and press 'START'.

## Combination Microwave and Grill

Both the microwave and grill can be used at the same time.

Repeatedly press 'COMBI' until the oven says "Combination medium low power microwave and grill".

Repeatedly press 'MICRO' to select the required power level for the microwave. If 'MICRO' is not pressed then this will remain at Medium Low.

Use the buttons on the sixth row to select the cooking time. If no time is set then the oven will cook for thirty seconds.

Press 'START'. It will remind you of what has been set and will sound a tone and say "Complete" when cooking has finished.

## Combination Microwave and Convection

Both the microwave and convection ovens can be used at the same time.

Repeatedly press 'COMBI' until the oven says "Combination medium low power microwave and

180 degrees C convection".

Repeatedly press 'MICRO' to select the required power level for the microwave. If 'MICRO' is not pressed then this will remain at Medium Low.

Repeatedly press the 'TEMP UP' and 'TEMP DOWN' buttons, ('MORE' and 'LESS'), to select the required temperature for the convection oven. If no temperature is set it will remain at 180 degrees C.

Use the buttons on the sixth row to select the cooking time. If no time is set then the oven will cook for thirty seconds.

Press 'START'. It will remind you of what has been set and will sound a tone and say "Complete" when cooking has finished.

**Auto Cook Programs**

There are three types of Auto Cook programs. These are Defrost, Cook and Roast. For these you must enter the weight of the food and the oven will calculate the best cooking process and time. It will automatically decide which combinations of oven to use for the best results without you having to do anything.

**Defrost**

These programs use only the microwave oven.

Repeatedly press ' DEFROST' until the oven speaks the required type of food.

Use the 'METRIC/IMPERIAL' button, (10 Sec button on the sixth row), to choose metric or imperial units.

Use the left and center buttons on the sixth row to set the weight of the food.

Press 'START'. The oven will advise you of what has been set and how long it will take. It will sound a tone and say "Complete, leave to stand" when it has finished.

**Cook**

These programs use combination sequences of microwave, grill and convection cooking.

Repeatedly press ‘COOK’ until the oven speaks the required type of food.

Use the 'METRIC/IMPERIAL' button, (10 Sec button on the sixth row), to choose metric or imperial units.

Use the left and center buttons on the sixth row to set the weight of the food.

Press 'START'. The oven will advise you of what has been set and how long it will take. It will sound a tone and say "Complete, leave to stand" when it has finished.

ROAST

These programs use combination sequences of microwave, grill and convection cooking.

Repeatedly press ‘ROAST’ until the oven speaks the required type of meat.

Use the 'METRIC/IMPERIAL' button, (10 Sec button on the sixth row), to choose metric or imperial units.

Use the left and center buttons on the sixth row to set the weight of the meat.

Press 'START'. The oven will advise you of what has been set and how long it will take. It will sound a tone and say "Complete, leave to stand" when it has finished.

**Microwave Cooking**

FOOD CHARACTERISTICS AFFECTING MICROWAVE COOKING

Density: Light, porous food such as cakes and bread cook more quickly than heavy, dense foods such as roasts and casseroles. You should take care when cooking porous foods that the outer edges do not become dry and brittle. It may be advisable to reduce the power level if this happens.

Height: The upper portion of tall foods, particularly roasts, will cook more quickly than the lower portion. It is wise to turn tall foods during cooking, sometimes several times.

Moisture: Relatively dry foods such as roasts and some vegetables may benefit by being sprinkled with water prior to cooking or covered so as to retain steam.

Bone and fat content: Bones conduct heat and large amounts of fat heat quickly so care must be taken when cooking bony or fatty cuts of meat to prevent them cooking unevenly or becoming overdone.

Quantity: The greater the amount of food in the oven the longer the cooking time.

Shape: Microwaves penetrate about 2.5cm into the food. This means that the outer layer is cooked directly by the microwaves and the inside is cooked by convection as the heat travels inwards. This means that the worst shape is a thick square - the corners will tend to cook faster than the center.

**Microwave Cooking Techniques**

Browning: Meat and poultry that is cooked for 15 minutes or longer will brown lightly in its own fat. Foods that are cooked for a shorter period may be brushed with a browning sauce.

Covering: Using a cover or dish with a lid will trap the heat and steam and cause the food to cook more quickly. Sandwiches and foods containing pre-baked bread should be wrapped prior to microwaving to prevent them drying out.

Spacing: Individual items will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. It is a good idea to place thicker portions of meat, poultry and fish towards the outside of containers in order to help them to cook more evenly. Do not stack foods on top of one another.

Stirring: In conventional cooking foods are stirred for the purpose of blending. Microwaved foods are also stirred to spread and redistribute heat. Always stir from the outside towards the center as the outside of the food heats first.

