FORNO®
Alta Qualita

BUILT-IN COMBINATION OVEN WITH HOT AIR AND MICROWAVE
OPERATION MANUAL



MODEL: FOTR3038-30

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

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

SAVE THESE INSTRUCTIONS CAREFULLY

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Customer Care

Thank you for purchasing a Frono product. Please read the entire instruction manual before operating your new appliance for the first time. Whether you are an occasional user or an expert, it will be beneficial to familiarize yourself with the safety practices, features, operation and care recommendations of your appliance.

Both the model and serial number are listed inside the product. For warranty purposes, you will also need the date of purchase .

Product Information

Model Number : _____

Serial Number : _____

Date of Purchase :_____

Purchase Address And Phone : _____

_____

_____

Service Information

Use these numbers in any correspondence or services calls concerning your product.

If you received a damaged product, immediately contact Forno.

To save time and money, before you call for serviced, check the troubleshooting guide. It listed the causes of minor operation problems that you can correct yourself.

“Need some quick help? Simply scan the qr code and get access to our fast support form. We’re always here to assist you with any questions or concerns you may have. So, don’t hesitate to reach out!”

Services in Canada and Untied States

Keep the instruction manual handy to answer your questions. If you don’t understand something or need more assistance, please visit our website for fast support. Please provide us your name, number, address,serial number of the product that troubleshooting, proof of purchase, and a short description of the issue. A customer service representative will contact you as soon as possible. All warranty work needs to be authorized by FORNO customer service. All our authorized service providers are carefully selected and rigorously trained by us.

Warranty

What this limited warranty covers:
The Warranty coverage provided by Forno Appliances in this statement applies exclusively to the original Forno appliance (“Product”) sold to the consumer (“Purchaser”) by an authorized Forno dealer/distributor/retailer, purchased and installed in the United States or Canada, and which has always remained within the original country of purchase (the United States or Canada). Warranty coverage is activated on the date of the Product's original retail purchase and has a duration of two (2) years.

Warranty coverage is non-transferable. In the event of replacement of parts or of the entire product, the replacement Product (or parts) shall assume the remaining original Warranty activated with the original retail purchase document. This Warranty shall not be extended with respect to such replacement. Forno Appliances will repair or replace any component/part which fails or proves defective due to materials and/or workmanship within 2 years of the date of the original retail purchase and under conditions of ordinary residential, non-commercial use. Repair or replacement will be free of charge, including labor at standard rates and shipping expenses. Purchaser is responsible for making the Product reasonably accessible for service. Repair service must be performed by a Forno Authorized Service company during normal working hours.

IMPORTANT
Retain proof of original purchase to establish warranty period. Forno’s liability on any claim of any kind, with respect to the goods and/or services provided, shall in no event exceed the value of the goods or service or part there of which has given rise to the claim.

30-Day Cosmetic Warranty
The Purchaser must inspect the product at the time of delivery. Forno warrants that the Product is free from manufacturing defects in materials and workmanship for a period of thirty (30) days from date of the original retail purchase of the Product.
This coverage includes:
- Paint blemishes
- Chips
- Macroscopic finish defects

Cosmetic warranty does NOT cover:
> issues resulting from incorrect transport, handling and/or installation (e.g.: dents, broken, warped or deformed structures or components, cracked or otherwise damaged glass components);
> slight color variations on painted/enameled components;
> differences caused by natural or artificial lighting, location or other analogous factors;
> stains/corrosion/discoloration caused by external substances and/or environmental factors;
> labor costs, display, floor, B-stock, out- of-box,“as is” appliances and demo units.

How to receive service
To receive warranty services, the Purchaser must contact the Forno Support department in order to determine the problem and the required service procedures. Troubleshooting with a customer service representative will be necessary before moving forward with the service. Model number, serial number and date of original retail purchase will be requested.

Warranty Exclusions: What Is Not Covered

> Use of the Product in any non-residential, commercial application.
> Use of the Product for anything other than its intended purpose.
> Repair services provided by anyone other than a Forno Authorized Service agency.
> Damages or repair services to correct services provided by unauthorized parties or the use of unauthorized parts.
> Installation not in accordance with local/state/city/county fire codes, electrical codes, gas codes, plumbing codes, building codes, laws or regulations.
> Defects or damage due to improper storage of the Product.
> Defects,damage or missing parts on products sold out of the original factory packaging or from displays.
> Service calls or repairs to correct an incorrect installation of the Product and/or related accessories.
> Replacement of parts/service calls to connect, convert or otherwise repair the electrical wiring and/or gas line in order to properly use the product.
> Replacement of parts/service calls to provide instructions and information on the use of the Product.
> Replacement of parts/service calls to correct issues arising from the product being used in a manner other than what is normal and customary for residential use.
> Replacement of parts/service calls due to wear and tear of components such as seals, knobs, pan supports, shelving, cutlery baskets, buttons, touch displays, scratched or broken ceramic-glass tops.
> Replacement of parts/service calls for lack of/improper maintenance, including but not limited to: build up of residues, stains, scratches, discoloration, corrosion.
> Defects and damages arising from accidents, alteration, misuse, abuse or improper installation.
> Defects and damages arising from Product transport, logistics and handling. Inspection of the product must be made at time of delivery. Following receipt and inspection, the selling dealer/delivery company must be notified of any issues arising from handling, transport and logistics.
> Defects and damages arising from external forces beyond the control of Forno Appliances, including but not limited to wind, rain, sand, fires, floods, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, power surges, lightning, structural failures surrounding the appliance and other acts of God.
> Products whose serial number has been altered/damaged/tampered with. In no case shall Forno be held liable or responsible for damage to surrounding property, including furniture, cabinetry, flooring, panels, and other structures surrounding the Product. Forno is neither liable nor responsible for the Product if it is located in a remote area or an area where certified trained technicians are not reasonably available. Purchaser must bear any transportation and delivery costs of the Product to the nearest Authorized Service Center or the additional travel expenses of a certified trained technician

