

# Microwave Oven

## INSTRUCTION MANUAL

Microwave **TC044N6V**  
**TC044M6V**  
**TC044N6VN**

Read these instructions carefully before using your microwave oven, and keep it carefully for future reference. If you follow the instructions, your oven will provide you with many years of good service.

**SAVE THESE INSTRUCTIONS CAREFULLY**

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# Signal Words for Safety and Best Use

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## **▲ WARNING**

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

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## **▲ CAUTION**

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

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**NOTICE:** This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

**Note:** This alerts you to important information and/or tips.

# **IMPORTANT SAFETY INSTRUCTIONS**

## READ AND SAVE THESE INSTRUCTIONS

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

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### **WARNING**

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

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Read all instructions before using the appliance. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found in the section "Microwave Safety" in the Safety Instructions chapter.

### **Microwave Safety**

#### **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

- 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.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- 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.

### **State of California Proposition 65 Warnings**

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#### **WARNING**

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This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

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### **Proper Installation and Maintenance**

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when

heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Keep cord away from heated surfaces.

Do not let cord hang over edge of table or counter.

Do not store anything directly on top of the appliance surface when the appliance is in operation.

Do not mount over a sink.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

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#### **WARNING**

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Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses (if equipped) must be in place when using the appliance. The lenses (if equipped) serve to protect the light bulb from breaking. The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

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#### **WARNING**

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Light socket is live when door is open if main power supply is not turned off.

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When the microwave is operated in exhaust mode simultaneously with a different burner, care must be taken to ensure that there is an adequate supply of fresh air which will be needed by the burner for combustion.

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#### **WARNING**

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Avoid carbon monoxide poisoning - Provide adequate air intake so combustion gases are not drawn back into the room.

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Do not operate oven when room humidity is excessive.

To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

This appliance generates and uses ISM frequency energy. If not installed and used properly, in strict accordance with the manufacturer's instructions, it may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM equipment pursuant to part 18 of FCC rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. Turn the appliance on and off to determine if it causes interference. Try the following to correct the interference:

# **IMPORTANT SAFETY INSTRUCTIONS**

## READ AND SAVE THESE INSTRUCTIONS

- Clean door and sealing surface of the oven.
- Reorient the receiving antenna of the radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave into a different outlet so that the oven and the receiver are on different branch circuits.

The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

Do not store 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 immerse cord or plug in water.

Use this appliance only for its intended use as described in the 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.

This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.

Install or locate this appliance only in accordance with the provided installation instructions.

Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in the Installation Instructions.

### **Fire Safety**

If materials inside an oven should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.

Always have a working smoke detector near the kitchen.

Whenever possible, do not operate the ventilation system during a cooktop fire. However, do not reach through fire to turn it off.

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 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.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

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### **WARNING**

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TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- a. **SMOTHER FLAMES** with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b. **NEVER PICK UP A FLAMING CONTAINER** – You may be burned.
- c. **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
- d. Use an extinguisher **ONLY** if:
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.

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Do not operate the oven while empty. This could damage the oven and result in a risk of fire.

Do not dry clothes, newspapers or other materials in the oven. Do not use newspapers or paper bags for cooking. Fire could result.

Do not cover or block any vents or openings on the appliance.

Use this appliance only for its intended use as described in the 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.

Do not use recycled paper products unless labeled safe for microwave use. They may contain impurities which may cause sparks and result in fires when used.

### **Burn Prevention**

Exercise caution when opening the appliance. Standing to the side, open the door (or drawer) slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Use caution when cooking foods with high alcohol content (e.g. rum, brandy, bourbon) in the oven. Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven. Use only small quantities of alcohol in foods, and open the oven door carefully.

# **IMPORTANT SAFETY INSTRUCTIONS**

## READ AND SAVE THESE INSTRUCTIONS

Always use potholders when removing items from the oven. The cooking container and the glass tray can be hot even if the oven is cool.

### **Child Safety**

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

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### **CAUTION**

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

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### **Cleaning Safety**

When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth. See door surface cleaning instructions in chapter "Cleaning and Maintenance".

Clean turntable roller rest and oven floor frequently to prevent excessive noise.

Allow the ceramic tray to cool before cleaning or placing in water.

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### **CAUTION**

Grease left on filters can remelt and move into the vent.

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### **Cookware Safety**

See also **Microwave Utensil Guide**. Cooking utensils, the glass tray and racks get hot during microwaving. Always use potholders when removing items from the oven.

Allow to cool the glass tray and the metal racks (if used) before handling.

Do not use metal utensils, or dishes with metallic trim in the oven.

When using aluminum foil in the oven, allow at least 1" (25,4 mm) of space between foil and interior oven walls or door.

The glass tray and the metal racks (if used) will get hot during cooking. The cooking container and the glass tray can be hot even if the oven is cool.

Never use paper, plastic, or other combustible materials

that are not intended for cooking.

When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.

Do not use paper towels which contain nylon or synthetic fibers. Heated synthetics could melt and cause paper to ignite

Follow the manufacturer's directions when using cooking or roasting bags.

Liquids, such as water, coffee, or tea could be overheated. They can be heated beyond the boiling point without appearing to boil. For example, 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 THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating.
- Use extreme care when inserting a spoon or other utensil into the container.
- 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.

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.

Do not operate the oven without the turntable roller rest and the metal tray turntable in place.

Do not operate the oven without the metal tray turntable in place. Improper cooking or damage to the oven could result. Verify that the metal tray turntable is properly positioned and turning when the oven is in use.

Only use the metal tray turntable designed for this oven. Do not substitute any other tray.

Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause electrical arc, malfunction, or damage to the oven.

### **Cooking Safety**

When flaming foods under the microwave, always turn the fan on.

Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before cooking.

Do not leave oven unattended while in use.

**Eggs:** Do not cook or reheat whole eggs, with or without shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating sliced hard-boiled eggs and cooking scrambled eggs is safe.

# **IMPORTANT SAFETY INSTRUCTIONS**

## READ AND SAVE THESE INSTRUCTIONS

**Popcorn:** Use only popcorn in packages designed and labeled for microwave use, or pop it in a microwave oven corn popper. Follow popcorn manufacturers' directions and use a brand suitable for the wattage of your oven. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended..

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### CAUTION

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When using pre-packaged microwave popcorn, check package weight before using the popcorn function. Set the oven for the weight of the popcorn package. If these instructions are not followed, popcorn may not pop adequately or may ignite and cause fire.

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**Foods with nonporous skins:** Potatoes, tomatoes, sweet potatoes, apples, whole squash and sausages are examples of foods with nonporous skins, These types of foods must be pierced before cooking to prevent them from exploding.

