

24 INCH OVER THE RANGE MICROWAVE OVEN

TOR24SS

COOK LIKE A GOD

THOR
K I T C H E N[®]

USE & CARE MANUAL

USE AND CARE MANUAL

OVER THE RANGE MICROWAVE OVEN

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THOR
K I T C H E N[®]

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. 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.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. 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.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING

IMPORTANT REGULATORY INFORMATION

CAUTION Any changes or modifications to the appliance not expressly approved by the party responsible for compliance could void the user's authority to operate the appliance.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- **Reorient or relocate the receiving antenna.**
- **Increase the separation between the equipment and receiver.**
- **Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.**
- **Consult the dealer or an experienced radio/TV**

When using the appliance, 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 4.
3. This appliance must be properly grounded. See page 8 for **GROUNDING INSTRUCTIONS**.
4. Install or locate this appliance only in accordance with the provided Installation Manual.
5. Some products, such as whole eggs in shell and sealed containers like closed glass jars, can rupture and should not be heated in the appliance.
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 appliance is specifically designed to heat, cook or dry 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 Thor 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, such as near a kitchen sink, in a wet basement, near a swimming pool or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not climb or sit on the appliance.
15. Be sure that fingers or other objects or materials are not around the appliance opening when the appliance is closed.
16. Do not cook in the microwave oven without the turntable properly inserted. Be sure turntable and turntable ring support are properly installed before using the oven. Do not use a container that obstructs the rotation of the turntable. The turntable will turn both clockwise and counter-clockwise.
17. Be sure that the food and container are smaller than the microwave cavity and fit properly on the turntable before closing the door.

IMPORTANT SAFETY INSTRUCTIONS

18. When cleaning appliance sealing surfaces that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Never use metal scouring pads to clean the Microwave Oven as pieces may break off of pad and cause electric shock if they come in contact with electrical parts. See CLEANING AND CARE on page 22.

19. 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 appliance to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing the bag in the appliance.
- c. If materials inside the appliance ignite, keep appliance door closed, turn microwave off and shut off power at the fuse or circuit breaker panel.
- d. Do not use the appliance for storage purposes. Do not leave paper products, cooking utensils or food in the appliance when not in use.
- e. Clean ventilation hoods frequently. Grease should not be allowed to accumulate on the hood or filter.
- f. Never operate the fan or oven without the filters in place.
- g. When flambéing foods under the hood, turn the fan on.
- h. Never leave surface units unattended, especially if cooking with high heat, as smoke and spillovers from grease may ignite and spread if using the microwave vent fan.
- i. In the event of a grease fire on the surface units below the microwave oven, smother a flaming pan on the surface unit by covering the pan completely with a lid, a cookie sheet or a flat tray.
- j. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners may damage the filter.

20. 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 is not always present when the container is removed from the appliance.

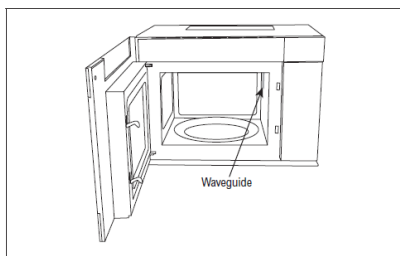
THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

21. To reduce the risk of injury to persons:

- a. Do not overheat the liquid.
- b. Stir the liquid both before and halfway through heating it.
- c. Do not use straight-sided containers with narrow necks. Use wide-mouthed containers.
- d. After heating, allow the container to stand in the appliance at least for 20 seconds before removing the container.
- e. Use extreme care when inserting a spoon or other utensil into the container.
- f. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.

SAVE THESE INSTRUCTIONS

INFORMATION YOU NEED TO KNOW



ABOUT UNPACKING AND EXAMINING YOUR MICROWAVE OVEN

1. Remove all packing materials from inside the microwave oven.
DO NOT REMOVE THE WAVEGUIDE COVER, which is located on the side of the oven cavity inside of the microwave oven.
2. Check that there are Installation Instructions, Wall Template, Top Cabinet Template, Mounting Plate, Installation Hardware Accessories, Charcoal Filter, Grease Filters and Exhaust Damper Assembly. Read enclosures and save the Installation Instructions.

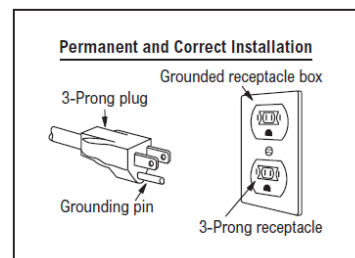
3. Remove the feature sticker, if there is one. Check the oven for any damage, such as misaligned or bent oven door, damaged oven seals and sealing surfaces, broken or loose door and dents inside the cavity or on the front side of the oven. If there is any damage, do not operate the microwave oven and contact your dealer or a THOR AUTHORIZED SERVICER.

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 position and signal of receiving antenna.

GROUNDING INSTRUCTIONS

This appliance must be grounded. The microwave oven is equipped with a cord having a grounding wire with a grounding plug. The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.



WARNING: Improper use of the grounding plug can result in a risk of electric shock. **DO NOT USE AN EXTENSION CORD.** If the power supply cord is too short, have a qualified electrician or serviceperson install an outlet near the appliance.

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

ABOUT YOUR MICROWAVE OVEN

ALWAYS have food in the microwave oven when it is on to absorb the microwave energy. The vent under the microwave oven must not be blocked. During microwaving, steam may come from the left side lower vent (when facing the product). When using the microwave oven at power levels below 100%, you may hear the magnetron cycling on and off. It is normal for the exterior of the microwave oven to be warm to the touch when cooking or reheating. Condensation is a normal part of microwave cooking and the amount being vented is directly related to the moisture content of the food and room humidity. A cooler room will produce more condensation. Attention should be paid to the vented area after each use of the product and wiped down if needed. The microwave oven is for food preparation only. It should not be used to dry clothes or newspapers. When using recipes or package directions, check food a minute or two before the minimum time and add time accordingly. When opening or closing the microwave oven quickly, food in the microwave oven may be spilled. To clean, please refer to the CLEANING AND CARE section on page 22.

