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Convection baking**Notes:**

- Use the wire rack during convection baking.
- Always preheat the oven before convection baking.
- Avoid opening the microwave door while cooking. Each time the door is opened the microwave loses heat and this can cause uneven baking.

Biscuits and bread

TYPE	TEMPERATURE	TIME	NOTES
Biscuits	400°F (204.4°C)	20-30 minutes	Canned refrigerated biscuits take 2-4 minutes less time.
Muffins	350°F (176.7°C)	15-20 minutes	Remove from tin straight away and place on cooling rack.
Nut bread or fruit bread	350°F (176.7°C)	55-70 minutes	
Bread	350°F (176.7°C)	55-65 minutes	
Plain or sweet rolls	350°F (176.7°C)	40-50 minutes	Lightly grease your baking sheet.

Cakes

TYPE	TEMPERATURE	TIME	NOTES
Cheesecake	350°F (176.7°C)	65-75 minutes	After baking, open the microwave door slightly and let the cheesecake stand in the oven for 30 minutes.
Coffee cake	350°F (176.7°C)	30-40 minutes	
Cupcakes	350°F (176.7°C)	20-30 minutes	
Fruit cake	350°F (176.7°C)	85-95 minutes	
Gingerbread	350°F (176.7°C)	40-45 minutes	

Without preheating convection

- 1 Place your food in the microwave.
- 2 Press **CONVECTION**. The display shows "100F."
- 3 Press the temperature button (0-9 on the number pad) to select the temperature that you want.

Note: There are ten convection temperatures: 100°F, 150°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, and 425°F.

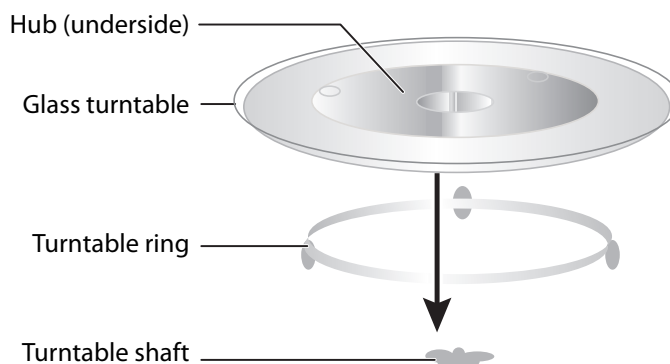
- 4 Press **CONVECTION** to confirm the temperature.
- 5 Use the number pad to enter the cooking time that you want, then press **START** to begin cooking.

Setting up your microwave oven

See the *Installation Guide* (included in your box) to install and set up your microwave.

You can also find the *Installation Guide* online at www.insigniaproducts.com by searching for TC942K6AL. On your microwave's product page, select **Support & Downloads**, then next to *Installation Guide*, select the language you want.

Installing the turntable



Notes:

- Never place the glass tray upside down. The glass tray should never be restricted.
- Both the glass tray and turntable ring must always be used during cooking.
- Always place all food and containers of food on the glass tray for cooking.
- If the glass tray or turntable ring cracks or breaks, contact your nearest authorized service center.

- 1 Place the turntable ring in the round depression in the bottom of the microwave oven so that it turns freely.
- 2 Place the glass turntable (flat side up) on the turntable ring so that the hub engages the turntable shaft in the bottom of the oven. The glass turntable should not turn freely when it is correctly installed.

Using your microwave

Microwave cooking

- 1 Press **MICROWAVE**, then use the number pad to enter the cooking time that you want.

Note: For example, to enter 3 minutes and 15 seconds, press **3**, **1**, and then **5**.

- 2 Press **POWER LEVEL**, then enter the power level that you want (1-10).

Level	10	9	8	7	6	5	4	3	2	1
Power	100%	90%	80%	70%	60%	50%	40%	30%	20%	10%
Display	PL10	PL9	PL8	PL7	PL6	PL5	PL4	PL3	PL2	PL1

- 3 Press **START** to begin heating.
OR
For two-stage cooking, repeat steps 1-2 to program the second stage, then press **START**. The buzzer rings between stages and automatically move on to the second stage.

Notes:

- Two-stage cooking lets you program two cook times and power levels at the same time.
- You can check the power level during cooking by pressing **POWER LEVEL**.

Convection cooking

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

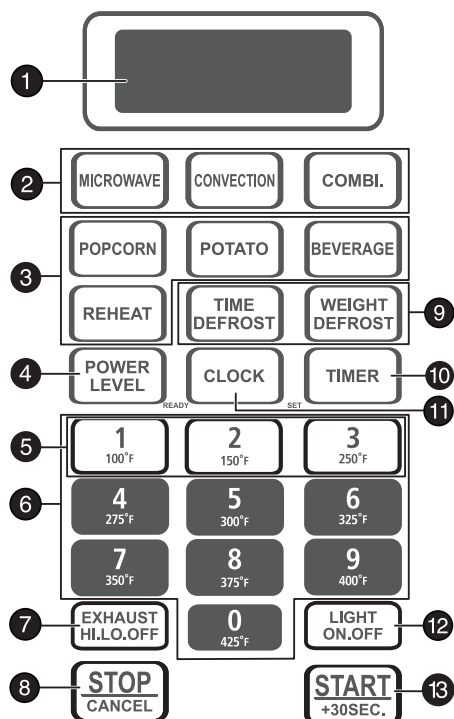
With preheating convection

- 1 Press **CONVECTION**. The display shows "100F."
- 2 Press the temperature button (0-9 on the number pad) to select the temperature that you want. Do not enter the cook time yet.

