# 34L Built-in Convection Microwave

MODEL CODE

IMC34BF



A HIGHER LEVEL OF COOKING

# Welcome

# Congratulations on purchasing your new Built-in Microwave! The InAlto brand is proudly distributed within Australia by Residentia Group Pty Ltd.

### Residentia Group

Head Office. 165 Barkly Ave Burnley Victoria 3121 Australia

ACN. 600 546 656

Online. residentia.group Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.residentia.group

At Residentia Group, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your rangehood features, and importantly taking care of your appliance when cleaning, our Support Team are here to help.

You can use our online Support Centre at anytime by visiting http://support.residentiagroup.com.au, or you can contact us via calling us on 1300 11 HELP (4357).

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an InAlto appliance and we look forward to being of service to you.

Kind Regards, The Residentia Team

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# Safety Instructions

### **CONDITIONS OF USE**

- Obey the installation instruction supplied with the appliance.
- This appliance is intended to be used in household and similar applications such as farm houses or by customers in serviced apartments, holiday apartments and other residential type environments.
- Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- If the appliance is not maintained in a good state of cleanliness, its surface could be degraded and affect its lifespan. This could lead to a potential dangerous situation.

### **SAFETY INSTRUCTIONS**

- WARNING: To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:
- Carefully read the supplied precautions to avoid possible exposure to excessive microwave energy.
- The manufacturer is not responsible if an incorrect installation and use causes injuries and damages.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- The microwave oven is intended to be used built-in.
- If you will not use the appliance for a long time, it is advised to turn the plug off.
- Surface of a storage drawer can get hot
- The appliance must not be installed behind a decorative door in order to avoid overheating (This is not applicable for appliances with decorative door.)
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.

Always keep the instructions with your appliance for future reference.

### **CHILDREN & VULNERABLE PEOPLE SAFETY**

# **WARNING:** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction for the operation of the appliance by a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Keep children and pets away from the appliance door when it is open.
- Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

### **BEFORE INSTALLATION**

- Remove all the packaging.
- Do not install or use a damaged appliance.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Accessible parts may become hot during use.
- The appliance must be installed by an authorised technician and put into use. The manufacturer is not responsible for any damage that might be caused by defective placement, and installation by unauthorised personnel. Please contact 1300 11 HELP (4357) for arrange an authorised technician.

### **ELECTRICAL CONNECTION**

To Reduce the Risk of Injury to Persons Grounding Installation:

**DANGER:** Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

- Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.
- This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.
- Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord.
- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- If a long cord set or extension cord is used:
- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  - 2) The extension cord must be a grounding-type 3-wire cord. 3) The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (For appliance with type Y attachment).
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the appliance power supply cable need to be replaced, this must be carried out by our Service Centre.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation. Do not connect the appliance plug with a power connection board.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Do not touch the mains cable or the mains plug with wet hands.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

### **CARE & CLEANING**

### WARNING: Risk of injury or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug.
- Do not use a steam cleaner on the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Cleaning Tip

For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

### **UTENSILS**

### **CAUTION:** Personal Injury Hazard.

- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."
- There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.
- Utensil Test:
- Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
- 2. Cook on maximum power for 1 minute.
- 3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
- 4. Do not exceed 1 minute cooking time.

# Safety Instructions (Continued)

### **APPLIANCE USE**

**WARNING:** Risk of fire, explosion, electric shock or damage to the appliance.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Do not sit or stand on the open door.
- Please do not close the machine door with excessive force
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens.
- 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, therefore 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 microwave ovens since they may explode, even after microwave heating has ended.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- The appliances are not intended to be operated by means of an external timer or separate remote control system.
- The instructions for ovens that have shelves shall include details indicating the correct installations of the shelves.

### **TRANSPORT**

Always move the appliance cautiously. Do not use the machine door or the handle of oven, to lift the appliance.

