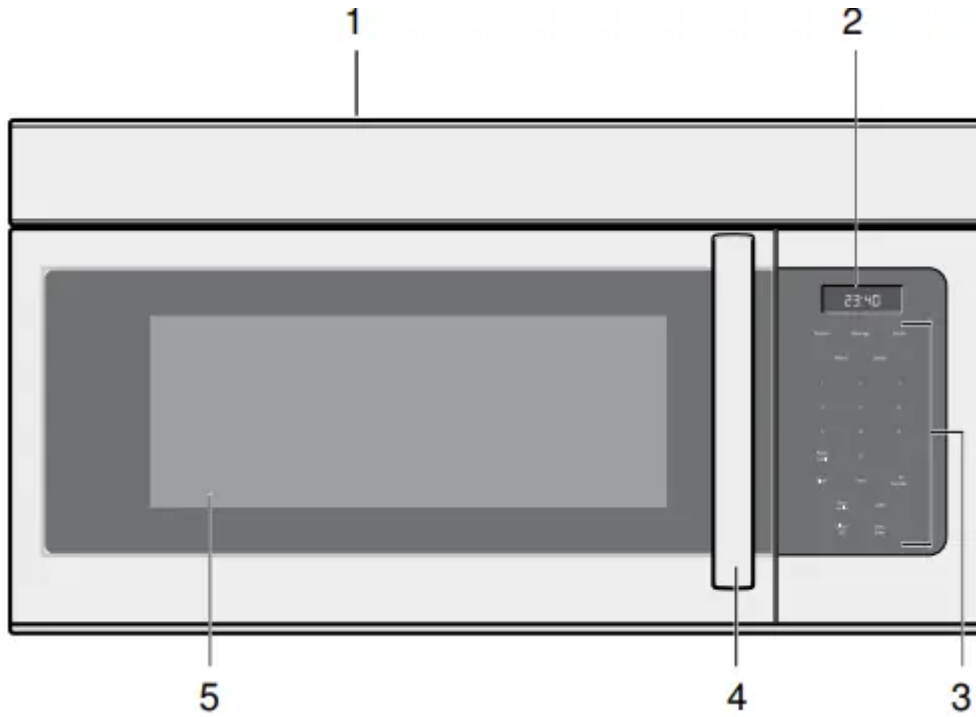


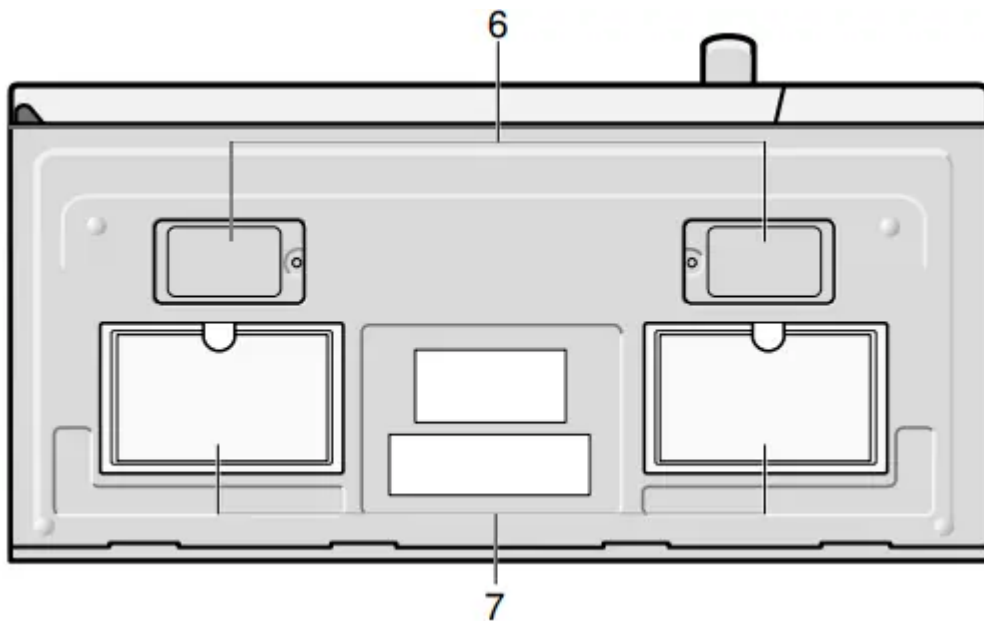
Getting started

Parts

Front view



Bottom view



1. Top vent grill

2. Display
3. Control panel
4. Door handle
5. Window
6. Surface lights (LED)
7. Ventilation filters

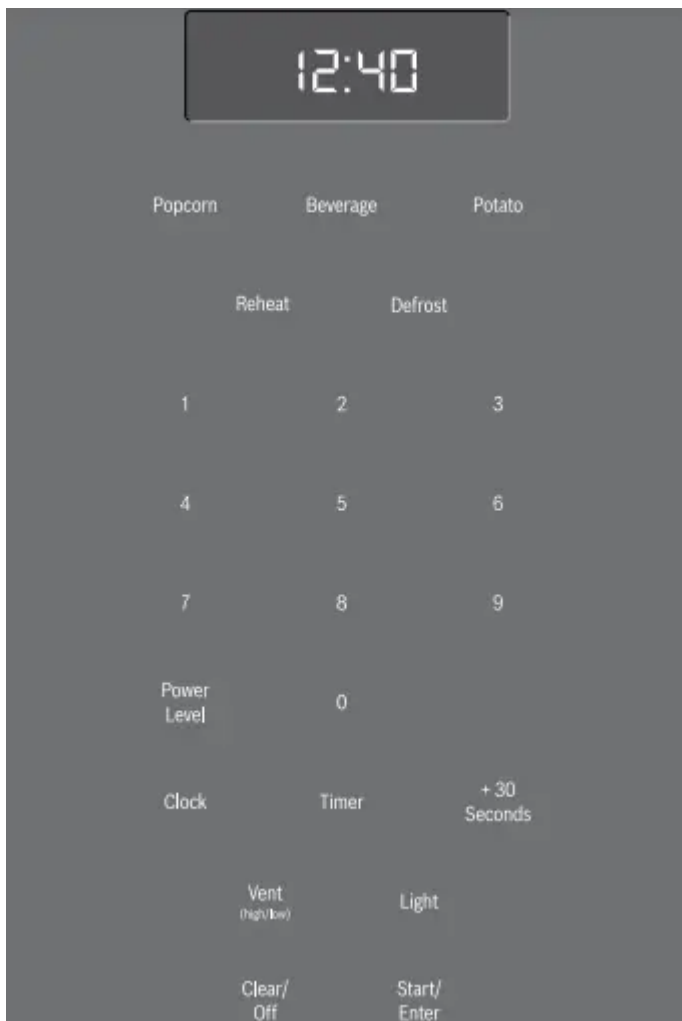
Cooling Fan

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

Oven Vent

The oven vent is located at the top of the unit. Warm air may be released from the vent before, during and after cooking. It is normal to see steam escaping from the vent, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block the vent, since it is important for air circulation.

Control panel



Touch keys

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

Touch key : Function

Popcorn : Select popcorn packet size

Beverage : Heat beverage, select beverage size

Potato : Cook potatoes

Reheat : Reheat food with automatic settings

Defrost : Defrost food with automatic settings

0 - 9 : Use the number keys to enter customized values

Power Level : Set power level for microwave operation

Clock : Set time of day

Timer : Set cook time

+30 sec : Add 30 seconds to microwave timer

Vent (high/low) : Turn kitchen ventilation feature on/off

Light : Turn surface light on/off

Clear/Off : Clear entered value/turn appliance off

Start/Enter : Confirm input, start operation

Display elements

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




 Vent fan on

 Kitchen timer

 Defrost

START Confirmation with Start/Enter key required when blinking

