



## **Safety instructions - Read carefully and keep for future reference!**

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:



### **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY**

- **Warning: It is hazardous for anyone other than a qualified technician to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.**
  - **Warning: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified technician.**
  - **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.**
- Consult Local and National Standards to comply with the following:
    - Health and Safety at Work Legislation
    - Fire Precautions
    - IEE Wiring Regulations
    - Building Regulations
  - Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Free standing use only. Do not place the microwave oven in a cabinet.
- Do not use outdoors.
- Do not use this oven near water.
- Do not operate the oven when empty.
- Do not let cord hang over edge of table or counter.
- Microwave oven is intended for heating food and beverages only. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Only use utensils suitable for use in microwave ovens.
- Metallic containers for food and beverages are not allowed during microwave cooking.
- The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food.
  - Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
  - Do not heat oil or fat for deep frying.
  - 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.
- To reduce the risk of explosion and delayed eruptive boiling:
  - Microwave heating of beverages result in delayed eruptive boiling, therefore care must be taken when handling the container.
  - Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode. (Baby bottles fitted with a screw cap or teat are considered as sealed containers.)
  - Contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
  - Potatoes, sausage and chestnut should be peeled or pierced before cooking. 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.
- Always switch off and disconnect the power supply to the unit before cleaning or carrying out maintenance.
- The oven should be cleaned regularly and any food deposits removed.
- The appliance shall not be cleaned with a steam cleaner.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- 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 the oven cavity for storage purposes.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Nisbets Essentials recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

## Pack Contents

The following is included:

- Microwave
- Grill rack
- Instruction manual

Nisbets Essentials prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Nisbets Essentials dealer immediately.

## Installation

1. Remove all packaging materials. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.

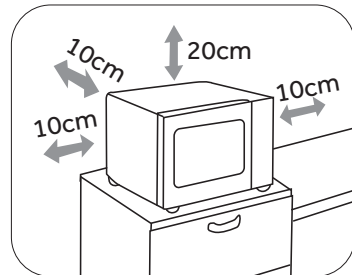
**Warning: Check for any of the following damage that may have occurred:**

- Misaligned or bent door, damaged door seals/sealing surface, broken/loose door hinges, dents in the oven interior.
- **DO NOT** operate the oven if any damage is found. Call a Nisbets Essentials agent or qualified Technician.

2. Position the oven on a flat, stable and heat-resistant surface. For sufficient ventilation, allow a minimum of 20cm of space above the oven, 10cm at the back and sides.

**Note: Do not cover or block any openings on the appliance, or remove the feet.**

3. Place the oven as far away from radios and TV as possible as operation of the appliance may cause interference to your radio or TV reception.



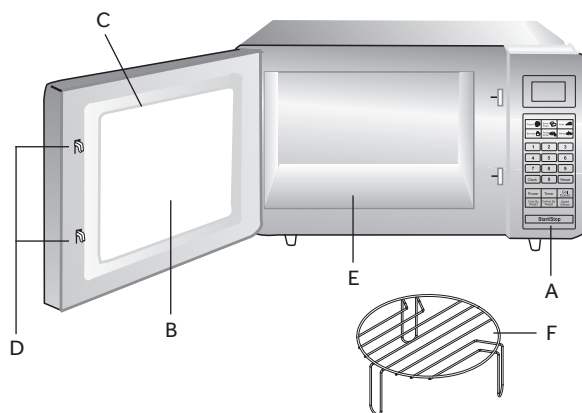
## Containers

Generally, containers made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. See the table below for reference for containers to use/avoid with microwaving. If in doubt, please check the manufacturer's instructions if your container is microwave safe or not.

