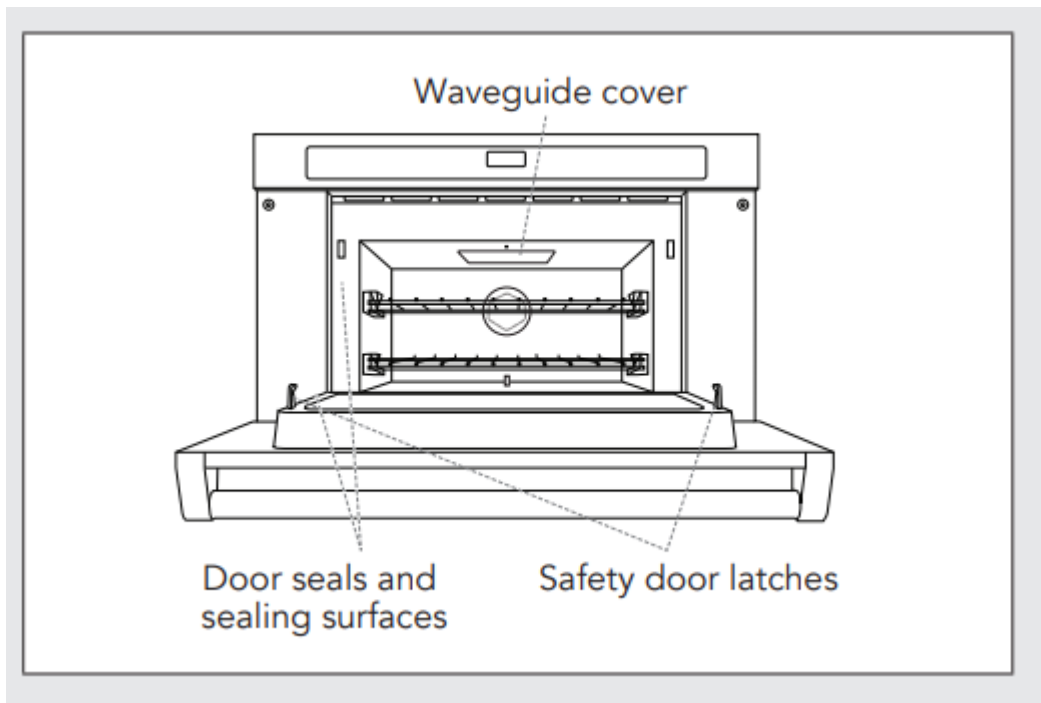


Installation Instructions

UNPACKING AND EXAMINING YOUR OVEN

Remove all packing materials from inside the oven cavity; however, DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the inside top of the cavity. Read enclosures and SAVE the Installation/Use and Care Manual.

Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your local authorized service agent.



CHOOSING A LOCATION

Your oven can be built into a cabinet or wall by itself, above any electric built-in oven, warming drawer or below a cooktop or counter. If installing above an oven or warming drawer, please allow 2" of space between the products.

Grounding Instructions

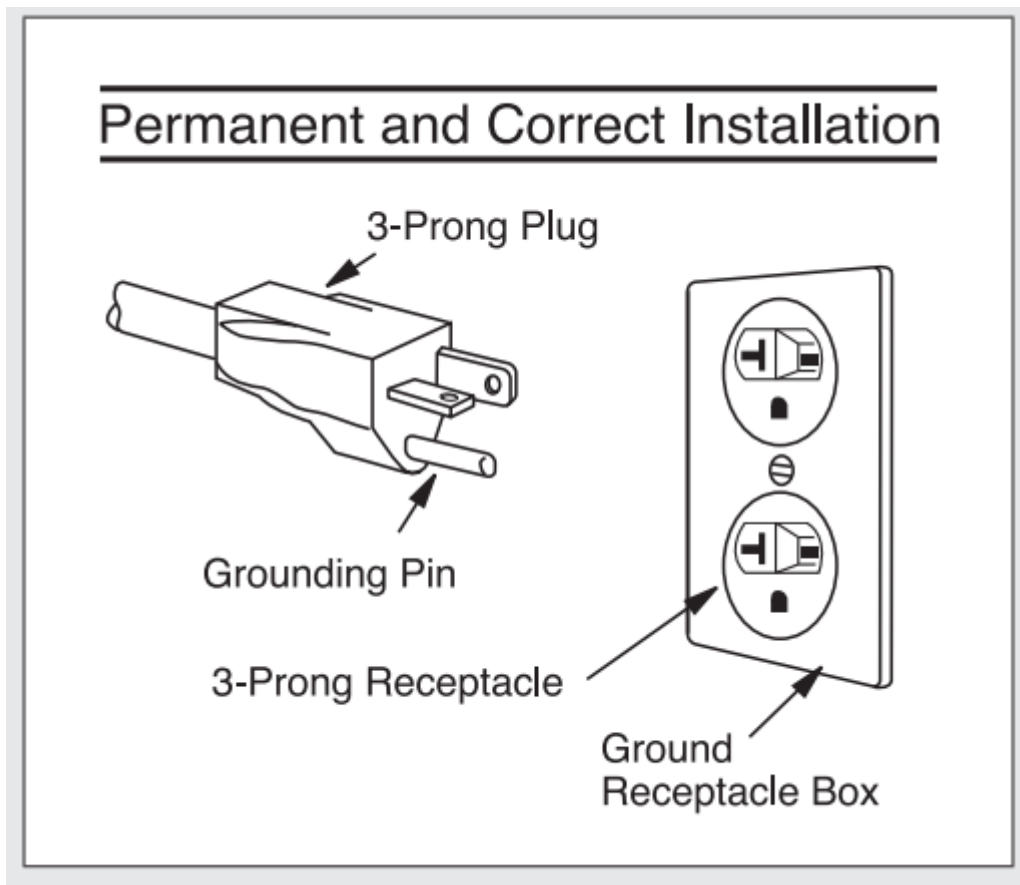
This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an

electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING – Improper use of the grounding plug can result in a risk of electric shock.

