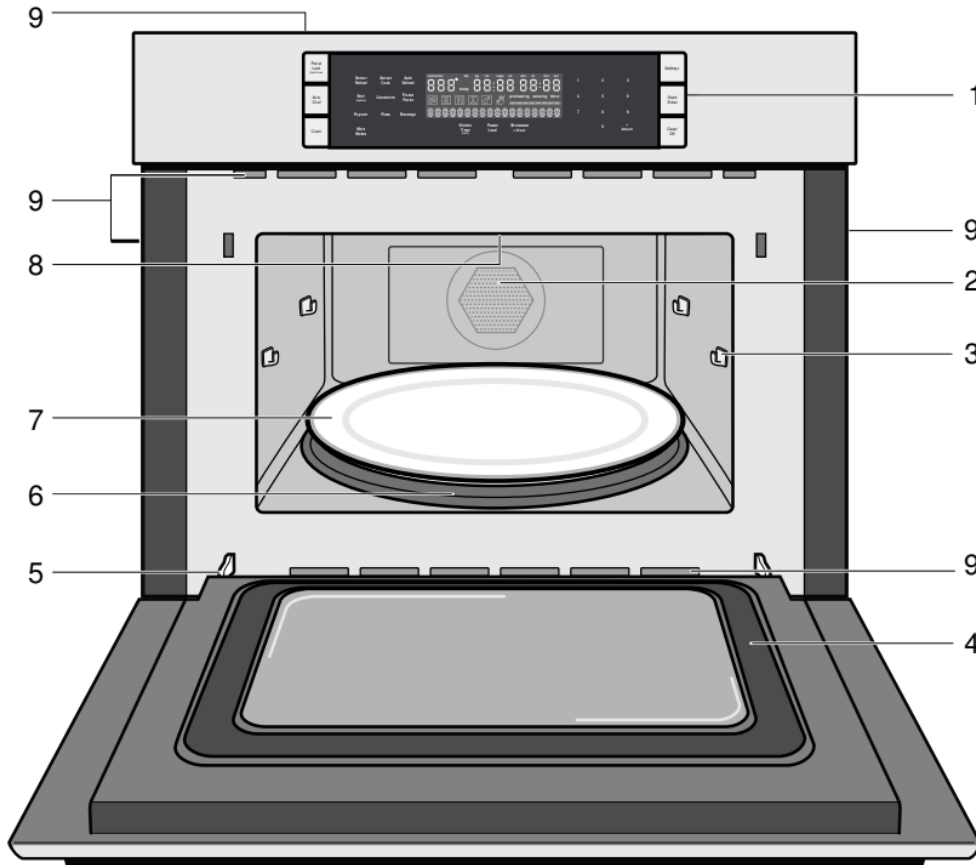


Getting to know the appliance

Parts



- 1 Control panel and display
- 2 Convection fan and element
- 3 Rack holders (4)
- 4 Door gasket
- 5 Door hinges
- 6 Metal tray turntable with bake element below
- 7 Ceramic microwave tray
- 8 Broil element
- 9 Oven vents

Oven Vents

The oven vents are located above and below the oven cavity as well as at the sides and the top of the appliance frame. Warm air may be released from the top and bottom vents before, during and after cooking. It is normal to see steam escaping from these vents, and condensation may collect

in this area. This area may be warm when the oven is in use. Do not block any vents, since they are important for air circulation.

Cooling Fan

The cooling fan runs during all cooking modes. The fan can be heard when it is running, and warm air may be felt as it is released from the oven vents. The fan may also run after the oven is off.

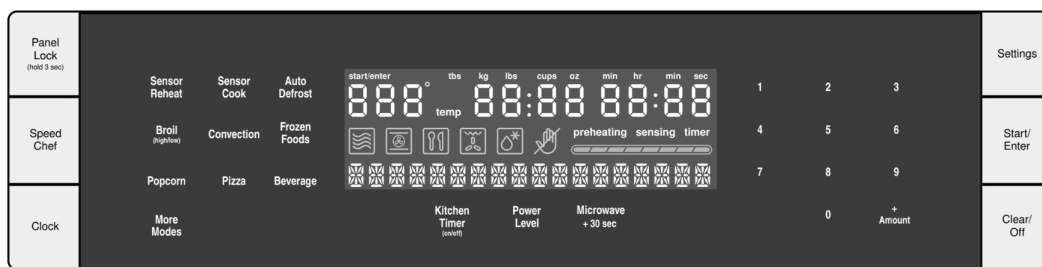
Convection Fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened.

Oven light

The oven light turns off to save energy after one minute with the door open. To turn the light back on, close the door and open it again.

Control panel











Touch keys

You can activate a function by briefly touching the corresponding touch key. Each time you touch a key a short beep will sound. A long beep will tell you that you have made an invalid input.

