



# **INDOOR COOKING**

Convection Microwave

KMWC24

Use and Care Manual

 **HESTAN**

## **WARNING**

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Installation and service must be performed by a qualified installer or service agency.

DO NOT REPAIR, REPLACE OR REMOVE ANY PART OF THE APPLIANCE UNLESS SPECIFICALLY RECOMMENDED IN THE MANUAL. IMPROPER INSTALLATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL FOR GUIDANCE. ALL OTHER SERVICING SHOULD BE DONE BY A HESTAN AUTHORIZED SERVICE TECHNICIAN.


READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE INSTALLING OR USING YOUR APPLIANCE TO REDUCE THE RISK OF FIRE, BURN HAZARD, OR OTHER INJURY. KEEP THIS MANUAL FOR FUTURE REFERENCE.

## SAFETY DEFINITIONS

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 **WARNING** THIS INDICATES THAT DEATH OR SERIOUS INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING

 **CAUTION** THIS INDICATES THAT MINOR OR MODERATE INJURY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

 **NOTICE** THIS INDICATES THAT DAMAGE TO THE APPLIANCE OR PROPERTY MAY OCCUR AS A RESULT OF NOT OBSERVING THIS WARNING.

INSTALLER: LEAVE THIS MANUAL WITH THE OWNER OF THE APPLIANCE.

HOMEOWNER: RETAIN THIS MANUAL FOR FUTURE REFERENCE.

**Message from Hestan:**

*Hestan's award-winning culinary innovations and purpose-built features reinvented the restaurant kitchen and redefined culinary experience in some of America's most acclaimed restaurants. Hestan now takes this performance from the back of the house and puts it front and center in yours. Thoughtfully designed and meticulously built, Hestan will serve you beautifully for years to come.*

*Hestan is the only residential brand born from the dreams and demands of professional chefs. From ranges to refrigeration, every detail is designed to deliver the performance and reliability expected in a restaurant – now available for you.*

*We appreciate you choosing Hestan, and we promise to deliver the very best to you.*

**Welcome to Hestan**



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## IMPORTANT SAFETY INSTRUCTIONS

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When properly cared for, your Hestan Convection Microwave will provide safe, reliable service for many years. When using this appliance, basic safety practices must be followed as described in the following pages.

**IMPORTANT:** Save these instructions for the local Utility Inspector's use.

**INSTALLER:** Please leave this manual with the owner.

**OWNER:** Please read these instructions and save them for future reference

### **▲WARNING**

#### **ELECTRICAL SHOCK HAZARD**

It is the responsibility of the user to have the appliance connected by a licensed electrician in accordance with all applicable codes and standards, including fire-related construction. See "ELECTRICAL REQUIREMENTS" on page 7 for details.

#### **ELECTRICAL SUPPLY AND GROUNDING**

- This appliance must be grounded. See "ELECTRICAL REQUIREMENTS" on page 7 for instructions.
- This appliance must be connected to 120 VAC Single Phase, 60 Hz, with a current rating as shown in the model number listing on page 6.
- **OWNER:** Have the installer show you where the electric circuit breaker is located so you know how to shut off the power to this appliance.



## IMPORTANT SAFETY INSTRUCTIONS *(CONT)*



### **WARNING**

When using electrical appliances basic safety precautions should be followed, including the following:



### **WARNING**

To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 5.
3. This appliance must be properly grounded. Connect only to properly grounded outlet. See "ELECTRICAL SUPPLY AND GROUNDING" on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in the microwave oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This microwave is specifically designed to heat and cook food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest Authorized Servicer for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. Do not immerse the power cord or plug in water.
13. Keep the power cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. To safely clean the unit, see "CLEANING AND CARE" on page 34.
16. Do not store anything directly on top of the appliance surface when the appliance is in operation.
17. Do not mount over a sink.
18. To reduce the risk of fire in the appliance cavity:
  - a) Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the microwave oven to facilitate cooking.
  - b) Remove wire twist-ties from paper or plastic bags before placing bag in microwave oven.
  - c) If materials inside the appliance ignite, keep microwave oven door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
  - d) Do not use the microwave oven for storage purposes. Do not leave paper products, cooking utensils, or food in the microwave oven when not in use.
19. Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the appliance is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

## IMPORTANT SAFETY INSTRUCTIONS (CONT.)

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### TO REDUCE THE RISK OF INJURY TO PERSONS:

- a) Do not overheat the liquid.
  - b) Stir the liquid both before and halfway through heating.
  - c) Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
  - d) After heating, allow the container to stand in the microwave oven for at least 20 seconds before removing the container.
  - e) Use extreme care when inserting a spoon or other utensil into the container.
20. If the oven light fails, consult a AUTHORIZED SERVICER.

## READ AND SAVE THESE INSTRUCTIONS

### IMPORTANT INFORMATION ABOUT SAFETY INSTRUCTIONS

The Important Safety Instructions and warnings in this manual are not meant to cover all possible conditions and situations that can occur. Use common sense and caution when installing, maintaining or operating this or any other appliance.

Always contact Hestan Customer Service about problems or situations that you do not understand.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

### STATE OF CALIFORNIA PROPOSITION 65 WARNINGS:



WARNING This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## MODEL NUMBERS

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MODEL NO.	DESCRIPTION	CIRCUIT BREAKER REQUIRED
KMWC24	24" Convection Microwave Oven	15 Amps


## RATINGS

AC Line Voltage:	Single phase 120V, 60Hz, AC only
AC Power Required:	Microwave: 1.55 kW, 13.0 Amps Convection: 1.55 kW, 13.0 Amps
Output Power: Microwave*	900 Watts
Output Power: Convection Heater	1450 Watts
Frequency:	2450 MHz
Outside Dimensions:	24-5/8" (L) x 14-7/8" (H) x 19" (D) [62.5 x 37.8 x 48.3 cm]
Cavity Dimensions:	16-1/8" (L) x 9-5/8" (H) x 16-1/8" (D) [40.9 x 24.5 x 40.9 cm]
Microwave oven Capacity:**	1.5 ft <sup>3</sup> [42475 cm <sup>3</sup> ]
Cooking Uniformity:	Turntable system
Weight:	Approx. 60 lb. [27.2 kg]

\* The International Electrotechnical Commission's standardized method for measuring output wattage. This test method is widely recognized.

\*\* Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.



In compliance with standards set by:

FCC	Federal Communications Commission Authorized.
DHHS	Complies with Department of Health and Human Services (DHHS) rule, CFR, Title 21, Chapter I, Subchapter J.
	This symbol on the nameplate means the product is listed by Underwriters Laboratories, Inc. for use in USA or Canada.

## RATING LABEL

The rating label contains important information about your Hestan appliance such as the model and serial number.

If service is necessary, contact Hestan Customer Care with the model and serial number information shown on the label.

<b>HESTAN</b> HOUSEHOLD MICROWAVE OVEN MODEL NO. _____ (M)	
UL/CSA RATINGS: 120/117VAC 1.5/1.5kW 60/60Hz	
OUTPUT: 950/950W 2450/2450MHz	
MICROWAVE OVEN FOR HOUSEHOLD USE ONLY, NOT FOR COMMERCIAL USE	
FOUR MICRO-ONDES POUR USAGE DOMESTIQUE SEULEMENT.	
NON DESTINE A UN USAGE COMMERCIAL	
TEST LOAD: 275cc WATER SINGLE PHASE GENERATOR: MAGNETRON 4 1kVp	
COMPLIES WITH DHHS RADIATION PERFORMANCE STANDARDS 21CFR SUBCHAPTER J	
MADE IN U.S.A. from domestic and imported parts. QUESTIONS? (888) 905-7463	
SERIAL NO.:	MANUFACTURED:
 	
Intertek Hestan Commercial Corporation 3375 E. La Palma Ave Anaheim, CA 92806	

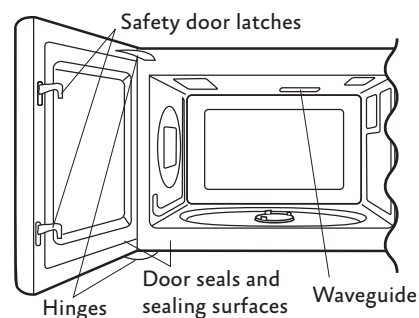
TYPICAL RATING LABEL



## INFORMATION YOU NEED TO KNOW

### UNPACKING AND EXAMINING YOUR MICROWAVE OVEN

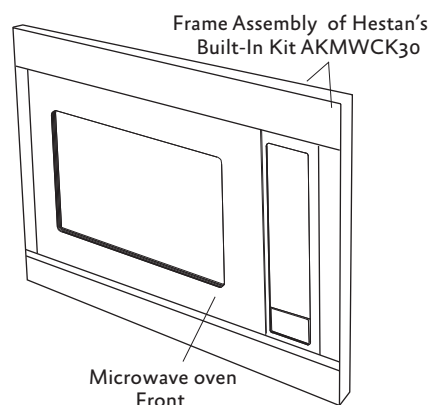
1. Remove all packing materials from inside the microwave oven cavity; however, **DO NOT REMOVE THE WAVEGUIDE COVER**, which is located on the top cavity wall. Read all enclosures and **SAVE** the use and care manual.
2. Check the microwave oven for any damage, such as a misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the microwave oven and contact your dealer or authorized servicer.



