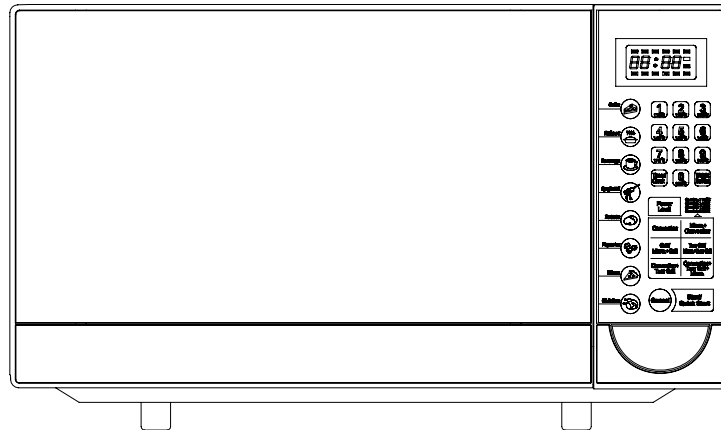


Model: D100N30ASPKR-B5

CONVECTION MICROWAVE OVEN



Microwave Oven

Owner'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.

## 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.

### CONTENT

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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:

5. Read all instructions before using the appliance.
6. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
7. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 3.
8. Install or locate this appliance only in accordance with the provided installation instructions.
9. 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.
10. 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. It is not designed for industrial or laboratory use.
11. As with any appliance, close supervision is necessary when used by children.
12. 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.
13. 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. **THIS 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.
14. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
15. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
16. 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.
17. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
18. Do not cover or block any openings on the appliance.
19. 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.
20. Do not operate this appliance if it has a damaged cord or a plug, if it is not working

**SAVE THESE INSTRUCTIONS**

- properly or if it has been damaged or dropped.
21. 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.
  22. Use only thermometers, which are specifically designed for use in microwave ovens.
  23. Do not operate any heating or cooking appliance beneath this appliance.
  24. Be certain the glass tray and roller rings are in place when you operate the oven.
  25. This appliance should be serviced only by qualified service personnel, contact nearest authorized service facility for examination, repair, or adjustment.
  26. 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 cloth.

## INSTALLATION GUIDE

- |   |   |
|---|---|
| <ol style="list-style-type: none"> <li>1. Make sure that all the packing materials are removed from the inside of the door.</li> <li>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.</li> <li>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.</li> <li>4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.</li> </ol> | <ol style="list-style-type: none"> <li>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.</li> <li>6. The appliance shall be only used on a countertop over 3 Feet above the floor.</li> <li>7. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.</li> <li>8. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.</li> <li>9. The socket must be readily accessible so that it can be easily unplugged in an emergency.</li> </ol> |
|---|---|

## 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, 15 amp. It is recommended that a

**SAVE THESE INSTRUCTIONS**

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 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

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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

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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

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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

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

### STANDING

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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.

### ADDING MOISTURE

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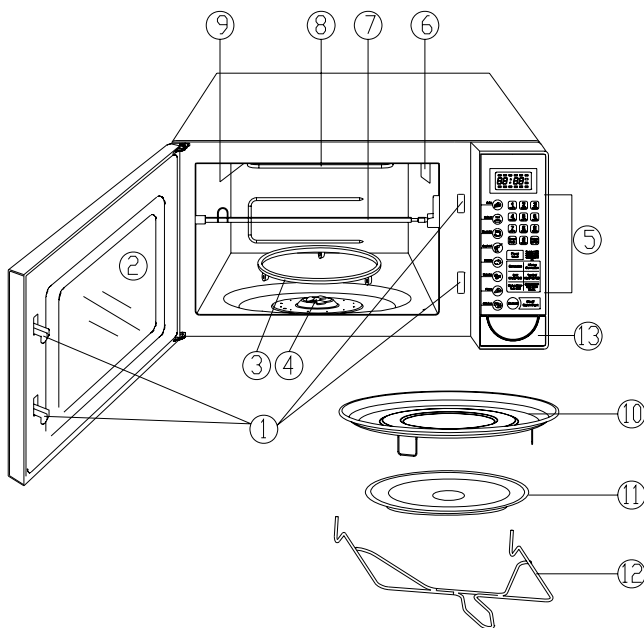
Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

