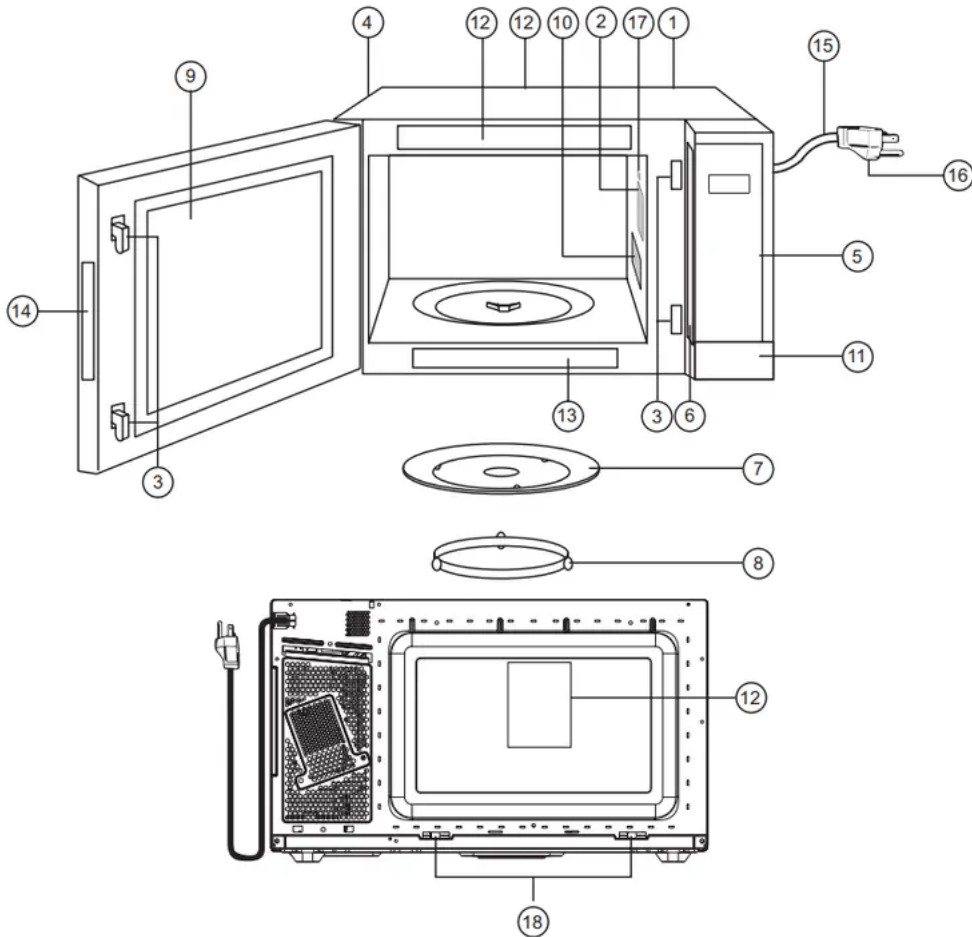


Safety Information

Location of Controls

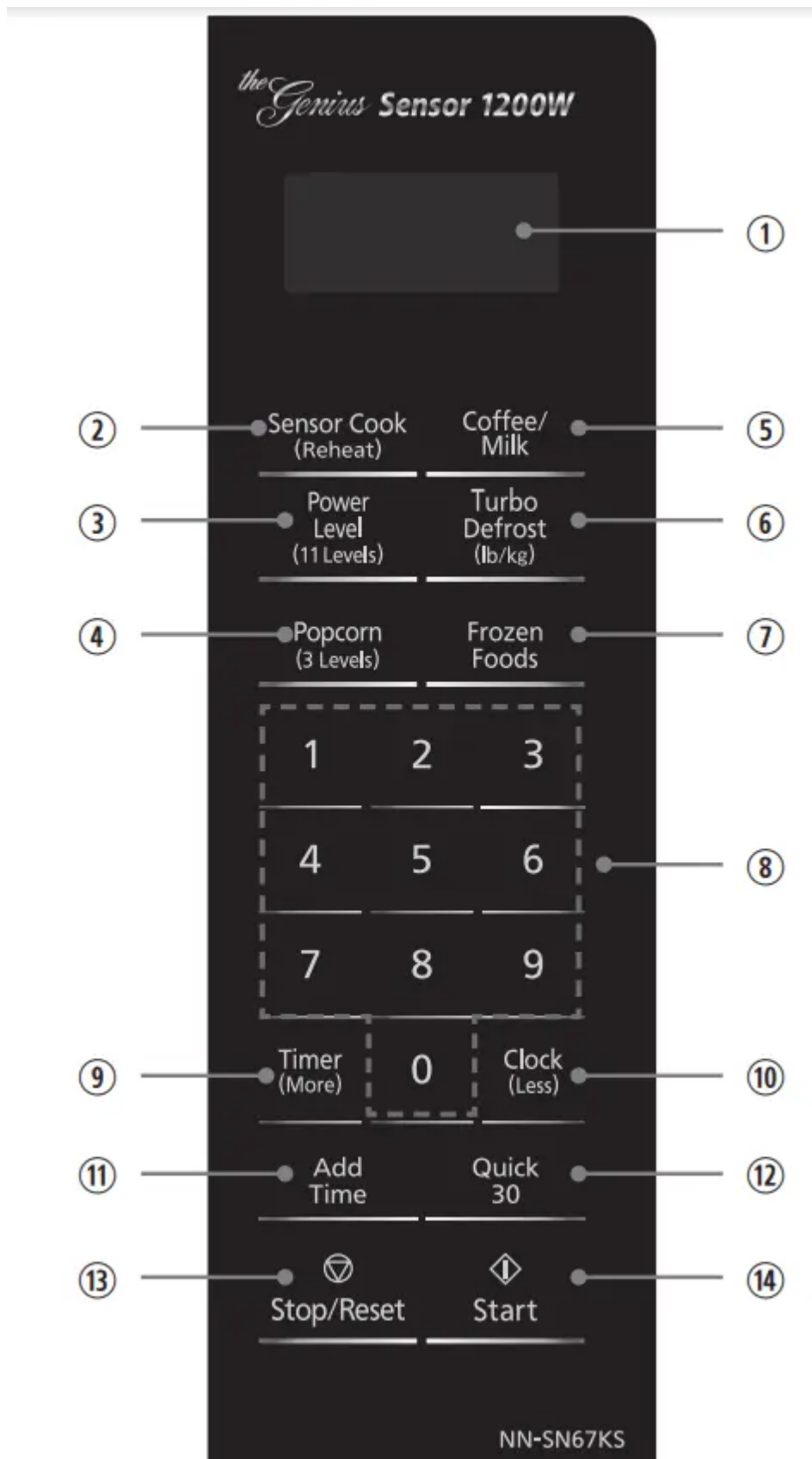


1. External Air Vent
2. Internal Air Vent
3. Door Safety Lock System
4. Exhaust Air Vent
5. Control Panel
6. Identification Plate
7. Glass Tray
8. Roller Ring
9. Heat/Vapor Barrier Film (do not remove)
10. Waveguide Cover (do not remove)
11. Door Release Button

12. Warning Label
13. Menu Label (do not remove)
14. DHHS Label
15. Power Supply Cord
16. Power Supply Plug
17. Oven Light Oven light will turn on during cooking and also when door is opened.
18. Stopper (irremovable) The stopper ensures sufficient space at the back of the oven to provide adequate ventilation.

Control Panel

The control panels of NN-SN67KS/NN-SN66KB/NN-SN65KB/NN-SN65KW have the same key layout and function.



1. Display Window
2. Sensor Cook (Reheat) Pad (See page 18)
3. Power Level Pad (See page 12)

4. Popcorn Pad (See page 16)
5. Coffee/Milk Pad (See page 17)
6. Turbo Defrost Pad (See page 14)
7. Frozen Foods Pad (See page 17)
