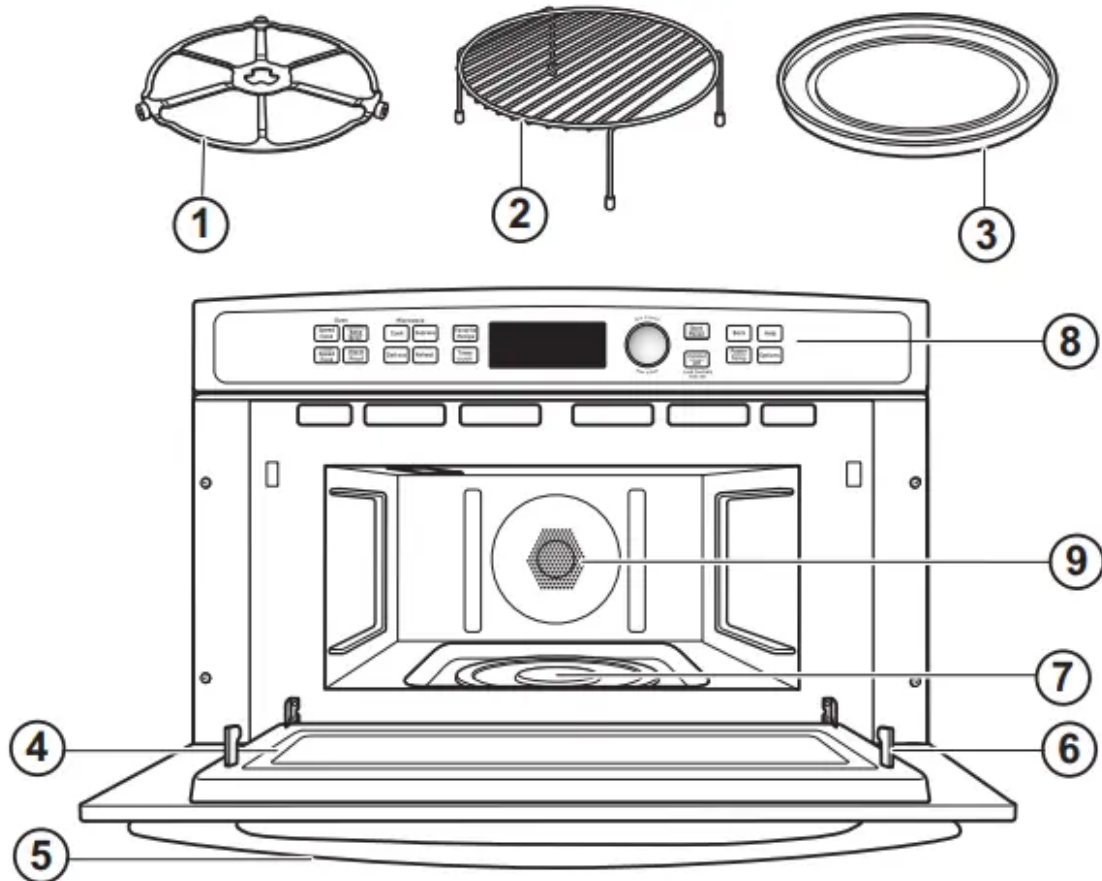


## USING THE MICROWAVE

### Features

Throughout this manual, features and appearance may vary from your model.



**NOTE:** Handle appearance may differ on some models.

1. Turntable: The turntable must always be in place, on the oven floor, for all cooking. Be sure the turntable is seated securely over the spindle in the center of the oven.
2. Wire Oven Rack: Put food directly on an aluminum baking sheet on the wire oven rack, and place them on the glass tray, when baking on two levels.
3. Clear Glass Tray: Place on the turntable when using the microwave features. Place food or microwave-safe cookware directly on the tray
4. Window: Allows cooking to be viewed while keeping microwaves confined in the oven.
5. Door Handle: Pull to open the door. The door must be securely latched for the oven to operate.
6. Door Latches
7. Lower Ceramic Heater: Operates when using Convection Bake, Roast, and Fast Cook
8. Control Panel: The pads used to operate the oven are located on the control panel.

9. Rear Convection Heat Element: Operates when using bake.

## Clock



Set the Clock: When you first plug in the oven or after a power outage:

1. Turn the selector dial to set the hour. Press the dial to enter.
2. Turn the dial to set the minute. Press the dial to enter.
3. Turn the dial to select AM or PM. Press the dial to enter.

