

Owner's Manual
Over The Range Microwave Oven
Household Use Only
Model No. TM034K6LQ-P0H

ATTACHED INSTALLATION INSTRUCTION
PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT,
AND SAVE THIS MANUAL FOR FUTURE USE.

Inverser le manuel pour lire les instructions en français.

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IMPORTANT SAFETY INSTRUCTIONS

Your safety and the safety of others are very important.



We have provided important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol. It is used to alert you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER", "WARNING" or "CAUTION". These words mean:



You can be killed or seriously injured if you don't immediately follow instructions.



You can be killed or seriously injured if you don't follow instructions.



You can be exposed to a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



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.

Thank you for purchasing a Panasonic Microwave Oven

Your microwave oven is a cooking appliance and you should use as much care as you use with a stove or any other cooking appliance. When using this electric appliance, basic safety precautions should be followed, including the following:



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**" found on page 3.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "**GROUNDING INSTRUCTIONS**" found on page 5.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. As with any appliance, close supervision is necessary when used by children.
6. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergent applied with a sponge or soft cloth.
7. Keep cord away from heated surface.
8. Liquids, such as water, coffee, or tea are able to overheat beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons:
 - (a) **DO NOT** overheat the liquid.

IMPORTANT SAFETY INSTRUCTIONS (continued)

- (b) Stir the liquid both before and halfway through heating it.
- (c) **DO NOT** use straight-sided containers with narrow necks.
- (d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- (e) Use extreme care when inserting a spoon or other utensil into the container.
- 9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.
- 10. Clean Ventilation Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
- 11. When flaming foods under the hood, turn the fan on.
- 12. To reduce the risk of fire in the oven cavity:
 - (a) **DO NOT** overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bag before placing bag in oven.
 - (c) If material inside of the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - (d) **DO NOT** use the cavity for storage purposes. **DO NOT** leave paper products, cooking utensils, or food in the cavity when not in use.
- 13. Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- 14. Suitable for use above both gas and electric cooking equipment.
- 15. Some products such as whole eggs and sealed containers, for example, closed glass jars are able to explode and should not be heated in this oven.
- 16. **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.
- 17. **DO NOT** immerse cord or plug in water or any other liquid.
- 18. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- 19. **DO NOT** store 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 location.
- 20. **DO NOT** cover or block any openings on the appliance.
- 21. **DO NOT** let cord hang over edge of table or counter.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY (NOT FOR COMMERCIAL USE)



UTENSILS

CAUTION

Personal Injury Hazard:

Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.

See the instructions on "Materials you can use in microwave oven." or "Materials can not be used in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.

2. Cook on maximum power for 1 min.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. **DO NOT** exceed 1 min cooking time.

CAUTION

KEEP THE CAVITY CLEAN



RADIO INTERFERENCE

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - (a) Clean door and sealing surface of the oven.
 - (b) Reorient the receiving antenna of radio or television.
 - (c) Relocate the microwave oven with respect to the receiver.
 - (d) Move the microwave oven away from the receiver.
 - (e) Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.



GROUNDING INSTRUCTIONS

Grounding Instructions

THIS APPLIANCE MUST BE GROUNDED.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

! WARNING

Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounded plug, and 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

! DANGER

Electric Shock Hazard:

Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

Grounding Instructions

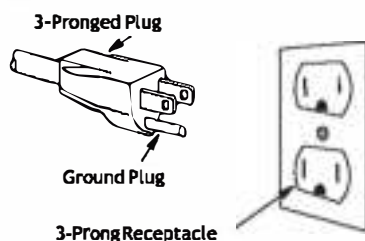
THIS APPLIANCE MUST BE GROUNDED.

In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug.

The plug must be plugged into an outlet that is properly installed and grounded.

- **Plug Into properly installed and grounded three-prong outlet.**
- **DO NOT** remove ground prong.
- **DO NOT** use an adapter.



! WARNING

Electric Shock Hazard:

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets, or extension cords, are not recommended.
3. If a long cord or extension cord is used:
 - (a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (b) The extension cord must be a grounding-type 3-wire cord.
 - (c) The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

TV / RADIO/WIRELESS EQUIPMENT INTERFERENCE

This product has been tested and found to comply with the limits or Microwave Oven, pursuant to Part 18 of the FCC Rules. This product can radiate radio frequency energy, which could cause interference to such products as radio, TV, baby monitor, cordless phone, Bluetooth, wireless router, etc., which can be confirmed by turning this product off and on. If present, the user is encouraged to try to correct by taking one or more of the following countermeasures:

- (1) Increase the spacing distance between the microwave oven and other product receiving the interference.
- (2) If possible, use a properly installed receiver antenna and/or reorient the receiving antenna of the other product receiving the interference.
- (3) Plug the microwave oven into a different outlet from the other product receiving the interference.
- (4) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)



GROUNDING INSTRUCTIONS

Wiring Requirements

1. The oven must be operated on a DEDICATED CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip.
2. The oven must be plugged into at least a 20 A, 120 V, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.
3. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz).
4. Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking. Panasonic is NOT responsible for any damages resulting from the use of the oven with any voltage other than specified.

Installation Instructions

Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

Placement of Oven

1. This oven must be installed in at least a 76 cm (30") inch opening, it is suitable for use above gas or electric cooking equipment 91.4 cm (36 inches) or less wide.