### **DECLARATION OF COMPLIANCE**

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



### **PRODUCT DISPOSAL**

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

### MATERIALS YOU CAN USE IN MICROWAVE OVEN

Utensils	Remarks
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions.  Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm.  Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim.  Do not use cracked or chipped dishes
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie.  Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

### MATERIALS TO BE AVOIDED IN MICROWAVE OVEN

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

# Installation

### INSTALLATION AND CONNECTION

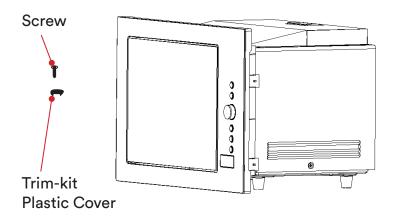
- This appliance is only intended for domestic use.
- This microwave is intended for built-in use only.
   It is not intended for counter-top use or for use inside a cupboard.
- Please observe the special installation instructions.
- The appliance can be installed in a 60cm wide wallmounted cupboard.
- The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
- The mains voltage must correspond to the voltage specified on the rating plate.
- The socket must be installed and connecting cable must only be replaced by a qualified electrician. If the plug is no longer accessible following installation, an all-pole disconnecting device must be present on the installation side with a contact gap of at least 3mm.
- Adapters, multi-way strips and extension leads must not be used. Overloading can result in a risk of fire.

**WARNING:** The accessible surface may be hot during operation.



### **INSTALLATION INSTRUCTIONS**

Please read the manual carefully before installation



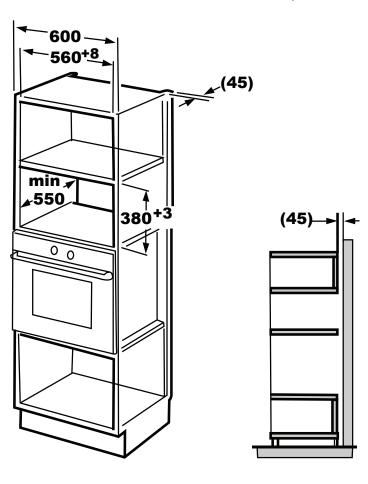
### **NOTE: Electrical connection**

The oven is fitted with a plug and must be only connected to a properly installed earthed socket. In accordance with the appropriate regulations, the socket must only be installed and the connecting cable must only be replaced by a qualified electrician.

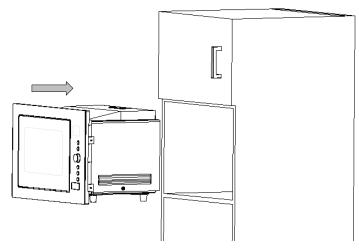
If the plug is no longer accessible following installation and all-pole isolating switch must be present on the installation side with a contact gap of at least 3mm.

### 1) THE CABINETRY

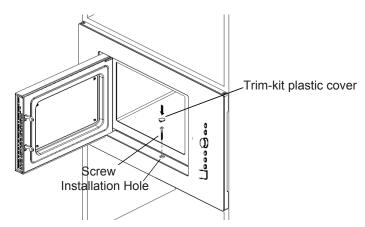
- Ensure that the built-in cabinet does not have a rear wall behind the appliance.
- The minimum installation height is 85cm.
- Do not cover ventilation slots and air intake points.



### 2) INSTALLING THE MICROWAVE

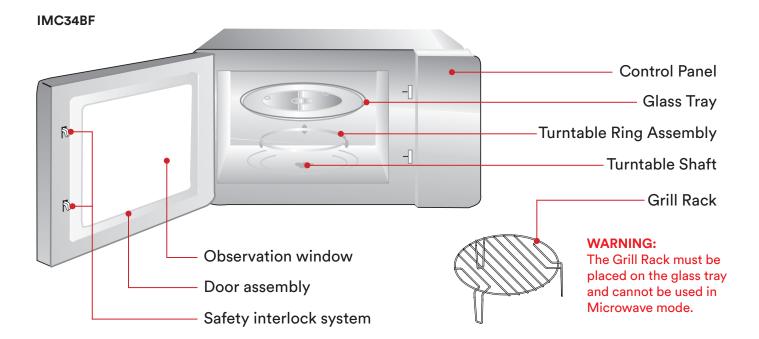


- Ensure that power cord is not trapped of kinked.
- Make sure that the microwave is installed in the center of the cabinet



- Open the microwave door and then fix the appliance to the cabinet using the Screw positioned at the installation hole of the Trim Kit.
- Then fix the Trim Kit Plastic Cover over the installation hole.