## SPECIFICATIONS

Power Consumption:	120V, 60Hz, 1450W (Microwave)
	1450W (Convection)
	1050W (Grill)
Output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions(HxWxD):	12×21 <sup>9/16</sup> ×15 <sup>15/16</sup> in.
Oven Cavity Dimensions(HxWxD):	9 <sup>5/8</sup> ×14 <sup>3/16</sup> ×14 <sup>5/16</sup> in.
Oven Capacity:	1.06 cu.ft
Cooking Uniformity:	Turntable System
Net Weight:	Approx. 36.16lb.

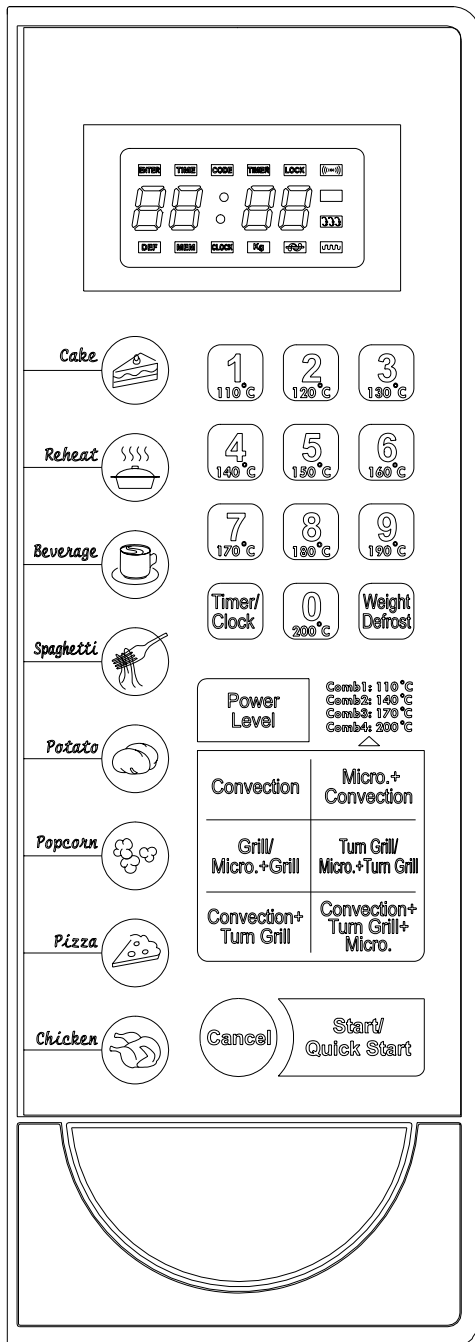
The above data may be confirmed or updated.

## PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Wave Guide
7. Rotisserie Rack
8. Heater 1
9. Heater 2
10. Metal Plate
11. Glass Tray
12. Handle
13. Door Release Button

# CONTROL PANEL



## DISPLAY WINDOW

Used to indicate clock, cooking time, power, etc.

## NUMBER PADS

Used to enter clock, cooking time, temperature, etc.

## QUICK COOK BUTTONS

Instant settings to cook popular foods (Cake, Reheat, Beverage, Spaghetti, Potato, Popcorn, Pizza, Chicken).

## POWER LEVEL

Press to select microwave power level.

## CONVECTION

Press to program convection cooking.

## MICRO.+CONVECTION

Press to select one of four combination cooking settings.

## GRILL/MICRO.+ GRILL

Press to set a grill or combination cooking program.