8. Number Pads
9. Timer (More) Pad (See page 15)
10. Clock (Less) Pad (See page 11)
11. Add Time Pad (See page 13)
12. Quick 30 Pad (See page 13)
13. Stop/Reset Pad Before cooking: One press clears all your instructions. During cooking: One press temporarily stops the cooking process. Another tap cancels all your instructions, and time of day or colon appears in the display window.
14. Start Pad After cooking program setting, one press allows oven to begin functioning. If door is opened or Stop/Reset Pad is pressed once during oven operation, Start Pad must be pressed again to restart oven.

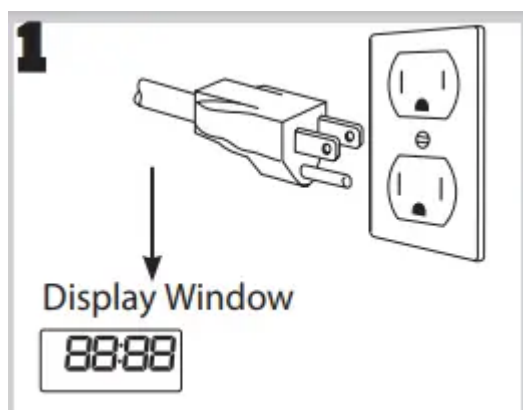
Beep Sound: When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. When operating, the oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

NOTE: If no operation after cooking program setting, 6 minutes later, the oven will automatically cancel the cooking program. The display will return to clock or colon display.

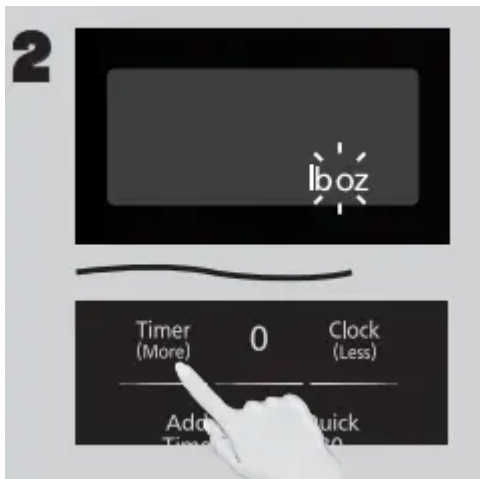
NOTE: The illustration is for reference only.