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ABOVE, AND NO WARRANTIES, EITHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE THAT SHALL APPLY AFTER THE EXPRESS WARRANTY PERIODS STATED ABOVE, AND NO OTHER EXPRESS WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON FORNO. FORNO SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, TIME AWAY FROM WORK, MEALS, LOSS OF FOOD OR BEVERAGES, TRAVELING OR HOTEL EXPENSES, EXPENSES TO RENT OR PURCHASE APPLIANCES, REMODELING/CONSTRUCTION EXPENSES IN EXCESS OF DIRECT DAMAGES WHICH ARE UNDENIABLY CAUSED EXCLUSIVELY BY FORNO OR ANY OTHER SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF FORNO HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. NOR SHALL RECOVERY OF ANY KIND AGAINST FORNO BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY FORNO AND CAUSING THE ALLEGED DAMAGE.WITHOUT PREJUDICE TO THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING FROM THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT SOLD BY FORNO THAT IS NOT A DIRECT RESULT OF NEGLIGENCE ON THE PART OF FORNO THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NON-TRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.

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 allows soil or cleaner residue to accumulate on sealing surfaces.
(c) Do not operate the oven if it is damaged. It is particularly impo rtan t th at the oven door close properly and that there is no damage to the:
  (1) DOOR (bent)
  (2) HINGES AND LATCHES (broken or loosened)
  (3) DOOR SEALS AND SEALING SURFACES
(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Specification

Model	FOTR3038-30 / FOTR3038-30BLK / FOTR3038-30WHT
Rated Voltage	120VAC 60Hz
Microwave Input	1500 W
Microwave Output	900 W
Convection	1450 W

IMPORTANT SAFETY INSTRUCTIONS

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

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

1. Read all instructions before using the appliance.
2. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 2.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surface.
14. Do not let cord hang over edge of table or counter.
15. 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.
16. To reduce the risk of fire in the oven cavity:
    1). Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
    2). Remove wire twist-ties from paper or plastic bag before placing bag in oven.
    3). If material inside of 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.
    4). Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

THIS COULD RESULT IN VERY HOT 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:

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.

18. Do not operate any heating or cooking appliance beneath the appliance.
(Exception: A microwave oven investigated for use above another heating appliance.)
19. Do not mount unit over or near any portion of heating or cooking appliance.
(Exception: A microwave oven investigated for use above another heating appliance.)
20. Do not mount over sink.
21 .Do not store anything directly on top of the appliance surface when the appliance is in operation.
22. Clean Ventilation Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
23. When flaming foods under the hood, turn the fan on.
24. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such aslye-based oven cleaners, may damage the filter.
25. Suitable for use above both gas and electric cooking equipment.

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

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.

DANGER - Electric Shock Hazard
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

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

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
   1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
   2) The extension cord must be a grounding-type 3-wire cord.
   3) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
   1) Clean door and sealing surface of the oven
   2) Reorient the receiving antenna of radio or television.
   3) Relocate the microwave oven with respect to the receiver.
   4) Move the microwave oven away from the receiver.
   5) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
3. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful 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 measures:
   1) Reorient or relocate the receiving antenna.
   2) Increase the separation between the equipment and receiver.
   3) Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
   4) Consult the dealer or an experienced radio/TV technician for help.)

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."

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

Utensil Test:

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

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. 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.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer* instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer* 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.

Materials you can use in microwave oven

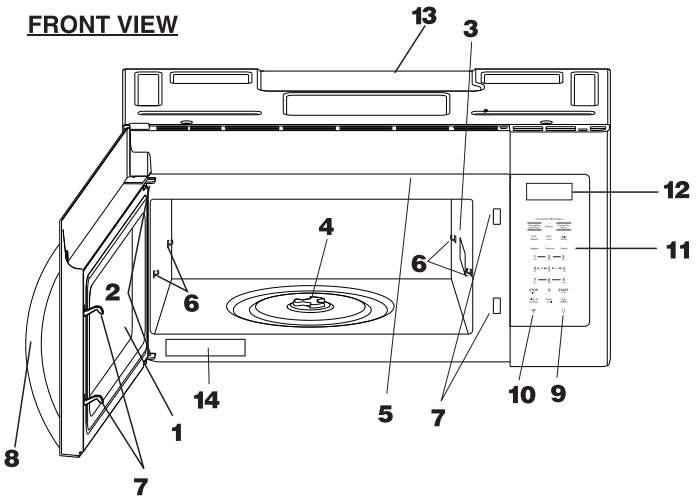
Utensils	Remarks
Plastic	Microwave-safe only. Follow the manufacturer* instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

