

## Getting to know the appliance

### Parts



1. Control panel and display
2. Convection fan and element
3. Rack holders (4)
4. Door gasket
5. Door hinges
6. Ceramic microwave tray
7. Metal tray turntable with bake element below
8. Broil element
9. Oven vents

### Oven Vents

The oven vents are located around the sides of the oven cavity. Warm air may be released from the top and bottom vents before, during and after cooking. It is normal to see steam escaping from these vents, and condensation may collect in this area. This area may be warm when the oven is in use. Do not block any vents, since they are important for air circulation.

### 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 vents. The fan may also run after the oven is off.

### Convection Fan

The convection fan operates during all convection modes. When the oven is operating in a convection mode, the fan turns off automatically when the door is opened.

### Oven light

The oven light turns off to save energy after one minute with the door open. To turn the light back on, close the door and open it again.

### 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.











| <b>Touch key</b>     | <b>Function</b>  |
|----------------------|--|
| <b>Panel Lock</b>    | Activate/deactivate child lock   |
| <b>Speed Chef</b>    | Select Speed Chef programs   |
| <b>Clock</b>         | Set time of day  |
| <b>Settings</b>      | Enter basic settings menu  |
| <b>Start/Enter</b>   | Confirm entered values/Start cooking mode  |
| <b>Clear/Off</b>     | Clear entered value/turn appliance off   |
| <b>Sensor Reheat</b> | Select Sensor Reheat programs  |
| <b>Sensor Cook</b>   | Select Sensor Cook programs  |
| <b>Auto Defrost</b>  | Select Auto Defrost programs   |
| <b>Broil</b>         | Set Broil modes (Hi/Lo)  |
| <b>Convection</b>    | Set Convection mode  |
| <b>Frozen Foods</b>  | Start cooking programs for frozen convenience foods  |
| <b>Popcorn</b>       | Cook popcorn   |
| <b>Pizza</b>         | Select pizza programs  |
| <b>Beverage</b>      | Heat beverages   |
| <b>More Modes</b>    | Enter menu for additional modes: <ul style="list-style-type: none"> <li>• Keep Warm</li> <li>• Convection Broil</li> <li>• Melt Butter</li> <li>• Melt Chocolate</li> <li>• Soften Ice Cream</li> <li>• Soften Cream Cheese</li> </ul> |
| <b>Kitchen Timer</b> | Set the kitchen timer  |
| <b>Power Level</b>   | Set power level for microwave operation  |



|                          |  |
|--------------------------|--|
| <b>Microwave +30 sec</b> | Add 30 seconds to microwave cooking time       |
| <b>+Amount</b>           | Can be used to browse through menu options     |
| <b>0-9</b>               | Use the number keys to enter customized values |

### Display elements

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


| <b>Element</b>  | <b>Meaning</b>  |
|---|---|
|    | Child lock activated                                      |
|    | Convection  |
|    | Microwave   |
|    | Speed Chef  |
|    | Broiling high level                                       |
|  | Broiling low level  |
|  | Auto Defrost  |
| start/enter   | Touch Start/Enter key required                            |
| 000° temp   | Temperature is displayed                                  |
| tbsp/kg/lbs/<br>cups/oz   | Measuring units   |
| hr/min  | Kitchen timer value in hours/minutes                      |
| min/sec   | Programmed cooking time in minutes/seconds                |
| preheating  | Appliance is preheating                                   |
| sensing   | Appliance is sensing                                      |
| timer   | Kitchen timer is running                                  |
|  | Shows progress of preheating                              |
| Line for free text  | Displays program information, prompts required user input |

## 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:

### Setting the clock

Once the appliance has been properly connected,  will be displayed as the time of day. To set the correct time, proceed as follows:

1. Touch Clock.
2. Enter the correct time using the number keys.

**Example:** To set the clock to 12:41 type in 1 2 4 1.

3. Touch Start/Enter to confirm.

The clock will also be displayed when your appliance is turned off. Please refer to the chapter “Basic Settings” on how to hide the clock.

### Heating up the appliance

To remove the new oven smell, heat up the appliance when it is empty and closed. One hour with Convection at 350° F (180 °C) is ideal. Ensure that no packaging remnants have been left in the oven cavity.

1. Touch Convection
2. Enter the numbers 3 5 0 with the number keys.
3. Touch Start/Enter.

The oven light turns on and the appliance starts heating.

### Cleaning accessories

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

## Applying the program label

Apply the included program label in the desired language to the side of the oven cavity, as indicated on the leaflet that carries the program label.