Operation

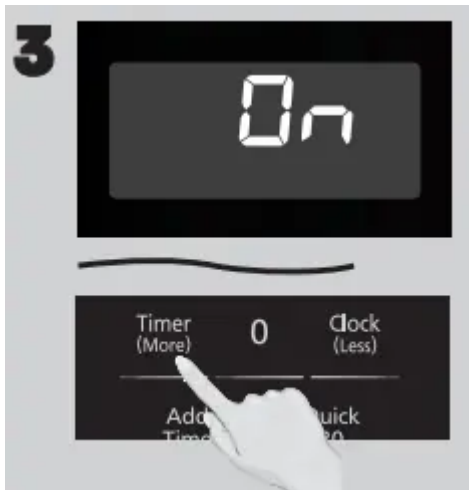
Using the Microwave for the First Time



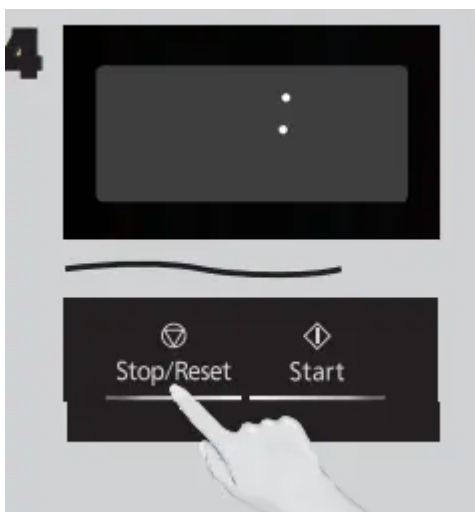
- Plug into a properly grounded electrical outlet.



- Press Start once, then Press Timer (More) to cycle between the weight system, Imperial (oz/lb) or Metric (g/kg).



- Press Start once, then Press Timer (More) to cycle between the Beep on or Beep off.



- Press Stop/Reset to confirm; a colon (:) will appear in the display window.



Setting the Clock



- With the oven NOT cooking, press Clock (Less) once; the colon will blink. Enter time of day using the Number pads.

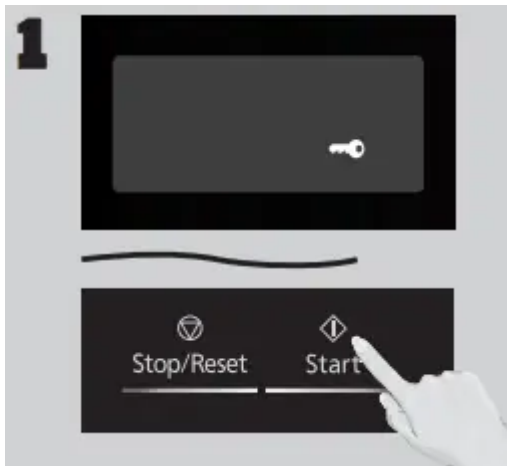



- Press Clock (Less) to finish setting and the colon (:) will stop blinking

NOTES:

1. To reset the clock, repeat steps.
2. The clock will retain the time of day as long as the oven is plugged in and electricity is supplied.
3. The clock is a 12-hour display.
4. Oven will not operate while colon (:) is flashing.

Setting the Child Safety Lock



- When the time of day appears in the display, press Start three times; “” will appear in the display

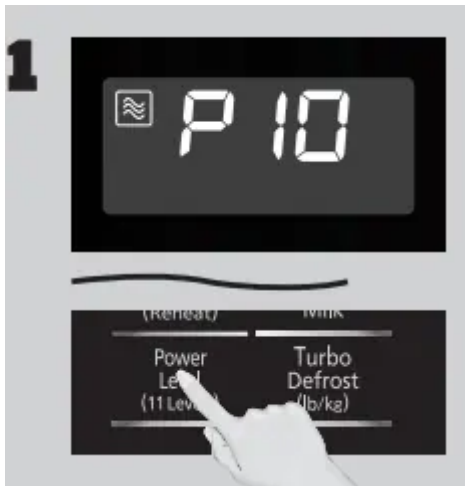


- Press Stop/Reset three times; the display will return to the time of the day and Child Safety Lock will be cancelled.

NOTES:

1. This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.
2. To set or cancel Child Safety Lock, Start or Stop/Reset pad must be pressed 3 times within 10 seconds.
3. You can set Child Safety Lock feature when the display shows a colon or time of day

Cooking



- If cooking at high power (10), skip to step 2. Press Power Level until the desired power level appears in the display. P10 is the highest and P1 is the lowest. P0 is the keep warm feature.

Press	Power Level
once	P10 (HIGH)
twice	P9
3 times	P8
4 times	P7 (MED-HIGH)
5 times	P6 (MEDIUM)
6 times	P5
7 times	P4
8 times	P3 (MED-LOW)/ DEFROST
9 times	P2
10 times	P1 (LOW)
11 times	P0 (KEEP WARM)



- Set cooking time using the Number pads. P10 (HIGH) and P0 (KEEP WARM) have max. cooking time of 30 minutes. For other power levels, the max. time is 99 minutes, 99 seconds.



