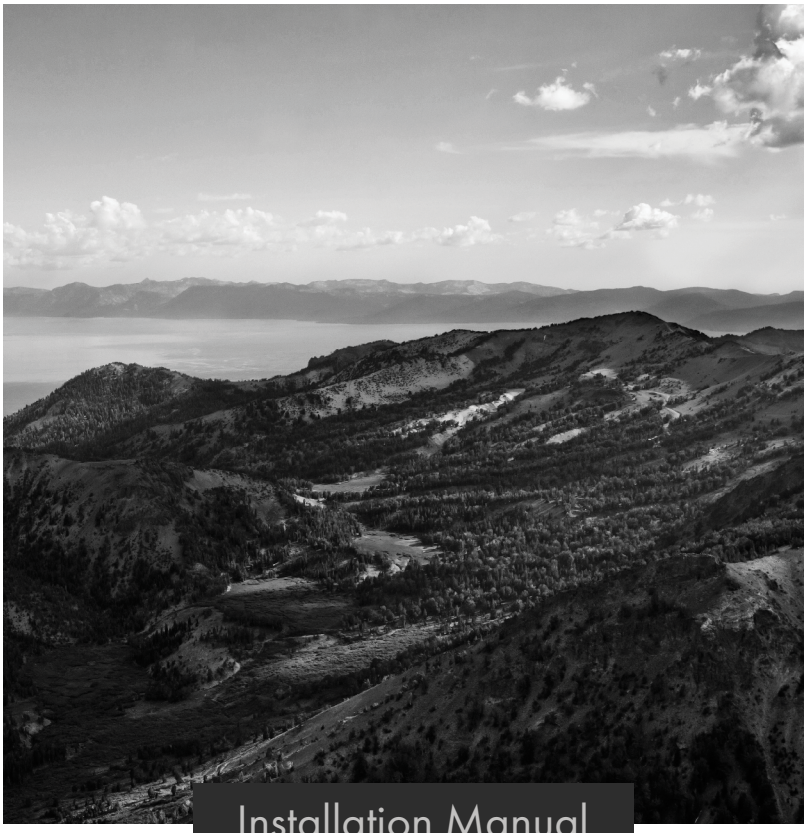
ZLINE

ATTAINABLE **LUXURY®**



Installation Manual

MICROWAVE OVEN

www.zlinekitchen.com



ZLINE Kitchen and Bath provides Attainable Luxury, where the kitchen and bath of your dreams is never out of reach. Through our unique designs and unparalleled quality, we're dedicated to providing you an elevated experience in the heart of your home. With an endless selection of features and finishes, our inspiration is your reality.

ZLINE is fueled by a passion for innovation; A relentless pursuit of bringing the highest end luxury designs and professional features into everyone's homes. Because we continually strive to improve our products, we may change specifications and designs without prior notice.

⚠ WARNING: This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov.



ZLINE

ATTAINABLE **LUXURY**®

WARRANTY

COVERAGE

ZLINE Kitchen and Bath microwave parts will be warrantied for two years from the original purchase date for the original purchaser of the product.

TERMS

This warranty applies only to the original purchaser of the product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Commercial settings include but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, day care centers, private clubs, fire stations, common areas in multi-family dwellings, nursing homes, food service locations, and institutional food service locations such as hospitals or correction facilities. This warranty is non-transferable and will not be extended based on the date of installation. The warranty applies only to products installed in the continental United States and the District of Columbia. Warranty shall not apply and ZLINE Kitchen and Bath is not responsible for damage resulting from negligence, improper maintenance, misuse, abuse, alteration of or tampering with the appliance, accident, natural disaster, improper electric supply, unauthorized service or repair, improper installation, or installation not in accordance with the instructions contained in the manual or the local codes.

WHAT IS NOT COVERED

1. Installation or start-up damages or problems caused by improper installation or use.
2. Damage related to unauthorized service or unauthorized parts.
3. Installation in any commercial or non-residential application.
4. Aesthetic damage, scratches, or natural wear caused by normal use.
5. Second-hand, open box products, or products purchased from an unauthorized retailer.

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SAFETY INSTRUCTIONS

Read all instructions before using the appliance.

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

- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices, and other working environments; by clients in hotels, motels, and other residential type environments; farm houses; bed and breakfast type environments.



WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Do not attempt to operate this oven with the door open. This can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
    - Door (bent)
    - Hinges and latches (broken or loosened)
    - Door seals and sealing surfaces
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- If the oven is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the oven and lead to a dangerous situation.

SAFETY INSTRUCTIONS

- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- This appliance can be used by children if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (For appliances with type Y attachment.)
- Do not immerse cord or plug in water.
- Keep cord away from heated surface.
- Do not let cord hang over edge of table or counter.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.

SAFETY INSTRUCTIONS

- To reduce the risk of fire in the oven cavity:
    - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    - Remove wire twist-ties from paper or plastic bag before placing bag in oven.
    - If material inside of the oven ignites, keep oven door closed, turn oven off, and disconnect power cord or shut off power at the fuse or circuit breaker panel.
    - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Care should be taken not to displace the turntable when removing containers from the appliance.
- Some products, such as whole eggs and sealed containers - for example, closed glass jars - can explode and should not be heated in this oven.



WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

SAFETY INSTRUCTIONS

- Liquids, such as water, coffee, or tea may be heated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
    - Do not overheat the liquid.
    - Stir the liquid both before and halfway through heating it.
    - Do not use straight-sided containers with narrow necks.
    - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    - Use extreme care when inserting a spoon or other utensil into the container.
- Do not operate any heating or cooking appliance beneath the appliance. (Exception: A microwave oven made for use above another heating appliance.)
- Do not mount unit over or near any portion of heating or cooking appliance. (Exception: A microwave oven made for use above another heating appliance.)
- Do not mount over sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.
- Oversized food or oversized metal utensils should not be inserted in a microwave/ toaster oven as they may create a fire or risk of electric shock.
- The appliance shall not be cleaned with a steam cleaner.

SAFETY INSTRUCTIONS

- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not use paper products when appliance is operated in the toaster mode.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth, and similar may lead to risk of injury, ignition, or fire.



WARNING: The appliance and its accessible parts become hot during use. Surface of a storage drawer can get hot. Care should be taken to avoid touching heating elements. Metallic containers for food and beverages are not allowed during microwave cooking.

