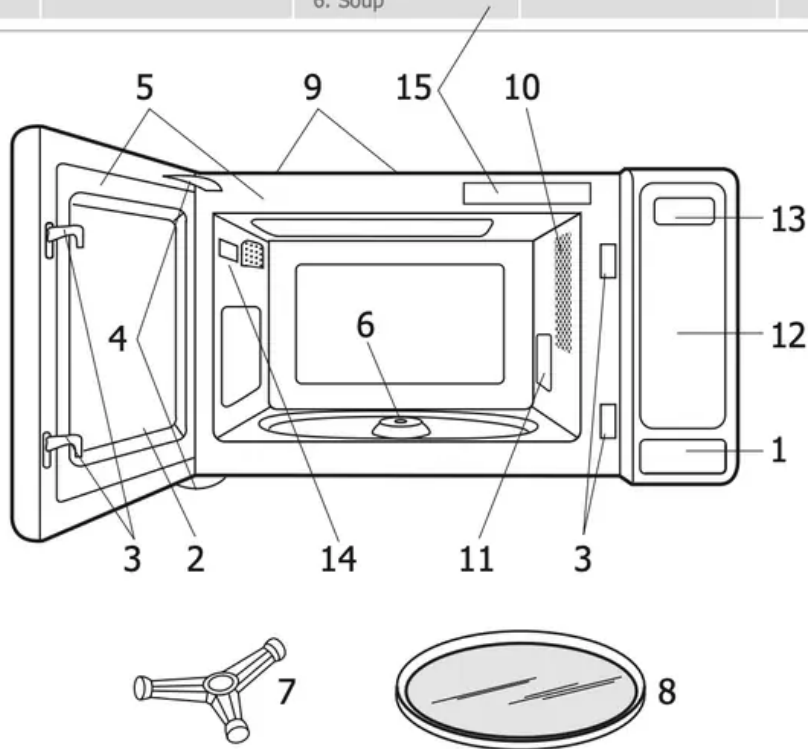


PART NAMES & CONTROL PANEL

SENSOR COOK	REHEAT	DEFROST	VEGGIES	MELT/SOFTEN
1. Frozen Entrees 2. Ground Meat 3. Rice 4. Chicken Breast 5. Fish/Seafood	1. Sensor Reheat 2. Fresh Rolls/Muffins 3. Frozen Rolls/Muffins 4. Pasta 5. Pizza Reheat	1. Ground Meat 2. Steak/Chops/Fish 3. Chicken Pieces 4. Roast 5. Casserole 6. Soup	1. Baked Potato 2. Fresh Veggies - Soft 3. Fresh Veggies - Hard 4. Frozen Veggies	1. Butter 2. Chocolate 3. Ice Cream 4. Cream Cheese



1. One touch door open button

Push to open door

2. Microwave oven door with see-through window

3. Safety door latches

The microwave oven will not operate unless the door is securely closed.

