

# Russell Taylors

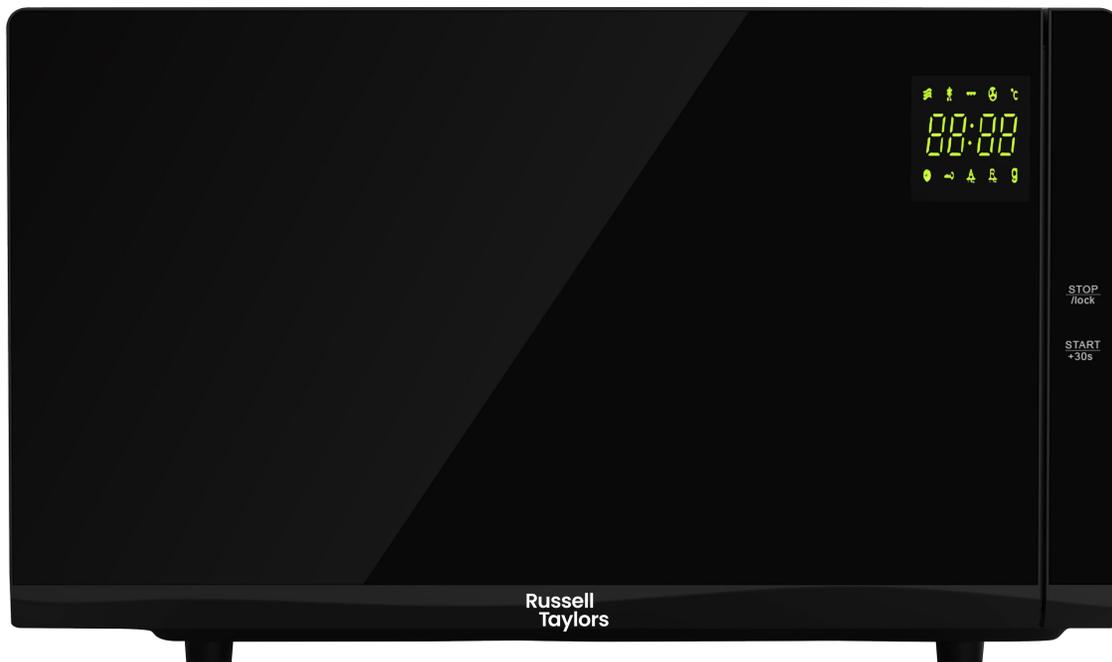
[www.russelltaylors.co.uk](http://www.russelltaylors.co.uk)

## USER MANUAL MICROWAVE M10

E-WARRANTY



SCAN HERE



## **IMPORTANT SAFEGUARDS**

- If the door or door seals are damaged, do not operate the oven until it has been repaired by a qualified technician.
- It is hazardous for anyone other than a trained person to carry out service or repair operations involving the removal of covers that provide protection against microwave energy exposure.
- Liquids or other foods must not be heated in sealed containers, as they may explode.
- Use only utensils that are suitable for use in microwave ovens.
- Do not use metallic containers for food or beverages during microwave cooking.
- When heating food in plastic or paper containers, monitor the oven carefully due to the risk of ignition.
- This appliance is designed for heating food and beverages. Do not use it for drying food, clothing, or heating items such as warming pads, slippers, sponges, or damp cloths, as these may cause injury, ignition, or fire.
- If smoke is observed, switch off or unplug the appliance and keep the door closed to smother any flames.
- Microwave heating of beverages may result in delayed eruptive boiling; exercise caution when handling containers.
- The contents of feeding bottles and baby food jars should be stirred or shaken, and the temperature checked before consumption to avoid burns.
- Do not heat eggs in their shells or whole hard-boiled eggs in the microwave, as they may explode even after heating has ended.
- Failure to maintain the oven in a clean condition may lead to deterioration of the surface and could result in a hazardous situation.
- The appliance must not be placed inside a cabinet.
- Take care not to displace the turntable when removing containers.
- Do not clean the appliance with a steam cleaner.

- When operating in combination mode, children should use the oven only under adult supervision due to the high temperatures generated.

### **CAUTION: HOT SURFACE**

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a qualified person to avoid hazards.
- The 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 the use of this appliance by a person responsible to their safety. Children must not play with the appliance.
- Cleaning and maintenance should not be performed by children without supervision.
- Do not place the glass plate directly into cold water after use. Allow it to cool for at least 20 minutes before washing to avoid cracking.

### **Group 2 Class B Appliance**

- Group 2 ISM equipment: This appliance intentionally generates and/or uses radio- frequency energy in the form of electromagnetic radiation for material treatment (includes EDM and arc welding equipment).
- Class B equipment: Suitable for use in domestic establishments and in buildings directly connected to a low- voltage power supply network for domestic purposes.
- EU market notes: internal LED light <60 lm. After the appliance is plugged in or at the end of a cycle, it automatically enters standby mode (standby power <0.8 W).

