

EMZ725MMK  
EMZ725MMW  
EMZ725MMTI

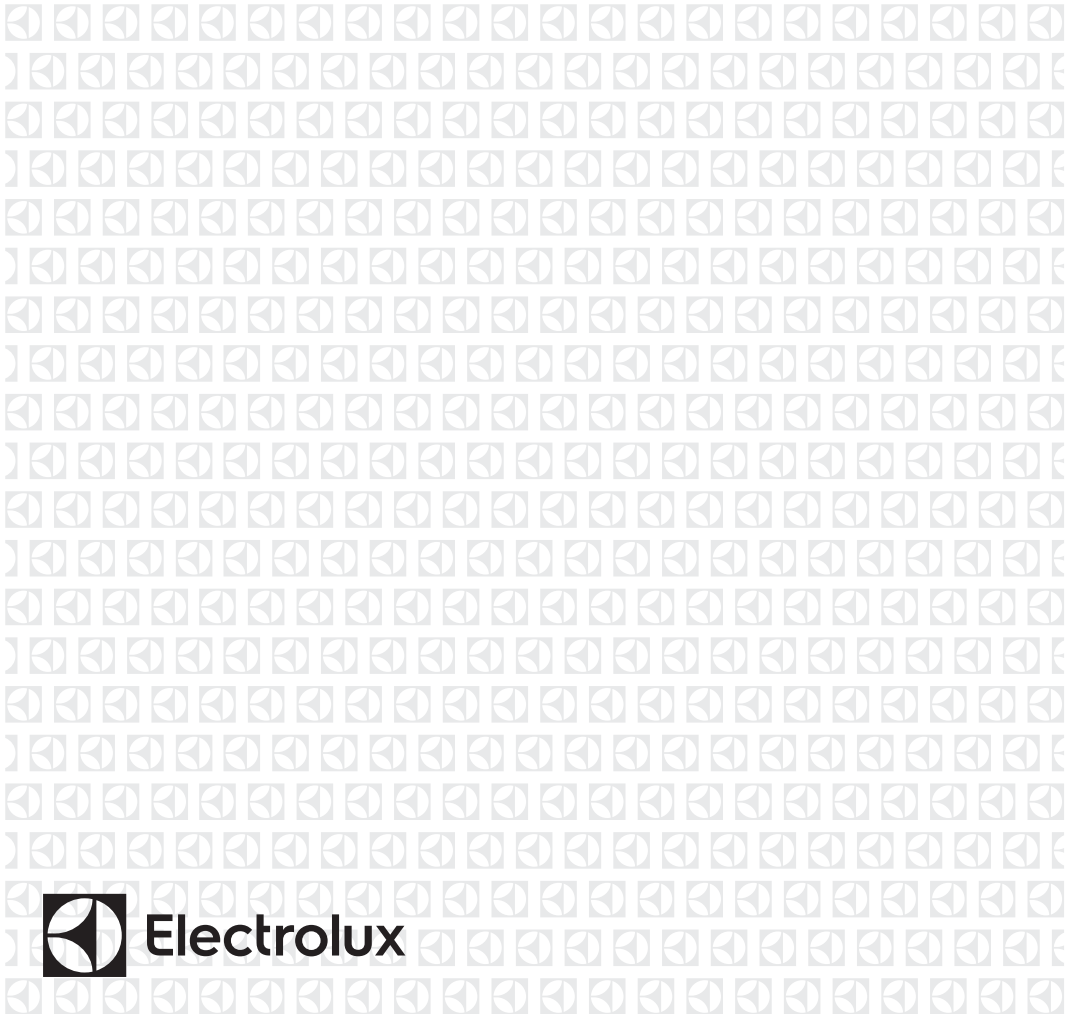


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EN Microwave Oven

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User Manual



## CONTENTS

|                                 |    |
|---------------------------------|----|
| 1. SAFETY INFORMATION.....      | 2  |
| 2. SAFETY INSTRUCTIONS.....     | 5  |
| 3. PRODUCT DESCRIPTION.....     | 7  |
| 4. BEFORE FIRST USE.....        | 9  |
| 5. DAILY USE.....               | 9  |
| 6. USING THE ACCESSORIES.....   | 12 |
| 7. ADDITIONAL FUNCTIONS.....    | 13 |
| 8. HINTS AND TIPS.....          | 14 |
| 9. CARE AND CLEANING.....       | 15 |
| 10. TROUBLESHOOTING.....        | 16 |
| 11. INSTALLATION.....           | 17 |
| 12. ENVIRONMENTAL CONCERNS..... | 17 |

## WE'RE THINKING OF YOU

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## CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

### 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result

of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

## 1.1 Children and vulnerable people safety



### WARNING!

Risk of suffocation, injury or permanent disability.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

## 1.2 General Safety

- This appliance is intended to be used in household and similar applications such as:
  - Farm houses, staff kitchen areas in shops, offices and other working environments
  - By clients in hotels, motels, bed and breakfast and other residential type environments.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Do not use a steam cleaner to clean the appliance.

- Before any maintenance operation, deactivate the appliance and disconnect the mains plug from the socket.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.

- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The microwave oven shall not be placed in a cabinet unless it has been tested in a Cabinet.