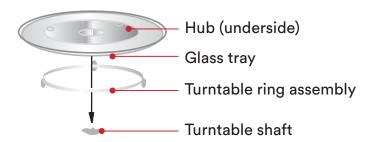
# Your Built-in Microwave



### **SETTING UP YOUR MICROWAVE**

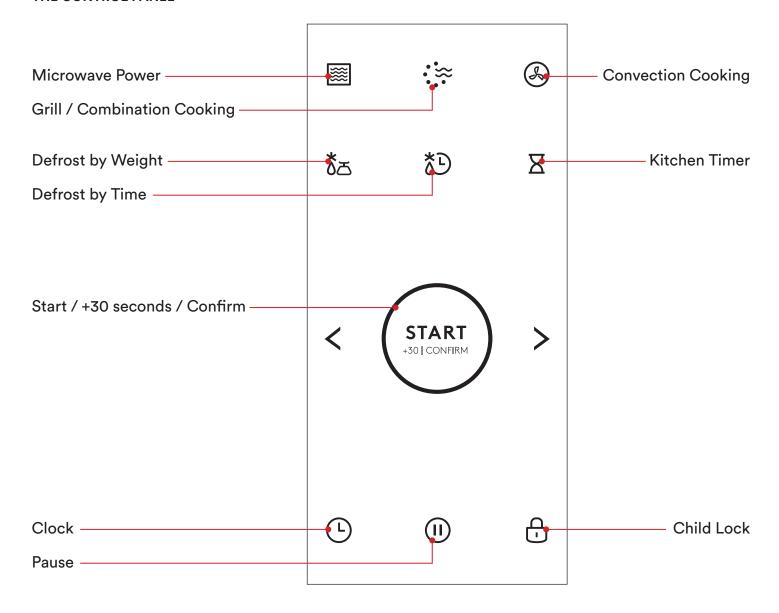
- Remove the microwave and all materials from the carton and microwave cavity.
- Your microwave comes with the following accessories:
  - 1× Glass tray
  - 1 × Turntable ring assembly
  - 1× Instruction Manual

### **TURNTABLE INSTALLATION**



- Never place the glass tray upside down.
- The glass tray should never be restricted.
- Both Glass Tray and Turntable Ring Assembly must always be used during cooking.
- All food and containers must always be placed on the glass tray for cooking
- If the Glass Tray or Turntable Ring Assembly is cracked or broken, contact our After Sales Support team on 1300 11 HELP (4357).

### THE CONTROL PANEL



# **Operation Instructions**

This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.

### **SETTING THE CLOCK**

When the microwave oven is powered, the appliance will display "0:00" and sound an alert once.

- 1. In the waiting state, press the Clock button ( ) once. The screen will display "00:00" and the hour figure will flash.
- Adjust the hour figures using the arrow buttons ( 
   < and 
   < > ). The input will be between 0−23.
- 3. Press the Clock button ( L ) again and the minute figures will flash.
- 5. Press the Clock button ( ) a final time to complete your clock settings.

### Note:

- The clock will not work if it is not set when powered.
- During the process of setting the clock, if you press the pause button ((II)), the microwave will go back to the previous status automatically.

### **COOKING WITH MICROWAVE POWER**

- To begin cooking using microwave power, press the Microwave Power button ( ) once. The screen will display "P100" meaning 100% microwave power.
- 3. To confirm, press the Start/+30/Confirm button



- 5. To begin cooking, press the Start button



### Note:

The step intervals for the time quantities are as follows:

0–1 min	1–5 min	5–10 min	10-30 min	30-95 min
5 seconds	10 seconds	30 seconds	1 minute	5 minute

### **Microwave Power chart**

Microwave Power	100%	80%	50%	30%	10%
Display	P100	P80	P50	P30	P10

### COOKING WITH GRILL OR COMBINATION COOKING

- 1. To begin cooking using grill or combination cooking, press the Grill / Combination Cooking button (::) once. The screen will display "G" for Grill.
- You can adjust the cooking type by either pressing the Grill / Combination Cooking button (: ⇒) repeatedly to cycle through the cooking settings, or by using the arrow buttons ( < and >). The display order of the cycle is "G", "C-1", "C-2", "C-3", "C-4".

Refer to the Grill / Combination Cooking table below for function settings.

