



Microwave Hood Combination

Use & Care Guide

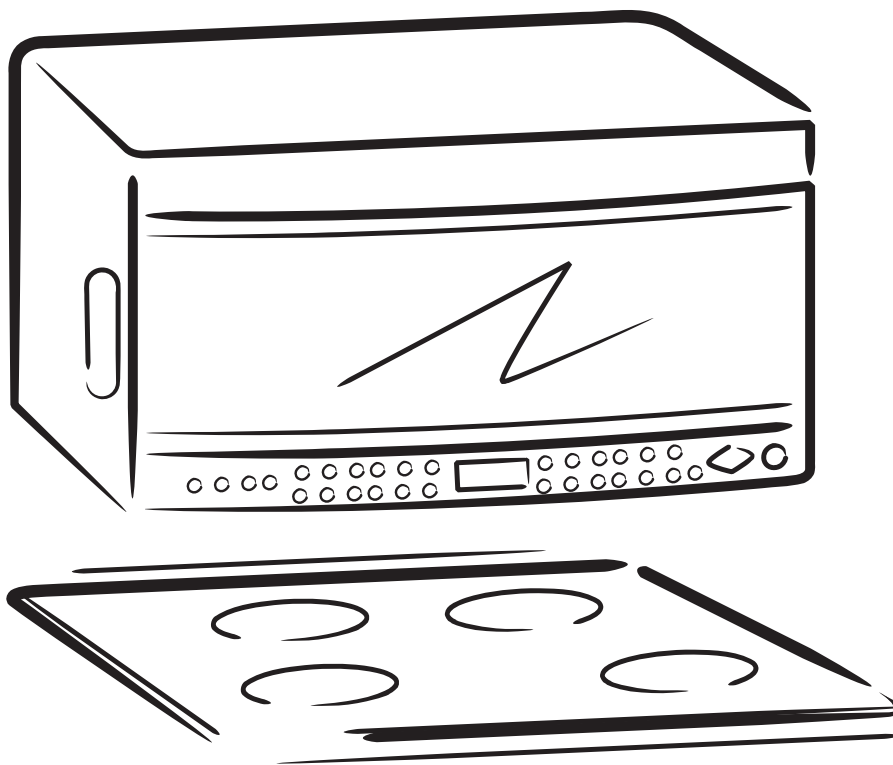
Combinación Microondas Compañía

Guía de uso y cuidado

Models/Modelos 88522
88523
88529

ENGLISH

ESPAÑOL



Part No. DE68-00367F Sears, Roebuck and Co., Hoffman Estates, IL 60179

www.sears.com





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Microwave Hood Combination Warranty

One Year Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair.

If this appliance is used for other than private family purposes, this warranty applied for only 90 days from the date of purchase.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulb, and bags.
2. A service technician to instruct the user in correct product installation, operation or maintenance.
3. A service technician to clean or maintain this product.
4. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
5. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
6. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
7. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer or implied warranties; limitations of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitations on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applied only while this appliance is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179

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Sears Service

Master Protection Agreements

Congratulations on making a smart purchase.

Your new Kenmore® product is designed and manufactured for years of dependable operation.

But like all products, it may require preventive maintenance or repair from time to time.

That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty**. No deductibles, no functional failure excluded from coverage— **real protection**.
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service**, as often as you want us, whenever you want us.
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
- ☑ **Product replacement** if your covered product can't be fixed.
- ☑ **Annual Preventive Maintenance Check** at your request – no extra charge.
- ☑ **Fast help by phone** – we call it **Rapid Resolution** – phone support from a Sears representative on all products. Think of us as a "talking owner's manual."
- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **\$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
- ☑ **10% discount** off the regular price of any non-covered repair service and related installed parts.

Once you purchase the Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-888-Kenmore.**

Sears Installation Service

For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®**.



IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

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

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

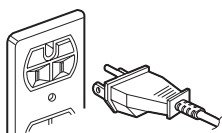
GROUNDING INSTRUCTIONS

This appliance must be connected to a grounded, metallic, permanent wiring system or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance. Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. 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.

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.

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.

Microwave operates on standard household current, 110- 120V.



FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, 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. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- 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 oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

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

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SAVE THESE INSTRUCTIONS



IMPORTANT SAFETY INSTRUCTIONS

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

Warning and Important Safety Instructions appearing in this Use & Care Guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating microwave.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

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RECOGNIZE SAFETY SYMBOLS, WORDS, LABELS

DANGER

Immediate hazards which **WILL** result in severe personal injury or death.

WARNING

Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

Hazards or unsafe practices which **COULD** result in minor personal injury.

CAUTION

To avoid personal injury or property damage, observe the following:

1. **Do not** deep fat fry in oven. Fat could verheat and be hazardous to handle.
2. **Do not** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
4. **Do not** operate oven without load or food in oven cavity.
5. Use only popcorn in packages designed and labeled for microwave use. Popping time varies depending on oven wattage. **Do not** continue to heat after popping has stopped. Popcorn will scorch or burn. **Do not** leave oven unattended.
6. **Do not** use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
7. **Do not** use metal utensils in oven.
8. **Never** use paper, plastic, or other combustible materials that are not intended for cooking.
9. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
10. **Do not** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
11. **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.
12. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFETY INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

WARNING

Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:

1. Do not overheat the liquid.
2. Stir the liquid both before and halfway through heating it.
3. Do not use straight-sided containers with narrow necks.
4. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
5. Use extreme care when inserting a spoon or other utensil into the container.

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SAVE THESE INSTRUCTIONS





IMPORTANT SAFETY INSTRUCTIONS

WARNING

When using electrical appliances, basic safety precautions should be followed to reduce the risk of burns, electric shock, fire, or injury to persons or exposure to excessive microwave energy.

1. **READ** all instructions before using oven.
2. **READ AND FOLLOW** the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 6
3. Install or locate this oven **ONLY** in accordance with the installation instructions in this manual.
4. 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.
5. Use this oven **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
6. As with any appliance, **CLOSE SUPERVISION** is necessary when used by **CHILDREN** or **INFIRM PERSONS**.
7. See door cleaning instructions in the Care and Cleaning section on page 29
8. Baby food jars shall be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
9. **DO NOT** use this oven for commercial purposes. It is made for household use only.
10. **DO NOT** heat baby bottles in oven.
11. **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.
12. This oven, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service oven. Contact nearest authorized service facility for examination, repair, or adjustment.
13. **DO NOT** cover or block filter or other openings on oven.
14. **DO NOT** store this oven 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.
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. Clean the ventilating hood frequently.
19. **DO NOT** allow grease to accumulate on the hood or filters.
20. Use care when cleaning the ventilating hood filter. Corrosive cleaning agents such as lye-based oven cleaners may damage the filters.
21. When flaming foods under the hood, turn the fan on.
22. Suitable for use above both gas and electric cooking equipment 36 inches or less wide.

CAUTION

To avoid risk of fire in the oven cavity:

- a. **DO NOT** overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. If materials inside the oven ignite, keep oven door **CLOSED**, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- d. **DO NOT** use the cavity for storage. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS





Getting the Best cooking results

Testing your dinnerware or cookware

Test dinnerware or cookware before using. To test a dish for safe use, put it into oven with a cup of water beside it. Cook at 100% cook power for one minute. **If the dish gets hot, do not use it.**

Some dishes (melamine, some ceramic dinnerware, etc.) absorb microwave energy, becoming too hot to handle and slowing cooking times. Cooking in metal containers not designed for microwave use could damage the oven, as could containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).

To get the best results from your microwave oven, read and follow the guidelines below.

- **Storage Temperature:** Foods taken from the freezer or refrigerator take longer to cook than the same foods at room temperature.
- **Size:** Small pieces of food cook faster than large ones, pieces similar in size and shape cook more evenly. For even cooking, reduce the power when cooking large pieces of food.
- **Natural Moisture:** Very moist foods cook more evenly because microwave energy is attracted to water molecules.
- **Stir foods** such as casseroles and vegetables from the outside to the center to distribute the heat evenly and speed cooking. Constant stirring is not necessary.
- **Turn over foods like pork chops,** baking potatoes, roasts, or whole cauliflower halfway through the cooking time to expose all sides equally to microwave energy.
- **Place delicate areas of foods,** such as asparagus tips, toward the center of the dish.
- **Arrange unevenly shaped foods,** such as chicken pieces or salmon steaks, with the thicker, meatier parts toward the outside of the dish.
- **Shield, with small pieces of aluminum foil,** parts of food that may cook quickly, such as wing tips and leg ends of poultry.
- **Let It Stand:** After you remove the food from the microwave, cover food with foil or casserole lid and let it stand to finish cooking in the center and avoid overcooking the outer edges. The length of standing time depends on the density and surface area of the food.
- **Wrapping in waxed paper or paper towel:** Sandwiches and many other foods containing prebaked bread should be wrapped prior to microwaving to prevent drying out.

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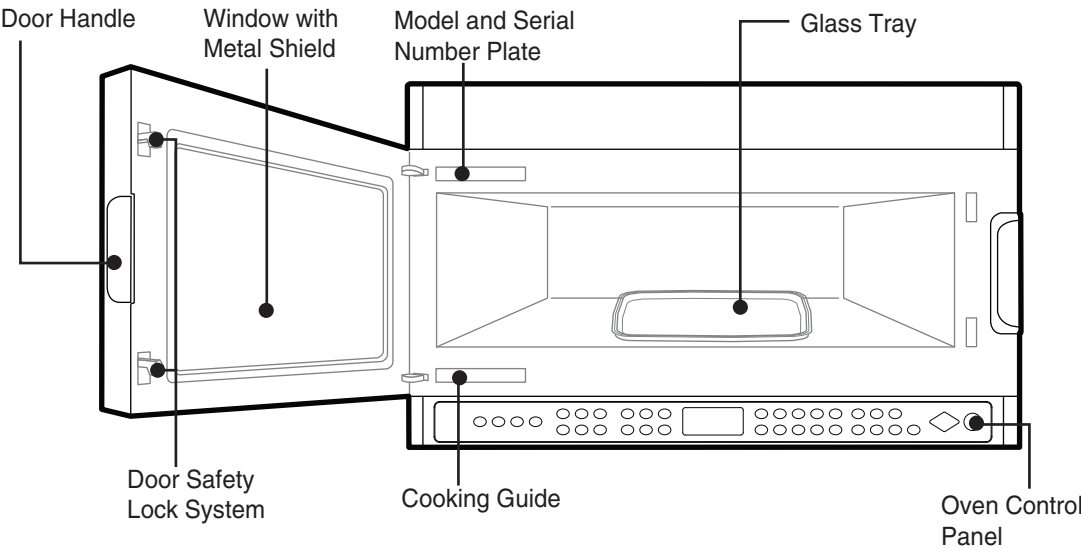
Cooking utensils

Microwave utensil guide

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USE	DO NOT USE
OVEN PROOF GLASS (<i>treated for high intensity heat</i>): Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.	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.
CHINA: Bowls, cups, serving plates and platters without metallic trim.	METAL DECORATION: Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.
PLASTIC: 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. As the food heats it may melt the plastic wrap wherever the wrap touches the food. Use plastic dishes, cups, semirigid freezer containers and plastic bags only for short cooking times. Use these with care because the plastic may soften from the heat of the food.	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 from the side walls and door of the oven.
PAPER: Paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design. Look for the manufacturer's label for use in the microwave oven.	WOOD: Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets react in the same way.
	TIGHTLY COVERED UTENSILS: Be sure to leave openings for steam to escape from covered utensils. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches could explode.
	BROWN PAPER: Avoid using brown paper bags. They absorb too much heat and could burn.
	FLAWED OR CHIPPED 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.

