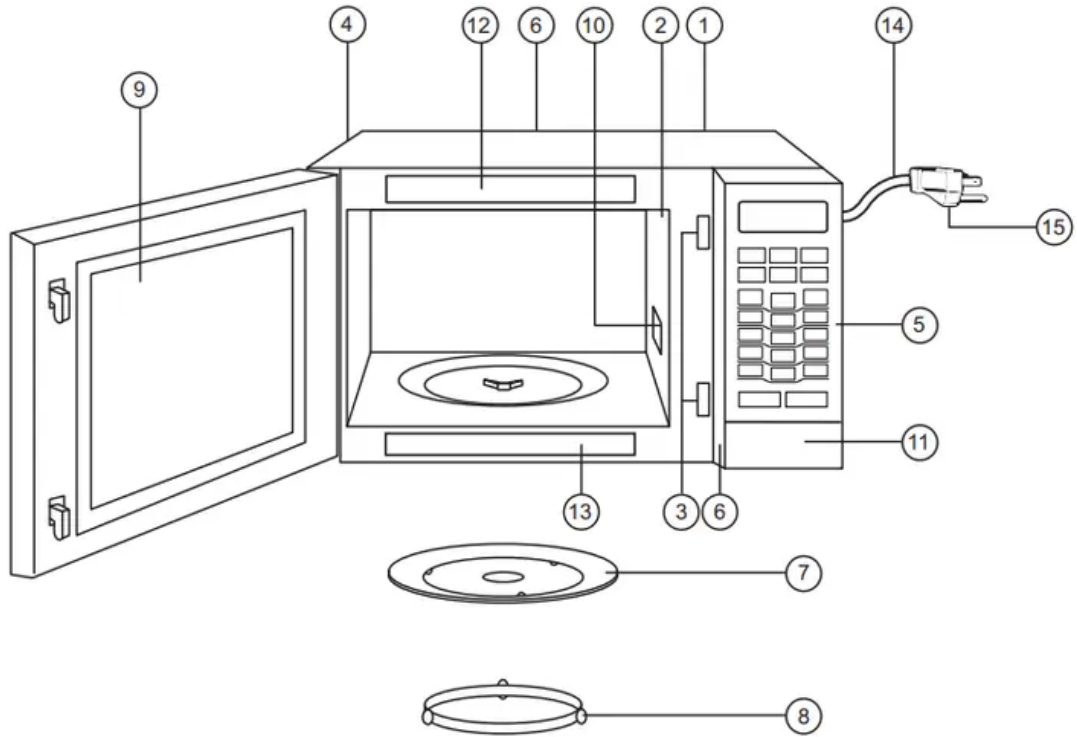
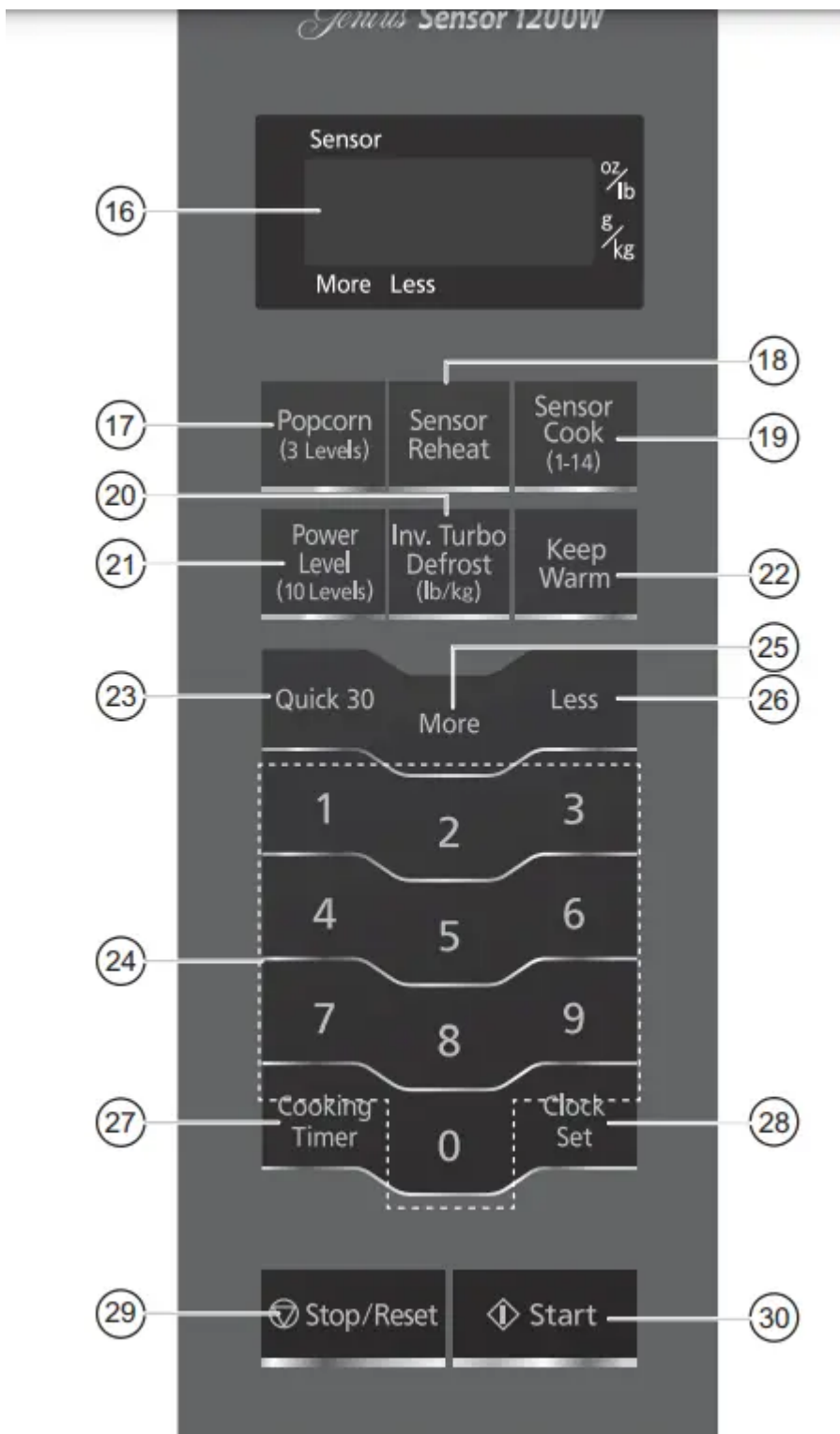


