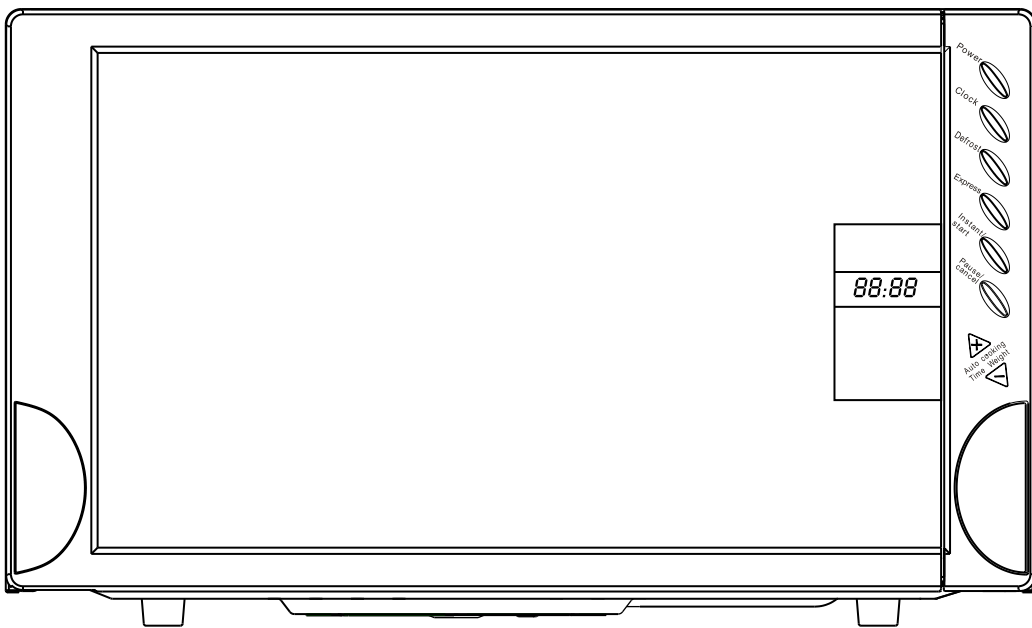




Microwave Oven



SM2050 & SM2055

User Instructions



GUARANTEE

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials or workmanship, the unit will either be repaired, replaced or refunded at our discretion.

The following conditions apply:

- The product must be returned to the retailer with original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable spare parts.
- Swan has no responsibility for incidental or consequential loss or damage.
- Valid in the UK and Eire only.
- Product must have been purchased from the LWSD Group

Technical Specification

Model: SM2050 & SM2055

Rated voltage: 220 – 240-Volts AC 50Hz

Rated power input: 1280W

Rated microwave power output: 800W

Rated microwave frequency: 2450MHz

Capacity of oven cavity (SM2050): 22L

Capacity of oven cavity (SM2055): 20L

MAFF Rating D

FOR SWAN SPARE PARTS Call 01733 404 709

If calling from abroad dial 00 44 1733 404 709



LWSD Group.
L70 1AB
Box MPRC8

IMPORTANT SAFETY INSTRUCTIONS
READ THIS SECTION TO BE AWARE OF THE RISK OF BURNS, ELECTRIC SHOCK, FIRE, PERSONAL INJURY AND EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.

- Read all the operating instructions in this Instruction Guide before using the microwave oven.
- The microwave oven must be earthed.
- This microwave oven should only be used for the purpose it was intended.
- Do not operate the oven when empty.
- Some products such as whole eggs and sealed containers (closed glass jars, sealed baby bottles with teats etc.) may explode and should not be heated in a microwave oven.
- Close supervision is necessary when used in the presence of children.
- Always have the glass tray and roller ring in place when operating the oven.
- Do not use the microwave oven for any other purpose than food preparation, such as drying clothes, paper or any other non-food item or for sterilising purposes.
- Food containing a mixture of fat and water should stand for 30 to 60 seconds in the oven after it has been turned off.
- Always follow the cooking instructions in your cookbook or those supplied with the food.
- When cooking foods with a high fat or sugar content do not use plastic containers.
- Do not use the microwave oven with a damaged lead or plug or after the appliance has malfunctioned or has been damaged. Return to the nearest authorised service centre for repair.
- Paper bags may catch fire in the oven.
- Plastic foam containers may melt or contaminate the food or liquid inside when exposed to high temperatures.
- Wood will dry out when used in the microwave oven and may split or crack.
- Only allow children to use the oven under close supervision.
- 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.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