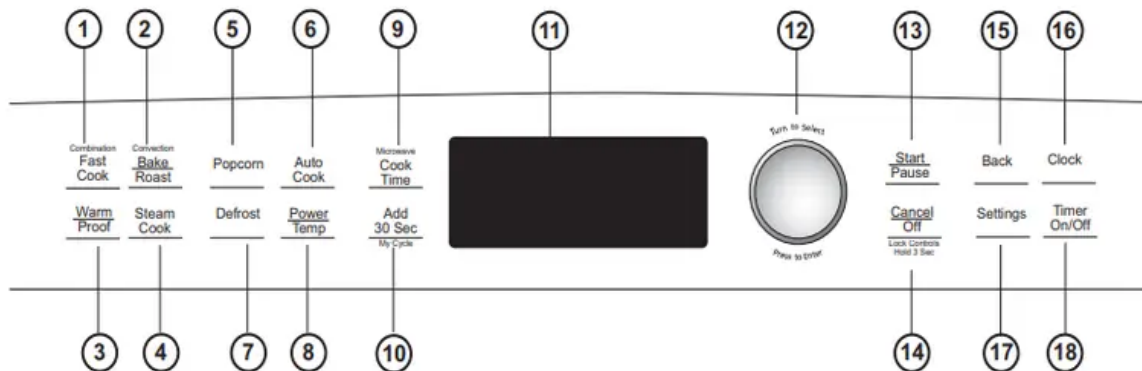
To change the time:

1. Press the Clock
2. Follow the display directions to set

The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage. The

clock will turn on when unit is in use, the door is opened, the CANCEL/ OFF pad is pressed, or the dial is pressed. There is not an override option available based on the DOE energy requirement

## Controls



1. COMBINATION FAST COOK: Press this pad to access the FAST COOK menu. Press and hold for 3 seconds to repeat the last cooking selection
2. CONV BAKE/ROAST: Press this pad to bake or roast.
3. WARM/PROOF: Select WARM to keep hot, cooked foods at serving temperature. Select PROOF to set for a warm environment useful for rising yeast-leavened products.
4. STEAM (Microwave)
5. POPCORN (Microwave)

6. AUTO COOK (Microwave)
7. DEFROST (Microwave): Press this pad to defrost, soften or melt frozen foods.
8. POWER/TEMP: During cooking, press this pad and turn/press the selector dial to change the microwave power level, the convection bake temperature or the fast cook temperature by adjusting the lower lamp and heater settings
9. COOK TIME (Microwave): Press this pad to microwave food.
10. ADD 30 SEC/MY CYCLE (Microwave): Press for 30 seconds of microwave cooking time. Each time the pad is pressed adds an additional 30 seconds to the remaining cooking time. The oven starts immediately. Edit My Cycle through Settings.
11. DISPLAY: Shows and instructs the use of all features on the oven.
12. Selector Dial–Turn to select, Press to enter First turn, then press the dial to make option, food power level or temperature selections. Also use the dial to increase (turn clockwise ) or decrease (turn counterclockwise) cooking times.
13. START/PAUSE: Press this pad to start or pause any cooking function
14. CANCEL/OFF: Press this pad to cancel ALL oven programs except the clock and timer.
15. BACK: Press this pad to step back one or more levels in the program process, such as when entering custom recipes.
16. CLOCK
17. SETTINGS: Press this pad to access the Beeper Volume, Display Scroll Speed, Delay Start, Help, Reminder features, and to set My Cycle.
18. TIMER ON/OFF Press this pad to set the minute timer.

## BAKING AND ROASTING

### Baking and Roasting

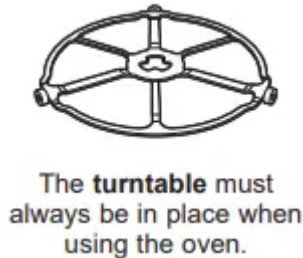


- Baking allows you to cook foods the same way as a conventional oven, using a heating element to raise the temperature of the air inside the oven. Any oven temperature from 250 to 450 may be set
- A fan gently circulates heated air throughout the oven, over and around the food. Because the heated air is kept constantly moving, not permitting a layer of cooler air to develop around the food, some foods cook slightly faster than in regular oven cooking.

- Before you begin, make sure the turntable is in place.

The turntable must always be in place when using the oven.

Put food or oven-safe cookware on the glass tray to bake



**WARNING:** When baking, remember that the oven, door and dishes will be very hot!

## How to Bake

1. Press the CONV Bake/ roast
2. Press the dial to select BAKE
3. Turn the dial to set the oven temperature and press to enter.

To bypass preheating:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to NO. Press the dial to begin cooking.
2. Place the food in the oven, turn the dial to set the cook time and press to enter. The oven starts cooking immediately. When cooking is complete, the oven will signal and turn off.

To preheat:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to YES. Press the dial or press START/ PAUSE to begin cooking. The oven starts preheating immediately. Do not place the food in the oven.
2. When the oven is finished preheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven
3. Close the oven door. Turn the dial to set the cook time and press to enter and start cooking. When cooking is complete, the oven will signal and turn off.

You may change the oven temperature during preheating by pressing the POWER/TEMP pad and turning the dial to select the new temperature.

If the oven door is opened during cooking, PAUSE will appear in the display. Close the door and press start/ pause.

Cook times are shown in minutes and can be a maximum of 180 minutes. Time can be changed during cooking by turning the dial.



For two - level baking, place food in a metal baking dish on the glass tray. Place your baking dish with food on top of the wire rack. Stand the rack with food on the glass tray

## How to Roast

1. Press the CONV Bake/ roast pad
2. Turn the dial to ROAST and press to enter.

To bypass preheating:

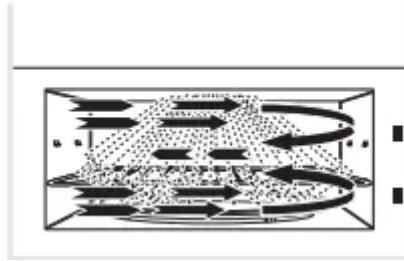
1. When the prompt shows PREHEAT THE OVEN? turn the dial to NO. Press the dial to begin cooking.
2. Place the food in the oven, turn the dial to set the cook time and press to enter. Press the dial to start cooking. When cooking is complete, the oven will signal and turn off.