Features



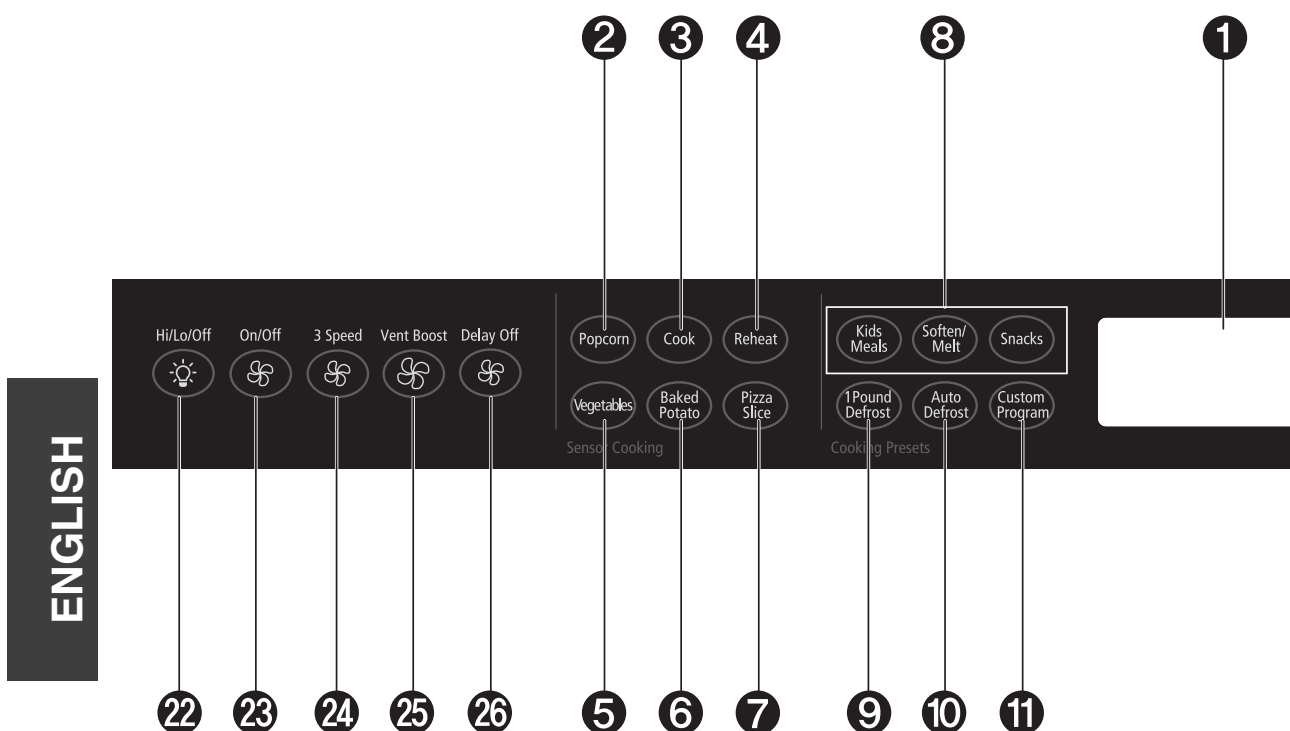
- You can open the door on both side.

Oven Specifications

Power Supply	120 VAC, 60 Hz
Input Power	1,700W
Cooking Power	1,000W IEC 60705 Standard
Frequency	2,450 MHz
Rated Current	14.0 A
Outer Dimensions	29 7/8 (W) x 17 3/4 (H) x 16 1/2 (D)
Cavity Volume	2.0 Cu. Ft.
Net Weight	66.0 lbs.

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FEATURES

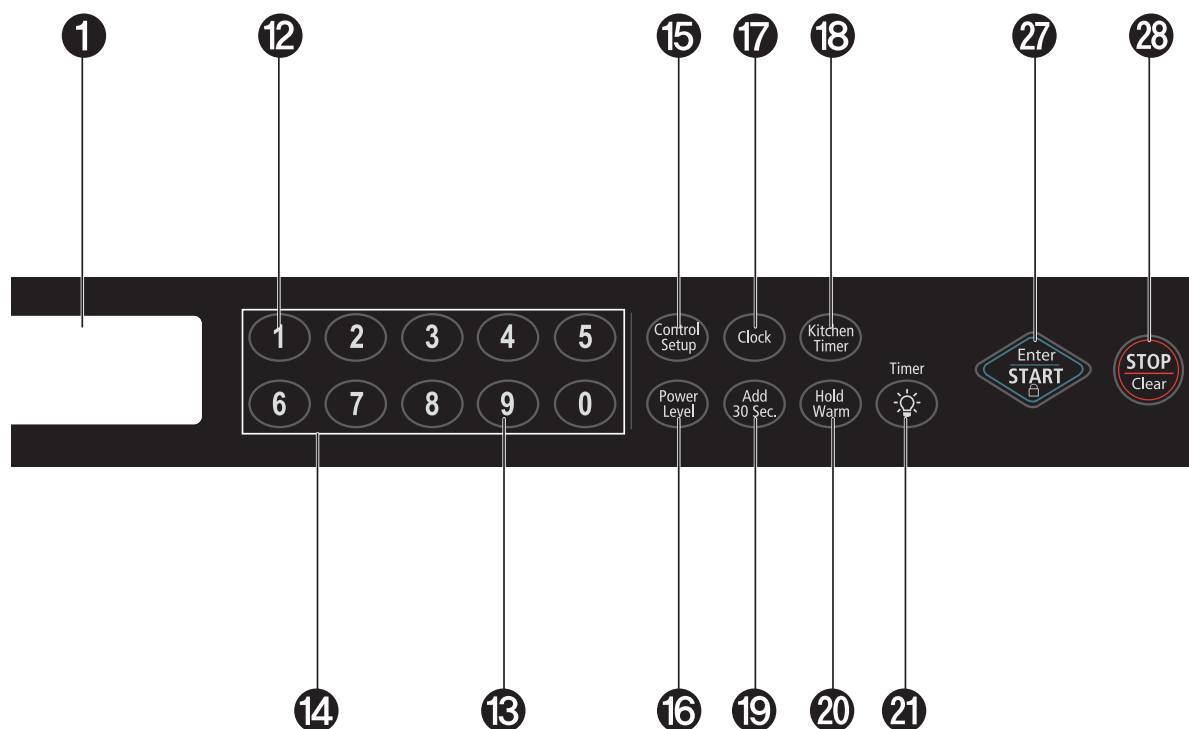


Features

- DISPLAY:** The Display includes a clock and indicators to tell you time of day, cooking time settings and cooking functions selected.
- POPCORN:** Touch this pad when popping popcorn in your microwave oven. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects from the popcorn.
- COOK:** Touch this pad to cook beverage, frozen dinner, frozen breakfast, chicken breast. The oven's sensor will tell the oven how long to cook depending on the amount of humidity coming from the food.
- REHEAT:** Touch this pad to reheat dinner plate, casserole, and pasta. The oven's sensor will tell the oven how long to cook depending on the amount of humidity coming from the food.
- VEGETABLES:** Touch this pad to cook fresh or frozen vegetables. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects from the vegetables.
- BAKED POTATO:** Touch this pad to cook potatoes. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects from the potato.
- PIZZA SLICE:** Touch this pad to reheat pizza. The oven's sensor will tell the oven how long to cook depending on the amount of humidity it detects.
- KIDS MEALS, SOFTEN/MELT, SNACKS:** Touch these pads to cook specific food.
- 1 POUND DEFROST:** Touch this pad to defrost 1.0 pound of frozen food.
- AUTO DEFROST:** Touch this pad to defrost food by weight.
- CUSTOM PROGRAM:** Touch this pad to recall one cooking instruction previously programmed into memory.
- LESS(1):** Touch this pad to subtract the cooking time (10 sec.).
- MORE(9):** Touch this pad to add more cooking time (10 sec.).



FEATURES



ENGLISH

14. **NUMBER:** Touch number pads to enter cooking time, power level, quantities, or weights.
15. **CONTROL SETUP:** Touch this pad to change the oven's default settings.
16. **POWER LEVEL:** Touch this pad to select a cooking power level.
17. **CLOCK:** Touch this pad to enter the time of day.
18. **KITCHEN TIMER:** Touch this pad to set the kitchen timer.
19. **ADD 30 SEC:** Touch this pad to set and start cooking quickly at 100% power level.
20. **HOLD WARM:** Touch this pad to keep hot, cooked food warm in your microwave oven for up to 99 minutes 99 seconds.
21. **LIGHT TIMER:** Touch this pad to set the light timer.
22. **LIGHT HI/LO/OFF:** Touch this pad to turn on the cooktop light.
23. **VENT ON/OFF:** Touch this pad to turn the fan on/off.
24. **VENT 3 SPEED:** Touch this pad to choose one of 3 fan speeds.
25. **VENT BOOST:** Touch this pad to turn the boost fan on/off.
26. **VENT DELAY OFF:** Touch this pad when setting ventilation time (1, 3, 5, 10, 30 minutes).
27. **ENTER/START:** Touch this pad to start a function. If you open the door after oven begins to cook, close the door and touch ENTER/START pad again.
28. **STOP/CLEAR:** Touch this pad to stop the oven or to clear all entries.



Operating instructions

Learn about your microwave oven

This section introduces you to the basics you need to know to operate your microwave oven. Please read this information before use.

CAUTION

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

Clock

You must set your clock first in order for the microwave to work.

Example: To set 8:00 AM.

- 1 Touch **CLOCK** pad.
- 2 Enter the time by using the number pads.
- 3 Touch **ENTER/ START** pad.
- 4 Touch **1** for AM.
- 5 Touch **ENTER/START** pad.

NOTE

Follow steps 1-3 above in the 24 hour clock mode.

Kitchen Timer

You can use your microwave oven as a timer. Use the Kitchen Timer for timing up to 99 minutes, 99 seconds.

Example: To set for 8 minutes.

1. Touch **KITCHEN TIMER** pad.
2. Enter the time by using the number pads.
3. Touch **ENTER/START** pad.

When the time is over, you will hear beeps and **END** will display.

Control Setup

You can change the default values. See following chart for more information.

No.	Function	No.	Result
1	Weight mode selected	1 2	Lbs. Kg.
2	Sound on/off control	1 2	Sound ON Sound OFF
3	Clock display control	1 2	12HR 24HR
4	Display	1 2 3	Slow speed Normal speed Fast speed
5	Remind end signal	1 2	ON OFF
6	Demo mode	1 2	ON OFF
7	Daylight Saving time	1 2	ON OFF

Example: To change weight mode (from Lbs. to Kg).

1. Touch **CONTROL SETUP** pad.
2. Touch number **1** pad.
3. Touch number **2** pad.



OPERATING INSTRUCTIONS

Vent Fan

The VENT moves steam and other vapors from the cooking surface.

Example: To set Medium speed.



1. Touch **ON/OFF** pad. This shows the last level until you select the fan speed level.



2. Touch **3 SPEED** pad until Medium appears in the display.

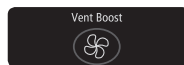


3. Touch **ON/OFF** pad to turn off fan when desired.

NOTE:

If the temperature gets too hot around the microwave oven, the fan in the vent hood will automatically turn on at the **Medium Speed** setting to cool the oven. The fan will automatically turn off when the internal parts are cool. When this occurs, the vent cannot be turned off manually.

Vent Boost



Touch **Vent Boost** pad to turn vent boost speed (the highest speed level) on or off.

Delay Off

Example: To turn off fan after 30 minutes for Medium speed.



1. Touch **ON/OFF** pad.



2. Touch **3 SPEED** pad until Medium appears in the display.



3. Touch **DELAY OFF** pad five times. **AFTER 30 MINUTES** scrolls in the display.

Child Lock

You may lock the control panel to prevent the microwave from being accidentally started or used by children.

The Child Lock feature is also useful when cleaning the control panel. Child Lock prevents accidental programming when wiping the control panel.

Example: To set the child lock.



Touch and hold **ENTER/START** pad more than **3 seconds**. **CHILD LOCK ON** will appear in the display window with two beeps.

Example: To cancel the child lock.



Touch and hold **ENTER/START** pad more than **3 seconds**. **LOCKED** will disappear and you will hear two beeps.

Add 30 Sec.

A time-saving pad, this simplified control lets you quickly set and start microwave cooking without the need to touch the ENTER/ START pad.

Example: To set ADD 30 SEC. for 2 minutes.



Touch **ADD 30 SEC.** pad 4 times. The oven begins cooking and display shows time counting down.

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OPERATING INSTRUCTIONS

Light Timer

You can set the **LIGHT** to turn on and off automatically at any time. The light comes on at the same time every day until reset.

Example: Turn on 2:00 AM, turn off 7:00 PM.

12 hour clock mode.

1. Touch **TIMER** pad.
2. Enter the time you want the LIGHT to turn on.
3. Touch **ENTER/START** pad.
4. Touch **1** for AM.
5. Touch **ENTER/START** pad.
6. Enter the time you want the LIGHT to turn off.
7. Touch **ENTER/START** pad.
8. Touch **2** for PM.
9. Touch **ENTER/START** pad.

24 hour clock mode.

1. Touch **TIMER** pad.
2. Enter the time you want the LIGHT to turn on.
3. Touch **ENTER/START** pad.
4. Enter the time you want the LIGHT to turn off.
5. Touch **ENTER/START** pad.

To cancel the light timer.

1. Touch **TIMER** pad.
2. Touch **0** pad.

NOTE:

If you want to cancel the LIGHT TIMER in operation, touch the **0** pad.

