

Microwave Oven

INSTRUCTION MANUAL

MODEL:EM059K9S

Read these instructions carefully before using your microwave oven, and keep it carefully.

If you follow the instructions, your oven will provide you with many years of good service.

SAVE THESE INSTRUCTIONS CAREFULLY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) DOOR (bent)
 - (2) HINGES AND LATCHES (broken or loosened)
 - (3) DOOR SEALS AND SEALING SURFACE
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

Specifications

Model:	EM059K9S
Rated Voltage:	120V~ 60Hz
Input Power(Microwave):	1550W
Output Power(Microwave):	1000W
Oven Capacity:	2.1 Cu.ft.
Outside Dimensions	29 ⁷ / ₈ " X 17 ⁹ / ₁₆ " X 16 ¹ / ₁₆ "
Cavity Dimensions:	23 ⁵ / ₃₂ " X 10 ⁵ / ₃₂ " X 15 ³ / ₁₆ "

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic safety precautions, including the following:

1. Read all instructions before using the appliance.
2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. As with most cooking appliances, close supervision is necessary to reduce the risk of a fire in the oven cavity.
4. To reduce the risk of fire in the oven cavity:
 - i). Do not overcook food. Carefully attend the appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - ii). Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
 - iii). If materials inside the oven ignite, keep the oven door closed. Turn the oven off, and unplug the appliance. Disconnect the power cord, shut off power at the fuse or circuit breaker panel.
 - iv). Do not use the oven cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
5. This oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
6. Install or locate this oven only in accordance with the installation instructions provided.
7. Some products such as whole eggs and sealed containers-for example, closed glass jars-are able to explode and should not be heated in the oven.
8. Use this appliance only for its intended uses as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook or dry food. It is not designed for industrial or laboratory use.
9. As with any appliance, close supervision is necessary when used by children.
10. Do not operate this oven if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
11. This appliance should be serviced only by qualified service technicians. Contact the nearest authorized service facility for examination, repair or adjustment.
12. Do not cover or block any openings on the oven.
13. Do not store or use this appliance outdoors.
14. Do not use this oven near water, for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
15. Do not immerse cord or plug in water.
16. Keep cord away from heated surfaces.
17. Do not let cord hang over edge of table or counter.
18. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

19. Liquids, such as water, coffee, or tea are able to be overheated 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 LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
- i) Do not overheat the liquid.
 - ii) Stir the liquid both before and halfway through heating it.
 - iii) Do not use straight-sided containers with narrow necks.
 - iv) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - v) Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

DANGER

Electric Shock Hazard

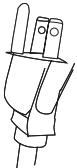
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

Three-pronged
(grounding) plug



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 grounding wire with a grounding plug. The plug must be plugged into an outlet that 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. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-pronged grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

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 set or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord; and
 - 3) The longer cord should be arranged so that it will not drape over the countertop 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:
 - 1) Clean door and sealing surface of the oven
 - 2) Reorient the receiving antenna of radio or television.
 - 3) Relocate the microwave oven with respect to the receiver.
 - 4) Move the microwave oven away from the receiver.
 - 5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

UTENSILS

CAUTION

Personal Injury Hazard

Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

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

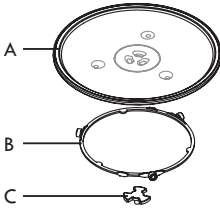
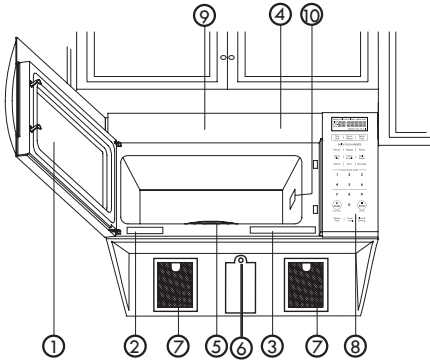
Materials you can use in microwave oven

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

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. 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.

MICROWAVE OVEN FEATURES



- A. Glass Turntable
- B. Support
- C. Hub

The microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To get you up and running quickly, the following is a list of the oven's basic features:

1. Metal Shielded Window: The shield prevents microwaves from escaping. It is designed as a screen to allow you to view food as it cooks.

