

INSTALLATION GUIDE

1. Make sure all packing materials are removed from inside the microwave door.
2. Check the microwave for damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches, and dents inside the cavity or on the door. If there are any damages, do not operate the microwave and contact Customer Service.
3. This microwave must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked inside.
4. Do not place the oven where heat, moisture, or high humidity is generated. Do not place microwave near combustible materials.
5. For correct operation, the oven must have sufficient air flow. Allow 8" of space above the microwave, 4" at the back, and 2" on each side of the unit.
6. Do not cover or block any openings on the microwave. Do not remove microwave feet. Do not operate the oven without the glass tray, roller support, and shaft in their proper positions. Make sure the power supply cord is undamaged and does not run under the microwave or over any hot or sharp surface.
7. The socket must be readily accessible so the microwave can be easily unplugged in an emergency

GROUNDING INSTRUCTIONS

This microwave must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. For questions regarding the grounding instructions, please contact our Customer Service Center. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

WARNING: Improper use of the grounding plug can result in risk of electric shock

ELECTRICAL REQUIREMENTS

- The electrical requirements for this microwave are a 120V, 60Hz, AC only, 20 amp.
- It is recommended that a separate circuit serving only the microwave be provided.

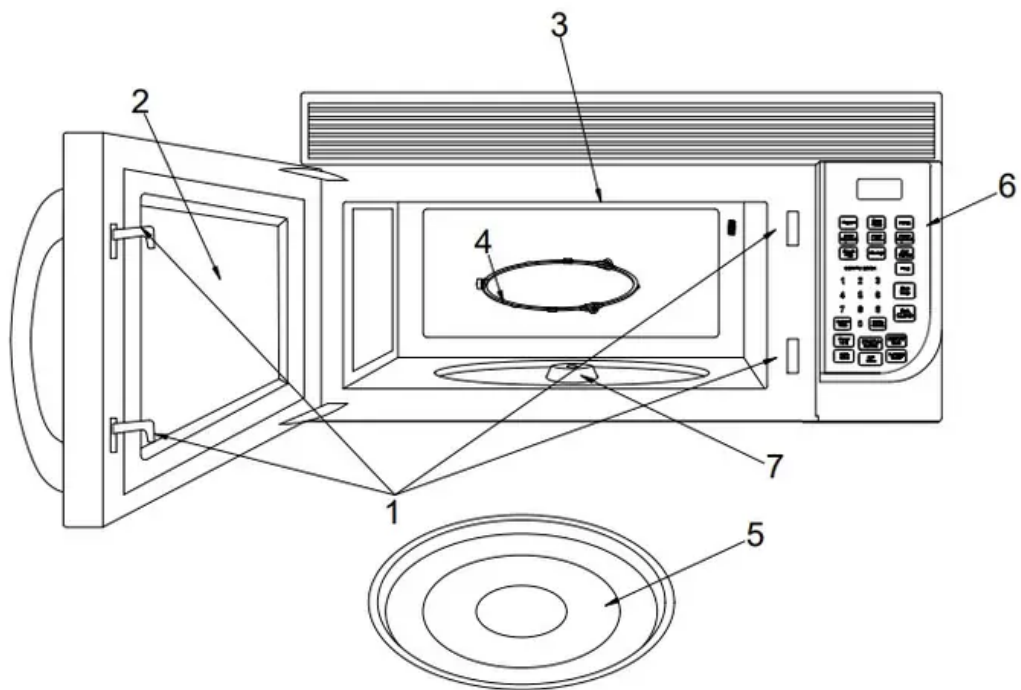
POWER CORD

- The microwave is equipped with a 3-prong grounding plug. It must be plugged into a wall outlet properly installed and grounded.
- A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a long cord.
- Longer cord sets or extension cords may be used if care is taken in using them.
- If using a longer cord, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical marking of the microwave itself and the extension cord must be a grounded-type 3-wire cord. The longer cord should be arranged so it will not drape over the counter or tabletop.