ELECTRICAL REQUIREMENTS

- The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency. The AC power supply must be 220-240V, 50Hz, with a minimum 1.6kW distribution circuit breaker. It should be possible to isolate the appliance from the supply by incorporating a switch in the fixed wiring in accordance with electrical codes. It is recommended that a separate circuit serving only this appliance be provided. Do not store or use the oven outdoors.
- Do not operate the oven with the door open or alter the door safety latches in any way. Do not operate the oven if there is an object between the door seals and sealing surfaces.



IMPORTANT: If you are unsure how to connect your oven, please consult an authorized, qualified electrician.

Note:

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.

2. Neither Viking Range, LLC nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

RADIO OR TV INTERFERENCE

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

TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK:

- If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorized service agent.

TO AVOID THE POSSIBILITY OF BURNS:

- Do not lean or swing on the oven door. Do not play with the oven or use it as a toy. Children should be taught all important safety instructions: use of potholders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

Information You Need To Know

ABOUT YOUR OVEN

This Installation/Use and Care Manual is valuable: read it carefully and always save it for reference.

A good microwave cookbook is a valuable asset. Check it for microwave cooking principles, techniques, hints and recipes.

NEVER use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise.

ALWAYS have food in the oven when it is on to absorb the microwave energy.

When using the oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.

Condensation is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Vents on the oven back must not be blocked.

After using CONVECTION, SPEED FUNCTIONS or CONVECTION MORE MENUS, you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature.

Be aware that, unlike microwave-only ovens, convection microwave ovens have a tendency to become hot during CONVECTION, SPEED FUNCTIONS and CONVECTION MORE MENUS cooking.

The oven is for food preparation only. It should not be used to dry clothes or newspapers.

Your oven is rated 950 watts by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- Add standing time. Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.

Doneness signs include:

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

ABOUT CHILDREN AND THE MICROWAVE

Children below the age of 7 should use the oven with a supervising person very near to them. Between the ages of 7 and 12, the supervising person should be in the same room.

The child must be able to reach the oven comfortably; if not, he/she should stand on a sturdy stool.

At no time should anyone be allowed to lean or swing on the oven door.

Children should be taught all safety precautions: use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.

Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the oven is not a toy. See page 25 for Control Lock feature.

ABOUT SAFETY

- Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone.

Never leave the thermometer in the food during cooking, unless it is approved for oven use.

TEMP	FOOD
160°F (71°C)	For fresh pork, ground meat, boneless white poultry, fish, seafood, egg dishes and frozen prepared food.
165°F (74°C)	For leftover, ready-to-reheat refrigerated, and deli and carry-out
	"fresh" food.
170°F (77°C)	White meat of poultry.
180°F (82°C)	Dark meat of poultry.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.
- Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.



- Keep waveguide cover clean. Food residue can cause arcing and/or fires.
- Use care when removing items from the oven so that the utensil, your clothes or accessories do not touch the safety door latches.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new convection oven. The chart below will help you decide what utensils and coverings should be used in each mode.



UTENSILS AND COVERINGS	MICROWAVE ONLY	CONVECTION BAKE, ROAST, GRILL	SPEED SPEED
Aluminum foil	NO	YES. For shielding	NO
Aluminum containers	NO	YES. Grill-No cover	NO
Browning dish	NO	NO	NO
Glass ceramic (Pyroceram®)	YES. Excellent	YES. Excellent	YES. Excellent
Glass, heat-resistant	YES. Excellent	YES. Excellent	YES. Excellent
Glass, non-heat-resistant	NO	NO	NO
Lids, glass	YES	YES. Grill-No cover	YES
Lids, metal	NO	YES. Grill-No cover	NO
Metal cookware	NO	YES	NO. Silicone co suggested
Metal, misc: dishes with metallic trim, screws, bands, handles. Metal twist ties	NO	NO	NO
Oven cooking bags	YES. Good for large meats or foods that need tenderizing. DO NOT use metal twist ties.	YES. Grill-No cover	YES. DO NOT twist ties.
Paper plates	YES. For reheating.	NO	NO



Paper towels	YES. To cover for reheating and cooking. Do not use recycled paper towels which may contain metal fillings.	NO	NO
Paper, ovenable	YES	YES. For temperatures up to 400°F. Do not use for grilling.	YES. For temperatures up to 400°F.
Microwave-safe plastic containers	YES. Use for reheating and defrosting. Some microwave-safe plastics are not suitable for cooking foods with high fat and sugar content. Follow manufacturer's directions.	NO	NO
Plastic, Thermoset®	YES	YES. Are heat resistant up to 425°F. Do not use for grilling.	YES
Plastic wrap	YES. Use brands specially marked for microwave use. DO NOT allow plastic wrap to touch food. Vent so steam can escape.	NO	NO
Pottery, porcelain stoneware	YES. Check manufacturer's recommendation for being microwave safe.	YES	YES. Must be microwave safe AND oven safe.
Styrofoam	YES. For reheating.	NO	NO
Wax paper	YES. Good covering for cooking and reheating.	NO	NO



Wicker, wood, straw	YES. May be used for short periods of time. Do not use with high fat or high sugar content foods. Could char.	NO	NO
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ACCESSORIES