2. Model and Serial Number Plate

3. Cooking Guide label

4. Vent Top

5. Glass Turntable:

The turntable reverses rotation each time the microwave oven door is opened and closed.

This helps cook food evenly. Do not operate the microwave oven without the turntable in place.

To Install:

1. Place the support on the oven cavity bottom.
2. Place the glass turntable on the support. Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

6. Cooktop Light

7. Grease Filters: See "Caring for the Filters" section.

8. Control Panel: Touch the pads on this panel to perform all functions.

9. Charcoal Filter: (behind Vent Top):
See "Caring for the Filters" section.

10. Waveguide Cover: DO NOT REMOVE.

NOTE: Not all models come with a charcoal filter.

MANUAL COOKING

Using Your Microwave Oven

This section gives instructions for operating each function. Please read this section carefully.

CLOCK & SETTINGS

The microwave oven has settings that allow you to customize the operation for your convenience. Below is the table showing the various settings. Touch the Clock & Settings key multiple times to scroll to the desired setting function.

Key press	Option
Clock & Settings	Clock
Clock & Settings	Control Lock On/Off
Clock & Settings	Turntable On/Off
Clock & Settings	Clean
Clock & Settings	Sound On/Off
Clock & Settings	Weight lb/kg
Clock & Settings	Demo mode On/Off

SETTING CLOCK

The clock can be disabled when the microwave is first plugged in and the STOP key is selected. To re-enable the clock follow clock instructions.

Example: To set the clock for 10:59.

Touch: **Display Shows:**

1. Clock & Settings PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. (1) (0) (5) (9) PRESS START
10:59

3.  10:59
ADD 30 SEC

NOTE:

- If you begin to enter in an incorrect time (e.g. 2:89) the 8 is an invalid digit and cannot be entered. Enter the correct time.
- If you touch STOP while setting the clock, the display will show the last time of day set or a blank display if no time of day has been set.

SETTING CONTROL LOCK ON/OFF


To turn ON Control Lock touch Clock & Settings twice.

Touch: **Display Shows:**

1. Clock & Settings PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3.  Time of day
if time of day was set
LOCK
ADD 30 SEC

To turn OFF the Control Lock, touch Clock & Settings then touch 

ADD 30 SEC

SETTING TURNTABLE ON/OFF (Control Panel Feature 19)

Press Turntable On-Off to turn the turntable on or off.

For best cooking results, leave the turntable on. It can be turned off for large dishes.

Touch: **Display Shows:**

1. Clock & Settings PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3. Clock & Settings PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4.  TT OFF
ADD 30 SEC

CAUTION: Sometimes the turntable can become hot to the touch during and after cooking. Do not run the oven empty without food in it.

USING CLEAN

To enter Clean mode touch Clock & Settings four times.

This is a preset timed cycle to boil water creating steam to soften soils inside the microwave oven. When the cycle is done remove the water and wipe the inside of the microwave with cloth.

NOTE: Place two cups of water in the microwave oven. To get rid of odors inside the oven add some lemon juice or vinegar into the water.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. 
ADD 30 SEC

PRESS START
SEE MANUAL

6. 
ADD 30 SEC

CLEANING

TURNING SOUND ON/OFF

Audible signals are available to guide you when setting and using your oven.

- **A programming tone** will sound each time you touch a pad.
- **Three tones** signal the end of a Kitchen Timer countdown.
- **Three tones** signal the end of a cooking cycle.

Example: To turn audible signal on or off.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
SOUND ON

6. 
ADD 30 SEC

OFF

When START is pressed and the previous setting was ON then it will be set to OFF. If you want to turn the audible signal back ON you will have to again press Clock & Settings five times and then START.

When the cooking cycle is completed END will be displayed and the audible signal will sound if the sound is turned on.

SETTING WEIGHT IB/KG

Example: To toggle weight between pounds & kilograms.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
SOUND ON

6. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
KG / LB

7.  ADD 30 SEC

KG kg

If the display shows kg, pressing the START button will reset the oven controls to lbs. To return to kg, you will have to again press Clock & Settings six times and then START.

SETTING DEMO MODE ON/OFF

Example: To enter Demo mode.

