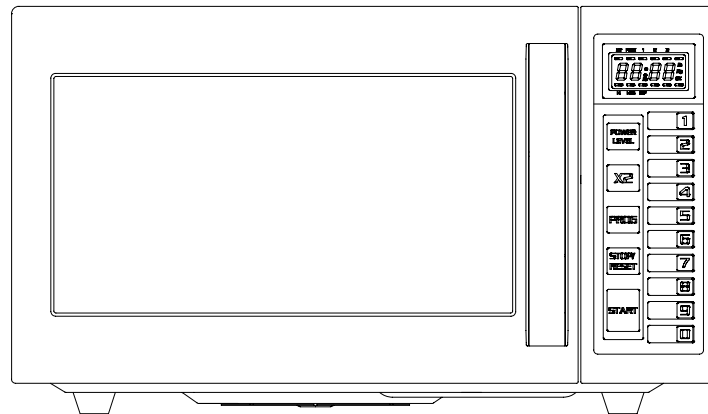


Model: P100M25ASL-5S



Microwave Oven

User's manual

Please read these instructions carefully before installing and operating the oven.

Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.

Please save sales receipt for warranty.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- *Reorient or relocate the receiving antenna.*
- *Increase the separation between the equipment and receiver.*
- *Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.*
- *Consult the dealer or an experienced radio/TV technician for help*

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door-open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - a. Door (bent),
 - b. Hinges and latches (broken or loosened),
 - c. Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- 5.

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "grounding instructions " on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers -for example, closed glass jars- are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food.
7. As with any appliance, close supervision is necessary when used by children.
8. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
9. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THEIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to person:
 - a. Do not overheat the liquid.
 - b. Stir the liquid both before and halfway through heating it.
 - c. Do not use straight-sided containers with narrow necks.
 - d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - e. Use extreme care when inserting a spoon or other utensil into the container.
10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.
13. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
14. Do not cover or block any openings on the appliance.
15. Do not store or use this appliance outdoors. Do not use this product near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.

SAVE THESE INSTRUCTIONS

18. Use only thermometers, which are specifically designed for use in microwave ovens.
19. Do not operate any heating or cooking appliance beneath this appliance.
20. This appliance should be serviced only by qualified service personnel, contact nearest authorized service facility for examination, repair, or adjustment.
21. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft clot

INSTALLATION GUIDE

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Make sure that all the packing materials are removed from the inside of the door. 2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven but contact qualified service personnel. 3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven. 4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials. | <ol style="list-style-type: none"> 5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands. 6. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface. 7. The socket must be readily accessible so that it can be easily unplugged in an emergency. |
|---|--|

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING Improper use of the grounding plug can result in a risk of electric shock.

ELECTRICAL REQUIREMENTS

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a

separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded.

Power Supply Cord

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are

SAVE THESE INSTRUCTIONS

available and may be used if care is exercised in their use.

3. If long cord or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The extension cord must be a grounding-type 3-wire cord, and The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Notes:

If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

Neither Galanz nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

UTENSILS GUIDE

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.



RECOMMENDED

Microwave browning dish — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.

Microwaveable plastic wrap — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

Paper towels and napkins — Use for short-term heating and covering; these absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.

Glass and glass-ceramic bowls and dishes — Use for heating or cooking.

Paper plates and cups — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and

could ignite.

Wax paper — Use as a cover to prevent spattering.

Thermometers — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

▲ LIMITED USE

Aluminum foil — Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.

Ceramic, porcelain, and stoneware— Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely.

Plastic — Use only if labeled "Microwave Safe". Other plastics can melt.

✘ Not Recommended

Glass jars and bottles — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

Paper bags — These are a fire hazard, except for popcorn bags that are designed for microwave use.

Styrofoam plates and cups — These can melt and leave an unhealthy residue on food.

Plastic storage and food containers — Containers such as margarine tubs can melt in the microwave.

Metal utensils — These can damage your oven. Remove all metal before cooking.

Note:

Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

STIRRING

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

ARRANGEMENT

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place delicate areas, such as asparagus tips, toward the center of the turntable.