2. Be sure to install this oven only in accordance with the additional installation instructions provided.
3. It is recommended that the product be mounted to a flush wall of 5 x 10 cm (2" x 4") stud and 1 cm (3/8") minimum thickness drywall or plaster/lath construction. For further information, please consult the additional installation instructions provided.
4. Make sure the kitchen cabinet height is as high as the specification described in the installation instructions.
5. This oven was manufactured for household use only.

TV / RADIO / WIRELESS EQUIPMENT INTERFERENCE

This product has been tested and found to comply with the limits for ISM Equipment pursuant to part 18 of FCC rules, which are designed to provide reasonable protection against such interference in a residential installation. This product can radiate radio frequency energy, which could cause interference to such products as radio, TV, baby monitor, cordless phone, Bluetooth, wireless router, etc., which can be confirmed by turning this product off and on. If present, the user is encouraged to try to correct by taking one or more of the following countermeasures:

- (1) Increase the spacing distance between the microwave oven and other product receiving the interference.
- (2) If possible, use a properly installed receiver antenna and/or reorient the receiving antenna of the other product receiving the interference.
- (3) Plug the microwave oven into a different outlet from the other product receiving the interference.
- (4) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)

The Hood

1. The vent fan in your oven will operate automatically under certain cooktop operating conditions. This is normal. Caution is required to prevent the starting and spreading of accidental cooking fires while the vent fan is in operation.
2. Never leave surface units unattended at high heat setting. Boil over causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.
3. In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.
4. Keep hood and grease filters clean, according to instructions on page 25, to maintain adequate venting and avoid grease fires.
5. To protect the automatic fan feature, always keep the filter clean (see page 25). Should the fan require repair, do not operate microwave oven until it has been repaired.
6. Charcoal filter should be replaced periodically. It may be purchased from a local Panasonic dealer.

Indoor Venting

If the air exhaust must be recirculated by this unit inside the kitchen, a charcoal filter must be used. A charcoal filter has been installed for your convenience. However, we recommend that this filter be **changed as soon as possible** with the replacement charcoal filter kit that can be purchased from your local dealer.

Food Preparation

Follow these Safety Precautions when cooking in your oven.

IMPORTANT

Proper cooking depends upon the power, the time setting and quantity of food. If you use a smaller portion than recommended but cook at the time for the recommended portion, fire could result.

1) HOME CANNING / STERILIZING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning. Your oven cannot maintain the food at the proper canning temperature. The food may be contaminated and then spoil.
- **DO NOT** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.

2) POPCORN

Popcorn may be popped in a microwave oven corn popper. Microwave popcorn that pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the cooking power of your microwave oven.

CAUTION: *When using pre-packaged microwave popcorn, you can follow recommended package instructions or use the Popcorn pad (refer to page 13). Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave the oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, and always open the bag facing away from your face and body to prevent steam burns.*

3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and may result in burns. Microwave utensils may not withstand the temperature of the hot oil, and can shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **DO NOT COOK / REHEAT WHOLE EGGS, WITH OR WITHOUT THE SHELL.**

Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.

- **Potatoes, apples, whole squash and sausages** are examples of foods with nonporous skins. These types of foods must be pierced before microwave cooking to prevent them from exploding.

CAUTION: *Cooking dry or old potatoes can cause fire.*

5) GLASS TRAY / COOKING CONTAINERS / FOIL

- Cooking containers get hot during microwaving. Heat is transferred from the HOT food to the container and the Glass Tray. Use pot holders when removing containers from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil in the oven, allow at least 1-inch (2.5 cm) of space between foil and interior oven walls or door.
- Dishes with metallic trim should not be used, as arcing may occur.

Food Preparation (continued)

6) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths that contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.

7) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish more than six minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag. Instead use plastic ties, cotton string or a strip cut from the open end of the bag.

8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave safe thermometers are available for both meat and candy.

9) BABY FORMULA / BABY FOOD

- **DO NOT** heat baby formula or baby food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can be so hot as to burn the infant's mouth and esophagus.

10) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings, which heat faster and can be extremely hot, while the surface remains warm to the touch (for example, jelly donuts).

11) GENERAL OVEN USAGE GUIDELINES

- **DO NOT** use the oven for any purpose other than the preparation of food.

Cookware Guide

This section answers the question, "Can I use in the Microwave?"

Aluminum Foil

It is not recommended to use. Arcing can occur if foil is too close to oven wall or door and cause damage to your oven.

Browning Dish

Yes. Only use browning dishes that are designed for microwave cooking. Check browning dish information for instructions/heating chart. Do not preheat for more than six minutes.

Brown Paper Bags

No. They may cause a fire in the oven.

Microwave Safe

Yes. If labeled Microwave Safe, check manufacturers' directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe".

Dinnerware

If unlabeled, use **CONTAINER TEST** below.

Disposable Polyester Paperboard Dishes

Yes. Some frozen foods are packaged in these dishes. Also can be purchased in some grocery stores.

Fast Food Cartons with Metal Handle

No. Metal handle may cause arcing.

Frozen Dinner Trays

If made for the microwave, then yes. If it contains metal, then no.

Glass Jars

No. Most glass jars are not heat resistant.

Heat Resistant Oven

Glassware/Ceramic

Yes, but only ones for microwave cooking and browning. (See **CONTAINER TEST** below.)

Metal Bakeware

No. Metal can cause arcing and damage to your oven.

Metal Twist-Ties

No. May cause arcing which could cause a fire in the oven.

