

**HOBART**



**Microwave Oven  
M1800TUK**

# Operating manual for the HOBART Microwave Oven M1800TUK

Table of Contents	Page
1. Safety instructions.....	3
2. Installation.....	4
3. Symbols on the control panel.....	5
4. Manual operation.....	6
5. Programmed cooking.....	8
6. x2 / x3 programed cooking.....	10
7. Checking the usage frequency.....	11
8. Setting the acoustic signal.....	12
9. Cleaning.....	12
10. Instructions and tips.....	13
11. Guidelines.....	14

**Machine noise level is  $\leq$  70 dB (A)**

## Important tips

### ● Correct use

**HOBART** microwave ovens are to be used exclusively for heating and cooking food for consumption. An exception is eggs in shells. These cannot be cooked in a microwave oven as they will burst.

Do not use any metal containers or dishes in the microwave oven for cooking.

### ● Safety

Never use a faulty microwave oven, particularly if the door is defective. Never operate the microwave oven when it does not contain any food. **Minimum quantity: 0,2 litre.**

The electrical components of the appliance (condensers) may continue to carry high voltage current even if the oven has been unplugged from the mains.

### ● Guarantee

Installation and repairs which are not carried out by **authorized technicians**, as well as any **technical alteration** to the equipment, not approved by the manufacturers, will result in **the warranty and product guarantee becoming invalid.**

All examples in this manual concerning cooking methods and cooking times depend on the quality of the food which is being prepared and may therefore differ from those quoted.





# 1. Safety instructions (to be strictly observed)

## 1.1 Introduction

Every user must acquaint himself with this Operating Manual before trying to operate the microwave so that the appliance is used correctly, achieves good results and functions safely.

Each microwave oven is given a final test before leaving the factory. Nevertheless, it still has to be installed and operate correctly. Notwithstanding all safety measures, safety still depends on correct installation and operation.



## 1.2 Safety

The appliance may NOT be used if:

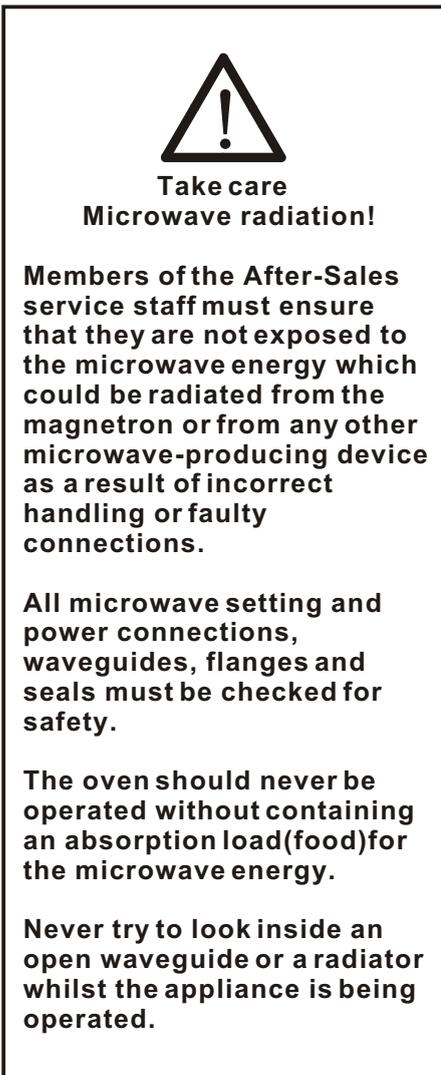
- The door does not fit properly in the door frame because it has been pulled out of line, or because the hinges have been damaged.
- The door or door seal has been damaged (eg. cracks, folds, scorched parts etc.).
- The appliance is obviously damaged.
- The door does not close properly.

**Please do not try and repair the appliance yourself:**  
Consult HOBART After-Sales Service.

**TAKE CARE HIGH VOLTAGE  
DANGER!**

**In order to prevent accidents and damage to the appliance, the following rules must be observed:**

- Before carrying out any repairs, remove plug from the mains or remove the safety fuse.
- After removing the housing, the parts which are under high-voltage become accessible.
- The electrical parts of the appliance (condensers) may also carry high-voltage current even if the plug has been removed from the mains.
- Only cables with high-voltage insulation may be used to carry out high-voltage measurements.
- After carrying out the repairs and before plugging the appliance into the mains again, make sure:
  - that all internal terminals have been connected correctly,
  - that all wires are insulated and are not going to come into contact with the oven door, the housing or sharp Edges,
  - that all protective earth terminals are electrically and mechanically in perfect order,
  - that the internal safety devices have not been altered or interfered with,
  - that all spare parts used comply with the Specifications of the manufacturers.