# Microwave

## Microwave utensil guide

### Suitable ovenware

- Heat-resistant glass, glass ceramic and earthenware:

Utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim (e.g. Pyrex<sup>®</sup>, Anchor Hocking<sup>™</sup>, Corning Ware<sup>®</sup>, Emile Henry, 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 manufacturer's 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 (25 mm) 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.

### **Microwave power levels**

You can select from 10 different microwave power levels. If you do not set a power level, the microwave will automatically operate at the highest power level 10. The table below provides suggested power levels for various types of food that can be prepared in the microwave.

| <b>Power level</b> | <b>Microwave output</b> | <b>Use for</b>  |
|--------------------|-------------------------|---|
| <b>10</b><br>High  | 100%                    | Boiling water<br>Cooking ground meat<br>Making candy<br>Cooking fresh fruit & vegetables<br>Cooking fish & poultry<br>Preheating browning dish<br>Reheating beverages<br>Cooking bacon slices |
| <b>9</b>           | 90%                     | Reheating meat slices quickly<br>Saute onions,<br>celery & green peppers  |
| <b>8</b>           | 80%                     | All reheating<br>Cooking scrambled eggs   |
| <b>7</b>           | 70%                     | Cooking breads & cereal products<br>Cooking cheese dishes<br>Cooking muffins,<br>brownies & cupcakes<br>Cooking whole poultry   |
| <b>6</b>           | 60%                     | Cooking pasta   |


|   |     |  |
|---|-----|--|
| 5 | 50% | Cooking meat<br>Cooking custard<br>Cooking spare ribs,<br>rib roast & sirloin roast  |
| 4 | 40% | Cooking less tender cuts of meat<br>Reheating frozen packaged foods  |
| 3 | 30% | Thawing meat, poultry & seafood<br>Cooking small quantities of food<br>Finish cooking casseroles,<br>stew & some sauces<br>Melting chocolate |
| 2 | 20% | Softening butter & cream cheese  |
| 1 | 10% | Softening ice cream<br>Raise yeast dough   |

## Setting the microwave


The appliance must be turned off.

1. Enter the desired cook time with the number keys. The timer display will fill in from right to left.

**Example:** To set a microwave time of 20 minutes and 30 seconds, enter the numbers 2 0 3 0.

The microwave symbol  lights up and start/enter is blinking on the display.



2. You can start microwave operation with the default power level 10 by touching Start/Enter, -or you can set a different power level. Touch Power Level.  and start/enter are blinking in the upper left section of the display.



3. Enter the desired power level using the number keys.

The entered power level and start/enter are blinking.

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

You can step up the microwave timer at any time during operation by touching +30 sec.

The appliance turns off and a beep sounds once the microwave time has run out. The appliance turns off and the clock is displayed.

### **Change power level**

You can change the power level at any time during microwave operation.

1. Touch Power Level. The display shows POWER LEVEL *1-10.*
2. Enter the desired power level with the number keys. The entered power level and start/enter are blinking.
3. Touch Start/Enter. Microwave operation continues with the new power level.

### 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.

### + 30 sec

Use the +30 sec key to quick start your microwave at the highest power level. You can touch the key repeatedly to increase the microwave time in steps of 30 seconds. Touching this key during microwave operation will add 30 seconds to the remaining microwave time.

### 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.

## 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 vegetables 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.

## Convection

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces.

You can set a temperature range from 200 to 450° F (100 to 230°C).

### Notes

- Use the Speed Chef mode for cooking with microwave and conventional heat combined. You can not combine these two modes manually.
- For best cooking results always use the wire rack with Convection mode.

### CAUTION

The oven door and exterior and the wire rack will become hot during Convection. Always use oven mits.

### Cookware tips for Convection

#### Metal Pans:

Recommended for all types of baked products, especially where browning is important.

Dark or dull finish metal pans are best for breads and pies because they absorb heat and produce crisper crust.

Shiny aluminum pans are better for cakes, cookies or muffins because they reflect heat and help produce a light tender crust.

#### Glass or glass-ceramic casseroles or baking dishes:


Best suited for egg and cheese recipes due to the cleanability of glass.