Oven Cooking Bag

Yes. Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag, or a piece of cotton string. Do not close with metal twist-tie. Make six 1/2-inch slits near the closure.

Paper Plates/Cups

Yes. Use to warm cooked foods, and to cook foods that require short cooking time, such as hot dogs. **Do not microwave paper cups; they may overheat and ignite.**

Towels & Napkins

Yes, only paper napkins/towels. Use to warm rolls and sandwiches, only if labeled safe for microwave use. Do NOT use recycled paper towels.

Parchment Paper

Yes. Use as a cover to prevent splattering.

Plastic Cookware

Yes, with caution. Should be labeled, "Suitable for Microwave Heating."

Check Microwave Safe manufacturers' directions for recommended uses. Some microwave safe plastic containers are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause warping.

Plastic, Melamine

No. This material absorbs microwave energy. Dishes get HOT!

Plastic Foam Cups

Yes, with caution. Plastic foam will melt if foods reach a high temperature. Use short term only to reheat foods to a low serving temperature. **Do not microwave paper cups; they may overheat and ignite.**

Plastic Wrap

Yes. Use to cover food during cooking to retain moisture and prevent splattering. Should be labeled "Suitable for Microwave Heating". Check package directions.

Straw, Wicker, Wood

Yes, short term only. Use only for short term reheating and to bring food to a low serving temperature. Wood may dry out, split or crack.

Thermometers

Only microwave safe thermometers can be used, NOT conventional thermometers.

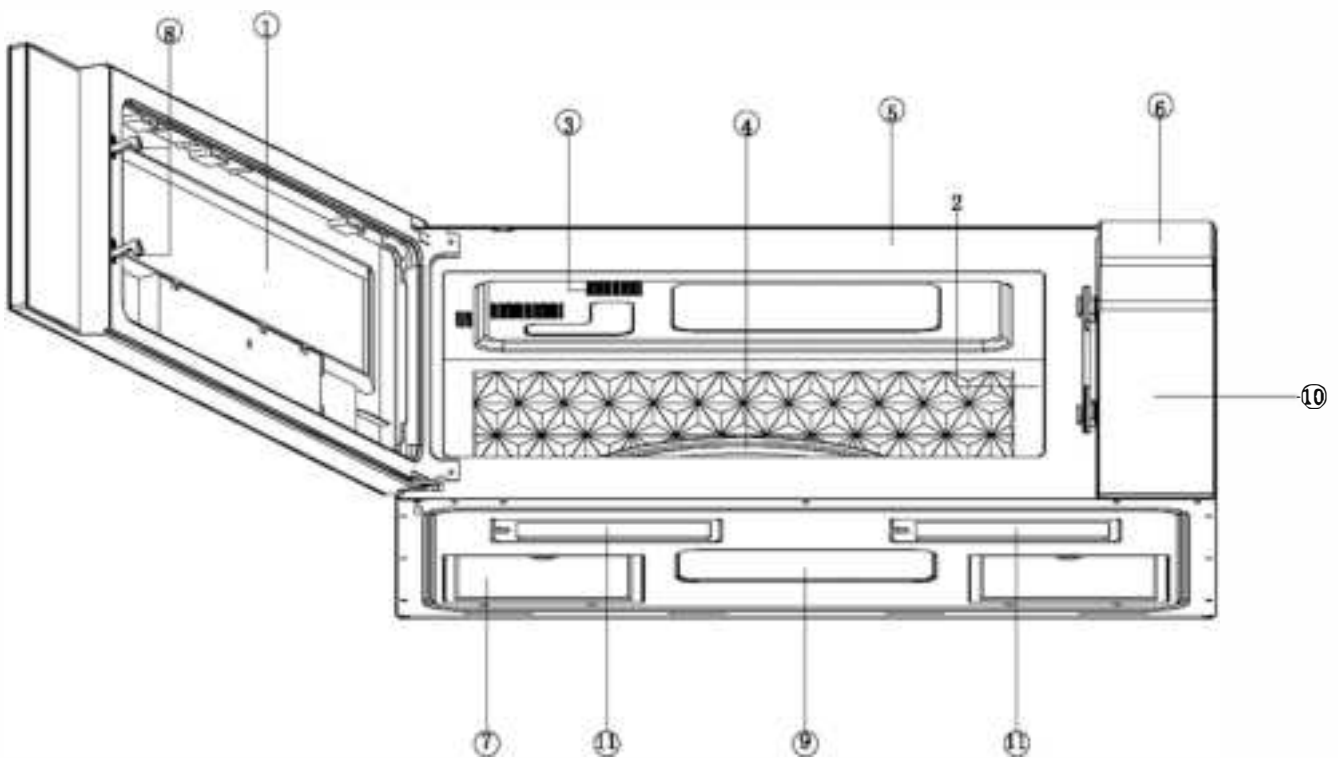
Wax Paper

Yes. Use as a cover to prevent splattering and to retain moisture.

CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a microwave safe cup with cool water and place it in the microwave oven along side the empty container to be tested; **heat one (1) minute at P10 (HIGH)**. If the container is microwave oven safe (transparent to microwave energy), the empty container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Oven Components Diagram



Glass Tray



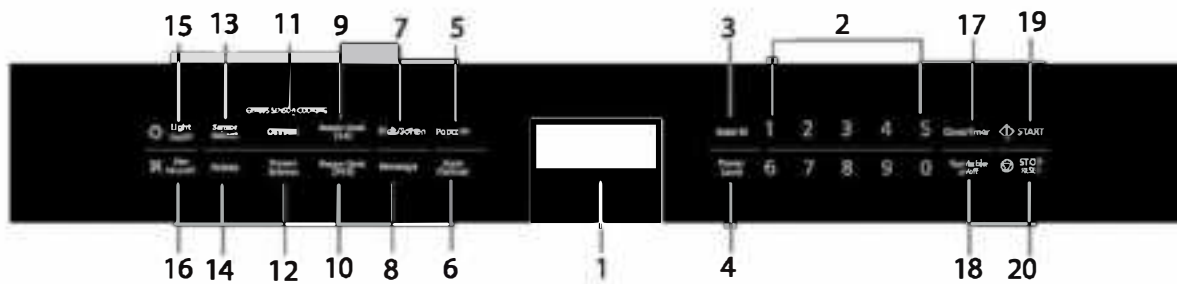
Roller Ring

- 1 See-through Oven Window
- 2 Waveguid Cover (do not remove)
- 3 Oven Light
- 4 Glass Tray (Turntable)
- 5 Oven Air Vent
- 6 Panel
- 7 Grease Filter
- 8 Door Safety Lock System
- 9 Warning Label
- 10 Cooking Guide Label
- 11 Cook Top Light

NOTE:

The illustration is for reference only.

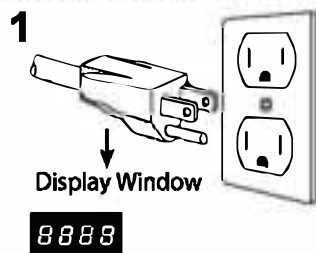
Control Panel



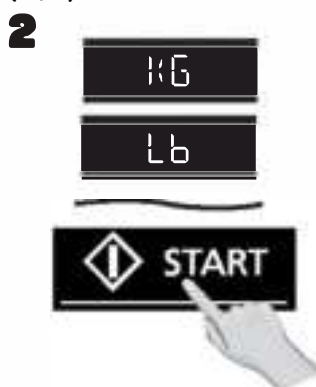
1. **Display Window**
2. **Number Pads**
3. **Quick 30 Pad**
4. **Power Level Pad**
5. **Popcorn Pad**
6. **Auto Defrost Pad**
7. **Melt/Soften Pad**
8. **Beverage Pad**
9. **Sensor Cook Pad (1-6)**
10. **Sensor Cook Pad (7-12)**
11. **Oatmeal Pad**
12. **Frozen Entrees Pad**
13. **Sensor Reheat Pad**
14. **Potato Pad**
15. **Light On/Off Pad**
16. **Vent Fan Pad**
17. **Clock/Timer Pad**
18. **Turn Table On/Off Pad**
19. **START Pad**
After cooking program setting, one touch allows oven to begin functioning. If door is opened or STOP/RESET pad is touched once during oven operation, START pad must be touched again to restart oven.
20. **STOP/RESET Pad**
Before cooking: one touch clears all your instructions. During cooking: one touch temporarily stops the cooking process. Another touch cancels all your instructions, and time of day or colon appears in the display window.

Operation

Using the Microwave for the First Time



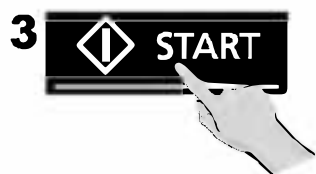
Plug into a properly grounded electrical outlet. The oven automatically defaults to the imperial measure system (oz/lb).



Touch **Start** once to enter the weight system.



Touch **Clock/Timer** to cycle between the weight system, Metric (g/kg) or Imperial (oz/lb).



Touch **Start** once again to access to the sound switch system.

(If you touch start twice after plug-in, you can skip the weight system and access the sound switch system.)



The screen will display **bEEP**.



Touch **Clock/Timer** to cycle between the sound switch system. Beep On or Beep Off.



The default mode is Beep On. The screen will display On.



Touch **Clock/Timer** once



The mode change to Beep off. The screen will display OFF. Touch **Clock/Timer** to cycle between the sound system, On or Off.

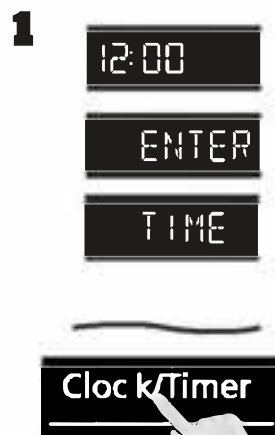


Touch **Stop/Reset** to confirm; a colon (:) will appear in the display window.

NOTES:

1. These choices can be selected only when you plug-in the oven.
2. After beep setting, it will revert back to the metric weight measurement setting if start pad is touched again.
3. Touch **Stop/Reset** pad to exit.

Setting the Clock



Touch **Clock/Timer** once, then touch number pad to input the current time.



Touch **Start** once to confirm. Current time is displayed. If no operation in 5 minutes, the setting will be cancelled.

Setting the Child Safety Lock



When the time of day appears in the display, touch **Start** three times; Current time will appear in the display.



Touch **Stop/Reset** three times; Current time will display and Child Lock will be cancelled.

NOTES:

1. This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.
2. You can set Child Lock feature when the display shows a colon or time of day.