To preheat:

1. When the prompt shows PREHEAT THE OVEN? turn the dial to YES. Press the dial or press START/ PAUSE to begin cooking. The oven starts preheating immediately. Do not place the food in the oven.
2. When the oven is finished peheating, it will signal. If you do not open the door within 1 hour, the oven will turn off automatically. Open the oven door and, using caution, place the food in the oven
3. Close the oven door. Turn the dial to set the cook time and press to enter and start cooking. When cooking is complete, the oven will signal and turn off.

If the oven door is opened during cooking, PAUSE will appear in the display. Close the door and press start/ pause

# Combination Fast Cooking



- Cooking Method: Microwave energy and convection heat combine to cook foods faster than regular ovens, while browning and sealing in juices.
- Heat Source: Microwave energy and circulating heated air
- Heat Conduction: Food heats from instant energy from penetration and heat conducted from outside of food.
- Benefits: Shortened cooking time from microwave energy, plus browning and crisping from convection heat.

## WITH PREHEATING:

1. Press the FAST COOK pad
2. Turn the dial to select temperature Press the dial to enter.
3. When the prompt shows "PREHEAT THE OVEN?" turn the dial to YES. Press the dial or press START/ PAUSE pad to begin preheating. Do not place the food in the oven.
4. The oven will signal when the set temperature is reached. Open the oven door and place the food in the oven.
5. Once the display shows "SELECT COOK TIME" press the dial to begin cooking. The oven will signal press the dial to begin cooking. The oven will signal and turn off when cooking time is completed.

## WITHOUT PREHEATING:

1. Press the FAST COOK pad
2. When the prompt shows "PREHEAT THE OVEN?" turn the dial to NO. Press the dial to enter.
3. Open the oven door and place the food in the oven.
4. Close the oven door. Turn the dial to select the cooking time and press the dial to enter. Press the dial again or press Start/Pause pad to begin cooking. The oven will signal and turn off when cooking time is completed.

# WARMING AND PROOFING

## Warming and Proofing



### Warming

The WARM feature will keep hot, cooked foods at serving temperature. Always start with hot food. Use

cookware and utensils that can withstand temperatures up to 230F

1. Press the WARM/ PROOF pad
2. Turn the dial to select HOLD FOOD WARM. Press the dial to enter
3. Turn the dial to select the oven temperature. See the chart and tips below. Press the dial to enter. LOW: 140- 160 C; MEDIUM: 160 -195; HIGH: 195 - 230
4. Turn the dial to select the level of moisture you want. See the chart and tips below. Press the dial to enter

If the oven door is opened during warming, PAUSE will appear in the display. Close the door and press START/ PAUSE.

To Crisp Stale Items:

- Preheat on LOW settings and select CRISP
- Check crisp after 45 minutes. Add time as needed.



The turntable must always be in place when using the oven.



Put food on the glass tray to warm.

### Proofing

The proofing feature automatically provides the optimum temperature for the proofing process. and therefore does not have a temperature adjustment.

1. Press the WARM/PROOF pad.
2. Turn the dial to select PROOF BREAD. Press the dial to enter. The oven starts proofing immediately and shows the amount of proofing time completed

To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily

Check bread products early to avoid over-proofing.

#### Tips for Crisp Foods

- Leave food uncovered
- Do not use plastic containers or plastic wrap, a Preheat prior to use according to recommended times.

#### Tips for Moist Foods

- Cover food with lid or aluminum foil
- Do not use plastic containers or plastic wrap, a Preheat prior to use according to recommended times.

### ***Temperature and Moisture Selection Chart***

Food Type	Control Setting	Moisture Setting
Bread, hard rolls	MEDIUM	CRISP
Bread, soft rolls	MEDIUM	MOIST
Casseroles	MEDIUM	MOIST
Fried foods	HIGH	CRISP
Meats* and fish	MEDIUM	CRISP
Pancakes, waffles	HIGH	CRISP
Pizza	HIGH	CRISP
Potatoes, baked	HIGH	CRISP
Potatoes, mashed	MEDIUM	MOIST
Poultry	HIGH	MOIST
Tortilla Chips	LOW	CRISP
Vegetables	MEDIUM	MOIST

\* USDA/FSIS recommends an internal temperature of 145°F as the minimum doneness for beef.  
Use a portable meat thermometer to check internal temperatures.

#### NOTES

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the WARM feature to keep food warm
- Proofing will not operate if the oven is too hot. Allow the oven to cool before proofing.





The turntable must always be in place when using the oven.



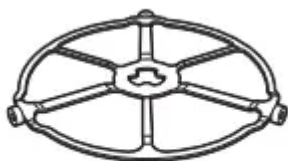
Put bread dough in a bowl/ bread pan and place on the **glass tray** to proof.

