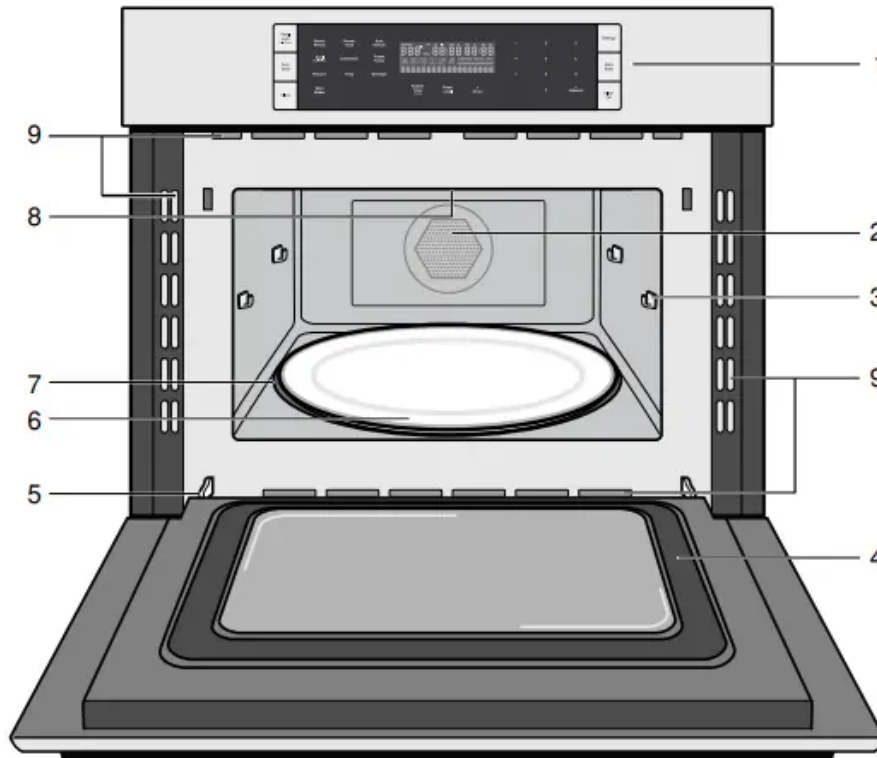


Getting to know the appliance



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

Oven Vents

The oven vents are located around the sides of the oven cavity. 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



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 a popcorn bag or potatoes, directly on the ceramic tray.
- The ceramic tray can also be used for conventional cooking.

CAUTION

The ceramic tray will get hot during convection cooking. Place the ceramic tray on top of the metal tray turntable. The ceramic tray can remain in the oven for all cooking modes, unless “Bake on Metal Tray” is required.

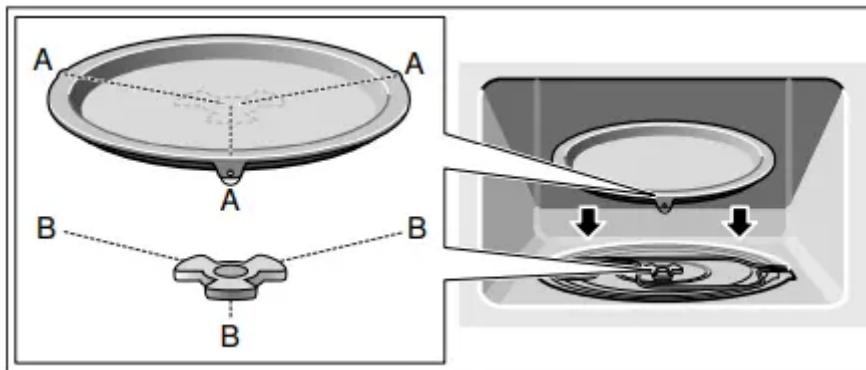
Broil pan and grid

(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 oven cavity bottom.