- The rear surface of appliances shall be placed against a wall.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- The appliance can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the appliance are not blocked (for sufficient ventilation).

### 2.2 Electrical Connection



#### **WARNING!**

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- If the appliance is connected to the socket via an extension cord, make sure the cord is earthed.
- Make sure not to cause damage to the mains plug and to the mains

cable. Contact the Service or an electrician to change a damaged mains cable.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

## 2.3 Use



### **WARNING!**

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Do not apply pressure on the open door.
- Make sure that the ventilation openings are not blocked.
- Do not use the appliance as a work surface and do not use the cavity for storage purposes.

## 2.4 Care and Cleaning



### **WARNING!**

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces.

- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.

## 2.5 Service

- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.

## 2.6 Disposal



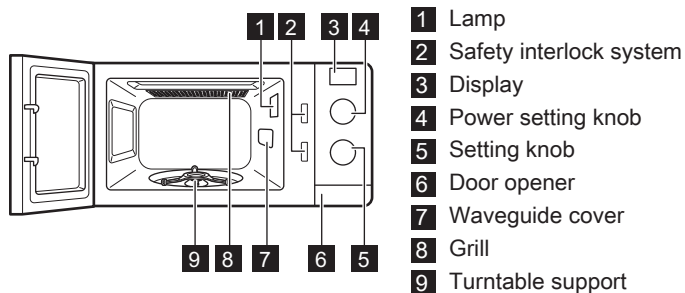
### **WARNING!**

Risk of injury or suffocation.

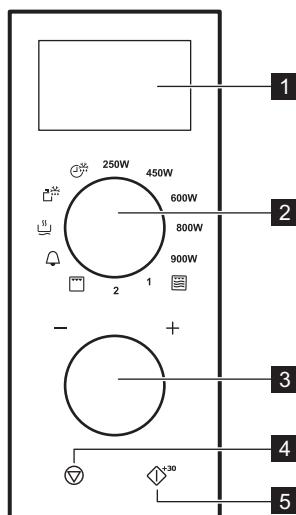
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.


## 3. PRODUCT DESCRIPTION


### 3.1 General overview










### 3.2 Control Panel



| Symbol  | Function            | Description   |
|---|---------------------|---|
| 1 —   | Display             | Shows the settings and current time.                        |
| 2 —   | Power Setting knob  | To set the power level.                                     |
| 3 + —   | Setting knob        | To set the cooking time or weight.                          |
| 4  | Stop / Clear button | To deactivate the appliance or delete the cooking settings. |


| Symbol  | Function               | Description   |
|---|------------------------|---|
|  | Start / +30 sec button | To start the appliance or increase the cooking time for 30 seconds at the selected power. |