- Press Start; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

NOTES:

1. For reheating, use P10 (HIGH) for liquids, P7 (MED-HIGH) for most foods, and P6 (MEDIUM) for dense foods.
2. For defrosting, use P3 (MED-LOW).
3. After pressing Start, the selected power level can be recalled. Hold Power Level for 2 seconds, then the display window will indicate the power level and keep for 2 seconds.

DO NOT OVERCOOK: This oven requires less time to cook than older units. Overcooking will cause food to dry out and may cause a fire. A microwave oven's cooking power tells you the amount of microwave power available for cooking

Multistage Cooking: For more than one stage of cooking, repeat steps 1 and 2 for each stage of cooking before pressing Start. The maximum number of stages for cooking is three. When operating, two beeps will sound between each stage. Five beeps will sound at the end of the entire sequence. Automatic function (such as Frozen Foods, Sensor Cook (Reheat), Popcorn, Coffee/Milk and Turbo Defrost) can not be used with 3 stage cooking.

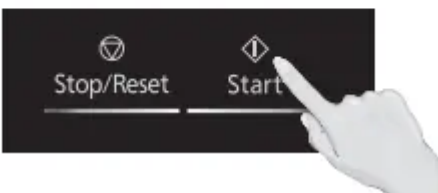
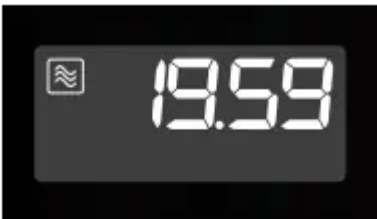
Keep Warm (Will keep food warm for up to 30 minutes after cooking)



- Press Power Level 11 times to select the P0 (KEEP WARM).

2

- Set warming time using Number pads (up to 30 minutes). Set 20 minutes cooking for an example.

3

- Press Start; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

NOTES:

1. P0 (KEEP WARM) can be set as the final stage after cook time has been manually entered. It cannot be used with Automatic function (such as Frozen Foods, Sensor Cook (Reheat), Popcorn, Coffee/Milk and Turbo Defrost).
2. After pressing Start, the selected power level can be recalled. Hold Power Level for 2 seconds, then the display window will indicate the power level and keep for 2 seconds.

Quick 30 (Set or add cooking time in 30 seconds increments)



- Press Quick 30 until the desired cooking time (up to 5 minutes) appears in the display. Power Level is pre-set at P10.



- Press Start; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.

NOTES:

1. This function is only available for Microwave, Keep Warm and Timer. If desired, you can use other power levels. Select desired power level before pressing Quick 30.
2. After setting the time by Quick 30 pad, you cannot use the Number Pads.
3. Quick 30 pad can also be used to add more time during manual cooking.

Add Time (This feature allows you to add cooking time at the end of previous cooking.)



- After cooking, press Add Time pad.



- Add cooking time by pressing the Number pads. Maximum cooking time: Microwave: P10 up to 30 minutes; other powers up to 99 minutes and 99 seconds.

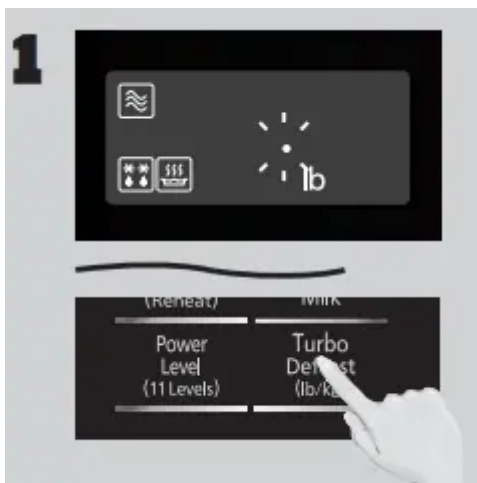


- Press Start. Time will be added. The time in the display window will count down.

NOTES:

1. This function is only available for Microwave, Keep Warm and Timer function.
2. The Add Time function will be cancelled if you do not perform any operation for 1 minute after cooking.
3. The Add Time function can be used after the 3-stage cooking.
4. The power level is the same as the last stage.

Turbo Defrost



- This feature allows you to defrost foods such as meat, poultry and seafood, simply by entering the weight. Press Turbo Defrost



- Enter weight of the food using the Number pads.



- Press Start. Defrosting will start. Larger weight foods will cause a signal midway through defrosting. If two beeps sound, turn over and/or rearrange foods.

Conversion

- Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use Turbo Defrost, enter the weight of the food in pounds (1.0) and tenths of a pound (0.1). If a piece of meat weighs 1.95 lbs or 1 lb 14 oz., enter 1.9 lbs.