**Baby food / Baby formula:** Do not heat baby bottles or food in microwave oven. The glass jar or the surface of food may appear warm while the interior can burn the infant's mouth and esophagus.

**Deep fat frying:** Do not deep fat fry in oven. Oil can be heated beyond ideal temperatures very quickly in a microwave oven. Temperatures can climb high enough for the cooking oils to reach their respective flash points and burst into flames. The heated oil may bubble and spatter causing possible damage to the oven and perhaps result in burns. Additionally, microwave-safe utensils may not be able to withstand the temperature of the hot oil, and could result in the utensil shattering, if it contains a slight imperfection, scratch or chip.

**Home Canning / Drying foods / Small quantities of foods:** Do not use microwave oven for home canning or heating of any closed jar. Pressure will build up and the jar may explode. In addition, the oven cannot maintain the food at the proper canning temperature. Improperly canned food may spoil and be dangerous to consume. Small quantities of food or foods with low moisture content can dry out, burn or catch on fire.

Do not dry meats, herbs, fruits or vegetables in your oven. Proper cooking depends on time set and weight of food. If you use a smaller portion than recommended and cook at the time for the recommended portion, fire could result.

**Browning dishes:** Microwave browning dishes or grills are designed for microwave cooking only. Preheating times vary depending on the size of the browning dish and food being cooked. Always follow instructions provided by the browning dish or grill manufacturer. Do not preheat browning dishes more than 6 minutes.

**Oven roasting bags:** If an oven bag is used for microwave cooking, prepare according to package directions. Do not use wire twist-ties to close bags, instead use nylon ties, cotton string or a strip cut from

the open end of the bag. Make six ½" (12,7 mm) slits by closure. Place oven cooking bag in a dish slightly larger than the food being cooked.

### Grounding Instructions

The models stated on the front cover are either dual-rated, designed to be connected to either 208/240V AC, 60 Hz, 4-wire, single-phase power supply, or rated at 120V AC, 60 Hz and use a NEMA 5-20 plug to connect to a dedicated 120 V microwave circuit.

This appliance must be grounded. Grounding reduces risk of electric shock by providing a safe pathway for electric current in the event of a short circuit.

If this oven 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. See INSTALLATION INSTRUCTIONS.

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 Hertz circuit with the electrical rating as shown in specifications table. When the oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

### SAVE THESE INSTRUCTIONS.

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## Causes of Damage

### NOTICES:

- Metal - e.g. a spoon in a glass - must be kept at least 1" (2 cm) from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot oven interior: Never pour water into the hot oven interior. Steam is produced. Damage to the enamel can arise due to the temperature change.
- Do not leave moist groceries in a closed oven for an extended period of time. It can lead to corrosion inside the oven.
- Fruit juice can leave stains in the oven. Always remove fruit juice immediately and wipe up first with a damp and then a dry cloth.
- Cooling with the appliance door open: only allow the oven cavity to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Highly soiled door seal: the appliance door will no longer close properly during operation if the door seal is highly soiled. Adjoining furniture fronts may be damaged. Always keep the door seal clean.
- Appliance door as a seat or storage surface: do not stand, sit or hang on the appliance door. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance type, accessories can scratch the door pane when closing the appliance door. Always slide accessories fully into the oven interior.
- Do not hold or carry the appliance by the door handle. The door handle cannot carry the weight of the device and could break off, or the hinges can be damaged.
- Operating the microwave without food in the oven cavity may lead to overloading. Never run the microwave unless there is food in the oven cavity. An exception to this rule is a short ovenware test (see the section "Microwave, suitable ovenware"), or an AutoChef mode that needs pre-heating.
- Always set the microwave power as recommended for the food. High power settings can overheat foods very quickly. Always place the popcorn bag on a glass plate. The turntable may jump if overloaded.

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## Protecting the environment

Unpack the appliance and dispose of the packaging in line with environmental requirements.

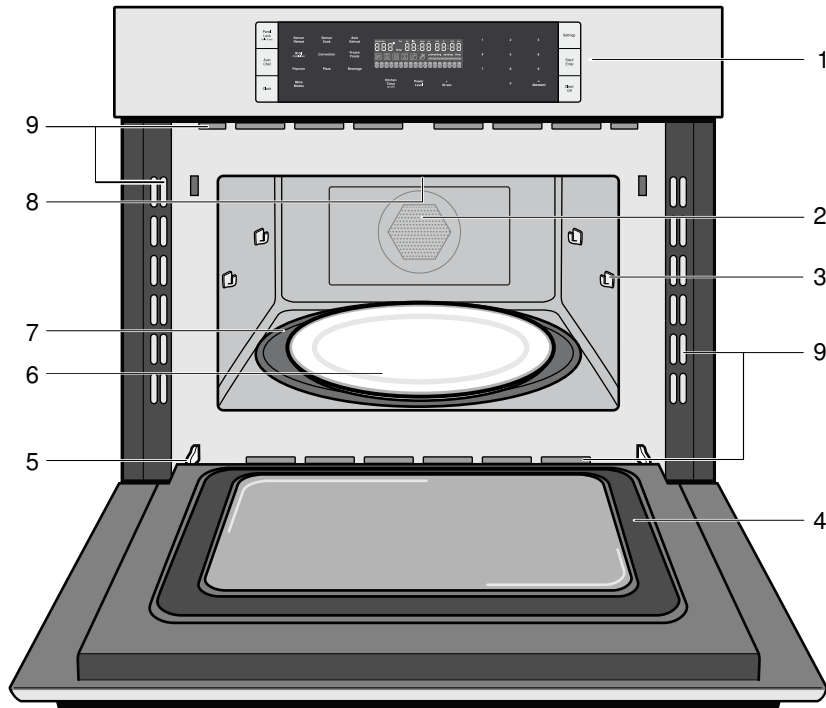
### Tips for saving energy

- Open the appliance door as little as possible while cooking, baking or roasting.
- Use dark, black-painted or enameled baking forms. These absorb the heat particularly well.
- It is best to bake several cakes in succession. The oven is still warm. This shortens the baking time for the second cake. You can also slide in two loaf tins next to each other.
- In the hot air mode, you can bake simultaneously on several levels.
- For longer cooking times, you can switch off the oven 10 minutes before the end of the cooking time and you can use the residual heat to finish cooking.



