



Caution: Microwave oven heating and use possible. Please do not use for cooking. Please do not use for cooking. Please do not use for cooking. Please do not use for cooking. Please do not use for cooking.

***DUAL MENU (4-51)**

- COOK-FREEZ**
1 Chicken Marinate
2 Beef
3 Deep Fry

- CHOPPED**
1 Chicken Chop
2 Pork Chop
3 Lamb Chop

- DEEP FRY MENU**
10 Fry Chicken
11 Fry Fish
12 Fry Steak

- QUICK EASY!**
10 Roast Beef
11 Roast Pork
12 Roast Turkey

- REHEAT**
10 Reheat
11 Reheat
12 Reheat

- COOKING MENU**
10 Cook
11 Cook
12 Cook

- COOKING MENU**
10 Cook
11 Cook
12 Cook

- COOKING MENU**
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- COOKING MENU**
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- COOKING MENU**
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- COOKING MENU**
10 Cook
11 Cook
12 Cook

TOSHIBA

6:00

REHEAT START

CANCEL

Toshiba ER-TD5000HK Instruction Manual

Microwave oven with superheated steam oven for household appliances

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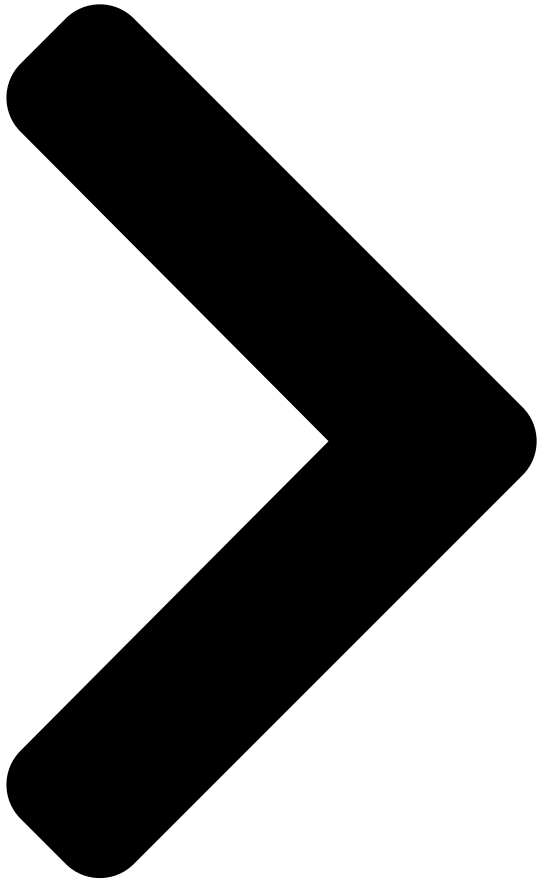
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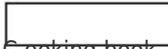
TOSHIBA MICROWAVE OVEN WITH SUPERHEATED STEAM OVEN

Instruction manual

Model name

ER - TD5000HK

Thank you for purchasing Toshiba microwave oven with superheated steam oven.

- In order to use the product safely, please read and understand all the instructions manual and  cooking book, before using the unit.

- After reading, please keep the instruction manual handy.

- Please ensure you obtain the warranty card for this product.

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Microwave solo oven (40 pages)

[Microwave Oven Toshiba EM925A5A-SS Instructions Manual](#)

Microwave solo oven (32 pages)

Summary of Contents for Toshiba ER-TD5000HK

[Page 1](#) TOSHIBA MICROWAVE OVEN WITH SUPERHEATED STEAM OVEN

For Household Appliances Instruction manual Model name ER - TD5000HK

Thank you for purchasing Toshiba microwave oven with superheated steam oven. ●

In order to use the product safely, please read and understand all the instructions manual and C ooking book, ● before using the unit.

After reading, please keep the instruction manual handy. ●

Please ensure you obtain the warranty card for this product. ● ER-

TD5000_Manual_TTEI_cover.indd cov1 ER-TD5000_Manual_TTEI_cover.indd cov1 9/19/19 1:42 PM 9/19/19 1:42 PM...

[Page 2](#) First of all, be sure to do the following steps! Safety precautions" Read (Page 2 of 8)

□ Things that must always be complied to are written down here. power plug Insert the
The oven turns Open/Close on when you the door (Page open the door
is displayed when it is in demo mode. Please use after cancelling. (See
when this display shows on page 57) Heat empty oven (Page 18) □ A
s the inside of your oven will become hot, please use it after it cooled down.
Once step □ have been done Once step □ have been done
Let's start cooking! Please read pages 14□17 and 20□21, then start cooking. rice and side dish
vegetables 22□24□32 28□31 □□□□□□□□□□□□ Warming up □□□ Pages ...

[Page 3](#) What should I do? Preparation and Table of contents confirmation Safety precautions □
Only one touch to start Moist and hot Parts name and Functions □ REHEAT Steam Reheat
Heating mechanism Vessels you can use / Vessels you can't use Plus Plus Steam Steam
Heating empty oven / Deodorizing REHEAT recommendations In addition
When heating with microwave Adjustable Handy and convenient to that... Microwave
Desired Temperature How to cook 90°C Plus Plus Steam Steam Automatic cooking
Quickly giving moisture ★Softening butter Warming up rice and side dish
★Making frozen stiff ice ...

[Page 4](#) or death . IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE The oven contains high voltage parts
DANGER Do not dismantle / repair / Do not insert fingers, a foreign body,
modify the product yourself or a metal object like a pin or a wire inside the product's inlet port,
It may cause fire / electric shock / injury. Dismantling Forbidden
For any repairs, please contact the exhaust port, water supply cassette's is forbidden
shop where you purchased the product delivery port, or other holes.
or Toshiba's support center for home It may cause electric shock / injury. electric appliances.
In case of any foreign body comes into the product, please pull out the power
plug and contact the shop where you purchased the product or Toshiba's support
center for home electric appliances. Manipulation of power plug / power cable / electrical outlet
WARNING Make sure for connect the Do not use damage power cord,
microwave oven to an exclusive power plug or loose plugs power supply of the related
If the supply cord is damaged, it must ...