SHIELDING

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need

shielding include poultry wing tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

TURNING

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large foods such as roasts.

STANDING

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

ADDING MOISTURE

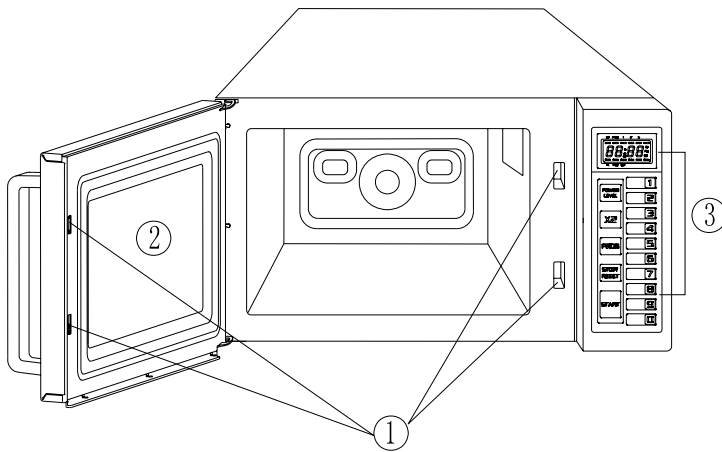
Microwave energy is attracted to water molecules. Food that is uneven in moisture

SPECIFICATIONS

Power Consumption:	120V~60Hz, 1450W (MICROWAVE)
Output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions(HxWxD):	12.3 inch×20.5 inch×17.4 inch
Oven Cavity Dimensions(HxWxD):	8.3 inch×13.2 inch×14.3 inch
Oven Capacity:	0.7cu.ft
Net Weight:	Approx. 38.9lb.

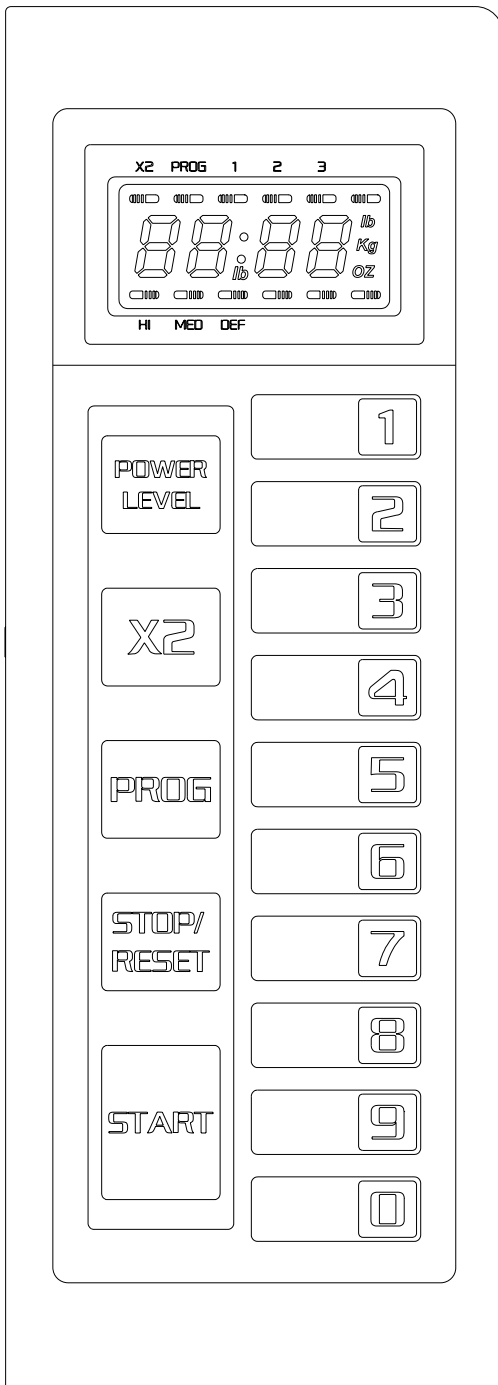
The above quoted subject to change without further notice.