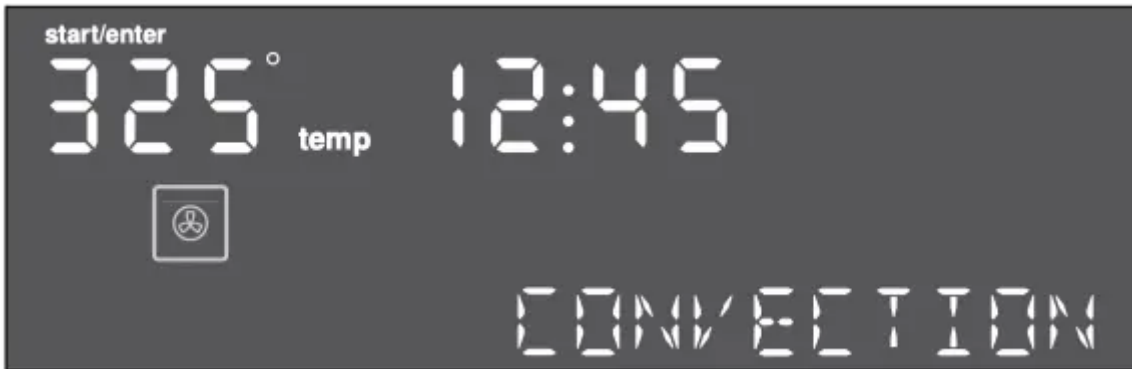
**Note:** Always use the convection rack when using the Convection mode.

### Setting Convection mode

The appliance must be turned off.

1. Touch Convection.

The convection symbol  lights up. start/enter and the default temperature 325°F (160°C) are blinking on the display. The time of day will be permanently displayed during convection cooking.



2. Change the temperature using the number keys and touch Start/Enter.

The appliance starts preheating.



The set temperature is reached once the preheat bar has filled up completely and five beeps sounds.

To change the temperature during operation, touch Convection. The temperature and start/enter begin to flash. Type in the new temperature using the number keys and confirm with Start/Enter.

### **Opening appliance door during operation**

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

### **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.

## **Broil**

The Broil feature uses intense heat radiated from the upper element.

You can set two intensity levels:


- Broil high 

- Broil low 


## Setting Broil mode

The appliance must be turned off.

1. Touch Broil.

The Broil mode is set to high. **HI** and start/enter are blinking, the Broil high symbol  will be displayed. The time of day will be permanently displayed in Broil mode.



2. Touch Broil again or use the +Amount key, to change to Broil low mode. **LO** and the broil low symbol  will light up on the display.
3. Touch Start/Enter to start operation.

You can alternate between Broil high and Broil low during operation by touching either Broil or +Amount.

**Note:** Always use a broil pan when cooking in Broil mode (see optional accessories).

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

### 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 a while and then switch off automatically.

## Automatic programs

The automatic programs let you prepare food in a fast and simple way using Microwave and conventional heat. Select the program and enter the values prompted on the display, the automatic program selects the optimum setting for you.

## Speed Chef

With Speed Chef you can select from nine different foods. You only have to enter the weight and Speed Chef calculates the fastest cooktime for best results.


See program label on the left side of the oven cavity for available Speed Chef programs.

**Note:** Only use ovenware that is suited for both microwave and conventional cooking. (Earthenware is recommended).

### Setting Speed Chef

The appliance must be turned off. **Example:** Set Speed Chef for Beef Roast.

1. Touch Speed Chef.

The Speed Chef symbol  lights up and the display shows SELECT FOOD, *1-9*.

2. Select the desired food from the label at the oven cavity. For Beef Roast touch the number key 4.

-or Touch Speed Chef or +Amount repeatedly to scroll through all Speed Chef modes. When

Beef Roast is displayed *0.00* is blinking and the selected food item is shown on the display.



3. Enter the weight of the food you want to cook using the number keys. For example, to enter 3 lbs type 3 0 0. The weight and start/enter are blinking.

4. Touch Start/Enter.

Speed Chef will set the appropriate cook time and start counting down.

During cooking a beep will sound and "Turn food over" is shown in the display. Open door and turn food over. Return food to the microwave and touch Start/ Enter.



Once the cook time has run out a beep 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.

**Speed Chef Programs**

Place the food in a dish that is suitably sized for the amount of food you want to cook. Use cookware that is suited for both microwave and conventional cooking.