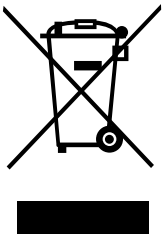
- The appliance is intended to be used built-in.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

SAFETY INSTRUCTIONS

- Using metal with the microwave function can cause
- sparks. Metal - e. g. a spoon in a glass - must be kept at least 1 in. from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods.
- Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the appliance unless there is food in the cooking compartment.
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

SAFETY INSTRUCTIONS

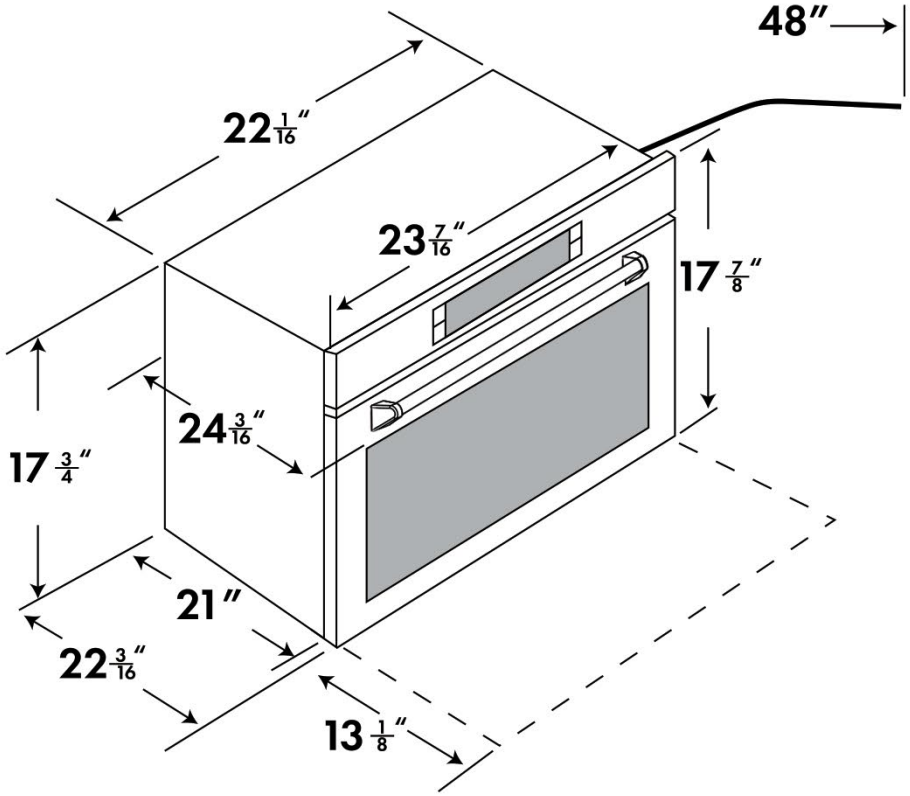
ENVIRONMENTALLY-FRIENDLY DISPOSAL



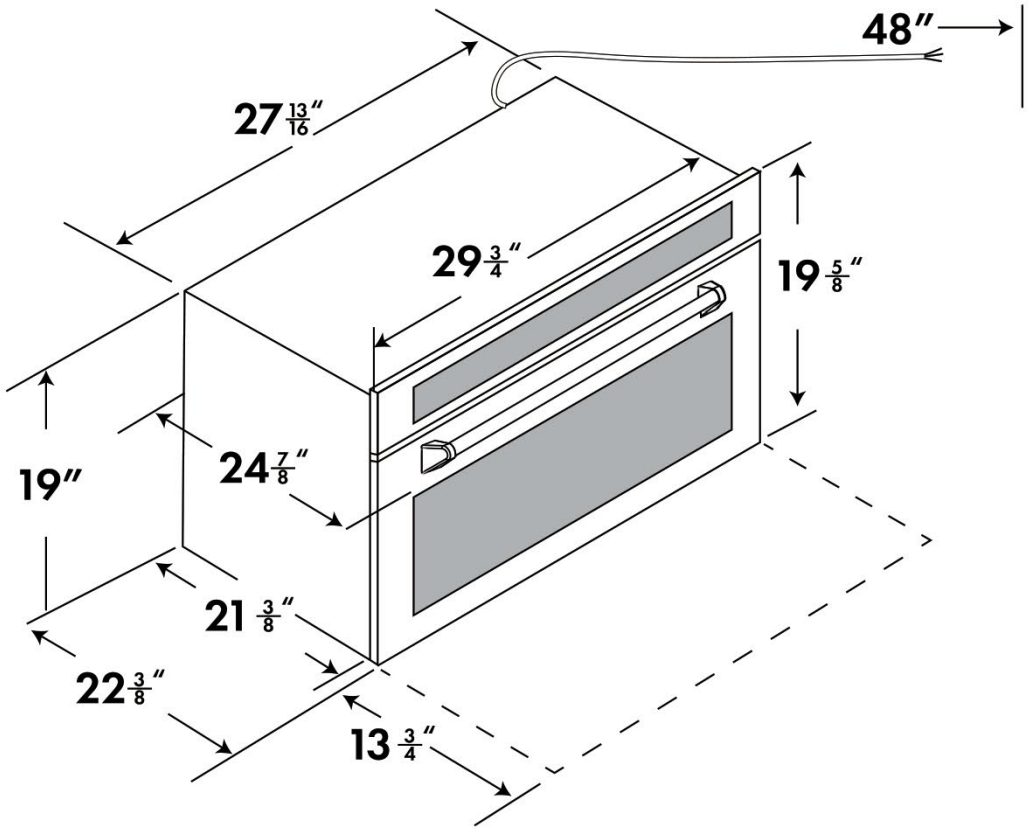
Dispose of packaging in an environmentally-friendly manner. This appliance complies with European Directive 2002/ 96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

BEFORE INSTALLATION

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BEFORE INSTALLATION

Gather the required tools before starting installation. Read and follow the instructions provided with any tools listed here.

TOOLS AND PARTS NEEDED

- Philips head screwdriver
- 1/8" drill bit and drill
- Measuring tape
- Knife

PARTS PROVIDED

- Philips head screws

BEFORE INSTALLATION



WARNING

ELECTRIC SHOCK HAZARD

- Before you plug in an electrical cord or turn on power supply, make sure all controls are in the OFF position.
- This appliance must be grounded. Connect only to properly grounded outlet.
- Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.
- Do not cut or remove the ground prong. It must be plugged into a matching grounding type receptacle to avoid electrical shock. If there is any doubt as to whether the wall receptacle is properly grounded, the check with a qualified electrician.
- Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.
- Be sure your appliance is properly installed and grounded by a qualified technician. Installation, electrical connections and grounding must comply with all applicable codes. This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. The outlet must be properly grounded in accordance with all applicable codes.