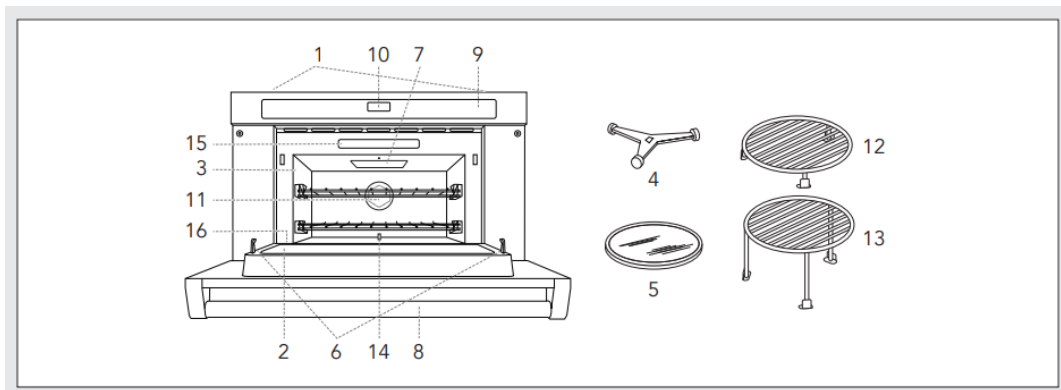
There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. When selecting microwave accessories, ensure that they are marked or are verified as microwave-safe. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking. Viking Range, LLC is not responsible for any damage to the oven when accessories are used.

ABOUT FOOD

FOOD	DO	DON'T
Eggs, sausages, nuts, seeds, fruits & vegetables	<ul style="list-style-type: none"> Puncture egg yolks before cooking to prevent "explosion". Pierce skins of potatoes, apples, squash, hot dogs and sausages so that steam escapes. 	<ul style="list-style-type: none"> Cook eggs in shells. Reheat whole eggs. Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none"> Use specially bagged popcorn for the oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use special POPCORN pad. 	<ul style="list-style-type: none"> Pop popcorn in regular brown bags or glass bowls. Exceed maximum time on popcorn package.
Baby food	<ul style="list-style-type: none"> Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. Put nipples on bottles after heating and shake thoroughly. "Wrist" test before feeding. 	<ul style="list-style-type: none"> Heat disposable bottles. Heat bottles with nipples on. Heat baby food in original jars.
General	<ul style="list-style-type: none"> Cut baked goods with filling after heating to release steam and avoid burns. Stir liquids briskly before, during and after heating to avoid "eruption". Use deep bowl, when cooking liquids or cereals, to prevent boilovers. 	<ul style="list-style-type: none"> Heat or cook in closed glass jars or air tight containers. Heat can in the microwave as harmful bacteria may not be destroyed. Deep fat fry. Dry wood, gourds, herbs or wet papers.

Part Names

OVEN PARTS



1 Ventilation openings (Rear side)

2 Oven door with see-through window

3 Oven light

It will light when the door is opened or when oven is in operation.

4 Turntable support

5 Removable turntable

The turntable will rotate clockwise or counterclockwise.

6 Safety door latches

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

7 Waveguide cover: DO NOT REMOVE.

8 Handle

9 Glass control panel

10 Lighted digital display

11 Convection air openings

12 Removable low rack (Grilling rack)

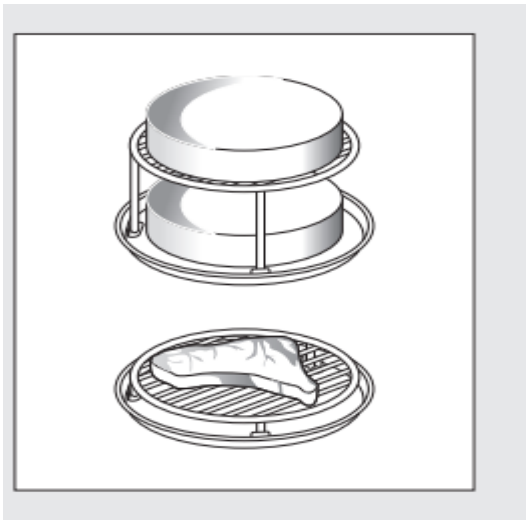
13 Removable high rack (Baking rack)

14 Turntable motor shaft

15 Menu Label

16 Serial plate

ACCESSORIES



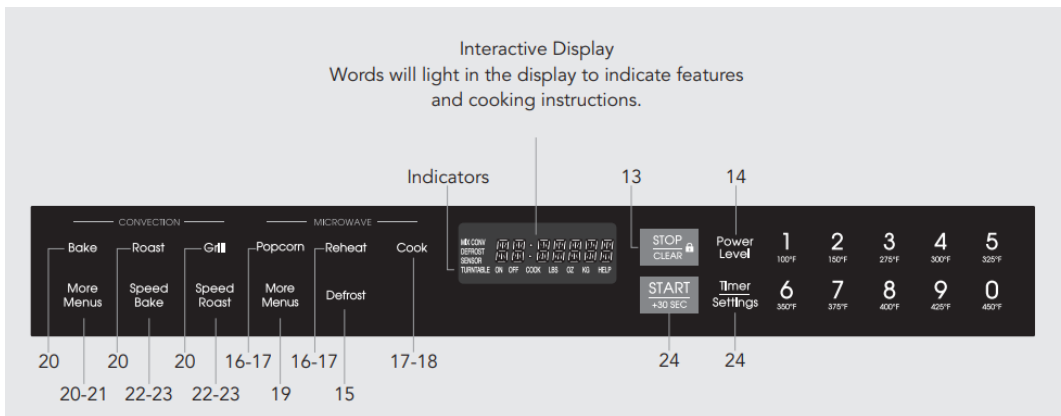
The following accessories are designed especially for use in this oven only for convection (bake, roast, or grill) or speed (bake or roast) cooking. DO NOT USE FOR MICROWAVE ONLY COOKING. Do not substitute similar types of racks for these specially designed ones.

High Turntable Rack - See chart on page 21 for instructions of when to use this rack.

Low Turntable Rack - See chart on page 20-21 for instructions of when to use this rack.

Oven Racks (2) - These racks are used for baking or roasting, and two level cooking. Examples: cookies or pizza.

CONTROL PANEL



Number next to the control panel illustration indicates pages on which there are feature descriptions and usage information.