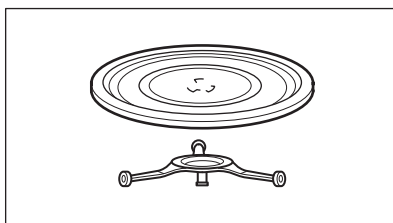
#### Other symbols on the control panel

| Symbol  | Function                | Description                                  |
|---|-------------------------|--|
| <b>250W</b>   | Medium Low power level  | To start cooking at the desired power level. |
| <b>450W</b>   | Medium power level      |  |
| <b>600W</b>   | Low High power level    |  |
| <b>800W</b>   | Medium High power level |  |
| <b>900W</b>   | High power level        |  |
|    | Combi cooking           | To start the Combi cooking function.         |
|    |                         |  |
|    | Grill                   | To start the grilling function.              |
|    | Kitchen timer           | Counts down the time.                        |
|    | Keep warm               | Melting Chocolate, Soften Butter.            |
|    | Weight defrost          | To defrost food by weight.                   |
|  | Time defrost            | To defrost food by time.                     |

### 3.3 Accessories

#### Turntable set

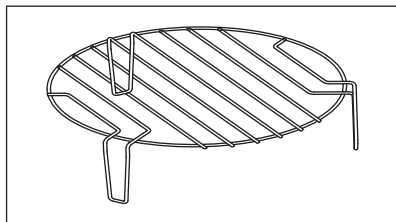
-  Always use the turntable set to prepare food in the microwave.



Glass cooking tray and turntable support.

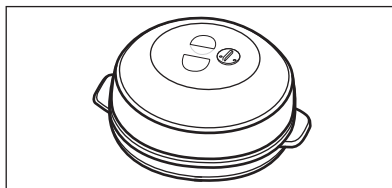


## Grill Rack



Use for:

- grilling food



Use for:

- Steam cooking

## Steam Pot set

- i** For the suggested cooking table refer to "Hints and tips" chapter.

## 4. BEFORE FIRST USE

- !** **WARNING!**  
Refer to Safety chapters.

### 4.1 Initial Cleaning

- !** **WARNING!**  
Refer to "Care and cleaning" chapter.

- Remove all the accessories from the microwave.
- Clean the appliance before the first use.

### 4.2 Setting the time

- i** You can set the time in 12 hour or 24 hour clock system.

1. Open the door.
2. Press and hold  $\diamond^{+30}$  for 5 seconds to set 12 hour clock system.
3. Press  $\diamond^{+30}$  once more to set 24 hour clock system.
4. Turn the Time Setting knob to enter the amount of hours.
5. Press  $\diamond$  to confirm.
6. Turn the Time Setting knob to enter the amount of minutes.
7. Press  $\diamond^{+30}$  to confirm.
8. Close the door.

## 5. DAILY USE

- !** **WARNING!**  
Refer to Safety chapters.

### 5.1 General information about using the appliance

- After you deactivate the appliance, let the food stand for several minutes.

- Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.

#### Cooking

- If possible, cook food covered with a material suitable for use in the microwave. Only cook food without a cover if you want to keep it crusty

- Do not overcook the dishes by choosing too high a power setting and too long a time. The food can dry out, burn or catch fire in some places.
- Do not use the appliance to cook eggs or snails in their shells as they may explode. With fried eggs, pierce the yolks first.
- Pierce the skin or peel of potatoes, tomatoes, sausages and similar types of food with a fork several times before cooking so that the food does not burst.
- For chilled or frozen food, set a longer cooking time.
- Dishes which contain sauce must be stirred from time to time.
- Vegetables that have a firm structure, such as carrots, peas or cauliflower, must be cooked in water.
- Turn larger pieces of food halfway through the cooking process.
- If possible, cut vegetables into similar-sized pieces.
- Use flat, wide dishes.
- Do not use cookware made of porcelain, ceramic or earthenware with unglazed bottoms or small openings, for example, on handles. Moisture may get into these openings causing the cookware to crack when heated up.
- The glass cooking tray is necessary for the operation of the microwave. Place the food or liquids on it.