## Microwaving



Make sure the turntable and clear glass tray are in place.

Place food or microwavable container directly on the clear glass tray to cook your food.



The **turntable** must always be in place when using the oven.



The **clear glass tray** should always be in place when **microwaving**.

### Cookware

- Make sure that cookware is suitable for microwaving
- Place food or microwavable container directly on the clear glass tray to cook your food.

### Microwave Auto Cook

<b>MICROWAVE AUTO COOK SELECTIONS:</b>				
<ul style="list-style-type: none"> <li>■ <b>Beverage</b> <ul style="list-style-type: none"> <li>– Water (8-12 oz.)</li> <li>– Coffee (8-12 oz.)</li> <li>– Tea (8-12 oz.)</li> <li>– Milk (8-12 oz.)</li> <li>– Hot Cocoa (8-12 oz.)</li> </ul> </li> <li>■ <b>Popcorn</b> <ul style="list-style-type: none"> <li>– Popcorn Sensor</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Melt</b> <ul style="list-style-type: none"> <li>– Butter</li> <li>– Caramel</li> <li>– Cheese</li> <li>– Chocolate Chips</li> <li>– Marshmallow</li> </ul> </li> <li>■ <b>Steam Cook</b></li> <li>■ <b>Slow Cook</b></li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Cook Time</b> <ul style="list-style-type: none"> <li>– By Time</li> <li>– By Time 1 &amp; 2</li> </ul> </li> <li>■ <b>Soften</b> <ul style="list-style-type: none"> <li>– Butter</li> <li>– Cream Cheese</li> <li>– Frosting (16 oz.)</li> <li>– Ice Cream</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Defrost</b> <ul style="list-style-type: none"> <li>– 1.0 lb Quick</li> <li>– By Time</li> <li>– By Weight</li> <li>– By Food Type</li> <li>– Melt</li> <li>– Soften</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>■ <b>Reheat</b> <ul style="list-style-type: none"> <li>– Beverage</li> <li>– Casserole</li> <li>– Chicken</li> <li>– Pasta</li> <li>– Pizza</li> <li>– Plate of Food</li> <li>– Rice</li> <li>– Soup</li> <li>– Steaks/Chops</li> <li>– Vegetables</li> </ul> </li> </ul>

1. Press the microwave AUTO COOK, DEFROST or COOK TIME pad. If no selection is made within 15 seconds, the display will return to blank.
2. Turn the dial to find the food you want to cook, defrost or reheat. Press the dial to enter.
3. Turn the selector dial to select the type, amount, weight and/or size. (As required, the oven will prompt you.)
4. Press the dial after each selection.

Press the dial or the START/ PAUSE pad to start cooking.

To review settings during cooking, press the selector dial.

If the door is opened during cooking, the oven will stop and PAUSE will appear in the display. Close the door and press START/ PAUSE to resume cooking.

If you enter an undesired selection at any time, simply press the BACK pad and reenter the desired selections

Cook By Time / Cook By Time 1 & 2: Use COOK BY TIME and COOK BY TIME 1 & 2 to microwave food that is not in the recipe section and at the time(s) you set. The power level is automatically set at high, but you can change it for more flexibility.

1. Press the COOK TIME pad.
2. Turn the dial to select COOK BY TIME or COOK BY TIME 1 & 2 and press the dial to enter.
3. Turn the dial to set the cook time and press the dial to enter. If you selected COOK BY TIME 1 & 2, turn the dial to set the second cook time and press the dial to enter. NOTE: To change the power level if you don't want full power, press the POWER/TEMP pad after entering the time(s). Turn the dial to select and press the dial to enter.
4. Press the dial or the START/ PAUSE pad to start cooking.

You may open the door during COOK BY TIME and COOK BY TIME 1 & 2 to check the food. Close the door and press START/PAUSE to resume cooking.

### **Add 30 Sec/My Cycle**

Use this pad for 30 seconds of cooking time. The oven starts immediately. Press ADD 30 SEC/MY CYCLE pad again for additional 30-second increments of microwave cooking. You can add or subtract time by turning the dial

NOTE: To change the time increment on the Add 30 Sec/My Cycle go to Settings then Set My Cycle. Choose the new time increment you want and press the dial to enter.

Microwave Power Level(s)

1. First, follow directions for COOK BY TIME and COOK BY TIME 1 & 2 and press the dial to enter

2. Press the POWER/TEMP pad.
3. Turn the dial clockwise to increase and counterclockwise to decrease the power level.  
Press the dial to enter
4. Press the dial or the START/ PAUSE pad to start cooking.

You can change the power level before or during a cooking program

Here are some examples of uses for various power levels:

- High 10: Fish, bacon vegetables, boiling liquids
- Med-High 7: Gentle cooking of meat and poultry; baking casseroles and reheating.
- Medium 5: Slow cooking and tenderizing for stews and less tender cuts of meat.
- Low 2 or 3: Defrosting; simmering; delicate sauces.
- Warm 1: Keeping food warm, softening butter

### Cooking Tips

- When cooking bacon, layer strips on a plate. Cover each layer with a paper towel.
- When cooking vegetables, use a microwave - safe casserole or bowl. Cover with a microwave-safe lid or vented plastic wrap.
- For frozen vegetables, follow the package instructions for adding water.
- For fresh vegetables, add 2 tablespoons of water for each serving.