Ounces	Hundredths of a Pound	Tenths of a Pound

0	.01 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Defrosting Tips & Techniques

Preparation For Freezing:

1. Freeze meats, poultry, and fish in packages with only one or two layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer"), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

To Defrost:

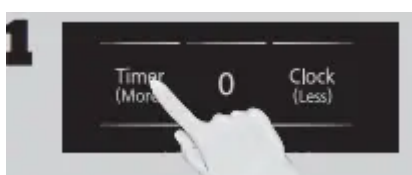
1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be underdefrosted.
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting.

After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during Standing Time.
2. Let stand, covered, following standing time directions on page 15.
3. Rinse foods indicated in the chart.
4. Items which have been layered should be rinsed separately or have a longer standing time.

FOOD	DEFROST TIME at P3 mins (per lb)	DURING DEFROSTING	AFTER DEFROSTING	
			Standing Time	Rinse (cold water)
Fish and Seafood [up to 3 lbs. (1.4 kg)] Crabmeat	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	5 to 6	Turn over		
Fish Fillets	5 to 6	Turn over/Rearrange/Shield ends		
Sea Scallops	5 to 6	Break apart/Remove defrosted pieces		
Whole fish	5 to 6	Turn over		
Meat Ground Meat	4 to 5	Turn over/Remove defrosted portion/Shield edges	10 min.	NO
Roasts [2½-4 lbs. (1.1-1.8 kg)]	4 to 8	Turn over/Shield ends and defrosted surface	30 min. in refrig.	
Chops/Steak	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface	5 min.	
Ribs/T-bone	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface		
Stew Meat	4 to 8	Break apart/Rearrange/Remove defrosted pieces		
Liver (thinly sliced)	4 to 6	Drain liquid/Turn over/Separate pieces	----	
Bacon (sliced)	4	Turn over	----	
Poultry Chicken, Whole [up to 3 lbs. (1.4 kg)]	4 to 6	Turn over	20 min. in refrig.	YES
Cutlets	4 to 6	Break apart/Turn over/Remove defrosted Pieces	5 min.	
Pieces	4 to 6	Break apart/Turn over/Shield	10 min.	
Cornish hens	6 to 8	Turn over/Shield		
Turkey Breast [5-6 lbs. (2.3-2.7 kg)]	6	Turn over/Shield	20 min. in refrig.	

Setting the Kitchen Timer



- This feature allows you to program the oven as a kitchen timer. Press Timer (More) once



- Set desired amount of time using Number pads (up to 99 minutes, 99 seconds).



- Press Start. The timer will count down without cooking and beep five times when done.

Caution: If oven lamp is lit while using the timer feature with door closed, the oven is NOT set properly; STOP OVEN IMMEDIATELY and re-read instructions.

Setting a Standing Time



- Some recipes call for a standing time after cooking. Press Power Level until the desired power level appears in the display



- Set cooking time using the Number pads (see page 12 for maximum times)



- Press Timer (More) once.



- Set desired standing time using Number pads (up to 99 minutes, 99 seconds).



- Press Start. The timer will start and then beep twice at the end of cooking time (the beginning of standing time). Five beeps will sound when standing time is done.

Setting a Delayed Start



- This feature can be used to delay the start of your cooking. To do this, first press Timer (More).



- Enter the desired delay time (up to 99 minutes, 99 seconds) using the Number pads.



- Press Power Level until the desired power level appears in the display



- Set Cooking Time using the Number pads (see page 12 for maximum times).



- Press Start; the delay time will count down, then cooking will begin. At the end of cooking, five beeps will sound.

Popcorn (Example: To pop 3.2 oz. (91 g) of popcorn)



- Press Popcorn until the desired size appears in the display

Press	Menu
once	3.2 oz. (91 g)
twice	2.75 oz. (78 g)
3 times	1.5 oz. (42 g)



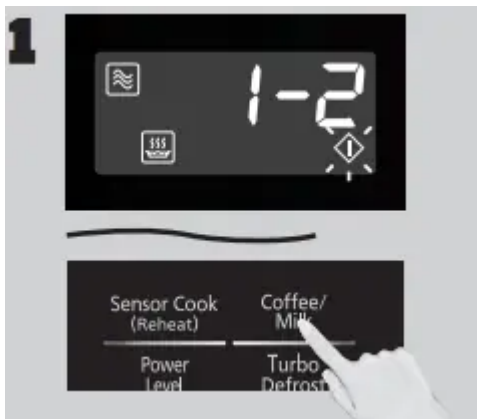
- Press Start; After several seconds, cooking time appears in the display window and begins to count down.

NOTES:

1. If the user desires, More/ Less adjustment can be done. Press Timer (More) once to add 10 seconds or twice to add 20 seconds. Press Clock (Less) once to subtract 10 seconds or twice to subtract 20 seconds. Press Timer (More) or Clock (Less) before pressing Start.

2. Pop one bag at a time.
3. Place bag in oven according to manufacturers' directions.
4. Start with popcorn at room temperature.
5. Allow popped corn to sit unopened for a few minutes.
6. Open bag carefully to prevent burns, because steam will escape.
7. Do not reheat unpopped kernels or reuse bag.
8. If popcorn is of a different weight than listed, follow instructions on popcorn package.
9. Never leave the oven unattended.
10. If popping slows to 2 to 3 seconds between pops, stop oven. Overcooking can burn popcorn or cause fire.
11. When popping multiple bags one right after the other, the cooking time may vary slightly. This does not affect the popcorn results.