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### CHOOSING A LOCATION FOR YOUR MICROWAVE OVEN

The microwave may be built into your kitchen, using Hestan's Built-In Kit AKMWCK27 or AKMWCK30. It may also be used on a counter. Plan your microwave's location so that it is easy to get to and use. It's wise, if possible, to have counter space on at least one side of the microwave oven. Allow at least 2 inches [5 cm] on the sides, top and at the rear of the microwave oven for air circulation.



## GROUNDING INSTRUCTIONS

This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

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

### ELECTRICAL REQUIREMENTS

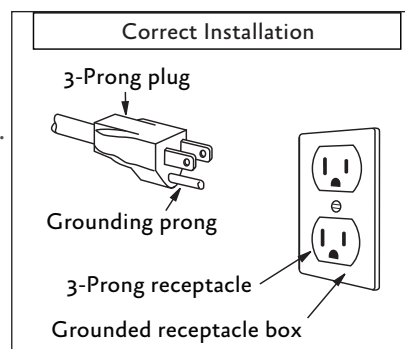
The electrical requirements are a 120 volt 60 Hz, AC only, 15 amp. or more protected electrical supply. It is recommended that a separate circuit serving only the microwave oven be provided.

The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. Should you only have a 2-prong outlet, have a qualified electrician install a grounded wall receptacle.

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

#### NOTES:

- Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.
- If building the unit in, for example with Hestan's Built-In Kit AKMWCK27 or AKMWCK30, no extension cord is permissible. If a suitable outlet is not within reach of the appliance cord, have an electrician install one.
- If you have any questions about the grounding or electrical instructions, consult a qualified electrical or service person.
- Neither Hestan nor the dealer can accept any liability for damage to the microwave oven or personal injury resulting from failure to observe the correct electrical connection procedure.



## INFORMATION YOU NEED TO KNOW (CONT.)

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### RADIO OR TV INTERFERENCE

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

### ABOUT YOUR MICROWAVE OVEN

This manual is valuable: read it carefully and always save it for reference.

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

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

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

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

After using convection, automatic mix or broil, you will hear the sound of the cooling fan. The fan may continue to operate as long as 5 minutes, depending on the oven temperature.

Be aware that, unlike microwave-only ovens, convection microwave ovens have a tendency to become hot during convection, automatic mix and broil cooking.

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

Your microwave output is rated 900 watts using the IEC Test Procedure. In using recipes or package directions, check food at the minimum time and add time accordingly.

### ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas towards outside of dish.
- Watch the cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- Cover foods while cooking. Check a recipe or cookbook for suggestions like: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- Shield with small flat pieces of aluminum foil any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly.
- Stir foods from outside to center of dish once or twice during cooking, if possible.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- Rearrange foods such as meatballs, halfway through cooking both from top to bottom and from right to left.
- Add standing time. Remove food from microwave oven and stir, if possible. Cover during standing time, allowing the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached.
  - Signs of doneness include:
    - Food steams throughout, not just at edge.
    - Poultry thigh joints move easily.
    - Meat and poultry show no pinkness.
    - Fish is opaque and flakes easily with a fork.

## INFORMATION YOU NEED TO KNOW (CONT.)

### UTENSILS AND COVERINGS

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

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Utensils and Coverings	Microwave Only	Convection Broil, Slow Cook	High Mix/ Roast Low Mix/Bake
Aluminum foil	YES. Small flat pieces of aluminum foil placed smoothly on food can be used to shield areas from cooking or defrosting too quickly. Keep foil at least 1 inch [2.5 cm] from walls of oven.	YES. For shielding	YES. For shielding
Aluminum containers	YES. Can be used if $\frac{3}{4}$ filled with food. Keep 1 inch [2.5 cm] away from walls and do not cover with foil.	YES. Broil-No cover	YES. Can be used if $\frac{3}{4}$ filled with food. Keep 1 inch [2.5 cm] away from walls and do not cover with foil.
Browning dish	YES. Do not exceed recommended preheating time. Follow manufacturer's directions.	NO	NO
Glass ceramic (Pyroceram®)	YES. Excellent	YES. Excellent	YES. Excellent
Glass, heat-resistant	YES. Excellent.	YES. Excellent	YES. Excellent
Glass, non-heat-resistant	NO	NO	NO
Lids, glass	YES	YES. Broil-No cover	YES
Lids, metal	NO	YES. Broil-No cover	NO
Metal cookware	NO	YES	YES. Do not use metal covering.
Metal, misc: dishes with metallic trim, screws, bands, handles. Metal twist ties	NO	NO	NO
Oven cooking bags	YES. Good for large meats or foods that need tenderizing. DO NOT use metal twist ties.	YES. Broil-No cover	YES. Do not use metal twist ties.
Paper plates	YES. For reheating.	NO	NO
Paper towels	YES. To cover for reheating and cooking. Do not use recycled paper towels which may contain metal fillings.	NO	NO
Paper, ovenable	YES	YES. For temperatures up to 400°F [204°C]. Do not use for broiling.	YES. For temperatures up to 400°F [204°C].

## INFORMATION YOU NEED TO KNOW (CONT.)

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Utensils and Coverings	Microwave Only	Convection Broil, Slow Cook	High Mix/ Roast Low Mix/Bake
Microwave-safe plastic containers	YES. Use for reheating and defrosting. Some microwave-safe plastics are not suitable for cooking foods with high fat and sugar content. Follow manufacturer's directions.	NO	NO
Plastic, Thermoset®	YES	YES. Are heat resistant up to 425°F [218°C]. Do not use for broiling.	YES
Plastic wrap	YES. Use brands specially marked for microwave use. DO NOT allow plastic wrap to touch food. Vent so steam can escape.	NO	NO
Pottery, porcelain stoneware	YES. Check manufacturer's recommendation for being microwave safe.	YES	YES. Must be microwave safe AND ovenable.
Styrofoam	YES. For reheating.	NO	NO
Wax paper	YES. Good covering for cooking and reheating.	NO	NO
Wicker, wood, straw	YES. May be used for short periods of time. Do not use with high fat or high sugar content foods. Could char.	NO	NO

**DISH CHECK:** If you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. If the dish becomes very hot, do NOT use it for microwaving.

**ACCESSORIES:** There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures when using microwave-only cooking. Hestan is not responsible for any damage to the oven when accessories are used.

## FOOD SAFETY

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

145 °F [63 °C]	Fish
160 °F [71 °C]	Pork, ground beef/veal/lamb, egg dishes
165 °F [74 °C]	For leftover, ready-to-reheat refrigerated, and deli and carry-out "fresh" food. Whole, pieces and ground turkey/chicken/duck.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave use.

- ALWAYS use potholders to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and microwave oven cooking bags away from the face.

## INFORMATION YOU NEED TO KNOW (CONT.)

- Stay near the microwave oven while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- NEVER use the cavity for storing cookbooks or other items.

Select, store and handle food carefully to preserve its high quality and minimize the spread of foodborne bacteria.

Keep waveguide cover clean. Food residue can cause arcing and/or fires.

Use care when removing items from the microwave oven so that the utensil, your clothes or accessories do not touch the safety door latches.

Keep aluminum foil used for shielding at least 1 inch [2.5 cm] away from walls, ceiling and door of microwave oven.