### Defrost By Food Type

Defrost By Food Type Auto Defrost automatically sets the defrosting times and power levels to give even defrosting results for meats, poultry and fish weighing up to 6 pounds.

1. Remove food from the package and place it on a microwave-safe dish.
2. Press the DEFROST pad.
3. Turn the dial to DEFROST BY FOOD TYPE. Press the dial to enter. Turn the dial to select food type. Press the dial to enter.
4. Turn the dial to the food weight, using the Conversion Guide at right. For example. dial 4.2 for 1.2 pounds (1 pound, 3 Oz.). Press the dial to enter.
5. Press the dial or START/PAUSE pad to start defrosting.
6. Turn the food over when the oven signals TURN FOOD OVER.
  - Remove defrosted meat or shield warm areas with small pieces of foil for even defrosting
  - After defrosting, most meats need to stand 5 minutes to complete defrosting. Large roasts should stand for about 30 minutes.

Conversion Guide: If the weight of food is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

Weight of Food in Ounces	Enter Food Weight (tenths of a pound)
1-2	.1
3	.2
4-5	.3
6-7	.4
8	.5
9-10	.6
11	.7
12-13	.8
14-15	.9

## Defrost By Time

Use Time Defrost to defrost for a selected length of time

1. Press the DEFROST pad.
2. Turn the selector dial to DEFROST BY TIME. Press the dial to enter.
3. Turn the dial to select the time you want. Press the dial to enter.
4. Press the dial or START/PAUSE pad to start defrosting.
5. Turn the food over when the oven signals TURN FOOD OVER.

Power level is automatically set at 3. but can be changed. To change the power levels. see the Microwave Power Level(s) section. You can defrost small items quickly by raising the power level after entering the time. Power level 7 cuts the total defrosting time in about half; power level 10 cuts the total time to about 1/3. When defrosting at high power levels, food will need more frequent attention than usual

Defrosting Tips: Use DEFROST BY FOOD TYPE for meat, poultry and fish. Use DEFROST BY TIME for most other frozen foods.

- Foods frozen in paper or plastic can be time defrosted in the package. but foods should be taken out of the package when using DEFROST BY FOOD TYPE. Closed packages should be slit. pierced or vented after food has partially defrosted. Plastic storage containers should be partially uncovered.
- Family-size. prepackaged frozen dinners can be defrosted and microwaved. If the food is in a foil container, transfer it to a microwave-safe dish.
- Foods that spoil easily should not be allowed to sit out for more than one hour after defrosting. Room temperature promotes the growth of harmful bacteria
- For more even defrosting of larger foods.,such as roasts,use DEFROST BY TIME. Be sure large meats are completely defrosted before cooking

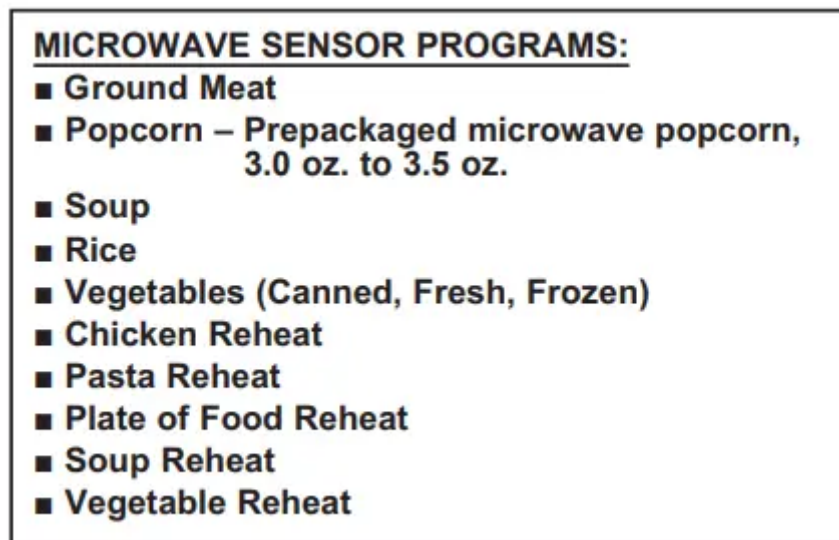
- When defrosted, food should be cool but softened in all areas. If still slightly icy, return to the microwave very briefly, or let it stand a few minutes.

## Sensor Cooking

Some microwave modes feature sensor cooking. The oven automatically senses when food is done and shuts itself off - eliminating the need to program cook times and power levels. The oven automatically adjusts the cooking time to various types and amounts of food



## MICROWAVE SENSOR PROGRAMS



1. Press the AUTO COOK pad and turn the dial to COOK BY FOOD TYPE or REHEAT. Press the dial to enter.
2. Turn the dial to select the food you want. Press the dial to enter.
3. Press the dial or press the START/ PAUSE pad to start cooking.

Do not open the oven door until time is counting down in the display. If the door is opened, close it and press

START/PAUSE immediately. If the food is not done enough, use COOK BY TIME in the microwave selector to cook for more time.