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

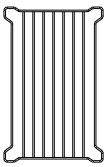
PART NAMES

FRONT VIEW

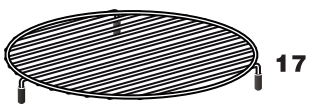




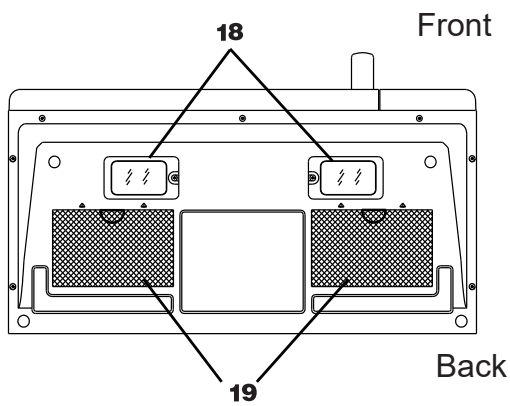




Do not leave rack in microwave unless cooking on rack.

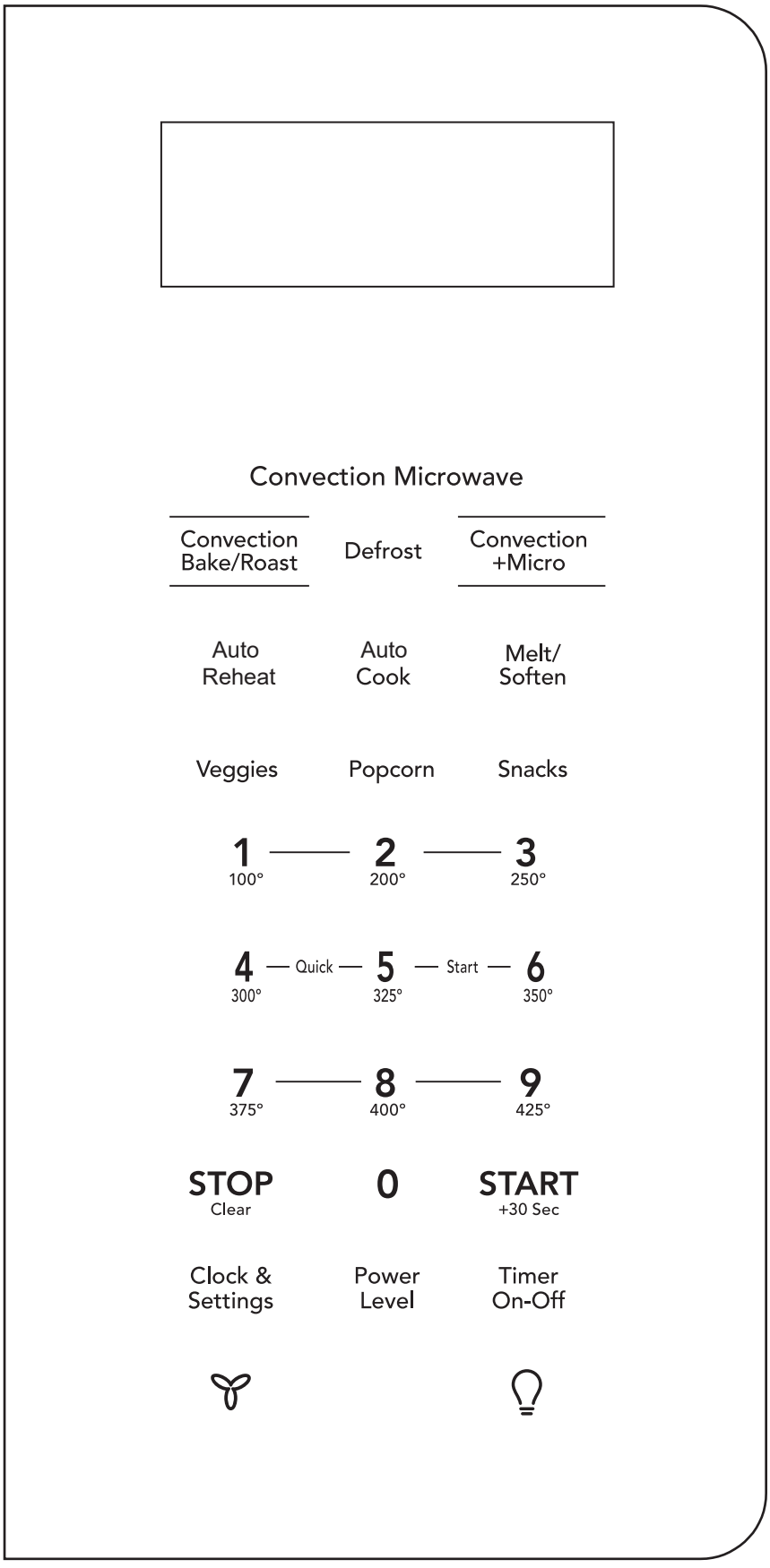


BOTTOM VIEW



1 Microwave oven door with see-through window
2 Door hinges
3 Waveguide cover:
DO NOT REMOVE.
4 Turntable motor shaft
5 Microwave oven light
It will light when microwave oven is operating or door is open.
6 Rack holders
7 Safety door latches
The microwave oven will not operate unless the door is securely closed.
8 Handle
9 Light hi/lo/off pad
Press the light hi/lo/off pad once for high, twice for low and three times to turn off the light.
10 Vent hi/lo/off pad
Press the vent hi/lo/off pad once for high speed, twice for low speed and three times to turn off the fan.
11 Auto-Touch control panel
12 Time display: Digital display, 99 minutes, 99 seconds
13 Ventilation openings
14 Rating label
15 Removable turntable
The turntable will rotate clock wise or counter-clockwise. Only remove for cleaning.
16 Removable turntable support
First, carefully place the turntable support on the motor shaft in the center of the microwave oven floor. Place the support ring on the microwave oven floor. Then, place the turntable on the turntable support securely.
17 Rack for 2-level cooking/ reheating
18 Light cover Filter Access Door
19 Grease filters

CONTROL PANEL



Operation

- Before operating your new oven make sure you read and understand this Use and Care Guide completely.
- The clock can be disabled when the microwave is first plugged in and the **STOP** Clear is selected.
  To re-enable the clock follow clock instructions.

TO SET THE CLOCK

- Suppose you want to enter the correct time of day 10:59

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. (1) (0) (5) (9)	10:59 PRESS START
3. **START** +30 Sec	10:59

NOTE

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

STOP clear

Touch the **STOP** Clear to:

1. Erase if you make a mistake during programming.
2. Cancel timer setting and the signal after cooking.
3. Stop the oven temporarily during cooking.
4. Return the time of day to the display.
5. Cancel a program during cooking, press twice.

Using the Rack

The rack allows several foods to be cooked or reheated at one time. However, for the best cooking and reheating, use Turntable ON function and cook with AUTO COOKING without the rack. When the rack is used, set time and power level manually. Allow plenty of space around and between the dishes. Pay close attention to the cooking and reheating progress. Reposition the foods and reverse them from the rack to turntable and/or stir them at least once during any cooking or reheating time. After cooking or reheating, stir if possible. Using a lower power level will assist in better cooking and reheating uniformity.