MENU LABEL



COOK	DEFROST	MICROWAVE MORE MENUS	CONVECTION MORE MENUS	
1 Baked Potatoes 6 Quick Fresh Vegetables 2 Sweet Potatoes 7 Long Fresh Vegetables 3 Fish/Seafood 8 Frozen Vegetables 4 Brown Rice 9 Ground Meat 5 White Rice 10 Frozen Entree	1 Ground Meat 2 Steaks/ Chops 3 Boneless Poultry 4 Bone-in Poultry 5 Roast 6 Casserole and Soup	1 Butter 7 Beverage Reheat Melt 2 Chocolate 8 Hot Water 9 Hot Cereal 3 Ice Cream Soften 4 Cream Cheese Warm 6 Dessert Topping	BAKE	ROAST
			1 Biscuit 2 Cookies Packaged 3 BundtCake 4 Pizza - Thin/ Classic/Rising 5 Breaded Shrimp 6 Breaded Chicken Tenders	7 Whole Chicken 8 Pork Tenderloin 9 Turkey Breast

Before Operating

- Before operating your new oven make sure you read and understand this Use and Care Manual completely.
- Before the oven can be used, follow these procedures:
 1. Plug in the oven. Close the door. The oven display will show *WELCOME TOUCH CLEAR*.
 2. Touch the STOP/CLEAR pad. : will appear.
 3. Set clock.

TO SET THE CLOCK

1. Touch TIMER/SETTINGS pad twice.
2. Enter the correct time of day by touching the numbers in sequence. Touch START/+30 SEC pad.

This is a 12 hour clock. If you attempt to enter an incorrect clock time, *ERROR* will appear in the display. Touch the STOP/CLEAR pad and re-enter the time.

- If the electrical power supply to your oven should be interrupted, the display will intermittently show *WELCOME TOUCH CLEAR* after the power is reinstated. If this occurs during cooking, the program will be erased. The time of day will also be erased. Simply touch STOP/CLEAR pad and reset the clock for the correct time of day.

STOP/CLEAR

Touch the STOP/CLEAR pad to:

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

Manual Operation

TIME COOKING

Your oven can be programmed for 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

- Suppose you want to cook for 5 minutes at 100%.

1. Enter cooking time by touching the number pads 500.
2. Touch START/+30 SEC pad.

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.

TOUCH POWER LEVEL PAD ONCE THEN TOUCH	APPROXIMATE PERCENTAGE OF POWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL	100%	High
9	90%	
8	80%	
7	70%	Medium High
6	60%	
5	50%	Medium
4	40%	
3	30%	Med Low/Defrost
2	20%	
1	10%	Low
0	0%	

- Suppose you want to defrost for 5 minutes at 30%.

1. Enter defrosting time by touching the number pads **500**.
2. Touch POWER LEVEL pad and number **3**.
3. Touch START/+30 SEC pad.

You can program up to 4 automatic cooking sequences. Follow directions on page 24. Note that power level must be entered first when programming multiple sequences.



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, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using POWER LEVEL 3. Follow the exact 3-step procedure found under TO SET POWER LEVEL. Estimate defrosting time and touch 3 for 30% when you select the power level.

For either raw or previously cooked frozen food, the rule of thumb is approximately 5 minutes per pound. For example, defrost 5 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 3 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.

Microwave Features

DEFROST

DEFROST automatically defrosts foods shown in the DEFROST CHART.

- Suppose you want to defrost a 2.0 pound steak:

1. Touch DEFROST pad once.
2. Select desired food by touching the associated number on the number pad from the menu label selection. Ex. Touch 1 for Ground Meat.
3. Enter weight by touching the number pads 20.
4. Touch START/+30 SEC pad.

The oven will stop and directions will be displayed. Follow the indicated message.

5. After the 1st stage, open the door. Turn steak over.

Close the door. Touch START/+30 SEC pad.

6. After the 2nd stage, open the door. Turn steak over. Close the door. Touch START/+30 SEC pad.

7. After defrost cycle ends, cover and let stand as indicated in chart below.

Note:

- If you attempt to enter more or less than the allowed amount as indicated in chart, an error message will appear in the display.

- To defrost other foods or foods above or below the weights allowed on DEFROST CHART see MANUAL DEFROST on page 14.

DEFROST CHART

FOOD	AMOUNT	PROCEDURE
1. Ground Meat	0.5-2.0 lb (0.22-0.9 kg)	Remove any thawed pieces after each stage. Let stand, covered, 5-10 minutes.
2. Steaks/Chops	0.5-3.0 lb (0.22-1.36 kg)	After each stage of defrost cycle, rearrange, and remove any meat or fat that is nearly defrosted. Let stand, covered, 10-20 minutes.
3. Boneless Poultry	0.5-2.0 lb (0.22-0.9 kg)	Use boneless breast of chicken or turkey. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
4. Bone-in Poultry	0.5-3.0 lb (0.22-1.36 kg)	Arrange pieces with meatiest portions toward outside of glass dish or microwave safe rack. After each stage, if there are warm or thawed portions, rearrange or remove. Let stand, covered, for 10 to 20 minutes.
5. Roast	2.0-4.0 lb (0.9-1.8 kg)	Start defrosting with fat side down. After each stage, turn roast over. Let stand, covered, for 30 to 60 minutes.
6. Casserole and Soup	1-6 cups	After the audible signal, stir if possible. At the end, stir well and let stand, covered, for 5 to 10 minutes.

Note:

Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.

SENSOR COOKING

The Sensor is a semi-conductor device 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.

USING SENSOR SETTINGS:

1. After oven is plugged in, wait 2 minutes before using sensor settings.
2. 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.
3. REHEAT and POPCORN can only be entered within 1 minute after cooking, opening and closing the door or touching the STOP/CLEAR pad.

4. During the first part of sensor cooking, the food name will appear on the display. Do not open the oven door or touch STOP/CLEAR during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the STOP/CLEAR pad and select cooking time and variable power.

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 on the display. At this time, you may stir or season food, as desired.

5. Check food for temperature after cooking. If additional time is needed, continue to cook with variable power and time.