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### ABOUT FOODS

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

### ABOUT CHILDREN AND THE MICROWAVE

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

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

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

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

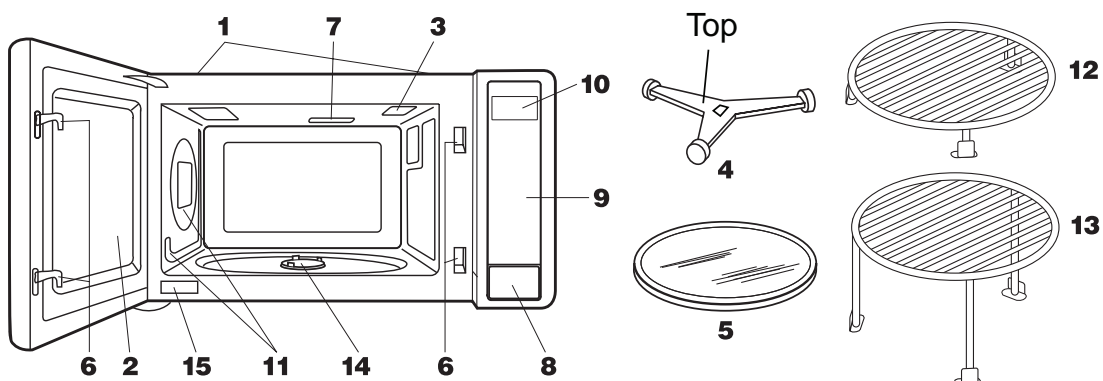
Don't assume that because a child has mastered one cooking skill he/she can cook everything.

Children need to learn that the microwave oven is not a toy. See page 31 for Safety Lock feature.

# PARTS OF THE MICROWAVE

## MICROWAVE OVEN PARTS

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- |  |                                       |
|--|---------------------------------------|
| 1 Ventilation openings (Rear side)   | 8 Door open button                    |
| 2 Oven door with see-through window  | 9 Auto-Touch control panel            |
| 3 Oven light: It will light when the door is opened or when oven is in operation.    | 10 Lighted digital display            |
| 4 Turntable support  | 11 Convection air openings            |
| 5 Removable turntable: The turntable will rotate clockwise or counterclockwise.      | 12 Removable low rack (Broiling rack) |
| 6 Safety door latches: The oven will not operate unless the door is securely closed. | 13 Removable high rack (Baking rack)  |
| 7 Waveguide cover: DO NOT REMOVE.  | 14 Turntable motor shaft              |
|  | 15 Rating label                       |

## ACCESSORIES

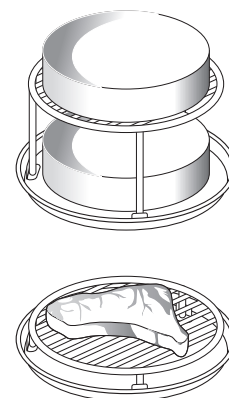
The following accessories are designed especially for use in this oven only for convection, mix or broil cooking. **DO NOT USE FOR MICROWAVE-ONLY COOKING.** Do not substitute similar types of racks for these specially designed ones.

**High rack (Baking rack)**—for convection and low mix.

- This rack is placed on the turntable for two-level cooking, such as layer cakes, muffins, etc.

**Low rack (Broiling rack)**—for convection, broiling or high mix.

- Place on the turntable and use for roasting or broiling to allow juices to drain away from food.

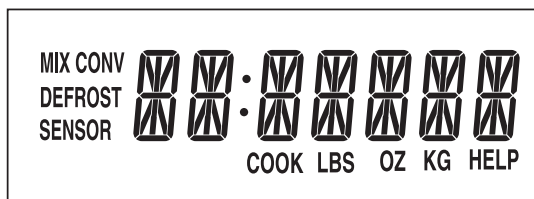


## PARTS OF THE MICROWAVE (CONT.)

### CONTROL PANEL

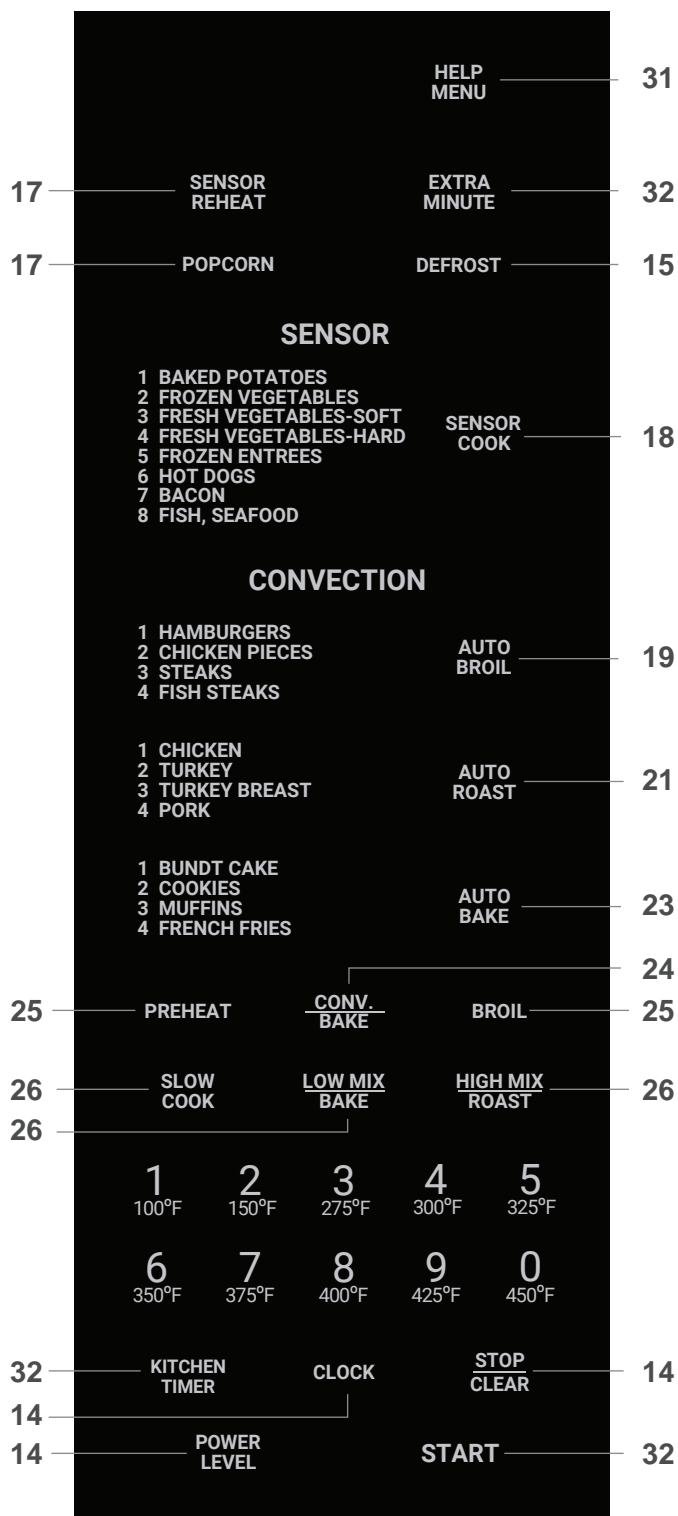
Interactive Display:

Words will light in the display to indicate features and cooking instructions.



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Numbers next to the control pad illustration indicate page numbers where feature descriptions and usage information is located.



## BEFORE OPERATING

Before operating your new microwave oven make sure you read and understand this use and care manual completely.

- Before using the microwave, follow these steps:

1. Plug in the microwave oven. Close the door. The display will show

WELCOME	PRESS	CLEAR
AND	PRESS	CLOCK.

2. Touch the **STOP/CLEAR** pad.  :  will appear.
3. Set the clock.

### TO SET THE CLOCK

1. Touch the **CLOCK** pad.
2. Enter the correct time of day by touching the numbers in sequence. Touch the **CLOCK** pad again.

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

- If electrical power to your microwave oven is interrupted, the display will intermittently show 

WELCOME	PRESS	CLEAR
AND	PRESS	CLOCK

 after the power is restored. If power is interrupted during cooking, the program will be erased. The time of day will also be erased. Simply touch the **STOP/CLEAR** pad and reset the clock for the correct time of day.

### STOP/CLEAR

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

- Clear a mistake made during programming.
- Cancel the timer.
- Stop the microwave oven temporarily during timed cooking.
- Return the display to time of day.
- Cancel a program during cooking, touch twice for timed cooking.

## MICROWAVE FEATURES

### TIME COOKING

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

For example, to cook for 5 minutes at 100%.