### Defrosting meat, poultry, fish

- Put frozen, unwrapped food on a small angled plate with a container below so that the defrosting liquid collects in the container.
- Turn the food halfway through the defrosting time. If possible, separate and then remove the pieces that started to defrost.

### Defrosting butter, portions of gâteau, quark

- Do not fully defrost the food in the appliance, but let it defrost at room temperature. It gives a more even result. Remove all metal or aluminium packaging before defrosting.

### Defrosting fruit, vegetables

- If fruit and vegetables should remain raw, do not defrost them fully in the appliance. Let them defrost at room temperature.
- To cook fruit and vegetables without defrosting them first use a higher microwave power.

### Ready meals

- You can prepare ready meals in the appliance only if their packaging is suitable for microwave use.
- You must follow the manufacturer's instructions printed on the packaging (e.g. remove the metal cover and pierce the plastic film).

### Suitable cookware and materials

| Cookware / Material  | Microwave  |         |         | Grilling |
|--|------------|---------|---------|----------|
|  | Defrosting | Heating | Cooking |          |
| Ovenproof glass and porcelain with no metal components, e. g. Pyrex, heat-proof glass        | ✓          | ✓       | ✓       | ✓        |
| Non-ovenproof glass and porcelain <sup>1)</sup>  | ✓          | x       | x       | x        |
| Glass and glass ceramic made of ovenproof/frost-proof material (e. g. Arcoflam), grill shelf | ✓          | ✓       | ✓       | ✓        |
| Ceramic <sup>2)</sup> , earthenware <sup>2)</sup>  | ✓          | ✓       | ✓       | x        |
| Heat-resistant plastic up to 200 °C <sup>3)</sup>  | ✓          | ✓       | ✓       | x        |

| Cookware / Material  | Microwave  |         |         | Grilling |
|--|------------|---------|---------|----------|
|  | Defrosting | Heating | Cooking |          |
| Cardboard, paper   | ✓          | X       | X       | X        |
| Clingfilm  | ✓          | X       | X       | X        |
| Roasting film with microwave safe closure <sup>3)</sup>    | ✓          | ✓       | ✓       | X        |
| Roasting dishes made of metal, e. g. enamel, cast iron     | X          | X       | X       | ✓        |
| Baking tins, black lacquer or silicon-coated <sup>3)</sup> | X          | X       | X       | ✓        |
| Baking tray  | X          | X       | X       | ✓        |
| Browning cookware, e. g. crisp pan or crunch plate         | X          | ✓       | ✓       | X        |
| Ready meals in packaging <sup>3)</sup>                     | ✓          | ✓       | ✓       | ✓        |
| Steam pot set  | ✓          | ✓       | ✓       | X        |

1) With no silver, gold, platinum or metal plating / decorations

2) Without quartz or metal components, or glazes which contain metals

3) You must follow the manufacturer's instructions about the maximum temperatures.

✓ **suitable**

X **not suitable**

## 5.2 Activating and deactivating the microwave



### CAUTION!

Do not let the microwave operate when there is no food in it.

1. Turn the power setting knob to select a power setting.
2. Turn the timer knob to select the preferred time.

## 5.4 Power setting table

| Symbol | Power setting                                | Power |
|--------|--|-------|
|        | Keep Warm (melting chocolate, soften butter) | 90 W  |





3. Press to activate the microwave. To deactivate the appliance:

- wait until the appliance deactivates automatically and an acoustic signal sounds.

## 5.3 Quick Start



Select the power level and press to activate the microwave.