6. 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 using sensor reheat, *ERROR* will be displayed, and the oven will turn off.

7. Each food has a cooking hint. Touch TIMER/SETTINGS when the HELP indicator is lighted in the display.

SELECTING FOODS:

1. The sensor works with foods at normal storage temperature. For example, food for dinner plate reheat would be at refrigerator temperature and popcorn at room temperature.

2. Foods weighing less than 3 ounces should be reheated by time and variable power.

COVERING FOODS:

Some foods work best when covered. Use the cover recommended in the chart for these foods.

1. Casserole lid.

2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately ½ 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.

REHEAT

You can reheat many foods by touching just one pad. You don't need to calculate reheating time or power level.

- Suppose you want to heat prepared chili: Touch REHEAT pad.

When sensor detects the vapor emitted from the food, remainder of reheating time will appear.

POPCORN

- Suppose you want to pop a 3.5 oz. bag of popcorn: Touch POPCORN pad once, then touch START/+30 SEC.

This sensor setting works well with most brands of microwave popcorn. Pop only one bag at a time. Unfold the bag and place in oven according to directions.

SENSOR CHART

FOOD	AMOUNT	PROCEDURE
Popcorn	Only 1 package at a time 2.85-3.5 oz bag (80-99 g) (Regular size) 1.2-1.75 oz bag (34-50 g) (Snack size)	Use only popcorn packaged for microwave oven use. Try several brands to decide which you like best. Do not try to pop unpopped kernels. Touch POPCORN pad once, then touch START/+30 SEC. This setting works well with most 3.0-3.5 oz bags of microwave popcorn. Touch POPCORN pad twice, then touch START/+30 SEC.
Reheat Leftovers such as rice, potatoes, vegetables, casserole.	0.25-2.25 lb (0.11-1.0 kg)	Place in dish or casserole slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, re-cover and allow to stand 2 to 3 minutes.
Soups	1-4 cups	After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, re-cover and allow to stand 2 to 3 minutes.
Canned entrees and vegetables	4-36 oz	After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, re-cover and allow to stand 2 to 3 minutes.

COOK

- Suppose you want to cook a baked potato:
 1. Touch COOK pad.
 2. Select desired sensor setting. Ex: touch number pad 1 to cook baked potatoes.
 3. Touch START/+30 SEC pad. When sensor detects the vapor emitted from the food, the remainder of cooking time will appear.

COOK CHART

FOOD	AMOUNT	PROCEDURE																					
1. Baked Potatoes	1-6 med.	Pierce. Place on paper-towel-lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.																					
2. Sweet Potatoes	1-6 med.																						
3. Fish/Seafood	0.25-2.0 lb (0.11-0.90 kg)	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.																					
4. Brown rice	0.5-4.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.																					
5. White rice	0.5-4.0 cups																						
		<table border="1"> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>0.5 cup</td> <td>1 cup</td> <td>1.5 quart</td> </tr> <tr> <td>1 cup</td> <td>2 cups</td> <td>2 quart</td> </tr> <tr> <td>1.5 cups</td> <td>3 cups</td> <td>2.5 or 3 quart</td> </tr> <tr> <td>2 cups</td> <td>4 cups</td> <td>3 quart or larger</td> </tr> <tr> <td>3 cups</td> <td>6 cups</td> <td>3 quart or larger</td> </tr> <tr> <td>4 cups</td> <td>8 cups</td> <td>3 quart or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	0.5 cup	1 cup	1.5 quart	1 cup	2 cups	2 quart	1.5 cups	3 cups	2.5 or 3 quart	2 cups	4 cups	3 quart or larger	3 cups	6 cups	3 quart or larger	4 cups	8 cups	3 quart or larger
Rice	Water	Size of casserole																					
0.5 cup	1 cup	1.5 quart																					
1 cup	2 cups	2 quart																					
1.5 cups	3 cups	2.5 or 3 quart																					
2 cups	4 cups	3 quart or larger																					
3 cups	6 cups	3 quart or larger																					
4 cups	8 cups	3 quart or larger																					

FOOD	AMOUNT	PROCEDURE
6. Quick Fresh Vegetables		Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Stir before standing if possible. After cooking, let stand, covered, 2-5 minutes.
Broccoli	0.25-3.0 lb (0.11-1.36 kg)	
Brussels sprouts	0.25-3.0 lb (0.11-1.36 kg)	
Cabbage	0.25-3.0 lb (0.11-1.36 kg)	
Cauliflower (flowerets)	0.25-3.0 lb (0.11-1.36 kg)	
Cauliflower (whole)	1 med.	
Spinach	0.25-1.0 lb (0.11-0.45 kg)	
Zucchini	0.25-3.0 lb (0.11-1.36 kg)	
Baked apples	2-4 med.	
7. Long Fresh vegetables		Place in casserole. Add 1-4 tbsp. water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. Stir before standing, if possible. After cooking, let stand, covered, 2-5 minutes.
Carrots, sliced	0.25-2.0 lb (0.11-0.9 kg)	
Corn on the cob	2-4 pcs.	
Green beans	0.25-2.0 lb (0.11-0.9 kg)	
Winter squash: diced	0.25-2.0 lb (0.11-0.9 kg)	
halves	1-2	
8. Frozen Vegetables	0.25-2.0 lb (0.11-0.9 kg)	Cover with lid or plastic wrap. After cooking, stir and let stand 3 minutes, covered.
9. Ground Meat	0.25-2.0 lb (0.11-0.9 kg)	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or plastic wrap. When microwave stops, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch START/+30 SEC. After cooking, let stand, covered, for 2 to 3 minutes.
10. Frozen Entrées	0.5-3.0 lb (0.22-1.36 kg)	Use for frozen convenience foods. It will give satisfactory results for most brands. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered, for 1 to 3 minutes.

MORE MENUS

MELT/SOFTEN/ WARM

These features automatically compute the correct heating time and microwave power level for melting, softening and warming foods shown in the chart below.