NOTE: Do not use the sensor features twice in succession on the same food portion—it may result in severely overcooked or burnt food. If food is undercooked after the first countdown, use COOK BY TIME for additional cooking time.

NOTE: If the oven is too hot then it will automatically change to time cooking.

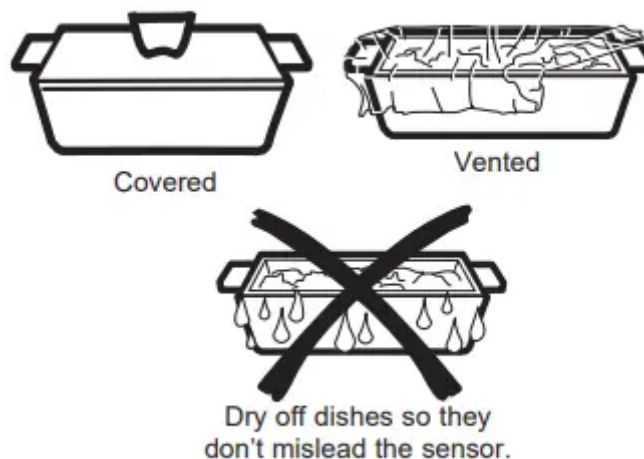
- To shorten or lengthen the cook time, wait until the time countdown shows in the display. Then turn the dial to add or subtract time
- If you open the door while sensor cooking. SENSOR ERROR will appear. Close the door. press START/ PAUSE to begin again.

Notes About the Reheat Program: Reheated foods may have wide variations in temperature. Some areas may be extremely hot. It is best to use COOK BY TIME and not REHEAT for these foods

- Bread products
- Food that must be reheated uncovered
- Foods that need to be stirred or turned.
- Foods calling for a dry look or crisp surface after reheating.

## Sensor Cooking Cookware

The proper containers and covers are essential for best sensor cooking



- Always use microwave-safe containers and cover them with lids or vented plastic wrap. Never use tight sealing plastic containers—they can prevent steam from escaping and cause food to overcook
- Be sure the outside of the cooking containers and the inside of the oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor
- Beverages are best heated uncovered.

## Steam Feature TIMED or SENSOR STEAM

For best results use steam or simmer bowl. Add 2 Tablespoons of water when steaming vegetables.

1. Press the STEAM pad.
2. Turn the selector dial to TIMED or SENSOR. Press the dial to enter.
3. Tur the dial to select food type. Press the dial to enter.
4. Press the dial to select the amount. size and/or doneness (if required. the oven will prompt you). Press the dial after each selection.
5. Insert food and close the door.
  - Timed Steam is a pre-set time-based cook.
  - Sensor Steam is a variable time based on a sensor.

## MENU SELECTION FOR SENSOR STEAM

For best results use 1-4 cups.

- Asparagus
- Brussels Sprouts
- Carrots
- Cauliflower
- Potatoes
- Rice
- Squash
- Zucchini

## MENU SELECTION FOR TIMED STEAM

Asparagus	1 Cup	
	2 Cups	
	4 Cups	
Broccoli	1 Cup	
	2 Cups	
	4 Cups	
Brussels Sprouts	1 Cup	
	2 Cups	
	4 Cups	
Carrots	1 Cup	
	2 Cups	
	4 Cups	

Cauliflower	1 Cup	
	2 Cups	
	4 Cups	
Chicken Breast	1 Piece	6-8 Ounces
		8-10 Ounces
	2 Pieces	6-8 Ounces
		8-10 Ounces
Fish	1 Piece	Thin Filet - 1/2"
		Medium Filet - 1"
		Thick Filet - 1 1/2"
	2 Pieces	Thin Filet - 1/2"
		Medium Filet - 1"
		Thick Filet - 1 1/2"
Green Beans	1 Cup	
	2 Cups	
	4 Cups	
Potatoes	1 Cup	
	2 Cups	
	4 Cups	
Quinoa	1 Cup	
Rice	1 Cup	
Scallops	Bay Scallops	6-10 Ounces
		10-16 Ounces
	Sea Scallops	6-10 Ounces
		10-16 Ounces
Shrimp	1/2 Pound	
	1 Pound	
Squash	1 Cup	
	2 Cups	
	4 Cups	
Zucchini	1 Cup	
	2 Cups	
	4 Cups	

Things that are Normal

Interference

- TV/radio interference might be noticed while using the microwave. Similar to the interference caused by other small appliances, it does not indicate a problem with the

microwave. Move the radio or TV as far away from the microwave as possible, or check the position of the TV/radio antenna.

### Lights

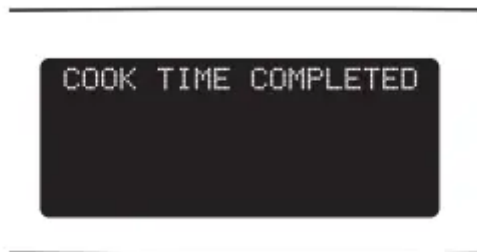
- The oven cavity light will come on during a microwave cooking cycle.