# Getting to know the appliance

## Parts



- |   |  |
|---|--|
| 1 | Control panel and display                    |
| 2 | Convection fan and element                   |
| 3 | Rack holders (4)                             |
| 4 | Door gasket                                  |
| 5 | Door hinges                                  |
| 6 | Ceramic microwave tray                       |
| 7 | Metal tray turntable with bake element below |
| 8 | Broil element                                |
| 9 | Oven vents                                   |

### Oven light

The oven light turns off to save energy after one minute with the door open. To turn the light back on close the door and open it again.

### Oven Vents

The oven vents are located around the sides of the oven cavity. Warm air may be released from the vents before, during and after cooking. It is normal to see steam escaping from the vents, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vents, since they are important for air circulation.

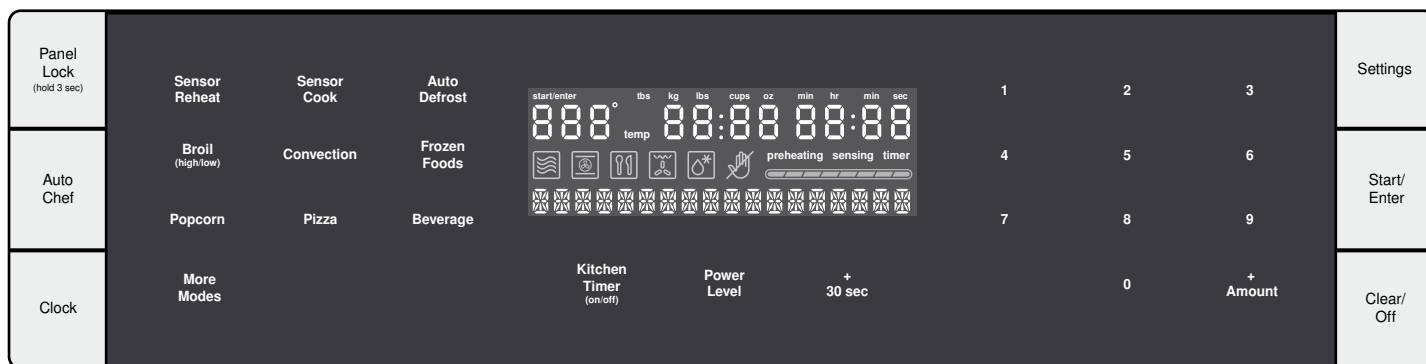
### Cooling Fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vents. The fan may also run after the oven is off.

### Convection Fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened.

## Control panel



### Touch keys

You can activate a function by briefly touching the corresponding touch key. Each time you touch a key a short beep will sound. A long beep will tell you that you have made an invalid input.

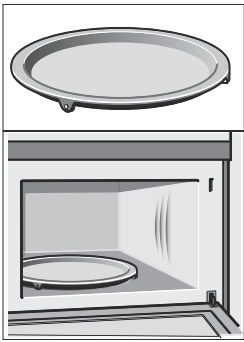
Touch key	Function
<b>Panel Lock</b>	Activate/deactivate child lock
<b>Auto Chef</b>	Select Auto Chef programs
<b>Clock</b>	Set time of day
<b>Settings</b>	Enter basic settings menu
<b>Start/Enter</b>	Confirm entered values/Start cooking mode
<b>Clear/Off</b>	Clear entered value/turn appliance off
<b>Sensor Reheat</b>	Select Sensor Reheat programs
<b>Sensor Cook</b>	Select Sensor Cook programs
<b>Auto Defrost</b>	Select Auto Defrost programs
<b>Broil</b>	Set Broil modes (Hi/Lo)
<b>Convection</b>	Set Convection modes
<b>Frozen Foods</b>	Start cooking programs for frozen convenience foods
<b>Popcorn</b>	Cook popcorn
<b>Pizza</b>	Select pizza programs
<b>Beverage</b>	Heat beverages
<b>More Modes</b>	Enter menu for additional modes: <ul style="list-style-type: none"> <li>• Keep Warm</li> <li>• Convection Broil</li> <li>• Melt Butter</li> <li>• Melt Chocolate</li> <li>• Soften Ice Cream</li> <li>• Soften Cream Cheese</li> </ul>
<b>Kitchen Timer</b>	Set the kitchen timer
<b>Power Level</b>	Set power level for microwave operation
<b>+30 sec</b>	Add 30 seconds to microwave cooking time
<b>+Amount</b>	Can be used to browse through menu options
<b>0 - 9</b>	Use the number keys to enter customized values

### Display elements

The display gives you information on the current settings of your appliance. Blinking display elements indicate that an input is required.

Element	Meaning
	Child lock activated
	Convection
	Microwave
	AutoChef
	Broiling high level
	Broiling low level
	Auto Defrost
start/enter	Touch Start/Enter key required
000° temp	Temperature is displayed
tbsp	Measuring unit tablespoon
kg/lbs/cups/oz	Measuring units
hr/min	Kitchen timer value in hours/minutes
min/sec	Programmed cooking time in minutes/seconds
preheating	Appliance is preheating
sensing	Appliance is sensing
timer	Kitchen timer is running
	Shows progress of preheating/sensing
Line for free text	Displays program information, prompts required user input

## Accessories



### Metal tray turntable

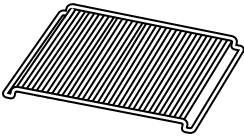
Food which particularly requires a lot of heat from underneath, such as pizza and chicken nuggets, can be prepared directly on the metal tray turntable.

The turntable can turn clockwise or counterclockwise.



It is dishwasher safe and cut resistant. You can cut pizza into slices on the turntable itself.

Place the metal tray turntable on the drive in the centre of the cooking compartment. Ensure that it is properly fitted.

- Never use the microwave without the metal tray turntable.
- The metal tray turntable can support max. 12 lbs.
- The metal tray turntable must turn when using all types of heating.



### Wire rack

The wire rack can be used with the recess facing up  or down .

Use it facing down for Auto Chef, Convection, Keep Warm and to fit larger dishes into the oven cavity.

Use it facing up (as shown) for Broil and Convection Broil.



### Ceramic tray

Use for microwave cooking.

- You can place food, like popcorn or potatoes, directly on the ceramic tray.
- The ceramic tray can also be used for conventional cooking.

#### ⚠ CAUTION

The ceramic tray will get hot during convection cooking. Place the ceramic tray on top of the metal tray turntable.

The ceramic tray can remain in the oven for all cooking modes, unless "Bake on Metal Tray" is required.