Light Hi/Lo/Off

Touch LIGHT HI/LO/OFF pad once for bright light, twice for night light, or three times to turn the light off.

More/Less

The More(9)/Less(1) pads allow you to adjust pre-set cooking times.

They only work in the Sensor Reheat, Sensor Cooking(except Beverage), Add 30 sec, Custom Cook or Time Cook modes. Use the **More(9)/Less(1)** pads only after you have already begun cooking with one of these procedures.

Follow these instructions to add or reduce cooking times for an automatic cooking procedure;

- Touch the **More(9)** pad to add time (10 sec.).
- Touch the **Less(1)** pad to reduce time (10 sec.).



OPERATING INSTRUCTIONS

Custom Program

CUSTOM PROGRAM lets you recall one cooking instruction previously placed in memory and begin cooking immediately.

Example: To cook for 2 minutes at 70% power.



1. Touch **CUSTOM PROGRAM** pad.



2. Enter the cook time.



3. Touch **POWER LEVEL** pad.



4. Enter the power level.



5. Touch **ENTER/START** pad.

Example: To recall the custom program.



1. Touch **CUSTOM PROGRAM** pad.



2. Touch **ENTER/START** pad.

When the cook time is over, you will hear four beeps and **END** will display.

Cooking at high power levels

Example: To cook food for 8 minutes 30 seconds at 100% power.



1. Enter the cook time.



2. Touch **ENTER/START** pad.

When the cook time is over, you will hear four beeps and **END** will display.

Cooking at lower power levels

HIGH power cooking does not always give you the best results with foods that need slower cooking, such as roasts, baked goods, or custards. Your oven has 9 power settings in addition to HIGH.

Example: To cook food for 7 minutes 30 seconds at 70% power.



1. Enter the cook time.



2. Touch **POWER LEVEL** pad.



3. Enter the power level.



4. Touch **ENTER/START** pad.

When the cook time is over, you will hear four beeps and **END** will display.

See cooking guide for power levels, page 16.

IMPORTANT:

- **DO NOT** store or use the wire rack in this oven unless more than one item is being cooked or a recipe calls for it.
- Damage to the oven could occur.

ENGLISH

OPERATING INSTRUCTIONS

Cooking with 2 cook cycle

For best results, some recipes call for one Power Level for a certain length of time, and another Power Level for another length of time. Your oven can be set to change from one to another automatically, for up to three cycles if the first cycle is defrost.

Example: To cook food for 3 minutes at 90% power and then 70% power for 7 minutes 30 seconds.

1. Enter the cook time.
2. Touch **POWER LEVEL** pad.
3. Enter the power level.
4. Enter the second cook time.
5. Touch **POWER LEVEL** pad.
6. Enter the power level.
7. Touch **ENTER/START** pad.

When the cook time is over, you will hear four beeps and **END** will display.

Cooking guide for power levels

The power levels allow you to choose the best power level for the food you are cooking. Below are listed all the power levels, examples of foods best cooked at each level, and the amount of microwave power you are using.

POWER LEVEL	MICROWAVE OUTPUT	USE
10 High	100 %	- Boil water. - Cook ground beef or begin cooking roasts. - Make candy. - Cook fresh fruits and vegetables. - Preheat browning dish. - Reheat beverages. - Bacon slices.
9	90 %	- Reheat meat slices quickly. - Saute onions, celery, and green pepper.
8	80 %	- All reheating. - Cook scrambled eggs.
7	70 %	- Cook poultry or seafood. - Cook breads and cereal products. - Cook cheese dishes, veal. - Cook cakes, muffins, brownies, cupcakes.
6	60 %	Cook pasta.
5	50 %	- Cook meats. - Cook custard. - Cook spare ribs, rib roast, sirloin roast.
4	40 %	- Cook less tender cuts of meat. - Reheat frozen convenience foods.
3	30 %	- Thaw meat, poultry, and seafood. - Cook small quantities of food. - Finish cooking casserole, stew, and some sauces.
2	20 %	- Soften butter and cream cheese. - Heat small amounts of food.
1	10 %	- Soften ice cream. - Raise yeast dough.



OPERATING INSTRUCTIONS

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 the sensing period by scrolling the name of the food. 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 cook. The display will show the remaining heating time.

For best results when cooking by Sensor, follow these recommendations:

1. Food cooked with the sensor system should be at normal storage temperature.
2. Glass turntable and outside of container should be dry to assure best cooking results.
3. Most foods should always be covered loosely with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch the STOP/CLEAR pad 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.

See sensing chart on page 20.

IMPORTANT:

When using sensor cook, the oven must cool for 5 minutes between uses or food will not cook properly.

Sensor cooking guide

Appropriate containers and coverings help assure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or vented plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
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.

NOTE:

If food is not thoroughly cooked or reheated when using the sensor feature, complete using a power level and cooking time. **DO NOT** continue using the sensor pad.

Adding or subtracting cook time

By using the More(9) or Less(1) pad all of the sensor cook and time cook settings can be adjusted to cook food for a longer or shorter time.

ENGLISH

OPERATING INSTRUCTIONS

Pizza Slice

The **PIZZA SLICE** pad lets you reheat one to four slices of pizza without selecting cooking times and power levels.

Example: To reheat 2 slices of pizza.



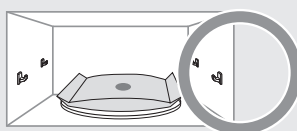
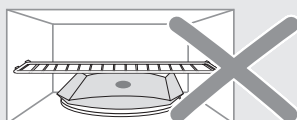
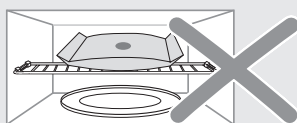
Touch **PIZZA SLICE** pad.

When the cook time is over, you will hear four beeps and **END** will display.

- Recommended amounts: 1-4 slices.

CAUTION

- **DO NOT** leave microwave oven unattended while popping corn.
- When popping commercially packaged popcorn, **remove the rack from the oven**; Do not place the bag of microwave popcorn on the rack or under the rack.



Popcorn

POPCORN pad lets you pop commercially packaged microwave popcorn. Pop only one package at a time. For best results, use fresh bags of popcorn.

Example: To pop popcorn.



Touch **POPCORN** pad.

When the cook time is over, you will hear four beeps and **END** will display.

- Recommended amounts: 3.0-3.5 ozs.

Baked Potato

The **BAKED POTATO** pad lets you bake one to six potatoes without selecting cooking times and power levels.

NOTES:

- Cooking time is based on a 6-8 oz. potato.
- Use the **More(9)/Less(1)** pads if cooking larger or smaller potatoes.
- Before baking, pierce potato with fork several times.
- If potatoes are not completely cooked, continue cooking using cooking time.
- **DO NOT** use the **BAKED POTATO** pad to complete cooking.
- After baking, let stand for 5 minutes.

Example: To cook 2 potatoes.



Touch **BAKED POTATO** pad.

When the cook time is over, you will hear four beeps and **END** will display.

- Recommended amounts: 1-6 potatoes, about 6-8 oz. each.

Vegetable

VEGETABLES pad has preset cooking times and power levels power for 2 food categories: **Fresh, Frozen.**

Example: To cook Frozen Vegetables.



1. Touch **VEGETABLES** pad.



2. Choose food category.

When the cook time is over, you will hear four beeps and **END** will display.

Category	Touch Pad Number
Fresh	1
Frozen	2

OPERATING INSTRUCTIONS

Cook

Using COOK pad lets you heat common microwave-prepared foods without needing to program cooking times and power levels. COOK has 4 preset food categories: **Beverage, Frozen Dinner, Frozen Breakfast and Chicken Breast.**

Example: To cook Frozen Breakfast.

1. Touch **COOK** pad.
2. Choose food category.

When the cook time is over, you will hear four beeps and **END** will display.

Category	Touch Pad Number
Beverage	1
Frozen Dinner	2
Frozen Breakfast	3
Chicken Breast	4

Recommended amounts:

Beverage	8 ozs.
Frozen Dinner	8-14 ozs.
Frozen Breakfast	4-8 ozs.
Chicken Breast	8-24 ozs.

Reheat

REHEAT pad lets you heat foods without needing to program cooking times and power levels. REHEAT has 3 preset categories: **Dinner Plate, Casserole and Pasta.**

Example: To reheat Casserole.

1. Touch **REHEAT** pad.
2. Choose food category.

When the cook time is over, you will hear four beeps and **END** will display.

Category	Touch Pad Number
Dinner Plate	1
Casserole	2
Pasta	3

Recommended amounts:

Dinner Plate	1 serving
Casserole	1-4 servings
Pasta	1-4 servings

Hold Warm

You can keep cooked food warm in you microwave oven for up to 99 minutes 99 seconds.

Example: To warm for 60 min.

1. Touch **HOLD WARM** pad.
2. Enter the cook time.
3. Touch **ENTER/START** pad.

NOTES:

- **HOLD WARM** operates for up to 99 minutes 99 seconds.
- **Food cooked covered** should be covered during **HOLD WARM**.
- **Pastry items** (pies, turnovers, etc.) should be uncovered during **HOLD WARM**.
- **Complete meals** kept warm on a dinner plate can be covered during **HOLD WARM**.

Food type	Recommended Quantity
Liquid	1-2 cups
Dry	5-10 oz.

ENGLISH

OPERATING INSTRUCTIONS

Sensor cook table

CATEGORY		DIRECTIONS	AMOUNT
Popcorn		Use only one microwave-only bag of popcorn at a time. Use caution when removing and opening the hot bag from oven. Let oven cool for at least 5 minutes before using again.	3.0 to 3.5 oz. 1 package
Potato		Prick each potato several times with fork. Place on turntable in spoke-like fashion. Let stand 3-5 minutes. Let oven cool for at least 5 minutes before using again. Use More(9) pad when cooking larger potatoes.	1 to 6 potatoes
VEGETABLES	Fresh Vegetables	Place fresh vegetables in microwave-safe ceramic, glass or plastic dish and add 2-4 Tbs. water. Cover with lid or vented plastic wrap during cooking and stir before standing. Let oven cool for at least 5 minutes before using again. Use the More(9) pad when cooking dense vegetables such as carrots or broccoli spears.	1 to 4 servings
	Frozen Vegetables	Place frozen vegetables in microwave-safe ceramic, glass or plastic dish and add 2-4 Tbs. water. Cover with lid or vented plastic wrap during cooking and stir before standing. Let oven cool for at least 5 minutes before using again. Use the More(9) pad when cooking dense vegetables such as carrots or broccoli spears.	1 to 4 servings
Pizza Slice		Put 1-4 slices of pizza on a microwave-safe plate with wide end of slice toward the outside edge of the plate. Do not let slices overlap. Do not cover. Let oven cool for at least 5 minutes before using again. Use More(9) pad to increase reheat time for thick crust pizza.	1 to 4 Slices
COOK	Beverage	Use measuring cup or mug ; do not cover. Place the beverage in the oven. After heating, stir well. Let oven cool for at least 5 minutes before using again. <i>Note:</i> • Reheat times based on an 8 ounce cup. • Beverage heated with the beverage feature may be very hot. • Remove container with care.	8 oz.
	Frozen Dinner	Remove food from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.	8 to 14 oz.
	Frozen Breakfast	Follow package instructions for covering and standing. Use this pad for frozen sandwich, breakfast entree, etc. Let oven cool for at least 5 minutes before using again.	4 to 8 oz.
	Chicken Breast	Place chicken breasts on a microwave-safe plate and cover with plastic wrap. Cook to an internal temperature of 170 degrees F. Turn over during countdown time. Let stand 5 minutes. Use the More(9) pad to increase cooking time for larger or thicker chicken breasts. Let oven cool for at least 5 minutes before using again.	8 to 24 oz.

Sensor reheat table

CATEGORY		DIRECTIONS	AMOUNT
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 REHEAT, continue heating using cooking time and power level. Do not continue cooking using the Reheat pad. <i>Contents:</i> • 3-4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole		Cover plate with lid or vented plastic wrap. If food is not as hot as you prefer after heating with REHEAT, continue heating using time and power level. Do not continue cooking using the Reheat pad. Stir foods once before serving.	1 to 4 servings.
Pasta		<i>Contents:</i> • Casserole-refrigerated foods. (Examples: Lasagna and beef stew.) • Pasta-Canned spaghetti and ravioli, refrigerated foods.	

OPERATING INSTRUCTIONS

Kids Meals

KIDS MEALS lets you heat 4 categories of food: **Chicken Nuggets, Hot Dogs, French Fries and Frozen Sandwiches.**

Example: To cook frozen sandwiches.