Touch key	Function
Panel Lock	Activate/deactivate child lock
Speed Chef	Select Speed Chef programs
Clock	Set time of day
Settings	Enter basic settings menu
Start/Enter	Confirm entered values/Start cooking mode
Clear/Off	Clear entered value/turn appliance off
Sensor Reheat	Select Sensor Reheat programs
Sensor Cook	Select Sensor Cook programs
Auto Defrost	Select Auto Defrost programs
Broil	Set Broil modes (Hi/Lo)
Convection	Set Convection mode
Frozen Foods	Start cooking programs for frozen convenience foods
Popcorn	Cook popcorn
Pizza	Select pizza programs
Beverage	Heat beverages
More Modes	Enter menu for additional modes: <ul style="list-style-type: none"> • Keep Warm • Convection Broil • Melt Butter • Melt Chocolate • Soften Ice Cream • Soften Cream Cheese
Kitchen Timer	Set the kitchen timer
Power Level	Set power level for microwave operation
Microwave +30 sec	Add 30 seconds to microwave cooking time
+Amount	Can be used to browse through menu options
0 - 9	Use the number keys to enter customized values

Display elements

The display gives you information on the current settings of your appliance. Blinking display elements indicate that an input is required.

Element	Meaning
	Child lock activated
	Convection
	Microwave
	Speed Chef
	Broiling high level
	Broiling low level
	Auto Defrost
start/enter	Touch Start/Enter key required
000° temp	Temperature is displayed
tbsp/kg/lbs/ cups/oz	Measuring units
hr/min	Kitchen timer value in hours/minutes
min/sec	Programmed cooking time in minutes/seconds
preheating	Appliance is preheating
sensing	Appliance is sensing
timer	Kitchen timer is running
	Shows progress of preheating
Line for free text	Displays program information, prompts required user input

Accessories

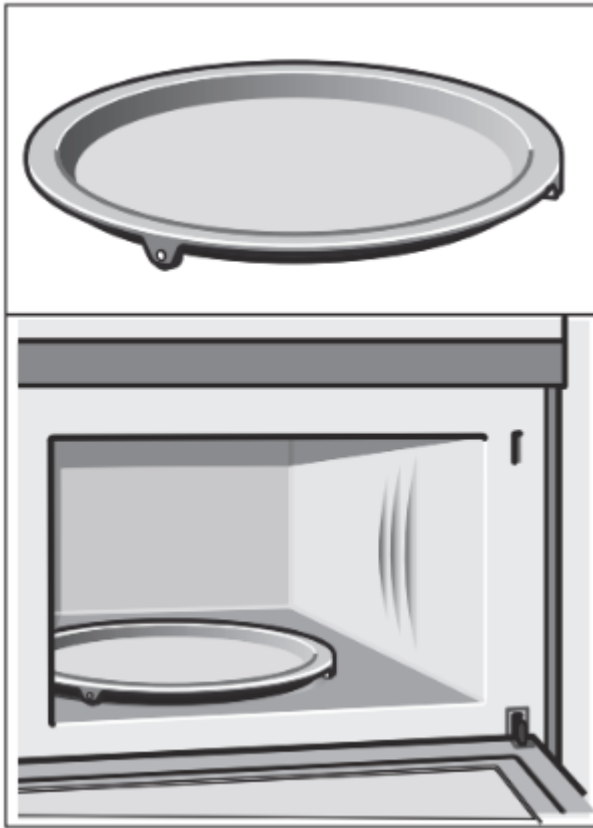
Metal tray turntable

Food which particularly requires a lot of heat from underneath, such as pizza and chicken nuggets, can be prepared directly on the metal tray turntable.



The turntable can turn clockwise or counterclockwise. It is dishwasher safe and cut resistant. You can cut pizza into slices on the turntable itself.

Place the metal tray turntable on the drive in the center of the cooking compartment. Ensure that it is properly fitted.

- Never use the microwave without the metal tray turntable.
- The metal tray turntable can support max. 12 lbs.
- The metal tray turntable must turn when using all types of heating.

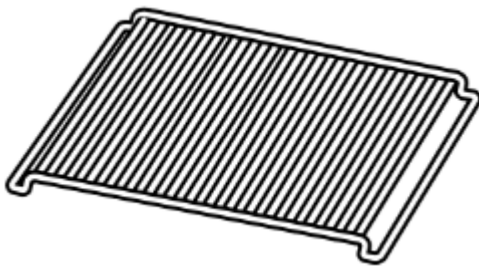


Wire rack

The wire rack can be used with the recess facing up  or down .

Use it facing down for Speed Chef, Convection, Keep Warm and to fit larger dishes into the oven cavity.

Use it facing up (as shown) for Broil and Convection Broil.



Ceramic tray

Use for microwave cooking.