Note: There are ten convection temperatures: 100°F, 150°F, 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, and 425°F.

- 3 Press **START** to start preheating.
- 4 Place your food in the microwave, then use the number pad to enter the cooking time that you want.
- 5 Press **START** to begin cooking.

Control panel



#	ITEM	DESCRIPTION
1	Display	In standby mode, displays the time. In cooking mode, displays cooking time, weight, and other information.
2	Heat modes	Press to heat your food using the microwave, convection, or a microwave/convection combination heat mode.
3	Auto menu	Press one of these buttons to automatically cook the item indicated. See “Cooking with the auto menu” on page 11.
4	Power level	Press to set the power level of your microwave, then press the number buttons to set the level you want (1-10).
5	Quick start	In standby mode, press to quickly start cooking for 1, 2, or 3 minutes. See “Cooking quickly” on page 11.
6	Number pad	Press to enter cook time, defrost time, clock time, and other information.
7	Exhaust	Press to turn on/off your vent fan and remove odors from cooking. See “Using the vent fan” on page 12.
8	Stop/Cancel	Press to stop the cooking process. Press again to cancel the cooking operation.
9	Defrost	Press TIME DEFROST , then enter the time you want for an item to defrost. See “Defrosting by time” on page 11. Press WEIGHT DEFROST , then enter the weight of the item you want to defrost. The cooking time is set automatically. See “Defrosting by weight” on page 11.
10	Timer	Press this button, then enter the time you want to count down. See “Using the kitchen timer” on page 10.
11	Clock	Press to set or check the clock. See “Setting the clock” on page 10.
12	Light	Press to turn on/off the light underneath your microwave. See “Using the light” on page 12.
13	Start/Add 30 seconds	In standby mode, press this button to begin cooking. While cooking, press this button to add 30 seconds to the cooking time.

Cookware and cooking materials

WARNING

- **Personal Injury Hazard:** Tightly-closed containers could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

Cookware and other materials must fit on the turntable. Always use oven mitts or pot holders because cookware may become hot.

Refer to “Materials you can use” on page 5 and “Materials to be avoided” on page 5 as a guide, then test before using.

Cookware and Materials Test:

- 1 Fill a microwave-safe container with 1 cup (250 ml) of cold water, along with the cookware or materials in question.
- 2 Cook on maximum power for one minute. **Do not exceed one minute cooking time.**
- 3 Carefully feel the cookware or material. If the empty cookware or material is warm, do not use it for microwave cooking.

Materials you can use

MATERIAL	REMARKS
Aluminum foil	Use as shielding only. Small, smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if the foil is wrinkled or too close to oven walls. The foil should be at least 1 inch (2.5 cm) away from oven walls.
Browning dish	Follow the manufacturer's instructions. The bottom of the browning dish must be at least 3/16-in. (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Use microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Use heat-resistant oven glassware only. Make sure that there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave the oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Use only if labeled “Microwave Safe.” Follow the manufacturer's instructions. Some plastic containers soften as the food inside gets hot. “Boiling bags” and tightly closed plastic bags should be slit, pierced, or vented, as indicated on the package.
Plastic wrap	Use microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Use microwave-safe only (such as meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided


MATERIAL	REMARKS
Aluminum tray	May cause arcing. Use a microwave-safe dish instead.
Food carton with metal handle	May cause arcing. Use a microwave-safe dish instead.
Metal or metal trimmed utensils	Metal shields the food from microwave energy. The metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.


26 Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.

27 Suitable for use above both gas and electric cooking equipment.

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.

	<p>DANGER - Electric Shock Hazard Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.</p>
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	<p>WARNING - Electric Shock Hazard Improper use of the grounding plug can result in electric shock. Do not plug into an outlet until the appliance is properly installed and grounded. 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.</p>
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- 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 a long cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - The extension cord must be a grounding-type 3-wire cord.
 - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

Radio interference

- 1** Operation of the microwave oven may cause interference to your radio, TV, or similar equipment.
- 2** When there is interference, it may be reduced or eliminated by taking the following measures:
 - Clean the door and sealing surface of the oven.
 - Reorient the receiving antenna of the radio or television.
 - Move the receiver away from the microwave.
 - Plug the receiver into a different outlet so that the microwave and receiver are on different branch circuits.

Precautions to avoid possible exposure to excessive microwave energy

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

Over-the-Range Convection Microwave

Introduction

Congratulations on your purchase of a high-quality Insignia product. Your represents the state of the art in microwave design and is designed for reliable and trouble-free performance.