ABOUT MICROWAVE COOKING

- Arrange food carefully. Place thickest areas toward the outside of the dish.
- Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
- While cooking, cover foods with paper towels, wax paper, microwave plastic wrap or a lid. Check recipes or cookbooks for other suggestions. Covers prevent splattering and help foods to cook evenly. See ABOUT UTENSILS AND COVERINGS section on page 9 for information about covering materials safe to use in the microwave oven.
- 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 for standing time which allows the food to finish cooking without overcooking.
- Check for doneness. Look for signs indicating that cooking temperatures have been reached. Doneness signs include:
 - Food steams throughout, not just at the edge.
 - Center bottom of the dish is very hot to the touch.

INFORMATION YOU NEED TO KNOW

- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

ABOUT UTENSILS AND COVERINGS

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

UTENSILS

Use these utensils for safe microwave cooking and reheating:

- glass ceramic (Pyroceram® or Corningware®)
 - heat-resistant glass (Pyrex®)
 - microwave safe plastics
 - microwave safe paper plates
 - microwave safe pottery, stoneware and porcelain
 - browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)
- Wood, straw and wicker utensils can be used with short cook times when reheating foods with little or no fat or sugar content.

DO NOT USE

- metal pans and bakeware
- dishes with metallic trim
- non-heat-resistant glass
- non-microwave safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-ties
- aluminum foil

Should 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. A dish that becomes very hot should not be used.

COVERINGS

The following coverings are ideal:

- Paper towels are good for covering foods for reheating and absorbing fat while cooking bacon.
- Wax paper can be used for cooking and reheating.
- Plastic wrap that is specially marked for microwave use can be used for cooking and reheating. **DO NOT** allow plastic wrap to touch food. Vent so steam can escape.
- Microwave safe lids are a good choice because heat is kept near the food to hasten cooking.
- Oven cooking bags are good for large meats or foods that need tenderizing. **DO NOT** use metal twist-ties. Remember to slit bag so steam can escape.

ACCESSORIES

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

ABOUT CHILDREN AND THE MICROWAVE

Children under 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. Never allow anyone to lean or swing on the microwave oven. Children should be taught all safety precautions. Use potholders. Remove coverings carefully. Pay special attention to packages that crisp food, as they may be extra hot. Do not assume a child can cook everything in the microwave oven just because they have mastered one skill. The microwave oven is not a toy. See page 20 for **CONTROL LOCK** feature.

ABOUT SAFETY

Cook foods to temperatures recommended by the United States Department of Agriculture (USDA).

145°F - Fish

160°F - Pork, ground beef/veal/lamb, egg dishes

165°F - Whole, pieces and ground turkey/chicken/duck

Leftover, ready-to-reheat refrigerated, deli and carry-out fresh food.

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.

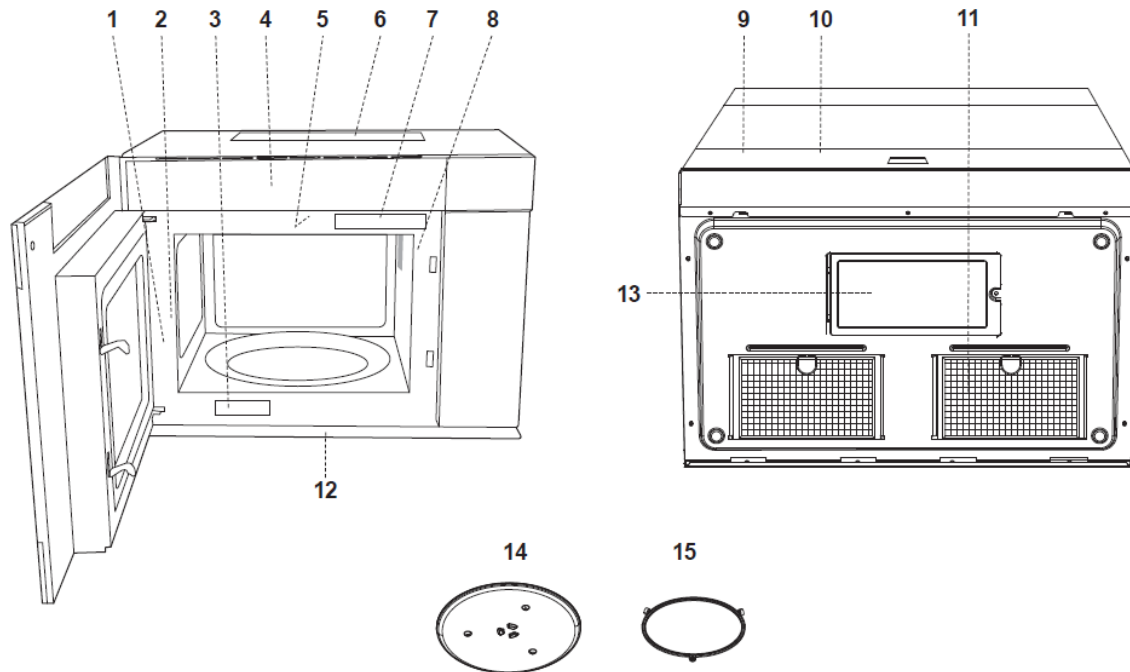
- **ALWAYS** use potholders to prevent burns when handling utensils in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- Avoid steam burns by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- Stay near the microwave oven while it's in use and check cooking progress frequently so there is no chance of overcooking food.
- **NEVER** use the microwave oven 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. See page 22.
- Use care when removing items from the oven so that utensils, clothes or accessories do not touch the safety door latches.