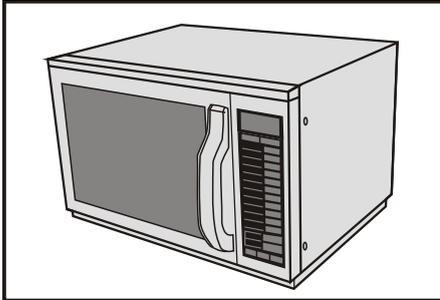




1.3

### Warning

- Warning 1 : It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy;
  - Warning 2 : Liquids or other foods must not be heated in sealed containers since they are liable to explode;
  - Warning 3 : Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container;
  - Warning 4 : The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
- only use utensils that are suitable for use in microwave ovens:
  - when heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
  - if smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
  - 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;
  - details for cleaning door seals, cavities and adjacent parts;
  - the oven should be cleaned regularly and any food deposits removed;
  - 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;

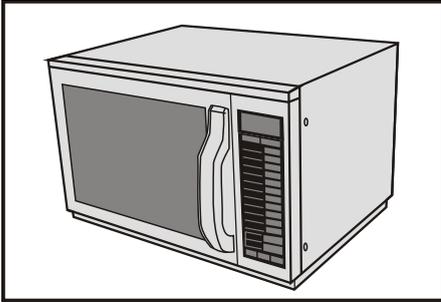




## 2. Installation

### 2.1 Inspection

After the appliance has been removed from its packaging, inspect it for transit damage. If any damage is noted, contact your local HOBART office.



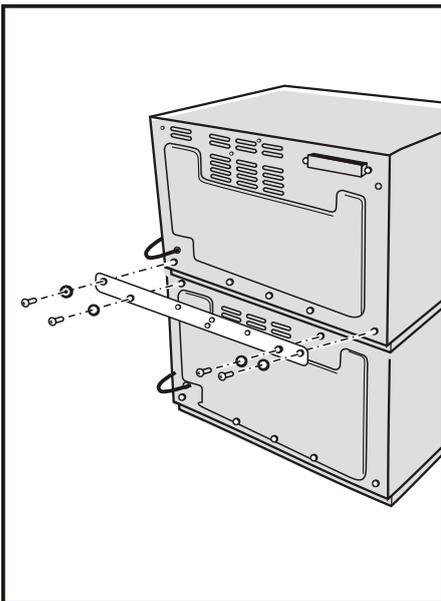
### 2.2 Positioning:

- The microwave oven is supplied with a fitted plug.

#### **ATTENTION:**

Each microwave oven requires an independent single phase 13 Amp. Supply.

- The oven should be placed on a flat, stable surface (eg. A table or worktop)
- The microwave oven should not be installed near other heat or grease sources, eg. chip friers, gas/electric cookers, grills, fan heaters etc. Increased heat and grease-containing air will reduce the service life of the oven.
- The oven is to be placed in such a manner that air can be absorbed and expelled from all sides.
- Make sure that the air filter is not blocked.
- The distance between the back of the oven and the wall should measure at least 80mm.



#### **Double stacking:**

- Place one machine on top of the other and using the fixing plate supplied fasten the two units together at the Rear.

### 3. Symbols on the control panel and their functions

**CHECK:**  
is displayed when the counting function is being carried out.

**MEMORY:**  
the selected programme number is displayed during "programmed cooking".

**COOK:**  
is displayed when a cooking Process starts up.

**Staged cooking:**  
Display 1: " Manual Operation"  
Display 1 & 2: 2-stage cooking.

**Cooking time:**  
displays the remaining cooking time.  
Max. Time for 1-stage cooking: 30 minutes.  
For 2-stage cooking: power  $\geq$  50%-15minutes,  
Power  $\leq$  40%-30 minutes per stage.