oz lb Numeric display shows weight in Å Ounces/Pounds

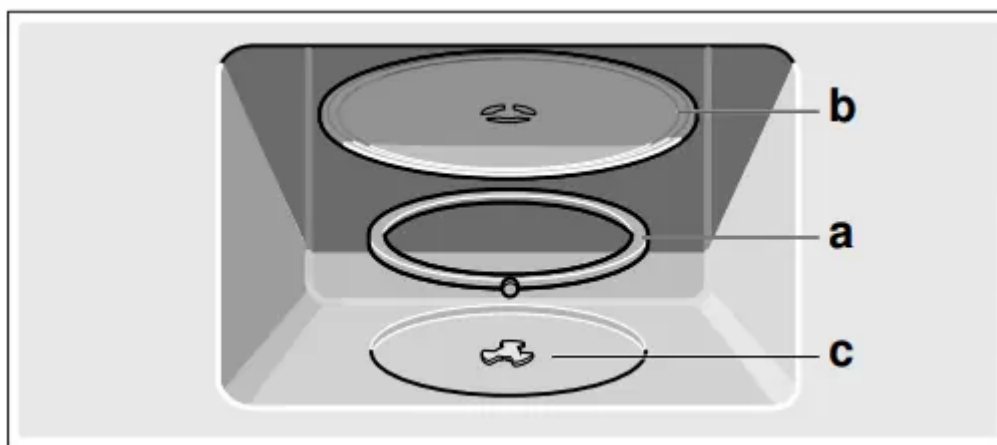
 Status bar for microwave power level

00:00 Numeric display for time, temperature or weight, depending on the unit displayed next to it

Accessories

How to fit the turntable

1. Place the roller rest **a** in the recess in the oven cavity.
2. Let the turntable **b** slot in place in the drive **c** in the center of the floor of the oven cavity.



Microwave utensil guide

Suitable ovenware

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

Unsuitable ovenware

- **Metal utensils and cookware:** Metal shields the food from microwave energy and produces uneven cooking. Also, avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.
- **Metal decoration:** Bowls, cups, serving plates and platters with metallic trim.
- **Aluminum foil:** Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch (2.5 cm) from the side walls of the oven cavity and door of the microwave
- **Wood:** Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets made of wood will react in the same way

- **Tightly covered cookware:** Be sure to leave openings for steam to escape from covered cookware. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches may explode.
- **Brown paper:** Avoid using brown paper bags. They absorb heat and can burn.
- **Flawed or chipped cooking utensils:** Any utensil that is cracked, flawed or chipped may break in the oven
- **Metal twist ties:** Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.