Touch:

Display Shows:

1. Clock & Settings

PRESS AGAIN FOR OPTIONS/
12:00 ENTER TIME

2. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CONTROL LOCK

3. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
TURNTABLE ON

4. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
CLEAN

5. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
SOUND ON

6. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
KG / LB

7. Clock & Settings

PRESS AGAIN FOR OPTIONS/ PRESS START
DEMO OFF

8.  ADD 30 SEC

ON

When START is pressed and the previous setting was OFF then it will be set to ON. If you want to turn the demo mode back OFF you will have to again press Clock & Settings seven times and then START.

SETTING KITCHEN TIMER (Control Panel Feature 17)

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds. The kitchen timer can be used while the microwave oven is running.

Example: To set for three minutes.

Touch:

Display Shows:

1. Kitchen Timer

TIMER ENTER TIME

2. 

TIMER START 3:00

3.  ADD 30 SEC

TIMER 3:00

Timer starts counting down

NOTE: Timer count down does not stop even if the door is open. To cancel the timer, press the " STOP" key once.

USING VENT FAN

The pad controls the 4-speed vent fan. If the vent fan is OFF the first touch of the Vent pad will turn the fan on TURBO, second touch HIGH, third touch MEDIUM, fourth touch LOW, fifth touch OFF.

Example: To set the vent fan speed to HIGH from the OFF position.

Touch:	Display Shows:
1. Vent 4 SPEEDS - OFF	TURBO
2. Vent 4 SPEEDS - OFF	HIGH


Turn off fan when desired

NOTE: If the temperature from the range or cooktop below the oven gets too hot, the vent fan will automatically turn on to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the Vent pad will not turn the fan off.

USING VENT DELAY

The pad controls the vent delay time.

Example: Set the delay time 10 minutes at HIGH speed from the OFF position.

Touch:	Display Shows:
1. Vent 4 SPEEDS - OFF	HIGH
2. Vent SET DELAY	1:00
3. Vent SET DELAY	3:00
4. Vent SET DELAY	5:00
5. Vent SET DELAY	10:00
6.  ADD 30 SEC	DELAY

USING COOKTOP LIGHT





The pad controls the cooktop light. If the light is OFF the first touch of the light pad will turn the light ON (high), second touch Nite(low) and third touch OFF.

Example: To set the light for HIGH from the OFF position.

Touch:	Display Shows:
1. Light ON-NITE-OFF	ON

SETTING TIMED COOK

Example: To cook for five minutes, 30 seconds at 100% power.



Touch:	Display Shows:
1. Time Cook	ENTER COOK TIME
2.   	5:30 <small>PRESS START</small>
3. 	5:30 <small>COOK</small> Time counting down

ADD 30 SEC

INTERRUPTING COOKING


You can stop the oven during a cycle by opening the door. The oven stops heating and the fan turns off, but the light stays on.

To restart cooking, close the door and Touch.

	<small>ADD 30 SEC</small>
If you do not want to continue cooking, open the door and touch 	
	<small>CANCEL</small>

USING ONE TOUCH START



This is a time saving pad that will automatically start cooking 2 seconds after selected. Numeric key 1 to 6 can be touched for a 1 minute to 6 minute automatic start cooking feature.

Touch:	Display Shows:
1. 	2:00 <small>COOK</small> Time counting down

USING ADD 30 SEC.

This is a time-saving pad. It is a simplified feature that lets you quickly set and start microwave cooking at 100% power.

Example: To cook for one minute.

Touch:	Display Shows:
1.  ADD 30 SEC	:30 <small>COOK</small>
2.  ADD 30 SEC	1:00 <small>COOK</small> Time counting down






NOTE: Each time you touch ADD 30 SEC, it will add 30 seconds up to 99 minutes 99 seconds.

SETTING TIMED COOKING WITH POWER LEVEL

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH (100%) power. Refer to the "Microwave Power Levels" table.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.










Example: To cook for five minutes, 30 seconds at 80% power.

Touch:	Display Shows:
1. Time Cook	ENTER COOK TIME
2.   	5:30 <small>PRESS START</small>
3. Power Level	PL-HI <small>PRESS START</small>
4. 	PL-80 <small>PRESS START</small>
5.  ADD 30 SEC	5:30 <small>COOK</small> Time counting down

SETTING TWO-STAGE COOKING

For best results, some recipes call for different power levels during a cook cycle. You can program your oven for two power level stages during the cooking cycle.

Example: To set a 2-stage cook cycle. The first stage is a 3 minute cook time at 80% cook power then a 7 minute cook time at 50% cook power.