PART NAMES



1. **Door Safety Lock System**
2. **Oven Window**
3. **Control Panel**

CONTROL PANEL



- MENU ACTION SCREEN
- ✳ Cooking time, power, action indicators are displayed.
- NUMBER PADS
- ✳ Used to set cooking time and store multiple cooking programs.
- POWER LEVEL
- ✳ Press this button once or repeatedly to set a cooking power level.
- X2
- ✳ This pad is used to save a cooking program to a number key and recall it later conveniently.
- PROG
- ✳ Used when setting a cooking program and saving it to a number key.
- STOP/RESET
- ✳ During cooking, press once to temporarily stop cooking, press twice to cancel the cooking program.
- START
- ✳ Touch to start a cooking program.

Please read the following pages for more detail.

HOW TO SET THE OVEN CONTROLS

After the oven is plugged in, beeping and blue background light indicates the oven is in waiting for input mode.

TIME AND POWER LEVEL COOKING

Three microwave cooking power levels can be selected by touching the POWER LEVEL pad.

Touch POWER LEVEL	Power Description
Once	HI
Twice	MED
Thrice	DEF

Take the following steps to set a cooking program:

1. Touch POWER LEVEL to select cooking power level.
2. Touch Number Pads to set cooking time maximum 99min. 99 sec.
3. Touch START.

SAVE A COOKING TO A NUMBER KEY

For frequently used cooking program, you can save it to a number key and conveniently activate it by touching the number key.

Each of the number keys is pre-set with a cooking program. In waiting mode, touch any of the ten number pads, you are selecting a cooking program.

The following is default settings for each of the number keys

Touch NUMBER PADS	PRESET COOKING TIME
1	:10
2	:20
3	:30

4	:45
5	1:00
6	1:30
7	2:00
8	2:30
9	3:00
0	3:30

The user is free to reset the cooking program stored under each of the ten number keys anytime. In order to set a cooking program, which may contain up to 3 stages consecutive cooking periods with different power levels, and to designate a number key to this program, take the following steps

For example: to set a cooking program and save it to number key 1.

1. In waiting mode, press PROG key once.
2. Press number pad 1.
3. Press POWER LEVEL a number of times to set cooking power.
4. Touch number keys to set cooking time.
5. Press PROG to save.

You can set a two or three stages cooking program by repeating the steps 3-4 once or twice. After finished, press START, the screen will display the total time.

Note: If you want the oven to start after you touching the START pad instead of immediately after you touching any of the number keys, press and hold down STOP/RESET for 5 sec; now you have to press START pad after selecting a cooking program by touching any of the number keys.

X2 STORAGE OF COOKING PROGRAMS

In waiting mode, press X2 and then any of the number keys, you can recall a preset cooking program as follows:

Touch NUMBER PADS	PRESET COOKING TIME
1	:20
2	:40
3	1:00
4	1:30
5	2:00
6	3:00
7	4:00
8	5:00
9	6:00
0	7:00

To reset the existing programs,

1. Press PROG key once.
2. Press X2 once
3. Press any of the number keys.
4. Press POWER LEVEL a number of times to select cooking power.
5. Touch the number keys to enter cooking time.
6. Press PROG to save.

X2 function can only program one stage cooking. After setting is finished, press STOP/RESET to return to waiting mode.

The oven will start after you touching X2 and

then any of the number keys.

Note: If you want the oven to start after you touching the START pad instead of immediately after you touching any of the number keys. Press and hold down STOP/RESET for 5 sec; now you have to press START pad after selecting a cooking program by touching X2 and any of the number keys.

COUNT OF OPERATION

You can read the count of how many times the oven has been used. To do this,

1. Open the door.
2. Press and hold down STOP/RESET and then touch POWER LEVEL pad. The number on display shows how many times the oven has been used.

This function is for the user to analyze the usage of the oven and the traffic flow at a particular location where the oven is being used commercially.

CHILD LOCK

In waiting mode, press and hold PROG for 5 seconds. The oven is locked.