Ovenware test

Do not turn on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave:

1. Heat the empty ovenware at maximum power for ½ to 1 minute.
2. Check the temperature occasionally during that time. The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or if sparks are generated.

Before using the appliance for the first time

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

Execute the following sections prior to operating: The appliance must be completely fitted and connected.

Cleaning accessories

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

Operation

Setting the clock

The clock can be set in 12-hour mode.

1. Touch Clock once.
2. Enter the time using the number keys. Example: To set the clock to 12:41 type in 1 2 4 1.
3. Touch Clock to confirm. The time of day is displayed.

Setting the Timer


The Timer feature can be used as a kitchen timer. The maximum timer value is 99:99 (minutes : seconds).

1. Touch Timer once.
2. Enter the desired time using the number keys.
3. Touch Timer to confirm.

The Timer starts counting down. Once the set time has elapsed, **0:00** appears in the display and an intermittent beep indicating that the timer has run out. To stop the beep, touch Timer.

Operating the Ventilation Fan

The Vent feature moves steam and other cooking vapors from the cooking surface of the range below the microwave oven.

1. Touch Vent (high/low) once. The ventilation symbol  lights up on the display and the fan operates at the highest setting.
2. Touch Vent (high/low) again to choose the low speed setting and a third time to turn the ventilation fan off.

Note: If the temperature gets too hot around the microwave oven, the fan of the vent feature will automatically turn on at the lowest setting to cool the oven. The fan will automatically turn off when the internal parts are cool. When this occurs, the vent cannot be turned off.

Turning the Light on/off

Touch Light once to turn on a cooking surface light. Touch the key again to turn the light off.

Operating the microwave

The appliance must be turned off.

1. Enter the desired cooking duration with the number keys. The timer display will fill in from right to left. Example: To set a microwave cooking time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0. START is blinking

2. You can start microwave operation with the default power level 10 by touching Start/Enter, or - you can adjust the power level. Touch Power Level. The default power level **PL 10** is blinking. The segments in the bar underneath the number display also indicate the power level.

3. Enter the desired power level using the number keys. **PL** and the selected power level and START are blinking in the display.



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

The microwave timer can be changed during operation by touching +30 Seconds. The power level can be changed during operation. To display the set power level, touch Power Level. Once the microwave time has run out, four beeps will sound. The appliance turns off and the clock is displayed.

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

Microwave power levels

The 10 power levels available with this microwave will help you to adjust to the power output best suited for the food type you are preparing. As with any food preparation in the microwave, it is best to follow the microwave instructions that are printed on the food packaging. The table below provides suggested power levels for various types of food that can be prepared in the microwave.

Power level	Microwave output	Use for
10 High	100%	Boiling water Cooking ground meat Making candy Cooking fresh fruit & vegetables Cooking fish & poultry Preheating browning dish Reheating beverages Cooking bacon slices
9	90%	Reheating meat slices quickly Saute onions, celery & green peppers
8	80%	All reheating Cooking scrambled eggs
7	70%	Cooking breads & cereal products Cooking cheese dishes & veal Cooking muffins, brownies & cupcakes Cooking whole poultry
6	60%	Cooking pasta
5	50%	Cooking meat Cooking custard Cooking spare ribs, rib roast & sirloin roast
4	40%	Cooking less tender cuts of meat Reheating frozen packaged foods
3	30%	Thawing meat, poultry & seafood Cooking small quantities of food Finish cooking casseroles, stew & some sauces Melting chocolate
2	20%	Softening butter & cream cheese
1	10%	Softening ice cream Raise yeast dough

Suggestions for best results

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

- **Storage temperature** : Foods taken from the freezer or refrigerator take longer to cook.
- **Size** : Small pieces of food cook faster than large ones. Pieces similar in size and shape will cook more evenly when cooked together. For more even results, reduce the power levels when cooking large pieces of food.
- **Natural moisture** : Very moist foods cook more evenly because microwave energy heats water molecules very efficiently.
- **Stirring** : Stir foods such as casseroles and vegetable from the outside to the center to distribute the heat more evenly. This will allow the food to cook faster. (Constant stirring is not necessary.)
- **Turning** : Turn over foods such as pork chops, roasts or whole cauliflower halfway through the cook time. This will help to expose all sides equally to microwave energy.
- **Placing food** : Place delicate areas of food items, such as asparagus tips, toward the center of the turntable tray.
- **Arranging food** : Arrange unevenly shaped foods, such as chicken pieces or salmon, with the thicker or meatier parts toward the outside of the turntable tray.
- **Letting food** : stand After removing the food from the microwave, cover the food with foil or a casserole lid and let it stand to finish cooking. This will help the food finish cooking in the center and avoids overcooking the outer edges. The length of stand time depends on the density and surface area of the food items.
- **Wrapping foods** : Sandwiches and many other food types containing pre-baked bread should be wrapped in paper towels or wax paper prior to placing in the microwave to help prevent the food items from drying out while heating.