Touch:	Display Shows:
1. Time Cook	ENTER COOK TIME
2.   	3:00 <small>PRESS START</small>
To set a 3 minute cook time for first stage.	
3. Power Level	PL-HI <small>PRESS START</small>
4. 	PL-80 <small>PRESS START</small>
To set an 80% cook power for the first stage.	
5. Time Cook	ENTER COOK TIME
6.   	7:00 <small>PRESS START</small>
To set a 7 minute cook power for the second stage.	
7. Power Level	PL-HI <small>PRESS START</small>
8. 	PL-50 <small>PRESS START</small>
To set a 50% cook power for the second stage.	
NOTE: You can program a "0" power second stage for standing time inside the oven.	
9.  ADD 30 SEC	3:00 <small>COOK</small> Time counting down

MICROWAVE POWER LEVELS

For best results, some recipes call for different cook powers. The lower the cook power, the slower the cooking. Each number from 1 to 9 stands for a different percentage of full cook power.

The following table gives the percentage of cook power each number pad stands for, and the cook power name usually used.

The table also tells you when to use each cook power. Follow recipe or food package instructions if available.

NOTE: Refer to a reliable cookbook for cooking times based on the 1100 Watt cook power of your microwave oven.

COOK POWER	LEVEL	WHEN TO USE IT
100% of full power	High	<ul style="list-style-type: none"> • Quickly heating convenience foods and foods with high water content, such as soup and beverages. • Cooking tender cuts of meat, ground meat or chicken.
9 = 90% of full power		<ul style="list-style-type: none"> • Heating cream soups.
8 = 80% of full power		<ul style="list-style-type: none"> • Heating rice, pasta, or casseroles.
7 = 70% of full power	Medium-High	<ul style="list-style-type: none"> • Cooking and heating foods that need a Cook Power lower than High (for example, whole fish and meat loaf) or when food is cooking too fast. • Reheating a single serving of food.
6 = 60% of full power		<ul style="list-style-type: none"> • Cooking that requires special care, such as cheese and egg dishes, pudding, and custards. • Finishing cooking casseroles.
5 = 50% of full power	Medium	<ul style="list-style-type: none"> • Cooking ham, whole poultry, and pot roasts. • Simmering stews.
4 = 40% of full power		<ul style="list-style-type: none"> • Melting chocolate. • Heating pastries.
3 = 30% of full power	Medium-Low, Defrost	<ul style="list-style-type: none"> • Manually defrosting precooked and other foods, such as bread, fish, meats and poultry.
2 = 20% of full power		<ul style="list-style-type: none"> • Softening butter, cheese, and ice cream.
1 = 10% of full power	Low	<ul style="list-style-type: none"> • Keeping food warm. • Taking chill out of fruit.
0 = 0% of full power	None	<ul style="list-style-type: none"> • Standing time in oven.

USING AUTO DEFROST

Three defrost sequences are preset in the oven. The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange the food in order to get the best defrost results. Three different defrosting levels are provided:

1. MEAT
2. POULTRY
3. FISH

Available weight is 0.1-6.0 lbs


Example: To defrost 1.2 lbs of ground beef.

Touch: **Display Shows:**



1. Defrost PRESS AGAIN FOR OPTIONS PRESS START
MEAT

2. Defrost PRESS AGAIN FOR OPTIONS PRESS START
POULTRY


3. Defrost PRESS AGAIN FOR OPTIONS PRESS START
FISH

4.  **ENTER WEIGHT**
lb

ADD 30 SEC

5.  and  PRESS START
1.2
lb

To enter weight

6.  DEFR. **FISH**
Time counting down

ADD 30 SEC

NOTE:

The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch START to resume the defrost cycle.

OPERATING TIPS

- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, roll your ground meat into a ball before freezing. During the DEFROST cycle, the microwave will signal when it is time to turn the meat over. Scrape off any excess frost from the meat and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.

This table shows food type selections and the weights you can set for each type. For best results, loosen or remove covering on food.

KEY PRESS	Category	WEIGHTS YOU CAN SET (tenths of a pound)
Defrost	Meat	0.1 to 6.0
Defrost	Poultry	0.1 to 6.0
Defrost	Fish	0.1 to 6.0

Weight conversion table

You are probably used to measuring food in pounds and ounces that are fractions of a pound (for example, 4 ounces equals 1/4 pound). However, in order to enter food weight in Auto Defrost, you must specify pounds and tenths of a pound.