RADIO OR TV INTERFERENCE

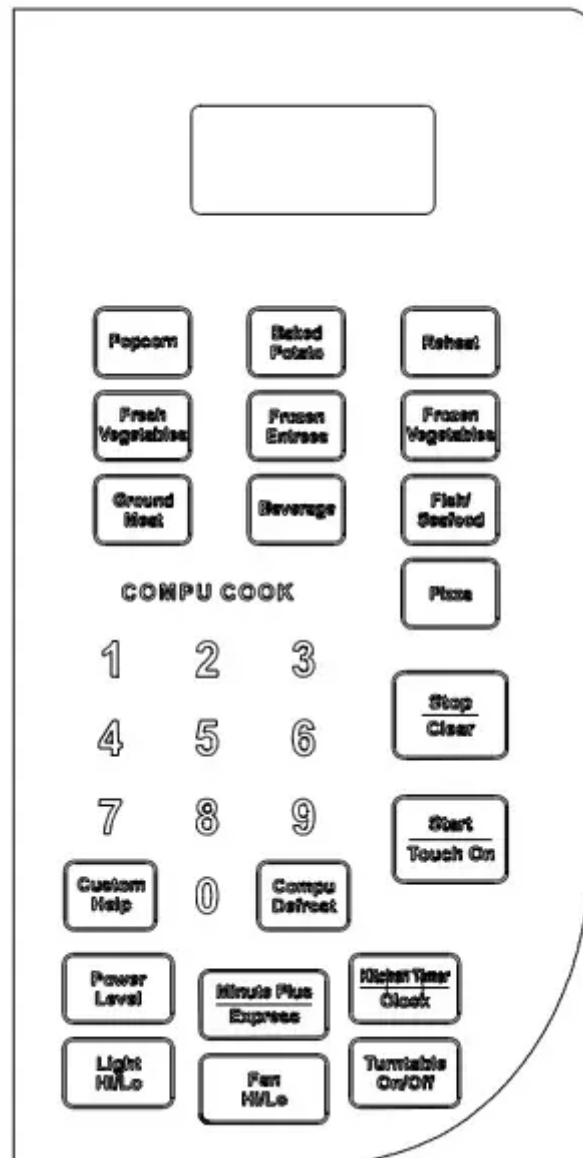
- Should there be any interference caused by the microwave oven to your radio or TV, check that the microwave oven is on a different circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

PRODUCT DIAGRAM



1. Door Safety Lock System
2. Oven Window
3. Wave Guide
4. Roller Ring
5. Glass Turntable
6. Control Panel
7. Shaft

CONTROL PANEL



- **DISPLAY SCREEN:** Cooking time, Lock indicator, timer, defrost sign and help information are displayed.
- **CUSTOM HELP:** Information is available to help the user with cooking.
- **COMPU DEFROST:** Easy settings to defrost according to weight entered.
- **POWER LEVEL:** Use to set cooking power level.
- **MINUTE PLUS/EXPRESS:** Use to set express cooking time.
- **KITCHEN TIMER/CLOCK:** Use to set the oven clock or set the timer.
- **LIGHT HI/LO:** Press to set the controls of the light outside the oven (high, low and off mode).
- **FAN HI/LO:** Fan motor control key. Press to select high, low or off mode.
- **TURNTABLE ON/OFF:** Touch to turn the turntable on or off.

- STOP/CLEAR: Touch to stop the oven or reset the oven before setting a program.
- START/TOUCH ON: Touch to start the oven; also use to start the oven quickly at full power. The following pages contain more information for the use of these features.

INSTALLING THE TURNTABLE

- Never place the glass tray upside down.
- The glass tray should never be restricted.
- Both the glass tray and turntable ring assembly must always be used during cooking.
- All food and containers of food should always be placed on the glass tray for cooking.
- If the glass tray or turntable ring assembly cracks or breaks, contact your nearest authorized service center.

OPERATION INSTRUCTIONS

Before operating your new microwave oven, please read and understand this operation manual completely.