1. Touch **KIDS MEALS** pad.



2. Choose food category(1-4).



3. Touch **ENTER/START** pad.

Category	Touch Pad Number
Chicken Nuggets	1
Hot Dogs	2
French Fries	3
Frozen Sandwiches	4

Kids Meals chart

ITEM	AMOUNT OR SERVINGS	REMARKS
Frozen Chicken Nuggets	1 serving (4-5 oz.) 2 servings (6-7 oz.)	- Put a paper towel on top of plate and arrange nuggets in spoke fashion on paper towel. - Do not cover. Let stand 1 minute.
Hot Dogs	2 EA 4 EA	Prick hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.
French Fries	1 serving (4-5 oz.) 2 servings (6-7 oz.)	- Place 2 paper towels on plate and arrange french fries on towels, do not overlap. - Blot with additional paper towel after removal from oven.
Frozen Sandwiches	1 EA 2 EA	Place frozen sandwich in susceptor "sleeve" (which is in package) and put on plate.

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OPERATING INSTRUCTIONS

Soften/Melt

SOFTEN/MELT lets you soften or melt 3 categories of food: Melt Chocolate, Soften Cream Cheese and Melt Butter.

Example: To melt chocolate.



1. Touch **SOFTEN/MELT** pad.



2. Choose food category(1-3).



3. Touch **ENTER/START** pad.

Category	Touch Pad Number
Melt Chocolate	1
Soften Cream Cheese	2
Melt Butter	3

Soften/Melt chart

ITEM	AMOUNT OR SERVINGS	REMARKS
Melt Chocolate	2 squares or 1 cup chips	- Place chocolate chips or square in a microwave-safe dish. - Stir well at half time when the oven beeps, and re-start the oven. - Unless stirred, the chocolate keeps its shape even when heating time is over.
Soften Cream Cheese	1 package (8 oz.)	- Unwrap cream cheese and place on microwave-safe dish. - Let stand 1-2 minutes.
Melt Butter	1 stick (1/4 lb.)	- Remove wrapping and cut butter in half vertically. - Place butter in dish, cover with wax paper. - Stir well after finishing and let stand 1-2 minutes.
	2 sticks (1/2 lb.)	

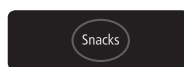
ENGLISH

OPERATING INSTRUCTIONS

Snacks

SNACKS lets you heat 4 categories of food: Nachos, Chicken Wings, Potato Skins, and Cheese Sticks.

Example: To cook chicken wings.



1. Touch **SNACKS** pad.



2. Choose food category(1-4).



3. Touch **ENTER/START** pad.

Category	Touch Pad Number
Nachos	1
Chicken Wings	2
Potato Skins	3
Cheese Sticks	4

Snacks chart

ITEM	AMOUNT OR SERVINGS	REMARKS
Nachos	1 serving	- Place tortilla chips on plate without overlapping. - Sprinkle evenly with cheese. Contents: - 2 cups tortilla chips - 1/3 cup grated cheese
Chicken Wings	5-6 oz. 7-8 oz.	- Use pre-cooked, refrigerated chicken wings. - Place chicken wings around plate in spoke fashion and cover with wax paper.
Potato Skins	1 cooked potato 2 cooked potatoes	- Cut cooked potato into 4 even wedges. Scoop or cut out potato flesh, leaving about 1/4" of skin. - Place skins in spoke fashion around plate. - Sprinkle with bacon, onions and cheese. Do not cover.
Cheese Sticks	5-6 pcs. 7-10 pcs.	- Place cheese sticks on plate in spoke fashion. - Do not cover.

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OPERATING INSTRUCTIONS

Auto Defrost

Defrost choices are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods, because the oven automatically sets the defrosting times according to the weight you enter. For added convenience, the AUTO DEFROST beeps to remind you to check or turn over the food during the defrost cycle.

After touching the **AUTO DEFROST** pad once, enter the food weight.

Available weight ranges are 0.1 to 6.0 lbs.

Example: To defrost 1.2 lbs of meat.



1. Touch **AUTO DEFROST** pad.



2. Enter the weight.



3. Touch **ENTER/START** pad.

NOTES:

- After you touch **ENTER/START** pad, the display counts down the defrost time. The oven will beep twice during the Defrost cycle. At this time, open the door and turn the food as needed. Remove any portions that have thawed or separate please then return frozen portions to the oven and touch **ENTER/START** pad to resume the defrost cycle.
- The oven will not stop during the BEEP unless the door is opened.

Defrosting guide

Follow the instructions below when defrosting different types of food.

FOOD	STANDARD AMOUNT	PROCEDURE
Roast Beef, Pork	2.5-6.0 lbs.	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 15 to 30 minutes.
Steaks, Chops, Fish	0.5-3.0 lbs.	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	0.5-3.0 lbs.	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5-10 minutes.
Whole Chicken	2.5-6.0 lbs.	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered for 30-60 minutes in the refrigerator.
Chicken Pieces	0.5-3.0 lbs.	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.



OPERATING INSTRUCTIONS

Defrost tips

- When using AUTO DEFROST, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- Use AUTO DEFROST only for raw food. AUTO DEFROST gives best results when food to be thawed is a minimum of 0°F (taken directly from a true freezer). If 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 (for a shorter defrosting time) to prevent cooking the food.
- If the food is stored outside the freezer for up to 20 minutes, enter a lower food weight.
- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- Separate pieces as they begin to defrost. Separated pieces defrost more easily.
- Shield areas of food with small pieces of foil if they start to become warm.
- You can use small pieces of aluminum foil to shield foods like chicken wings, leg tips, and fish tails, but the foil must not touch the side of the oven. Foil causes arcing, which can damage the oven lining.

1 pound Defrost

The 1 POUND DEFROST feature provides a rapid defrost for 1.0 pound frozen food. The oven automatically sets the defrosting time.

Example: To defrost 1lb. ground beef.



1. Touch **1 POUND DEFROST** pad.



2. Touch **ENTER/START** pad.

ENGLISH

OPERATING INSTRUCTIONS

Cooking guide

Guide for cooking meat in your microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.

Food	Cook time	Power level	Directions
Roast Beef Boneless (Up to 4 ls.)	7-11 min./lb. for 145° F (Rare)	High(10) for first 5 minutes, then medium(5)	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand 10 -15 minutes.
	8-12 min./lb. for 160° F (Medium)		
	9-14 min./lb. for 170° F (Well Done)		
Pork Boneless or bone-in (Up to 4 lbs.)	11-15 min./lb. for 170° F (Well Done)	High(10) for first 5 minutes, then medium(5)	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand 10 -15 minutes.

- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.
- Expect a 10°F rise in temperature during the standing time.

Food		Remove from oven	After standing (10 -15 min.)
Beef	Rare	135 °F	145 °F
	Medium	150 °F	160 °F
	Well Done	160 °F	170 °F
Pork	Medium	150 °F	160 °F
	Well Done	160 °F	170 °F
Poultry	Dark meat	170 °F	180 °F
	Light meat	160 °F	170 °F

Guide for cooking poultry in your microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time/Power Level	Directions
Whole Chicken Up to 4 lbs.	Cooking Time: 6-9 min. / lb. 180°F dark meat 170°F light meat Power Level: Medium High(7).	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 minutes.
Chicken Pieces Up to 2 lbs.	Cooking Time: 6-9 min. / lb. 180°F dark meat 170°F light meat Power Level: Medium High(7).	Place chicken bone-side down on dish, with the thickest portions toward the outside of the dish. Cover with wax paper. Turn over half way through cooking. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 minutes.

OPERATING INSTRUCTIONS

Guide for cooking seafood in your microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- Do not overcook fish; check it at minimum cooking time.

Food	Cook Time/Power Level	Directions
Steaks Up to 1.5 lbs.	Cooking Time: 6-10 min. / lb. Power Level: Medium-High(7).	Arrange steaks on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 3-5 minutes.
Fillets Up to 1.5 lbs.	Cooking Time: 3-7 min. / lb Power Level: Medium-High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 minutes.
Shrimp Up to 1.5 lbs.	Cooking Time: 3-5 ½ min. / lb. Power Level: Medium-High(7).	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 minutes.

Guide for 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 whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- 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 after half the cooking time has passed.
- 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, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes, while a dish of peas can be served immediately.

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Care and Cleaning

Care and Cleaning

For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up. Never use rough powder or pads. Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe dry. Use a chrome cleaner and polish on chrome, metal and aluminum surfaces. Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon. Clean your oven weekly or more often, if needed.

Follow these instructions to clean and care for your oven.

- Keep the inside 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 cloth and mild soap. Do not use harsh detergents or abrasives.
- To help loosen baked on food particles or liquids, heat two cups of water (add the juice of one lemon if you desire to keep the oven fresh) in a four-cup measuring glass at High power for five minutes or until boiling. Let stand in the oven for one or two minutes.
- Remove the glass tray from the oven when cleaning the oven or tray. To prevent the tray from breaking, handle it carefully and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.
- Clean the outside surface of the oven with soap and a damp cloth. Dry with a soft cloth. To prevent damage to the operating parts of the oven, don't let water seep into the openings.
- Wash the door window with very mild soap and water. Be sure to use a soft 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 it; this can damage the magnetron tube or glass tray. You may wish to leave a cup of water in the oven when it is not in use to prevent damage if the oven is accidentally turned on.

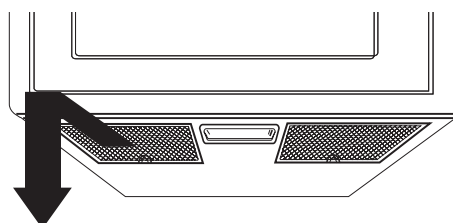
Cleaning the grease filter

The grease filter should be removed and cleaned often, at least once a month.

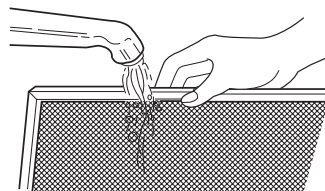
CAUTION

To avoid risk of personal injury or property damage, do not operate oven hood without filters in place.

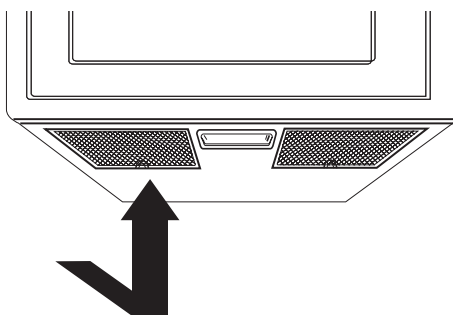
1. To remove grease filter, slide filter to the side. Pull filter downward and push to the other side. The filter will drop out.



2. Soak grease filter in hot water and a mild detergent. Rinse well and shake to dry. Do not use ammonia or place in a dishwasher. The aluminum will darken.



3. To reinstall the filter, slide it into the side slot, then push up and toward oven center to lock.

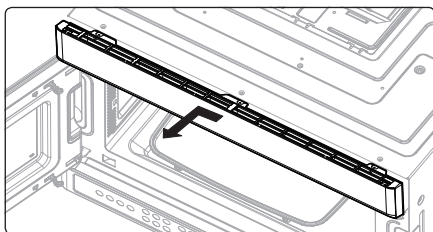


Charcoal Filter replacement

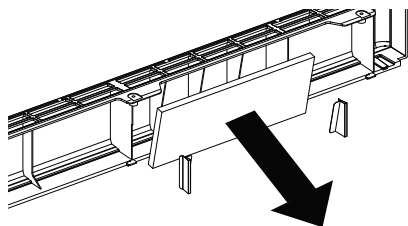
If your oven is vented to the inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. The charcoal filter is available from Sears by calling

1-800-4-MY-HOME® or from sears.com.

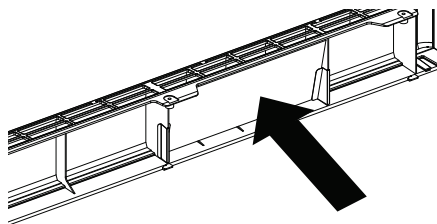
1. Unplug oven or turn off power at the main power supply.
2. Open the door.
3. Remove the 3 vent grille mounting screws. (3 middle screws)
4. Slide the grille to the left, then pull straight out.



5. Remove filter holder and old filter.



6. Slide a new charcoal filter into place. The filter should rest at the angle shown. And replace filter holder.



7. Replace the mounting screws and close the door. Turn the power back on at the main power supply and set the clock.

CHARCOAL FILTER PART NO.