Avoid:

- Storing the rack in the microwave oven when not in use
- Popping popcorn with the rack in the microwave oven.
- Using any browning dish on the rack.
- Using AUTO COOKING with the rack.
- Cooking directly on the rack—use microwave-safe cookware.

NOTE

Do not store the rack in the microwave when not in use

Speed cooking

Press numer keys to start cooking with correspond time for 100% power level directly.

Suppose you want to cook for 2 minutes.

Touch:	Display Shows:
1. (2)	PRESS START :2

NOTE

"Food" will display if a quick start cooking cycle or **START** +30 Sec is not selected within 3 seconds of placing food in the microwave. You must open then close the door again to clear "Food" from the display.

You can touch **START** +30 Sec to add the time to 30 seconds during cooking.

TIME COOK

This feature lets you program a specific cook time and power. For best results, there are 11 power level settings in addition to HIGH (100%) power.

- Suppose you want to cook for 5 minutes, 30 seconds at 80% power.

Touch:	Display Shows:
1. (5) (3) (0)	5:30 PRESS START
2. Power Level x 3	PL-80 PRESS START
3. START +30 Sec	5:30 COOK (Timer counting down)

NOTE

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

To Set Power Level

There are eleven preset power levels.
Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

PRESS POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL x 1	100%	High
POWER LEVEL x 2	90%	
POWER LEVEL x 3	80%	
POWER LEVEL x 4	70%	Medium High
POWER LEVEL x 5	60%	
POWER LEVEL x 6	50%	Medium
POWER LEVEL x 7	40%	
POWER LEVEL x 8	30%	Med Low/Defrost
POWER LEVEL x 9	20%	
POWER LEVEL x 10	10%	Low
POWER LEVEL x 11	0%	

MULTI-STAGE COOKING

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

- Suppose you want to set a 2-stage cook cycle. The first stage is a 3 minute cook time at 80% cook power then a 7 minute cook time at 50% cook power.

Touch:	Display Shows:
1. (3) (0) (0) To set a 3 minute cook time for first stage.	3:00 PRESS START
2. Power Level x 3	PL-80 PRESS START
3. (7) (0) (0) To set a 7 minute cook power for the second stage.	7:00 PRESS START
4. Power Level x 6	PL-50 PRESS START
5. START +30 Sec	3:00 COOK (Timer counting down)

NOTE

You can program a "0" power second stage for standing time inside the oven.

Operation

AUTO COOK

In waiting state, suppose you want to cook frozen breakfast for 12 Oz. .

Touch:	Display Shows:
1. Auto Cook	PRESS AGAIN FOR OPTIONS/ PRESS START BACON
2. Auto Cook	PRESS AGAIN FOR OPTIONS/ PRESS START FROZEN DINNER
3. Auto Cook	PRESS AGAIN FOR OPTIONS/ PRESS START RICE
4. Auto Cook	PRESS AGAIN FOR OPTIONS/ PRESS START FROZEN BREAKFAST
5. **START** +30 Sec	FROZEN BREAKFAST COOK (2 seconds later, timer count down)

AUTO REHEAT

In waiting or timer state.Suppose you want to reheat Casserole/Lasagna with auto reheat.

