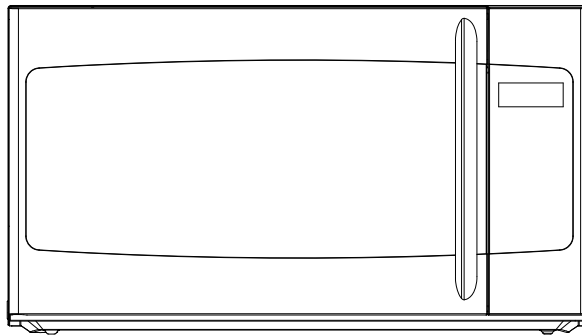


# Galanz

## USER GUIDE

### 1.7Cu.Ft. Oven-the-Range Microwave



RED500JAH-SACH0A

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

技术要求：欧盟 ROHS2.0 指令要求规定的十种有害物质的含量符合 ROHS2.0 指令要求。

					说明书 RED500JAH-SACH0A (D100D50ASLR11H-JA)				JS1M0609-22260-004-(0)	
标记	处数	更改单号	签字	日期						
设计	周亚娥	标准化	关业红		图样标记	数量	重量	比例		
校对		审定	李丰		S	A		1:1		
审核	杨瑞其								广东格兰仕微波生活 电器制造有限公司	
工艺		日期	2018-05-02	共 27 页		第 / 页				

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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, and injury to persons or exposure to excessive microwave energy:

- Read all instructions before using the appliance.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 4.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 5.
- Install or locate this appliance only in accordance with the provided installation instructions.
- 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.
- 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.
- As with any appliance, close supervision is necessary when used by children.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - 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.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea can 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:
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
- Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
- Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
- 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.
- Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.

- Do not cover or block any openings on the appliance.
- 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.
- 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.
- 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.
- Use only thermometers, which are specifically designed for use in microwave ovens.
- Do not operate any heating or cooking appliance beneath this appliance.
- Be certain the glass tray and roller rings are in place when you operate the oven
- This appliance should be serviced only by qualified service personnel, contact nearest authorized service facility for examination, repair, or adjustment.
- 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.
- VENTILATING HOODS
  - Clean Ventilating Hoods Frequently-Grease should not be allowed to accumulate on hood or filter.
  - When flaming foods under the hood, turn the fan on.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- Suitable for use above both gas and electric cooking equipment.
- Do not operate any heating or cooking appliance beneath the appliance.
- Do not mount unit over or near any portion of heating or cooking appliance.
- Do not mount over sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.
- 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.

**SAVE THESE INSTRUCTIONS**

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) 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.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) 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:
  - ① Door (bent),
  - ② Hinges and latches (broken or loosened),
  - ③ Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## UNPACKING INSTRUCTIONS

### Unpacking and Examining Your Oven

Carefully remove oven from carton. **SAVE THE CARTON AS IT MAY MAKE INSTALLATION EASIER.**

Remove:

1. All packing materials from inside the oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the ceiling in the oven cavity. Check to see that there are Installation Instructions, Wall Template, Top Cabinet Template, bag of Installation Hardware, Charcoal Filter and Exhaust Damper Assembly. Read enclosures and **SAVE** the Owner's Instructions.
2. The feature sticker from the outside of the door, if there is one.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, 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 and contact your dealer.

See Installation Instruction for more details.

# GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

## 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 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:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. 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.

## Radio or TV Interference

Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

This equipment has been tested and found to comply with Part 18 of the FCC Rules. Operation is subject to the following two 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.

**CAUTION:** Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the product.

**NOTE:** 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:

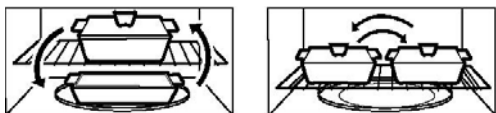
Reorient or relocate the receiving antenna. Increase the separation between the equipment and receiver. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. Consult the dealer or an experienced radio/TV technician for help.”

## INFORMATION YOU NEED TO KNOW

### ABOUT YOUR OVEN

**NEVER** use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and anticlockwise.

The shelf gives you the option to reheat more than one dish of food at the same time. To reheat on 2 levels:



- Switch places after ½ the time.
- Make sure the shelf is positioned properly inside the microwave to prevent damage to the oven from arcing.
- Do not use a microwave browning dish on the shelf. The shelf could overheat.
- Do not use the oven with the shelf on the microwave floor. This could damage the microwave.
- Use pot holders when handling the shelf-it may be hot.
- Do not use the shelf when cooking popcorn.

**ALWAYS** have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Ventilation openings must not be blocked.

In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

### ABOUT MICROWAVE COOKING

Arrange food carefully. Place thickest areas towards outside of dish.

- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.

- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time that allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
- Doneness signs include:
  - Food steams throughout, not just at edge.
  - Center bottom of dish is very hot to the touch.
  - Poultry thigh joints move easily.
  - Meat and poultry show no pinkness.
  - Fish is opaque and flakes easily with a fork.

### ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetable	<ul style="list-style-type: none"> <li>• Puncture egg yolks before cooking to prevent "explosion".</li> <li>• Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes.</li> </ul>	<ul style="list-style-type: none"> <li>• Cook egg in shells.</li> <li>• Reheat whole eggs.</li> </ul>
Popcorn	<ul style="list-style-type: none"> <li>• Use specially bagged popcorn for the microwave oven.</li> <li>• Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.</li> </ul>	<ul style="list-style-type: none"> <li>• Pop popcorn in regular brown bags or glass bowls.</li> <li>• Exceed maximum time on popcorn package.</li> </ul>
Baby food	<ul style="list-style-type: none"> <li>• Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving.</li> <li>• Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding.</li> </ul>	<ul style="list-style-type: none"> <li>• Heat disposable bottles.</li> <li>• Heat bottles with nipples on.</li> <li>• Heat baby food in original jars.</li> </ul>
General	<ul style="list-style-type: none"> <li>• Cut baked goods with filling after heating to release steam and avoid burns.</li> <li>• Stir liquids briskly before and after heating to avoid "eruption".</li> <li>• Use deep bowl, when cooking liquids or cereals, to prevent boilovers.</li> </ul>	<ul style="list-style-type: none"> <li>• Heat or cook in closed glass jars or airtight containers.</li> <li>• Can in the microwave as harmful bacteria may not be destroyed.</li> <li>• Deep fat fry.</li> <li>• Dry wood, gourds, herbs or wet papers.</li> </ul>

### ABOUT SENSOR COOKING



- The proper containers and covers are essential for best sensor cooking.
- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers — they can prevent steam from escaping and cause food to overcook.
- Be sure the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.
- Do not use this feature twice in succession on the same food portion — it may result in severely overcooked or burnt food.

## ABOUT SAFETY

Check foods to see that they are cooked to the following recommended temperatures.

TEMP	FOOD
160°F	...for fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F	...for leftover, ready-to-reheat refrigerated, and deli and carry-out “fresh” food.
170°F	...white meat of poultry.
180°F	...dark meat of poultry.

- To test for doneness, insert a meat thermometer in a thick or dense area away from fat of bone. **NEVER** leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **ALWAYS** use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish’s covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it’s in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER** use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of food borne bacteria.
- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that utensil, your clothes or accessories do not touch the safety door latches.

## ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

**Use these utensils for safe microwave cooking and reheating**

- glass ceramic
- heat-resistant glass

- microwave-safe plastics
- paper plates
- microwave-safe pottery, stoneware and porcelain
- browning dish

**These items can be used for short time reheating of foods that have little fat or sugar in them:**

- wood, straw, wicker

### **DO NOT USE**

- metal pans and bake ware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastic
- recycled paper bags
- food storage bags
- metal twist-ties

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.

**The following coverings are ideal:**

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- Lids that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

**How to use aluminum foil in your microwave oven:**

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

**ACCESSORIES** There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Galanz is not responsible for any damage to the oven when accessories are used

### **ABOUT CHILDREN AND THE MICROWAVE**

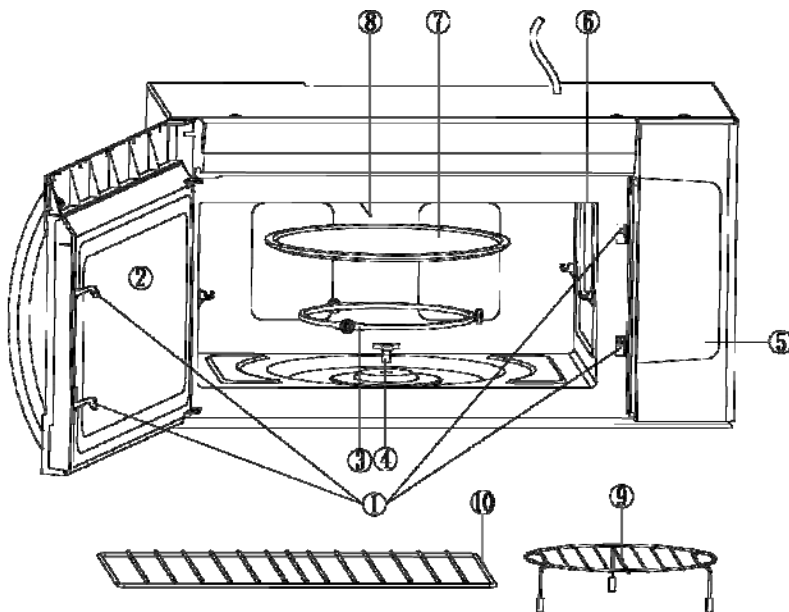
- Children below the age of 7 should use the microwave oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.
- The children must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.
- At no time should anyone be allowed to lean or swing on the oven door.
- Children should be taught all safety precautions; use potholders, remove coverings carefully and pay special attention to packages that crisp food because they may be extra hot.
- Don't assume that because a child has mastered one cooking skill he/she can cook everything.

- Children need to learn that the microwave oven is not a toy.