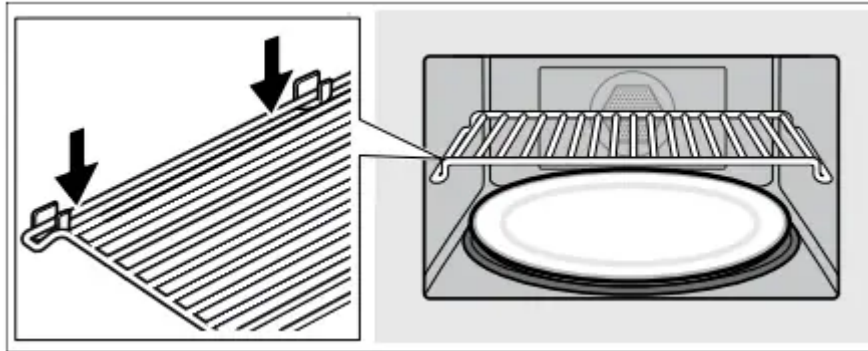
The turntable must sit straight on the carrier.



Note: Do not use the appliance if the turntable is not in place. Confirm that all parts are properly seated and that the turntable rotates freely when the microwave is operated.

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.

CAUTION

- Do not use the rack to pop popcorn.
- The rack must be on the four plastic supports when used.
- Do not cook with rack on the bottom of the oven cavity.
- For regular microwave cooking use the ceramic tray and remove the rack.
- The rack can get hot during cooking. Allow the rack to cool down before handling.
- When not in use, store the rack outside of the microwave in a cabinet

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, 12:00 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” on 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 and earthenware:**

Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim (e.g. Pyrex®, Anchor Hocking™, Corning Ware®, Emile Henry, 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 (25 mm) 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 ½ to 1 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
7	70%	Cooking breads & cereal products Cooking cheese dishes Cooking muffins, brownies & cupcakes Cooking whole poultry
6	60%	Cooking pasta

Power level	Microwave output	Use for
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin 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 30 seconds, enter the numbers 2 0 3 0. The microwave symbol  lights up and start/enter is blinking on the display.



2. 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. 10 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 +30 sec. The appliance turns off and a beep sounds once the microwave time has run out. 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 1- 10.
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.

+ 30 sec

Use the +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 steps of 30 seconds. Touching this key during microwave operation will add 30 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 vegetables 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:**

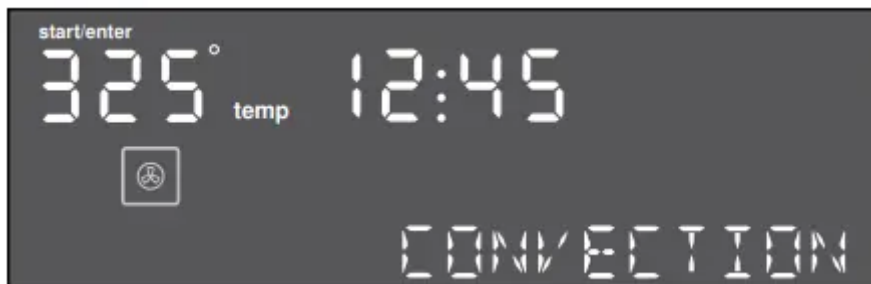
Best suited for egg and cheese recipes due to the cleanability of glass.

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 five beeps 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:

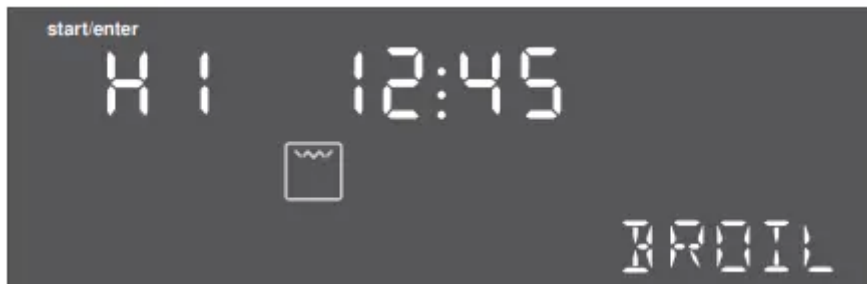
- Broil high 
- Broil low 


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. (Earthenware is recommended).

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 ist 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 3 0 0. 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.

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.

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 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 1-3.

3. 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. 0.00 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 2 0 0. 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 20 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.


Frozen Foods

Use the Frozen Foods feature to prepare frozen convenience foods, like chicken nuggets, french fries, fish sticks, using bottom heat and Convection. Place the food you want to cook directly on the metal tray turntable. You can set a temperature range from 200 to 450° F (100 to 230°C).

Setting Frozen Foods

The appliance must be turned off.

1. Touch Frozen Foods.

The symbol for bottom heat and Convection  lights up. The default temperature 425° and start/enter are blinking and the display shows BAKE ON METAL TRAY.

2. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F (100 - 230°C).

3. Touch Start/Enter.

The appliance starts preheating. The set temperature, the preheat bar and the oven mode FROZEN FOODS are displayed. The time of day will be permanently displayed.



The set temperature is reached once the preheat bar has filled up completely and a beep sounds. Place food in the preheated oven on the metal tray in a single layer. To change the temperature during operation, touch Frozen Food. 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.

Pizza

You can use the Pizza mode to bake three different types of pizza:

Mode no.	Pizza type	Bake on
1	Frozen pizza	Metal tray
2	Fresh pizza	Metal tray
3	Microwave pizza	Ceramic tray

Pizza tips

- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

Setting Pizza mode for fresh or frozen pizza

The appliance must be turned off. You can set a temperature range from 375 to 450° F (190 to 230°C) for fresh and frozen pizza modes. You can bake fresh or frozen pizza directly on the metal tray turntable.

1. Touch Pizza. The display shows SELECT TYPE , - , „.
2. Touch Pizza or +Amount repeatedly to scroll through all pizza modes.
3. Touch Start/Enter. For frozen or fresh pizza the display reads BAKE ON METAL TRAY.

The default temperature and  light up on the display.

4. You can change the temperature by using the number keys. Touch Start/Enter to confirm.


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

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.

Setting Pizza mode for microwave pizza

Place the microwave pizza on the ceramic tray and put it in the oven following package directions.

1. Touch Pizza. The display shows SELECT TYPE 1-3
2. Touch the number key 3 or touch Pizza or +Amount repeatedly until MICROWAVE PIZZA is displayed.
3. Touch Start/Enter. For microwave pizza the display reads USE CERAMIC TRAY. start/enter is blinking.
4. Touch Start/Enter again. sensing and the microwave symbol  light up on the display. The appliance starts sensing.

When sensing is complete, a beep will sound and the calculated cook time will start to count down. After the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation.

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.

Popcorn


CAUTION Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.

The popcorn feature lets you pop 3 different bag sizes of commercially packaged microwave popcorn. Use the following table to determine the setting to use:

Bag size	Touch Popcorn key
1.2 oz.	once
2.5 oz.	twice
3.5 oz.	3 times

Setting Popcorn mode

The appliance must be turned off.

1. Touch Popcorn. The display shows the microwave symbol , 1.2 oz. and start/enter are blinking. The cook time is displayed.
2. Touch Popcorn or +Amount repeatedly until the desired weight is shown in the display.
3. Touch Start/Enter. The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.


Beverage

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use.

Amount	Touch Beverage key
0.5 cups (about 4 oz.)	once
1 cup (about 8 oz.)	twice
1.5 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

Setting Beverage mode

Example: Heat one cup of a beverage.

1. Touch Beverage. The display shows the microwave symbol , 0.5 cups and start/enter are blinking. The cook time is displayed.
2. Touch Beverage again or touch +Amount., cup is shown in the display.
3. Touch Start/Enter. The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

Sensor cooking

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.


For best results for cooking by sensor, follow these recommendations:

- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch Clear/Off key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food.

Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-12 oz.) for your cooking convenience.

Setting Sensor Reheat

1. Touch Sensor Reheat. The microwave symbol  lights up and SENSOR REHEAT is displayed.
2. Touch Start/Enter. sensing is displayed. The microwave operates during sensing.
3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation.

When sensor reheat is finished, a beep will sound and the appliance turns off.

Notes

- Cover with vented plastic wrap or wax paper.
- Reheat food on a microwaveable dinner plate.

Reheat cooking suggestions

Food	Directions	Quantity
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: <ul style="list-style-type: none">• 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)• 1/2 cup starch (potatoes, pasta, rice, etc.)• 1/2 cup of vegetables (about 3-4 oz.)	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: <ul style="list-style-type: none">• Casserole: refrigerated foods (such as beef stew or lasagna)• Pasta: Canned spaghetti and ravioli, refrigerated foods	1 to 4 servings

Sensor Cook


Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

Sensor Cook Program	Quantity	Cooking tips
1 - Baked Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Sweet Potato	1 - 4 potatoes (8 - 32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
3 - Fresh Vegetables	4 - 16 oz. (0.25 - 1 lbs)	No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables.
4 - Frozen Vegetables	6 - 16 oz. (0.75 - 1 lbs)	Add 1 tablespoon water per 4 ounces of frozen vegetables.
5 - Ground Meat	8 - 24 oz. (0.5 - 1.5 lbs)	After cooking, allow to stand, covered, for 3 - 4 minutes.
6 - Fish/Seafood	8 - 20 oz. (0.5 - 1.25 lbs)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.