Operation theory of Microwave oven

1. Microwave is a kind of high frequency electromagnetic wave, which is commonly distributed in the nature. But the existing form of microwave is dispersed so that it cannot be collected together for heating purpose. The key component of magnetron of microwave oven will transform the energy of electricity to microwave and huge energy of microwave field is established under the closed cavity. So the molecule of food is caused to vibrate at very high speed and the friction heat produced will cook the food in a fast way.

2. There are 3 properties of microwave, that is

- a) absorbability, the microwave can cause the excess vibration of molecules of various food so as to obtain the heating purpose. But the infiltration ability is largely dependent on the size, thickness and properties of the food.
- b) penetrability, microwave can penetrate through ceramics, glass, temperature-resistant plastics. It is required to use the containers whose material have good microwave penetrability to achieve best heating result. See the below utensils guide.
- c) reflectivity, microwave would be reflected by the metal wall of interior cavity so as to establish an even magnetic field, thus can prevent the overheating of partial area.

Installation of Microwave Oven

1) To ensure sufficient ventilation, the distance of back of oven to the wall or cabinet should be at least 10cm, side of oven to the wall or cabinet should be at least 5cm, the top of oven to the ceiling or cabinet should be at least 20cm.

2) Do not place any object on the top of oven.

3) The position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance or noise may occur.

3) The oven shall be so installed that the plug is accessible.

Utensils guide

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

Utensils guide

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

Material of container	Microwave	Grill	Combi	Notes
ceramic	Yes	No	No	Never use the ceramics which are decorated with metal rim or glazed.
Heat-resistant plastic	Yes	No	No	Cannot be used for long time microwave cooking.
Heat-resistant glass	Yes	No	No	
Grill rack	No	Yes	Yes	
Plastic film	Yes	No	No	It should not be used when cooking meat or chops as the overtemperature may do damage to the film.

For the first use

As there will be a manufacturing residue within the oven cavity and on the heat element it is strongly recommended to clean using a damp cloth and a mild detergent then wipe dry.

For oven's with grill function (SM2055), it is normal to see a small amount of smoke during the first couple of start uses. Keep doors and window open to ensure good ventilation.

Set the oven to grill mode and operate dry several times.

Operating dry should only be conducted in grill mode and NOT in combination or microwave mode.

For oven's not incorporating grill function (SM2050), place a cup of water on the turntable and operate several times.