## SPECIFICATIONS

Power Supply		120V 20AC 60Hz Single phase
Microwave	Power Consumption	1650W(Microwave), 1350W(Grill), 1600W(Convection)
	Output Power	1000W
	Frequency	2450MHz
Outside Dimensions		16 7/8"(H)×29 7/8"(W)×17 7/8"(D)
Cavity Dimensions		10 9/16"(H)×21 7/16"(W)×14 1/8"(D)
Oven Capacity		1.7 Cu.Ft.
Cooking Uniformity		Turntable /Stirrer Fan System
Weight		Approx. (net) 67.0lb / (gross) 76.3lb

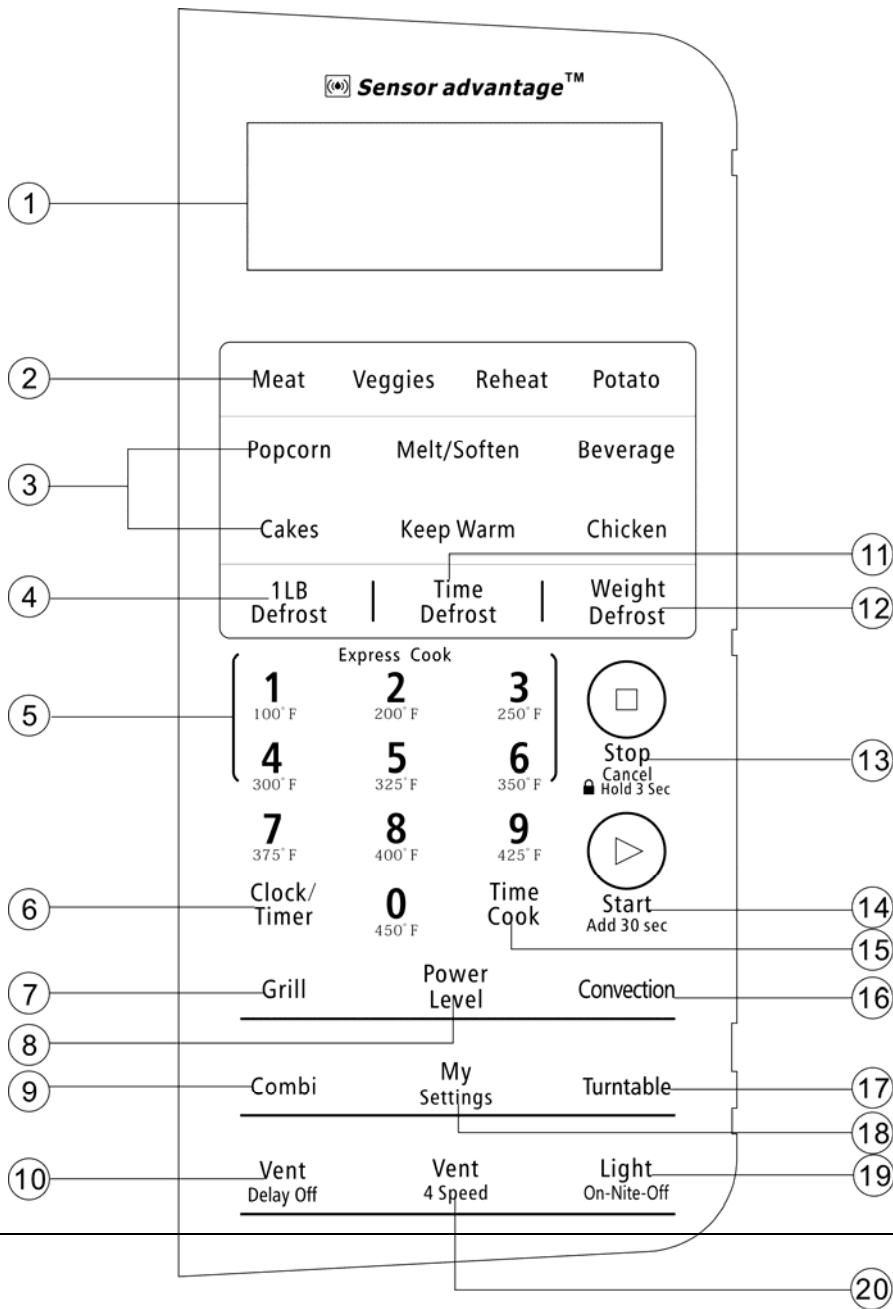
## FEATURES DIAGRAM



1. Door Safety Lock System
2. Oven Window
3. Roller Ring
4. Shaft
5. Control Panel
6. Wave Guide
7. Glass Tray
8. Grill heater
9. Metal Rack
10. Shelf

# CONTROL PANEL FEATURES

Your microwave oven control panel lets you select the desired cooking function quickly and easily. All you have to do is touch the necessary Command pad. The following is a list of all the Command and Number pads located on the control panel. For more information on these features, see the operation section.



1. **Display.** The display includes a clock and indicators to tell you time of day, cooking time settings and cooking functions selected.
2. **Sensor Cook Menu.** Touch to set sensor cooking program (such as Veggies, Potato, Meat, Reheat).
3. **Auto cook menu.** Instant settings to cook popular foods (such as Popcorn, Melt/Soften, Beverage, Cakes, Keep Warm and Chicken).
4. **1 LB Defrost.** Touch this button to defrost frozen food quickly.
5. **Number.** Touch number pads to enter cooking time, power level, cooking temperature or weight and you can set express cooking program by touching 1~6 pad.
6. **Clock/Timer.** Press to set current time of day or set the oven timer.
7. **Grill.** Press to set grill cooking program.
8. **Power Level.** Touch this pad to set cooking power level
9. **Combi.** Use to set microwave and grill or microwave and convection combination cooking.
10. **Vent Delay Off.** Use to set vent delay off program.
11. **Time Defrost.** Use to defrost food based on time enter.
12. **Weight Defrost.** Use to defrost food based on weight enter.
13. **Stop/Cancel.** Touch this pad to stop the oven or press this pad for 3 seconds to set child lock.
14. **Start/Add 30 Sec.** Touch to start the oven; also use to start the oven quickly at full power or use to add cooking time.
15. **Time Cook.** Use to set microwave cooking or multi-stage cooking.
16. **Convection.** Use to set convection cooking.
17. **Turntable.** Touch this pad to turn on/off the turntable.
18. **My Settings.** Touch this pad to adjust the default settings for sound, weight unit and daylight save time.
19. **Light On-Nite-Off.** Touch to set the controls of the light outside the oven(light, dark and off mode)
20. **Vent 4 Speed.** Touch this pad to change vent speed.