1. Touch MORE MENUS pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 2 for chocolate.
3. Repeat touching same number pad to select quantity. Ex: Touch 2 two more times for 1 square.

4. Touch START/+30 SEC pad.

Note:

- To melt, soften or warm other food or foods above or below the quantity allowed on the MELT/SOFTEN/ WARM CHART, use manual operation.

MELT/SOFTEN/WARM CHART



FOOD	AMOUNT	PROCEDURE
Melt		Use a Pyrex measuring cup. Cover with plastic wrap.
1. Butter	2 tbsp 0.5 cup	After touching MORE MENUS, touch 1 two times for 2 tbsp. After touching MORE MENUS, touch 1 three times for 0.5 cup.
2. Chocolate	1 cup chips 1 square	After touching MORE MENUS, touch 2 two times for 1 cup chips. After touching MORE MENUS, touch 2 three times for 1 square.
Soften		DO NOT COVER.
3. Ice Cream	1 pint 1.5 qt.	After touching MORE MENUS, touch 2 two times for 1 pint. After touching MORE MENUS, touch 2 three times for 1.5 quart.
4. Cream Cheese	3 oz. 8 oz.	After touching MORE MENUS, touch 0 two times for 3 oz. After touching MORE MENUS, touch 0 three times for 8 oz.
Warm		Use a Pyrex measuring cup. DO NOT COVER.
5. Syrup	0.25 cup 0.5 cup	After touching MORE MENUS, touch 5 two times for 0.25 cup. After touching MORE MENUS, touch 5 three times for 0.5 cup.
6. Dessert Toppings	0.25 cup 0.5 cup	After touching MORE MENUS, touch 6 two times for 0.25 cup. After touching MORE MENUS, touch 6 three times for 0.5 cup.
7. Beverage Reheat	0.5-2 cups	This setting is good for restoring a cooled beverage to a better temperature. Touch 7 pad for a 0.5 cup increase per touch. Stop heating.
8. Hot Water	1-6 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch 8 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid sudden boilover.



9. Hot Cereal	1-6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, bran, farina, etc. Follow the package directions for the correct amount of water or milk. To prevent boilovers, it is very important to choose a microwave safe container because microwave cooking of cereal causes high temperatures. Touch 2 for 1 serving increase per touch. If the oven stops, stir and touch START/+30 SEC. After cooking, stir and let stand, covered, for 2 minutes.
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Convection Features

BAKE

During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for ten different convection cooking temperatures for up to 99 minutes, 99 seconds.

- Suppose you want to bake at 350°F for 20 minutes:
 1. Touch BAKE pad.
 2. Select temperature by touching number pad 350°F .
 3. Enter cooking time by touching number pads 2000.
 4. Touch START/+30 SEC pad.

ROAST

CONVECTION ROAST roasts chicken, turkey, turkey breast or pork.

- Suppose you want to roast a 2.5 pound chicken:
 1. Touch ROAST pad.
 2. Select desired setting. Ex: for chicken, touch number pad 7.
 3. Touch number pad to enter weight. Ex: 25 lb.
 4. Touch START/+30 SEC pad.

After CONVECTION ROAST cycle ends, a long tone will sound. Follow the indicated message.

GRILL

CONVECTION GRILL grills hamburgers, chicken pieces, steaks and fish steaks.

- Suppose you want to grill 2 hamburgers:
 1. Touch GRILL pad.
 2. Select desired setting. Ex: for hamburgers, touch number pad 1.
 3. Touch START/+30 SEC pad.

After grill preheat cycle ends, the oven will stop and directions will be displayed. Follow the indicated message. Open the door and place hamburgers into oven. Close the door.

4. Touch START/+30 SEC pad.

MORE MENUS

This section of the operation manual offers instructions for preparing 15 popular foods using CONVECTION BAKE, ROAST and GRILL.

After selecting the desired feature, follow the directions indicated in the display.

For helpful hints, simply touch TIMER/SETTINGS anytime HELP is lighted in the display.

Caution: The oven cabinet, cavity, door, turntable, turntable support, racks and dishes will become hot. To PREVENT BURNS, use thick oven gloves when removing the food or turntable from the oven.

MORE MENUS CHART

FOOD	AMOUNT	RACK	PROCEDURE
1. Biscuit	6-12 each	1 or 2 oven racks	Place oven racks inside the oven and preheat. Ev biscuits on an oven tray and set on the oven rack position when preheat is complete. If using more than one oven tray, set the second pan on the oven rack in the same position. The biscuits are done when the tops turn brown.
2. Cookies Packaged	10-12	1 or 2 oven racks	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on a greased and floured low turntable rack. Cookies should be approximately 3/4 inch thick and 2 inches in diameter for best results. After the preheat is over, place pan in oven. Cool before serving.
3. Bundt Cake	1 cake	Low turntable rack	Ideal for packaged cake mix or your own recipe. Place low turntable rack in the oven during preheat. Prepare according to package or recipe directions and place in a greased and floured bundt pan. Place pan in oven on the low turntable rack. Cool before frosting and serving.
4. Pizza Thin/ Classic/ Rising	1 frozen pizza	Low turntable rack	Place low turntable rack in the oven during preheat. After preheat is complete, place 1 frozen 10" pizza directly on the low turntable rack toward the center. The pizza is done when the crust is golden brown and the cheese is melted. Cook for 5 minutes before serving.
5. Breaded Shrimp	1-16 pieces	Oven rack, lower position	Evenly space frozen breaded shrimp on a baking sheet. Place on the oven rack in the lower position after preheating. Shrimp are done when golden brown. Let stand 2-3 minutes before serving.
6. Breaded Chicken Tenders	2-6 pieces	Oven rack, lower position	Evenly space frozen breaded chicken tenders on a baking sheet. Place on the oven rack in the lower position after preheating. The chicken tenders are done when golden brown. Let stand 3-5 minutes before serving.
7. Whole Chicken	2.5-7.5 lb	Oven rack, lower position	Place the low turntable rack in the oven during preheating. Season chicken as desired and place the tray on the low turntable rack after preheating. After cooking, remove from oven, cover with foil and allow to stand for 5-10 minutes before serving.