[Page 5](#) Manipulation of power plug / power cable / electrical outlet (Continued) WARNING
Do not damage the power cord Clean up regularly the dust on or the plug the power plug If
you work on it, put it close to a If dust collects on power plug, it may Forbidden Clean up
high temperature area such as vents, suffer insulation the dust forcefully bend, twist,
bundle, place failure due to a heavy item on it, etc. the cord may dampness, and it ...

[Page 6](#) When installing the product (Continued) WARNING
Always use the power outlet with earth socket.
For safety, connect the power plug to power outlet with earth socket only.
Otherwise, it may cause electric shock. ALWAYS CONNECTED EARTH □ I
nspect the microwave regularly. If door leakage protector is broken, do not operate the
microwave until a proper repair by professional. □ D
o not perform repair that need to uncover leakage protector without professional. Otherwise, it
may cause a severe injuries. □ O
bserve the microwave when operating with plastic or paper containers. It may cause fire.
Do not use in environment close to water drops, steam emitting machines and fire.
It may cause fire / electric shock / electric leakage. Forbidden CAUTION
Placing the product with a space (Conformity to fire protection law standards Built-in type)
Upper surface between it and the wall 10cm Separation It may cause fire due to overheat.
Place Leave space 0cm or more (cm) There is an exhaust port from the inside of the
between from the Upper side the product ...

[Page 7](#) While using WARNING When you see something unusual Do not pull out and put back
the power plug while cooking or broken, stop using immediately It causes sparks and could lead
fire and electric shock. The oven might start fire, smoke or the user might get electric shock.

[Page 8](#) While microwave heating WARNING Do not overheat drinks, oily foods, etc. Do not
overheat foods Longer cooking time for the food portion, it will It may boil suddenly when or just
after cause smoke and fire. taking it out and may cause burns. Also, □...

[Page 9](#) While heating heater and steam heating CAUTION Do not touch hot parts (inside the
While heating heater, move oven, door, body, exhaust port, water
small animals, such as small supply cassette) and taken out square birds, that are sensitive to
Do not plate during and after cooking. Move smoke or smell to another room. touch small
Due to the high temperature, it may Turn the extractor fan or open animals cause burns.

the window for ventilation □ Please discard water in water receiving
Especially when baking for the first time part after it gets cooled down.
to deodorize and burn oil in the oven, □ Do not place square plate on places
smoke and smell tend to happen. not resistant to heat after cooking.
It may cause deformation and Open the window Turn on the exhaust fan discoloring.
Use thick commercially available mittens when putting and taking out foods and accessories If
you touch them directly, it may cause burns and injuries. Moreover, please do not ...

[Page 10](#) Maintenance WARNING Unplug the power plug and Do not heat while oil, food
particles or let the machine body cool down water exists inside of oven before cleaning the
body. The electric wave focuses on the dirty Unplug and Or else, it may cause electric shock or
burns. Forbidden part and may cause sparkle, smoke, and cool down...

[Page 11](#) Parts name and Functions Body Cabinet Upper heater □Front□
Inbuilt in the top part of the inside Temperature sensor Exhaust port Please do not hit it with
temperature sensor corner plate. Safety label If it breaks, it may mean that the
product does not work properly. Inside of oven Heat-resistant deodourizing coat used
Rack holders (Upper rack, bottom rack) Rating plate For putting racks Steam heater Inside lamp
Inbuilt in the left of the inside Turns on while cooking or Steam outlet preheating.
(See page 10) Door Air intake port (side) Safety switch detector Please do not hit with items.
Air intake port If this is damaged, the product may not work properly. (lower part of
Hot blast heater the front) Door packing Inbuilt at the back of the inside (See page 49)
This cannot be removed.

[Page 12](#) Parts name and Functions □ continued□ Operation parts
Dial menu (Automatic menu 4 □ 51) □ Just select a menu. Automatic menus □ A
automatic menu (4□51) can be selected by turning the dial. t require setting of temperature
and duration. 4□17 can be selected using the touch menu keys too.
Menu number is displayed in the display area so please use
it in conjunction with the number of the menu to be used. NON-FRIED DEEP TRAY QUICK
BEVERAGE HYBRID MENU EASY MICROWAVE CONVECTION STEAM INSIDE LIGHT FERMENT
DESIRED SUPERHEATED ON/OFF TEMP. GRILL STEAM Touch menu (Automatic menu) key
Manual cooking key Set the duration and temperature
Automatic menu (4□17) can be selected (Pages 25□27) according to cooking. ...

[Page 13](#) Cancel key Display part Used when canceling controls or settings
Displays the automatic menu number, accessories to be used, or when discontinuing cooking.
temperature, time and heating types. (See page 12) □When checking during cooking, open
This is shown when selecting the door without pressing any keys.
microwave cooking (includes cooking It reopens if you close the door and
with microwave heating as a part of cooking) and flashes during cooking. press start .
If cooking is not restarted and it is left as is for a while, cooking will stop Automatic menu 1 □ 3
automatically. See pages (22 □ 24) □ 1 Cooked rice 2 Sides dish 3 Two dishes MANUAL
Temperature □ CANCEL Time Menu (4-51) Reheat / Start key dial
●Used when warming meals or accompaniments (automatic menu 1 -
3□pages 22 □ 24), starting to
cook, selecting automatic menu, setting temperature or duration, etc.