INFORMATION YOU NEED TO KNOW

ABOUT FOODS

FOOD	DO	DON'T
Eggs, sausages, fruits & vegetables	<ul style="list-style-type: none"> • Puncture egg yolks before cooking to prevent bursting. • Pierce skins of potatoes, apples, squash, hot dogs and sausages so steam escapes. 	<ul style="list-style-type: none"> • Cook eggs in shells. • Reheat whole eggs. • Dry nuts or seeds in shells.
Popcorn	<ul style="list-style-type: none"> • Use specially bagged popcorn for the microwave. • Listen while popping corn for the popping to slow to 1 or 2 seconds or use special POPCORN pad. 	<ul style="list-style-type: none"> • Pop popcorn in regular brown bags or glass bowls. • Exceed maximum time on popcorn package.
Baby Food	<ul style="list-style-type: none"> • Transfer baby food to small dish and heat carefully, stirring often. Check temperature before serving. • Put nipples on bottles after heating and shake thoroughly. Test temperature on wrist before feeding. 	<ul style="list-style-type: none"> • Heat disposable bottles. • Heat bottles with nipples on. • Heat baby food in original jars.
General	<ul style="list-style-type: none"> • Cut baked goods with filling after heating to release steam and avoid burns. • Stir liquids briskly before and after heating to avoid eruption. • Use deep bowl when cooking liquids or cereals to prevent boilovers. • Be sure food and container are smaller than the microwave cavity and the turntable turns completely without obstruction from container. 	<ul style="list-style-type: none"> • Heat or cook in closed glass jars or airtight containers. • Can in the microwave as harmful bacteria may not be destroyed. • Deep fat fry. • Dry wood, gourds, herbs or wet papers.

MICROWAVE OVEN



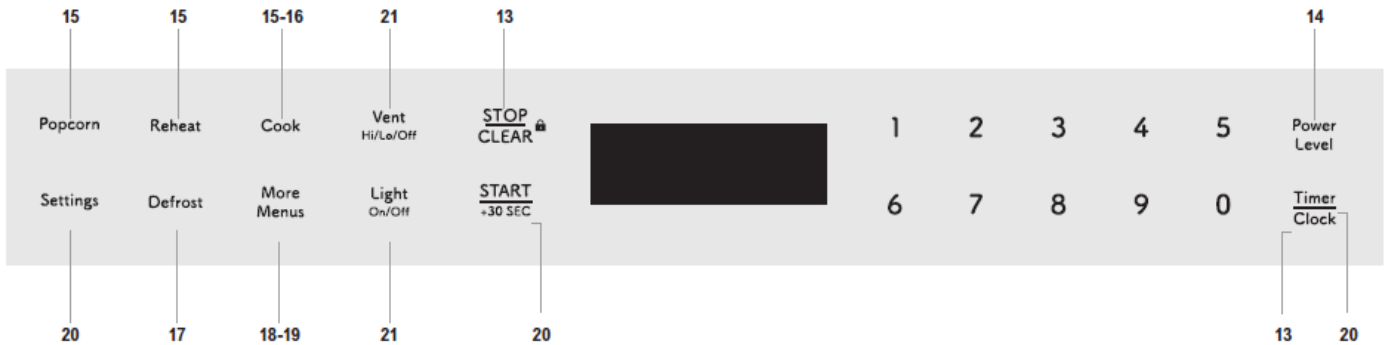
- | | |
|---|--|
| <p>1. DOOR LATCHES</p> <p>2. WINDOW with METAL SHIELD</p> <p>3. MODEL NUMBER PLATE - On the front wall of the microwave oven</p> <p>4. CHARCOAL FILTER - Behind Vent Grill</p> <p>5. OVEN LIGHT</p> <p>6. VENTILATION MOTOR - Designed for adaptation to the following three types of ventilation: recirculation ventilation system, vertical ventilation system and horizontal ventilation system.</p> | <p>8. WAVEGUIDE COVER - Protects the microwave outlet from splashes of cooking foods</p> <p>9. TOUCH CONTROL and DIGITAL DISPLAY - See details on page 12.</p> <p>10. HOOD CONTROLS - Press VENT High/Low/Off.</p> <p>11. GREASE FILTERS</p> <p>12. HEAT DEFLECTOR</p> <p>13. COOKTOP LIGHT</p> <p>14. TURNTABLE/GLASS TRAY</p> <p>15. GUIDE ROLLER RING - Placed in the bottom of the microwave oven to support the glass tray. Both parts must be in place when using the microwave.</p> |
|---|--|

See the Installation Manual to select the type of ventilation required for your installation.

7. MENU LABEL - See details on page 12.

PART NAMES

TOUCH CONTROL



Numbers with this Glass Touch Control illustration indicate which pages include feature descriptions and usage information.

MENU LABEL

DEFROST	SENSOR COOK	MORE MENUS
1 Ground Meat	1 Baked Potatoes	Melt 1 Butter
2 Steaks/Chops	2 Sweet Potatoes	2 Chocolate
3 Boneless Poultry	3 Fish/Seafood	Soften 3 Ice Cream
4 Bone-in Poultry	4 Brown Rice	4 Cream Cheese
5 Roast	5 White Rice	Warm 5 Syrup
6 Casserole or Soup	6 Quick Fresh Vegetables	6 Dessert Topping
	7 Longer Fresh Vegetables	7 Beverage Reheat
	8 Frozen Vegetables	8 Hot Water
	9 Ground Meat	9 Hot Cereal
	10 Frozen Entrees	

TLAB-B---MIRRO

BEFORE OPERATING

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

Follow these steps:

1. Plug in the microwave oven. ENJOY YOUR MICROWAVE TOUCH CLEAR will appear.
2. Touch the STOP/CLEAR pad. : will appear.
3. Set clock.

TO SET THE CLOCK

1. Touch TIMER/CLOCK two times. The display shows

TO SET CLOCK ENTER TIME.

2. Touch number pads for correct time of day
3. Touch START/+30 SEC.

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

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

Note: The microwave oven can be programmed with the oven door open except for START/+30 SEC. The oven can be programmed while the door is opened, but it must be closed to begin cooking.

STOP/CLEAR

Touch the STOP/CLEAR pad to:

1. Erase if you make a mistake during programming.
2. Cancel timer.
3. Stop the microwave oven temporarily during timed cooking. You can restart the oven by closing the door and touching START/+30 SEC.
4. Return the time of day to the display.
5. Cancel a program during cooking. Touch 2 times for timed cooking.

MICROWAVE OVEN COOKING

TIME COOKING:

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

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

1. Enter cooking time 5 0 0.
2. To cook at 100% power (High), touch START/+30 SEC pad.

TO SET POWER LEVEL:

There are eleven preset power levels. Using lower power levels increases the cooking time, which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult a microwave cookbook or recipes for specific recommendations.