1. Enter cooking time by touching the number pads **500**.
2. Touch the **START** pad.

### TO SET POWER LEVEL

The microwave has 11 preset power levels. Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and, long slow cooking of meats or defrosting. See "SELECTING A COOKING MODE" on page 29 and other charts in this manual for suggestions.

For example, to defrost for 5 minutes at 30%.

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

You can program up to 4 automatic cooking sequences. See "MULTIPLE SEQUENCE COOKING" on page 32. Note that the power level must be entered first when programming multiple sequences.

Touch power level pad once then touch	Approximate Percentage of Power	Common words for power level
(Default)	100%	High
9	90%	
8	80%	
7	70%	Medium High
6	60%	
5	50%	Medium
4	40%	
3	30%	Med Low/ Defrost
2	20%	
1	10%	Low
0	0%	



## MICROWAVE FEATURES (CONT.)

### DEFROST

Defrost automatically defrosts foods shown in the Defrost Chart.

For example, to defrost a 2.0 pound steak:

1. Touch the **DEFROST** pad once.
2. Select the desired food by touching the **DEFROST** pad until the display shows the food name. Ex. touch twice for steak.
3. Enter the weight by touching the number pads **20**.
4. Touch the **START** pad.

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

5. After the 1st stage, open the door. Turn the steak over and shield any warm portions. Close the door. Touch the **START** pad.

6. After the 2nd stage, open the door. Shield any warm portions. Close the door. Touch the **START** pad.

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

NOTE:

- If you attempt to enter more or less than the allowed amount as indicated in the chart, an error message will appear in the display.
- Defrost can be adjusted from the default, see "MORE OR LESS TIME ADJUSTMENT" on page 32.
- To defrost other foods or foods above or below the weights allowed on the Defrost Chart, see Manual Defrost below.

EN

### DEFROST CHART

	Food	Amount	Procedure
1.	Ground meat	1/2 - 3 lb.	Remove any thawed pieces after each stage. Let stand, covered, for 5 to 10 minutes.
2.	Steaks (Chops, fish)	1/2 - 4 lb.	After each stage of defrost cycle, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is nearly defrosted. Let stand, covered, 10-20 minutes.
3.	Chicken pieces	1/2 - 3 lb.	After each stage of defrost cycle, if there are warm or thawed portions, rearrange or remove. Let stand, covered, 10-20 minutes.

### MANUAL DEFROST

If the food that you wish to defrost is not listed on the Defrost Chart or is above or below the limits in the AMOUNT column on the Defrost Chart, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by setting the Power Level to 30%. Follow the exact 3-step procedure found under "TO SET POWER LEVEL" on page 14. Estimate the defrosting time and press **3** for 30% when you select the power level.

For either raw or previously cooked frozen food, the rule of thumb is approximately 5

minutes per pound. For example, defrost 5 minutes for 1 pound of frozen spaghetti sauce.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments on Power Level 3 until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

## MICROWAVE FEATURES (CONT.)

### SENSOR COOKING

The Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from food as it heats. The Sensor adjusts the cooking times and power level for various foods and quantities.

#### USING SENSOR SETTINGS:

1. After the oven is plugged in, wait 2 minutes before using the Sensor settings.
2. Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. Sensor Reheat and Popcorn can only be entered within 1 minute after cooking, opening and closing the door, or touching the **STOP/CLEAR** pad.
4. During the first part of Sensor cooking, the food name will appear in the display. Do not open the oven door or touch **STOP/CLEAR** during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** pad and select the cooking time and variable power.

When the Sensor detects the vapor emitted from the food, the remainder of cooking time will appear. The door may be opened when the remaining cooking time appears on the display. At this time, you may stir or season food, as desired.

5. Check the food temperature after cooking. If additional time is needed, continue to cook with variable power and time.
6. If the Sensor does not detect vapor properly when popping popcorn, the oven will turn off and the time of day will be displayed. If the Sensor does not detect vapor properly

when using Sensor Reheat, **ERROR** will be displayed and the oven will turn off.

7. Any Sensor cooking mode can be programmed with More or Less Time Adjustment. See "MORE OR LESS TIME ADJUSTMENT" on page 32.
8. Each food has a cooking hint. Touch **HELP MENU** when the HELP indicator is lighted in the display.

#### SELECTING FOODS:

- The Sensor works with foods at normal storage temperature. For example, food for dinner plate reheat would be at refrigerator temperature and popcorn at room temperature.
- Foods weighing less than 3 ounces should be reheated by time and variable power.

#### COVERING FOODS:

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

- Casserole lid
- Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover the dish loosely; allow approximately 1/2 inch [1.25 cm] to remain uncovered to allow steam to escape. Plastic wrap should not touch the food.
- Wax paper: Cover the dish completely; fold excess wrap under the dish to secure it. If the dish is wider than the paper, overlap two pieces at least one inch [2.5 cm] to cover it.

Be careful when removing any covering to allow steam to escape away from you.

# MICROWAVE OVEN COOKING

## SENSOR REHEAT / POPCORN

### SENSOR REHEAT

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

For example, to heat prepared chili:

1. Touch the **SENSOR REHEAT** pad.
2. When the Sensor detects the vapor emitted from the food, the remainder of reheating time will appear.

### POPCORN

This Sensor setting works well with most brands of microwave popcorn. You may wish to try several and choose your favorite. Pop only one bag at a time.

For example, to pop a 3.5 oz. bag of popcorn:

1. Unfold the bag and place in oven according to directions.
2. Touch the **POPCORN** pad once.

## SENSOR REHEAT / POPCORN CHART

Food	Amount	Procedure
Sensor Reheat Leftovers such as rice, potatoes, vegetables, casserole	4 - 36 oz.	Place in dish or casserole slightly larger than amount to reheat. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews.
Soups	1 - 4 cups	After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, recover and allow to stand 2 to 3 minutes.
Canned entrees and vegetables	4 - 36 oz.	Use Less Time Adjustment by touching <b>POWER LEVEL</b> pad twice for small quantities of canned vegetables.
Popcorn	Only 1 package at a time	Use only popcorn packaged for microwave oven use. Try several brands to decide which you like best. Do not try to pop unpopped kernels. More Or Less Time Adjustment can be used to provide adjustment needed for older popcorn or individual tastes.
	3.0 - 3.5 oz. bag (Regular size)	Touch <b>POPCORN</b> pad once. This setting works well with most 3.0-3.5 oz. bags of microwave popcorn.
	1.5 - 1.75 oz. bag (Snack size)	Touch <b>POPCORN</b> pad twice within 2 seconds for snack size bags.

## MICROWAVE OVEN COOKING (CONT.)

### SENSOR COOK

When Sensor detects the vapor emitted from the food, the remainder of cooking time will appear.

For example, to cook a baked potato:

1. Touch the **SENSOR COOK** pad.

2. Select the desired sensor setting. Ex: touch the number pad **1** to cook baked potatoes.
3. Touch the **START** pad.

### SENSOR COOK CHART

	Food	Amount	Procedure
1.	Baked potatoes	1 - 8 med.	Pierce. Place on paper-towel-lined microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.
2.	Frozen vegetables	1 - 8 cups	Do not add water. Cover with lid or plastic wrap. After cooking, stir, and let stand covered for 3 minutes.
3.	Fresh vegetables: soft Broccoli Brussel sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	.25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. .25 - 2.0 lb. 1 med. .25 - 1.0 lb. .25 - 2.0 lb. 2 - 4 med.	Wash and place in casserole. Do not add water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.
4.	Fresh vegetables: hard Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	.25 - 1.5 lb. 2 - 4 pcs. .25 - 1.5 lb. .25 - 1.5 lb. 1 - 2	Place in casserole. Add 1 - 4 tablespoons water. Cover with lid for tender vegetables. Use plastic wrap cover for tender-crisp vegetables. After cooking, stir, if possible. Let stand covered for 2 to 5 minutes.
5.	Frozen entrees	6 - 17 oz.	Use for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand covered for 1 to 3 minutes.
6.	Hot dogs	1 - 4 servings	Place hot dog in bun and wrap in paper towel or paper napkin.
7.	Bacon	2 - 6 slices	Place bacon on paper plate lined with paper towel. Bacon should not extend over the rim of plate. Cover with paper towel. Put another paper plate upside down on turntable. Place plate of bacon on top of overturned plate.
8.	Fish, seafood	.25 - 2.0 lb.	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand covered for 3 minutes.

## CONVECTION AUTOMATIC OPERATION

This section of the operation manual offers instructions for preparing 12 popular foods using Auto Broil, Auto Roast and Auto Bake.