### Broil pan and grid (optional accessory)

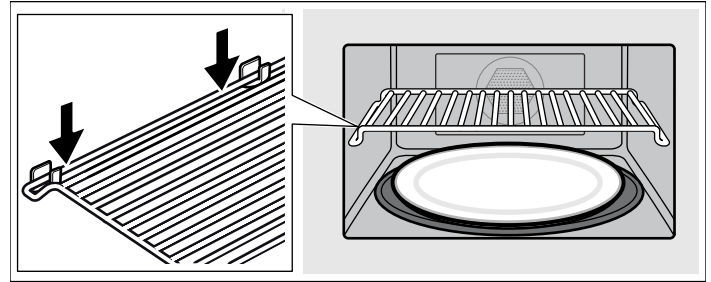
Use for broiling and roasting.

Pan - PAN, BROILER, MINI  
Part number 00666709

Grid - GRILL, BROILER, PAN, MINI  
Part number 00666710

### Inserting the wire rack

1. Place rack securely in the four plastic supports.



**Note:** Rack must not touch metal walls or back of microwave.

2. Place food on the rack.

#### ⚠ CAUTION

- Do not use the rack to pop popcorn.
- The rack must be on the four plastic supports when used.
- Do not cook with rack on the floor of the microwave oven.
- For regular microwave cooking use the ceramic tray and remove the rack.
- The rack can get hot during cooking. Allow the rack to cool down before handling.

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# Before Using the Appliance for the First Time

- Appliance must be properly installed by a qualified technician before use.
- Remove all packing materials from inside and outside the oven.
- While cool, wipe with a clean, damp cloth and dry.
- There may be a slight odor from your new appliance; this is normal and will disappear after a short time.
- Optimum cooking results depend on proper cookware being used.
- Read and understand all safety precautions and Use and Care Manual information.

**Execute the following sections prior to operating:**

## Setting the clock

Once the appliance has been properly connected, **12:00** will be displayed as the time of day. To set the correct time proceed as follows:

1. Touch the Clock key.
2. Enter the correct time with the number keys.  
Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch the Start/Enter key to confirm.

The clock will also be displayed when your appliance is turned off. Please refer to the chapter “*Basic Settings*” how to hide the clock.

## Heating up the appliance

To remove the new oven smell, heat up the appliance when it is empty and closed. One hour with Convection at 350° F (180 °C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.

1. Touch **Convection**
2. Enter the numbers 3 5 0 with the number keys.
3. Touch **Start/Enter**.  
The oven light turns on and the appliance starts heating.

## Cleaning accessories

Before using accessories for the first time, thoroughly clean them with hot soapy water and a soft dish cloth.

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# Microwave

## Microwave utensil guide

### Suitable ovenware

- **Heat-resistant glass, glass-ceramic:**  
Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim (e.g. Pyrex®, Anchor Hocking™, Corning Ware®, etc.).
- **China:**  
Bowls, cups, serving plates and platters without metallic trim.
- **Plastic films and wraps:**  
Plastic wrap (as a cover) - lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food.

- **Microwave-safe plastics:**

Use microwave-safe plastic dishes, cups, semi-rigid freezer containers and plastic bags for short cooking times. Use these with care because the plastic may soften from the heat of the food.

- **Paper products:**

Paper towels, wax paper, parchment paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturers label for any special instructions for use in the microwave oven.

### Unsuitable ovenware

- **Metal utensils:**

Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.

- **Metal decoration:**

Bowls, cups, serving plates and platters with metallic trim.

- **Aluminum foil:**

Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch (2.5 cm) from the side walls of the oven cavity and door of the microwave.

- **Wood:**

Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way.

- **Tightly covered utensils:**

Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode.

- **Brown paper:**

Avoid using brown paper bags. They absorb heat and can burn.

- **Flawed or chipped cooking utensils:**

Any utensil that is cracked, flawed or chipped may break in the oven.

- **Metal twist ties:**

Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.

**Ovenware test**

Do not turn on the microwave unless there is food inside. The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

1. Heat the empty ovenware at maximum power for ½ to 1 minute.
2. Check the temperature occasionally during that time. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated.

**Microwave power levels**

You can select from 10 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level 10. The table below provides suggested power levels for various types of food that can be prepared in the microwave.

Power level	Micro-wave out-put	Use for
10 High	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Saute onions, celery & green peppers
8	80%	All reheating Cooking scrambled eggs
7	70%	Cooking breads & cereal products Cooking cheese dishes & veal Cooking muffins, brownies & cupcakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
2	20%	Softening butter & cream cheese
1	10%	Softening ice cream Raise yeast dough

## Setting the microwave

The appliance must be turned off.

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.  
Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.  
The start/enter indicator is blinking on the display.



2. You can start microwave operation with the default power level 10 by touching **Start/Enter**,  
**-or -**  
you can set a different power level. Touch the Power Level key. **00** is blinking in the upper left section of the display.



3. Enter the desired power level using the number keys.  
The entered power level and the start/enter indicator are blinking.
4. Touch the **Start/Enter** key to start microwave operation.  
The microwave timer will start to count down.

You can change the microwave timer at any time during operation by entering a new time with the number keys. The appliance turns off and a beep sound once the microwave time has run out, or the time has been set to 0. The appliance turns off and the clock is displayed.

### Change power level

You can change the power level at any time during microwave operation.

1. Touch **Power Level**.  
The display shows POWER LEVEL 1 - 10.
2. Enter the desired power level with the number keys.  
The entered power level and start/enter are blinking.
3. Touch **Start/Enter**.  
Microwave operation continues with the new power level.

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. You have to close the appliance door and then touch **Start/Enter** to resume operation.

### + 30 sec

Use the **+30 sec** key to quick start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in steps of 30 seconds. Touching this key during microwave operation will add 30 seconds to the remaining microwave time.

### Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

## Suggestions for best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below:

- **Storage temperature**  
Foods taken from the freezer or refrigerator take longer to cook than the same foods would at room temperature.
- **Size**  
Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.
- **Natural moisture**  
Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.
- **Stirring**  
Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. Constant stirring is not necessary.
- **Turn over items**  
Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.
- **Food placement**  
Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.
- **Food arrangement**  
Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.
- **Let food stand**  
After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish cooking in the center and avoids overcooking the out edges, The length of stand time depends on the density and surface area of the food items.
- **Wrapping in paper towels or wax paper**  
Sandwiches and many other food types containing pre-baked bread should be wrapped prior to placing in the microwave to help prevent the food items from drying out while heating.

# Convection

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces.

You can set a temperature range from 200 to 450° F (90 to 230°C).

## Notes

- Use the AutoChef mode for cooking with microwave and conventional heat combined. You can not combine these two modes manually.
- For best cooking results always use the wire rack with Convection mode.

## ⚠ CAUTION

The oven door and exterior and the wire rack will become hot during Convection. Always use oven mits.