Turning: Most foods will benefit from being turned over part way through cooking in order to distribute the heat evenly.

Elevating: Thick or dense foods can be elevated so that the microwaves can be absorbed by the underside of the food.

Piercing: Foods enclosed in a shell, skin or membrane are likely to burst unless they are pierced prior to cooking. Such foods include eggs, shellfish, sausages, jacket potatoes, pre-prepared meals and foods wrapped in Clingfilm or similar.

Standing: Foods cook very quickly in a microwave oven but most, including meats and poultry, are removed from the oven and allowed to finish cooking while being left to stand for a few minutes. It is usually better to cover food while it is standing in order to retain heat and moisture.

**Microwave Safe Utensils**

Never use metal or metal trimmed utensils in your oven. Microwaves cannot penetrate metal and they will be reflected inside the cavity, often resulting in sparking inside the oven which is alarming and can lead to damage inside the oven. Most heat resistant non metallic cooking utensils are safe for microwave use but if you are unsure about a particular item it should be tested.

Testing utensils: Place the utensil to be tested next to a bowl filled with water inside the oven. Operate the oven at high power for 1 minute. If the water heats up and the utensil remains cool to the touch it is safe to use in the oven. If the water remains cool and the utensil becomes warm then it should not be used in the oven.

Dinner plates: Many kinds are microwave safe. If in doubt consult the manufacturer's literature or test as above. Do not attempt to warm plates in the oven if they do not have food on them.

Glassware: Heat resistant glassware is safe to use. Do not use delicate tumblers, wine glasses or similar as these are likely to shatter as their contents heat up.

Paper: Paper plates and containers are convenient and safe to use provided that the cooking time is short and the foods are low in fat and moisture. Paper towels are useful for wrapping foods and for lining containers in which greasy foods are being cooked. Generally avoid coloured paper products as the colours may run.

Plastic containers: These should only be used to hold foods that are being quickly re-heated and only then for a very short time as hot foods will quickly melt them.

Pottery, stoneware and ceramics: These are usually safe to use in the oven but they should be tested as above before use.

MICROWAVE POWER LEVEL TABLE

Power Output Use

HIGH 100% Boil Water

Reheating

Cook fresh fruits & Vegetables

Cook fish

Preheat browning dish

Sauté onions, celery & peppers

MEDIUM HIGH 80% Roast meat & poultry

Cook mushrooms

Cook foods containing cheese & eggs

MEDIUM 60% Bake cakes, scones

Prepare eggs

Cook meat, poultry

Cook custard

Prepare rice, soup

MEDIUM LOW 40% All thawing

Melt butter & chocolate

Cook less tender cuts of meats

LOW 20% Soften butter & cheese

Soften ice cream

Raise yeast dough

AUTO COOK PROGRAMS

PROGRAM WEIGHT LIMITS UTENSIL FOOD TEMP

Jacket Potato 4oz - 2lb 3oz tray Room

100g-1.0kg

Wash and dry medium sized potatoes. Pierce the skins several times with a fork. Place on a metal tray. Set weight and press ‘START’. After cooking remove from the oven and cover with foil. Let stand for 5 minutes.

CAUTION: The grill and surrounding oven will get very hot. Use oven gloves.

Rice/Pasta 4oz - 11oz Microwave Room

100g - 300g safe bowl

Rice - wash and place in deep, large bowl with boiling water and 1/4 to 1 teaspoon salt. Use 250ml water for 100g rice, 350ml for 200g, 480ml for 300g. Cover the bowl. Stir during cooking. After cooking leave to stand for 5 minutes or until water is absorbed.

Pasta - Place in bowl with boiling water. Use 300ml water for 100g pasta, 600ml for 200g, 900ml for 300g. Stir several times during cooking. After cooking leave to stand for 1 - 2 minutes then rinse with cold water.

Fresh 7oz - 1lb 12oz Microwave Room

Vegetables 200g - 800g safe bowl

Place vegetables in a microwave safe bowl. Add 2 tablespoons of water for up to 0.4kg, 4 tablespoons for more than 0.4kg. Cover with oven wrap. After cooking, stir and allow to stand.

Frozen 7oz - 1lb 12oz Microwave Frozen

Vegetables 200g - 800g safe bowl

Place vegetables in a microwave safe bowl. Add 2 tablespoons of water for up to 0.4kg, 4 tablespoons for more than 0.4kg. Cover with oven wrap. After cooking, stir and allow to stand.

Chilled 7oz - 14oz Metal rack & Refrigerated

Pizza 200g - 400g metal tray

Place chilled pizza on the metal rack, over a metal tray. After cooking remove from oven immediately and allow to stand for 2 - 3 minutes.