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

For helpful hints, simply touch **HELP MENU** anytime HELP is lighted in the display.

### **CAUTION**

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

### AUTO BROIL

Auto Broil automatically broils hamburgers, chicken pieces, steaks and fish steaks.

For example, to broil 2 hamburgers:

1. Touch the **AUTO BROIL** pad.
2. Select the desired setting. Ex: for hamburgers, touch number pad **1**.

3. Touch the number pad to enter quantity. Ex: **2**. Follow the information in display for cooking information.

For well done or rare burgers, touch the **POWER LEVEL** pad to select More for well done or Less for rare. See "MORE OR LESS TIME ADJUSTMENT" on page 32.

4. Touch the **START** pad.

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

5. Touch **START** pad.

NOTE:

- Auto Broil can be programmed with More Or Less Time Adjustment. See "MORE OR LESS TIME ADJUSTMENT" on page 32.
- If you attempt to enter more or less than the allowed amount as indicated in chart below, an error message will appear in the display.
- Additional foods and instructions for cooking by weight are shown in the Convection Broiling Chart (Following page).

### AUTO BROIL CHART

	Setting / Food	Amount	Rack	Procedure
1.	Hamburgers	1 - 8 pieces 0.25 lb each	Low	Use this setting to broil hamburger patties. Place on low rack.
2.	Chicken pieces	0.5 - 3.5 lb.	Low	Arrange pieces on low rack. After cooking, let stand 3-5 minutes. Dark meat should be 180°F [82°C], and white meat should be 170°F [77°C].
3.	Steaks	0.5 - 2.0 lb.	Low	Use this setting to broil steaks from 3/4" to 1" thick. Individual boneless steaks broil evenly. Place steak on low rack. For well done, touch Power Level once; for rare, touch <b>POWER LEVEL</b> twice.
4.	Fish steaks	0.5 - 2.0 lb.	Low	Use this setting to broil fish steak, which is 3/4" to 1" thick. Place on low rack.

## CONVECTION AUTOMATIC OPERATION (CONT)

### CONVECTION BROILING CHART

Cut		Weight/Thickness	Convection Time	
<b>Beef</b>				
Steaks-Boneless		3/4 - 1 in. .5-2 lb., 8 oz. each	Rare	Conv Broil #3+ Power Level x2 <input type="button" value="LESS"/>
			Medium	Conv Broil #3
			Well Done	Conv Broil #3+ Power Level x1 <input type="button" value="MORE"/>
Steaks-Rib-eye		3/4 - 1 in. 7-8 oz. each	Rare	10-13 min.
			Medium	14-16 min.
			Well Done	17-20min.
Steaks-Bone-in (Sirloin, Porterhouse, T-Bone)		1- 1 1/2 in.	Rare	10-13 min.
			Medium	14-18 min.
			Well Done	19-25 min.
Chuck Steak		1 in.	Rare	12-14 min.
			Medium	15-18 min.
			Well Done	19-23 min.
London Broil		1- 1 1/4 in. 2 1/2 - 3 lb.	Rare	23-25 min.
			Medium	26-30 min.
Hamburgers		1/4 lb. each 1-8 patties	Rare	Conv Broil #1+ Power Level x2 <input type="button" value="LESS"/>
			Medium	Conv Broil #1
			Well Done	Conv Broil #1+ Power Level x1 <input type="button" value="MORE"/>
<b>Pork</b>				
Chops: loin or center		3/4 - 1 in.	Well Done	16-20 min.
Bacon		Regular sliced		4-5 min.
		Thick sliced		7-8 min.
Sausage:	Brown 'N Serve	Patties: 1/2 in., 8 oz. - 1 lb.		8-10 min.
	Fresh	Links: 8 oz.-1 lb.		8-10 min.
Ham slice, fully cooked		3/4 in.		10-12 min.
Frankfurters		1 lb.		5-7 min.
<b>Lamb</b>				
Chops: rib, loin		3/4 in.	Medium	12-14 min.
or center		3 - 4 oz. each	Well Done	15-17 min.
<b>Chicken</b>				
Broiler-Fryer, halved, quartered or cut up		1-3 lb.		Conv Broil #2
<b>Fish</b>				
Fillets		1/4 - 3/4 in.		6-7 min.
Steaks		3/4 - 1 in. .5-2 lb.		Conv Broil #4
Shellfish		.5-2 lb.		8-10 min.

## CONVECTION AUTOMATIC OPERATION (CONT)

### AUTO ROAST

Auto Roast automatically roasts chicken, turkey, turkey breast or pork.

For example, to roast a 2.5 pound chicken:

1. Touch the **AUTO ROAST** pad.
2. Select the desired setting. Ex: for chicken, touch the number pad **1**.
3. Touch the number pad to enter the weight. Ex: **2****5**lb.
4. Touch the **START** pad.

After the Auto Roast cycle ends, a long tone will sound. Follow the indicated message.

#### NOTES:

- Auto Roast can be programmed with the More Or Less Time Adjustment. See "MORE OR LESS TIME ADJUSTMENT" on page 32.
- If you attempt to enter more or less than the allowed weight as indicated in chart below, an error message will appear in the display.
- Instructions for other foods and for cooking by weight are shown in the Combination Roasting Chart. (See following page.)

EN

### AUTO ROAST CHART

	Setting / Food	Amount	Rack	Procedure
1.	Chicken	2.5 - 7.5 lb.	Low	After the cycle ends, cover with foil and let stand for 5 to 10 minutes.
2.	Turkey	6.5 - 16.0 lb.	Low	Season as desired. Place on low rack. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of dark meat should be 180°F [82°C], and white meat should be 170°F [77°C].
3.	Turkey breast	3.0 - 6.0 lb.	Low	Season as desired. Place on low rack. After the cycle ends, cover with foil and let stand 10 minutes. Internal temperature of white meat should be 170°F [77°C].
4.	Pork	2.0 - 3.5 lb.	Low	Boneless pork loin is recommended because it cooks evenly. Place on a low rack. After cooking, remove from oven, cover with foil and allow to stand 5 to 10 minutes. Internal temperature should be 165°F [74°C].

## CONVECTION AUTOMATIC OPERATION (CONT)

### COMBINATION ROASTING CHART

Cut		Time	Removal Temperature	Internal Temp. After Standing
<b>Beef</b>				
Roasts (tender cuts)	Rare	12-14 min. per lb. at HIGH MIX	120°F [49°C]	140°F [60°C]
	Medium	13-15 min. per lb. at HIGH MIX	130°F [54°C]	150°-160°F [66°-71°C]
	Well Done	14-17 min. per lb. at HIGH MIX	150°F [66°C]	160°-170°F [71°-77°C]
Roasts (less tender cuts)	Rare	12-15 min. per lb. at HIGH MIX	120°F [49°C]	140°F [60°C]
	Medium	13-17 min. per lb. at HIGH MIX	130°F [54°C]	150°-160°F [66°-71°C]
	Well Done	14-18 min. per lb. at HIGH MIX	150°F [66°C]	160°-170°F [71°-77°C]
<b>Veal</b>				
Roasts (boned, rolled, tied)	Well Done	14-16 min. per lb. at HIGH MIX	155°F [68°C]	165°-170°F [74°-77°C]
Breast (stuffed)	Well Done	11-13 min. per lb. at HIGH MIX	160°F [71°C]	170°F [77°C]
<b>Pork</b>				
Roasts (boneless single pork loin)		Conv Roast #4	165°F [74°C]	170°F [77°C]
Roasts (boned, rolled, tied or bone-in)	Well Done	14-16 min. per lb. at HIGH MIX	165°F [74°C]	170°F [77°C]
Smoked Ham		7-9 min. per lb. at HIGH MIX	130°F [54°C]	140°F [60°C]
<b>Lamb</b>				
Leg Roasts	Rare	10-12 min. per lb. at HIGH MIX	120°F [49°C]	130°-140°F [54°-60°C]
	Medium	12-14 min. per lb. at HIGH MIX	135°F [57°C]	145°-160°F [63°-71°C]
	Well Done	14-16 min. per lb. at HIGH MIX	150°F [66°C]	160°-170°F [71°-77°C]
<b>Poultry</b>				
Chicken, whole		Conv Roast #1	170°F [77°C]	180°F [82°C]
Chicken, pieces		10-14 min. per lb. at HIGH MIX, *375°F [191°C]	170°F [77°C]	180°F [82°C]
Turkey Breast		Conv Roast #3	160°F [71°C]	165°-170°F [74°-77°C]
Turkey (unstuffed)		Conv Roast #2	170°F [77°C]	180°F [82°C]

\* Necessary to change temperature on HIGH MIX to 375°F [191°C] from default of 325°F [163°C].