Touch:	Display Shows:
1. Auto Reheat	PRESS AGAIN FOR OPTIONS/ PRESS START BEVERAGE
2. Auto Reheat	PRESS AGAIN FOR OPTIONS/ PRESS START PIZZA
3. Auto Reheat	PRESS AGAIN FOR OPTIONS/ PRESS START SOUP SAUCE
4. Auto Reheat	PRESS AGAIN FOR OPTIONS/ PRESS START CASSEROLE
5. **START** +30 Sec	CASSEROLE COOK (2 seconds later, timer count down)

Auto Cook chart

FOOD	AMOUNT
1.Bacon	1-3 slices Press auto cook pad once, and then press “start+30sec” once, “1-3”will display,press 1-3 to choose the amount, press “start+30sec” to start cooking.
2. Frozen Dinner	10 oz.
3. Rice	1cup Use medium or long grain rice. Cook instant rice according to directions on the package.
4. Frozen Breakfast	12 oz.
5. Frozen Pizza (Convection with preheat)	12 oz.

Auto Reheat chart

FOOD	AMOUNT
Beverage	1 - 3 cups Press auto reheat pad once, and then press “start+30sec” once, “1-3 cup”will display, press1-3 to choose the amount, press “start+30sec” to start cooking.
Pizza (MW)	8 Oz
Soup/Sauce	1 Cup
Casserole/ Lasagna	10.5 Oz

POPCORN

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

In waiting or timer state,suppose you want to pop a 3.3 oz. popcorn.

Touch:	Display Shows:
1. Popcorn	PRESS AGAIN FOR OPTIONS/ PRESS START 3.3 oz
2. **START** +30 Sec	POPCORN COOK (Timer counting down)

Amount	Press popcorn pad
3.30 oz.	**once**
3.00 oz.	**2 times**
1.75 oz.	**3 times**

VEGETABLE

There are 3 options (Potato, Frozen Vegetables, Fresh Vegetables) under the Vegetables.
In waiting or timer state, suppose you want to cook two cups of frozen veggies.

Touch:	Display Shows:
1. Veggies	PRESS START POTATO
2. Veggies	PRESS AGAIN FOR OPTIONS/ PRESS START FRESH VEGGIES
3. Veggies	PRESS AGAIN FOR OPTIONS/ PRESS START FROZEN VEGGIES
4. **START** +30 Sec	FROZEN VEGGIES COOK (Timer counting down)

Vegetables chart

FOOD (Initial temperature)	AMOUNT	PROCEDURE
Potato	1 - 4	Press vegetable pad once to choose potato.and then press “start+30sec” once,press number keys “1-4” to choose the amount. press “start+30sec” to start cooking.
Fresh Vegetables (5 ℃) Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini	2 cups	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Press the vegetable pad twice for fresh Vegetables . After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
Carrots, sliced Corn on cob Green beans Winter squash - diced - halves		Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Press the vegetable pad twice for fresh vegetables. After cooking stir, if possible. Let stand, covered, for 2 to 5 minutes.
Frozen Vegetables (-18 ℃)	2 cups	Add no water. Cover with lid or plastic wrap. Press the vegetable pad three times for Frozen Vegetables. After cooking, stir and let stand, covered, for 3 minutes.

Operation

SNACK MENU

Snack Menu is for cooking/heating foods that take a short amount of time!

- In waiting state,Suppose you want to reheat hot dogs.

Touch:	Display Shows:	Touch:	Display Shows:
1. Snacks X2	PRESS AGAIN FOR OPTIONS/ PRESS START HOT 3065 SENSOR	3. (2)	PRESS START 2
2. START +30 Sec	1-6	4. START +30 Sec	HOT 3065 COOK (Timer counting down)

Snack Menu chart

FOOD	AMOUNT	PROCEDURE
1. Chocolate Chip Cookies	12 cookies	To reheat chocolate chip cookies. Follow package directions for use of package and/or silver crisping disk. Press the Snack pad once for chocolate chip cookies. Then press START to preheat the food to 350 F. At this time, put the food into the oven, then press START to start cooking. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.
2. Hot Dogs	1 - 6 pieces	Place hot dog in bun. Wrap each with paper towel or napkin. Press the Snack pad two times for hot dogs.Press SATRT to confirm the menu. Press numerical pads to choose the portions. Press START to start cooking.
3. Frozen Kid's Meal	8.8 oz	Press the Snack pad three times for frozen kids meal.Use this pad for frozen, convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered for 1 to 3 minutes.
4. Meal in a Cup	2.39 oz	Press the Snack pad four times for meal in a cup. This setting is ideal for individual portions of canned food packed in a small microwaveable container, usually 6 to 8 ounces. Remove inner metal lid and replace outer microwaveable lid. After cooking, stir food and allow to stand 1 or 2 minutes.
5. Soup	1cup	To reheat Soup. Press the Snack pad five times for soup. Stir liquid briskly before and after heating to avoid "eruption" .

MELT/SOFTEN

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

In waiting or timer state,Suppose you want to melt 2 sticks of Butter.