## Cookware tips for Convection

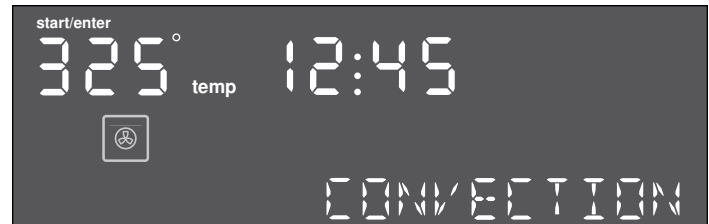
- **Metal Pans:**  
Recommended for all types of baked products, especially where browning is important.  
Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.  
Shiny aluminum pans are better for cakes, cookies or muffins because they reflect heat and help produce a light tender crust.
- **Glass or glass-ceramic casseroles or baking dishes:**  
Best suited for egg and cheese recipes due to the cleanability of glass.

## Setting Convection mode

The appliance must be turned off.

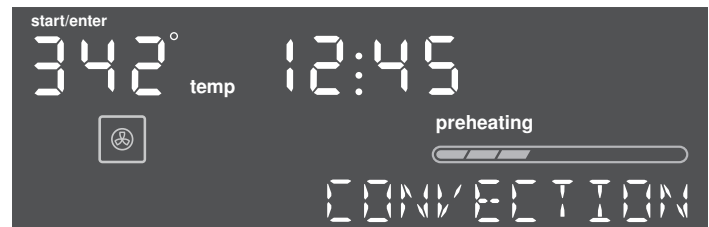
1. Touch the **Convection** key.

The start/enter indicator and the default temperature 325°F (162°C) are blinking on the display. The time of day will be permanently displayed during convection cooking.



2. Change the temperature using the number keys and touch **Start/Enter**.

The appliance starts preheating.



The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

To change the temperature during operation, type in the new temperature using the number keys and confirm with **Start/Enter**.

## Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.



## Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

# Broil

The Broil feature uses intense heat radiated from the upper element.


You can set two intensity levels:

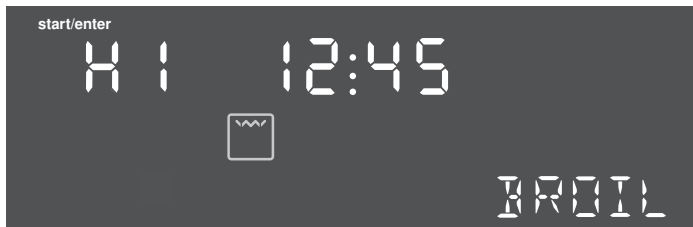
- Broil high 
- Broil low 

## Setting Broil mode



The appliance must be turned off.

1. Touch the **Broil** key.

The Broil mode is set to high. **HI** and the Broil high icon  will be displayed. The time of day will be permanently displayed in Broil mode.



2. Touch **Broil** again or use the **+Amount** key, to change to Broil low mode.

 and the broil low icon  will light up on the display.

3. Touch **Start/Enter** to start operation.

You can alternate between Broil high and Broil low during operation by touching either the **Broil** or **+Amount** key.

**Note:** Always use a broil pan when cooking in Broil mode (see optional accessories).

## Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

## Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

# Automatic programs

The automatic programs let you prepare food in a fast and simple way using Microwave and Convection modes. Select the program and enter the values prompted on the display, the automatic program selects the optimum setting for you.

## Auto Chef

With Auto Chef you can select from nine different foods. You only have to enter the weight and Auto Chef calculates the fastest cooktime for best results. See program label on the left side of the oven cavity for available Auto Chef programs.


**Note:** Only use ovenware that is suited for both microwave and conventional cooking.

## Setting Auto Chef

The appliance must be turned off.

Example: Set Auto Chef for Beef Roast.


1. Touch **Auto Chef**.

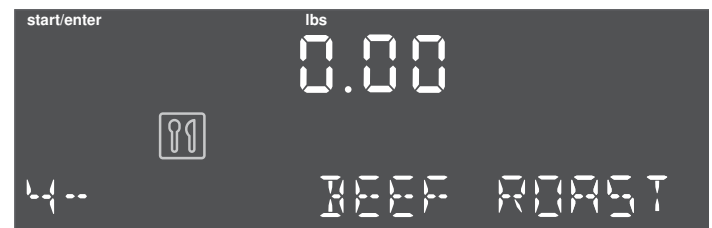
The Auto Chef symbol  lights up and the display shows SELECT FOOD 1 - 9.

2. Select the desired food from the label at the oven cavity. For Beef Roast touch the number key 4.

**-or-**

Touch the **Auto Chef** or the **+Amount** key repeatedly to scroll through all Auto Chef modes. When Beef Roast is displayed, touch **Start/Enter**.

 and start/enter are blinking and the selected food item is shown on the display.

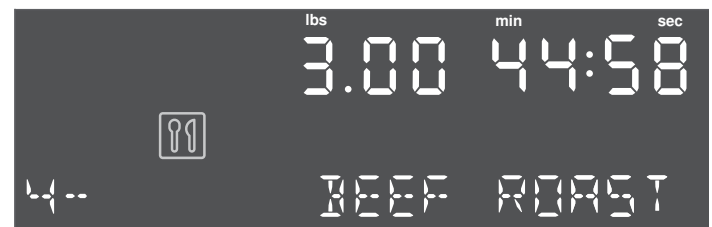


3. Enter the weight of the food you want to cook using the number keys. For example, to enter 3 lbs type 3 0 0.

4. Touch **Start/Enter**.

Auto Chef will set the appropriate cook time and start counting down.

During cooking a beep will sound and "Turn food over" is shown in the display. Open door and turn food over. Return food to the microwave and touch **Start/Enter**.



Once the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.



### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. You have to close the appliance door and then touch **Start/Enter** to resume operation.

### Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

### AutoChef Programs

No.	Name	Weight range
1	Chicken Breasts	0.5 - 3.0 lbs
2	Chicken Thighs	0.5 - 3.0 lbs
3	Whole Poultry	1.5 - 4.5 lbs
4	Beef Roast	0.5 - 3.25 lbs
5	Pork Tenderloin	1.0 - 3.0 lbs
6	Pork Chops	0.5 - 3 lbs
7	Meatloaf	1.0 - 3.25 lbs
8	Fish Fillets	0.5 - 2.0 lbs
9	Brownies	16 servings

### Auto Defrost

With the Auto Defrost feature you can defrost three different types of food by entering the weight. The ideal defrost time will be calculated by the program.