Operation

Location of Controls





1. External Air Vent
2. Internal Air Vent
3. Door Safety Lock System
4. Exhaust Air Vent
5. Control Panel
6. Identification Plate

7. Glass Tray
8. Roller Ring
9. Heat/Vapor Barrier Film (do not remove)
10. Waveguide Cover (do not remove)
11. Door Release Button
12. Warning label
13. Menu label
14. Power Supply Cord
15. Power Supply Plug
16. Display Window
17. Popcorn Pad (See page 11)
18. Sensor Reheat Pad (See page 13)
19. Sensor Cook Pad (See page 13)
20. Inverter Turbo Defrost Pad (See page 12)
21. Power level Pad (See page 9)
22. Keep Warm Pad (See page 11)
23. Quick 30 Pad (See page 11)
24. Number Pads
25. More Pad (See page 11, 13)
26. Less Pad (See page 11, 13)
27. Cooking Timer Pad (See page 8, 9, 10)
28. Clock Set Pad (See page 8)
29. Stop/Reset Pad Before cooking: One tap clears all your instructions. During cooking: one tap temporarily stops the cooking process. Another tap cancels all your instructions, and time of day or colon appears in the display window.
30. Start Pad After cooking program setting, one tap allows oven to begin functioning. If door is opened or Stop/Reset Pad is pressed once during oven operation, Start

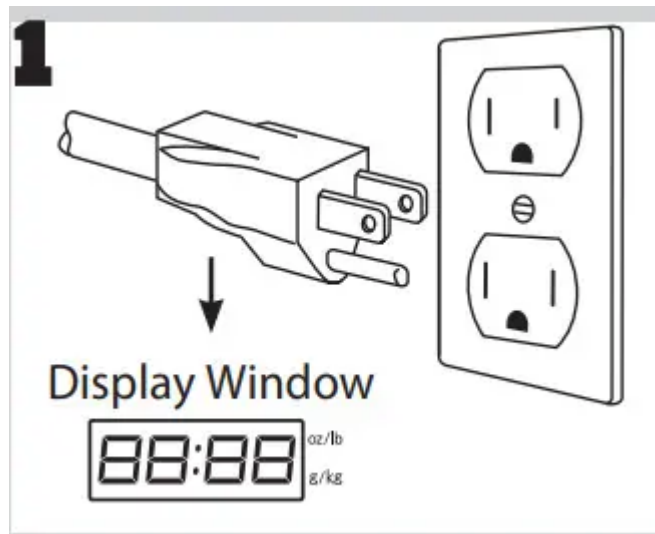
Beep Sound: When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. When operating, the oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

NOTE: If no operation after cooking program setting, 6 minutes later, the oven will automatically cancel the cooking program. The display will return to clock or colon display.

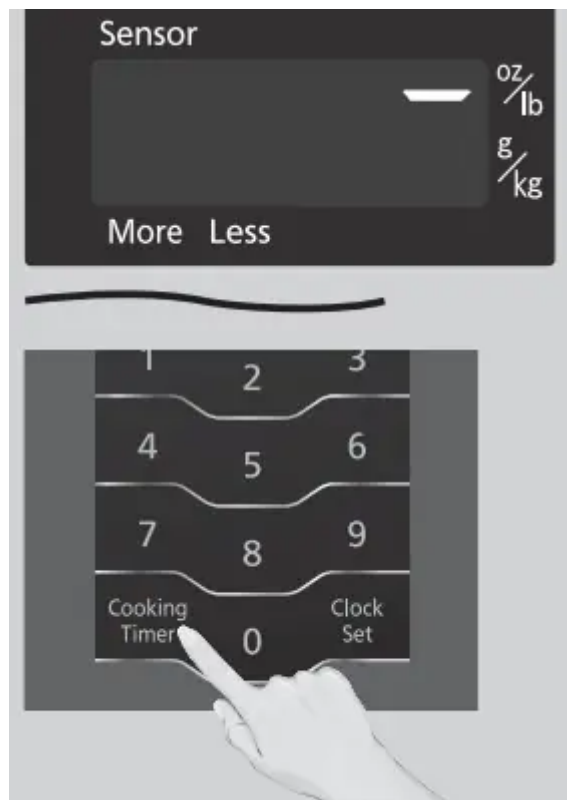
NOTE: The illustration is for reference only.