**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.

| Speed Chef Program  | Weight range   | Cooking tips   | Food placement         | Stand time (minutes) |
|---------------------|----------------|--|------------------------|----------------------|
| 1 - Chicken Breast  | 0.5 - 3.0 lbs  | Use with boneless chicken breasts. Turn chicken over at beep. Small pieces cook faster.            | Wire rack, facing down | 5 to 10              |
| 2 - Chicken Thighs  | 0.5 - 3.0 lbs  | Place thicker ends toward outside. Turn chicken over at beep. Small pieces cook faster.            | Wire rack, facing down | 3 to 8               |
| 3 - Whole Poultry   | 1.5 - 4.5 lbs  | Start cooking with breast side down. Turn over at the beep.  | Turntable              | 5 to 10              |
| 4 - Beef Roast      | 0.5 - 3.25 lbs | Suitable for beef roast 2" or less. Turn over at the beep.   | Turntable              | 5 to 10              |
| 5 - Pork Tenderloin | 1.0 - 3.0 lbs  | Tuck under thin ends. Turn over at the beep.   | Wire rack, facing down | 5 to 10              |
| 6 - Pork Chops      | 0.5 - 3.0 lbs  | Suitable for pork chops 1/2 to 1". Turn chops over at beep.  | Wire rack, facing down | 3 to 8               |
| 7 - Meatloaf        | 1.0 - 3.25 lbs | Suitable for meatloaf 3" or less. Food is not turned. Add ketchup last 10 - 15 minutes of cooking. | Turntable              | 5 to 10              |
| 8 - Fish Fillets    | 0.5 - 2.0 lbs  | Brush fillets with vegetable or olive oil. Food is not turned. Tuck under thin ends.               | Wire rack, facing down | 2 to 3               |
| 9 - Brownies        | 16 servings    | Food is not turned. For best results use a 9" metal pan.   | Wire rack, facing down | Cool                 |

**Notes**

- For meat pieces enter total weight of all the pieces.



- Use a meat thermometer to check meat temperatures after stand time.
- Place food on countertop and cover with foil during stand time.

## Auto Defrost

With the Auto Defrost feature you can defrost three different types of food by entering the weight. The ideal defrost time will be calculated by the program.

### Ovenware for defrosting

Place the food in a microwaveable shallow dish, such as a glass casserole dish or glass plate, but do not cover.

### Stand time

The defrosted food should be left to stand for an additional 10 to 30 minutes until it reaches an even temperature. Large pieces of meat require a longer standing time than smaller pieces. Flat pieces of meat and items made from ground meat should be separated from each other before leaving to stand.


After this time, you can continue to prepare the food, even though thick pieces of meat may still be frozen in the middle.

### Setting Auto Defrost

The appliance must be turned off.

**Example:** Set Auto Defrost for Ground Meat.

1. Take the food out of the packaging and weigh it, then place it in a suitable dish on the ceramic tray.
2. Touch Auto Defrost.

The Auto Defrost symbol  lights up and the display shows SELECT FOOD, **1-3**.

3. Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 1. -orTouch Auto Defrost or +Amount repeatedly to scroll through all Auto Defrost modes.

**0.00**

is blinking and the food item is shown on the display.



4. Enter the weight of the food you want to defrost using the number keys. For example, to enter 2 lbs type 2 0 0. The weight and start/enter are blinking.

5. Touch Start/Enter.

Auto Defrost will set the appropriate defrosting time and start counting down.



Once the defrost time has elapsed a beep will sound. The appliance turns off and the clock is displayed.

**Note:** A beep sounds during defrosting for all foods to turn food over or separate pieces.

#### **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.

#### **Auto Defrost programs**

| <b>No.</b> | <b>Name</b>    | <b>Weight range</b> |
|------------|----------------|---------------------|
| <b>1</b>   | Ground Meat    | 0.5 - 2.0 lbs       |
| <b>2</b>   | Meat Pieces    | 0.5 - 3.0 lbs       |
| <b>3</b>   | Poultry Pieces | 0.5 - 3.0 lbs       |

### Tips for defrosting

#### WARNING

HEALTH RISK Liquid will be produced when defrosting meat or poultry. Drain off this liquid when turning meat and poultry, and under no circumstances, use it for other purposes, or allow it to come into contact with other foods.

- 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.

### Frozen Foods

Use the Frozen Foods feature to prepare frozen convenience foods, like chicken nuggets, french fries, fish sticks, using bottom heat and Convection.


Place the food you want to cook directly on the metal tray turntable.

You can set a temperature range from 200 to 450° F (100 to 230°C).

#### Setting Frozen Foods

The appliance must be turned off.

1. Touch Frozen Foods.

The symbol for bottom heat and Convection  lights up. The default temperature 425° and start/enter are blinking and the display shows BAKE ON METAL TRAY.

2. You can change the temperature by using the number keys. You can enter a temperature between 200 and 450° F (100 - 230°C).

