

## PART NAMES

1. Microwave oven door with see-through window
2. Door hinges
3. Waveguide cover: DO NOT REMOVE.
4. Turntable motor shaft
5. Microwave oven light. It will light when microwave oven is operating or door is open.
6. Rack holders
7. Safety door latches The microwave oven will not operate unless the door is securely closed.
8. Handle
9. Light hi/lo/off pad Press the light hi/lo/off pad once for high, twice for low and three times to turn off the light.
10. Vent hi/lo/off pad Press the vent hi/lo/off pad once for high speed, twice for low speed and three times to turn off the fan.
11. Auto-Touch control panel
12. Time display: Digital display, 99 minutes, 99 seconds
13. Ventilation openings
14. PureAir®Filter Access Door
15. PureAir® Microwave Carbon Filter
16. Menu label
17. Removable turntable. The turntable will rotate clockwise or counter clockwise. Only remove for cleaning.
18. Removable turntable support. First, carefully place the turntable support on the motor shaft in the center of the microwave oven floor. Then, place the turntable on the turntable support securely.
19. Rack for 2-level cooking/ reheating
20. Light cover
21. Grease filters

## CONTROL PANEL

The 7-digit Interactive Display spells out operating steps and shows cooking hints.

### **(1) Display:**

The display includes a clock and indicators time settings, cook powers, sensor, quantities, weights and cooking functions selected.

**a. SENSOR:**

Icon displayed when using sensor cook.

**b. TIMER:**

Icon displayed when timer is being set or running.

**c. COOK:**

Icon displayed when starting microwave cooking.

**d. DEFR:**

Icon displayed when defrosting food.

**e. LOCK:**

Icon displayed control lock.

**g. PRESS START:**

Icon displayed when a valid function can be started

**f. PRESS AGAIN FOR OPTIONS:**

Icon displayed when additional options are available.

**1h. kg, oz, lb:**

Icon displayed when choosing the weight.

**i. FILTER:**

Icon displayed replace PureAir® Filter.

**(2)Auto Cook (P18)**

**(3)Sensor reheat (5 different settings) (P14)**

**(4)Sensor Cook (P13)**

**(5)Auto Defrost(P21)**

**(6)Melt Soften (P17)**

**(7)Potato (1-4 potatoes) (P16)**

**(8)Veggies (P15)**

**(9)Popcorn (P15)**

**(10)Snacks (P16)**

**(11)Numeric pads (0 thru 9)**

**(12)Stop/Clear (P10)**

**Press this pad to adjust the brightness of surface lights (P28)**

**(13)START+ 30sec (P11)**

**(14)Clock & Settings (P10) (P25)**

**(15)Power Level (11power levels available) (P12)**

**(16)Turntable (On-Off)(P28)**

**(17)Exhaust (High/Low/Off) ~ Use to turn the exhaust fan off, or to adjust fan speed.  
(P28)**

**(18)Timer (On-Off)(P28)**

**(19)Surface Light (High/Low/Off)**

**(20) (9 instant key settings)(P10 )**

**Note:**For detailed information,please go to relative page listed above.

## **BEFORE OPERATING**

- Before operating your new oven make sure you read and understand this Use and Care Guide completely.
- The clock can be disabled when the microwave is first.

To re-enable the clock foll w clock instructions.

### **To Set the Clock**

- Suppose you want to enter the correct time of day 10:59

### **STOP clear**

Press the to:

1. Erase if you make a mistake during programming.
2. Cancel timer setting and the signal after cooking.
3. Return the time of day to the display.
4. Stop the oven temporarily during cooking.
5. Cancel a program during cooking, press twice.

## **MANUAL COOKING**

### **Time Cooking**

Your Over the Range Microwave Oven can be programmed for 99 minutes 99 seconds (99 :99). Always enter the secondsafter the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes, 30 seconds at 100% power,

## **Interrupting Cooking**

You can stop the oven during a cycle by opening the door. The oven stops heating and the fan turn soff, but the light stays on.

