# Talking Microwave Oven ES7252

# Product Instructions

# General description

The Cobalt Talking Microwave with speech feedback is specifically designed for blind and low vision users. Instead of providing just visual indicators, this microwave also provides clear speech feedback so you can hear buttons as you press.

It's very easy to use and literally tells you what functions are selected, as well as giving you cooking instructions such as stirring your food during cooking.

# Feature

## INSTALLATION

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

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

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

4. Plug your oven into a standard 230 volt household outlet. Ensure that the electrical circuit is at least 13 amps |Band that your oven is the only appliance connected to the socket!|b Other appliances, particularly freezers, can generate significant interference which may disrupt the operation of microwave ovens if they are plugged into the same double socket or the same mains wiring spur. DO NOT SWITCH THE POWER ON YET - please read the following WARNINGS & SAFETY PRECAUTIONS first!

## WARNINGS & SAFETY PRECAUTIONS

This appliance must be earthed.

Do not attempt to operate the oven with the door open and do not open the door while the oven is on without first pausing or stopping cooking since this can result in harmful exposure to microwave energy. It is important not to 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.

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

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

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

Never operate the oven when it is empty. It is advisable to leave a glass of water in the oven when it is not in use. This will safely absorb the microwave energy should the oven accidentally be switched on.

Never put anything containing metal in the oven. Always check for metal twist ties, cutlery, foil containers and metallic finishes on crockery.

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

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

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

Do not attempt deep fat frying in the oven.

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

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

## HOW YOUR OVEN WORKS

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

## FOOD CHARACTERISTICS AFFECTING COOKING

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

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

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

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

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

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

## COOKING TECHNIQUES

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

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

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

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

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

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

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

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

## MICROWAVE SAFE UTENSILS

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

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

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

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

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

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

**Pottery, stoneware and ceramics.** Containers made from these materials are usually safe to use in the oven but they should be tested as above before use.

## CONTROLS

Your oven has a control panel on the front right face with fourteen keys arranged in six rows. To the left of the control panel, on the right hand side of the door, is the door handle. The control panel keys are arranged as follows;

First row: CLOCK, TIMER

Second row: POWER, DEFROST

Third row: COOK 1, COOK 2

Fourth row: 10 MIN - 1LB/1KG

1 MIN - 1OZ/100G

10 SEC - METRIC/IMPERIAL

Fifth row: 3 FAVOURITE BUTTONS

Sixth row: STOP, START

# OPERATION

## SPEECH VOLUME

Switch on the power to the oven. You will hear it say a number followed by "CLOCK IS NOT SET". (This number is the version number of you oven i.e. two point four). If the door is not closed it will also say "DOOR OPEN".

Press the `CLOCK' button - the oven will repeat "CLOCK IS NOT SET" - keep the button depressed and the oven will say "SET VOLUME". Release the `CLOCK` button and use the `10 MIN' and `1 MIN' buttons to set the speech volume.

Press the `CLOCK' button again to fix the speech volume.

## CLOCK

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

Press the `CLOCK' button - the oven will say "CLOCK IS NOT SET". Keep the button depressed and the oven will say "SET VOLUME" followed by "SET CLOCK". You now use the `10 MIN' and `1 MIN' buttons to set the time. When complete press the `CLOCK' button again to fix the time.

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

## TIMER

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

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

## NORMAL COOKING

Select the cooking power by using the `POWER' button. There are five powers available - high, medium-high, medium, medium-low and low. (If no power is selected the oven will assume that high power is required).

Enter the required cooking time using the three buttons on the third row. The left button selects from zero to 90 minutes in 10 minute steps.

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

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

This means that the cooking time can be set from 10 seconds to 99 minutes 50 seconds.

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

Press the `START' button to start cooking. The microwave will remind you of what has been set and will sound a tone and say "COMPLETE" when it has finished. Pressing the `TIMER' button while cooking is in progress will always obtain the cooking time still to go. If you press the `AUTO MIN' button while cooking is in progress one minute will be added to the cooking time for each press of the button.

## PROGRAMMED COOKING

You can use the built in programs to defrost or cook various types of food automatically.

Select a defrost program by pressing the `DEFROST' button, a cooking program by pressing the `COOK 1' button or a convenience food program by pressing the `COOK 2' button. Repeated pressing of these keys will step through the available options. If you press a wrong button you don't need to press `STOP' and start again, just correct the entry by pressing the correct button. Several of the cooking programmes offer up to 3 choices for each type of food. We suggest that you experiment with these to find which you prefer. Some suggestions are provided on pages 16 and 17.

Enter the weight of the food to be cooked using the buttons on the third row.

The left button selects from zero to 15 Lb or 9 Kg in steps of 1 Lb or 1 Kg.

The center button selects from zero to 15 Oz or 900 Gm in steps of 1 Oz or 100 Gm.

The right button changes between Imperial and Metric units. This means that any weight can be set between 1 Oz and 15 Lb 15 Oz or 100 Gm and 9 Kg 900 Gm.

Press the `START' button to start cooking/defrosting. The oven will confirm the program type and weight selected as well as the time the program will take to run.

## AUTO MINUTE COOKING

Pressing the `AUTO MIN' button will immediately start the oven at full power for 1 minute. Additional presses can be used to add 1 minute for each press.

## PAUSING

During any cooking or defrost cycle the process can be temporarily halted by pressing the `STOP' button. The oven will say "PAUSE", cooking will stop and the timer will halt. You can use this facility to enable you to open the door in order to check progress or just to halt the process temporarily. If you press the `STOP' button again the cycle will be cancelled. The process can be resumed by pressing the `START' button.

During some of the programmes the microwave will ask you to re-arrange the food part way through. You should open the door - the oven will have turned itself off - stir or turn the food as appropriate, close the door and press the `START' button to resume the program.

At the end of some of the programmes the oven will advise you to leave the food to stand. The amount of time various foods should be left to stand before use is very variable but suggested examples are shown at the end of this manual.

## GENERAL

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

Any process can be cancelled by pressing the `STOP' button - if the first press causes the oven to say "PAUSE" a second press will cause a cancel.

If you start entering powers, times or weights but do not complete the entry the microwave will carry out an automatic "CANCEL" after two minutes.

## CLEANING AND CARE

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

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

## POWER LEVEL TABLE

| Power | Output | Use |
| --- | --- | --- |
| High | 100% | Boil Water  Reheating  Cook fresh fruits & Vegetables  Cook fish  Preheat browning dish  Sauté onions, celery & peppers |
| Medium High | 80% | Roast meat & poultry  Cook mushrooms  Cook foods containing cheese & eggs |
| Medium | 60% | Bake cakes, scones  Prepare eggs  Cook meat, poultry  Cook custard  Prepare rice, soup |
| Medium Low | 40% | All thawing  Melt butter & chocolate  Cook less tender cuts of meats |
| Low | 20% | Soften butter & cheese  Soften ice cream  Raise yeast dough |

## WARNING - THIS APPLIANCE MUST BE EARTHED

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

BLUE - Neutral

BROWN - Live

GREEN & YELLOW - Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED.

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

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

## SPECIFICATIONS

Power Input 230v AC, 50 Hz

Output 850 Watts (IEC 705 Rating Standard)

Microwave Frequency 2450 MHz

Outside Dimensions 507mm (W) x 274mm (H) x 435mm (D)

Power Consumption 1250 Watts

Net Weight 16 Kg Approx.

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

Dimensions shown are approximate.

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