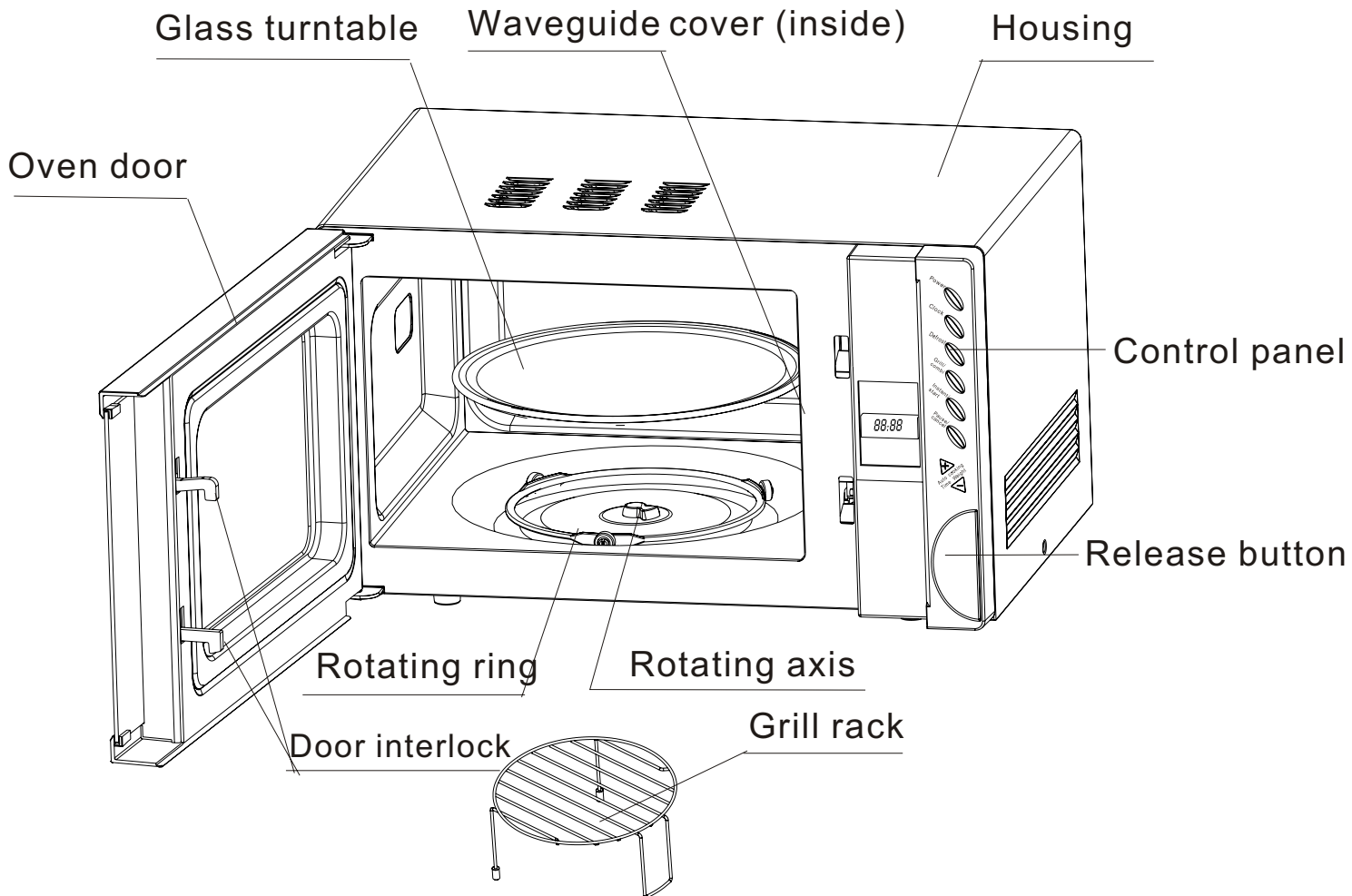
IMPORTANT SAFEGUARDS

The following basic precautions should always be followed when using electrical appliance:

1. Read all instructions before using.
2. Make sure the voltage in your living area corresponding to the one shown on the rating label of the appliance. And the wall socket is properly grounded.
3. To reduce the risk of fire in the oven cavity:
 - A. Do not overcook the food.
 - B. Remove wire twist-ties from paper or plastic bags before placing bags in the oven.
 - C. Do not heat oil or fat for deep frying as the temperature of oil cannot be controlled.
 - D. After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire.
 - E. If materials inside the oven should smoke or ignite, keep oven door closed, turn oven off and disconnect the power supply.
 - G. Close supervision is necessary when using disposable containers made from plastic, paper or other combustible material.
4. To reduce the risk of explosion and sudden boiling:
 - A. Do not place sealed containers in the oven. Baby bottles fitted with a screw cap or teat are considered to be sealed containers.
 - B. When boiling liquid in the oven, use the wide-mouthed container and stand about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.
 - C. Never cooking the egg and reheating the cooked egg to prevent from exploding.
 - D. When cooking the potato, chestnut and sausage, pierce them with blade or fork to prevent from exploding.
5. Never operate the oven further if the door is damaged or the oven malfunction or supply cord is damaged. Return the appliance to the nearest authorised service center for repair and maintenance. Never try to adjust or repair the oven yourself.
6. If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
7. After cooking, the container is very hot. Using gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
8. Slowly lift the furthest edge of dishes cover and microwave plastic wrap and carefully open popcorn and oven cooking bags away from the face.
9. To prevent the turntable from breaking:
 - A. Let the turntable cool down before cleaning.
 - B. Do not place hot foods or utensils on the cold turntable.
 - C. Do not place frozen foods or utensils on the hot turntable.
10. Make sure the utensils do not depress the interior walls during cooking.
11. Do not store food or any other things inside the oven.
12. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
13. This appliance is not intended for use by young children or infirm persons without supervision.
14. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understand the hazards of improper use.
15. Any accessories not recommended by the manufacturer may cause injuries to persons.
16. Do not use outdoors.
17. Save these instructions.