4. Door hinges

5. Door seals and sealing surfaces

6. Turntable motor shaft


7. Removable turntable support

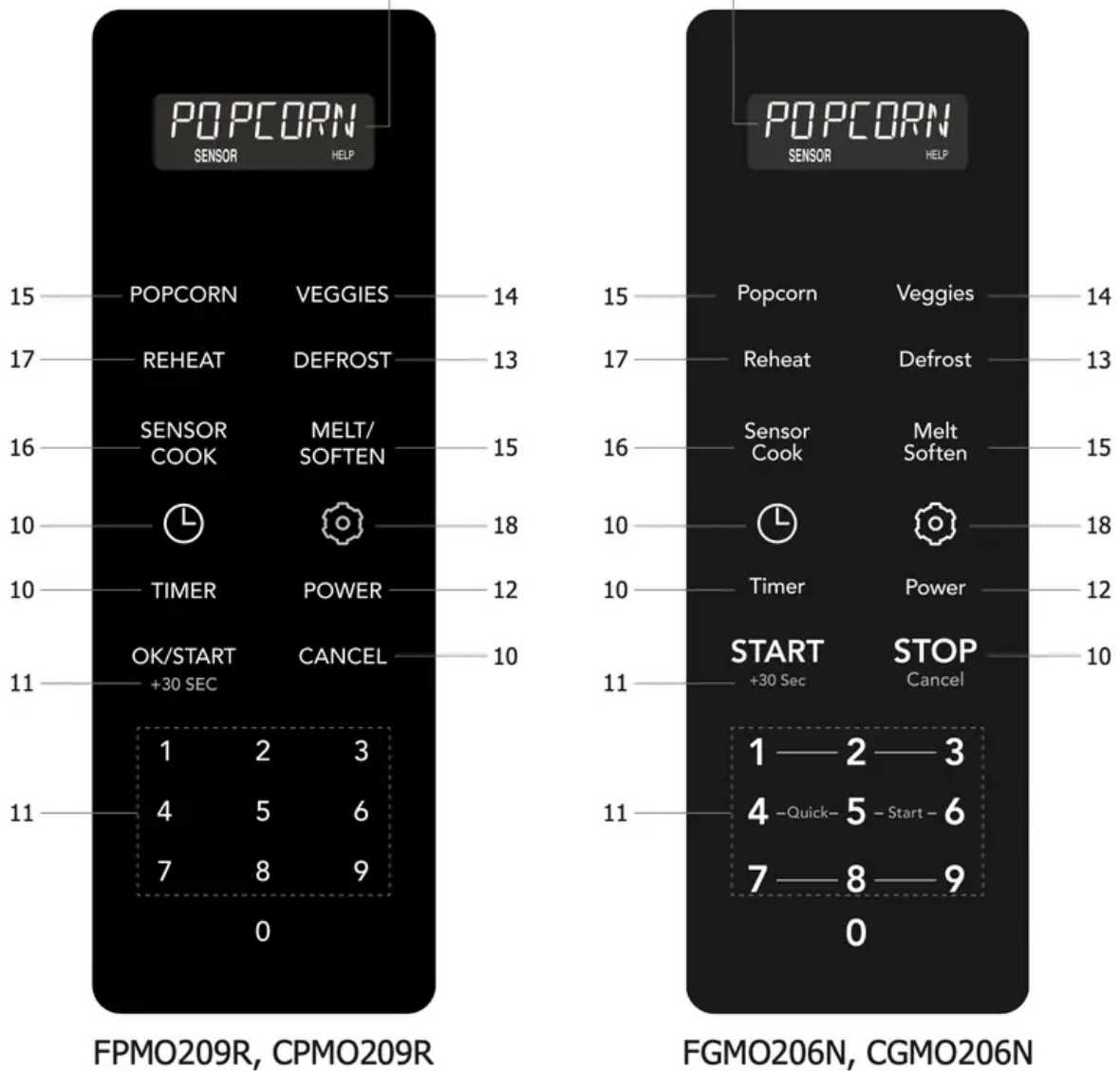
Carefully place the turntable support in the center of the microwave oven floor.

8. Removable turntable

Place the turntable on the turntable support securely. The turntable will rotate clockwise or counterclockwise. Only remove for cleaning.

9. Ventilation openings (rear)
10. Microwave oven light
It will light when microwave oven is operating or door is open.
11. Waveguide cover: DO NOT REMOVE
12. Auto-Touch control panel
13. Interactive display: 99 minutes, 99 seconds
14. Serial plate
15. Menu label

The 7-digit Interactive display spells out operating steps and shows cooking hints. When HELP is lighted in the display, press the  pad to read a specific hint which may assist you.



Number next to the control panel illustration indicates page on which there is a feature description and usage information.










NOTES: When a pad is pressed, an audible signal will be heard which confirms the pad has been pressed.