## TURN GRILL/MICRO.+TURN GRILL

Press to set turn grill or micro.+ turn grill cooking program.

## CONVECTION+TURN GRILL

Press to set a program combining convection and turn grill features.

## CONVECTION+TURN GRILL+MICRO.

Press to set a triple-feature cooking program.

## WEIGHT DEFROST

Touch to defrost food by weight.

## TIMER/CLOCK

Used to set the clock and the oven timer.

## START/ QUICK START

Press to start cooking program or to start the oven quickly at full power.

## CANCEL

Touch to stop cooking program or clear all previous settings before cooking starts.

(Please also see the following pages for more detail.)





# HOW TO SET THE OVEN CONTROLS

## SETTING DIGITAL CLOCK

Suppose you want to set the clock time.

1. In standby mode, press and hold TIMER/CLOCK for 3 seconds.
2. Use the number pads to enter time.
3. Press TIMER/CLOCK to confirm.

Note: If you prefer not to set the clock time, press CANCEL to enter into standby mode.

## MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. The longest cooking time is 99 minutes and 99 seconds.

Press POWER LEVEL pad to select cooking power:

Display	Power	Description
P-HI	100%	High
P-90	90%	
P-80	80%	
P-70	70%	Medium High
P-60	60%	
P-50	50%	Medium
P-40	40%	
P-30	30%	Medium Low
P-20	20%	
P-10	10%	Low
P-00	0%	

Suppose you want to cook for 5 minutes at 60% microwave power.

1. Press POWER LEVEL repeatedly to select P-60.
2. Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
3. Press START/QUICK START pad.

### Note:

1. You can check the power level during cooking by pressing POWER LEVEL.
2. If you want to temporarily stop a cooking session, press CANCEL once and then restart the cooking again by pressing START/QUICK START; if you want to cancel the cooking program altogether, press CANCEL twice.
3. After the cooking time has elapsed, the system will beep 4 times and END will be displayed, beeps will sound every 2 minutes until you open the oven door or press any button to clear End.
4. Before starting another cooking session, press CANCEL to clear the display and reset the system. (Note 2-4 are also available in the following cooking features.)

## GRILL & MICRO.+GRILL

**Grill:** Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. The longest cooking time is 99 minutes and 99 seconds.

Suppose you want to program grill cooking for 12 minutes.

1. Press GRILL/MICRO.+GRILL once.
2. Use the number pads to enter cooking time.
3. Press START/QUICK START.

**Note:** Grill cooking power is set at full power level by the system.

**Micro.+Grill:** This feature allows you to combine grill and microwave cooking on two different settings. The longest cooking time is

99 minutes and 99 seconds.

**COMBINATION 1**

30% time for microwave cooking, 70% for grill cooking. Use for fish or au gratin.

Suppose you want to set combination 1 cooking for 25 minutes.

1. Press GRILL/MICRO.+GRILL twice.
2. Use the number pads to enter 25:00.
3. Press START/QUICK START.






**COMBINATION 2**

55% time for microwave cooking, 45% for grill cooking. Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

1. Press GRILL/MICRO.+GRILL thrice.
2. Use the number pads to enter 12:00.
3. Press START/QUICK START.

**Note:** During combination cooking, you can see the programmed setting by pressing GRILL/MICRO.+GRILL once. Please see the following table for detail settings:

Press GRILL/MICRO.+GRILL	Indicators On Display
Once	ENTER, TIME,  , :
Twice	C-1,  , 
Thrice	C-2,  , 
C-1 30% time for microwave cooking, 70% for grill cooking C-2 55% time for microwave cooking, 45% for grill cooking	

**TURN GRILL & MICRO.+TURN GRILL**

**Turn Grill:** The feature allows you to set grill cooking with the food keep turning during cooking process. The longest cooking time is 99 minutes and 99 seconds.







Suppose you want to program cooking for 12 minutes with the Turn Grill feature.