Household use only

Know your microwave oven



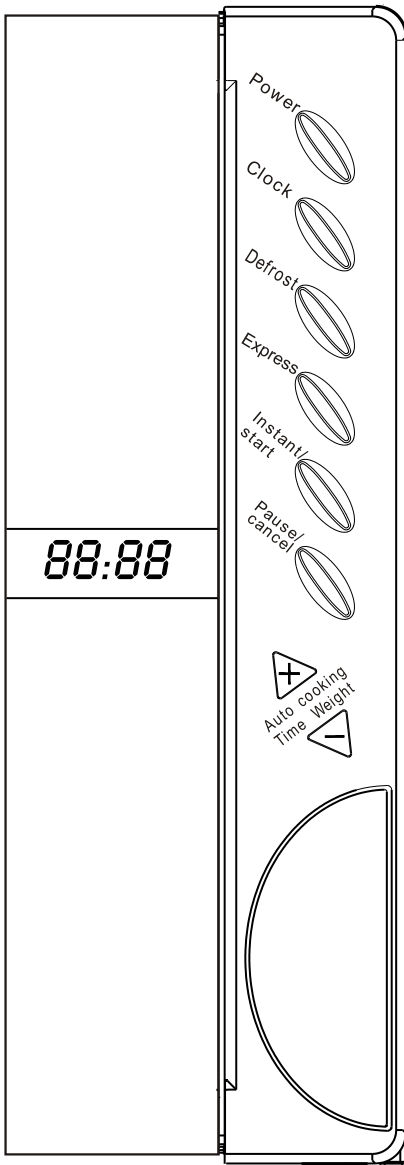
FOR SWAN SPARE PARTS Call 01733 404 709

- 1) **Door interlock** - Ensures the microwave oven can only be activated when the door is properly closed.
- 2) **Oven door**
- 3) **Rotating axis** Swan part number **SM2050/03**
- 4) **Rotating ring** Swan part number **SM2050/02**
- 5) **Turntable** Swan part number **SM2050/01**
- 6) **Grill rack** Swan part number **SM2050/04**
- 7) **Control panel** - See below in details (the control panel is subject to change without prior notice)
- 8) **Waveguide cover (inside)**
- 9) **Housing**
- 10) **Release button** **Warning:** never remove it during cleaning. See fig.1

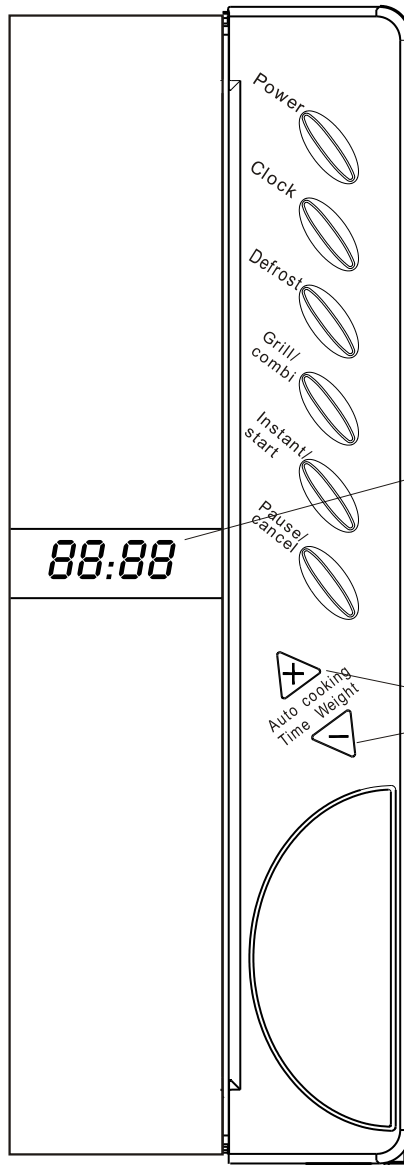
Notes:

1. Grill Rack is used only in SM2055.
2. The oven cannot be activated without the door properly closed. This is a safety feature, never intend to damage it.
3. The operation of the control panel is illustrated on the next page.
4. Do not remove the Waveguide cover during cleaning.

Operation of Control Panel



Model:SM2050



Model:SM2055



LED Display

Shows the clock time, cooking mode and operation time, depending on the current set mode.

Multifunction button

Press this button to adjust the clock time, cook mode and defrost weight.

1. After power-up

The LED Display will flash  3 times when plugged in power supply. Then it will flash  Prompting you to input the cooking menu and time.

2. Time weight/Auto cooking knob

Increase or decrease cooking time, weight and Auto menu during operation by pressing




button

3. Pause/Cancel

Press **Pause /cancel** button once to:

1. Stop the oven temporarily during cooking food.
2. Clear the enter if you make a mistake during setting .
3. Clear the previous setting if the food has been taken out prior to the preset time otherwise you cannot input new settings without disconnecting the power supply.

4. Auto reminder

When your preset cooking procedure has finished, the LED Display will show  and sound six beeps to prompt you to take out the food. If you do not press **Pause/cancel** button once or open the door, the beep will sound at an interval of 3 minutes.

5. Microwave cooking

Press **Power** button, LED will cycle to show



100P--- High power, 100% microwave power. Applicable for quick and thorough cooking.

80P--- Medium High power, 80% microwave power . Applicable for medium express cooking

60P--- Medium power, 60% microwave power . Applicable for steaming food

40P--- Medium Low Power, 40% microwave power . Applicable for defrosting food.

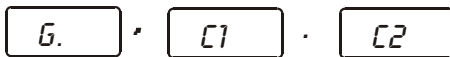
20P--- Low power, 20% microwave power . Applicable for keeping warm.

NOTE :

1. The max time to be set is 99 minutes and 99 seconds.
2. Never use the Grill rack during microwave cooking.

6. Grill/combi (for XBSM2055 only)

Press this button and the LED Display will cycle to show:



G--- Grill, the heat element will be energized during operation time. Ideal for grilling thin meats such as steak, sausage and chicken wings.

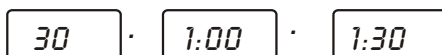
C1--- Combination of Grill and microwave cooking. The heat element and magnetron is energized in an alternate way. Ideal for western-style steak

C2--- Same as C1 except, more microwave cooking time is applied. Ideal for thick meats e.g. chicken, drumsticks

Caution: Extreme care must be taken when turning food or removing food. It is strongly recommended to use heat-resistant gloves.

7. Express (for SM2050 only)

Press this button LED Display will cycle to show



This function will allow you to heat a cup of water or beverage conveniently, omitting the steps of setting the time. Choose your time depending on the beverage capacity.

30---default 30 sec operation time

1:00---default 1 minute operation time

1:30---default time is 1 and half minutes.

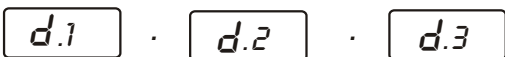
Depress	Display
Example :To cook at 80P for 10 and half minutes.	
1. After power- up, the colon flashes or Press Pause/Cancel button once	
2. Select the desired microwave power by depressing the Power button consecutively.	
3. Set cooking time by pressing the button.	
4. Press to start, and LED will count down	
showing running time.	
You may change the cooking time during cooking. It is recommend to turn the food during cooking after you have turned the food press Instant/start button once to continue...	