Touch:	Display Shows:
1. Melt/ Soften	PRESS AGAIN FOR OPTIONS/ PRESS START MELT BUTTER
2. **START** +30 Sec	ENTER 1-2 STK
3. (2)	PRESS START 2 STICK
4. **START** +30 Sec	MELT BUTTER COOK (Timer counting down)

MELT TABLE

CATEGORY	AMOUNT	KEY
BUTTER	1 stick	1
	2 sticks	2
CHOCOLATE	2 oz.	2
	4 oz.	4
	8 oz.	8
ICE CREAM	Pint	1
	1.5 Quart.	2
CREAM CHEESE	3 oz.	3
	8 oz.	8

CONVECTION COOKING

There are nine temperatures of convection:100F,200F, 250F, 300F,325F,350F,375F, 400F,425F.

Convection cooking uses a heating element to raise the temperature of the air inside the oven. Any oven temperature from 100°F to 425°F may be set. A fan gently circulates this heated air throughout the oven, over and around the food, producing golden brown exteriors and rich, moist interiors.

Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook faster than in regular oven cooking.

For Best Results…

Always use the round wire rack when convection cooking. Reduce package/recipe temperature 25°F for baked goods. The round wire rack is required for good air circulation and even browning.

See the Cookware Tips section for information on suggested cookware.

convection with preheating

- Suppose you want to cook food for 5 minutes at 400ºF using convection with preheating

Touch:	Display Shows:
1. Convection Bake/Roast	PRESS AGAIN FOR OPTIONS/ PRESS START PREHEAT ENTER TEMP
2. (8)	PRESS START 400F
3. **START** +30 Sec	PREHEAT CONVECT (The oven is preheated, it will signal.)
4. When preheated temp. reached. If no action taken in 12 seconds, preheated temp. display.	400F CONVECT
5. Open the door in 30 minutes.	ENTER TIME
6. (5) (0) (0)	5:00 CONVECT COOK
7. **START** +30 Sec	PRESS START 5:00 (Timer counting down)

Operation

Convection Without Preheating

• Suppose you want to cook food for 5 minutes at 400ºF using convection without preheating

Touch:	Display Shows:
1. Convection Bake/Roast	PRESS AGAIN FOR OPTIONS/ PRESS START PREHEAT ENTER TEMF
2. Convection Bake/Roast	PRESS AGAIN FOR OPTIONS/ PRESS START BAKE ROAST ENTER TEMP
3. (8)	PRESS START 400F
4. **START** +30 Sec	ENTER TIME
5. (5) (0) (0)	5:00 CONVECT COOK
6. **START** +30 Sec	PRESS START 5:00 (Timer counting down)

COMBINATION

• In waiting state,suppose you want to cook food for 5 minutes using combination cooking.

Touch:	Display Shows:
1. Convection +Micro	PRESS AGAIN FOR OPTIONS/ PRESS START BAKE 325 F
2. START +30 Sec	ENTER TIME
3. (5) (0) (0)	5:00 CONVECT COOK
4. **START** +30 Sec	PRESS START 5:00 (Timer counting down)

NOTES

- Check the *Cookware Tips* section for correct cookware when *Combination Cooking*
- Do not use metal cookware when *Combination Cooking*
- For best roasting and browning results, whole roasts should be cooked in a glass dish placed directly on the oven shelf.
- For foods that are too tall to fit in the oven, you may take out the round wire rack and place the dish directly on the turntable.

Convection Cooking

- Use the round wire rack during convection baking.
- Always pre-heat the oven before convection baking.
- Avoid opening the oven door during cooking – each time the door is opened the oven loses heat and this can cause uneven baking.

Biscuits and bread

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

Cakes

TYPE	TEMPERATURE	TIME	NOTES
Cheesecake	350°F	65-75 minutes	After baking open oven door slightly and leave cheesecake to stand in oven for 30 minutes
Coffee cake	350°F	30-40 minutes	
Cup cakes	350°F	20-30 minutes	
Fruit cake	300°F	85-95 minutes	
Gingerbread	350°F	40-45 minutes	

COMBINATION COOKING

Combination Cooking

Combination cooking helps to brown and crisp foods.

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

Cookware Tips

Convection Cooking

Metal Pans are recommended for all types of baked products,but especially where browning or crusting is important.

Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.

Shiny aluminum pans are better for cakes, cookies or muffins because these pans reflect heat and help produce a light tender crust.

Glass or Glass-Ceramic casserole or baking dishes are best suited for egg and cheese recipes due to the cleanability of glass.

Combination Cooking

Glass or Glass-Ceramic baking containers are recommended.Be sure not to use items with metal trim as it may cause arcing (sparking) with oven wall or oven shelf, damaging the cookware, the shelf or the oven.

Heat-Resistant Plastic microwave cookware (safe to 450°F) may be used, but it is not recommended for foods requiring crusting or all-around browning, because the plastic is a poor conductor of heat.

COOKWARE	*MICROWAVE*	*CONVECTION*	*COMBINATION*
Heat-Resistant Glass, Glass-Ceramic (Pyrex ®, Fire King ®, Corning Ware ®, etc.)	Yes	Yes	Yes
Metal	No	Yes	No
Non Heat-Resistant Glass	No	No	No
Microwave-Safe Plastics	Yes	No	Yes
Plastic Films and Wraps	Yes	No	No
Paper Products	Yes	No	No
Straw, Wicker and Wood	Yes	No	No

*Use only microwave cookware that is safe to 450 °F.