SIGNALS DURING OVEN SETTINGS

- ONE SIGNAL: Oven accepts the entry.
- TWO SIGNALS: Oven does not accept the entry, please check and try again.

TO SET THE CLOCK

- This is a clock in 12- or 24- hour cycle. Suppose you want to enter 8:08.
 1. In standby mode, touch KITCHEN TIMER/CLOCK pad once.
 2. Touch START/TOUCH ON once, "HR:12" is displayed. If you want to set the clock in 24-hour cycle, touch KITCHEN TIMER/CLOCK again, "HR:24" will be displayed.
 3. Press number pads 8, 0, and 8.
 4. Touch START/TOUCH ON to confirm.
- Note: If you happen to set a clock time in exceed of the default range, touch START/ TOUCH ON, two beeps will sound with "0:00" displayed, now you can enter the correct clock time. During cooking, you can press KITCHEN TIMER/CLOCK pad to check the clock.

TIME COOKING

- The longest cooking time is 99 minutes and 99 seconds. There are 6 power levels for you to choose. Please consult cookbook or recipes for specific recommendations

APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
100% (P-100)	High
80% (P-80)	Medium High
60% (P-60)	Medium
40% (P-40)	Medium Low
20% (P-20)	Low/Defrost
0% (P-00)	Zero

Suppose you want to cook for 5 minutes at 80% power.

1. Touch POWER LEVEL to select cooking power P-80.
2. Use the number pads to enter cooking time.
3. Touch START/TOUCH ON pad.

Note: You can check the power level during cooking by pressing POWER LEVEL.

LIGHT CONTROL

- This feature is designed for the convenience of doing things outside the oven. To turn on the light at the bottom of the oven, press LIGHT HI/LO:

Press the button	Working Mode
Once	High
Twice	Low
3 times	Off

VENT FAN CONTROL

- Your oven can be used as a range hood. When it is turned on, the fan motor starts filtering out smoke, odors, and grease generated from cooking. Press FAN HI/LO:

Press the button	Fan Speed
Once	High
Twice	Low
3 times	Off

- Note: The fan will automatically start when heat rises from range surface units or burners. This protects the microwave oven from excessive temperature rise. The fan will keep working until the temperature decreases.

TURNTABLE ON/OFF

- For most cooking, the turntable should be on; however the turntable can be turned off so that it does not rotate for extra large dishes, such as the 13×9×2 glass utility casserole. Put the casserole on the turntable, press TURNTABLE ON/OFF button to turn the turntable on or off.
- Sometimes the turntable may become too hot to touch. Be careful to touch the turntable.

STOP/CLEAR: Touch the STOP/CLEAR pad to:

1. Clear previous setting.
2. Cancel Timer.
3. Stop the oven temporarily during cooking.
4. Set CHILD LOCK
5. Cancel a program during cooking, touch twice

QUICK COOK SETTINGS

COMPU COOK

- For foods shown in the following chart, it is not necessary to program the time and the cooking power. It is sufficient to indicate the type of food that you want to cook as well as the weight of this food.

For Popcorn and Fish/Seafood, you can press the food icon pad to select the weight. Suppose you want to cook 3.0 oz. popcorn.

1. Touch POPCORN pad once.
2. Touch POPCORN pad again to select the weight.
3. Touch START/TOUCH ON pad

For Beverage, you can press the number pad 1-6 to select the amount.

1. Touch BEVERAGE pad once.
2. Touch the number pad 1-6 to select the amount.
3. Touch START/TOUCH ON pad

For Baked Potato, Fresh Vegetables, Frozen Entrees, Frozen Vegetables, Ground Meat and Pizza, you can use the number pads to enter the weight you needed. Suppose you want to cook Baked Potato (2 lb. 5oz.).

1. Touch BAKED POTATO pad once.
2. Touch 2 to enter 2 lb.
3. Touch START/TOUCH ON pad.
4. Touch 5 to enter 5oz. 5. Touch START/TOUCH ON pad.