The cooking time increases by 30 seconds with each additional press of the button.


| Symbol  | Power setting                 | Power                      |
|---|-------------------------------|----------------------------|
|  | Defrost                       | 130 W                      |
| <b>250W</b>   | Medium Low                    | 250 W                      |
| <b>450W</b>   | Medium                        | 450 W                      |
| <b>600W</b>   | Low High                      | 600 W                      |
| <b>800W</b>   | Medium High                   | 800 W                      |
| <b>900W</b>   | High                          | 900 W                      |
| <b>Combi Cooking</b>  |                               |                            |
|  | Combi Cooking 1<br>(LO Grill) | 60 % Microwave, 40 % Grill |
|  | Combi Cooking 2<br>(HI Grill) | 40 % Microwave, 60 % Grill |
| <b>Grill</b>  |                               |                            |
|  | Grill                         | 1000 W                     |


## 5.5 Defrosting




You can choose between two defrosting modes:

- Weight Defrosting 
- Time Defrosting 


 Do not use weight defrosting on food that is left out of the freezer for more than 20 minutes, or for frozen ready-made food.

 To activate weight defrosting you must use more than 100 g of food and less than 2000 g.

 To defrost less than 200 g of food place it on the edge of the turntable.

1. Turn the Power setting knob and set  for Weight Defrosting or  for Time Defrosting.
2. Turn the Setting knob to set the Weight/Time.  
For Weight Defrosting the time is set automatically.
3. Press  to confirm and activate the microwave.

## 5.6 Grilling or Combi Cooking

1. Turn the Power Setting knob to set the desired function.
2. Turn the Setting knob to set the time.
3. Press  to confirm and activate the microwave. You can change the power setting or time, while the Grilling or Combi cooking mode is active.

## 6. USING THE ACCESSORIES



**WARNING!**  
Refer to Safety chapters.

## 6.1 Inserting the turntable set



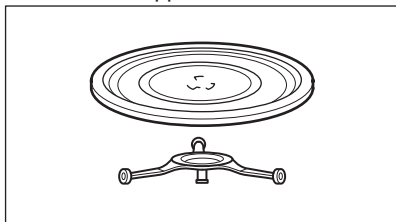
### CAUTION!

Do not cook food without the turntable set. Use only the turntable set provided with the microwave.



Never cook food directly on the glass cooking tray.

- Place the glass cooking tray on the turntable support



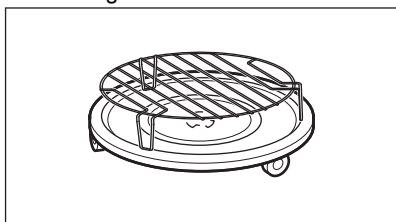
## 6.2 Inserting the grill rack



### CAUTION!

Grill rack can not be used with microwave function.

Place the grill rack on the turntable set.



## 6.3 Inserting the steam pot set

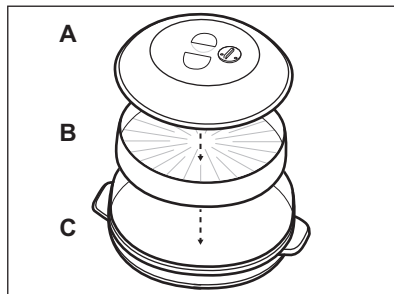


### CAUTION!

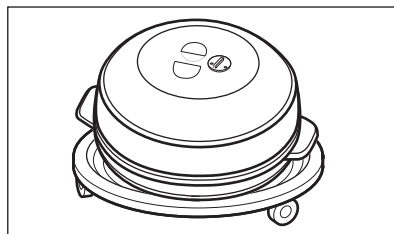


Steam pot set can not be used with the grill function.

1. Fill the water collector (C).
2. Combine the steam pot parts: C - water collector, B - steam basket, A - lid.



3. Place the steam pot on the turntable set.



Keep The Steam valve closed during cooking.

# 7. ADDITIONAL FUNCTIONS

## 7.1 Child Safety Lock

The Child Safety Lock prevents an accidental operation of the microwave.

1. Open the door
2. Press and hold for 3 seconds. To deactivate the Child Safety Lock open the door then press and hold for 3 seconds.