[Page 14](#) Parts name and Functions □ continued□ Display parts
Displays the automatic menu number, accessories to be used, temperature,
time and heating types, etc. MANUAL
It lights up when metallic containers or accessories should not be used such as with
Microwave heating. This is shown when selecting microwave cooking (includes cooking w
ith microwave heating as a part of cooking) and flashes during cooking.
It is displayed in the following situations. → Meaning of indicators and what to do Page 57
□When you close the door and press the REHEAT button after more than a minute. □ W hen
start button is pressed without opening or closing the door after buzzer
sounds under an automatic menu where work is required during cooking.
□When the door is not fully closed. When plastic wrap is not required for cooking, it flashes.
Please still use plastic wrap for warming up frozen food or thick food.
Heating time can be extended while this is displayed.
This is displayed when the setting is to cancel all buzzer sounds. →
About the notification sound buzzer sound Page 47 It is displayed when demo mode is set. →
Meaning of indicators and what to do Page 57
Displays the types of heating or operating status.

[Page 15](#) Water tank□Drain tray Water tank Drain tray Water will be collected in this portion
Container to put water to supply to steam. Set on the console even when not in use.

At a capacity of approx. 360 cc, approx. 25 mins of steam cooking and approx. 60 mins of A container to stores water required for steam superheated steamcooking is possible. cooking. The amount of water reduction differs depending on Even with Microwave heating, the moisture the course or the menu and there are cases when evaporating from food accumulates. there is only a slight reduction such as with steam □ proofing or short term steam, etc. Keep setting on the main body even if steam cooking is not used. Preparing water supply Please maintain regularly. (See page 49)
■ How to add water ■ Inserting and removing When cooking using steam, open the cap and □ fill with tap water up to the full water line. □Filled with water□ Tank cover Till here
※Lid is also removed ■ Inserting and removing Push the water
□Check if the setting is correct before cooking. tank inside till If it
s not set properly, it may cause a water leak. it latches ...

Page 16 Heating mechanism Usable accessories Heating mode Heating mechanism Heating point Unusable accessories Heats with electric waves ● The time should be balanced with the quantity of food. If the Water molecules of ● quantity of food is doubled, food is led friction the cooking time should be when microwaves hit, almost doubled as well. and generate heats. Thus, the food gets ● The time taken is low as the heated uniformly moisture is absorbed and the inside and outside. food becomes dry. Preset the time to a shorter duration and ■Nature of radio wave Accessories observe the food when getting Absorbed by cannot cooked. food and be used moisture Microwave ● Please place food directly in the content centre.

Page 17 Please read cautions for safety While microwave heating , While heating heater and steam heating (on page 6-7). Usable accessories Heating mode Heating mechanism Heating point Unusable accessories The heater and the fan ●Some food increase in size after cooking. Place food items spread the hot air or properly. super-heated steam everywhere and heats the food as though ●Observe the condition of food they are enveloping it. and adjust time as well. If the chamber still hot, may be Square tray repeated heating, set a shorter time and observe the condition of food. ●Do not open and close the door CONVECTION... frequently. The temperature CONVECTION inside will decrease. Due to the functions ● of heaters and fans, Deep tray it makes heated steam ●During heating, rotate food or or heat wave pervasive, wrap the cooked part with Superheated and heat as if wrapping ...

Page 18 V essels you can use / Vessels you can t use Notice For the way to use containers which are not mentioned, please contact their manufacturers or distributors. Types of heating Containers that can be used ● However, the following containers cannot be used. Pottery□Porcelain • Containers with gold and silver (Sparking) • Containers with painting (painting will peel off) ● There are some containers that get heated with the radio waves. Take care and avoid burns. Heat ● If the container is cooled immediately after resistant being heated, it may break. glass MICROWAVE Plastic containers that ● However, the following items cannot be used. • Foods with high oil, sugar or salt content, are heat resistant up to ketchup, etc. (Becomes high temperature) a minimum temperature STEAM MICROWAVE • Sealed containers, Lids vulnerable to heat of 140°C. • Containers not marked with ...

Page 19 Please do not mix up Microwave heating with Convection • Grill heating. If you are mistaken the food or container, it may catch fire or smoulder. Please confirm the heating type before heating. (on page 14, 15) Containers that can not be used Accessories Aluminum and metal containers such as Glass that are not metal rack heat Resistant unscrewed, etc. Specially, in case of wire mesh ● and skewers there will be sparking. Square tray□Deep tray□Gridiron Aluminum Foil ●Cut glass or toughened ● However it may be used partially in the glasses cannot be used. microwave (Sake can, defrost). ●Crystal or hardened Please use in accordance with explanations in this document. containers of different Sake can□page 27, thickness or if distorted three types of defrost: page 30 are unusable. Unusable Plastic containers and wraps that are heat resistant up to ●Not used due to a maximum temperature of 140°C sparking.

Page 20 Heating empty oven/Deodorizing Heater W hen operating the oven for the first time, take out all packaging materials such as the poly shee t inside the door and use 51 deodorize to completely burn off the oil on the door. (Empty grilling) During the first time, smoke and smell may be released, this does not indicate a malfunction. Remove any small pets or birds to different room that has ventilation to avoid suffocation due to smoke and open all windows. Open the window Turn on the exhaust fan Empty grilling and deodorization must be done only after wiping off any dirt inside the oven.

If it's done without wiping, dirt may burn and get stuck on. ■ 51 Deodorize heats using a heater so the main body becomes hot. Please do not put close to objects which are not good with heat. Warming the empty oven □ Deodorize Do not place anything inside the oven, Close the door. Select 51 Deodorize MANUAL Turn Types of heating □ If you turn left, you can select quicker. Start □ Start Deodorizing □ MANUAL Push □ 30 minutes to deodorize The buzzer will beep 3 times ...