Operation (continued)

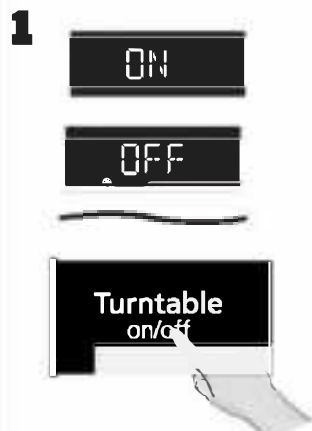
Setting Light



This feature allows you to control the brightness of Cooktop Light.

Touch **Light** pad once to turn on the light. Twice to turn off the light.

Setting Turntable On/Off



For best cooking results, leave the turntable on. It can be turned off for large dishes.

Touch **Turntable On/Off** pad to turn the turntable on or off. When you turn it off, on or off. will appear in the display window.

NOTES:

1. When "Turntable Off" is selected, it will automatically return to "On" again after the heating cycle is completed. Do not operate the oven "Turntable Off" when cooking foods.
2. Sometimes the glass tray can become too hot to touch. Be careful when touching the glass tray during and after cooking.
3. When a large dish or more than one dish is used for cooking, the turntable can be turned off. For best results, rotate each dish or interchange multiple dishes, and stir foods occasionally during cooking. For foods that cannot be stirred, (e.g. lasagna) the center of foods should be cut with a knife, to ensure it is well heated through.

Setting Fan



The Fan (Vent Fan) removes steam and other vapors from the cooking surface below the microwave oven. Touch **Fan** pad once for **High** fan speed, twice for **Low** fan speed, 3 times for fan speed off.

NOTES:

1. The High fan speed will run for one second even though the Low fan setting is selected. This is absolutely normal.
2. If the temperature from the range or cooktop below the oven gets too hot, the vent fan will automatically turn on to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the Vent pad will not turn the fan off.

Operation (continued)

Cooking

1

PL--HI

Power
Level

Touch Power Level

until the desired power level appears in the display. PL--HI is the highest and PL--0 is the lowest.

Touch	Power Level
once	PL--HI (HIGH)
twice	PL-90
3 times	PL-80
4 times	PL-70
5 times	PL-60
6 times	PL-50
7 times	PL-40
8 times	PL-30
9 times	PL-20
10 times	PL-10
11 times	PL-0

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

Stage Cooking:

For more than one stage of cooking, repeat steps 1 and 2 for each stage of cooking before touching **Start**. The maximum number of stages for cooking is three. When operating, two beeps will sound between each stage. Three beeps will sound at the end of the entire sequence.

2

5:00

5 0 0

Set Cooking time using the Number pads. PL--HI has max. cooking time of 30 minutes. For other power levels, the max. time is 99 minutes, 99 seconds.

3

5:00

START

Touch **Start**; the cooking will start and the time will count down in the display. At the end of cooking, three beeps will sound.

Setting the Timer

1

ENTER

TIME

Clock/Timer

This feature allows you to program the oven as a kitchen timer. Touch **Clock/Timer** twice.

2

3:00

3 0 0

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

3

3:00

START

Touch **Start**. The timer will count down without cooking and three beeps when done.

Notes:

1. END is displayed when timer finished.
2. During setting, touch **STOP/RESET** to exit timer setting

Operation (continued)

Quick 30

(Set or add cooking time in 30 seconds increments)

1



Quick 30

Touch **Quick 30** until the desired cooking time (up to 30 minutes) appears in the display. Power Level is pre-set at PL- HI.

2



START

Touch **Start**; the cooking will start and the time will count down in the display. At the end of cooking, three beeps will sound.

NOTES:

1. If desired, you can use other power levels. Select desired power level before touching **Quick 30**.
2. After setting the time by Quick 30 pad, you cannot use the Number Pads.
3. Quick 30 pad can also be used to add more time during manual cooking.

Popcorn

This feature allows you to pop popcorn without setting weight and time. The oven simplifies programming.

1



Popcorn

Touch **Popcorn** once for 3.5 Oz(100g).
Twice for 3.0 Oz(85g).
Three times for 1.75 Oz(50g).

2

POPCORN

START

Touch **Start**. Cooking time appears in the display window and begins to count down.

NOTES:

1. Pop one bag at a time.
2. Place bag in oven according to manufacturers' directions.
3. Start with popcorn at room temperature.
4. Allow popped corn to sit unopened for a few minutes.
5. Open bag carefully to prevent burns, because steam will escape.
6. Do not reheat unpopped kernels or reuse bag.
7. If popcorn is of a different weight than listed, follow instructions on popcorn package.
8. **Never leave the oven unattended.**
9. **Overcooking can burn popcorn or cause fire.**

Beverage

This feature allows you to reheat beverage without setting weight and time. The oven simplifies programming.

1



Beverage

Touch **Beverage** once for 1 cup.
Twice for 2 cups.
Three times for 3 cups.

2

BEVERAGE

START

Touch **Start**. Cooking time appears in the display window and begins to count down.

NOTES:

1. Heated Beverage can erupt if not mixed with air. Do not heat Beverage in your microwave oven without stirring before and halfway through heating.
2. Care must be exercised not to overheat Beverage. It is programmed to give proper result when heating 1 cup -3 cups of Beverage, starting from room temperature for Tea/Coffee and refrigerator temperature for Milk. Overheating will cause an increased risk of scalding, or water eruption.
3. END is displayed when cooking finished and beep three times.

Operation (continued)

Melt/Soften

The oven uses low power to melt and soften items.