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

1. Enter defrost time 5 0 0.
2. Touch POWER LEVEL pad 8 times.
3. Touch START/+30 SEC pad.

TOUCH POWER LEVEL PAD NUMBER OF TIMES FOR DESIRED POWER	APPROXIMATE PERCENTAGE OFFPOWER	COMMON WORDS FOR POWER LEVELS
POWER LEVEL x 1	100%	High
POWER LEVEL x 2	90%	
POWER LEVEL x 3	80%	
POWER LEVEL x 4	70%	Medium High
POWER LEVEL x 5	60%	
POWER LEVEL x 6	50%	Medium
POWER LEVEL x 7	40%	
POWER LEVEL x 8	30%	Med Low/Defrost
POWER LEVEL x 9	20%	
POWER LEVEL x 10	10%	Low
POWER LEVEL x 11	0%	

SENSOR SETTINGS:

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

USING SENSOR SETTINGS:

1. After the microwave oven is plugged in, wait 2 minutes before using any sensor setting.
2. Be sure the exterior of the cooking container and the interior of the microwave oven are dry. Wipe off any moisture with a dry cloth or paper towel.
3. The sensor works with foods at normal storage temperature. For example, popcorn would be at room temperature.
4. More or less food than the quantity listed in the charts should be cooked following the guidelines in any microwave cookbook.
5. During the first part of sensor use, the food name will appear on the display. Do not open the microwave oven or touch **STOP/CLEAR** during sensor use. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch the **STOP/CLEAR** pad and cook manually. When the sensor detects the vapor emitted from the food, the remainder of cooking/reheating time will appear. The microwave oven may be opened when the remaining time appears on the display. At this time, you may stir or season food, as desired. When **GROUND MEAT** is selected from the Sensor menu, the microwave oven will stop heating as soon as vapor is detected, and you must open the door to turn over the ground meet and touch **START/+30SEC** pad to resume cooking.
6. Except for Popcorn, if the sensor does not detect vapor properly when cooking other foods, ERROR will be displayed, and the microwave will turn off.
7. Check food temperature after cooking. If additional time is needed, continue to cook manually.
8. Each food on the menu label has a cooking hint. Touch the **SETTINGS** pad when the **HELP** indicator is illuminated in the display.

MICROWAVE OVEN COOKING

COVERING FOODS:

Some foods work best when covered. Use the cover recommended in the charts for these foods. See charts beginning at the bottom of this page and continuing on the following pages. You may refer to the hints by touching the SETTINGS pad. Recommended covers include:

1. Casserole lid.
2. Plastic wrap: Use plastic wrap recommended for microwave cooking. Cover dish loosely, allowing approximately 1/2 inch to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
3. Wax paper: Cover dish completely, folding excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

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

SENSOR

POPCORN, REHEAT, COOK

You can cook or reheat many foods and don't need to calculate cooking time or power level.

- Suppose you want to cook baked potatoes.

1. Touch **COOK** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 1 for baked potatoes.
3. Touch **START/+30 SEC** pad.
Note: To heat or cook other foods or foods above or below the quantity allowed on the chart, cook manually.

FOOD	AMOUNT	PROCEDURES
POPCORN	Only 1 package at a time	Only cook one microwave popcorn package at a time with the appropriate side facing up. After cooking, remove and open carefully to allow steam to escape.
	2.85 - 3.5 oz (Regular/Regular light)	Touch POPCORN pad once.
	1.2 - 1.75 oz (Mini/Snack)	Touch POPCORN pad twice.
REHEAT	4 - 36 oz	Use microwave safe cookware and cover with lid, plastic wrap or wax paper. Note: The tighter the cover, the hotter the food will be. However, it is necessary to leave a small vent for the steam/moisture to escape from the food as it heats. After reheating, stir well, if possible. Re-cover and allow to stand 2 to 3 minutes.

MICROWAVE OVEN COOKING

FOOD	AMOUNT	PROCEDURES															
1. Baked Potatoes 2. Sweet Potatoes	1 - 6 med 1 - 6 med	Pierce the potatoes at least 3 times each on the top, bottom and sides. Piercing allows steam to escape. Place on paper towel in microwave oven. After cooking, remove from microwave, wrap in aluminum foil and let stand 5 to 10 minutes.															
3. Fish/Seafood	0.25 - 2.0 lb	Arrange fish or seafood in ring in shallow glass dish. Tuck thin edges of fillets underneath. Cover with vented plastic wrap. After cooking, let stand, covered, for 3 minutes.															
4. Brown Rice 5. White Rice	0.5 - 2.0 cups 0.5 - 2.0 cups	Place rice into a deep casserole and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed. <table> <thead> <tr> <th>Rice</th> <th>Water</th> <th>Size of casserole</th> </tr> </thead> <tbody> <tr> <td>.5 cup.....</td> <td>1 cup.....</td> <td>1.5 quarts</td> </tr> <tr> <td>1 cup.....</td> <td>2 cups.....</td> <td>2 quarts</td> </tr> <tr> <td>1.5 cups.....</td> <td>3 cups.....</td> <td>2.5 or 3 quarts</td> </tr> <tr> <td>2 cups.....</td> <td>4 cups.....</td> <td>3 quarts or larger</td> </tr> </tbody> </table>	Rice	Water	Size of casserole	.5 cup.....	1 cup.....	1.5 quarts	1 cup.....	2 cups.....	2 quarts	1.5 cups.....	3 cups.....	2.5 or 3 quarts	2 cups.....	4 cups.....	3 quarts or larger
Rice	Water	Size of casserole															
.5 cup.....	1 cup.....	1.5 quarts															
1 cup.....	2 cups.....	2 quarts															
1.5 cups.....	3 cups.....	2.5 or 3 quarts															
2 cups.....	4 cups.....	3 quarts or larger															
6. Quick Fresh Vegetables Broccoli Brussels sprouts Cabbage Cauliflower (flowerets) Cauliflower (whole) Spinach Zucchini Baked apples	 0.25 - 2.0 lb 0.25 - 2.0 lb 0.25 - 2.0 lb 0.25 - 2.0 lb 1 med. 0.25 - 1.0 lb 0.25 - 2.0 lb 2 - 4 med.	Wash and place in casserole. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. After cooking, stir, if possible. Let stand, covered, for 2 to 5 minutes.															
7. Longer Fresh Vegetables Carrots, sliced Corn on the cob Green beans Winter squash: diced halves	 0.25 - 1.5 lb 2 - 4 0.25 - 1.5 lb 0.25 - 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.															
8. Frozen Vegetables	0.25 - 1.25 lb	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered, for 3 minutes.															
9. Ground Meat	0.25 - 2.0 lb	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave safe dish and cover with wax paper. Place ground meat in a casserole dish and cover with wax paper or plastic wrap. When microwave pauses, turn patties over or stir meat in casserole to break up large pieces. Re-cover and touch START/+30 SEC . After cooking, let stand, covered, for 2 to 3 minutes.															
10. Frozen Entrées	6 - 17 oz	Remove entrée from outer packaging and follow package directions for covering. After cooking, let stand, covered, for 1 to 3 minutes.															