If the weight on the food package is in fractions of a pound, you can use the following table to convert the weight to decimals.

Equivalent Weight	
OUNCES	DECIMAL WEIGHT
1.6	.10
3.2	.20
4.0	.25 One-Quarter Pound
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.0	.75 Three-Quarters Pound
12.8	.80
14.4	.90
16.0	1.0 One Pound

NOTE: If between two decimal weights, choose the lower weight for the best defrosting results.

SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate Sensing during the initial sensing period.

The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by Sensor, follow these recommendations.

1. Food cooked with the sensor system should be at normal storage temperature.
2. Always use microwavable containers.
3. Match the amount to the size of the container.
Fill containers at least half full for best results.

4. Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.
5. Foods should always be covered with microwavable plastic wrap, waxed paper, or a lid. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
6. Do not open the door or touch the STOP key during the sensing time. When sensing time is over, the oven beeps and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.
rearrange the food.

USING SENSOR COOK

Using SENSOR COOK lets you cook common microwave-prepared foods without needing to program times and cook powers.

Example: To cook frozen breakfast with sensor.

Touch:

1. Sensor Cook

2. Sensor Cook

3. Sensor Cook

4. Sensor Cook

5.  ADD 30 SEC

Display Shows:

PRESS AGAIN FOR OPTIONS/ PRESS START
BACON

PRESS AGAIN FOR OPTIONS/ PRESS START
FROZEN DINNER
SENSOR

PRESS AGAIN FOR OPTIONS/ PRESS START
RICE
SENSOR

PRESS AGAIN FOR OPTIONS/ PRESS START
FROZEN BREAKFAST
SENSOR

FROZEN BREAKFAST
SENSOR COOK

Sensor Cook selections are made by touching the Sensor Cook key multiple times.

USING SENSOR REHEAT

Using SENSOR REHEAT lets you reheat common microwave-prepared foods without selecting cooking times and power levels.

Example: To reheat rolls with sensor reheat.

Touch:

1. Sensor Reheat

2. Sensor Reheat

3. Sensor Reheat

4.  ADD 30 SEC

Display Shows:

PRESS AGAIN FOR OPTIONS/ PRESS START
SOUP SAUCE
SENSOR

PRESS AGAIN FOR OPTIONS/ PRESS START
CASSEROLE
SENSOR

PRESS AGAIN FOR OPTIONS/ PRESS START
ROLLS
SENSOR

ROLLS
SENSOR COOK

Sensor Reheat selections are made by touching the Sensor Reheat key multiple times.

USING QUICK TOUCH

Your microwave has preprogrammed selections to cook food automatically.

SETTING POPCORN


The Popcorn quick touch pad lets you pop 3.3, 3.0, 1.75 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

NOTE: Remove the metal shelf from microwave oven when cooking popcorn. Do not use regular paper bags. Do not re-pop unpopped kernels. Do not pop popcorn in glass cookware.

Example: To pop a 3.3 oz. popcorn.

Touch: 1. Popcorn

Display Shows:
PRESS AGAIN FOR OPTIONS/ PRESS START
 3.3
oz

2.  **START**
ADD 30 SEC

Display Shows:
 POPCORN
COOK
 Time counting down

Key press	Selection	Amount
Popcorn	3.3	3.3 oz (94g)
Popcorn	3.0	3.0 oz (85g)
Popcorn	1.75	1.75 oz (50g)


SETTING BEVERAGE

The beverage feature heats 1 cup (8oz) , 2 cups (16oz) or 3 cups (24oz) sized beverages.

Example: To heat up 1 cup (8 oz.) beverage.

Touch: 1. Beverage

Display Shows:
PRESS START
 1 CUP

2.  **START**
ADD 30 SEC

Display Shows:
 BEVERAGE
COOK
 Time counting down

Key press	Amount
Beverage x1	1 cup (8 oz)
Beverage x2	2 cups (16 oz.)
Beverage x3	3 cups (24 oz.)

Touch Beverage key repeatedly to switch between 1 Cup, 2 Cup and 3 Cup selections.