Sensor Cook Program	Quantity	Cooking tips
7 - Brown Rice	0.5 - 2 cups (dry rice)	Use a high-sided casserole dish. Do not cover. Use 1 cup rice to 3 cups water.
8 - White Rice	0.5 - 2 cups (dry rice)	Use a high-sided casserole dish and lid. Use 1 cup rice to 2 cups water.
9 - Frozen Entrees	10 - 20 oz.	Follow package instructions for venting, cutting plastic film, etc.

Setting Sensor Cook

The appliance must be turned off. Example: Set Sensor Cook for Ground Meat.

1. Touch Sensor Cook. The microwave symbol  lights up and the display shows SELECT FOOD1-9
2. Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 5. -or Touch Sensor Cook or +Amount repeatedly to scroll through all Sensor Cook modes. start/enter is blinking and the food item is shown on the display.
3. Touch Start/Enter. The program will start sensing with the microwave operating.



When sensing is complete, a beep will sound and the calculated cook time will start to count down.

Note: Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation. When sensor cook is finished a beep will sound and the appliance turns off.

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.

More Modes

The More Modes feature offers you six additional convenient programs.

Program No.	Name
1	Keep Warm
2	Convection Broil
3	Melt Butter
4	Melt Chocolate
5	Soften Ice Cream
6	Soften Cream Cheese

Setting Keep Warm


1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.
2. Touch the number key 1 or touch More Modes once more. KEEP WARM, the convection symbol  and the temperature 170° F (75°C) are displayed. start/enter is blinking.
3. Touch Start/Enter. The Keep Warm temperature cannot be changed.

Notes

- Use the Keep Warm mode to keep cooked foods hot and ready to serve.
- Food cooked covered should remain covered during Keep Warm.
- Pastry items (pies, turnovers, etc.) should be uncovered.
- Complete meals kept warm on a dinner plate can be covered during Keep Warm.

Setting Convection Broil

This mode uses the Broil element combined with the convection fan. Place food in a cold oven on the wire rack facing up for broil.

1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.
2. Touch the number key 2 or touch More Modes twice. CONV BROIL and the convection broil symbol  are displayed. The default setting HI and start/enter are blinking.
3. Touch +Amount to change from broil intensity HI to L0
4. Touch Start/Enter. Convection Broil starts preheating.

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.

Setting Melt Butter


You can set three different quantities for melting butter:

- 2 tablespoons (tbsp)
 - 1/4 cup
 - 1/2 cup
1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.

2. Touch the number key 3 or touch More Modes three times. MELT BUTTER and the microwave symbol  are displayed. The first quantity 2 tbsp and start/enter are blinking. The cook time is displayed.
3. Touch +Amount to change the quantity.
4. Touch Start/Enter. The heating time starts counting down


Setting Melt Chocolate

You can set two different quantities for melting chocolate:

- 1 cup
 - 2 cups
1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.
 2. Touch the number key 4 or touch More Modes four times. MELT CHOCOLATE and the microwave symbol  are displayed. The first quantity 1 cup and start/enter are blinking. The cook time is displayed.
 3. Touch +Amount to change the quantity.
 4. Touch Start/Enter. The heating time starts counting down.

Setting Soften Ice Cream


You can set four different quantities for softening ice cream:

- 8 oz.
 - 16 oz.
 - 32 oz.
 - 48 oz.
1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.
 2. Touch the number key 5 or touch More Modes five times. SOFTEN ICE CREAM and the microwave symbol  are displayed. The first quantity 8 oz and start/enter are blinking. The cook time is displayed.
 3. Touch +Amount to change the quantity.
 4. Touch Start/Enter. The heating time starts counting down.

Setting Soften Cream Cheese

You can set four different quantities for softening cream cheese:

- 3 oz.
- 6 oz.