**MANUAL:** is displayed when the time is manually set.

**Power:**  
Gives a choice of 10 different power levels from 10% to 100%.

**X2/x3:** is displayed when the corresponding pads are pressed.

**Multiplication pads**  
To be used when the quantity of food to be cooked is doubled or increased three-fold.

**Programme pads(1-0)**  
—For storing or setting time and power.  
—For starting a stored programme

**Manual / Repeat pad**  
Is used for manual operation or to repeat a cooking Process.

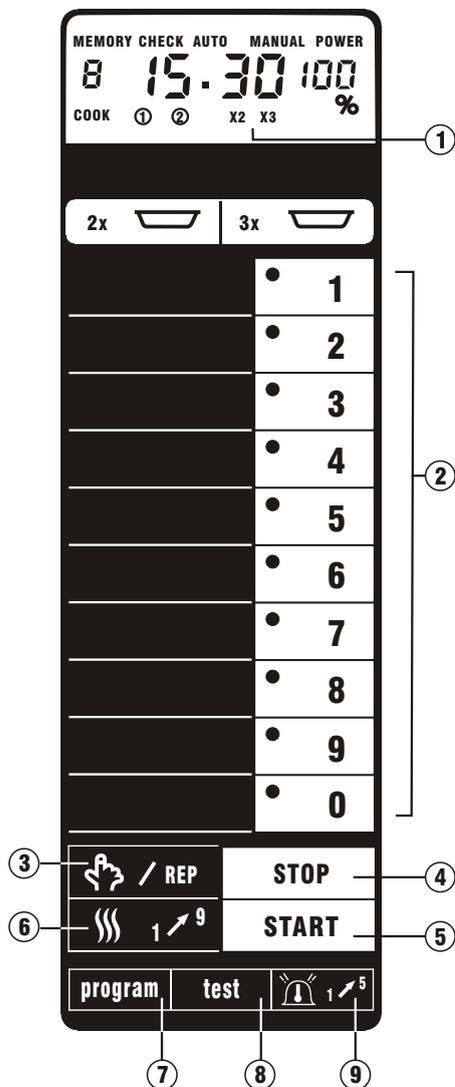
**Power selection pad**  
For setting 10 different power level.

**Memory pad**  
To store programmes. Programming is only possible provided the programme function is activated.

**STOP pad**  
—Press once : the cooking process will be interrupted.  
—Press twice : to cancel the programme.

**Acoustic signal**  
A selection of 5 acoustic levels is available.

**Counter**  
For checking the frequency of usage.



## 4. Manual operation

Manual operation is a method in which time and power can be repeatedly adjusted depending on the type and composition of the food which is being cooked.

### 4.1 1-stage cooking

#### Example 1:

2 minutes 15 seconds cooking time with 50% power.

- Open door.
- Place plate or dish in the oven.  
The food should be evenly distributed on the plate in order to ensure a constant heating process.
- Close the door.
- Press "Manual/Repeat pad"(3).
- Set the correct time using pads (2):"2", "1", "5".
- Press Power Selection pad (6).  
(If this pad is not pressed, the oven will work at full(100%) power).
- Press pad "5" in order to work with 50% power.
- Press START pad (5). The digital display continuously displays the remaining cooking time.

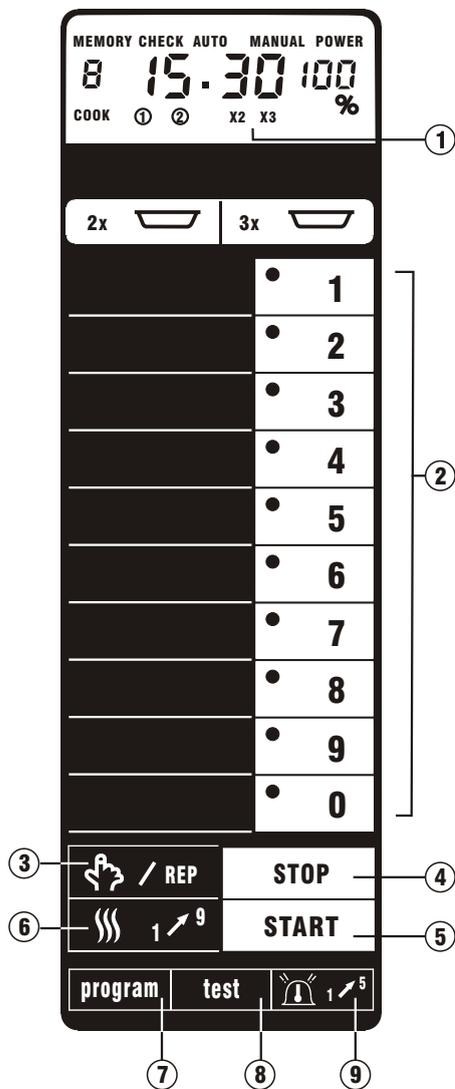
#### Interrupting the cooking process

Opening the door will automatically interrupt the cooking process. The digital display will display the remaining cooking time. To continue cooking, close door and press START pad (5).