To restart cooking, close the door and Touch.

If you do not want to continue cooking, open the door and touch

## **Using One Touch Start**

This is a time saving pad that will automatically start cooking 2 seconds after selected. Numeric key or 3 can be touched for a 1 minute, 2 minute or 3 minute automatic start cooking feature.

## **NOTE**

Food" will be displayed if a quick start cooking cycle or sec key is not selected within 5 minutes of placing food in the microwave. You must open then close the door again to clear "Food" from the display.

## **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 cook for one minute.

## **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.

- Suppose you want to cook for 5 minutes, 30 seconds at 80% power.

## **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.

Suppose you want to power then a set a 2-stage cook cycle..The first stage is a 3 minute cook time at 80% then a 7 minute cook time at 50% cook power

## **To Set Power Level**

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.

## **Using the Rack**

The rack allows several foods to be cooked or reheated at one time. However, for the best cooking and reheating, use Turntable ON function and cook with SENSOR COOKING or AUTO COOKING without the rack. When the rack is used, set time and power level manually. Allow plenty of space around and between the dishes. Pay close attention to the cooking and reheating progress. Reposition the foods and reverse them from the rack to turntable and/or stir them at least once during any cooking or reheating time. After cooking or reheating, stir if possible. Using a lower power level will assist in better cooking and reheating uniformity.

**Avoid:**

- Storing the rack in the microwave oven when not in use.
- Popping popcorn with the rack in the microwave oven.
- Using any browning dish on the rack.
- Using SENSOR COOKING and AUTO COOKING with the rack.
- Cooking directly on the rack—use microwave-safe cookware.

**Manual Defrost**

If the food that you wish to defrost is not listed on the Defrost chart or is above or below the limits in the Amount column on the Defrost chart (see page 22-23), you need to defrost manually

You can defrost any frozen food, either raw or previously cooked, by using power level for 30%.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on power level 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

## SENSOR COOKING

Sensor cooking has an electronic controlled sensor that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities automatically.

**Using Sensor Settings:**

1. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.

2. The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature.
3. More or less food than the quantity listed in the chart should be cooked following the guidelines in any microwave cookbook.
4. During the first part of SENSOR COOKING, food name will appear in the display. Do not open the oven door or press the STOP clear pad during this part of the cycle. The measurement of vapor will be interrupted. When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears in the display. At this time, you may stir or season food, as desired.
5. If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and the correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, AN ERROR CODE will be displayed, and the oven will turn off.
6. Check food for temperature after cooking. If additional time is needed, continue to cook manually.

### **Covering Foods:**

Some foods cook better when covered.

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**

You can cook foods by pressing the sensor cook pad multiple times. You don't need to calculate cooking time or power level.

- Suppose you want to cook frozen breakfast .

### **Sensor Cook chart**

### **Sensor Reheat**

- Suppose you want to reheat rolls with sensor reheat.

### **Sensor Reheat chart**

# ONE TOUCH COOK

## Popcorn

The Popcorn quick touch pad lets you pop 3.3, 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 a 3.3 oz. popcorn.

## Veggies

There are 2 options (Frozen Vegetables , Fresh Vegetables) under the Veggies.

- Suppose you want to cook two cups of frozen veggies.

## Vegetables chart

### Snack Menu

Snack Menu is for cooking/heating foods that take a short amount of time!

- Suppose you want to reheat 3 hotdogs.

### Snack Menu chart

### Potato

- Suppose you want to cook 1 to 4 baked Potatoes.

### Baked Potato chart

### Setting Melt/Soften

The oven uses low power to melt and soften items.

See the following table.

- Suppose you want to melt 2 sticks of Butter.

### MELT TABLE

# AUTO COOKING

## Auto Cook

Auto cook is divided into 2 parts-Quick Meals (Scrambled Eggs, Hot Cereal, Frozen Pizza, Fudge Brownies) and Dinner Recipes (Garlic Shrimp, Asiago Red Potatoes, Roasted Vegetable Medley, Lemon and Shrimp Risotto, White Chicken Chili).