WARNING

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

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

BEFORE INSTALLATION

- Only a qualified electrician who takes the appropriate regulations into account may install the socket or replace the connecting cable. If the plug is no longer accessible following installation, an all-pole isolating switch must be present on the installation side with a contact gap of at least 1/8". Contact protection must be ensured by the installation.
- Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance. Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.
- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.



WARNING: We do not recommend using an extension cord and if used on this appliance, it will void warranty. If you are going to use an extension cord, make sure the wire gauge and length are correct for use with a microwave. The use of an extension cord can cause voltage drop, fire hazard, and can cause permanent damage to the microwave if used.

- Longer cord sets or extension cords are available and may be used if care is exercised in their use.
- If a long cord or extension cord is used:
    - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
    - The extension cord must be a grounding-type 3-wire cord.
    - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

ELECTRICAL REQUIREMENTS:

- A three prong grounded outlet
- 120 V, 60 Hz, AC only
- 20 Amp electrical supply with a fuse or a circuit breaker

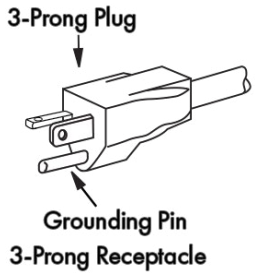
BEFORE INSTALLATION

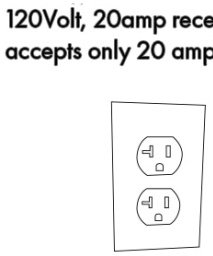
ELECTRIC INSTALLATION

- This product must be connected to a supply circuit of the proper voltage and frequency. Wire size must conform to the requirements of the National Electric Code or the prevailing local code for this rating.
- The power supply cord and plug should be brought to a separate 20-amp branch circuit single grounded outlet. The outlet box should be located inside the cabinet above the appliance.
- The outlet box and supply circuit should be installed by a qualified electrician and conform to the National Electrical Code or the prevailing local code.
- The voltage used must be the same as specified on this microwave oven. Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking.
- The manufacturer is not responsible for any damages resulting from the use of the oven with any voltage other than specified.

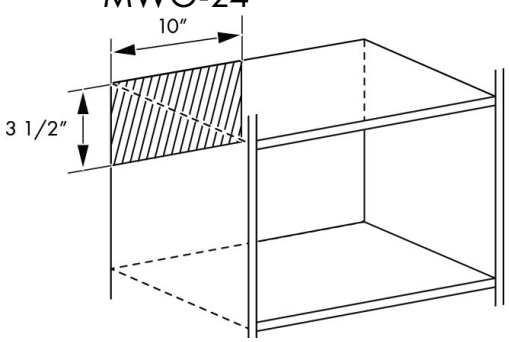
OUTLET AREA

- Anywhere within the shaded area the minimal distance between the appliance and the wall is 1 3/4".
- The outlet can be located anywhere within the shaded area.

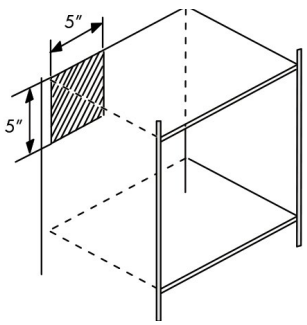




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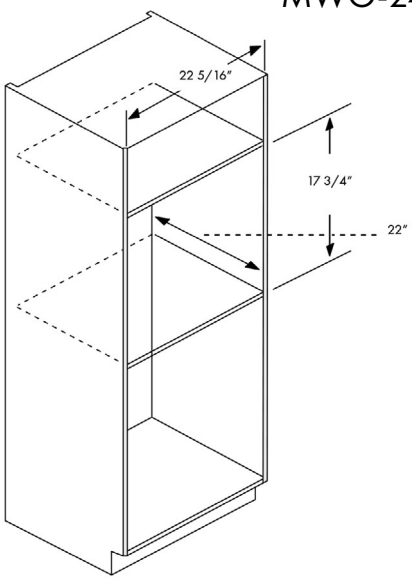


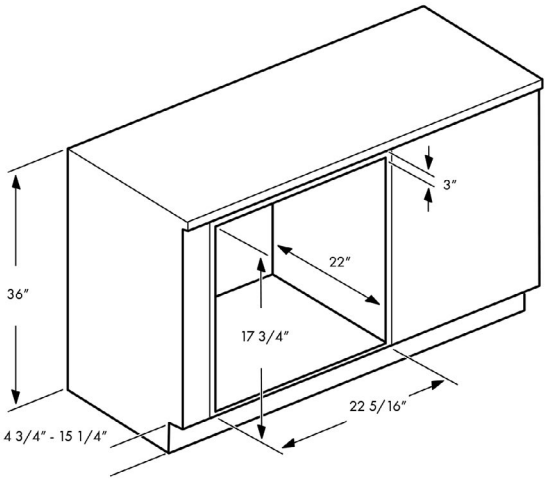
INSTALLATION

GENERAL CABINET REQUIREMENTS:

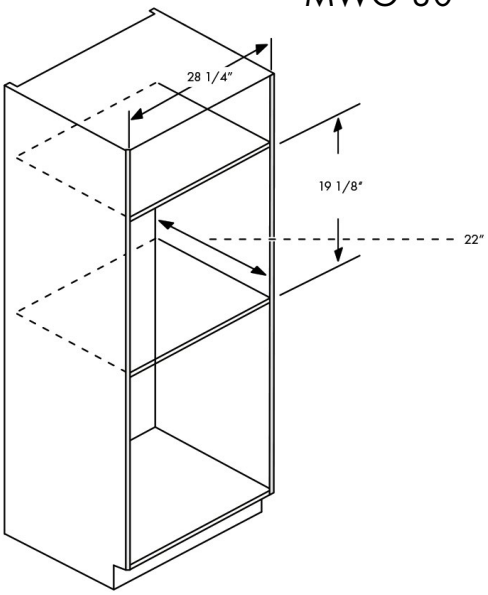
- 1/4" space between the side of the appliance and an adjacent wall or cabinet door when installed at the end of a cabinet run.
- The cabinet base must be flat and capable of supporting the weight of your appliance when in use.
- The appliance door will overlap the furniture below by approx 3/16" when opened.
- There must be an air gap of at least 1/4" between the appliance and the cabinet walls when the appliance is installed, i.e. 1/8" each side.