In order to select a new cooking time/power, press pad "STOP" (4).

- A signal will be heard at the end of the cooking process. It will stop as soon as the door is opened.
- Remove the food from the microwave oven.

In order to allow the oven to cool off, the fan will continue running for another minute. Do not disconnect the Microwave oven from the mains during this time.



## 4.2 2-stage cooking

### Example 2:

Stage 1: 5 minutes 30 seconds cooking time with 70% power.  
 Stage 2: 3 minutes 10 seconds cooking time with 50% power.

This will result in a continuous cooking time of 8 minutes and 40 seconds.

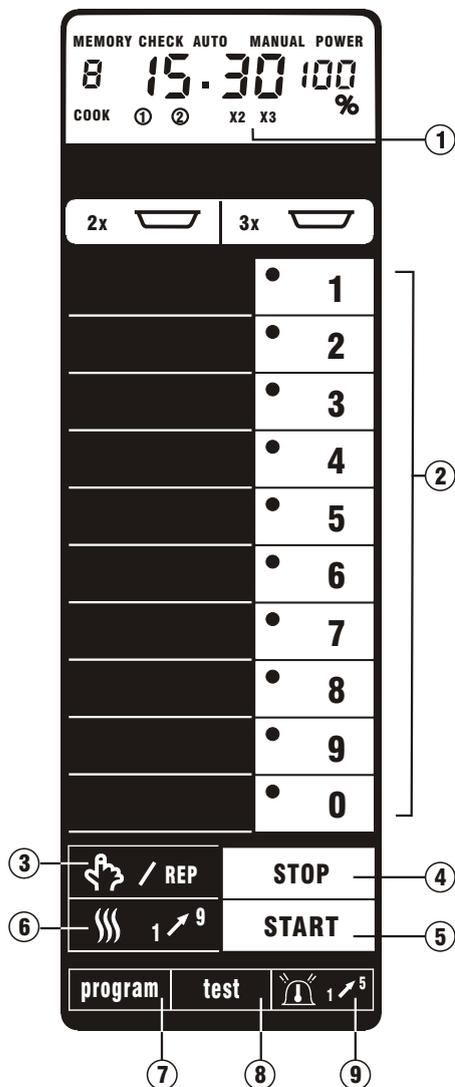
- Open door.
- Place plate or dish in the oven.  
The food would be evenly distributed on the plate in order to ensure a constant heating process.
- Close the door.
- Press "Manual/Repeat"(3).
- Set the time for the 1st cooking stage using pads (2): "5", "3", "0".
- Press Power Selection pad (6).
- Press pad "7" in order to operate with 70% power.
- Press "Manual/Repeat" pad (3).
- Set the time for the 2nd cooking stage using pads (2) "3", "1", "0".
- Press Power Selection pad (6).
- Press pad "5" to operate with 50% power.
- Press START pad (5).  
The digital display and shows which cooking stage of the programme is currently in progress.
- A signal will be heard at the end of the cooking process. It will stop as soon as the door is opened.
- Remove the food from the microwave oven.

In order to allow the oven to cool off, the fan will continue running for another minute. Do not disconnect the microwave oven from the mains during this time.

## 4.3 Repeat function

For ease of use with the HOBART Microwave Oven, the same cooking process can be repeated as often as you wish.

- Place the plate or dish in the oven.
- Close the door.
- Press "Manual/Repeat" pad (3).  
The digital display will indicate the time/power which was last set.
- Press the "START" button.



## 5. Programmed cooking

The programming function is automatically deactivated on connecting the microwave oven to the mains. The pads "Memory"(7), "Test"(8) and "Acoustic signal level" (9) are inoperative.

### 5.1 To activate the programme

1. Close the door and press the Stop pad (4) twice.
2. Press Memory pad (7).
3. Press Start pad (5) twice.
4. Press the "0" pad.
5. Press Memory pad (7) ("MEMORY" will blink on the display).

The programming is now activated.