[Page 21](#) REHEAT recommendations What can be used to warm up ? ● Rice or food → Reheat □ 1 COOKED RICE □, page 22 □ 24 □ 2 Sides dish □, □ 3 Two dishes □ Dial menu □ 23 Steam Reheat □ page 28 □ 32 ● Milk ● Sake ● Coffee □ Water → Touch menu With → Dial menu Beverages □ 16 Milk □...

[Page 22](#) When heating with microwave Microwave heating using the infrared sensor □ Auto Reheat □ ● Reheat □ Cooked rice □ Dish □ 2 dishes □ ● Beverage ● 3 Defrost ● Boiled vegetables ● Steam reheat ● Desired temperature ※ What is infrared sensor? It is a sensor to measure infrared volume radiating from food in order to detect temperature at food surface. Heating while detecting temperature at food surface, enable us to cook at defined temperature without being affected by starting temperature, weight of food containers, etc. To provide proper detection of food temperature with an infrared sensor, Please refer page 20 □ 21. Please follow the instructions ● Proper use of wraps □ When food wrap is used, some portion of it is unused. Read the instruction in the menu carefully. □ Ensure the wrap does not overlap and is covered securely in the bottom. □ Incorrect uses will cause the dish may not be cooked well. The food may burn due to smoke or fire. ● Do not use cover ...

[Page 23](#) WARNING Do not heat food less than 100g Do not use heating cook with ※ automatically infrared sensor for containers with lids Since the food temperature is not properly detected, PROHIBIT PROHIBIT food gets overheated and might cause fire. With lid, the food temperature cannot be □ Please heat manually while checking properly detected, food gets overheated and the food inside carefully. might cause fire or the container might break. ※ ...

[Page 24](#) Press once Using infrared sensor 1 Cooked rice then Warming up Press twice Press 2 Sides dish rice and side dish then Press three 3 Two dishes then Just place food and press REHEAT key then the food will be easily reheated. NO WRAP METAL signs will light. □ Although NO WRAP sign lights, there are some kinds of food better to be wrapped. Please refer to Tips for using Reheat skillfully on page 23 □ 24 for details □ WARNING Do not heat food less than Beverage should not be reheated with 100g automatically.

[Page 25](#) REHEAT Cooked rice □ Sides dish Tips to use well Operation methods on page 22 Please Accessories Microwave (Infrared sensor) Things to follow on Page 20 □ 21 read cannot be used Recommended Adjusting Food Quantity Wrap Tips course finishing Rice 100 □ 600g □ L Loosen the lumps and splash water on harder things such as frozen rice. 1 Cooked (150g a cup) rice Frozen □ With it still wrapped in wrap, place Press Standard the side where the wrap overlap rice REHEAT 100 □ 300g on the bottom and place on a flat plate.

[Page 26](#) REHEAT Two dishes Tips to use well Operation methods on page 22 Please Accessories Microwave (Infrared sensor) Things to follow on Page 20 □ 21 read cannot be used 3 Two dishes... Different types of food, items with differences in temperatures are heated at the same time for eating and this takes more time compared to 1 Cooked rice □ Placed Position □ Place close together at the center. More time compared to 1 Cooked rice try to ensure that food is not placed at the ends. How to place How to place The quantity that can be heated at one time ... Refrigerated, normal ● temperature for single item 100 to 250g, Frozen, for single item 100 to 150g There may be cases where the food may not be heated properly depending on ● the combination of the type and quantity of food. Protect the heated quantity ...

[Page 27](#) Auto cooking Cooking Non-fry/Hybrid button, Deep tray menu button, Quick/Easy button - explanation of basic operations of automatic menu chosen by these are provided. Please refer to the cookbook for detailed procedures. □ Hybrid □ Heater heating □ Use superheated steam and heater to cook food.

Basic operations (example: 4 Deep fried chicken)
Use the touch menu buttons to select the Menu number example: 4 Chicken Karaage MANUAL
Press Types of heating Cookbook page Menu number
4 Chicken Karaage → 5 Fried → 6 Easy Fried → 7 Teriyaki Chicken → 8 Hamburg Steak → 9 Salted Salmon
10 Dry Noodles Menu → 11 Multi-Recipe Cooking → 12 Speed Deep Tray
13 Speed Menu(3 min→5 min→7 min) → 14 Appetizers 1 Minute → 15-1 Fast Low Temp. Cooking(Steamed Egg)
15-3 Fast Low Temp. Cooking(Mild Pickles) → 15-2 Fast Low Temp. Cooking(Pickles)
□ Press the menu which needs preheating □6□7□8□10□11□12□
To start preheating → The buzzer will beep 5 times when finish preheating
(remaining time is displayed one minute before the end of preheating)
* After preheating, put the food in and press the START button to start heating. □ P
reheat can be retained for approx. 20 minutes. (10 minutes for menu 10)
If idle for the moment, the buzzer sounds 3 times and the setting will be canceled.
Place food at the specified position Basic operations * W
After tank preparation is needed for Menu 7, 8 and 9 □ Refer to page 13 □ Start □ Start cooking □
Press The chamber and square ...

Page 28 Using infrared sensor Warming up milk or sake WARNING Do not set temperature too high when warm up beverage. Since liquid which is beverage may boil right away and cause burn injury when being taken out. □□ Before and after reheating beverage, it should be stirred thoroughly by a spoon. PROHIBIT Basic operations □ Ex □ Reheat milk □...

Page 29 “ Beverage” Tips □ to □ use □ well □ Operation methods on page 26 Please read Things to follow on Accessories Microwave □ Infrared sensor □ cannot be used Page 20 □ 21 16 Milk Reheat □ milk □ in □ a □ cup. 16-1 cup 16-2 cups 16-3 cups 16-4 cups Setting the number of cups ... It changes as ● 17 Sake as pressing.