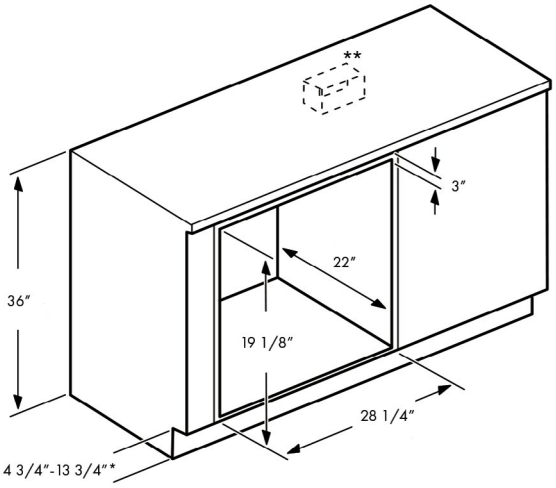
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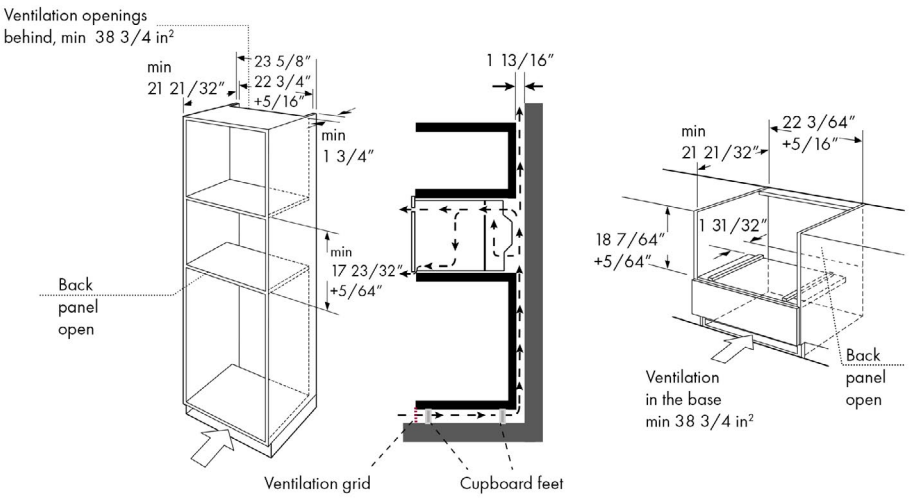
INSTALLATION

VENTILATION

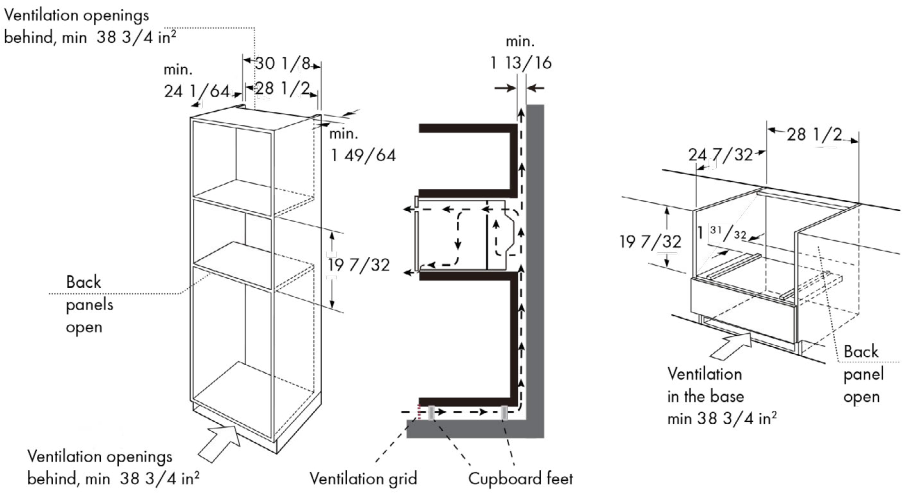
This appliance is only intended to be fully fitted in a kitchen.

- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 1 3/4" must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 38 3/4 in² on the front. To achieve this, cut back the base panel or fit a ventilation grill.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The units into which the appliance is fitted must be heat-resistant up 194°F.
- Note: There should be a gap above the oven.

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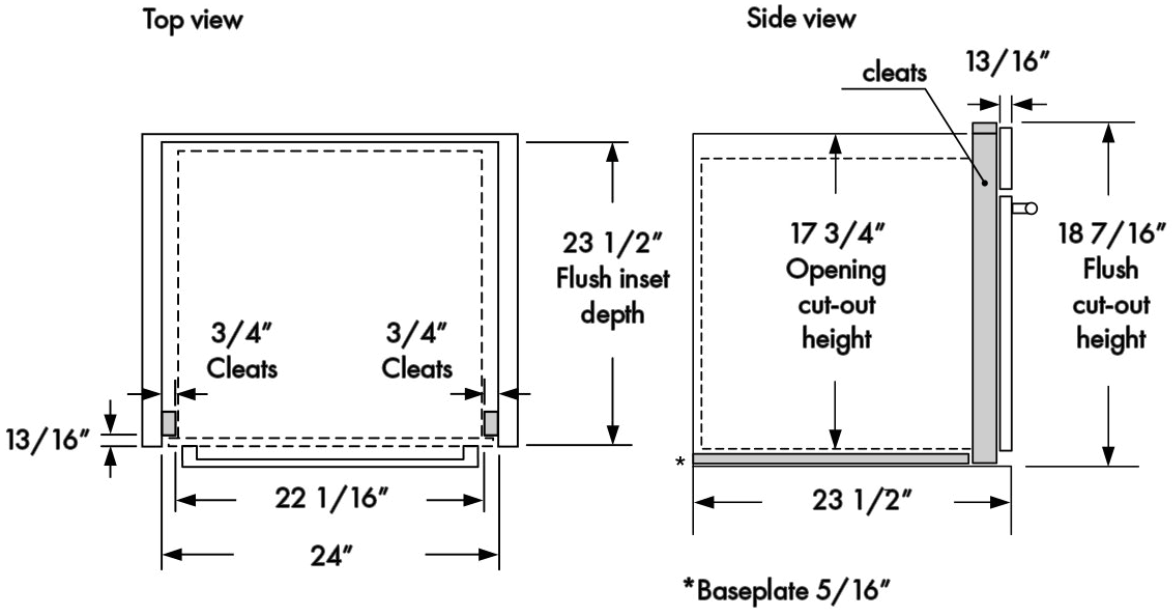