- You can place food, like popcorn or potatoes, directly on the ceramic tray.
- The ceramic tray can also be used for conventional cooking.



Broil pan and grid (optional accessory)

Use for broiling and roasting.

Available from www.bosch-home.com/us/store

Pan - PAN, BROILER, MINI

Part number 00666709

Grid - GRILL, BROILER, PAN, MINI

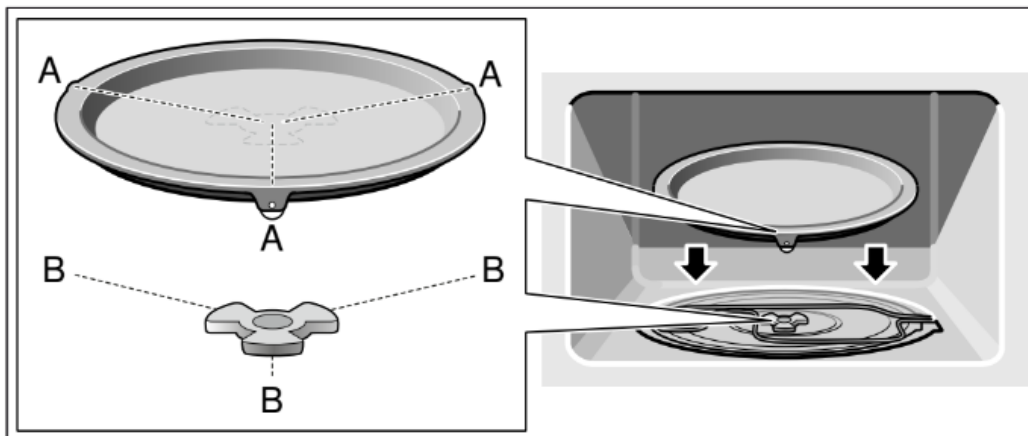
Part number 00666710



How to install the turntable

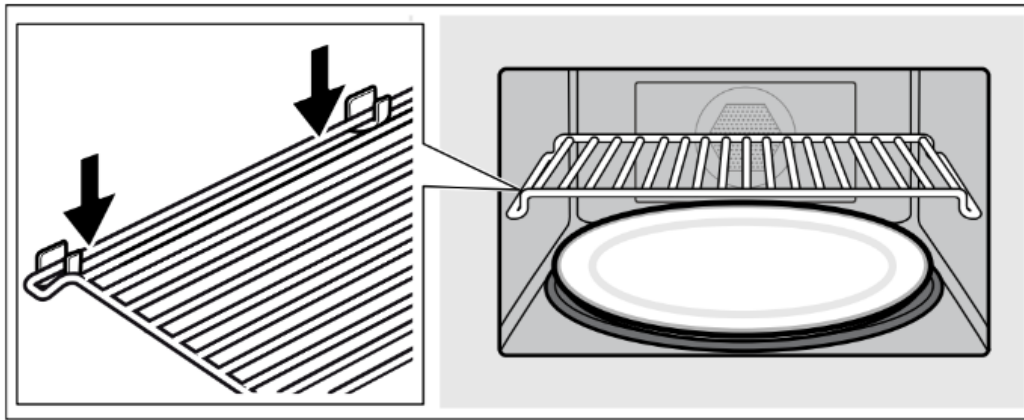
Place the turntable with the rollers "A" as shown in the picture, on the carrier "B" in the middle of the cooking compartment floor.

The turntable must sit straight on the carrier.



Inserting the wire rack

1. Place rack securely in the four plastic supports.



Note: Rack must not touch metal walls or back of microwave.

2. Place food on the rack.

Before using the appliance for the first time

- Appliance must be properly installed by a qualified technician before use.
- Remove all packing materials from inside and outside the oven.
- While cool, wipe with a clean, damp cloth and dry.
- There may be a slight odor from your new appliance; this is normal and will disappear after a short time.
- Optimum cooking results depend on proper cookware being used.
- Read and understand all safety precautions and Use and Care Manual information.

Execute the following sections prior to operating:

Setting the clock

Once the appliance has been properly connected, *f: <<* will be displayed as the time of day. To set the correct time, proceed as follows:

1. Touch Clock.
2. Enter the correct time using the number keys. Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch Start/Enter to confirm.

The clock will also be displayed when your appliance is turned off. Please refer to the chapter “Basic Settings” how to hide the clock.

Heating up the appliance

To remove the new oven smell, heat up the appliance when it is empty and closed. One hour with Convection at 350° F (180 °C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.

1. Touch Convection
2. Enter the numbers 3 5 0 with the number keys.
3. Touch Start/Enter.

The oven light turns on and the appliance starts heating.

Cleaning accessories

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

Applying the program label

Apply the included program label in the desired language to the side of the oven cavity, as indicated on the leaflet that carries the program label.