## BASIC CONTROLS

### Learn about your microwave oven.

#### CAUTION

- To avoid risk of personal injury or property damage, do not operation the microwave oven empty.
- To avoid risk of personal injury or property damage, do not use stoneware, aluminum foil, metal utensils, or mental trimmed utensils in the microwave oven.

#### Function description:

- When the oven first plugged in, the display will fully displayed for 3s and then show “AM 12:00”.
- During cooking setting process, without any operation within one minute, the oven will return to waiting mode.
- During cooking, if press **Stop/Cancel** pad once or open the door, the program will be paused, then press **Start/Add 30Sec** pad to resume, but if press **Stop/Cancel** pad twice, the program will be canceled.
- After ending cooking, “END” will display and the system will sound beeps to remind user every one minute until user press **Stop/Cancel** pad or open the door.

### Setting the Clock

Example: Suppose you want to set the clock for 5:00 pm.

1. In standby mode, touch **Clock/Timer** pad once, “ENTER TIME OF DAY” will cycle display.
2. Press number pad enter time.
3. Press **Clock/Timer** pad to confirm. The display cycle shows “SELECT 1--AM, 2--PM”.
4. Press number pads “2”. “PM 5:00” will display.
5. Touch **Clock/Timer** to confirm.

**NOTE:** This is a clock in 12 hour cycle. During cooking, you can press **Clock/Timer** pad to check the current clock.

### Setting Microwave cooking program

For microwave cooking, cooking power and time should be set. The longest cooking time you can set is

99 minutes, 99 seconds.

Press **Power Level** pad once and then press number pads to choose cooking power level.

Use number pad choose cooking power level			
Press Number pad	Power level (Display)	Press Number pad	Power level (Display)
1、 0	100% (PL: Hi)	4	40% (PL: 40)
9	90% (PL: 90)	3	30% (PL: 30)
8	80% (PL: 80)	2	20% (PL: 20)
7	70% (PL: 70)	1	10% (PL: 10)
6	60% (PL: 60)	0	0% (PL: 00)
5	50% (PL: 50)		

For example, suppose you want to cook at 80% power level for 10 minutes.

1. Press **Time Cook** pad once. The display will show "ENTER COOKING TIME".
2. Use the number pads to enter cooking time.
3. Touch **Power Level** pad once, and then use the number pad "8" to select 80% power level.
4. Touch **Start/Add 30Sec** pad to confirm.

**NOTE:** During cooking you can press **Power level** to check the power level, and you can adjust the power level by pressing number pads when the display shows the power level.

## Multi stage cooking

For best results, some recipes call for different cook power during different stages of a cook cycle. You can program your oven to switch from one power to another for up to 2 stages.

For example, suppose you want to set the following cooking program.

Microwave cooking



Microwave cooking

1. In waiting mode, press **Time Cook** pad once and then press number pad to enter cooking time.
2. Press **Power level** pad once, and then use number pad to enter a desired cooking power level.
3. Press **Time Cook** pad once, and then press number pad to enter cooking time.
4. Press **Power level** pad once, and then use number pad enter cooking power level.
5. Touch **Start/Add 30Sec** to start.

**NOTE:** Only microwave cooking program can be set in multi-stage cooking program.

## Grill cooking

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

For example, suppose you want to grill for 12 minutes.

1. Press **Grill** button once.
2. Touch number pad to enter cooking time.
3. Press **Start/Add 30Sec** button.

---

## Microwave + Grill Cooking

The longest cooking time is 99 minutes, 99 seconds.

**Combination 1:** 30% of time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin.

Suppose you want to cook with Combination 1 for 40 minutes.

1. Touch **Combi** button once.
2. Press number pad to enter cooking time.
3. Touch **Start/Add 30Sec** pad to start cooking.

**Combination 2:** 55% of time for microwave cooking, and 45% for grill cooking in one cycle. Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to cook with Combination 2 for 40 minutes.

1. Touch **Combi** button twice.
2. Press number pad to enter cooking time.
3. Touch **Start/Add 30Sec** pad to start cooking.

**NOTE:** During cooking you can check the combination cooking mode by pressing **Combi** pad.

---

## Convection Cooking

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven has ten different cooking temperatures from 100 °F to 450°F. You can choose it by touching number pad. The longest cooking time is 99 minutes, 99 seconds. During cooking, the current temperature can be seen by touching **Convection** pad.

### To Cook with Convection:

1. In standby mode, touch **Convection** pad once. The display will scrolling show "SELECT TEMPERATURE"
2. Press number pad to enter a desired cooking temperature.
3. Press **Convection** to confirm.
4. Press number pad to enter cooking time.
5. Touch **Start/Add 30Sec** pad to confirm.

### To Preheat and Cook with Convection:

Your oven can be programmed to combine preheating and convection cooking operations.