INSTALLATION

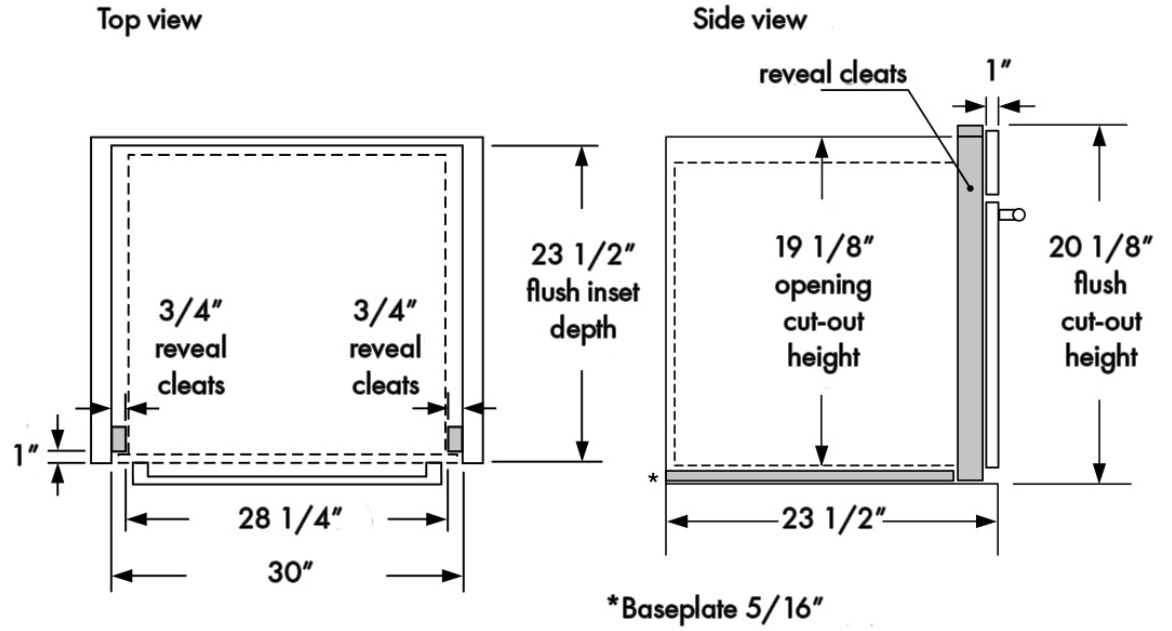
Flush installation also requires:

- Two side cleats to be attached inside the cabinet frame, recessed from the front
- A 5/16" baseplate underneath the unit body.

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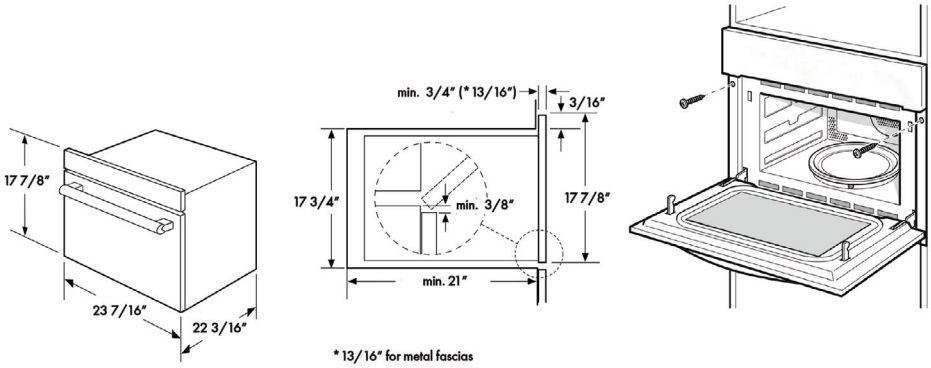
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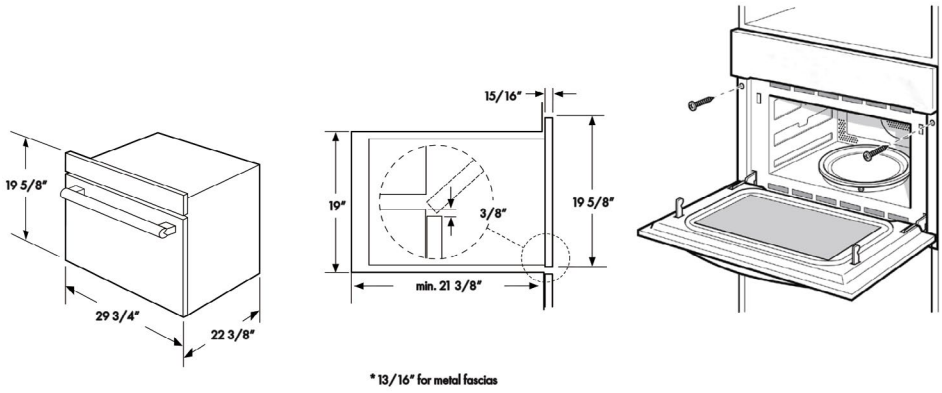
INSTALLATION

BUILDING IN

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- Carefully push the microwave into the cabinetry, making sure that it is in the center.
- Do not kink the connecting cable.
- Open the door and fasten the microwave with the screws that were supplied.

WARNING

WARNING: The gap between the worktop and the appliance must not be closed by additional battens.

MOUNT TO CABINET

NOTE: The appliance is heavy. It is advisable to install it with a second person.

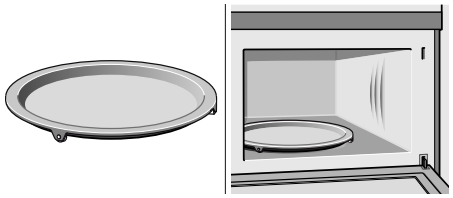
NOTICE

NOTICE: Before installing the appliance, be sure to verify the cabinet dimensions and electrical connections.

1. Fully insert the appliance and center it. Do not kink the electrical cable.
2. Screw the appliance into place.

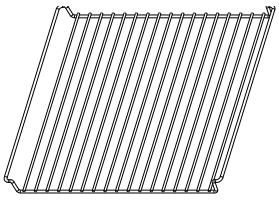
OPERATION

TURNTABLE



Food which particularly requires a lot of heat from underneath can be prepared directly on the turntable.

- The turntable can turn clockwise or counterclockwise.
- Place the turntable on the drive in the center of the cooking compartment. Ensure that it is properly fitted.
    - Never use the microwave without the turntable.
    - The turntable can withstand max 11 lbs.
    - The turntable must turn when using all types of heating.
- Reversible rack included.



Grill Rack

- Face up for grilling.
- Face down for baking and roasting.

WARNING

The rack can remain inside the microwave during the microwave function as long as it is placed properly in the rack holders.

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

OPERATION

RADIO INTERFERENCE

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

This device complies with part 18 of the FCC Rules.

UTENSILS



CAUTION: Personal Injury Hazard

- Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.
- See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." (right)
- There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

UTENSIL TEST

Fill a microwave-safe container with 1 cup of cold water along with the utensil in question.

1. Cook on maximum power for 1 minute.
2. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
3. Do not exceed 1 minute cooking time.