- 8 oz.
- 1. Touch More Modes once. The display shows SELECT PROGRAM 1 - 6.
- 2. Touch the number key 6 or touch More Modes six times. SFTEN CRM CHEESE and the microwave symbol  are displayed. The first quantity 3 oz and start/enter are blinking. The cook time is displayed.
- 3. Touch +Amount to change the quantity.
- 4. Touch Start/Enter. The heating time starts counting down.

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. 0:00 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.

Note: The kitchen timer continues to run if a cooking mode is selected. Depending on the cooking mode, the kitchen timer may not be visible, but it continues to count down and will show again when the cooking mode finishes.

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.

Num-ber	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. "En and start/enter is blinking.
2. Touch +Amount until "Fr 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.

Note: The Basic Settings menu will not show if a cooking mode or the kitchen timer are running. Clear the Cooking Mode or Kitchen Timer to allow the Basic Settings to be changed.

Cooking Charts

The charts can be used as a guide. Follow package or recipe directions.

Broil

Place pan of food on the wire rack with the recess facing up.

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Hamburgers, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops, 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage, fresh	High	Side 1: 9 - 11 Side 2: 8 - 10	160°F (71°C)	Use pan that allows fat to drain away from the food.
Steaks, ¾" to 1", medium rare	High	Side 1: 9 - 11 Side 2: 10 - 12	145°F (63°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks, ¾" to 1", medium	High	Side 1: 9 - 11 Side 2: 10 - 12	160°F (71°C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Toasting bread	Low	3 - 5	-	Check at minimum time.
Top browning casseroles	Low	3 - 5	-	Use only metal or glass ceramic dishes such as Corning Ware®

Convection Broil

Place pans of food on the wire rack with the recess facing up

Food	Oven temperature	Cooking time (minutes)	Internal temperature	Cooking tip / Procedure
Chicken breasts, bone-in	Low	Side 1: 9 - 11 Side 2: 10 - 12	170°F (76°C)	Start breast side down.
Fish filets, ¾" to 1"	Low	11 - 15	145°F (63°C)	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

Convection

Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.

Food	Oven temperature	Cooking time (minutes)	Cooking tip / Procedure
Biscuits	350°F (175°C)	13 - 20	A dark or dull baking sheet will result in a browner, crisper crust.
Cake, 13"x9"	350°F (175°C)	23 - 28	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 - 375°F (175 - 190°C)	8 - 14	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 - 450°F (220 - 230°C)	25 - 30	Use a square baking pan.
Cupcakes	350°F (175°C)	18 - 21	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400°F (205°C)	12 - 18	Use with fresh or frozen dinner rolls.

Food	Oven temperature	Cooking time (minutes)	Cooking tip / Procedure
Fresh fruit pie	375°F (190°C)	50 - 60	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400°F (205°C)	10 - 18	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 - 450°F (220 - 230°C)	15 - 20	Use dark or dull metal pan. Stir once.
Shortcakes	450°F (230°C)	10 - 18	Best for individual shortcakes. Use dark coated pan.

Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked eggs in the shell; they can explode.
- Always pierce yolk on whole eggs to keep them from bursting.
- Cook eggs just until set; they will become tough if overcooked.
- Cooking scrambled eggs is safe.

Cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.

- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through cooking.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately.

Cooking seafood in your microwave

Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

Seafood	Power level	Cook time	Directions
Fish steaks up to 1½ lbs	medium high (7)	7–11 min. /lb	Arrange fish on roasting rack with meaty portions towards the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1½ lbs.	medium high (7)	7–11 min. /lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

Cleaning and Maintenance

WARNING

Be sure the entire appliance has cooled and grease has solidified before attempting to clean any part of the appliance.

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.

Oven cavity

- Keep inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently.
- Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners.
- 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. For baked-on grease spatters, wash with hot, soapy water, rinse and dry.

Wire rack

- 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.

Metal turntable tray

- Remove metal turntable tray from the oven when cleaning the oven cavity and tray. Wash the metal turntable tray in warm sudsy water or in the dishwasher.

Ceramic tray

- Clean with warm, soapy water or in the dishwasher.

Door seal

- Wipe with damp cloth.

Door glass

- Wash with soap and water or glass cleaner. 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.
- If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.

Painted surfaces

- 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.

Stainless steel surfaces/exterior surfaces

- 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 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.

Before Calling for Service

Before calling customer service, consider the suggestions and instructions below:

Neither the microwave's display nor oven operates.

- 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.

- 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.

- 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 10 to power level 8.

- 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.

- 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.