**Never use metal or metal-trimmed containers for microwave or combination cooking as metal shields the food from microwave energy and may cause arcing.**

Containers (Not included)	Microwave mode	Grill mode	Combination mode	Remarks
Heat-resistant ceramic	√	√	√	Never use ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	√	X	X	Not suitable for long time microwave cooking
Heat-resistant glass	√	√	√	
Plastic film	√	X	X	Not suitable when cooking meat or chops as over-temperature may damage the film
Grill rack	X	√	X	
Metal container	X	X	X	
Lacquer	X	X	X	Poor heat-resistant, not suitable for high temperature cooking
Bamboo, wood and paper	X	X	X	Poor heat-resistant, not suitable for High temperature cooking

## Knowing your appliance

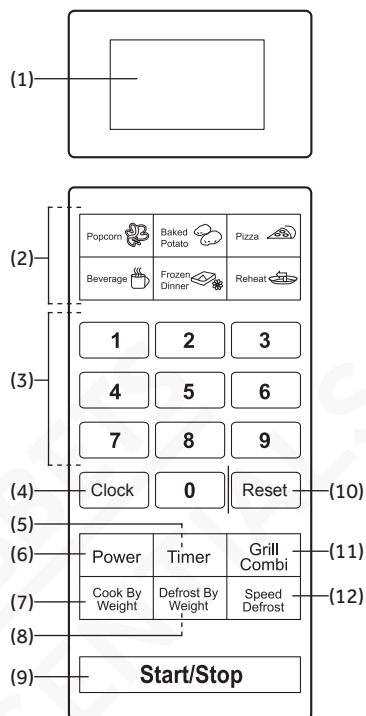


- A) Control panel
- B) Observation window
- C) Door assembly
- D) Safety interlock system
- E) Ceramic board
- F) Grill rack

### Note:

1. DO NOT press the ceramic board forcibly.
2. Take and put containers gently to avoid damage to the ceramic board.
3. After use, DO NOT touch the ceramic board with hand to avoid high temperature scalding.

## Control panel



1) LED display

2) Auto cooking program buttons: Press to use auto cooking programs

3) Number buttons: Press to input clock/timer setting and select food type/quantity, cooking time, menu weight, etc.

4) "Clock" button: Press to set clock

5) "Timer" button: Press to set timer

6) "Power" button: Press to select power level

7) "Cook By Weight" button

8) "Defrost By Weight" button

9) "Start/Stop" button: Press to start; Press again to pause

10) "Reset" button: Press to clear the previous setting, or return to the standby state

11) "Grill Combi" button

12) "Speed Defrost" button

## Operation

### Power up and standby

- When the oven is electrified, the display will flash ":" for 3 seconds then enter clock setting mode.
- Press number buttons to set the clock, then press "Clock" button to confirm.

**Note:** If the clock is not set within 30 seconds, the appliance will exit clock setting mode and enter standby.

### Resetting the clock

To reset the clock:

1. Press "Reset" button to enter standby. The display will flash "0:00".
2. Press "Clock" button. The display will flash ":".
3. Press number buttons to set the new clock, then press "Clock" button to confirm.

If to view the clock during cooking, just press "Clock" button once.

## Setting the timer

1. Press "Timer" button.
2. Press the number buttons to set the timer.  
Maximum timer: 99minutes 99 seconds
3. Press "Start/Stop" button to confirm. The timer begins to count down.
4. When timer countdown is over, the appliance will beep.

### Note:

Before timer expires, you can press "Timer" button then "Reset" button to cancel it.  
The timer only functions as a countdown reminder while the appliance is not working.

## Safety lock

With the safety lock function, the appliance's control panel can be protected from unintentional touch.

To lock/unlock the control panel, press and hold "Reset" button for 3 seconds.

## Manual Cooking Mode: One stage

In this mode, users need to manually set power level and cooking time.