SETTING PIZZA

The Pizza sensor cook quick touch pad lets you reheat up to four slices of pizza (based on a 5 ounce slice).

NOTE:

- Place on a plate and paper towel
- Do not cover

Example: To reheat 1 to 4 slices of Pizza.

Touch: 1. Pizza

Display Shows:
PRESS START
 PIZZA
SENSOR

2.  **START**
ADD 30 SEC

Display Shows:
 PIZZA
SENSOR COOK

SETTING VEGGIES

The Veggies cook quick touch pad lets you cook different size fresh and frozen vegetable cups.

Example: To cook two cups of Frozen veggies.

Touch: 1. Veggies

Display Shows:
PRESS AGAIN FOR OPTIONS/ PRESS START
 FRESH

2. Veggies

Display Shows:
PRESS AGAIN FOR OPTIONS/ PRESS START
 FROZEN

3.  **START**
ADD 30 SEC

Display Shows:
 FROZEN VEGGIES
COOK

Key	Food	Amount
Veggies x1	Fresh Veggies	1-4 cups
Veggies x2	Frozen Veggies	1-4 cups


Touch Veggie key repeatedly to switch between Fresh and Frozen selections.

SETTING DINNER PLATE

The dinner plate feature heats a 1 or 2 serving dinner without setting a time or power level.

Touch: 1. Dinner Plate

Display Shows:
PRESS START
 DINNER PLATE
SENSOR

2.  **START**
ADD 30 SEC

Display Shows:
 DINNER PLATE
SENSOR COOK

SETTING POTATO

The Potato sensor cook quick touch pad lets you cook potatoes with preset times and cook powers. You can choose from one to four potatoes.

NOTE:

- Cooking times are based on an average 8 ounce potato. Before baking, pierce potato with fork several times.
- After baking, let stand for five minutes.

Example: To cook 1 to 4 baked Potatoes.

Touch:

Display Shows:

1. Potato

PRESS START
POTATO
SENSOR

2. 

ADD 30 SEC

PRESS START
POTATO
SENSOR COOK

SETTING MELT/SOFTEN

The oven uses low power to melt and soften items. See the following table.

Example: To melt 2 sticks of Butter.

Touch:

Display Shows:

1. Melt/
Soften

PRESS AGAIN FOR OPTIONS/ PRESS START
MELT BUTTER

2. 

ADD 30 SEC

ENTER 1-2 STK

3. 

PRESS START
2 STICK

4. 

ADD 30 SEC

MELT BUTTER

COOK
Time counting down

Key	Food	Amount	Key
Melt / Soften x1	Melt Butter	1stick	1
		2 sticks	2
Melt / Soften x2	Melt Chocolate	2 oz.	2
		4 oz.	4
		8 oz.	8
Melt / Soften x3	Soften Ice Cream	Pint	1
		1.5 Quart	2
Melt / Soften x4	Soften Cream Cheese	3 oz.	3
		8 oz.	8

MELT/SOFTEN TABLE

CATEGORY	DIRECTION	AMOUNT
BUTTER	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.	1 or 2 sticks
CHOCOLATE	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.	2, 4 or 8 oz.
ICE CREAM	Place container in oven Ice cream will be soft enough to make scooping easier.	Pint, 1.5 Quart.
CREAM CHEESE	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.	3 or 8 oz.

SETTING WARM & HOLD

You can safely keep hot, cooked food warm in your microwave oven for up to 30 minutes. You can use Warm & Hold by itself, or to automatically follow a cooking cycle.

Example: To keep warm for 20 minutes.

Touch:

Display Shows:

1. Warm
& Hold

PRESS START
ENTER TIME

2.    

PRESS START
20:00

3. 

ADD 30 SEC

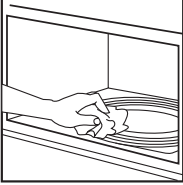
TIMER 20:00
Time counting down

NOTE: If you do not set warm time, just press Warm & Hold then touch START, you can keep warm up to 90 minutes.

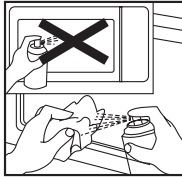
CLEANING AND CARE

In order to ensure that your microwave oven looks good and works well for a long time, you should maintain it properly. For proper care, please follow these instructions carefully.