3. Touch Start/Enter.

The appliance starts preheating. The set temperature, the preheat bar and the oven mode FROZEN FOODS are displayed. The time of day will be permanently displayed.



The set temperature is reached once the preheat bar has filled up completely and a beep sounds. Place food in the preheated oven on the metal tray in a single layer. To change the temperature during operation, touch Frozen Food. Type in the new temperature using the number keys and confirm with Start/Enter.

### Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

### 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.

### Pizza

You can use the Pizza mode to bake three different types of pizza:

| Mode no. | Pizza type      | Bake on      |
|----------|-----------------|--------------|
| 1        | Frozen pizza    | Metal tray   |
| 2        | Fresh pizza     | Metal tray   |
| 3        | Microwave pizza | Ceramic tray |

## Pizza tips

- Check pizza before minimum time, pizza may cook faster compared to a traditional oven.
- For fresh pizza use a pizza paddle for sliding the pizza on and from the metal turntable.
- If using a pizza paddle, sprinkle the paddle liberally with cornmeal for ease in transferring the dough to the metal turntable.
- Maximum size is 12 inches for fresh and frozen pizzas.
- Avoid using a pizza stone as it can damage the oven.
- The metal turntable can be used for cutting pizza into slices. Remove the turntable from the oven after the pizza is baked.

## Setting Pizza mode for fresh or frozen pizza

The appliance must be turned off.

You can set a temperature range from 375 to 450° F (190 to 230°C) for fresh and frozen pizza modes.

You can bake fresh or frozen pizza directly on the metal tray turntable.

1. Touch Pizza.

The display shows SELECT TYPE **1-3**.

2. Touch Pizza or +Amount repeatedly to scroll through all pizza modes.
3. Touch Start/Enter. For frozen or fresh pizza the display reads BAKE ON METAL TRAY.

The default temperature and  light up on the display.

4. You can change the temperature by using the number keys. Touch Start/Enter to confirm. The appliance starts preheating.

The set temperature is reached once the preheat bar has filled up completely and a beep sounds.

## Opening appliance door during operation

Opening the appliance door during operation will interrupt the current mode. When you close the appliance door, operation will be resumed.

## Setting Pizza mode for microwave pizza


Place the microwave pizza on the ceramic tray and put it in the oven following package directions.

1. Touch Pizza.

The display shows SELECT TYPE , **1-3**.

2. Touch the number key 3 or touch Pizza or +Amount repeatedly until MICROWAVE PIZZA is displayed.

3. Touch Start/Enter. For microwave pizza the display reads USE CERAMIC TRAY. start/enter is blinking.

4. Touch Start/Enter again. sensing and the microwave symbol  light up on the display. The appliance starts sensing.

When sensing is complete, a beep will sound and the calculated cook time will start to count down. After the cook time has run out a beep will sound. The appliance turns off and the clock is displayed.

**Note:** Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation.

### 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.

## Popcorn

### CAUTION


Do not leave oven unattended while popping corn. Popcorn may ignite and cause fire.

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 |
|----------|-------------------|
| 1.2 oz.  | once              |
| 2.5 oz.  | twice             |
| 3.5 oz.  | 3 times           |

### Setting Popcorn mode

The appliance must be turned off.

1. Touch Popcorn. The display shows the microwave symbol , 1.2 oz. and start/enter are blinking. The cook time is displayed.
2. Touch Popcorn or +Amount repeatedly until the desired weight is shown in the display.
3. Touch Start/Enter. The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.


## Beverage

The beverage feature heats 0.5 to 2 cups of a beverage. Use the table below to determine the setting to use.

| Amount                  | Touch Beverage key |
|-------------------------|--------------------|
| 0.5 cups (about 4 oz.)  | once               |
| 1 cup (about 8 oz.)     | twice              |
| 1.5 cups (about 12 oz.) | 3 times            |
| 2 cups (about 16 oz.)   | 4 times            |

### Setting Beverage mode

**Example:** Heat one cup of a beverage.

1. Touch Beverage. The display shows the microwave symbol , 0.5 cups and start/enter are blinking. The cook time is displayed.
2. Touch Beverage again or touch +Amount., cup is shown in the display.
3. Touch Start/Enter.

The microwave timer starts counting down.

When the microwave time has elapsed, a beep will sound. The appliance turns off and the clock is displayed.

## Sensor cooking

You can select two sensor cooking modes. Sensor cooking allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

For best results for cooking by sensor, follow these recommendations:


- Food cooked with the sensor system should start from normal storage temperature.
- Turntable tray, ceramic tray and outside of container should be dry.
- Foods should always be covered loosely with microwavable plastic wrap, wax paper or lid.
- Do not open the door or touch Clear/Off key during sensing time. When sensing time is over, the oven beeps once and the remaining cooking time will appear in the display. At this time you can open the door to stir, turn or rearrange the food.