AUTO DEFROST

USING AUTO DEFROST

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

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

1. MEAT
2. POULTRY
3. FISH

Available weight is 0.1-6.0 lbs

In waiting or timer state,Suppose you want to defrost 1.2 lbs of fish.

Touch:	Display Shows:
1. Defrost	PRESS AGAIN FOR OPTIONS/ PRESS START MEAT
2. Defrost	PRESS AGAIN FOR OPTIONS/ PRESS START POULTRY
3. Defrost	PRESS AGAIN FOR OPTIONS/ PRESS START FISH
4. **START** +30 Sec	ENTER WEIGHT lb
5. (1) and (2) To enter weight.	PRESS START 1.2 lb
6. **START** +30 Sec	DEFR. FISH COOK Time counting down

NOTES

The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch **START** +30 Sec to resume the defrost cycle.

Operating Tips

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

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

KEYPRESS	Category	WEIGHTS YOU CAN SET (tenths of a pound)
Defrost x 1	Meat	0.1 to 6.0
Defrost x 2	Poultry	0.1 to 6.0
Defrost x 3	Fish	0.1 to 6.0

Weight conversion table

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

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

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

NOTES

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

Auto Defrost Table

NOTE: Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of the defrost sequence.

Meat Settings

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
BEEF			
Ground Beef, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in ball shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost less than 2 oz. patties. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder.	Place in a microwave safe dish.
Pot Roast, Chuck Roast	MEAT	Return remainder to oven.	Place in a microwave safe dish.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
LAMB			
Cubes for Stew	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Chops (1 inch thick)	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place in a microwave safe dish.
PORK			
Chops (1/2 inch thick)	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Hot Dogs	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Spareribs Country-style Ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.
Sausage, Links	MEAT	Separate and rearrange.	Place in a microwave safe dish.
Sausage, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place in a microwave safe dish.
Loin Roast, Boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish.

AUTO DEFROST

Auto Defrost Table (Continued)

Poultry Settings

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole (up to 6 lbs)	POULTRY	Turn over breast side down. Cover warm areas with aluminum foil.	Place chicken breast-side up in a microwave safe dish. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
Cut-up		Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.
TURKEY Breast (up to 6 lbs)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwave safe dish. Finish defrosting by immersing in cold water.

Fish Settings

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
FISH Fillets	FISH	Turn over. Separate fillets when partially thawed, if possible.	Place in a microwave safe dish. Carefully separate fillets under cold water.
Steaks	FISH	Separate and rearrange.	Place in a microwave safe dish. Run cold water over to finish defrosting.
Whole	FISH	Turn over	Place in a microwave safe dish. Cover head and tail with foil; do not let foil touch sides of microwave. Finish defrosting by immersing in cold water.
SHELLFISH			
Crab meat	FISH	Break apart. Turn over.	Place in a microwave safe dish.
Lobster tails	FISH	Turn over and rearrange.	Place in a microwave safe dish.
Shrimp	FISH	Separate and rearrange.	Place in a microwave safe dish.
Scallops	FISH	Separate and rearrange.	Place in a microwave safe dish.

Defrosting 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).

• Before starting, make sure to remove any and all metal twist-ties that often come with frozen food bags, and replace them with strings or elastic bands.

• Open containers, such as cartons, before placing in the oven.

• Always slit or pierce plastic pouches or packaging.

• If food is foil wrapped, remove foil and place food in a suitable container.

• Slit the skin of skinned food, such as sausage.

• Bend plastic pouches of food to ensure even defrosting.

• Always underestimate defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.

• The length of defrosting time varies according to how solidly the food is frozen.

• The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.

• As food begins to defrost, separate the pieces. Separated piecesdefrost more easily.

• Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

• For better results, let food stand after defrosting.

• Turn over food during defrosting or standing time. Break apart and remove food as required.

Manual Defrost

If the food that you wish to defrost is not listed on the Defrost chart or is above or below the limits in the Amount column on the Defrost chart, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using power level for 30%.
For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on power level 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

CONVENIENT FEATURES

CLOCK & SETTINGS

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

Key press	Option
Clock & Settings x1	Clock
Clock & Settings x2	Control Lock
Clock & Settings x3	Power Save
Clock & Settings x4	Volume Low/Med/High/Off
Clock & Settings x5	Setting Filter
Clock & Settings x6	Language
Clock & Settings x7	Weight lb/kg
Clock & Settings x8	Demo

(1). Setting Clock

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

- Suppose you want to set the clock for 10:59.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. (1) (0) (5) (9)	10:59 PRESS START
3. **START** +30 Sec	10:59

NOTE

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

(2).Setting Control Lock On/Off

To turn ON Control Lock .

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. **START** +30 Sec	Time of day LOCK (if time of day was set)

To turn OFF the Control Lock, touch Clock & Settings twice again then touch **START** +30 Sec .

(3).Setting Power Save On/Off

To turn ON Power Save. Turning ON power save turns off the time of day clock display.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. **START** +30 Sec	ON

To turn OFF the Power Save, touch Clock & Settings and choose POWER SAVE, then touch **START** +30 Sec .