## **INSTALLATION**

1. Remove all packaging materials. If a protective film covers the oven, remove it before use.
2. Inspect for any damage. If damaged, notify your dealer or contact the manufacturer's service center immediately.
3. Place the microwave oven in a dry, non- corrosive environment, away from heat sources and humidity (e.g., gas burners or water tanks).
4. Ensure proper ventilation:
  - Rear clearance: at least 20 cm
  - Side clearance: at least 5 cm
  - Top clearance: at least 20 cm
  - Height from floor: at least 85 cm
5. Position the oven away from televisions, radios, or antennas (at least 5 m) to prevent interference.
6. Ensure the plug is accessible and the appliance is properly grounded to prevent electric shock.
7. Operate the oven only with the door closed. Do not build into a cabinet; this model is intended for freestanding use.
8. A slight odor or smoke may occur on first use due to manufacturing residues. Place a cup of water inside, set to high power, and operate several times to eliminate odor. Keep the area well ventilated.

## **CLEANING & CARE**

Unplug the appliance before cleaning and allow it to cool. Do not immerse the oven in water or any other liquid.

- Clean the oven regularly and remove any food deposits.
- Failure to clean properly may cause surface deterioration and hazards.

- Do not use harsh detergents, gasoline, abrasive powders, or metal brushes.
- Do not remove the wave-guide cover.

### **To Remove Odors**

- Place several lemon slices in a cup of water and heat on high power for 2–3 minutes.
- Heat a cup of red tea on high power.
- Place orange peels inside and heat for 1 minute.
- Store the oven in a dry, well-ventilated place when not in use.

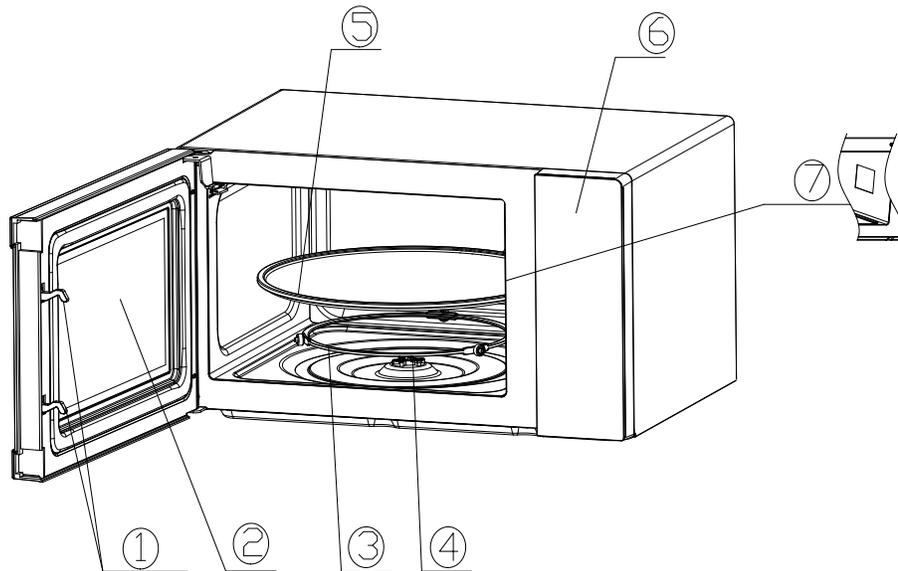
### **Cleaning Surfaces in Contact with Food**

- Wipe the waveguide cover with a damp cloth, then dry thoroughly.
- Remove grease buildup to prevent overheating or fire.

### **Tips for Cleaning**

- Exterior: Wipe with a soft, damp cloth.
- Door and window: Wipe with a damp cloth; clean seals and adjacent parts to remove spills or spatters.
- Control panel: Wipe gently with a slightly damp cloth.
- Interior walls: Clean with a damp cloth and dry thoroughly.
- Turntable, ring, and axis: Wash with mild soapy water, rinse, and dry completely.

## PRODUCT DESCRIPTION



- Door lock – Ensures the door is securely closed before operation.
- Viewing window – Allows users to monitor cooking progress.
- Rotating ring – Supports and stabilizes the turntable.
- Rotating axis – Connects to the motor that drives rotation.
- Turntable – Holds the food and rotates for even cooking.
- Wave guide cover – Located inside the oven near the control panel wall; never remove it.

## CONTROL PANEL OPERATION

### 1. Before Cooking

When plugged in, the display lights up and enters standby mode, showing "1:00".

### 2. Microwave Function

There are 10 power levels: 100P, 90P, 80P, 70P, 60P, 50P, 40P, 30P, 20P, and 10P. Press "Micro." repeatedly to select the desired level. Enter cooking time (max 99:99) using the arrow keys, then press "START/+30s" to begin. A buzzer sounds when finished.

<b>Power Level</b>	<b>Description</b>	<b>Usage</b>
HIGH (100%, 90%)	Maximum power	Quick, thorough cooking
M. HIGH (80%, 70%)	Medium-high	Fast cooking
MED (60%, 50%)	Medium	Steaming food
M. LOW (40%, 30%)	Medium-low	Defrosting
LOW (20%, 10%)	Low	Keeping warm

- Maximum setting time: 99 minutes 99 seconds.
- Do not use the grill rack in microwave mode.
- Do not operate the oven empty.
- At maximum power, the oven may automatically lower power to extend lifespan.
- To turn food mid- cooking, press "START/+30s" once to resume.
- To stop before time ends, press "STOP/LOCK" once to clear settings.