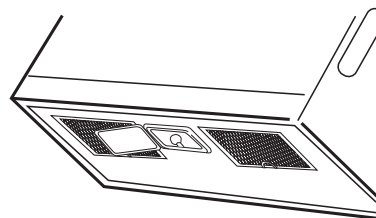
Part No.: DE63-00367F

Cooktop/Night Light replacement

⚠ CAUTION

To avoid personal injury or property damage, wear gloves when replacing light bulb.

1. Unplug the oven or turn off power at the main power supply.
2. Remove the bulb cover mounting screws.



3. Replace bulb with 20 watt Halogen bulbs with gloves or a tissue. The oils from your finger can make the bulb burn out prematurely.
4. Replace bulb cover, and mounting screws.
5. Turn the power back on at the main power supply.

ENGLISH



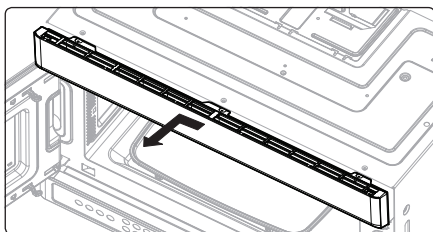
CARE AND CLEANING

Oven Light replacement

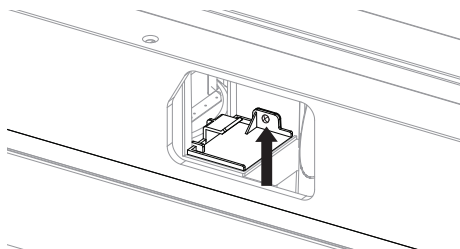
⚠ CAUTION

To avoid personal injury or property damage, wear gloves when replacing light bulb.

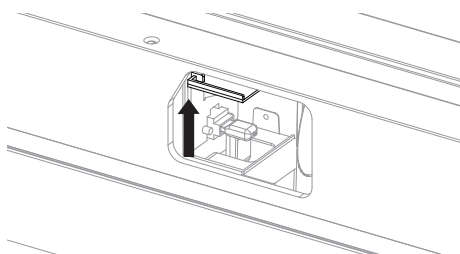
1. Unplug oven or turn off power at the main power supply.
2. Open the door.
3. Remove the vent cover mounting screws. (3 middle screws)
4. Slide the grille to the left, then pull straight out.



5. Remove the screw located above the door near the center of the oven that secures the bulb holder.



6. Pull bulb holder up.



7. Replace bulb with a 20 watt Halogen bulb with gloves or a tissue. The oils from your finger can make the bulb burn out prematurely.
8. Replace the bulb holder.
9. Replace the grille and 3 screws. Turn the power back on at the main power supply.

ENGLISH





Troubleshooting

Troubleshooting guide

Before you call a repair person for your oven, check this list of possible problems and solutions.

Normal functions of the microwave.

- Vent fan comes on automatically when cooking on the range or cooktop.
- Cooktop lights not coming on due to being burnt or being set in the light timer feature.

Neither the oven's display nor the oven operate.

- Properly insert the plug into a grounded outlet.
- If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
- Plug the oven into a different outlet.

The oven's display including the clock works, but the power won't come on.

- Make sure the door is closed securely.
- Check to see if packing material or other material is stuck to the door seal.
- Check for door damage.
- Press **STOP/CLEAR** pad twice and re-enter all cooking instructions.

The power goes off before the set time has elapsed.

- If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. If there was a power outage, the time indicator will display: **PLEASE TOUCH CLOCK AND SET TIME OF DAY**. Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.

The food is cooking too slowly (The food is not cooking evenly or completely.)

- Make sure the oven is on its own 20 amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit.
- Too low power level makes the food to be not cooking evenly, from time to time.
- If you select incorrect sensor cooking item or utensil, the food will be not cooking evenly.

You see sparks or arcing.

- Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.



Troubleshooting

Operating noises.

- If there is the noise in the microwave produce, like humming from the magnetron and high voltage transformer, turn the microwave off and make a service call.

The turntable makes noises or sticks.

- Clean the turntable, roller ring and oven floor.
- Make sure the turntable and roller ring are positioned correctly.

Using your microwave causes TV or radio interference.

- 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.

Error code on display.

Error Code	Cause and conuntermeasure
-SE-	Control panel defect. Make a service call.
E-11, E-12, E-13	Sensor defect. Make a service call.

NOTE:

If the oven is set to cook for more than 25 minutes, it will automatically adjust itself to 70 percent power after 25 minutes to avoid overcooking.

**If none of these items are causing your problem,
call Sears service at 1-800-4-MY-HOME®**





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Garantía en Combinación

Garantía limitada de un año

Si, tras ser instalado, operado y mantenido según todas las instrucciones incluidas con el producto, este electrodoméstico sufriera averías debidas a defectos de material o mano de obra, dentro del período de un año desde la fecha de compra, llame al 1-800-4-MY-HOME® para su reparación gratuita.

Si este electrodoméstico se utiliza con propósitos distintos a los fines privados de una familia, esta garantía sólo será aplicable durante 90 días desde la fecha de compra.

Esta garantía cubre únicamente los defectos de material y mano de obra. Sears NO cubrirá:

1. Elementos consumibles que pueden gastarse debido al uso normal, incluyendo de forma enunciativa pero no limitativa, los filtros, correas, bombillas y bolsas de la unidad.
2. Un técnico de servicio para mostrar al usuario la instalación, funcionamiento o mantenimiento correctos del producto.
3. Un técnico de servicio para realizar labores de limpieza o mantenimiento del producto.
4. Daños o averías en caso de no acatar las instrucciones de instalación, funcionamiento o mantenimiento incluidas con el producto.
5. Daños o averías en caso de accidente, abuso, uso inadecuado o uso con propósitos distintos a los fines para los que fue diseñado.
6. Daños o averías en caso de utilizar detergentes, limpiadores, sustancias químicas o utensilios distintos a los recomendados en las instrucciones incluidas con el producto.
7. Daños o averías en las piezas o sistemas prococadas por modificaciones del producto no autorizadas.

Cláusula de exención de responsabilidad o garantías implícitas;

limitación de recursos. El único y exclusive recurso del cliente bajo esta garantía limitada será la reparación del producto como se ha mencionado. Las garantías implícitas, incluyendo garantías de comerciabilidad o idoneidad para un fin concreto, estás limitadas a un año o el período de tiempl más reducido permitido por la ley. Sears no será reponsable de los daños incidentales o derivados. Ciertos estados y provincias no permiten exclusiones o limitaciones o limitaciones de daños incidentales o derivados, o limitaciones en relación a la duración de las garantías implícitas de comerciabilidad o idoneidadm, de tal forma que estas limitaciones o excepciones pueden no ser pertinentes para usted.

Esta garantía será aplicable únicamente mientras este electrodoméstico sea utilizado dentro de los Estados Unidos. Esta garantía le otorga unos derechos legales específicos, e incluso puede conferirle otros derechos, distintos dependiendo del estado en que se encuentre.

Sears, Roebuck and co., Dept. 817WA, Hoffman Estates, IL 60179

Servicio Sears

Contratos maestros de protección

Felicitaciones por haber realizado una compra inteligente.

Su nuevo producto Kenmore® ha sido diseñado y fabricado para garantizar años de funcionamiento confiable.

No obstante, al igual que todos los productos, es posible que requiera un mantenimiento preventivo o reparación en algunas ocasiones.

En esos momentos, un Contrato maestro de protección puede ahorrarle dinero y evitarle inconvenientes.

El Contrato maestro de protección también lo ayuda a extender la vida útil de su nuevo producto. A continuación, mencionamos lo que incluye el Contrato*:

- ☑ **Piezas y mano** de obra necesaria para ayudar a que los productos funcionen continuamente de manera adecuada **bajo un uso normal**, no sólo ante defectos. Nuestra cobertura **sobrepasa la garantía del producto**. No se cobran deducibles, no se excluyen fallas funcionales de la cobertura— **protección real**.
- ☑ **Servicio especializado** por parte de un grupo de más de **10.000 técnicos autorizados de Sears**, es decir que alguien confiable estará trabajando en su producto.
- ☑ **Visitas de servicio técnico ilimitadas y servicio en todo el país**, las veces que desee, cuando quiera que nos necesite.
- ☑ **Garantía contra defectos de fábrica** – reemplazo de su producto asegurado si se producen cuatro fallas de producto, o más, dentro de los primeros doce meses.
- ☑ **Reemplazo del producto** si no puede repararse.
- ☑ **Control de mantenimiento preventivo anual** cuando lo desee – sin cargo adicional.
- ☑ **Asistencia telefónica rápida** – la denominamos **Resolución Rápida** – apoyo telefónico por parte de un representante de Sears para todos los productos. Considérenos un “manual de usuario que habla”.
- ☑ **Protección en caso de sobretensión** contra daños eléctricos a causa de fluctuaciones de energía.
- ☑ **Protección de pérdida de alimentos por \$250** anuales debido a cualquier tipo de desperdicio de alimentos a causa de fallas mecánicas de cualquier refrigerador o freezer cubierto.
- ☑ **Reembolso de alquiler**, si la reparación de su producto tarda más tiempo del prometido.
- ☑ **Descuento del 10%** del precio de cualquier servicio de reparaciones no cubierto y piezas instaladas afines.

Una vez que adquiera el Contrato, sólo debe realizar una llamada telefónica para programar el servicio. Puede programar un servicio técnico en línea en cualquier momento, las 24 horas.

El Contrato maestro de protección representa una adquisición sin riesgos. Si por algún motivo, lo cancela durante el período de garantía del producto, proporcionaremos un reembolso total. O bien, un reembolso prorrateado una vez que venza el período de garantía del producto. ¡Adquiera su Contrato maestro de protección ya mismo!

Se aplican algunas limitaciones y exclusiones. Para obtener precios e información adicional dentro de los EE.UU., comuníquese al 1-800-827-6655.

*** La cobertura en Canadá difiere en algunos puntos. Para obtener información detallada, comuníquese con Sears Canadá al 1-888-Kenmore.**

Servicio de Instalación de Sears

Para obtener instalación profesional de electrodomésticos, abridores de puertas de garage, calentadores de agua y otros artículos del hogar de Sears en los EE. UU o Canadá, comuníquese al **1-800-4-MY-HOME®**.

ESPAÑOL

Instrucciones de Seguridad Importantes

Lo que necesita saber sobre las instrucciones de seguridad

Las advertencias e instrucciones importantes sobre seguridad que aparecen en esta Guía de uso y cuidado no están destinadas a cubrir todas las posibles condiciones y situaciones que pueden ocurrir. Debe actuar con sentido común, precaución y cuidado cuando instale, realice el mantenimiento o ponga en funcionamiento el microondas. Comuníquese siempre con su vendedor, distribuidor, agente de servicio o fabricante si surgen problemas o situaciones que usted no comprende.

Reconozca los símbolos, advertencias y etiquetas de seguridad

PELIGRO

PELIGRO – Riesgos inminentes que **CAUSARÁN** lesiones físicas graves o la muerte.

ADVERTENCIA

ADVERTENCIA – Peligros o prácticas inseguras que **PODRÍAN** causar lesiones físicas graves o la muerte.

PRECAUCIÓN

ADVERTENCIA – Peligros o prácticas inseguras que **PODRÍAN** causar lesiones físicas graves o la muerte.

PRECAUCIÓN

Para evitar lesiones físicas o daños materiales, cumpla lo siguiente:

1. **No** fría en grasa abundante en el horno. La grasa podría recalentarse y se peligrosa de manipular.
2. **No** cocine ni recaliente huevos con cáscara o con yema entera utilizando energía de microondas. Podría acumular presión y estallar. Perfore la yema con un tenedor o cuchillo antes de la cocción.
3. Perfore la piel de las papas, tomates y alimentos similares antes de cocinarlos con energía de microondas. Cuando se perfora la piel, el vapor sale de manera uniforme.
4. **No** ponga en funcionamiento el horno si carga o alimentos dentro.
5. Utilice sólo las palomitas de maíz que vienen en paquetes diseñados y rotulados para uso en el microondas. El tiempo de cocción varía según el vataje del horno. **No** siga calentando después de que las palomitas de maíz dejaron de estallar. De lo contrario se chamuscarán o quemarán. **No** descuide el microondas.
6. **No** utilice termómetros de cocción comunes en el horno. La mayoría de los termómetro de cocción contienen mercurio y pueden causar arcos eléctricos, mal funcionamiento o daño al horno.
7. **No** utilice utensilios de metal en el horno.
8. Nunca utilice papel, plástico u otro material combustible que no esté destinado a la cocción.
9. Cuando cocine con papel, plástico u otro material combustible, siga las recomendaciones del fabricante sobre el uso del producto.
10. **No** utilice toallas de papel que contengan nailon u otras fibras sintéticas. Las fibras sintéticas calentadas podrían derretirse y hacer que el papel se incendiara.
11. **No** caliente recipientes sellados ni bolsas de plástico en el horno. Los alimentos o líquidos podrían expandirse rápidamente y hacer que el recipiente o la bolsa se rompiera. Perfore o abra el recipiente o la bolsa antes de la cocción.
12. Para evitar el mal funcionamiento de un marcapasos, consulte con su médico o el fabricante del marcapasos acerca de los efectos de la energía de microondas en el marcapasos.