OPERATION

MATERIALS YOU CAN USE IN MICROWAVE OVEN	
UTENSILS	GUIDE
Browning dish	Follow manufacturer* instructions. The bottom of browning dish must be at least 3/16" above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer* instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer* instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package. Microwave-safe only. Use to cover food during cooking
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

MATERIALS TO BE AVOIDED IN MICROWAVE OVEN	
UTENSILS	GUIDE
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

OPERATION



TOUCH KEYS AND DISPLAY	
AUTO DEFROST	Select Auto Defrost programs
FROZEN FOODS	Start cooking programs for frozen convenience foods
SENSOR COOK	Select Sensor Cook programs
SENSOR REHEAT	Select Sensor Reheat programs
POPCORN	Cook popcorn
BEVERAGE	Heat beverages
PIZZA	Select pizza programs
AUTO MENU	Select auto menu programs
BROIL HIGH-LOW	Set Broil modes (Hi/Lo)
POWER LEVEL	Set power level for microwave operation
CONVECTION	Select Bake Cook programs Select Roast Cook programs
PREHEAT	Select preheat programs
TEMP. WEIGHT	Set Temp. or weight of cooking
TIME	Set cooking time
PANEL LOCK	Activate/deactivate child lock
CLOCK	Set time of day
0 - 9	Use the number keys to enter customized values
START / ENTER +30 seconds	Confirm entered values/Start cooking mode Add 30 seconds
CLEAR / OFF	Clear entered value/turn appliance off

PARAMETER ADJUSTMENT	
Auto menu	Select 8 automatic programs.
Weight	Set the weight of cooking.
Time	Set the time of cooking.

OPERATION

CHILDPROOF LOCK

The oven has a childproof lock to prevent children switching it on accidentally. The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

SWITCHING ON THE CHILDPROOF LOCK

1. No cooking time should be set.
2. Touch and hold the **Panel lock** key for approx. 3 seconds. The lock symbol appears in the display. The childproof lock is activated.

SWITCHING OFF THE CHILDPROOF LOCK

Touch and hold the **Panel lock** key for approx. 3 seconds. The lock symbol on the display goes out. The childproof lock is deactivated.

CHILDPROOF LOCK WITH OTHER COOKING OPERATIONS

When other cooking programs have been set, the childproof lock is not operational.

COOLING FAN

- Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.
- The cooling fan continues to run for a certain time after operation.



WARNING: Do not cover the ventilation slots. Otherwise, the appliance will overheat.

- The appliance needs to remain cool during microwave operation. The cooling fan may continue to run even when the microwave operation has completed.
- Condensation may appear on the door window, interior walls and floor. This is normal and does not adversely affect microwave operation. Wipe away the condensation after cooking.

OPERATION

SETTING THE CLOCK

1. Once the appliance is connected, "12:00" will be displayed as the time of day. To set the correct time, proceed as follows:
2. Touch **Clock**.
3. Enter the correct time using the number keys.
   Example: To set the clock to 12:41 type in 1 2 4 1.
4. Touch **Start/Enter** to confirm.

CHANGING THE CLOCK

1. Touch **Clock** in waiting state.
2. Enter the correct time using the number keys.
3. Touch **Start/Enter** to confirm.

SETTING THE TIME-SETTING OPTIONS

Your oven has various time-setting options. You can use the **Clock** key to call up the menu and switch between the individual functions.

SETTING THE COOKING TIME

1. The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.
2. The oven starts. The cooking time counts down in the display.
3. The cooking time has elapsed
4. An audible signal sounds. The oven stops heating.

OPERATION

HEATING UP THE OVEN

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

1. Touch **Convection** once to enter bake mode.
2. Enter the numbers **3 5 0** with the number keys.
3. Touch **TEMP./ WEIGHT** to adjust cooking time.
4. Enter the numbers **6 0** with the number keys.
5. Touch **Start/Enter** to start cooking.

The oven light turns on and the appliance starts heating.

SETTING CONVECTION MODE

Example: Roast 350°F for 20 minutes

1. Touch **Convection** twice to enter roast mode.
2. Enter the numbers **3 5 0** with the number keys.
3. Touch **TEMP./ WEIGHT** to adjust cooking time.
4. Enter the numbers **2 0** with the number keys.
5. Touch **Start/Enter** to start cooking.

OPENING THE OVEN DOOR DURING OPERATION

Operation is suspended. After closing the door, touch the **Start/Enter** key. Operation continues.

CANCELING OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

OPERATION

RAPID PREHEATING

With rapid preheating, your oven reaches the set temperature particularly quickly.

1. To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.
2. Touch the **PREHEAT** key.
3. Enter the temperature setting with the number keys. The input temperature should be within 100°F to 450°F .
4. Touch the **Start/Enter** key. The oven begins to heat up.

THE PREHEATING PROCESS IS COMPLETE

A signal sounds. Put your dish in the oven. Set the cooking mode you need.

CANCELING RAPID PREHEATING

- During setting the rapid preheating function, touch the **Clear/Off** can cancel the function.
- During rapid preheating, touch **Clear/Off** can cancel the function. You can also open the door to cancel the function.

NOTE: Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

SUITABLE MICROWAVE OVENWARE

Suitable dishes are heat-resistant ovenware made of glass, oven heat resistant silicon cookware, glass ceramic, porcelain, ceramic or heat-resistant plastic. These materials allow microwaves to pass through.

You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

UNSUITABLE MICROWAVE OVENWARE

Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

OPERATION

OVENWARE TEST

Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

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

MICROWAVE POWER SETTINGS

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

OPERATION

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

OPERATION

SETTING THE MICROWAVE

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.

   Example: To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.
2. You can start microwave operation with the default power level 10 by touching
3. **Start/Enter** or you can set a different power level. Touch **Power Level**.
4. Enter the desired power level using the number keys.
5. Touch **Start/Enter** to start microwave operation. The microwave timer will start to count down.

EXPRESS COOKING

1. In waiting state, touch **number keys 1 to 9** to start 100% microwave cooking in 1 to 9 minutes.
2. If the door is closed, the oven will start to cook automatically after 2 seconds.

CHANGE POWER LEVEL

1. Touch **Power Level**.
2. Enter the desired power level with the number keys.
3. Touch **Start/Enter**. Microwave operation continues with the new power level.

OPENING THE OVEN DOOR DURING OPERATION

Operation is suspended. After closing the door, touch the **Start/Enter** key. Operation continues.

CANCELING OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

OPERATION

SPEEDY MICROWAVE COOKING

1. Use the **Start/Enter** key to quick-start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.
2. Touching this key during microwave operation will add 30 seconds to the remaining microwave time.
3. A signal will sound when the cooking time has elapse. Microwave operation has finished.