For interior surfaces: Wash often with warm, sudsy water and a sponge or soft cloth. Use only mild, nonabrasive soaps or a mild detergent. Be sure to keep the areas clean where the door and oven frame touch when closed. Wipe well with clean cloth.



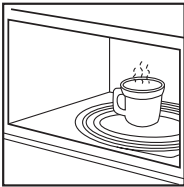
For exterior surfaces and control panel: Use a soft cloth with spray glass cleaner. Apply the spray glass cleaner to the soft cloth; do not spray directly on the oven.



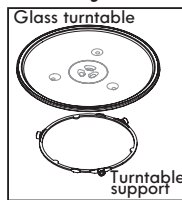
NOTE: Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior oven surfaces.

Over time, surfaces may stain as a result of food particles splattering during cooking. This is normal.

For stubborn soil: Boil a cup of water in the oven for two to three minutes. Steam will soften the soil. To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it. **NOTE:** Use the Clean option in Clock & Settings for a preset timed cycle for stubborn soil cleaning.



To clean glass turntable and turntable support: Wash in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. The glass turntable and turntable support are dishwasher safe.



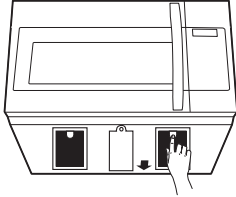
CARING FOR THE FILTERS

The grease filters should be removed and cleaned often; at least once a month.

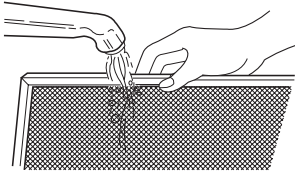
NOTE: Models are shipped for recirculating exhaust (To duct air outside reference the Installation Instructions book included with your microwave.). Some models have a disposable charcoal filter installed to help remove smoke and odors. Replacement filters are available from Sevrice centre. The charcoal filter cannot be cleaned and should be replaced every 6 to 12 months.

Grease filters (Part No. 5304488377)

1. Unplug microwave oven or disconnect power.

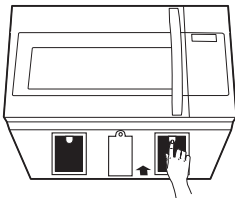


2. To remove grease filters, pull filter latch downward. The filter will drop out.



3. Soak grease filters in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. Do not clean filters with ammonia, corrosive cleaning agents, such as lye-based oven cleaners, or place them in a dishwasher. The filters will turn black or become damaged.

4. To replace grease filters, slide filter in the frame slot on back side of the opening. Push filter upward and lock into place.



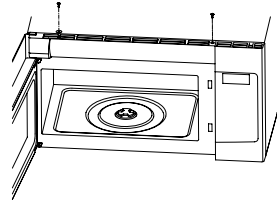
5. Plug in microwave oven or reconnect power.

NOTE: Do not operate the hood without the grease filters in place.

Charcoal filters (Part No. 5304488379)

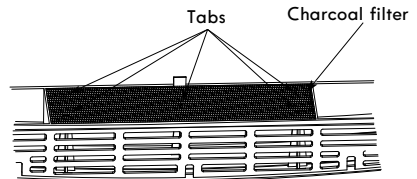
1. Unplug microwave oven or disconnect power.

2. Open the microwave door and remove the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.

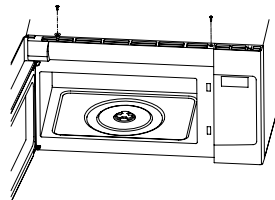


3. Slide the vent left and tip forward. Lift out to remove.

4. Install the charcoal filter. Lay the filter on the back of the grille with the black mesh face upper.



5. Reinstall the vent by sliding the bottom of the vent into place. Push the vent top into position and slide right into place. Replace the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.

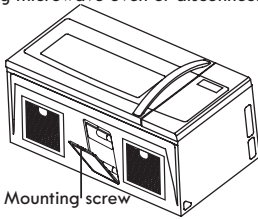


6. Close the microwave door. Plug in microwave oven or reconnect power.

REPLACING THE COOKTOP AND OVEN CAVITY LIGHTS

The cooktop lights

1. Unplug microwave oven or disconnect power.

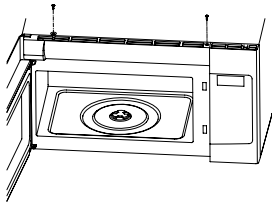


2. Remove the bulb cover mounting screw for the specific bulb you want to replace.

3. Replace bulb with candelabra-base 40-watt bulb

4. Plug in microwave oven or reconnect power.

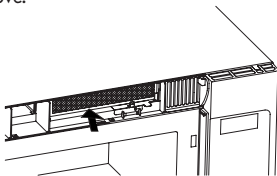
The oven cavity light



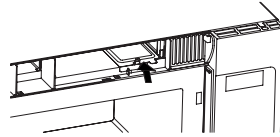
1. Unplug microwave oven or disconnect power.