Adding cook time (+30 Seconds)

This time-saving feature will let you quickly add 30 seconds to any cook time. +30 Seconds will also start the microwave with 30 seconds at 100% power level. Each time you touch the +30 Seconds key, 30 seconds will be added to the cook time.



Defrost

You can set the Defrost mode by entering a time, or a specific weight.

Note: The power level cannot be changed in either defrost mode, as this would adversely affect defrost performance.

Setting Defrost by weight

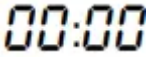

You can set a weight range between 0.1 and 6.0 lbs. Example: Defrost 1 lbs. (450 g) of food with the default power level and cook time determined automatically.

1. Touch Defrost once.  lb and the defrost symbol  light up on the display.
2. Use the number keys to enter the weight of the food to defrost in pounds (10 = 1 lb).
3. Touch Start/Enter. The calculated cook time is displayed and begins to count down.

When defrosting has finished, 4 beeps will sound. The appliance turns off and the clock is displayed.

Setting Defrost by time

You can set a time value up to 99 minutes and 99 seconds

1. Touch Defrost twice.  and the  symbol light up on the display.
2. Use the number keys to enter the desired defrost time.
3. Touch Start/Enter. The defrost time starts to count down.

When defrosting has finished, 4 beeps will sound. The appliance turns off and the clock is displayed.

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

Tips for defrosting

- Always enter the weight in lbs when using the defrost by weight feature (0.1 to 6.0 lbs).
- Use the defrost mode for raw food items only.
- Defrosting gives best results when food to be thawed is a minimum of 0° F (taken directly from a freezer). If the food has been stored in a refrigerator-freezer that does not maintain a temperature of 5° F or below, always program a lower food weight or lower cook time to prevent cooking the food.
- If the frozen food is stored outside the freezer for up to 20 minutes, enter a reduced cook time or weight.

- The shape of the package will alter the defrosting time. Shallow rectangular food packets defrost more quickly than a deep frozen block of food.
- Separate pieces as they begin to defrost. Separated frozen pieces of food defrost better.
- Shield warm areas of food with small pieces of aluminum foil, if they start to heat up. Use small pieces of aluminum foil to shield food items like chicken wings, leg tips and fish tails. Do not allow aluminum foil to touch the oven cavity when defrosting.

Defrosting suggestions for meat

For best results, please read these suggestions when defrosting meat.

Meat	Weight range	Suggestions
Ground meat	0.5 to 2 lbs (8 to 48 oz)	After each stage, remove any pieces of food that are nearly defrosted. Let stand covered with foil for 5 to 10 minutes.
Steaks, chops or fish	0.5 to 3 lbs (8 to 48 oz)	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand covered for about 5 to 10 minutes.
Chicken pieces	0.5 to 3 lbs (8 to 48 oz)	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand covered for 10 to 20 minutes.

Reheat

For your cooking convenience, the reheat feature provides 3 quick preset settings based on serving size to reheat food. Example: Reheat 32 ounces of food.

1. Touch Reheat 3 times to reheat 32 oz. of food. 32 oz will appear in the display (see reheat category table).
2. Touch Start/Enter.

Reheat category	Touch Reheat key	Display
8 oz. of food	once	8 oz
16 oz. of food	twice	16 oz
32 oz. of food	3 times	32 oz

Opening appliance door during operation

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

Cancel operation

Touch Clear/Off to cancel the active oven mode. The appliance turns off and the clock is displayed. The cooling fans may continue to run for awhile and then switch off automatically.

Reheat cooking suggestions

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

Convenience Operation

Beverage

The beverage feature heats 1, 2 or 3 cups of a beverage. Use the table below to determine the setting to use.

Amount	Touch Beverage key
1 cup (about 8 oz.)	once
2 cups (about 16 oz.)	twice
3 cups (about 24 oz.)	3 times

Example: Heat 1 cup of a beverage.

1. Touch Beverage once.
2. Touch Start/Enter.

When timer has elapsed, 4 beeps will indicated that the program is finished.

Potato

The potato feature cooks 1, 2 or 3 (cooking times based on 8 to 24 oz.) potatoes automatically. Use the table below to determine the setting to use.

Amount	Touch Potato key
1 potato (default setting)	once
2 potatoes	twice
3 potatoes	3 times

Example: Cook 1 potato automatically.

1. Touch Potato once.
2. Touch Start/Enter.

When timer has elapsed, 4beeps will indicated that the program is finished.

Popcorn

Setting Popcorn mode

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

Bag size	Touch Popcorn key
1.75 oz. (default setting)	once
3.0 oz.	twice
3.5 oz.	3 times

Example: Pop a 3.5 oz. bag of popcorn automatically:

1. Touch Popcorn three times.
2. Touch Start/Enter. When the microwave time has elapsed 4 beeps will indicate that the program is finished.