SAVE THESE INSTRUCTIONS

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

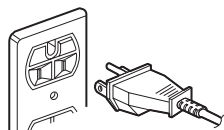
⚠ ADVERTENCIA

El uso inadecuado del enchufe de conexión a tierra puede conducir a un riesgo de descarga eléctrica.

Para evitar el riesgo de descarga eléctrica o la muerte, este horno debe conectarse a tierra y el enchufe no debe alterarse.

Instrucciones de conexión a tierra

Este electrodoméstico debe conectarse a un sistema de cableado, permanente, metálico, con conexión a tierra, o a un conductor de equipo conectado a tierra que se debe conectar con conductores de circuitos y conectado a un terminal de equipo con conexión a tierra o al cable del electrodoméstico. La conexión a tierra reduce el riesgo de descarga eléctrica ya que ofrece un cable de escape para la corriente eléctrica en caso de que haya un cortocircuito. Este horno está equipado con un cable que tiene un conductor a tierra con un enchufe con conexión a tierra. El enchufe debe conectarse a un tomacorriente que esté correctamente instalado y conectado a tierra. Consulte las instrucciones de instalación.



Consulte a un electricista o centro de servicio calificado si no comprende bien las instrucciones de conexión a tierra, o si tiene alguna duda respecto de si el horno está conectado a tierra correctamente. No utilice un cable prolongador. Si el cable de alimentación del producto es demasiado corto, haga que un electricista calificado instale un tomacorriente de tres ranuras. Este horno debe enchufarse en un circuito de 60 Hz separado con los valores eléctricos nominales mostrados en la tabla de especificaciones. Cuando el horno comparte el circuito con otros equipos, quizás sea necesario un aumento en los tiempos de cocción y pueden saltar los fusibles.

El microondas funciona con la corriente normal doméstica, 110-120V.

Declaración de interferencia de radiofrecuencia de la Comisión Federal de Comunicaciones (EE.UU. solamente)

Este equipo genera y utiliza energía de frecuencia ISM, y si no se instala y se utiliza correctamente, es decir, en estricto cumplimiento con las instrucciones del fabricante, puede causar interferencia con la recepción de radio y televisión. Se ha comprobado y confirmado que cumple con los límites estipulados para Equipos ISM (Industriales, Científicos, Médicos) en virtud de la sección 18 de los reglamentos de la FCC, que han sido diseñados para proveer protección razonable contra tal interferencia en una instalación residencial.

Sin embargo, no se garantiza que no habrá interferencia en alguna instalación determinada. Si este equipo causa interferencia con la recepción de radio o televisión, lo que puede determinarse apagando y encendiendo el equipo, se recomienda que el usuario intente corregir la interferencia de una de las siguientes maneras:

- Cambie la orientación de la antena de recepción de radio o televisión.
- Ubique en otro lugar el horno de microondas con respecto al receptor.
- Aleje el horno de microondas del receptor.
- Enchufe el horno de microondas en un tomacorriente distinto para que el horno de microondas y el receptor estén en circuitos diferentes.

El fabricante no es responsable de ninguna interferencia de radio o televisión causada por la modificación no autorizada de este horno de microondas. Es responsabilidad del usuario corregir tal interferencia.

ESPAÑOL

CONSERVE ESTAS INSTRUCCIONES

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

Precauciones para evitar la posible exposición a energía de microondas excesiva

- A. NO intente hacer funcionar este horno con la puerta abierta pues se puede producir una exposición perjudicial a la energía de microondas. Es importante no alterar ni modificar las trabas de seguridad.
- B. NO coloque ningún objeto entre la parte delantera del horno y la puerta ni deje que se acumule suciedad o residuos de limpiadores en las superficies de sellado.
- C. NO ponga en funcionamiento el horno si está dañado. Es particularmente importante que la puerta del horno cierre bien y que no se ocasionen daños a:
 - 1. la puerta (doblada),
 - 2. las bisagras y pestillos (rotos o sueltos),
 - 3. las juntas de la puerta y las superficies de sellado.
- D. El horno no debe ser regulado o reparado por ninguna persona excepto el personal de servicio debidamente calificado.

⚠ ADVERTENCIA

Los líquidos tales como el agua, café o té pueden calentarse más allá del punto de ebullición sin que parezca que están hirviendo debido a la tensión superficial del líquido. No siempre se verán las burbujas o el hervor cuando se retira el recipiente del horno de microondas. **ESTO PUEDE HACER QUE LOS LÍQUIDOS MUY CALIENTES SE DERRAMEN REPENTINAMENTE CUANDO SE INSERTA EN EL LÍQUIDO UNA CUCHARA U OTRO UTENSILIO.** Para reducir el riesgo de lesión a las personas:

1. **No** caliente el líquido demasiado.
2. Revuelva el líquido tanto antes como a la mitad del proceso de calentamiento.
3. **No** utilice recipientes con lados rectos y cuellos estrechos.
4. Después de calentar, deje el recipiente en el horno de microondas durante un tiempo breve antes de sacarlo.
5. Sea muy cuidadoso cuando inserte una cuchara u otro utensilio en el recipiente.

ESPAÑOL

CONSERVE ESTAS INSTRUCCIONES

INSTRUCCIONES DE SEGURIDAD IMPORTANTES

⚠ ADVERTENCIA

Cuando se utilizan aparatos eléctricos, se deben seguir instrucciones de seguridad básicas para reducir el riesgo de quemaduras, descargas eléctricas, incendios o lesiones físicas o exposición a energía de microondas excesiva.

1. **LEA** todas las instrucciones antes de utilizar el horno.
2. **LEA Y SIGA** las “PRECAUCIONES PARA EVITAR LA POSIBLE EXPOSICIÓN A ENERGÍA DE MICROONDAS EXCESIVA” en la página 37.
3. Instale o coloque este horno **SÓLO** de acuerdo con las instrucciones de instalación de este manual.
4. Algunos productos tales como los huevos enteros y los recipientes sellados, como por ejemplo los frascos de vidrio cerrados, pueden explotar y **NO DEBEN CALENTARSE** en este horno.
5. Utilice este horno **SÓLO** para el propósito para el que se diseñó como se describe en este manual. No utilice productos químicos corrosivos ni vapores en este horno. Este tipo de horno está específicamente diseñado para calentar, cocinar o secar alimentos. No está diseñado para uso industrial o de laboratorio.
6. Al igual que con cualquier electrodoméstico, es necesaria una **SUPERVISIÓN ESTRICTA** cuando lo utilizan **NIÑOS** o **PERSONAS ENFERMAS**.
7. Consulte las instrucciones de limpieza de la puerta en la sección Cuidado y Limpieza en la página 60.
8. Los frascos de alimentos de bebé deben abrirse para calentarse y el contenido debe revolverse o sacudirse antes del consumo, para evitar quemaduras.
9. **NO** utilice este horno para propósitos comerciales. Está fabricado para uso doméstico solamente.
10. **NO** caliente biberones en el horno.

11. **NO** ponga en funcionamiento este horno si tiene un cable o enchufe dañado, si no funciona bien, o si sufrió algún daño o se cayó.
12. Este horno, incluyendo el cable de alimentación, debe ser reparado **SOLAMENTE** por personal de servicio calificado. Se requieren herramientas especiales para reparar el horno. Comuníquese con el centro de servicio autorizado más cercano para el examen, reparación o ajuste del horno.
13. **NO** cubra ni bloquee el filtro u otras aberturas del horno.
14. **NO** guarde este horno al aire libre. **NO** utilice este producto cerca del agua – por ejemplo, cerca del fregadero de la cocina, en un sótano húmedo, cerca de una piscina o en lugares similares.
15. **NO** sumerja el cable o el enchufe en agua.
16. Mantenga el cable **ALEJADO** de las superficies **CALIENTES**.
17. **NO** deje que el cable cuelgue sobre el borde de la mesa o la mesada.
18. Limpie la campana de ventilación con frecuencia.
19. **NO** permita que se acumule la grasa en la campana o los filtros.
20. Tenga cuidado cuando limpie los filtros de la campana de ventilación. Los agentes de limpieza corrosivos tales como los limpiadores de horno a base de lejía pueden dañar los filtros.
21. Cuando flambee alimentos bajo la campana, encienda el ventilador.
22. Este horno puede utilizarse sobre estufas a gas o eléctricas de 36 pulgadas o menos de ancho.

⚠ PRECAUCIÓN

Para evitar el riesgo de incendio en la parte interior del horno:

- a. **NO** cocine demasiado la comida. Preste atención al horno cuando coloque en su interior papel, plástico u otros materiales combustibles para facilitar la cocción.
- b. Retire las ataduras de alambre de las bolsas de papel o plástico antes de colocar la bolsa en el horno.
- c. Si los materiales dentro del horno se prenden fuego, mantenga la puerta del horno **CERRADA**, apague el horno y desconecte el cable de alimentación, o corte la corriente en el fusible o el panel del disyuntor.
- d. **NO** use la parte interna del horno para almacenamiento. **NO** deje productos de papel, utensilios de cocción o alimentos en la parte interna del horno cuando no se utiliza.

ESPAÑOL

CONSERVE ESTAS INSTRUCCIONES

Obtener los mejores resultados de cocción

Prueba de la vajilla o los utensilios

Pruebe la vajilla o los utensilios antes de usarlos. Para comprobar que un plato sea seguro, colóquelo en el horno con una taza de agua al lado. Ponga en funcionamiento el horno durante un minuto al 100% de la potencia de cocción. **Si el plato se calienta, no lo use.**

Algunos platos (de melamina, de cerámica, etc.) absorben la energía del microondas, se calientan demasiado como para ser manipulados y demoran el tiempo de cocción. Cocinar en recipientes de metal no diseñados para ser usados en hornos de microondas podrían dañar el horno, lo mismo podría suceder con los recipientes con metal oculto (ataduras de alambre, papel de aluminio, grapas, esmalte o ribetes de metal).

Para obtener los mejores resultados de su horno de microondas, lea y siga las pautas a continuación.

- **Temperatura de almacenamiento** - Los alimentos que se sacan del freezer o refrigerador tardan más tiempo en cocinarse que los mismos alimentos a temperatura ambiente.
- **Tamaño** - Los trozos pequeños de alimentos se cocinan más rápido que los de mayor tamaño, los trozos de tamaño y forma similares se cocinan en forma más pareja. Para una cocción uniforme, reduzca la potencia cuando cocina trozos grandes de alimentos.
- **Humedad natural** - Los alimentos muy húmedos se cocinan en forma más pareja porque la energía del microondas se ve atraída por las moléculas de agua.
- **Revuelva** - los alimentos tales como guisos y verduras desde el exterior hacia el centro para distribuir el calor en forma pareja y acelerar la cocción. No es necesario revolver constantemente.
- **Dé vuelta** - los alimentos tales como las chuletas de cerdo, las papas al horno, las carnes asadas o la coliflor entera a la mitad del tiempo de cocción para exponer todos los lados por igual a la energía de microondas.
- **Coloque** las áreas delicadas de los alimentos, tales como las puntas de los espárragos, hacia el centro del plato.
- **Acomode** los alimentos de formas desparejas, tales como las presas de pollo o los filetes de salmón con las partes más gruesas hacia la parte externa del plato.
- **Proteja** con pedazos pequeños de papel de aluminio las partes de los alimentos que puedan cocinarse más rápidamente, tales como las puntas de las alas o los extremos de las patas de las aves.
- **Deje reposar** - Después de retirar el alimento del microondas, cúbralo con papel de aluminio o la tapa del recipiente y déjelo reposar para que se termine de cocinar en el centro y para evitar que los bordes externos se cocinen demasiado. La cantidad del tiempo de reposo depende de la densidad y la superficie del alimento.
- **Envolver en papel de cera o en una toalla de papel** - Los emparedados y muchos otros alimentos que contienen pan horneado previamente deben envolverse antes de calentarlos en el microondas para evitar que se sequen.