## CONVECTION AUTOMATIC OPERATION (CONT)

### AUTO BAKE

Auto Bake automatically bakes cakes, brownies, muffins and french fries.

For example, to bake a bundt cake:

1. Touch the **AUTO BAKE** pad.
2. Select the desired setting. Ex: for bundt cake, touch the number pad **1**.
3. Touch the **START** pad.

NOTES:

- Auto Bake can be programmed with the More Or Less Time Adjustment. See "MORE OR LESS TIME ADJUSTMENT" on page 32.
- To bake other foods, see following pages, "COMBINATION BAKING CHART" on page 27 and "CONVECTION BAKING CHART" on page 24.

### AUTO BAKE CHART

	Setting/ Food	Amount	Rack	Procedure
1.	Bundt cake	1 cake	No rack	Ideal for packaged cake mix or your own recipe. Prepare according to package or recipe directions and place in a greased and floured bundt pan. Place pan in oven. Cool before frosting and serving.
2.	Cookies	1 or 2 pizza pans	1 pizza pan No rack 2 pizza pans High	Ideal for refrigerated cookie dough. Prepare according to package or recipe directions and place on a greased and floured 12" [30 cm] pizza pan. Cookies should be approximately $\frac{1}{3}$ inch [8 mm] thick and 2 inches [5 cm] in diameter for best results. After the preheat is over, place pan in oven. Cool before serving
3.	Muffins	6 - 12 muffins 1 or 2 muffin pans	1 pan No rack 2 pans High	Ideal for packaged muffin mix or your own recipe for 6-12 medium size muffins. Prepare according to package or recipe directions and place in muffin pan. After the preheat is over, place pan in oven.
4.	French fries	3 - 24 oz. 1 or 2 pizza pans For more than 12 oz. use 2 pans	1 pizza pan No rack 2 pizza pans High	Use frozen prepared french fries. No preheat is required for the french fries baking procedure. Place french fries on pizza pan. For shoestring potatoes, touch <b>POWER LEVEL</b> pad twice to enter less time before touching <b>START</b> pad.

# MANUAL CONVECTION AND AUTOMATIC MIX COOKING

## CONVECTION COOKING

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

The oven should not be used without the turntable in place, and it should never be restricted so that it cannot rotate. You may remove the turntable when preheating the oven and when preparing food to be cooked directly on the turntable.

### **CAUTION**

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

## TO COOK WITH CONVECTION

For example, to cook at 350° F [177° C] for 20 minutes:

1. Touch the **CONV BAKE** pad.
2. Select the temperature by touching the number pad  $\boxed{6}$ <sup>350°F</sup>.
3. Enter the cooking time by touching the number pads  $\boxed{2}\boxed{0}\boxed{0}\boxed{0}$ .
4. Touch the **START** pad.

### NOTE:

If you wish to know the programmed oven temperature, simply touch the **CONV BAKE** pad. As long as your finger is touching the **CONV BAKE** pad, the programmed oven temperature will be displayed.

## CONVECTION BAKING CHART

Item (for foods requiring 25 minutes or less)		Baking Temperature
Appetizers	Brown and serve, pastry	Lower temperature by 25° F [14° C]
Biscuits	Your recipe, mix or refrigerator	Lower temperature by 25° F [14° C]
Brownies	13 x 9 x 2 [33 x 23 x 5 cm] pan	CONV BAKE setting number $\boxed{2}$
Cookies	Drop, rolled, refrigerator, spritz, molded	Lower temperature by 25° F [14° C]
Fish Sticks	Frozen	Lower temperature by 25° F [14° C]
French Fries	Frozen	CONV BAKE setting number $\boxed{4}$
	Shoestring fries	CONV BAKE setting number $\boxed{4}$ + Power Level x2 $\boxed{\text{LESS}}$
Layer Cakes	Your recipe or mix	Lower temperature by 25° F [14° C]
Muffins	1-12 cup pan	CONV BAKE setting number $\boxed{3}$
Pizza	Your recipe or frozen	Lower temperature by 25° F [14° C]
Puff Pastry	Your recipe or frozen	Lower temperature by 25° F [14° C]
Rectangular Cake	Your recipe or mix 13 x 9 x 2 [33 x 23 x 5 cm] pan	CONV BAKE setting number $\boxed{1}$
Rolls	Your recipe, package or refrigerator	Lower temperature by 25° F [14° C]



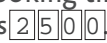
## MANUAL CONVECTION AND AUTOMATIC MIX COOKING (CONT)

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### TO PREHEAT AND COOK WITH CONVECTION

Your oven can be programmed to combine preheating and convection cooking operations. You can preheat to the same temperature as the convection temperature or change to a higher or lower temperature.

For example, to preheat to 350°F [177°C] and then cook 25 minutes at 375°F [191°C] convection:

1. Touch the **PREHEAT** pad.
2. Select the temperature by touching the number pad .
3. Touch the **CONV BAKE** pad.
4. Select the temperature by touching the number pad .
5. Select the cooking time by touching the number pads .
6. Touch the **START** pad.

When the oven reaches the programmed temperature, a signal will sound 4 times\*. The oven will stop, and directions will be displayed. Follow the indicated message.

7. Open the door. Place the food in the oven. Close the door. Touch the **START** pad.

\* If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.


#### NOTES:

- To program only preheat, touch the **START** pad after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.
- To preheat and cook with the same temperature, enter same temperature in steps 2 and 4.

### BROIL

Preheating is automatic when the Broil setting is used. Only actual cooking time is entered; the oven signals when it is preheated to 450°F [232°C]. Oven temperature cannot be changed. Use Broil setting for steaks, chops, chicken pieces and many other foods. See the "CONVECTION BROILING CHART" on page 20.

For example, to broil a steak for 15 minutes:

1. Touch the **BROIL** pad.
2. Enter the cooking time by touching the number pads .
3. With no food in the oven, touch the **START** pad.  
When the oven reaches the programmed temperature, a signal will sound 4 times\*.
4. Open the door, place the food in the oven and close the door. Touch the **START** pad.

\* If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

#### NOTES:

- Preheating for broil may take from 7 to 10 minutes depending on temperature of room and available power.
- Although time is usually set for the maximum broiling time, always check food at the minimum time recommended in the chart or recipe. This will eliminate the need to completely reprogram the oven if additional cooking time is needed. Simply close the oven door and touch **START** to continue.
- Should you need more broiling time, reprogram within 1 minute of the end to eliminate preheating.

### CAUTION


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

## MANUAL CONVECTION AND AUTOMATIC MIX COOKING (CONT)

### SLOW COOK

Slow Cook is preset at 300°F [149°C] for 4 hours. The temperature can be changed to below 300°F [149°C]. The cooking time cannot be changed. This feature can be used for foods such as baked beans or marinated chuck steak.

For example, to change oven temperature from 300°F [149°C] to 275°F [135°C]:

1. Touch the **SLOW COOK** pad.
2. Touch the **SLOW COOK** pad once more if you want to change the temperature from 300°F [149°C].
3. Touch the temperature pad .
4. Touch the **START** pad.

**NOTE:** If you do not change the temperature, omit steps 2 and 3.

### AUTOMATIC MIX COOKING

This oven has two pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.



Mode	Oven temperature	Microwave power
High Mix/Roast	300°F [149°C]	30%
Low Mix/Bake	350°F [177°C]	10%

With the exception of those foods that cook best by convection heating alone, most foods are well suited to mix cooking using either Low Mix/Bake or High Mix/Roast.

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


### AUTOMATIC MIX TEMPERATURE

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

The oven temperature can be changed from 100-450°F [38-232°C]. To change the temperature, first touch **HIGH MIX** or **LOW MIX** then touch the same pad again. When the display says , touch the desired temperature pad. Ex: **HIGH MIX**, **HIGH MIX**, . The mix temperature will change to 375°F [191°C] automatically.

### COOKING WITH AUTOMATIC MIX




Example: bake a cake for 25 minutes on Low Mix/Bake:

1. Touch the **LOW MIX/BAKE** pad.
2. Enter the cooking time by touching the number pads .
3. Touch the **START** pad.

### TO PREHEAT AND COOK WITH AUTOMATIC MIX

Your oven can be programmed to combine preheating and automatic mix cooking operations. You can preheat at the same temperature as the preset combination temperature or change it to a different temperature.