1. Butter
2. Chocolate
3. Cheese

1

BUTTER
CHOCOLATE
CHEESE

Melt/Soften

Touch **Melt/Soften** once for butter; twice for chocolate; three times for cheese.

ENTER
1 OR 2

START

2

Touch **Start** to set the weight.

1

2

Enter the desired weight by touching number pads 1 or 2.

3

BUTTER
CHOCOLATE
CHEESE

START

Touch **Start** to start cooking.

MELT	TABLE	
CATEGORY	AMOUNT	DIRECTION
BUTTER	3.5/7.0 Oz (100/200g)	Remove wrapper, cut butter into 1 inch (3 cm) cube, and place in a microwave safe dish. Cover with plastic wrap. Stir at the end of cooking to complete melting.
CHOCOLATE	7.0/10 Oz (200/300g)	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.
CHEESE	1.75/3.5 Oz (50/100g)	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.

Operation (continued)

Auto Defrost

1. MEAT
2. POULTRY
3. FISH



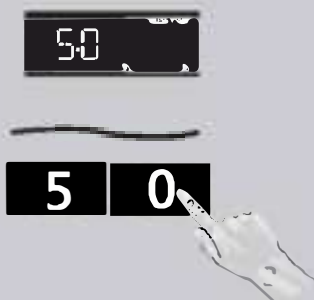
Touch **Auto Defrost** once for meat; twice for poultry; three times for fish.

2



Touch **Start** to set the weight.

3



Enter the desired weight by touching number pads. The weight is 0.1-6.0 Lbs.

4



Touch **Start** to start defrosting. Cooking time counts down.

The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange the food in order to get the best defrost results.

Operating Tips

- For best results, remove fish, shell fish, meat and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, roll your ground meat into a ball before freezing. During the DEFROST cycle, the microwave will signal when it is time to turn the meat over. Scrape off any excess frost from the meat and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.

Weight conversion table

You are probably used to measuring food in pounds and ounces that are fractions of a pound (for example, 4 ounces equals 1/4 pound). However, in order to enter food weight in Auto Defrost, you must specify pounds and tenths of a pound.

If the weight on the food package is in fractions of a pound, you can use the following table to convert the weight to decimals.

Equivalent Weight	
OUNCES	DECIMAL WEIGHT
1.6	.10
3.2	.20
4.0	.25 One-Quarter Pound
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.0	.75 Three-Quarters Pound
12.8	.80
14.4	.90
16.0	1.0 One Pound

Sensor Menu-Sensor Reheat

Serving/Weight : 9-18 oz.
(255 - 510 g)

1

REHEAT

Sensor
Reheat

Touch Sensor Reheat to choose reheat menu.

2

REHEAT

START

Touch Start. Reheat appears in the display window.

NOTES:

1. The oven automatically calculates the reheating time or the remaining reheating time.
2. The door should not be opened before the time appears in the display window.
3. To prevent any mistakes during Reheating ensure that glass tray and the container are dry.
4. The room temperature should not be more than 95 °F (35 °C) and not less than 32 °F (0 °C).
5. END is displayed when cooking finished and beep three times.

DO NOT USE SENSOR REHEAT:

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

Sensor Menu-Potato

Serving/Weight : 1 -4 potatoes
(6 - 8 oz. each)
(170 - 227 g)

1

POTATO

Potato

Touch Potato once .

2

POTATO

START

Touch Start. Potato appears in the display window.

NOTES:

1. Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes around the edge of paper-towel-lined glass tray (Turntable), at least 1 inch (2.5 cm) apart. Do not cover. Turn over after 2 beeps. Let stand 5 minutes to complete cooking.
2. END is displayed when cooking finished and beep three times.

Sensor Menu-Oatmeal

Serving/Weight : 0.5 - 1 cup
(1.4 - 2.8 oz.)
(40 - 80 g)

1

OATMEAL

Oatmeal

Touch Oatmeal once.

2

OATMEAL

START

Touch Start. Oatmeal appears in the display window.

NOTES:

1. Place inside a microwave safe serving bowl with no cover. Follow manufacturers' directions for preparation.
2. END is displayed when cooking finished and beep three times.

Operation (continued)

Sensor Menu-Frozen Entree

Serving/Weight : 9-18 oz.
(255 - 510 g)

1



Frozen
Entrees

Touch Frozen Entree once.

2



START

Touch **Start**. Frozen entree appears in the display window.

NOTES:

NOTES:

1. Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.
2. END is displayed when cooking finished and beep three times.

Sensor Cook (1-12)

Sensor Cook
(1-6)

Sensor Cook
(7-12)

Touch Sensor Cook(1-6) or Sensor Cook(7-12) until the desired number/food appears in the display(see chart on next page).

1 FROZE

START

Touch **START**. Each food number/item appears in the display. Cooking is complete when three beeps sound.

NOTES FOR ALL SENSOR MENU:

1. When steam is detected by the Genius Sensor and two beeps sound, the remaining cooking time will appear in the display.
2. Automatic features are provided for your convenience. If results are not suitable to your individual preference, or if serving size is other than what is listed in next page, please refer to manual cooking on page 12.

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

BEFORE Reheating/Cooking:

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

DURING Reheating/Cooking:

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

AFTER Reheating/Cooking:

All foods should have a standing time.

Operation (continued)

Sensor Cook Chart (1 - 12)

See the chart below for Sensor Cook categories.