8. Pork Tenderloin	1.0-3.0 lb	Oven rack, lower position	Boneless pork loin is recommended because it cooks evenly. Place on a low rack. After cooking, remove from oven, cover with foil and allow to stand 5-10 minutes. Internal temperature should be 160°F.
9. Turkey Breast	1.5-6.0 lb	Oven rack, lower position	Season, as desired. Place on low rack. After the cooking cycle, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F.
10. Beef Hamburgers	2-4 patties 6 oz each	High turntable rack	Season as desired, and evenly space burgers toward the center of the high turntable rack; no preheating is required. Follow the oven prompt to flip burgers; to do so, cover the oven with the turntable and rack, remove turntable and rack at the same time, flip burgers, and slide the turntable and rack back inside of the oven. Press START/+30SEC to continue.
11. Turkey Burgers	2-4 patties 6 oz each	High turntable rack	Season as desired, and evenly space burgers toward the center of the high turntable rack; no preheating is required. Follow the oven prompt to flip burgers; to do so, cover the oven with the turntable and rack, remove turntable and rack at the same time, flip burgers, and slide the turntable and rack back inside of the oven. Press START/+30SEC to continue.
12. Drummies	1.0-2.5 lb	High turntable rack	Season drummies as desired and place directly onto High Turntable Rack with the thick portions toward the center of the rack.
13. Chicken Breast Boneless	2.0-4.0 lb	High turntable rack	Season chicken pieces as desired and place directly onto High Turntable Rack, evenly spaced. Flip at 27 minutes (follow instructions on oven display).
14. Fish Fillet	2-4 pieces 6 oz each	High turntable rack	Season fillets as desired and place directly onto High Turntable Rack, evenly spaced. Flip at 7 minutes (follow instructions on oven display).
15. Veggie Burger	2-4 patties 3 oz each	High turntable rack	Place patties directly onto High Turntable Rack, evenly spaced. Flip at 7 minutes (follow instructions on oven display).

WARNING: DO NOT USE ALUMINUM FOIL TO COVER OR SHIELD FOOD WHEN USING SPEED BAKE OR SPEED ROAST. THE MICROWAVE IS ACTIVE DURING THESE COOKING CYCLES. THE USE OF ANY METAL OTHER THAN THE PROVIDED OVEN RACKS AND HIGH AND LOW TURNTABLE RACKS INCREASES THE RISK OF ARCING AND POSSIBLY FIRE INSIDE OF THE OVEN CAVITY.



SPEED BAKE

This cook function provides superior results for baked goods that require more than 20 minutes baking time. The SPEED BAKE cooking function cycles the oven's power between 90% convection oven and 10% microwave power to create golden brown exteriors and perfectly moist interiors for foods such as Bundt cakes, quick breads and muffins.

SPEED ROAST

This is ideal for larger, dense cuts of meat and whole poultry. The SPEED ROAST cooking function cycles the oven's power between 70% convection oven and 30% microwave power. This allows for reduced cooking time as the microwaves directly and rapidly heat the food internally while convection function circulates dry, heated air throughout the oven cavity to provide even cooking with browning for crispy exteriors while the inside retains its juicy texture.

	DEFAULT OVEN TEMPERATURE	MICROWAVE POWER
SPEED BAKE	325°F	10%
SPEED ROAST	300°F	30%

With the exception of those foods that cook best by convection heating alone, most foods are well suited to mix cooking using either SPEED BAKE or SPEED ROAST.

The marriage of these two cooking methods produces juicy meats, moist and tender cakes and fine textured breads, all with just the right amount of browning and crispness.

The temperatures can be changed; however, the microwave power cannot.

The oven temperature can be changed from 100°F to 450°F. To change the temperature, first touch SPEED ROAST or SPEED BAKE then touch the same pad again. When the display says SELECT TEMP, touch desired temperature pad. Ex: SPEED ROAST, SPEED ROAST pad,

- The temperature will change to 375°F automatically.

TO COOK WITH SPEED FUNCTIONS

- Suppose you want to bake a cake for 25 minutes on SPEED BAKE:
 1. Touch SPEED BAKE pad.
 2. Enter cooking time by touching number pads 2500.
 3. Touch START/+30 SEC pad.

HELPFUL HINTS FOR CONVECTION AND SPEED FUNCTIONS COOKING

Your Convection Oven can cook any food perfectly because of the number of ways it can cook: microwave only, speed functions, convection only or grill. This Operation Manual tells you how to program the oven.

The oven cannot be used without the turntable in place. Never restrict the movement of the turntable.

CONVECTION COOKING:

1. When preheating, the turntable can be left in or removed. When using the high rack for 2 shelf baking in a preheated oven, it is easier to remove the turntable for preheat.

Place high rack on turntable along with foods. When preheat is over, open oven door and quickly place turntable, high rack and foods to be baked inside.

2. Do not cover turntable, low rack or high rack with aluminum foil. It interferes with air flow that cooks food.

3. Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.

4. Using a preheated low rack can give a grilled appearance to steaks, hot dogs etc.

SPEED FUNCTIONS COOKING:

1. Meats are best when roasted directly on the low rack. A dish can be placed below the meat if gravy is to be made from the drippings.

2. Less tender cuts of meat can be roasted and tenderized using oven cooking bags.

3. When baking, check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.

Other Convenient Features

MULTIPLE SEQUENCE COOKING

The oven can be programmed for up to 4 automatic cooking sequences for the microwave mode and 2 automatic cooking sequences with preheat for SPEED BAKE/SPEED ROAST mode, switching from one power level setting to another automatically.