### Quick Meals chart

#### <Quick Meals>

- Suppose you want to cook Hot Cereal for 1 serving .

## <Dinner Recipes>

- Suppose you want to cook Garlic shrimp.

## <Dinner Recipes>

### **Garlic Shrimp**

¼ cup butter

6 cloves garlic, minced

2 tablespoons chopped fresh chives

2 tablespoons lemon juice

1 tablespoon chili pepper paste

Salt to taste

1 pound raw, peeled and deveined large shrimp

Place butter in a 2 quart microwave safe casserole dish with lid. Microwave on High power for 1 minute or until butter is melted. Stir in garlic, and microwave for an additional 1 minute. Stir in chives, lemon juice, chili pepper paste, and salt. Add shrimp, tossing to coat evenly. Cover, and microwave on High power for 5 minutes, or until shrimp is opaque, stirring after minutes. Serve over hot cooked rice if desired.

### **Stuffed Mushrooms**

1 pound whole baby bella mushrooms

2 tablespoons butter, melted

1 bunch green onion, chopped

¼ cup shredded Parmesan cheese

2 tablespoons bread crumbs

1 teaspoon lemon juice

¼ teaspoon garlic pepper

Crushed red pepper to taste

Remove stems from mushrooms and set aside. Arrange mushroom caps on microwave safe plate. Finely chop reserved mushroom stems. Combine butter, chopped mushroom stems, and green onion in a 1 quart microwave safe dish; microwave on

High power for 2 minutes. Add remaining ingredients and mix well. Spoon stuffing into mushroom caps. Microwave on High power for 4 to 5 minutes, or until mushrooms are tender.

### **Asiago Red Potatoes**

1 ¼ pound red potatoes, peeled and thinly sliced

2 tablespoons all purpose flour

½ teaspoon salt cups milk

1 ¼ tablespoon butter, melted

5 ounces shredded Asiago cheese

Combine potatoes, flour, and salt in a zip top plastic bag; seal bag and shake to coat potatoes.

Transfer potatoes to a lightly greased 2 quart microwave safe casserole dish. Add milk and butter, stirring well. Cover and microwave on 80% power for 12 minutes or until potatoes are tender; sprinkle with cheese and microwave on 80% power for an additional 3 minutes or until cheese melts.

### **Roasted Vegetables Medley**

1 cup baby carrots

1 cup sliced yellow squash

1 cup sliced zucchini

½ cup sliced red bell pepper

½ cup thinly sliced onion

1 tablespoon butter

Garlic and herb seasoning to taste

Combine carrots, squash, zucchini, bell pepper, and onion power for minutes or to desired degree of doneness. in a 2 quart microwave safe casserole dish. Dot with butter and sprinkle with seasoning. Cover, and microwave on High power for 8 minutes or to desired degree of doneness.

### **Lemon and Shrimp Risotto**

2 teaspoons butter

2 teaspoons olive oil

2 tablespoons finely chopped shallot

4 cups chicken broth

¼ cup fresh squeezed lemon juice

2 cups risotto

1 pound medium shrimp, peeled and deveined

1 cup frozen peas, thawed

2 teaspoons grated lemon zest

¼ teaspoon black pepper

¾ teaspoon salt

Combine butter, olive oil, and shallot in a 1 quart microwave safe dish. Microwave on High for 1 minute or until shallot is tender. Set aside.

Combine chicken broth and lemon juice in a 2 quart microwave safe measuring cup or casserole dish. Cover with lid or vented plastic wrap. Microwave on High power for 10 minutes. Stir in reserved shallot mixture and risotto. Cover and continue to microwave on 50% power for 20 minutes. Stir in shrimp, peas, grated lemon zest, pepper, and salt. Cover and microwave on 50% power for 5 minutes or until shrimp is opaque.