MICROWAVE OVEN COOKING

DEFROST

Use this feature to defrost the foods shown in the DEFROST

CHART below.

1. Touch DEFROST pad.
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops.
3. Enter weight by touching number pads.
4. Touch START/+30 SEC pad. The oven will stop so the food can be checked.
5. After the audible signal, open the microwave and turn food over or break food apart. Close the microwave oven. Touch START/+30 SEC pad.

6. After each audible signal, turn food over or break food apart and touch START/+30 SEC again.
7. After defrost cycle ends, cover and let stand as indicated in the chart below.

Notes:

- To defrost other foods or foods above or below the weights allowed on the DEFROST CHART, see MANUAL DEFROST below.
- Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not cook until all ice crystals are thawed.

DEFROST CHART

FOOD	AMOUNT	PROCEDURES
1. Ground Meat	0.5 - 2.0 lb	After each audible signal, remove any thawed pieces and touch START/+30 SEC again. After cooking, let stand, covered, for 5 to 10 minutes.
2. Steaks/Chops	0.5 - 3.0 lb	After each audible signal, turn food over and touch START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
3. Boneless Poultry	0.5 - 2.0 lb	After each audible signal, turn food over and touch START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
4. Bone-in Poultry	0.5 - 3.0 lb	After each audible signal, turn food over and touch START/+30 SEC again. After cooking, let stand, covered, for 10 to 20 minutes.
5. Roast	2.0 - 4.0 lb	After each audible signal, turn food over and touch START/+30 SEC again. After cooking, let stand, covered, for 30 to 60 minutes.
6. Casserole Soup	2 - 6 cups 1 - 6 cups	After each audible signal, break apart and remove any defrosted part. Touch START/+30 SEC again. After cooking, stir well and let stand, covered, for 5 to 10 minutes.

MANUAL DEFROST

If the food you wish to defrost is not listed on the **DEFROST CHART** or is above or below the limits in the AMOUNT column on the **DEFROST CHART**, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using **POWER LEVEL** at 30%. Follow the exact 3-step procedure found under **TO SET POWER LEVEL** on page 14.

Estimate defrosting time and touch **POWER LEVEL** pad eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 4 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 with **POWER LEVEL** at 30% 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 OVEN COOKING

MORE MENUS

MELT/SOFTEN/WARM

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

1. Touch **MORE MENUS** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 2 for chocolate.
3. Repeat touching same number pad to select quantity. Ex: Touch 2 two more times for 1 square.
4. Touch **START/+30 SEC** pad.

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

MELT/SOFTEN/WARM CHART

FOOD	AMOUNT	PROCEDURES
Melt		Use a Pyrex measuring cup. Cover with plastic wrap.
1. Butter	2 tbsp 1/2 cup	After touching MORE MENUS , touch 1 two times for 2 tbsp. After touching MORE MENUS , touch 1 three times for 1/2 cup.
2. Chocolate	1 cup chips 1 square	After touching MORE MENUS , touch 2 two times for 1 cup chips. After touching MORE MENUS , touch 2 three times for 1 square.
Soften		DO NOT COVER.
3. Ice cream	1 pint 1.5 qt	After touching MORE MENUS , touch 3 two times for 1 pint. After touching MORE MENUS , touch 3 three times for 1.5 quarts.
4. Cream cheese	3 oz 8 oz	After touching MORE MENUS , touch 4 two times for 3 oz. After touching MORE MENUS , touch 4 three times for 8 oz.
Warm		Use a Pyrex measuring cup. DO NOT COVER.
5. Syrup	0.25 cup 0.5 cup	After touching MORE MENUS , touch 5 two times for 0.25 cup. After touching MORE MENUS , touch 5 three times for 0.5 cup.
6. Dessert Topping	0.25 cup 0.5 cup	After touching MORE MENUS , touch 6 two times for 0.25 cup. After touching MORE MENUS , touch 6 three times for 0.5 cup.

MICROWAVE OVEN COOKING

BEVERAGE REHEAT/HOT WATER/HOT CEREAL

These features enable you to reheat coffee or tea to restore to a more suitable drinking temperature or to make instant coffee, tea or hot cereal.

- Suppose you want to make 2 cups of coffee.

1. Touch **MORE MENUS** pad once.

2. See Menu Label. Select desired selection by touching number pad. Ex: Touch 8 to make coffee.

3. Repeat touching same number pad to select quantity.
Ex: Touch 8 two more times for 2 cups of coffee.

4. Touch START/+30 SEC pad.

BEVERAGE REHEAT/HOT WATER/HOT CEREAL CHART

FOOD	AMOUNT	PROCEDURES
7. Beverage Reheat	0.5 - 2 cups	This setting is good for restoring a cooled beverage to a better drinking temperature. Touch number 7 pad for a 0.5 cup increase per touch. Stir after heating.
8. Hot Water	1 - 6 cups	Use this setting for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 8 pad for 1 cup increase per touch. Stir liquid briskly before and after heating to avoid eruption.
9. Hot Cereal	1 - 6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow the package directions for the correct amount of water or milk. To prevent boilovers, it is very important to choose a large container because microwave cooking of cereal causes high boiling. Touch number 9 pad for 1 serving increase per touch. If the oven is stopped, stir and touch START/+30 SEC. After cooking, stir and let stand, covered, for 2 minutes.