1. In standby mode, touch **Convection** pad once. The display will scrolling show "SELECT TEMPERATURE"
2. Press number pad to enter a desired cooking temperature.
3. Press **Start/Add 30Sec** pad. The oven start preheating, the display will show "PREHEAT". When



- the oven reaches the programmed temperature, beeps will sound.
- Open the door and place container of food at the center of the turntable.
  - Touch number pad to enter cooking time.
  - Touch **Start/Add 30Sec** pad.

**NOTE:** The longest preheat time is 30 minutes and the time cannot be set. When the temperature reaches the preheat temperature, the countdown stop with sound every 6 seconds for 30 minutes. If you don't open the oven door within the 30 minutes, the system will stop automatically

## Microwave + Convection Cooking

This oven has four different combination cooking temperatures 400 °F →350 °F →300 °F→250 °F. You can choose it by touching **Combi** pad. It's easy to cook with both convection heat and microwave automatically. The longest cooking time is 99 minutes, 99 seconds. During cooking, the current cooking temperature can be seen by touching **Combi** pad.

Press **Combi** pad to choose cooking temperature:

Press <b>Combi</b> pad	Cooking temperature
3 times	400 °F
4 times	350 °F
5 times	300 °F
6 times	250 °F

For example you want to cook at 300 °F for 20 minutes.

- Press **Combi** pad 5 times to choose 300 °F.
- Touch number pad to enter cooking time.
- Press **Start/Add 30Sec** to start cooking.

**NOTE:** During cooking you can check the combination cooking mode by pressing **Combi** pad.

# SYSTEM SETUP

## Light Control

This feature is designed for the convenience of doing things outside the oven. To turn on the light at the bottom of the oven, press **Light On-Nite-Off** pad:

Press <b>Light On/Off</b> button	Working Mode
Once	Bright
Twice	Light
3 times	Off

## Vent Fan Control

Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odors, and grease generated from cooking.

In standby mode, the vent fan is manual control, continuous press **Vent/4 Speed** can choose five

cycle gears:

Press <b>Vent/4 Speed</b> button	Working Mode
Once	Boost
Twice	High
3 times	Medium
4 times	Low
5 times	Off

**NOTE:**

- When you use microwave or convection cooking programs, if the range hood has been turned on, it will maintain works in original gear and you can manual switch it.
- When you use grill cooking program, if the range hood has been turned on, it will maintain works in original gear, otherwise, it will auto switch into low gears. You can manual adjust.
- When the temperature sensor reached 60°C, the range hood auto start working at boost gear and you can manual switchover form boost to high.

## Vent Delay off

1. Under the vent fan open, press **Vent Delay Off** pad once, "ENTER DELAY OFF TIME" will display.
2. Use the number pads to enter the delay closing time.
3. Touch **Vent Delay Off** pad to confirm.

**NOTE:**

- The longest delay off time you can set is 99 minutes and 99 seconds.
- Before the end of the countdown, you can press **Vent Delay Off** pad to check the countdown and you can cancel the function by touching **Stop/Cancel** pad when the display show the countdown.
- By the end of the countdown, all vent fans close.

## My Setting Function

My Setting provides hints for 3 features which make it easy to use the oven because specific instructions are provided in the Interactive Display.

In standby mode, press **My Settings** pad once, the screen will cycle show "1-WEIGHT MODE, 2-SOUND ON/OFF, 3- DAYLIGHT SAVING TIME ON/OFF", and then according to the corresponding numbers (1~3) to select the corresponding Settings.

### ➔ WEIGHT MODE SETTEING

Your oven has two units of weight you can to choose, following the steps:

1. In standby, press **My Settings** once
2. Press number pad **1** to enter the weight unit setting. The display will show" 1-oz, 2-gr".
3. You can press number pad **1** to select "oz" for weight unit, "oz" will display or number pad **2** to select "gr" for weight unit, "gr" will display.
4. Press **My Settings** to confirm you choose.

### → SOUND ON/OFF

1. In standby, press **My Settings** once
2. Press number pad **2** to enter the Key-touch beep setting. You can press number pad **1** to select sound on, "SOUND ON" will display. If you want to have the oven operate with no audible signals, press number pad **2** to select sound off, "MUTE" will display.
3. Press **My Settings** to confirm you choose.

### → DAYLIGHT SAVE TIME HINT

1. In standby, press **My Settings** once.
2. Press number pad **3** to enter the Daylight Saving Time setting. The display will show "CURRENT STATE IS OFF, 1-ON,2-SKIP" or "CURRENT STATE IS ON ,1-OFF,2- SKIP"
3. Press corresponding number to choose which you want to set, and then press **My Settings** to confirm.

**NOTE:** The default startup state: SOUND to On, WEIGHT UNIT for oz, DAYLIGHT SAVE TIME to off

## Turntable Control

For most cooking, the turntable should be on; however the turntable can be turned off so that it does not rotate for extra large dishes, such as the 13×9×2 glass utility casserole. Put the casserole on the turntable, press **Turntable** button to turn the turntable on or off.

**NOTE:** Sometimes the turntable may become too hot to touch. Be careful to touch the turntable.

## Select Vented Exhaust Fan Direction

To ensure good cooking effect, the installer (or user) needs to set installation direction of the fan.

1. In standby mode, press and hold "**0**" for 3 seconds, the display will cycle show "SELECT VENTED EXHAUST FAN DIRECTION <1-UPWARD, 2-BACKWARD, 3-FORWARD >"
2. Press corresponding number pad according to the vented exhaust fan direction.
3. Press **Start/Add 30Sec** pad to confirm. The system saves the installation direction and returns to standby mode.