Using the Microwave for the First Time

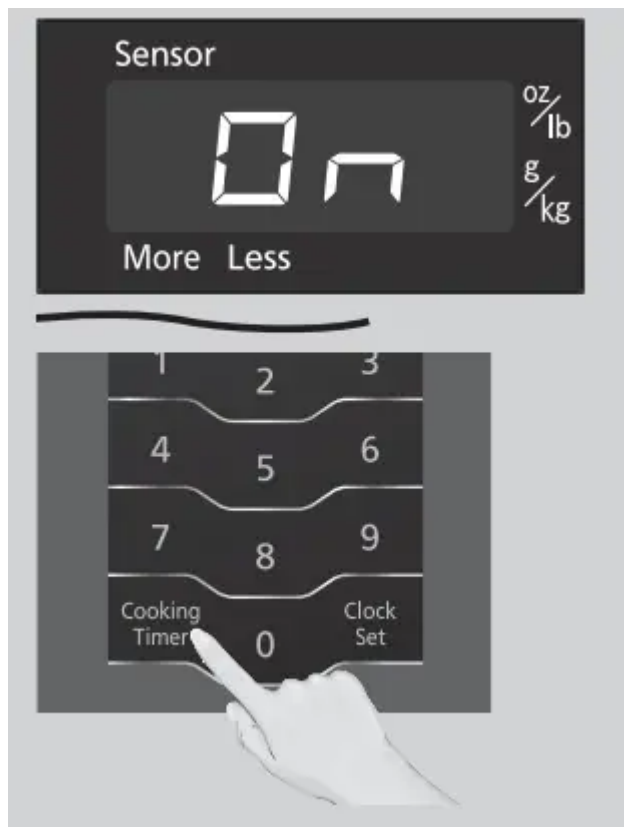
1. Plug into a properly grounded electrical outlet. The oven automatically defaults to the imperial measure system (oz/lb).



2. Press Start once, then Press Cooking Timer to cycle between the weight system, Metric (g/kg) or Imperial (oz/lb).



3. Press Start once, then Press Cooking Timer to cycle between the Beep on or Beep off.



Setting the Clock

1. With the oven NOT cooking, press Clock Set once; the colon will blink. Enter time of day using the Number pads



2. Press Clock Set to finish setting and the colon (:) will stop blinking.



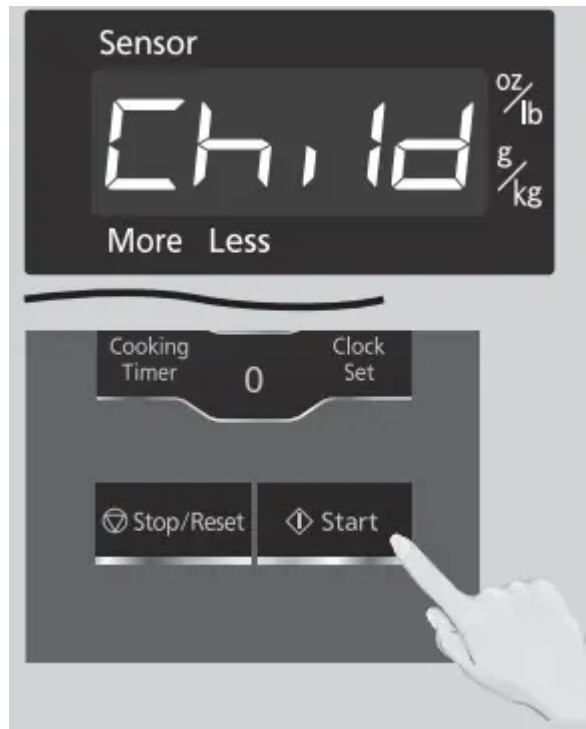
NOTES:

1. To reset the clock, repeat steps.
2. The clock will retain the time of day as long as the oven is plugged in and electricity is supplied.
3. The clock is a 12-hour display.
4. Oven will not operate while colon (:) is flashing.



Setting the Child Safety Lock

1. When the time of day appears in the display, press Start three times; “Child” will appear in the display.



2. Press Stop/Reset three times; the display will return to the time of the day and Child Lock will be cancelled.



NOTES:

1. This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.
2. To set or cancel child safety lock, Start or Stop/Reset pad must be pressed 3 times within 10 seconds.
3. You can set Child Lock feature when the display shows a colon or time of day.

Cooking

1. If cooking at high power (10), skip to step 2. Press Power Level until the desired power level appears in the display. P10 is the highest and P1 is the lowest.



Press	Power Level
once	P10 (HIGH)
twice	P9
3 times	P8
4 times	P7 (MED-HIGH)
5 times	P6 (MEDIUM)
6 times	P5
7 times	P4
8 times	P3 (MED-LOW)/ DEFROST
9 times	P2
10 times	P1 (LOW)

- Set Cooking Time using the Number pads. P10 (HIGH) has max. cooking time of 30 minutes. For other power levels, the max. time is 99 minutes, 99 seconds.



3. Press Start; the cooking will start and the time will count down in the display. At the end of cooking, five beeps will sound.



NOTES:

1. For reheating, use P10 (HIGH) for liquids, P7 (MED-HIGH) for most foods, and P6 (MEDIUM) for dense foods.
2. For defrosting, use P3 (MED-LOW).

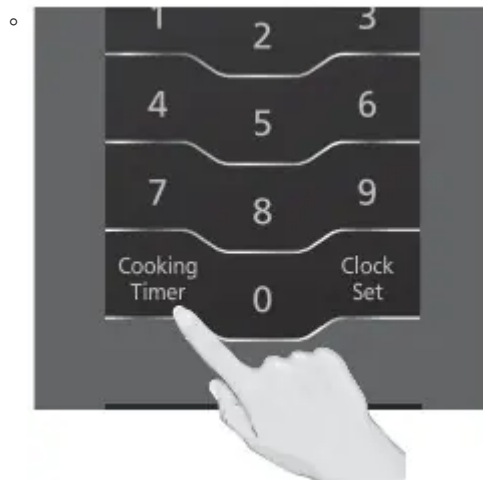
DO NOT OVERCOOK: This oven requires less time to cook than older units. Overcooking will cause food to dry out and may cause a fire. A microwave oven's cooking power tells you the amount of microwave power available for cooking.