Convenience cooking suggestions

Convenience mode	Amount	Suggestion
Popcorn	1.75, 3.0, 3.5 oz. / 1 pkg.	Cook a single "microwave-only" bag of popcorn at a time. Use caution when removing and opening the hot popcorn bag from the oven. Let microwave oven cool down at least 5 minutes before using again.
Potato	1, 2, 3 potatoes / 8, 16, 24 oz.	Pierce each potato several times using a fork. Place on turntable in spoke-like fashion. After cooking, let stand for 3–5 minutes. Let oven cool for at least 5 minutes before using again. Use the +30sec pad to increase cook time for larger potatoes.
Beverage	1, 2, 3 cups / 8 oz, 16 oz, 24 oz.	Use a microwave-safe measuring cup or mug; do not cover. Place the beverage in the microwave. After heating, stir well. Let oven cool for at least 5 minutes before using again. Beverages heated with the beverage mode may be very hot. Remove the container with care.

Cooking Charts

Cooking meat in your microwave

Be sure to place prepared meats on a microwave-safe roasting rack in a microwave-safe dish. Start cooking the meat fat side down and if necessary, use narrow strips of aluminum foil to shield any bone tips or thin meat areas. After cooking, check the temperature in several places before letting the meat stand the recommended time.

Please note that the temperatures in the following charts are temperatures at removal time; the temperature will rise during the standing period.

Meat	Power level	Cook time	Directions
Roast beef (boneless) (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	12–17 min./lb. for 160° F (71°C) (Medium)	Place roast beef fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand 10–15 minutes.*
		14–19 min./lb. for 170° F (76°C) (Well Done)	
Roast pork (boneless or bone-in) (up to 4 lbs.)	High (10) for first 5 minutes, then medium (5)	15–20 min./lb. for 170° F (76°C) (Well Done)	Place roast pork fat-side down on roasting rack. Cover with wax paper. Turn over half way through cooking. Let stand 10–15 minutes.*

Stand time

Meat	Doneness	Remove from oven	After standing (10-15 min.)
Beef	Medium	150°F (65°C)	160°F (71°C)
	Well done	160°F (71°C)	170°F (77°C)
Pork	Medium	150°F (65°C)	160°F (71°C)
	Well done	160°F (71°C)	170°F (77°C)
Poultry	Dark meat	150°F (65°C)	150°F (65°C)
	Light meat	160°F (71°C)	160°F (71°C)

Cooking poultry in your microwave

Be sure to place poultry on a microwave-safe roasting rack in a microwave-safe dish. Cover poultry with wax paper to prevent splattering. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas, or areas that start to overcook. After cooking, check the temperature in several places before letting the meat stand the recommended time.

Meat	Power level	Cook time	Directions
Whole chicken (up to 4 lbs.)	medium high (7) 180° F (82°C) dark meat 170° F (76°C) dark meat	7–10 min. /lb	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over halfway through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5–10 min.
Chicken pieces (up to 4 lbs.)	medium high (7) 180° F (82°C) dark meat 170° F (76°C) dark meat	7–10 min. /lb	Place chicken bone-side down on dish, with thickest portions toward the inside of dish. Cover with wax paper. Turn over halfway through cooking. Cook until juices run clear and meat near bone is no longer pink. Let stand for 5–10 min.

Cooking eggs in your microwave

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

Cooking vegetables in your microwave

- Vegetables should be washed just before cooking. Rarely is extra water needed. If dense vegetables such as potatoes or carrots are being cooked, add about ¼ cup of water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger vegetables.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through cooking.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish and the tips toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, sweet potatoes, squash, eggplant, etc., should have their skin pricked in several locations before cooking to prevent them from bursting.
- For more even cooking, stir or rearrange whole vegetables halfway through the cook time.
- Most of the time, the denser the food, the longer the required standing time. For example, a baked potato should stand for 5 minutes before serving, while a dish of peas may be served immediately

Cooking seafood in your microwave

Be sure to place fish on a microwave-safe roasting rack in a microwave-safe dish. Be sure to always cook fish until it flakes easily with a fork. Use a tight cover to steam fish; a lighter cover of wax paper or paper towel provides less

steaming. And be sure not to overcook fish; check it for doneness at a minimum cooking time before cooking longer.

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

Cleaning and Maintenance

Cleaning

Cleaning Guide

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

Oven cavity : Keep inside (cavity) of the oven clean. Food particles and spilled liquids can stick to the oven walls, causing the oven to work less efficiently. Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners. To help loosen baked-on food particles or liquids, heat 2 cups of water (add the juice of 1 lemon if you desire to keep the oven fresh smelling) in a 4 cup microwave-safe dish at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.

Wire rack : Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soap-filled pads as directed

Glass turntable tray : Remove glass turntable tray from the oven when cleaning the oven cavity and tray. NOTICE: To prevent the glass turntable from

breaking, handle with care and do not put it in water immediately after cooking. Wash the glass turntable tray in warm soapy water or in the dishwasher.

Turntable roller rest : Clean with warm, soapy water. Rinse thoroughly and dry

Door glass : Wash with soap and water or glass cleaner. Use Fantastik® or Formula 409® on a clean sponge or paper towel and wipe clean. Avoid using abrasive cleaners, like powder cleaning agents, steel wool pads and oven cleaners. If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven in high humidity and in no way indicates microwave leakage.