**NOTE:** The factory default installation direction is upward.

## SPECIAL FEATURES

### Setting Auto Cook

For foods such as Popcorn, Melt/Soften, Beverage, Cake, Keep warm and Chicken, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight of this food.

#### → POPCORN

1. In standby mode, press **Popcorn** pad once, the display will cycle show "1-3.5 oz, 2-3 oz".
2. Press number pad **1** or **2** to select food weight.
3. Press **Start/Add 30Sec** pad to start cooking.

Press number pad	Weight(oz or gr)	Cooking time
1	3.5 oz. (100 gr)	2:00
2	3 oz. (85 gr)	1:50

#### → Melt/Soften

1. In standby mode, press **Melt/Soften** pad once, the display will cycle show "1- CHEESE, 2- ICE CREAM, 2- BUTTER".
2. Press number pad **1, 2 or 3** to choose food type.
3. Press number pad **1 or 2** to select food weight.
4. Press **Start/Add 30Sec** pad to start cooking.

Press	Food type	Weight or amount	Cooking time
1	Cheese	4 oz. (110gr)	1:00
		8 oz. (230gr)	1:30
2	Ice cream	4 oz. (110gr)	0:30
		8 oz. (230gr)	0:45
3	Butter	4 oz. (110gr)	1:00
		8oz. (230gr)	1:30

#### → Beverage

1. In standby mode, press **Beverage** pad once, the display will cycle show "1-1 CUP, 2-2 CUPS, 3-3 CUPS".
2. Press number pad **1, 2 or 3** to select cups which you want to cook.
3. Press **Start/Add 30Sec** pad to start cooking.

**NOTE: You can choose 1-3 cups (250ml/cup).**

➔ **Cake**

1. In standby mode, press **Cake** pad once. The display will show "16 oz" or "453gr".
2. Press **Start/Add 30Sec** pad to start cooking.

➔ **Keep Warm**

1. In standby mode, press **Keep Warm** pad once, the display shows "30:00".
2. Press **Start/Add 30Sec** pad.

**NOTE:** If you want to change keep warm cooking time, before press **Start/Add 30Sec** pad, press number pad to enter cooking time, the longest time you can set is 99 minutes, 99 seconds, and then press **Start/Add 30Sec** pad start cooking.

➔ **Chicken**

1. In standby mode, press **Chicken** pad once, the display will cycle show "1-28 oz., 2-35 oz., 3-42 oz., 4-50 oz." or "1-0.8kg, 2-1.0kg, 3-1.2kg, 4-1.4kg".
2. Press number pad **1, 2, 3, or 4** to select food weight.
3. Press **Start/Add 30Sec** pad.

Press	Weight (oz. or gr)	Cooking time
1	28 oz. (0.8 kg)	36:00
2	35 oz. (1.0 kg)	39:00
3	42 oz. (1.2 kg)	42:00
4	50 oz. (1.4 kg)	45:00

## Sensor Cook

The sensor features detect the increasing humidity released during cooking. The oven automatically adjusts the cooking time to various types and amounts of food.

- After cooking for a period of time, the system will detect whether there is error, if there is error, for example, the sensor short circuit or open circuit, the system will stop automatically with the display showing E-25, beeps sound every two seconds until touch **Stop/Cancel** pad.
- If there is no error, the system will judge corresponding cooking time based on the steam generated by the food, after cooking for a period of time, the countdown will display on the screen.
- If in the longest time, the oven cannot sensor cooking time, the oven will auto end and the display will show "E-23".

➔ **VEGGIES**

For example, you want to cook some fresh veggies.

1. Place the veggies into the oven and close the door.
2. Press **Veggies** pad once, the display will cycle display "1-FRESH VEGGIES, 2-FROZEN VEGGIES"
3. Press number pad "**1**" to choose fresh veggies.
4. Press **Start/Add 30Sec** pad start cooking.

**NOTE:** The weight range is 5-24 oz.(or 150-700gr).

### → POTATO

For example you want to cook two potatoes.

1. Place potato into the oven and close the door.
2. Press **Potato** pad once, the display show "POTATO".
3. Press **Start/Add 30Sec** pad start cooking.

**NOTE:**

- The number of serving is 1-3 potatoes (6-8 oz./each or 170-230gr/each), the longest cooking time is 15 minutes.
- For best result, slice the potatoes and place them on the plate before heating

### → REHEAT

For example, you want to cook pasta.

1. Place the pasta into the oven and close the door.
2. Press **Reheat** pad once, the display will cycle display"1-DINNER PLATE, 2-CASSEROLE, 3-PASTA".
3. Press number pad "**3**" to choose pasta.
4. Press **Start/Add 30Sec** pad start cooking.

**NOTE:** The weight range is 5-24 oz. (or 150-700gr), and the longest cooking time is 8:00.

### → MEAT

For example, you want to cook chicken piece.

1. Place the food into the oven and close the door.
2. Press **MEAT** pad once, the display will cycle display"1- PORK, 2- CHOPS, 3- GROUND MEAT, 4- CHICKEN PIECE".
3. Press number pad "**4**" to choose Chicken piece.
4. Press **Start/Add 30Sec** pad start cooking.

**NOTE:** The weight range is 5-24 oz. (150-700gr), and the longest cooking time is 10:00.

## Weight Defrost

The oven allows you to defrost food based on the weight entered by user. The defrosting time and power level are automatically set once the food category and the weight are programmed. The frozen food weight ranges is 1-96 oz. or 1-2715gr.