## Sensor Reheat

The Sensor Reheat feature lets you reheat dinner plates or casseroles (8-12 oz.) for your cooking convenience.

### Setting Sensor Reheat

1. Touch Sensor Reheat.

The microwave symbol  lights up and SENSOR REHEAT is displayed.

2. Touch Start/Enter. sensing is displayed. The microwave operates during sensing.

3. When sensing is complete, a beep will sound and the calculated cook time will start to count down.

**Note:** Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation. When sensor reheat is finished, a beep will sound and the appliance turns off.

### Notes

- Cover with vented plastic wrap or wax paper.
- Reheat food on a microwaveable dinner plate.

### 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.<br>Contents: <ul style="list-style-type: none"><li>• 3-4 oz. meat, poultry or fish (up to 6 oz. with bone)</li><li>• 1/2 cup starch (potatoes, pasta, rice, etc.)</li><li>• 1/2 cup of vegetables (about 3-4 oz.)</li></ul> | 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.<br>Stir foods once before serving.<br>Contents: <ul style="list-style-type: none"><li>• Casserole: refrigerated foods (such as beef stew or lasagna)</li><li>• Pasta: Canned spaghetti and ravioli, refrigerated foods</li></ul>   | 1 to 4 servings     |

## Sensor Cook

Sensor Cook allows you to cook many of your favorite foods without selecting cooking times and power levels. The microwave oven automatically determines the required cooking time for each food item.

### Sensor Cook programs


| <b>Sensor Cook Program</b> | <b>Quantity</b>                | <b>Cooking tips</b>   |
|----------------------------|--------------------------------|---|
| 1 - Baked Potato           | 1 - 4 potatoes<br>(8 - 32 oz.) | Pierce skin with a fork.<br>Do not cover.<br><br>After cooking, allow to stand wrapped in foil for 5 minutes.     |
| 2 - Sweet Potato           | 1 - 4 potatoes<br>(8 - 32 oz.) | Pierce skin with a fork.<br>Do not cover.<br><br>After cooking, allow to stand wrapped in foil for 5 minutes.     |
| 3 - Fresh Vegetables       | 4 - 16 oz.<br>(0.25 - 1 lbs)   | No water is needed if vegetables have just been washed. Add 2 tablespoons water per 8 ounces of fresh vegetables. |
| 4 - Frozen Vegetables      | 6 - 16 oz.<br>(0.75 - 1 lbs)   | Add 1 tablespoon water per 4 ounces of frozen vegetables.   |
| 5 - Ground Meat            | 8 - 24 oz.<br>(0.5 - 1.5 lbs)  | After cooking, allow to stand, covered, for 3 - 4 minutes.  |
| 6 - Fish/Seafood           | 8 - 20 oz.<br>(0.5 - 1.25 lbs) | Roll thin edges underneath. Arrange in a ring around microwaveable dish.  |

|                    |                         |  |
|--------------------|-------------------------|--|
| 7 - Brown Rice     | 0.5 - 2 cups (dry rice) | Use a high-sided casserole dish. Do not cover. Use 1 cup rice to 3 cups water. |
| 8 - White Rice     | 0.5 - 2 cups (dry rice) | Use a high-sided casserole dish and lid. Use 1 cup rice to 2 cups water.       |
| 9 - Frozen Entrees | 10 - 20 oz.             | Follow package instructions for venting, cutting plastic film, etc.            |

### Setting Sensor Cook

The appliance must be turned off.

**Example:** Set Sensor Cook for Ground Meat.

1. Touch Sensor Cook. The microwave symbol  lights up and the display shows SELECT FOOD, **1-9**.

2. Select the desired program from the label at the oven cavity. For Ground Meat touch the number key 5. -or-

Touch Sensor Cook or +Amount repeatedly to scroll through all Sensor Cook modes. start/enter is blinking and the food item is shown on the display.

3. Touch Start/Enter.

The program will start sensing with the microwave operating.



When sensing is complete, a beep will sound and the calculated cook time will start to count down.

**Note:** Do not open the door during the sensing process, or the program will be cancelled.

Once the calculated cook time is displayed, you can open the door to stir, turn or rearrange the food. Touch Start/Enter to resume operation.

When sensor cook is finished a beep will sound and the appliance turns off.