### 5.2 Deactivating the programme

1. Close the door and press the Stop pad (4) three times.
2. Press the pad "0".

The programming function is now cancelled. No information can be programmed.

### 5.3 Using the Programme Memory

Up to 10 different cooking programmes can be stored in the Memory. It is possible to set 1 and 2 stage cooking in the Memory.

#### Example 1:

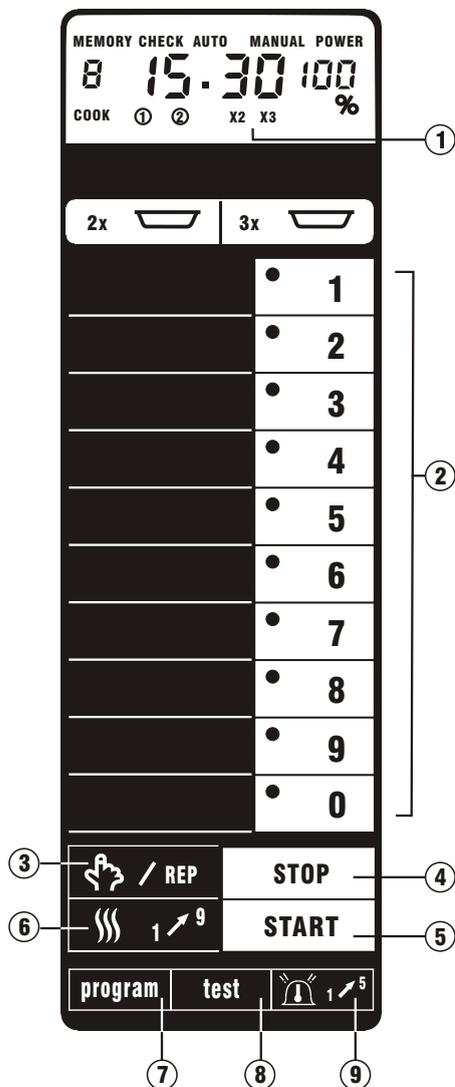
**A 1-stage cooking programme using Memory space 1.**  
5 minutes cooking time with 70% power.

1. **Activate the programming function.**
2. Press the desired programme pad (2), in this instance "1".
3. Press "Manual/Repeat" pad (3).
4. Press pads "5", "0", "0".
5. Press Power Selection pad (6).
6. Press pad "7" for 70% power.
7. Press Memory pad (7).

To cancel a programming error, press Stop pad (4). Then repeat steps 2-7.

In order to check whether a programme has been correctly completed, press pad "Test" and then pad "1". The programme set under this Memory space number should appear on the display.

— **Cancel the programming function.**



#### 5.4

### Example 2:

#### Set a 2-stage cooking programme in Memory space 2.

Stage 1: 5 minutes 30 seconds cooking time using 100% Power.

Stage 2: 3 minutes 10 seconds cooking time using 10% power.

— **Active the programming function.**

— Press the Programme pad (2), in the present instance:"2".

#### Stage 1

— Press "Manual/Repeat" pad (3).

— Press pads "5", "3", "0".

#### Stage 2

— Press "Manual/Repeat" pad (3).

— Press pads "3", "1", "0".

— Press Power Selection pad (6).

— Press pad "1" for 10% power.

— Press Memory pad (7).

— **Cancel the programming function.**

In order to use the remaining 8 programming spaces, you repeat the process for the One-stage and Two-stage programme as described under the above two examples.

Used programme pads can simply be overwritten if required.

### Retrieving a programme

**It is only possible to retrieve a programme, when a cooking time has been set during the programming.**

— Open the door.

— Put the food which is to be cooked in the microwave oven and close the door.

— By pressing the desired Programme pad (2) the cooking process will immediately start up.

— An acoustic signal will be given at the end of the cooking process. The signal continues until the door is opened.

— Remove the food from the microwave oven.

In order to allow the oven to cool off, the fan will continue running for another minute. Do not disconnect the Microwave oven from the mains during this time.