Suppose you want to defrost ground meat (2 lb.5 oz.).

1. Touch **Weight Defrost** pad once.
2. Press number pad enter weight.
3. Touch **Start/Add 30Sec** pad to confirm.

**NOTE:**

- During defrost, the oven will sound beep and pause, the display will cycle shows “Turn the food over” to remind user to turn the food over, after that, press **Start/Add 30Sec** pad to resume.
- After the last stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

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**1Lb Defrost**

This feature allows you to defrost food quickly.

1. In standby, press **1Lb Defrost** pad once.
2. Press **Start/Add 30sec** to start defrosting.

**NOTE:**

- During defrost, the oven will sound beep and pause, the display will cycle shows “Turn the food over” to remind user to turn the food over, after that, press **Start/Add 30Sec** pad to resume.
- Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

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**Time Defrost**

If the food weight is exceed the maximum weight recommended, you need to defrost manually.

Suppose you want to defrost ground meat (12:34).

1. Touch **Time Defrost** pad once, “ENTER DEFROST TIME” will cycle display.
2. Enter time by touching the number pad **1、 2、 3、 4**.
3. Touch **Start/Add 30Sec** pad to confirm.

**NOTE:**

- The longest defrosting time you can set is 99 minutes and 99 seconds.
- During defrost, the oven will sound beep and pause, the display will cycle shows “Turn the food over” to remind user to turn the food over, after that, press **Start/Add 30Sec** pad to resume.
- Please remember to place the food on a microwave-safe dish not in a plastic container

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**OTHER CONVENIENT FEATURES**

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**Add 30Sec**

In standby mode, simply touch the **Start/Add 30Sec** pad repeatedly to add cook time and the oven will start cooking immediately at 100% power level.

**NOTE:** You can also extend cooking time(except sensor cook, auto cook, defrost) by touching the **Start/Add 30Sec** during cooking for add 30 seconds each touch up to 99 minutes and 99 seconds.

## Express Cooking

1. In standby mode, touch one of number pad from **1-6**.
2. Touch **Start/Add 30Sec** pad to confirm. The oven will start cooking at full power level.

## Setting the Timer

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Suppose you want to time a 3 minutes cooking.

1. In standby mode, touch **Clock/Timer** pad twice "ENTER KITCHEN TIMER" will cycle display.
2. Use the number pads to enter time.
3. Touch **Start/Add 30Sec** pad.

### NOTE:

- The longest time you can set is 99 minutes and 99 seconds.
- Once you have set the timer function, in either cooking or standby mode, you can check the countdown by press **Clock/Timer** pad twice.

## Child Lock

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The child lock prevents unsupervised operation by children and this program only works in standby mode

To set, in standby mode, press and hold **Stop/Cancel** for 3 seconds. LOCK is indicated on the display. To cancel, press and hold **Stop/Cancel** for 3 seconds. LOCK indication disappears.

# SYSTEM PROTECTION

**E-13 - High Temperature Protection:** While entering into super high temperature protection status, the system sounds beeps and the display shows "E-13", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-15 - Low Temperature Protection:** While entering into low temperature protection status, the system sounds beeps and the display shows "E-15", after troubleshooting, press **Stop/Cancel** pad to return normal condition. Please call for consumer service to check.

**E-12 - Temperature sensor short circuit:** When the temperature sensor is short circuited, the system enters into protection mode and sound beeps, the display shows "E-12", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-11 - Temperature sensor open circuit:** When the temperature sensor is open circuited, the system enters into protection mode and sound beeps, the display shows "E-11", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-22 - Humidity sensor short circuit:** When the humidity sensor is short circuited, the system enters into protection mode and sound beeps, the display shows "E-22", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-21 - Humidity sensor open circuit:** When the humidity sensor is open circuited, the system enters into protection mode and sound beeps, the display shows "E-21", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-14 - Preheat alarm:** During preheat process, if the oven cannot reach the preheat temperature within 30 minutes, the oven will sound beep and show "E-14", after troubleshooting, press



**Stop/Cancel** pad to return normal condition.

**E-23- Maximum time alarm:** When the humidity sensor cooking reached the longest time, the oven will sound beep and show "E-23", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-24:** During sensor menu cooking process, if you open the oven door for 5s, the system will sound beep and the display will show "E-24", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

**E-d1- Button adhesion alarm:** In any state, if any pad on the control panel is closed for 10 seconds, the system will sound beep and the display shows "E-d1", after troubleshooting, press **Stop/Cancel** pad to return normal condition.

## CLEAR AND CARE

### Exterior

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

### Door

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

### Touch Control Panel

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and touch STOP/CANCEL.

### Interior

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

### Waveguide Cover

The waveguide cover is located on the ceiling in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. DO NOT REMOVE THE WAVEGUIDE COVER.

### Fan

The fan will automatically start when heat rises from range surface units or burners. This protects the microwave oven from excessive temperature rise. The fan will stay on until the temperature decrease. It cannot be turned off manually during this time.

For other uses, select either HI or LO speed.

## Odor Removal

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

## Turntable/Turntable Support

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

## Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place.