Microwave

Microwave utensil guide

Suitable ovenware

- **Heat-resistant glass, glass-ceramic:** Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim (e.g. Pyrex®, Anchor Hocking™, Corning Ware®, etc.).
- **China:** Bowls, cups, serving plates and platters without metallic trim.
- **Plastic films and wraps:** Plastic wrap (as a cover) - lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food.
- **Microwave-safe plastics:** Microwave-safe plastic dishes, cups, semi-rigid freezer containers and plastic bags for short cooking times. Use these with care because the plastic may soften from the heat of the food.
- **Paper products:** Paper towels, wax paper, parchment paper, paper napkins and paper plates with no metallic trim or design. Look for the manufacturers label for any special instructions for use in the microwave oven.

Unsuitable ovenware

- **Metal utensils and cookware:** Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.
- **Metal decoration:** Bowls, cups, serving plates and platters with metallic trim.
- **Aluminum foil:** Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch (2.5 cm) from the side walls of the oven cavity and door of the microwave.
- **Wood:** Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way.
- **Tightly covered cookware:** Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode.
- **Brown paper:** Avoid using brown paper bags. They absorb heat and can burn.
- **Flawed or chipped cooking utensils:** Any utensil that is cracked, flawed or chipped may break in the oven.
- **Metal twist ties:** Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.

Ovenware test

Do not turn on the microwave unless there is food inside.

The following ovenware test is the only exception to this rule.

Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

1. Heat the empty ovenware at maximum power for 1/2 to minute.
2. Check the temperature occasionally during that time.

The ovenware should still be cold or warm to the touch.

The ovenware is unsuitable if it becomes hot or if sparks are generated.

Microwave power levels

You can select from 10 different microwave power levels.

If you do not set a power level, the microwave will automatically operate at the highest power level 10.

The table below provides suggested power levels for various types of food that can be prepared in the microwave.

Power level	Microwave output	Use for
10 High	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Saute onions, celery & green peppers
8	80%	All reheating Cooking scrambled eggs

Power level	Microwave output	Use for
7	70%	Cooking breads & cereal products Cooking cheese dishes & veal Cooking muffins, brownies & cup-cakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sir-loin roast
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
2	20%	Softening butter & cream cheese
1	10%	Softening ice cream Raise yeast dough

Setting the microwave

The appliance must be turned off.


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

Example: To set a microwave time of 20 minutes and seconds, enter the numbers 2 0 3 0.

The microwave symbol  lights up and start/enter is blinking on the display.



You can start microwave operation with the default power level 10 by touching Start/Enter, or - you

can set a different power level. Touch Power Level. ,  and start/enter are blinking in the upper left section of the display.



3. Enter the desired power level using the number keys. The entered power level and start/enter are blinking.

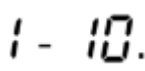
4. Touch Start/Enter to start microwave operation. The microwave timer will start to count down.

You can step up the microwave timer at any time during operation by touching Microwave +30 sec.

The appliance turns off and a beep sounds once the microwave timer reaches zero. The appliance turns off and the clock is displayed.

Change power level

You can change the power level at any time during microwave operation.

1. Touch Power Level. The display shows POWER LEVEL .
2. Enter the desired power level with the number keys. The entered power level and start/enter are blinking.
3. Touch Start/Enter. Microwave operation continues with the new power level.

Opening appliance door during operation

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

Microwave +30 sec

Use the Microwave +30 sec key to quick-start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in increments of 30 seconds.

Touching this key during microwave operation will add seconds to the remaining microwave time.

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed.

The cooling fans may continue to run for awhile and then switch off automatically.

Suggestions for best results

To help you achieve the best possible results from your microwave oven, read the following suggestions below:

Storage temperature

Foods taken from the freezer or refrigerator take longer to cook.

Size

Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.

Natural moisture

Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.

Stirring

Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. (Constant stirring is not necessary.)

Turning

Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.

Placing food

Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.

Arranging food

Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.

Letting food stand

After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish cooking in the center and avoids overcooking the outer edges. The length of stand time depends on the density and surface area of the food items.

Wrapping foods

Sandwiches and many other food types containing pre-baked bread should be wrapped in paper towels or wax paper prior to placing in the microwave to help prevent the food items from drying out while heating.

Convection

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces.

You can set a temperature range from 200 to 450° F 100 to 230°C).

Notes

- Use the Speed Chef mode for cooking with microwave and conventional heat combined. You can not combine these two modes manually.
- For best cooking results always use the wire rack with Convection mode.

CAUTION

The oven door and exterior and the wire rack will become hot during Convection. Always use oven mitts.

Cookware tips for Convection

Metal Pans:

Recommended for all types of baked products, especially where browning is important.