Page 30 Auto cooking Cooking with the dial menu Turn The basic operations of the dial menu 4 □ 48 have been explained. See the tips for effective use given in pages 30 to 33. □ MENU 18 □ 26, 31 □ 33 □ Please refer to the cookbook for detailed procedure for each menu. Basic operations □ Ex □ 39 Cookies □...

Page 31 For menu that require preheat □ Ex. □ 31 Bread □ Select □ Menu □ number Turn Types of heating Cookbook page Menu number □□ Turn the dial and choose from the described menus (Pages 4 - 48). □□ The menu number is displayed in the display area. * Prepare water supply for the menus that are marked with □ Refer page 13 □ Start □ Start □ preheating □...

Page 32 Dial □ menu □ 3 □ types □ of □ defrosting Tips □ to □ use □ well □ Operation methods on page 28 Microwave □ Infrared sensor □ □ Steam * * Steam will be added only on “19 Steam Defrost” Please read Accessories Things to follow on Page 20 □ 21 cannot be used Defrosts □ the □ meat □ and □ fish □ that □ was □ kept □ in □ the □ freezer. Place at the center in the chamber without Defrost □ at □ once □ in □ the □ frozen □ state □ after □ removing □ from □ the □ freezer.

Page 33 Dial □ menu □ boiled □ vegetables Tips □ to □ use □ well □ Operation methods on page 28 Microwave □ Infrared sensor □ Please read Accessories Things to follow on Page 20 □ 21 cannot be used Heat □ vegetables □ Leaves/Roots □ as □ if □ they □ are □ really □ boiled. Place at the 21 Boil Vegetables □ Leaves) center of □ Spinach/Broccoli/Cabbage chamber Amount to be heated at once

Page 34 Dial □ menu Tips □ to □ use □ well □ Operation methods on page 28 23 Steam Reheat Microwave □ Infrared sensor □ □ Steam Steam Please read Accessories Things to follow on Page 20 □ 21 cannot be used Reheat □ Shumai □ or □ cooked □ rice □ with □ moisture □ using □ steam. It □ takes □ more □ time □ than □ “1 □ Rice” □ or □ “2 □ Dish” Quantity you can reheat at once ... Refrigerated/room temperature rice □ 100 □ 600g; ●...

Page 35 25 Fluffy Bread Heater □ Microwave This □ warms □ shop □ bought □ bread □ (butter □ rolls □ and □ savoury □ breads) □ fluffy. Amount that can be warmed and setting Accessories ● □ How to adjust finish See page 28 □ cannot be used Adjusting finishing Standard Increase 1 Increase 2 Increase 3 Approximately 3 minute Standard time for heating Approximately 4 minutes 30 seconds (Room temperature /...

Page 36 Manual cooking Heating / Stewing with microwave Accessories cannot be used Example : Heating rice (at 600W for 1 minute) □ Guide □ to □ time □ setting □ page □ 46 □ Place food (Rice) at the center □ of □ the □ oven chamber □□ Put in a heat resistant container which can be

used in the microwave suitable for the amount of food and place directly in the centre.

Page 37 WARNING Do not overheat the food. Do not set temperature too high when warming up beverage and greasy food Overheat of food could It boils right away when being taken out which will cause burn injuries. result in smoke or fire. PROHIBIT PROHIBIT □□ Beverage□...

Page 38 Adjustment of temperature Warming up at the desired temperature Accessories cannot be used Quantity for one person (150g) is considered as standard. Example : Soften the butter Place food at the center□of□the□oven chamber (do not put a lid on or put wrap over it) □□ Place inside a heat resistant container that can be used with the microwave that is shallow and of the right size for the amount of food then place in the center.

Page 39 WARNING Do not overheat food Do not heat seals containers in oven that use infrared sensor mode (Page 20). Causes smoke and fire. It is difficult to detect high temperature that builds up and Prohibited □□ Heat as monitoring the Prohibited the food may overheat.

Page 40 Manual cooking Cooking with CONVECTION Accessories to use □□Depending on the menu item) With preheat There is a menu for preheating with square plate in the cookbook. Select Convection (with preheat) On pressing, it is the cycle change to CONVECTION CONVECTION Press once (with preheat) (without preheat) Steam GRILL FERMENT fermentation ※ is displayed in the display unit. Adjusted the temperature □ Set temperature □ 100 - 300°C□ 350°C Turn However when the chamber is hot (HIGH TEMP. blinks on the display), you cannot set above 260°C to protect electric components. Start □Start preheating□ MANUAL Press □ D isplay shows the remaining time 1 min. before preheat finish. The buzzer will beep 5 times when finish preheating. (LCD displays ...

Page 41 Preheat is□ T o heat the empty oven chamber and keep it warm at a particular temperature required to cook t he dish. □ T emperature cannot be changed during preheating. □ I f it' s set to be 350°C, the pre-heating temperature is 300°C . □ A guide for preheating times is: 200°C setting in around 5 min, 250°C setting in around 11 min and 300°C setting in around 20 min. T ime may slightly vary according to chamber temperature, room temperature, or voltages. → Without preheat Place the food into the chamber □As accessory the cookbook is included as reference□ Select Connection (without preheat) On pressing, it is the cycle change to CONVECTION CONVECTION Press twice (with preheat) (without preheat) Steam GRILL FERMENT fermentation ※ is displayed in the display unit. Adjust the temperature and press to confirm □ Set temperature □ 100 - 300°C□ 350°C Press ...

Page 42 Ferment F ermenting Accessories to use □□Depending on the menu item) Fermentation, Steam fermentation Used for fermenting bread dough Place the food into the chamber □□Put in the specified accessory into the specified location for menus from the cookbook) □ S team fermentation prepares to supply water (see page 13). Insert the water tank until it Steam touches the back. Select Ferment or steam On pressing, it is the cycle change to fermentation CONVECTION CONVECTION (with preheat) (without preheat) Select by Steam pressing GRILL FERMENT fermentation ※ ※Steam fermentation displays "ferment" and "steam" in the display area. Adjust the temperature and press to confirm Press Turn decision □Set temperature□30°C /35°C /40°C /45°C Adjust the time ■...