1. Press TURN GRILL/MICRO.+TURN

GRILL once.

2. Use the number pads to enter cooking time.
3. Touch START/QUICK START.

**Micro.+Turn Grill:** The feature allows you to combine microwave cooking with the turn grill feature so as to achieve best cooking result. The longest cooking time is 99 minutes and 99 seconds. Please see the following table for detail settings:

Press TURN GRILL/MICRO.+TURN GRILL	Indicators On Display
Once	ENTER, TIME,  , 
Twice	C-1,  , 
Thrice	C-2,  , 
C-1 30% time for microwave cooking, 70% for grill cooking C-2 55% time for microwave cooking, 45% for grill cooking	

**Note:** During combination cooking, you can see the programmed setting by pressing TURN GRILL/MICRO.+TURN GRILL once.

**CONVECTION**

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. The longest cooking time is 9 hours and 99 minutes. This oven can be programmed for ten different cooking temperatures (110°C~200°C) as shown on the number pads.

Suppose you want to cook at 160°C for 40 minutes.

1. Press CONVECTION once.
2. Press number pad 6.
3. Use number pads to enter cooking time.
4. Press START/QUICK START.

**Note:** You can check the convection temperature by pressing CONVECTION during cooking.

## **CONVECTION + TURN GRILL**

This feature allows you to cook with combined turn grill and convection power. The longest cooking time is 9 hours and 99 minutes.

Suppose you want to cook for 10 minutes using this feature:

1. Press CONVECTION +TURN GRILL.
2. Use the number pads to enter convection temperature.
3. Use the number pads to enter cooking time.
4. Press START/QUICK START.

**Note:** You can check the convection temperature while cooking is in progress by pressing CONVECTION +TURN GRILL.

## **MICRO. + CONVECTION**

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave. The longest cooking time is 9 hours and 99 minutes.

Use the number pads to enter temperature:

Number pad	Temperature (°C)
1	110
2	140
3	170
4	200

Suppose you want to bake food for 24 minutes on 170°C.

1. Press MICRO.+CONVECTION once.
2. Press number pad 3.
3. Use the number pads to enter cooking time as desired.
4. Press START/QUICK START.

**Note:** You can check the convection temperature while cooking is in progress by pressing MICRO.+CONVECTION.

## **CONVECTION+TURN GRILL +MICRO.**

This feature is different in that it allows you to cook with convection and microwave power with the food being turned around in the

chamber so as to realize the best cooking result. The longest cooking time is 9 hours and 99 seconds.

Use the number pads to enter temperature:

Number pad	Temperature (°C)
1	110
2	140
3	170
4	200

Suppose you want to cook for 10 minutes on 140°C:

1. Press CONVECTION+TURN GRILL+MICRO.
2. Press number pad 2.
3. Use the number pads to enter cooking time.
4. Press START/QUICK START.

**Note:** You can check the programmed temperature while cooking is in progress by pressing CONVECTION+TURN GRILL+MICRO.

## **WEIGHT DEFROST**

The oven allows the defrosting of meat, poultry, and seafood. The time and the defrosting power are adjusted automatically once the weight is programmed. The weight varies between 0.1kg and 1.8kg.

Suppose you want to defrost frozen meat.

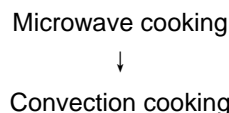
1. Press WEIGHT DEFROST repeatedly to select food weight.
2. Press START/QUICK START.

**Note:** During defrosting process, the system will pause and sound beeps to remind user to turn food over, and then press START/QUICK START to resume defrosting.

## **MULTI-STAGE COOKING**

Your oven can be programmed for up to 3 automatic cooking sequences.

Suppose you want to set the following cooking program.



1. Press POWER LEVEL to set cooking power.
2. Use the number pads to enter cooking time.
3. Press CONVECTION pad once.
4. Use the number pads to enter convection temperature.
5. Use the number pads to enter convection cooking time.
6. Press START/QUICK START.