Depress	Display
Example :To grill food with C2 menu for 10 and half minutes.	
1. After power- up, the colon flashes or Press Pause/Cancel button once	
2. Select desired cooking menu	
3. Set cooking time depending on the type of food , experience and taste	
4. Start cooking .	

Depress	Display
Example :To cook with express for 1 minute	
1. After power- up, the colon flashes or Press Pause/Cancel button once	
2. Depress the button consecutively to select desired menu	
3. Start cooking .	

8. Defrost

Press the button and the LED display will cycle to show



d.1 --- for defrosting meat. the weight range from 0.1Kg to 2.0Kg.

d.2 --- for defrosting poultry. the weight range from 0.2 to 3.0Kg.

d.3 --- for defrosting seafood. the weight range from 0.1 to 0.9Kg.

Note:

1. It is necessary to turn the food during operation to obtain uniform cooking.
2. Usually, defrosting will need longer time than that of cooking food.
3. If the food can be cut by knife, the defrosting process can be considered completed.
4. Observe the below Defrost guide to achieve best performance.

Defrost guide

Steaks chops

- shield thin end of chops or steaks with foil.
- position the thinner parts of food in the centre, in a single layer on a shallow dish. If pieces are stuck together, try to separate as soon as possible.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press **start** to continue defrosting.
- After defrost time has completed, stand covered with aluminium foil for 5-15 minutes.

Minced Beef

- Place frozen minced beef on a shallow dish. Shield edges.
- When the oven Beeps, it is to prompt you to turn over the food. Remove defrosted portions, turn over and shield edges with foil strips.
- Press **start** to continue defrosting.
- After defrost time has completed, stand covered with aluminium foil for 5-15 minutes.

Roast Meat (Beef/pork/lamb)

- Shield the edges with foil strips.
- Place joint with lean side face upwards (if possible) on a shallow dish.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over, and shield the defrosted portions.
- Press **start** to continue defrosting.
- After defrost time has completed, stand covered with aluminium foil for 10-30 minutes.

Poultry

- Remove from original wrapper. Shield wing and leg tips with foil.
- Place breast side down on a shallow dish.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over and shield the defrosted portions.
- Press **start** to continue defrosting.
- After defrost time has completed, stand covered with aluminium foil for 15-30 minutes.

Note: After standing run under cold water to remove giblets if necessary.

Chicken pieces (chicken wings and drumstick)

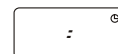
- shield the exposed bone with foil.
- Place chicken pieces on a shallow dish.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press **start** to continue defrosting.
- After defrost time has completed, stand covered with aluminium foil for 5-30 minutes.

Depress

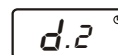
Display

Example :To defrost 0.2kg poultry.

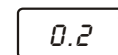
1. After power-up, the colon flashes or Press **Pause/Cancel** button once



2. Select the food kind



3. Set defrosting weight



4. Start cooking .



LED will count down to show the default running time

5. Half way during defrosting 3 beeps will sound. This is a prompt for you to turn over the food. Open the door and turn over the food and shield the warm portion - Pressing **Instant/start** button again will continue the defrosting. If you do not open the door the defrosting cycle will continue until the time counts down to 0.

9. Auto cooking



The oven has a default cooking menu.

When the LED colon flashes, press the **Time Weight/Auto cooking buttons** and the LED will cycle to show



Choose the appropriate menu according to the food type and weight and observe the directions of the cooking table below.

e

Depress	Display
Example: Steam 0.45kg fish	
1. After power-up, the colon flashes or Press Pause/Cancel button once	: °
2. Choose the appropriate menu .	A.8 °
	