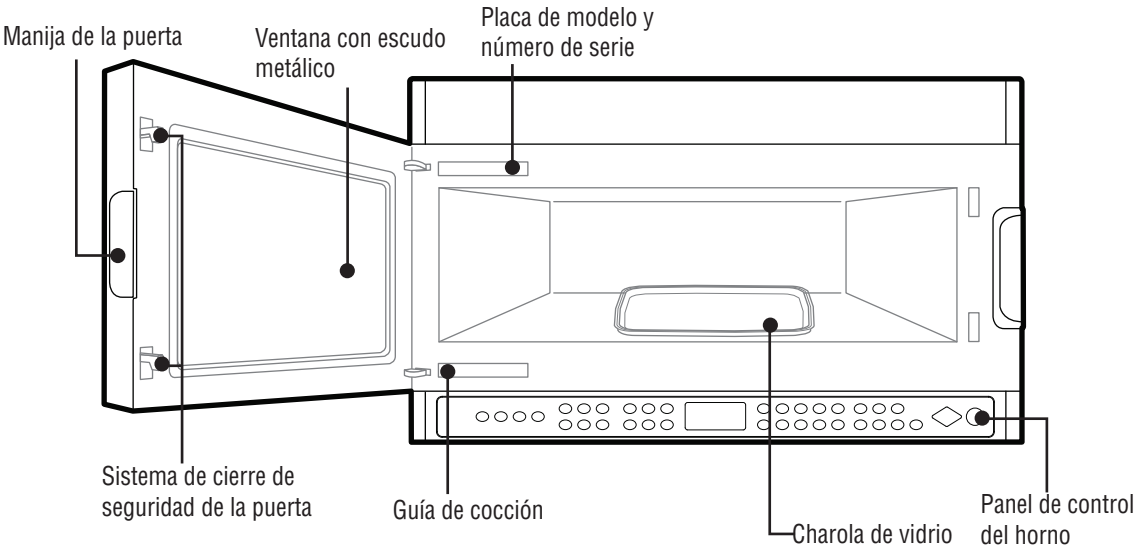
Utensilios para Cocinar

Guía de utensilios para microondas

UTILICE	NO UTILICE
VIDRIO RESISTENTE AL HORNO (tratado para calor de alta densidad): Platos de uso general, platos para pastel de carne, platos para tartas, platos para tortas, tazas para medir líquidos, cacerolas y bols sin adornos metálicos. LOZA: Bols, tazas, platos de servir y bandejas sin adornos metálicos. PLÁSTICO: Envoltorio plástico (como por ejemplo tapas)—coloque el envoltorio plástico sin apretar sobre la fuente y presiónelo hacia los lados. Ventile el envoltorio plástico dando vuelta un borde ligeramente para permitir que salga el exceso de vapor. La fuente debe ser lo suficientemente profunda para que el envoltorio plástico no toque los alimentos. A medida que los alimentos se calientan el envoltorio plástico puede derretirse en las partes donde toca los alimentos. Utilice fuentes, tazas y recipientes para freezer semirígidos de plástico. Utilícelos con cuidado dado que el plástico puede ablandarse por el calor de la comida. PAPEL: Toallas de papel, papel de cera, servilletas de papel y platos de papel sin adorno ni diseños metálicos. Observe las instrucciones en la etiqueta del fabricante para su uso en el horno de microondas.	UTENSILIOS DE METAL: El metal protege a los alimentos de la energía del microondas y produce una cocción despareja. También evite los pinchos de metal, los termómetros y las bandejas de aluminio. Los utensilios de metal pueden producir chispas, lo que puede dañar su horno de microondas. DECORACIÓN DE METAL: La vajilla, las fuentes etc adornados con metal o con bordes de metal. Los adornos de metal interfieren con la cocción normal y pueden dañar al horno. PAPEL DE ALUMINIO: Evite las hojas de papel de aluminio grandes porque dificultan la cocción y pueden producir chispas dañinas. Utilice pedacitos pequeños de papel de aluminio para proteger las patas y alas de pollo. Mantenga TODO el papel de aluminio por lo menos a 1 pulgada de las paredes laterales y la puerta del horno. MADERA: Los bols y tablas de madera se secarán y pueden partirse o agrietarse cuando los utiliza en el horno de microondas. Las cestas reaccionan de la misma manera. UTENSILIOS CON TAPAS APRETADAS: Asegúrese de dejar aberturas para que salga el vapor de los utensilios que están tapados. Perfore las bolsas de plástico de verduras u otros alimentos antes de la cocción. Las bolsas cerradas herméticamente podrían explotar. PAPEL MADERA: Evite utilizar bolsas de papel madera. Absorben demasiado calor y podrían quemarse. UTENSILIOS DEFORMADOS O PICADOS: Cualquier utensilio que esté agrietado, deformado o picado puede romperse en el horno. CIERRES TRENZADOS DE METAL: Retire los cierres trenzados de metal de las bolsas de plástico o papel. Se calientan demasiado y podrían causar un incendio.

ESPAÑOL

Características

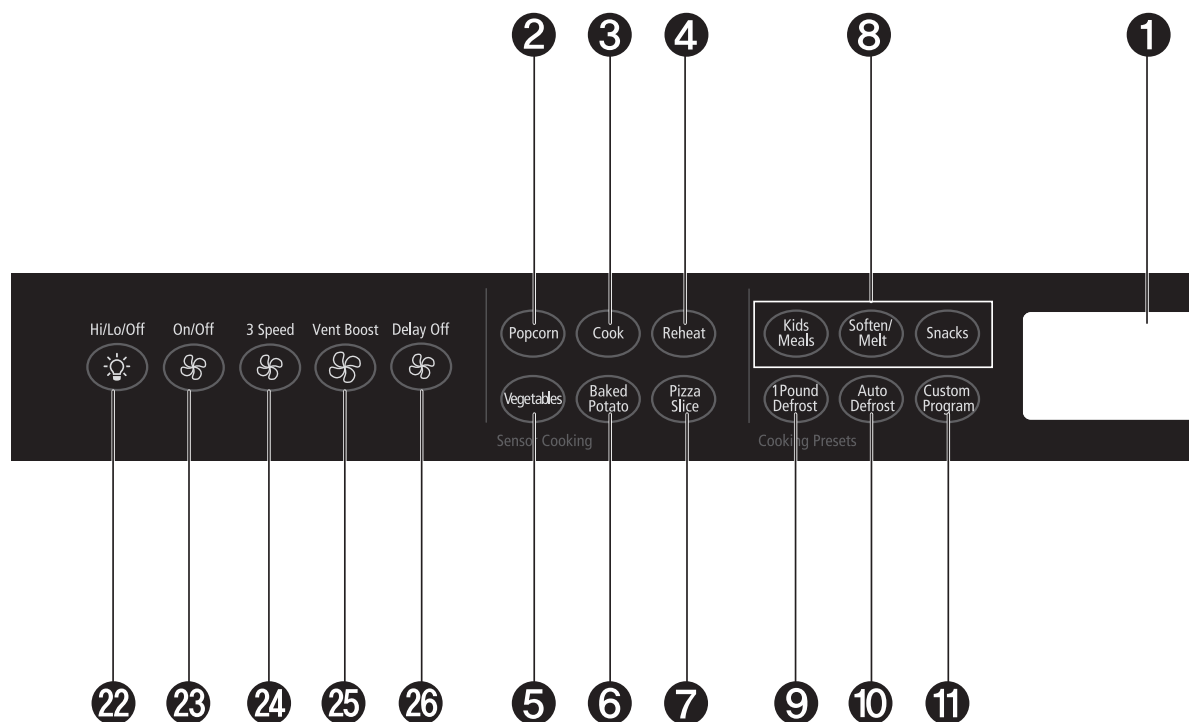


- Se puede abrir la puerta por ambos lados.

Especificaciones del horno

Alimentación eléctrica	120 VCA, 60 Hz
Potencia de entrada	1700 W
Potencia de cocción	1000 W Norma 60705 IEC
Frecuencia	2450 MHz
Potencia nominal	14,0 A
Dimensiones exteriores (Ancho x Alto x Profundidad)	759 x 451 x 413,4 mm
Capacidad interior	2,0 pies cúbicos
Peso neto	66.0 lbs.

ESPAÑOL

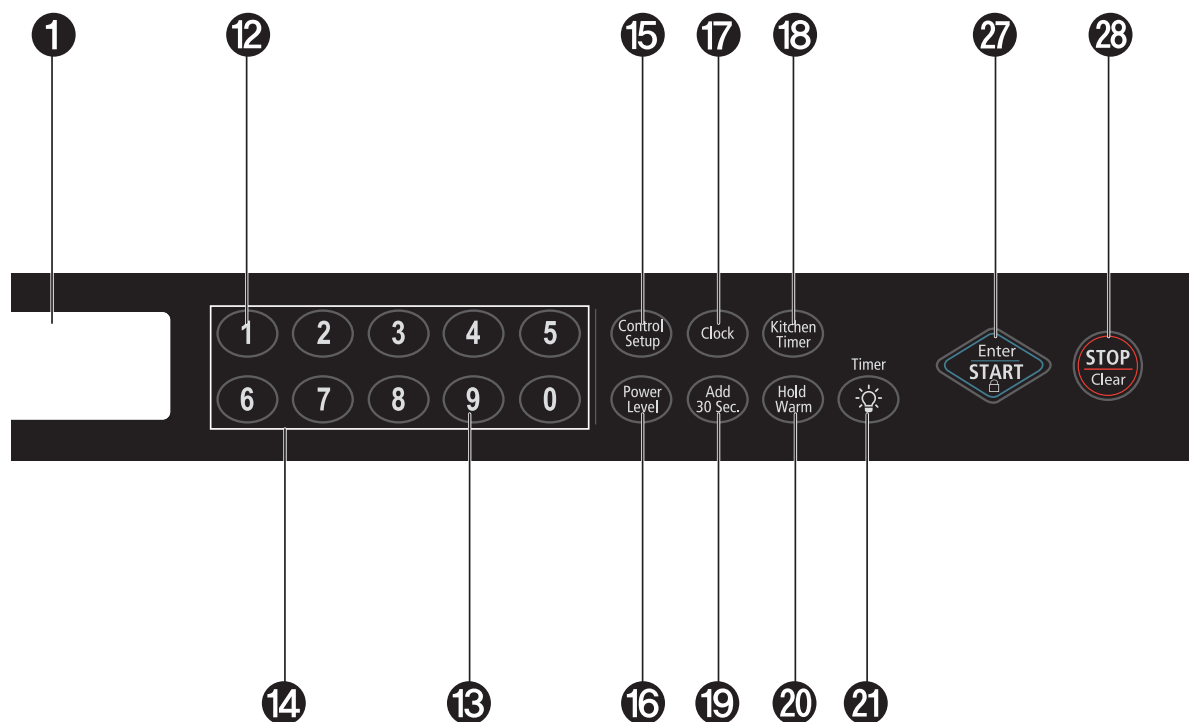


Features (Características)

- DISPLAY (PANTALLA):** La pantalla incluye un reloj e indicadores que le muestran la hora del día, los ajustes de tiempo de cocción y las funciones de cocción seleccionadas.
- POPCORN (PALOMITAS DE MAÍZ):** Oprima esta tecla cuando prepare palomitas de maíz en su horno de microondas. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad que detecte en las palomitas de maíz.
- COOK (COCCIÓN):** Oprima esta tecla para cocinar bebidas, comidas congeladas, desayunos congelados, pechugas de pollo. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad proveniente de la comida.
- REHEAT (RECALENTAMIENTO):** Oprima esta tecla para recalentar un plato de comida, guisos y pastas. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad proveniente de la comida.
- VEGETABLES (VERDURAS):** Oprima esta tecla para cocinar verduras frescas o congeladas. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad que detecte en las verduras.
- BAKED POTATO (PAPA AL HORNO):** Oprima esta tecla para cocinar papas. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad que detecte en las papas.
- PIZZA SLICE (REBANADA DE PIZZA):** Oprima esta tecla para recalentar la pizza. El sensor le indicará al horno cuánto tiempo cocinar dependiendo de la cantidad de humedad que detecte.
- KIDS MEALS, SNACKS, SOFTEN/MELT (COMIDAS PARA NIÑOS, SNACKS, ABLANDAR/DERRETIR):** Oprima estas teclas para cocinar comidas específicas.
- 1 POUND DEFROST (DESCONGELAMIENTO 1 LIBRA):** Esta tecla ofrece un descongelamiento RÁPIDO para 1,0 libra de alimentos congelados.
- AUTO DEFROST (DESCONGELAMIENTO AUTOMÁTICO):** Oprima esta tecla para descongelar alimentos según el peso.
- CUSTOM PROGRAM (PROGRAMA PERSONALIZADO):** Oprima esta tecla para recuperar una instrucción de cocción previamente programada en la memoria.
- LESS (MENOS):** Oprima esta tecla para restar tiempo de cocción (10 segundos).
- MORE (MÁS):** Oprima esta tecla para agregar más tiempo de cocción (10 segundos).