COMPU COOK CHART

Food	Note
Popcorn	1. For Frozen entrees and Ground meat, during cooking, the oven will pause to remind you to turn food over for better cooking effect. 2. For Beverage, the number shows on the screen is not the weight but the number of cup of beverage.
Baked potato (1oz.-3lb.)	
Frozen vegetables (1oz.-3lb.)	
Fresh vegetables (1oz.-3lb.)	
Frozen entrees (1oz.-2lb.5oz.)	
Pizza (1oz.-1lb.12oz.)	
Ground meat (1oz.-6lb.)	
Beverage	
Fish/seafood	

COMPU DEFROST

Compu Defrost automatically defrosts foods from the following chart. Press COMPU DEFROST, the display shows COMPU DEFROST SELECT FOOD NUMBER SEE LABEL CODE 1-6, then enter number 1~6 to select.

Suppose you want to defrost ground meat (2LB.5OZ.).

1. Touch COMPU DEFROST pad once,
2. Touch 1 for ground meat.
3. Touch START/TOUCH ON pad.
4. Enter weight by touching the number pad 2.
5. Touch START/TOUCH ON pad.
6. Enter weight by touching the number pad 5.
7. Touch START/TOUCH ON pad.

Suppose you want to defrost Soup (7oz/cup).

1. Touch COMPU DEFROST pad once.
2. Touch 6 for Soup.
3. Touch START/TOUCH ON pad.
4. Enter number of cups by touching number pads from 1 to 6.
5. Touch START/TOUCH ON pad.

COMPU DEFROST CHART

Number pad/Food	Weight Range	Procedure
1. Ground meat	1oz.~3lb.	Remove any thawed pieces after each stage. Let the meat remain covered for 5 to 10 minutes.
2. Steak chops or pork	1oz.~4lb.	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let the meat remain covered for 10 to 20 minutes.
3. Chicken pieces or poultry	1oz.~3lb.	After each stage, rearrange pieces or remove portions that become warm or thawed. Let the meat remain covered for 10 to 20 minutes.
4. Fish or seafood	1oz.~4lb.	After audible signal, stir if possible. Let the meat remain covered for 5 to 10 minutes.
5. Roast	1oz.~4lb.	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let the meat remain covered for 30 to 60 minutes.
6. Soup	1~6 cups(7oz/cup)	After audible signal, stir if possible. Let the meat remain covered for 5 to 10 minutes.

Note:

- For soup, parameter on display is not weight but number of servings.
- For some program, during cooking, the oven will pause and beep to remind you to open the door and check its doneness and turn food over to obtain better cooking effect;
- After the last stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.
- Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

MANUAL DEFROST

- If the food that you want to defrost is not listed on the COMPU DEFROST CHART or the food weight is exceed the maximum weight recommended, you need to defrost manually.
- You can defrost any frozen food, either raw or previously cooked, by using 20% microwave power. Follow the steps under Time Cooking.
- 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 20% microwave power until totally defrosted.
- Please remember to place the food on a microwave-safe dish not in a plastic container.

OTHER CONVENIENT FEATURES

MINUTE PLUS/EXPRESS

- Minute Plus/Express allows you to cook at 100% by simply touching the MINUTE PLUS/EXPRESS pad. You can also extend cooking time by touching the MINUTE PLUS/EXPRESS pad during manual cooking to add 1 minute each; the longest cooking time is 99 minutes 59 sec. The oven starts working at full power level immediately

TOUCH ON

Touch On allows you to cook at 100% power by touching the START/TOUCH ON continuously. Touch On is ideal for melting cheese, bringing milk to just below boiling etc. Suppose you want to melt cheese on toast.

1. Continuously touch START/TOUCH ON pad. The cooking time will begin counting up.
2. When the cheese is melted to desired degree, remove finger from START/TOUCH ON pad. Oven stops immediately

REHEAT

Reheat function use 100% microwave power level to reheat the food based on the weight you entered. Suppose you want to reheat 2lb.5oz. food.

1. Press REHEAT pad once.
2. Press number pad 2 for 2lb.
3. Press START/TOUCH ON pad once.
4. Press number pad 5 for 5oz.
5. Press START/TOUCH ON pad once. NOTE: The weight range is 1oz.-2lb.5oz.