3. Start cooking. And LED will show the default running time.	6:30 °
	

Autocook table

Display	Category	Direction
A.1	Popcorn	Suitable for popping a bag of corn, weighted 3.0oz (85g).
A.2	Popcorn	Same as above except 3.5oz (100g) weight
A.3	Pizza	Warm a piece of chilled pizza of 0.15 Kg..
A.4	Beverage	Heating a cup of 250ml liquid. The liquid temperature is about 5-10°C. Use a big mouth cup and do not seal.
A.5	Beverage	Heating a cup of 500ml liquid. The liquid temperature is about 5-10°C. Use a big mouth cup and do not seal.
A.6	Potato	Cooking potato strips, cut into 5mm width and height, length. Total weight being 0.45Kg. Place the strips on a large dish and cover with a thin film to prevent water loss.
A.7	Potato	Same as above except the weight of potato strips is about 0.65Kg.
A.8	Fish	Suitable for steaming fish of 0.45Kg. After the fish is washed and scales removed, make slits on the skin of fish. Put the fish on a shallow dish of 22-27 cm diameter and sprinkle lightly with some seasoning. After cooking, stand for 2 minutes.

Note: 1. The cooking time above is based on the food being at a room temperature of 20-25°C.

Results will vary for food at a different temperature.

2. When cooking potatoes and fish it is suggested to cover the food with a layer of plastic thin film to prevent the loss of water. And allow standing time prior to taking the food out.

3. The temperature, weight and shape of the food will largely influence the cooking time. If any deviation has been found in the above menu, you must adjust the cooking time accordingly.

10. Automatic starting (delayed function)

If you do not want the menu to be started immediately, you can preset the cooking menu and time and the preset menu will be automatically started at your set time. The setting will consist of 2 steps: 1. Setting the current clock; 2. setting the cooking menu and time

Example : Now it is 12:30 clock, if you hope that the microwave oven will automatically start cooking with 100P microwave power for 9 minutes and 30 seconds at 14:20.

Depress	Display	Depress	Display
1.set the current time		2.set the cooking menu and time	
1.1 depress Clock button		2.1 Power	
		Select cooking power	
1.2 Press to set hours, and hours will be flashed.		2.2 Press to set cooking time.	
1.3 Depress again to confirm hours.		2.3 To return to the current clock. Hold Clock button for 3 seconds, and a short beep sound will be heard.	
1.4 Press to set minutes		3. Set the time you expect to start. Repeat the steps of 1.2, 1.3, 1.4.	
1.5 Depress Clock or waiting for 5 seconds, and the numbers will go steady		4. Depress Clock button to confirm the delayed menu. Now the program has been activated. And the menu will be started at 14:20.	
		5. You may check the preset starting time by depressing Clock button.	

11. Multi-sequence cooking

To obtain best cooking result, some recipes call for different cook mode and time. You may program your personalized menu as follows.

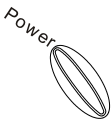




Example : you want cook food with 100p microwave for 3 minutes then grill food for 9 minutes. This is 2 sequence setting.

Depress	Display	Depress	Display
Sequence 1: 100P microwave for 3min			
1.1 Power		2.2.	
1.2		3. Start cooking.	
Sequence 2: grill food for 9min			
2.1 Grill combi			
		When microwave cooking is finished, the oven will begin the grilling operation automatically. Note: A max 4 sequences can be set at any time. Repeat steps 1.1, 1.2 if you need to set more.	

11. Multi-sequence cooking

To obtain best cooking result, some recipes call for different cook mode and time. You may program your personalized menu as follow.:


Example :you want cook food with 100p microwave for 3 minutes then 20p microwave for 9 minutes . This is 2 sequence setting.

	Depress	Display	Depress	Display
Sequence 1: 100Pmicrowave for 3min				
1.1		10 0P [®]	2.2. 	9:00 [®]
1.2		3:00 [®]	3. Start cooking. 	3:00 [®]
Sequence 2: 20p microwave for 9min				
2.1		10 0P [®]		

When 100p microwave power cooking is finished , the oven will begin the 20p microwave operation automatically.
Note: A max 4 sequences can be set at any time. Repeat steps 1.1, 1.2 if you need to set more.

12. Child lock function

Use this feature to lock the control panel when you are cleaning or so children can not use the oven unsupervised. A beep sound will be heard and all buttons are rendered inoperable in this mode.