### Oven Heat

- Cookware may become hot because of heat transferred from the heated food. Oven mitts may be needed to handle the cookware
- Steam or vapor may escape from around the door.

## Other Features

### Cook Time Completed



- To remind you that you have food in the oven, the oven will display COOK TIME COMPLETED and beep once a minute until you either open the oven door or press the CANCEL/OFF pad.

### Settings

- Delay Start: Delay Start allows you to set the oven to delay cooking up to 24 hours. Press the SETTINGS pad. turn the dial to select DELAY START and press the dial to enter. Follow the display directions to set the Delay Start time and feature you wish to delay.
- Beeper Volume: Use this feature to adjust the volume of the beeper. You can even turn it off. Press the SETTINGS pad. turn the dial to select BEEPER VOLUME. press the dial to enter. and follow the display directions.
- Scroll Speed: Is the message scroll too slow or too fast? Change it! Press the SETTINGS pad. turn the dial to select DISPLAY SCROLL SPEED. press the dial to enter. and follow the display directions.

- Reminder:
  - Use this feature to set an alarm beep to sound at a specific the time of day. Press the SETTINGS pad. turn the dial to SET REMINDER and press the dial to enter. Turn the dial to select the hour and press to enter. Turn the dial to select the hour and press to enter. Turn the dial to select the minute and press to enter. Turn the dial to select AM or PM and press to enter.
  - To review the setting. turn the dial to REVIEW REMINDER and press the dial to enter. Turn the dial to REVIEW and press to enter.
  - To cancel the setting. turn the dial to CLEAR REMINDER and press the dial to enter. Turn the dial to CLEAR and press to enter.
- Help: Use this feature to find out more about your oven and its features. The display will show a description for the program you have chosen.
- My Cycle: Use this feature to change the cook time increment on the ADD 30 SEC/MY CYCLE pad. The increment can be set between 5 and 55 seconds.

#### Review

- Use this feature to review the current cooking selections you have set.
- Press the selector dial during any cooking feature.

Help: Use this feature to find out more about your oven and its features

1. Press the SETTINGS pad.
2. Turn the dial to select HELP. Press the dial to enter
3. Turn the dial to select the feature name. Press the dial to enter.

The display will show a description for the program you have chosen.

Features found in the HELP function.

Adding Time	Defrost By Time	Settings
Add 30 Sec	Defrost By Weight	Sensor Cooking
Auto Cook	Delay Start	Set Beeper Volume
Timed Steam	Fast Cook	Sensor Steam
Back	Help	Set Display Speed
Bake/Roast	Hold Food Warm	Set/Clear Reminder
Cancel/Off	My Cycle	Slow Cook
Clock	Popcorn	Soften/Melt
Control Lockout	Power / Temp	Start/Pause
Cook By Food Type	Proof Bread	Steam
Cook Time	Reheat	Timer On/Off
Cook Time 1 & 2	Repeat Last	Warm/Proof
Defrost	Resume	
Defrost By Food Type	Review	

## Child Lock-Out

- You may lock the control panel to prevent the oven from being accidentally started or used by children.
- Press and hold CANCEL/ OFF for 3 seconds to lock and unlock

When the control panel is locked, Control is LOCKED will be displayed briefly anytime a pad or dial is pressed.

Timer: Use this feature anytime you need a general purpose timer. It can even be used while cooking in the oven.

1. Press the TIMER pad.
2. Turn the dial to select the minutes. Press the dial to enter.
3. Turn the dial to select the seconds. Press the dial to enter

To cancel, press TIMER.

## Automatic Fan

- An automatic fan protects the oven from too much heat inside the oven cavity.
- It automatically turns on at low speed if it senses too much heat.
- The fan will automatically turn off when the internal parts are cool. It may stay on for 30 minutes or more after the oven control is turned off.

## Repeat Last

Use this time saving feature for cooking repetitive items like cookies or appetizers.

NOTE: The last program used is stored for two hours

1. Press and hold the COMBINATION FAST COOK, CONVECTION BAKE/ROAST, AUTO COOK, COOK TIME, DEFROST or STEAM COOK pad for 3 seconds.
2. The last pre-set food will be displayed.
3. Press the START/PAUSE pad or the selector dial to start cooking.

## Resume

1. If your food needs to cook a bit longer. you can restart the oven by pressing the START/ PAUSE pad or selector dial.
2. RESUME COOKING will be displayed and the oven will restart immediately at 10% of the original time.

The program stays in memory for 10 minutes. After that you will need to begin the program again.

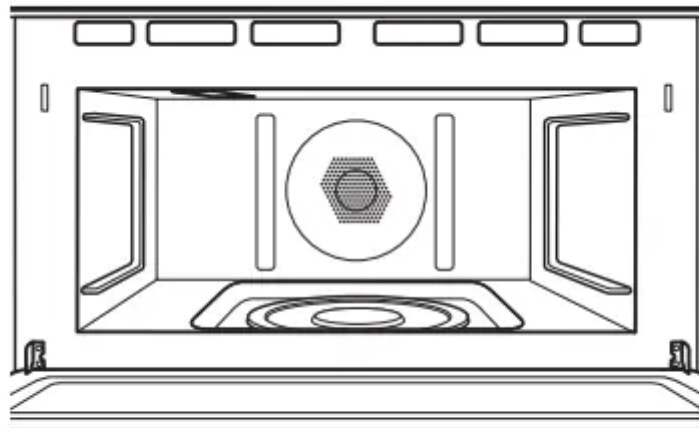
## Care and Cleaning

### Helpful Hints



- An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.
- Be certain the oven control is turned off before cleaning any part of this oven.