### 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.

## Cooking Charts

The charts can be used as a guide. Follow package or recipe directions.

### Broil

Place pan of food on the wire rack with the recess facing up.

| Food                          | Oven temperature | Cooking time (minutes)            | Internal temperature | Cooking tip / Procedure   |
|-------------------------------|------------------|-----------------------------------|----------------------|---|
| Hamburgers, ¾" to 1", medium  | High             | Side 1: 9 - 11<br>Side 2: 10 - 12 | 160°F (71°C)         | Use pan that allows fat to drain away from the food.<br>High fat meat causes more spattering. |
| Lamb chops, 1", medium        | High             | Side 1: 9 - 11<br>Side 2: 10 - 12 | 160°F (71°C)         | Use pan that allows fat to drain away from the food.<br>Slit fat to prevent curling.          |
| Sausage, fresh                | High             | Side 1: 9 - 11<br>Side 2: 8 - 10  | 160°F (71°C)         | Use pan that allows fat to drain away from the food.  |
| Steaks, ¾" to 1", medium rare | High             | Side 1: 9 - 11<br>Side 2: 10 - 12 | 145°F (63°C)         | Use pan that allows fat to drain away from the food.<br>Slit fat to prevent curling.          |
| Steaks, ¾" to 1", medium      | High             | Side 1: 9 - 11<br>Side 2: 10 - 12 | 160°F (71°C)         | Use pan that allows fat to drain away from the food.<br>Slit fat to prevent curling.          |
| Toasting bread                | Low              | 3 - 5                             | -                    | Check at minimum time.  |
| Top browning casseroles       | Low              | 3 - 5                             | -                    | Use only metal or glass ceramic dishes such as Corning Ware®                                  |

### Convection Broil

Place pans of food on the wire rack with the recess facing up.

| Food                     | Oven temperature | Cooking time (minutes)            | Internal temperature | Cooking tip / Procedure   |
|--------------------------|------------------|-----------------------------------|----------------------|---|
| Chicken breasts, bone-in | Low              | Side 1: 9 - 11<br>Side 2: 10 - 12 | 170°F (76°C)         | Start breast side down.   |
| Fish filets, ¾" to 1"    | Low              | 11 - 15                           | 145°F (63°C)         | No turning of fish.<br>Turn thin ends under.<br>Brush with olive oil or butter to prevent sticking. |

## Convection

Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.

| Food               | Oven temperature          | Cooking time (minutes) | Cooking tip / Procedure  |
|--------------------|---------------------------|------------------------|--|
| Biscuits           | 350°F (175°C)             | 13 - 20                | A dark or dull baking sheet will result in a browner, crisper crust.     |
| Cake, 13"x9"       | 350°F (175°C)             | 23 - 28                | For a tender, light golden brown crust, use light, shiny metal bakeware. |
| Cookies            | 350 - 375°F (175 - 190°C) | 8 - 14                 | A dark or dull baking sheet will result in a browner, crisper crust.     |
| Cornbread          | 425 - 450°F (220 - 230°C) | 25 - 30                | Use a square baking pan.   |
| Cupcakes           | 350°F (175°C)             | 18 - 21                | Ideal for ready-made mixes. Prepare according to package directions.     |
| Dinner rolls       | 400°F (205°C)             | 12 - 18                | Use with fresh or frozen dinner rolls.                                   |
| Fresh fruit pie    | 375°F (190°C)             | 50 - 60                | A dark or dull baking pie pan will result in a browner, crisper crust.   |
| Muffins            | 400°F (205°C)             | 10 - 18                | Ideal for ready-made mixes. Prepare according to package directions.     |
| Roasted vegetables | 425 - 450°F (220 - 230°C) | 15 - 20                | Use dark or dull metal pan. Stir once.                                   |
| Shortcakes         | 450°F (230°C)             | 10 - 18                | Best for individual shortcakes. Use dark coated pan.                     |

## Cooking eggs in your microwave

- Never cook eggs in the shell and never warm hard-cooked 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

### WARNING

Be sure the entire appliance has cooled and grease has solidified before attempting to clean any part of the appliance.