### Ovenware for defrosting

Place the food in a microwaveable shallow dish, such as a glass casserole dish or glass plate, but do not cover.

### Stand time

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from ground meat should be separated from each other before leaving to stand.


After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle.

### Setting Auto Defrost

The appliance must be turned off.

Example: Set Auto Defrost for Ground Meat.

1. Take the food out of the packaging and weigh it, then place it in the oven.
2. Touch **Auto Defrost**.

The Auto Defrost symbol  lights up and the display shows SELECT FOOD 1 - 3.

3. Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 1.

**-or-**

Touch the **Auto Defrost** or **+Amount** key repeatedly to scroll through all Auto Defrost modes.

0.00 and start/enter are blinking and the food item is shown on the display.



4. Enter the weight of the food you want to cook using the number keys. For example, to enter 3 lbs type 3 0 0.

5. Touch **Start/Enter**.

Auto Defrost will set the appropriate defrosting time and start counting down.



Once the cook time has elapsed a beep will sound. The appliance turns off and the clock is displayed.

**Note:** A beep sounds during defrosting for all foods to turn food over or separate pieces.

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. You have to close the appliance door and then touch **Start/Enter** to resume operation.

### Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

### Auto Defrost programs

No.	Name	Weight range
1	Ground Meat	0.5 - 2 lbs
2	Meat Pieces	0.5 - 3 lbs
3	Poultry Pieces	0.5 - 3 lbs

## Tips for defrosting

### ▲ WARNING

#### HEALTH RISK

Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

- Always enter the weight in lbs when using the defrost by weight feature (0.1 to 6.0 lbs).
- Use the defrost mode for raw food items only.
- Defrosting gives best results when food to be thawed is a minimum of 0° F (taken directly from a freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5° F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to 20 minutes, enter a reduced cook time or weight.
- The shape of the package will alter the defrosting time. Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of aluminum foil, if they start to heat up.  
Use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails.  
Do not allow aluminum foil to touch the oven cavity when defrosting.

## Frozen Foods

Use the Frozen Foods feature to prepare frozen convenience foods, like chicken nuggets, french fries, fish filets, using bottom heat and Convection.


Place the food you want to cook directly on the metal tray turntable.

You can set a temperature range from 200 to 450° F (90 to 230°C).

### Setting Frozen Foods

The appliance must be turned off.

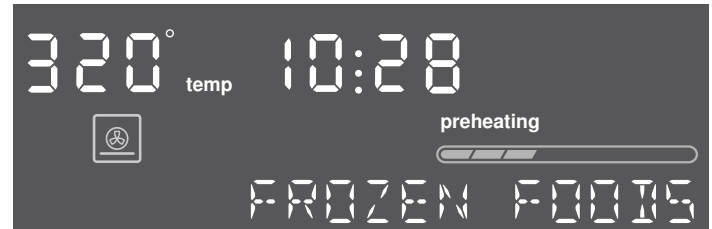
#### 1. Touch **Frozen Foods**.

The symbol for bottom heat and Convection  lights up. The default temperature 425° F is blinking and the display shows BAKE ON METAL TRAY.

2. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F (93 - 232°C).

#### 3. Touch **Start/Enter**.

The appliance starts preheating. The set temperature, the preheat bar and the oven mode FROZEN FOODS and the time of day are displayed.



The set temperature is reached once the preheat bar has filled up completely.

To change the temperature during operation, type in the new temperature using the number keys and confirm with **Start/Enter**.

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

### Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

## Pizza

You can use the Pizza mode to bake three different types of pizza:

Mode no.	Pizza type	Bake on
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

### Setting Pizza mode for fresh or frozen pizza


The appliance must be turned off.

You can bake fresh or frozen pizza directly on the metal tray turntable.

#### 1. Touch **Pizza**.

The display shows SELECT TYPE 1 - 3. start/enter is blinking on the display.

2. Select the desired program from the label at the oven cavity or touch the **Pizza** or **+Amount** key repeatedly to scroll through all Pizza modes.

3. Touch **Start/Enter**. For frozen or fresh pizza the display reads BAKE ON METAL TRAY. The default temperature and  light up on the display.

4. You can change the temperature by using the number keys. Touch **Start/Enter** to confirm.

The appliance starts preheating.

The set temperature is reached once the preheat bar has filled up completely.

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

## Setting Pizza mode for microwave pizza

Place the microwave pizza on the ceramic tray and put it in the oven.

### 1. Touch **Pizza**.

The display shows SELECT TYPE 1 - 3. start/enter is blinking on the display.

### 2. Touch the number key 3 or touch the **Pizza** or **+Amount** key repeatedly until MICROWAVE PIZZA is displayed.

### 3. Touch **Start/Enter**. For microwave pizza the display reads USE CERAMIC TRAY. start/enter is blinking.

### 4. Touch **Start/Enter** again. The sensing bar and the microwave symbol light up on the display.

The appliance starts sensing.

When sensing is complete, a beep will sound and the calculated cook time will start to count down.

After the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.

**Note: Do not open the door during the sensing process, or the program will be cancelled.** Once the calculated cook time is displayed you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.

## Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. You have to close the appliance door and then touch **Start/Enter** to resume operation.

## Popcorn

### CAUTION

Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.

The popcorn feature lets you pop 3 different commercially packaged microwave popcorn sized bags. Use the table below to determine the setting to use.

## Setting Popcorn mode

The appliance must be in stand-by mode.

### 1. Place the popcorn bag in the microwave and close the appliance door.

### 2. Touch the **Popcorn** or **+Amount** key repeatedly until the desired weight is shown in the display.

### 3. Touch **Start/Enter**.

The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

Bag size	Touch Popcorn key
1.2 oz.	once
2.5 oz.	twice
3.5 oz.	three times

## Beverage

The beverage feature heats 0.5 to 2 cups of beverage. Use the table below to determine the setting to use.

Amount	Touch Beverage key
0.5 cups (about 4 oz.)	once
1 cup (about 8 oz.)	twice
1.5 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

## Setting Beverage mode

**Example:** Heat two cups of beverage.

### 1. Touch the **Beverage** or **+Amount** key twice. the microwave icon and 2 cups is shown in the display. start/enter is blinking.

### 2. Touch **Start/Enter**.

The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

## Sensor cooking

You can select two sensor cooking programs. Sensor cooking allows you to cook most of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.

- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch **Clear/Off** key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. **At this time you can open the door to stir, turn or rearrange the food.**

## Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-12 oz.) for your cooking convenience.

### Setting Sensor Reheat

1. Touch the **Sensor Reheat** key.
2. Touch **Start/Enter**. The sensor bar lights up and **sensing** is displayed.

When sensing is complete, a beep will sound and the calculated cook time will start to count down.