Stage Cooking

For more than one stage of cooking, repeat steps 1 and 2 for each stage of cooking before pressing Start. The maximum number of stages for cooking is three. When operating, two beeps will sound between each stage. Five beeps will sound at the end of the entire sequence. Automatic function (such as sensor cook/reheat, popcorn and inverter turbo defrost) can not be used with 3 stage cooking.

Setting the Timer

1. This feature allows you to program the oven as a kitchen timer. Press Cooking Timer once.

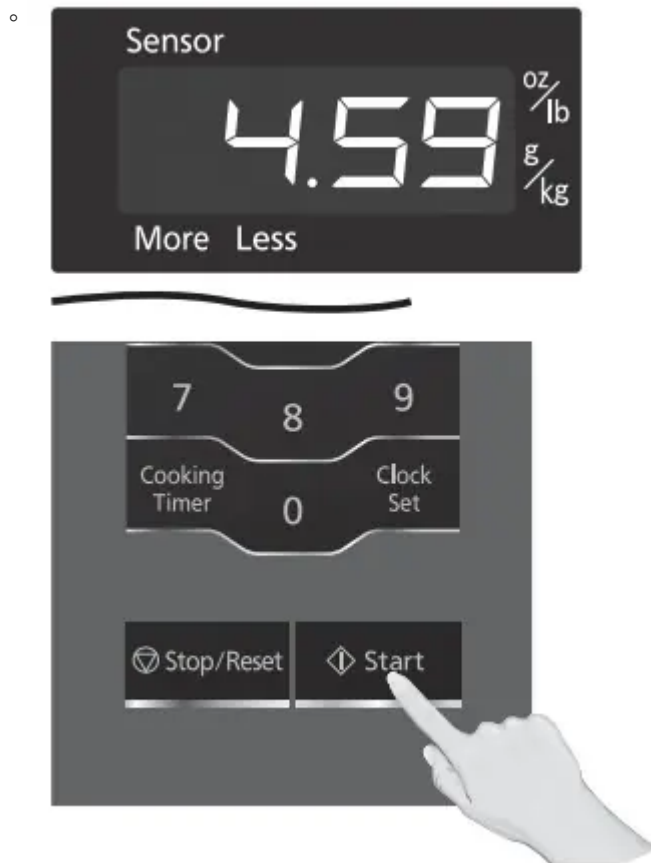


- **Caution:** If oven lamp is lit while using the timer feature with door closed, the oven is NOT set properly; STOP OVEN IMMEDIATELY and re-read instructions.

2. Set desired amount of time using Number pads (up to 99 minutes, 99 seconds).

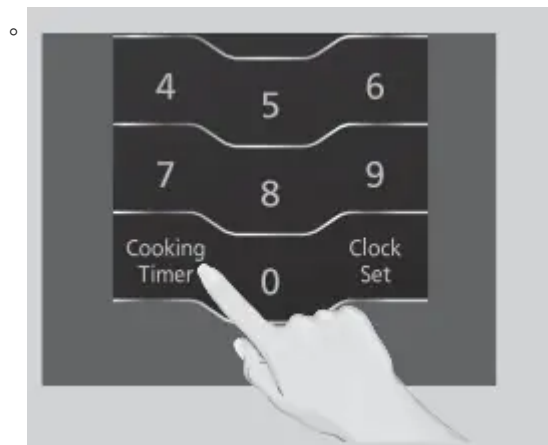


3. Press Start. The timer will count down without cooking and beep five times when done.



Setting a Standing Time

1. Some recipes call for a standing time after cooking. To do this, repeat steps 1 and 2 in the Cooking section on previous page. Then press Cooking Timer.



2. Set desired amount of stand time using Number pads (up to 99 minutes, 99 seconds).

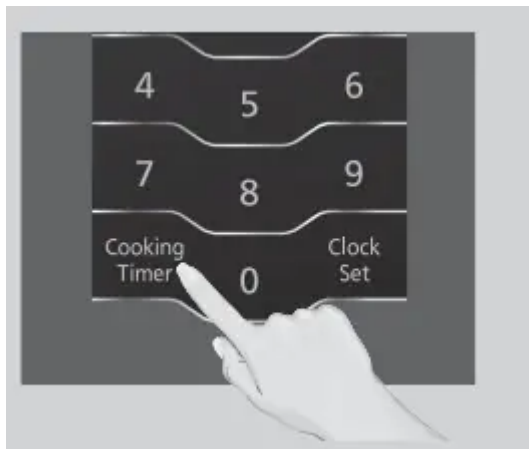


3. Press Start. The timer will start and then beep twice at the end of cooking time (the beginning of standing time). Five beeps will sound when standing time is done.