MULTI-STAGE COOKING

1. Enter the desired cook time with the number keys.
2. Touch **Power Level**.
3. Enter the desired power level using the number keys.
4. Touch **Power Level**.
5. Enter the desired power level using the number keys.
6. Touch **Start/Enter**.
7. Enter the desired cook time with the number keys.
8. Touch **Start/Enter** to start microwave operation.
9. The buzzer will sound 3 times when the first stage cooking is finished and enter to the second stage.

OPERATION

AUTOMATIC PROGRAMS

SETTING A PROGRAM

1. When you have selected a program, set the oven. The temperature selector must be in the off position.
2. Touch **Auto menu**.
3. Touch **Auto menu** repeatedly to scroll through all Auto menu .
4. Touch the **TEMP/WEIGHT** to adjust weight of food.
5. Touch **Start/Enter** to start cooking.

OPENING APPLIANCE DOOR DURING OPERATION

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

CANCEL OPERATION

Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

AUTO MENU		
PROGRAM	WEIGHT RANGE	FOOD PLACEMENT
1- Chicken Breasts	0.5 - 3.0 lbs	Wire rack, facing down
2 - Chicken Thigh	0.5 - 3.0 lbs	Wire rack, facing down
3 - Whole Poultry	1.5 - 4.5 lbs	Turntable
4 - Beef Roast	0.5 - 3.25 lbs	Turntable
5 - Pork Tenderloin	1.0 - 3.0 lbs	Wire rack, facing down
6 - Pork Chops	0.5 - 3.0 lbs	Wire rack, facing down
7 - Meatloaf	1.0 - 3.25 lbs	Turntable
8 - Fish Fillets	0.5 - 2.0 lbs	Wire rack, facing down

OPERATION

DEFROSTING PROGRAMS

You can use the 2 defrosting programs to defrost ground meat and meat pieces.

1. Touch **Auto Defrost** once or twice to choose "**GROUND MEAT**" or "**MEAT PIECES**".
2. Enter the weight of the food you want to defrost using the number keys.
3. Touch **Start/Enter** to start defrosting.

PREPARING FOOD

1. Use food that has been frozen at -0.4 °F and stored in portion- sized quantities that are as thin as possible.
2. Take the food to be defrosted out of all packaging and weigh it. You need to know the weight to set the program.
3. Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry and under no circumstances use it for other purposes or allow it to come into contact with other foods.

OVENWARE

Place the food in a microwaveable shallow dish, e.g. a ceramic or glass plate, but do not cover. When defrosting chicken and chicken portions, an audible signal will sound on two occasions to indicate that the food should be turned.

RESTING TIME

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

After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle. The giblets can be removed from poultry at this point.

PROGRAM NO.	DEFROST	WEIGHT RANGE IN LBS
1	Ground meat	0.50 - 2.00
2	Meat pieces	0.50 - 3.00

OPERATION

POPCORN

- Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.
- Never set the microwave power too high. Use a power setting no higher than 600 watts. Always place the popcorn bag on a glass plate. The disc may jump if overloaded.
- The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use:
- **NOTE**: Popcorn times may vary by brand and/or type.

BAG SIZE	TOUCH POPCORN KEY
1.2 oz	1 time
2.5 oz	2 times
3.5 oz	3 times

SETTING POPCORN MODE

1. The appliance must be turned off.
2. Touch **Popcorn.** The cook time is displayed.
3. Touch **Popcorn** repeatedly or touch number key 1 to 3 to choose the desired weight.
4. Touch **Start/Enter**.
5. The microwave timer starts counting down.
6. When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

OPERATION

BEVERAGE

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

AMOUNT	TOUCH BEVERAGE KEY
0.5 cups (about 4 oz.)	1 time
1 cup (about 8 oz.)	2 times
1.5 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

SETTING BEVERAGE MODE

1. Touch **Beverage**. The cook time is displayed.
2. Touch **Beverage** repeatedly or touch **number key 1 to 4** to choose the desired amount.
3. Touch **Start/Enter.**
4. The microwave timer starts counting down. When the microwave timer has elapse, a beep will sound. The appliance turns off and the clock is displayed.

FROZEN FOODS

SETTING FROZEN FOODS

The appliance must be turned off.

1. Touch **Frozen Foods**.
2. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F.
3. Touch **TEMP./WEIGHT** to adjust cooking time.
4. Touch **Start/Enter** to start cooking.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

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

CANCEL OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

PIZZA

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

MODE NO.	PIZZA TYPE	BAKE ON
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

PIZZA TIPS

- Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

OPERATION

SETTING PIZZA MODE FOR FRESH OR FROZEN PIZZA

- The appliance must be turned off.
- You can set a temperature range from 375 to 450° F for fresh and frozen pizza modes.
- You can bake fresh or frozen pizza directly on the metal tray turntable.

1. Touch **Pizza**.
2. Touch **Pizza** repeatedly to scroll through all pizza modes.
3. Touch **Start/Enter**.
4. You can change the temperature by using the number keys. Touch **Start/Enter** to confirm.
5. The microwave oven starts preheating.
6. The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

OPENING APPLIANCE DOOR DURING OPERATION

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

SETTING PIZZA MODE FOR MICROWAVE PIZZA

1. Place the microwave pizza on the ceramic tray and put it in the oven following package directions.
2. Touch **Pizza**.
3. Touch the **number key 3** or touch **Pizza** repeatedly until **MICROWAVE PIZZA** is displayed.
4. Touch **Start/Enter.**
5. When sensing is complete, a beep will sound and the calculated cook time will start to count down. After the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.

- Do not open the door during the sensing process, or the program will be canceled.

6. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

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

SENSOR COOKING

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item. For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch **Clear/Off** key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food.

SENSOR REHEAT

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-16 oz.) for your cooking convenience.

SETTING SENSOR REHEAT

1. Touch **Sensor Reheat**.
2. Touch **Start/Enter**. **Sensing** is displayed. The microwave operates during sensing.
3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.
   - Do not open the door during the sensing process, or the program will be canceled.
4. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
5. When sensor reheat is finished, a beep will sound and the appliance turns off.
   - Cover with vented plastic wrap or wax paper.
   - Reheat food on a microwaveable dinner plate.