## 7.2 Kitchen Timer



You can set a maximum 95 minutes.

1. Turn the Power Setting knob and set .
2. Turn the Setting knob clockwise to set the time.
3. Press to confirm. The Timer still works when you open the door or pause the microwave. Press to cancel. When the set time is reached, an acoustic signal sounds.

### 7.3 Econ Mode

Some models are equipped with The Econ Mode function. It operates when you connect the microwave to the electrical supply or after a power cut.

1. Press  two times. Econ flashes on the display.

2. After the end of cooking, press . Econ flashes on the display. The microwave counts down 3 minutes and deactivates. To activate the function while the microwave operates, press  twice.

## 8. HINTS AND TIPS



**WARNING!**  
Refer to Safety chapters.

### 8.1 Tips for the microwave cooking

| Problem   | Remedy   |
|---|--|
| You cannot find details on the amount of food prepared.   | Look for a similar type of food. Increase or shorten the length of the cooking times according to the following rule: <ul style="list-style-type: none"> <li>• Double the amount almost double the time.</li> <li>• Half the amount is a half time.</li> </ul> |
| The food got too dry.   | Set a shorter cooking time or select a lower microwave power.  |
| The food is not defrosted, hot or cooked when the time ends.                                    | Set a longer cooking time or a higher power. Note that large dishes need a longer time.  |
| After the cooking time ends, the food is overheated on the outside, but still not ready inside. | Next time set a lower power and a longer time. Stir liquids halfway through, e.g. soup.  |
| Rice cooking results are poor.  | To get better results for rice use a flat, wide dish.  |

### 8.2 Defrosting

Always defrost roast fat side down.

Do not defrost covered meat as it may cause cooking instead of defrosting.

Always defrost whole poultry breast side down.

All vegetables should be cooked at the full microwave power.

Add 30 - 45 ml of cold water for every 250 g of vegetables.

Cut fresh vegetables into even sized pieces before cooking. Cook all vegetables with a cover on the container.

### 8.3 Cooking

Always remove chilled meat and poultry from the refrigerator at least 30 minutes before cooking.

Let the meat, poultry, fish and vegetables stay covered after cooking.

Brush a little oil or melted butter over the fish.

### 8.4 Reheating

When you reheat packed ready meals always follow the instruction written on the packaging.

### 8.5 Grilling

Grill flat food items in the middle of the grill rack.

Turn the food over halfway through the set time and continue grilling.

## 8.6 Combi Cooking

Use Combi Cooking to keep the crispness of certain foods.

Halfway through the cooking time turn the foods over and then continue cooking.

There are 2 modes for Combi Cooking. Each mode combines the microwave and the grill functions at different time periods and power levels.

## 8.7 Steam cooking table

When you use the steam pot set follow suggestions listed in the below table to get the best cooking result.

| Food               | Water (ml) | Power (W) | Food weight (g) | Time (min)  | Standing time (min) |
|--------------------|------------|-----------|-----------------|-------------|---------------------|
| Carrots in slices  | 400        | 900       | 150             | 5 – 6       | 1                   |
|                    |            |           | 300             | 6 - 7       | 1                   |
| Baby Carrots       | 400        | 900       | 300             | 9:30 -10:30 | 2                   |
| Cauliflower        | 400        | 900       | 125             | 4 - 5       | 1                   |
|                    |            |           | 250             | 5 - 6       | 1                   |
| Broccoli           | 400        | 900       | 125             | 4 – 5       | 1                   |
|                    |            |           | 250             | 5:30 - 6:30 | 1                   |
| Spinach            | 400        | 900       | 200             | 5:30 - 6:30 | 1                   |
| Potatoes in slices | 400        | 900       | 300             | 6:30 – 7:30 | 2                   |
|                    |            |           | 500             | 9 -10       | 2                   |
| Green Beans        | 400        | 900       | 150             | 4:30 - 5:30 | 1                   |
|                    |            |           | 300             | 5:30 - 6:30 | 1                   |
| Asparagus          | 400        | 900       | 250             | 4:30 - 5:30 | 1                   |
|                    |            |           | 500             | 7 - 8       | 1                   |
| Salmon             | 400        | 900       | 250             | 4 - 5       | 1                   |
| Shrimps            | 400        | 900       | 250             | 3:30 - 4:00 | 1                   |
|                    |            |           | 400             | 5:00 - 5:30 | 1                   |
| Chicken Breast     | 400        | 900       | 500             | 8:30 - 9:30 | 2                   |