Page 43 Manual cooking Cooking with GRILL Accessories to use Example□Grilled Fish Place the food into the chamber □ Place gridiron on square tray, then place food on it and put in chamber. □ B ecause it is cooked with upper heater, upper layer is recommended. □ I f the height of food is high, do not use gridiron to cook. Select Grill On pressing, it is the cycle change to CONVECTION CONVECTION Press (with preheat) (without preheat) 5 times Steam GRILL FERMENT fermentation Adjust the time ■ Setting unit of cooking time (Max. 30min) 5min 10min 30min Turn 10sec.interval 30sec.interval 1min.interval Start (Start cooking) MANUAL Press Displays remaining time □ ...

Page 44 Manual cooking C ooking with steam Steam Cooking with Steamed / Steam Microwave □□Guide to time setting□page 46□ □Steamed□ □Steam Microwave□ Prepare water tank and place the food into the chamber. □ P repare water tank. (See page 13) Insert the water tank until it touches the back. Accessories to use □ F or steam microwave, place in a heat □□Depending on Accessories

resistant container that can be used in the the menu item) cannot be used microwave and place directly in the center. Select Steamed or On pressing, it is the cycle change to Steam Microwave STEAMED Low TEMP. STEAM STEAM MICROWAVE Select by HYBRID HYBRID SUPERHEATED STEAM SUPERHEATED STEAM pressing (without preheat) (with preheat) □without preheat□...

Page 45 Cook with low-temperature cooking □35□95°C□ Prepare water tank and place the food into the chamber. Accessories to use □ P prepare water tank. (See page 13) (Depends on the menu item□ Insert the water tank until it touches the back. Select Low TEMP. On pressing, it is the cycle change to steam STEAMED Low TEMP. STEAM STEAM MICROWAVE Press HYBRID HYBRID SUPERHEATED STEAM SUPERHEATED STEAM 2 times (without preheat) (with preheat) □without preheat□ (with preheat□ Adjust the temperature and press to confirm Press Turn MANUAL decision □Set temperature□35□95°C Adjust the time ■ Setting unit of cooking time (Max. 25min) 5min 10min 25min Turn 10sec.interval ...

Page 46 Manual cooking Cook with Superheated steam / Accessories to use (Depends on the menu item) Hybrid (steam) Steam Due to the high temperature, superheated steam is not visible to the eye. With preheat Prepare the water tank and choose Superheated Steam (with preheat) or hybrid (with preheat) Select by pressing On pressing, it is the cycle change to STEAM STEAMED Low TEMP. SUPERHEATED STEAM MICROWAVE STEAM (with preheat□ □ P prepare water tank. (See page 13) HYBRID HYBRID SUPERHEATED STEAM Insert the water tank until it touches the back. (with preheat) (without preheat) □without preheat□ * is displayed in the display unit. Adjust the temperature □ Set et temperature□100□250°C□ 300°C However when the chamber is hot (HIGH TEMP." Turn blinks on the display), you cannot set above ...

Page 47 Preheat is□To heat the empty oven chamber and keep it warm at a particular temperature required to cook the dish. □ Temperature cannot be changed during preheating. □ A guide for preheating times is: 200°C setting in around 5 min, 250°C setting in around 11 min and 300°C setting in around 20 min. → Time may slightly vary according to chamber temperature, room temperature, or voltages. Superheated steam ... Cooking with steam heated to a temperature greater than 100°C . Without preheat Hybrid ... Superheated steam and strong fire heater are used to heat. Prepare to supply water, put food inside and select superheated steam (without preheat) or hybrid (without preheat) □As accessory the cookbook is included as reference□ Select by On pressing, it is the cycle change to pressing STEAMED Low TEMP. STEAM SUPERHEATED STEAM STEAM MICROWAVE (with preheat□ □ P prepare water tank. (See page 13) HYBRID HYBRID SUPERHEATED STEAM (without preheat) (with preheat) □without preheat□...

Page 48 Reference for manual heating's setting time WARNING Do not overheat the food. Do not give too much heat to beverage and food with oil or fat. During taking out from the oven they will overheat and burn your hand. Overheat of food could □ Before and after reheating beverage, it should be stirred result in smoke or fire. PROHIBIT PROHIBIT thoroughly by a spoon. □ During cooking should □ Set a shorter time and observe the condition of food. check food condition. Standard cooking time to set output and time. The time should be balanced with the quantity of food. If the quantity of food is halved, Caution ! the cooking time should be almost halved as well. ● Unit of quantity: ml=□ Metal containers, aluminum retort packs cannot Normal temperature: Approx. 20°C, be used for heating. ● It can cause fire, burst, cracks or breakage leading refrigerated: Approx. 10°C, Frozen: Approx. -20°C to the damage of the product, injuries or burns. With wrap... ○□ Without wrap... × ●...

Page 49 About notification sound (buzzer) Beep sound notification for following operations and conditions. ■ When you press the button → Bip ■ When the dial is turned whilst the display area shows 0" → Bip ■ When cooking ends → Beep beep beep ■ If there is a mid-way operation such as turning the food over during automatic cooking once the preheating has finished → Beep beep beep beep beep ■ W hen 20 minutes has gone by without the door being opened or closed after the end of preheating (10 minutes with the 260-350°C setting) → Beep beep beep (The cooking is discontinued) ■ If the REHEAT" button is pressed in the following situations → Bi bi bi bi bi (warming does not start) □It's been over a minute after opening and closing the door. □Door has not been opened and closed after the end of preheating. □ W

When the door has not been opened or closed following a notification buzzer such as turning food upside down during automatic cooking. * Please press the REHEAT button once the door is opened and closed.