To release child lock,

In waiting mode, press and hold PROG for 5 seconds, the oven goes to normal

Helpful instructions

DEFROSTING FROZEN FOODS

1. If you try to completely defrost frozen foods in the microwave oven, uneven defrosting may occur due to the differences in the thickness and shape of the food. Drippings may also result, and

sometimes a part of the food cooks although other parts still remain frozen. In actual usage of frozen foods, you should not normally completely defrost food, but 70% defrosting in the oven is quite good for the next step of preparing the food for cooking.

2. To defrost evenly, turn over or rearrange the food during defrosting.
3. To defrost fatty meat, heat for a short time in the oven and leave it to stand at room temperature, or heat it intermittently until defrosted.
4. When you defrost a whole chicken, or any frozen food of irregular shape, wrap legs or thin parts with aluminum foil. Otherwise thin parts will be defrosted faster and sometimes cooked before other parts have properly defrosted. For big pieces of meat, wrap the sides with aluminum foil so that they will be uniformly thawed by vertical microwaves only.
5. Ice should be removed at times during defrosting.

FOR BEST RESULTS

1. when determining time for particular foods, always figure minimum time and check occasionally during cooking for progress. The microwave oven cooks so quickly, therefore it is easy to overcook your foods.
2. Be careful of the cooking time for small quantities of foods, or foods with low water content. They may burn if cooked too long.
3. Do not use the oven for drying kitchen towels or napkins. They may burn if heated too long.
4. Do not try to boil eggs in the oven.
5. When you cook an egg, be sure to pierce the yolk membrane prior to placing into the oven to prevent the egg bursting.

FOR EVEN FINISHED COOKING

Open the door and give the dish a half turn, or turn the food over during cooking. This helps to achieve more even cooking. When you cook chicken the legs cook faster than other parts. Wrap the legs with aluminum foil during cooking to reflect the microwave energy in order to create even cooking.

IMPORTANT RECOMMENDATIONS

Cooking should be done only with the microwave safe vessels; we cannot use steel or any other vessel.

1. Temperature of foods. ---for best results it is recommended that foods conventionally prepared be slightly undercooked when subsequently heated in this oven.
2. Remember that after the heating cycle has been completed, internal food temperatures continue to rise slightly in foods heated in this oven.
3. A major abuse of microwave applications is the category of breads, pastries and pies are drier than insides or fillings, they heat more slowly. Therefore, baked foods should only be heated until the crust is warm to the touch (45°C-55°C).
4. Do not overheat your food: 99% of all food quantity complaints of microwave-heated foods can be

traced to overheating.

MICROWAVE BASICS

A number of factors determine the success of microwave food preparation. They include:

1. Temperature of foods: frozen or refrigerated food items require longer heating times to reach a desired serving temperature than foods from room temperature.
2. Food components: foods high in sugar, salt, fats and moisture content heat faster because these properties attract microwave energy. Denser foods high in protein and fiber, absorb microwave energy slower which means a lengthier heating time.
3. Bulk/volume: the greater the mass of food, the longer it takes to heat.
4. Containers: ceramic, paper, china, Styrofoam, glass and plastic are suitable for use in microwave ovens with the following caution. Heating foods with either high sugar or high fat content should be done only in high temperature resistant containers since these foods get very hot. Using Styrofoam containers for these foods will cause the Styrofoam to warp. Other low temperature restaurant glass or plastic platters may crack or warp under similar conditions. Do not heat food in a sealed container or bag. Foods expand when heated and can break the container or bag.
5. Avoid metal: because it bounces the microwaves, causing uneven heating and sometimes even flashes, which may pit or mar the interior of the oven, the metal container or plate trim.
6. Heated liquids can erupt if not mixed with air. Do not heat liquids in your microwave oven without first stirring.

CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the window on both sides with a damp cloth to remove any spills or spatters.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions. In such case, it is normal.
7. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or

dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.

8. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
9. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
10. The oven should be cleaned regularly and any food deposits removed. 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.
11. Please do not dispose this appliance into the domestic rubbish bin, it should be disposed to the particular disposal center provided by the municipalities.