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

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

Glass or glass-ceramic casseroles or baking dishes:


Best suited for egg and cheese recipes due to the cleanability of glass.

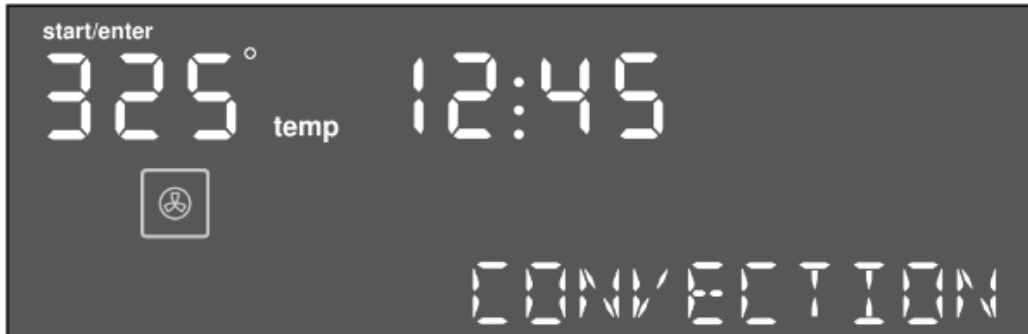
Note: Always use the convection rack when using the Convection mode.

Setting Convection mode

The appliance must be turned off.

1. Touch Convection.

The convection symbol  : lights up. start/enter and the default temperature 325°F (160°C) are blinking on the display. The time of day will be permanently displayed during convection cooking.



2. Change the temperature using the number keys and touch Start/Enter.

The appliance starts preheating.



The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

To change the temperature during operation, touch Convection. The temperature and start/enter begin to flash. Type in the new temperature using the number keys and confirm with Start/Enter.

Opening appliance door during operation

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

Cancel operation



Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed.

The cooling fans may continue to run for awhile and then switch off automatically.

Broil

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


You can set two intensity levels:

- Broil high 
- Broil low 

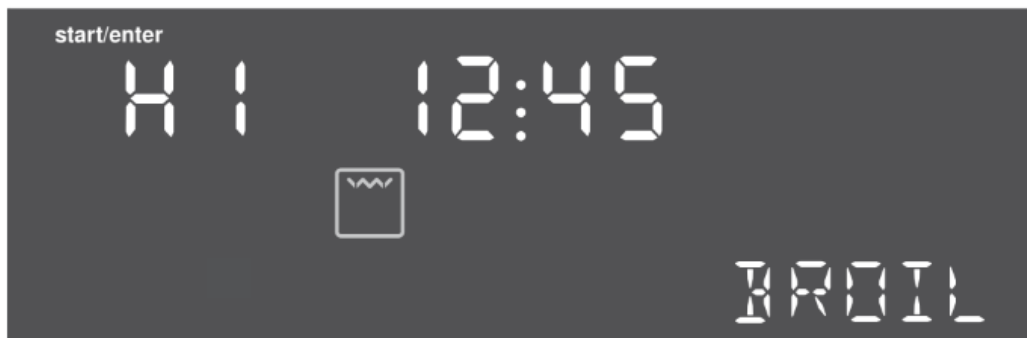
Setting Broil mode

The appliance must be turned off.

1. Touch Broil.

The Broil mode is set to high. **HI**, and start/enter are blinking, the Broil high symbol  will be displayed.

The time of day will be permanently displayed in Broil mode.



2. Touch Broil again or use the +Amount key, to change to Broil low mode.

LO and the broil low symbol  will light up on the display.

3. Touch Start/Enter to start operation.

You can alternate between Broil high and Broil low during operation by touching either Broil or +Amount.

Note: Always use a broil pan when cooking in Broil mode (see optional accessories).

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed.

The cooling fans may continue to run for awhile and then switch off automatically.

Automatic programs

The automatic programs let you prepare food in a fast and simple way using Microwave and conventional heat.

Select the program and enter the values prompted on the display, the automatic program selects the optimum setting for you.

Speed Chef

With Speed Chef you can select from nine different foods. You only have to enter the weight and Speed Chef calculates the fastest cooktime for best results.

See program label on the left side of the oven cavity for available Speed Chef programs.


Note: Only use ovenware that is suited for both microwave and conventional cooking.

Setting Speed Chef

The appliance must be turned off.

Example: Set Speed Chef for Beef Roast.

1. Touch Speed Chef.

The Speed Chef symbol  lights up and the display shows SELECT FOOD **1-9**.

2. Select the desired food from the label at the oven cavity. For Beef Roast touch the number key 4. -or-

Touch Speed Chef or +Amount repeatedly to scroll through all Speed Chef modes. When Beef Roast is displayed **0.00** is blinking and the selected food item is shown on the display.