Coffee/Milk (Example: To reheat 2 cups coffee.)



- Press Coffee/Milk until the desired menu appears in the display window.

Press	Menu
once	1 cup coffee (1-1)
twice	2 cups coffee (1-2)
3 times	1 cup milk (2-1)
4 times	2 cups milk (2-2)





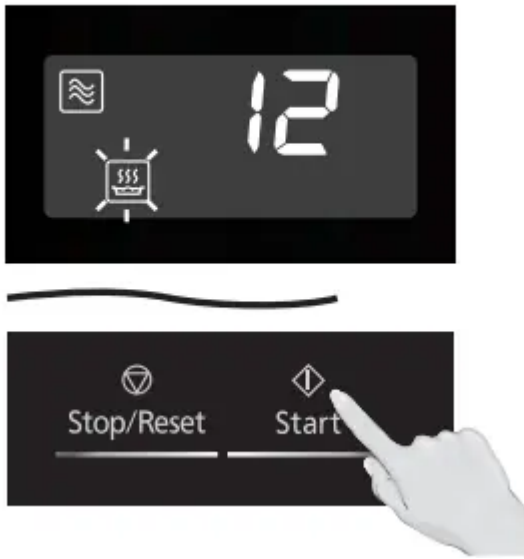
- Press Start. Reheat will start. The time in the display window will count down.

Frozen Foods



- Press Frozen Foods until the number corresponding to the desired menu appears in the display.

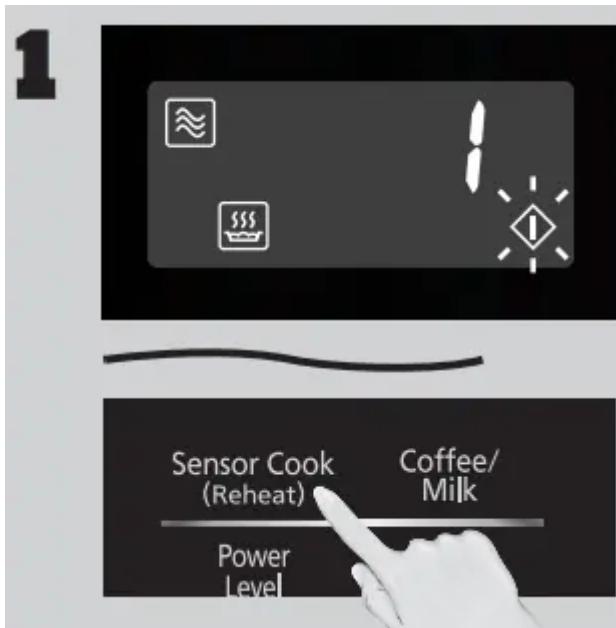
2



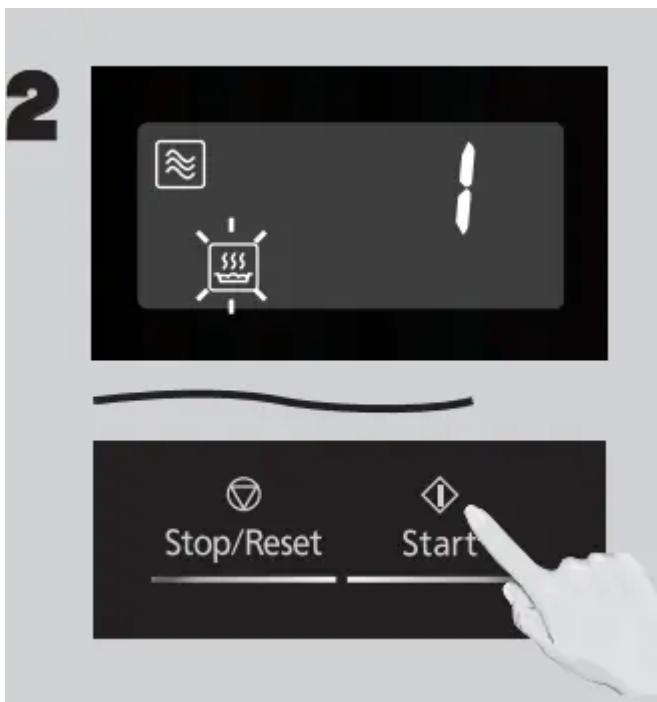
- Press Start. Cooking is complete when five beeps sound.

Press	Menu
once	Frozen Entrées
twice	Frozen Pizza (single)
3 times	Frozen Vegetables
4 times	Frozen Dinners

Sensor Reheat



- Press Sensor Cook (Reheat) once.



- Press Start. Reheating is complete when five beeps sound.

Sensor Cook



- Press Sensor Cook (Reheat) until the number corresponding to the desired food appears in the display (see chart on the next page).



- Press Start. Cooking is complete when five beeps sound.