BEFORE OPERATING

1. Before operating your new microwave oven, make sure you read and understand this Use and Care Guide completely.
2. Before the microwave oven can be used, follow these procedures:
Plug in the microwave oven. Close the door. The oven display will show ENJOY YOUR OVEN PRESS CANCEL.
3. Set clock. See below.

TO SET THE CLOCK

- Suppose you want to enter the correct time.
Time of day 12:30 (A.M. or P.M.).

PRESS	DISPLAY SHOWS:
1. 	ENTER TIME
2.    	12:30
3.  or 	12:30

TO SET THE TIMER

- Set the timer for 3 minutes.

PRESS	DISPLAY SHOWS:
1. TIMER	ENTER TIME
2. (3)(0)(0)	3:00
3. TIMER	3:00 Time counting down

NOTES

1. Opening the door during timer countdown will not pause the running timer.
2. To cancel the active timer, press the CANCEL pad once.

CANCEL

Press CANCEL to:

1. Erase if you make a mistake during programming.
2. Cancel timer and the signal after cooking.
3. Return the time of day to the display.
4. Cancel a program during cooking.

MANUAL COOKING

USING ONE TOUCH START

This is a time saving pad that will automatically start cooking 2 seconds after selected. Numeric pad 1 to 9 can be touched for a 1 minute to 9 minutes automatic start cooking feature.

- Suppose you want to cook 3 minutes at 100% power.

PRESS	DISPLAY SHOWS:
1. 3	3:00 Time counting down automatically after 2 seconds

USING ADD 30 SEC.

This is a time-saving pad. It is a simplified feature that lets you quickly set and start microwave cooking at 100% power.

- Suppose you want to set and start microwave cooking at 100% for 30 SEC.

PRESS	DISPLAY SHOWS:
1. OK/START +30 SEC or START +30 SEC	:30 Time counting down

NOTES: The cooking time can be extended for 30 seconds by pressing add 30 sec pad (only in manual cooking). The cooking time is extended to a maximum of 99 minutes 99 seconds.

SETTING TIMED COOKING WITH POWER LEVEL

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH (100%) power. Refer to the “Microwave Power Levels” table.

- Suppose you want to cook for five minutes at 70% power.

PRESS	DISPLAY SHOWS:
1. 5 0 0	5:00
2. POWER four times	P-70
3. OK/START +30 SEC or START +30 SEC	5:00 Time counting down

SETTING TWO-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.

- To set a 2-stage cook cycle. The first stage is a 2 minutes cook time at 30% cook power then a 4 minutes cook time at 70% cook power.

PRESS	DISPLAY SHOWS:
1. (2)(0)(0)	2:00
2. POWER eight times	P-30
3. (4)(0)(0)	4:00
4. POWER four times	P-70
5. OK/START +30 SEC or START +30 SEC	2:00 Time counting down

QUICK START

QUICK START is a short-cut method to set time for 1-6 minutes at power level 10.

- Suppose you want to heat a cup of soup for two minutes.

PRESS	DISPLAY SHOWS:
1. (2)	2:00
The oven will start immediately and will signal then turn off automatically when finished.	

NOTES: To use QUICK START, press pads within 3 minutes after cooking, closing the door, pressing the CANCEL pad or during cooking.

MICROWAVE POWER LEVELS

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 PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OF POWER	LEVEL	WHEN TO USE IT
POWER	100%	High	<ul style="list-style-type: none"> • Quickly heating convenience foods and foods with high water content, such as soup and beverages. • Cooking tender cuts of meat, ground meat or chicken.
POWER x 2	90%		<ul style="list-style-type: none"> • Heating cream soups.
POWER x 3	80%		<ul style="list-style-type: none"> • Heating rice, pasta, or casseroles.
POWER x 4	70%	Medium-High	<ul style="list-style-type: none"> • Cooking and heating foods that need a Cook Power lower than High (for example, whole fish and meat loaf) or when food is cooking too fast. • Reheating a single serving of food.
POWER x 5	60%		<ul style="list-style-type: none"> • Cooking that requires special care, such as cheese and egg dishes, pudding, and custards. • Finishing cooking casseroles.
POWER x 6	50%	Medium	<ul style="list-style-type: none"> • Cooking ham, whole poultry, and pot roasts. • Simmering stews.
POWER x 7	40%		<ul style="list-style-type: none"> • Melting chocolate. • Heating pastries.
POWER x 8	30%	Medium-Low, Defrost	<ul style="list-style-type: none"> • Manually defrosting pre-cooked and other foods, such as bread, fish, meats and poultry.
POWER x 9	20%		<ul style="list-style-type: none"> • Softening butter, cheese, and ice cream.
POWER x 10	10%	Low	<ul style="list-style-type: none"> • Keeping food warm. • Taking chill out of fruit.
POWER x 11	0%	None	<ul style="list-style-type: none"> • Standing time in oven.