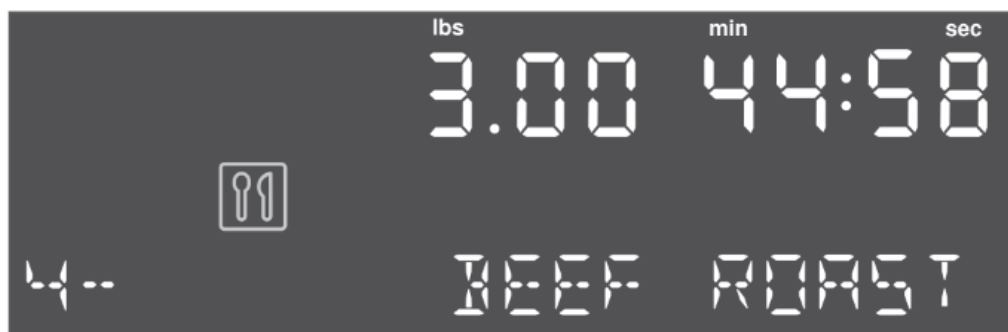


3. Enter the weight of the food you want to cook using the number keys. For example, to enter 3 lbs type 300. The weight and start/enter are blinking.

4. Touch Start/Enter.

Speed Chef will set the appropriate cook time and start counting down.

During cooking a beep will sound and “Turn food over” is shown in the display. Open door and turn food over. Return food to the microwave and touch Start/ Enter.



Once the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed.

The cooling fans may continue to run for awhile and then switch off automatically.

Speed Chef Programs

Place the food in a dish that is suitably sized for the amount of food you want to cook. Use cookware that is suited for both microwave and conventional cooking.

Speed Chef Program	Weight range	Cooking tips	Food placement	Stand time (minutes)
1 - Chicken Breast	0.5 - 3.0 lbs	Use with boneless chicken breasts. Turn chicken over at beep. Small pieces cook faster.	Wire rack, facing down	5 to 10
2 - Chicken Thighs	0.5 - 3.0 lbs	Place thicker ends toward outside. Turn chicken over at beep. Small pieces cook faster.	Wire rack, facing down	3 to 8
3 - Whole Poultry	1.5 - 4.5 lbs	Start cooking with breast side down. Turn over at the beep.	Turntable	5 to 10
4 - Beef Roast	0.5 - 3.25 lbs	Suitable for beef roast 2" or less. Turn over at the beep.	Turntable	5 to 10
5 - Pork Tenderloin	1.0 - 3.0 lbs	Tuck under thin ends. Turn over at the beep.	Wire rack, facing down	5 to 10
6 - Pork Chops	0.5 - 3.0 lbs	Suitable for pork chops 1/2 to 1". Turn chops over at beep.	Wire rack, facing down	3 to 8
7 - Meatloaf	1.0 - 3.25 lbs	Suitable for meatloaf 3" or less. Food is not turned. Add ketchup last 10 - 15 minutes of cooking.	Turntable	5 to 10
8 - Fish Fillets	0.5 - 2.0 lbs	Brush fillets with vegetable or olive oil. Food is not turned. Tuck under thin ends.	Wire rack, facing down	2 to 3
9 - Brownies	16 servings	Food is not turned. For best results use a 9" metal pan.	Wire rack, facing down	Cool

Notes

- For meat pieces enter total weight of all the pieces.

- Use a meat thermometer to check meat temperatures after stand time.
- Place food on countertop and cover with foil during stand time.

Auto Defrost

With the Auto Defrost feature you can defrost three different types of food by entering the weight. The ideal defrost time will be calculated by the program.

Ovenware for defrosting

Place the food in a microwaveable shallow dish, such as a glass casserole dish or glass plate, but do not cover.

Stand time

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


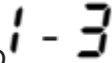
After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle.

Setting Auto Defrost


The appliance must be turned off.

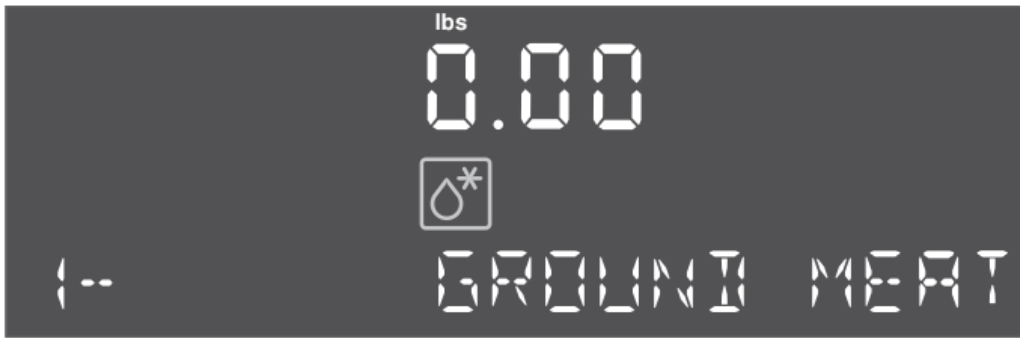
Example: Set Auto Defrost for Ground Meat.