NOTES:

1. If the user desires, More/ Less adjustment can be done. Press Timer (More) to add 20% more time than suggested. Press Clock (Less) to subtract 20% cooking time. Press Timer (More) or Clock (Less) before pressing Start.
2. After having used the Sensor Cook feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would utilize the Timer (More) or Clock (Less) pad.
3. When steam is detected by the Genius Sensor and two beeps sound, the remaining cooking time will appear in the display.
4. Automatic features are provided for your convenience. If results are not suitable to your individual preference, or if serving size is other than what is listed on page 19, please refer to manual cooking on page 12.

For the best results with the GENIUS SENSOR, follow these recommendations:

BEFORE Reheating/Cooking:

1. The room temperature surrounding the oven should be below 95 °F (35 °C).
2. Food weight should exceed 4 oz. (110 g).
3. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

DURING Reheating/Cooking:

- DO NOT open the oven door until two beeps sound and cooking time appears in the display. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity.
- Once the cooking time begins to count down, the oven door may be opened to stir, turn or rearrange foods.

AFTER Reheating/Cooking: All foods should have a standing time.

Sensor Cook Chart

See the chart below for Sensor Cook categories.

Menu	Serving/ Weight	Hints
1. Sensor Reheat	4 – 16 oz. (110 – 450 g)	All foods, such as casseroles, plated dinners, soups, stews, pasta dishes (lasagne) and canned foods, must be pre-cooked. Foods should be reheated from refrigerator or room temperature, do not reheat frozen foods on this setting. Reheat in foil or plastic containers as unsuccessful reheating times will result. Containers should be covered with vented plastic wrap or a fitting lid. Where possible, when reheating, stir foods and stand covered for 3 to 5 minutes before serving.
2. Oatmeal	½ – 1 cup (40 – 80 g)	Place oatmeal in a microwave safe serving bowl with no cover. Follow manufacturer's directions for preparation.
3. Potatoes	1 – 4 potatoes (6 – 8 oz. each) (170 – 220 g)	Pierce each potato with a fork 6 times spacing around surface. Place potatoes around the edge of paper-towel-lined Glass Tray (Turntable), and space (2.5 cm) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes before cooking.
4. Soup	1 – 2 cups (250 – 500 ml)	Pour soup into a microwave safe serving bowl. Cover with lid or vented plastic wrap. Stir after cooking.
5. Breakfast Sausage	2 – 8 links	Follow manufacturers' directions for preparation of pre-cooked breakfast sausage. Place in a radial pattern.
6. Omelet	2 – 4 eggs	Follow basic Omelet recipe on this page.
7. Fresh Vegetables	4 – 16 oz. (110 – 450 g)	All pieces should be the same size. Wash thoroughly, add 1 tbsp (15 ml) oil and ½ cup (125 ml) of vegetables, and cover with lid or vented plastic wrap. Melt butter until after cooking.
8. White Rice	½ – 1 ½ cups (110 – 335 g)	Place rice with hot tap water in a microwave safe casserole dish. Cover with lid or vented plastic wrap. After 2 beeps, stir. Let stand 5 to 10 minutes before serving. Use 2 parts water to 1 part rice.
9. Quinoa	1/4 – 1 cup (45 – 180 g)	Place quinoa in a 3 qt microwave safe casserole dish. Add 2 parts water to 1 part quinoa. For 1/4 cup, triple water may need as necessary. Cover with lid or vented plastic wrap. After 2 beeps, stir. Let stand 14 minutes before serving.
10. Pasta	2 – 8 oz. (55 – 220 g)	Place 2 oz. (55 g) pasta with 3 cups (750 ml) hot tap water in a 2 qt microwave safe casserole, salt and oil, if desired, covered with lid or vented plastic wrap. After 2 beeps, stir. For 4 oz. (110 g) pasta use 4 cups (1000 ml) water, for 6 oz. (165 g) pasta use 6 cups (1500 ml) hot water in 3 qt casserole, for 8 oz. (220 g) pasta use 7 cups (1750 ml) hot tap water.
11. Fish Fillets	4 – 16 oz.	Arrange in a single layer. Cover with lid or vented plastic wrap.

Food Characteristics

Food Characteristics



- **Bone and Fat:** Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.



- **Density:** Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.



- **Quantity:** Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.



- Shape: Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.



- Size: Thin pieces cook more quickly than thick pieces



- Starting Temperature: Foods that are at room temperature take less time to cook than if they are chilled, refrigerated or frozen.