- If you forget to take food out after heating has finished → Bibeep bibeep bibeep every minute

If the door is not opened even after the notification buzzer such as to turn the food upside down with automatic cooking → Bibeep bibeep bibeep every minute

- When there is abnormal display → Bi bi bi bi bi bi
- When water supplementary supply displaying, W hen cooking discontinues temporarily → Bi bi bi bi bi bi ...

Page 50 How to do maintenance The frequency point to care and quick cleaning **WARNING** Unplug the power plug and Do not heat while oil, food let the machine body cool down particles or water exists inside before cleaning the body. of oven **UNPLUG PROHIBIT** Or else, it may cause electric shock or The electric wave focuses on the dirty **AFTER COOLS OFF** burns. part and may cause sparkle, smoke, and fire. Do not unplug with wet hand. □ If something sticks, please wipe it It may cause electric shock. off after the machine body is cooled down. **PROHIBIT ON WET HAND CAUTION** Leave the door closed whilst removing water from the pipe Steam is generated during water removal from the pipes in the same way as during steam cooking. It may cause burns hence leave the door closed. Door and Cabinet Wipe with well squeezed damp cloth. □ Wipe tough stains with mild soap and water and wipe clean with damp cloth. Tips □...

Page 51 ■ If the odor in the oven persists even after cleaning. Warming the empty oven" • Deodorize (Refer page 18). The odor intensity will reduce. ■ If oven is not to be used for long time. After carrying out pipe water removal" (See page 51), unplug the power plug from the socket and after maintaining each component, store so that there is no moisture or dust. Tips Please do not use furniture cleaners (alkali, acidic, etc.), oven cleaner, powder cleansers, benzene, thinners, boiling water, flammable gas (LPG, etc.) spray or scourers, hard part of a sponge brush, abrasive nylon sponge, metallic scourers. It may cause damage, discoloration, deformation, smouldering, fire, rust, peeling of paint. **PROHIBIT** Sponge brush Abrasive nylon sponge Do not use for cleaning. Do not use the hard side Use nonabrasive sponges (Non woven fabrics with scrubs). for cleaning Use the soft sponge side for cleaning. Advice It's also possible to lift the dirt on the inside, square tray, deep tray or gridiron by using steam. Please do it in accordance with How to clean with steam system" on page 50. (Please do not use any methods other than those shown on page 50) Bottom of the chamber Water Tank □ Drain Tray Wipe off any dirt or food particle with a soft damp cloth. Dispose of the water in the water tank and drain tray. If it's dirty, If microwave is used, the food particle may burn. remove the dirt with a □ If the dirt is hard to get off, please apply soft sponge and water liquid cleanser (cream cleanser) to the and then wipe away ...

Page 52 How to do maintenance □ continued □ When you care of stains How to clean with steam system Use steam to make stains in the chamber float to make easier to wipe off. If you put square tray or gridiron that you want to clean in the chamber, it will be easier to remove the stains. It takes 3 minutes to clean. Set the water tank into the main body. □ W hen you want to remove dirt from grills or square trays these can be placed in the oven chamber. □ P repare water tank. (See page 13) Select 49 Quick Cleaning **MANUAL** Turn □ If you turn left, you can select quicker. Start (Cleaning Start □ **MANUAL** Press The buzzer beep 3 times when no hassle maintenance is complete □ B e careful of hot steam when opening the door. And remaining steam may come out from the outlet. Be careful. □ P lease remove water from the pipe after finishing. (Page 51) □ U nplug the power plug from the socket and once the temperature of the inside, square tray and gridiron has come down sufficiently, please remove the dirt by wiping. □ A fter steaming process, discard the water in the water tank and draining tray completely and wash them with water.

Page 53 When using steam How to draining water from the pipe About Cleaning Please remove water from the pipe after After cooking, please wipe off the water droplets remaining inside or attached to the completing the cooking using steam. door with a dry cloth, etc. once the main Cleaning time is 2 minutes. body has cooled, each time. If steam cooking is repeated with water droplets still remaining inside or on the door, Remove the water tank water may overflow out of the drain tray. from the oven. Wipe away the water

droplets inside or on the Water tank door with a dry cloth Select 50 Water Removal. Turn Dispose of the water □ If you turn left, you can select quicker. remaining in the water tank and wash with water Press start to remove water. □ See page 49 for How to do maintenance Press Water tank The buzzer beeps 3 times and Drain tray the water draining operation Dispose of the water in the is complete. drain tray □ After the end, if the inside or the door is wet with water droplets, please ...

Page 54 Common inquiry Refer Question Answers to page Yes, It is necessary The furniture and the wall may overheat and cause damage and fire. □ Please leave a gap of more than 10cm on top. Should the oven be □ There is no need to leave a gap on the left, placed from the wall right, behind or the bottom. and furniture at a However if there are walls, home electrics, distance? furniture or plugs that's not strong against the heat, please leave a gap greater than indicated. □ Ensure there is sufficient space in the front to open the door fully and take the food out. Should the appliance Yes, Always use the power outlet with earth socket. be earthed? Yes, It is necessary. When using the oven for the first time, operate Is it necessary to the oven empty and deodorize to burn away any operate the oven oil or grease. empty and deodorize? There may be smoke or smell. But it does not denote malfunction.

Page 55 In case you can't cook well Microwave heating and Steam heating Item Condition How to Cooking finishes immediately ● If the inside (especially the bottom surface) temperature is high, the infrared sensor may not operate properly. Open the door and It doesn't heat up even wait for cool down completely and then heat. when you warm with "Auto Reheat" ● Is the food shielded with metal container or aluminum foil. ● Are you not using the attached square tray? Square tray cannot be used. ● Please place the food in the center inside. If the position is not Food does is not reheat. right, it may not warm properly. ● After heating for a long time, continued heating or heating of small amounts, it may not heat up well due to protection of electric components. Please use it after some time. ● Are you using ceramic or glass lid? Do not use lid or cover.