KITCHEN TIMER

The longest time you can enter is 99 minutes and 99 seconds. Suppose you want to time a 3 minutes cooking.

1. In either cooking or standby mode, touch KITCHEN TIMER/CLOCK pad twice.
2. Use the number pads to enter time.
3. Touch START/TOUCH ON pad. NOTE: When it reaches the end of the set time, the buzzer will beep to remind you.

CUSTOM HELP

CUSTOM HELP provides hints for 4 features which make it easy to use the oven because specific instructions are provided in the Interactive Display

1. **COMPU DEFROST HINT:** If you don't know the weight range, press CUSTOM HELP once, COMPU DEFROST WEIGHT RANGE 1OZ-4Lb will be displayed one by one.

2. **CLOCK HINT:** If you are at a lost of how to set the clock time, press CUSTOM HELP twice, steps in setting the clock will be displayed one by one.

3. **CHILD LOCK HINT:**

- The child lock prevents unsupervised operation by children. The oven can be set so that the control panel is deactivated or locked. Corresponding hints will be displayed if you press CUSTOM HELP 3 times.
- To set, press and hold STOP/CLEAR key for 3 seconds, a beep sounds and indicator lock is displayed.
- To cancel, press and hold STOP/CLEAR key for 3 seconds.

4. **SOUND ON/OFF**

- If you want to have the oven operate with no audible signals, press and hold CUSTOM HELP for 3 seconds, SOUND OFF is displayed.
- To cancel and restore the audible signal, press and hold CUSTOM HELP for 3 seconds, a beep sounds to indicate sound on.
- Corresponding hints will be displayed if you press CUSTOM HELP 4 times.

COOKING UTENSILS GUIDE

This section lists which utensils can be used in this microwave, which have limited use for short periods, and which should not be used in this microwave.

RECOMMENDED

- Microwave browning dish -- Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- Microwaveable plastic wrap -- Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- Paper towels and napkins -- Use for short-term heating and covering; these absorb excess moisture and prevent splattering. Do not use recycled paper towels which may contain metal and could ignite.
- Glass and glass-ceramic bowls and dishes -- Use for heating and cooking.
- Paper plates and cups -- Use for short-term heating at low temperatures. Do not use recycled paper which may contain metal and could ignite.
- Wax paper -- Use as a cover to prevent splattering.

- Thermometers -- Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used on microwaved food once the food has been removed from the microwave.

LIMITED USE

- Aluminum foil -- Use narrow strips of foil to prevent overcooking exposed areas. Using too much foil can damage your microwave, so be careful. Keep 1” between foil and microwave cavity.
- Ceramic, porcelain, and stoneware -- Use these if they are labeled “Microwave Safe”. If they are not labeled, test them to make sure they can be used safely.
- Plastic -- Only use if labeled “Microwave Safe”. Other plastics may melt.

NOT RECOMMENDED

- Glass jars and bottles -- Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.
- Paper bags -- These are a fire hazard, except for popcorn bags that are designed for microwave use.
- Styrofoam plates and cups -- These can melt and leave unhealthy residue on food.
- Plastic storage and food containers -- Containers such as margarine tubs can melt in the microwave.
- Metal utensils -- These can damage your microwave. Remove all metal before cooking.
- Note: Should you wish to check if a dish is safe for microwaving, place the empty dish in the microwave and microwave on high for 30 seconds. A dish that becomes very hot should not be used.

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

STIRRING

- Stir foods such as casseroles and vegetables while cooking to distribute heat evenly.
- Food at the outside of the dish absorbs more energy and heats quicker, so stir from the outside to the center.
- The microwave will turn off when you open the door to stir your food.

ARRANGEMENT

- Arrange evenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts towards the outside of the turntable where they receive more microwave energy.
- To prevent overcooking, place delicate areas, such as asparagus tips, towards the center of the turntable.