**Note:**

Weight Defrost and Menu Cook can not be set in the multistage cooking mode. "MEM" will appear in the display if there are two or three cooking programs have been input.

### **TIMER**

To use the timer feature, as when you need to be reminded of the cooking or some other things,

1. Press TIMER/CLOCK once.
2. Use number pads to enter the time to be counted down.
3. Press START/QUICK START.

**Note:** The longest time to be counted down is 99 minutes and 99 seconds. When the countdown ends, the system buzzer will sound two long beeps. You can check the timer by pressing TIMER/CLOCK, time countdown can be seen on the display for 5 seconds before clock or cooking time returns to exhibit; you can cancel the timer by pressing CANCEL during the 5 seconds.

### **QUICK START**

Use this feature to program the oven to microwave food at 100% power conveniently. The longest cooking time is 10 minutes.

Press START/QUICK START in quick

succession to set the cooking time. The oven will auto-start immediately.

### **CHILD LOCK**

Use to prevent unsupervised operation of the oven by little children. The LOCK indicator will show up on the display screen, and the oven can not be operated while the Child Lock is set.

1. To set the Child Lock: Press and hold CANCEL for 3 seconds, a beep will sound and LOCK indicator will turn on.
2. To cancel the Child Lock: Press and hold CANCEL for 3 seconds until LOCK indicator on the display goes off.

### **AUTOMATIC PROTECTION MECHANISM**

Anytime in the operation of the oven, when the oven cavity temperature reaches a phenomenon of 300°C, the oven automatically enters into self protection mode. The display shows E01 with beeps until the button CANCEL is pressed to make the oven back to normal.

If the sensor is short circuited, the system enters into protection mode with display of E03, press CANCEL to back into normal.

### **COOLING FEATURE**

The electronical controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

## AUTO COOK

For food or the following cooking mode, it is not necessary to program the duration and the cooking power. It is sufficient to indicate the type of food that you wish to cook as well as the weight of this food. To do this, just follow steps below:

1. In standby mode, press the individual icon pads once or repeatedly to select the weight of food.
2. Press **START/QUICK START**. Corresponding cooking time will be shown on the display.

### Auto Cook Menu

Food Icons	Weight Range(press the icon pad)				Remarks
	Once	Twice	Thrice	4times	
Cake	0.48kg	Only one choice.			1. For beverage and potato, parameters on the display are not food weight but number of servings. 2. For chicken, the system will pause and sound beeps to remind user to turn over the food for uniform cooking, after that, press <b>START/QUICK START</b> to resume cooking. 3. For Spaghetti add boiling water before cooking.
Reheat	7 choices (0.2kg ~ 0.8kg)				
Beverage	1	2	3	200ml/cup	
Spaghetti	0.1kg	0.2kg	0.3kg		
Potato	1	2	3	230g/unit	
Popcorn	0.1kg	Only one choice.			
Pizza	0.15kg	0.3kg	0.45kg		
Chicken	0.8kg	1.0kg	1.2kg	1.4kg	

**Notes:** The weight range quoted above is for reference only. Please always take the weight and cooking timings actually shown on the screen of your oven as the correct settings.

Voltage fluctuation may cause food not done well, in such case, adjust the cooking time manually

## 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 both sides of the door and window, the door seals and adjacent parts frequently with a damp cloth to remove any spills or splatters. Do not use abrasive cleaner.
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 condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. 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.
9. 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.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. 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.
12. Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities.

## FCC Warning Statement

The Device complies with part 18 of the FCC rules, Operation is subject to the following conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation

This device complies with Part 18 of the FCC Rules. This device may cause interference to radio and TV receivers. If interference is experienced, you can determine if this microwave oven is causing the interference by turning it off and on. To eliminate interference, move the receiver farther from the micro-wave oven or plug the receiver into a different AC outlet than the microwave oven.