Depress	Display
To set child lock depress and hold the pause button for 3 seconds until the LED displays OFF. 	OFF [®]
To cancel child lock: the operation is the same as above and LED will show colon.	: [®]

Microwave cooking tips

- 1) Arrange food carefully, placing the thickest areas towards the outside of the dish.
- 2) Watch cooking time, cook for the shortest amount of time indicated and add more time as needed.
- 3) Cover food before cooking
check recipe for suggestions: paper towels, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly. (Helps keep oven clean).
- 4) Shield foods:
Use small pieces of aluminium foil to cover thin areas of meat or poultry to avoid overcooking.
- 5) Stir foods: From outside to the center of the dish once or twice during cooking.
- 6) Turn foods:
Foods such as chicken, hamburgers or steaks should be turned over once during cooking.
- 7) Rearrange foods: Like meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- 8) Allow standing time:
After cooking ensure adequate standing time.
Remove food from the oven and stir if possible.
Standing time allows the food to finish cooking without overcooking.
- 8) Check food is cooked
Look for signs indicating that cooking temperature has been reached. Fully cooked signs include:
 - Food steams throughout, not just at the edge.
 - Poultry thigh joints move easily.
 - Pork and poultry show no pinkness..
 - Fish is opaque and flakes easily with a fork.
- 9) Condensation:
A normal part of microwave cooking. The humidity and moisture in food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Ensure that the ventilation openings are not blocked.
- 10) Browning dish:
When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable, rotating ring due to heat stress. The preheating time specified in the dishes instructions must not be exceeded.
- 11) Microwave safe plastic wrap
for cooking food with high fat content, do not bring the wrap in contact with the food as it may melt.
- 12) Microwave safe plastic cookware
Some microwave safe plastic cookware are not suitable for cooking foods with high fat and sugar content.

Cleaning and maintenance

Disconnect the power supply cord before cleaning. And if possible leave the door open to inactivate the oven during cleaning.

Exterior:

The outside may be cleaned with mild soap and warm water, wipe clean with a damp cloth. Avoid the use of harsh abrasive cleaners.

Door:

Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaners.

Control panel:

Care should be taken in cleaning the control panel. Wipe the panel with a damp cloth only. Do not scrub or use any sort of chemical cleaners. Avoid using excess water.

Interior walls:

To clean the interior surfaces, wipe with a soft cloth and warm water for hygienic reasons. After use, wipe the waveguide cover in the oven with a soft damp cloth to remove any food splashes. Buildup splashes may overheat and begin to smoke or catch fire. Do not remove the waveguide cover. Do not use a commercial oven cleaner, abrasive or harsh cleaners and scouring pads on any part of your microwave oven. Never spray oven cleaners directly onto any part of your oven. Avoid using excess water. After cleaning the oven, ensure any water is removed with a soft cloth.

Turntable/ Rotating ring/ Rotating axis

Wash with mild soapy water and dry thoroughly.

Servicing

Warning: It is hazardous for anyone, other than a qualified service technician, to carry out any service for repairing operation which involves removal of any cover which gives protection against exposure to microwave energy.

Caution: MICROWAVE RADIATION

Do not become exposed to radiation from the microwave generator or other parts conducting microwave energy.

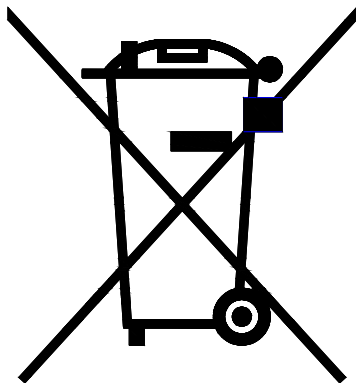
During servicing below listed parts are liable to be removed and give access to potentials above 250V to earth.

1. Magnetron
2. High voltage transformer
3. High voltage capacitor
4. High voltage diode
5. High voltage fuse

Below is a list which may cause undue microwave exposure during servicing.

1. Unproper fitting of magnetron.
2. Unproper matching of Door interlock, door hinge and door.
3. Unproper fitting of switch support.
4. Door, Door seal or enclosure has been damaged.

Environment friendly disposal



You can help protect the environment!
Please remember to respect the local regulations: hand in the non working electrical equipments to an appropriate waste disposal center.