1. In Standby or Clock mode, press "Power" button repeatedly to select the desired power level.

Power	Display	Level	Remarks
100%	P100	High	For quick and thorough cooking
90%	P90		
80%	P80	Medium High	For medium express cooking
70%	P70		
60%	P60	Medium	For frying food
50%	P50		
40%	P40	Medium low	For defrosting food
30%	P30		
20%	P20	Low	For keeping warm
10%	P10		

2. Press number buttons to set the cooking time as needed. (Cooking time range: 1 second - 99 minutes 99 seconds)
3. Press "Start/Stop" to confirm and start cooking. Remaining cooking time will be shown.
4. When cooking time expires, the oven will beep and show "End" on the display.

Example: To cook with power level P80 and cooking time 10 minutes

Step1:	Press "Reset" button to enter standby.
Step2:	Press "Power" button 3 times to select power level P80. "P80 will be shown.
Step3:	Press number buttons "1" "0" "0" "0" to select cooking time 10 minutes. "10:00" will be shown.
Step4:	Press "Start/Stop" to confirm and start. The cooking time will start to count down.

### Note:

- If to turn over food during cooking, just open the door directly. Turn food over and close door. Then press "Start/Stop" again to continue cooking.
- If to remove food before the preset time, it is recommended to press "Reset" to clear the previous setting to avoid unintentional operation next time.
- After cooking, if the door not opened or "Reset" button not pressed, the appliance will keep beeping 3 times every 2 minutes.

## Manual Cooking Mode: Two Stages

To obtain best cooking result, some recipes call for different cook modes and time.

Example: To cook with P100 microwave for 3 minutes then P20 for 9 minutes

Step1:	Press "Reset" button to enter standby.
Step2:	Press "Power" button once. "P100" will be shown.
Step3:	Press number buttons "3" "0" "0" to select cooking time 3 minutes. "3:00" will be shown. Now the first stage setting is finished.
Step4:	Press "Power" button repeatedly until "P20" is shown.
Step5:	Press number buttons "9", "0", "0" to select cooking time 9 minutes. "9:00" will be shown. Now the second stage setting is finished.
Step6:	Press "Start/Stop" to confirm and start. The cooking time will start to count down.

## Grill and Grill Combination mode

Mode	Times to press "Grill/Combi"	Display	Remarks
Grill	Once	G.	Heat element will be energized during operation, suitable for rolling thin meats or pork, sausage, chicken wing as good brown colour can be obtained
Grill Comb 1	2 times	C.1	Combination of grill and microwave cooking: 30% time microwave output and 70% time grilling
Grill Comb 2	3 times	C.2	Combination of grill and microwave cooking: 55% time microwave output and 45% time grilling

- In Standby or Clock mode, press "Grill Combi" button repeatedly to select the desired Grill mode.
- Press the number buttons to set cooking time. (Cooking time range: 1 second - 99 minutes 99 seconds).
- Press "Start/Stop" button to start cooking.

Example: To cook under grill mode for 10 minutes	
Step1:	Press "Reset" button to enter standby.
Step2:	Press "Grill Combi" button once to select Grill mode. "G." will be shown.
Step3:	Press number buttons "1" "0" "0" "0" to select cooking time 10 minutes. "10:00" will be shown.
Step4:	Press "Start/Stop" to confirm and start. The cooking time will start to count down.

## "Speed Defrost" function

- In Standby or Clock mode, press "Speed Defrost" button.
- Press number buttons to set the defrost time.
- Press "Start/Stop" to confirm and start defrost. Cooking time will start to count down.
- When set time expires, the oven will beep and show "End" on the display.

## "Defrost by Weight" function

With this function, users just need to set food weight. The appliance will then automatically determine the defrost time.

Weight range: 0.1-3.0 kg

Example: To defrost 1.15kg beef	
Step1:	Press "Reset" button to enter standby.
Step2:	Press "Defrost By Weight" button. "0." will be shown.
Step3:	Press number buttons "1" "1" "5" to set the food weight. "1.15" will be shown.
Step4:	Press "Start/Stop" to confirm and start. The cooking time will start to count down.
<b>Note:</b> During cooking the appliance will beep 2 times, reminding the user to turn over food.	