For example, to preheat to 350°F [177°C] and then cook 25 minutes on 325°F [163°C] Low Mix/Bake:

1. Touch the **PREHEAT** pad.
2. Touch the temperature pad .
3. Touch the **LOW MIX** pad.
4. Touch the **LOW MIX** pad once more to change the cooking temperature.
5. Touch the temperature pad .
6. Enter the cooking time by touching the number pads .
7. Touch the **START** pad.

When the oven reaches the programmed temperature, a signal will sound 4 times\*. The oven will stop and directions will be displayed. Follow the indicated message.

8. Open the door, place the food in the oven and close the door. Touch the **START** pad.

\* If the oven door is not opened, the oven will automatically hold at the preheat temperature for 30 minutes. After this time has elapsed, an audible signal will sound and the oven will turn off.

### NOTE:

To program only preheat, touch the **START** pad after step 2. Preheating will start. When the oven reaches the programmed temperature, follow the indicated message.

## MANUAL CONVECTION AND AUTOMATIC MIX COOKING (CONT.)

EN

### COMBINATION BAKING CHART

Item	Procedure
<b>Cakes: Your recipe or mix</b>	
Tube or Bundt Cakes**	Bake on low rack three-fourths the recommended time on LOW MIX.
Angel Food	Bake 25 to 30 minutes on LOW MIX.
Loaf Cakes or Quick Breads	Bake three-fourths the recommended time on LOW MIX.
Bar Cookies: Your recipe or mix	Bake three-fourths the recommended time or until wooden pick inserted in center comes out clean on LOW MIX.
<b>Pies</b>	
Single Crust: baked before filling, your recipe, mix or frozen prepared	Prick crust with fork. Preheat oven to 400 °F [204 °C]. Bake on low rack 8 to 10 minutes or until lightly browned. Let cool before filling.
Double Crust	Preheat oven to 375 °F [191 °C]. Bake on low rack 25 to 35 minutes on *HIGH MIX 375 °F [191 °C].
Crumb Top	
Custard Pie	Prebake, following directions for single crust; cool. Fill with desired uncooked custard. Bake on round baking pan on low rack 35 minutes on LOW MIX. If custard is not set, let stand in oven a few minutes.
Pecan Pie	Preheat oven to 350 °F [177 °C]. Bake on low rack 25 to 30 minutes on LOW MIX.
Frozen Prepared Fruit Pies	Place on low rack and bake 30 to 40 minutes using *HIGH MIX 350 °F [177 °C].
Frozen Prepared Custard Pies	Preheat oven to package temperature. Place on low rack and bake three-fourths of package time using LOW MIX and package temperature. If not set, let stand in oven a few minutes.
<b>Breads</b>	
Loaf: Your recipe or frozen, defrosted and proofed	Bake 25 to 30 minutes on LOW MIX for 1 to 2 loaves.
Braid or other shape	Remove metal turntable from oven. Place bread directly on metal turntable. Bake on LOW MIX for three-fourths the conventional time.
Muffins: Large, bakery-style	Bake three-fourths the recommended package or recipe time on LOW MIX.
<b>Desserts</b>	
Cheesecake	Bake three-fourths the recipe time on LOW MIX or until center is nearly set.
Crisps and Cobblers	Bake three-fourths the recipe time on LOW MIX.

\*\* If arcing occurs while using a fluted tube pan, place a heat-resistant dish (Pyrex® pie plate, glass pizza tray or dinner plate) between the pan and the low rack.

\* Necessary to change temperature on HIGH MIX and LOW MIX.

## MANUAL CONVECTION AND AUTOMATIC MIX COOKING (CONT)

### HELPFUL HINTS FOR CONVECTION AND AUTOMATIC MIX COOKING

Your convection microwave oven can cook any food perfectly because of the number of ways it can cook: microwave only, automatic mix, convection only or broil. This use and care manual tells you how to program the oven and offers certain charts and guidelines to help you get the best use of your oven.

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

#### CONVECTION COOKING

1. When preheating, the turntable can be left in or removed. When using the high rack for 2 shelf baking in a preheated oven, it is easier to remove the turntable for preheat. Place the high rack on turntable along with food. When preheat is over, open the oven door and quickly place the turntable, high rack and food to be baked inside.
2. Do not cover the turntable, low rack or high rack with aluminum foil. It interferes with air flow that cooks food.
3. Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.

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

#### AUTOMATIC MIX COOKING

1. Meats are best when roasted directly on the low rack. A dish can be placed below the meat if gravy is to be made from the drippings.
2. Less tender cuts of meat can be roasted and tenderized using oven cooking bags.
3. When baking, check for doneness after time has elapsed. If not completely done, let stand in oven a few minutes to complete cooking.

#### NOTES:

- During mix baking, some metal baking utensils may cause arcing when they come in contact with the turntable, oven walls or accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal. If arcing occurs, place a heat resistant dish (Pyrex® pie plate, glass pizza dish or dinner plate) between the pan and the turntable or rack.
- If arcing occurs with other metal baking utensils, discontinue their use for mix cooking.

# SELECTING A COOKING MODE

## FOODS AND BEST COOKING METHODS

There's an easy way to cook each of your favorite foods. Matching the best method and setting to the food is the secret to success time after time. This chart keeps it simple by giving you the everyday guidelines you need. Now you can tell at a glance whether it's best to use the Convection or Microwave only method, the Broil setting or combination cycles of LOW MIX/Bake or HIGH MIX/Roast.



Food	Convection	Low Mix	High Mix	Broil	Microwave
<b>Bread &amp; Rolls</b>					
Biscuits					
Bread loaves					
Rolls					
<b>Cakes</b>					
Bundt					
Cupcakes					
Layer Cakes					
Loaf Cakes or Quick Breads					
Muffins (regular size)	Conv Bake #3 1-12 cup pan				
Muffins (bakery-style, large size)					
Rectangular Cake	Conv Bake #1 13x9x2 pan				
Tube Cakes					
<b>Cookies</b>					
Bar					
Brownies	Conv Bake #2 13x9x2 pans				
All Other Cookies					
<b>Desserts</b>					
Cheesecake					
Cream Puffs or Eclairs					
Crisps or Cobblers					
<b>Frozen Convenience Foods</b>					
Bake under 20 min.					
Bake over 20 min.					

## SELECTING A COOKING MODE (CONT.)

EN

	Convection	Low Mix	High Mix	Broil	Microwave
<b>Meat, Fish &amp; Poultry</b>					
Bacon					Microwave
Casseroles			High Mix		
Chicken, Whole Roasting			Conv Roast #1		
Chicken Pieces			High Mix	Conv Broil #2	
Chops – Lamps, Pork, Veal				Broil	
Hamburgers				Conv Broil #1	
Ham Steak				Broil	
Hot Dogs				Broil	Microwave
Fish & Seafood			High Mix	Broil	Microwave
Meat Loaf			High Mix		
Roasts – Beef, Lamb, Pork, Veal			High Mix		
Sausage				Broil	
Steak – Boneless (3/4 - 1 inch)				Conv Broil #3	
Steaks & London Broil				Broil	
Turkey, Whole & Breast			Conv Roast #2, 3		
<b>Pies</b>					
Crust	Convection				
Custard or Pumpkin		Low Mix			
Double-Crust			High Mix		
Frozen Prepared Custard		Low Mix			
Frozen Prepared Fruit			High Mix		
Variety Pies (pecan, cheese, etc.)		Low Mix			
<b>Pizza</b>	Convection				
<b>Potatoes</b>					
French Fries	Conv Bake #4				
Crispy	Convection				
Quick					Microwave
<b>Reheating Leftovers</b>					Microwave
<b>Vegetables</b>					Microwave



## OTHER FEATURES

### HELP MENU

**HELP MENU** provides 5 special features for your ease and convenience. Also, specific instructions are provided in the interactive display when you use most features of the oven.

### SAFETY LOCK

The safety lock prevents unwanted microwave oven operation, such as by small children. The microwave oven can be set so that the control panel is deactivated or locked. To set, touch **HELP MENU**, the number **1** and the **START** pads. Should a pad be touched, **LOCK** will appear in the display.

To cancel, touch the **HELP MENU** and **STOP/CLEAR** pads.

### AUDIBLE SIGNAL ELIMINATION

If you wish to have the microwave oven operate with no audible signals, touch **HELP MENU**, the number **2** and the **STOP/CLEAR** pads.