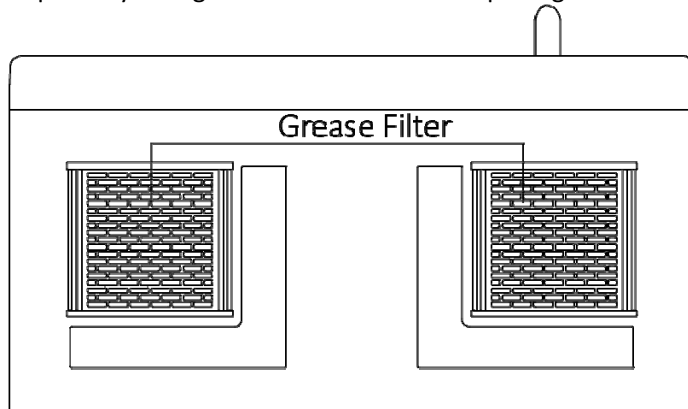
Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.

Soak the filter in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it.

Agitate and scrub with a brush to remove embedded dirt.

Rinse thoroughly and shake dry.

Replace by fitting the filter back into the opening.



## Light

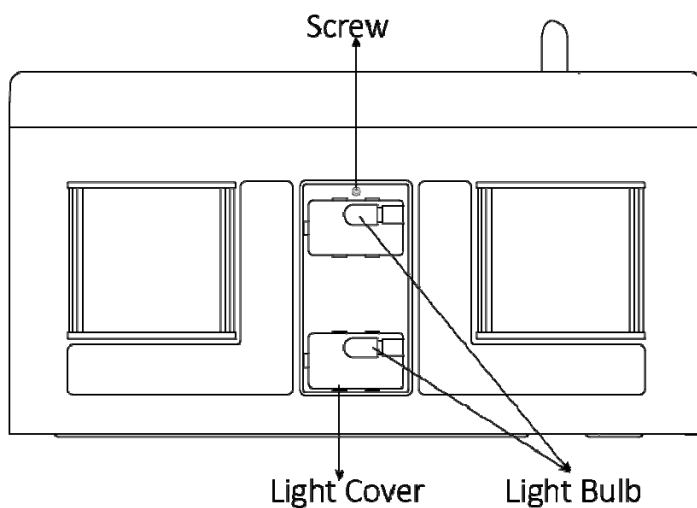
To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.

To release cover, remove the screw on the light cover. (See illustration.)

**DO NOT USE A BULB LARGER THAN 30 WATTS.**

Close light cover and secure with screw removed in step 2.

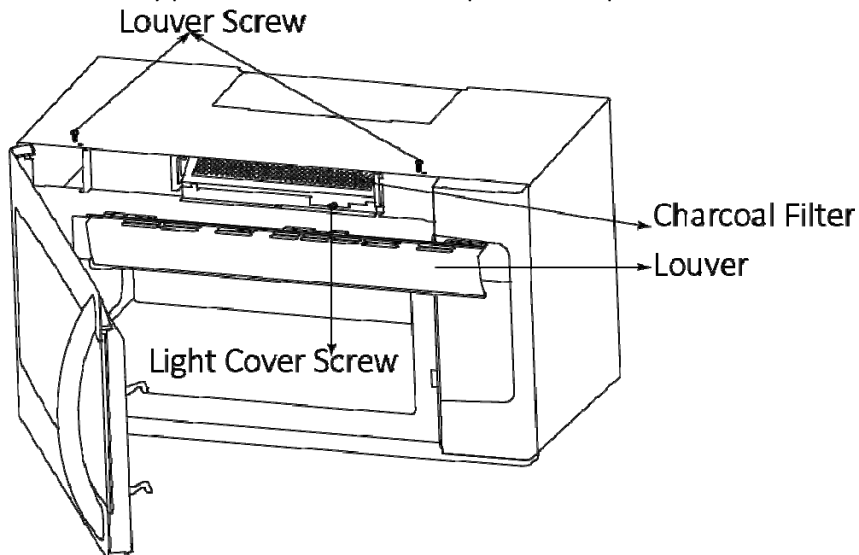
**CAUTION:** Light cover may become very hot. Do not touch glass when light is on.



### Charcoal Filter

Charcoal filter is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

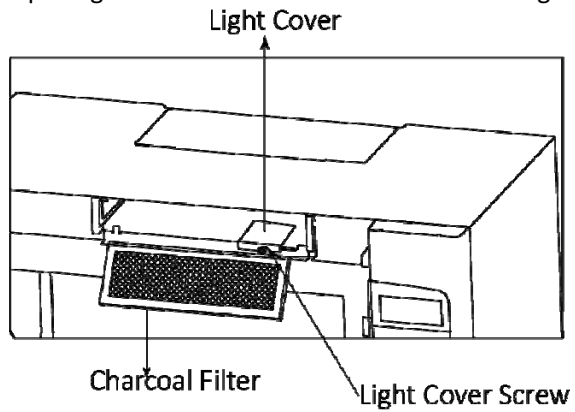
- Disconnect power to the oven at the circuit breaker panel or by unplugging.
- Remove the louver mounting screw from the top center of the louver and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
- Pull the louver away from the unit.
- Change the charcoal filter.
- Carefully push the louver back into place and replace the screw remove in step 2.



### Oven Light

Remove the louver per instructions 1~3 above and charcoal filter, if used.

- Open light cover located behind filter mounting by carefully pulling up on the front edge.



- DO NOT USE A BULB LARGER THAN 30 WATTS.
- Replace the oven light cover by carefully pushing into place. Replace the charcoal filter, if used. Push the louver back into place and replace the louver mounting screw.