Painted surfaces : Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using abrasive cleaners, like powder cleaning agents, steel wool pads and oven cleaners

Stainless steel surfaces : Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® sprayed on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Do not use any cleanser that contains chlorine as these may rust the stainless steel

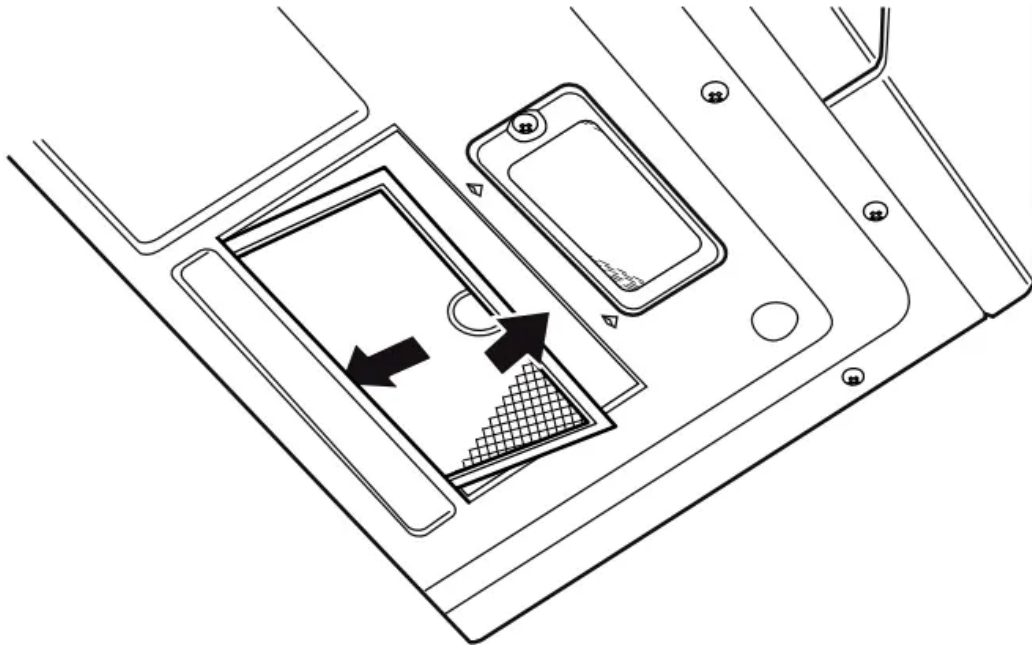
Plastic & Controls : When cool, clean with soapy water, rinse and dry.

Printed areas (words & numbers) : Do not use abrasive cleaners or petroleum based solvents.

Cleaning the oven vent filters

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

1. To remove the 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.



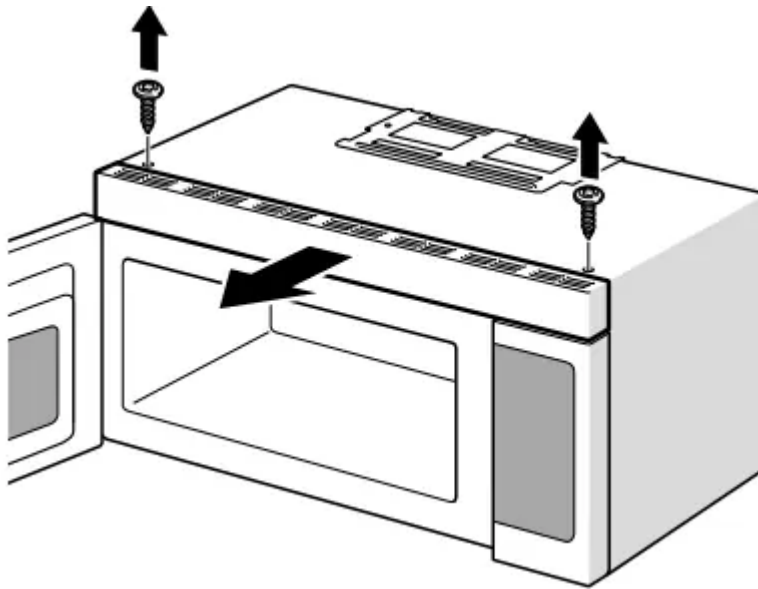
2. Soak the ventilation filters in hot water using a mild detergent. Rinse well and shake to dry. Do not use ammonia or wash in a dishwasher. The aluminum on the filter will corrode and darken.