Sometimes cooking directions tell you to start on one power level and then change to a different power level. Your oven can do this automatically.

- Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

1. First touch POWER LEVEL pad twice for 100% power. Then enter cooking time.

2. Touch POWER LEVEL pad. Touch number pad 5 for 50% power. Then enter second cooking time.

3. Touch START/+30 SEC pad.

Note:

1. If POWER LEVEL pad is touched twice, HIGH will be displayed.
2. If you wish to know power level, simply touch the POWER LEVEL pad. As long as your finger is touching the POWER LEVEL pad, the power level will be displayed.

SETTINGS/TIMER

Settings provides 7 features which make using your oven easy because specific instructions are provided in the interactive display.

1. CLOCK

To set clock:

1. Touch TIMER/SETTINGS pad twice.
2. Enter the correct time of day by touching the numbers in sequence. Touch START/+30 SEC pad.

2. TIMER

- Suppose you want to set a timer for 3 minutes.
1. Touch TIMER/SETTINGS pad 3 times.
 2. Enter time by touching the number pads 300.
 3. Touch START/+30 SEC pad.

3. AUDIBLE SIGNAL ELIMINATION

If you wish to have the oven operate with no audible signals, touch TIMER/SETTINGS 4 times and START/+30 SEC pads.

To cancel and restore the audible signal, touch TIMER/ SETTINGS 4 times and START/+30 SEC pads.

4. REMIND SIGNAL

If you wish to have the oven operate with no remind signal, touch TIMER/SETTINGS 5 times and START/+30 SEC pads.

To cancel and restore the remind signal, touch TIMER/ SETTINGS 5 times and START/+30 SEC pads.

5. WEIGHT UNIT LBS/KGS

The oven's default temperature is set to U.S. Customary Unit-pounds. To change to KGS, touch TIMER/SETTINGS 6 times and the number 0. Then, touch START/+30 SEC pad.

To change to LBS, touch TIMER/SETTINGS 6 times and the number 1. Then, touch START/+30 SEC pad.



6. TEMPERATURE SELECTIONS

The oven's default temperature setting is °F. To change to °C, touch TIMER/SETTINGS 7 times and the number 0. Then, touch START/+30 SEC pad.

To change to °F, touch TIMER/SETTINGS 7 times and the number 0. Then, touch START/+30 SEC pad.

7. DEMONSTRATION MODE

To demonstrate, touch TIMER/SETTINGS 8 times and then touch START/+30 SEC pad and hold for 3 seconds. DE110 OM will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch START/+30 SEC pad and the display will show 1.00 and count down quickly to EMD.

To cancel, touch TIMER/SETTINGS 8 times and then touch START/+30 SEC pads. If easier, unplug the oven from the electrical outlet and replug.

+30 SEC

+30 SEC allows you to cook for 30 seconds at 100% by simply touching the START/+30 SEC pad. You can also extend cooking time in multiples of 30 seconds by repeatedly touching the START/+30 SEC pad during manual cooking up to 99 minutes.

Note:

- To use +30 SEC, touch pad within 3 minutes after cooking, closing the oven door or touching the STOP/ CLEAR pad.
- +30 SEC cannot be used with Sensor settings, REHEAT or DEFROST.

CONTROL LOCK

The Safety Lock prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch STOP/CLEAR pad and hold for 3 seconds. Should a pad be touched, Luuh un will appear in the display.

To cancel, touch STOP/CLEAR pad and hold for 3 seconds.

HELP (DISPLAY INDICATOR)

Many of the settings have cooking hints. If you wish to check, touch TIMER/SETTINGS pad whenever HELP is lighted in the Interactive Display for these hints.

Cleaning and Care

Disconnect the power cord before cleaning or leave the door open to inactivate the oven during cleaning.

EXTERIOR

The outside surface is precoated metal 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 pad.

INTERIOR - AFTER MICROWAVE COOKING

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. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE Oven.**

INTERIOR - AFTER CONVECTION, SPEED BAKE OR SPEED ROAST

Splatters may occur because of moisture and grease. Wash immediately after use with hot, soapy water. Rinse and polish dry. Harder to remove splatters may occur if oven is not thoroughly cleaned or if there is long time/ high temperature cooking. If so, you may wish to purchase an oven cleaner pad with liquid cleaner within it—not a soap filled steel pad—for use on stainless or porcelain surfaces. Follow manufacturer's directions carefully and be especially cautious not to get any of the liquid cleaner in the perforations on the wall or ceiling or any door surfaces. Rinse thoroughly and polish dry.

After cleaning the interior thoroughly, residual grease may be removed from the interior ducts and heater by simply operating the oven on 450°F for 20 minutes without food. Ventilate the room if necessary.

WAVEGUIDE COVER

The waveguide cover is made from mica so it 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, turntable support and racks can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a nonabrasive scouring sponge. They are also dishwasher-proof. Use top rack of dishwasher for turntable support.

Foods with high acidity, such as tomatoes or lemons, will cause the porcelain enamel turntable to discolor. Do not cook highly acidic foods directly on the turntable; if spills occur, wipe up immediately.

The turntable motor shaft is not sealed, so excess water or spills should not be allowed to stand in this area.

Service Call Check

Please check the following before calling for service:

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

Operate the oven for one minute at HIGH 100%.

A Does the oven light come on?

YES_ NO_

B Does the cooling fan work?

(Put your hand over the rear ventilating openings.)

YES_ NO_

C Does the turntable rotate?

(It is normal for the turntable to turn in either direction.)

YES_ NO_

D Is the water in the oven warm?

YES_ NO_

2. Remove water from the oven and operate the oven for 5 minutes at Convection 450°F.

Operate the oven for one minute at HIGH 100%.

A Do CONV and COOK indicators light?

YES_ NO_

B After the oven shuts off, is inside of the oven hot?

YES_ NO_

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

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

Note:

If time appearing in the display is counting down very rapidly, check Demonstration Mode on page 24 and cancel.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.