1. Take the food out of the packaging and weigh it, then place it in a suitable dish on the ceramic tray.
2. Touch Auto Defrost.

The Auto Defrost symbol  lights up and the display shows SELECT FOOD 

Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 1. -or-

Touch Auto Defrost or +Amount repeatedly to scroll through all Auto Defrost modes.  is blinking and the food item is shown on the display.

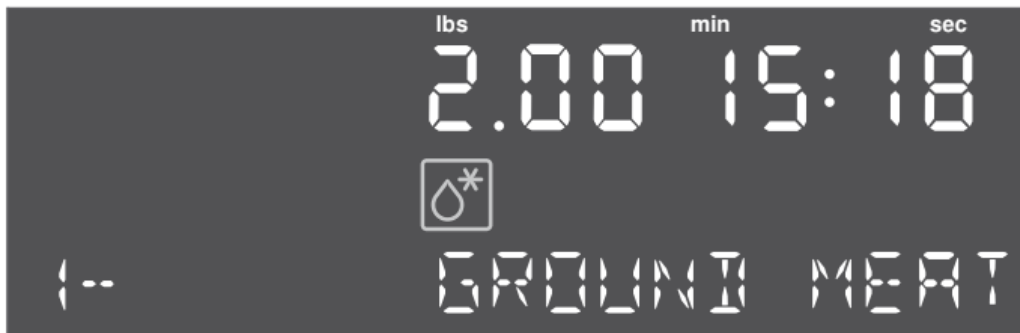


4. Enter the weight of the food you want to defrost using the number keys. For example, to enter 2 lbs type 200

The weight and start/enter are blinking.

5. Touch Start/Enter.

Auto Defrost will set the appropriate defrosting time and start counting down.



Once the defrost time has elapsed a beep will sound.

The appliance turns off and the clock is displayed.

Note: A beep sounds during defrosting for all foods to turn food over or separate pieces.

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed.

The cooling fans may continue to run for awhile and then switch off automatically.

Auto Defrost programs

No.	Name	Weight range
1	Ground Meat	0.5 - 2.0 lbs
2	Meat Pieces	0.5 - 3.0 lbs
3	Poultry Pieces	0.5 - 3.0 lbs

Tips for defrosting

WARNING

HEALTH RISK

Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry, and under no circumstances, use it for other purposes, or allow it to come into contact with other foods.

- Always enter the weight in lbs when using the defrost by weight feature (0.1 to 6.0 lbs).
- Use the defrost mode for raw food items only.
- Defrosting gives best results when food to be thawed is a minimum of 0° F (taken directly from a freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5° F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to minutes, enter a reduced cook time or weight.
- The shape of the package will alter the defrosting time.
- Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of aluminum foil, if they start to heat up. Use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails. Do not allow aluminum foil to touch the oven cavity when defrosting.


Kitchen timer

The kitchen timer can be used when the appliance is turned off, or while a cooking mode is active.

You can set the kitchen timer value in hours and minutes.

The last minute of the set time will count down in seconds.

Setting the kitchen timer

1. Touch Kitchen Timer once  is blinking.

2. Enter the desired time using the number keys.

Example: To set the kitchen timer to 3 hours and 5 minutes, enter 3 0 5.

3. Touch Start/Enter or Kitchen Timer.

The kitchen timer starts counting down. timer lights up in the display.

Time has elapsed

Once the set time has elapsed, TIMER END may appear in the display and an alarm tone beeps every 10 seconds. After 2 minutes the alarm tone stops.

To stop the beep manually, touch Kitchen Timer, or open the appliance door.

Canceling the kitchen timer


To clear the kitchen timer, touch Kitchen Timer once.

Panel Lock


You can use the panel lock to prevent children from accidentally turning the appliance on.

The panel lock feature is also very useful when cleaning the control panel. The lock will prevent accidental programming when wiping the control panel clean.

To activate the panel lock:

Touch and hold Panel Lock for 3 seconds. The panel lock symbol  and PANEL LOCKED will appear in the display and a double beep sounds.

To deactivate the panel lock:

Touch and hold Panel Lock for 3 seconds. The panel lock symbol  will disappear and PANEL is UNLOCKED is displayed.

Automatic Shutoff

Your appliance features an automatic shutoff function.

Automatic shutoff is activated when the appliance has been heating for an extended period of time.

The time when automatic shutoff is activated depends on the selected operating mode .