OPERATION

REHEAT COOKING SUGGESTIONS		
FOOD	DIRECTIONS	QUANTITY
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: • 3-4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup of vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: • Casserole: refrigerated foods (such as beef stew or lasagna) • Pasta: Canned spaghetti and ravioli, refrigerated foods	1 to 4 servings

SENSOR COOK

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

OPERATION

SETTING SENSOR COOK

1. The appliance must be turned off.

   Example: Set **Sensor Cook** for Ground Meat.
2. Touch **Sensor Cook**.
3. Select the desired program from the label at the oven cavity. For Ground Meat, touch **Sensor Cook** repeatedly to scroll through all **Sensor Cook** modes.
4. Touch **Start/Enter**.
5. The program will start sensing with the microwave operating.

SENSOR COOK PROGRAM	QUANTITY	COOKING TIPS
1 - Baked Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)	After cooking, allow to stand, covered, for 3 - 4 minutes.
3 - Fresh Vegetables	4 - 16 oz. (0.25 - 1 lbs)	No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables.
4 - Fish/Seafood	8 - 20 oz. (0.5 -1.25 lbs)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.
5 - Frozen Entrees	10 - 20 oz.	Follow package instructions for venting, cutting plastic film, etc.

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

Do not open the door during the sensing process, or the program will be canceled.

1. Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch **Start/Enter** to resume operation.
2. When sensor cook is finished a beep will sound and the appliance turns off.

OPERATION

OPENING APPLIANCE DOOR DURING OPERATION

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

CANCEL OPERATION

1. Touch **Clear/Off** to cancel the active oven mode. The appliance turns off and the clock is displayed.
2. The cooling fans may continue to run for awhile and then switch off automatically.

BROIL

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

SETTING BROIL MODE

1. The appliance must turned off.
2. Touch **Broil HIGH-LOW**.
3. Touch **Broil** again to change to **Broil** low mode.
4. Enter the desired cooking time with the number keys.
5. Touch **Start/Enter** to start operation.

Always use a broil pan when cooking in Broil mode.

OPERATION

BROIL: Place pan of food on the wire rack with the recess facing up.

FOOD	OVEN TEMP	COOKING TIME (MINS)	INTERNAL TEMP	COOKING TIPS
Hamburgers 3/4"-1", medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops 1", medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage Fresh	High	Side 1: 9-11 Side 2: 8-10	160°F	Use pan that allows fat to drain away from the food.
Steaks 3/4"-1", medium rare	High	Side 1: 9-11 Side 2: 10-12	145°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks 3/4"-1", medium	High	Side 1: 9-11 Side 2: 10-12	160°F	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3-5	-	Check at minimum time.
Top browning casseroles	Low	3-5	-	Use only metal or glass ceramic dishes such as CorningWare®.

OPERATION

CONVECTION BROIL: Place pans of food on the wire rack with the recess facing up.

FOOD	OVEN TEMP	COOKING TIME (MINS)	INTERNAL TEMP	COOKING TIPS
Chicken breasts, bone-in	Low	Side 1: 9-11 Side 2: 10-12	170°F	Start breast side down.
Fish fillet 3/4" to 1"	Low	11-15	145°F	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

CONVECTION: Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.

FOOD	OVEN TEMP	COOKING TIME (MINS)	COOKING TIPS
Biscuits	350°F	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake 13" x 9"	350°F	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F	25 - 30	Use a square baking pan.
Cupcakes	350°F	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F	12 - 18	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375°F	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F	10 - 18	Best for individual shortcakes. Use dark coated pan.

OPERATION

COOKING SEAFOOD IN YOUR MICROWAVE

Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it at a minimum cooking time before cooking longer.

SEAFOOD	POWER LEVEL	COOKING TIME	DIRECTIONS
Fish steaks up to 1 1/2″ lbs	Medium high (7)	7–11 min/lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1 1/2″ lbs	Medium high (7)	7–11 min/lb	Arrange fillets in a baking dish. Cover with wax paper. If over 1/2″ thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1 1/2″ lbs	Medium high (7)	7–11 min/lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

OPERATION

COOKING EGGS AND VEGETABLES IN YOUR MICROWAVE

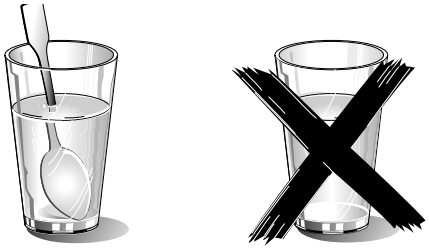
- Never cook eggs in the shell and never warm hard- cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

HEATING FOOD



WARNING: Risk of scalding

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only moves a little, the hot liquid can suddenly boil over and spatter. When heating liquids, always place a wooden spoon or chopstick in the container. This will prevent delayed boiling.



OPERATION

ACRYLAMIDE IN FOOD

Which foods are affected? Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food:

- Keep cooking times to a minimum.
- Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
- Max. 392°F in Top/bottom heating or max 356°F in 3D hot air or hot air mode.
- Max. 374°F in Top/bottom heating or max 338°F in 3D hot air or hot air mode.
- Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

ENERGY AND ENVIRONMENT TIPS

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

SAVING ENERGY

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enameled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

MAINTENANCE AND CLEANING

CARE AND CLEANING

- Risk of electric shock! Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- Risk of burns! Never clean the appliance immediately after switching off. Let the appliance cool down.
- Risk of serious damage to health! Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door or the door seal is damaged.
  Contact us at 1-614-777-5004.
- Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Unpleasant odors, e.g. after fish has been prepared, can be removed very easily. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.

CLEANING AGENTS

- To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use:
    - Sharp or abrasive cleaning agents
    - Metal or glass scrapers to clean the glass in the appliance door
    - Metal or glass scrapers to clean the door seal
    - Hard scouring pads and sponges
    - Cleaning agents with high concentrations of alcohol.
- Wash new sponge cloths thoroughly before use.
- Allow all surfaces to dry thoroughly before using the appliance again.

MAINTENANCE AND CLEANING

CLEANING GUIDE	
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Recess in cooking compartment	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	TROUBLESHOOTING
The appliance does not work	Faulty circuit breaker	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in	Plug in the plug.
	Power interrupted	Check outlet.
The appliance does not work. 🔒 appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (page 21).
0:00 is in the display panel.	Power cut	Reset the clock (page 22).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave	The selected microwave power level is too low.	Select a higher power level (page 26).
	A larger amount than usual has been placed in the appliance.	Double the amount of food equals almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level, or combined setting is not possible for this operating mode.	Choose permitted settings.

TROUBLESHOOTING

FAULT	POSSIBLE CAUSE	TROUBLESHOOTING
E1 appears in the display panel.	The thermal safety switch-off function has been activated.	Call customer service at 614-777-5004.
E2 appears in the display panel.	The thermal safety switch-off function has been activated.	
E4 appears in the display panel.	Humidity sensor error	
E17 appears in the display panel.	Rapid heating has failed	

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