AUTO COOKING

DEFROST

The auto defrost feature provides you with the best defrosting method for frozen foods. The Defrost Chart 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.

- Suppose you want to defrost 2.0 lb steak.

PRESS	DISPLAY SHOWS:
1. DEFROST and ②	STEAK CHOPS FISH
2. ②①	2.0 Lb
4. OK/START +30 SEC or START +30 SEC	5:50 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 PRESS OK/START or START to resume the defrost cycle.

OPERATING TIPS

- For best results, remove fish, shellfish, 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.

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-Quarter 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.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground Meat	0.5 - 3.0 lb	Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
2. Steaks/Chops/Fish	0.5 - 4.0 lb	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is nearly defrosted. Let stand, covered, for 10 to 20 minutes.
3. Chicken Pieces	0.5 - 3.0 lb	After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
4. Roast	2.0 - 4.0 lb	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered, for 30-60 minutes.
5. Casserole	2 - 6 cups	After audible signal, stir if possible. At end, stir well and let stand, covered, for 5 to 10 minutes.
6. Soup	1 - 6 cups	After audible signal, stir if possible. At end, stir well and let stand, covered, for 5 to 10 minutes.

DEFROSTING TIPS

- When using Auto Defrost, the weight to be entered is the net weight (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.
- Bend plastic pouches of food to ensure even defrosting.
- Slit the skin of skinned food, such as sausage.
- Always under estimate 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 pieces defrost 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.

VEGGIES

The Veggies lets you cook fresh and frozen vegetables.

- Suppose you want to cook frozen veggies.

PRESS	DISPLAY SHOWS:
1. VEGGIES four times	FROZEN VEGGIES
	4:14
	Time counting down automatically

VEGGIES CHART

PRESS VEGGIES PAD	FOOD
Once	Baked Potato
Twice	Soft Veggies
3 times	Hard Veggies
4 times	Frozen Veggies

POPCORN

The Popcorn lets you pop 1.5-3.5 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.

- Suppose you want to pop popcorn.

PRESS	DISPLAY SHOWS:
1. POPCORN	<p>POPCORN SENSOR COOK</p> <p>3:00 Time counting down automatically</p>

MELT/SOFTEN

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

- Suppose you want to melt 1 square of Chocolate.

PRESS	DISPLAY SHOWS:
1. MELT/ SOFTEN and ②	CHOCOLATE
2. ② two times	1 SQUARE
3. OK/START +30 SEC or START +30 SEC	1:45 Time counting down

MELT\SOFTEN CHART

FOOD	AMOUNT	PROCEDURE
MELT		
Use a Pyrex measuring cup. Cover with plastic wrap.		
1. Butter	2 tbsp 0.5 cup	Press MELT/SOFTEN and ① for butter, then ① once for 2 tbsp. Press MELT/SOFTEN and ① for butter, then ① twice for 0.5 cup.
2. Chocolate	1 cup 1 square	Press MELT/SOFTEN and ② for chocolate, then ② for 1 cup. Press MELT/SOFTEN and ② for chocolate, then ② twice for 1 square.
SOFTEN		
DO NOT COVER.		
3. Ice Cream	1 pint Half gallon	Press MELT/SOFTEN and ③ for ice cream, then ③ once for 1 pint. Press MELT/SOFTEN and ③ for ice cream, then ③ twice for half gallon.
4. Cream Cheese	3 oz. 8 oz.	Press MELT/SOFTEN and ④ for cream cheese, then ④ once for 3 oz. Press MELT/SOFTEN and ④ for cream cheese, then ④ twice for 8 oz.