	Display	Microwave Power	Grill	Convection
Grill	G		•	
Combi. 1	C-1	•		•
Combi. 2	C-2	•	•	
Combi. 3	C-3		•	•
Combi. 4	C-4	•	•	•

3. To confirm, press the Start/+30/Confirm button



- 5. To begin cooking, press the Start button



### **Example:**

If you would like to cook with Microwave Power and Convection Cooking for 10 minutes, the procedure is:

- Press the Grill / Combination Cooking button (:xi )
   once. The screen will display "G".
- Press the Grill / Combination Cooking button (:x) until the screen displays "C−1".
- 3. Press (START) to Confirm.
- 5. Press (START) to begin cooking.

### Note:

At the half way point of the grill time, the microwave will sound twice. This is a normal reminder alert. In order to grill your food affectively, you should turn the food over when you hear this alert. After you have turned your food over, close the door and resume cooking by pressing the Start button . The microwave will cook without interuption if you do not turn your food over.

# CONVECTION COOKING (WITH PREHEATING FUNCTION)

- To begin convection cooking, press the Convection Cooking button ( ) once. The screen will display "130° C" flashing.
- You can adjust the convection temperature from 130° C to 220° C by either pressing the Convection Cooking button (♠) repeatedly to cycle through the temperature settings, or by using the arrow buttons (← and ➤).
- 3. Press the Start/+30/Confirm button (START) to confirm the temperature setting.
- 4. Press the Start/+30/Confirm button again to start preheating. The temperature figure will flash when it has reached the set temperature and will an alert twice to remind you to put food in the microwave.
- 5. After you have put your food in the microwave, adjust the cooking time using the arrow buttons ( ≺ and ➤). The maximum time is 95 minutes.
- 6. To begin cooking, press the Start button (51)



### Note:

- Cooking time cannot be input until the microwave has reached its preheating temperature.
   If the temperature is reached, the door must be opened to input the cooking time.
- When the preheating time is more than 30 minutes and the temperature has not arrived to the set temperature, the microwave will sound an alert twice to tell you to input the cooking time.
   If the time not input in 5 minutes, the microwave will
  - If the time not input in 5 minutes, the microwave will stop preheating. The alert will sound five times and return to the waiting state.

# Operation Instructions (Continued)

# CONVECTION COOKING (WITHOUT PREHEATING FUNCTION)

- To begin convection cooking, press the Convection Cooking button ( ) once. The screen will display "130° C" flashing.
- You can adjust the convection temperature from 130° C to 220° C by either pressing the Convection Cooking button ( ) repeatedly to cycle through the temperature settings, or by using the arrow buttons ( and ).
- 3. Press the Start/+30/Confirm button to confirm the temperature setting.
- 4. Adjust the cooking time using the arrow buttons ( ∠ and ≥). The input will be between 0:05 95:00.
- 5. Press the Start/+30/Confirm button (START) to begin cooking.

### **DEFROST BY WEIGHT**

- 1. To begin, press the Defrost by Weight button ( 💍 ) once. The screen will display "dEF1".
- 2. To select the food weight, use the arrow buttons ( 

  ✓ and 

  ) to choose between 100g to 2000g.
- 3. Press the Start/+30/Confirm button (START) to begin defrosting.

### **DEFROST BY TIME**

- To begin, press the Defrost by Time button ( ) once.
   The screen will display "dEF2".
- Press the Start/+30/Confirm button (START) to begin defrosting.

### **USING THE KITCHEN TIMER**

- To begin, press the Kitchen Timer button (∑) once.
   The screen will display "00:00".
- 3. Press the Start/+30/Confirm button your setting. A timer indicator will be displayed.
- 4. When the kitchen time reaches 0, timer indicator will no longer be displayed. The alert will sound 5 times. If the clock is set (24-hour system), the screen will return to displaying the current time.

### Note:

The Kitchen Timer's function is purely a timer. It is not the 24-hour time system.

### **MULTI-STAGE COOKING**

Your microwave allows up to two cooking stages to be set. If one of the stages is defrosting, it will be priorised as the first stage automatically. The alert will sound once after each stage as the next stage will begins.

### **Example:**

If you would like to defrost your food for 5 minutes, followed by cooking with 80% Microwave Power for 7 minutes, the procedure is:

- 1. Press the Defrost by Time button ( ) once. The screen will display "dEF2".
- 3. Press the Microwave Power button ( ) once. The screen will display "P100".
- 5. Press (START) to Confirm.
- 7. Press (START) to begin cooking.