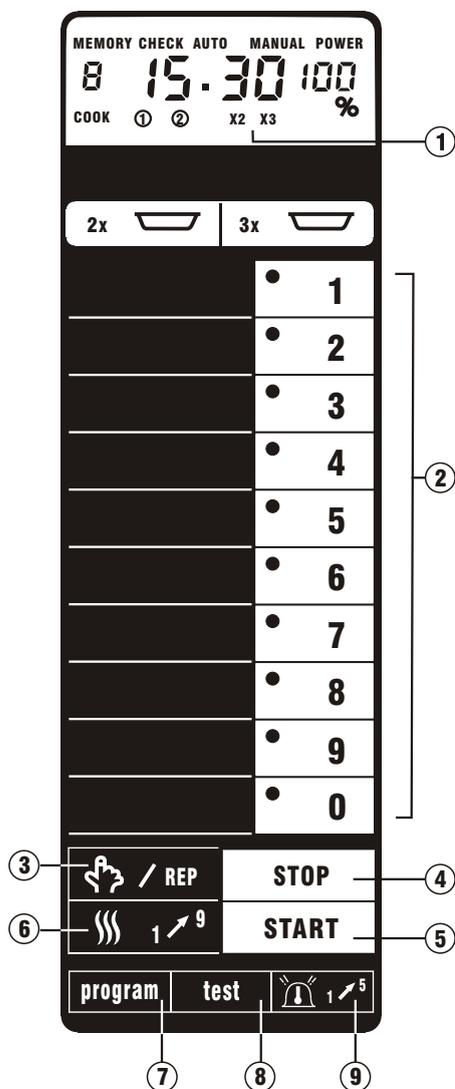
### Interrupting the cooking process

Pressing the Stop pad (4) will interrupt the cooking process. The remaining cooking time will be shown on the digital display.

Close the door and press the Start pad (5) to continue the cooking process.

### Interrupting the cooking process

The cooking process will be automatically interrupted by opening the door. The remaining cooking time is not shown on the digital display. If you wish to continue cooking a NEW START is needed.



## 6. x2 / x3 programmed cooking

The multiplication pads "x2" and "x3" are used when the quantity of food placed in the oven exceeds twice or three-times the portion specified in the programme.

- Open the door.
- Place the food in the microwave oven and close the door.
- Press pad "x2" or "x3" (1).
- Press the required programme pad (2).
- An acoustic signal will sound at the end of the cooking process and will continue until the door is opened.
- Remove the food from the oven.

Should the required cooking time exceed the limit, "EE-1" will be shown in the display. Hence it will not be possible to cook the portion of food for that amount of time. Press the Stop pad (4) and reduce the quantity of food which has been placed in the oven.

### Maximum cooking times for

1-stage cooking: 30minutes.

2-stage cooking: Power  $\geq$  50%-15 min. Per stage.

Power  $\leq$  40%-30 min. Per stage.

### 6.1 Altering the pre-set x2 / x3

The standard setting of the multiplication pads (x2=1.8 times / x3=2.6 times) can, if desired, Be changed for each of the Programme pads 1-0.

#### Example for Programme pad 1:

Change the "x2" pad from a 1.8 setting to a 1.5-times pre-setting.

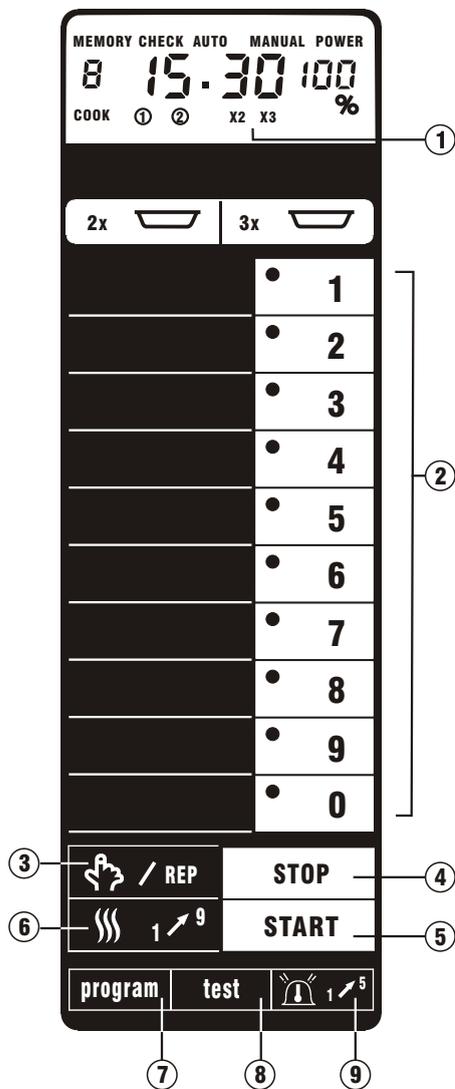
#### 1. Activate the programming function.