SENSOR COOKING

SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate Sensing during the initial sensing period.

The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by Sensor, follow these recommendations.

1. Food cooked with the sensor system should be at normal storage temperature.
2. Always use microwavable containers.
3. Match the amount to the size of the container. Fill containers at least half full for best results.
4. Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

5. Foods should always be covered with microwavable plastic wrap, waxed paper, or a lid. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
6. Do not open the door or press the CANCEL pad during the sensing time. When sensing time is over, the oven beeps and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn or rearrange the food.

SENSOR COOK

Using SENSOR COOK lets you cook common microwaveprepared foods without needing to program times and cook powers.

- Suppose you want to cook frozen entrees with sensor.

PRESS	DISPLAY SHOWS:
1. SENSOR COOK and ①	FROZEN ENTREES
2. OK/START +30 SEC or START +30 SEC	FROZEN ENTREES

Covering Foods:

Some foods work best when covered. Use the cover recommended in the food charts.

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

SENSOR COOK CHART

FOOD	AMOUNT	PROCEDURE
1. Frozen Entrees	6 - 17 oz	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 1-3 minutes.
2. Ground Meat	0.25 - 2.0 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave oven stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and press OK/START or START. After cooking, let stand, covered, for 2 to 3 minutes.
3. Rice	0.5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.
4. Chicken Breasts	0.5 - 2.0 lb	Cover with vented plastic wrap. When microwave oven stops, turn over. Shield with small, flat pieces of aluminum foil any areas that are cooking too rapidly. Re-cover and press OK/START or START. After cooking, let stand, covered for 3-5 minutes. Chicken should be 160°F.
5. Fish/Seafood	0.25 - 2.0 lb	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.

REHEAT

Using REHEAT lets you reheat common microwave-prepared foods without selecting cooking times and power levels.


- Suppose you want to reheat 2 cups pasta.

PRESS	DISPLAY SHOWS:
1. REHEAT and ④	PASTA ENTER CUPS
PRESS	DISPLAY SHOWS:
2. ②	2 CUPS
3. OK/START +30 SEC or START +30 SEC	3:40 Time counting down


REHEAT CHART


FOOD	AMOUNT	PROCEDURE
1. Sensor Reheat	4 - 36 oz.	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes. Foods should be very hot. If not, continue to heat with variable power and time.
2. Fresh Rolls/Muffins	1 - 10 pieces	Use this setting to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size. Arrange on plate; cover with paper towel. For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated roll.
3. Frozen Rolls/Muffins	1 - 10 pieces	Use this setting to warm frozen rolls, muffins, biscuits, bagels, etc. Large items should be considered as 2 or 3 regular size. Arrange on plate, cover with paper towel.
4. Pasta	1.0 - 6.0 cups	Use this setting to reheat refrigerated canned or homemade pasta with sauce. For room temperature pastas, use Less option. Pasta without sauce double the quantity per setting. For example, measure 2 cups of cooked noodles and program for 1 cup. Cover with lid or plastic wrap. Press auto reheat pad 3 times. Enter the desired number of cups and press OK/START or START. After cooking, let stand, covered, 2 to 3 minutes.
5. Pizza Reheat	1 - 6 slices	Use this setting to reheat refrigerated leftover pizza. One slice is approximately 1/8th of a 12-inch pizza or 1/16th of a 16-inch pizza. if possible, place on paper towel on a microwave-safe rack.

USER PREFERENCE



User Preference  provides 5 features that make using your microwave oven easy because specific instructions are provided in the interactive display.