### 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. Then 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 microwave oven without food in the oven cavity, unless pre-heating with Convection, Pizza, Frozen Foods and Keep Warm mode; this can damage the magnetron tube or ceramic 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.





| Part   | Recommendations   |
|--|---|
| <b>Oven cavity</b>                                     | <p>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.</p> <p>Wipe up spills immediately. Use a damp, clean cloth and mild soap. DO NOT use harsh detergents or abrasive cleaners.</p> <p>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 measuring glass at High power for 5 minutes or until boiling. Let stand in oven cavity for 1 or 2 minutes.</p> <p>For baked-on grease spatters, wash with hot, soapy water, rinse and dry.</p> |
| <b>Wire rack</b>                                       | <p>Wash with soapy water. Rinse thoroughly and dry, or gently rub with cleansing powder or soapfilled pads as directed. The wire rack can also be washed in the dishwasher.</p>   |
| <b>Metal turntable tray</b>                            | <p>Remove metal turntable tray from the oven when cleaning the oven cavity and tray. Wash the metal turntable tray in warm sudsy water or in the dishwasher.</p>  |
| <b>Ceramic tray</b>                                    | <p>Clean with warm, soapy water or in the dishwasher.</p>   |
| <b>Door seal</b>                                       | <p>Wipe with damp cloth.</p>  |
| <b>Door glass</b>                                      | <p>Wash with soap and water or glass cleaner. Apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p> <p>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.</p>  |
| <b>Painted surfaces</b>                                | <p>Clean with hot soapy water or apply Fantastik® or Formula 409® to a clean sponge or paper towel and wipe clean. Avoid using powder cleaning agents, steel wool pads and oven cleaners.</p>   |
| <b>Stainless steel surfaces/<br/>exterior surfaces</b> | <p>Always wipe or rub in the direction of the grain. Clean with a soapy sponge, then rinse and dry, or wipe with Fantastik® or Formula 409® spray on a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth.</p> <p>Remove water spots with a cloth dampened with white vinegar.</p>  |
| <b>Plastic &amp; Controls</b>                          | <p>When cool, clean with soapy water, rinse and dry.</p>  |

|   |  |
|---|--|
| <b>Printed areas<br/>(words &amp;<br/>numbers)</b>    | Do not use abrasive cleaners or petroleum based solvents.  |
| <b>Black Stainless<br/>Surfaces (some<br/>models)</b> | For black stainless steel and anti-fingerprint surfaces, use a soft, dry towel.<br>For stubborn dirt, use warm water diluted with a non-abrasive, mild cleansing soap. Never use stainless steel polish. |

## Before Calling for Service

Before calling Customer Service, consider the suggestions and instructions below:



| Problem   | Suggestion   |
|---|--|
| <p><b>Neither the microwave's display nor oven operates.</b></p>  | <ul style="list-style-type: none"> <li>• Properly insert the plug into a grounded power outlet.</li> <li>• Reset the household circuit breaker or replace any blown fuses.</li> </ul>  |
| <p><b>The oven display works, but the oven will not operate.</b></p>  | <ul style="list-style-type: none"> <li>• Make sure the oven door is closed securely and completely.</li> <li>• Check to see if packing material or other materials are stuck to the door seal.</li> <li>• Check for damage to the oven door.</li> <li>• Press the Clear/Off key twice and attempt to re-enter cooking instructions.</li> </ul> |
| <p><b>The power goes off before the cook time has elapsed.</b></p>  | <ul style="list-style-type: none"> <li>• Reset the clock and any cooking instructions.</li> <li>• Reset the household circuit breaker or replace any blown fuses.</li> <li>• Press the Clear/Off key twice and attempt to re-enter cooking instructions.</li> </ul>  |
| <p><b>The microwave power level switches from power level  to power level .</b></p> | <p>If the oven is set to cook for more than 30 minutes at 100% power level, it will automatically reduce the power to a 80% power level after 30 minutes to avoid overcooking.</p>   |
| <p><b>You see sparks or arcing.</b></p>   | <p>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.</p>   |
| <p><b>The turntable makes noises or sticks.</b></p>   | <ul style="list-style-type: none"> <li>• Clean the underside of the metal tray turntable, and the oven cavity bottom.</li> <li>• Make sure the metal tray turntable is positioned correctly.</li> </ul>  |
| <p><b>Using your microwave causes TV or radio interference.</b></p>   | <p>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.</p>   |



|   |   |
|---|---|
| <b>The display shows error message E-xx</b> | A malfunction has occurred. Note any error codes that may appear on the display. Disconnect the appliance from the power supply by switching off the fuse in the fuse box and call a qualified after-sales service technician.                                  |
| <b>The display shows error message E-11</b> | The touch keys do not operate properly. This may be due to condensation on key- pad. Clean the control panel with a dry cloth. Disconnect the appliance from the power supply by switching off the fuse in the fuse box and switch it back on after 10 seconds. |

### **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.