Setting a Delayed Start

1. The start time can be delayed to start cooking at a later time. To do this, first press Cooking Timer.



2. Enter the desired delay time (up to 99 minutes, 99 seconds) using the Number pads.



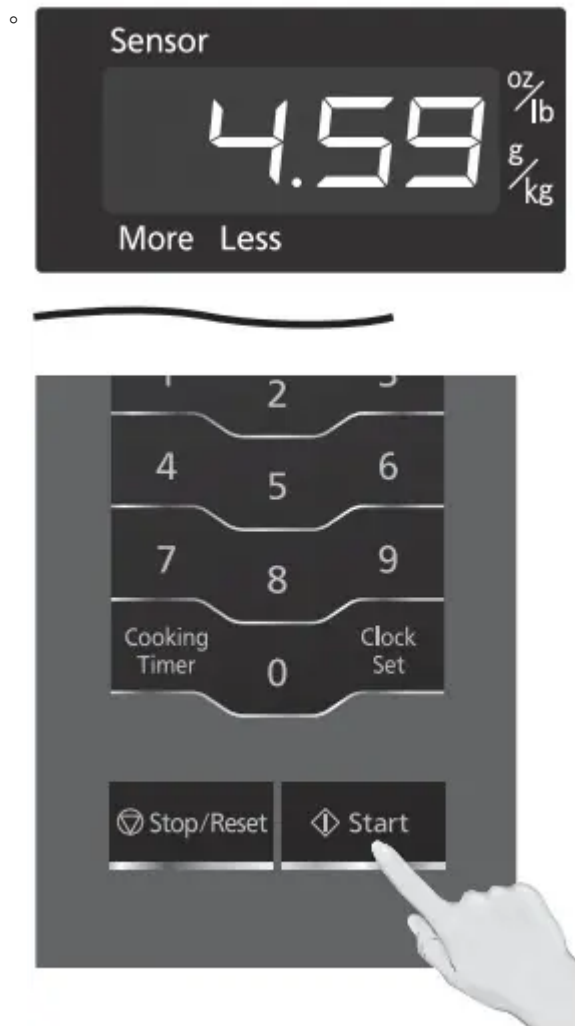
3. Press Power Level until the desired power level appears in the display. P10 is the highest and P1 is the lowest.



4. Set Cooking Time using the Number pads (see previous page for maximum times).ur



5. Press Start; the delay time will count down, then cooking will begin. At the end of cooking, five beeps will sound.



NOTES:

1. When each stage finishes, the oven will beep twice. At the end of the program, the oven will beep five times.
2. If the oven door is opened during Stand Time, Kitchen Timer or Delay Time, the time on the display will continue to count down.
3. Stand Time and Delay start cannot be programmed before any automatic function (such as sensor cook/reheat, popcorn and inverter turbo defrost). This is to prevent the starting temperature of food from rising.
4. When using Standing time or Delay Start, it's up to 2 power stages.

Conversion

Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use Inverter Turbo Defrost, enter the weight of the food in pounds (1.0) and tenths of a pound (0.1). If a piece of meat weighs 1.95 lbs or 1 lb 14 oz, enter 1.9 lbs.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.01 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9

Defrosting Tips & Techniques

Preparation For Freezing:

1. Freeze meats, poultry, and fish in packages with only one or two layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer"), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

To Defrost:

1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be underdefrosted.
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting.

After Defrosting:

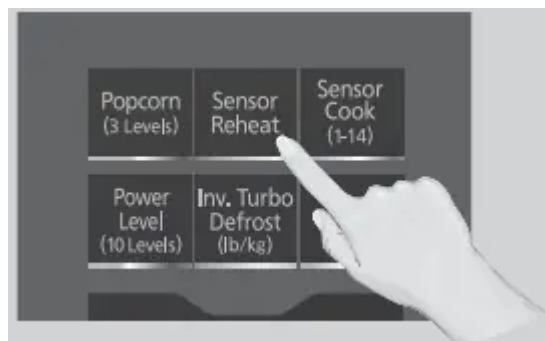
1. Large items may be icy in the center. Defrosting will complete during Standing Time.
2. Let stand, covered, following stand time directions on page 9
3. Rinse foods indicated in the chart.
4. Items which have been layered should be rinsed separately or have a longer stand time.

FOOD	DEFROST TIME at P3 mins (per lb)	DURING DEFROSTING	AFTER DEFROSTING	
			Stand Time	Rinse
Fish and Seafood Crabmeat [up to 3 lbs. (1.4 kg)]	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	4 to 6	Turn over		
Fish Fillets	4 to 6	Turn over/Rearrange		
Sea Scallops	4 to 6	reak apart/ Remove defrosted pieces		
Whole fish	4 to 6	Turn over		
Meat Ground Meat	4 to 5	Turn over/ Remove defrosted portion	10 min.	NO
Roasts [2½-4 lbs. (1.1-1.8 kg)]	4 to 8	Turn over	30 min. in fridge.	
Chops/Steak	6 to 8	Turn over/Rearrange	5 min.	
Ribs/T-bone	6 to 8	Turn over/Rearrange		
Stew Meat	4 to 8	Break apart/ Remove defrosted pieces		
Liver (thinly sliced)	4 to 6	Drain liquid/Turn over/ Separate pieces		
Bacon (sliced)	4	Turn over		