SHIELDING

- Shield food with narrow strips of aluminum foil to prevent overcooking.
- Areas that need shielding include poultry wing tips, the ends of poultry legs, and corners of square baking dishes.
- Use only small amounts of aluminum foil, as larger amounts may damage your microwave.

TURNING

- Turn foods over midway through cooking to expose all parts to microwave energy.
- This is especially important when cooking large foods such as roasts.

STANDING

- Foods cooked in a microwave build up internal heat and continue to cook for a few minutes after heating stops.
- Let foods stand to complete cooking, especially for foods such as cakes and whole vegetables.
- Roasts need this time to complete cooking in the center without overcooking the outer areas.
- All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete.
- When heating baby food, stir well after removing from microwave and test temperature before serving

ADDING MOISTURE

- Microwave energy is attracted to water molecules.
- Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly.
- Add a small amount of water to dry food to help it cook.

CLEANING AND CARE

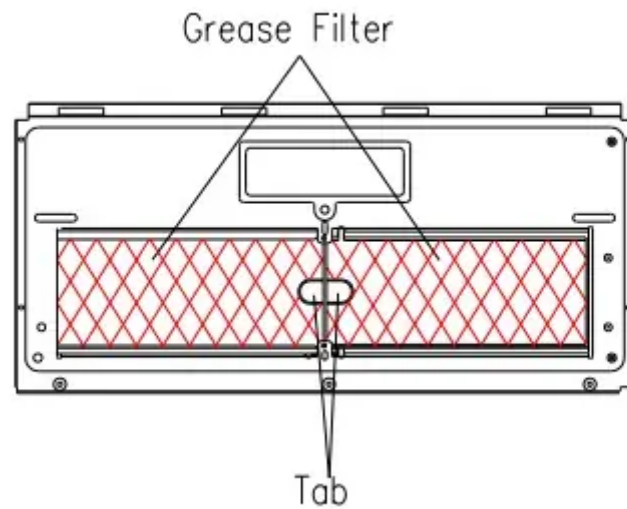
- Exterior: The outside surface is precoated steel and plastic. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.
- Door: Wipe the window on both sides with a damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
- Touch Control Panel:; Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the 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 touch STOP/CLEAR.
- Interior:; Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or splattering. To clean the interior surfaces, wipe with a soft cloth and warm water. DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS. For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water.
- Waveguide Cover: The waveguide cover is located on the ceiling in the oven cavity. It is made from mica so requires special care. Keep the waveguide cover clean to assure good 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 oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.
- Turntable/Turntable Support: The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non-abrasive scouring sponge as described above. They are also dishwasher-proof. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately

Grease Filters

Filters should be cleaned at least once a month. Never operate the fan or oven without the filters in place.

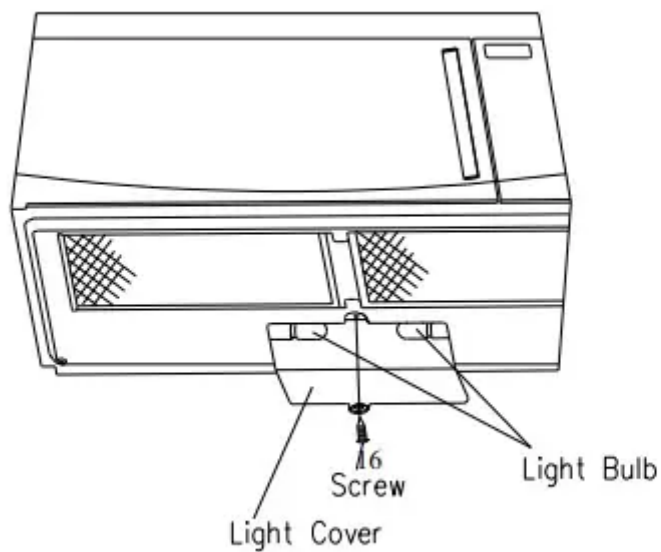
1. Pull down slightly on the tab toward the front of the oven and remove the filter. Repeat for the other filter.
2. Soak the filter in a sink or dish pan filled with hot water and detergent. DO NOT use ammonia or other alkali; they will react with the filter material and darken it.