### **White Chicken Chili**

1 pound boneless, skinless chicken breast, cubed

½ cup chopped onion

3 garlic cloves, minced

1 (15 ounce) can white beans, drained

1 (4 ounce) can chopped green chili pepper

1 cup chicken broth

1 ½ teaspoon chili powder

¾ teaspoon cumin

½ teaspoon salt

½ teaspoon black pepper

½ cup chopped fresh cilantro

2 tablespoons fresh lime juice

Combine chicken, onion, and garlic in a 2.5 quart microwave safe dish. Cover, and microwave on High for 6 minutes, or until chicken is fully cooked and onion is tender, stirring after 3 minutes.

Add white beans, chili pepper, chicken broth, chili powder, cumin, salt and pepper, stirring well. Cover and microwave on High for 10 minutes, stirring after 5 minutes.

Stir in cilantro and lime juice before serving.

## **AUTO DEFROST**

### **Using Auto Defrost**

The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide 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. Three different defrosting levels are provided:

1. **MEAT**
2. **POULTRY**
3. **FISH**

Available weight is 0.1-6.0 lbs

- Suppose you want to defrost 1.2 lbs of fish.

### **Operating Tips**

- For best results, remove fish, shell fish, 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 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.

This table shows food type selections and the weights you can set for each type. For best results, loosen or remove covering on food.

### **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.

### **Auto Defrost Table**

NOTE: Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of the defrost sequence.

### **Defrosting Tips**

- When using Auto Defrost, the weight to be entered is thenet weight in pounds and tenths of pounds (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.
- Slit the skin of skinned food, such as sausage.
- Bend plastic pouches of food to ensure even defrosting.
- Always underestimate 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. a deep block.
- 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.

## **CONVENIENT FEATURES**

### **Clock & Settings**

The microwave oven has settings that allow you to customize the operation for your convenience. Below is the table showing the various settings. Touch the Clock& Settings key multiple times to scroll to the desired setting function.

#### **(1). Setting Clock**

The clock can be microwave is first plugged in and the key is selected. To re-enable the clock follow clock instructions.

- Suppose you want to set the clock for 10:59.

#### **(2).Setting Control Lock On/Off**

To turn ON Control Lock .

#### **(3).Setting Power Save On/Off**

To turn ON Power Save. Turning ON power save turns off the time of day clock display.

#### **(4) Turning Sound Low/Med/High/Off**

Audible signals are available to guide you when setting and using your oven.

- A programming will sound each time you tone touch a pad.
- Three tones signal the end of a KitchensTimer count down

- Three tones signal the end of a cooking cycle.
- Suppose you want to turn audible signal off.

#### **(5) SETTING FILTER RESET OR FILTER OFF**

Suppose you want to set the filter reset to off.

#### **(6)SETTING LANGUAGE ENGLISH/FRANCAIS**

- Suppose you want to set the language.

#### **(7)Setting Weight Lb/Kg**

- Suppose you want to toggle weight between pounds & kilograms.

#### **(8)Setting Demo Mode On/Of**

- Suppose you want to enter Demo mode. When Demo is ON programming functions will work in a rapid countdown mode with no cooking power.

### **2. Setting Kitchen Timer**

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds. The kitchen timer can be used while the microwave oven is running.

- Suppose you want to set for three minutes.

### **3.Using Vent Fan**

The pad controls the 2-speed vent fan. If the vent fan is OFF the first touch of the Vent pad will turn the fan on HIGH, second touch LOW and third touch OFF.

- Suppose you want to set the vent fan speed to LOW from the OFF position.

### **4.Using Cooktop Light**

The pad controls the cooktop light. If the light is OFF the first touch of the light pad will turn the light ON high , second touch Nite (High) low and third touch OFF.

- Suppose you want to set the light for HIGH from the OFF position.

### **5.Setting Turntable On/Off**

Press Turntab ff to turn the turntable on or off.

For best cooking results, leave the turntable on. It can be turned off for large dishes.