## 9. CARE AND CLEANING



**WARNING!**  
Refer to Safety chapters.

### 9.1 Notes and tips on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.

- Clean the interior of the appliance after each use to keep it in good condition. Remove food remains regularly. Make sure to get rid of excess steam/humidity.
- Clean stubborn dirt with a special cleaner.
- Clean all accessories regularly and let them dry. Use a soft cloth with warm water and a cleaning agent.
- To soften the remains that are hard to remove boil a glass of water at the full microwave power for 2 to 3 minutes.
- To remove odours, mix a glass of water with 2 tsp of lemon juice and boil at full microwave power for 5 minutes.

## 10. TROUBLESHOOTING



**WARNING!**  
Refer to Safety chapters.

### 10.1 What to do if...

| Problem   | Possible cause   | Remedy   |
|---|--|--|
| The appliance does not operate.                         | The appliance is not plugged in.   | Plug in the appliance.   |
| The appliance does not operate.                         | The fuse in the fuse box is blown.   | Check the fuse. If the fuse blows more than once, contact a qualified electrician. |
| The appliance does not operate.                         | The door is not closed properly.   | Make sure that nothing blocks the door.  |
| The lamp does not operate.                              | The lamp is defective.   | The lamp has to be replaced.   |
| There is sparking in the cavity.                        | There is a metal dish or a dish with a metal trim inside.                              | Remove the dish from the appliance.  |
| There is sparking in the cavity.                        | There is a metal skewer or some aluminium foil inside that touches the interior walls. | Make sure that the skewer or foil does not touch the interior walls.               |
| The turntable set makes a scratching or grinding noise. | There is an object or dirt below the glass cooking tray.                               | Clean the area below the glass cooking tray.                                       |
| The appliance stops operating without a clear reason.   | There is a malfunction.  | If this situation repeats itself, call the Authorised Service Centre.              |

### 10.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the appliance. Do not remove the rating plate from the appliance.



**We recommend that you write the data here:**

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

## 11. INSTALLATION

**!** **WARNING!**  
Refer to Safety chapters.

### 11.1 General Information

**!** **CAUTION!**  
Do not connect the appliance to adapters or extension leads. This can cause overloading and risk of fire.

**!** **CAUTION!**  
The minimum installation height is 85 cm.

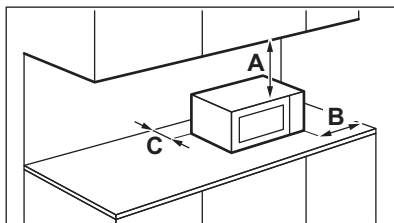
- The microwave is for a kitchen counter top use only. It must be placed on a stable and flat surface.
- Put the microwave far away from steam, hot air and water splashes.
- If the microwave is too close to a radio or TV set it may cause interference in the received signal.
- If you transport the microwave in the cold weather, do not activate it immediately after the installation. Let it stand in the room temperature and absorb the heat.

### 11.2 Electrical installation

This microwave is supplied with a main cable and main plug.

The cable has an earth wire with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock.

### 11.3 Minimal distances



| Dimension       | mm  |
|-----------------|-----|
| A <sup>1)</sup> | 300 |
| B               | 200 |
| C               | 0   |

<sup>1)</sup> The minimum height of free space necessary above the top surface of the oven.

## 12. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.





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