Cooking Techniques

- Piercing: Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch (2.5 cm) strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs, with or without the shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.
- Browning: Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.
- Spacing: Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

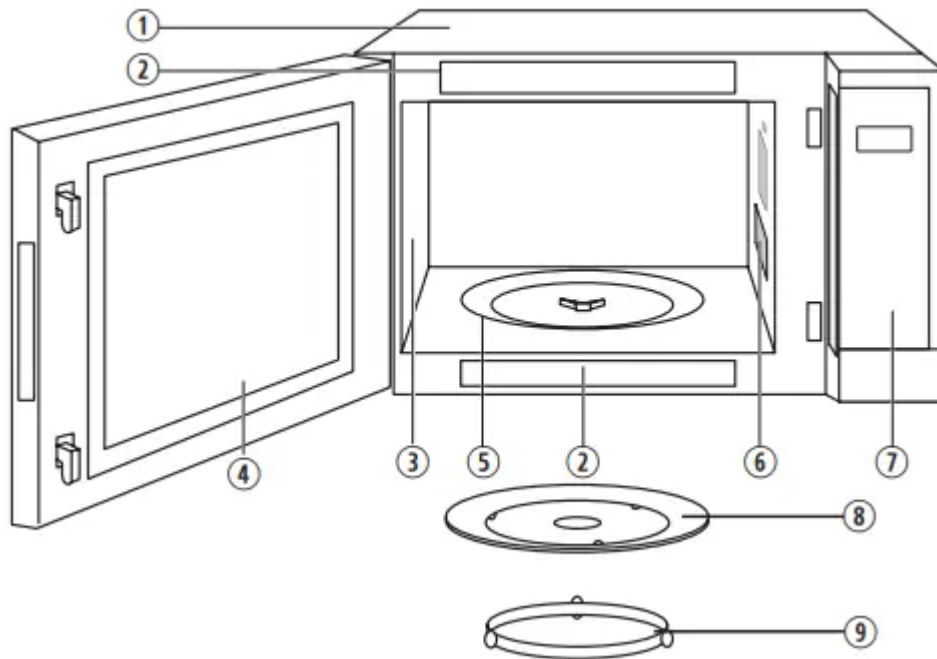
- **Covering:** As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for standing time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.
- **Shielding:** Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place. CAUTION is to be exercised when using foil. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.
- **Cooking Time:** Cooking times will vary because of food shape variations, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.
- **Stirring:** Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.
- **Rearranging:** Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.
- **Turning:** It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.
- **Standing Time:** Most foods will continue to cook by conduction after the microwave oven is turned off. After cooking meat, the internal temperature will rise 5 °F to 15 °F (3 °C to 8 °C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.
- **Test for Doneness**
 - The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

- Check foods to see that they are cooked to the United States Department of Agriculture’s recommended temperatures. To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from oven. For reasons of personal preference, you may choose to cook food at higher temperatures.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (63 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71 °C)
Ham , fresh or smoked (uncooked)	145 °F (63 °C) and allow to rest for at least 3 min.
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C); all others to 165 °F (74 °C).
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (74 °C)
Eggs	160 °F (71 °C)
Fish & Shellfish	145 °F (63 °C)
Leftovers	165 °F (74 °C)
Casseroles	165 °F (74 °C)

Care and Cleaning of Your Microwave Oven



Please see below and the following page for particular cleaning instructions for each section of the oven.

BEFORE CLEANING: Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

AFTER CLEANING: Be sure to place the Roller Ring and the Glass Tray in the proper position and press Stop/Reset Pad to clear the Display.

1. Outside oven surfaces: Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.
2. Label: Do not remove. Wipe with a damp cloth.
3. Inside the Oven: Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.
4. Oven Door: Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.) Inside surface is covered with a heat and vapor barrier film. Do not remove.
5. Oven Cavity Floor: Clean the bottom surface of the oven with mild detergent, water or window cleaner, and dry.
6. Wave Guide Cover: Do not remove Wave Guide Cover. It is important to keep cover clean in the same manner as the inside of the oven.

7. Control Panel: The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently. If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives.
8. Glass Tray: Remove and wash in warm soapy water or in a dishwasher.
9. Roller Ring: Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.


IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES, INCLUDING VENT OPENINGS, OVEN SEAMS, AND UNDER GLASS TRAY.

NOTE: The illustration is for reference only

Troubleshooting

Before Requesting Service: See below before calling for service, as most problems can easily be remedied by following these simple solutions:

Problem	Solution
The oven causes TV interference.	Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven
Steam accumulates on oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 24)
Oven will not turn on.	<p>The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert.</p> <p>Main circuit breaker or main fuse is tripped; reset main circuit breaker or replace main fuse.</p> <p>There is a problem with the outlet; plug another appliance into the outlet to check if it is working.</p>
Oven will not start cooking	<p>The door is not completely closed; close the oven door securely.</p> <p>Start was not pressed after programming; press Start.</p> <p>Another program is already entered into the oven; press Stop/Reset to cancel the previous program and enter new program.</p> <p>The program is not correct; program again according to the Owner's Manual.</p> <p>Stop/Reset has been pressed accidentally; program oven again.</p>
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring; take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.

<p>When the oven is operating, there is noise coming from the Glass Tray.</p>	<p>The Roller Ring and oven bottom are dirty; clean these parts according to Care and Cleaning of Your Microwave Oven (see page 24).</p>
<p>The word “” appears in the display.</p>	<p>The CHILD SAFETY LOCK was activated by pressing Start three times; Deactivate CHILD SAFETY LOCK by pressing Stop/Reset three times.</p>
<p>The oven stops cooking and “H00”, “H97” or “H98” appears in the display.</p>	<p>The oven’s power supply has failed; please contact an authorized Service Center (see next page).</p>

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