IMPORTANT SAFETY INSTRUCTIONS

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

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

- 1 Read all instructions before using the appliance.
- 2 Read and follow the specific "Precautions to avoid possible exposure to excessive microwave energy" on page 4.
- 3 This appliance must be grounded. Connect only to properly grounded outlet. See "Grounding instructions" on page 4.
- 4 Install or locate this appliance only in accordance with the provided installation instructions.
- 5 Some products such as whole eggs and sealed containers (for example, closed glass jars) are able to explode and should not be heated in this microwave.
- 6 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.
- 7 As with any appliance, close supervision is necessary when used by children.
- 8 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.
- 9 This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- 10 Do not cover or block any openings on the appliance.
- 11 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 location.
- 12 Do not immerse the cord or plug in water.
- 13 Keep the cord away from heated surfaces.
- 14 Do not let the cord hang over the edge of the table or counter.
- 15 When cleaning the surface between the door and the compartment, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
- 16 To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend to the appliance when paper, plastic, or other combustible materials are placed inside the oven.
 - Remove wire twist-ties from paper or plastic bags before placing them in the oven.
 - If material inside of the oven ignites, keep the oven door closed, turn the 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.
- 17 Liquids, such as water, coffee, or tea, may overheat beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUID 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 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.
- 18 Do not mount over the sink.
- 19 Do not store anything directly on top of the appliance surface when the appliance is in operation.
- 20 Oversized food or oversized, metal utensils should not be inserted in a microwave as they may create fire or risk of electric shock.
- 21 Do not use paper products when the appliance is operated in convection mode.
- 22 Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
- 23 Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- 24 Clean ventilation hoods frequently. Grease should not be allowed to accumulate on the hood or filter.
- 25 When cooking foods under the hood, turn the fan on.

Microwave and convection combination cooking

Microwave and convection combination cooking helps brown and crisp foods.

- 1 Press **COMBI**.
- 2 Use the number pad to enter the cooking time that you want, then press **START** to begin cooking.

TYPE	QUANTITY	TIME	NOTES
Hamburgers	4 oz. (.1 kg)	16-19 minutes for two	Place on a microwave-proof plate, drain fat, and turn halfway through cooking.
Beef rump roast	2.2 lbs. (1.0 kg)	Rare: 15-20 min. Medium: 21-25 min. Well done: 26-30 min.	Place fat-side down on the low rack, season, and shield if necessary. After cooking, leave to stand for 15 minutes.
Lamb roast, roiled, boneless	2.2 lbs. (1.0 kg)	Rare: 15-20 min. Medium: 21-25 min. Well done: 26-30 min.	Place fat-side down on the low rack, brush with marinade, season, and shield if necessary. After cooking, leave to stand for 15 minutes.
Pork	2 chops	Rare: 13-17 min. Medium: 18-23 min. Well done: 24-29 min.	Place on the high rack, brush with marinade and season. Turn halfway through cooking. Cook until no longer pink or internal temperature reaches 170°F (76.7°C). After cooking, cover with foil and leave to stand for 5 minutes.
	4 chops	Rare: 15-19 min. Medium: 20-25 min. Well done: 26-32 min.	
Pork loin roast, rolled, boneless	2.2 lbs. (1.0 kg)	Rare: 20-25 min. Medium: 26-30 min. Well done: 30-35 min.	Place fat-side down on the low rack, season, and shield if necessary. After cooking, cover with foil and leave to stand for 15 minutes.
Chicken breasts	1 lb. (.45 kg)	16-26 minutes	Remove skin, then place the thickest portion toward the outside on the high rack.
Chicken boneless portions	1 lb. (.5 kg)	13-24 minutes	Place on the high rack, brush with butter, and season as boneless portions required. Turn halfway through cooking. Cook until no longer pink and juices run clear. After cooking, cover with foil and leave to stand for 3-5 minutes.
Chicken, whole	2.9 lbs. (1.3 kg)	25-40 minutes	Place breast down on the low rack, brush with butter, and season as required. Turn and drain halfway through cooking. Cook until no longer pink and juices run clear. After cooking, cover with foil and leave to stand for 10 minutes. The temperature in the thigh should be about 185°F (85°C).

Setting the clock

- 1 Press **CLOCK** repeatedly to select AM or PM. The display shows "A" for AM or "P" for PM for about two seconds, then "0:00" flashes on the screen.
- 2 Use the number pad to enter the current time (1:00–12:59), then press **CLOCK** to confirm the setting. The ":" flashes and the time is displayed.

Notes:

- If the time you enter is invalid, the display flashes "A/P", then "0:00" is shown.
- You can check the time while cooking by pressing **CLOCK**.

Using the kitchen timer

- 1 Press **Timer**. The display shows "0:00".
- 2 Use the number pad to enter the time (the maximum time is 99 minutes and 99 seconds), then press **TIMER**. When the time reaches 0, the buzzer rings and the display shows "OFF".

Note: While the timer is running, the microwave will not run and the oven light will not turn on.