2. Press Start pad (5).
3. Press "x2" pad.
4. Press "1" pad.
5. Press "Manual/Repeat" pad (3).
6. Press pads (2)"1", "5" and "0".
7. Press Memory pad (7).

The new setting of the "x2" pad has been stored in the memory.

To check that the programming has been successfully completed, press the "Test" pad and then pad "x2" and "1". The x2-value set under this Memory space number should appear on the display.

- **Cancel the programming function.**



## 7. Checking the frequency of usage

This function allows you to determine:

- how often the appliance is used
- the number of manual cooking processes
- how often the individual memory spaces are used.

### 7.1 Retrieving the counter reading

— **Activate the programme function.**

— Press Stop pad (4).

— Press the "Test" pad (8) and keep depressed for 2 seconds. The total number of cooking processes will appear on the display.

**In order subsequently to retrieve the counter reading of programmes 1-0 and "Manual cooking":**

— Press the appropriate programme pad (eg. "1") or the Manual/Repeat pad (3). The number of cooking processes of each programme in question will be shown on the display.

— **Cancel the programming function.**

### 7.2 Setting the counter to "zero"

All counter readings quoted in 7.1 must be individually cancelled according to requirements (eg. The total number of cooking process weekly; the individual programmes or "Manual" daily).

— **Activate the programming function.**

— Press the Stop pad (4).

— Press the "Test" pad (8) and keep depressed for 2 seconds. The total number of cooking processes since the last zero-setting will be shown on the display.

**To reset the total counter readings to zero:**

— Press Power Selection pad (6) and keep depressed for 2 seconds.

The counter will be reset to zero (display=0).

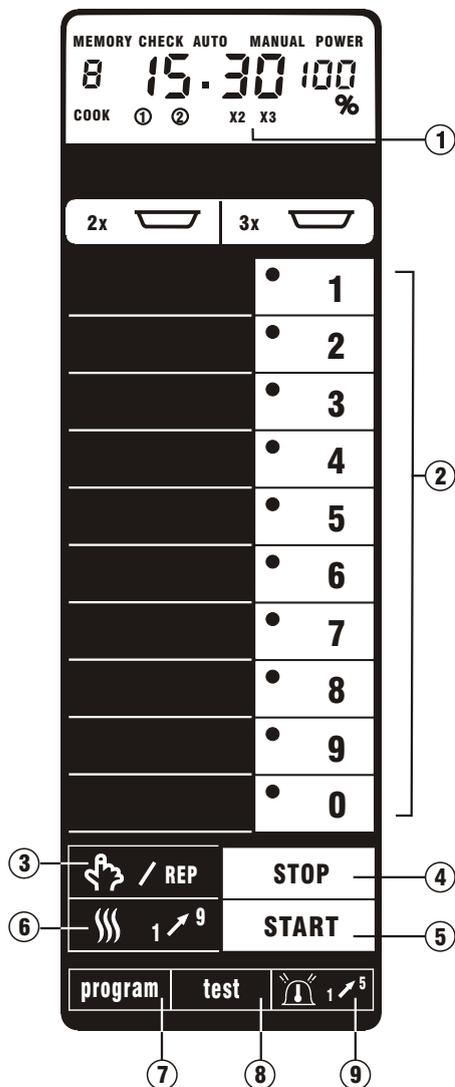
**To reset the counter readings of the required programme pads (2) or "Manual operation" to zero:**

— Press the appropriate programme pad (eg. "1") or Manual/Repeat pad (3). The number of cooking processes of each programme in question will be displayed.

— Press Power Selection pad (6) and keep depressed for 2 seconds. (Display=0).

Press the corresponding pad and repeat the last step in order to set other programme counters back to zero.

— **Cancel the programming function.**



## 8. Setting the acoustic signal

- **Activate the programming function.**
- Press Stop pad (4).
- Press "sound level" (9) until the required acoustic level is obtained.
- Press Memory pad (7).
- **Cancel the programming function.**

## 9. Cleaning

**Always remove the mains plug before cleaning!**

Remove any spilt food immediately using a damp sponge or cloth which has been dipped in a mild detergent.

