

How to use your convection microwave/oven

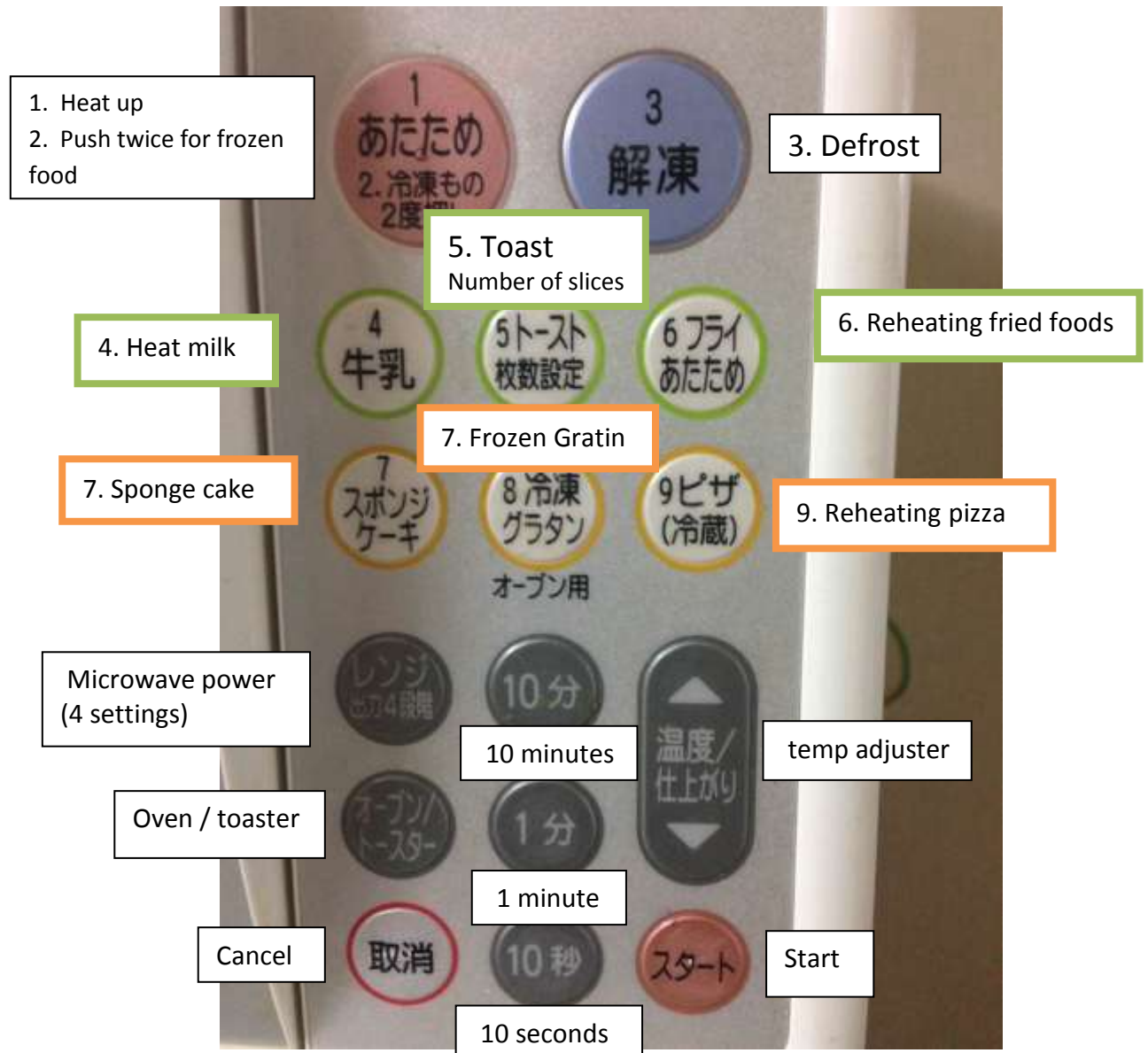
The convection microwave/oven

Many foreigners who are used to using ovens in their home country opt to purchase a convection microwave. This generally takes up the same amount of space as a microwave, yet it includes the basic functions of an oven as well as a microwave.

While it often takes a bit of trial and error to get it working for you in the same way as an electric oven, it has the advantages of being able to heat food.

The main thing is to remember that food will be close to the top and bottom grills, so it's a good idea to cover food with tin foil when the top starts to brown. Likewise, you will need to adjust temperature times to suit, as a convection oven will have faster cooking times than a standard oven.

It is possible to roast and chicken, bake cakes and bread. When making cookies you'll have to keep in mind that the amount you can cook at one time will be limited.



Some common features:

レンジ renji	microwave
オーブン o-bun	oven
トースター to-suta-	toaster
あたため atatame	warm up
自動 jido	automatic
解凍 kaito	defrost
牛乳 gyunyu	(heat) milk
トースト to-suto	toast
フライあたため furai atatame	warm up fried food
ケーキ ke-ki	cake
冷凍 グラタン reito guratan	frozen gratin
温度 ondo	temperature
とりけし(取り消し) (切る)	cancel
tori keshi kiru	
スタート suta-to	start
10秒 jubyo	10 seconds
1分 ippun	1 minute
10分 juppun	10 minutes