Heating mode	Max. operating time
Convection	5 hours
All other modes	99 minutes + 99 seconds

Basic settings

The appliance has various basic settings. You can adjust these settings to the way you usually cook.

Number	Display	Settings
1	TEMP MODE	Temperature mode °F/ °C F* (Fahrenheit) C (Celsius)
2	BRIGHTNESS	HI * MED LO
3	VOLUME	HI* LO
4	BEEP (button)	On* Off
5	CLOCK	On* Off
6	LANGUAGE	ENGLISH* FRENCH
* default setting		

Changing the basic settings

The appliance must be turned off.

Example: Change the display language to French.

1. Touch Settings. The display shows SELECT SETTINGS 1 - 6. Select the language setting menu with the number key 6 or touch the settings key repeatedly until the display shows 6 - LANGUAGE. "Y and start/enter is blinking.
2. Touch +Amount until "§ is displayed. start/enter is blinking.
3. Touch Start/Enter. The display language has been changed to French and the appliance goes to stand-by mode.

Cleaning and Maintenance

Cleaning Guide

- For best performance and for safety reasons, keep the oven clean inside and outside. Take special care to keep the inner door panel and oven front frame free of food and grease build-up.
- Never use abrasive scouring powder or pads on the microwave. Wipe the microwave oven inside and out with a soft cloth and warm (not hot) mild detergent solution. Then rinse and wipe completely dry.
- Wipe spatters immediately with a wet paper towel, especially after cooking greasy foods like chicken or bacon.
- Clean your microwave oven weekly or more often, if needed.
- Never operate the microwave oven without food in the oven cavity, unless pre-heating with Convection, Pizza,
- Frozen Foods and Keep Warm mode; this can damage the magnetron tube or ceramic tray. You may wish to leave a cup of water standing inside the oven when it is not in use to prevent damage if the oven is accidentally turned on.

Part	Recommendations
Oven cavity	<p>Keep inside (cavity) of the oven clean.</p> <p>Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.</p> <p>Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners.</p> <p>To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.</p> <p>For baked-on grease spatters, wash with hot, soapy water, rinse and dry.</p>
Wire rack	<p>Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed. The wire rack can also be washed in the dishwasher.</p>
Metal turntable tray	<p>Remove metal turntable tray from the oven when cleaning the oven cavity and tray.</p> <p>Wash the metal turntable tray in warm sudsy water or in the dishwasher.</p>
Ceramic tray	<p>Clean with warm, soapy water or in the dishwasher.</p>
Door seal	<p>Wipe with damp cloth.</p>
Door glass	<p>Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p> <p>If steam accumulates inside or outside the oven door, wipe with a soft cloth.</p> <p>Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.</p>
Painted surfaces	<p>Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p>
	<p>Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® spray on a</p>





Stainless steel surfaces/ exterior surfaces	paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar.
Plastic & Controls	When cool, clean with soapy water, rinse and dry.
Printed areas (words & numbers)	Do not use abrasive cleaners or petroleum based solvents.

Troubleshooting

If you encounter a problem, it often will merely be something minor. Before you call customer service, consider the suggestions and instructions below:



Problem	Suggestion
Neither the microwave's display nor oven operates.	<ul style="list-style-type: none"> • Properly insert the plug into a grounded power outlet. • Reset the household circuit breaker or replace any blown fuses.
The oven display works, but the oven will not operate.	<ul style="list-style-type: none"> • Make sure the oven door is closed securely and completely. • Check to see if packing material or other materials are stuck to the door seal. • Check for damage to the oven door. • Press the Clear/Off key twice and attempt to re-enter cooking instructions.
The power goes off before the cook time has elapsed.	<ul style="list-style-type: none"> • Reset the clock and any cooking instructions. • Reset the household circuit breaker or replace any blown fuses. • Press the Clear/Off key twice and attempt to re-enter cooking instructions.
The microwave power level switches from power level  to power level  .	If the oven is set to cook for more than 30 minutes at 100% power level, it will automatically reduce the power to a 80% power level after 30 minutes to avoid overcooking.
You see sparks or arcing.	Remove any metallic utensils, cookware or metal ties from the oven cavity. If using aluminum foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.
The turntable makes noises or sticks.	<ul style="list-style-type: none"> • Clean the underside of the metal tray turntable, and the oven cavity bottom. • Make sure the metal tray turntable is positioned correctly.

Using your microwave causes TV or radio interference.	This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.
The display shows error message E-xx	A malfunction has occurred. Note any error codes that may appear on the display. Disconnect the appliance from the power supply by switching off the fuse in the fuse box and call a qualified after-sales service technician.
The display shows error message E-11	The touch keys do not operate properly. This may be due to condensation on key- pad. Clean the control panel with a dry cloth. Disconnect the appliance from the power supply by switching off the fuse in the fuse box and switch it back on after 10 seconds.

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.