2. Open the microwave door and remove the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.

3. Slide the vent left and tip forward, then lift out to remove.



4. Lift the bottom of the charcoal filter. Slide the filter straight out.

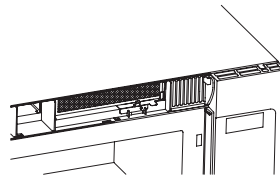


5. Lift up the bulb holder.

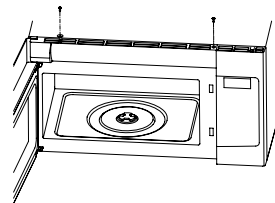
6. Replace the bulb with a candelabra-base 40-watt bulb

7. Replace the bulb holder.

8. Slide the charcoal filter into place. The filter should rest like the picture shown below.



9. Reinstall the vent by sliding the bottom of the vent into place. Push the vent top into position and slide right until it snaps into place. Replace the two vent mounting screws located on top of the microwave using a #1 Phillips screwdriver.



10. Close the microwave door. Plug in microwave oven or reconnect power.

**Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.**

Cleaning suggestions

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 rough 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.

Follow these instructions to clean and care for your microwave oven:

- Keep the 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. **DO NOT** 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.
 - Remove the glass turntable tray from the oven when cleaning the oven cavity or tray. To prevent the glass turntable from breaking, handle with care and do not put it in water immediately after cooking. Wash the turntable tray in warm sudsy water or in the dishwasher.
 - Clean the outside surface of the microwave with soap and a clean damp cloth. Dry with a clean soft cloth. To prevent damage to the operating parts of the oven, do not let water seep into any vents or openings.
 - Wash the oven door window with very mild soap and water. Be sure to use a soft clean cloth to avoid scratching.
- 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.
 - Never operate the oven without food in the oven cavity; this can damage the magnetron tube or glass 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.

How to Clean the Inside

Walls, Floor, Inside Window, Metal and Plastic Parts on the Door.

Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

To clean the surface of the door and the surface of the oven that come together upon closing, use only mild, non-abrasive soaps or detergents using a sponge or soft cloth. Rinse with a damp cloth and dry.

Never use a commercial oven cleaner on any part of your microwave.

Removable Turntable and Turntable Support

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and support can be broken if dropped. Remember, do not operate the oven without the turntable and support in place.

How to Clean the Outside

Do not use cleaners containing ammonia or alcohol on the microwave oven. Ammonia or alcohol can damage the appearance of the microwave.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse with a damp cloth and then dry. Wipe the window clean with a damp cloth.

**Disconnect the power cord before cleaning or
leave the door open to deactivate the oven during cleaning.**

Control Panel and Door

Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it. Some paper towels can also scratch the control panel.

Door Surface

It is important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Power Cord

If the cord becomes soiled, unplug and wash with a damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse with a damp cloth and dry thoroughly before plugging cord into outlet.

Stainless Steel

Do not use a steel-wool pad; it will scratch the surface.

To clean stainless steel surfaces, use a hot, damp cloth with a mild detergent suitable for stainless steel surfaces. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

If food soil remains, try a general kitchen cleaner, such as Fantastik[®], Simple Green[®] or Formula 409[®].

For hard-to-clean soil, use a standard stainless-steel cleaner, such as Bon-Ami[®] or Cameo[®].

Apply cleaner with a damp sponge. Use a clean, hot, damp cloth to remove cleaner. Dry with a dry, clean cloth. Always scrub lightly in the direction of the grain.

After cleaning, use a stainless-steel polish, such as Stainless Steel Magic[®], Revere Copper and Stainless Steel Cleaner[®] or Wenzol All Purpose Metal Polish[®]. Follow the product instructions for cleaning the stainless-steel surface.