OTHER FEATURES

TIMER/CLOCK

If the electrical power supply to your microwave oven should be interrupted, the display will intermittently show **ENJOY YOUR MICROWAVE TOUCH CLEAR** after the power is reinstated. If this occurs, the **SETTINGS** option you input will be erased. Simply touch **STOP/CLEAR** pad and reset. Note: See **TO SET THE CLOCK** on page 13 for instructions on setting the clock.

TIMER

1. Touch **TIMER/CLOCK** pad 1 time.
2. Enter time.
3. Touch **START/+30 SEC** pad.

To cancel timer, touch **STOP/CLEAR**.

SETTINGS

AUDIBLE SIGNAL ELIMINATION

At the end of timed cook, beeps will sound. The audible signal can be turned off if you prefer quiet operation.

TO TURN SOUND OFF

1. Touch **SETTINGS** pad 1 time.
2. Touch **START/+30 SEC** pad. The display shows **SOUND OFF**.

TO RESTORE SOUND

1. Touch **SETTINGS** pad 1 time.
2. Touch **START/+30 SEC** pad. The display shows **SOUND ON**.

END OF COOKING REMINDER

At end of timed cooking, the microwave will signal every 10 seconds for the first minute and then every 3 minutes for up to one hour until **STOP/CLEAR** pad is touched.

TO TURN REMINDER OFF

1. Touch **SETTINGS** pad 2 times. The display shows **REMIND SIGNAL OFF? TOUCH START**.
2. Touch **START/+30 SEC** pad. The display shows **REMIND SIGNAL OFF**.

TO TURN REMINDER SIGNAL BACK ON

1. Touch **SETTINGS** pad 2 times. The display shows **REMIND SIGNAL ON? TOUCH START**.
2. Touch **START/+30 SEC** pad. The display shows **REMIND SIGNAL ON**.

DEMONSTRATION MODE

TO SELECT DEMO MODE

1. Touch **SETTINGS** pad 3 times. The display shows **DEMO ON? HOLD START 3 SEC**.
2. Hold **START/+30 SEC** pad for 3 seconds. The display shows **DEMO ON**.

TO CANCEL DEMO MODE

1. Touch **SETTINGS** pad 3 times. The display shows **DEMO OFF? HOLD START 3 SEC**.
2. Touch **START/+30 SEC** pad. The display shows **DEMO OFF**.

Note: In Demo Mode, the microwave oven doesn't heat and the timer display counts down quickly.

HELP

Each setting of Popcorn, Reheat, Cook, Defrost and Beverage has a cooking hint. If you wish to check, touch

SETTINGS

whenever **HELP** is illuminated in the Interactive Display for these and other manual operation hints.

+30 SEC

To cook for 30 seconds at 100% power, touch the **+30 SEC** pad.

TO USE +30 SEC

1. Within 3 minutes of the end of timed cooking, touch **+30 SEC** pad.
2. After closing the oven or touching the **STOP/CLEAR** pad once, touch **+30 SEC** pad.
3. During manual cooking, extend cooking time in multiples of 30 seconds by repeatedly touching the **+30 SEC** pad. Note: **+30 SEC** cannot be used with **SENSOR, REHEAT, DEFROST** or **MORE MENUS**.

CONTROL LOCK

The **CONTROL LOCK** prevents unwanted oven operation, such as by small children. The microwave oven can be set so the control panel and the automatic oven mechanism are deactivated or locked.

TO LOCK CONTROL PANEL

Touch **STOP/CLEAR** pad and hold for 3 seconds. The display shows **LOCK ON**.

TO UNLOCK CONTROL PANEL

Touch **STOP/CLEAR** pad and hold for 3 seconds. The display shows **LOCK OFF**.

The **CONTROL LOCK** is canceled when the electrical power supply to your oven is interrupted. Set the **CONTROL LOCK** again when power to the oven is restored.

OTHER FEATURES

VENT

The microwave oven can be used as a range hood to remove steam, odors and grease from surface cooking. There are two fan speeds: HIGH and LOW.

TO USE VENT FAN

1. Touch **VENT** pad 1 time for **HIGH SPEED** fan.
2. Touch **VENT** pad 2 times for **LOW SPEED** fan.
3. Touch **VENT** pad 3 times to turn fan off. The fan will not turn off automatically. It must be turned off manually.

Note: If the Vent fan is manually set at **HIGH SPEED**, after 18 minutes of cooking, the Vent fan speed will automatically reduce to **LOW SPEED** for the remainder of the cooking time. The Vent fan will automatically turn onto **LOW SPEED** setting when microwave is in use. Once microwave cooking has completed or has been canceled, the Vent fan will turn off automatically. If the microwave is paused or the cooking session lasts longer than 18 minutes, the Vent fan will continue to run.

LIGHT

Touch **LIGHT** pad 1 time to turn cooktop light on. Touch **LIGHT** pad again to turn cooktop light off.

Note: The cooktop light will not turn off automatically. It must be turned off manually.

CLEANING AND CARE

Be sure the microwave oven **CONTROL LOCK** feature is **ON** before cleaning. See page 20 for instructions on this feature.

EXTERIOR

The outside surface is precoated stainless steel, glass and plastic. Clean the outside with mild soap and water. Rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

STAINLESS STEEL SURFACE

The exterior should be wiped often with a soft damp cloth and polished with a soft dry cloth to maintain its beauty. There are also a variety of products designed especially for cleaning and shining the stainless exterior of the oven. We recommend that the cleaner be applied to a soft cloth and then carefully used on the stainless exterior rather than sprayed directly on to it. Follow package directions carefully.

DOOR

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

CONTROL PANEL

Be sure **CONTROL LOCK** is **ON**. See page 20 for information on this feature. Wipe the panel with a cloth dampened slightly with water only. Dry with a soft cloth. Do not scrub or use any chemical cleaners. Close the door and turn **CONTROL LOCK OFF** if finished cleaning.

INTERIOR

Cleaning is easy because no heat is generated to interior surfaces of the oven, so spills and splatters are not baked in. To clean interior surfaces, wipe with a soft, damp cloth. For heavier soil, use mild soap and wipe clean with a soft, damp cloth. Never use abrasive or harsh cleaners or chemical oven cleaners.

Note: Never use metal scouring pads to clean the microwave oven as pieces may break off the pad and cause electric shock if they come in contact with electrical parts.

WAVEGUIDE COVER

ATTENTION DO NOT REMOVE THE WAVEGUIDE COVER.