### **COOKING WITH THE AUTO MENU**

- 1. In the waiting state, press the right arrow (>) to choose from the set options from "A1" to "A10".
- 2. Press the Start/+30/Confirm button (START) to confirm your choice.
- 3. Use the arrow buttons ( < and > ) to choose the correct food weight.
- 4. To begin cooking, press the Start button (START).
- At the end of the cooking process, an alert will sound 5 times.

### Note:

- The cake menu is under convection cooking with 180° C warm-up function. You should preheat first following the auto menu operation. When the oven reaches the correct temperature, it will stop working and sound an alert to remind you to open the door to put cake in. Then begin cooking by pressing the Start button (START).
- When roast chicken is selected and 2/3 of the time has passed, it will sound an alert twice to remind you to turn over the food. You can just leave it continue but it is recommended to turn the food over, close the door and press Start to continue cooking for the best result

### THE AUTO MENU COOKING CHART

A1   250g   150g   250g   250g   350g   450g   600g   600g   600g   700%   700%   750g   750g	Menu	Weight	Display	Power
AUTO REHEAT    350g   350g     450g   450g     600g   600g     1 (~230g)   1     2 (~460g)   2     POTATO   3 (~690g)   3     A3   300g   300g     MEAT   450g   450g     600g   600g     A4   150g   150g     350g   350g     100%     A50g   450g     600g   600g     A4   150g   150g     350g   350g     100%     A5   350g   350g     150g   150g     A5   250g   250g     350g   350g     FISH   450g   450g     600g   600g     A6   100g   (with cold water 450g)     A6   100g   (with cold water 800g)     150g   (with cold water 800g)     A7   200g   200g     A8   475g   475g   Convection to 180° C with preheat     A9   200g   200g     A10   750g   750g     CHICKEN   1000g   1000g     CHICKEN   1000g   1000g     CHICKEN   1000g   1000g      A2   150g   750g     C-4     C-4		150g	150g	
AUTO REHEAT  450g 450g 600g 600g  A2 1 (~230g) 1 2 (~460g) 2 100%  3 (~690g) 3  150g 150g A3 300g 300g 600g  A4 450g 450g 600g 600g  A4 150g 150g 350g 350g VEGETABLE 500g 500g  150g 150g 350g 350g 750g (with cold water 450g) 600g 600g 600g  A6 100g (with cold water 800g) 150g (with cold water 1200g)  A7 200g 200g A00g A00g A00g A00g A00g A00g A00g	A1	250g	250g	
REHEAT         450g         450g           600g         600g         600g           A2         1 (~230g)         1           2 (~460g)         2         100%           POTATO         3 (~690g)         3           A3         300g         350g           MEAT         450g         450g           600g         600g         600g           A4         150g         150g           350g         350g         350g           750g         250g         250g           350g         350g         350g           350g         350g         80%           FISH         450g         450g           450g         450g         80%           FISH         450g         450g           600g         600g         80%           FISH         450g         450g           600g         600g         80%           PASTA         100g         100g           (with cold water 800g)         150g         80%           A7         200g         200g           SOUP         600g         600g           CAKE         475g         475g <td>AUTO</td> <td>350g</td> <td>350g</td> <td>100%</td>	AUTO	350g	350g	100%
A2         1 (~230g)         1           POTATO         2 (~460g)         2         100%           A3         150g         150g         3           MEAT         450g         450g         450g           600g         600g         600g         100%           A4         150g         150g         150g           A5         350g         350g         350g         350g           FISH         450g         450g         450g         80%           FISH         450g         450g         600g         600g         80%           A6         100g         (with cold water 450g)         50g         80%           PASTA         150g         100g         80%           A7         200g         200g         80%           A7         200g         200g         80%           A8         475g         475g         Convection to 180° C with preheat           A9         200g         200g         Convection to 180° C with preheat           A9         200g         200g         C-4           A10         750g         750g         750g           CHICKEN         1000g         1000g		450g	450g	
POTATO 3 (~460g) 2 100%  3 (~690g) 3 100%  A3 150g 150g 150g 300g 100%  MEAT 450g 450g 600g 600g  A4 150g 150g 350g 100%  VEGETABLE 500g 500g 150g 250g 350g 450g 600g 600g  A5 250g 250g 350g 80%  FISH 450g 450g 600g 600g 600g 600g 600g 600g 600g 6		600g	600g	
POTATO   3 (-690g)   3	A2	1 (~230g)	1	
A3   150g   150g   300g   100%    MEAT   450g   450g   600g    A4   150g   150g   350g   100%    VEGETABLE   500g   500g   100%    A5   250g   250g   350g   80%    FISH   450g   450g   600g    A6   150g   150g   80%    A5   250g   250g   350g   80%    FISH   450g   450g   600g    A6   100g   (with cold water 450g)   150g   water 800g)    PASTA   150g   150g   80%    A7   200g   200g   80%    A8   475g   475g   Convection to 180° C with preheat    A9   200g   200g   300g   C-4    PIZZA   400g   400g   500g    A10   750g   750g   C-4    CHICKEN   1000g   1000g    CHICKEN   1000g   1000g    A8   475g   750g   C-4    CHICKEN   1000g   1000g    CHICKEN   1000g   1000g    A8   475g   750g   C-4    CA4		2 (~460g)	2	100%