## "Cook By Weight" function

The appliance has default cooking menus for simple operation.

Users just need to set food type and weight, and the oven will automatically determine the relative cooking time and power level.

"Cook By Weight" code descriptions		
Code on Display	Food type	Food weight (kg)
1	Beef	0.1, 0.15, 0.2.....2.9, 2.95, 3.0
2	Mutton	0.1, 0.15, 0.2.....2.9, 2.95, 3.0
3	Pork	0.1, 0.15, 0.2.....1.9, 1.95, 2.0







Example: To cook 1.2kg beef	
Step1:	Press "Reset" button to enter standby.
Step2:	Press "Cook By Weight" button once.
Step3:	Press number button "1" to select food type of beef. "0." will be shown.
Step4:	Press number buttons "1" "2" "0" to set the food weight. "1.20" will be shown.
Step5:	Press "Start/Stop" to confirm and start. The cooking time will start to count down.
<b>Note:</b> During cooking the appliance will beep 2 times, reminding the user to turn over food.	

### Automatic cooking programs

The appliance has preset cooking programs for certain types of food or cooking.

Users just need to set food quantity or amount. Then the oven will automatically determine the relative cooking time and power level.

See the table below on how to select the automatic cooking program menu:

Food/ cooking type		Program options
Popcorn		100g
Pizza		Reheat, about 150g
Beverage		Quantity option: 1, 2, 3, 4 Each about 250ml
Frozen food		Quantity option: 1, 2 Each about 250g
Potatoes		Quantity option: 1, 2, 3, 4 Each about 150g
Reheat		Quantity option: 1 Each about 500g

## Cooking tips

Final cooking result may depend on many factors:

### Food arrangement

Place thicker areas towards outside of dish, the thinner part towards the centre and spread it evenly. Do not overlap if possible.

### Cooking time

Start cooking with a short time setting, evaluate after time up and extend time according to the actual need. Over cooking may result in smoke and burns.

### Cooking food evenly

Food such as chicken, hamburger or steak should be turned over during cooking. Depending on the type of food, if applicable, stir from outside to centre of dish once or twice during cooking.

### Allow standing time

After cooking times out, leave the food in the oven for an adequate length of time, this allows food to complete its cooking cycle and cool down in a gradual manner.

### Whether the food is done

Colour and hardness of food help to determine if it is done, like

- Steam coming out from all parts of food, not just the edge
- Joints of poultry can be moved easily
- Pork or poultry shows no signs of blood
- Fish is opaque and can be sliced easily with a fork

### Browning dish

When using a browning dish or self-heating container, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable.

### Microwave safe plastic wrap

When cooking food with high fat content, do not allow the plastic wrap come into contact with food as it may melt.

### Microwave safe plastic cookware

Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. Also, the preheating time specified in the dish instruction manual must not be exceeded.

## Cleaning, Care & Maintenance

- **Switch off and disconnect from the power supply before cleaning and maintenance.**
- **Always keep the oven clean!**
- **Clean the door frame, seal and neighbouring parts carefully with a damp cloth when dirty.**
- **Never use hard detergent, gasoline, abrasive powder or metal brush to clean any part of the appliance.**

### Cleaning door and oven front face

- For best performance and to maintain the high degree of safety, the inner door panel and oven front face should be free of food or grease build-up.
- Wipe these parts with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.

### Cleaning control panel and plastic parts

- Use a dry cloth (not a soaked cloth) to clean these parts.

- Do not allow the control panel to become wet.
- Do not apply a detergent or an alkaline liquid spray to the control panel and plastic parts, as this may cause damage to these parts.

### Cleaning the oven interior

- After use be sure to remove spilled liquids, spattered oil and food debris as quickly as possible.
- If the oven is used when dirty, efficiency drops and the dirt gets stuck on the oven surface. This may cause bad odours.
- Clean the interior with a cloth soaked in luke-warm water with a mild detergent dissolved in it, then rinse the soap off with a damp cloth.