(4).Turning Sound Low/Med/High/Off

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

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

- Suppose you want to turn audible signal off.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. Clock & Settings (the 3 selections will display in order each 2 seconds)	PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME LOW PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME MED PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME HIGH
5. **START** +30 Sec	LOW

NOTE

When the setting is completed, the current time will display 2 seconds later, if the time is not set, the oven will return to waiting state.

(5)SETTING FILTER RESET OR FILTER OFF

- Suppose you want to set the filter reset to off.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME OFF ON
5. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FILTER RESET PRESS AGAIN FOR OPTIONS/ PRESS START FILTER OFF
6. **START** +30 Sec	OFF

NOTE

Select FILTERRESET to turn off “FILTER” icon and reset to remind in 6 months; if you want to turn off “FILTER” icon notification and not remind at all, select FILTER OFFand press **START** +30 Sec.

CONVENIENT FEATURES

(6)SETTING LANGUAGE ENGLISH/FRANCAIS

- Suppose you want to set the language.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME OFF ON
5. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FILTER RESET
6. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FRENCH LANGUAGE
7. **START** +30 Sec	FRANCAIS

When the setting is completed ,the current time will display 2 seconds later, if the time is not set, the oven will return to waiting state.

NOTE

When **START** +30 Sec is pressed and the previous setting was English it will be set to French. If you want switch back to English you will have to again press Clock & Settings six times and then press **START** +30 Sec.

(7).Setting Weight Lb/Kg

- Suppose you want to toggle weight between pounds & kilograms.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME OFF ON
5. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FILTER RESET
6. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FRENCH LANGUAGE
7. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START Lb / kG
8. **START** +30 Sec	kG lb

NOTE

If the display shows kg, pressing the **START** +30 Sec button will reset the oven controls to lbs. To return to kg, you will have to again press Clock & Settings seven times and then press **START** +30 Sec.

(8).Setting Demo Mode On/Of

• Suppose you want to enter Demo mode. When Demo mode is ON programming functions will work in a rapid countdown mode with no cooking power.

Touch:	Display Shows:
1. Clock & Settings	PRESS AGAIN FOR OPTIONS/ 12:00 ENTER TIME
2. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START CONTROL LOCK
3. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START POWER SAVE OFF
4. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START VOLUME OFF / ON
5. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START FILTER RESET
6. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START LANGUAGE FRANCH
7. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START Lb / kG
8. Clock & Settings	PRESS AGAIN FOR OPTIONS/ PRESS START DEMO OFF
9. START (+30 Sec)	ON

NOTE

When START (+30 Sec) is pressed and the previous setting was OFF then it will be set to ON. If you want to turn the demo mode back OFF you will have to again press Clock & Settings eight times and then press START (+30 Sec).

SETTING KITCHEN TIMER

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

• Suppose you want to set for three minutes.

Touch:	Display Shows:
1. Timer On-Off	TIMER ENTER TIME
2. 3 0 0	TIMER 3:00
3. Timer On-Off	TIMER 3:00 *(Timer counting down)

NOTE

Timer count down does not stop even if the door is open. When timer and cooking both are working, press " Timer On-Off " once, the display would show the remaining timer; to cancel the timer, press " Timer On-Off " once again. When only timer working, press " Timer On-Off " once to cancel the timer.

CONVENIENT FEATURES

VANT FAN

The pad controls the 2-speed vent fan. If the vent fan is OFF the first touch of the Vent pad will turn the fan on HIGH, second touch LOW and third touch OFF.

- Suppose you want to set the vent fan speed to LOW from the OFF position.

Touch:	Display Shows:
1.	HIGH
2.	LOW
3.	OFF

NOTE

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

LIGHT

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

- Suppose you want to set the light for HIGH from the OFF position.

Touch:	Display Shows:
1.	HIGH
2.	LOW
3.	OFF

MAINTENANCE

Troubleshooting

Check your problem by using the chart below and try the solutions for each problem. If the microwave oven still does not work properly, contact the nearest authorized service center.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Oven will not start	a. Electrical cord for oven is not plugged in. b. Door is open. c. Wrong operation is set.	a. Plug into the outlet. b. Close the door and try again. c. Check instructions.
Arcing or sparking	a. Materials to be avoided in microwave oven were used. b. The oven is operated when empty. c. Spilled food remains in the cavity.	a. Use microwave-safe cookware only. b. Do not operate with oven empty. c. Clean cavity with wet towel.
Unevenly cooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Cooking time, power level is not suitable. d. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Use correct cooking time, power level. d. Turn or stir food.
Overcooked foods	Cooking time, power level is not suitable.	Use correct cooking time, power level.
Undercooked foods	a. Materials to be avoided in microwave oven were used. b. Food is not defrosted completely. c. Oven ventilation ports are restricted. d. Cooking time, power level is not suitable.	a. Use microwave-safe cookware only. b. Completely defrost food. c. Check to see that oven ventilation ports are not restricted. d. Use correct cooking time, power level.
Improper defrosting	a. Materials to be avoided in microwave oven were used. b. Cooking time, power level is not suitable. c. Food is not turned or stirred.	a. Use microwave-safe cookware only. b. Use correct cooking time, power level. c. Turn or stir food.



Customer Support: Call 1-866-231-8893 or email: info@forno.ca