1. Child Lock

The Child Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, press , the number 1 and then press the OK/START or START. Should a pad be pressed, LOCKED will appear in the display.

To cancel, press  and OK/START or START pad.


2. Audible Signal Elimination

If you wish to have the microwave oven operate with no audible signals, press , the number 2 and then press the CANCEL pad. To restore the signal, press , the number 2 and OK/START or START.

3. Auto Start

If you wish to program your microwave oven to begin cooking automatically at a designated time of day, follow this procedure:


- Suppose you want to start cooking a stew for 40 minutes on 50% at 4:30. Before setting, check to make sure the clock is showing the correct time of day.


PRESS	DISPLAY SHOWS:
1.  and 3	ENTER START TIME
2. 4 3 0	4:30
3. OK/START +30 SEC or START +30 SEC	ENTER COOK TIME
4. 4 0 0 0	40:00
5. POWER six times	P-50
6. OK/START +30 SEC or START +30 SEC	AUTO START 4:30 ON

NOTES


1. Auto Start can be used for manual cooking if clock is set.
2. If the microwave oven door is opened after programming Auto Start, it is necessary to press the OK/START or START enter pad for Auto Start time to appear in the readout so that the microwave oven will automatically begin programmed cooking at the chosen Auto Start time
3. Be sure to choose foods that can be left in the microwave oven safely until the Auto Start time. Acorn or butternut squash are often a good choice.


4. Language /Weight Selection

The microwave oven comes set for English and U.S. Customary Unit-pounds. To change, press  and the number 4. Press the number 4 until your choice is selected from the table below. Then, press OK/START or START.

PRESS  AND 4	LANGUAGE	UNITS
Once	English	LB
Twice	English	KG
3 times	Spanish	LB
4 times	Spanish	KG
5 times	French	LB
6 times	French	KG

5. Demonstration Mode

To demonstrate, press , the number 5, the number 0 and then press OK/START or START and hold for three seconds. DEMO ON will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, press +30 sec pad and the display will show :30 and count down quickly to END.

To cancel, press , the number 5, the number 0 and then CANCEL pads. If easier, unplug the oven from the electrical outlet and replug and set clock.

CLEANING AND CARE

EXTERIOR

The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

DOOR

Wipe the window on both sides with a damp cloth to remove any spills or spatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Cleaners which are marked specifically for use with stainless steel may be used. Follow package directions exactly. Avoid the use of any harsh cleaner or one not marked for stainless steel use as they may stain, streak or dull the door surface.

EASY CARE™ STAINLESS STEEL, BLACK STAINLESS STEEL

(SOME MODELS)

Your microwave oven finish may be made with Easy Care™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. DO NOT use ANY store bought cleaners like Stainless Steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorines or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.

CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the microwave oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close door and press CANCEL.

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.

WAVEGUIDE COVER

The waveguide cover is made from mica which requires special care. Keep the waveguide cover clean to assure good microwave oven performance. Carefully wipe with a damp cloth any food spatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in microwave oven until cool. Wipe interior with a soft cloth.

TURNTABLE/TURNTABLE SUPPORT

The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non abrasive scouring sponge. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

SERVICE CALL CHECK

Please check the following before calling for service:

Place one cup of water in a glass measuring cup in the microwave oven and close the door securely.

Operate the microwave oven for one minute at HIGH 100%.

A. Does the microwave oven light come on?

YES _____ NO _____

B. Does the cooling fan work? (Put your hand over the rear

YES _____ NO _____

C. Does the turntable rotate? (It is normal for the turntable

YES _____ NO _____

D. Is the water in the microwave oven warm?

YES _____ NO _____

If "NO" is the answer to any of these questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, CONTACT YOUR NEAREST FRIGIDAIRE AUTHORIZED SERVICER.

A microwave oven should never be serviced by a "do-it-yourself" repair person.

NOTES: If time appearing in the display is counting down very rapidly, check Demonstration Mode on page 17 and cancel.

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.