**Never use harsh abrasives or scourers for cleaning purposes.**

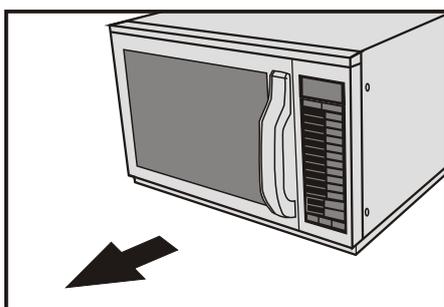


**The whole oven area should be thoroughly cleaned once daily** to prevent the appliance malfunctioning.

The door seals in particular should be carefully cleaned.

The air filter which is located directly below the door must be cleaned once a week with hot water. Do not forget to **re-install the filter** prior to using the appliance.

Clean the outside of the appliance with a chrome-nickel-steel cleaner of a type recommended by the manufacturer.



## 10. Instructions and tips

<p><b>Cooking time</b></p>	<p>Cooking time depends on the following characteristics of the food:</p> <ul style="list-style-type: none"> <li>— Starting temperature: The lower, the longer the cooking time</li> <li>— Density: The denser, the longer the cooking time</li> <li>— Humidity content: The drier, the longer the cooking time</li> <li>— Shape: The thicker, the longer the cooking time</li> <li>— Weight: The heavier, the longer the cooking time</li> </ul>
<p><b>Cooking ware</b></p>	<ul style="list-style-type: none"> <li>— Porcelain, glass, cardboard, ceramic and heat-resistant plastic</li> <li>— No metal cooking ware! Metal is not suitable because microwaves can only heat the food from the open (non-covered) side.</li> </ul>
<p><b>Food</b></p>	<p>Food should be covered in order to:</p> <ul style="list-style-type: none"> <li>— Speed up the cooking process</li> <li>— Prevent the food from drying</li> <li>— Prevent fat from getting sprayed in the oven.</li> </ul> <p>Exceptions: Bread, cakes, breaded dishes which have to become crisp on top should not be covered.</p> <p>Occasionally stir larger quantities of food in the course of the cooking process.</p>
<p><b>Other tips</b></p>	<ul style="list-style-type: none"> <li>— Rotate large dishes in the course of cooking</li> <li>— Stir large quantities of soups or stews once during the cooking period.</li> <li>— Moisten, or butter pastas and rice before cooking and cover.</li> <li>— Cover foods which have a high humidity with transparent foil (not aluminium) or a plate.</li> <li>— Do not cover steaks, nor any food which has a dry surface.</li> <li>— Defrost larger quantities of deep-frozen food in stages.</li> </ul>

## 11. Guidelines

Food		Temperature	Weight	Process	Power*	Time
Main course items	Pasta	+4°C	100g	Cook	90%	1min.
	Potatoes	+4°C	200g	Cook	100%	80sec.
	Rice	+4°C	80g	Cook	80%	40sec.
Meat	Cutlets/Schnitzels	-20°C	180g	Defrost	30%	80sec.
	Chicken portions	-20°C	800g	Defrost	20%	4min.
	Pork sausage	+4°C	250g	Cook	40%	2.5min.
	Gulasch	+4°C	150g	Cook	90%	2min.
Fish	Fish portions	-20°C	180g	Defrost	20%	2min.
	Scampi	-20°C	160g	Defrost	20%	50sec.
Vegetables	Carrots	+4°C	150g	Cook	100%	1.5min.
	Sauerkraut**	+4°C	150g	Cook	100%	1.5min.
	Mixed vegetables	+4°C	200g	Cook	80%	2min.
Fruits	Raspberries	-20°C	100g	Defrost	40%	30sec.
	Mixed fruit	+4°C	100g	Cook	70%	50sec.
Desserts	Apple strudel	-20°C	180g	Defrost	30%	1.5min.
	Chocolate sauce	+4°C	50g	Cook	40%	30sec.
Bread, Pastry, Cakes	Cream gateau	-20°C	180g	Defrost	30%	1min.
	Bread	-20°C	200g	Defrost	40%	2.5min.
	Rolls	-20°C	200g	Defrost	40%	30sec.
Various	Thick soup	+4°C	190g	Cook	90%	2min.
	Toast Hawaii	+4°C	110g	Cook	90%	1.5min.

\*Recommended power ( depends on the consistence, quantity and temperature of the product )



HOBART reserves the right to introduce changes to all products as well as to make improvements without prior notice.

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