## **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 soft cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a soft cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

### **EASY CARE™ STAINLESS STEEL / SMUDGE \_ PROOF™ STAINLESS STEEL /BLACK STAINLESS STEEL(SOME MODELS)**

Your microwave oven(some models) may have a Stainless Steel finish or coating. 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.

### **TOUCH 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 touchSTOP/CLEAR

### **INTERIOR**

Cleaning is easy because little heat is generated to the 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 hot water. The round wire rack and shelf can be cleaned with hot

### **WAVEGUIDE COVER**

The waveguide cover is located on the right side in the microwave oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good microwave oven performance. Carefully wipe with a damp cloth any food splatters 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 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 excess water or spills should be wiped up immediately. sponge. They are also dishwasher-proof.

Use upper wirerack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

### **Cleaning the exhaust filters**

The oven ventilation exhaust filters should be removed and cleaned often; generally at least once every month.

**CAUTION:** To avoid risk of personal injury or property damage, do not operate oven hood without filters properly in place.

1. To remove the exhaust ventilation filters, slide the filter to the rear. Then pull filter downward and push to the other side. The filter will drop out. Repeat for the 2nd filter.

2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry or wash in

Do not use ammonia. The aluminum on the filter will corrode and darken.

3. To reinstall the exhaust ventilation filter, slide it into the side slot, then push up and toward oven to lock. Reinstall the 2nd filter using the same procedure.

### **Surface light replacement**

1. Unplug the microwave oven or turn off power at the main circuit breaker.

2. Remove the cover mounting screws at both light positions under the microwave.

3. Remove the LED light mounting screw.

4. Unplug the LED light from the harness, replace with LED light of part# # 5304499540. To order parts call 800-599-7569 Then reconnect the harness.

5. Re-install LED light and mounting screw. When re-installing mounting screw be careful not to damage the LED light.

6. Re-install LED light cover and mounting screw.

7. Plug the microwave back into the power supply or turn the power back on at the main circuit breaker.

### **PureAir® Microwave Filter replacement**

For replacement filters visit [Frigidaire.com](http://Frigidaire.com) or call 1 800 599 7569 and ask for OTRFILTER1.

PureAir® Filter Replacement Part Number: OTRFILTER1 Replace filter every 6 months.

The PureAir® Microwave Filter, when used with the recirculation fan, reduces cooking odors from your cooktop surface by trapping, neutralizing and removing odor-causing molecules. The proprietary activated carbon is 10 times more effective at reducing cooking odors than standard charcoal filters. For best results, replace every 6 months.

1. Remove the PureAir® filter from the packaging and shake filter to remove excess carbon.
2. Use a Phillips head screwdriver to unscrew the PureAir® Filter access door.
3. Open the filter access door. forward out from the unit.
4. Remove the existing PureAir® filter if installed) by pulling forward out from the unit.
5. Place the new PureAir® filter into the slot behind the door at an angle until it's upright and securely placed in the duct.
6. Make sure the PureAir® filter is nested vertically in the slot. Close access door, tighten screw and the PureAir® filter is ready to use.

## Oven light replacement

To access the light cover remove the PureAir® Microwave Carbon Filter per instructions 1-4 above in the re-placement section.

1. Open light cover located behind PureAir® Microwave Carbon Filter by carefully pulling up on the front edge.
2. Remove the LED bracket and light assembly. Remove the LED light from the bracket by removing the mounting screw and replace only with part 5304499540. To order parts call 800-599-7569.
3. Re-install LED light to the bracket with mounting screw. When re-installing mounting screw be careful not to damage the LED light.
4. Reconnect LED light to the harness and place the LED light assembly back into the plastic housing.
5. Replace the microwave oven light cover by carefully pushing into place (make sure the light cover rear tab is inserted into slot at rear).
6. Replace PureAir® Microwave Carbon Filter the Close the vent grille door and tighten the vent grill door mounting screw.

### 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.