A3       300g       300g       450g       100%         A4       150g       150g       150g       350g       350g       100%         A5       250g       250g       250g       350g       350g       80%         FISH       450g       450g       450g       80%         450g       450g       600g       600g         600g       600g       50g       80%         A6       100g       100g       100g       80%         (with cold water 450g)       150g       80%         A7       200g       200g       80%         A7       200g       200g       100%         SOUP       600g       600g       150g       100%         A8       475g       475g       Convection to 180° C with preheat         A9       200g       200g       200g         PIZZA       400g       400g       C-4         A10       750g       750g       C-4         CHICKEN       1000g       1000g       1000g	POTATO	3 (~690g)	3	
MEAT		150g	150g	
MEAT         450g         450g           600g         600g         600g           A4         150g         150g           VEGETABLE         500g         500g           150g         150g         150g           250g         250g         250g           350g         350g         80%           FISH         450g         450g           600g         600g         600g           A6         100g         100g         80%           (with cold water 450g)         100g         80%           PASTA         150g         150g         80%           (with cold water 800g)         150g         80%           A7         200g         200g         100%           SOUP         600g         600g         100%           SOUP         600g         600g         100%           CAKE         475g         475g         Convection to 180° C with preheat           A9         200g         200g         C-4           PIZZA         400g         400g         C-4           A10         750g         750g         C-4           CHICKEN         1000g         1000g <td< td=""><td>А3</td><td>300g</td><td>300g</td><td>100%</td></td<>	А3	300g	300g	100%
A4         150g         150g         350g         350g         100%           VEGETABLE         500g         500g         100%           A5         150g         150g         250g         350g         80%           FISH         450g         450g         600g         600g         80%           A6         100g (with cold water 450g)         100g         80%         80%           PASTA         150g (with cold water 800g)         150g (with cold water 1200g)         100%         600g         600g         100%         600g         600g         100%         600g         600g </td <td>MEAT</td> <td>450g</td> <td>450g</td> <td>] 100%</td>	MEAT	450g	450g	] 100%
VEGETABLE   350g   350g   100%		600g	600g	
VEGETABLE         500g         350g         100%           A5         150g         150g         250g         250g         350g         80%           FISH         450g         450g         600g         600g         80%	A4	150g	150g	
150g		350g	350g	100%
A5 FISH  250g 350g 350g 350g 350g 80%  FISH  450g 600g 600g 600g  50g (with cold water 450g)  150g (with cold water 800g)  150g (with cold water 1200g)  A7 200g 200g 400g SOUP 600g 600g  A8 475g 475g CAKE  A9 200g 200g 475g 475g COnvection to 180° C with preheat  A9 200g 300g 300g C-4  PIZZA 400g 500g  A10 750g 750g CHICKEN	VEGETABLE	500g	500g	
FISH		150g	150g	
FISH	<b>A</b> 5	250g	250g	
A6		350g	350g	80%
SOG	FISH	450g	450g	
A6		600g	600g	
PASTA		(with cold	50g	
(with cold water 1200g)       150g         A7       200g       200g         400g       400g       100%         SOUP       600g       600g         A8       475g       475g       Convection to 180° C with preheat         CAKE       200g       200g       Convection to 180° C with preheat         A9       200g       300g       C-4         PIZZA       400g       400g       C-4         A10       750g       750g       C-4         CHICKEN       1000g       1000g       C-4		(with cold	100g	80%
A8		(with cold	150g	
SOUP         600g         600g           A8         475g         475g         Convection to 180° C with preheat           CAKE         200g         200g         cut to 180° C with preheat           A9         200g         200g         C-4           PIZZA         400g         400g         C-4           A10         750g         750g         750g           CHICKEN         1000g         1000g         C-4	<b>A</b> 7	200g	200g	_
A8		400g	400g	100%
CAKE 475g 475g to 180° C with preheat  A9 200g 200g 300g C-4  PIZZA 400g 400g  A10 750g 500g C-4  CHICKEN 1000g 1000g	SOUP	600g	600g	
CAKE       with preheat         A9       200g       200g         300g       300g       C-4         PIZZA       400g       400g         500g       500g       500g         A10       750g       750g         CHICKEN       1000g       1000g	A8			
A9     200g     200g       300g     300g     C-4       PIZZA     400g     400g       500g     500g       750g     750g       CHICKEN     1000g     1000g	CAKE	475g	475g	
A10 300g 300g C-4  PIZZA 400g 400g  500g 500g  750g 750g  CHICKEN 1000g 1000g  C-4		200g	200a	With prefiedt
PIZZA 400g 400g  500g 500g  750g 750g  CHICKEN 1000g 1000g  C-4	A9			- C-4
A10         500g         500g           750g         750g         C-4           CHICKEN         1000g         1000g	PIZZA			1 ,
A10         750g         750g           CHICKEN         1000g         1000g		<u> </u>		
CHICKEN 1000g 1000g	A10			1
CHICKEN	CHICKEN	i		C-4
1 12009 1 12009 1	CHICKEN	1200g	1200g	1