3. Agitate and scrub with a brush to remove embedded dirt.
4. Rinse thoroughly and shake dry.
5. Replace by fitting the filter back into the opening.



Light

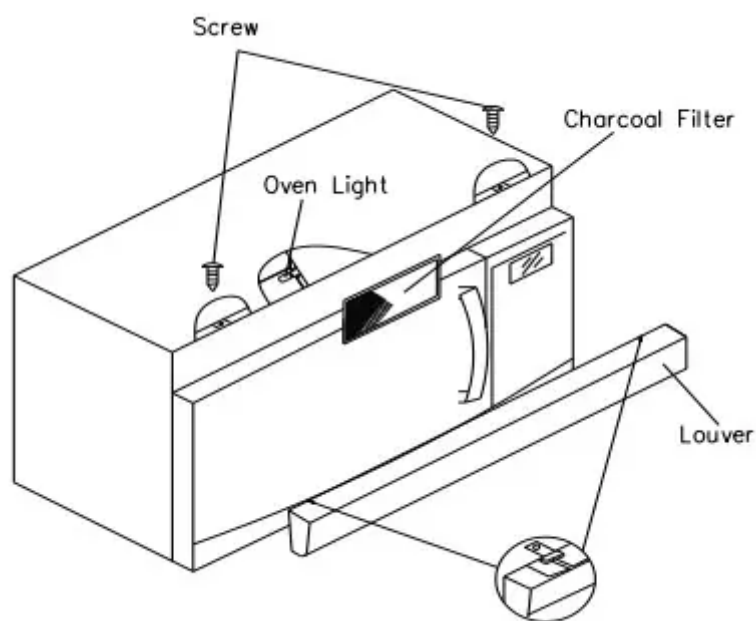
1. To replace light bulbs, first disconnect power to the oven at the circuit breaker panel or by unplugging.
2. To release cover, remove the screw on the light cover. (See illustration.)
3. DO NOT USE A BULB LARGER THAN 30 WATTS.
4. Close light cover and secure with screw removed in step 2. CAUTION: Light cover may become very hot. Do not touch glass when light is on.



Charcoal Filter

Charcoal filter is used for nonvented, recirculated installation. The filter should be changed every 6 to 12 months depending on use.

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove the louver mounting screw from the top center of the louver and push down carefully on the tab at each end of the louver to disengage it. (See illustration.)
3. Pull the louver away from the unit.
4. Change the charcoal filter.
5. Carefully push the louver back into place and replace the screw remove in step 2.



Oven Light

Remove the louver per instructions 1~3 above and charcoal filter, if used.

1. Open light cover located behind filter mounting by carefully pulling up on the front edge.
2. DO NOT USE A BULB LARGER THAN 30 WATTS.

Replace the oven light cover by carefully pushing into place. Replace the charcoal filter, if used. Push the louver back into place and replace the louver mounting screw.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

Before asking for service, please check each item below:

- Check to ensure the microwave is plugged in securely. If not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
- Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
- Check to ensure the control panel is programmed correctly and the timer is set.
- Check to ensure the door is securely closed, engaging the door lock system. If the door is not properly closed, the microwave energy will not flow inside.

SPECIFICATIONS

Power Supply	120V AC 60Hz Single phase	
Microwave	Power Consumption	1550W
	Output Power	1000W
	Frequency	2450MHz
Outside Dimensions	$16 \frac{7}{8}''(\text{H}) \times 29 \frac{7}{8}''(\text{W}) \times 17 \frac{5}{8}''(\text{D})$	
Cavity Dimensions	$10 \frac{3}{16}''(\text{H}) \times 21 \frac{1}{2}''(\text{W}) \times 14 \frac{13}{16}''(\text{D})$	
Oven Capacity	1.6 Cu.Ft.	
Cooking Uniformity	Turntable /Stirrer Fan System	
Weight	Approx. (net) 59.97lb / (gross) 68.78lb	

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.