### **3. Defrost**

Two defrost modes: dEF1 (by weight 100–1500 g) and dEF2 (by time up to 99:99). Press "Defrost" to select mode, enter weight/time, and press "START/+30s" to begin. A buzzer signals completion. In dEF1 mode, a beep prompts you to turn the food mid- cycle.

- Turn food during operation for even defrosting.
- Defrosting usually takes longer than cooking.
- If food can be cut easily with a knife, defrosting is complete.
- Microwave penetration depth is about 4 cm.
- Consume defrosted food promptly; do not refreeze.

#### 4. Auto Cooking

Eight automatic menus: Potato, Pasta, Pizza, Popcorn, Vegetable, Beverage, Meat, and Fish. Select the menu and press the button repeatedly to choose weight, then press "START/+30s".

Display	Food Type	Weight Options
A.1	Potato	250 g / 500 g / 750 g
A.2	Pasta	50 g / 100 g / 150 g
A.3	Pizza	200 g / 400 g
A.4	Popcorn	100 g
A.5	Vegetable	200 g / 400 g / 600 g
A.6	Beverage	1 / 2 / 3 cups (~250 ml each)
A.7	Meat	200 g / 400 g / 600 g
A.8	Fish	200 g / 400 g / 600 g

- Default food temperature: 20–25°C. Adjust time for hotter or colder items.
- Weight, shape, and temperature affect results; adjust time for best performance.

#### 5. Timer

In standby mode, press "Timer" to set countdown (max 99:99). Enter time using number keys and press "START/+30s" to begin. A buzzer sounds when complete.

## **6. Reheat**

Press "Reheat" repeatedly to select food weight (200–1000 g). Press "START/+30s" to begin. A buzzer signals completion.

## **7. Express Cook**

- In standby mode, press number keys 1–6 for instant 1–6 minute cooking, then press "START/+30s".
- Alternatively, press "START/+30s" directly for a 30- second quick start. Each press adds 30 seconds.

## **8. Clock (0/Clock Button)**

Hold "0/Clock" for 3 seconds to enter clock setting mode. Enter time (24- hour format) and press "START/+30s" to confirm.

## **9. Stop**

Press "STOP" to cancel settings or pause during cooking. Press again to cancel completely and return to standby.

## **10. Start/+30s**

After setting time or weight, press to start. During operation, press once to add 30 seconds (not valid in menu or weight- defrost modes). In pause mode, press to resume.

## **11. Child Lock**

- Hold "STOP" for 3 seconds to activate or deactivate the lock.
- When active, all buttons are disabled.

## **UTENSIL GUIDELINES**

Use only microwave- safe containers. Recommended materials: heat- resistant ceramic, glass, and plastic. Do not use metal containers in microwave or combination mode.

<b>Material</b>	<b>Microwave Safe</b>	<b>Notes</b>
Heat- resistant ceramic	Yes	Avoid metal rims or glaze; withstands 120°C+.
Heat- resistant plastic	Yes	Not for prolonged microwave use.
Heat- resistant glass	Yes	—
Grill rack	No	—
Plastic film	Yes	Avoid direct contact with high- fat foods; may melt.

### **COOKING TIPS**

- Food arrangement: Place thicker parts outward, thinner in the center. Avoid overlap.
- Cooking time: Start short, check, and extend if necessary to avoid overcooking.
- Even cooking: Turn or stir food midway (especially meat, poultry, or fish).
- Standing time: Allow food to rest after cooking for even heat distribution.
- Doneness checks: steam throughout; poultry joints move easily; no visible pink; fish is opaque and flakes easily.
- Browning dish: Always place a heat- resistant plate underneath to protect the turntable.
- Plastic wrap: Avoid direct contact with high- fat foods.
- Plastic cookware: Not suitable for high- fat or high- sugar dishes or preheating beyond recommended time.

## **MAINTENANCE**

### **Servicing Checklist**

1. Place 150 ml of water in a cup, close the door, and run for 1 minute.
2. Check if the oven lamp lights.
3. Check if the cooling fan operates (feel airflow at rear vents).
4. Ensure the turntable rotates (rotation direction may vary).
5. Verify that the water is hot.

If any issue persists, check the wall socket and fuse. If both are functional, contact the nearest authorized service center.

### **Servicing Safeguards**

Caution: Microwave Radiation

- The high- voltage capacitor retains charge even after disconnection. Discharge it by shorting its negative terminal to the chassis before servicing.
- The following parts may expose voltages above 250 V: magnetron, high- voltage transformer, capacitor, diode, and fuse.
- Improper fitting or damage may cause microwave leakage: magnetron installation; door hinges or interlocks; switch support; door seals or enclosure.

### **CORRECT DISPOSAL**

This marking indicates that the product must not be disposed of with household waste within the EU. To prevent environmental or health hazards from uncontrolled disposal, recycle responsibly. Return the appliance to a collection point or retailer for safe recycling.