# Operation Instructions (Continued)

### **SPEEDY COOKING TIPS**

- In the waiting state, press (Start/+30/Confirm button) to cook with 100% microwave power for 30 seconds. To increase the cooking time in increments of 30 seconds, press +30 repeatedly. The maximum time is 95 minutes.
- You can quickly increase the cooking time by 30 seconds when cooking in the microwave, grill, combination and convection cooking modes by pressing the Start/+30/Confirm button (START).
- You cannot increase the cooking time by 30 seconds when you are in the Auto Menu, Multi-Stage Cooking and Defrost by Weight menus.

### CHILD LOCK

From the waiting state, you can activate Child Lock by pressing and holding the Child Lock button ( ) for 3 seconds. The microwave will alert with a long beep when Child Lock is activated.

To deactivate Child Lock, press and hold the Child Lock button ( ) again for 3 seconds. The microwave will alert with a long beep when Child Lock is deactivated.

### Note:

If the clock has been set, the screen will display the current time. If it has not been set, the screen will display "0:00".

### **ENQUIRE FUNCTION**

- You can check the current time during the cooking states by pressing the Clock button (L). It will be displayed on the screen for 2-3 seconds. If the clock has not been set, the screen will display "0:00".

# Cleaning & Maintenance

For the sake of a good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Wait until the inside of the unit is not hot.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry. In case of heavy soiling, use hot water with nonabrasive cleaning product.
- For cleaning the glass of the door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit.

# **Troubleshooting**

### **POSSIBLE ISSUES**

The microwave oven is interfering with TV reception	It is normal for the radio and TV reception to be interfered when the microwave oven is operating. This is similar to small electrical appliances such as mixers, vacuum cleaners and electric fans.
Dim microwave oven light	It is normal for the oven light to become dim when cooking with your microwave in low power.
Steam accumulates on door and hot air comes out of the vents	In cooking, steam may come out of food. Most will be vented but some may accumulate on a cool place such as the door. This is normal.
I started the microwave accidentally with no food in it.	Do not use the microwave without any food inside. It is very dangerous.

### **TROUBLESHOOTING**

Issue	Possible Cause	Solution	
	The power cord may not be securely plugged into the power source tightly	Unplug the power cord and then replug into the power source after 10 seconds	
The microwave oven can not be started	The fuse has blown or the circuit breaker has been tripped	Reset the circuit breaker. If a fuse has blown and you are in need of a repair, please contact our After Sales Support Team on 1300 11 HELP (4357) to arrange an authorised technician.	
	Trouble with the power outlet	Test the outlet with other electrical appliances.	
The Microwave oven does not heat.	The door may not be closed properly	Check to see if there is an object blocking the door or if the door is not closing shut properly.	