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

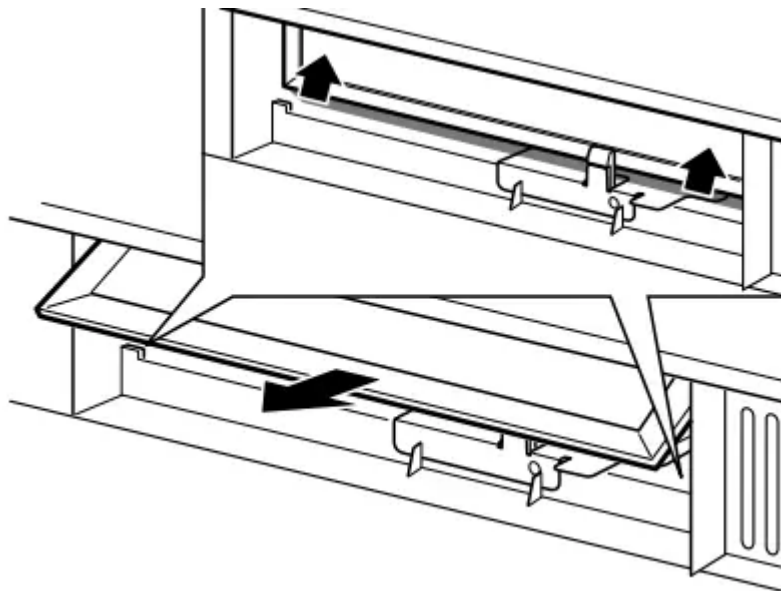
Maintenance

Oven light replacement

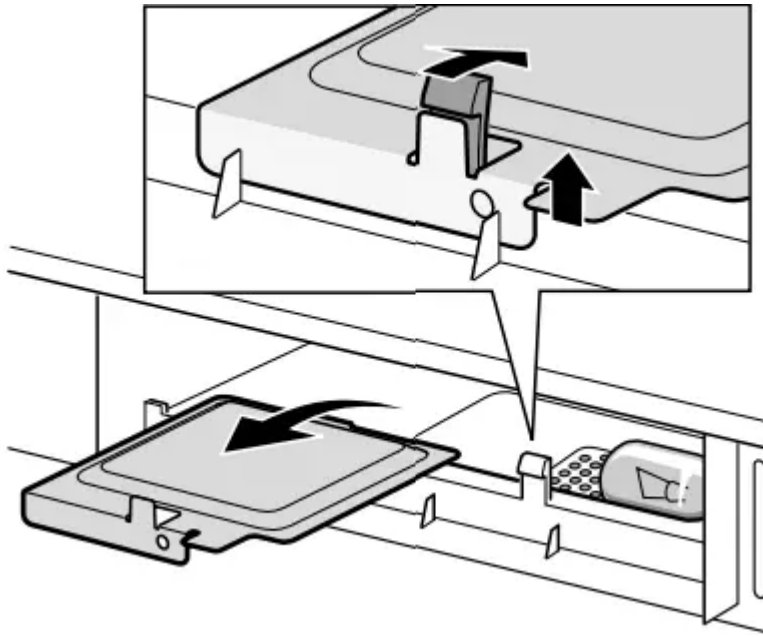
1. To replace light bulb, first disconnect power to the microwave oven at the circuit breaker panel or by unplugging.
2. Remove the vent grill mounting screws.
3. Pull the vent grill away from the unit.



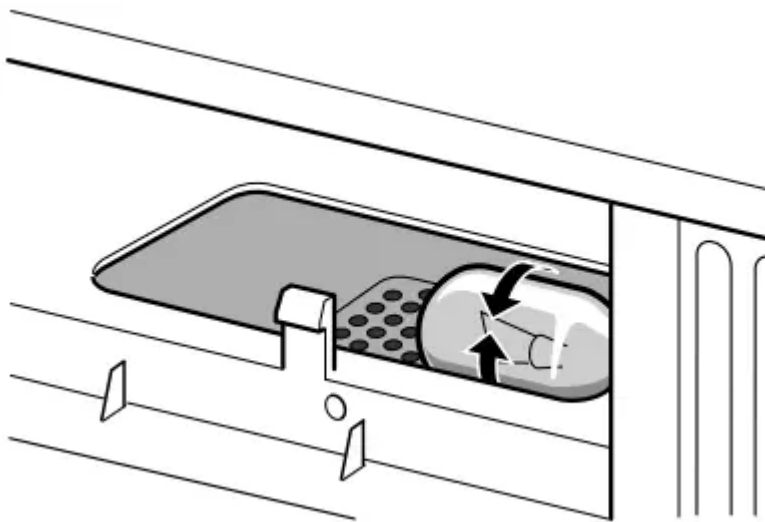
4. Remove the charcoal filter by pushing it inwards, then turn and pull it away from the unit.



5. Open light cover located behind filter mounting by carefully pulling up on the front edge.



6. Remove old light bulb and replace only with equivalent 30 watt bulb available from parts distributor. Bulbs are also available at most hardware stores or lighting centers.



7. Replace the microwave oven light cover by carefully pushing into place. Replace the charcoal filter. Push the vent grill back into place (engaging both the bottom and top tabs) and replace the vent grill mounting screws