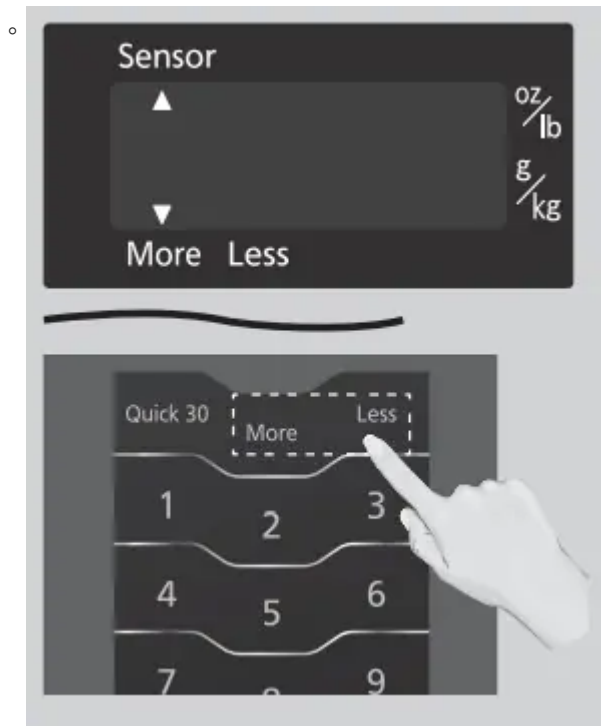
Poultry Chicken, Whole [up to 3 lbs. (1.4 kg)]	4 to 6	Turn over	20 min. in fridge	YES
Cutlets	4 to 6	Break apart/Turn over/ Remove defrosted Pieces	5 min.	
Pieces	4 to 6	Break apart/Turn over	10 min.	
Cornish hens	6 to 8	Turn over	20 min. in fridge	
Turkey Breast [5-6 lbs. (2.3-2.7 kg)]	6	Turn over		

Sensor Reheat

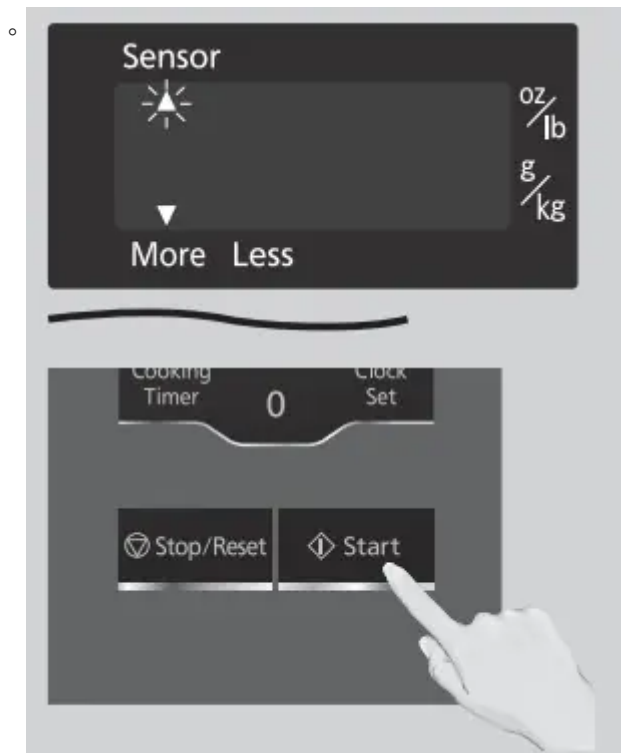
1. Press Sensor Reheat.



2. If desired, press More to add 20% more time than suggested. Press Less to subtract 20% cooking time.



3. Press Start. Reheating is complete when five beeps sound.



NOTES:

1. After having used the Sensor Reheat feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would utilize the More/ Less pads.



2. When steam is detected by the Genius Sensor and two beeps sound, the remaining cooking time will appear in the display

Casseroles: Add three to four tablespoons of liquid, cover with lid or vented plastic wrap. Stir when time appears in the display window.

Canned foods: Empty contents into casserole dish or serving bowl, cover dish with lid or vented plastic wrap. After reheating, let stand for a few minutes.

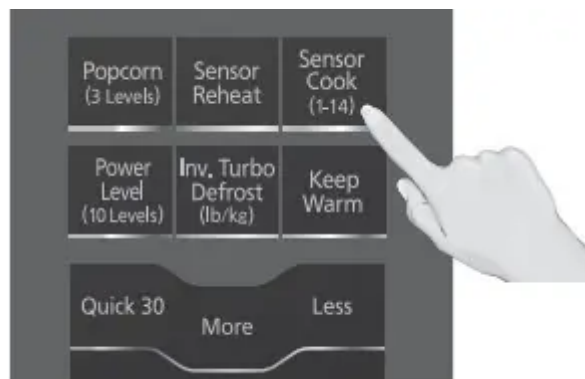
Plate of food: Arrange food on plate; top with butter, gravy, etc. Cover with lid or vented plastic wrap. After reheating, let stand for a few minutes.

DO NOT USE SENSOR REHEAT:

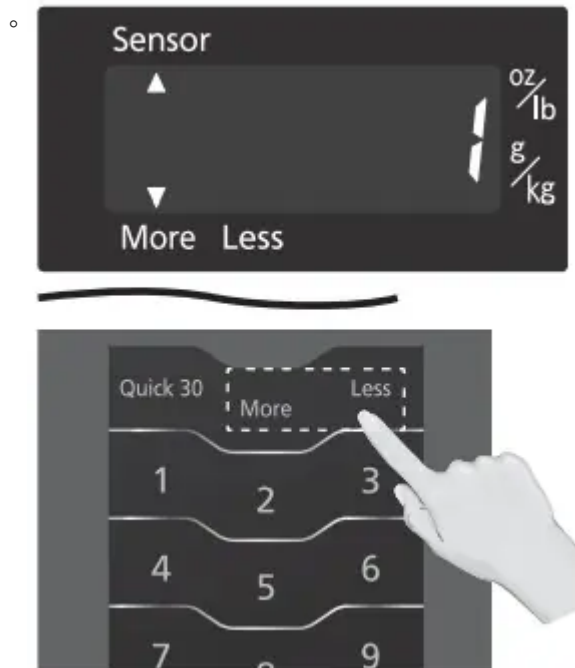
1. To reheat bread and pastry products. Use manual power and time for these foods.
2. . For raw or uncooked foods.
3. If oven cavity is warm.
4. For beverages.
5. For frozen foods.