Recipe	Serving/Weight	Hints
1. Frozen vegetable	7 - 20 oz. (200 - 570 g)	All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. After 2 beeps, stir or rearrange. Re-cover and touch START .
2. Fresh Vegetable	7 - 20 oz. (200 - 570 g)	All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per ½ cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. After 2 beeps, stir or rearrange. Re-cover and touch START .
3. Chicken	7 - 18 oz. (200 - 510 g)	Put chicken in a dish and cover with plastic wrap. Do not salt/butter until after cooking.
4. Fish	7 - 18 oz. (200 - 510 g)	Put fish fillet in a dish and cover with plastic wrap. Do not salt/butter until after cooking.
5. Frozen Pizza	6 - 12 oz. (170 - 340 g)	Follow manufacturers' directions for preparation. Add more time of cooking if needed.
6. Casserole	2 - 6 serv	Use appropriate amount of liquid. Cover with plastic wrap. After cooking, stand for 5 minutes. (See page 19 for casserole recipes.)
7. Frozen Lasagna	16 - 32 oz. (450 - 900 g)	Follow manufacturers' directions for preparation. After cooking, let stand for 2 minutes. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually.
8. Stew	2 - 6 serv	In a 3 qt casserole dish, crumble 1 pound(450 g) lean ground beef and stir in 2 medium onions (chopped), 1/4 teaspoon dried garlic pieces. Cover with plastic wrap and cook on P10 for 6 minutes. Stir after cooking. Drain. Add 16 oz.(450 g) pinto or red kidney beans, 15 oz.(430g) stewed tomatoes (chopped), 15 oz.(430g) tomato sauce, 1 teaspoon salt and 2 to 3 tablespoons chili powder. Cover with lid. Cook with the " 8.Stew" sensor cook. After 2 beeps, stir. Re-cover and Touch Start. Stir after cooking. Cover again and let stand 7 minutes before serving.
9. Soup	250 - 500 ml (1 - 2 cups)	Pour soup into a microwave safe serving bowl. Cover with vented plastic wrap. Stir after cooking.
10. Omelet	2 - 4 eggs	Follow Basic Omelet recipe on page 19.
11. White rice	0.5-1.5cup	Place rice with hot tap water in a microwave safe casserole dish. Cover with lid or vented plastic wrap. Let stand 5 to 10 minutes before serving. Add 1 1/2 parts water to 1 part rice.
12. Brown rice	0.5-1.5cup	Place rice with hot tap water in a microwave safe casserole dish. Cover with lid or vented plastic wrap. Let stand 5 to 10 minutes before serving. Add 1 1/2 parts water to 1 part rice.

MICROWAVE RECIPES

OMELET

Basic Omelet Recipe

Yield: 1 Serving

1 tablespoon butter or margarine

2 eggs

2 tablespoons milk

Salt and ground black pepper, if desired Heat butter in a microwave safe 8-inch round dish, 20 seconds at PL10, or until melted.

Turn the dish to coat the bottom with butter.

Meanwhile, combine the remaining ingredients in a separate bowl, beat together and pour into the dish. Cook, covered with vented plastic wrap, cook 2 minutes at PL10. Let stand 2 minutes. With a spatula, loosen the edges of the omelet from the dish, fold into thirds to serve. **Always beat the eggs before making the omelet.**

NOTE: Double ingredients for a 4-egg Omelet.

MACARONI AND CHEESE

Yield: 4 - 6 servings

2 1/2 tablespoons butter

1 1/2 tablespoons chopped onion

1/2 clove minced garlic

4 tablespoons all-purpose flour

2/3 teaspoon dry mustard

2/3 teaspoon salt

1/8 teaspoon ground black pepper

1 1/2 cups milk

1 1/2 cups grated cheddar cheese

140 g (5 oz.) (dry weight) macaroni, cooked and drained

3 tablespoons bread crumbs

2/3 teaspoon paprika

In a 3qt. casserole dish, melt the butter for 40 seconds at PL10, with cover with lid or vented plastic wrap. Add onion and garlic, cover the casserole dish with lid or vented plastic wrap, and cook for 1 minute at PL10. Stir in flour, mustard, salt and pepper, and gradually add the milk. Cover the casserole dish with lid or vented plastic wrap and cook for 3-4 minutes at PL10 until sauce thickens, stirring once.

Add the cheddar cheese and the macaroni into the sauce and stir well.

Sprinkle the bread crumbs and paprika on the top of the dish.

Cover with lid or vented plastic wrap.

Cook with the PL10 4-5minutes, then cook PL5 5minutes.