To cancel and restore the audible signal, touch **HELP MENU**, the number **2** and the **START** pads.

### AUTO START

If you wish to program your microwave oven to begin cooking automatically at a designated time of day, follow this procedure:

For example, to start cooking a stew on 50% for 20 minutes at 4:30. Before setting, check to make sure the clock is showing the correct time of day:

1. Touch the **HELP MENU** pad.
2. Touch the number **3** to select the auto start.
3. To enter a start time of 4:30, touch numbers **4**, **3** and **0**.
4. Touch the **CLOCK** pad.
5. To enter cooking program, touch **POWER LEVEL**, number **5** and then touch numbers **2**, **0**, **0**, and **0** for cooking time.
6. Touch the **START** pad. The chosen auto start time will appear in the display.

NOTE:

- Auto start can be used for manual cooking, Auto Broil, Auto Roast, Auto Bake, if the clock is set.

- If the microwave oven door is opened after programming auto start, it is necessary to touch the **START** pad for auto start time to appear in the readout so that the microwave oven will automatically begin programmed cooking at the chosen auto start time.
- Be sure to choose foods that can be left in the microwave oven safely until the auto start time. Acorn or butternut squash are often a good choice.
- If you wish to know the time of day, simply touch the **CLOCK** pad. As long as your finger is touching the **CLOCK** pad, the time of day will be displayed.

### LANGUAGE SELECTION

The microwave oven comes set for English. To change, touch **HELP MENU** and the number **4** pad. Continue to touch the number **4** pad until your choice is selected, then touch the **START** pad.

Touch number **4** once for English.

Touch number **4** twice for Spanish.

Touch number **4** three times for French.

### WEIGHT AND TEMPERATURE SELECTIONS

The microwave oven comes set for U.S. Customary Unit-pounds and degrees Fahrenheit. To change, touch **HELP MENU** and the number **5**. Continue to touch the number **5** until your choice is selected. Then, touch the **START** pad.

Touch number **5** once for LB / °F.

Touch number **5** twice for KG / °C.

### HELP

Each setting of Defrost, Auto Broil, Auto Roast, Auto Bake, Sensor Cook, Sensor Reheat and Popcorn has a available cooking hint. Touch the **HELP MENU** pad when **HELP** is lighted in the interactive display to see the hints.

## OTHER FEATURES (CONT.)

### EXTRA MINUTE

Extra Minute allows you to cook for a minute at 100% by simply touching the **EXTRA MINUTE** pad. You can also extend cooking time in multiples of 1 minute by repeatedly touching the **EXTRA MINUTE** pad during manual cooking.

For example, to heat a cup of soup for one minute:

Touch the **EXTRA MINUTE** pad.

NOTE:

- To use Extra Minute, touch pad within 1 minute after cooking, closing the door, touching the **STOP/CLEAR** pad or during cooking.
- Extra Minute cannot be used with Sensor Reheat, Popcorn, Sensor Cook, Defrost, Auto Broil, Auto Roast or Auto Bake.

### MORE OR LESS TIME ADJUSTMENT

Should you discover that you like any of the Sensor Cook, Sensor Reheat, Popcorn or Defrost settings slightly more done, touch the **POWER LEVEL** pad once after touching your selection. The display will show **MORE**.

For slightly less done, touch the **POWER LEVEL** pad twice after touching your selection. The display will show **LESS**.

### MULTIPLE SEQUENCE COOKING

Your microwave oven can be programmed for up to 4 automatic cooking sequences, switching from one power level setting to another automatically.

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

For example, to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%:

1. First touch the **POWER LEVEL** pad twice for 100% power. Then enter the cooking time **500**.

2. Touch the **POWER LEVEL** pad. Touch number pad **5** for 50% power. Then enter second cooking time **3000**.
3. Touch the **START** pad.

NOTE:

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

### START / TOUCH ON

The **START** pad activates a programmed sequence or activates the Touch On feature.

Touch On allows you to cook at 100% power by touching the **START** pad continuously. Touch On is ideal for melting cheese, bringing milk to just below boiling etc.

The maximum cooking time is 3 minutes:

For example, to melt cheese on a piece of toast:

1. Continuously touch the **START** pad. The cooking time will begin counting up.
2. When the cheese is melted to desired degree, remove your finger from the **START** pad. The microwave oven stops immediately.

NOTE:

- Take note of the required cooking time for frequently prepared foods and set the microwave accordingly in the future.
- To use Touch On, touch the pad within 1 minute after cooking, opening and closing the door or touching the **STOP/CLEAR** pad.
- Touch On can only be used 3 times in a row. To use Touch On additional times, open and close door or touch **STOP/CLEAR**.

### KITCHEN TIMER

For example, to time a 3 minute long distance phone call:

1. Touch the **KITCHEN TIMER** pad.
2. Enter time by touching the number pads **300**.
3. Touch the **START** pad.

## OTHER FEATURES (CONT.)

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### DEMONSTRATION MODE

To demonstrate, touch **CLOCK**, the number **0** and then touch the **START** pad and hold for 3 seconds. **DEMO ON** will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the microwave oven.

For example, touch the **EXTRA MINUTE** pad and the display will show 1 . 00 and count down quickly to **END**.

To cancel, touch **CLOCK**, then the number **0** and **STOP/CLEAR** pads. If easier, unplug the microwave oven from the electrical outlet and reconnect.

## CLEANING AND CARE

**DISCONNECT THE POWER CORD BEFORE CLEANING OR LEAVE THE DOOR OPEN TO INACTIVATE THE MICROWAVE OVEN DURING CLEANING.**

### EXTERIOR

The outside surface is painted. Clean the outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

### DOOR

Wipe the window on both sides with a damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

### TOUCH CONTROL PANEL

Care should be taken in cleaning the touch control panel. If the control panel becomes soiled, open the microwave oven door before cleaning. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any sort of chemical cleaners. Close the door and touch the **STOP/CLEAR** pad.

### INTERIOR - AFTER MICROWAVE COOKING

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **DO NOT USE ABRASIVE OR HARSH CLEANERS OR SCOURING PADS.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **NEVER SPRAY OVEN CLEANERS DIRECTLY ONTO ANY PART OF THE MICROWAVE OVEN.**

### INTERIOR - AFTER CONVECTION, MIX OR BROIL COOKING

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

liquid cleaner in the perforations on the wall or ceiling or any door surfaces. Rinse thoroughly and polish dry.

After cleaning the interior thoroughly, residual grease may be removed from the interior ducts and heater by simply operating the oven on 450°F [232°C] for 20 minutes without food. Ventilate the room if necessary.

### WAVEGUIDE COVER

The waveguide cover is made from mica so it requires special care. Keep the waveguide cover clean to assure good microwave oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. Do not remove the waveguide cover.

### ODOR REMOVAL

Occasionally, a cooking odor may remain in the microwave oven. To remove, combine 1 cup water, grated peel and juice of 1 lemon and several whole cloves in a 2-cup glass measuring cup. Boil for several minutes using 100% power. Allow to set in microwave oven until cool. Wipe interior with a soft cloth.

### TURNTABLE/TURNTABLE SUPPORT/ RACKS

The turntable, turntable support and racks can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and a non-abrasive scouring sponge. They are also dishwasher-proof. Use top rack of dishwasher for turntable support.

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

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

## SERVICE CALL CHECK

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Please check the following before calling for service:

1. Place one cup of water in a glass measuring cup in the microwave oven and close the door securely. Operate the microwave oven for one minute at HIGH 100%.
  - A. Does the microwave oven light come on? YES \_\_\_\_\_ NO \_\_\_\_\_
  - B. Does the cooling fan work? (Put your hand over the rear ventilating openings.) YES \_\_\_\_\_ NO \_\_\_\_\_
  - C. Does the turntable rotate? (It is normal for the turntable to turn in either direction.) YES \_\_\_\_\_ NO \_\_\_\_\_
  - D. Is the water in the microwave oven warm? YES \_\_\_\_\_ NO \_\_\_\_\_
2. Remove water from the oven and operate the oven for 5 minutes at CONVECTION 450° F [232° C].
  - A. Do CONV and COOK indicators light? YES \_\_\_\_\_ NO \_\_\_\_\_
  - B. After the oven shuts off, is inside of the microwave oven hot? YES \_\_\_\_\_ NO \_\_\_\_\_

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

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

NOTE:

If time appearing in the display is counting down very rapidly, see Demonstration Mode on page 33 and cancel.