### Inside



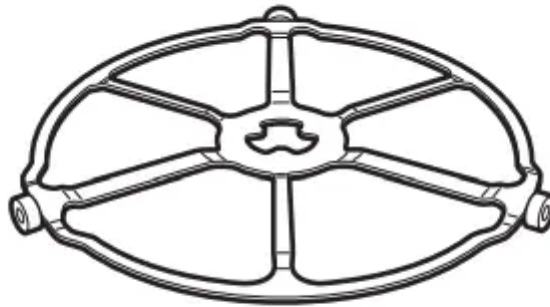
Walls, Floor, Inside Window, Metal  
and Plastic Parts on the Door

- Clean the inside of the oven often for proper heating performance.
- Some spatters can be removed with a paper towel, others may require a warm soapy cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth.
- Do not use abrasive cleaners or sharp utensils on oven walls.
- Never use a commercial oven cleaner on any part of your oven.

- Do not clean the inside of the oven with metal scouring pads. Pieces can break off the pad, causing electrical shock.

## Removable Turntable

---



Turntable

Do not use the oven without  
the turntable in place.

- The area underneath the turntable should be cleaned frequently to avoid odors and smoking during a cooking cycle.
- The turntable can be broken if dropped. Wash carefully in warm, sudsy water. Dry completely and replace.
- To replace the turntable, place its center over the spindle in the center of the oven and turn it until it seats into place. (Make sure the smooth side of the turntable is facing up and that its center seats securely on the spindle.)

## Cooking Trays and Baking Sheet



Clear glass tray for microwaving



Wire oven rack

- To prevent breakage, allow the trays to cool completely before cleaning. Wash carefully in warm, sudsy water or in the dishwasher.
- Do not use metal scouring pads or abrasives, as they may damage the finish. A soap-filled scouring pad may be used to clean the trays.

## Outside

- We recommend against using cleaners with ammonia or alcohol, as they can damage the appearance of the oven. If you choose to use a common household cleaner, first apply the cleaner directly to a clean cloth, then wipe the soiled area.
- Case: Clean the outside with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.
- Glass Control Panel and Door: Wipe with a clean damp sponge. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives or sharp objects on the panel—they can damage it.
- Door: Seal It's important to keep the area clean where the door seals against the oven. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

## Stainless Steel

- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of grain. Follow the cleaner instructions for cleaning the stainless steel surface.

- To inquire about purchasing Stainless Steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free number

## **Troubleshooting Tips... Before you call for service**

Save time and money! Review the charts on the following pages first and you may not need to call for service.

### **FAN**

Fan continues to run after cooking stops

- The oven is cooling. The fan will automatically shut off when the internal parts of the oven have cooled.

Oven vent emits warm air while oven is on

- This is normal.

Fan comes on automatically when using the microwave

- This is normal.

### **COOKING**

The oven makes unusual sounds while cooking

- Clicks and fans blowing are normal. The relay board is turning the components on and off. These sounds are normal

Smoke comes out of the oven when I open the door

- Food is high in fat content. Aerosol spray used on the pans. Smoke is normal when cooking high-fat foods

Food is not fully cooked or browned at the end of a cooking program

- Programmed times may not match the size or amount of food you are cooking. Adjust time for doneness or adjust the upper or lower lamps for browning and doneness.

SENSOR ERROR displayed along with an oven signal

- Food amount or type placed in the oven does not match the program that was set. Press the CANCEL/ OFF pad. Set the oven program to match the food or liquid to be cooked or heated
- Steam was not sensed by the oven because plastic wrap was not vented, a lid too tight was on the dish or a liquid was covered. Vent plastic wrap, use a looser lid or uncover liquid, when cooking or heating.

## DISPLAY

1. The display is blank: The clock is designed to turn off when unit is idle for 30 seconds to minimize the standby power usage

2. "Control is LOCKED" appears in display

- The control has been locked. Press and hold CANCEL / OFF for 5 seconds to unlock the control.

3. Control display is lighted yet oven will not start

- Clock is not set. Set the clock
- Door not securely closed. Open the door and close securely
- START/PAUSE pad not pressed after entering cooking selection. Press START/PAUSE.
- Another selection already entered in oven and CANCEL/OFF pad not pressed to cancel it. Press CANCEL / OFF
- Size, quantity, or cooking time not entered after final selection. Make sure you have entered cooking time after selecting.
- CANCEL/OFF was pressed accidentally. Reset cooking program and press START/ PAUSE.

## OTHER PROBLEMS

The door and inside of the oven feels hot

- The heat lamps produce intense heat when ready. This is normal. Use oven mitts to remove food when in a small space.

Oven will not start

- A fuse in your home may be blown or the circuit breaker tripped. Replace fuse or reset circuit breaker.

### 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.