Page 56 In case you can't cook well (continued) Item Condition How to ● Please place food flat on top of a shallow polystyrene tray or kitchen paper and defrost. → If food is inside deep polystyrene tray, the temperature cannot be measured properly due to the edges of the tray and it may not defrost well. Food does not defrost ● Foods of thickness up to 3cm can be defrosted well. Please make the properly. thickness even and wrap aluminium foil on the thin parts or places like fish tail. (See page 30) ● To defrost more than two pieces at the same time, ensure that the pieces are of the same size and thickness. ● It may not defrost well depending on form and type. ● If the temperature of the food increases partially, the heating may stop because of the infrared sensor and some of the food may remain insufficiently defrosted. → ...

Page 57 Microwave heating, Steam heating and Heater heating Item Condition How to ● Since heating is done by generating steam, takes more time than heating using only the microwave. Takes long time for cook. If faster cooking is desired, rather than moist finish, use "1 Cooked rice" If cooking completes ● If the inside (especially the bottom surface) temperature is high, faster, then temperature the infrared sensor may not operate properly. of the food is low. Open the door and wait for cool down completely and then heat. ● Are you using right quantity? The food may not turn out well if the quantity mentioned in the cookbook is changed. Food is not steam ● Is the water tank empty? properly. If the water is less, the steam may not be formed and cooking will not yield best result. ● Ensure that the water tank is fitted inside properly. ...

Page 58 In case you can't cook well □ continued □ Item Condition How to ● Are the egg beaten well? The cake is not light Beat them until smooth and uniform. and fluffy. ● Are the eggs frequently stirred after they are mixed with flour? ● If the container contains moisture or oil, the mixture cannot be The ingredient are beaten well. not beaten well. ● Use container that does not contain oil or moisture. ● Did you sieve the flour? The flour is still Sieving removes the coarse particles and aerates the flour. lumpy.

Page 59 "CANCEL" button until the buzzer cancel by following the procedures in

sounds (about 3 second) and press the "CANCEL" button. When H○○ is displayed Display Cause How to Code display ○ occurs during product failure of ○ Disconnect the plug and contact your ●● breakdown dealer or qualified Toshiba Service. ER-TD5000_Manual_TTEI_p38-61.indd 57 ER-TD5000_Manual_TTEI_p38-61.indd 57 10/3/19 11:10 AM 10/3/19 11:10 AM...

[Page 60](#) Before asking for repairs

The following situations does not signify product malfunction Effect Reason (Measure□
There is no display after the electric □ I
If the plug is connected to the power supply with the door closed, the power plug is connected to the power supply will be cut off. Open the door once to ON the power supply. □ T
This is the switching sound of the switch inside the oven. This is not a Ticking sound during cooking malfunction. Continuous noise during heater □ I
This is the sound of the wall or square tray caused by heat shrinking and it is not Operation broken. Continuous noise (ji..) during □ N
Noise is due to microwave cooking operation. Does not denote Malfunction microwave cooking. □ D
During cooking or after cooking, cooling fan may turn on but that's not a This noise becomes louder during break. Whilst the cooling fan is going around after cooking, the COOLING cooking with noise (fan) or not display flashes. Please to not unplug the power plug while the cooling fan is during and after cooking operating. No display occurs when key is □ ...

[Page 61](#) Effect Reason (Measure□ □ D

Did you use the square tray? Do not use square tray inside microwave. □ D
Did you use metallic container, wire mesh or metallic spits for menus to use microwave? Spark occurs during cooking. □ M
Metal skewers, containers or metal objects etc. may cause spark. □ I
Is the oven dirty? Radio waves tend to converge on the dirt and cause spark. Please wipe away any dirt. (Page 48, 49) □ T
The temperature is measured by heat electric thermometer on the center with nothing inside □ using JIS measurement method). When measuring using The temperature in the oven is not commercially available oven thermometer, the temperature tracking is slower the same as set temperature compared to JIS' measurement options hence it takes longer to get to the set temperature. □ W
When making meals please use the temperature in the cookbook as a guide. □ I
If the inside is hot, for protection of electric components, oven cannot be set In some cases, we cannot set the to be hotter than 260 C and super-heated steam or hybrid cannot be set value over 260°C above 300 C. There may be insufficient heating of □ ...

[Page 62](#) memo □ □ ER-TD5000_Manual_TTEI_p38-61.indd 60 ER-TD5000_Manual_TTEI_p38-61.indd 60 10/3/19 11:10 AM 10/3/19 11:10 AM...

[Page 63](#) memo □ □ ER-TD5000_Manual_TTEI_p38-61.indd 61 ER-TD5000_Manual_TTEI_p38-61.indd 61 10/3/19 11:10 AM 10/3/19 11:10 AM...

[Page 64](#) Specification Power supply AC220V 50Hz Power consumption Microwave 1430W, Heater 1430W *1 Microwave output 900W /600W/500W/200W equivalent/100W equivalent Output switching Microwave frequency 2450MHz Heater power output Convection 1410W/Grill 1100W/Steam 1000W *2 *3 100□300□350°C , Low temperature steamed □35□95°C □ , Temperature adjustment Fermentation □30, 35, 40, 45°C□ , Steam fermentation □30, 35, 40, 45°C□ Body dimension 498 □width□ ×440* include handle □depth□ ×396 □height□ □ Cavity dimension 394 □width□ ×314 □depth□ ×232 □height□ □ Body weight Approx. 21kg Cavity volume...