# **Technical Information**

### **SPECIFICATIONS**

- Product Size (W, D, H mm): 595 × 468 × 388
- Weight (Net / Gross): 21.5kg / 24.5kg

### **RATING PLATE**

BUILT-IN MICROWAVE 34 LITRES
RATED VOLTAGE: 240V~50Hz
RATED OUTPUT (Microwave): 1000W
MICROWAVE FREQUENCY: 2450MHz

MODEL: IMC34BF
RATED INPUT (Microwave): 1550W
RATED INPUT (Grill): 1100W
RATED OUTPUT (Convection): 2300W
RATED OUTPUT (Convection): 2300W

# Attach your receipt to this page

# Purchase Details

For future reference, please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice.

STORE DETAILS	s			
STORE NAME	I			
ADDRESS	I			
TELEPHONE	<u> </u>	PURCHASE DATE	I	
PRODUCT DETA	AILS			
MODEL NO.	l			
SERIAL NO.	I			

# Warranty Information

# WARRANTY TERMS & CONDITIONS BUILT-IN MICROWAVE

This document sets out the terms and conditions of the product warranties for Residentia Group Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

### 1. IN THIS WARRANTY

- (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
- (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
- (c) 'Appliance' means any Residentia Group product purchased by you accompanied by this document;
- (d) 'ASR' means Residentia Group authorised service representative;
- (e) 'Residentia Group' means Residentia Group Pty Ltd of 165 Barkly Ave, Burnley VIC 3121, ACN 600 546 656 in respect of Appliances purchased in Australia;
- (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Residentia Group, at its discretion, to repair an Appliance during the Warranty Period;
- (g) 'Warranty Period' means:
  - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects for 24 months, following the date of original purchase of the Appliance;
- (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
- 2. This warranty only applies to Appliances purchased and used in Australia and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia.
- 3. During the Warranty Period Residentia Group or its ASR will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Residentia Group or its ASR may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Residentia Group. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
- 4. Parts and Appliances not supplied by Residentia Group are not covered by this warranty.

- 5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Residentia Group or its ASR. If you reside outside of the service area, you will bear the cost of:
- (a) travel of an authorised representative;
- (b) transportation and delivery of the Appliance to and from Residentia Group or its ASR, in all instances, unless the Appliance is transported by Residentia Group or its ASR, the Appliance is transported at the owner's cost and risk while in transit to and from Residentia Group or its ASR.
- 6. Proof of purchase is required before you can make a claim under this warranty.
- 7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Residentia Group is not liable in the following situations (which are not exhaustive):
- (a) the Appliance is damaged by:
  - (i) accident
  - (ii) misuse or abuse, including failure to properly maintain or service
  - (iii) normal wear and tear
  - (iv) power surges, electrical storm damage or incorrect power supply
  - (v) incomplete or improper installation
  - (vi) incorrect, improper or inappropriate operation
  - (vii) insect or vermin infestation
  - (viii) failure to comply with any additional instructions supplied with the Appliance;
- (b) the Appliance is modified without authority from Residentia Group in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced:
- (d) the Appliance was serviced or repaired by anyone other than Residentia Group, an authorised repairer or ASR.
- 8. This warranty, the contract to which it relates and the relationship between you and Residentia Group are governed by the law applicable where the Appliance was purchased.
- 9. To the extent permitted by law, Residentia Group excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.

- 10. For Appliances and services provided by Residentia Group in Australia, the Appliances come with a guarantee by Residentia Group that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
- 11. At all times during the Warranty Period, Residentia Group shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
- 12. To enquire about claiming under this warranty, please follow these steps:
- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available:
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.
- 13. You accept that if you make a warranty claim, Residentia Group and its ASR may exchange information in relation to you to enable Residentia Group to meet its obligations under this warranty.

### **IMPORTANT**

Before calling for service, please ensure that the steps in point 12 have been followed.

### Telephone contacts

► Service: Please call 1300 11 HELP (4357)

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

A HIGHER LEVEL



OF COOKING

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