When sensor reheat is finished a beep will sound and the appliance goes to stand-by mode.

**Note: Do not open the door during the sensing process, or the program will be cancelled.** Once the calculated cook time is displayed you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.

### Notes

- Cover with vented plastic wrap or wax paper.
- Reheat food on a microwaveable dinner plate.

### Reheat cooking suggestions

Food	Directions	Quantity
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not as hot as you prefer after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: <ul style="list-style-type: none"> <li>• 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)</li> <li>• 1/2 cup starch (potatoes, pasta, rice, etc.)</li> <li>• 1/2 cup of vegetables (about 3-4 oz.)</li> </ul>	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: <ul style="list-style-type: none"> <li>• Casserole-refrigerated foods (such as beef stew or lasagna)</li> <li>• Pasta-Canned spaghetti and ravioli, refrigerated foods</li> </ul>	1 to 4 servings

## Sensor Cook

Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.


### Sensor Cook programs

Program no.	Food	Quantity
1	Baked Potato	1 - 4 potatoes (8 - 32 oz.)
2	Sweet Potato	1 - 4 potatoes (8 - 32 oz.)
3	Fresh Vegetable	4 - 16 oz. (0.25 - 1 lbs)
4	Frozen Vegetable	6 - 16 oz. (0.75 - 1 lbs)
5	Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)
6	Fish/Seafood	8 - 20 oz. (0.5 - 1.25 lbs)
7	Brown Rice	0.5 - 2 cups (dry rice)
8	White Rice	0.5 - 2 cups (dry rice)
9	Frozen Entrees	10 - 20 oz.

### Setting Sensor Cook

The appliance must be turned off.

Example: Set SensorCook for Ground Meat.

1. Touch **Sensor Cook**.  
The microwave symbol  lights up and the display shows SELECT FOOD 1 - 9.
2. Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 5.  
**-or-**  
Touch the **Sensor Cook** or **+Amount** key repeatedly to scroll through all SensorCook modes. start/enter is blinking and the food item is shown on the display.
3. Touch **Start/Enter**.  
The program will start sensing.



When sensing is complete, a beep will sound and the calculated cook time will start to count down.

When sensor cook is finished a beep will sound. The appliance turns off and the clock is displayed.

**Note: Do not open the door during the sensing process, or the program will be cancelled.** Once the calculated cook time is displayed you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.

## Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. You have to close the appliance door and then touch **Start/Enter** to resume operation.

## Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.

# More Modes

The More Modes feature offers you six additional convenient programs.

Program No.	Name
1	Keep Warm
2	Convection Broil
3	Melt Butter
4	Melt Chocolate
5	Soften Ice Cream
6	Soften Cream Cheese

## Setting Keep Warm

1. Touch **More Modes** once.  
The display shows SELECT PROGRAM 1 - 6.
2. Touch the number key **1** or touch **More Modes** once more.  
KEEP WARM and the temperature 170° F are displayed. **start/enter** is blinking.
3. Touch **Start/Enter**.  
Keep Warm mode starts preheating.


The Keep Warm temperature cannot be changed.

### Notes

- Use the Keep Warm mode to keep cooked foods hot and ready to serve.
- Food cooked covered should remain covered during Keep Warm.
- Pastry items (pies, turnovers, etc.) should be uncovered.
- Complete meals kept warm on a dinner plate can be covered during Keep Warm.

## Setting Convection Broil

This mode uses the Broil element combined with the convection fan.  
Place food in a cold oven on the wire rack facing up for broil.

1. Touch **More Modes** once.  
The display shows SELECT PROGRAM 1 - 6.
2. Touch the number key **2** or touch **More Modes** twice.  
CONV BROIL, the convection broil symbol  and the default setting HI are displayed. **start/enter** is blinking.
3. Touch the number key **+Amount** to change from broil intensity HI to LO.
4. Touch **Start/Enter**.  
Convection Broil starts preheating.

## Opening appliance door during operation


Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

## Cancel operation

Touch the **Clear/Off** key to cancel the active oven mode. The appliance turns off and the clock is displayed.


## Setting Melt Butter

You can set three different quantities for melting butter:

- 2 tablespoons (tbsp)
  - ¼ cup
  - ½ cup
1. Touch **More Modes** once.  
The display shows SELECT PROGRAM 1 - 6.
  2. Touch the number key **3** or touch **More Modes** three times.  
MELT BUTTER, the microwave symbol  and the first quantity 2 tbsp are displayed. **start/enter** is blinking. The cook time is displayed.
  3. Touch **+Amount** to change the quantity.
  4. Touch **Start/Enter**.  
The heating time starts counting down.

## Setting Melt Chocolate

You can set two different quantities for melting chocolate:

- 1 cup
  - 2 cups
1. Touch **More Modes** once.  
The display shows SELECT PROGRAM 1 - 6.
  2. Touch the number key **4** or touch **More Modes** four times.  
MELT CHOCOLATE, the microwave symbol  and the first quantity **1 cup** are displayed. **start/enter** is blinking. The cook time is displayed.
  3. Touch **+Amount** to change the quantity.
  4. Touch **Start/Enter**.  
The heating time starts counting down.

## Setting Soften Ice Cream


You can set four different quantities for softening ice cream:

- 8 oz.
- 16 oz.
- 32 oz.
- 48 oz.

1. Touch **More Modes** once.

The display shows SELECT PROGRAM 1 - 6.

2. Touch the number key **5** or touch **More Modes** five times.

SOFTEN ICE CREAM, the microwave symbol  and the first quantity **8 oz** are displayed. **start/enter** is blinking. The cook time is displayed.

3. Touch **+Amount** to change the quantity.

4. Touch **Start/Enter**.

The heating time starts counting down.

## Setting Soften Cream Cheese


You can set four different quantities for softening cream cheese:

- 3 oz.
- 6 oz.
- 8 oz.

1. Touch **More Modes** once.

The display shows SELECT PROGRAM 1 - 6.

2. Touch the number key **6** or touch **More Modes** six times.

SOFTEN CRM CHEESE, the microwave symbol  and the first quantity **3 oz** are displayed. **start/enter** is blinking. The cook time is displayed.

3. Touch **+Amount** to change the quantity.

4. Touch **Start/Enter**.

The heating time starts counting down.

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## Kitchen timer

You can set a timer value of up to 99 hours and 99 minutes. You cannot set seconds on the kitchen timer. The last minute of the set time will count down in seconds.