Frozen 4oz - 1lb 2oz Metal rack & Frozen

Pizza 100g - 500g Metal tray

Remove all packaging and place on the metal rack over a metal tray. After cooking leave to stand for 1 - 2 minutes.

Frozen French 7oz - 14oz Metal rack & Frozen

Fries and 200g - 400g Metal tray

Oven Chips

Spread frozen chips out on a metal tray on the metal rack. For best results cook in a single layer. After cooking remove from the oven and allow to stand for 1 - 2 minutes.

Gratin 1lb 2oz - 2lb 10oz Metal rack & Room

500g - 1.2kg Metal tray

Place gratin on the metal rack over a metal tray. After cooking remove from the oven and allow to stand for 1 - 2 minutes.

Recipe for Potato Gratin:

Ingredients

400g potatoes

100g onions (cut into thin slices)

2/3 tablespoon butter

3 slices bacon

350g white sauce

80g shredded mozzarella cheese

Salt, black pepper

(White Sauce)

3 tablespoon butter

5 tablespoon flour

2 1/2 cups of milk

To make white sauce place butter in a large bowl. Microwave at HIGH power until it melts. Add flour and microwave at HIGH power for 2 minutes. Add milk, salt and black pepper. Microwave at HIGH power for 15 minutes, stirring several times whilst cooking.

Method

1. Bake potatoes using ‘Cook jacket potato’ program and then peel and slice into small pieces. Add salt and pepper.

2. Combine onions and butter in a bowl. Microwave at HIGH power for 2 minutes.

3. Place one third of the white sauce in a gratin dish. Add potatoes, onions and bacon. Cover with the rest of the white sauce.

4. Sprinkle with cheese. Cook using the ‘Cook Gratin’ program.

AUTO ROAST PROGRAMS

PROGRAM WEIGHT LIMITS UTENSIL FOOD TEMP

Roast Beef 1lb 2oz - 3lb 5oz Metal Tray Refrigerated

500g - 1.5kg

Brush the beef with melted margarine or butter. Place on the metal tray. When asked, press ‘STOP’, turn the beef over then press ‘START’ to resume cooking. After cooking cover with foil and leave to stand for 10 minutes.

Roast Pork 1lb 2oz - 3lb 5oz Metal tray Refrigerated

& Roast Lamb 500g - 1.5kg

Brush the meat with melted margarine or butter. Place on the metal tray. When asked, press ‘STOP’, turn the meat over then press ‘START’ to resume cooking. After cooking cover with foil and leave to stand for 10 minutes.

Roast Chicken 7oz - 1lb 12oz Metal tray Refrigerated

Legs 200g - 800g

Wash and dry the skins. Brush the legs with melted margarine or butter. Place on the metal tray. When asked, press ‘STOP’, turn the meat over then press ‘START’ to resume cooking. After cooking cover with foil and leave to stand for 2 -5 minutes.

Whole Roast 1lb 12oz Metal tray Refrigerated Chicken 800g - 1.5kg

Wash and dry the skin. Brush the chicken with melted margarine or butter. Place on the metal tray. When asked, press ‘STOP’, turn the meat over then press ‘START’ to resume cooking. After cooking cover with foil and leave to stand for 10 minutes.

CLEANING AND CARE

Ensure that the oven is turned off and cool before cleaning.

Cleaning should be carried out with a damp soapy cloth and surfaces dried afterwards. Do not use abrasive cleaners on the oven and never pour water inside. The interior should be kept clean and dry, particularly between the door and oven to ensure that the door closes properly. The rotating turntable ring should be removed and washed in hot soapy water at least once a week to prevent grease restricting the rotation of the wheels.

WARNING THIS APPLIANCE MUST BE EARTHED

The wires in the mains lead are coloured in accordance with the following codes

BLUE - Neutral

BROWN - Live

GREEN & YELLOW - Earth

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 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 coloured RED.

The wire which is coloured GREEN & YELLOW must be connected to the terminal which is marked with the letter E or

NOTE: This appliance should not be used for commercial catering purposes.

SPECIFICATIONS

Power Input 230v AC, 50 Hz

Microwave Output 900 Watts (IEC 60705 Rating standard)

Microwave Frequency 2450 MHz

Outside Dimensions 515mm (W) x 322mm (H) x 500mm (D)

* Power Consumption
* Microwave 1300 Watts
* Grill 1000 Watts
* Combination 2600 Watts
* Convection 1300 Watts
* Net Weight 21 Kg Approx.

Complies with E.E.C. directive 82/499/E.E.C.

Dimensions shown are approximate.

Because we continuously strive to improve our products we may change specifications without prior notice.