The waveguide cover, located on the right side of the interior cavity, is made from mica, so it requires special care. Keep the waveguide cover clean to assure good microwave performance. Carefully wipe with a soft, 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.

ODOR REMOVAL

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

TURNTABLE AND TURNTABLE SUPPORT

The turntable and turntable support can be removed for easy cleaning. The turntable can become hot during cooking. Let it cool before cleaning to prevent the glass from breaking. The turntable and turntable support can be washed in a dishwasher in the upper rack or by hand with mild, sudsy water. Use a mild cleaner and non-abrasive scouring sponge for stubborn stains.

Note: The turntable motor shaft in the oven is not sealed. Excess water or spills must be wiped up immediately.

THE EXHAUST FEATURE

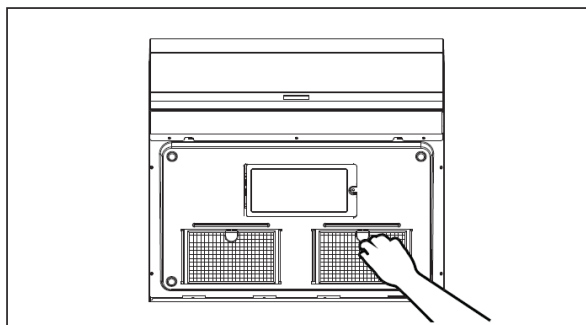
The exhaust hood feature is equipped with two grease filters. When the Vent fan is operated, air is drawn up through the filters and then discharged through the venting to the outside or recirculated through the charcoal filter if not vented to the outside. Note: Never operate the fan or oven without the filters in place.

REUSABLE GREASE FILTERS

The reusable grease filters should be cleaned at least once a month. In situations where flaming might occur on surfaces below the hood, filters will stop the entry of flames into the unit.

TO CLEAN GREASE FILTERS:

1. Turn **CONTROL LOCK ON**.
2. Pull down gently on the tab toward the front of the oven and remove the filter. Repeat for the other filter.



3. Soak the filters in a sink or pan filled with hot water and detergent. **DO NOT** use ammonia or products with ammonia, as this will darken the metal.
4. Use light brushing if necessary to remove any embedded dirt.
5. Rinse thoroughly and shake dry to remove moisture before reinstalling.
6. Replace the filters into the openings.
7. Turn **CONTROL LOCK OFF** to use the oven.

CLEANING AND CARE

COOKTOP LIGHTS

Clean off the grease and dust on the light compartment cover on the bottom side of the microwave oven often with warm water and detergent.

TO REPLACE COOKTOP LIGHT BULBS:

1. Turn **CONTROL LOCK ON**.
2. Remove the screw on the lamp cover with a Phillips-head screwdriver.
3. Unscrew the light bulbs from sockets and replace with 30 Watt or lower wattage appliance bulbs. Do not exceed 30 Watt.
4. Replace the lamp cover and reinstall the screw to secure the cover.
5. Turn **CONTROL LOCK OFF** to use the oven.

CAUTION If the lights are on, the lamp cover may be hot to the touch. Turn the Cooktop Lights off before replacing bulbs.

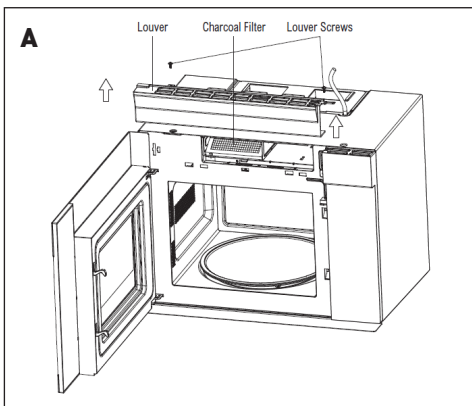
INSTALL/REPLACE CHARCOAL FILTER

CHARCOAL FILTER

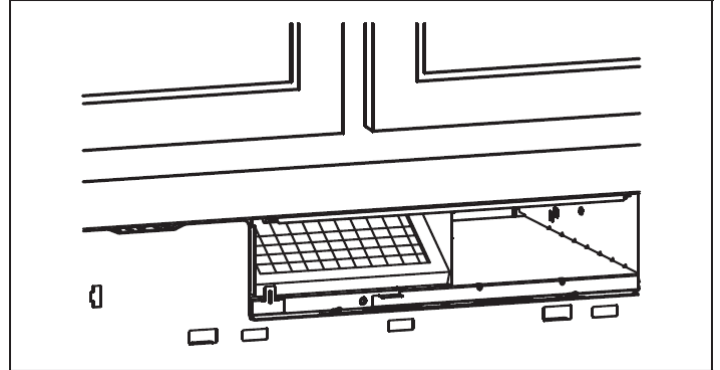
If your oven is vented inside, the charcoal filter should be replaced every 6 months.

1. Unplug the oven or turn off the power at the main power supply.
2. Remove the 2 louver mounting screws and open the door. **(Image A)**
3. Slide louver to the left and pull it straight out. **(Image B)**

See Illustrations below



4. Push the charcoal filter backwards and remove it.
5. Slide a new charcoal filter into place. The filter should rest at an angle.



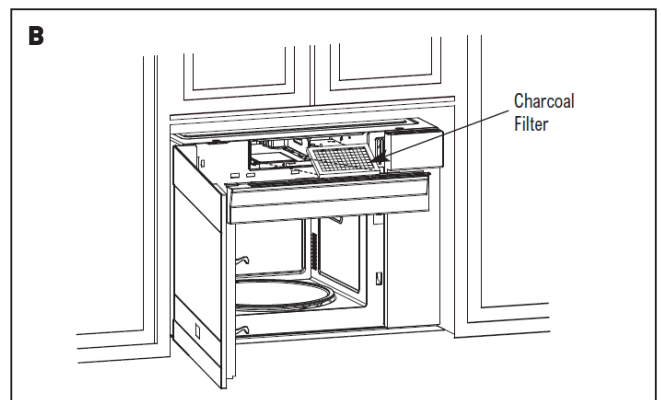
6. Replace the louver and 2 screws and close the door.
7. Plug the oven in or turn on the power at the main power supply.