Sensor Cook

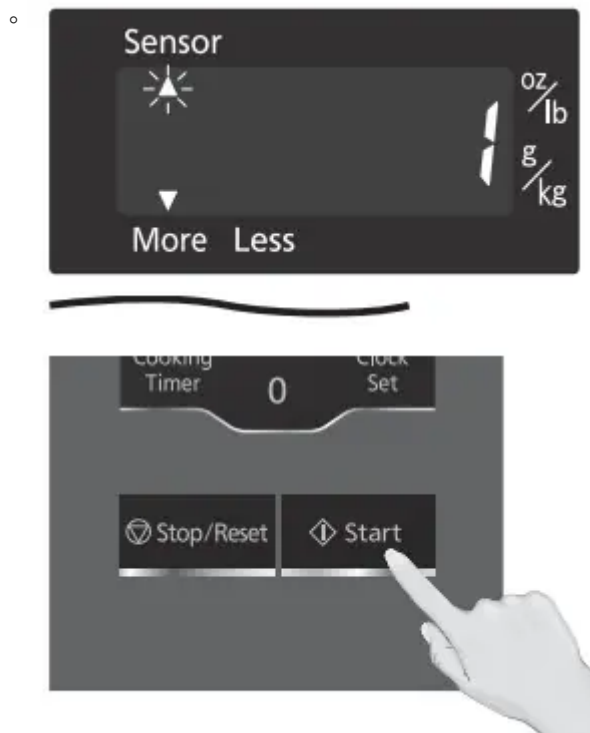
1. Press Sensor Cook until the number corresponding to the desired food appears in the display (see chart on the next page).



2. If desired, press More to add 20% more time than suggested. Press Less to subtract 20% cooking time.



3. Press Start. Cooking is complete when five beeps sound.



NOTES:

1. After having used the Sensor Cook feature a few times, you may decide you would prefer your food cooked to a different doneness – that is why you would utilize the More/ Less pads.

2. When steam is detected by the Genius Sensor and two beeps sound, the remaining cooking time will appear in the display
3. Automatic features are provided for your convenience. If results are not suitable to your individual preference, or if serving size is other than what is listed on page 14, please refer to manual cooking on page 9.

For the best results with the GENIUS SENSOR, follow these recommendations:

BEFORE Reheating/Cooking:

1. The room temperature surrounding the oven should be below 95° F (35° C).
2. Food weight should exceed 4 oz. (110 g).
3. Be sure the glass tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

DURING Reheating/Cooking: DO NOT open the oven door until two beeps sound and cooking time appears in the display. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the cooking time begins to count down, the oven door may be opened to stir, turn or rearrange foods.

AFTER Reheating/Cooking: All foods should have a standing time

Sensor Cook Chart

See the chart below for Sensor Cook categories.

Recipe	Serving/Weight	Hints
1. Oatmeal	½ - 1 cup (40 - 80 g)	Place oatmeal in a microwave safe serving bowl with no cover. Follow manufacturers' directions for preparation.
2. Breakfast Sausage	2 - 8 links	Follow manufacturers' directions for preparation of pre-cooked breakfast sausage. Place in a radial pattern.
3. Omelet	2 - 4 eggs	Follow basic Omelet recipe on this page.
4. Quinoa	¼ - 1 cups (45 - 180 g)	Place quinoa in a microwave safe 3 qt casserole dish. Add 2 parts water to 1 part quinoa. Cover with lid or vented plastic wrap. After 2 beeps, stir. Let stand 14 minutes before serving.
5. Soup	1 - 2 cups (250 - 500 ml)	Pour soup into a microwave safe serving bowl. Cover with lid or vented plastic wrap. Stir after cooking.
6. Frozen Entrées	8 - 28 oz. (220 - 800 g)	Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.
7. Frozen Pizza (single)	8 oz. (220 g)	Follow manufacturers' directions for preparation. Add more time of cooking if needed.
8. Potatoes	1 - 4 potatoes (6 - 8 oz. each) (170 - 220 g)	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 1 inch (2.5 cm) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes to complete cooking.



9. Fresh Vegetables	4 - 16 oz. (110 - 450 g)	All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking.
10. Frozen Vegetables	6 - 16 oz. (170 - 450 g)	Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.)
11. Rice	½ - 1½ cups (110 - 335 g)	Place rice with hot tap water in a microwave safe cas-serole dish. Cover with lid or vented plastic wrap. Let stand 5 to 10 minutes before serving.
12. Frozen Dinners	11 - 16 oz. (300 - 450 g)	Follow manufacturers' directions for covering or removing covers. Do not use frozen foods packaged in foil trays. After 2 beeps, stir or rearrange.
13. Pasta	2 - 8 oz. (55 - 220 g)	Place 2 oz. pasta with 3 cups hot tap water in a microwave safe 2 qt casserole, salt and oil, if desired, covered with lid or vented plastic wrap. For 4 oz. pasta use 4 cups water, for 6 oz. pasta use 6 cups water in 3 qt casserole, for 8 oz. pasta use 7 cups water.
14. Fish Fillets	4 - 16 oz. (110 - 450 g)	Arrange in a single layer. Cover with lid or vented plastic wrap.

OMELET

Basic Omelet Recipe

1. Tablespoon butter or margarine
2. 2 Eggs
3. 2 Tablespoons milk
4. Salt and ground black pepper, if desired
5. Heat butter in a microwave safe 9-inch pie plate, 20 seconds at P10, or until melted.