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CARACTERÍSTICAS



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14. **NÚMERO:** Oprima las teclas numéricas para ingresar el tiempo de cocción, el nivel de potencia, las cantidades o los pesos.
15. **CONTROL SETUP (CONFIGURACIÓN DE CONTROLES):** Oprima esta tecla para modificar las configuraciones predeterminadas del horno.
16. **POWER LEVEL (NIVEL DE POTENCIA):** Oprima esta tecla para seleccionar un nivel de potencia de cocción.
17. **CLOCK (RELOJ):** Oprima esta tecla para ingresar la hora del día.
18. **KITCHEN TIMER (TEMPORIZADOR DE LA COCINA):** Oprima esta tecla para configurar el temporizador de la cocina.
19. **ADD 30 SEC (AGREGAR 30 SEG):** Oprima esta tecla para ajustar y comenzar rápidamente en el nivel de potencia del 100%.
20. **HOLD WARM (MANTENER CALIENTE):** Toque este pad para "Mantener caliente" las comidas cocinadas en su horno hasta 99 minutos 99 segundos.
21. **LIGHT TIMER (TEMPORIZADOR DE LA LUZ):** Oprima esta tecla para configurar el temporizador de la luz.
22. **LIGHT HI/LO/OFF (LUZ ALTA/BAJA/APAGADA):** Oprima esta tecla para encender la luz de la cubierta.
23. **VENT ON/OFF (VENTILACIÓN ACTIVADA/DESACTIVADA):** Oprima esta tecla para encender o apagar el ventilador.
24. **VENT 3 SPEED (VENTILACIÓN CON 5 VELOCIDADES):** Oprima esta tecla para elegir una de las 3 velocidades del ventilador.
25. **VENT BOOST (MÁS VENTILACIÓN):** Oprima esta tecla para encender o apagar la función de más ventilación.
26. **VENT DELAY ON/OFF (VENTILACIÓN RETRASADA ACTIVADA/DESACTIVADA):** Oprima esta tecla cuando configure el tiempo de ventilación (1, 3, 5, 10, 30 minutos).
27. **ENTER/START (INGRESAR/COMENZAR):** Oprima esta tecla para iniciar una función. Si abre la puerta después de que el horno comienza a cocinar, cierre la puerta y oprima la tecla ENTER/START (INGRESAR/COMENZAR) nuevamente.
28. **STOP/CLEAR (APAGAR/ANULAR):** Oprima esta tecla para apagar el horno o anular todas las entradas.

Manual de Instrucciones

Conozca su horno de microondas

Esta sección los conocimientos básicos que debe conocer para manejar su horno de microondas. Por favor lea esta información antes de utilizarlo.

⚠ PRECAUCIÓN

- Para evitar el riesgo de lesiones físicas o daños materiales, no ponga en funcionamiento el horno vacío.
- Para evitar el riesgo de lesiones físicas o daños materiales no utilice recipientes de barro cocido, papel de aluminio, utensilios de metal ni con adornos de metal en el horno.

Clock (Reloj)

Primero debe configurar el reloj para que el microondas funcione.

Ejemplo: Para poner el reloj a las 8:00 AM.

1. Oprima la tecla **CLOCK**.
2. Ingrese la hora utilizando el teclado numérico.
3. Oprima la tecla **ENTER/START**.
4. Oprima **1** para AM.
5. Oprima la tecla **ENTER/START**.

NOTA

Siga los pasos 1-3 anteriores en el modo de reloj de 24 horas.

Kitchen Timer (Temporizador de La Cocina)

Puede utilizar su horno de microondas como temporizador. Utilice el Temporizador para programar hasta 99 minutos, 99 segundos.

Ejemplo: Para programar 8 minutos.

1. Oprima la tecla **KITCHEN TIMER**.
2. Ingrese la hora utilizando el teclado numérico.
3. Oprima la tecla **ENTER/START**.

Cuando haya transcurrido el tiempo, escuchará señales sonoras y aparecerá la palabra **END (FIN)**.

Control Setup (Configuración de Controles)

Puede modificar los valores predeterminados.

Consulte la siguiente tabla para obtener más información.

Nro	Función	Nro	Función
1	Modo de peso seleccionado	1	Lbs.
		2	Kg.
2	Control de señal sonora ON/OFF (activada/desactivada)	1	Sonido ON (activado)
		2	Sonido OFF (desactivado)
3	Control de pantalla de reloj	1	12HR
		2	24HR
4	Pantalla	1	Velocidad lenta
		2	Velocidad normal
		3	Velocidad rápida
5	Señal de recordatorio de final	1	ON (activada)
		2	OFF (desactivada)
6	Modo Demo	1	ON (activada)
		2	OFF (desactivada)
7	Hora de verano	1	ON (activada)
		2	OFF (desactivada)

Ejemplo: Para cambiar el modo de peso (de Lbs. a Kg.).

1. Oprima la tecla **CONTROL SETUP**.
2. Oprima la tecla numérica **1**.
3. Oprima la tecla numérica **2**.

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Vent Fan (Ventilación)

La VENTILACIÓN quita el vapor de agua y otros vapores de la superficie de cocción.

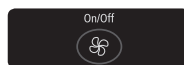
Ejemplo: Para configurar una velocidad mediana.



1. Oprima la tecla **ON/OFF** (encendido/apagado). Esto muestra el último nivel hasta que usted seleccione el nivel de velocidad del ventilador.



2. Oprima la tecla **3 SPEED** (3 velocidades) hasta que en la pantalla aparezca Medium (Mediana).



3. Oprima la tecla **ON/OFF** (encendido/apagado) para apagar el ventilador cuando lo desee.

NOTA:

Si la temperatura sube demasiado alrededor del horno de microondas, el ventilador de la campana de ventilación se encenderá automáticamente según la configuración **Medium Speed (Velocidad mediana)** para enfriar el horno.

El ventilador se apagará automáticamente cuando las partes internas estén frías. Cuando esto sucede, no se puede apagar la ventilación en forma manual.

Vent Boost (Más ventilación)



Oprima la tecla **Vent Boost** (Más ventilación) para encender o apagar la velocidad de la función de más ventilación (el nivel de velocidad más alto).

Delay Off (Retraso Apagado)

Ejemplo: Para apagar el ventilador después de 30 minutos de velocidad mediana.



1. Oprima la tecla **ON/OFF** (encendido/apagado).



2. Oprima la tecla **3 SPEED** (3 velocidades) hasta que en la pantalla aparezca Medium (Mediana).



3. Oprima la tecla **DELAY OFF** (RETARDO APAGADO) cinco veces. En la pantalla se desplaza la frase "AFTER 30 MINUTES" (Después de 30 minutos).

Child Lock (Bloqueo para Niños)

Puede bloquear el panel de control para evitar que el microondas se inicie accidentalmente o sea utilizado por niños.

La función Child Lock también es útil cuando se limpia el panel de control. Child Lock evita la programación accidental cuando se limpia el panel de control.

Ejemplo: Para configurar el bloqueo para niños.



Oprima y mantenga oprimida la tecla **ENTER/START** durante más de 3 segundos. En la pantalla se leerá **CHILD LOCK ON (Bloqueo para niños activado)** y se escucharán dos señales sonoras.

Ejemplo: Para cancelar el bloqueo para niños.



Oprima y mantenga oprimida la tecla **ENTER/START** durante más de 3 segundos. Desaparecerá la palabra **LOCKED (Bloqueado)** y se escucharán dos señales sonoras.

Add 30 Sec (Agregar 30 Seg.)

Esta tecla ahorra tiempo y le permite configurar rápidamente y comenzar la cocción en el microondas sin la necesidad de oprimir la tecla ENTER/ START.

Ejemplo: Para programar AGREGAR 30 SEG para añadir 2 minutos.



Oprima la tecla **ADD 30 SEC.** 4 veces. El horno comienza la cocción y la pantalla muestra la cuenta regresiva del tiempo.

Light Timer (Temporizador de la Luz)

Puede programar la **LUZ** para que se encienda y se apague automáticamente en cualquier momento. La luz se enciende a la misma hora cada día hasta que se reinicia.

Ejemplo: Se enciende a las 2:00 AM, se apaga a las 7:00 AM.

Modo de reloj de 12 horas.

1. Oprima la tecla **LIGHT TIMER**.
2. Ingrese la hora a la que desea que se encienda la LUZ.
3. Oprima la tecla **ENTER/START**.
4. Oprima **1** para AM.
5. Oprima la tecla **ENTER/START**.
6. Ingrese la hora a la que desea que se apague la LUZ.
7. Oprima la tecla **ENTER/START**.
8. Oprima **2** para PM.
9. Oprima la tecla **ENTER/START**.

Modo de reloj de 24 horas.

1. Oprima la tecla **LIGHT TIMER**.
2. Ingrese la hora a la que desea que se encienda la LUZ.
3. Oprima la tecla **ENTER/START**.
4. Ingrese la hora a la que desea que se apague la LUZ.
5. Oprima la tecla **ENTER/START**.

Pour annuler le light timer (Minuteur d'éclairage).

1. Oprima la tecla **LIGHT TIMER**.
2. Oprima la tecla **0**.

NOTA:

Si desea cancelar el **LIGHT TIMER** en funcionamiento, oprima la tecla **0**.

Light HiLo/Off (Luz Alta/Baja/Apagada)

1. Oprima la tecla **LIGHT HI/LO/OFF** una vez para luz brillante, dos veces para luz nocturna, o tres veces para apagar la luz.

More/Less (Más/Menos)

Los botones More/Less le permiten ajustar los tiempos de cocción preconfigurados. Sólo funcionan en los modos Sensor Reheat (recalentamiento con sensor), Sensor cooking (cocción con sensor) (excepto para Bebidas), Add 30 sec. (agregar 30 seg), Custom Cook (cocción personalizada) o Time Cook (cocción por tiempo). Utilice el botón More/Less sólo después de haber comenzado a cocinar con uno de estos procedimientos.

1. Para **AGREGAR** más tiempo a un procedimiento de cocción automático: Oprima el botón **MORE (9) (Más)** (10 segundos).
2. Para **REDUCIR** más tiempo de un procedimiento de cocción automático: Oprima el botón **LESS (1) (Menos)** (10 segundos).

Custom Program (Programa Personalizado)

CUSTOM PROGRAM le permite recuperar una instrucción de cocción previamente incorporada a la memoria y comenzar a cocinar rápidamente.

Ejemplo: Para cocinar durante 2 minutos a una potencia del 70%.

1. Oprima la tecla **CUSTOM PROGRAM**.
2. Ingrese el tiempo de cocción.
3. Oprima la tecla **POWER LEVEL**.
4. Ingrese en nivel de potencia.
5. Oprima la tecla **ENTER/START**.

Ejemplo: Para recuperar el programa personalizado.

1. Oprima la tecla **CUSTOM PROGRAM**.
2. Oprima la tecla **ENTER/START**.

Cuando haya transcurrido el tiempo de cocción, escuchará cuatro señales sonoras y aparecerá la palabra **END**.

Cocinar con niveles de potencia altos

Ejemplo: Para cocinar alimentos durante 8 minutos 30 segundos a una potencia del 100%.

1. Ingrese el tiempo de cocción.
2. Oprima la tecla **ENTER/START**.

Cuando haya transcurrido el tiempo de cocción, escuchará cuatro señales sonoras y aparecerá la palabra **END**.

Cocinar con niveles de potencia más bajos

La cocción con el nivel de potencia HIGH no siempre le brinda los mejores resultados con los alimentos que necesitan una cocción más lenta, tales como las carnes asadas, los alimentos horneados o los flanes. Su horno tiene 10 ajustes de potencia además de HIGH.

Ejemplo: Para cocinar alimentos durante 7 minutos 30 segundos a una potencia del 70%.

1. Ingrese el tiempo de cocción.
2. Oprima la tecla **POWER LEVEL**.
3. Ingrese en nivel de potencia.
4. Oprima la tecla **ENTER/START**.

Cuando haya transcurrido el tiempo de cocción, escuchará cuatro señales sonoras y aparecerá la palabra **END**.

Para conocer los niveles de potencia consulte la guía de cocción en la página 47.

IMPORTANTE:

- NO almacene ni utilice el estante de alambre en este horno a menos que se vaya a cocinar más de un alimento o una receta lo requiera.
- Podría causar daños en el horno.