OVEN LIGHT

To remove and replace the Oven Light, the steps to remove the Charcoal Filter must be completed first. The filters don't have to be removed, but it the process will be easier if they are. **ALWAYS RETURN THE CHARCOAL FILTER** before operating the microwave oven if the oven has non-vented recirculation installation.

TO REPLACE OVEN LIGHT BULB:

1. Turn **CONTROL LOCK ON**.
2. Remove light cover screw with a Phillips-head screwdriver.
3. Slide the light cover out carefully.
4. Carefully unscrew the bulb from the socket counterclockwise and replace it with a 30 Watt or lower wattage appliance light bulb. Do not exceed 30 Watt.
5. Replace the light cover and reinstall the screw to secure.
6. Replace Charcoal Filter.
7. Turn **CONTROL LOCK OFF** to use the oven.



BEFORE YOU CALL FOR SERVICE

Please check the following before calling for service. It may save you time and expense.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Part or all of microwave oven does not operate.	<ul style="list-style-type: none"> • Power cord of microwave oven is not completely connected to the electrical outlet. • Power outage. • Fuse/circuit breaker at home doesn't work. • Microwave oven is in Demo Mode. 	<ul style="list-style-type: none"> • Make sure the power cord is tightly connected to the outlet. • Check house lights to be sure. Call your local electric company for service. • Replace the fuse or reset the circuit breaker. • See page 20.
2. Food in microwave oven is not heated.	<ul style="list-style-type: none"> • No power to the appliance. • Oven controls improperly set. • Oven is in Demo Mode. 	<ul style="list-style-type: none"> • See SOLUTION for PROBLEM 1. • Check if the controls have been properly set. • See page 20.
3. Microwave oven light or cooktop light does not work.	<ul style="list-style-type: none"> • Light bulb is loose or burned out. 	<ul style="list-style-type: none"> • See page 23.
4. Touch controls will not operate.	<ul style="list-style-type: none"> • CONTROL LOCK is on. 	<ul style="list-style-type: none"> • See page 20.
5. Display flashes ENJOY YOUR MICROWAVE TOUCH CLEAR .	<ul style="list-style-type: none"> • Power failure. 	<ul style="list-style-type: none"> • Touch CLEAR pad and reset the clock. If the microwave oven was in use, reset the cooking function.

AUTO-TOUCH GUIDE

For more complete information and safety precautions, refer to your Operation Manual.

SET CLOCK

1. Touch **TIMER/CLOCK** pad two times.
2. Touch number pads for correct time of day and touch **START/+30 SEC** pad.
3. If the electrical power supply to your microwave oven is interrupted, the display will intermittently show: **ENJOY YOUR MICROWAVE TOUCH CLEAR.**

TIME COOKING

High Power Cooking

1. Enter cooking time by touching number pads.
(Ex: 5 0 0 minutes)
2. Touch **START/+30 SEC** pad. Variable Power Cooking
1. Enter cooking time, then touch **POWER LEVEL** pad until desired power level is in the display.
2. Touch **START/+30 SEC** pad.

SENSOR

SENSOR automatically computes the correct time and power level to cook foods on the Menu Label perfectly.

1. Touch **COOK** pad once.
2. See Menu Label. Select desired food by touching number pad. Ex: Touch 1 for baked potatoes.
3. Touch **START/+30 SEC** pad. **+30 SEC** Touch **START/+30 SEC** to cook for 30 seconds at 100% power or to add 30 seconds during manual cooking. Continue to touch for additional 30 seconds.

DEFROST

Use this feature to defrost the foods shown on the Menu Label.

1. Touch **DEFROST** pad.
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for steaks/chops.
3. Enter weight by touching number pads.
4. Touch **START/+30 SEC** pad.
5. Microwave will stop to allow food to be turned over or broken up. Close the microwave oven. Touch **START/+30 SEC** pad.

MORE MENUS

MELT/SOFTEN/WARM

Use these features to melt, soften or warm the foods shown on the Menu Label.

1. Touch **MORE MENUS** pad once.
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 2 for chocolate.
3. Repeat touching same number pad to select quantity.
Ex: touch 2 two more times for 1 square.
4. Touch **START/+30 SEC** pad.

BEVERAGE REHEAT/HOT WATER/HOT CEREAL

Use this feature to reheat coffee or tea or heat cereal.

1. Touch **MORE MENUS** pad.
2. See Menu Label. Select desired food by touching the number pad. Ex: Touch 8 for hot water.
3. Repeat touching same number pad to select quantity.
Ex: touch 8 two more times for 2 cups.
4. Touch **START/+30 SEC** pad.

TIMER

1. Touch **TIMER/CLOCK** once.
2. Enter time.
3. Touch **START/+30 SEC** pad. To cancel timer, touch **STOP/CLEAR** pad.

SETTINGS

Touch **SETTINGS** pad

1 time for sound on/off.

2 times for End of Cooking Reminder on/off.

3 times for Demo Mode on/off.

CONTROL LOCK

The **CONTROL LOCK** prevents unwanted oven operation, such as by small children. The microwave oven can be set so that the control panel is deactivated or locked.

To Lock

Touch **STOP/CLEAR** pad and hold for 3 seconds.

To Unlock

Touch **STOP/CLEAR** pad and hold for 3 seconds.

WARRANTY

WARRANTY & SERVICE

This product has been manufactured by Thor Group, 4651 E Airport Drive, California 91761

For Customer Service, please call **(877) 288 - 8099**

For the most up to date warranty and service policy, please refer to our website:

WWW.THORKITCHEN.COM/WARRANTY-REGISTRATION

For in-warranty service requests, please visit our website at:

WWW.THORKITCHEN.COM/WARRANTY-REGISTRATION

Please Note: You must provide proof of purchase or installation date for any in warranty service requests.

WELCOME TO THE CLUB

You chose THOR Kitchen to enhance your culinary journey and we're stoked to have you in the club. Think of it as a secret society of really savvy people, such as yourself, choosing professional power and performance at an affordable price.



Register your product by following the steps below.

WARRANTY REGISTRATION



01

Scan the QR code or visit
thorkitchen.com/warranty



02

Input your product info
and select register



03

You're done.
Let's get cookin'.

WARRANTY



NEED PARTS?