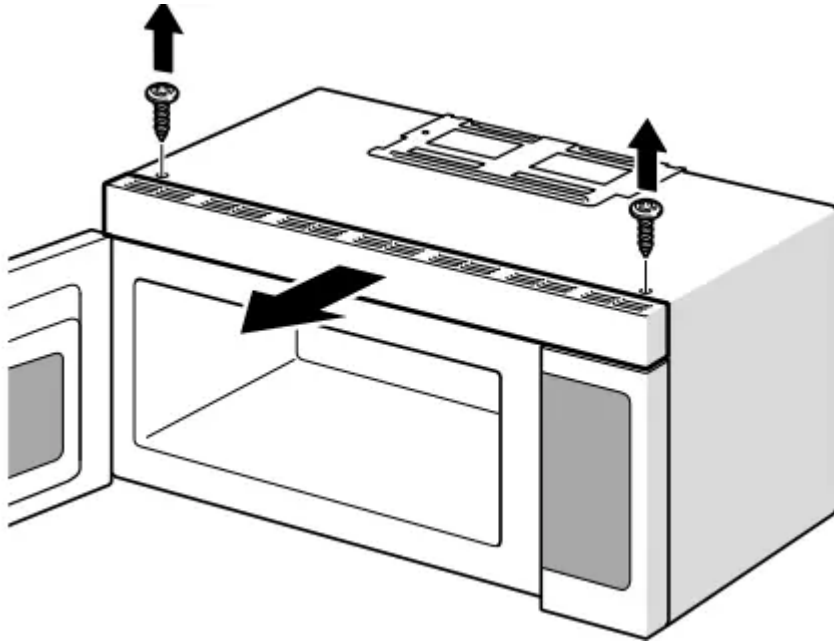
Charcoal filter replacement

The charcoal filter, which was enclosed with your microwave oven, is used for nonvented, recirculated installation (Room Venting). The filter should be changed every 6 to 12 months depending on use.

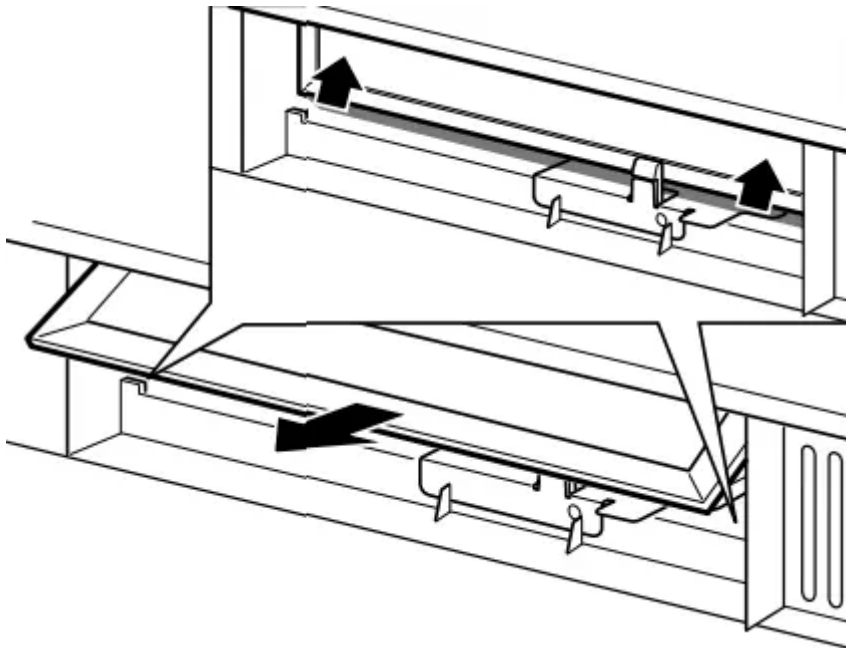
1. Disconnect power to the microwave oven at the circuit breaker panel or by unplugging.

2. Remove the vent grill mounting screws.

3. Pull the vent grill away from the unit.



4. Change the charcoal filter.



5. Carefully push the vent grill back into place and replace the screws removed in Step 2.

Troubleshooting



Problem	Suggestion
Neither the microwave's display nor oven operates.	<ul style="list-style-type: none"> • Properly insert the plug into a grounded power outlet. • Remove the plug from the outlet, wait 10 seconds, then plug the microwave in again. • Reset the household circuit breaker or replace any blown fuses. • Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet. • Plug the microwave into a different power outlet.
Oven display works, but the oven will not operate.	<ul style="list-style-type: none"> • Make sure the oven door is closed securely and completely. • Check to see if packing material or other materials are stuck to the door seal. • Check for damage to the oven door. • Press the Clear/Off key twice and attempt to re-enter cooking instructions.
Power goes off before the cook time has elapsed.	<ul style="list-style-type: none"> • If there has been a power interruption, remove the plug from the outlet; wait 10 seconds, then plug the microwave in again. If there was a power outage, the time indicator in the display will show 00:00. • Reset the clock and any cooking instructions. • Reset the household circuit breaker or replace any blown fuses. • Press the Clear/Off key twice and attempt to re-enter cooking instructions. • Plug a different appliance into the power outlet. If the other appliance will not operate, have a qualified electrician repair the outlet. • Plug the microwave into a different power outlet.
Food is cooking too slowly	<p>Make sure the oven is on a separate 20 amp circuit line. Operating another appliance on the same circuit can cause a</p>



	voltage drop. If necessary, move the microwave to its own circuit.
Microwave is sparking, arcing occurs.	Remove any metallic utensils, cookware or metal ties from the oven cavity. If using aluminum foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls.
Turntable makes noises or sticks.	<ul style="list-style-type: none"> • Clean the turntable, roller ring and oven cavity bottom. • Make sure the turntable and roller ring are positioned correctly.
Using the microwave causes TV or radio interference.	This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.
LED lights are not working.	Please contact Customer Service.

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.