**You can remove any odours in the oven interior by microwaving a cup of water with the juice of 1 lemon for 2-3 minutes. Wipe the oven clean with a soft dry cloth.**

## Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
	Door is not closed properly	Close door securely
Arcing/Sparking	Metallic or other inappropriate materials are being used in food preparation	Remove metal objects. Use microwave-safe utensils only
	Spilled food remains inside the oven	Clean the interior of the oven
	The oven is operated when empty	Do not operate when empty. It is dangerous
Microwave oven interfering with TV reception	Radio and TV reception is interfered when then appliance is operating	It is normal
Steam accumulating on door and hot air out of vents	In cooking, steam may come out of food. Most will get out of vents but some may accumulate on cool places like the oven door	It is normal

## Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Input Power		Microwave Output power	Oven Capacity	Operation Frequency	Dimensions h x w x d (mm)	Weight (kg)
		Microwave	Grill					
DJ610-A	220-240-50Hz	1200W	1000W	750W	21L	2450MHz	298 x 492 x 380	13.4

## Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E



This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

## Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Nisbets Essentials parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Nisbets Essentials products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Nisbets Essentials. Every effort is made to ensure all details are correct at the time of going to press, however, Nisbets Essentials reserves the right to change specifications without notice.

# DECLARATION OF CONFORMITY

- Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •  
• Declaración de conformidad

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo		Model • Modèle • Modell • Modello • Modelo
21 Ltr Microwave - 750W		DJ610 (E &-A)
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo	<p><b>Low Voltage Directive (LVD) - 2014/35/EU</b> Electrical Equipment (Safety) Regulations 2016 (BS) EN 60335-1:2012 +A11:2014 +A13:2017 +A1:2019 +A14:2019 +A2:2019 +A15:2021 (BS) EN 60335-2-9:2003 +A1:2004 +A2:2006 +A12:2007 +A13:2010 (BS) EN IEC 60335-2-25:2021 +A11:2021 (BS) EN 62233:2008</p> <p><b>Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU - recast of 2004/108/EC</b> Electromagnetic Compatibility Regulations 2016 (S.I. 2016/1091) (BS) EN 55011: 2016 +A1:2017 +A11:2020 +A2:2021 (BS) EN IEC 55014-1:2021 (BS) EN IEC 55014-2:2021 (BS) EN IEC 61000-3-2: 2019 +A1:2021 (BS) EN 61000-3-3: 2013 +A1:2019 +A2:2021</p> <p><b>Regulation (EC) 1275/2008 - Standby and off mode power consumption (2019)</b> (BS) EN 50564:2011</p> <p><b>Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU</b> Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 (S.I. 2012/3032)</p>	<p><b>Electrical Safety</b> AS/NZS 60335.1:2020 +A1:2021 AS/NZS 60335.2.9:2020 AS/NZS 60335.2.25:2020</p> <p><b>Electromagnetic Compatibility</b> EN 55011: 2016 +A1:2017 +A11:2020 +A2:2021 EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2: 2019 +A1:2021 EN 61000-3-3: 2013 +A1:2019 +A2:2021</p>
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante		Nisbets Essentials

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Date • Data • Date • Datum •  
Data • Fecha

Signature • Handtekening •  
Signature • Unterschrift Firma •  
Firma

Full Name • Volledige naam •  
Nom et prénom • Vollständiger  
Name • Nome completo •  
Nombre completo

Position • Functie • Fonction •  
Position • Qualifica • Posición

Producer Address • Adres  
fabrikant • Adresse du  
producteur • Anschrift des  
Herstellers • Indirizzo del  
produttore • Dirección del  
fabricante

28<sup>th</sup> April 2023

DocuSigned by: <i>Ashley Hooper</i> B39382C9FD9C478...	DocuSigned by: <i>Eoghan Donnellan</i> D352874F7FAB460...	DocuSigned by: <i>Brendan Denmeade</i> D052C5837EB7465...
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