BEEF AND MACARONI CASSEROLE

Yield: 4 - 6 servings

220 g (1/2 pound) lean ground beef

1/2 small onion, chopped

1/4 green bell pepper, chopped

1/2 cup chopped celery

1 (430 g/15 oz.) can tomato sauce

2/3 cup water

1/2 cup uncooked elbow macaroni

1/2 teaspoon parsley

1/4 teaspoon salt

1/8 teaspoon ground black pepper

1/4 cup grated cheddar cheese

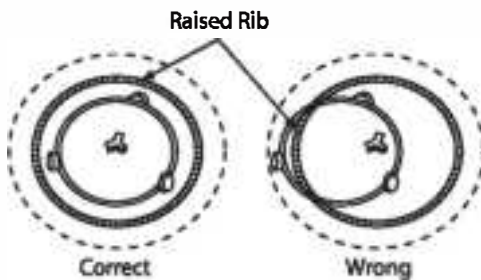
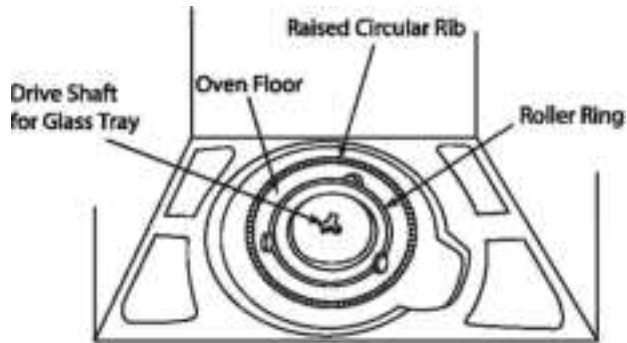
Crumble the ground beef in a 3qt. casserole dish. Cook for 5-7 minutes at PL6 or until the meat is cooked, stirring twice. Stir in onion, peppers and celery. Cook for 3-4 minutes at PL10. Stir in the remaining ingredients, except cheese. Cover with lid or vented plastic wrap.

Cook with the PL10 4-5minutes, then cook PL5 5minutes. Sprinkle with cheese. Cover and let stand 5 minutes.

Operation (continued)

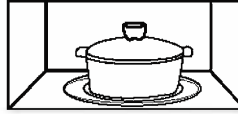
Placement of the Roller Ring

Before using the microwave oven, be sure the Roller Ring is properly installed. Incorrect installation can result in improper cooking, damage to the oven or spillage of food. The Roller Ring must be located on the surface between the raised rib and raised floor.



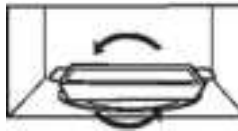
For best cooking Results 1-Level cooking

Food microwaves best when placed onto the turntable, with turntable on (rotating).



(Turntable On) For best results

When a large dish or more than one dish is used for cooking, the turntable can be turned off. For best results, rotate each dish or interchange multiple dishes, and stir foods occasionally during cooking. For foods that cannot be stirred, (e.g. lasagna) the center of foods should be cut with a knife, to ensure it is well heated through.



(Turntable Off) Rotate each dishes halfway through cooking



(Turntable Off) Interchange dishes halfway through cooking

Food Characteristics

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.

Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.

Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.

Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.

Size

Thin pieces cook more quickly than thick pieces.

Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated or frozen.

Cooking Techniques

Piercing

Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs, with or without the shell. Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.

Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering

As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Cooking Time

Cooking times will vary because of food shape variations, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Food Characteristics (continued)

Stirring

Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Standing Time

Most foods will continue to cook by conduction after the microwave oven is turned off. After cooking meat, the internal temperature will rise 5 °F to 15° F (3 °C to 8 °C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Test for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

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

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 oven use.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from oven. For reasons of personal preference, you may choose to cook food at higher temperatures.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (63 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71 °C)
Ham, fresh or smoked (uncooked)	145 °F (63 °C) and allow to rest for at least 3 min.
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C); all others to 165 °F (74 °C).
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (74 °C)
Eggs	160 °F (71 °C)
Fish & Shellfish	145 °F (63 °C)
Leftovers	165 °F (74 °C)
Casseroles	165 °F (74 °C)

Before Requesting Service

See below before calling for service, as most problems can easily be remedied by following these simple solutions:

Problem	Solution
The oven causes TV interference.	Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 23).
Oven will not turn on.	The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert. Main circuit breaker or main fuse is tripped; reset main circuit breaker or replace main fuse. There is a problem with the outlet; plug another appliance into the outlet to check if it is working.
Oven will not start cooking.	The door is not completely closed; close the oven door securely. Start was not touched after programming; touch Start . Another program is already entered into the oven; touch Stop/Reset to cancel the previous program and enter new program. The program is not correct; program again according to the Operating Instructions. Stop/Reset has been touched accidentally; program oven again.
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring; take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.
When the oven is operating, there is noise coming from the Glass Tray.	The Roller Ring and oven bottom are dirty; clean these parts according to Care and Cleaning of Your Microwave Oven (see page 23).
The word "LOCK" appears in the display.	The CHILD SAFETY LOCK was activated by touching Start three times; Deactivate CHILD SAFETY LOCK by touching Stop/Reset three times.
The word "DEMO MODE" appears on the Display Window.	Demo mode was selected "On". Deactivate mode by touching Power Level Pad once Start Pad 4 times and Stop/Reset Pad 4 times.
The oven stops cooking and "SERVICE" appears in the display.	The oven's power supply has failed; please contact an authorized Service Center (see next page).

Specifications

Power Source	120 V~ , 60 Hz
Power Consumption	1,500 W
Cooking Power*	1,000 W
Outside Dimensions (W x H x D)	
Oven Cavity Dimensions (W x H x D)	
Charcoal Filter (optional)	
Operating Frequency	2,450 MHz
Ventilation Power	High (300 CFM)
Net Weight	Approx. 57.3 lbs (26 kg)

Specifications subject to change without notice.

* IEC Test procedure is applied for measuring output wattage.

** This is the classification of ISM(Industrial ,Scientific and Medical) equipment described in the International Standard CISPR11 and 14-2.

***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 Communication 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.

User's Record

The serial number of this product can be found on the front side of the oven cavity. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

Model No. _____

Serial No. _____

Date of Purchase _____