Turn the plate to coat the bottom with butter. Meanwhile, combine the remaining ingredients in a separate bowl, beat together and pour into the pie plate. Cook, covered with vented plastic wrap, using OMELET selection. Let stand 2 minutes. With a spatula, loosen the edges of the omelet from the plate, fold into thirds to serve. Always beat the eggs before making the omelet.

Yield: 1 Serving Approx. cooking time: 4 minutes.

NOTE: Double ingredients for a 4-egg Omelet.

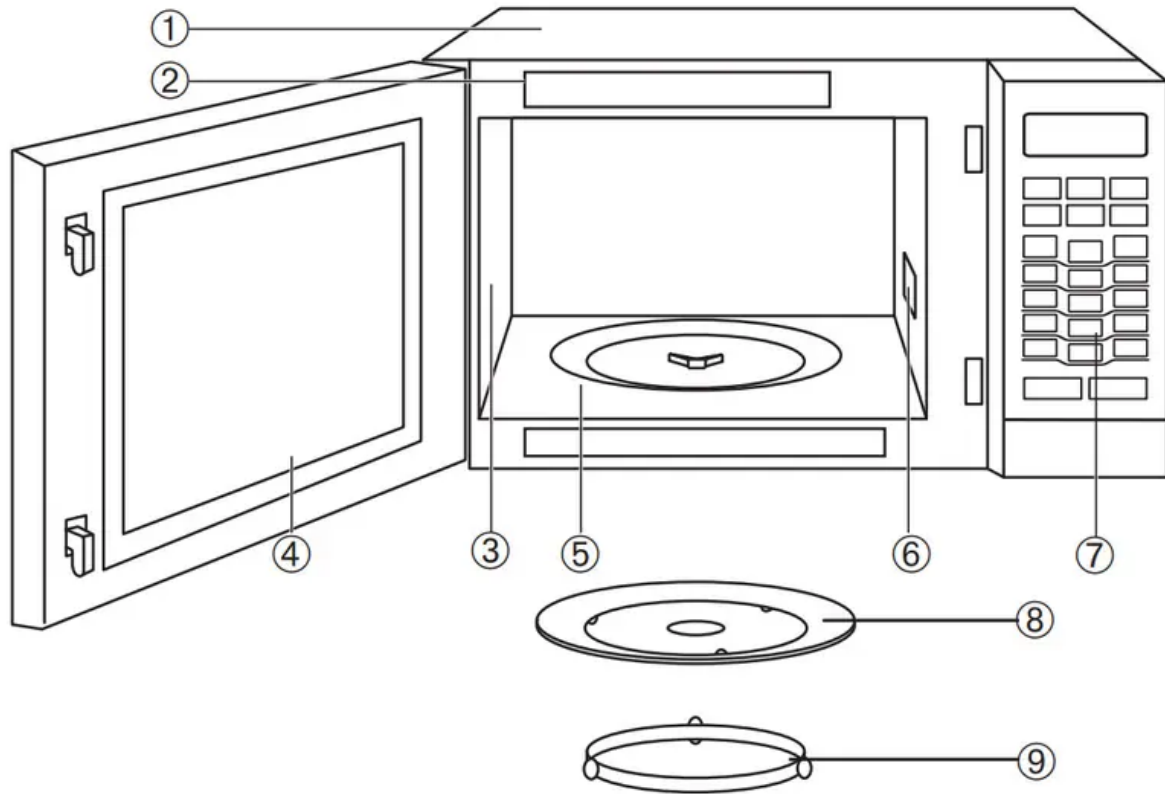
Maintenance

Care and Cleaning of Your Microwave Oven

Please see below and the following page for particular cleaning instructions for each section of the oven.

BEFORE CLEANING: Unplug oven at wall outlet. If outlet is inaccessible, leave oven door open while cleaning.

AFTER CLEANING: Be sure to place the Roller Ring and the Glass Tray in the proper position and press Stop/Reset Pad to clear the Display



1. Outside oven surfaces: Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.
2. Label: Do not remove. Wipe with a damp cloth.
3. Inside the Oven: Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.
4. Oven Door: Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.) Inside surface is covered with a heat and vapor barrier film. Do not remove.
5. Oven Cavity Floor: Clean the bottom surface of the oven with mild detergent, water or window cleaner, and dry.
6. Wave Guide Cover: Do not remove Wave Guide Cover. It is important to keep cover clean in the same manner as the inside of the oven.
7. Control Panel: The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently. If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives.
8. Glass Tray: Remove and wash in warm soapy water or in a dishwasher.

9. Roller Ring: Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

Troubleshooting

Problem	Solution
The oven causes TV interference.	Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 16).
Oven will not turn on.	<p>The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert.</p> <p>Main circuit breaker or main fuse is tripped; reset main circuit breaker or replace main fuse.</p> <p>There is a problem with the outlet; plug another appliance into the outlet to check if it is working.</p>
Oven will not start cooking.	<p>The door is not completely closed; close the oven door securely.</p> <p>Start was not pressed after programming; press Start.</p> <p>Another program is already entered into the oven; press Stop/Reset to cancel the previous program and enter new program. The program is not correct; program again according to the Operating Instructions.</p> <p>Stop/Reset has been pressed accidentally; program oven again.</p>
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring; take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.
When the oven is operating, there is	

noise coming from the Glass Tray	The Roller Ring and oven bottom are dirty; clean these parts according to Care and Cleaning of Your Microwave Oven (see page 16).
The word “Child” appears in the display.	The CHILD SAFETY LOCK was activated by pressing Start three times; Deactivate CHILD SAFETY LOCK by pressing Stop/Reset three times.
The oven stops cooking and “H00”, “H97” or “H98” appears in the display	The oven’s power supply has failed; please contact an authorized Service Center (see next page).

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.