1. Touch **Kitchen Timer** once.

2. Enter the desired time using the number keys.

**Example:** To set the kitchen timer to 3 hours and 5 minutes, enter 3 0 5.

3. Touch **Start/Enter**.

The Kitchen Timer starts counting down. The **timer** icon lights up in the display.

To clear the kitchen timer, touch **Kitchen Timer** again. Once the set time has elapsed, TIMER END appears in the display and an alarm tone beeps every 10 seconds. After 2 minutes the alarm tone stops.

To stop the beep manually or to clear the TIMER END display touch **Clear/Off** or open the appliance door.


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## Panel Lock


You can use the panel lock to prevent children from accidentally turning the appliance on.

The panel lock feature is also very useful when cleaning the control panel. The lock will prevent accidental programming when wiping the control panel clean.

**To activate the panel lock:**

Touch and hold **Panel Lock** for 3 seconds. The panel lock symbol  and PANEL LOCKED will appear in the display, a double beep sounds.

**To deactivate the panel lock:**

Touch and hold **Panel Lock** for 3 seconds. The panel lock symbol  will disappear and PANEL is UNLOCKED is displayed.

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## Automatic Shutoff

Your appliance features an automatic shutoff function. Automatic shutoff is activated when the appliance has been heating for an extended period of time. The time when automatic shutoff is activated depends on the selected operating mode .

Heating mode	Max. operating time
Convection	5 hours
All other modes	99 minutes + 99 seconds

## Basic settings

The appliance has various basic settings. You can adjust these settings to the way you usually cook.

Num-ber	Display	Settings
1	TEMP MODE	Temperature mode °F/ °C F* (Fahrenheit) C (Celsius)
2	BRIGHTNESS	HI * MED LO
3	VOLUME	HI MED LO
4	BEEP (button)	On Off
5	CLOCK	On Off
6	LANGUAGE	ENGLISH FRENCH

\* default setting

## Changing the basic settings

**Example:** Change the display language to French.

1. Touch the **Settings** key. The display shows SELECT SETTINGS 1 - 7.  
Select the language setting menu with the number key **6** or touch the settings key repeatedly until the display shows 6 - LANGUAGE EN. **start/enter** is blinking.
2. Touch **Start/Enter**.  
The display shows EN / FR.
3. Touch the **+Amount** key to change the setting.  
**start/enter** is blinking.
4. Touch **Start/Enter**. The display language has been changed to French and the appliance goes to stand-by mode.

## Cooking Charts

The charts can be used as a guide. Follow package or recipe directions.

### Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.

### Cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through cooking.

- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

## Cooking seafood in your microwave

Place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a

lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

Seafood	Power level	Cook time	Directions
Fish steaks up to 1½ lbs	medium high (7)	7–11 min. /lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

## Cleaning and Maintenance

### ▲ WARNING

Be sure the entire appliance (including the grease filters and light bulbs) has cooled and grease has solidified before attempting to clean any part of the appliance.

### ▲ WARNING

Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses (if equipped) must be in place when using the appliance. The lenses (if equipped) serve to protect the light bulb from breaking. The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

### ▲ WARNING

Light socket is live when door is open if main power supply is not turned off.

## Cleaning Guide

- For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven front frame free of food and grease build-up.
- Never use abrasive scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe completely dry.

- Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.
- Clean your microwave oven weekly or more often, if needed.
- Never operate the microwave oven without food in the oven cavity, unless pre-heating with an Auto Chef mode; this can damage the magnetron tube or ceramic tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

Part	Recommendations
Oven cavity	Keep inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently. Wipe up spills immediately. Use a damp, clean cloth and mild soap. <b>DO NOT</b> use harsh detergents or abrasive cleaners. To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes. For baked-on grease spatters, wash with hot, soapy water, rinse and dry.
Wire rack	Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. The wire rack can also be washed in the dishwasher.



Part	Recommendations
Metal turntable tray	Remove metal turntable tray from the oven when cleaning the oven cavity and tray. Wash the metal turntable tray in warm sudsy water or in the dishwasher.
Turntable roller rest	Clean with warm, soapy water. Rinse thoroughly and dry.
Door seal	Wipe with damp cloth.
Door glass	Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners. If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.

Part	Recommendations
Painted surfaces	Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.
Stainless steel surfaces/exterior surfaces	Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® sprays on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed areas (words & numbers)	Do not use abrasive cleaners or petroleum based solvents.

## Troubleshooting

If you encounter a problem, it often will merely be something minor. Before you call customer service, consider the suggestions and instructions below:

Problem	Suggestion
<b>Neither the microwave's display nor oven operates.</b>	<ul style="list-style-type: none"> <li>Properly insert the plug into a grounded power outlet.</li> <li>Reset the household circuit breaker or replace any blown fuses.</li> </ul>
<b>The oven display works, but the oven will not operate.</b>	<ul style="list-style-type: none"> <li>Make sure the oven door is closed securely and completely.</li> <li>Check to see if packing material or other materials are stuck to the door seal.</li> <li>Check for damage to the oven door.</li> <li>Press the <b>Clear/Off</b> key twice and attempt to re-enter cooking instructions.</li> </ul>
<b>The power goes off before the cook time has elapsed.</b>	<ul style="list-style-type: none"> <li>Reset the clock and any cooking instructions.</li> <li>Reset the household circuit breaker or replace any blown fuses.</li> <li>Press the <b>Clear/Off</b> key twice and attempt to re-enter cooking instructions.</li> </ul>
<b>You see sparks or arcing.</b>	Remove any metallic utensils, cookware or metal ties from the oven cavity. If using aluminum foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.
<b>The turntable makes noises or sticks.</b>	<ul style="list-style-type: none"> <li>Clean the turntable, roller ring and oven cavity bottom.</li> <li>Make sure the turntable and roller ring are positioned correctly.</li> </ul>
<b>Using your microwave causes TV or radio interference.</b>	This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.
<b>Error codes</b>	Note any error codes that may appear on the display. They may be helpful for the service technician.

**Note:** If the oven is set to cook for more than 30 minutes at 100% power level, it will automatically reduce the power to a 80% power level after 30 minutes to avoid overcooking.

<b>Problem</b>	<b>Suggestion</b>
<b>E-01</b>	Thermistor error (open)
<b>E-04</b>	Thermistor error (short)
<b>E-08</b>	Humidity sensor error
<b>E-11</b>	Key pressed for more than 10 seconds or condensation on keypad
<b>E-17</b>	Pre-heat too long

**Note:** If the oven is set to cook for more than 30 minutes at 100% power level, it will automatically reduce the power to a 80% power level after 30 minutes to avoid overcooking.

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